



PANESCO
FOOD.COM

CREATING A WOW
EXPRESS YOURSELF · IMPRESS ANOTHER

2020-2021

VEGAN DANISH PASTRIES

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



Danish pastry crown, filled with creamy plantbased vanilla custard and caramelized soft brown sugar, sprinkled with chopped hazelnuts.



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



Danish pastry crown, filled with apple and buckthorn. 1 Bag of orange icing included.



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 • 13-15'

READY TO BAKE



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.



5001916

SCHIACCIATA ROMANA

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5001921

SCHIACCIATA ROMANA WHITE PRE-SLICED

100 g - 9 x 16 cm

8 x 4 PCS C/S - 56 C/S PAL

BAKING 200°C • less than 3'

FULLY BAKED



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.



5001921



5001922

5001922

SCHIACCIATA ROMANA MULTIGRAIN PRE-SLICED

100 g - 9 x 16 cm

8 x 4 PCS C/S - 56 C/S PAL

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. Ideal as sandwich carrier.



APPETIZERS

5001926

MINI PIZZA BAGEL CHEESEBURGER

30 g

24 x 4 PCS C/S - 104 C/S PAL

DEFROST 22°C • 15'

BAKING 180°C • 4-5'

SERVE HOT

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



5001925

MINI PIZZA BAGEL PROSCIUTTO

30 g

24 x 4 PCS C/S - 104 C/S PAL

DEFROST 22°C • 15'

BAKING 180°C • 4-5'

SERVE HOT

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



5001929

MINI BEEF CHEESEBURGER

20,8 g

3 x 40 PCS C/S - 126 C/S PAL

BAKING 180°C • 5-6'

or MICROWAVE 750 W • 90 sec

SERVE HOT

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



5001930

MINI VEGGIE CHEESEBURGER

23,3 g

3 x 40 PCS C/S - 126 C/S PAL

BAKING 180°C • 5-6'

or MICROWAVE 750 W • 90 sec

SERVE HOT

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.



PRE-PACKED

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4295441

MINI RUSTIC DIAMOND WHITE SINGLE WRAPPED

30 g

135 x 1 PCS C/S - 40 C/S PAL

DEFROST 22°C • 15'

BAKING 180°C • 4-6'

PART BAKED

Rustic white mini diamond roll from wheat flour, flour dusted and baked on stone. Individually wrapped in baking bag, perfect to serve as bread companion next to soups or salads. Do not remove the baking bag before baking.



4295442

MINI RUSTIC DIAMOND MULTI SINGLE WRAPPED

30 g

135 x 1 PCS C/S - 40 C/S PAL

DEFROST 22°C • 15'

BAKING 180°C • 4-6'

PART BAKED

Rustic multigrain mini diamond roll from wheat flour and rye flour, decorated with seeds and baked on stone. Individually wrapped in baking bag, perfect to serve as bread companion next to soups or salads. Do not remove the baking bag before baking.



4241019

MINI BEIGNET CHOCO NOISETTES TRIO WRAPPED

25 g

35 x 3 PCS C/S - 104 C/S PAL

DEFROST 22°C • 30'

THAW & SERVE

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.



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



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CREATING A WOW

EXPRESS YOURSELF · IMPRESS ANOTHER



LET'S BEGIN WITH THE STAR OF THE SHOW:

YOU

The chef who spends every day at the cutting edge.
You go through fire and water for each dish and every item that leaves your kitchen.
Every plate is a reflection of your talent, business and personality.

YOU EXPRESS YOURSELF

You give your customers that special experience,
the unexpected moment they have been longing for.
You provide them with rich and exquisite moments of pleasure.
You conjure up a smile on their faces and that smile fires you up to aim
for perfection again and again.

YOU IMPRESS ANOTHER

You want the dishes and products you offer to be unique in the market.
A change of food wets people's appetites, so you change your menu regularly.
Your exciting, ever-changing menu is the argument you bring to the table
to keep those customers coming back.

YOUR CREATION

AND NOW LET'S TALK ABOUT US:



At PANESCO, passionate foodies really sink their teeth into Europe's most recent food trends. The result is a hot and trendy range that is constantly adapted to your needs. We have over 300 products, each with its own unique story. These 'bakery stories' offer pure, sensual pleasure that combines taste, quality and exciting presentations with authentic looks and traditional craftsmanship.

COMMON PRODUCTS, UNCOMMONLY DIFFERENT

Our in-house master chef aims to satisfy your hunger for innovation with a wide variety of inspiring product applications. Visit our 'Bakery Competence Centre' where we will be happy to tell you the stories behind our products, served individually in catchy presentations and astonishing recipes. Be sure to drop by, because it is fascinating to exchange experiences and expertise with us.

BAKERY IDEAS, SO MUCH MORE THAN BAKERY PRODUCTS





MAY WE INSPIRE YOU?

$$\begin{array}{c} \boxed{\text{YOU}} + \\ \boxed{\text{PANESCO}} \\ = \boxed{\text{WOW}} \end{array}$$

Do you prefer à la carte advice? Our sales team would love to peek inside your pots and pans.
All of them are genuine foodies with experience in your area of activity.

- They help you discover and understand our range.
- They explore with you how you can make a tasty difference.
- They bake the products with you and let you try them.
- Finally, they will be glad to work out how much time and money you can save by using PANESCO frozen bakery products.

CONTACT OUR SALES TEAM

Discover our products: the proof of the pudding is in the eating.

**TOGETHER
CREATING A WOW**





VIENNOISERIE

14 CROISSANTS

18 OTHER VIENNOISERIE

CROISSANTS

5000648

MINI CROISSANT AU BEURRE

25 g

4 x 40 PCS C/S — 80 C/S PAL

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).



5001456

MINI CROISSANT AU BEURRE CURVED

22 g

± 136 PCS C/S — 128 C/S PAL

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).



5001757

MINI CROISSANT DOUBLE COLOUR RASPBERRY

45 g

36 PCS C/S — 130 C/S PAL

DEFROST 22°C · 30'

BAKING 170°C · 14-16'

READY TO BAKE

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).



5001758

MINI CROISSANT DOUBLE COLOUR CHOCO

45 g

36 PCS C/S — 130 C/S PAL

DEFROST 22°C · 30'

BAKING 170°C · 14-16'

READY TO BAKE

Double coloured mini butter croissant created by two flavours of laminated yeast dough (natural and cocoa) infused with a rich choco filling. Made with 17% butter (share of total recipe).




2004117**CROISSANT AU BEURRE FB 45**

45 g

70 PCS C/S — 36 C/S PAL

BAKING 200°C · Less than 3'

FULLY BAKED

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

**5000914****CROISSANT AU BEURRE FB 55**

55 g

40 PCS C/S — 48 C/S PAL

BAKING 200°C · Less than 3'

FULLY BAKED

Fully baked butter croissant of exceptional quality. Made with 21% butter (share of total recipe).

**5001592****CROISSANT ARTISANAL AU BEURRE**

60 g

2 x 35 PCS C/S — 56 C/S PAL

DEFROST 22°C · 30'

BAKING 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 with aromes of fresh butter and a nice layering. Made with 23% butter (share of total recipe).

**5000655****CROISSANT AU BEURRE 65**

65 g

4 x 20 PCS C/S — 56 C/S PAL

DEFROST 22°C · 30'

BAKING 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).



CROISSANTS

5001851

ORGANIC CROISSANT AU BEURRE 70

70 g

2 x 30 PCS C/S — 64 C/S PAL

DEFROST 22°C · 30'

BAKING 170°C · 17-19'

READY TO BAKE

Organic croissant made of thin layered laminated yeast dough with butter. Made with 23% butter (share of total recipe).



BE-BIO-01



5000654

MAXI CROISSANT AU BEURRE 75

75 g

4 x 15 PCS C/S — 56 C/S PAL

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).



5001751

CROISSANT AU BEURRE MULTIGRAIN 80

80 g

2 x 30 PCS C/S — 64 C/S PAL

DEFROST 22°C · 30'

BAKING 170°C · 17-19'

READY TO BAKE

A delicious and richly decorated multigrain butter croissant with rye flour, roasted barley malt flour & spelt flour, linseed and sunflower seeds. Made with 19% butter (share of total recipe).



5001211

CROISSANT CURVED

100 g

36 PCS C/S — 72 C/S PAL

DEFROST 22°C · 30'

BAKING 170°C · 17-19'

READY TO BAKE

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




5001648**CROISSANT ALMOND FILLING**

100 g

2 x 30 PCS C/S — 56 C/S PAL

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.

**5001647****CROISSANT CHOCOLATE HAZELNUT FILLING**

100 g

2 x 30 PCS C/S — 56 C/S PAL

DEFROST 22°C · 30'

BAKING 170°C · 20-22'

READY TO BAKE

Voluminous, nice layered butter croissant, with a generous praliné filling and decorated with chocolate chips.

**5001674****CROISSANT DOUBLE COLOUR RASPBERRY FILLED**

90 g

40 PCS C/S — 96 C/S PAL

DEFROST 22°C · 30'

BAKING 170°C · 17-19'

READY TO BAKE

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).

**5001673****CROISSANT DOUBLE COLOUR CHOCO FILLED**

90 g

40 PCS C/S — 96 C/S PAL

DEFROST 22°C · 30'

BAKING 170°C · 17-19'

READY TO BAKE

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).



OTHER VIENNOISERIE

5000649

MINI PAIN AU CHOCOLAT AU BEURRE

25 g

4 x 40 PCS C/S — 80 C/S PAL

DEFROST 22°C · 30'

BAKING 170°C · 13-15'

READY TO BAKE

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



5001620

MINI TORSADE AU CHOCOLAT AU BEURRE

28 g

2 x 50 PCS C/S — 96 C/S PAL

DEFROST 22°C · 30'

BAKING 170°C · 13-15'

READY TO BAKE

Twisted, laminated yeast dough with custard and plenty of dark chocolate pearls. Made with 12% butter (share of total recipe).



5000650

MINI PAIN AUX RAISINS AU BEURRE

30 g

5 x 30 PCS C/S — 80 C/S PAL

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).



5001150

MINI FEUILLETÉ AUX FRUITS MIX

40 g

4 x 25 PCS C/S — 96 C/S PAL

DEFROST 22°C · 30'

BAKING 170°C · 13-15'

READY TO BAKE

Assortment of pre-egg washed puff pastry lattices with butter in 4 different fruit flavours (fillings): apple dices, morello cherries, mango, strawberry.




5001458**MINI DANISH MARZIPAN TWISTER**

45 g

75 PCS C/S — 120 C/S PAL

DEFROST 22°C · 15'

BAKING 180°C · 13-15'

READY TO BAKE

Crispy twister with marzipan-almond filling, decorated with sesame seeds and poppy seeds.

**5000971****MINI MAPLE PECAN PLAIT**

40 g

5 x 20 PCS C/S — 104 C/S PAL

DEFROST 22°C · 15'

BAKING 180°C · 13-15'

READY TO BAKE

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.

**5000929****MINI DANISH MIX**

40 g

110 PCS C/S — 104 C/S PAL

DEFROST 22°C · 15'

BAKING 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.



**“Eat glitter for
breakfast and
shine all day.”**

PROVERB

OTHER VIENNOISERIE

5001911

PAIN AU CHOCOLAT AU BEURRE FB

70 g

3 x 16 PCS C/S — 48 C/S PAL

BAKING 200°C · Less than 3'

FULLY BAKED

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



5001852

ORGANIC PAIN AU CHOCOLAT AU BEURRE 75

75 g

2 x 35 PCS C/S — 64 C/S PAL

DEFROST 22°C · 30'

BAKING 170°C · 17-19'

READY TO BAKE

Organic chocolate roll made of thin layered laminated yeast dough with butter and two bars of dark chocolate. Made with 21% butter (share of total recipe).



5001591

PAIN AU CHOCOLAT AU BEURRE ROYAL

75 g

2 x 35 PCS C/S — 56 C/S PAL

DEFROST 22°C · 30'

BAKING 170°C · 17-19'

READY TO BAKE

Chocolate roll from laminated yeast dough made with butter and two bars of dark chocolate. Made with 16% butter (share of total recipe).



5000652

PAIN AUX RAISINS AU BEURRE

100 g

3 x 20 PCS C/S — 56 C/S PAL

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).






5001852

5000970

CARIBBEAN TWISTER

100 g

3 x 26 PCS C/S — 48 C/S PAL

DEFROST 22°C · 30'

BAKING 170°C · 17-19'

READY TO BAKE

Yeast puff pastry twister with custard cream, enriched with pineapple and sprinkled with coconut grits.



5000901

APPLE TURNOVER

145 g

35 PCS C/S — 80 C/S PAL

DEFROST 22°C · 30'

BAKING 170°C · 30-32'

READY TO BAKE

Triangular pastry with pieces of apple, raisins and a hint of cinnamon, finished with sugar pearls.



OTHER VIENNOISERIE

5000731

MAPLE PECAN PLAIT

95 g

4 x 12 PCS C/S — 104 C/S PAL

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.



5000731

5001473

CINNAMON SWIRL

85 g

4 x 12 PCS C/S — 104 C/S PAL

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.





“All happiness
depends on
a leisurely
breakfast.”

JOHN GUNTHER

5000732

DANISH CUSTARD CROWN

90 g

4 x 12 PCS C/S — 104 C/S PAL

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 — 104 C/S PAL

DEFROST 22°C · 15'

BAKING 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.



5001472



**ON
REQUEST**



PATISSERIE

28 **SWEET BREAK**

28 BISCUITS

30 MUFFINS & CAKES

32 BROWNIES

33 WAFFLES & PANCAKES

38 **DESSERTS ON A PLATE**

38 HIGH CAKES & TART(LET)S

44 INDIVIDUAL PASTRY

52 **MINI COFFEE ITEMS**

52 MINI DESSERTS

54 MINI SWEET BREAKS

SWEET O'CLOCK

MY FAVORITE
SWEET TEMPTATION



This sweet range will make your mouth water. Sweet O'Clock means popular, irresistible treats with a twist, a homemade appearance and above all an incredible taste. Do you find yourself during the day in a bit of a dip? These little bites are ideal to get you going again. Spoil yourself on the spot, enjoy a delicious moment when you're on the go or end in sweet madness: you always have room for little temptations like these. The best time of the day is Sweet O'Clock.

The hip, contemporary Sweet O'Clock products are the perfect take on the trend for sweet American snacks. An easy-to-cut tray baked brownie drizzled with salty caramel sauce finds its perfect partner in real (American) cookies and muffins. Contemporary finger-licking treats to spoil yourself with. Perfect to eat in or out. Take away USA!



SWEET BREAK

BISCUITS

5001436

GLUTEN-FREE CHOC CHIP COOKIE

40 g

50 x 1 PCS C/S — 88 C/S PAL

DEFROST 22°C · 60'

THAW & SERVE

Gluten-free cookie with Belgian chocolate chunks, milk and dark chocolate.



5000574

CHOC CHIP COOKIE

50 g

90 PCS C/S — 108 C/S PAL

BAKING 170°C · 10-12'

READY TO BAKE

Crisp & chewy cookie with milk chocolate chunks.



5000113

ALMOND COOKIE WITH BUTTER

105 g

48 PCS C/S — 96 C/S PAL

BAKING 180°C · 10-12'

READY TO BAKE

Dutch speciality: cream butter cookie with almonds and a soft almond filling.



5000575

DOUBLE CHOC CHIP COOKIE

50 g

90 PCS C/S — 108 C/S PAL

BAKING 170°C · 10-12'

READY TO BAKE

Crisp & chewy chocolate cookie with dark chocolate chunks.




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5001774**RED VELVET COOKIE**

80 g

60 PCS C/S — 88 C/S PAL

BAKING 160°C · 14-15'

READY TO BAKE

Large red velvet cookie with white chocolate chunks. Irresistibly crispy at the outside, deliciously chewy at the inside.

**5001043****FLAPJACK FRUIT**

80 g

60 PCS C/S — 150 C/S PAL

BAKING 160°C · 10-12'

READY TO BAKE

A dry, medium soft, square biscuit made with oats, butter, cranberries, sultana raisins and sunflower seeds.

**5001288****FLAPJACK CHOCOLATE CHIP**

80 g

60 PCS C/S — 150 C/S PAL

BAKING 160°C · 10-12'

READY TO BAKE

A dry, medium soft, square biscuit made with oats and Belgian milk chocolate chunks, butter and Demerara sugar.



SWEET BREAK

MUFFINS & CAKES

5001606

MUFFIN APPLE CINNAMON

110 g

20 PCS C/S — 160 C/S PAL

DEFROST 22°C · 60'

THAW & SERVE

Muffin with apple filling and cinnamon, decorated with pieces of apple and crumble.



5001605

MUFFIN MULTISEED RED FRUIT

110 g

20 PCS C/S — 160 C/S PAL

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).



5001607

MUFFIN CHOCOLATE SALTED CARAMEL

110 g

20 PCS C/S — 160 C/S PAL

DEFROST 22°C · 60'

THAW & SERVE

Dark chocolate muffin with salted butter caramel filling, decorated with caramelised hazelnuts.




5001522**LEMON RING CAKE**

800 g — Ø 21 cm

1 PCS C/S — 270 C/S PAL

DEFROST 22°C · 180'

THAW & SERVE

Moist and tender sponge cake (with whole egg), flavoured with lemon jelly cubes and dusted with powder sugar. Splendid as a breakfast cake, fantastic at tea time.

**5001588****BELGIAN APPLE RING CAKE**

825 g — Ø 21 cm

1 PCS C/S — 270 C/S PAL

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. Splendid as a breakfast cake, fantastic at tea time.

**5000677****MUFFIN DOUBLE CHOC
CHIP SINGLE WRAPPED**

90 g

40 x 1 PCS C/S — 60 C/S PAL

DEFROST 22°C · 45'

THAW & SERVE

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

**5001589****BELGIAN CHOCOLATE
RING CAKE**

800 g — Ø 21 cm

1 PCS C/S — 270 C/S PAL

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. Splendid as a breakfast cake, fantastic at tea time.



SWEET BREAK**BROWNIES****5000330****BROWNIE DOUBLE CHOC**

60 g

2 x 24 PCS C/S — 162 C/S PAL

DEFROST 22°C · 45'

THAW & SERVE

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

**5000330**

SWEET BREAK

WAFFLES & PANCAKES

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5000709

FLANDERS SWEET PANCAKES

55 g — Ø 18 cm

12 x 9 PCS C/S — 84 C/S PAL

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.



5000622

BRUSSELS WAFFLE

80 g

6 x 9 PCS C/S — 40 C/S PAL

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.



5000105

BELGIAN SUGAR WAFFLE

90 g

32 PCS C/S — 96 C/S PAL

BAKING 200°C · Less than 3'

FULLY BAKED

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



“Why can’t I just
eat my waffle?”

BARAK OBAMA

my sweet moment

SERVED
SWEETNESS
DESERVED
MOMENTS

The my sweet moment range by PANESCO is perfect company at your table that allows you to savour these well-earned moments even more: a delicious dessert after a meal, seductive sweetness while relaxing or an extraordinary extra with your coffee. Because happiness is found in fleeting moments. And we, at PANESCO, want to make these moments even sweeter. This is what my sweet moment is all about: tempting desserts prepared for you with care and finesse.

Coffee Bar, bistro or restaurant?
PANESCO presents a tasty range
of the sweetest moments.



SWEET
[ADJ.]

¹ "Pleasing to the senses, mind or feelings"

² "Having the taste or flavour characteristic of sugar"

MOMENT
[NOUN]

"Brief portion of time, instant"



my sweet moment
COFFEE BAR

CAKES,
A SWEET SPOT
FOR COFFEE

The different layers and combinations of flavours and textures make the 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.

my sweet moment

BISTRO

OUR PRODUCT, YOUR CREATION

The my sweet moment products are simply delicious all on their own, but a few finishing touches or additional flavour elements turn them into an enchanting finale to any lunch or dinner. All it takes is some fresh fruit or delicious Belgian chocolate, for example, to turn the tasty creations in the range into desserts that bear your personal stamp. This is the perfect way to complement your varying weekly menu or suggestions with a completely personal – and contemporary – dessert.





my sweet moment
RESTAURANT

HOMEMADE LOOKING
DESSERTS,
PURE PLEASURE
ON A PLATE

The sweet creations, which taste every bit as refined and subtle as they look, are the perfect basis for your own creativity, so that you will always come up with astonishing new desserts. Complete with different textures, create a range of fragrances and flavours and combine all this in an eye-catching presentation: your guests' meal is guaranteed to end with a tasteful finale time after time.

DESSERTS ON A PLATE

HIGH CAKES & TART(LET)S

5001364

CHOCOLATE CREAM CAKE

1750 g — 125 g • 14 p

1 PCS C/S — 216 C/S PAL

DEFROST 4°C · 480'

THAW & SERVE

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



5000642

TIRAMISU TONDO

1080 g — 90 g • 12 p

1 PCS C/S — 216 C/S PAL

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).



5001847

CHOCOLATE RASPBERRY DREAM CAKE

1750 g — 146 g • 12 p

1 PCS C/S — 216 C/S PAL

DEFROST 4°C · 720'

THAW & SERVE

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.



5001847

PANESCO
 FOOD.COM
5001366**ICED CARROT CAKE**

2500 g — 178 g • 14 p

1 PCS C/S — 216 C/S PAL

DEFROST 4°C · 720'

THAW & SERVE

Pre-portioned (14p), high carrot cake with 4 layers of carrot cake (with almonds & raisins) alternated with 4 layers of vanilla-yoghurt cream perfumed with orange.

**5001669****SNOW WHITE'S FOREST FRUIT CAKE**

1250 g — 104 g • 12 p

1 PCS C/S — 216 C/S PAL

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.

**5001846****BLUEBERRY RED VELVET CAKE**

1880 g — 157 g • 12 p

1 PCS C/S — 216 C/S PAL

DEFROST 4°C · 720'

THAW & SERVE

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.

**5001846**

DESSERTS ON A PLATE

HIGH CAKES & TART(LET)S

5000657

PROFITEROLE TART

1600 g — 133 g • 12 p

1 PCS C/S — 184 C/S PAL

DEFROST 4°C · 480'

THAW & SERVE

Pre-portioned (12p) tart with a thin layer of vanilla custard cream, covered with crème pâtissière (light custard cream) and filled with profiteroles, decorated with powder sugar and chocolate flakes.



5000640

CROSTATA AL LIMONE

1400 g — 100 g • 14 p

1 PCS C/S — 240 C/S PAL

DEFROST 4°C · 240'

THAW & SERVE

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



5000656

RED FRUIT TART

1550 g — 129 g • 12 p

1 PCS C/S — 184 C/S PAL

DEFROST 4°C · 480'

THAW & SERVE

Pre-portioned (12p) open fruit tart with a layer of chocolate sponge topped with a mixture of forest fruits (red berries, blackberries, blueberries and raspberries).



5000656




5001850

5001849

LEMON MERINGUE BARLET

85 g

2 x 9 PCS C/S — 128 C/S PAL

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.



5001850

CHOCOLATE BARLET

70 g

3 x 9 PCS C/S — 128 C/S PAL

DEFROST 4°C · 120'

THAW & SERVE

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



**“When someone
asks if you’d like
cake or pie, why
not say you want
cake and pie?”**

LISA LOEB

DESSERTS ON A PLATE

HIGH CAKES & TART(LET)S

5000933

WHITE CHEESECAKE

1600 g — 133 g • 12 p

1 PCS C/S — 240 C/S PAL

DEFROST 4°C · 1440'

THAW & SERVE

Pre-portioned (12p), round cottage cheesecake in a crunchy shortcrust pastry.



5001913

MARBLED BLUEBERRY CHEESECAKE

85 g — Ø 6 cm

12 PCS C/S — 288 C/S PAL

DEFROST 4°C · 480'

THAW & SERVE

Portion sized cream cheesecake with blueberries on a shortbread crumble.



5001914

CLASSIC CHEESECAKE

85 g — Ø 6 cm

12 PCS C/S — 288 C/S PAL

DEFROST 4°C · 480'

THAW & SERVE

Portion sized cream cheesecake (with soft cheese, curd and butter) on a shortbread crumble.



5001913

5001914


5000697**APPLE TART NORMANDE**

1900 g — 158 g • 12 p

1 PCS C/S — 184 C/S PAL

DEFROST 4°C · 480'

THAW & SERVE

Pre-portioned (12p), open apple pie with apple parts, raisins and cinnamon in a cake batter.

**5001369****APPLE TART MAISON**

2500 g — 178 g • 14 p

1 PCS C/S — 216 C/S PAL

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.

**5000996****APFELSTRUDEL 125**

125 g

6 x 8 PCS C/S — 90 C/S PAL

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.

**5000979****FEUILLETÉ AUX POMMES**

105 g

16 PCS C/S — 120 C/S PAL

BAKING 200°C · Less than 3'

FULLY BAKED

Puff pastry tartlet with -in butter baked- apples covered with apricot glaze and decorated with puffed rice crispies.



DESSERTS ON A PLATE**INDIVIDUAL PASTRY****5001771****MOELLEUX CHOCOLATE**

90 g

24 PCS C/S — 144 C/S PAL

BAKING 200°C - 10-12'

or MICROWAVE 500 W - 65 sec

SERVE HOT

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

**5001771**

**“Chocolate me,
caramel you, my
lucky charm is
what you are.”**

ISLEY BROTHERS

PANESCO
FOOD.COM**5000845****BAVAROIS CHOCOLATE
ALMOND MILK**

85 g

20 PCS C/S — 160 C/S PAL

DEFROST 4°C · 240'

THAW & SERVE

Individual bavaois of dark chocolate and a heart of almond milk and raspberry jelly, finished with chocolate sponge, ganache and almonds.

**5000844****BAVAROIS RASPBERRY LEMON**

85 g

20 PCS C/S — 160 C/S PAL

DEFROST 4°C · 240'

THAW & SERVE

Individual bavaois of raspberries and lemon, finished with raspberries and almond sponge.



DESSERTS ON A PLATE**INDIVIDUAL PASTRY**

**“Desserts are the
most crucial part
of any meal.”**

LINDA SUNSHINE


5001845

RASPBERRY WHITE CHOCOLATE DELIGHT

90 g

3 x 10 PCS C/S — 99 C/S PAL

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 bavaois, finished with a mirror of raspberry jelly.

**5001844**

CHOCOLATE SALTED CARAMEL DELIGHT

70 g

3 x 10 PCS C/S — 99 C/S PAL

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.

**5001573**

PARADE OF BELGIAN CHOCOLATE QUENELLES

60 g

2 x 8 PCS C/S — 154 C/S PAL

DEFROST 4°C · 180'

THAW & SERVE

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

**5001573**

T • YC

Treat
Your
Coffee



Developing a long-term relationship with your customers depends on the tiniest details. Indulge (the coffee of) your customers. With Treat Your Coffee we've selected for you an assortment of mini treats with which you can surprise your customers. The perfect alternative for a so-so coffee cookie. Unforgettable, affordable and always different! Give a free little extra with the coffee and your customers are sure to feel even more welcome. Work up some coffee items into original, homemade little desserts and take the experience (and your business) to a higher level. Get to know a range of affordable products with many application possibilities in every hotel, restaurant or café environment. Choose the interpretation that fits you and your business, and give your customers a memorable coffee moment.



“I can serve the **TYC products** as they are, as a delicious treat with coffee. But I can also choose to be creative and turn them into a beautifully presented mini dessert of my own. The reactions of my customers are very positive. Pure indulgence for an unforgettable impression.”





**T •
YC**

Treat
Your
Coffee

MINI COFFEE ITEMS

MINI DESSERTS

5001692

MINI PASTEL DE NATA

25 g

144 PCS C/S — 117 C/S PAL

BAKING 200°C · Less than 3'

FULLY BAKED

A 'Crème Brûlée' in a puff pastry cup.



5001363

MINI MOELLEUX INTENSE

25 g

96 PCS C/S — 184 C/S PAL

BAKING 180°C · 8-10'

or MICROWAVE 480 W · 10 sec

SERVE HOT

Typical chocolate soufflé-cake dessert with a liquid center, also known as chocolate lava cake, made with intense, dark Belgian chocolate.



5000772

MINI BAVAROIS PARADISO MIX

27 g

2 x (4 x 5) PCS C/S — 80 C/S PAL

DEFROST 4°C · 120'

THAW & SERVE

Assortment of 3 fruit bavaois and 2 chocolate bavaois, nicely finished with decorated sponge and a mirror of fruit glaze in 5 flavours: 4 pistachio-milk chocolate, 4 passion fruit, 4 raspberry, 4 périgourdine, 4 black forest bavaois.




5001362**MINI MACARONS DE MALMÉDY**

18 g

8 x (4 x 4) PCS C/S — 120 C/S PAL

DEFROST 4°C · 120'

THAW & SERVE

Assorted box of mini soft macarons (meringue & almonds), filled with buttercream and decorated with hazelnut. Containing 4 pistachio, 4 raspberry, 4 chocolate and 4 vanilla flavoured macarons; a Belgian speciality.

**5001507****MINI MACARONS DE PARIS COFFRET**

12 g

8 x (2 x 6) PCS C/S — 120 C/S PAL

DEFROST 4°C · 120'

THAW & SERVE

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

**5001841****PETITS-FOURS ICONIC**

13 g

4 x (57) PCS C/S — 56 C/S PAL

DEFROST 4°C · 300'

THAW & SERVE

A composition of 57 exquisite petits-fours in 9 different flavours: 6 pear-caramel, 8 square pistachio, 6 Gianduja chocolate tartlets, 6 morello cherry tartlets, 5 chocolate éclairs, 4 coffee éclairs, 6 lemon tartlets, 8 raspberry tartlets, 8 opera squares.

**5001842****MIRLITONS SYMPHONY**

13 g

4 x (7 x 8) PCS C/S — 56 C/S PAL

DEFROST 4°C · 240'

THAW & SERVE

An assortment of 56 soft mini almond cakes with butter in 8 different flavours: 7 apricot-pistachio, 7 chocolate-almond, 7 morello cherry, 7 walnut-caramel, 7 lemon cake, 7 cocoa-orange, 7 pistachio, 7 pear-caramel.



MINI COFFEE ITEMS

MINI SWEET BREAKS

5000700

PROFITEROLE DAIRY CREAM

12.5 g

190 PCS C/S — 96 C/S PAL

DEFROST 4°C · 60'

THAW & SERVE

Choux pastry filled with vanilla whipped cream.



“Enjoy the little things in life because one day you’ll look back and realize they were the big things.”

KURT VONNEGUT

5001191

PROFITEROLE CHOCOLATE PRALINÉ

18 g

196 PCS C/S — 96 C/S PAL

DEFROST 4°C · 60'

THAW & SERVE

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



5001498

PROFITEROLE CARAMEL

20 g

190 PCS C/S — 96 C/S PAL

DEFROST 4°C · 60'

THAW & SERVE

Choux pastry filled with caramel mousse and enrobed with crunchy caramel cocoa coating.



PANESCO
FOOD.COM**5000110****MINI ÉCLAIR VANILLA
CHOCOLATE**

17.5 g

14 x 12 PCS C/S — 84 C/S PAL

DEFROST 4°C · 60'

THAW & SERVE

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

**5001502****MINI DONUT FANCY MIX**

18-23 g

4 x 7 x 4 PCS C/S — 104 C/S PAL

DEFROST 22°C · 30'

THAW & SERVE

Assorted box of 4 mini donuts: 28 strawberry filled donuts - decor pink icing with white fantasy confetti, 28 hazelnut-cocoa filled donuts - decor dark icing with hazelnuts, 28 plain donuts - decor white icing with multi coloured confetti, 28 plain donuts - decor dark icing with cocoa.



MINI COFFEE ITEMS

5001178

MINI BEIGNET CHOCO NOISETTES

25 g

3 x 35 PCS C/S — 104 C/S PAL

DEFROST 22°C · 30'

THAW & SERVE

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.



5001499

MINI BEIGNET CARAMEL

25 g

3 x 35 PCS C/S — 104 C/S PAL

DEFROST 22°C · 30'

THAW & SERVE

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



5001839

MINI BEIGNET SPECULOOS

25 g

3 x 35 PCS C/S — 104 C/S PAL

DEFROST 22°C · 30'

THAW & SERVE

Beignet made according to the traditional recipe: deep-fried dough with yeast & butter stuffed with speculoos (gingerbread) and dusted with powder sugar.



5001289

MINI BEIGNET FRUITS ROUGES

25 g

3 x 35 PCS C/S — 104 C/S PAL

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 (raspberry, blueberry, blackberry) and dusted with powder sugar.




**5001500****5001500****MINI DUTCH PANCAKE BITES**

8 g

8 x 60 PCS C/S — 96 C/S PAL

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.

**5001287****MINI AMERICAN MUFFIN MIX**

15 g

3 x 2 x 30 PCS C/S — 88 C/S PAL

DEFROST 4°C · 120'

THAW & SERVE

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

**5001910****MINI SUGAR WAFFLE TREATS**

15 g

120 PCS C/S — 144 C/S PAL

BAKING 200°C · 4'

FULLY BAKED

Mini waffle with caramelised sugar and vanillin.





BOULANGERIE

64 SWEET BRIOCHES**66 BREADS RICH IN FLAVOUR**

66 FRUIT AND/OR NUTS

67 HERBS, SPICES AND/OR VEG

68 MINI ROLLS < 45 GRAM

68 SINGLE SERVING

71 TEAR & SHARE

72 SMALL ROLLS 45 - 75 GRAM**76 TO FILL AND/OR TO GRILL**

76 FOCACCIAS

78 FLAT BREADS & CO

79 PANINIS

82 HOT DOGS

83 BUNS

86 SANDWICH ROLLS 75 - 165 GRAM**95 DEMI BAGUETTES**

95 DEMI CIABATTAS & CO

97 RUSTIC DEMI BAGUETTES

101 CLASSIC DEMI BAGUETTES

104 BAGUETTES

104 CIABATTAS & CO

106 RUSTIC BAGUETTES

108 CLASSIC BAGUETTES

109 LOAVES**116 SLICED TOAST BREADS**



5001279 MINI PAGNOTTELLA MEDITERRANEA 45 MIX — 5001355 MINI PAGNOTTELLA CLASSICO 35 MIX
 5001265 MINI PAGNOTTELLA RUSTICA 45 — 5001181 PAGNOTTELLA RUSTICA 110 — 5001266 MINI PAGNOTTELLA PAESANO 45
 5001185 PAGNOTTA PAESANO 450 — 5001184 PAGNOTTA RUSTICA 400 — 5001182 PAGNOTTELLA PAESANO 110

The logo consists of a green square with the word "PANESCO" in white, bold, uppercase letters, and "FOOD.COM" in smaller, white, uppercase letters below it.A large, black-outlined diamond shape that frames the text "PAGNOTTELLA" and "BY PANESCO".

PAGNOTTELLA

BY PANESCO

Ciao ciabatta, hello bella PAGNOTTELLA

Light, airy ciabattas are the perfect accompaniment to summer meals, light pasta salads or Italian cheeses.

These typical Italian flatbreads are all the rage at the moment.

But you want to stand out from the crowd and serve something different.

So make a real foodie statement with PAGNOTTELLA!

Like ciabatta, PAGNOTTELLA has a fine, light, crunchy crust, a delightful open texture and a robust, square shape. But it's the crack in every loaf that is "how the light gets in". Each piece of dough is hand-folded and baked in a stone oven to create bread that is a pleasure to the eye. Pure tradition and glorious simplicity.

Yet the most tempting and persuasive arguments for using PAGNOTTELLA are in its taste.

PAGNOTTELLA is a sourdough bread. Thanks to long fermenting and resting times, sourdough give breads a refined and complex taste and a wonderful, springy bread texture.

PAGNOTTELLA on the menu means offering a delicacy that no one can resist.

Buon appetito!



5000787 BARRA GALLEGA MEDIA PAYSAN 125 — 5001117 BARRA RÚSTICA 100 — 5001257 BARRA RÚSTICA MULTICÉREALES 100
 5000602 BARRA GALLEGA MEDIA 125 — 5001483 BARRA BASTON MEDIA 155 — 5000106 BARRA GALLEGA 260
 5001276 BARRA CAMPESINA 270 — 5001277 BARRA BASTON 375 — 5000796 PETIT PAIN GALLEGA 60

The logo consists of a green square with the word "PANESCO" in white, bold, uppercase letters, and "FOOD.COM" in smaller, white, uppercase letters below it.

Excellent bread range with a Spanish temperament

What makes a sandwich stand out from what the shop next door is offering?
The bread itself is no small part of the secret.

The BARRA by PANESCO offers a Mediterranean alternative that is just that little bit more innovative and striking than your average baguette. With its dense, soft texture and thin, crispy crust, this bread bears a scrumptious resemblance to the famous French icon.

But what is more, it is a delight to the eye. Its typical shape and authentic, crafted appearance are absolutely irresistible to people seeking that special extra touch. All of this makes BARRA the ideal, distinctive sandwich baguette.

All the products in the BARRA family are also stone-baked for that extra taste bud-tantalising experience that is bound to delight all your customers.

“¡Buen provecho!”

SWEET BRIOCHES

2104406

MINI PREMIUM BRIOCHE ROLL 22

22 g — 8,5 cm

6 x 25 PCS C/S — 36 C/S PAL

DEFROST 22°C · 30'

THAW & SERVE

Typical Belgian brioche roll, enriched with butter, milk and sugar.



**“All sorrows are
less with bread.”**

MIGUEL DE CERVANTES

2104374

PREMIUM BELGIAN BRIOCHE ROLL

55 g — 14,5 cm

4 x 20 PCS C/S — 36 C/S PAL

DEFROST 22°C · 30'

THAW & SERVE

Typical Belgian soft roll of brioche dough,
enriched with butter & eggs.



2104406




5001454

5001454

CRAQUELIN

300 g

6 PCS C/S — 88 C/S PAL

DEFROST 22°C · 120'

THAW & SERVE

Belgian brioche loaf with lots of sugar pearls, caramelized in the dough and as decoration.



5001453

CRAMIQUE

300 g

6 PCS C/S — 88 C/S PAL

DEFROST 22°C · 120'

THAW & SERVE

Belgian brioche loaf with raisins.



BREADS RICH IN FLAVOUR

5001435

GLUTEN-FREE ROLL RAISIN NUTS

60 g

36 x 1 PCS C/S — 88 C/S PAL

DEFROST 22°C · 30'

THAW & SERVE

Gluten-free fruits roll with walnuts and raisins.



FRUIT AND/OR NUTS

5001624

SQUARE ROLL MUESLI

70 g — 8 x 8 cm

60 PCS C/S — 40 C/S PAL

DEFROST 22°C · 15'

BAKING 180°C · 11-13'

PART BAKED

Square malted wheat roll with raisins, cranberries, oat flakes and sunflower seeds.



2104414

PAVÉ CRANBERRY 450

450 g

14 PCS C/S — 36 C/S PAL

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 — 120 C/S PAL

DEFROST 22°C · 60'

THAW & SERVE

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



BREADS RICH IN FLAVOUR

5000837

LINEA RUSTICHINI

35 g

150 PCS C/S — 56 C/S PAL

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, plain.



5001856

ARTISAN DEMI TWIST ONION

125 g — ± 23 cm

40 PCS C/S — 48 C/S PAL

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. The longer proofing and resting times result in a real craft product with open crumb structure and the authentic taste of yesteryear. Twisted by hand and baked on stone.



HERBS, SPICES AND/OR VEG

5001279

MINI PAGNOTTELLA MEDITERRANEA 45 MIX

45 g

3 x 12 PCS C/S — 120 C/S PAL

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.



5001854

ARTISAN DEMI TWIST DIAVOLINO

125 g — ± 23 cm

40 PCS C/S — 48 C/S PAL

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, chili pepper and a hint of Tabasco. The longer proofing and resting times result in a real craft product with open crumb structure and the authentic taste of yesteryear. Twisted by hand and baked on stone.



PANESCO
FOOD.COM

MINI ROLLS < 45 GRAM

SINGLE SERVING

5001376

MINI SOFT ROLL 17 MIX

17 g

3 x 77 PCS C/S — 60 C/S PAL

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.



2104392

MINI CIABATTA FB MIX

45 g

3 x 25 PCS C/S — 56 C/S PAL

BAKING 200°C · Less than 3'

FULLY BAKED

Assortment of 3 different mini ciabatta's, each of them made with the typical liquid dough with sourdough.



2104237

MINI DIAMOND ROLL MIX

30 g

3 x 45 PCS C/S — 40 C/S PAL

DEFROST 22°C · 15'

BAKING 180°C · 4-6'

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.



5000798

BOCATINO ROMBO 30

30 g

125 PCS C/S — 72 C/S PAL

DEFROST 22°C · 15'

BAKING 200°C · 3-5'

PART BAKED

A mini, diamond shaped, traditional Spanish bread (chapata) with open crumb structure and crispy golden crust thanks to very liquid dough (ciabatta type).






5001865

5001355 MINI PAGNOTTELLA CLASSICO 35 MIX

35 g
3 x 35 PCS C/S — 64 C/S PAL
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.



5001865 MINI ROSE ROLL 30 MIX

30 g — Ø 6 cm
135 PCS C/S — 36 C/S PAL
DEFROST 22°C · 15'
BAKING 180°C · 4-6'
PART BAKED



Assortment of expressive, stone baked mini rolls with potato flakes in 3 different flavours: white, flour dusted wheat rolls; dark, flour dusted wheat rolls with barley malt and rye sourdough; multigrain spelt rolls with rye sourdough and decorated with sesame and poppy seeds. All rolls are enriched with yogurt as secret ingredient for a persistent sensorial freshness and baked on stone.



5000550 MINI RUSTIC ROLL 40 MIX

40 g
4 x 20 PCS C/S — 48 C/S PAL
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.



MINI ROLLS < 45 GRAM

SINGLE SERVING

5001265

MINI PAGNOTTELLA RUSTICA 45

45 g

35 PCS C/S — 120 C/S PAL

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.



2104398

PREMIUM PLUS PETIT PAIN 35

35 g — 8 cm

180 PCS C/S — 36 C/S PAL

DEFROST 22°C · 15'

BAKING 180°C · 8-10'

PART BAKED

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



5001266

MINI PAGNOTTELLA PAESANO 45

45 g

35 PCS C/S — 120 C/S PAL

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.



2104379

MINI CLASSIC ROLL 35 MIX

35 g

4 x 25 PCS C/S — 56 C/S PAL

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.



MINI ROLLS < 45 GRAM

TEAR & SHARE

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5000855

PANE FIESTA 240

240 g

24 PCS C/S — 40 C/S PAL

DEFROST 22°C · 15'

BAKING 180°C · 14-16'

PART BAKED

Tear & share party loaf composed of 12 mini white bread rolls (± 21g) in an oval form with different toppings: oat flakes, sunflower kernels, linseed, rye flakes, wheat flakes, sesame seeds & poppy seeds.



5000511

MARGUERITE 300

300 g

18 PCS C/S — 40 C/S PAL

DEFROST 22°C · 15'

BAKING 180°C · 14-16'

PART BAKED

Tear & share loaf made of 7 classic white rolls (± 43g) baked together in a flower form, sprinkled with flour.



5000510

MARGUERITE CAMPAGNE 300

300 g

18 PCS C/S — 40 C/S PAL

DEFROST 22°C · 15'

BAKING 180°C · 14-16'

PART BAKED

Tear & share loaf: 7 classic enriched, brown dinner rolls (± 43g), baked together and sprinkled with a variety of seeds such as sesame seeds, sunflower kernels, poppy seeds, oat flakes & linseed.



“Breaking bread together is one of the oldest and most fundamentally unifying of human experiences.”

BARBARA COLOROSO

SMALL ROLLS 45 - 75 GRAM

5001862

ROSE ROLL WHITE 55

55 g — Ø 7 cm

90 PCS C/S — 36 C/S PAL

DEFROST 22°C · 15'

BAKING 180°C · 8-10'

PART BAKED

Small, expressive white roll with a beautiful crackling crust and a moist, airy crumb. Made of wheat flour with potato flakes and yogurt as secret ingredient for a persistent sensorial freshness. Flour dusted and baked on stone.



5001863

ROSE ROLL DARK 55

55 g — Ø 7 cm

90 PCS C/S — 36 C/S PAL

DEFROST 22°C · 15'

BAKING 180°C · 8-10'

PART BAKED

Small, expressive dark roll with a beautiful crackling crust and a moist, airy crumb. Made of wheat flour with barley malt, rye sourdough, potato flakes and yogurt as secret ingredient for a persistent sensorial freshness. Flour dusted and baked on stone.



5001864

ROSE ROLL SPELT MULTIGRAIN 55

55 g — Ø 7 cm

90 PCS C/S — 36 C/S PAL

DEFROST 22°C · 15'

BAKING 180°C · 8-10'

PART BAKED

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 flavour. Decorated with sesame and poppy seeds and baked on stone.



5001864

5001863

5001862



“If you have
extraordinary
bread and
extraordinary
butter, it’s hard
to beat bread
and butter.”

JACQUES PEPIN

2104532**KAISER ROLL**

60 g

100 PCS C/S — 28 C/S PAL

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.

**5001099****KAISER ROLL SCHWARZWALD**

60 g

120 PCS C/S — 28 C/S PAL

DEFROST 22°C · 15'

BAKING 180°C · 11-13'

PART BAKED

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

**2103232****KAISER ROLL MULTIGRAIN**

60 g

110 PCS C/S — 28 C/S PAL

DEFROST 22°C · 15'

BAKING 180°C · 11-13'

PART BAKED

Classic but crisp, thin crusted multigrain roll with the
typical 5 incisions, enriched with wheat, rye & oat flakes,
linseed, sorghum, sunflower seeds & wheat bran.



SMALL ROLLS 45 - 75 GRAM

5000796

PETIT PAIN GALLEGA 60

60 g

50 PCS C/S — 72 C/S PAL

DEFROST 22°C · 15'

BAKING 180°C · 8-10'

PART BAKED

Traditional roll with a thin crust and open crumb structure.



2104393


2104393**SQUARE ROLL PUMPKIN
SUNFLOWER**

70 g — 8 x 8 cm

70 PCS C/S — 36 C/S PAL

DEFROST 22°C · 15'

BAKING 180°C · 11-13'

PART BAKED

Square brown wheat roll with coarsely crushed wheat grain and a decoration of pumpkin seeds and sunflower seeds. Characteristic feature is the light crumb and thin but crispy crust.

**5001777****GLUTEN-FREE ROLL
MULTIGRAIN**

82 g

40 x 1 PCS C/S — 112 C/S PAL

DEFROST 22°C · 60'

THAW & SERVE

Gluten-free & lactose-free multigrain roll with linseed, sunflower seeds & millet malt flour. Individually wrapped in foil with gluten-free and lactose-free label.

**2104390****PREMIUM PLUS PETIT PAIN 55**

55 g — 13 cm

90 PCS C/S — 36 C/S PAL

DEFROST 22°C · 15'

BAKING 180°C · 11-13'

PART BAKED

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

**2104409****PREMIUM PLUS PETIT
PAIN PAYSAN 55**

55 g — 13 cm

90 PCS C/S — 36 C/S PAL

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.



TO FILL AND/OR TO GRILL

FOCACCIAS

5001883

TUSCAN FLAT BREAD PRE-SLICED

80 g — 10 x 16 cm

9 x 4 PCS C/S — 56 C/S PAL

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.



5001883

5000265

FOCACCIA ROLL FB FINE HERBS PRE-SLICED

100 g — Ø 12,5 cm

50 PCS C/S — 48 C/S PAL

BAKING 200°C · Less than 3'

FULLY BAKED

Focaccia enriched with olive oil extra vierge and fine herbs such as oregan & rosemary.



**“Pan di sudore,
miglior sapore.
Bread that comes
out of hard labour
tastes better.”**

ITALIAN PROVERB


5000361**FOCACCIA OLIO FB**

350 g — 27 x 17 cm

20 PCS C/S — 40 C/S PAL

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.

**5000361****5000786****FOCACCIA ROSMARINO**

800 g — 37 x 27 cm

4 PCS C/S — 80 C/S PAL

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.

**5000481****FOCACCIA POMODORI**

800 g — 37 x 27 cm

10 PCS C/S — 48 C/S PAL

BAKING 200°C · Less than 3'

FULLY BAKED

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



TO FILL AND/OR TO GRILL

5000875

TORTILLA WRAP

89 g — Ø 30 cm

6 x 15 PCS C/S — 54 C/S PAL

DEFROST 22°C · 480'

THAW & SERVE

Thin, unleavened typical Mexican flat bread with a diameter of 30cm, made from wheat flour.



5000055

TUNNBRÖD

37 g — 23 x 18 cm

8 x 8 PCS C/S — 96 C/S PAL

DEFROST 22°C · 30'

THAW & SERVE

Extra thin flat bread with a certain light anise taste (fennel).



5000416

VIKINGBRÖD ROUND

50 g — Ø 15 cm

12 x 6 PCS C/S — 60 C/S PAL

DEFROST 22°C · 30'

THAW & SERVE

Soft Swedish flat bread.



5000617

BOWL BREAD

125 g

3 x 12 PCS C/S — 40 C/S PAL

BAKING 200°C · Less than 3'

FULLY BAKED

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



TO FILL AND/OR TO GRILL

PANINIS

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2104364

PANINI PRE-GRILLED 110

110 g — 21 cm

55 PCS C/S — 36 C/S PAL

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.



2103759

PANINI HERBS PRE-GRILLED 110

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

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



2104410

PANINI PRE-GRILLED PRE-SLICED 110

110 g — 21 cm

55 PCS C/S — 36 C/S PAL

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.



2104160

PANINI HERBS PRE-GRILLED PRE-SLICED 110

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

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



TO FILL AND/OR TO GRILL

PANINIS

2104218

PANINI WHOLEMEAL PRE-GRILLED PRE-SLICED

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

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



2104218

2104385

PANINI 125

125 g — 27 cm

45 PCS C/S — 36 C/S PAL

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.



**“Love is... the bite
into bread again.”**

MAY SWENSON


5000483

PANINI FOCCACINA PRE-SLICED

80 g

7 x 6 PCS C/S — 48 C/S PAL

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.

**5001612**

CIABATTA SQUARE FB PRE-SLICED

100 g — 12 x 12 cm

6 x 6 PCS C/S — 56 C/S PAL

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. Its high convenience factor: 'fully baked and pre-sliced' makes them ideal for the sandwich bars.

**5000935**

CIABATTA PRE-GRILLED PRE-SLICED 120

120 g — 19 cm

12 x 3 PCS C/S — 56 C/S PAL

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.

**5000898**

PANINI SESAME NIGELLA

130 g

45 PCS C/S — 40 C/S PAL

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.



TO FILL AND/OR TO GRILL

HOT DOGS

2104425

BRIOCHE HOT DOG ROLL 70

70 g — 17 cm

60 PCS C/S — 36 C/S PAL

DEFROST 22°C · 30'

THAW & SERVE

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



“A hot dog at the ball park is better than steak at the Ritz.”

HUMPHREY BOGART



5001725

LAUGEN HOT DOG BUN PRE-SLICED 80

80 g — 19 cm

3 x 20 PCS C/S — 40 C/S PAL

BAKING 200°C · Less than 3'

FULLY BAKED

Long wheat roll belonging to the 'Laugengebäck'- family, a German baked specialty, with a typical Pretzel taste and a brown crust alternated by pale incisions, pre-sliced. Ideal form to be used as hot dog bun.



5001725



TO FILL AND/OR TO GRILL

BUNS

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5001676

5001676

BRIOCHE BUN MINI 10

10 g — Ø 4,7 cm

110 PCS C/S — 160 C/S PAL

DEFROST 22°C · 30'

THAW & SERVE

Soft, round, mini size bun from brioche dough enriched with sugar & butter.



2104204

BRIOCHE BUN PRE-SLICED 30

30 g — Ø 7 cm

6 x 20 PCS C/S — 40 C/S PAL

DEFROST 22°C · 30'

THAW & SERVE

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



2104386

BRIOCHE BUN RUSTIC 30

30 g — Ø 7 cm

6 x 25 PCS C/S — 36 C/S PAL

DEFROST 22°C · 30'

THAW & SERVE

Soft, round wheat roll from enriched brioche dough (with butter & milk) and flour dusted for a rustic look. Ideal for restaurant and catering from breakfast- to dinner roll.



TO FILL AND/OR TO GRILL

BUNS

2104377

BRIOCHE BUN PRE-SLICED 85

85 g — Ø 11,5 cm

50 PCS C/S — 36 C/S PAL

DEFROST 22°C · 30'

THAW & SERVE

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



2104357

BRIOCHE BUN 85

85 g — Ø 11,5 cm

50 PCS C/S — 36 C/S PAL

DEFROST 22°C · 30'

THAW & SERVE

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



5001601

PREMIUM MULTIGRAIN BRIOCHE ROUND 85

85 g — Ø 11,5 cm

50 PCS C/S — 40 C/S PAL

DEFROST 22°C · 30'

THAW & SERVE

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



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5001840

5001843

CHEESE GRATIN ROLL

70 g — Ø 8,5 cm

50 PCS C/S — 56 C/S PAL

BAKING 200°C · Less than 3'

FULLY BAKED

Round white wheat roll generously topped with gratinated Dutch ripened cheese (17%). Suitable as thaw & serve product or hamburger bun with tasty added value.



5001675

LAUGEN BUN PRE-SLICED 80

80 g — ± 10,5 cm

2 x 21 PCS C/S — 56 C/S PAL

DEFROST 22°C · 30'

BAKING 200°C · Less than 3'

FULLY BAKED

Round wheat bun belonging to the 'Laugengebäck'-family, a German baked specialty, with a typical Pretzel taste and a brown crust alternated by pale incisions.



5001840

MULTI SEED'R BUN

110 g — Ø 10 cm

40 PCS C/S — 96 C/S PAL

DEFROST 22°C · 30'

THAW & SERVE

'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.



SANDWICH ROLLS 75 - 165 GRAM

5001801

CRYSTAL ROLL RUSTIC PRE-SLICED

75 g — Ø 12 cm

30 PCS C/S — 56 C/S PAL

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. Also suitable as hamburger bun.



5001802

CRYSTAL ROLL MULTIGRAIN PRE-SLICED

70 g — Ø 12 cm

30 PCS C/S — 56 C/S PAL

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. Decorated with buckwheat, golden & brown linseeds, sunflower seeds and sesame seeds, pre-sliced. Also suitable as hamburger bun.



5001800

CRYSTAL ROLL BEER PRE-SLICED

80 g — Ø 12 cm

30 PCS C/S — 56 C/S PAL

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. Enriched with olive oil and decorated with semolina, pre-sliced. Also suitable as hamburger bun.



5001800



“You can make
any meal into a
sandwich, and
any sandwich
into a meal.”

JEFF MAURO

5000862

VITAL-JA

80 g

80 PCS C/S — 32 C/S PAL

DEFROST 22°C · 15'

BAKING 180°C · 8-10'

PART BAKED

Brown oval roll, enriched with barley malt, rye, sunflower seeds, linseed & poppy seed and a decoration of roasted wheat grits.



5001375

POLDER BREAD ROLL 100

100 g — Ø 12 cm

50 PCS C/S — 40 C/S PAL

DEFROST 22°C · 15'

BAKING 180°C · 11-13'

PART BAKED

Round, dark roll from wheat flour and rye flour with roasted malt and sunflower kernels and a decoration of oat flakes.



SANDWICH ROLLS 75 - 165 GRAM

5000791

FLAGUETTE

100 g — Ø 14,5 cm

48 PCS C/S — 36 C/S PAL

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.



5000961

FLAGUETTE TOMATO BLACK OLIVE

100 g — Ø 14,5 cm

48 PCS C/S — 36 C/S PAL

DEFROST 22°C · 15'

BAKING 180°C · 8-10'

PART BAKED

Rustic, stone baked, flat wheat bread, enriched with tomatoes and black olives, flour dusted.



5001088

FLAGUETTE MILLER

100 g — Ø 14 cm

48 PCS C/S — 36 C/S PAL

DEFROST 22°C · 15'

BAKING 180°C · 8-10'

PART BAKED

Rustic, stone baked, round, flat wheat bread with a little rye flour, enriched with oat grits, sesame seeds and linseed. Open and moist crumb texture.



5001149

FLAGUETTE DEMI-LUNE

100 g

48 PCS C/S — 36 C/S PAL

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.




**5001860****5001860****ROSE ROLL DARK 110**

110 g — Ø 10 cm

45 PCS C/S — 36 C/S PAL

DEFROST 22°C · 15'

BAKING 180°C · 9-11'

PART BAKED

Expressive dark roll with a beautiful crackling crust and a moist, airy crumb. Made of wheat flour with barley malt, rye sourdough, potato flakes and yogurt as secret ingredient for a persistent sensorial freshness. Flour dusted and baked on stone.

**5001859****ROSE ROLL WHITE 110**

110 g — Ø 10 cm

45 PCS C/S — 36 C/S PAL

DEFROST 22°C · 15'

BAKING 180°C · 9-11'

PART BAKED

Expressive white roll with a beautiful crackling crust and a moist, airy crumb. Made of wheat flour with potato flakes and yogurt as secret ingredient for a persistent sensorial freshness. Flour dusted and baked on stone.

**5001861****ROSE ROLL SPELT MULTIGRAIN 110**

110 g — Ø 10 cm

45 PCS C/S — 36 C/S PAL

DEFROST 22°C · 15'

BAKING 180°C · 9-11'

PART BAKED

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 flavour. Decorated with sesame and poppy seeds and baked on stone.



SANDWICH ROLLS 75 - 165 GRAM

2104388

FIBER RICH BAGNAT WHITE

110 g

50 PCS C/S — 36 C/S PAL

DEFROST 22°C · 15'

BAKING 180°C · 11-13'

PART BAKED

White, fiber rich roll from wheat flour, rye, pumpkin seeds, sunflower seeds, yellow linseed, oat and millet.



2104402

FIBER RICH BAGNAT DARK

110 g

50 PCS C/S — 36 C/S PAL

DEFROST 22°C · 15'

BAKING 180°C · 11-13'

PART BAKED

Fiber rich roll from wheat flour, roasted barley malt and a mix of pumpkin seeds, rye, sunflower seeds, millet and oats.



2104378

SPELT PISTOLET 110

110 g

50 PCS C/S — 36 C/S PAL

DEFROST 22°C · 15'


BAKING 180°C · 11-13'

PART BAKED

Multigrain roll from wheat with spelt and whole wheat flour, sunflower seeds and sesame seeds.







**“I believe that
all anyone really
wants in this life is
to sit in peace and
eat sandwich.”**

LIZ LEMON

2103645**PAN BAGNAT FB MULTIGRAIN**

110 g — Ø 12,5 cm

40 PCS C/S — 40 C/S PAL

BAKING 200°C · Less than 3'

FULLY BAKED

Fully baked multigrain bagnet, generously sprinkled with sunflower seeds, sesame seeds, poppy seeds and flax seeds.

**5000643****PAN BAGNAT CROSSED**

115 g — Ø 13 cm

55 PCS C/S — 28 C/S PAL

DEFROST 22°C · 15'

BAKING 180°C · 11-13'

PART BAKED

Round, rather flat, wheat bread from the Mediterranean region with nice cross incisions, enriched with olive oil.

**2104439****PAN BAGNAT OREGANO**

125 g — Ø 13 cm

40 PCS C/S — 36 C/S PAL

DEFROST 22°C · 15'

BAKING 180°C · 11-13'

PART BAKED

Large Mediterranean wheat roll enriched with oregano.



SANDWICH ROLLS 75 - 165 GRAM

5000563

BAGEL 85

85 g — Ø 10 cm

50 PCS C/S — 44 C/S PAL

BAKING 200°C · Less than 3'

FULLY BAKED

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



5001766

BAGEL

127 g — Ø 12 cm

32 PCS C/S — 44 C/S PAL

BAKING 200°C · Less than 3'

FULLY BAKED

Steamed plain bagel with a crispy crust and a dense crumb.



5001767

BAGEL SESAME POPPY

127 g — Ø 12 cm

32 PCS C/S — 44 C/S PAL

BAKING 200°C · Less than 3'

FULLY BAKED

Steamed bagel decorated with sesame seeds and poppy seeds.



5001766 5001767 5001768 5001769


**5001769****BAGEL EVERYTHING**

127 g — Ø 12 cm

32 PCS C/S — 44 C/S PAL

BAKING 200°C · Less than 3'

FULLY BAKED

Steamed bagel decorated with onion, garlic, sesame seeds and poppy seeds.

**5001768****5001768****BAGEL MULTIGRAIN**

135 g — Ø 12 cm

32 PCS C/S — 44 C/S PAL

BAKING 200°C · Less than 3'

FULLY BAKED

Steamed multigrain bagel enriched with sunflower seeds and decorated with crushed oats.



**“In New York, I
like it when you
can get bagels at 3
in the morning.”**

SHEPARD SMITH



SANDWICH ROLLS 75 - 165 GRAM

5001142

TRIANGLE MULTIGRAIN

100 g

56 PCS C/S — 40 C/S PAL

DEFROST 22°C · 30'

THAW & SERVE

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



**“A table without
bread is not a table
but bread is a
table on its own.”**

SCOTTISH GAELIC PROVERB

DEMI BAGUETTES

DEMI CIABATTAS & CO

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2104395

CIABATTA MULTIGRAIN 85

85 g

55 PCS C/S — 36 C/S PAL

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.



5001139

ORGANIC CIABATTA FB MULTIGRAIN 100

100 g — ± 14 cm

45 PCS C/S — 40 C/S PAL

BAKING 200°C · Less than 3'

FULLY BAKED



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



2104384

CIABATTA 105

105 g — ± 12,5 cm

55 PCS C/S — 36 C/S PAL

DEFROST 22°C · 15'

BAKING 180°C · 8-10'

PART BAKED



Individual portion classic ciabatta.



2104368

CIABATTA FB 120

120 g — 24 cm

45 PCS C/S — 36 C/S PAL

BAKING 200°C · Less than 3'

FULLY BAKED



Crusty ciabatta with an open crumb structure. A long rise of the liquid dough provides the many large holes and typical taste (with sourdough as a starter and olive oil).



DEMI BAGUETTES

DEMI CIABATTAS & CO

5001181

PAGNOTTELLA RUSTICA 110

110 g — 14 cm

45 PCS C/S — 40 C/S PAL

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.



5001182

PAGNOTTELLA PAESANO 110

110 g — 14 cm

45 PCS C/S — 40 C/S PAL

DEFROST 22°C · 15'

BAKING 200°C · 8-10'

PART BAKED

Dark, artisanal and natural 'Italian ciabatta style' wheat roll with sesame seeds, linseed and barley malt, folded by hand and baked on stone.



2104370

BOCATA 140

140 g — 18 cm

2 x 20 PCS C/S — 36 C/S PAL

DEFROST 22°C · 15'

BAKING 180°C · 11-13'

PART BAKED

An ideal sandwich ciabatta.



5001483

BARRA BASTON MEDIA 155

155 g — 27 cm

50 PCS C/S — 32 C/S PAL

DEFROST 22°C · 15'

BAKING 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.



DEMI BAGUETTES

RUSTIC DEMI BAGUETTES

PANESCO
FOOD.COM

5001509

RUSTIC WHITE DIAMOND 80

80 g — 16 cm

110 PCS C/S — 24 C/S PAL

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 — 24 C/S PAL

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.



5000795

5000795

PETIT PAIN ARDENNAIS MIX

80 g

6 x 10 PCS C/S — 48 C/S PAL

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.



DEMI BAGUETTES

RUSTIC DEMI BAGUETTES

5001117

BARRA RÚSTICA 100

100 g — 22 cm

70 PCS C/S — 32 C/S PAL

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.



5001257

BARRA RÚSTICA MULTICÉRÉALES 100

100 g — 22 cm

70 PCS C/S — 32 C/S PAL

DEFROST 22°C · 15'

BAKING 180°C · 11-13'

PART BAKED

This Spanish multigrain half-baguette, generously sprinkled with 10 different grains and seeds, successfully combines a thin crispy crust with a light open crumb structure.



5000602

BARRA GALLEGA MEDIA 125

125 g — 27 cm

50 PCS C/S — 32 C/S PAL

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.



5000787

BARRA GALLEGA MEDIA PAYSAN 125

125 g — 27 cm

50 PCS C/S — 32 C/S PAL

DEFROST 22°C · 15'

BAKING 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.




5001201

PETIT PAIN RUSTIQUE NATURE 125

125 g — ± 22,5 cm

40 PCS C/S — 36 C/S PAL

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 2 incisions on top.

**5000954**

PETIT PAIN RUSTIQUE MULTICÉRÉALES 125

125 g — ± 22,5 cm

40 PCS C/S — 36 C/S PAL

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, baked on stone and 2 incisions on top.



DEMI BAGUETTES

RUSTIC DEMI BAGUETTES

5001853

ARTISAN DEMI TWIST WHITE

115 g — ± 23 cm
40 PCS C/S — 48 C/S PAL
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. Twisted by hand and baked on stone.



“If thou tastest
a crust of bread,
thou tastest all
the stars and all
the heavens.”

ROBERT BROWNING

5001855

ARTISAN DEMI TWIST
MULTIGRAIN

125 g — ± 23 cm
40 PCS C/S — 48 C/S PAL
DEFROST 22°C · 15'
BAKING 180°C · 9-11'
PART BAKED



Impressive, artisan multigrain half-baguette from wheat flour with barley malt and a touch of liquid rye sourdough. Enriched and decorated with linseeds, sesame seeds, sunflower kernels and oat flakes. The longer proofing and resting times result in a real craft product with open crumb structure and the authentic taste of yesteryear. Twisted by hand and baked on stone.



5001855

DEMI BAGUETTES

CLASSIC DEMI BAGUETTES

PANESCO
FOOD.COM

2104391

PREMIUM PLUS PETIT PAIN MULTICÉRÉALES 80

80 g — 18 cm

65 PCS C/S — 36 C/S PAL

DEFROST 22°C · 15'

BAKING 180°C · 11-13'

PART BAKED

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



2104361

PREMIUM PLUS PETIT PAIN 85

85 g — 17 cm

65 PCS C/S — 36 C/S PAL

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 — 36 C/S PAL

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.



2104411

PREMIUM PLUS PETIT PAIN 105

105 g — 20 cm

50 PCS C/S — 36 C/S PAL

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.



DEMI BAGUETTES

CLASSIC DEMI BAGUETTES

2104394
PREMIUM PLUS DEMI
BAGUETTE 110

110 g — 22 cm
50 PCS C/S — 36 C/S PAL
DEFROST 22°C · 15'
BAKING 180°C · 11-13'
PART BAKED

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



2104362
PREMIUM PLUS DEMI
BAGUETTE 125

125 g — 27 cm
45 PCS C/S — 36 C/S PAL
DEFROST 22°C · 15'
BAKING 180°C · 14-16'
PART BAKED

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



2104365
PREMIUM PLUS
DEMI BAGUETTE
MULTICÉRÉALES 125

125 g — 27 cm
45 PCS C/S — 36 C/S PAL
DEFROST 22°C · 15'
BAKING 180°C · 14-16'
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.



2104396
PREMIUM PLUS DEMI
BAGUETTE PAYSANNE 125

125 g — 27 cm
45 PCS C/S — 36 C/S PAL
DEFROST 22°C · 15'
BAKING 180°C · 14-16'
PART BAKED

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





“Let there be
bread for all.”

NELSON MANDELA

2104389

DEMI BAGUETTE FB 120

120 g — 27 cm

26 PCS C/S — 56 C/S PAL

BAKING 200°C · Less than 3'

FULLY BAKED

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



2104404

GOLDEN SOFT DEMI BAGUETTE MULTIGRAIN 140

140 g — 27 cm

45 PCS C/S — 36 C/S PAL

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.



2104405

GOLDEN SOFT DEMI BAGUETTE 140

140 g — 27 cm

45 PCS C/S — 36 C/S PAL

DEFROST 22°C · 30'

THAW & SERVE

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



BAGUETTES

CIABATTAS & CO

5000559
CIABATTA 250

250 g — ± 28 cm
24 PCS C/S — 40 C/S PAL
DEFROST 22°C · 15'
BAKING 180°C · 11-13'
PART BAKED

Classic, Italian Ciabatta (multi portion).



2104403
CIABATTA XL 300

300 g — ± 34 cm
18 PCS C/S — 36 C/S PAL
DEFROST 22°C · 15'
BAKING 180°C · 11-13'
PART BAKED

Classic, extra large, Italian Ciabatta (multi portion).



5001277
BARRA BASTON 375

375 g — 56 cm
20 PCS C/S — 32 C/S PAL
DEFROST 22°C · 15'
BAKING 180°C · 17-19'
PART BAKED

The blunt ends and the length of this solid and rustic looking baguette offer the possibility to cut into 2 identical halves or equal slices with no waste for the sandwich maker.



5000469
BÛCHETTE CAMPAGNARDE 340

340 g — ± 37 cm
30 PCS C/S — 32 C/S PAL
DEFROST 22°C · 30'
BAKING 200°C · 18-20'
PART BAKED

Traditional dark and rich loaf from a mixed dough of wheat, rye and malt. Enriched with broken rye, sunflower seeds and brown linseed.



“I like bread,
cheese and wine,
that makes my life
fun and enjoyable.”

GWYNETH PALTROW

PANESCO
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5001184

PAGNOTTA RÚSTICA 400

400 g — 36 cm

15 PCS C/S — 40 C/S PAL

DEFROST 22°C · 15'

BAKING 200°C · 10-12'

PART BAKED



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



5001184

5001185

5001185

PAGNOTTA PAESANO 450

450 g — 37 cm

15 PCS C/S — 40 C/S PAL

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.



BAGUETTES

RUSTIC BAGUETTES

5000106

BARRA GALLEGA 260

260 g — 45 cm

18 PCS C/S — 40 C/S PAL

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.



5001276

BARRA CAMPESINA 270

270 g — 43 cm

20 PCS C/S — 40 C/S PAL

DEFROST 22°C · 15'

BAKING 180°C · 14-16'

PART BAKED

Light, airy baguette with a thin crispy, floured crust and pointed ends. A product that will surely distinguish among other baguettes.



5001146

BAGUETTE À L' ANCIENNE 280

280 g — ± 54 cm

20 PCS C/S — 36 C/S PAL

DEFROST 22°C · 15'

BAKING 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 — 36 C/S PAL

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.



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5001857

5001857

ARTISAN TWIST WHITE

350 g — ± 52 cm

15 PCS C/S — 32 C/S PAL

DEFROST 22°C · 15'

BAKING 180°C · 11-13'

PART BAKED

Impressive, artisan 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. Twisted by hand and baked on stone.



5001858

ARTISAN TWIST MULTIGRAIN

400 g — ± 52 cm

15 PCS C/S — 32 C/S PAL

DEFROST 22°C · 15'

BAKING 180°C · 11-13'

PART BAKED

Impressive, artisan multigrain baguette from wheat flour with barley malt and a touch of liquid rye sourdough. Enriched and decorated with linseeds, sesame seeds, sunflower kernels and oat flakes. The longer proofing and resting times result in a real craft product with open crumb structure and the authentic taste of yesteryear. Twisted by hand and baked on stone.



“I do like a little
bit of butter to
my bread.”

ALAN ALEXANDER MILNE

BAGUETTES

CLASSIC BAGUETTES

2104369

PREMIUM PLUS BAGUETTE 250

250 g — 57 cm
30 PCS C/S — 24 C/S PAL
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.



2104408

PREMIUM PLUS BAGUETTE
PAYSANNE 250

250 g — 57 cm
24 PCS C/S — 36 C/S PAL
DEFROST 22°C · 15'
BAKING 180°C · 14-16'

PART BAKED

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



2104381

PREMIUM PLUS BAGUETTE
MULTICÉRÉALES 250

250 g — 57 cm
24 PCS C/S — 36 C/S PAL
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.



2104367

PREMIUM PLUS
PARISIENNE 440

440 g — 57 cm
14 PCS C/S — 36 C/S PAL
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.



LOAVES

5000922

ORGANIC PAVÉ AU LEVAIN 450

450 g

15 PCS C/S — 40 C/S PAL

BAKING 210°C · 14-16'

PART BAKED

Organic bread made with wheat and rye flour and a traditional 'culture ancienne' sourdough. Made from 100% natural ingredients, free from additives.



BE-BIO-01

5000921

ORGANIC BOULOT MULTIGRAIN 450

450 g

12 PCS C/S — 40 C/S PAL

BAKING 210°C · 14-16'

PART BAKED

Organic bread made of wheat and rye flour, enriched with organic sunflower seeds, organic sesame seeds, organic linseed and organic poppy seeds. Made from 100% natural ingredients, free from additives.



BE-BIO-01

5001058

ORGANIC PAVÉ BÛCHERON 500

500 g

14 PCS C/S — 40 C/S PAL

BAKING 210°C · 14-16'

PART BAKED

An organic, typical country style bread baked on stone and a cross incision on top. Enriched with a touch of roasted malt and flour dusted.



BE-BIO-01

**LOAVES MADE
WITH LOVE**

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LOAVES

5001281
FARMERS BREAD DARK 500

500 g
12 PCS C/S — 36 C/S PAL
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.



5001281

2104400
SOURDOUGH BOULOT WHITE

550 g
11 PCS C/S — 36 C/S PAL
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. Resulting in bread with an open structure, a mild sourdough taste and a longer freshness.



2104401
SOURDOUGH BOULOT MULTIGRAIN

600 g
11 PCS C/S — 36 C/S PAL
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. 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.




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“If bread feeds
the body, stories
nourish te soul.”

ALEX MORRITT

5000689**SPELT BREAD 600**

600 g

15 PCS C/S — 36 C/S PAL

BAKING 210°C · 14-16'

PART BAKED

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

**5001282****FARMERS BREAD WHITE 600**

600 g

12 PCS C/S — 36 C/S PAL

BAKING 210°C · 14-16'

PART BAKED

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.

**5000688****MILLER LOAF 600**

600 g

10 PCS C/S — 36 C/S PAL

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

5001383
FIBER RICH BOULOT DARK

830 g
6 PCS C/S — 40 C/S PAL
BAKING 210°C · 9-11'
PART BAKED

Fiber rich loaf from wheat flour & roasted barley malt and a mix of pumpkin seeds, rye, sunflower seeds, millet (sorghum) and oats. Flour dusted.



5001176
WHITE BLOOMER FB 800

800 g
6 PCS C/S — 40 C/S PAL
BAKING 200°C · Less than 3'
FULLY BAKED

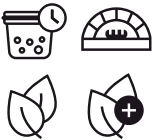
Traditional white bloomer loaf with nice diagonal incisions, crispy crust and smooth texture.



5001447
LARGE SOURDOUGH
BOULOT MULTIGRAIN

900 g
9 PCS C/S — 40 C/S PAL
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. 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.



5000536

5000896


5001440**RUSTIC SOURDOUGH
LOAF WHITE**

1100 g — ± 41 cm

6 PCS C/S — 32 C/S PAL

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.

**5001442****RUSTIC SOURDOUGH
LOAF MULTIGRAIN**

1100 g — ± 41 cm

6 PCS C/S — 32 C/S PAL

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.

**5000536****PAIN POLKA 1100**

1100 g — ± 48 cm

8 PCS C/S — 24 C/S PAL

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.

**5000896****PAIN POLKA
MULTICÉRÉALES 1100**

1100 g — ± 49 cm

8 PCS C/S — 24 C/S PAL

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.



LOAVES

5001602
PAVÉ FERMIER

1100 g
6 PCS C/S — 40 C/S PAL
BAKING 210°C · 19-21'
PART BAKED



Artisanal, white wheat sourdough loaf from natural leaven, made according to the tradition with a maturation time of over 48 hours of processing. Resulting in a resilient, semi open and moist crumb with a flavourful thin crust. Flour dusted and baked on stone.



5001602

5001603
PAVÉ MEUNIER

1100 g
6 PCS C/S — 40 C/S PAL
BAKING 210°C · 19-21'
PART BAKED



Artisanal, dark multigrain sourdough loaf from wheat, wheat wholemeal and rye flour, with in a liquid natural leaven soaked grains (rye, sesame, sunflower, poppy seeds & brown and yellow linseed) and a decoration of sesame seeds and millet grits. Baked on stone.



EQUAL
SLICES WITH
AN INCOMPARABLE
TASTE

PANESCO.COM


2104372**PAVÉ GARDE CHASSE 1900**

1900 g

4 PCS C/S — 36 C/S PAL

BAKING 210°C · 19-21'

PART BAKED

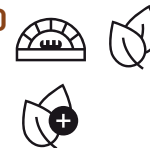
A country style wheat bread made with wheat sourdough which enhances the taste of the moist crumb and thick crust. Flour dusted and baked on stone.

**2104366****PAVÉ GARDE FORESTIER 1900**

1900 g

4 PCS C/S — 36 C/S PAL

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.

**5001604****PAVÉ GARDE MESSIER 1900**

1900 g

4 PCS C/S — 40 C/S PAL

BAKING 210°C · 19-21'

PART BAKED

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.

**5001602****5001604****5001603****2104372****2104366**

SLICED TOAST BREADS

5001776

GLUTEN-FREE BREAD SLICES MIX

110 g

2 x 12 x 5 PCS C/S — 112 C/S PAL

DEFROST 22°C · 30'

THAW & SERVE

A box composed of 24 flow packs: 12 flow packs with each 5 slices of light gluten-free & lactose-free bread from rice flour and millet malt and 12 flow packs with each 5 slices of gluten-free & lactose-free multiseed bread, enriched with sunflower seeds and linseed. Each flow pack is printed with a gluten-free and lactose-free label.



5000484

TRAMEZZINO

1000 g — 10 slices / 45 cm

6 PCS C/S — 48 C/S PAL

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 — 48 C/S PAL

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.




5001008**SANDWICH BREAD WHITE 800**

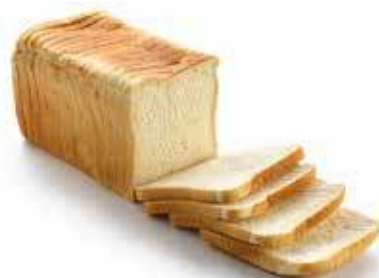
800 g — 18 + 2 slices

10 x 1 PCS C/S — 48 C/S PAL

DEFROST 22°C · 240'

THAW & SERVE

Perfect square, sliced white wheat loaf; sliced in 18 slices of 12 x 12 x 1,2 cm (+ 2 crusts). Ideal for sandwiches and toasts.

**5001009****SANDWICH BREAD MALTED 800**

800 g — 18 + 2 slices

10 x 1 PCS C/S — 48 C/S PAL

DEFROST 22°C · 240'

THAW & SERVE

Perfect square, sliced wheat loaf with malted wheat flakes, wheat bran and malted wheat & barley flour; sliced in 18 slices of 12 x 12 x 1,2 cm (+ 2 crusts). Ideal for sandwiches and toasts.

**5001609****SOURDOUGH LOAF WHITE PRE-SLICED**

1000 g — 21-22 + 2 slices

5 x 1 PCS C/S — 48 C/S PAL

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 with a soft and tender crumb and a crispy crust with more flavour and aroma. Each bread comes in a baking bag, ready to bake. Ideal for your country styled sandwiches, paninis and toasts.

**5001608****SOURDOUGH LOAF MULTIGRAIN PRE-SLICED**

1000 g — 21-22 + 2 slices

5 x 1 PCS C/S — 48 C/S PAL

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 with a soft and tender crumb and a crispy crust with more flavour and aroma. Each bread comes in a baking bag, ready to bake. Ideal for your country styled sandwiches, paninis and toasts.





SAVOURY

124 APPETIZERS

127 STARTERS

130 SAVOURY SNACKS



TREAT YOUR
TYD
DRINK

TREAT YOUR DRINK: THAT LITTLE EXTRA THAT MAKES ALL THE DIFFERENCE

Offering your customers a pleasant moment together or a great evening is your single most important goal as a chef. And often this comes down to details, like an original extra treat. A surprising bite served with drinks, or a special appetizer before the meal, can really round off your guests' dining experience.

PANESCO's savoury bites were developed to add value to your customers' experience without taking too much of your time. Our savoury treats, filled to the brim, are ready to serve in under 5 minutes. And if you wish, you can give them your own personal finishing touch. The perfect accompaniment to a drink or a dish that people will love.





TREAT YOUR
DRINK
TYD

A wide range with
suggestions for:

FINGER FOOD
SHARING PLATE
APPETIZER
HIGH WINE
FIRST COURSE
RECEPTION





APPETIZERS

**“While eating your
appetizer, don’t
be concerned
with dessert.”**

WAYNE DYER



“The decline of the aperitif may well be one of the most depressing phenomena of our time.”

LUIS BUNUEL

5001305

MINI BRUSCHETTA MIX

38 g

3 x [8 x 3] PCS C/S — 104 C/S PAL

DEFROST 22°C · 15'

BAKING 180°C · 4-6'

SERVE HOT

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



5001307

MINI PIZZETTA APÉRO

30 g

30 x 4 PCS C/S — 104 C/S PAL

DEFROST 22°C · 15'

BAKING 220°C · 7-8'

SERVE HOT

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



APPETIZERS

5001867

MINI PIZZA FAGOTTINI MIX

± 30 g

± 70 PCS C/S - 3 X 700 g PCS C/S — 168 C/S PAL

DEFROST 22°C · 15'

BAKING 180°C · 6-8'

SERVE HOT

Assorted box of original, handmade mini pizza tulips in three different flavours: rucola pesto with tomato, fontina cheese and bacon, pepperoni salami and mozzarella.



5001680

MINI PIZZA CUP MIX

± 28 g

± 75 PCS C/S - 3 X 700 g PCS C/S — 168 C/S PAL

DEFROST 22°C · 15'

BAKING 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.



5001770

MINI SAVOURY CUP MIX

20 g

3 x 40 PCS C/S — 120 C/S PAL

BAKING 180°C · 8-10'

SERVE HOT

Assortment of mini shortcrust cups in 3 different shapes and fillings: 40 round 'quiche lorraine' cups, 40 triangle cups with tomato-basil sauce and mozzarella, 40 square cups with Emmental, Beaufort and Cantal cheese.



5000849

MINI TARTELETTE APÉRO MIX

18 g

5 x (5 x 5) PCS C/S — 144 C/S PAL

BAKING 180°C · 12-15'

SERVE HOT

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



STARTERS

PANESCO
FOOD.COM

5001280

WHITE 4-TO-SHARE WITH GARLIC

150 g

12 PCS C/S — 120 C/S PAL

DEFROST 22°C · 15'

BAKING 200°C · 8-10'

PART BAKED

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.



5001682

QUICHE LORRAINE SQUARE

200 g

18 PCS C/S — 126 C/S PAL

BAKING 170°C · 40-44'

SERVE HOT

Savoury puff pastry tart in an original square form filled with a delicious batter of eggs, cream, bacon and Emmental cheese.



5001683

QUICHE SPINACH GOAT CHEESE SQUARE

200 g

18 PCS C/S — 126 C/S PAL

BAKING 170°C · 40-44'

SERVE HOT

Savoury puff pastry tart in an original square form filled with a delicious batter of eggs, cream, spinach and goat cheese.



**“The appetite
is sharpened by
the first bite.”**

JOSÉ RIZAL



Piece of Break

HANDHELD SAVOURY SNACKS

ON DEMAND

More and more people are eating at increasingly irregular times. Especially during the week, everything tends to be 'on demand' and at short notice. Many young urban people are trading in their three set meals a day for several smaller snack breaks, whenever and wherever they have a minute to spare.

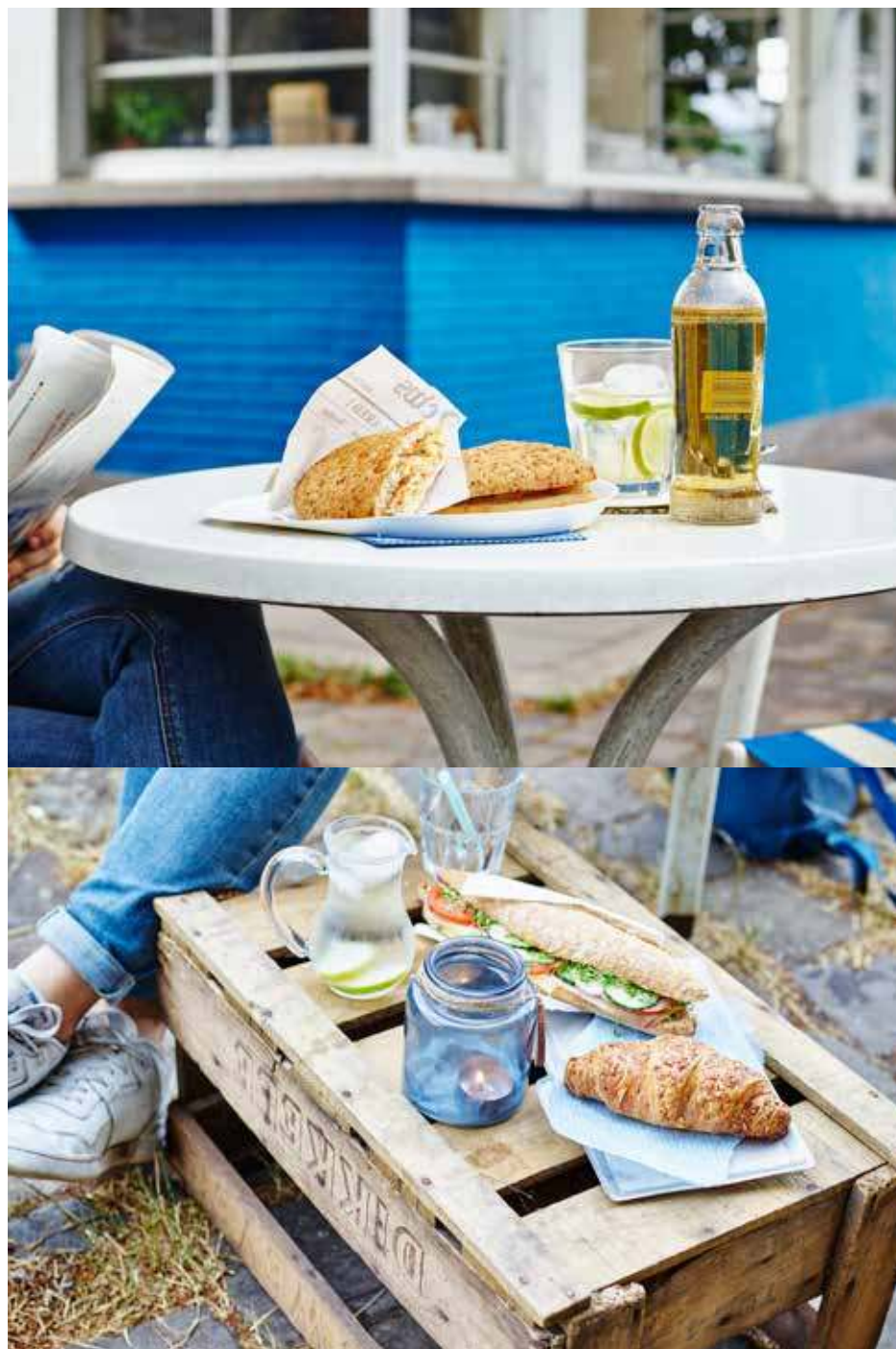
ON SHORT NOTICE

These changing eating habits create new opportunities. Throughout the day, there is an increased demand for snacks, and you can provide the perfect response. The PANESCO 'Piece of Break' product range consists entirely of trendy, tasty and savoury snacks or meal supplements.

ANYTIME, ANYWHERE

Preparing a product from the Piece of Break range is really a piece of cake. Just pop it in the oven and serve: talk about user-friendly! It takes very little time and resources, while you will be delighted with the sales they generate.

Win the hearts of your clients with handheld savoury snack that people will love. Anytime, anywhere!



SAVOURY SNACKS

2504283
BELGIAN SAUSAGE ROLL

169 g
50 PCS C/S — 80 C/S PAL
DEFROST 22°C · 30'
BAKING 170°C · 30-32'
SERVE HOT

High quality puff pastry roll filled with a mixed meat sausage of chicken and pork.



5000023
DUTCH CHEESE LATTICE

130 g
60 PCS C/S — 80 C/S PAL
DEFROST 22°C · 30'
BAKING 170°C · 30-32'
SERVE HOT

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



5001508
MINCED MEAT ROLL

130 g
60 PCS C/S — 80 C/S PAL
DEFROST 22°C · 30'
BAKING 170°C · 30-32'
SERVE HOT

Puff Pastry with spicy minced pork and beef.



“I won’t be
impressed with
technology until
I can download
snacks.”

UNKNOWN AUTHOR

PANESCO
FOOD.COM**5001649****5001649****CROISSANT HAM
CHEESE FILLING**

100 g

2 x 30 PCS C/S — 56 C/S PAL

DEFROST 22°C · 30'

BAKING 170°C · 20-22'

SERVE HOT

Voluminous, nice layered butter croissant with a filling of Gouda cheese and cooked ham dices, topped with crispy Gouda cheese.



SAVOURY SNACKS

5001684

OVAL PIZZETTA MULTIGRAIN VEGETABLES

135 g

24 PCS C/S — 96 C/S PAL

BAKING 200°C · 8-10'

SERVE HOT

Single portion, oval shaped multigrain pizza spread with a delicious tomato sauce, topped with white cheese cubes, mushrooms, peppers and sliced olives.



5001686

OVAL PIZZETTA SALAMI ARRABIATA

135 g

24 PCS C/S — 96 C/S PAL

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.



5001373

FILLED PANINI CHICKEN CHEESE

235 g

14 x 1 PCS C/S — 96 C/S PAL

DEFROST 4°C · 360'

BAKING 200°C · 4-6'

or GRILL 220°C · 3-5'

SERVE HOT

Paprika dusted panini with chicken, cheese & tomato sauce.



PANESCO
 FOOD.COM
5000867**PANIZZA VENEZIA**

150 g

8 x 4 PCS C/S — 84 C/S PAL

DEFROST 22°C · 60'

BAKING 220°C · 8-10'

SERVE HOT

A traditional, canoe-shaped pizza base, filled with tomato passata and mozzarella.

**5001765****CESTINO HAM MOZZARELLA**

120 g

25 PCS C/S — 104 C/S PAL

DEFROST 22°C · 60'

BAKING 200°C · 7-9'

SERVE HOT

Authentic pizza snack with a rich filling of cooked ham, mozzarella and stacciatella cheese on a traditional pizza dough, folded by hand into a basket.

**5001467****FILLED FOCACCIA MEDITERRANEA**

200 g

14 x 1 PCS C/S — 96 C/S PAL

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.

**5001764****CESTINO VEGGIE MOZZARELLA**

120 g

25 PCS C/S — 104 C/S PAL

DEFROST 22°C · 60'


BAKING 200°C · 7-9'

SERVE HOT

Authentic pizza snack with a rich filling of grilled vegetables (bell pepper, aubergine, courgette and red onion) and mozzarella on a traditional pizza dough, folded by hand into a basket.



ALPHABETICAL LIST OF PRODUCTS — ALLERGENS LEGENDA ALLERGENS p142

														
A														
28	5000113	ALMOND COOKIE WITH BUTTER	•		•			•	•	•				
43	5000996	APFELSTRUDEL 125	•											
43	5001369	APPLE TART MAISON	•		•				•					
43	5000697	APPLE TART NORMANDE	•		•				•					
21	5000901	APPLE TURNOVER	•											
67	5001854	ARTISAN DEMI TWIST DIAVOLINO	•											
100	5001855	ARTISAN DEMI TWIST MULTIGRAIN	•									•		
67	5001856	ARTISAN DEMI TWIST ONION	•											
100	5001853	ARTISAN DEMI TWIST WHITE	•											
107	5001858	ARTISAN TWIST MULTIGRAIN	•									•		
107	5001857	ARTISAN TWIST WHITE	•											
B														
92	5001766	BAGEL	•					•						
92	5000563	BAGEL 85	•					•						
92	5001769	BAGEL EVERYTHING	•					•				•		
93	5001768	BAGEL MULTIGRAIN	•					•						
92	5001767	BAGEL SESAME POPPY	•					•				•		
106	5001146	BAGUETTE À L' ANCIENNE 280	•											
106	5001145	BAGUETTE MULTICÉRÉALES À L' ANCIENNE 280	•									•		
104	5001277	BARRA BASTON 375	•											
96	5001483	BARRA BASTON MEDIA 155	•											
106	5001276	BARRA CAMPESINA 270	•											
106	5000106	BARRA GALLEGA 260	•											
98	5000602	BARRA GALLEGA MEDIA 125	•											
98	5000787	BARRA GALLEGA MEDIA PAYSAN 125	•											
98	5001117	BARRA RÚSTICA 100	•											
98	5001257	BARRA RÚSTICA MULTICÉRÉALES 100	•									•		
45	5000845	BAVAROIS CHOCOLATE ALMOND MILK	•		•			•	•	•				
45	5000844	BAVAROIS RASPBERRY LEMON	•		•			•	•	•				
31	5001588	BELGIAN APPLE RING CAKE	•		•			•	•	•				
31	5001589	BELGIAN CHOCOLATE RING CAKE	•		•			•	•					
130	2504283	BELGIAN SAUSAGE ROLL	•					•						
33	5000105	BELGIAN SUGAR WAFFLE	•		•			•						
39	5001846	BLUEBERRY RED VELVET CAKE	•		•			•	•					
96	2104370	BOCATA 140	•											
68	5000798	BOCATINO ROMBO 30	•											
78	5000617	BOWL BREAD	•									•		
84	2104357	BRIOCHE BUN 85	•						•					

ALPHABETICAL LIST OF PRODUCTS — ALLERGENS

B




83	5001676	BRIOCHE BUN MINI 10	.		.				.								
83	2104204	BRIOCHE BUN PRE-SLICED 30	.						.								
84	2104377	BRIOCHE BUN PRE-SLICED 85	.						.								
83	2104386	BRIOCHE BUN RUSTIC 30	.						.								
82	2104425	BRIOCHE HOT DOG ROLL 70	.						.								
32	5000330	BROWNIE DOUBLE CHOC								
33	5000622	BRUSSELS WAFFLE	.		.				.								
104	5000469	BÜCHETTE CAMPAGNARDE 340	.														


C

21	5000970	CARIBBEAN TWISTER								
133	5001765	CESTINO HAM MOZZARELLA	.					.	.								
133	5001764	CESTINO VEGGIE MOZZARELLA	.					.	.								
85	5001843	CHEESE GRATIN ROLL	.					.	.								
28	5000574	CHOC CHIP COOKIE								
41	5001850	CHOCOLATE BARLET								
38	5001364	CHOCOLATE CREAM CAKE								
38	5001847	CHOCOLATE RASPBERRY DREAM CAKE								
47	5001844	CHOCOLATE SALTED CARAMEL DELIGHT							
95	2104384	CIABATTA 105	.														
104	5000559	CIABATTA 250	.														
95	2104368	CIABATTA FB 120	.														
95	2104395	CIABATTA MULTIGRAIN 85	.									.					
81	5000935	CIABATTA PRE-GRILLED PRE-SLICED 120	.														
81	5001612	CIABATTA SQUARE FB PRE-SLICED	.														
104	2104403	CIABATTA XL 300	.														
22	5001473	CINNAMON SWIRL								
42	5001914	CLASSIC CHEESECAKE								
65	5001453	CRAMIQUE								
65	5001454	CRAQUELIN								
17	5001648	CROISSANT ALMOND FILLING							
15	5001592	CROISSANT ARTISANAL AU BEURRE								
15	5000655	CROISSANT AU BEURRE 65								
15	2004117	CROISSANT AU BEURRE FB 45	.					.	.								
15	5000914	CROISSANT AU BEURRE FB 55	.					.	.								
16	5001751	CROISSANT AU BEURRE MULTIGRAIN 80	.					.	.								
17	5001647	CROISSANT CHOCOLATE HAZELNUT FILLING							
16	5001211	CROISSANT CURVED	.		.												
17	5001673	CROISSANT DOUBLE COLOUR CHOCO FILLED							

ALPHABETICAL LIST OF PRODUCTS — ALLERGENS

															
C															
17	5001674	CROISSANT DOUBLE COLOUR RASPBERRY FILLED	•		•				•						
131	5001649	CROISSANT HAM CHEESE FILLING	•		•				•						
40	5000640	CROSTATA AL LIMONE	•		•				•						
86	5001800	CRYSTAL ROLL BEER PRE-SLICED	•												
86	5001802	CRYSTAL ROLL MULTIGRAIN PRE-SLICED	•					•	•			•			
86	5001801	CRYSTAL ROLL RUSTIC PRE-SLICED	•												
D															
23	5000732	DANISH CUSTARD CROWN	•		•				•	•					
23	5001472	DANISH MIX	•		•	•			•	•					
103	2104389	DEMI BAGUETTE FB 120	•						•						
28	5000575	DOUBLE CHOC CHIP COOKIE	•		•			•	•						
130	5000023	DUTCH CHEESE LATTICE	•		•			•	•			•			
F															
110	5001281	FARMERS BREAD DARK 500	•									•			
111	5001282	FARMERS BREAD WHITE 600	•												
43	5000979	FEUILLETÉ AUX POMMES	•						•						
90	2104402	FIBER RICH BAGNAT DARK	•												
90	2104388	FIBER RICH BAGNAT WHITE	•												
133	5001467	FILLED FOCACCIA MEDITERRANEA	•		•				•			•	•		
132	5001373	FILLED PANINI CHICKEN CHEESE	•		•			•	•			•			
88	5000791	FLAGUETTE	•						•						
88	5001149	FLAGUETTE DEMI-LUNE	•						•						
88	5001088	FLAGUETTE MILLER	•									•			
88	5000961	FLAGUETTE TOMATO BLACK OLIVE	•						•						
33	5000709	FLANDERS SWEET PANCAKES	•		•				•						
29	5001288	FLAPJACK CHOCOLATE CHIP	•		•			•	•						
29	5001043	FLAPJACK FRUIT	•		•				•						
77	5000361	FOCACCIA OLIO FB	•												
77	5000481	FOCACCIA POMODORI	•												
76	5000265	FOCACCIA ROLL FB FINE HERBS PRE-SLICED	•												
77	5000786	FOCACCIA ROSMARINO	•												

ALPHABETICAL LIST OF PRODUCTS — ALLERGENS

														
G														
116	5001776	GLUTEN-FREE BREAD SLICES MIX					•	•						
28	5001436	GLUTEN-FREE CHOC CHIP COOKIE		•			•	•	•					
75	5001777	GLUTEN-FREE ROLL MULTIGRAIN						•						
66	5001435	GLUTEN-FREE ROLL RAISIN NUTS					•		•					
103	2104405	GOLDEN SOFT DEMI BAGUETTE 140	•					•						
103	2104404	GOLDEN SOFT DEMI BAGUETTE MULTIGRAIN 140	•					•				•		
I														
39	5001366	ICED CARROT CAKE	•		•			•	•	•				
K														
73	2104532	KAISER ROLL	•											
73	2103232	KAISER ROLL MULTIGRAIN	•											
73	5001099	KAISER ROLL SCHWARZWALD	•					•				•		
L														
112	5001447	LARGE SOURDOUGH BOULOT MULTIGRAIN	•									•		
85	5001675	LAUGEN BUN PRE-SLICED 80	•											
82	5001725	LAUGEN HOT DOG BUN PRE-SLICED 80	•											
41	5001849	LEMON MERINGUE BARLET	•		•				•					
31	5001522	LEMON RING CAKE	•		•				•					
67	5000837	LINEA RUSTICHINI	•											
M														
22	5000731	MAPLE PECAN PLAIT	•		•				•	•			•	
42	5001913	MARBLED BLUEBERRY CHEESECAKE	•		•			•	•					
71	5000511	MARGUERITE 300	•											
71	5000510	MARGUERITE CAMPAGNE 300	•									•		
16	5000654	MAXI CROISSANT AU BEURRE 75	•		•				•					
111	5000688	MILLER LOAF 600	•					•				•		
130	5001508	MINCED MEAT ROLL	•		•			•	•					
57	5001287	MINI AMERICAN MUFFIN MIX	•		•			•	•					
52	5000772	MINI BAVAROIS PARADISO MIX	•		•			•	•	•				
56	5001499	MINI BEIGNET CARAMEL	•		•				•					
56	5001178	MINI BEIGNET CHOCO NOISETTES	•		•			•	•	•				
56	5001289	MINI BEIGNET FRUITS ROUGES	•		•				•					
56	5001839	MINI BEIGNET SPECULOOS	•		•			•	•					
125	5001305	MINI BRUSCHETTA MIX	•						•					

ALPHABETICAL LIST OF PRODUCTS — ALLERGENS

M



68	2104392	MINI CIABATTA FB MIX	.					.				.			
70	2104379	MINI CLASSIC ROLL 35 MIX	.									.			
14	5000648	MINI CROISSANT AU BEURRE	.	.				.							
14	5001456	MINI CROISSANT AU BEURRE CURVED	.					.							
14	5001758	MINI CROISSANT DOUBLE COLOUR CHOCO						
14	5001757	MINI CROISSANT DOUBLE COLOUR RASPBERRY						
19	5001458	MINI DANISH MARZIPAN TWISTER			
19	5000929	MINI DANISH MIX						
68	2104237	MINI DIAMOND ROLL MIX	.				.					.			
55	5001502	MINI DONUT FANCY MIX						
57	5001500	MINI DUTCH PANCAKE BITES							
55	5000110	MINI ÉCLAIR VANILLA CHOCOLATE							
18	5001150	MINI FEUILLETÉ AUX FRUITS MIX							
53	5001362	MINI MACARONS DE MALMÉDY						
53	5001507	MINI MACARONS DE PARIS COFFRET						
19	5000971	MINI MAPLE PECAN PLAIT			
52	5001363	MINI MOELLEUX INTENSE							
69	5001355	MINI PAGNOTTELLA CLASSICO 35 MIX	.				.								
67	5001279	MINI PAGNOTTELLA MEDITERRANEA 45 MIX	.				.								
70	5001266	MINI PAGNOTTELLA PAESANO 45	.				.								
70	5001265	MINI PAGNOTTELLA RUSTICA 45	.				.								
18	5000649	MINI PAIN AU CHOCOLAT AU BEURRE							
18	5000650	MINI PAIN AUX RAISINS AU BEURRE							
52	5001692	MINI PASTEL DE NATA							
126	5001680	MINI PIZZA CUP MIX	.				.	.							
126	5001867	MINI PIZZA FAGOTTINI MIX	.				.	.							
125	5001307	MINI PIZZETTA APÉRO	.				.	.							
64	2104406	MINI PREMIUM BRIOCHE ROLL 22	.				.	.							
69	5001865	MINI ROSE ROLL 30 MIX			
69	5000550	MINI RUSTIC ROLL 40 MIX			
126	5001770	MINI SAVOURY CUP MIX			
68	5001376	MINI SOFT ROLL 17 MIX	
57	5001910	MINI SUGAR WAFFLE TREATS							
126	5000849	MINI TARTELETTE APÉRO MIX							

ALPHABETICAL LIST OF PRODUCTS — ALLERGENS

[illegible][illegible]

109	5000921	ORGANIC BOULOT MULTIGRAIN 450	•									•					
95	5001139	ORGANIC CIABATTA FB MULTIGRAIN 100	•									•					
16	5001851	ORGANIC CROISSANT AU BEURRE 70	•		•				•								
20	5001852	ORGANIC PAIN AU CHOCOLAT AU BEURRE 75	•		•			•	•								
109	5000922	ORGANIC PAVÉ AU LEVAIN 450	•														
109	5001058	ORGANIC PAVÉ BÛCHERON 500	•									•					
132	5001684	OVAL PIZZETTA MULTIGRAIN VEGETABLES	•						•			•					
132	5001686	OVAL PIZZETTA SALAMI ARRABIATA	•						•								

[illegible][illegible]


ALPHABETICAL LIST OF PRODUCTS — ALLERGENS

P

















133	5000867	PANIZZA VENEZIA	.					.						
47	5001573	PARADE OF BELGIAN CHOCOLATE QUENELLES					
66	2104414	PAVÉ CRANBERRY 450	.											
114	5001602	PAVÉ FERMIER	.											
115	2104372	PAVÉ GARDE CHASSE 1900	.											
115	2104366	PAVÉ GARDE FORESTIER 1900	.				.				.			
115	5001604	PAVÉ GARDE MESSIER 1900	.								.			
114	5001603	PAVÉ MEUNIER	.								.			
97	5000795	PETIT PAIN ARDENNAIS MIX	.				.				.			
74	5000796	PETIT PAIN GALLEGA 60	.											
99	5000954	PETIT PAIN RUSTIQUE MULTICÉRÉALES 125	.								.			
99	5001201	PETIT PAIN RUSTIQUE NATURE 125	.											
53	5001841	PETITS-FOURS ICONIC					
87	5001375	POLDER BREAD ROLL 100	.											
64	2104374	PREMIUM BELGIAN BRIOCHE ROLL	.	.				.						
84	5001601	PREMIUM MULTIGRAIN BRIOCHE ROUND 85			
108	2104369	PREMIUM PLUS BAGUETTE 250	.											
108	2104381	PREMIUM PLUS BAGUETTE MULTICÉRÉALES 250	.								.			
108	2104408	PREMIUM PLUS BAGUETTE PAYSANNE 250	.											
102	2104394	PREMIUM PLUS DEMI BAGUETTE 110	.											
102	2104362	PREMIUM PLUS DEMI BAGUETTE 125	.											
102	2104365	PREMIUM PLUS DEMI BAGUETTE MULTICÉRÉALES 125	.								.			
102	2104396	PREMIUM PLUS DEMI BAGUETTE PAYSANNE 125	.											
108	2104367	PREMIUM PLUS PARISIENNE 440	.											
101	2104411	PREMIUM PLUS PETIT PAIN 105	.											
70	2104398	PREMIUM PLUS PETIT PAIN 35	.											
75	2104390	PREMIUM PLUS PETIT PAIN 55	.											
101	2104361	PREMIUM PLUS PETIT PAIN 85	.											
101	2104391	PREMIUM PLUS PETIT PAIN MULTICÉRÉALES 80	.								.			
75	2104409	PREMIUM PLUS PETIT PAIN PAYSAN 55	.											
101	2104375	PREMIUM PLUS PETIT PAIN PAYSAN 85	.											
54	5001498	PROFITEROLE CARAMEL						
54	5001191	PROFITEROLE CHOCOLATE PRALINÉ					
54	5000700	PROFITEROLE DAIRY CREAM						
40	5000657	PROFITEROLE TART						

ALPHABETICAL LIST OF PRODUCTS — ALLERGENS

														
Q														
127	5001682	QUICHE LORRAINE SQUARE	•		•			•	•					
127	5001683	QUICHE SPINACH GOAT CHEESE SQUARE	•		•			•	•					
R														
47	5001845	RASPBERRY WHITE CHOCOLATE DELIGHT	•		•			•	•	•				
40	5000656	RED FRUIT TART	•		•				•					
29	5001774	RED VELVET COOKIE	•		•			•	•					
89	5001860	ROSE ROLL DARK 110	•						•					
72	5001863	ROSE ROLL DARK 55	•						•					
89	5001861	ROSE ROLL SPELT MULTIGRAIN 110	•						•			•		
72	5001864	ROSE ROLL SPELT MULTIGRAIN 55	•						•			•		
89	5001859	ROSE ROLL WHITE 110	•						•					
72	5001862	ROSE ROLL WHITE 55	•						•					
97	5001510	RUSTIC MULTIGRAIN DIAMOND 80	•					•				•		
113	5001442	RUSTIC SOURDOUGH LOAF MULTIGRAIN	•											
113	5001440	RUSTIC SOURDOUGH LOAF WHITE	•											
97	5001509	RUSTIC WHITE DIAMOND 80	•											
S														
117	5001009	SANDWICH BREAD MALTED 800	•											
117	5001008	SANDWICH BREAD WHITE 800	•											
39	5001669	SNOW WHITE'S FOREST FRUIT CAKE	•		•				•					
110	2104401	SOURDOUGH BOULOT MULTIGRAIN	•									•		
110	2104400	SOURDOUGH BOULOT WHITE	•											
117	5001608	SOURDOUGH LOAF MULTIGRAIN PRE-SLICED	•									•		
117	5001609	SOURDOUGH LOAF WHITE PRE-SLICED	•					•						
111	5000689	SPELT BREAD 600	•		•				•					
90	2104378	SPELT PISTOLET 110	•					•				•		
66	5001624	SQUARE ROLL MUESLI	•											
75	2104393	SQUARE ROLL PUMPKIN SUNFLOWER	•											
66	5000967	SUPRÊME FRUITS CONFECT 500	•							•			•	

ALPHABETICAL LIST OF PRODUCTS — ALLERGENS

			             											
T														
38	5000642	TIRAMISU TONDO	•		•			•	•					
78	5000875	TORTILLA WRAP	•											
116	5000484	TRAMEZZINO	•											
116	5000779	TRAMEZZINO RYE	•											
94	5001142	TRIANGLE MULTIGRAIN	•								•		•	
78	5000055	TUNNBRÖD	•											
76	5001883	TUSCAN FLAT BREAD PRE-SLICED	•											
V														
78	5000416	VIKINGBRÖD ROUND	•											
87	5000862	VITAL-JA	•								•			
W														
127	5001280	WHITE 4-TO-SHARE WITH GARLIC	•					•						
112	5001176	WHITE BLOOMER FB 800	•					•	•					
42	5000933	WHITE CHEESECAKE	•		•			•	•					

Please note that this list represents the situation on 07/2019. Presence of allergens can vary due to recipe changes. For the latest information about allergens, please consult the technical specifications of the products present on our website www.panesco.com.



GLUTEN



CRUSTACEANS



EGGS



FISH



PEANUTS



SOYA



MILK



NUTS



CELERY



MUSTARD



SESAME SEEDS



SULPHUR DIOXIDE AND SULPHITES



LUPIN



MOLLUSCS

LEGENDA LABELS



The product is prepared with sourdough.



The products is baked in a stone oven.



This product is 'fiber rich'.



The product is certified 'organic' by an accredited third-party certification body.



The product is suitable for vegetarian food applications.



The product is suitable for vegan food applications.



The product is gluten-free.



The product is lactose-free.

Please note that these labels represent the situation on 07/2019. The conferment of labels can vary due to recipe changes. For the latest information about ingredients, please consult the technical specifications of the product present on our website www.panesco.com.

BAKING TECHNOLOGIES & INSTRUCTIONS

BAKING TECHNOLOGIES

- FULLY BAKED**

Product has been completely baked during the manufacturing process. It is recommended however, to provide a few minutes baking/heating the product to achieve the perfect serve (cf. crispy crust). If heated, defrosting is mostly unnecessary, except when explicitly stated in the baking instructions.
- PART BAKED**

Product has been partly baked during the manufacturing process and requires additional baking to achieve a perfect serve.
- READY TO BAKE**

Product has not been baked during manufacturing but has passed every essential prior step (cf. proofing). Baking is required to achieve a presentable product.
- SERVE HOT**

It is recommended to serve the product hot. Baking/heating instructions are provided to minimise the time required to achieve the perfect serving temperature.
- THAW & SERVE**

Product doesn't require (further) baking/heating. Item can be served after the required defrosting provided in the instructions.

BAKING INSTRUCTIONS

Dedicated baking instructions (defrosting and/or baking) are individually provided for every product in this catalogue. Following these instructions will help ensure the perfect serve.

Please keep in mind the mentioned settings were tested in different "hot-air ovens" (convection, bake-off ovens and/or steamers) but might differ slightly according to the type of equipment used.

ADDITIONAL RECOMMENDATIONS

It is recommended to pre-heat the oven 30 degrees above the baking temperature to achieve the correct temperature from the start, and a better finished product.

For immediate consumption post baking, we recommend to defrost the LOAVES between 45 and 90 minutes (at room temperature) before baking . This will result in a better baked product (after cooling down), suitable for immediate consumption. Benefits include a better texture, a thicker, crispier crust and a longer lasting product at room temperature.

LOAVES below 800 G should cool down for 40 to 60 minutes, LOAVES above 800 G should cool down for 60 to 90 minutes before further handling.

For most products, it is recommended to bake with an open key (valve of the oven chimney) from the beginning till the end of the baking process. This helps achieve a crispier product. Except for CROISSANTS and OTHER VIENNOISERIE, it is recommended to keep the key of the oven closed for the first 8 minutes of the baking process.

NOTES

Lined area for notes.

NOTES

[illegible]

This image shows a blank page from a notebook or ledger. At the very top, there is a thick black horizontal bar. Just below this bar, the word "NOTES" is printed in a bold, black, sans-serif font, centered horizontally. The majority of the page is filled with thin, evenly spaced horizontal lines, providing space for handwritten notes. These lines extend across the width of the page. Near the bottom of the page, there is another thick black horizontal bar, similar to the one at the top.

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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
for more product information, most up to date technical files and pictures.

COLOPHON

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PHOTOGRAPHY

The products are presented in pictures in a variety of forms,
either raw and/or finished and/or variations.

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