

Rise together

LA LORRAINE BAKERY GROUP
MAGAZINE ED. N°2

Make your customers
feel good.



La Lorraine
BAKERY GROUP

La Lorraine
Baking passion



Dear customer, chef and entrepreneur

How are you? First and foremost: we hope healthy, safe and sound! We also hope your business is picking up after the overwhelming outbreaks during the tumultuous year.

'How will this crisis change my restaurant or shop on the long run?'

'Will it ever get back to normal?'

'How can I make sure COVID-19 won't affect my staff and customers?'

These are often asked questions that echo throughout the hospitality landscape. Amidst that turmoil of doubt and questions, it has also become clear that the **hospitality industry has taken the lead in showing hope and resilience**. The speed and creativity in changing restaurant, catering and food business models overnight is just an example. We've seen restaurants combining safe eating-in, take-out, home delivery, ... in record times. Event caterers offered their services to bring more exciting ready-made meals in retail. New concepts, putting the guest's 'feel good' experience and safety first, have arisen faster in hospitality than in any other industry – some extremely successful.

It proves that **hospitality is and will always remain a great source of 'feel good' spirit for many people**. Even in the toughest of times. It is the bread & butter in our need for social contact, enjoyment and taking a break from reality.

And **we are here to help you out**. With **bakery solutions that match your drive for innovation and ideas** that deal with the biggest crisis since the previous century. We hope they can inspire you to keep delighting consumers with what is truly important: eating well and healthy – feeling good!

We wish you the best of luck, good business and plenty of successful ideas!

Your La Lorraine Bakery Group team

Highly Wanted

Sweet & Happy Endings
p. 26



Exclusive limited edition donuts
p. 32



Belgium's best loved
p. 46



Meet an original Italian
p. 4

FEEL GOOD

around the clock

The new urban snacking has arrived!
p. 10



Healthy foods more than ever
p. 18

Schiacciata ROMANA

La vita è bella with this thoroughbred Italian

The new feel good means: travel with your taste buds to Italy, while enjoying the comfort of home. The Schiacciata Romana does it all. This flatbread is made and baked in Italy. And it stands out with taste, lightness and true Mediterranean flair.

WHAT IS Schiacciata Romana?

An authentic Italian flatbread.
Schiacciare means 'press with the fingers'
and refers to how the dough is made.
Romana is a typical Italian way of baking:
short at high temperature on stone.
The dough is flavoured with a splash of extra
virgin olive oil and a bit of sea salt.
Often eaten on the go, it is served
between a sheet of paper.



HOW TO RECOGNIZE THIS Schiacciata?

The heat from baking
causes irregular darker
baking stains.

The top has **typical humps**: from shaping
and pressing the dough
by hand.

It has a delicately **thin crust**, an **open** and
airy crumb and
a perfect **short bite**.

**Authentic
ITALIAN**

How to present Schiacciata in the counter?



PRE-FILLED:

appeal instantly
& serve faster.

ABUNDANTLY STACKED:

undeniable seduction
& maximal indulgence.

ITALIAN INGREDIENTS:

tomato, mozzarella,
mortadella, pecorino, ...
make it even more
delicious.

HOT & COLD:

cold as crispy sandwich,
hot as tasty snack
or lunch.



How to serve?

Schiacciata Romana is fully baked
and pre-sliced: for perfect servings
ALWAYS!

1. For hot serves: just open the Schiacciata, fill to the brim and present in the counter. Heat in a hot air oven, high speed oven or contact grill before serving.
2. For cold serves: flash bake for 3 minutes, deliciously spread the Schiacciata and present in your counter.



Pronto!

Serve the
real Italian taste
with these **recipes**.

SCHIACCIATA ROMANA WHITE

PARMA INFERNO LIKE IN EMILIA-ROMAGNA

INGREDIENTS

- Parma ham
- Mozzarella di bufala
- San Marzano tomatoes
- Rucola
- Balsamic cream
- Fresh oregano
- Chili flakes

METHOD

1. Open the Schiacciata and compose the sandwich, starting with the Parma ham, followed by slices of San Marzano tomatoes and the sliced mozzarella.
2. Flavour with fresh oregano, a handful of rucola and drizzle with balsamic cream.
3. Sprinkle with chili flakes.
4. Close the Schiacciata and press a little.
5. Flash-bake the filled Schiacciata and serve hot.

5001921

SCHIACCIATA ROMANA
WHITE PRE-SLICED

SCHIACCIATA ROMANA MULTIGRAIN

MORTADELLA & CARCIOFO LIKE IN BOLOGNA

INGREDIENTS

- Mortadella
- Artichoke hearts
- Semi-dried tomato
- Fresh rucola
- Ricotta
- Parmesan
- Thyme leaves
- Dried Italian herbs
- Black pepper & salt

METHOD

1. Flash-bake the Schiacciata for 3 minutes at 200°C.
2. Mix ricotta with dried Italian herbs, salt and black pepper and spread richly onto the bottom halves of the Schiacciata.
3. Top with thinly sliced mortadella, diced artichoke hearts, semi-dried tomato parts.
4. Finish with freshly sliced parmesan, thyme leaves and fresh leaves of rucola.
5. Close with the top halves of the Schiacciata.



5001922

SCHIACCIATA ROMANA
MULTIGRAIN
PRE-SLICED



HAPPINESS IN SNACKY BITES!

URBAN Snacking

The new wave of Urban Snacking

Savoury snacking moments brighten up our days. They replenish, comfort and satiate the small cravings. And new snacking formats allow consumers to recharge on the go! Or to savour slowly, relax and enjoy a well-deserved break.

The greatest 'on-the-go' pizza ever

PIZZABAGUETTES

A real impulse
trigger.

Easy-serving:
ready in 1-2-3!

A hit for your shop at
every moment
of the day!

Richly topped
with the most loved, bite-size
ingredients.



Perfect handheld
shape and size.

No drip, just joy!
The perfect balance
between crust and
topping.



DISCOVER 4 IRRESTISTABLE VARIATIONS:



4292120

PIZZABAGUETTE HAM CHEESE



4292122

PIZZABAGUETTE TOMATO
MOZZARELLA



4292121

PIZZABAGUETTE VEGGIE



4292123

PIZZABAGUETTE SPICY

Trending SNACK SIZE



Consumers are looking for
smaller snacking formats
to replace lunch with in-between-breaks.

There's a
growing trend
for variation:
the traditional sandwich
is swapped for a hot
snack.



Portable
snack
formats are on the
rise: consumers eat on the
go to save time.



Quick service is key:
consumers try to avoid
long queuing or seated dining-in.

Sources: Google Trends,
www.foodnavigator.com

How to present in the counter?



1. Always present one snack open to show the rich filling. It's the ultimate impulse trigger to seduce your customers!
2. Highlight the filled aspect with a decorative tag or toothpick.

How to promote?

1. Tempt your customers with a 'croquaccia day': offer a drink and a grilled focaccia snack at an affordable price.
2. Show the filled focaccia snack on an outdoor menu board to attract customers.
3. Offer the focaccia as a grab-'n-go option.



A tasty all-round snack

- Perfect on-the-go snack: bite- and spill-proof.
- Cut into pieces and serve as an apero snack.
- Grill & serve as a tosti or croque alternative.



FILLED FOCACCIA

A contemporary take on oriental flavours with Italian flair.

Generously filled with chicken kebab 'n goodness.

Richly filled on the inside, crispy on the outside.

Easy to prepare & ready in no time.

Easy to carry thanks to its closed shape



CROQUACCIA CROQUE MEETS FOCACCIA

A delicious hybrid between a toasted sandwich & focaccia.



5001928
FILLED FOCACCIA
SNACK HAM CHEESE



5001927
FILLED FOCACCIA
SNACK CHICKEN KEBAB

The classic ham-'n cheese taste, with a little twist.

The king of street food now in two-bites-size MINI edition!

MINI'BURGERS



A rich, soft brioche bun.

Maxi taste from selected ingredients and great trimmings!

Perfect for apero-bites, buffets (catering) and parties!

Serve fast: just heat for 5-6 minutes in the oven or 90 sec in de microwave.



5001929

MINI BEEF CHEESEBURGER

5001930

MINI VEGGIE CHEESEBURGER



PIZZABAGELS

Salty bagel meets tasty pizza

A savoury soft mini-bagel topped with yummy ingredients.

BIG in taste – most popular flavours: available in 2 delicious recipes!

Perfect size: in-between treat without spoiling the appetite.

Smartly convenient for you: just heat for 4-5 minutes and serve.



5001926

MINI PIZZA BAGEL CHEESEBURGER

5001925

MINI PIZZA BAGEL PROSCIUTTO

Trending SNACK BITES



More consumers are into **apero moment-out:**

drinks & bites to unwind after work or in the weekend!



Putting apero-moment on the menu = **increase** of the average late-afternoon

ticket + increase in the average number of orders.



Mini-bites are hot:

tapa-style, small dishes to share...

They're perfect to enjoy with drinks without spoiling the appetite.

Sharing is caring! Consumers love

to share mini-bites to connect and belong. Sharing plates with several solitary bites are preferred for safety and hygiene reasons.



Quick tapas and mini-bites

that are served in just minutes are preferred over full dishes that take longer prep-time.



Sources: Google Trends,
www.foodnavigator.com

YOUR BREAD'S on fibre

Give wellbeing a boost with fibre from bread!

For a growing group of consumers, feeling good is about making considered choices for healthier, nutritious foods that do something back for their health. Fibre plays a crucial role. And even greater news: with our selection of breads rich in fibre, your customers can do both. Enjoy and refuel.

What fibre does for OUR HEALTH?

WHAT IS
fibre?

Keeps your digestive system
healthy.

Makes you feel **satiated**
and less quickly hungry because the
body takes longer to process fibre .

Longer energy
thanks to the slower absorption
of carbohydrates.

Assists in **preventing** some
diseases such as cardio-vascular
disease, diabetes-2 and colon cancers.

Why fibre from bread?

The daily recommended intake is at least **30 grams of fibre per day**.
Certain grains (especially wholegrain) and some bran & seeds – used in a wide selection of our breads –
are a rich sources of fibre. They quickly provide us with a big part of the fibre-intake we need every day.
Adding vegetables and fruits guarantees a varied, well-balanced diet and a healthy lifestyle.

Dietary fibre is a type of complex, plant-based
carbs (carbohydrates) that are essential for
our health. Unlike other carbs, fibres are not
digested by the human body. They literally
pass through the body and help to keep your
digestive system healthy.



Why adding bread rich in fibre to your bakery offering?

Due to the spread of COVID-19, awareness
has widely grown that healthy foods
boost our own health & immunity.

45% of the consumers are actively looking
for **healthy options** when
eating out.

Bread from flour using the complete grain
kernel provides us with the **most**
fibre, even more than most fruits and
vegetables!

Sources: Global Data 2020,
www.broodengezondheid.be



PLEASE WITH the great taste of fibre

MULTI SEED'R BUN

WITH OVEN-BAKED BLUE GRAPES ON RICOTTA (OR FETA) AND THYME

INGREDIENTS

- Blue grapes
- Ricotta cheese (or feta cheese)
- Fresh thyme
- Olive oil, salt, Szechuan pepper (fruity pepper)

METHOD

1. Oven-bake the grapes with a few drops of olive oil, fresh thyme, salt and pepper.
2. Cut the Multi Seed'r Bun horizontally and spread the ricotta (or feta).
3. Top with the baked grapes and drizzle some juice (from the baking tray) over the composition.



4294347

KAISER ROLL
BROWN MULTI
SEEDED

 **FIBRE RICH**
3,68 g per portion

KAISER ROLL BROWN MULTI SEEDED

WITH SMOKED SALMON, SPINACH AND FRIED EGG

INGREDIENTS

- Butter or margarine
- Smoked salmon slices
- Fresh spinach leaves
- Egg
- Coarse sea salt and/or chili flakes
- Nutmeg, salt & pepper

METHOD

1. Stir-fry the fresh young spinach leaves and season with pepper, salt and nutmeg. This can be done in advance for multi portion. Although it is not necessary to stir-fry the spinach first. Raw young spinach leaves suit as well.
2. Pan-fry the egg.
3. Cut the Kaiser roll horizontally and spread some butter or margarine on both sides.
4. Compose the sandwich starting with the spinach, then the smoked salmon and the fried egg. Eventually sprinkle some coarse sea salt and/or chili flakes on top.
5. Close the sandwich.



5001840

MULTI SEED'R BUN

 **FIBRE RICH**
15,07 g per portion

Looking for more inspiration?
Go to our websites www.panESCO.com &
www.lalorraine.com.

PLEASE WITH the great taste of fibre

Health increasingly plays a decisive role in the diet pattern of today's consumers. Fibre plays a crucial role in this. Only the best is good enough for the human body. We respond to the development of this general awareness with a dedicated healthy product range. With our versatile selection of breads rich in fibre you can offer your customer a healthy option. You let him enjoy and feel good at the same time.

Sophie Serrien

Purchase Specialist La Lorraine Bakery Group
with a Master degree in Health & Science

ROASTED SLICE OF FORESTIER

WITH SKYR AND OVEN-BAKED
CHERRY TOMATOES

INGREDIENTS

- Skyr (a Scandinavian fermented dairy product)
- Cherry tomatoes
- Olive oil
- Black pepper, coarse sea salt, oregano

METHOD

1. Bake the cherry tomatoes short in the oven, sprinkled with olive oil and seasoned with pepper, salt and oregano (keep warm).
2. Roast or grill a slice of Forestier bread.
3. Spread the skyr on a slice and top with oven-baked cherry tomatoes. Make sure to drizzle some juice over the toast.



2102128

FORESTIER

 FIBRE RICH - 4,89 g per slice



DEMI BAGUETTE DARK LUMBERJACK

WITH COTTAGE CHEESE AND
OVEN ROASTED BABY CARROTS

INGREDIENTS

- Cottage cheese or light cream cheese (type Philadelphia plain)
- Baby carrots
- Honey
- Rocket
- Olive oil
- Cumin, thyme, salt & pepper

METHOD

1. Peel and cut the baby carrots in halve. Put them in an oven dish and sprinkle them with olive oil, a drip of honey and some cumin, thyme, salt and ground pepper on top. Roast them in the oven until caramelized (keep warm). This can be done in advance for multi portion.
2. Spread the cream cheese on both sides of the halved baguette.
3. Compose the sandwich with a layer oven baked carrots, topped with some rocket.
4. Close the sandwich, press a little.

Tip: Sprinkle some roasted poppy and sesame seeds on top to finish off.



4295391

DEMI BAGUETTE
DARK LUMBERJACK

 SOURCE OF FIBRE - 8,69 g per portion

SWEET & HAPPY endings

My sweet goodness!

No meal is sweet without dessert.
No shopper trip is a success without the indulgent break.
Time to give in for this selection of heavenly patisseries.
Sweat, happy endings are a bliss!

WHAT CONSUMERS say & want



66% of consumers
go to bars,
restaurants,
coffee shops
at least once a week.

Sales of desserts in
food service were **up 10%**
the last 5 years.

6 out of 10 consumers visit dessert
parlour for a mid-afternoon dessert.

1 in 3 wants a
sweet-break any
time of the day.



50% orders dessert when
made with **quality
ingredients.**

COVID-19-crisis shows 2
trends in food prevail:
eating healthy
and indulging in a
delicious treat
now and then!



**Conclusion: put quality-dessert
on the menu! Because consumers
have a growing appetite for
quality-sweet treats!**

Sources: CGA Food Insights19,
MCA, Focus on Desserts Parlour Brands, February 2019

SWEET on the go



CHOCOLATE
SALTED
CARAMEL

5001607
MUFFIN
CHOCOLATE
SALTED
CARAMEL

5001673
CROISSANT DOUBLE
COLOUR CHOCO
FILLED

5001674
CROISSANT DOUBLE
COLOUR RASPBERRY
FILLED

5001605
MUFFIN
MULTISEED
RED FRUIT

APPLE
CINNAMON

5001606
MUFFIN APPLE
CINNAMON

5001757
MINI CROISSANT
DOUBLE COLOUR
RASPBERRY

5001758
MINI CROISSANT
DOUBLE COLOUR
CHOCO

Everyone needs of a little pick-me-up now and then! With these on-the-go delights, you'll get your customer excited all day long. From muffin to crispy raspberry filled croissant, discover our mood-lifters.

DESSERT **on a plate**

The different layers and combinations of flavours and textures make these high cakes particularly inviting. What is more, these products are ready to serve.

Whether your customer wants a slow coffee or an espresso, you can conjure up a gorgeously tempting choice of sweets in the time it takes to make the first coffee of the day.



5001847
CHOCOLATE
RASPBERRY
DREAM CAKE

5001364
CHOCOLATE
CREAM CAKE

5001846
BLUEBERRY RED
VELVET CAKE

Bring winter joy



With limited edition donuts

Our Winter donut specials are the perfect answer to bake your customers up from their winter sleep with an umph! bite and out-of-this-world delicious toppings. Gear up for the festive season: these winter specials are ready to stir up conversations in your counter and in your shop!

Special Snowflake

Hohoho! Xmas will never get better than with Santa's coolest donut in town. The Special Snowflake has pure chunky donut dough at its heart. It got topped with dark cocoa glaze and inked with a white snowflake-tattoo of delicious sugar icing.



4250937
SPECIAL SNOWFLAKE



POS materials
'SPECIAL SNOWFLAKE' MOBILE



Create
winter
wonder
vibes in
your shop

MEET ALL OUR DONUTS
DONUTWORRYBEHAPPY.DK

SNOW WHITE

What's cooler than cool? This ice-cold donut of your dreams. Think white glazing sprinkled with multi-coloured frosted snow flakes to take you sky-high with every bite.



4250939
SNOW WHITE



POS materials
'SNOW WHITE' MOBILE



MEET ALL OUR DONUTS
DONUTWORRYBEHAPPY.DK

DONUT
worry be
happy

**WHAT MAKES
THESE THE
LUCKIEST DONUTS
IN THE WORLD?**

**We go crazy over their
heavenly light dough**

Just sink your teeth in. And have a wholesome taste of our fluffy texture, golden hue and lovely bite. We will make you float on a cloud.



**Packed with
wholesome
ingredients**

Think premium ingredients that add the extra oomph like real Belgian chocolate toppings, fruit-flavoured fillings, enticingly crispy sprinkles and much, much more!



Sooo many flavours

From a fresh strawberry-style glaze to real Belgian chocolate filling, our wide variety of recipes make everyone's taste buds siiiiiing with joy.



Seasonal specials

For jolly good times the whole year 'round. Think winter wonderland icings or egg-citing Easter launches topped with candied rainbow sprinkles!





THE BEST LOVED TASTE

PAVILION

BELGIUM'S BEST LOVED

**This is the time to spoil with
BELGIUM'S BEST LOVED bakery products!**

We rediscover what is close to us

Driven by the need for comfort, reassurance and safety, there is a growing nostalgia and need for products from the past. And with travel being restricted, the love for local products has rekindled. Consumers reappraise what feels trusted and familiar and what is safe to rediscover.



BELGIUM'S Best Loved...

**THE WAY
STRAIGHT TO**
the heart of your
customers.



La Lorraine Bakery Group masters our
Belgian **classics** like no other:
from rice tartlet to sausage roll.



Count on preferred **taste**
and **quality** in the
market, fueled by 80 years of
baking passion.

We **support** you with
the right merchandising and
tools to tell the story in
your shop.



Why the rice tartlet is
so popular? The creamy filling,
made of milk, sugar, eggs, rice and a very
special secret ingredient...



Favourite
of (nearly) all Belgians.



2007425
BELGIAN RICE TARTLET



2504280
BELGIAN SAUSAGE
ROLL

A Belgian genius replaced
the regular sausage with
a **very finely minced pork**
and **chicken**
sausage, with
lots of herbs.
The rest is history!

Celebrating its **30th**
anniversary!



BELGIUM'S Best Loved...

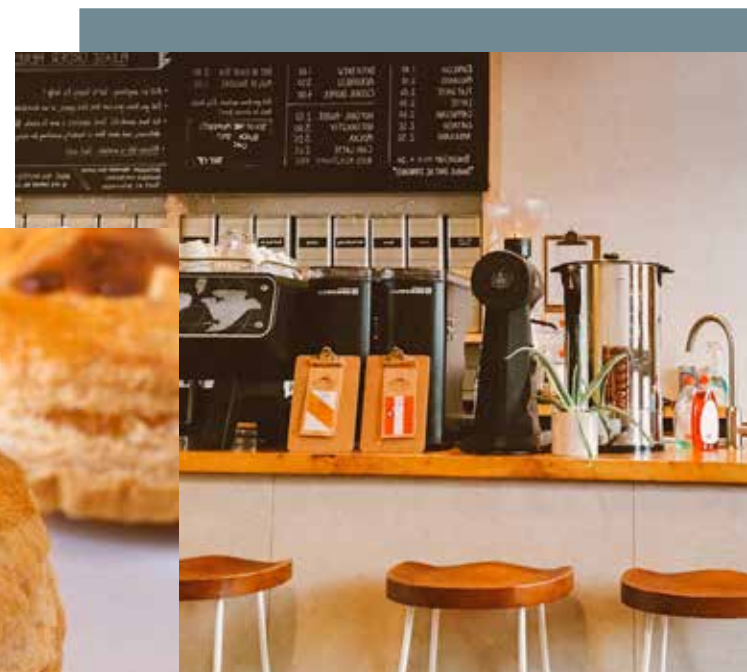
La Lorraine's
brioche rolls
are preferred by many!

**Delicate &
soft** crumb.

Every Belgian has **grown up** with this
typical **sandwich roll**.

Throwback to childhood picnics,
days at the seaside or school outings.

A true **delight!**



... THE WAY STRAIGHT TO the heart of your customers.



Everywhere in the
world consumers have
grown awareness about the
importance of their **local**
foods.



They consider buying foods that bring
comfort and makes them **feel**
good.



In their choices, they prefer
affordable quality
and **everyday**
flavours they know.

Sources:

www.smartbrief.com,
www.foodnavigator.com,
www.foodmanufacturing.com

This **local hero** goes
back to the 13th century.

The **sweet heart**
is made from buttermilk,
almonds, eggs and sugar.



2102091

BAKER'S BRIOCHE
ROLL WITH BUTTER

2007414

MATTON TARTLET



IT'S SAFE TO enjoy!

Quality & comfort go hand in hand with hygiene & safety

COVID-19 has made customers extra aware and more demanding when it comes to enjoying their food. There are always two extra, 'intangible' ingredients now: hygiene and safety. Getting across that their daily foods are prepared and served in the safest conditions possible, has become key. What better way than being able to present them with a complete range of solutions. From high-quality, pre-packed bakery items, to a new rustic classic that not only tastes great – yet helps your customers to avoid queuing! Discover them on the next pages.

Warmly recommended!

Safely pre-packed
bread rolls for buffets
and self-service

Tasty, crispy, warm & safe bread rolls in 1, 2, 3

With safety high on consumers' minds during COVID-19-times, these bakery solutions offer you everything to serve your guests a warm breakfast or break in all safety. Packed in perforated baking foil, our pre-packed bread rolls can be baked in the oven and served safely in buffets and self-service. Tasty, simple, safe, hygienic and delightfully crispy!

4295442

MINI RUSTIC DIAMOND MULTI
SINGLE WRAPPED

4295441

MINI RUSTIC DIAMOND WHITE
SINGLE WRAPPED

Heavenly sweet & safe!

Cheer up your guests with pre-packed pick-me-ups

Life is sweeter with delicious muffins, beignets and donuts! They now come pre-packed to make your customers enjoy their sweet me-time in all safety. A perfect opportunity to make extra turnover by offering a sweet impulse in buffets and self-service counters.

DONUT
worry be
happy



4250756
CHOC ALMIGHTY
SINGLE WRAPPED

DONUT
worry be
happy



4250752
MINI GROOVE MIX TRIO WRAPPED
(FORMER 4250752 MINI DONUT
TRIO MIX WRAPPED)

DONUT
worry be
happy

4250754
FUNFETTI SINGLE
WRAPPED

PANESCO
FOOD.COM



4241019
MINI BEIGNET CHOCO
NOISETTES TRIO WRAPPED



4241011
MUFFIN CHOCOLATE LARGE
SINGLE WRAPPED



4241015
MUFFIN PLAIN LARGE
SINGLE WRAPPED

La Lorraine
Baking passion

La Lorraine
Baking passion

Speedy service, minimal queuing

RUSTIC DEMI BAGUETTE

Pre-sliced & fully baked

Ready to fill
as a sandwich carrier.

The **ultimate
convenience:**
flash-bake, top & sell!

**Pre-sliced & fully
baked** for even more
efficiency and safer handling.



5001924

RUSTIC DEMI BAGUETTE
BROWN PRE-SLICED FB



5001923

RUSTIC DEMI BAGUETTE
WHITE PRE-SLICED FB



Fresh and pleasing
aroma.

A rich,
**accessible
taste.**



Crispy flour-dusted
crust.

Rustic looks
for even more
character.

How to serve hasty customers in 1 - 2 - 3 ?



1. Prepare a variety of sandwiches in advance to take away.
2. Pre-pack your sandwiches for extra hygiene and safety.
3. Add clear tags so finding their favourite sandwich is easy.

List of products

4 SCHIACCIATA ROMANA



5001921
SCHIACCIATA ROMANA
WHITE PRE-SLICED
Traditional Italian flat bread. A type of focaccia from wheat flour, with an open crumb structure, extra virgin olive oil and baked on stone. Ideal as sandwich carrier.

100 g - 9 x 16 cm
8 x 4 PCS C/S - 56 C/S PAL
BAKING 200°C • less than 3'
FULLY BAKED



5001922
SCHIACCIATA ROMANA
MULTIGRAIN PRE-SLICED
Traditional Italian flat bread. A type of focaccia from a mix of wholewheat, rye flour, spelt, with an open crumb structure, extra virgin olive oil and a mix of millet, linseeds and sunflower seeds and baked on stone. Ideal as sandwich carrier.

100 g - 9 x 16 cm
8 x 4 PCS C/S - 56 C/S PAL
BAKING 200°C • less than 3'
FULLY BAKED



10 ORIGINAL DANISH PASTRIES



5001915
VEGAN DANISH CROWN
CUSTARD
Danish pastry crown, filled with creamy plantbased vanilla custard and caramelized soft brown sugar, sprinkled with chopped hazelnuts.

90 g
4 x 12 PCS C/S - 104 C/S PAL
DEFROST 22°C • 15'
BAKING 180°C • 19-21'
READY TO BAKE



5001916
VEGAN DANISH CROWN
APPLE BUCKTHORN
Danish pastry crown, filled with apple and buckthorn. 1 Bag of orange icing included.

88 g
4 x 12 PCS C/S - 104 C/S PAL
DEFROST 22°C • 15'
BAKING 180°C • 19-21'
READY TO BAKE



5001919
VEGAN MINI DANISH CROWN
MIX
Assortment of 3 mini Danish pastries: 2x20 mini crowns filled with plantbased vanilla custard and caramelized brown sugar, sprinkled with chopped hazelnuts, 2x20 mini crowns filled with apple and buckthorn, 2x20 mini crowns filled with cherry. 1 Bag of orange icing included for the mini apple buckthorn crowns.

40 g
6 x 20 PCS C/S - 104 C/S PAL
DEFROST 22°C • 15'
BAKING 180°C • 13-15'
READY TO BAKE



5000731
MAPLE PECAN PLAIT
Typical crispy Danish pastry with a smooth sweet filling of maple & crushed pecan nuts, scattered with pecan nuts. 1 bag of maple syrup and paper cases enclosed.

95 g
4 x 12 PCS C/S - 104 C/S PAL
DEFROST 22°C • 15'
BAKING 180°C • 19-21'
READY TO BAKE



5001473
CINNAMON SWIRL
Very crispy Danish pastry swirl, filled with cinnamon and brown sugar paste. 1 bag of icing sugar enclosed.

85 g
4 x 12 PCS C/S - 104 C/S PAL
DEFROST 22°C • 15'
BAKING 180°C • 19-21'
READY TO BAKE



5000732
DANISH CUSTARD CROWN
Creamy custard with a hint of almonds in a crispy crown of Danish pastry. 1 bag of icing sugar included.

90 g
4 x 12 PCS C/S - 104 C/S PAL
DEFROST 22°C • 15'
BAKING 180°C • 19-21'
READY TO BAKE



5001472
DANISH MIX
Assorted box with 48 Danish pastries: 12 maple pecan plaits, 12 cinnamon swirls, 12 apple crowns, 12 custard crowns with hazelnuts. 1 bag of icing sugar included.

90 g
4 x 12 PCS C/S - 104 C/S PAL
DEFROST 22°C • 15'
BAKING 180°C • 19-21'
READY TO BAKE



5001458
MINI DANISH MARZIPAN
TWISTER
Crispy twister with marzipan-almond filling, decorated with sesame seeds and poppy seeds.

45 g
75 PCS C/S - 120 C/S PAL
DEFROST 22°C • 15'
BAKING 180°C • 13-15'
READY TO BAKE



5000971
MINI MAPLE PECAN PLAIT
Mini crispy Danish pastry lattice with a smooth sweet filling of maple & crushed pecan nuts, scattered with pecan nuts. 1 bag of maple syrup enclosed.


40 g
5 x 20 PCS C/S - 104 C/S PAL
DEFROST 22°C • 15'
BAKING 180°C • 13-15'
READY TO BAKE



5000929
MINI DANISH MIX
Assortment of 5 mini Danish pastries: 20 maple pecan plaits, 20 apple lattices, 30 mini cinnamon swirls, 20 mini custard crowns, 20 mini raspberry crowns.

40 g
110 PCS C/S - 104 C/S PAL
DEFROST 22°C • 15'
BAKING 180°C • 13-15'
READY TO BAKE






4292120
PIZZABAGUETTE
HAM CHEESE

Single portion, wheat baguette with ketchup, sprinkled with ham cubes and corn. Topped with grated Gouda.


100 g - 18 cm
40 PCS C/S - 72 C/S PAL
BAKING 200°C · 6-8'
SERVE HOT



4292122
PIZZABAGUETTE
TOMATO MOZZARELLA

Single portion, wheat baguette with ketchup, sprinkled with cherry tomatoes, oregano and basil. Topped with grated mozzarella.


100 g - 18 cm
40 PCS C/S - 72 C/S PAL
BAKING 200°C · 6-8'
SERVE HOT



4292121
PIZZABAGUETTE
VEGGIE

Single portion, wheat baguette with ljuvenica vegetable sauce, sprinkled with corn, onion, red pepper and spinach leaves. Topped with grated Gouda.


100 g - 18 cm
40 PCS C/S - 72 C/S PAL
BAKING 200°C · 6-8'
SERVE HOT



4292123
PIZZABAGUETTE
SPICY

Single portion, wheat baguette with ljuvenica vegetable sauce, sprinkled with onion, red pepper and spicy cubes of pork-beef sausage. Topped with grated Gouda.


100 g - 18 cm
40 PCS C/S - 72 C/S PAL
BAKING 200°C · 6-8'
SERVE HOT



5001927
FILLED FOCACCIA SNACK
CHICKEN KEBAB

Single portion snack of soft bread dough, filled with chicken kebab meat and Gouda cheese, a tomato passata sauce of dried tomatoes, fried onions, sweet red peppers and jalapeno pepper. Seasoned with oil, garlic and oregano. Baked on stone.


120 g - 18cm
20 x 1 PCS C/S - 110 C/S PAL
BAKING 200°C · 4-5'
or GRILL 220°C · 3-4'
SERVE HOT



5001928
FILLED FOCACCIA SNACK
HAM CHEESE

Single portion snack of soft bread dough filled with pork ham, Philadelphia and Gouda cheese, a sauce of pickled sweet peppers and jalapeno and sour cream. Seasoned with Dziugas cheese, oil, spicy herbs and garlic. Baked on stone.


115 g - 17,5cm
20 x 1 PCS C/S - 110 C/S PAL
BAKING 200°C · 4-5'
or GRILL 220°C · 3-4'
SERVE HOT



5001926
MINI PIZZA BAGEL
CHEESEBURGER

Bite size mini pizza snack from soft bread topped with tomato paste, beef, onions and red cheddar cheese.


30 g
24 x 4 PCS C/S - 104 C/S PAL
DEFROST 22°C · 15'
BAKING 180°C · 4-5'
SERVE HOT



5001925
MINI PIZZA BAGEL
PROSCIUTTO

Bite size mini pizza snack from soft bread topped with sour cream, ham, Emmental cheese, parsley, garlic and black pepper.


30 g
24 x 4 PCS C/S - 104 C/S PAL
DEFROST 22°C · 15'
BAKING 180°C · 4-5'
SERVE HOT



5001929
MINI BEEF
CHEESEBURGER

Mini minced beef hamburger with red cheddar cheese, baked onions, ketchup and mustard on a soft brioche bun, topped with sesame seeds.

20,8 g
3 x 40 PCS C/S - 126 C/S PAL
BAKING 180°C · 5-6'
or MICROWAVE 750 W · 90'
SERVE HOT




5001930
MINI VEGGIE
CHEESEBURGER

Mini vegetable burger with orange cheddar cheese, baked onions, ketchup and mustard on a soft brioche bun, topped with millet, poppy, sesame and sunflower seeds.

23,3 g
3 x 40 PCS C/S - 126 C/S PAL
BAKING 180°C · 5-6'
or MICROWAVE 750 W · 90'
SERVE HOT


24 YOUR BREAD’S ON FIBRE



5001864
ROSE ROLL SPELT
MULTIGRAIN 55

Small, expressive multigrain roll with a beautiful crackling crust and a moist, airy crumb. Made of mainly spelt flour with wheat flour, rye sourdough, sunflower seeds, potato flakes and yogurt as secret ingredient for a persistent sensorial freshness. Enhanced by some notes of cilantro, fennel and cumin for an exquisite fl avour. Decorated with sesame and poppy seeds and baked on stone.


55 g — Ø 7 cm
90 PCS C/S — 36 C/S PAL
DEFROST 22°C · 15'
BAKING 180°C · 8-10'
PART BAKED



4294347
KAISER ROLL BROWN
MULTI SEEDED

Classic brown Kaiser roll with the typical 5 incisions from wheat flour and roasted malted barley flour, enriched with linseeds and sunflower seeds, decorated with linseeds and sesame seeds.


60 g
100 PCS C/S — 28 C/S PAL
DEFROST 22°C · 15'
BAKING 180°C · 11-13'
PART BAKED



5001099
KAISER ROLL SCHWARZWALD

Round multigrain kaiser roll with the typical 5 incisions, enriched with malt & rye flour, decorated with wheat semolina, oat flakes & sunflower seeds.


60 g
120 PCS C/S — 28 C/S PAL
DEFROST 22°C · 15'
BAKING 180°C · 11-13'
PART BAKED



5001510
RUSTIC MULTIGRAIN
DIAMOND 80

Diamond shaped multigrain roll with rye, linseed, wheat bran, sunflower seeds, sesame and roasted barley, baked on stone.


80 g — 16 cm
110 PCS C/S — 24 C/S PAL
DEFROST 22°C · 15'
BAKING 180°C · 8-10'
PART BAKED



5000954
PETIT PAIN RUSTIQUE
MULTICÉRÉALES

Artisanal roll (half-baguette size) from wheat and rye flour with wheat sourdough, enriched with oat grits, linseed, sunflower seeds, sesame seeds, wheat bran and a little malt to enhance the taste, baked on stone and 2 incisions on top.

125 g — ± 22,5 cm
40 PCS C/S — 36 C/S PAL
DEFROST 22°C · 15'
BAKING 180°C · 8-10'
PART BAKED



2103486
DEMI BAGUETTE
FITNESS 27

Multigrain half-baguette with roasted wheat malt and a touch of wheat sourdough for a deeper flavour. Enriched with sunflower seeds, linseed, sesame seeds, wheat bran, buckwheat and soy flakes.

125 g — 27 cm
50 PCS C/S — 32 C/S PAL
DEFROST 22°C · 15'
BAKING 180°C · 14-16'
PART BAKED



4295391
DEMI BAGUETTE DARK LUMBERJACK
Dark, rustic looking half-baguette from wheat flour, roasted malted barley flour and rye. Enriched with linseed, sunflower seeds, soya beans and a little rye sourdough. Pointed ends, flour dusted and baked on stone.
160 g — 26 cm
40 PCS C/S — 32 C/S PAL
DEFROST 22°C · 15'
BAKING 180°C · 14-16'
PART BAKED







5001145
BAGUETTE MULTICEREALES A L'ANCIENNE 280
Authentic sourdough multigrain baguette with plenty of seeds and grains: linseed, sesame seed, sunflower seeds, oat flakes & oat grits, wheat bran & wheat flakes, coarsely ground rye and roasted barley malt, baked on stone.
280 g — ± 54 cm
20 PCS C/S — 36 C/S PAL
DEFROST 22°C · 15'
BAKING 180°C · 11-13'
PART BAKED








2103670
BAGUETTE FITNESS LARGE 57
Multigrain baguette with roasted wheat malt and a touch of wheat sourdough for a deeper flavour. Enriched with sunflower seeds, linseed, sesame seeds, wheat bran, buckwheat and soy flakes. Extra wide for convenient sandwich making.
300 g — 57 CM
20 PCS C/S — 32 C/S PAL
DEFROST 22°C · 15'
BAKING 180°C · 14-16'
PART BAKED








5001802
CRYSTAL ROLL MULTIGRAIN PRE-SLICED
Premium sandwich roll with outstanding alternating textures: a delicate, thin, crispy crust at the outside and a soft, airy crumb inside. Made from partly wheat meal and a little rye sourdough, enriched with toasted rye, linseeds and olive oil. Decorated with buckwheat, golden & brown linseeds, sunflower seeds and sesame seeds, pre-sliced. Also suitable as hamburger bun.
70 g — Ø 12 cm
30 PCS C/S — 56 C/S PAL
BAKING 200°C · Less than 3'
FULLY BAKED








5001840
MULTI SEED'R BUN
'Flourless', fibre rich 'power' roll from seeds only, without flour and yeast. Made of sunflower kernels, oat flakes, flax seeds and chia seeds. Ideal as veggie burger bun. We recommend to grill or roast the cutting surfaces or to flash bake the bun to bring all rich flavours of the seeds alive.
110 g — Ø 10 cm
40 PCS C/S — 96 C/S PAL
DEFROST 22°C · 30'
THAW & SERVE








5001768
BAGEL MULTIGRAIN
Steamed multigrain bagel enriched with sunflower seeds and decorated with crushed oats.
135 g — Ø 12 cm
32 PCS C/S — 44 C/S PAL
BAKING 200°C · Less than 3'
FULLY BAKED








2103185
PAN BAGNAT BROWN LARGE
Soft round brown wheat roll, enriched with wholemeal wheat flour, dried rye sourdough and olive oil, sprinkled with wheat bran. Ready to use, just thaw and serve.
110 g — 12,5 cm
45 PCS C/S — 32 C/S PAL
DEFROST 22°C · 15'
THAW & SERVE








2103853
PAN BAGNAT MULTI LARGE
Soft round multigrain roll, enriched with a little dried wheat sourdough and lots of sunflower seeds, sesame seeds, linseed, wheat bran and poppy seeds. Ready to use, just thaw and serve.
110 g — 12,5 cm
45 PCS C/S — 28 C/S PAL
DEFROST 22°C · 15'
THAW & SERVE








2104218
PANINI WHOLEMEAL PRE-GRILLED PRE-SLICED
Fully baked, pre-sliced and pre-grilled wholemeal half-baguette, ready to fill and grill.
110 g — 21 cm
55 PCS C/S — 40 C/S PAL
DEFROST 22°C · 30'
BAKING 200°C · 4-6'
or GRILL 220°C · 3-5'
SERVE HOT








2102128
FORESTIER
Dark multigrain bread made from wheat and roasted malt flour with a little dried rye sourdough and enriched with crushed soybeans and sunflower seeds. Flour dusted.
620 g
12 PCS C/S — 32 C/S PAL
BAKING 210°C · 9-11'
PART BAKED







5001383
MULTIGRAIN BOULOT DARK
Rich loaf from wheat flour & roasted barley malt and a mix of pumpkin seeds, rye, sunflower seeds, millet (sorghum) and oats. Flour dusted.
830 g
6 PCS C/S — 40 C/S PAL
BAKING 210°C · 9-11'
PART BAKED






5001447
LARGE SOURDOUGH BOULOT MULTIGRAIN
Large, rustic, malted multigrain loaf from wheat, rye and rye sourdough as a starter, enriched with sesame seeds, sunflower seeds and linseed, hand folded and baked on stone. A unique, slow mixing process and longer resting times guarantee a better hydration of the dough. Resulting in bread with an open structure, a mild sourdough taste and a longer freshness.
900 g
9 PCS C/S — 40 C/S PAL
BAKING 210°C · 14-16'
PART BAKED








5001604
PAVÉ GARDE MESSIER 1900
Artisanal, brown multigrain sourdough loaf from wheat and wheat wholemeal, with a liquid natural leaven from wheat and rye flour, enriched with roasted sesame, pumpkin & linseed. Decorated with linseed and sesame seeds and baked on stone.
1900 g
4 PCS C/S — 40 C/S PAL
BAKING 210°C · 19-21'
PART BAKED





32 SWEET & HAPPY ENDINGS






5001606
MUFFIN APPLE CINNAMON
Muffin with apple filling and cinnamon, decorated with pieces of apple and crumble.
110 g
20 PCS C/S — 160 C/S PAL
DEFROST 22°C · 60'
THAW & SERVE







5001607
MUFFIN CHOCOLATE SALTED CARAMEL
Dark chocolate muffin with salted butter caramel filling, decorated with caramelised hazelnuts.
110 g
20 PCS C/S — 160 C/S PAL
DEFROST 22°C · 60'
THAW & SERVE





5001605
MUFFIN MULTISEED RED FRUIT
Multi-seeded muffin (with linseed, millet, sunflower seeds and sesame) filled with red fruits puree (strawberry, blackberry and raspberry), decorated with a crumble of red fruits (mix of currants, blackberries and blueberries).
110 g
20 PCS C/S — 160 C/S PAL
DEFROST 22°C · 60'
THAW & SERVE







5001364
CHOCOLATE CREAM CAKE

Pre-portioned (14p), high chocolate cake, built up with 3 layers of chocolate sponge alternated with dark chocolate mousse and coated with ganache.

1750 g — 125 g • 14 p
1 PCS C/S — 216 C/S PAL
DEFROST 4°C • 480'
THAW & SERVE






5001847
CHOCOLATE RASPBERRY DREAM CAKE

Pre-portioned (12p) high cake with 3 layers of chocolate sponge cake, alternated with layers of chocolate cream enriched with whole raspberries. Covered with shiny chocolate ganache and sprinkled with freeze-dried raspberry granules.


1750 g — 146 g • 12 p
1 PCS C/S — 216 C/S PAL
DEFROST 4°C • 720'
THAW & SERVE



5001846
BLUEBERRY RED VELVET CAKE

Pre-portioned (12p) high cake with 3 layers of red velvet sponge cake, alternated with 3 layers of blueberry cream in different colour shades. Decorated with red velvet crumble and black currants.


1880 g — 157 g • 12 p
1 PCS C/S — 216 C/S PAL
DEFROST 4°C • 720'
THAW & SERVE




5001757
MINI CROISSANT DOUBLE COLOUR RASPBERRY

Double coloured mini butter croissant created by two flavours of laminated yeast dough (natural and raspberry) infused with a rich raspberry filling. Made with 18% butter (share of total recipe).

45 g
36 PCS C/S — 130 C/S PAL
DEFROST 22°C • 30'
BAKING 170°C • 14-16'
READY TO BAKE







5001758
MINI CROISSANT DOUBLE COLOUR CHOCO

Double coloured mini butter croissant created by two flavours of laminated yeast dough (natural and cocoa) infused with a rich choco filling. Made with 18% butter (share of total recipe).

45 g
36 PCS C/S — 130 C/S PAL
DEFROST 22°C • 30'
BAKING 170°C • 14-16'
READY TO BAKE







5001674
CROISSANT DOUBLE COLOUR RASPBERRY FILLED

Voluminous nice layered double coloured butter croissant created by the embracement of two flavours of laminated yeast dough (natural and raspberry) infused with a rich raspberry filling. Made with 16% butter (share of total recipe).

90 g
40 PCS C/S — 96 C/S PAL
DEFROST 22°C • 30'
BAKING 170°C • 17-19'
READY TO BAKE







5001673
CROISSANT DOUBLE COLOUR CHOCO FILLED

Voluminous nice layered double coloured butter croissant created by the embracement of two flavours of laminated yeast dough (natural and cocoa) infused with a rich choco filling. Made with 16% butter (share of total recipe).

90 g
40 PCS C/S — 96 C/S PAL
DEFROST 22°C • 30'
BAKING 170°C • 17-19'
READY TO BAKE




38 **EXCLUSIVE LIMITED EDITION DONUTS**




4250939
SNOW WHITE

What's cooler than cool? This ice-cold donut of your dreams. Think white glazing sprinkled with multi-coloured frosted snow flakes to take you sky-high with every bite.

56 g - 9 cm
48 PCS C/S - 88 C/S PAL
DEFROSTING 22°C • 60'
THAW & SERVE







4250937
SPECIAL SNOWFLAKE

Hohoho! Xmas will never get better than with Santa's coolest donut in town. The Special Snowflake has pure chunky donut dough at its heart. It got topped with dark cocoa glaze and inked with a white snowflake-tattoo of delicious sugar icing.

54 g - 9 cm
48 PCS C/S - 88 C/S PAL
DEFROSTING 22°C • 60'
THAW & SERVE






2504280
SAUSAGE ROLL

Puff pastry snack with a chicken and bacon sausage and lots of herbs and spices.


169 g
90 PCS C/S — 44 C/S PAL
DEFROST 22°C • 30'
BAKING 170°C • 30-32'
READY TO BAKE




2007425
RICE TARTLET

Puff pastry tartlet filled with homemade rice cream enriched with eggs and sugar.

175 g — Ø 11,4 cm
30 PCS C/S — 120 C/S PAL
DEFROST 22°C • 30'
BAKING 170°C • 37-39'
READY TO BAKE







2007414
MATTON TARTLET

Puff pastry tartlet with a filling made from curd (whole milk + buttermilk), eggs and sugar.

128 g
30 PCS C/S — 120 C/S PAL
DEFROST 22°C • 90'
BAKING 170°C • 30-32'
READY TO BAKE






2102091
BAKER'S BRIOCHE ROLL WITH BUTTER

Typical Belgian soft roll (sandwich bun) made from brioche dough, enriched with butter, eggs and sugar.

55 g — 12 cm
70 PCS C/S — 28 C/S PAL
DEFROST 22°C • 15'
THAW & SERVE





4295441
MINI RUSTIC DIAMOND WHITE SINGLE WRAPPED

Rustic white mini diamond roll from wheat flour, flour dusted and baked on stone. Individually wrapped, perfect to serve as bread companion next to soups or salads.

30 g
135 x 1 pcs c/s - 40 c/s pal
DEFROST 22°C · 15'
BAKING 180°C · 4-6'
PART BAKED



4295442
MINI RUSTIC DIAMOND MULTI SINGLE WRAPPED

Rustic multigrain mini diamond roll from wheat flour and rye flour, decorated with seeds and baked on stone. Individually wrapped, perfect to serve as bread companion next to soups or salads.

30 g
135 x 1 pcs c/s - 40 c/s pal
DEFROST 22°C · 15'
BAKING 180°C · 4-6'
PART BAKED



4241019
MINI BEIGNET CHOCO NOISETTES TRIO WRAPPED

Beignet made according to the traditional recipe: deep-fried dough with yeast & butter stuffed with a paste of Belgian chocolate and hazelnuts and dusted with powder sugar. Wrapped per three, perfect to grab & to go.

25 g
35 x 3 PCS C/S - 104 C/S PAL
DEFROST 22°C · 30'
THAW & SERVE



4250754
FUNFETTI SINGLE WRAPPED

Wonder what a rainbow party in your mouth tastes like? Well, lucky you: this strawberry-coated sweet treat is sprinkled with white chocolate vermicelli and boasts a heavenly light yet chunky bite!

56 g
60 x 1 PCS C/S - 72 C/S PAL
DEFROST 22°C · 60'
THAW & SERVE



4250756
CHOC ALMIGHTY SINGLE WRAPPED

Say hello to mister popular! This crowd favourite is coated with a lovely dark cocoa glaze and topped with little bits of real Belgian milk chocolate. Sink your teeth into his perfectly round shape and soft dough.

56 g
60 x 1 PCS C/S - 72 C/S PAL
DEFROST 22°C · 60'
THAW & SERVE



4250752
MINI GROOVE MIX TRIO WRAPPED (Former 4250752 MINI DONUT TRIO MIX WRAPPED)

Take this flavour crew with you, wherever you go. One's striped in dark cocoa, the other topped with flower confetti. And the third one? Two words: unhulled almonds. Ooooh babyyyy! Wrapped per three, perfect to grab & to go.

20 g
40 x 3 PCS C/S - 72 C/S PAL
DEFROST 22°C · 60'
THAW & SERVE



4241011
MUFFIN CHOCOLATE LARGE SINGLE WRAPPED

Soft, rich chocolate muffin with plenty of Belgian dark chocolate chunks. Individually wrapped, perfect to grab & to go.

100 g
18 x 1 PCS C/S - 120 C/S PAL
DEFROST 22°C · 30'
THAW & SERVE



4241015
MUFFIN PLAIN LARGE SINGLE WRAPPED

Moisty muffin with vanilla flavour. Individually wrapped, perfect to grab & to go.

100 g
18 x 1 PCS C/S - 120 C/S PAL
DEFROST 22°C · 30'
THAW & SERVE



5001923
RUSTIC DEMI BAGUETTE WHITE PRE-SLICED FB

Fully baked & pre-sliced rustic looking half-baguette, from wheat flour. Ready to fill as a sandwich carrier.

120 g - 21 cm
6 x 6 PCS C/S - 56 C/S PAL
BAKING 200°C · Less than 3'
FULLY BAKED



5001924
RUSTIC DEMI BAGUETTE BROWN PRE-SLICED FB

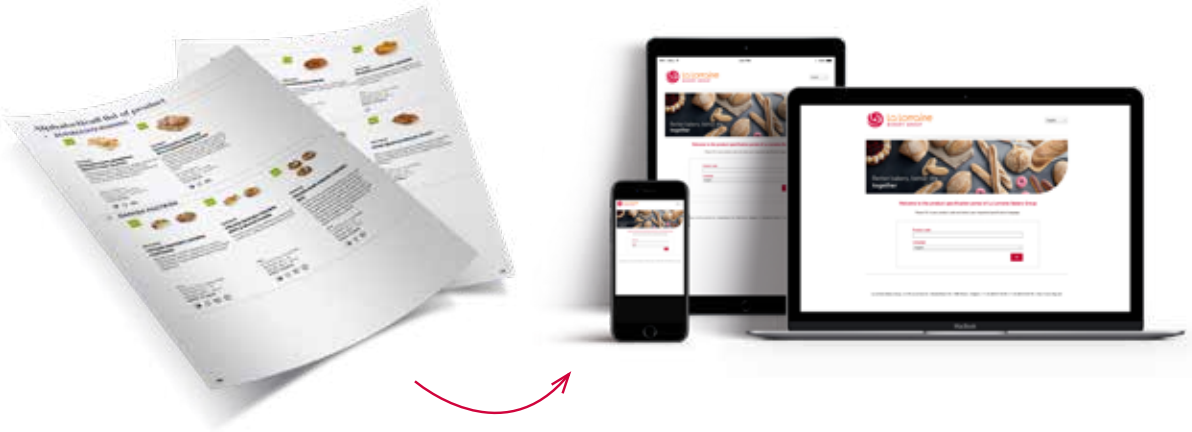
Fully baked & pre-sliced rustic looking half-baguette, from wholewheat and rye flour. Enriched with spelt, millet, linseeds, sunflower seeds and a touch of barley malted flour to enhance the taste. Ready to fill as a sandwich carrier.

120 g - 21 cm
6 x 6 PCS C/S - 56 C/S PAL
BAKING 200°C · Less than 3'
FULLY BAKED



ALLERGENS

Presence of allergens can vary due to recipe changes. For the latest information about allergens, please consult our specification website www.specification.llbg.com.



DIRECTIONS FOR USE

The weights and dimensions per piece mentioned in this catalogue are the average and may vary within specific tolerances. It is important to know that the mentioned dimensions of the products are these measured frozen (not baked).

Please visit our website www.panesco.com, www.lalorraine.com and partner.donutworrybehappy.eu for more product information, most up to date technical files and pictures.

COLOPHON

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#RISETOGETHER

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A fresh perspective on running and growing your business in unusual times!

Inhale, get inspired and infuse your business with fresh ideas around changing consumers' needs and innovations to offer safe, healthy, exciting and profitable delights. Let's rise together.





Prepare to hear more from us!
In the meantime, have a look at our websites to get
extra information on all your favourite products.

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