

catalogue

**panesco**  
*keep exploring*

2021-2022





**panesco**

*keep exploring*

50	<b>Bread</b>
52	Breads with inclusions
54	Mini rolls < 45 gram
58	Small rolls 45 - 75 gram
62	To fill and/or to grill
78	Sandwich rolls 75 - 165 gram
86	Demi baguettes
94	Baguettes
98	Loaves
103	Sliced (toast) breads

106	<b>Viennoiserie</b>
108	Croissants
113	Chocolate rolls & swirls
115	Danish pastry
118	Other viennoiserie
120	Mini viennoiserie

124	<b>Patisserie</b>
126	High cakes & tarts
130	Individual pastry
134	Cakes
135	Waffles & pancakes
136	Mini patisserie / coffee items
140	<b>Sweet on the go</b>
142	Cookies
144	Brownies
145	Muffins
146	<b>Savoury</b>
148	Italian savoury snacks
152	Other savoury snacks
154	Mini savoury / appetizers
157	<b>Gluten-free</b>



*We all are  
panesco.*



*We all are*  
explorers.

*For explorers,*  
like you



'What's new on the menu?' 'No traditional BLT sandwich for me... what else do you have?' 'I don't know what to pick, surprise me.'

You've probably heard all of this before. So, how can you spark your customers' senses? Trigger their curiosity? So, they can explore with you - and discover new and exciting flavours together?

We are here to help you out. We travel the world, sourcing bread and bakery products with extraordinary stories. For rich and surprising palettes of scents and flavours. For remarkable ingredients that make the taste buds travel. And for the unique craft that goes into making them. We want to bring all of that to your kitchen. With one goal in mind: inspiring you to create the difference, stay ahead of culinary trends and explore new ideas.

#keepexploring



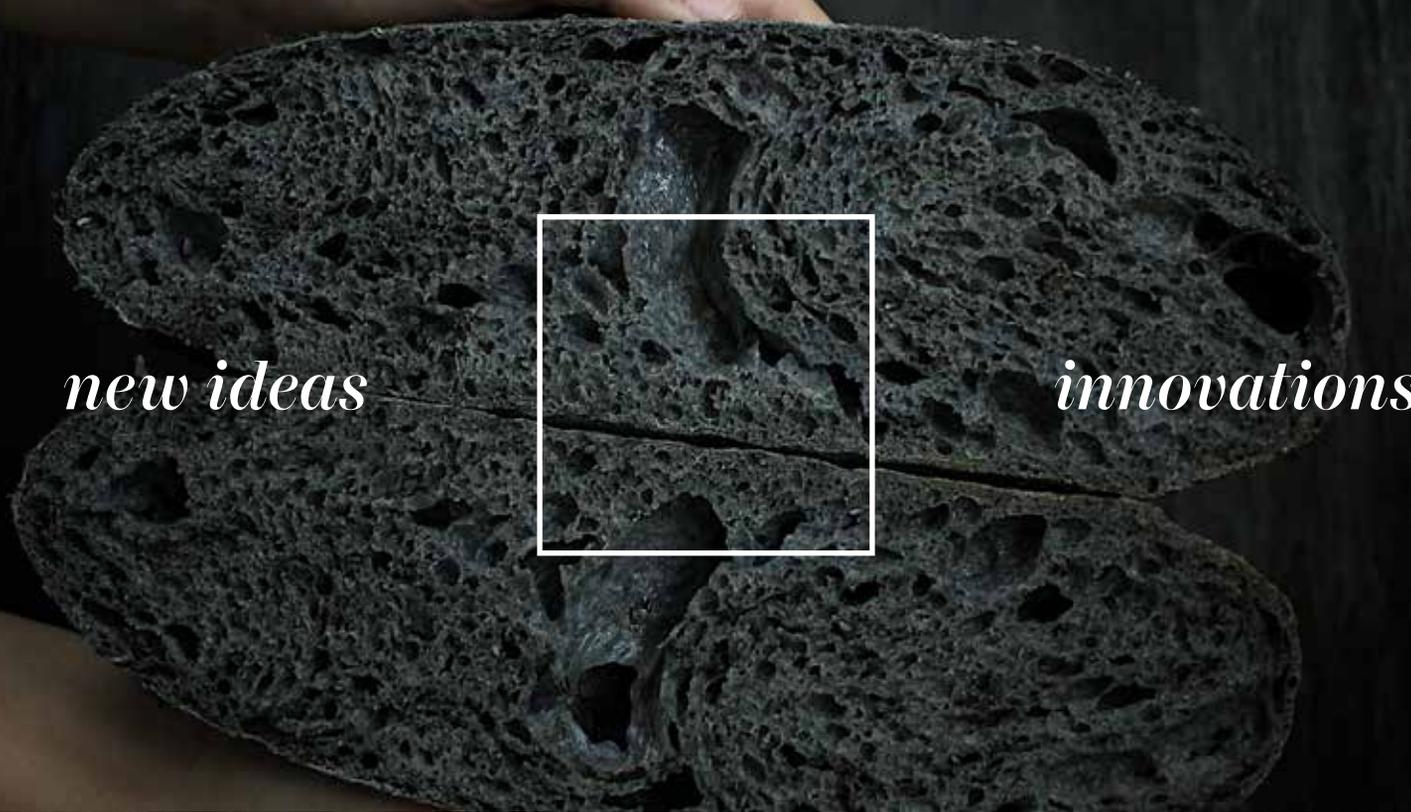
*unexpected  
compilations*

*flavours &  
textures*



*pioneering*

*ingredients  
& pairings*



*new ideas*

*innovations*



*unique*



*terroirs*



*A journey*  
for all the senses

During our exploration of exciting bread & bakery products, we focus on:

### *Taste sensations*

We look for exciting pairings. With ingredients from unique terroirs that enrich your daily flavour palettes.

### *Aromatic excitement*

Smell is key in a complete sensory experience of bread and bakery. Spices, herbs, dried fruits, rare grains... ingredients you won't find in mainstream bakery products elevate the taste experience.

### *Textural contrast*

Textures enhance the total experience. We bring you products that speak a rich language of textures. Where soft, crispy, crunchy, and creamy are often combined.

### *Visual appeal*

We eat with our eyes first. That's why our products have expressive looks. From the artisanal, crafty way they're made to the unique shapes and finishings that make them stand out.



stories



travel



one goal



deliver



combine



stay ahead



surprise



delight

Inspiration  
*from chefs*  
*to chefs*



And now we give our voice to chefs, food makers and creators. Explore with them to discover what they do with bread and bakery. To see what sets them apart.

It's always surprising and *different*.  
*Fast and furious*.  
Or simply *out-of-this-world delicious*.

We hope their pairings and creations turn into a starting point for new ideas. Because in the end, all we want is to delight our guests and customers with tasty surprises. Every day.

Looking for more inspiration from chef to chef?  
Scan the code with your smartphone or go to  
[www.panESCO.com/en-en/recipes](http://www.panESCO.com/en-en/recipes).



# Bread





New

# Go East!

With our authentic Lebanese flatbreads and original naan bread, you'll be able to offer your guests and customers sensations from the East. Combined with Arabic condiments, Asian toppings or fused with Western ingredients, they're always a great idea to create a different vibe!

Explore our ethnic flatbreads..... page 70



Hoa Truong

BÚN

*‘Contrast comes back in many of our dishes. Sweet & sour. Soft & crunchy. Mild & spicy... The crunch and smokey notes of the of the flatbread when barbecued brings a lot of depth to the flavours. We actually serve it as an appetizer with pre-dinner drinks.’*



*Lebanese flatbread  
& Vietnamese  
spiced beef carpaccio*



*Hoa Truong - BÚN*





Toast the Lebanese flatbread on a bbq.  
Add Galloway beef carpaccio, shallots,  
mint, and basil.  
Add the red chili pepper and peanuts.  
Finish with olive oil or vinaigrette.  
Cut into pieces for sharing.





## *Pure goodness* from the Nordics

Put pure Nordic flavours on your menu with our selection of Danish breads and rolls. They're all about honesty, with local ingredients such as rye and oat that do good and make you feel good. They're also a great base for smoked ingredients, fresh dairy, green herbs and so much more.

Explore our Nordic breads ..... page 83 & 105





## *Authentic breads, made-in-Italy*

Generations of pure craftsmanship, delicious olive oil, rosemary, oregano, sun-dried tomatoes and the Italian original bakery tradition: those are the common threads in our selection of artisanal schiacciata and focaccia breads. Explore the original recipes and methods and get the taste buds travelling.

Explore our Italian specialities ..... page 63

A close-up portrait of a man with wavy brown hair and light blue eyes, looking directly at the camera. He has a light beard and is wearing a light-colored shirt. The background is dark. The text 'Thomas Gellynck' is overlaid in white serif font across the center of his face.

Thomas Gellynck

*Commotie*

A white square graphic with a thin border, positioned on the right side of the image.

*'Italian flavours are a joy to work with. Not only that, they are a joy to eat too. They are bursting with flavour and comfort. But that doesn't mean you can't do new things with them. The trick in getting your customers to come back is to keep surprising them with what they already love.'*



Focaccia  
*poached quail egg*

*Thomas Gellynck* – Commotie





Take your focaccia white pre-grilled pre-sliced.  
Spread beef tartare and shitake escabeche on top.  
Add a poached quail egg.  
Finish with an emulsion of paprikas.





New

## *Artisan pre-sliced pavé breads – a taste of the countryside*

There exists an incredible longing for authenticity. Customers want to (re) discover their roots and go back to the traditions of yore. When a love for craftsmanship ruled the countryside. And bread was characterised by a heavenly crust and a crumb that's full of flavour. These pavé breads are a blast from the past - made convenient for you. Pre-sliced, and ready to be baked in their special baking bag, they're the perfect artisan breads for incomparable tartines, toasties and sandwiches.

Explore these authentic breads ..... page 103





## *Buns with punch & crunch!*

What if you could serve your hamburgers, street food or sandwiches in a new generation of buns that boosts their appeal? From our crystal buns with their crispy, delicately thin crust to our brioche buns with a surprising edge: all will make your customers want to spend more on a delicious burger or premium sandwich.

Explore all of our unique buns ..... page 75



*Thomas Van De Weyer*

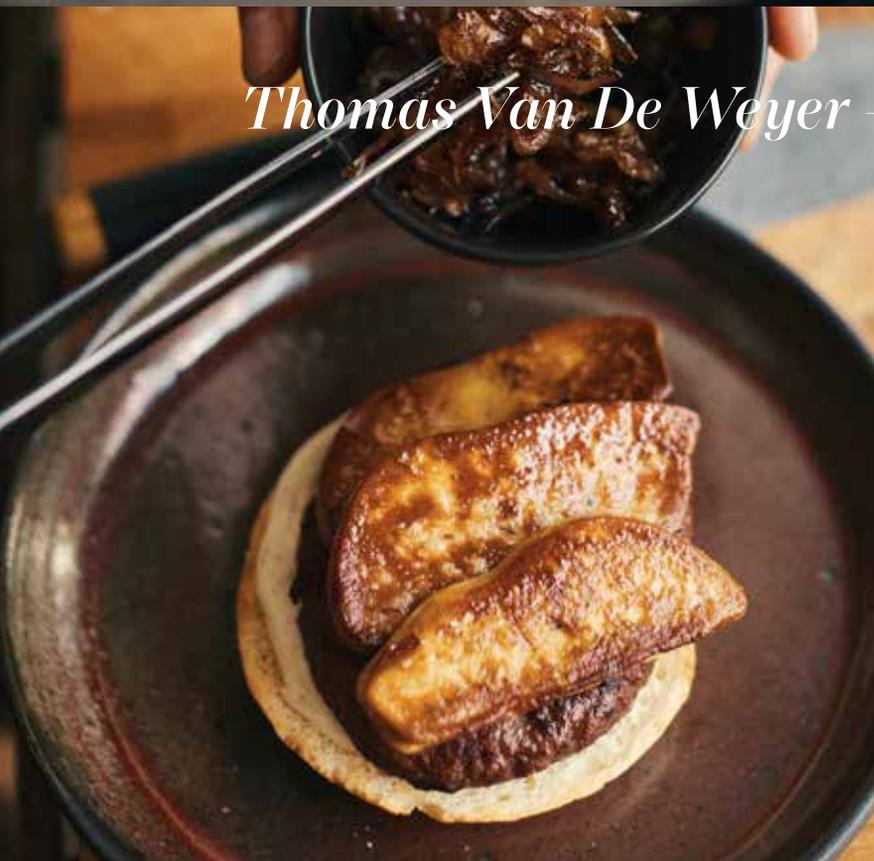
enfant Terrible



*'Flavour is everything. And it's not just what you add to a bread. It needs to be inherently there in the bread as well. For my dry-aged Rossini burger, for example, everything needs to be perfect.'*



*Rossini burger*



*Thomas Van De Weyer - enfant Terrible*





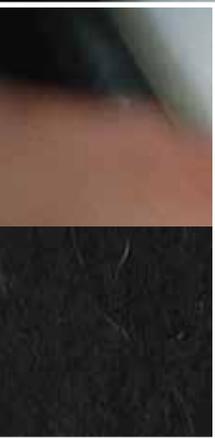
Start with a *Soft Bun Rustic Pre-Sliced 80*.  
Spread the truffle mayo on both sides.  
Add a dry-aged beef burger and foie gras.  
Caramelize onions in port and put on top.  
Close the burger.

A close-up photograph of four golden-brown croissants arranged diagonally on a white parchment-lined baking tray. The croissants are flaky and have a slightly crisp texture. The background is a dark, textured surface, possibly a wooden table or countertop. The word "Viennoiserie" is overlaid in a white serif font across the middle of the image.

# Viennoiserie



New



# *Croissants* with a story

Have you heard about the small, delicate Argentino croissants that create new morning rituals yet? Or are you eager to discover a new croissant bun that fits both sweet and savoury dishes? Discover whole new croissant dimensions and deliver with entirely new flavour experience.

Explore all our croissants ..... page 108 & 119

A close-up portrait of Koen Lenaerts, a man with short dark hair and light blue eyes, looking directly at the camera. He has a slight stubble and is wearing a dark t-shirt. The background is a plain, dark grey color. The text 'Koen Lenaerts' is overlaid in a white, italicized serif font across the middle of his face.

*Koen Lenaerts*

Nage

A white square graphic with a thin border, positioned on the right side of the image, partially overlapping the text 'Nage'.

‘It’s always interesting to *bring two different worlds together*. Breakfast and desserts, aperitif snacks and sweets. I think this recipe will get your customers hooked as soon as they see the order coming through the kitchen doors.’



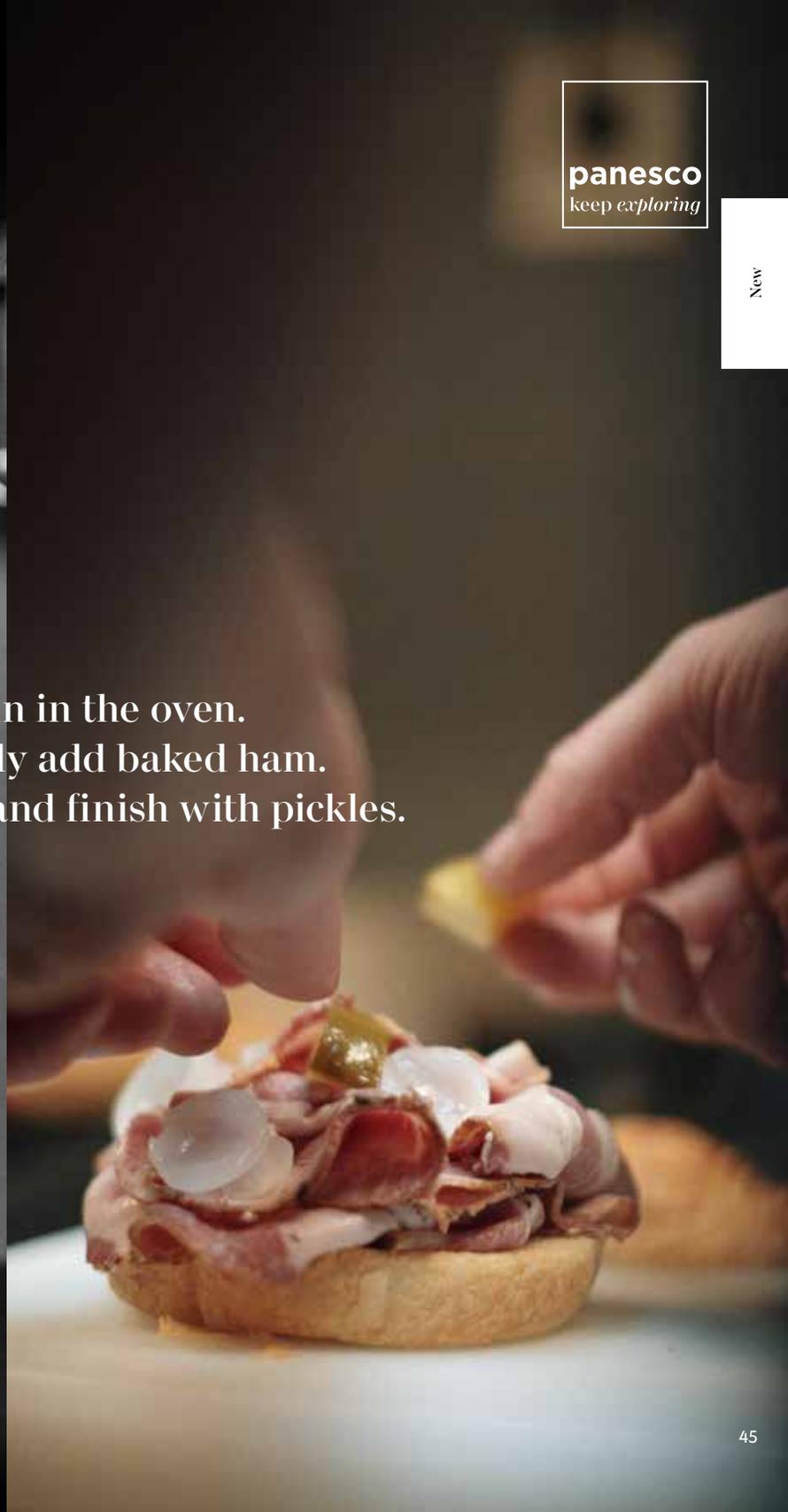
# *Charcuterie Croissant*

*Koen Lenaerts – Nage*





Bake the croissant bun in the oven.  
Cut it open and royally add baked ham.  
Add savora mustard and finish with pickles.

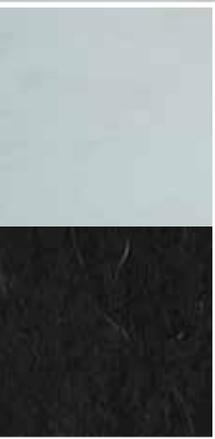


A close-up photograph of a stack of three pancakes on a black plate. The pancakes are topped with sliced strawberries, banana slices, and chocolate chips. A silver fork is stuck into the top of the stack. The background is blurred, showing more of the same dish. The text 'Patisserie & Sweet on the go' is overlaid in a white, elegant serif font.

*Patisserie  
& Sweet  
on the go*



New



## *Sweet treats* from field to fork

Leave some space for sweets & dessert on your menu! Because our Farmers brownies are not probably but surely the best brownies in the world. Made from scratch, never from a bag, using only the best ingredients: Irish salted butter, Irish freerange eggs and pure Belgian Chocolate. And don't miss out on our American spelt pancakes for a healthy kickstart.

Explore all of our sweet treats ..... page 135 & 144



*Savoury*



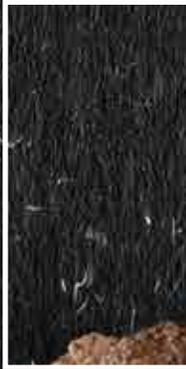
## *Italian savoury snacks* Seduce with gusto, per favore!

Italian flavours are loved all over the world. Especially when they come in snacks. Customers seek their rich qualities, warmth, and above all: delicious taste. Every one of our recipes is the result of the creativity and expertise of a real Italian pizzaiolo. With traditional Italian cheeses, meats, tomatoes and - of course - lots of spices, these hand-shaped and stone-baked delights are ready to reinvigorate the love for hot Italian snacks.

Explore our Italian snacks ..... page 148



Bread



- 
- 52**      **Breads with inclusions**  
52      Sweet, fruit and/or nuts  
53      Herbs, spices and/or veg
- 54**      **Mini rolls < 45 gram**  
54      Single serving  
57      Tear & share
- 58**      **Small rolls 45 - 75 gram**
- 62**      **To fill and/or to grill**  
62      Taste of Italy  
70      Flat breads & co  
73      Hot dogs  
74      Buns
- 78**      **Sandwich rolls 75 - 165 gram**
- 86**      **Demi baguettes**  
86      Demi ciabattas & co  
88      Rustic demi baguettes  
91      Classic demi baguettes
- 94**      **Baguettes**  
94      Ciabattas & co  
95      Rustic baguettes  
97      Classic baguettes
- 98**      **Loaves**
- 103**      **Sliced (toast) breads**

# Breads with inclusions Sweet, fruit and/or nuts

5001454



## Craquelin

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



300 g



6 PCS C/S — 88 C/S PAL



DEFROST 22°C · 120'



THAW &amp; SERVE



5001453



## Cramique

Belgian brioche loaf with raisins.



300 g



6 PCS C/S — 88 C/S PAL



DEFROST 22°C · 120'



THAW &amp; SERVE



5000967



## Suprême fruits confect 500

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



500 g



6 PCS C/S — 120 C/S PAL



DEFROST 22°C · 60'



THAW &amp; SERVE



2104414



## Pavé cranberry 450

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



450 g



14 PCS C/S — 36 C/S PAL



BAKING 210°C · 14-16'



PART BAKED



# Breads with inclusions Herbs, spices and/or veg

**panesco**  
keep exploring

5000837



## Linea rustichini

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

-  **35 g**
-  **150 PCS C/S — 56 C/S PAL**
-  **DEFROST 22°C · 15'**
-  **BAKING 200°C · 3-5'**
-  **PART BAKED**



5001279



## Mini pagnottella mediterranea 45 mix

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.

-  **45 g**
-  **3 x 12 PCS C/S — 120 C/S PAL**
-  **DEFROST 22°C · 15'**
-  **BAKING 200°C · 4-6'**
-  **PART BAKED**



5001624



## Square roll muesli

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

-  **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**



5001854



## Artisan demi twist red pepper

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.

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



# Mini rolls < 45 gram Single serving

5001265



## Mini pagnottella rustica 45

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



45 g



35 PCS C/S — 120 C/S PAL



DEFROST 22°C · 15'



BAKING 200°C · 4-6'



PART BAKED



5001266



## Mini pagnottella paesano 45

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



45 g



35 PCS C/S — 120 C/S PAL



DEFROST 22°C · 15'



BAKING 200°C · 4-6'



PART BAKED



2104406



## Mini premium brioche roll 22

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



22 g — 8,5 cm



6 x 25 PCS C/S — 36 C/S PAL



DEFROST 22°C · 30'



THAW &amp; SERVE



2104398



## Premium plus petit pain 35

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



35 g — 8 cm



180 PCS C/S — 36 C/S PAL



DEFROST 22°C · 15'



BAKING 180°C · 8-10'



PART BAKED





5001865

5001376



## Mini soft roll 17 mix

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.



17 g



3 x 77 PCS C/S — 60 C/S PAL



DEFROST 22°C · 30'



THAW & SERVE



2104237



## Mini diamond roll mix

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.



30 g



3 x 45 PCS C/S — 40 C/S PAL



DEFROST 22°C · 15'



BAKING 180°C · 4-6'



PART BAKED



5001865



## Mini rose roll 30 mix

Assortment of mini rolls with an expressive, crackling crust and a moist airy crumb 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 potato flakes and yogurt as secret ingredient for a persistent sensorial freshness and baked on stone.



30 g — Ø 6 cm



135 PCS C/S — 36 C/S PAL



DEFROST 22°C · 15'



BAKING 180°C · 4-6'



PART BAKED



# Mini rolls < 45 gram Single serving

5001355



## Mini pagnottella classico 35 mix

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.



35 g



3 x 35 PCS C/S — 64 C/S PAL



DEFROST 22°C · 15'



BAKING 200°C · 3-5'



PART BAKED



5000550



## Mini rustic roll 40 mix

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.



40 g



4 x 20 PCS C/S — 48 C/S PAL



DEFROST 22°C · 15'



BAKING 200°C · 4-6'



PART BAKED



2104392



## Mini ciabatta FB mix

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



45 g



3 x 25 PCS C/S — 56 C/S PAL



BAKING 200°C · Less than 3'



FULLY BAKED



2104379



## Mini classic roll 35 mix

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.



35 g



4 x 25 PCS C/S — 56 C/S PAL



DEFROST 22°C · 15'



BAKING 200°C · 4-6'



PART BAKED



# Mini rolls < 45 gram *Tear & share*

panesco  
keep exploring

5000511



## Marguerite 300

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



300 g



18 PCS C/S — 40 C/S PAL



DEFROST 22°C · 15'



BAKING 180°C · 14-16'



PART BAKED



5000510



## Marguerite campagne 300

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



300 g



18 PCS C/S — 40 C/S PAL



DEFROST 22°C · 15'



BAKING 180°C · 14-16'



PART BAKED



5000855



## Pane fiesta 240

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



240 g



24 PCS C/S — 40 C/S PAL



DEFROST 22°C · 15'



BAKING 180°C · 14-16'



PART BAKED



# Small rolls 45 - 75 gram

5001862



## Rose roll white 55

Small white wheat roll with an expressive, crackling crust and a moist, airy crumb. Enriched with potato flakes and yogurt as secret ingredient for a persistent sensorial freshness. Baked on stone.



55 g — Ø 7 cm



90 PCS C/S — 36 C/S PAL



DEFROST 22°C · 15'



BAKING 180°C · 8-10'



PART BAKED



5001864



## Rose roll spelt seeded 55

Small multigrain roll with an expressive, 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.



55 g — Ø 7 cm



90 PCS C/S — 36 C/S PAL



DEFROST 22°C · 15'



BAKING 180°C · 8-10'



PART BAKED



5001863



## Rose roll dark 55

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



55 g — Ø 7 cm



90 PCS C/S — 36 C/S PAL



DEFROST 22°C · 15'



BAKING 180°C · 8-10'



PART BAKED



2104532



## Kaiser roll

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

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



2103232



## Kaiser roll multiseed

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

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



5001862 – 5001863 – 5001864

5001099



## Kaiser roll schwarzwald

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

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



# Small rolls 45 - 75 gram

5000796



## Petit pain gallega 60

Traditional roll with a thin crust and open crumb structure.



60 g



50 PCS C/S — 72 C/S PAL



DEFROST 22°C · 15'



BAKING 180°C · 8-10'



PART BAKED



2104374



## Premium Belgian brioche roll

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



55 g — 14,5 cm



4 x 20 PCS C/S — 36 C/S PAL



DEFROST 22°C · 30'



THAW &amp; SERVE



2104393



## Square roll pumpkin sunflower

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.



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



2104390



## Premium plus petit pain 55

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



55 g — 13 cm



90 PCS C/S — 36 C/S PAL



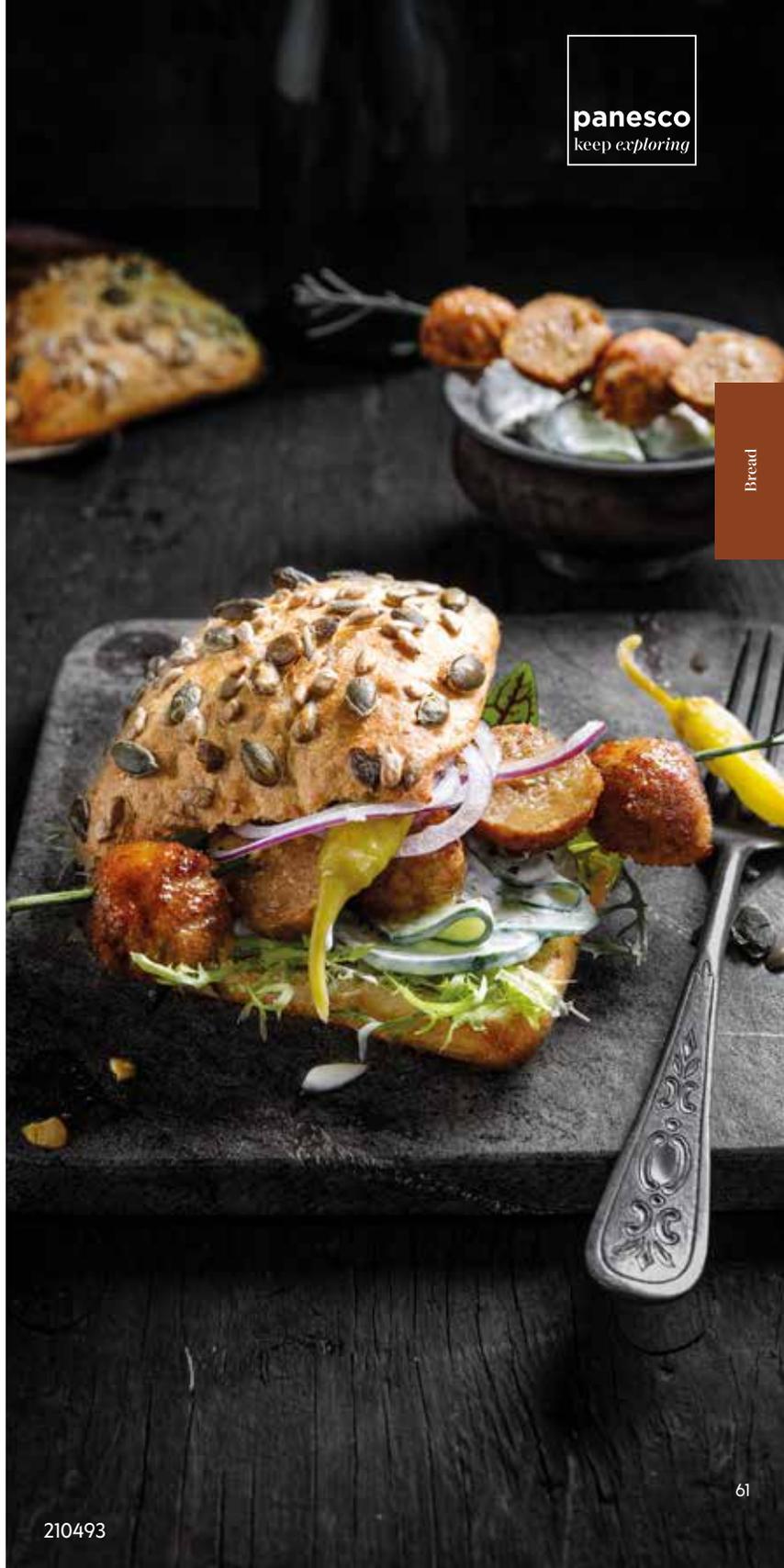
DEFROST 22°C · 15'



BAKING 180°C · 11-13'



PART BAKED



# To fill and/or to grill Taste of Italy

5001921



## Schiacciata romana white pre-sliced

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

 **100 g**
 **8 x 4 PCS C/S — 56 C/S PAL**
 **BAKING 200°C · Less than 3'**
 **FULLY BAKED**


5001922



## Schiacciata romana multigrain pre-sliced

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

 **100 g**
 **8 x 4 PCS C/S — 56 C/S PAL**
 **BAKING 200°C · Less than 3'**
 **FULLY BAKED**


*Schiacciata  
Lingua Romana*

5001994



## Schiacciata lingua romana

new

Large/long traditional Italian flat bread. A type of focaccia from wheat flour with an open crumb structure, extra virgin olive oil and baked on stone. The typical long shape and pre-slicing make this bread ideal to spread and divide in multiple smaller portions.



650 g



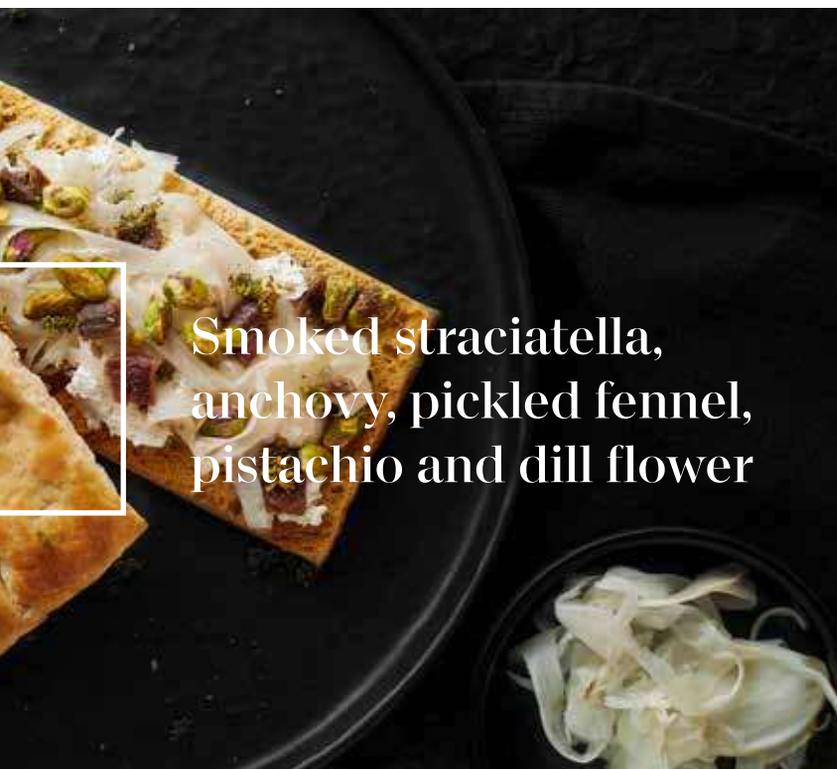
5 x 2 PCS C/S — 32 C/S PAL



BAKING 200°C · Less than 3'



FULLY BAKED



Smoked straciatella,  
anchovy, pickled fennel,  
pistachio and dill flower

5002011



## Schiacciata farcita margherita

new

Traditional Italian Schiacciata, a type of stone baked focaccia with an open crumb structure, topped with mozzarella, tomato-passata, extra virgin olive oil and oregano.



120 g



14 x 3 PCS C/S — 56 C/S PAL



DEFROST 22°C · 15'



BAKING 180°C · 3-5'



SERVE HOT



# To fill and/or to grill Taste of Italy

5001883



## Tuscan flat bread pre-sliced

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.



**80 g — 10 x 16 cm**



**9 x 4 PCS C/S — 56 C/S PAL**



**DEFROST 4°C · 120'**



**THAW & SERVE**



5001992



## Focaccia white pre-grilled pre-sliced

new

Pre-grilled and pre-sliced rectangular focaccia flat bread made from fine Italian wheat flour (Type 0 flour), enriched with extra virgin olive oil. Ideal as sandwich carrier.



**100 g — 14 x 10 cm**



**16 x 4 PCS C/S — 48 C/S PAL**



**DEFROST 22°C · 30'**



**BAKING 200°C · Less than 3'**



**or GRILL 220°C · 3-5'**



**FULLY BAKED**



5001992

5001993



## Focaccia multigrain pre-sliced

new

Pre-sliced rectangular focaccia flat bread made from fine Italian wheat flour (Type 0 flour) and a mixture of whole spelt, whole rye & whole wheat flour and roasted barley malt. Enriched with millet, linseeds and sunflower seeds. Ideal as sandwich carrier.

-  **100 g — 14 x 10 cm**
-  **16 x 4 PCS C/S — 48 C/S PAL**
-  **DEFROST 22°C · 30'**
-  **BAKING 200°C · Less than 3'**
-  **or GRILL 220°C · 3-5'**
-  **FULLY BAKED**



5000265

## Focaccia roll fine herbs pre-sliced

Pre-sliced round focaccia roll enriched with extra vierge olive oil and fine herbs such as oregan & rosemary.

-  **100 g — Ø 12,5 cm**
-  **50 PCS C/S — 48 C/S PAL**
-  **BAKING 200°C · Less than 3'**
-  **FULLY BAKED**



5001991



## Focaccia tomato oregano pre-sliced

new

Pre-sliced rectangular focaccia flat bread made from fine Italian wheat flour (Type 0 flour), enriched with extra virgin olive oil, pieces of sun-dried tomatoes & oregano. Ideal as sandwich carrier.

-  **100 g — 14 x 10 cm**
-  **16 x 4 PCS C/S — 48 C/S PAL**
-  **DEFROST 22°C · 30'**
-  **BAKING 200°C · Less than 3'**
-  **or GRILL 220°C · 3-5'**
-  **FULLY BAKED**



5001990



## Focaccia roll tomato & pesto pre-sliced

new

Pre-sliced round focaccia roll enriched with extra vierge olive oil and topped with tomatoes and pesto.

-  **100 g — Ø 12,5 cm**
-  **8 x 6 PCS C/S — 48 C/S PAL**
-  **DEFROST 22°C · 30'**
-  **BAKING 180°C · 4-6'**
-  **FULLY BAKED**



# To fill and/or to grill Taste of Italy

5002020



## Focaccia rosmarino

Original Italian flat bread, traditionally made with extra virgin olive oil, sea salt and rosemary. Perfect height to slice and fill.



800 g — 38,5 x 28,5 cm



7 PCS C/S — 56 C/S PAL



DEFROST 22°C · 30'



BAKING 200°C · Less than 3'



FULLY BAKED



5000361



## Focaccia olio FB

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



350 g — 27 x 17 cm



20 PCS C/S — 40 C/S PAL



BAKING 200°C · Less than 3'



FULLY BAKED



5002019



## Focaccia pomodori

Original Italian flat bread, traditionally made with extra virgin olive oil, topped with cherry-tomatoes & oregano. Perfect height to slice and fill.



800 g — 38,5 x 28,5 cm



8 PCS C/S — 56 C/S PAL



DEFROST 22°C · 30'



BAKING 200°C · Less than 3'



FULLY BAKED



2104364



## Panini pre-grilled 110

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



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



2103759



## Panini herbs pre-grilled 110

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



110 g — 21 cm



55 PCS C/S — 40 C/S PAL



DEFROST 22°C · 30'



BAKING 200°C · 4-6'



or GRILL 220°C · 3-5'



SERVE HOT



2104410



## Panini pre-grilled pre-sliced 110

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



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



2104160



## Panini herbs pre-grilled pre-sliced 110

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



110 g — 21 cm



55 PCS C/S — 40 C/S PAL



DEFROST 22°C · 30'



BAKING 200°C · 4-6'



or GRILL 220°C · 3-5'



SERVE HOT



# To fill and/or to grill Taste of Italy

2104218



## Panini wholemeal pre-grilled pre-sliced

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



110 g — 21 cm



55 PCS C/S — 40 C/S PAL



DEFROST 22°C · 30'



BAKING 200°C · 4-6'



or GRILL 220°C · 3-5'



SERVE HOT



5000483

## Panini foccaccia pre-sliced

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



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



5000898



## Panini sesame nigella

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



130 g



45 PCS C/S — 40 C/S PAL



DEFROST 22°C · 30'



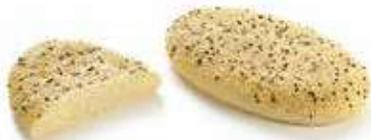
BAKING 200°C · 4-6'



or GRILL 220°C · 3-5'



SERVE HOT



2104385



## Panini 125

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



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



5001612



## Ciabatta square FB pre-sliced

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.

-  **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**



5000935



## Ciabatta pre-grilled pre-sliced 120

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

-  **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**



# To fill and/or to grill Flat breads & co

5001979



## Lebanese flat bread white

new

Typical thin, unleavened Lebanese flat bread. Inspired by the authentic Arabic recipe from wheat and soy flour and baked on stone.



70 g — Ø 22 cm



9 x 10 PCS C/S — 96 C/S PAL



DEFROST 22°C · 120'



THAW &amp; SERVE



5001981



## Lebanese flat bread beetroot

new

Typical thin, unleavened Lebanese flat bread. Inspired by the authentic Arabic recipe from wheat flour with beetroot puree (5%) and baked on stone.



70 g — Ø 22 cm



9 x 10 PCS C/S — 96 C/S PAL



DEFROST 22°C · 120'



THAW &amp; SERVE



5001980



## Lebanese flat bread wholemeal

new

Typical thin, unleavened Lebanese flat bread. Inspired by the authentic Arabic recipe from wholemeal wheat and barley malt flour and baked on stone.



70 g — Ø 22 cm



9 x 10 PCS C/S — 96 C/S PAL



DEFROST 22°C · 120'



THAW &amp; SERVE



*With authentic recipes and modern baking techniques, our Arabian bakers bring unrivalled tastes and flavours to our flatbreads.*



5001980

5001977



## Naan flat bread white pre-folded

new

Hand-folded flat bread, inspired by traditional Indian Naan bread, made from wheat flour, water, oil and yeast. Flame baked in a clay-lined oven.



85 g — 20 x 17 cm



12 x 5 PCS C/S — 72 C/S PAL



DEFROST 22°C · 30'



BAKING 200°C · Less than 3'



or GRILL 220°C · 3-5'



FULLY BAKED



5001978



## Naan flat bread multiseed pre-folded

new

Hand-folded flat bread, inspired by traditional Indian Naan bread, made from wheat flour, water, oil and yeast. Enriched with millet, sunflower seeds, brown and golden linseed, malted wheat flakes, pumpkin seeds and quinoa. Flame baked in a clay-lined oven.



85 g — 20 x 17 cm



12 x 5 PCS C/S — 72 C/S PAL



DEFROST 22°C · 30'



BAKING 200°C · Less than 3'



or GRILL 220°C · 3-5'



FULLY BAKED



# To fill and/or to grill

Flat breads &amp; co

5000055



## Tunnbröd

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

 37 g — 23 x 18 cm

 8 x 8 PCS C/S — 96 C/S PAL

 DEFROST 22°C · 30'

 THAW & SERVE



5000875



## Tortilla wrap

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

 89 g — Ø 30 cm

 6 x 15 PCS C/S — 54 C/S PAL

 DEFROST 22°C · 480'

 THAW & SERVE



5000416



## Vikingbröd round

Soft Swedish flat bread.

 50 g — Ø 15 cm

 12 x 6 PCS C/S — 60 C/S PAL

 DEFROST 22°C · 30'

 THAW & SERVE



5000617



## Bowl bread

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

 125 g

 3 x 12 PCS C/S — 40 C/S PAL

 BAKING 200°C · Less than 3'

 FULLY BAKED



# To fill and/or to grill **Hot dogs**

**panesco**  
keep exploring

2104425



## Brioche hot dog roll 70

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

 **70 g — 17 cm**

 **60 PCS C/S — 36 C/S PAL**

 **DEFROST 22°C · 30'**

 **THAW & SERVE**



5001725



## Laugen hot dog bun pre-sliced 80

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.

 **80 g — 19 cm**

 **3 x 20 PCS C/S — 40 C/S PAL**

 **BAKING 200°C · Less than 3'**

 **FULLY BAKED**



5001725

# To fill and/or to grill Buns

5001676



## Brioche bun mini 10

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



10 g — Ø 4,7 cm



110 PCS C/S — 160 C/S PAL



DEFROST 22°C · 30'



THAW & SERVE



2104204



## Brioche bun pre-sliced 30

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



30 g — Ø 7 cm



6 x 20 PCS C/S — 40 C/S PAL



DEFROST 22°C · 30'



THAW & SERVE



2104357



## Brioche bun 85

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



85 g — Ø 11,5 cm



50 PCS C/S — 36 C/S PAL



DEFROST 22°C · 30'



THAW & SERVE



2104377



## Brioche bun pre-sliced 85

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



85 g — Ø 11,5 cm



50 PCS C/S — 36 C/S PAL



DEFROST 22°C · 30'



THAW & SERVE



2104386



## Brioche bun rustic 30

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.



**30 g — Ø 7 cm**



**6 x 25 PCS C/S — 36 C/S PAL**



**DEFROST 22°C · 30'**



**THAW & SERVE**



5001983



## Soft bun rustic pre-sliced 80

new

Soft, round bun from wheat flour with dried wheat sourdough for a more profound taste. Flour dusted & pre-sliced. Ideal as hamburger bun.



**80 g — Ø 11,5 cm**



**3 x 15 PCS C/S — 44 C/S PAL**



**DEFROST 22°C · 30'**



**THAW & SERVE**



5001984



## Soft bun multiseed pre-sliced 80

new

Soft, round bun from wheat flour enriched & topped with a flavourful mix of grains and seeds, pre-sliced. Ideal as hamburger bun.



**80 g — Ø 11,5 cm**



**3 x 15 PCS C/S — 44 C/S PAL**



**DEFROST 22°C · 30'**



**THAW & SERVE**



5001601



## Premium multiseed brioche round 85

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



**85 g — Ø 11,5 cm**



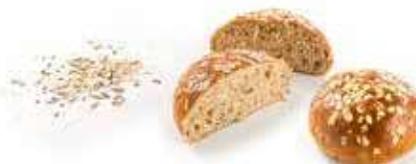
**50 PCS C/S — 40 C/S PAL**



**DEFROST 22°C · 30'**



**THAW & SERVE**



# To fill and/or to grill Buns

5001982



## Soft bun potato turmeric pre-sliced 80

new

Soft, round bun from wheat flour enriched with potato flakes and flavoured with turmeric, pre-sliced. Ideal as hamburger bun.



80 g — Ø 11,5 cm



3 x 15 PCS C/S — 44 C/S PAL



DEFROST 22°C · 30'



THAW &amp; SERVE



5001675



## Laugen bun pre-sliced 80

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.



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



5001843



## Cheese gratin roll

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



70 g — Ø 8,5 cm



50 PCS C/S — 56 C/S PAL



BAKING 200°C · Less than 3'



FULLY BAKED



5001840



## Multi seed'r bun

'Flourless', fibre rich 'power' roll from seeds only, without flour and yeast. Made of sunflower kernels, oat flakes, flax seeds and chia seeds. Ideal as veggie burger bun. We recommend to grill or roast the cutting surfaces or to flash bake the bun to bring all rich flavours of the seeds alive.



110 g — Ø 10 cm



40 PCS C/S — 96 C/S PAL



DEFROST 22°C · 30'



THAW &amp; SERVE



5001801



## Crystal roll rustic pre-sliced

Premium burger bun/sandwich roll with a thin, crispy crust and a soft, airy crumb. Made from wheat flour and wheat sourdough enriched with olive oil. Flour dusted and pre-sliced.

 **75 g — Ø 12 cm**

 **30 PCS C/S — 56 C/S PAL**

 **BAKING 200°C · Less than 3'**

 **FULLY BAKED**



5001987



## Crystal roll square pre-sliced

new

Square, premium burger bun/sandwich roll with a thin, crispy crust and a soft, airy crumb. Made from wheat flour and wheat sourdough, enriched with olive oil. Flour dusted and pre-sliced.

 **95 g — 12,5 x 11,5 cm**

 **2 x 12 PCS C/S — 56 C/S PAL**

 **BAKING 200°C · Less than 3'**

 **FULLY BAKED**



5001802



## Crystal roll seeded pre-sliced

Premium burger bun/sandwich roll with a thin, crispy crust and a soft, airy crumb. 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 and sesame seeds, pre-sliced

 **70 g — Ø 12 cm**

 **30 PCS C/S — 56 C/S PAL**

 **BAKING 200°C · Less than 3'**

 **FULLY BAKED**



5001800



## Crystal roll beer pre-sliced

Premium burger bun/sandwich roll with a thin, crispy crust and a soft, airy crumb. Made from wheat flour and wheat sourdough with double malted beer. Enriched with olive oil and decorated with semolina, pre-sliced.

 **80 g — Ø 12 cm**

 **30 PCS C/S — 56 C/S PAL**

 **BAKING 200°C · Less than 3'**

 **FULLY BAKED**



# Sandwich rolls 75 - 165 gram

5001859



## Rose roll white 110

White wheat roll with an expressive, crackling crust and a moist, airy crumb. Enriched with potato flakes and yogurt as secret ingredient for a persistent sensorial freshness. Baked on stone.



110 g — Ø 10 cm



45 PCS C/S — 36 C/S PAL



DEFROST 22°C · 15'



BAKING 180°C · 9-11'



PART BAKED



5001861



## Rose roll spelt seeded 110

Multigrain wheat roll with an expressive, 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.



110 g — Ø 10 cm



45 PCS C/S — 36 C/S PAL



DEFROST 22°C · 15'



BAKING 180°C · 9-11'



PART BAKED



5001860



## Rose roll dark 110

Dark wheat roll with an expressive, crackling crust and a moist, airy crumb. Made of wheat flour with barley malt and rye sourdough, enriched with potato flakes and yogurt as secret ingredient for a persistent sensorial freshness. Baked on stone.



110 g — Ø 10 cm



45 PCS C/S — 36 C/S PAL



DEFROST 22°C · 15'



BAKING 180°C · 9-11'



PART BAKED





5001988 - 5001989

5001988



## Rose roll pumpkin 110

new

Wheat roll with an expressive, crackling crust and a moist, airy crumb. Enriched with pumpkin seeds, potato flakes and yogurt as secret ingredient for a persistent sensorial freshness. Baked on stone.



110 g — Ø 10 cm



48 PCS C/S — 36 C/S PAL



DEFROST 22°C · 15'



BAKING 180°C · 9-11'



PART BAKED



5001989



## Rose roll salt & pepper 110

new

Wheat roll with an expressive, crackling crust and a moist, airy crumb. Covered with a paste of vegetable oil with sea salt and black pepper, enriched with potato flakes and yogurt as secret ingredient for a persistent sensorial freshness. Baked on stone.



110 g — Ø 10 cm



48 PCS C/S — 36 C/S PAL



DEFROST 22°C · 15'



BAKING 180°C · 9-11'



PART BAKED



# Sandwich rolls 75 - 165 gram

5000862



## Vital-ja

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



80 g



80 PCS C/S — 32 C/S PAL



DEFROST 22°C · 15'



BAKING 180°C · 8-10'



PART BAKED



2104378



## Wheat-spelt pistolet 110

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



110 g



50 PCS C/S — 36 C/S PAL



DEFROST 22°C · 15'



BAKING 180°C · 11-13'



PART BAKED



2104388



## Fiber rich bagnat white

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



110 g



50 PCS C/S — 36 C/S PAL



DEFROST 22°C · 15'



BAKING 180°C · 11-13'



PART BAKED



2104402



## Fiber rich bagnat dark

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



110 g



50 PCS C/S — 36 C/S PAL



DEFROST 22°C · 15'



BAKING 180°C · 11-13'



PART BAKED



5000643



## Pan bagnat crossed

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



115 g — Ø 13 cm



55 PCS C/S — 28 C/S PAL



DEFROST 22°C · 15'



BAKING 180°C · 11-13'



PART BAKED



2103645



## Pan bagnat multiseed FB

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



110 g — Ø 12,5 cm



40 PCS C/S — 40 C/S PAL



BAKING 200°C · Less than 3'



FULLY BAKED



2104439



## Pan bagnat oregano

Large Mediterranean wheat roll enriched with 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



# Sandwich rolls 75 - 165 gram

5000791



## Flaguette

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

-  **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**



5001088



## Flaguette miller

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.

-  **100 g — Ø 14 cm**
-  **48 PCS C/S — 36 C/S PAL**
-  **DEFROST 22°C · 15'**
-  **BAKING 180°C · 8-10'**
-  **PART BAKED**



5000961



## Flaguette tomato black olive

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

-  **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**



5001149



## Flaguette demi-lune

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

-  **100 g**
-  **48 PCS C/S — 36 C/S PAL**
-  **DEFROST 22°C · 15'**
-  **BAKING 180°C · 8-10'**
-  **PART BAKED**



5001986



## Danish sandwich roll multigrain pre-sliced

new

Danish roll from wholegrain wheat and rye flour with dried rye sourdough for a deeper, well-balanced taste. Enriched with steamed rye kernels, sunflower seeds and linseeds, pre-sliced. Ideal to toast in a contact grill.

-  **140 g — 17 x 8 cm**
-  **3 x 6 PCS C/S — 104 C/S PAL**
-  **DEFROST 22°C · 60'**
-  **BAKING 200°C · Less than 3'**
-  **or GRILL 220°C · 3-5'**
-  **FULLY BAKED**



5001985



## Danish sandwich roll wheat-oat pre-sliced

new

Danish roll from wheat flour and oat porridge enriched with sunflower seeds and linseeds. Dusted with durum flour and pre-sliced. Ideal to toast in a contact grill.

-  **100 g — 16 x 8 cm**
-  **3 x 6 PCS C/S — 104 C/S PAL**
-  **DEFROST 22°C · 60'**
-  **BAKING 200°C · Less than 3'**
-  **or GRILL 220°C · 3-5'**
-  **FULLY BAKED**



5001142



## Triangle multigrain

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

-  **100 g**
-  **56 PCS C/S — 40 C/S PAL**
-  **DEFROST 22°C · 30'**
-  **THAW & SERVE**



5001986

# Sandwich rolls 75 - 165 gram

5000563



## Bagel 85

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



85 g — Ø 10 cm



50 PCS C/S — 44 C/S PAL



BAKING 200°C · Less than 3'



FULLY BAKED



5001766



## Bagel

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



127 g — Ø 12 cm



32 PCS C/S — 44 C/S PAL



BAKING 200°C · Less than 3'



FULLY BAKED



5001768



## Bagel multiseed

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



135 g — Ø 12 cm



32 PCS C/S — 44 C/S PAL



BAKING 200°C · Less than 3'



FULLY BAKED





5001767

## Bagel sesame poppy

Steamed bagel decorated with sesame seeds and poppy seeds.



127 g — Ø 12 cm



32 PCS C/S — 44 C/S PAL



BAKING 200°C · Less than 3'



FULLY BAKED



5001769



## Bagel everything

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



127 g — Ø 12 cm



32 PCS C/S — 44 C/S PAL



BAKING 200°C · Less than 3'



FULLY BAKED



5001767

# Demi baguettes

## Demi ciabattas & co

2104384



### Ciabatta 105

Individual portion classic ciabatta.

 **105 g — ± 12,5 cm**

 **55 PCS C/S — 36 C/S PAL**

 **DEFROST 22°C · 15'**

 **BAKING 180°C · 8-10'**

 **PART BAKED**



2104368



### Ciabatta FB 120

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).

 **120 g — 24 cm**

 **45 PCS C/S — 36 C/S PAL**

 **BAKING 200°C · Less than 3'**

 **FULLY BAKED**



2104395



### Ciabatta seeded 85

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

 **85 g**

 **55 PCS C/S — 36 C/S PAL**

 **DEFROST 22°C · 15'**

 **BAKING 180°C · 8-10'**

 **PART BAKED**



5001139



### Organic ciabatta seeded FB 100

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

 **100 g — ± 14 cm**

 **45 PCS C/S — 40 C/S PAL**

 **BAKING 200°C · Less than 3'**

 **FULLY BAKED**



2104370



## Bocata 140

An ideal sandwich ciabatta.

-  **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**



5001181



## Pagnottella rustica 110

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

-  **110 g — 14 cm**
-  **45 PCS C/S — 40 C/S PAL**
-  **DEFROST 22°C · 15'**
-  **BAKING 200°C · 8-10'**
-  **PART BAKED**



5001483



## Barra baston media 155

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

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



5001182



## Pagnottella paesano 110

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

-  **110 g — 14 cm**
-  **45 PCS C/S — 40 C/S PAL**
-  **DEFROST 22°C · 15'**
-  **BAKING 200°C · 8-10'**
-  **PART BAKED**



# Demi baguettes

Rustic demi baguettes

5001509



## Rustic white diamond 80

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



80 g — 16 cm



110 PCS C/S — 24 C/S PAL



DEFROST 22°C · 15'



BAKING 180°C · 8-10'



PART BAKED



5001510



## Rustic multiseed diamond 80

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



80 g — 16 cm



110 PCS C/S — 24 C/S PAL



DEFROST 22°C · 15'



BAKING 180°C · 8-10'



PART BAKED



5000795



## Petit pain ardennais mix

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



80 g



6 x 10 PCS C/S — 48 C/S PAL



DEFROST 22°C · 15'



BAKING 180°C · 8-10'



PART BAKED



5000795

5001117



## Barra rústica 100

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

-  **100 g — 22 cm**
-  **70 PCS C/S — 32 C/S PAL**
-  **DEFROST 22°C · 15'**
-  **BAKING 180°C · 11-13'**
-  **PART BAKED**



5001257



## Barra rústica multiseed 100

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.

-  **100 g — 22 cm**
-  **70 PCS C/S — 32 C/S PAL**
-  **DEFROST 22°C · 15'**
-  **BAKING 180°C · 11-13'**
-  **PART BAKED**



5000602



## Barra gallega media 125

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

-  **125 g — 27 cm**
-  **50 PCS C/S — 32 C/S PAL**
-  **DEFROST 22°C · 15'**
-  **BAKING 180°C · 11-13'**
-  **PART BAKED**



5000787



## Barra gallega media paysan 125

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

-  **125 g — 27 cm**
-  **50 PCS C/S — 32 C/S PAL**
-  **DEFROST 22°C · 15'**
-  **BAKING 180°C · 11-13'**
-  **PART BAKED**



# Demi baguettes

## Rustic demi baguettes

5001853



### Artisan demi twist white

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.



115 g — ± 23 cm



40 PCS C/S — 48 C/S PAL



DEFROST 22°C · 15'



BAKING 180°C · 9-11'



PART BAKED



5001855



### Artisan demi twist multiseed

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.



125 g — ± 23 cm



40 PCS C/S — 48 C/S PAL



DEFROST 22°C · 15'



BAKING 180°C · 9-11'



PART BAKED



5001201



### Petit pain rustique nature 125

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.



125 g — ± 22,5 cm



40 PCS C/S — 36 C/S PAL



DEFROST 22°C · 15'



BAKING 180°C · 8-10'



PART BAKED



5000954



### Petit pain rustique multicéréales 125

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



125 g — ± 22,5 cm



40 PCS C/S — 36 C/S PAL



DEFROST 22°C · 15'



BAKING 180°C · 8-10'



PART BAKED



# Demi baguettes Classic demi baguettes

**panesco**  
keep exploring

2104361



## Premium plus petit pain 85

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

-  **85 g — 17 cm**
-  **65 PCS C/S — 36 C/S PAL**
-  **DEFROST 22°C · 15'**
-  **BAKING 180°C · 11-13'**
-  **PART BAKED**



2104391



## Premium plus petit pain multiseed 80

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

-  **80 g — 18 cm**
-  **65 PCS C/S — 36 C/S PAL**
-  **DEFROST 22°C · 15'**
-  **BAKING 180°C · 11-13'**
-  **PART BAKED**



2104375



## Premium plus petit pain paysan 85

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

-  **85 g — 17 cm**
-  **65 PCS C/S — 36 C/S PAL**
-  **DEFROST 22°C · 15'**
-  **BAKING 180°C · 11-13'**
-  **PART BAKED**



5001855

# Demi baguettes

Classic demi baguettes

2104394



## Premium plus demi baguette 110

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



110 g — 22 cm



50 PCS C/S — 36 C/S PAL



DEFROST 22°C · 15'



BAKING 180°C · 11-13'



PART BAKED



2104362



## Premium plus demi baguette 125

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



125 g — 27 cm



45 PCS C/S — 36 C/S PAL



DEFROST 22°C · 15'



BAKING 180°C · 14-16'



PART BAKED



2104396



## Premium plus demi baguette paysanne 125

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



125 g — 27 cm



45 PCS C/S — 36 C/S PAL



DEFROST 22°C · 15'



BAKING 180°C · 14-16'



PART BAKED



2104365



## Premium plus demi baguette multiseed 125

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



125 g — 27 cm



45 PCS C/S — 36 C/S PAL



DEFROST 22°C · 15'



BAKING 180°C · 14-16'



PART BAKED



2104389



## Demi baguette FB 120

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

 **120 g — 27 cm**

 **26 PCS C/S — 56 C/S PAL**

 **BAKING 200°C · Less than 3'**

 **FULLY BAKED**



2104405



## Golden soft demi baguette 140

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

 **140 g — 27 cm**

 **45 PCS C/S — 36 C/S PAL**

 **DEFROST 22°C · 30'**

 **THAW & SERVE**



2104404



## Golden soft demi baguette multiseed 140

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.

 **140 g — 27 cm**

 **45 PCS C/S — 36 C/S PAL**

 **DEFROST 22°C · 30'**

 **THAW & SERVE**



# Baguettes Ciabattas & co

5001277



## Barra baston 375

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.



375 g — 56 cm



20 PCS C/S — 32 C/S PAL



DEFROST 22°C · 15'



BAKING 180°C · 17-19'



PART BAKED



5000469



## Bûchette campagnarde 340

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



340 g — ± 37 cm



30 PCS C/S — 32 C/S PAL



DEFROST 22°C · 30'



BAKING 200°C · 18-20'



PART BAKED



5001184



## Pagnotta rústica 400

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



400 g — 36 cm



15 PCS C/S — 40 C/S PAL



DEFROST 22°C · 15'



BAKING 200°C · 10-12'



PART BAKED



5001185



## Pagnotta paesano 450

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



450 g — 37 cm



15 PCS C/S — 40 C/S PAL



DEFROST 22°C · 15'



BAKING 200°C · 10-12'



PART BAKED



# Baguettes Rustic baguettes

panesco  
keep exploring

5000106



## Barra gallega 260

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

-  **260 g — 45 cm**
-  **18 PCS C/S — 40 C/S PAL**
-  **DEFROST 22°C · 15'**
-  **BAKING 180°C · 14-16'**
-  **PART BAKED**



5001276



## Barra campesina 270

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

-  **270 g — 43 cm**
-  **20 PCS C/S — 40 C/S PAL**
-  **DEFROST 22°C · 15'**
-  **BAKING 180°C · 14-16'**
-  **PART BAKED**



5001146



## Baguette à l'ancienne 280

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

-  **280 g — ± 54 cm**
-  **20 PCS C/S — 36 C/S PAL**
-  **DEFROST 22°C · 15'**
-  **BAKING 180°C · 11-13'**
-  **PART BAKED**



5001145



## Baguette multicéréales à l'ancienne 280

Authentic sourdough multigrain baguette with plenty of seeds and grains: linseed, sesame seed, sunflower seeds, oat flakes & oat grits, wheat bran & wheat flakes, coarsely ground rye and roasted barley malt, baked on stone.

-  **280 g — ± 54 cm**
-  **20 PCS C/S — 36 C/S PAL**
-  **DEFROST 22°C · 15'**
-  **BAKING 180°C · 11-13'**
-  **PART BAKED**



# Baguettes

## Rustic baguettes

5001857



### Artisan twist white

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.



**350 g — ± 52 cm**



**15 PCS C/S — 32 C/S PAL**



**DEFROST 22°C · 15'**



**BAKING 180°C · 11-13'**



**PART BAKED**



5001858



### Artisan twist multiseed

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.



**400 g — ± 52 cm**



**15 PCS C/S — 32 C/S PAL**



**DEFROST 22°C · 15'**



**BAKING 180°C · 11-13'**



**PART BAKED**



# Baguettes *Classic baguettes*

panesco  
keep exploring

2104369



## Premium plus baguette 250

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



250 g — 57 cm



30 PCS C/S — 24 C/S PAL



DEFROST 22°C · 15'



BAKING 180°C · 14-16'



PART BAKED



2104381



## Premium plus baguette multiseed 250

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



250 g — 57 cm



24 PCS C/S — 36 C/S PAL



DEFROST 22°C · 15'



BAKING 180°C · 14-16'



PART BAKED



2104367



## Premium plus parisienne 440

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



440 g — 57 cm



14 PCS C/S — 36 C/S PAL



DEFROST 22°C · 15'



BAKING 180°C · 17-19'



PART BAKED



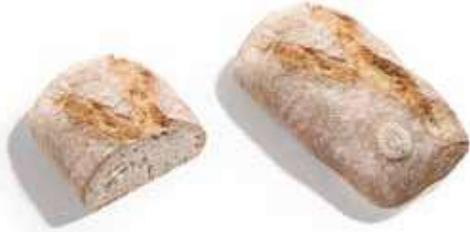
## Loaves

5000922



## Organic pavé au levain 450

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

 **450 g**
 **15 PCS C/S — 40 C/S PAL**
 **BAKING 210°C · 14-16'**
 **PART BAKED**


5000921



## Organic boulot multiseed 450

Organic bread made of wheat and rye flour, enriched with organic sunflower seeds, organic yellow and brown linseeds, organic poppy seeds and organic nigella seeds. Made from 100% natural ingredients, free from additives, E-free.

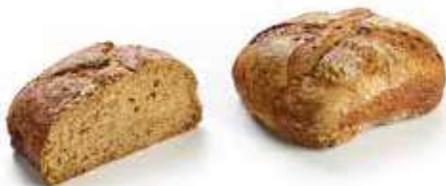
 **450 g**
 **12 PCS C/S — 40 C/S PAL**
 **BAKING 210°C · 14-16'**
 **PART BAKED**


5001058



## Organic pavé bûcheron 500

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.

 **500 g**
 **14 PCS C/S — 40 C/S PAL**
 **BAKING 210°C · 14-16'**
 **PART BAKED**


5001281



## Farmers bread dark 500

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.

 **500 g**
 **12 PCS C/S — 36 C/S PAL**
 **BAKING 210°C · 14-16'**
 **PART BAKED**


2104400



## Boulot with sourdough white

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.

 **550 g**  
 **11 PCS C/S — 36 C/S PAL**  
 **BAKING 210°C · 14-16'**  
 **PART BAKED**



2104401



## Boulot with sourdough multiseed

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.

 **600 g**  
 **11 PCS C/S — 36 C/S PAL**  
 **BAKING 210°C · 14-16'**  
 **PART BAKED**



5000689



## Wheat-spelt bread 600

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

 **600 g**  
 **15 PCS C/S — 36 C/S PAL**  
 **BAKING 210°C · 14-16'**  
 **PART BAKED**



5001447



## Large boulot with sourdough multiseed

Large, rustic, malted multigrain loaf from wheat, rye and rye sourdough as a starter, enriched with sesame seeds, sunflower seeds and linseed, hand folded and baked on stone. A unique, slow mixing process and longer resting times guarantee a better hydration of the dough. Resulting in bread with an open structure, a mild sourdough taste and a longer freshness.

 **900 g**  
 **9 PCS C/S — 40 C/S PAL**  
 **BAKING 210°C · 14-16'**  
 **PART BAKED**



# Loaves

5001282



## Farmers bread white 600

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.



600 g



12 PCS C/S — 36 C/S PAL



BAKING 210°C · 14-16'



PART BAKED



5000688



## Miller loaf 600

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.



600 g



10 PCS C/S — 36 C/S PAL



BAKING 210°C · 9-11'



PART BAKED



5001176



## White bloomer FB 800

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



800 g



6 PCS C/S — 40 C/S PAL



BAKING 200°C · Less than 3'



FULLY BAKED



5000896

5001440



## Rustic loaf with sourdough white

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

-  **1100 g — ± 41 cm**
-  **6 PCS C/S — 32 C/S PAL**
-  **BAKING 210°C · 19-21'**
-  **PART BAKED**



5001442



## Rustic loaf with sourdough multiseed

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

-  **1100 g — ± 41 cm**
-  **6 PCS C/S — 32 C/S PAL**
-  **BAKING 210°C · 19-21'**
-  **PART BAKED**



5000536



## Pain polka 1100

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.

-  **1100 g — ± 48 cm**
-  **8 PCS C/S — 24 C/S PAL**
-  **BAKING 210°C · 19-21'**
-  **PART BAKED**



5000896



## Pain polka multiseed 1100

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.

-  **1100 g — ± 49 cm**
-  **8 PCS C/S — 24 C/S PAL**
-  **BAKING 210°C · 19-21'**
-  **PART BAKED**



# Loaves

5001602



## Pavé fermier

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.

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


5001603



## Pavé meunier

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.

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


2104372



## Pavé garde chasse 1900

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.

 **1900 g**
 **4 PCS C/S — 36 C/S PAL**
 **BAKING 210°C · 19-21'**
 **PART BAKED**


2104366



## Pavé garde forestier 1900

Country style loaf made from wheat, whole rye flour and roasted malt flour and enriched with brown linseed, soya and sunflower seeds. Flour dusted, baked on stone.

 **1900 g**
 **4 PCS C/S — 36 C/S PAL**
 **BAKING 210°C · 19-21'**
 **PART BAKED**




2104664

5001604



## Pavé garde messier 1900

Artisanal, brown multigrain sourdough loaf from wheat and wheat wholemeal, with a liquid natural leaven from wheat and rye flour, enriched with roasted sesame, pumpkin & linseed. Decorated with linseed and sesame seeds and baked on stone.



1900 g



4 PCS C/S — 40 C/S PAL



BAKING 210°C · 19-21'



PART BAKED



## Sliced (toast) breads

2104665



### Pavé garde chasse pre-sliced 1100

new

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. Sliced in 15 useable slices of 17 mm thick and packed in an oven resistable baking bag.



1100 g — 15 + 2 slices



6 x 1 PCS C/S — 36 C/S PAL



DEFROST 22°C · 60' in baking bag



BAKING 190°C · 8-10' in baking bag



PART BAKED



2104664



### Pavé garde forestier pre-sliced 1100

new

Country style loaf made from wheat, whole rye flour and roasted malt flour, enriched with brown linseed, soya and sunflower seeds. Flour dusted and baked on stone. Sliced in 15 useable slices of 17mm thick and packed in an oven resistible baking bag.



1100 g — 15 + 2 slices



6 x 1 PCS C/S — 36 C/S PAL



DEFROST 22°C · 60' in baking bag



BAKING 190°C · 8-10' in baking bag



PART BAKED



# Sliced (toast) breads

5001609



## Loaf with sourdough white pre-sliced

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.



**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**



5001608



## Loaf with sourdough multiseed pre-sliced

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.



**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**



5001008



## Sandwich bread white 800

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.



**800 g — 18 + 2 slices**



**10 x 1 PCS C/S — 48 C/S PAL**



**DEFROST 22°C · 240'**



**THAW & SERVE**



5001009



## Sandwich bread malted 800

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.



**800 g — 18 + 2 slices**



**10 x 1 PCS C/S — 48 C/S PAL**



**DEFROST 22°C · 240'**



**THAW & SERVE**



5001995



## Danish rye bread pre-sliced

new

Fiber rich, dark Danish rye bread full of grains (39%): rye kernels, sunflower seeds and pumpkin seeds. Enriched with wholegrain rye sourdough and sprinkled with chopped pumpkin seeds. Sliced in 13 useable slices.



**600 g — 13 slices**



**15 PCS C/S — 96 C/S PAL**



**DEFROST 22°C · 360'**



**THAW & SERVE**



5000484



## Tramezzino

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.



**1000 g — 10 slices / 45 cm**



**6 PCS C/S — 48 C/S PAL**



**DEFROST 22°C · 30'**



**THAW & SERVE**



5000779



## Tramezzino wheat-rye

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.



**1000 g — 10 slices / 45 cm**



**6 PCS C/S — 48 C/S PAL**



**DEFROST 22°C · 30'**



**THAW & SERVE**



# Viennoiserie





- 108 Croissants
- 113 Chocolate rolls & swirls
- 115 Danish pastry
- 118 Other viennoiserie
- 120 Mini viennoiserie



# Croissants

5000648



## Mini croissant au beurre

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



25 g



4 x 40 PCS C/S — 80 C/S PAL



DEFROST 22°C · 30'



BAKING 170°C · 13-15'



READY TO BAKE



5001456



## Mini croissant au beurre curved

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



22 g



± 136 PCS C/S — 128 C/S PAL



DEFROST 22°C · 30'



BAKING 170°C · 13-15'



READY TO BAKE



5002002



## Argentino croissant

Local Argentinian version of the croissant (also called Medialunas or Facturas); a very rich dessert pastry in croissant style made with cream butter, sugar, eggs and milk. Can be served in sweet and in savoury applications. Made with 23% butter (share of total recipe).



40 g



2 x 55 PCS C/S — 128 C/S PAL



DEFROST 22°C · 45'



BAKING 170°C · 17'



READY TO BAKE



5001758



## Mini croissant double colour choco

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



45 g



36 PCS C/S — 130 C/S PAL



DEFROST 22°C · 30'



BAKING 170°C · 14-16'



READY TO BAKE



5001592



## Croissant artisanal au beurre 60

Midi-size croissant made with high quality French butter, sugar and full milk powder. The traditional French production method with a longer resting time guarantees a better and fuller taste with aromes of fresh butter and a nice layering. Made with 23% butter (share of total recipe).



**60 g**



**2 x 35 PCS C/S — 56 C/S PAL**



**DEFROST 22°C · 30'**



**BAKING 170°C · 17-19'**



**READY TO BAKE**



5001996



## Croissant artisanal au beurre 70

**new**

Croissant made with high quality French butter, sugar and full milk powder. The traditional French production method with a longer resting time guarantees a better and fuller taste with aromes of fresh butter and a nice layering. Made with 23% butter (share of total recipe).



**70 g**



**2 x 35 PCS C/S — 64 C/S PAL**



**DEFROST 22°C · 30'**



**BAKING 170°C · 17-19'**



**READY TO BAKE**



# Croissants

5000655



## Croissant au beurre 65

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).



65 g



4 x 20 PCS C/S — 56 C/S PAL



DEFROST 22°C · 30'



BAKING 170°C · 17-19'



READY TO BAKE



5001966



## Maxi croissant au beurre

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



80 g



4 x 15 PCS C/S — 56 C/S PAL



DEFROST 22°C · 30'



BAKING 170°C · 17-19'



READY TO BAKE



5001851



## Organic croissant au beurre 70

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



70 g



2 x 30 PCS C/S — 64 C/S PAL



DEFROST 22°C · 30'



BAKING 170°C · 17-19'



READY TO BAKE



5001751



## Croissant au beurre multigrain 80

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).



80 g



2 x 30 PCS C/S — 64 C/S PAL



DEFROST 22°C · 30'



BAKING 170°C · 17-19'



READY TO BAKE



5001211



## Croissant curved 100

Premium margarine croissant, very rich in taste, with a nice volume and fine layering, pre-egg washed. Ideal to be used as such or as sandwich bun.

**100 g**

**36 PCS C/S — 72 C/S PAL**

**DEFROST 22°C · 30'**

**BAKING 170°C · 17-19'**

**READY TO BAKE**



2004117



## Croissant au beurre FB 45

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

**45 g**

**70 PCS C/S — 36 C/S PAL**

**BAKING 200°C · Less than 3'**

**FULLY BAKED**



5002001



## Croissant curved multigrain 85

**new**

Premium margarine croissant, very rich in taste, with a nice volume and fine layering. Made from wheat and oat brans, enriched and topped with a variety of grains & seeds like brown & golden flaxseeds, chia, sunflower and sesame seeds, oat and wheat flakes. Ideal to be used as such or as sandwich bun.

**85 g**

**2 x 20 PCS C/S — 72 C/S PAL**

**DEFROST 22°C · 30'**

**BAKING 170°C · 17-19'**

**READY TO BAKE**



5000914



## Croissant au beurre FB 55

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

**55 g**

**40 PCS C/S — 48 C/S PAL**

**BAKING 200°C · Less than 3'**

**FULLY BAKED**



# Croissants

5001648



## Croissant almond filling

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



100 g



2 x 30 PCS C/S — 56 C/S PAL



DEFROST 22°C · 30'



BAKING 170°C · 20-22'



READY TO BAKE



5001647



## Croissant chocolate hazelnut filling

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



100 g



2 x 30 PCS C/S — 56 C/S PAL



DEFROST 22°C · 30'



BAKING 170°C · 20-22'



READY TO BAKE



5001674



## Croissant double colour raspberry filled

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



90 g



40 PCS C/S — 96 C/S PAL



DEFROST 22°C · 30'



BAKING 170°C · 17-19'



READY TO BAKE



5001673



## Croissant double colour choco filled

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



90 g



40 PCS C/S — 96 C/S PAL



DEFROST 22°C · 30'



BAKING 170°C · 17-19'



READY TO BAKE



# Chocolate rolls & swirls

panesco  
keep exploring

5000649



## Mini pain au chocolat au beurre

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

- 25 g
- 4 x 40 PCS C/S — 80 C/S PAL
- DEFROST 22°C · 30'
- BAKING 170°C · 13-15'
- READY TO BAKE



5001997



## Pain au chocolat artisanal au beurre 70

new

Chocolate roll made with high quality French butter, sugar, full milk powder and pure chocolate. The traditional French production method with a longer resting time guarantees a better and fuller taste with aromes of fresh butter and a nice layering. Made with 21% butter (share of total recipe).

- 70 g
- 2 x 45 PCS C/S — 64 C/S PAL
- DEFROST 22°C · 30'
- BAKING 170°C · 17-19'
- READY TO BAKE



5001852



## Organic pain au chocolat au beurre 75

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).

- 75 g
- 2 x 35 PCS C/S — 64 C/S PAL
- DEFROST 22°C · 30'
- BAKING 170°C · 17-19'
- READY TO BAKE



# Chocolate rolls & swirls

5001591



## Pain au chocolat au beurre

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



75 g



2 x 35 PCS C/S — 56 C/S PAL



DEFROST 22°C · 30'



BAKING 170°C · 17-19'



READY TO BAKE



5001911



## Pain au chocolat au beurre FB

Fully baked chocolate roll of laminated yeast dough with butter and two chocolate bars. Made with 21% butter (share of total recipe).



70 g



3 x 16 PCS C/S — 48 C/S PAL



BAKING 200°C · Less than 3'



FULLY BAKED



5000650



## Mini pain aux raisins au beurre

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



30 g



5 x 30 PCS C/S — 80 C/S PAL



DEFROST 22°C · 30'



BAKING 170°C · 13-15'



READY TO BAKE



5002018



## Pain aux raisins au beurre

new  
packaging

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).



100 g



3 x 24 PCS C/S — 56 C/S PAL



DEFROST 22°C · 30'



BAKING 170°C · 17-19'



READY TO BAKE



# Danish pastry

panesco  
keep exploring

5001919



## Vegan mini Danish crown mix

Assortment of 3 mini Danish pastries: 2 x 20 mini crowns filled with plantbased vanilla custard and caramelized brown sugar, sprinkled with chopped hazelnuts, 2 x 20 mini crowns filled with apple and buckthorn, 2 x 20 mini crowns filled with cherry. 1 Bag of orange icing included for the mini apple buckthorn crowns.



40 g



6 x 20 PCS C/S — 104 C/S PAL



DEFROST 22°C · 15'



BAKING 180°C · 13-15'



READY TO BAKE



5001915



## Vegan Danish crown custard

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



90 g



4 x 12 PCS C/S — 104 C/S PAL



DEFROST 22°C · 15'



BAKING 180°C · 19-21'



READY TO BAKE



5001916



## Vegan Danish crown apple buckthorn

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



88 g



4 x 12 PCS C/S — 104 C/S PAL



DEFROST 22°C · 15'



BAKING 180°C · 19-21'



READY TO BAKE



5001916

# Danish pastry

5000971



## Mini maple pecan plait

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



40 g



5 x 20 PCS C/S — 104 C/S PAL



DEFROST 22°C · 15'



BAKING 180°C · 13-15'



READY TO BAKE



5000731



## Maple pecan plait

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



95 g



4 x 12 PCS C/S — 104 C/S PAL



DEFROST 22°C · 15'



BAKING 180°C · 19-21'



READY TO BAKE



5000929



## Mini Danish mix

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



40 g



110 PCS C/S — 104 C/S PAL



DEFROST 22°C · 15'



BAKING 180°C · 13-15'



READY TO BAKE



5001473



## Cinnamon swirl

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

**85 g**

**4 x 12 PCS C/S — 104 C/S PAL**

**DEFROST 22°C · 15'**

**BAKING 180°C · 19-21'**

**READY TO BAKE**



5000732



## Danish custard crown

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

**90 g**

**4 x 12 PCS C/S — 104 C/S PAL**

**DEFROST 22°C · 15'**

**BAKING 180°C · 19-21'**

**READY TO BAKE**



5001472



## Danish mix

on request

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

**90 g**

**4 x 12 PCS C/S — 104 C/S PAL**

**DEFROST 22°C · 15'**

**BAKING 180°C · 19-21'**

**READY TO BAKE**



# Other viennoiserie

5001620



## Mini torsade au chocolat au beurre

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



28 g



2 x 50 PCS C/S — 96 C/S PAL



DEFROST 22°C · 30'



BAKING 170°C · 13-15'



READY TO BAKE



5001458



## Mini marzipan twist

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



45 g



75 PCS C/S — 120 C/S PAL



DEFROST 22°C · 15'



BAKING 180°C · 13-15'



READY TO BAKE



5002003

## Mini deluxe viennoiserie mix

new

Assortment of 4 premium mini butter viennoiserie pastries: 50 custard rolls, 50 raspberry rolls decorated with pink sugar, 50 praliné fingers decorated with roasted caramel hazelnut pieces, 50 square pastries with strawberry puree decorated with almond pieces. Each of them made with butter ranging between 12% up to 17% (share of total recipe).



30-40 g



4 x 50 PCS C/S — 64 C/S PAL



DEFROST 22°C · 30'



BAKING 170°C · 14-16'



READY TO BAKE



5001150



## Mini feuilleté aux fruits mix

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



40 g



4 x 25 PCS C/S — 96 C/S PAL



DEFROST 22°C · 30'



BAKING 170°C · 13-15'



READY TO BAKE



2104670



## Croissant bun

new

Versatile bun made of croissant dough; laminated yeast dough rolled up in a paper baking cup. Resulting in a nice high swirl that can easily be horizontally cut and used for sweet as well as for savoury applications. Made with 19% butter (share of total recipe).



70 g



35 PCS C/S — 88 C/S PAL



DEFROST 22°C · 30'



BAKING 170°C · 17-19'



READY TO BAKE



5000970



## Caribbean twist

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



100 g



3 x 26 PCS C/S — 48 C/S PAL



DEFROST 22°C · 30'



BAKING 170°C · 17-19'



READY TO BAKE



5000901



## Apple turnover

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



145 g



35 PCS C/S — 80 C/S PAL



DEFROST 22°C · 30'



BAKING 170°C · 30-32'



READY TO BAKE



# Mini viennoiserie

5000648



## Mini croissant au beurre

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



25 g



4 x 40 PCS C/S — 80 C/S PAL



DEFROST 22°C · 30'



BAKING 170°C · 13-15'



READY TO BAKE



5001456



## Mini croissant au beurre curved

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



22 g



± 136 PCS C/S — 128 C/S PAL



DEFROST 22°C · 30'



BAKING 170°C · 13-15'



READY TO BAKE



5002002



## Argentino croissant

Local Argentinian version of the croissant (also called Medialunas or Facturas); a very rich dessert pastry in croissant style made with cream butter, sugar, eggs and milk. Can be served in sweet and in savoury applications. Made with 23% butter (share of total recipe).



40 g



2 x 55 PCS C/S — 128 C/S PAL



DEFROST 22°C · 45'



BAKING 170°C · 17'



READY TO BAKE



5002002

5001758



## Mini croissant double colour choco

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



45 g



36 PCS C/S — 130 C/S PAL



DEFROST 22°C · 30'



BAKING 170°C · 14-16'



READY TO BAKE



5000649



## Mini pain au chocolat au beurre

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



25 g



4 x 40 PCS C/S — 80 C/S PAL



DEFROST 22°C · 30'



BAKING 170°C · 13-15'



READY TO BAKE



5000650



## Mini pain aux raisins au beurre

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



30 g



5 x 30 PCS C/S — 80 C/S PAL



DEFROST 22°C · 30'



BAKING 170°C · 13-15'



READY TO BAKE



In Argentina, these croissants are also known as *Medialunas* (*half-moons*) or *Facturas*, which comes from the Latin *facere*, meaning 'to make or create'.

# Mini viennoiserie

5000971



## Mini maple pecan plait

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



40 g



5 x 20 PCS C/S — 104 C/S PAL



DEFROST 22°C · 15'



BAKING 180°C · 13-15'



READY TO BAKE



5001620



## Mini torsade au chocolat au beurre

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



28 g



2 x 50 PCS C/S — 96 C/S PAL



DEFROST 22°C · 30'



BAKING 170°C · 13-15'



READY TO BAKE



5001458



## Mini marzipan twist

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



45 g



75 PCS C/S — 120 C/S PAL



DEFROST 22°C · 15'



BAKING 180°C · 13-15'



READY TO BAKE



5002003

## Mini deluxe viennoiserie mix

new

Assortment of 4 premium mini butter viennoiserie pastries: 50 custard rolls, 50 raspberry rolls decorated with pink sugar, 50 praliné fingers decorated with roasted caramel hazelnut pieces, 50 square pastries with strawberry puree decorated with almond pieces. Each of them made with butter ranging between 12% up to 17% (share of total recipe).



30-40 g



4 x 50 PCS C/S — 64 C/S PAL



DEFROST 22°C · 30'



BAKING 170°C · 14-16'



READY TO BAKE



5001150



## Mini feuilleté aux fruits mix

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

**40 g**

**4 x 25 PCS C/S — 96 C/S PAL**

**DEFROST 22°C · 30'**

**BAKING 170°C · 13-15'**

**READY TO BAKE**



5001919



## Vegan mini Danish crown mix

Assortment of 3 mini Danish pastries: 2 x 20 mini crowns filled with plantbased vanilla custard and caramelized brown sugar, sprinkled with chopped hazelnuts, 2 x 20 mini crowns filled with apple and buckthorn, 2 x 20 mini crowns filled with cherry. 1 Bag of orange icing included for the mini apple buckthorn crowns.

**40 g**

**6 x 20 PCS C/S — 104 C/S PAL**

**DEFROST 22°C · 15'**

**BAKING 180°C · 13-15'**

**READY TO BAKE**



5000929



## Mini Danish mix

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

**40 g**

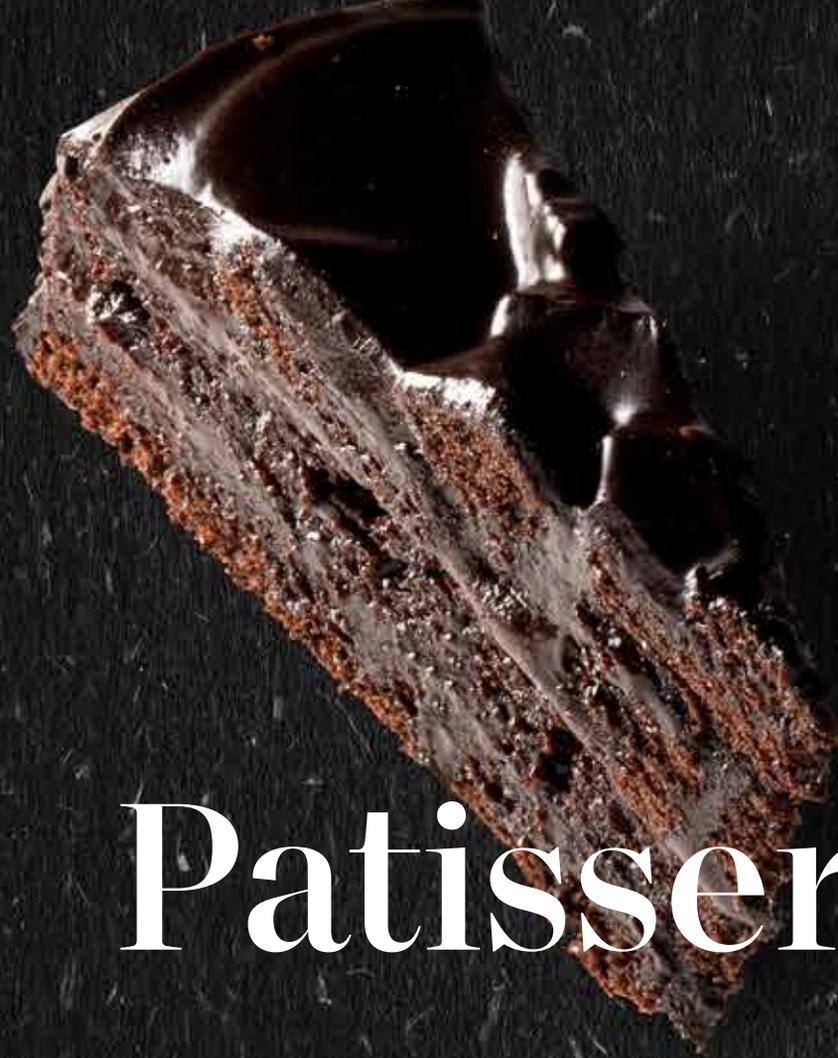
**110 PCS C/S — 104 C/S PAL**

**DEFROST 22°C · 15'**

**BAKING 180°C · 13-15'**

**READY TO BAKE**





# Pâtisserie



- 
- 
- 126 High cakes & tarts
- 130 Individual pastry
- 134 Cakes
- 135 Waffles & pancakes
- 136 Mini patisserie / coffee items

# High cakes & tarts

5001364



## Chocolate cream cake

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



1750 g — 125 g 14 p



1 PCS C/S — 216 C/S PAL



DEFROST 4°C · 480'



THAW &amp; SERVE



5000642



## Tiramisu tondo

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



1080 g — 90 g 12 p



1 PCS C/S — 216 C/S PAL



DEFROST 4°C · 240'



THAW &amp; SERVE



5001958

## Chocolate fudge cake

new

Pre-portioned (14p) high chocolate cake built up with 3 layers of chocolate fudge cake alternated with dark chocolate mousse and coated with dark chocolate ganache with a decoration of brownie cubes on top and choco flakes at the side.



2100 g — 150 g 14 p



1 PCS C/S — 216 C/S PAL



DEFROST 4°C · 1440'



THAW &amp; SERVE



5001958

5001366



## Iced carrot cake

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.

 **2500 g — 178 g 14 p**  
 **1 PCS C/S — 216 C/S PAL**  
 **DEFROST 4°C · 720'**  
 **THAW & SERVE**



5001669



## Snow white's forest fruit cake

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.

 **1250 g — 104 g 12 p**  
 **1 PCS C/S — 216 C/S PAL**  
 **DEFROST 4°C · 720'**  
 **THAW & SERVE**



5001846

## Blueberry red velvet cake

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

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



# High cakes & tarts

5000933



## White cheesecake

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



1600 g — 133 g 12 p



1 PCS C/S — 240 C/S PAL



DEFROST 4°C · 1440'



THAW & SERVE



5001932



## Apple crumble cheese cake

new

Pre-portioned (12p) soft cream cheesecake with apple pieces on a base of crumble with caramel and cinnamon (type of speculoos) and topped with a crumble with cane sugar.



1600 g — 133 g 12 p



1 PCS C/S — 312 C/S PAL



DEFROST 4°C · 1440'



THAW & SERVE



5000657

## Profiterole tart

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



1600 g — 133 g 12 p



1 PCS C/S — 184 C/S PAL



DEFROST 4°C · 480'



THAW & SERVE



5000640



## Crostata al limone

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



1400 g — 100 g 14 p



1 PCS C/S — 240 C/S PAL



DEFROST 4°C · 240'



THAW & SERVE



5000697



## Apple tart normande

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

**1900 g — 158 g 12 p**

**1 PCS C/S — 184 C/S PAL**

**DEFROST 4°C · 480'**

**THAW & SERVE**



5001369



## Apple tart maison

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

**2500 g — 178 g 14 p**

**1 PCS C/S — 216 C/S PAL**

**DEFROST 4°C · 720'**

**THAW & SERVE**



5000996



## Apfelstrudel 125

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

**125 g**

**6 x 8 PCS C/S — 90 C/S PAL**

**DEFROST 4°C · 720'**

**BAKING 180°C · 6-8'**

**SERVE HOT**



5000656



## Red fruit tart

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).

**1550 g — 129 g 12 p**

**1 PCS C/S — 184 C/S PAL**

**DEFROST 4°C · 480'**

**THAW & SERVE**



# Individual pastry

5000979



## Feuilleté aux pommes

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



105 g



16 PCS C/S — 120 C/S PAL



BAKING 200°C · Less than 3'



FULLY BAKED



5001771



## Moelleux chocolate

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



90 g



24 PCS C/S — 144 C/S PAL



BAKING 200°C · 10-12'



or MRO WAVE 500W · 65 sec



SERVE HOT



5001771

5001914



## Classic cheesecake

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

 **85 g — Ø 6 cm**

 **12 PCS C/S — 288 C/S PAL**

 **DEFROST 4°C · 480'**

 **THAW & SERVE**



5001913



## Marbled blueberry cheesecake

Portion sized cream cheesecake with blueberries on a shortbread crumble.

 **85 g — Ø 6 cm**

 **12 PCS C/S — 288 C/S PAL**

 **DEFROST 4°C · 480'**

 **THAW & SERVE**



5000845

## Bavarois chocolate almond milk

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

 **85 g**

 **20 PCS C/S — 160 C/S PAL**

 **DEFROST 4°C · 240'**

 **THAW & SERVE**



5000844

## Bavarois raspberry lemon

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

 **85 g**

 **20 PCS C/S — 160 C/S PAL**

 **DEFROST 4°C · 240'**

 **THAW & SERVE**



# Individual pastry

5001849



## Lemon meringue barlet

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



85 g



2 x 9 PCS C/S — 128 C/S PAL



DEFROST 4°C · 120'



THAW &amp; SERVE



5001850



## Chocolate barlet

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



70 g



3 x 9 PCS C/S — 128 C/S PAL



DEFROST 4°C · 120'



THAW &amp; SERVE



5001850

5001845

## Raspberry white chocolate delight

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.



90 g



3 x 10 PCS C/S — 99 C/S PAL



DEFROST 4°C · 120'



THAW & SERVE



5001844

## Chocolate salted caramel delight

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.



70 g



3 x 10 PCS C/S — 99 C/S PAL



DEFROST 4°C · 120'



THAW & SERVE



5001573

## Parade of Belgian chocolate quenelles

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.



60 g



2 x 8 PCS C/S — 154 C/S PAL



DEFROST 4°C · 180'



THAW & SERVE



# Cakes

5001522



## Lemon ring cake

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.



800 g — Ø 21 cm



1 PCS C/S — 270 C/S PAL



DEFROST 22°C · 180'



THAW &amp; SERVE



5001588



## Belgian apple ring cake

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.



825 g — Ø 21 cm



1 PCS C/S — 270 C/S PAL



DEFROST 22°C · 180'



THAW &amp; SERVE



5001589



## Belgian chocolate ring cake

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.



800 g — Ø 21 cm



1 PCS C/S — 270 C/S PAL



DEFROST 22°C · 180'



THAW &amp; SERVE



5000105



## Belgian sugar waffle

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



90 g



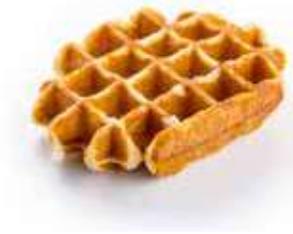
32 PCS C/S — 96 C/S PAL



BAKING 200°C · Less than 3'



FULLY BAKED



# Waffles & pancakes

panesco  
keep exploring

5001871



## American pancakes plain

new

American pancake with homemade looks, moist open honeycomb structure and the rich aroma of egg and a hint of vanilla. Neutral in taste to make it more versatile for sweet and savoury applications.

-  **40 g — Ø 10,5 cm**
-  **40 PCS C/S — 144 C/S PAL**
-  **BAKING 180°C · 2'**
-  **or MROWAVE 650W · 60 sec**
-  **SERVE HOT**



5002004



## American pancakes banana spelt

new

American pancake with homemade looks, moist open honeycomb structure, made with spelt flour, pure banana puree (37%) and eggs.

-  **40 g — Ø 10,5 cm**
-  **40 PCS C/S — 144 C/S PAL**
-  **BAKING 180°C · 2'**
-  **or MROWAVE 650W · 60 sec**
-  **SERVE HOT**



5000622



## Brussels waffle

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

-  **80 g**
-  **6 x 9 PCS C/S — 40 C/S PAL**
-  **DEFROST 22°C · 30'**
-  **BAKING 200°C · 3-4'**
-  **SERVE HOT**



5000709



## Flanders sweet pancakes

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

-  **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**



# Mini patisserie / coffee items

5000700



## Profiterole dairy cream

Choux pastry filled with vanilla whipped cream.



12.5 g



190 PCS C/S — 96 C/S PAL



DEFROST 4°C · 60'



THAW &amp; SERVE



5001498



## Profiterole caramel

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



20 g



190 PCS C/S — 96 C/S PAL



DEFROST 4°C · 60'



THAW &amp; SERVE



5001191



## Profiterole chocolate praliné

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



18 g



196 PCS C/S — 96 C/S PAL



DEFROST 4°C · 60'



THAW &amp; SERVE



5000110



## Mini éclair vanilla chocolate

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

**17.5 g**

**14 x 12 PCS C/S — 84 C/S PAL**

**DEFROST 4°C · 60'**

**THAW & SERVE**



5001507



## Mini macarons de Paris coffret

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

**12 g**

**8 x (2 x 6) PCS C/S — 120 C/S PAL**

**DEFROST 4°C · 120'**

**THAW & SERVE**



5000772

## Mini bavaois paradiso mix

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.

**27 g**

**2 x (4 x 5) PCS C/S — 80 C/S PAL**

**DEFROST 4°C · 120'**

**THAW & SERVE**



5000772

# Mini pâtisserie / coffee items

5001692



## Mini pastel de nata

A 'Crème Brûlée' in a puff pastry cup.



25 g



144 PCS C/S — 117 C/S PAL



BAKING 200°C · Less than 3'



FULLY BAKED



5001363



## Mini moelleux intense

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



25 g



96 PCS C/S — 184 C/S PAL



BAKING 180°C · 8-10'



or MROWAVE 480W · 10 sec



SERVE HOT



5001363

5001910



## Mini sugar waffle treats

Mini waffle with caramelised sugar and vanillin.

**15 g**

**120 PCS C/S — 144 C/S PAL**

**BAKING 200°C · 4'**

**FULLY BAKED**



5001500



## Mini Dutch pancake bites

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

**8 g**

**8 x 60 PCS C/S — 96 C/S PAL**

**BAKING 200°C · 3-4'**

**or MROWAVE 800W · 60 sec**

**SERVE HOT**



5001287



## Mini American muffin mix

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

**15 g**

**3 x 2 x 30 PCS C/S — 88 C/S PAL**

**DEFROST 4°C · 120'**

**THAW & SERVE**



5001502



## Mini donut fancy mix

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.

**18-23 g**

**4 x 7 x 4 PCS C/S — 104 C/S PAL**

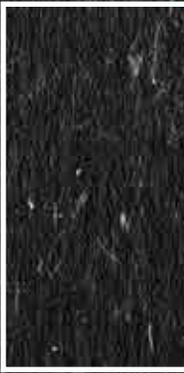
**DEFROST 22°C · 30'**

**THAW & SERVE**





Sweet  
on the go





142 Cookies

144 Brownies

145 Muffins

# Cookies

5000574



## Choc chip cookie

Crisp & chewy cookie with milk chocolate chunks.



50 g



90 PCS C/S — 108 C/S PAL



BAKING 170°C · 10-12'



READY TO BAKE



5000575



## Double choc chip cookie

Crisp & chewy chocolate cookie with dark chocolate chunks.



50 g



90 PCS C/S — 108 C/S PAL



BAKING 170°C · 10-12'



READY TO BAKE



5001774



## Red velvet cookie

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



80 g



60 PCS C/S — 88 C/S PAL



BAKING 160°C · 14-15'



READY TO BAKE



5000113



## Almond cookie with butter

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



105 g



48 PCS C/S — 96 C/S PAL



BAKING 180°C · 10-12'



READY TO BAKE





5001288 - 5001043

5001288



## Flapjack chocolate chip

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



80 g



60 PCS C/S — 150 C/S PAL



BAKING 160°C · 10-12'



READY TO BAKE



5001043



## Flapjack fruit

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



80 g



60 PCS C/S — 150 C/S PAL



BAKING 160°C · 10-12'



READY TO BAKE



# Brownies

5002008



## Dark chocolate farmers brownie

new

Artisanal chocolate brownie made with real Belgian dark chocolate, Irish salted butter and eggs, pre-sliced. Without artificial colours and flavours.



57 g



21 PCS C/S — 192 C/S PAL



DEFROST 4°C · 240'



or MROWAVE 650W · 30 sec



THAW &amp; SERVE



5002006



## Chili cinnamon farmers brownie

new

Artisanal chocolate brownie made with real Belgian dark chocolate, Irish salted butter and eggs. Flavoured with chilli and cinnamon spice and decorated with chocolate ganache and chilli flakes, pre-sliced. Without artificial colours and flavours.



67 g



21 PCS C/S — 192 C/S PAL



DEFROST 4°C · 240'



or MROWAVE 650W · 30 sec



THAW &amp; SERVE



5002007



## Pecan caramel farmers brownie

new

Artisanal chocolate brownie made with real Belgian dark chocolate, Irish salted butter and eggs. Topped with smooth chocolate ganache, roasted pecans and drizzled with caramel, pre-sliced. Without artificial colours and flavours.



71 g



21 PCS C/S — 192 C/S PAL



DEFROST 4°C · 240'



or MROWAVE 650W · 30 sec



THAW &amp; SERVE



5000330



## Brownie double choc

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



60 g



2 x 24 PCS C/S — 162 C/S PAL



DEFROST 22°C · 45'



THAW &amp; SERVE



# Muffins

panesco  
keep exploring

5001606



## Muffin apple cinnamon

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

 110 g

 20 PCS C/S — 160 C/S PAL

 DEFROST 22°C · 60'

 THAW & SERVE



5001605



## Muffin multiseed red fruit

Multi-seeded muffin (with linseed, millet, sunflower seeds and sesame) filled with red fruits puree (strawberry, blackberry and raspberry), decorated with a crumble of red fruits (mix of currants, blackberries and blueberries).

 110 g

 20 PCS C/S — 160 C/S PAL

 DEFROST 22°C · 60'

 THAW & SERVE



5000677



## Muffin double choc chip single wrapped

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

 90 g

 40 x 1 PCS C/S — 60 C/S PAL

 DEFROST 22°C · 45'

 THAW & SERVE



5001607



## Muffin chocolate salted caramel

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

 110 g

 20 PCS C/S — 160 C/S PAL

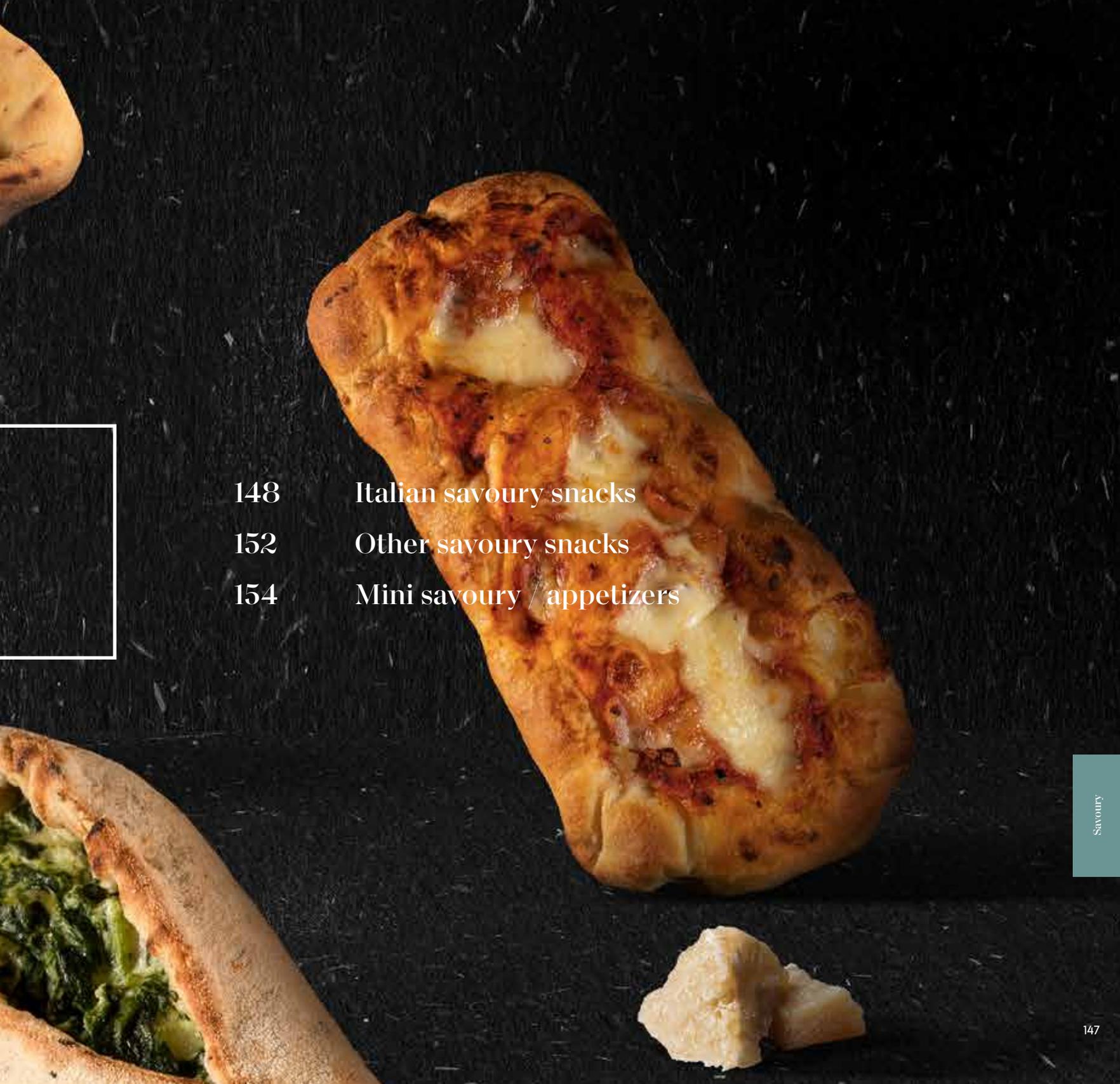
 DEFROST 22°C · 60'

 THAW & SERVE





Savoury

- 
- 148 Italian savoury snacks
  - 152 Other savoury snacks
  - 154 Mini savoury / appetizers

# Italian savoury snacks

5001765



## Cestino ham mozzarella

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.



120 g



25 PCS C/S — 104 C/S PAL



DEFROST 22°C · 30'



BAKING 200°C · 8-11'



SERVE HOT



5001764



## Cestino veggie mozzarella

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.



120 g



25 PCS C/S — 104 C/S PAL



DEFROST 22°C · 30'



BAKING 200°C · 8-11'



SERVE HOT



5000867



## Pizza Sorrentina tomato mozzarella

Traditional, hand-folded canoe-shaped pizza base filled with tomato passata and mozzarella, baked on stone.



150 g



8 x 4 PCS C/S — 84 C/S PAL



DEFROST 22°C · 30'



BAKING 200°C · 8-11'



SERVE HOT



5002015



## Pizza Sorrentina ricotta spinach

new

Traditional, hand-folded canoe-shaped multiseed pizza base (pumpkin, sunflower & poppy seeds, linseed and millet) filled with Italian cheeses (ricotta, mozzarella, Parmigiano Reggiano DOP) and spinach, baked on stone.



180 g



15 PCS C/S — 156 C/S PAL



DEFROST 22°C · 30'



BAKING 200°C · 8-11'



SERVE HOT



5002016



## Pizza caruso potato mushroom

new

Hand-folded bow-shaped pizza base filled with mozzarella, potato dices, cep mushrooms (porcini), parsley and rosemary, baked on stone.

 **170 g**

 **10 PCS C/S — 156 C/S PAL**

 **DEFROST 22°C · 30'**

 **BAKING 200°C · 8-11'**

 **SERVE HOT**



5002017



## Pizza caruso vegetables pesto

new

Hand-folded bow-shaped multiseed pizza base (pumpkin, sunflower & poppy seeds, linseed and millet) filled with mozzarella, basil pesto, pecorino cheese, grilled courgettes and grilled red bell pepper, baked on stone.

 **180 g**

 **10 PCS C/S — 156 C/S PAL**

 **DEFROST 22°C · 30'**

 **BAKING 200°C · 8-11'**

 **SERVE HOT**



5002014



## Pizza tasca mozzarella vegetables

new

Pizza base made from the finest Italian wheat flour (Type 00 flour) folded together by hand into a typical tasca-shape (pouch). Filled with mozzarella, grilled bell peppers, aubergines and courgettes.

 **180 g**

 **30 PCS C/S — 80 C/S PAL**

 **DEFROST 22°C · 30'**

 **BAKING 200°C · 8-11'**

 **SERVE HOT**



5002013

## Pizza tasca chicken pesto

new

Pizza base made from the finest Italian wheat flour (Type 00 flour) folded together by hand into a typical tasca-shape (pouch). Filled with pieces of chicken breast, mozzarella, basil pesto, Grana Padano and Pecorino Romana cheese.

 **180 g**

 **30 PCS C/S — 80 C/S PAL**

 **DEFROST 22°C · 30'**

 **BAKING 200°C · 8-11'**

 **SERVE HOT**



# Italian savoury snacks

5002011



## Schiacciata farcita margherita

new

Traditional Italian Schiacciata, a type of stone baked focaccia with an open crumb structure, topped with mozzarella, tomato-passata, extra virgin olive oil and oregano.



120 g



14 x 3 PCS C/S — 56 C/S PAL



DEFROST 22°C · 15'



BAKING 180°C · 3-5'



SERVE HOT



5001686



## Oval pizzetta salami arrabiata

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.



135 g



24 PCS C/S — 96 C/S PAL



BAKING 200°C · 8-10'



SERVE HOT



5001684



## Oval pizzetta multigrain vegetables

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



135 g



24 PCS C/S — 96 C/S PAL



BAKING 200°C · 8-10'



SERVE HOT



5001467



## Filled focaccia mediterranea

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

**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**



5001373

## Filled panini chicken cheese

Paprika dusted panini with chicken, cheese & tomato sauce.

**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**



5001280



## White 4-to-share with garlic

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.

**150 g**

**12 PCS C/S — 120 C/S PAL**

**DEFROST 22°C · 15'**

**BAKING 200°C · 8-10'**

**PART BAKED**



# Other savoury snacks

5001682

## Quiche lorraine square

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



200 g



18 PCS C/S — 126 C/S PAL



BAKING 170°C · 40-44'



SERVE HOT



5001683



## Quiche spinach goat cheese square

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



200 g



18 PCS C/S — 126 C/S PAL



BAKING 170°C · 40-44'



SERVE HOT



5001683

5001508

## Minced meat roll

Puff Pastry with spicy minced pork and beef.

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



2504283

## Belgian sausage roll

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

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



5001649

## Croissant ham cheese filling

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

-  **100 g**
-  **2 x 30 PCS C/S — 56 C/S PAL**
-  **DEFROST 22°C · 30'**
-  **BAKING 170°C · 20-22'**
-  **SERVE HOT**



5000023

## Dutch cheese lattice

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

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



# Mini savoury / appetizers

5001929

## Mini beef cheeseburger

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

-  **20.8 g**
-  **3 x 40 PCS C/S — 126 C/S PAL**
-  **BAKING 180°C · 5-6'**
-  **or MROWAVE 750W · 90 sec**
-  **SERVE HOT**



5001930

## Mini veggie cheeseburger

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

-  **23.3 g**
-  **3 x 40 PCS C/S — 126 C/S PAL**
-  **BAKING 180°C · 5-6'**
-  **or MROWAVE 750W · 90 sec**
-  **SERVE HOT**



5001926

## Mini pizza bagel cheeseburger

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

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



5001925

## Mini pizza bagel prosciutto

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

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



5001307



## Mini pizzetta apéro

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

**30 g**

**30 x 4 PCS C/S — 104 C/S PAL**

**DEFROST 22°C · 15'**

**BAKING 220°C · 7-8'**

**SERVE HOT**



5001680



## Mini pizza cup mix

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

**± 28 g**

**± 75 PCS C/S - 3 X00 g PCS C/S — 168 C/S PAL**

**DEFROST 22°C · 15'**

**BAKING 180°C · 6-8'**

**SERVE HOT**



5001305

## Mini bruschetta mix

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.

**38 g**

**3 x (3 x 3) PCS C/S — 104 C/S PAL**

**DEFROST 22°C · 15'**

**BAKING 180°C · 4-6'**

**SERVE HOT**



5001926 - 5001925

# Mini savoury / appetizers

5000849

## Mini tartelette apéro mix

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.

**18 g****5 x (6 x 5)PCS C/S — 144 C/S PAL****BAKING 180°C · 12-15'****SERVE HOT**

5001435



## Gluten-free roll raisin nuts

Gluten-free fruits roll with walnuts and raisins.

 **60 g**

 **36 x 1 PCS C/S — 88 C/S PAL**

 **DEFROST 22°C · 30'**

 **THAW & SERVE**



5001777



## Gluten-free roll multiseed

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

 **82 g**

 **40 x 1 PCS C/S — 112 C/S PAL**

 **DEFROST 22°C · 60'**

 **THAW & SERVE**



5001776



## Gluten-free bread slices mix

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.

 **110 g**

 **2 x 12 x 5 PCS C/S — 112 C/S PAL**

 **DEFROST 22°C · 30'**

 **THAW & SERVE**



5001436



## Gluten-free choc chip cookie

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

 **40 g**

 **50 x 1 PCS C/S — 88 C/S PAL**

 **DEFROST 22°C · 60'**

 **THAW & SERVE**







5001846	BLUEBERRY RED VELVET CAKE	•	•				•											
2104370	BOCATA 140	•																
2104401	BOULOT WITH SOURDOUGH MULTISEED	•											•					
2104400	BOULOT WITH SOURDOUGH WHITE	•																
5000617	BOWL BREAD	•															•	
2104357	BRIOCHE BUN 85	•										•						
5001676	BRIOCHE BUN MINI 10	•	•									•						
2104204	BRIOCHE BUN PRE-SLICED 30	•										•						
2104377	BRIOCHE BUN PRE-SLICED 85	•										•						
2104386	BRIOCHE BUN RUSTIC 30	•										•						
2104425	BRIOCHE HOT DOG ROLL 70	•										•						
5000330	BROWNIE DOUBLE CHOC	•	•				•					•	•					
5000622	BRUSSELS WAFFLE	•	•									•						
5000469	BÛCHETTE CAMPAGNARDE 340	•																

C

5000970	CARIBBEAN TWIST	•	•				•	•										
5001765	CESTINO HAM MOZZARELLA	•						•										
5001764	CESTINO VEGGIE MOZZARELLA	•						•										
5001843	CHEESE GRATIN ROLL	•						•										
5002006	CHILI CINNAMON FARMERS BROWNIE	•	•				•	•									•	
5000574	CHOC CHIP COOKIE	•	•				•	•										
5001850	CHOCOLATE BARLET	•	•					•										
5001364	CHOCOLATE CREAM CAKE	•	•				•	•										
5001958	CHOCOLATE FUDGE CAKE	•	•				•	•										
5001844	CHOCOLATE SALTED CARAMEL DELIGHT	•	•				•	•	•									
2104384	CIABATTA 105	•																
2104368	CIABATTA FB 120	•																
5000935	CIABATTA PRE-GRILLED PRE-SLICED 120	•																
2104395	CIABATTA SEEDED 85	•															•	
5001612	CIABATTA SQUARE FB PRE-SLICED	•																
5001473	CINNAMON SWIRL	•	•					•										
5001914	CLASSIC CHEESECAKE	•	•				•	•										
5001453	CRAMIQUE	•	•					•										
5001454	CRAQUELIN	•	•					•										
5001648	CROISSANT ALMOND FILLING	•					•	•	•									
5001592	CROISSANT ARTISANAL AU BEURRE 60	•	•					•										

# Alphabetical list of products - Allergens

LEGENDA ALLERGENS P. 167

*C*



5001996	CROISSANT ARTISANAL AU BEURRE 70	•	•					•											
5000655	CROISSANT AU BEURRE 65	•	•					•											
2004117	CROISSANT AU BEURRE FB 45	•						•											
5000914	CROISSANT AU BEURRE FB 55	•						•											
5001751	CROISSANT AU BEURRE MULTIGRAIN 80	•						•											
2104670	CROISSANT BUN	•	•					•											
5001647	CROISSANT CHOCOLATE HAZELNUT FILLING	•					•	•	•										
5001211	CROISSANT CURVED 100	•	•					•											
5002001	CROISSANT CURVED MULTIGRAIN 85	•	•					•									•		
5001673	CROISSANT DOUBLE COLOUR CHOCO FILLED	•	•				•	•	•										
5001674	CROISSANT DOUBLE COLOUR RASPBERRY FILLED	•	•					•	•										
5001649	CROISSANT HAM CHEESE FILLING	•	•					•	•										
5000640	CROSTATA AL LIMONE	•	•					•											
5001800	CRYSTAL ROLL BEER PRE-SLICED	•						•											
5001801	CRYSTAL ROLL RUSTIC PRE-SLICED	•						•											
5001802	CRYSTAL ROLL SEEDED PRE-SLICED	•					•	•									•		
5001987	CRYSTAL ROLL SQUARE PRE-SLICED	•						•											

*D*

5000732	DANISH CUSTARD CROWN	•	•					•	•										
5001472	DANISH MIX	•	•					•	•										
5001995	DANISH RYE BREAD PRE-SLICED	•						•											
5001986	DANISH SANDWICH ROLL MULTIGRAIN PRE-SLICED	•						•											
5001985	DANISH SANDWICH ROLL WHEAT-OAT PRE-SLICED	•						•											
5002008	DARK CHOCOLATE FARMERS BROWNIE	•	•				•	•											
2104389	DEMI BAGUETTE FB 120	•						•											
5000575	DOUBLE CHOC CHIP COOKIE	•	•				•	•											
5000023	DUTCH CHEESE LATTICE	•	•				•	•									•		

*F*

5001281	FARMERS BREAD DARK 500	•																•	
5001282	FARMERS BREAD WHITE 600	•																	
5000979	FEUILLETÉ AUX POMMES	•						•											
2104402	FIBER RICH BAGNAT DARK	•						•											
2104388	FIBER RICH BAGNAT WHITE	•						•											
5001467	FILLED FOCACCIA MEDITERRANEA	•	•					•									•	•	



5001373	FILLED PANINI CHICKEN CHEESE	•	•			•	•			•								
5000791	FLAGUETTE	•					•											
5001149	FLAGUETTE DEMI-LUNE	•					•											
5001088	FLAGUETTE MILLER	•																•
5000961	FLAGUETTE TOMATO BLACK OLIVE	•					•											
5000709	FLANDERS SWEET PANCAKES	•	•				•											
5001288	FLAPJACK CHOCOLATE CHIP	•	•			•	•											
5001043	FLAPJACK FRUIT	•	•				•											
5001993	FOCACCIA MULTIGRAIN PRE-SLICED	•																
5000361	FOCACCIA OLIO FB	•																
5002019	FOCACCIA POMODORI	•																
5000265	FOCACCIA ROLL FINE HERBS PRE-SLICED	•																
5001990	FOCACCIA ROLL TOMATO & PESTO PRE-SLICED	•							•									
5002020	FOCACCIA ROSMARINO	•																
5001991	FOCACCIA TOMATO OREGANO PRE-SLICED	•																
5001992	FOCACCIA WHITE PRE-GRILLED PRE-SLICED	•																

**G**

5001776	GLUTEN-FREE BREAD SLICES MIX					•	•											
5001436	GLUTEN-FREE CHOC CHIP COOKIE		•			•	•	•										
5001777	GLUTEN-FREE ROLL MULTISEED						•											
5001435	GLUTEN-FREE ROLL RAISIN NUTS						•		•									
2104405	GOLDEN SOFT DEMI BAGUETTE 140	•						•										
2104404	GOLDEN SOFT DEMI BAGUETTE MULTISEED 140	•					•	•										•

**I**

5001366	ICED CARROT CAKE	•	•			•	•	•										
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**K**

2104532	KAISER ROLL	•																
2103232	KAISER ROLL MULTISEED	•																
5001099	KAISER ROLL SCHWARZWALD	•				•												•













# *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.

# Legenda labels



The product is prepared with sourdough.



The products is baked in a stone oven.



This product is 'fiber rich'.



This product is a source of fibre.



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 07/2021. 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](http://www.panesco.com).









## **DIRECTIONS FOR USE**

The weights and dimensions per piece mentioned in this catalogue are the average and may vary within specific tolerances.

It is important to know that the mentioned dimensions of the products are these measured frozen (not baked)

Please visit our website [www.panesco.com](http://www.panesco.com)

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

## **COLOPHON**

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