STARS & BEST SELLERS

UK CATALOGUE 2021

PANESCO FOOD.COM

La Lorraine
Baking passion

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better life **together**

La Lorraine
BAKERY GROUP

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VIENNOISERIE

5 DANISH PASTRIES

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DANISH PASTRIES

REASSURING TO KNOW:

Demand for vegan foods continues to rise. Customers will love the indulgence of authentic sweet Danish pastries (5001915/5001916/5001919) that are reassuringly:

> Made from 100% plant based ingredients
> From agriculture without growth regulators
> Egg free / dairy free
> Free from palm oil.

5000732

DANISH CUSTARD CROWN

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

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

5001472

DANISH MIX

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

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.

5000929 - MINI DANISH MIX

5000929

MINI DANISH MIX

40 g
110 PCS C/S
DEFROST 22°C · 15'
BAKE 180°C · 13-15'
READY TO BAKE

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.

5001915

VEGAN DANISH CROWN CUSTARD

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

A classic and widely preferred Danish treat turned vegan! Made with San Francisco inspired pastry sourdough, smooth plant-based vanilla custard, caramelised soft filling from brown sugar and a subtle touch of sourdough. A fabulously creamy treat, sprinkled with chopped hazelnuts to enhance the crispy sensation.

5001919

VEGAN MINI DANISH CROWN MIX

40 g
6 x 20 PCS C/S - 104 C/S PAL
DEFROST 22°C · 15'
BAKING 180°C · 19-21'
READY TO BAKE

VEGAN MINI CROWN CUSTARD, APPLE BUCKTHORN & CHERRY PASTRIES:
Assortment of 3 pastries: 2x20 mini crowns with plant-based vanilla custard, caramelised brown sugar and chopped hazelnuts; 2x20 mini crowns with apple and buckthorn, plus 2x20 mini crowns with cherry. Bag of orange icing included for the mini apple buckthorn crowns.

5001916

VEGAN DANISH CROWN APPLE BUCKTHORN

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

The sweetness of apples and the tangy, slightly sour flavour of buckthorn create a genuine feel like a heart warming breeze of Danish autumn. Made with sourdough and supplied with a bag of orange-flavoured icing so that you can give them a truly Nordic picture-perfect finish.

CROISSANTS

5001648
CROISSANT ALMOND FILLING

100 g
2 x 30 PCS C/S
DEFROST 22°C · 30'
BAKING 170°C · 20-22'
READY TO BAKE

Voluminous, nice layered butter croissant, with a generous almond filling and topped with broken almond slivers.

5001592
CROISSANT ARTISANAL AU BEURRE

60 g
2 x 35 PCS C/S
DEFROST 22°C · 30'
BAKE 170°C · 17-19'
READY TO BAKE

Croissant with 23% high quality French butter with sugar and full milk. Traditional French production methods with several longer resting times guarantee a better and fuller taste.

5000655
CROISSANT AU BEURRE 65

65 g
4 x 20 PCS C/S
DEFROST 22°C · 30'
BAKE 170°C · 17-19'
READY TO BAKE

Classic French croissant with butter, open layers of the laminated yeast dough for a nice volume, pre-egg washed. Made with 18% butter (share of total recipe).

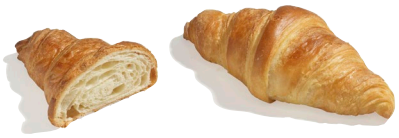
BEST SELLER

2004117
FB CROISSANT AU BEURRE 45

45 g
70 PCS C/S
DEFROST 22°C · 15'
BAKE 200°C · 0-3'
FULLY BAKED

Fully baked golden brown butter croissant. Made with 21% butter (share of total recipe).

5000914
FB CROISSANT AU BEURRE 55



55 g
40 PCS C/S
DEFROST 22°C · 30'
BAKE 200°C · 0-3'
FULLY BAKED
Fully baked butter croissant of exceptional quality. Made with 21% butter (share of total recipe).

5001211
CROISSANT CURVED

100 g
36 PCS C/S
DEFROST 22°C · 30'
BAKING 170°C · 17-19'
READY TO BAKE

Curved margarine croissant with great volume, rich taste and nice layering, pre-egg washed.

5001211 - CROISSANT CURVED

5001673 - CROISSANT DOUBLE COLOUR CHOCO
5001674 - CROISSANT DOUBLE COLOUR RASPBERRY

5001673

CROISSANT DOUBLE COLOUR CHOCO

90 g
40 PCS C/S
DEFROST 22°C · 30'
BAKE 170°C · 17-19'
READY TO BAKE

Voluminous layered double coloured butter croissant created with two flavours of laminated yeast dough with a rich choco filling.

5001674

CROISSANT DOUBLE COLOUR RASPBERRY

90 g
40 PCS C/S
DEFROST 22°C · 30'
BAKE 170°C · 17-19'
READY TO BAKE

Voluminous layered double coloured butter croissant created with two flavours of laminated yeast dough with a rich raspberry filling.

4206122

VEGAN CROISSANT WITH STRAWBERRY FILLING

95g / 15cm
60 PCS C/S
DEFROST 22°C - 40'
BAKING 180°C - 190°C
12-16' with steam
READY TO BAKE

Voluminous croissant,
with a generous strawberry filling.

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4206123

VEGAN CROISSANT WITH APRICOT FILLING

95 g
60 PCS C/S
DEFROST 22°C— 40'
BAKING 180°C - 190°C
— 12-16' with steam
READY TO BAKE

Voluminous croissant,
with a generous apricot filling.

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5000648

MINI CROISSANT AU BEURRE

25 g
4 x 40 PCS C/S
DEFROST 22°C · 30'
BAKING 170°C · 13-15'
READY TO BAKE

A butter rich mini croissant, pre-egg washed.
Made with 18% butter (share of total recipe).

5000654

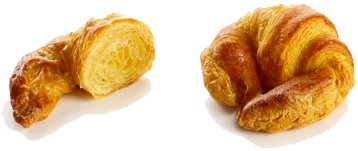
MAXI CROISSANT AU BEURRE 75

75 g
4 x 15 PCS C/S
DEFROST 22°C · 30'
BAKING 170°C · 17-19'
READY TO BAKE

Large, straight and rich butter croissant with open texture and rich flavour, pre-egg washed.
Made with 24% butter (share of total recipe).

5001456

MINI CROISSANT AU BEURRE CURVED



22 g
± 136 PCS C/S
DEFROST 22°C · 30'
BAKING 170°C · 13-15'
READY TO BAKE

A curved, rich mini butter croissant. Made with 25% butter (share of total recipe).

OTHER

5001473
CINNAMON SWIRL
85 g
4 x 12 PCS C/S
DEFROST 22°C · 15'
BAKING 180°C · 19-21'
READY TO BAKE

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

5000731
MAPLE PECAN PLAIT
95 g
4 x 12 PCS C/S
DEFROST 22°C · 15'
BAKING 180°C · 19-21'
READY TO BAKE

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.

5000649
MINI PAIN AU CHOCOLAT AU BEURRE
25 g
4 x 40 PCS C/S
DEFROST 22°C · 30'
BAKING 170°C · 13-15'
READY TO BAKE

A mini butter pain au chocolate with two bars of dark chocolate, pre-egg washed. Made with 16% butter (share of total recipe).

5000650
MINI PAIN AUX RAISINS AU BEURRE
30 g
5 x 30 PCS C/S
DEFROST 22°C · 30'
BAKING 170°C · 13-15'
READY TO BAKE

A mini classic French swirl with butter, creamy custard and raisins, pre-egg washed. Made with 14% butter (share of total recipe).

5000911
PAIN AU CHOCOLAT AU BEURRE FB
70 g
55 PCS C/S
BAKING 200°C · Less than 3'
FULLY BAKED

Fully baked pain au chocolate created with laminated yeast dough, butter and two chocolate bars. Made with 20% butter (share of total recipe).

5000652
PAIN AUX RAISINS AU BEURRE
100 g
3 x 20 PCS C/S
DEFROST 22°C · 30'
BAKING 170°C · 17-19'
READY TO BAKE

Classic French swirl of butter rich, laminated yeast dough with custard and juicy raisins, pre-egg washed. Made with 13% butter (share of total recipe).

5001591
PAIN AU CHOCOLAT AU BEURRE ROYAL
75 g
2 x 35 PCS C/S
DEFROST 22°C · 30'
BAKE 170°C · 17-19'
READY TO BAKE

Pain au chocolate created with laminated yeast dough, butter and two bars of dark chocolate.

5001591 - PAIN AU CHOCOLAT AU BEURRE ROYAL

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PATISSERIE

10 MUFFINS & CAKES

11 PANCAKES & WAFFLES

12 HIGH CAKES & TARTS

15 MINI DESSERTS

16 MINI SWEET BREAKS

MUFFINS

5001287
MINI AMERICAN MUFFIN MIX

15 g
3 x 2 x 30 PCS C/S
DEFROST 4°C · 120'
THAW & SERVE

Assortment of single bite muffins in 3 flavours: vanilla, vanilla with chocolate chips and double chocolate.

5001605
MUFFIN MULTISEED RED FRUIT

110 g
20 PCS C/S
DEFROST 22°C · 60'
THAW & SERVE
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).

CAKES

5000330
BROWNIE DOUBLE CHOC

60 g
2 x 24 PCS C/S
DEFROST 22°C · 45'
THAW & SERVE

Dense, fudgy chocolate sheet cake, enriched with chocolate nibs, pre-sliced.

5001588 - BELGIAN APPLE RING CAKE

LIFT IT FURTHER...

Drizzle with icing and sprinkle with sultanas for an especially comforting dessert!

VERSATILE RING CAKES:

Splendid as breakfast cakes, fantastic at tea time and easily personalised!

5001522
LEMON RING CAKE

800 g — Ø 21 cm
1 PCS C/S
DEFROST 22°C · 180'
THAW & SERVE

Moist and tender sponge cake (with whole egg), flavoured with lemon jelly cubes and dusted with powder sugar.

5001588
BELGIAN APPLE RING CAKE

825 g — Ø 21 cm
1 PCS C/S
DEFROST 22°C · 180'
THAW & SERVE

Moist and tender sponge cake (with whole egg), richly filled with pieces of jonagold apple, decorated with slivered almonds, apricot jelly and dusted with powder sugar.

5001589
BELGIAN CHOCOLATE RING CAKE

800 g — Ø 21 cm
1 PCS C/S
DEFROST 22°C · 180'
THAW & SERVE

Moist and tender chocolate sponge cake (with whole egg), enriched with dark Belgian chocolate drops, finished with apricot jelly and dusted with powder sugar.

PANCAKES

5000709 - FLANDERS SWEET PANCAKES

5000709

FLANDERS SWEET PANCAKES

55 G — Ø 18 CM
12 x 9 PCS C/S
DEFROST 22°C · 180'
BAKING 200°C · Less than 3'
SERVE HOT

A rich batter cake fried in a pan, containing milk, flour, eggs and sugar.

WAFFLES

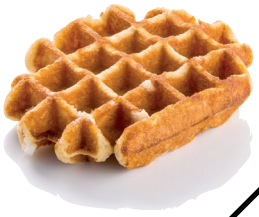
5000105 - BELGIAN SUGAR WAFFLE

MAKE IT YOURS:

Create a quick but impressive signature dessert by building layers of taste and colour upon a Belgian sugar waffle base.

5000105

BELGIAN SUGAR WAFFLE



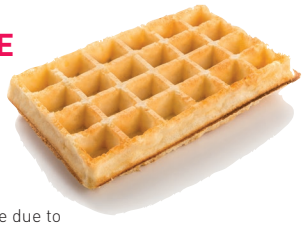
90 g
32 PCS C/S
BAKING 200°C · Less than 3'
FULLY BAKED

So called Liège waffle; a sweet caramelised dense waffle with sugar pearls.

BEST SELLER

5000622

BRUSSELS WAFFLE



80 g
6 x 9 PCS C/S
DEFROST 22°C · 30'
BAKING 200°C · 3-4'
SERVE HOT

Golden crispy waffle with light texture due to the beaten egg whites and yeast.

HIGH CAKES & TARTS

5001844 - CHOCOLATE SALTED CARAMEL DELIGHT

5001844

CHOCOLATE SALTED CARAMEL DELIGHT

70 g
3 x 10 PCS C/S
DEFROST 4°C · 120'
THAW & SERVE

Refined rectangular patisserie composition with different textures: crispy feuilletine with almond, topped with a layer of chocolate sponge and a layer of chocolate mousse separated with a layer of salted caramel, finished with a mirror of chocolate ganache.

5001850

CHOCOLATE BARLET

70 g
3 x 9 PCS C/S
DEFROST 4°C · 120'
THAW & SERVE

A bar shaped shortcrust pastry case filled with milk chocolate ganache.

5001369

APPLE TART MAISON

2500 g — 178 g
1 PCS C/S
DEFROST 4°C · 720'
THAW & SERVE

Pre-portioned (14p), authentic, high shortcrust pastry case (with butter), richly filled with apples and sultanas, flavoured with cinnamon.

5001849

LEMON MERINGUE BARLET

85 g
2 x 9 PCS C/S
DEFROST 4°C · 120'
THAW & SERVE

A bar shaped shortcrust pastry case filled with lemon curd and topped with Italian meringue, slightly caramelized with the kitchen torch.

5000640

CROSTATA AL LIMONE

1400 g — 100 g • 14 p
1 PCS C/S
DEFROST 4°C · 240'
THAW & SERVE

Pre-portioned (14p) shortcrust pastry case filled with a refreshing batter of custard and lemon juice, decorated with powder sugar.

5000640 - CROSTATA AL LIMONE

5001573

PARADE OF BELGIAN CHOCOLATE QUENELLES

60 g
2 x 8 PCS C/S
DEFROST 4°C · 180'
THAW & SERVE

Three quenelles of Belgian chocolate bavarois - white, milk and dark chocolate - lightly dusted with chocolate, on a crispy bar of feuilletine, almond sponge and ganache.

5001573 - PARADE OF BELGIAN CHOCOLATE QUENELLES

5001845

RASPBERRY WHITE CHOCOLATE DELIGHT

90 g
3 x 10 PCS C/S
DEFROST 4°C · 120'
THAW & SERVE

Refined rectangular patisserie composition with different textures: crispy feuilletine (crumble cookie), topped with raspberry jam (with seeds), a layer of almond biscuit and a layer of white chocolate bavarois, finished with a mirror of raspberry jelly.

5001845 - RASPBERRY WHITE CHOCOLATE DELIGHT

5000642

TIRAMISU TONDO

1080 g — 90 g • 12 p
1 PCS C/S
DEFROST 4°C · 240'
THAW & SERVE

Pre-portioned (12p), light coffee-soaked sponge cake with cream and mascarpone filling with a touch of Marsala (original recipe).

5001669

SNOW WHITE'S FOREST FRUIT CAKE

1250 g — 104 g • 12 p
1 PCS C/S
DEFROST 4°C · 720'
THAW & SERVE

Pre-portioned (12p), iced high cake with 3 layers of light sponge cake and cream filling, infused and decorated with freeze-dried red & black currants, raspberries and strawberries and sprinkled with bachelor's button flowers.

SEE OVER

5000996

APFELSTRUDEL 125

125 g
6 x 8 PCS C/S
DEFROST 4°C · 720'
BAKING 180°C · 6-8'
SERVE HOT

Authentic 'Apfelstrudel' with 63% apples, raisins and cinnamon. Pre-sliced in 8 individual portions.

5001669 - SNOW WHITE'S FOREST FRUIT CAKE. See previous page.

MINI DESSERTS

5001507

MINI MACARONS DE PARIS COFFRET

12 g
8 x 2 x 6 PCS C/S
DEFROST 4°C · 120'
THAW & SERVE

Assortment of 'Macarons de Paris' in 6 different flavours: chocolate, raspberry, pistachio, lemon, vanilla and mocha. Packaged in a black blister with 2 of each flavour.

TRY IT:

Slice the macaron between the layers and add cream or your own flavoured filling for extra height and flamboyance!

5001507 - MINI MACARONS DE PARIS COFFRET

5001771

MOELLEUX CHOCOLATE

90 g
24 PCS C/S
BAKING 200°C · 10-12'
or MICROWAVE 500 W · 65 sec
SERVE HOT

Chocolate lava cake with a melting centre of dark Belgian chocolate.

5001692

MINI PORTUGUESE PASTEL DE NATA

25 g
144 PCS C/S
DEFROST 4°C · 60'
BAKE 200°C · Less than 3'
FULLY BAKED

A 'Créme Brûlée' in a puff pastry cup.

5001692 - MINI PORTUGUESE PASTEL DE NATA

MINI SWEET BREAKS

5001499

MINI BEIGNET CARAMEL

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

Beignet made according to the traditional recipe: deep-fried dough with yeast and butter stuffed with caramel and dusted with powdered sugar.

5001178

MINI BEIGNET CHOCO NOISETTES

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

Beignet made according to the traditional recipe: deep-fried dough with yeast and butter stuffed with a paste of Belgian chocolate and hazelnuts and dusted with powdered sugar.

5001499/5001178/5001289 - MINI BEIGNETS

5001289

MINI BEIGNET FRUITS ROUGES

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

Beignet made according to the traditional recipe: deep-fried dough with yeast & butter stuffed with a puree of red fruits and dusted with powdered sugar.

UPSELL OR REWARD!

Offer the opportunity to purchase a mini beignet alongside a hot drink - a welcomed alternative to the usual cookie promotion!

Also perfect as a loyalty reward or to let customers feel part of your own business celebration. Such gestures make you more memorable, lifting loyalty and footfall in return.

5001191

PROFITEROLE CHOCOLATE PRALINÉ

18 g
196 PCS C/S
DEFROST 4°C · 60'
THAW & SERVE

Choux pastry filled with hazelnut cream and coated with dark chocolate and crushed hazelnuts.

5000700

PROFITEROLE DAIRY CREAM

12.5 g
190 PCS C/S
DEFROST 4°C · 60'
THAW & SERVE
Choux pastry filled with vanilla whipped cream.

TRY IT:

Release the profit power of a quick upsell with a hot drink and mini waffle promo!

5001910

MINI SUGAR WAFFLE TREATS

15 g
120 PCS C/S
BAKING 200°C · 4'
FULLY BAKED

Mini waffle with caramelised sugar and vanillin.

5001501- MINI SUGAR WAFFLE TREATS

5001500

MINI DUTCH PANCAKE BITES

8 g
8 x 60 PCS C/S
BAKING 200°C · 3-4'
or MICROWAVE 800 W · 60 sec
SERVE HOT

Mini pancakes from a traditional Dutch batter with wheat flour, eggs, sugar, milk and a leavener.

5000110

MINI ÉCLAIR VANILLA CHOCOLATE

17.5 g
14 x 12 PCS C/S
DEFROST 4°C · 60'

THAW & SERVE
Choux pastry filled with a light custard cream and chocolate topping.

QUICK CREATIONS:

Skewer our mini Dutch pancake bites onto sticks for added fun and visual appeal! Perfect for an afternoon high tea, sharing dessert or for children's menus. Offer a choice of dips or small jug of drizzling syrup for added appeal.

Why not create a savoury version too?

5001500 - MINI DUTCH PANCAKE BITES

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BOULANGERIE

19 DURUM RANGE

20 SWEET BRIOCHES

21 FRUITS AND/OR NUTS

21 HERBS, SPICES AND/OR VEG

22 MINI ROLLS < 45 GRAMS

24 PETIT PAINS & SMALL ROLLS

25 FOCACCIAS

26 PANINIS

28 BUNS & SANDWICH ROLLS

30 TO FILL AND/OR GRILL

32 DEMI BAGUETTES

36 BAGUETTES

37 CIABATTAS

38 LOAVES

41 SLICED TOAST BREAD

NEW!

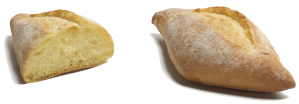
DURUM RANGE

THE DURUM DIFFERENCE:
Thanks to long resting times and the characteristics of durum flour, this bread has a unique, nutty and buttery taste, with a creamy yellow crumb and a golden crust. **Above all: a longer shelf life after baking.**

taste needs time

2104603
ARTISANAL DURUM GRAIN ROLL

80 g
70 PCS C/S
DEFROST 22°C · 15'
BAKING 180°C · 8-10'
PART BAKED



Artisanal durum flour roll with liquid active wheat sourdough.

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2104604
ARTISANAL DURUM GRAIN DEMI BAGUETTE

130 g - 27cm
40 PCS C/S
DEFROST 22°C · 15'
BAKING 180°C · 11-13'
PART BAKED

Artisanal durum flour half-baguette with liquid active wheat sourdough.

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2104603, 2104604, 2103605 & 2104606 - DURUM RANGE

2104605
ARTISANAL DURUM GRAIN BAGUETTE

300 g - 48cm
20 PCS C/S
DEFROST 22°C · 15'
BAKING 180°C · 11-13'
PART BAKED

Artisanal durum flour baguette with liquid active wheat sourdough.

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2104605 - ARTISANAL DURUM GRAIN BAGUETTE

2104606
ARTISANAL DURUM GRAIN LOAF

420 g
15 PCS C/S
DEFROSTING NOT REQUIRED
BAKING 210°C · 12-14'
PART BAKED

Artisanal durum flour loaf with liquid active wheat sourdough.

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SWEET BRIOCHES

5001676
BRIOCHE BUN MINI 10
10 g — Ø 4,7 cm
110 PCS C/S
DEFROST 22°C · 30'
THAW & SERVE

Soft, mini bun from brioche dough enriched with sugar and butter.

2104357
BRIOCHE BUN 85
85 g — Ø 11,5 cm
50 PCS C/S
DEFROST 22°C · 30'
THAW & SERVE

Soft, round bun from brioche dough.
Ideal form to be used as hamburger bun.

BEST SELLER

2104204
BRIOCHE BUN PRE-SLICED 30
30 g — Ø 7 cm
6 x 20 PCS C/S
DEFROST 22°C · 30'
THAW & SERVE

Soft, round, medium size bun
from brioche dough, pre-sliced.

2104377
BRIOCHE BUN PRE-SLICED 85
85 g — Ø 11,5 cm, 4,5"
50 PCS C/S
DEFROST 22°C · 30'
THAW & SERVE

Soft, round bun from brioche dough,
pre-sliced. Ideal as a hamburger bun.

BEST SELLER

2104425
BRIOCHE HOT DOG ROLL 70
70 g — 17 cm
60 PCS C/S
DEFROST 22°C · 30'
THAW & SERVE

Soft, long roll from brioche dough.
Ideal form to be used as hot dog bun.

5001725 - PRETZEL LAUGEN HOT DOG ROLL PRE-SLICED 80

> See also: **PRETZEL LAUGEN BUN** - Page 29

5001249
BRIOCHE BUN PRE-SLICED 60
60 g — 10cm, 4"
80 PCS C/S
DEFROST 22°C · 30'
THAW & SERVE

Soft, round bun from brioche
dough pre-sliced for convenience.
Ideal as a hamburger bun.

5001725
PRETZEL LAUGEN HOT DOG ROLL PRE-SLICED 80
80 g — 19 cm
3 x 20 PCS C/S
BAKING 200°C · Less than 3'
FULLY BAKED

Long wheat roll belonging to the
'Laugengebäck' family, a German
baked speciality, with a typical Pretzel
taste and a brown crust alternated
by pale incisions, pre-sliced.

5001601
PREMIUM MULTIGRAIN BRIOCHE ROUND 85
85 g — Ø 11,5 cm
50 PCS C/S
DEFROST 22°C · 30'
THAW & SERVE

Soft multigrain brioche bun with butter,
sunflower seeds, sesame seeds, linseed
and a decoration of oat cakes.

FRUIT AND/OR NUTS

2104414 - PAVE CRANBERRY 450

2104414

PAVÉ CRANBERRY 450

450 g
14 PCS C/S
BAKING 210°C · 14-16'
PART BAKED

Rustic, stone baked sourdough loaf from wheat flour, enriched with cranberries.

5000967

SUPRÊME FRUITS CONFECT 500

500 g
6 PCS C/S
DEFROST 22°C · 60'
THAW & SERVE

Dark cylinder loaf with dried plums, dried apricots, raisins, sunflower seeds and nuts.

HERBS, SPICES & VEG

5000837

LINEA RUSTICHINI

35 g
150 PCS C/S
DEFROST 22°C · 15'
BAKING 200°C · 3-5'
PART BAKED

Assortment of small handmade "delicacy" bread rolls from wheat flour in 5 different flavours: olives, chili pepper, tomato & basil, Mediterranean herbs and plain.

5000837 - LINEA RUSTICHINI

MINI ROLLS < 45 GRAMS

2104379
MINI CLASSIC ROLL 35 MIX
35 g
4 x 25 PCS C/S
DEFROST 22°C · 15'
BAKING 200°C · 4-6'
PART BAKED

Assortment of classic mini rolls: 25 white rolls, 25 brown rolls, 25 white kaiser rolls with poppy seeds, 25 white kaiser rolls with sesame seeds.

2104237
MINI DIAMOND ROLL MIX
30 g
3 x 45 PCS C/S
DEFROST 22°C · 15'
BAKING 180°C · 8-10'
PART BAKED

Assortment of rustic, stone baked, mini diamond rolls: 45 flour dusted wheat rolls, 45 multigrain rolls decorated with seeds and 45 flour dusted dark rolls with a flavour of cumin.

5000550
MINI RUSTIC ROLL 40 MIX
40 g
4 x 20 PCS C/S
DEFROST 22°C · 15'
BAKING 200°C · 4-6'
PART BAKED

Assortment of rustic wheat rolls in 4 different types: 20 plain rolls, 20 rolls enriched with sunflower seeds, 20 rolls enriched with rye flour and brans, 20 multigrain rolls.

BEST SELLER

5001279
MINI PAGNOTTELLA MEDITERRANEA 45 MIX
45 g
3 x 12 PCS C/S
DEFROST 22°C · 15'
BAKING 200°C · 4-6'
PART BAKED

Mixed box of artisanal, stone baked mini wheat rolls in three flavours: 12 tomato rolls, 12 onion rolls and 12 rolls with black olives. To accompany soups & salads.

5001355
MINI PAGNOTTELLA CLASSICO 35 MIX
35 g
3 x 35 PCS C/S
DEFROST 22°C · 15'
BAKING 200°C · 3-5'
PART BAKED

Mixed box of artisanal mini wheat rolls (ciabatta type of dough), each of them hand folded, flour dusted and baked on stone: 35 white wheat rolls, 35 wholemeal rolls, 35 dark wheat rolls with barley malt.

5001265
MINI PAGNOTTELLA RUSTICA 45
45 g
35 PCS C/S
DEFROST 22°C · 15'
BAKING 200°C · 4-6'
PART BAKED

Artisanal white mini roll from ciabatta type of dough, folded by hand, flour dusted and baked on stone.

5001266
MINI PAGNOTTELLA PAESANO 45
45 g
35 PCS C/S
DEFROST 22°C · 15'
BAKING 200°C · 4-6'
PART BAKED

Artisanal dark mini roll from wheat flour with barley malt, folded by hand, flour dusted and baked on stone.

5000795
PETIT PAIN ARDENNAIS MIX
80 g
6 x 10 PCS C/S
DEFROST 22°C · 15'
BAKING 180°C · 8-10'
PART BAKED

Artisanal assortment of elegantly shaped, rich multigrain bread rolls, baked on stone: 20 sunflower rolls, 20 multigrain rolls, 20 miller rolls.

5001376
MINI SOFT ROLL 17 MIX
17 g
3 x 77 PCS C/S
DEFROST 22°C · 30'
THAW & SERVE

Assorted box of 3 different soft mini rolls: 77 dark multigrain rolls, 77 wheat bran rolls, 77 multigrain rolls decorated with oat flakes, linseed, sesame and sunflower seeds.

5000795 - PETIT PAIN ARDENNAIS MIX

PETIT PAINS & SMALL ROLLS

45 - 75 GRAMS

5000796

PETIT PAIN GALLEGA 60

60 g
50 PCS C/S
DEFROST 22°C · 15'
BAKING 180°C · 8-10'
PART BAKED

Traditional roll with a thin crust and open crumb structure.

2104411

PREMIUM PLUS PETIT PAIN 105

105 G — 20 CM
50 PCS C/S
DEFROST 22°C · 15'
BAKING 180°C · 11-13'
PART BAKED

Small half-baguette made from only natural ingredients: wheat flour, water, yeast and salt.

2104398

PREMIUM PLUS PETIT PAIN 35

35 g — 8 cm
180 PCS C/S
DEFROST 22°C · 15'
BAKING 180°C · 8-10'
PART BAKED

Mini roll made from only natural ingredients: wheat flour, water, yeast and salt.

2104390

PREMIUM PLUS PETIT PAIN 55

55 g — 13 cm
90 PCS C/S
DEFROST 22°C · 15'
BAKING 180°C · 11-13'
PART BAKED

Small roll made from only natural ingredients: wheat flour, water, yeast and salt.

2104361

PREMIUM PLUS PETIT PAIN 85

85 G — 17 CM
65 PCS C/S
DEFROST 22°C · 15'
BAKING 180°C · 11-13'
PART BAKED

Small roll made from only natural ingredients: wheat flour, water, yeast and salt.

2104375

PREMIUM PLUS PETIT PAIN PAYSAN 85

85 G — 17 CM
65 PCS C/S
DEFROST 22°C · 15'
BAKING 180°C · 11-13'
PART BAKED

Small roll made from only natural ingredients: wheat flour, partly whole wheat meal, water, yeast and salt.

2104532

KAISER ROLL

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

Classic roll with a soft but dense crumb and a crispy, thin crust with the typical 5 incisions.

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Discover our NEW snack focaccias:
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> Jump to page 49

5000361

FOCACCIA OLIO

350 g — 27 x 17 cm
20 PCS C/S
BAKING 200°C · Less than 3'
FULLY BAKED

A fully baked focaccia, made with olive oil and a sourdough starter; suitable for real Italian sandwiches.

5000481

FOCACCIA POMODORI

800 g — 37 x 27 cm
10 PCS C/S
BAKING 200°C · Less than 3'
FULLY BAKED

Focaccia enriched with extra virgin olive oil and topped with cherry-tomatoes & oregano.

5000481 - FOCACCIA POMODORI

5000786

FOCACCIA ROSMARINO

800 g — 37 x 27 cm
4 PCS C/S
BAKING 200°C · Less than 3'
FULLY BAKED

An original flat Italian bread, traditionally made with extra virgin olive oil, sea salt and rosemary; perfect height to slice and fill.

5000265

FOCACCIA ROLL FB FINE HERBS PRE-SLICED

100 g — Ø 12,5 cm
50 PCS C/S
BAKING 200°C · Less than 3'
FULLY BAKED

Focaccia enriched with extra virgin olive oil and fine herbs such as oregano & rosemary.

5001883

TUSCAN FLAT BREAD PRE-SLICED

80 g — 10 x 16 cm
9 x 4 PCS C/S
DEFROST 4°C · 120'
THAW & SERVE

Traditional Tuscan flat bread, a type of focaccia from wheat flour with extra virgin olive oil, pre-sliced. Ideal form to be used as sandwich.

2306037

FOCACCIA FB

380g / 27cm
20 PCS
BAKING 200°C · Less than 3'
FULLY BAKED

A fully baked focaccia, made with olive oil.

La Lorraine

PANINIS

2104218 - PANINI WHOLEMEAL PRE-GRILLED PRE-SLICED

2104385 (2103530 - FULL UK PALLET)

PANINI 125

125 g — 27 cm
45 PCS C/S
DEFROST 22°C · 30'
BAKING 200°C · 4-6'
or GRILL 220°C · 3-5'
SERVE HOT

Part baked half-baguette without incisions, ready to grill.

2104364

PANINI PRE-GRILLED 110

110 g — 21 cm
55 PCS C/S
DEFROST 22°C · 30'
BAKING 200°C · 4-6'
or GRILL 220°C · 3-5'
SERVE HOT

Fully baked, pre-grilled half-baguette, ready to fill and grill.

2104218

PANINI WHOLEMEAL PRE-GRILLED PRE-SLICED

110 g — 21 cm
55 PCS C/S
DEFROST 22°C · 30'
BAKING 200°C · 4-6'
or GRILL 220°C · 3-5'
SERVE HOT

Fully baked, pre-sliced and pre-grilled wholemeal half-baguette, ready to fill and grill.

2104410

PANINI PRE-GRILLED PRE-SLICED 110

110 g — 21 cm
55 PCS C/S
DEFROST 22°C · 30'
BAKING 200°C · 4-6'
or GRILL 220°C · 3-5'
SERVE HOT

Fully baked, pre-sliced and pre-grilled half-baguette, ready to fill and grill.

5000483

PANINI FOCCACINA PRE-SLICED

80 g
7 x 6 PCS C/S
DEFROST 22°C · 30'
BAKING 200°C · 4-6'
or GRILL 220°C · 3-5'
SERVE HOT

A pre-sliced focaccia enriched with olive oil, ready to fill and to grill.

2104154

PANINI WHITE PRE-GRILLED PRE-SLICED 27

125g 27cm
45 PCS
DEFROST 22°C · 30'
BAKING 200°C · 4-6'
or GRILL 220°C · 3-5'
SERVE HOT

Pre-sliced and pre-grilled baguette, ready to fill and grill.

5000898

PANINI SESAME NIGELLA

130 g
45 PCS C/S
DEFROST 22°C · 30'
BAKING 200°C · 4-6'
or GRILL 220°C · 3-5'
SERVE HOT

Oval roll, focaccia type of bread, decorated with nigella and sesame seeds.

La Lorraine

2306980

CIABATTA SNACK FITNESS

125g / 17cm
50 PCS
FULLY BAKED

Fully baked ciabatta made from wheat flour and a touch of wheat sourdough, enriched with olive oil and sunflower seeds, oat flakes, pumpkin seeds and sesame seeds. Baked on stone.

La Lorraine

5000935

CIABATTA PRE-GRILLED PRE-SLICED 120

120 g — 19 cm
12 x 3 PCS C/S
DEFROST 22°C · 30'
BAKING 200°C · 4-6'
or GRILL 220°C · 3-5'
SERVE HOT

Fully baked, pre-grilled and pre-sliced ciabatta, ready to fill.

5000935 - CIABATTA PRE-GRILLED PRE-SLICED 120

5001612

CIABATTA SQUARE FB PRE-SLICED

100 g — 12 x 12 cm
6 x 6 PCS C/S
BAKING 200°C · Less than 3'
or GRILL 220°C · 3-5'
FULLY BAKED

Original Italian ciabatta using a 'biga' as pre-fermentation. Resulting in a bread with more taste and open crumb structure.

CIABATTA CHOICE:

Looking for ciabattas as a baguette alternative?
We have every shape and style you need.

> See more ciabattas on page 33 & 37

5001612 - CIABATTA SQUARE FB PRE-SLICED

BUNS & SANDWICH ROLLS

75 - 165 GRAMS

5001675 - PRETZEL LAUGEN BUN PRE-SLICED 80

> See also: **PRETZEL LAUGEN HOT DOG ROLL** - Page 20

5000563

BAGEL 85

85 g — Ø 10 cm
50 PCS C/S
BAKING 200°C · Less than 3'
FULLY BAKED

A donut-shaped yeast roll with a dense, chewy texture and shiny crust.

5001142

TRIANGLE MULTIGRAIN

100 g
56 PCS C/S
DEFROST 22°C · 30'
THAW & SERVE

Triangular multigrain roll with a rich and tasteful decoration of sunflower seeds, linseed, sesame seeds and oat flakes.

5001675

PRETZEL LAUGEN BUN PRE-SLICED 80

80 g — ± 10,5 cm
2 x 21 PCS C/S
DEFROST 22°C · 30'
BAKING 200°C · Less than 3'
FULLY BAKED

Round wheat bun belonging to the 'Laugengebäck' family, a German baked speciality, with a typical Pretzel taste.

BEST SELLER

5001801

CRYSTAL ROLL RUSTIC PRE-SLICED

75 g — Ø 12 cm
30 PCS C/S
BAKING 200°C · Less than 3'
FULLY BAKED

Premium sandwich roll with outstanding alternating textures: a delicate, thin, crispy crust at the outside and a soft, airy crumb inside. Made from wheat flour with sourdough, enriched with olive oil and flour dusted, pre-sliced.

5001800

CRYSTAL ROLL BEER PRE-SLICED

80 g — Ø 12 cm
30 PCS C/S
BAKING 200°C · Less than 3'
FULLY BAKED

Premium sandwich roll with outstanding alternating textures: a delicate, thin, crispy crust at the outside and a soft, airy crumb inside. Made from wheat flour and sourdough with double malted beer.

5000791

FLAGUETTE

100 g — Ø 14,5 cm
48 PCS C/S
DEFROST 22°C · 15'
BAKING 180°C · 8-10'
PART BAKED

Rustic, stone baked, flat wheat bread with an open and moist crumb, flour dusted. Ideal as original, authentic sandwich or burger bun.

5001802

CRYSTAL ROLL MULTIGRAIN PRE-SLICED

70 g — Ø 12 cm
30 PCS C/S
BAKING 200°C · Less than 3'
FULLY BAKED

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.

5001149

FLAGUETTE DEMI-LUNE

100 g
48 PCS C/S
DEFROST 22°C · 15'
BAKING 180°C · 8-10'
PART BAKED

Rustic, stone baked, flat wheat bread with an open and moist crumb, in the shape of a half moon, flour dusted.

5001149 - FLAGUETTE DEMI-LUNE

TO FILL AND/OR GRILL

5000617
BOWL BREAD
125 g
3 x 12 PCS C/S
BAKING 200°C · Less than 3'
FULLY BAKED

Emptied, round bread (to fill with stews or salads). The top is cut off, flour dusted and functions as the lid.

QUICK TIP:
To seal, heat in the oven for 3 mins before filling. Ideally use a thick, hot filling such as chowder or stew, as shown opposite.

5001134
MEZZALUNA
100 g — 17cm
55 PCS C/S
DEFROST 22°C · 30'
BAKING 200°C · 4-6'
or GRILL 220°C · 3-5'
SERVE HOT

Fully baked flat wheat bread enriched with oil, folded into half-moon shaped envelop, ready to fill and serve hot.

5001922 - ROMANO FLATBREAD MULTIGRAIN PRE-SLICED

5000416
VIKINGBRÖD ROUND
50 g — Ø 15 cm
12 x 6 PCS C/S
DEFROST 22°C · 30'
THAW & SERVE

Soft Swedish flat bread.

5001921
ROMANO FLATBREAD WHITE PRE-SLICED
100 g — 9 x 16cms
8 x 4 PCS C/S - 56 C/S PAL
DEFROST 22°C - 15'
BAKING 200°C - Less than 3'
FULLY BAKED
Traditional Italian flat bread.
A type of focaccia from wheat flour, with an open crumb structure, and extra virgin olive oil.

5001922
ROMANO FLATBREAD MULTIGRAIN PRE-SLICED
100 g — 9 x 16cms
8 x 4 PCS C/S - 56 C/S PAL
DEFROST 22°C - 15'
BAKING 200°C - Less than 3'
FULLY BAKED
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.

5000617 - BOWL BREAD

DEMI BAGUETTES

5001854
ARTISAN DEMI TWIST DIAVOLINO
125 g — ± 23 cm
40 PCS C/S
DEFROST 22°C · 15'
BAKING 180°C · 9-11'
PART BAKED

Impressive, artisan half-baguette from wheat flour and a touch of liquid rye sourdough, enriched with tomato, chilli pepper and a hint of Tabasco.

5001856
ARTISAN DEMI TWIST ONION
125 g — ± 23 cm
40 PCS C/S
DEFROST 22°C · 15'
BAKING 180°C · 9-11'
PART BAKED

Impressive, artisan half-baguette from wheat flour and a touch of liquid rye sourdough, enriched with roasted onion.

5001853
ARTISAN DEMI TWIST WHITE
115 G — ± 23 CM
40 PCS C/S
DEFROST 22°C · 15'
BAKING 180°C · 9-11'
PART BAKED

Impressive, artisan half-baguette from wheat flour and a touch of liquid rye sourdough. The longer proofing and resting times result in a real craft product with open crumb structure and the authentic taste of yesteryear.

5000787
BARRA GALLEGA MEDIA PAYSAN 125
125g - 27 cm
50 PCS C/S
DEFROST 22°C · 15'
BAKE 180°C · 11-13'
PART BAKED

Traditionally stone baked Spanish half-baguette from wheat flour enriched with rye flour with a thin crust and open crumb structure.

5000602
BARRA GALLEGA MEDIA 125
125 g — 27 cm
50 PCS C/WS
DEFROST 22°C · 15'
BAKING 180°C · 11-13'
PART BAKED

This Spanish half-baguette successfully combines a thin crispy crust with a light open crumb structure, baked on stone & flour dusted.

BEST SELLER

2104370
BOCATA 140
140 G — 18 CM
2 X 20 PCS C/S
DEFROST 22°C · 15'
BAKING 180°C · 11-13'
PART BAKED

An ideal sandwich ciabatta.

BEST SELLER

5001854 - ARTISAN DEMI TWIST DIAVOLINO &
5001853 - ARTISAN DEMI TWIST WHITE

2104384
CIABATTA 105
105 G — ± 12,5 CM
55 PCS C/S
DEFROST 22°C · 15'
BAKING 180°C · 8-10'
PART BAKED

Individual portion classic ciabatta.

> See more ciabattas on page 27 & 37

2104395
CIABATTA MULTIGRAIN 85
85 G
55 PCS C/S
DEFROST 22°C · 15'
BAKING 180°C · 8-10'
PART BAKED

Individual portion ciabatta enriched with whole wheat flour, decorated with sunflower & pumpkin kernels, oat flakes and sesame seeds.

2104389
DEMI BAGUETTE FB 120
120g - 27 cm
26 PCS C/S
DEFROST 22°C · 15'
BAKE 200°C · 0-3'
FULLY BAKED

A half-baguette with golden brown crust and soft crumb from the Premium Plus range.

2104536
FB HALF BAGUETTE PAYSANNE 120
120G / 27CM
26 PCS C/S
BAKE 200°C · 0-3'
FULLY BAKED

A half-baguette made with malt flour and a soft crumb from our baguette range.

2104405
GOLDEN SOFT DEMI BAGUETTE 140
140 G — 27 CM
45 PCS C/S
DEFROST 22°C · 30'
THAW & SERVE

A soft, white half-baguette with a long shelf life made of brioche and bread dough.

2104404
GOLDEN SOFT DEMI BAGUETTE MULTIGRAIN 140
140 G — 27 CM
45 PCS C/S
DEFROST 22°C · 30'
THAW & SERVE

A soft multigrain half-baguette with a long shelf life made of brioche and bread dough, generously sprinkled with linseed, sesame seeds, soya and buckwheat.

5001185 - PAGNOTTA PAESANO 450

5001185
PAGNOTTA PAESANO 450
450 g — 37 cm
15 PCS C/S
DEFROST 22°C · 15'
BAKING 200°C · 10-12'
PART BAKED

Artisanal and natural wheat bread (Italian style), with sesame seeds, linseed and barley malt, baked on stone and flour dusted.

5001181
PAGNOTTELLA RUSTICA 110
110 g — 14 cm
45 PCS C/S
DEFROST 22°C · 15'
BAKING 200°C · 8-10'
PART BAKED

Artisanal and natural 'Italian ciabatta style' wheat roll, folded by hand and baked on stone.

DEMI BAGUETTES CONTINUED

5001201

PETIT PAIN RUSTIQUE NATURE 125

125 G — ± 22,5 CM
40 PCS C/S
DEFROST 22°C · 15'
BAKING 180°C · 8-10'
PART BAKED

Artisanal roll (half-baguette size) from wheat and rye flour with wheat sourdough and a little wheat malt to enhance the taste, baked on stone and two incisions on top.

5000954

PETIT PAIN RUSTIQUE MULTICÉRÉALES 125

125 G — ± 22,5 CM
40 PCS C/S
DEFROST 22°C · 15'
BAKING 180°C · 8-10'
PART BAKED

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.

5000954 - PETIT PAIN RUSTIQUE MULTICEREALES 125

2104365

PREMIUM PLUS DEMI BAGUETTE MULTICÉRÉALES 125

125g - 27 cm
45 PCS C/S
DEFROST 22°C · 15'
BAKE 180°C · 11-13'
PART BAKED

A multigrain half-baguette from wheat flour and roasted malt, enriched and decorated with oat flakes, sunflower seeds, sesame seeds, linseed and wheat bran.

2104362

PREMIUM PLUS DEMI BAGUETTE 125

125g - 27 cm
45 PCS C/S
DEFROST 22°C · 15'
BAKE 180°C · 11-13'
PART BAKED

A versatile half-baguette made from only natural ingredients: wheat flour, water, yeast and salt.

BEST SELLER

2103509 - ON REQUEST ONLY, MOQ 40 C/S.

FB DEMI BAGUETTE 120

120g - 27 cm
26 PCS C/S
DEFROST 22°C · 15'
BAKE 200°C · 0-3'
FULLY BAKED

A half-baguette with golden brown crust and soft crumb.

2104396

PREMIUM PLUS DEMI BAGUETTE PAYSANNE 125

125g - 27 cm
45 PCS C/S
DEFROST 22°C · 15'
BAKE 180°C · 11-13'
PART BAKED

A versatile half-baguette made from only natural ingredients: wheat flour, partly whole wheat meal, water, yeast and salt.

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4040221

RUSTIC CROSS DEMI BAGUETTE WHITE

125 G — Ø 26 CM
45 PCS C/S
BAKING 180°C ·10-12'
PART BAKED

Rustic looking white half-baguette made of wheat flour and a hint of barley malt. The cross incision and generous flour dusting result in a beautiful, characterful expression.

La Lorraine

4040222

RUSTIC CROSS DEMI BAGUETTE MULTIGRAIN

125 G — Ø 26 CM
45 PCS C/S
BAKING 180°C ·10-12'
PART BAKED

Rustic looking multigrain half-baguette made of wheat flour and barley malt, enriched with linseeds and sunflower seeds. The cross incision and generous flour dusting result in a beautiful, characterful expression.

4040221 RUSTIC CROSS DEMI BAGUETTE WHITE &
4040222 RUSTIC CROSS DEMI BAGUETTE MULTIGRAIN

5001509

RUSTIC WHITE DIAMOND 80

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

Diamond shaped white roll from wheat, baked on stone and flour dusted.

5001510

RUSTIC MULTIGRAIN DIAMOND 80

80 G — 16 CM
110 PCS C/S
DEFROST 22°C · 15'
BAKING 180°C · 8-10'
PART BAKED

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

5001510 & 5001509 - RUSTIC MULTIGRAIN & WHITE DIAMOND 80

BAGUETTES

5001184
PAGNOTTA RÚSTICA 400
400 g — 36 cm
15 PCS C/S
DEFROST 22°C · 15'
BAKING 200°C · 10-12'
PART BAKED

Attractive Italian style loaf with a ciabatta type of dough made according to the tradition; dough folded by hand and baked on stone.

5001146
BAGUETTE Á L' ANCIENNE 280
280g - 54cm
20 PCS C/S
DEFROST 22°C · 15'
BAKE 180°C · 11-13'
PART BAKED

Authentic sourdough baguette from wheat flour and a little rye, baked on stone.

5001145
BAGUETTE MULTICÉRÉALES À L' ANCIENNE 280
280 g — ± 54 cm
20 PCS C/S
DEFROST 22°C · 15'
BAKING 180°C · 11-13'
PART BAKED

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.

4040213
BARRA BASTON DARK WITH GRAINS
125G / 16CM
40 PCS
DEFROST 20-26°C — 20-30'
BAKE 210°C · 8-12'
PART BAKED

A dark, rustic looking half-baguette from Spanish origin with blunt ends made with yellow linseed, sesame seeds and roasted malt flour.

La Lorraine

4040203
BARRA BASTON WHITE
125G / 17CM
45 PCS
DEFROST 22°C · 15'
BAKE 180°C · 14-16'
PART BAKED

Rustic looking half-baguette from Spanish origin with blunt ends and a remarkable light open crumb and crispy crust.

La Lorraine

5000106
BARRA GALLEGA 260
260 g — 45 cm
18 PCS C/S
DEFROST 22°C · 15'
BAKING 180°C · 14-16'
PART BAKED

This Spanish baguette successfully combines a thin crispy crust with a light open crumb structure, baked on stone and flour dusted.

5001117
BARRA RÚSTICA 100
100 G — 22 CM
70 PCS C/S
DEFROST 22°C · 15'
BAKING 180°C · 11-13'
PART BAKED

This Spanish half-baguette successfully combines a thin crispy crust with a light open crumb structure, flour dusted.

5000106 - BARRA GALLEGA 260

2104369

PREMIUM PLUS BAGUETTE 250

250 g — 57 cm
30 PCS C/S
DEFROST 22°C · 15'
BAKING 180°C · 14-16'
PART BAKED

A versatile baguette, made from only natural ingredients: wheat flour, water, yeast and salt.

2104381

PREMIUM PLUS BAGUETTE MULTICÉRÉALES 250

250 g — 57 cm
24 PCS C/S
DEFROST 22°C · 15'
BAKING 180°C · 14-16'
PART BAKED

A multigrain baguette from wheat flour and roasted malt, enriched and decorated with oat flakes, sunflower seeds, sesame seeds, linseed and wheat bran.

2104369 - PREMIUM PLUS BAGUETTE 250

2104367

PREMIUM PLUS PARISIENNE 440

440 g — 57 cm
14 PCS C/S
DEFROST 22°C · 15'
BAKING 180°C · 17-19'
PART BAKED

A versatile baguette with a wider base, made from only natural ingredients: wheat flour, water, yeast and salt.

CIABATTAS

> See more ciabattas on page 27 & 33

5000559

CIABATTA 250

250 g — ± 28 cm
24 PCS C/S
DEFROST 22°C · 15'
BAKING 180°C · 11-13'
PART BAKED

Classic, Italian Ciabatta (multi portion).

2104368

FB CIABATTA 120

120g - 24 cm
45 PCS C/S
DEFROST 22°C · 15'
BAKE 200°C · 0-3'
FULLY BAKED

Crusty ciabatta with an open crumb texture. A long rise of the liquid dough provides the many large holes and typical taste.

2104368 - FB CIABATTA 120

5001281 - FARMERS BREAD DARK 500

5001282

FARMERS BREAD WHITE 600

600 g
12 PCS C/S
BAKING 210°C · 14-16'
PART BAKED

BEST SELLER

Rustic, medium size sourdough loaf with a thin, crispy crust and a light airy crumb, made according to an old recipe from the Ardennes with wheat flour and a little rye flour, flour dusted.

5001281

FARMERS BREAD DARK 500

500 g
12 PCS C/S
BAKING 210°C · 14-16'
PART BAKED

Rustic, round, dark multigrain loaf from wheat flour and rye flour, enriched with oat and rye grains, linseed, pumpkin seeds, sesame seeds and malted oats & malted barley, flour dusted.

5001447 - LARGE SOURDOUGH BOULOT MULTIGRAIN

5001440

RUSTIC SOURDOUGH LOAF WHITE

1100 g — ± 41 cm
6 PCS C/S
BAKING 210°C · 19-21'
PART BAKED

Traditional French wheat bread with sourdough and a little rye, baked on stone. Made from 100% natural ingredients, free from additives.

BEST SELLER

5000536

PAIN POLKA 1100

1100 g — ± 48 cm
8 PCS C/S
BAKING 210°C · 19-21'
PART BAKED

Very traditional loaf with a thin but crispy crust and moist crumb with large air bubbles, baked on stone, flour dusted and cross-hatch incisions.

5001442

RUSTIC SOURDOUGH LOAF MULTIGRAIN

1100 g — ± 41 cm
6 PCS C/S
BAKING 210°C · 19-21'
PART BAKED

Traditional French multigrain (malted) wheat bread with sourdough, rye and roasted malted barley flour, enriched with dark flax seeds and millet, baked on stone.

5000896

PAIN POLKA MULTICÉRÉALES 1100

1100 g — ± 49 cm
8 PCS C/S
BAKING 210°C · 19-21'
PART BAKED

Very traditional loaf with a thin but crispy crust and moist crumb with large air bubbles, enriched with 8 different flours, grains or seeds. Baked on stone, flour dusted and cross-hatch incisions.

5001447

LARGE SOURDOUGH BOULOT MULTIGRAIN

900 g
9 PCS C/S
BAKING 210°C · 14-16'
PART BAKED

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.

5000688

MILLER LOAF 600

600 g
10 PCS C/S
BAKING 210°C · 9-11'
PART BAKED

Enriched, dark, medium size sourdough loaf from wheat flour, rye flour and malt, with a thin crispy crust and a light airy crumb, decorated with sunflower seeds, wheat brans, sesame seeds, linseed and oat grits.

LOAVES CONTINUED

2104372 - PAVE GARDE CHASSE 1900

2104372
PAVÉ GARDE CHASSE 1900

1900 g
4 PCS C/S
BAKING 210°C · 19-21'
PART BAKED

A country style wheat bread made with wheat sourdough which enhances the taste of the moist crumb and thick crust. Flour dusted and baked on stone.

2104366
PAVÉ GARDE FORESTIER 1900

1900 g
4 PCS C/S
BAKING 210°C · 19-21'
PART BAKED

A country style bread made from wheat, rye and toasted malt flour and enriched with soy, sunflower and sesame seeds. Flour dusted and baked on stone.

2104401
SOURDOUGH BOULOT MULTIGRAIN

600 g
11 PCS C/S
BAKING 210°C · 14-16'
PART BAKED

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.

5001608 - SOURDOUGH LOAF MULTIGRAIN PRE-SLICED

2104400
SOURDOUGH BOULOT WHITE

550 g
11 PCS C/S
BAKING 210°C · 14-16'
PART BAKED

Rustic, white country bread from wheat flour and rye with rye sourdough as a starter, hand folded, flour dusted and baked on stone.
A unique, slow mixing process and longer resting times guarantee a better hydration of the dough.

5001608
SOURDOUGH LOAF MULTIGRAIN PRE-SLICED

1000 g — 21-22 + 2 slices
5 x 1 PCS C/S
DEFROST 4°C · 60' in baking bag
BAKING 170°C · 6-8' in baking bag
FULLY BAKED

Bake fresh, pre-sliced multigrain loaf with sourdough from wheat and rye; 21-22 usable slices of 17mm thick.

5001609 - SOURDOUGH LOAF WHITE PRE-SLICED

INSPIRATION:

Like our turkey roast club sandwich?
You'll find plenty of recipes and ideas at
panesco.com

5001609
SOURDOUGH LOAF WHITE PRE-SLICED

1000 g — 21-22 + 2 slices
5 x 1 PCS C/S
DEFROST 4°C · 60' in baking bag
BAKING 170°C · 6-8' in baking bag
FULLY BAKED

Bake fresh, pre-sliced white wheat loaf with sourdough from wheat and rye; 21-22 usable slices of 17mm thick.

5000689
SPELT BREAD 600

600 g
15 PCS C/S
BAKING 210°C · 14-16'
PART BAKED

Extremely delicious and rustic spelt wholemeal sourdough loaf with a nice thick cracked crust.

5001176
WHITE BLOOMER FB 800

800 g
6 PCS C/S
BAKING 200°C · Less than 3'
FULLY BAKED

Traditional white bloomer loaf with nice diagonal incisions, crispy crust and smooth texture.

SLICED TOAST BREAD

5000484
TRAMEZZINO

1000 g — 10 slices / 45 cm
6 PCS C/S
DEFROST 22°C · 30'
THAW & SERVE

Horizontally sliced white sandwich loaf, without crust; sliced in 10 slices of 45 x 10 x 0,85 cm. Ideal for sandwiches, canapés and toasts.

5000779
TRAMEZZINO RYE

1000 g — 10 slices / 45 cm
6 PCS C/S
DEFROST 22°C · 30'
THAW & SERVE

Horizontally sliced wheat bread with rye flour, without crust; sliced in 10 slices of 45 x 10 x 0,85 cm. Ideal for sandwiches, canapés and toasts.

5000779 - TRAMEZZINO RYE

PANESCO
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SAVOURY

41 APPETIZERS

42 SAVOURY SNACKS

APPETIZERS

5001680

MINI PIZZA CUP MIX

28g
75 PCS C/S (3 x 700g bags)
DEFROST 22°C · 15'
BAKE 180°C · 6-8'
SERVE HOT

Assortment of mini cups from a traditional pizza dough, richly filled with mozzarella in 3 different flavours: aubergine-parmigiana, spinach-bechamel, tomato-mozzarella.

5001680 - MINI PIZZA CUP MIX

5001305

MINI BRUSCHETTA MIX

38g
8 x 3 x 3 PCS C/S
DEFROST 22°C · 15'
BAKE 180°C · 4-6'
SERVE HOT

Variety of authentic bruschetta's, crispy baguette slices, rubbed with oil, garlic & tomato and topped with three tasteful toppings: spinach with cheese, salami with cheese and diced tomatoes and cheese.

5000849

MINI TARTELETTE APÉRO MIX

18g
25 x 5 PCS C/S
BAKE 180°C · 12-15'
SERVE HOT

Assortment of mini savoury pastry snacks consisting of a delicious filling in a shortcrust cup in 5 different flavours: salmon-dill, cauliflower-broccoli, tomato-goat cheese-basil, tartiflette, mushroom-garlic-parsley.

5000849 - MINI TARTELETTE APERO MIX

5001307

MINI PIZZETTA APÉRO

30g
30 x 4 PCS c/s
DEFROST 22°C · 15'
BAKE 220°c · 7-8'
SERVE HOT

Bite size mini pizza snack from pizza dough topped with tomato sauce, mozzarella, Emmental cheese and basil.

5001280

WHITE 4-TO-SHARE WHITE GARLIC

150g
12 PCS C/S - 120 C/S PAL
DEFROST 22°C · 15'
BAKE 200°C · 8-10'
SERVE HOT

Four-leaf clover shaped tear & share garlic bread made of 4 mini wheat rolls, baked together in a tray, topped and filled with garlic & herbs de Provence.

SAVOURY SNACKS

5001686

OVAL PIZZETTA SALAMI ARRABIATA

135 g
24 PCS C/S
BAKING 200°C · 8-10'
SERVE HOT

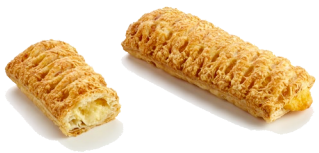
Single portion, oval shaped pizza spread with spicy tomato sauce (flavoured with garlic, oregano and chili pepper), topped with salami slices, mushrooms and grated cheese. Sourdough base.

5000023

DUTCH CHEESE LATTICE

130 g
60 PCS C/S
DEFROST 22°C · 30'
BAKING 170°C · 30-32'
SERVE HOT

Puff Pastry filled with cheese soufflé and decorated with grated cheese.



5001927

FILLED FOCACCIA SNACK CHICKEN KEBAB

120 g - 18 cm
20x1 PCS C/S - 110 C/S PAL
BAKING 200°C • 8-10'
or GRILL 220°C • 7-8'
SERVE HOT

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.

NEW

La Lorraine

5001467

FILLED FOCACCIA MEDITERRANEA

200 g
14 x 1 PCS C/S
DEFROST 4°C · 360'
BAKING 200°C · 4-6'
or GRILL 220°C · 3-5'
SERVE HOT

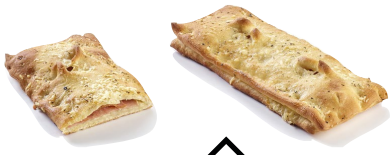
Focaccia with herbs, mozzarella, basil pesto & semi-dried tomatoes.

5001928

FILLED FOCACCIA SNACK HAM CHEESE

115 g - 17,5 cm
20x1 PCS C/S - 110 C/S PAL
BAKING 200°C • 8-10'
or GRILL 220°C • 7-8'
SERVE HOT

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.



NEW

La Lorraine

CREATE A CROQUACCIA:

Croque meets focaccia - A delicious hybrid between a toasted sandwich and focaccia. Pop a filled focaccia in a Panini contact grill for extra crunch!

5001928 - FILLED FOCACCIA SNACK HAM CHEESE

4292121 - PIZZA BAGUETTE HAM CHEESE

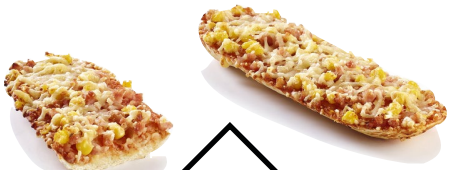
42921221

PIZZA BAGUETTE HAM CHEESE

100 g - 18 cm
40 PCS C/S - 72 C/S PAL
BAKING 200°C - 10-12'

SERVE HOT

Puff Pastry filled with cheese soufflé and decorated with grated cheese.



NEW

La Lorraine

4292122

PIZZA BAGUETTE TOMATO

100 g - 18 cm
40 PCS C/S - 72 C/S PAL
BAKING 200°C - 10-12'

SERVE HOT

Puff Pastry filled with cheese soufflé and decorated with grated cheese.

NEW

La Lorraine

5001927 - FILLED FOCACCIA SNACK CHICKEN KEBAB

4292122 - PIZZA BAGUETTE TOMATO

IMPORTANT INFORMATION:

KEY

Product is suitable for vegetarian food applications.

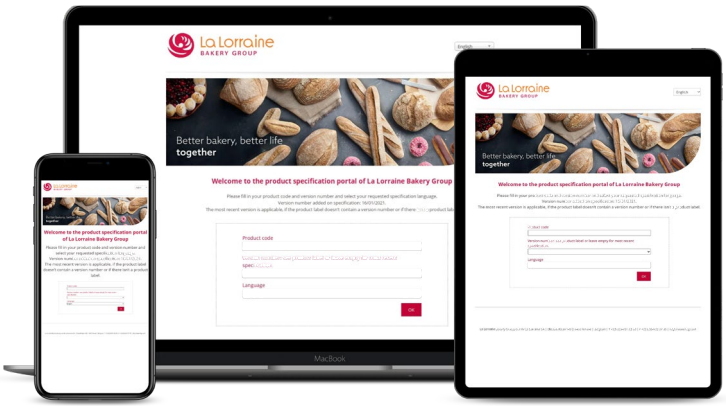
Product is suitable for vegan food applications.

Product is prepared with sourdough.

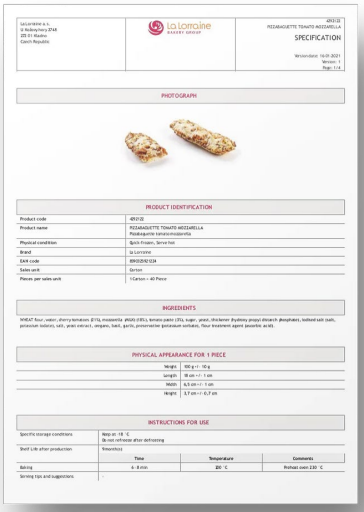
Product is baked in a stone oven.

ALLERGENS

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



Simply look up our product codes to open detailed specification sheets.



DIRECTIONS FOR USE

The weights and dimensions per piece within this catalogue are the average and may vary within specific tolerances. It is important to know that the dimensions of the products are these measured frozen (not baked).
Please visit our websites **www.panesco.com** and **www.lalorraine.com** for more product information, up-to-date technical files and images.

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