



catalogue



panesco
keep *exploring*

2022-2023

panesco
keep exploring



We all are
panesco.



*We all are
explorers.*

For explorers,
like you



What makes you unique? What sets your business apart?
Is it your personal style? Your creations? Or the ingredients
you choose to work with? Chances are it's a bit of all three.

So, how can you spark your customers' senses?
Trigger their curiosity?

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.

We are here to fuel chefs' creativity.

#keepexploring



*unexpected
compilations*

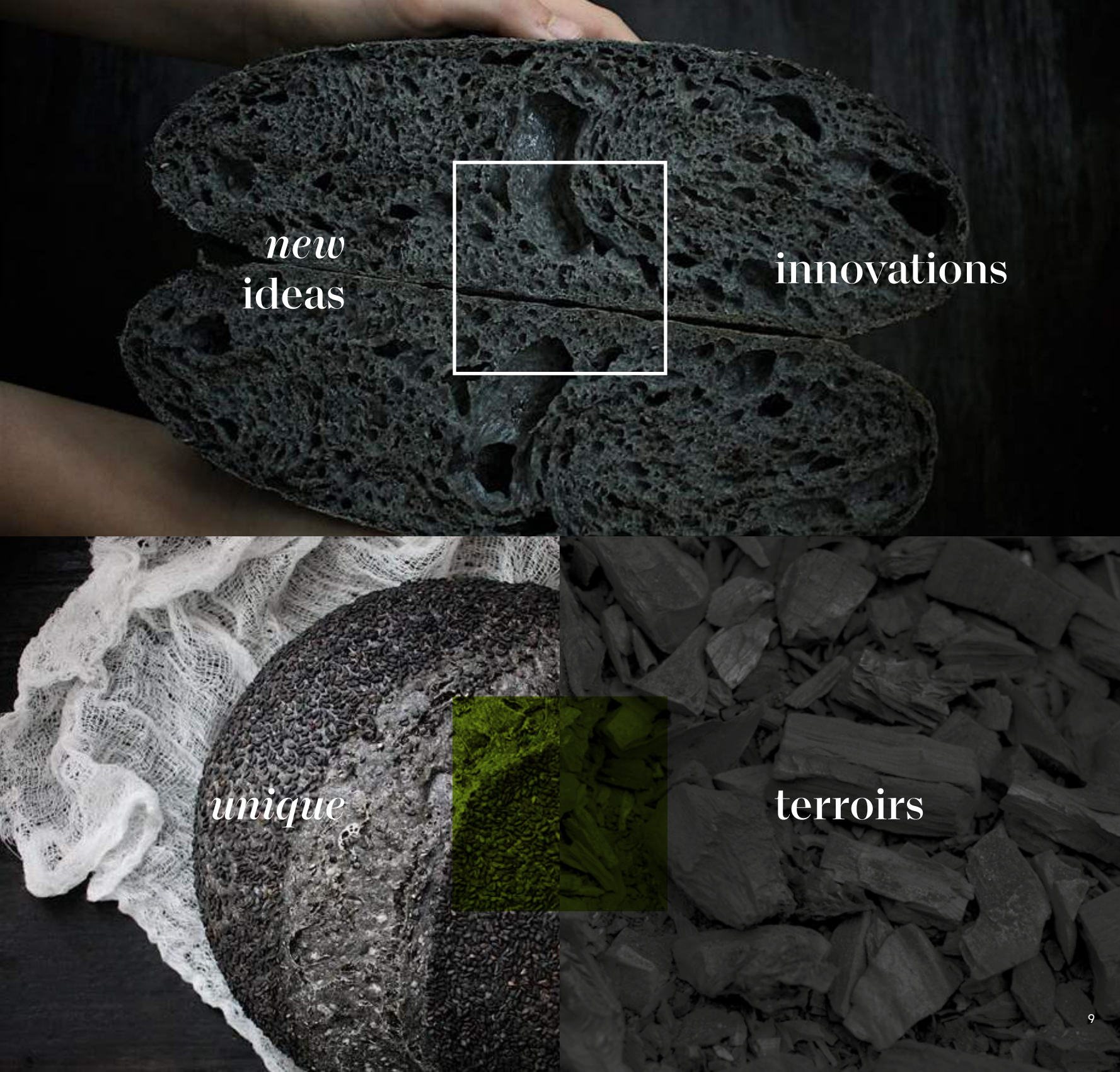
*flavours
& textures*



*sensory
exploration*



*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 palate.

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.



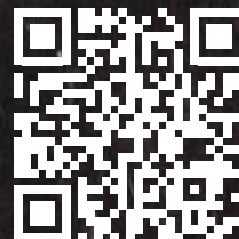
Inspiration
from chefs
to chefs

But we also give voice to chefs, food makers and creators, to help you unleash your creative power.

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

Looking for more inspiration from chefs to chefs?
Scan the code with your smartphone or go to
www.panESCO.com/en-en/recipes

Together, we keep exploring.







Made with *fire*

No bread without fire. Large stone ovens heated indirectly with untreated beech wood give these breads an incredible aroma and rich, dark, and crispy crust. The authentic, hand-twisted recipe with Mediterranean sea salt, natural active sourdough and long and slow fermentation deliver an artisan and robust look and delicious, moist open crumb.

Explore our artisan wood-fired loaves page 78





New

Luc Callebaut & Nathalie Vanhaver
Master cheese maturers Callebaut-Vanhaver

Looking for more inspiration from chefs to chefs?
Scan the code with your smartphone
or go to www.panesco.com







Hand-twisted and baked on stone

Perfected by our chefs, the hallowed recipe of the Artisan bistro twists is carefully checked at every turn. These broad baguettes are made with rye sourdough and receive long resting and maturation times (2 x 12h), resulting in extra flavour and a moist semi-open crumb. What are you waiting for? Just serve on a cutting board and place it on the table - your customers will do the rest.

Explore our Artisan bistro twists page 73





Great recipe, *great shape*

Experience our artisan half-baguettes, a baguette range excelling in taste, texture and convenience. Irresistible classics and a spicy 'gourmand' recipe complete the range in full delight.

Explore our Artisan bûchettes page 70



Looking for more inspiration from chefs to chefs?
Scan the code with your smartphone
or go to www.panesco.com



Marco Van Rutten

Executive chef NH Hotel Krasnapolsky Amsterdam

panesco
keep exploring

New







A shiny *crispy delight*

There is a fine line between patisserie and viennoiserie – where the quality is at its peak, without sacrificing convenience. And on that line, you'll find our completely hand-crafted open shapes. Experience extraordinary layering, resulting in a beautiful, authentic shape with a rich and buttery taste, finished with a fruity touch.

Explore our crispy open shapes page 98





The excitement of *reinventing a classic*

Hand-folded into a cup, this new croissant shape hides one deliciously creamy secret inside. Ready to explore it?

Explore our fully baked croissant cups page 96





Hej, *Scandinavia!*

Kannelbullar, Kanelsnegl or Danish snails. No matter what you call this sweet treat, one bite in and your customers will be hooked. These Scandinavian delights in 3 different flavours have been a must-have at the dinner table since the 16th century. Now, perfected with soft dough, they're ready to make an introduction here.

Explore our Danish snails page 100





New

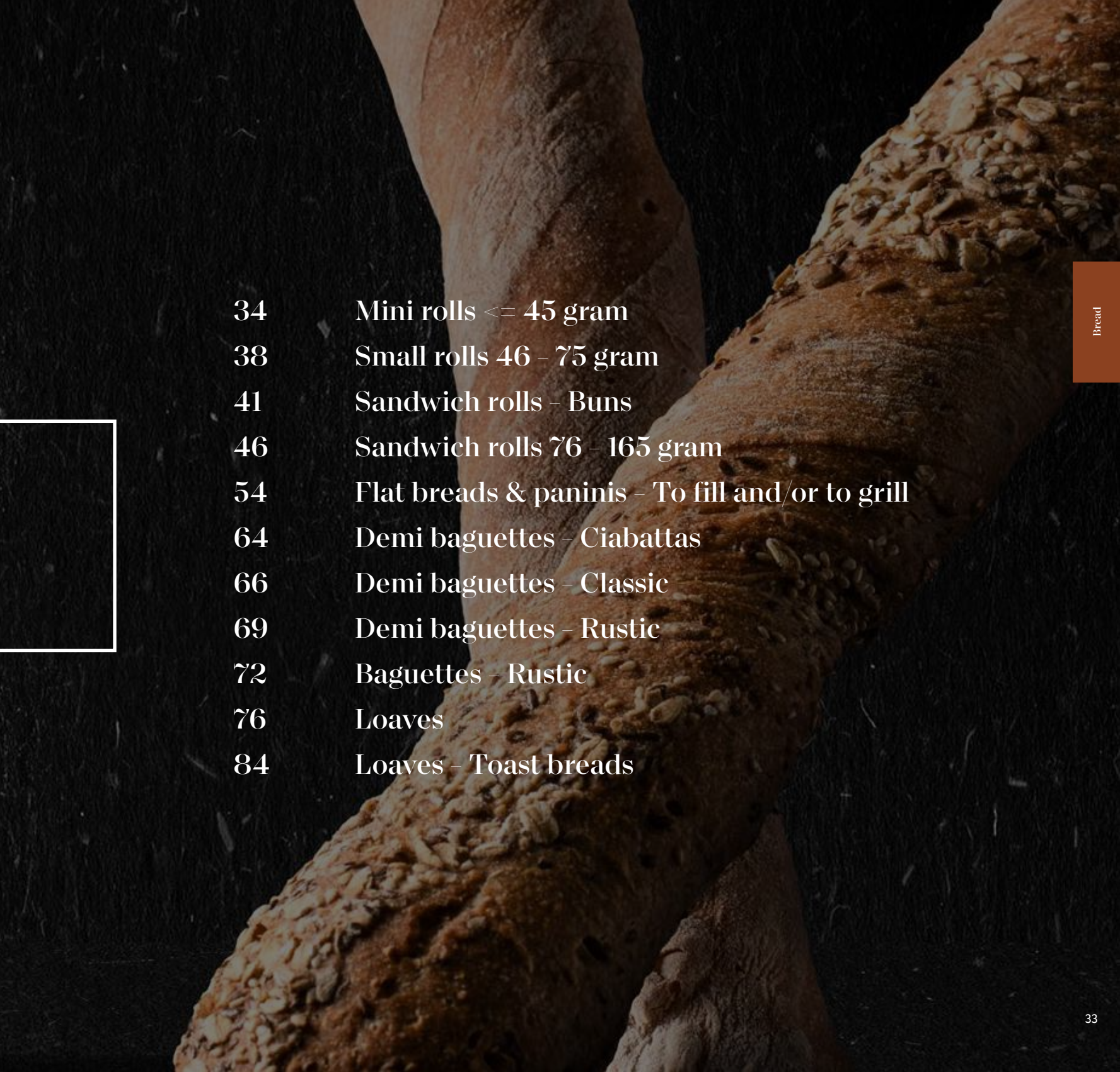
Oat of this world

Looking to get all your fibre in one go? To spoil your customers with a quick and healthy boost for the day? These moist oatmeal sponge cakes with their firm and crunchy bite are just what your customers need.

Explore our porridge breads page 110

A close-up photograph of two loaves of bread against a dark, textured background. The loaf on the left is a rustic, golden-brown loaf with a cracked crust. The loaf on the right is a similar loaf but covered in a dense layer of white and dark seeds, including sesame and flax. The word "Bread" is written in a white serif font across the center of the image.

Bread



34	Mini rolls \leq 45 gram
38	Small rolls 46 – 75 gram
41	Sandwich rolls – Buns
46	Sandwich rolls 76 – 165 gram
54	Flat breads & paninis – To fill and/or to grill
64	Demi baguettes – Ciabattas
66	Demi baguettes – Classic
69	Demi baguettes – Rustic
72	Baguettes – Rustic
76	Loaves
84	Loaves – Toast breads

Mini rolls \leq 45 gram

5002091



Mini soft roll mix

Assorted box of 3 different soft mini rolls: 80 dark multigrain rolls, 80 wheat bran rolls, 80 multigrain rolls decorated with oat flakes, linseed, sesame and sunflower seeds.



17 g



6 X 40 PCS C/S - 60 C/S PAL



DEFROST 22 °C · 30'



THAW & SERVE



2104711



Mini brioche roll

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



27 g - 8,5 cm



6 X 25 PCS C/S - 36 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 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



2104379



Mini classic roll 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



With seasalt from the
Algarve, scooped by hand,
these linea rustichini rolls
are quite *unique &*
indispensable.

5000550



Mini rustic roll 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



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



Mini rolls \leq 45 gram

5001355



Mini pagnottella classico 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



5001279



Mini pagnottella mediterranea 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



5001265



Mini pagnottella rustica

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

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



2104392



Mini ciabatta FB mix

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



40 g



3 X 25 PCS C/S - 56 C/S PAL



BAKING 200 °C · 3-4'



FULLY BAKED



5000855



Pane fiesta

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



240 g



24 PCS C/S - 40 C/S PAL



DEFROST 22 °C · 15'



BAKING 180 °C · 14-16'



PART BAKED



5000511



Marguerite

Tear & share loaf made of 7 classic white rolls (± 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

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



300 g



18 PCS C/S - 40 C/S PAL



DEFROST 22 °C · 15'



BAKING 180 °C · 14-16'



PART BAKED



Small rolls 46 - 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



5001862 – 5001863 – 5001864

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 & SERVE



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



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 46 - 75 gram

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



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



2104425



Brioche hot dog roll

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



5001676



Brioche bun mini

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



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



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



Sandwich rolls Buns

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



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



5001840



Multi seed'r bun

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



110 g - Ø 10 cm



40 PCS C/S - 96 C/S PAL



DEFROST 22 °C · 30'



THAW & SERVE



5001983



Soft bun rustic pre-sliced 80

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

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



5001982



Soft bun potato turmeric pre-sliced 80

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 & SERVE



*A bun for every taste bud.
Perfect for creating your
own delicious and unique
signature burgers.*

Sandwich rolls Buns

5002076



Crystal roll seeded pre-sliced

new
packaging

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



60 PCS C/S - 32 C/S PAL



BAKING 200 °C · 3-4'



FULLY BAKED



5002075



Crystal roll rustic pre-sliced

new
packaging

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



60 PCS C/S - 32 C/S PAL



BAKING 200 °C · 3-4'



FULLY BAKED



5002074



Crystal roll beer pre-sliced

new
packaging

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



60 PCS C/S - 32 C/S PAL



BAKING 200 °C · 3-4'



FULLY BAKED



5002077



Crystal roll square pre-sliced

new
packaging

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



48 PCS C/S - 32 C/S PAL



BAKING 200 °C · 3-4'



FULLY BAKED



5001675



Laugen bun pre-sliced

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'



THAW & SERVE



5001725



Laugen hot dog bun pre-sliced

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



DEFROST 22 °C · 30'



THAW & SERVE



Bread

Or do you prefer our
brioche hotdog roll in
our 'Small rolls' for your
delicious *gourmet burgers*?

See page 40

5001725



Sandwich rolls 76 - 165 gram

5001509



Rustic white diamond

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

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

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

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



Sandwich rolls 76 - 165 gram

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

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



DEFROST 22 °C · 15'



THAW & SERVE



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



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



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



Sandwich rolls 76 - 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



5001988 - 5001989

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



Rose roll pumpkin 110

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

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



Explore the
sensorial taste
& *freshness* of
our *artisan* rose
rolls!



- *Handcrafted*, manually folded rolls
- Baked on *stone*
- An expressive, *crackling crust* and moist, airy crumb
- An extraordinary *freshness* due to 2 'secret' ingredients: potato flakes & natural yoghurt

Sandwich rolls 76 - 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 · 3-4'



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 · 3-4'



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 · 3-4'



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 · 3-4'



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 · 3-4'



FULLY BAKED



5001985



Danish sandwich roll wheat-oat pre-sliced

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



BAKING 200 °C · 3-4'



OR GRILL 220 °C · 3-5'



FULLY BAKED



5001986



Danish sandwich roll multigrain pre-sliced

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



BAKING 200 °C · 3-4'



OR GRILL 220 °C · 3-5'



FULLY BAKED



5001986

Flat breads & paninis

To fill and/or to grill

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 · 3-4'



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 · 3-4'



FULLY BAKED



5002011



Schiacciata farcita margherita

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



5001994



Schiacciata lingua romana

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 · 3-4'



FULLY BAKED



Schiacciata Romana, a flatbread that *stands out* with taste, lightness and true *Mediterranean flair!*

- A traditional *Italian recipe*: schiacciare means 'press with the fingers'
- Romana is a typical *Italian way of baking*: short at high temperature on stone
- The dough is *flavoured* with a splash of extra virgin olive oil and a bit of sea salt
- A delicate *crispy crust* characterized by its typical humps, irregular baking stains and delightful *airy crumb*



Flat breads & paninis To fill and/or to grill

5001992



Focaccia white pre-grilled pre-sliced

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



BAKING 200 °C · 3-4'



OR GRILL 220 °C · 3-5'



FULLY BAKED



5001993



Focaccia multigrain pre-sliced

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



BAKING 200 °C · 3-4'



OR GRILL 220 °C · 3-5'



FULLY BAKED



5001991



Focaccia tomato oregano pre-sliced

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



BAKING 200 °C · 3-4'



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 - 3-4'



FULLY BAKED



5001990

Focaccia roll tomato & pesto pre-sliced

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



BAKING 180 °C - 3-4'



FULLY BAKED



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'



BAKING 200 °C - 3-4'



FULLY BAKED



Typical focaccia characteristics:
from the small dents on the surface, the moist and dense crumb, to the full sensorial richness of Mediterranean ingredients and olive oil.

Flat breads & paninis To fill and/or to grill

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



BAKING 200 °C - 3-4'



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



BAKING 200 °C - 3-4'



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 - 3-4'



FULLY BAKED



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

5001979



Lebanese flat bread white

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



10 X 7 PCS C/S - 96 C/S PAL



DEFROST 22 °C · 120'



THAW & SERVE



5001980



Lebanese flat bread wholemeal

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



10 X 7 PCS C/S - 96 C/S PAL



DEFROST 22 °C · 120'



THAW & SERVE



5001981



Lebanese flat bread beetroot

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



10 X 7 PCS C/S - 96 C/S PAL



DEFROST 22 °C · 120'



THAW & SERVE



5001980

Flat breads & paninis To fill and/or to grill

5001977



Naan flat bread white pre-folded

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 · 3-4'



OR GRILL 220 °C · 3-5'



SERVE HOT



5001978



Naan flat bread multiseed pre-folded

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 · 3-4'



OR GRILL 220 °C · 3-5'



SERVE HOT



5001978

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



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



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



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 · 3-4'



FULLY BAKED



Flat breads & paninis To fill and/or to grill

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



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



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



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



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



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



Demi baguettes Ciabattas

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 · 3-4'



FULLY BAKED



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 · 3-4'



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



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



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 Classic

2104361



Premium plus petit pain 85

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



85 g - 18 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



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



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



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



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 · 3-4'



FULLY BAKED



Demi baguettes Classic

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



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 rustica 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

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



4800116



Artisan bûchette white

new

Artisan, half baguette from wheat and rye flour, enriched with wheat germs, and liquid active rye sourdough. The long resting and maturation times (2x 12h) bring extra flavour to the moist and semi-open crumb. Convenient, rectangular shape.



115 g



40 PCS C/S - 48 C/S PAL



DEFROST 22 °C · 15'



BAKING 180 °C · 9-11'



PART BAKED



4800107



Artisan bûchette multiseed

new

Artisan half baguette from wheat flour, liquid active rye sourdough and malted barley. Enriched with linseed, sesame seeds, sunflower seeds and oats. The long resting and maturation times (2x 12h) bring extra flavour to the moist and semi-open crumb. Convenient, rectangular shape.



125 g



40 PCS C/S - 48 C/S PAL



DEFROST 22 °C · 15'



BAKING 180 °C · 9-11'



PART BAKED



4800106



Artisan bûchette red pepper

new

Artisan, half baguette from wheat flour and liquid active rye sourdough, enriched with bell pepper, dried tomatoes, chili pepper and a hint of tabasco. The long resting and maturation times (2x 12h) bring extra flavour to the moist and semi-open crumb. Convenient, rectangular shape.



125 g



40 PCS C/S - 48 C/S PAL



DEFROST 22 °C · 15'



BAKING 180 °C · 9-11'



PART BAKED





4800116 - 4800107 - 4800106

Artisan bûchettes,
more *crispy, moisty* and
flavoured than ever: the
ideal *sandwich* carriers!

panesco
keep exploring

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



Baguettes Rustic

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



5001734 - 5001733

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



5001734



Artisan bistro twist white

new

Impressive, artisan broad baguette from wheat and rye flour, with rye sourdough. The long resting and maturation times (2x 12h) bring extra flavour to the moist and semi-open crumb. A real craft product with an authentic taste, twisted by hand and baked on stone.



250 g



15 PCS C/S - 48 C/S PAL



DEFROST 22 °C · 15'



BAKING 180 °C · 9-11'



PART BAKED



5001733



Artisan bistro twist multiseed

new

Impressive, artisan broad multigrain baguette from wheat with malted barley and rye sourdough. Enriched and decorated with linseed, sesame seeds, sunflower seeds and oat flakes. The long resting and maturation times (2x 12h) bring extra flavour to the moist and semi-open crumb. A real craft product with an authentic taste, twisted by hand and baked on stone.



250 g



15 PCS C/S - 48 C/S PAL



DEFROST 22 °C · 15'



BAKING 180 °C · 9-11'



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

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



5001857

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



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 · 9-11'



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 · 9-11'



PART BAKED



Loaves

5001453



Cramique

Belgian brioche loaf with raisins.



300 g



6 PCS C/S - 88 C/S PAL



DEFROST 22 °C · 120'



THAW & SERVE



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 & 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



2104414

5000922



Organic pavé au levain

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

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

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



Loaves

5002062



Artisan wood-fired loaf naturo

new

Artisan, handcrafted loaf with wheat flour (partly wholemeal), wheat germs, olive oil, rye sourdough and sea salt. Long resting times and a gentle baking process in a wood-fired stone oven, result in a strong aromatic crust and a moist crumb. Dusting with durum semolina. E-free.



380 g



7 PCS C/S - 64 C/S PAL



BAKING 210 °C · 9-11'



PART BAKED



5002061



Artisan wood-fired loaf tomato & herbs

new

Artisan, handcrafted wheat loaf with sundried tomatoes, garlic, onions, oregano, olive oil, rye sourdough and sea salt. Long resting times and a gentle baking process in a wood-fired stone oven, result in a strong aromatic crust and a moist crumb. Flour dusted. E-free.



410 g



9 PCS C/S - 64 C/S PAL



BAKING 210 °C · 9-11'



PART BAKED



5002064



Artisan wood-fired loaf olives

new

Artisan, handcrafted wheat loaf (partly wholemeal) with green olives (10%), black olives (10%), oregano, rye sourdough and sea salt. Long resting times and a gentle baking process in an authentic wood-fired stone oven, result in a strong aromatic crust and a moist crumb. Dusting with durum semolina. E-free.



410 g



9 PCS C/S - 64 C/S PAL



BAKING 210 °C · 9-11'



PART BAKED



5002063



Artisan wood-fired loaf dried fruit

new

Artisan, handcrafted wheat loaf (partly wholemeal) with dried figs (12%), dried apricots (12%), dried dates (10%), almonds (3%), wheat germs, rye sourdough and sea salt. Long resting times and a gentle baking process in an authentic wood-fired stone oven, result in a strong aromatic crust and a moist crumb. Dusting with durum semolina. E-free.



410 g



11 PCS C/S - 64 C/S PAL



BAKING 210 °C · 9-11'

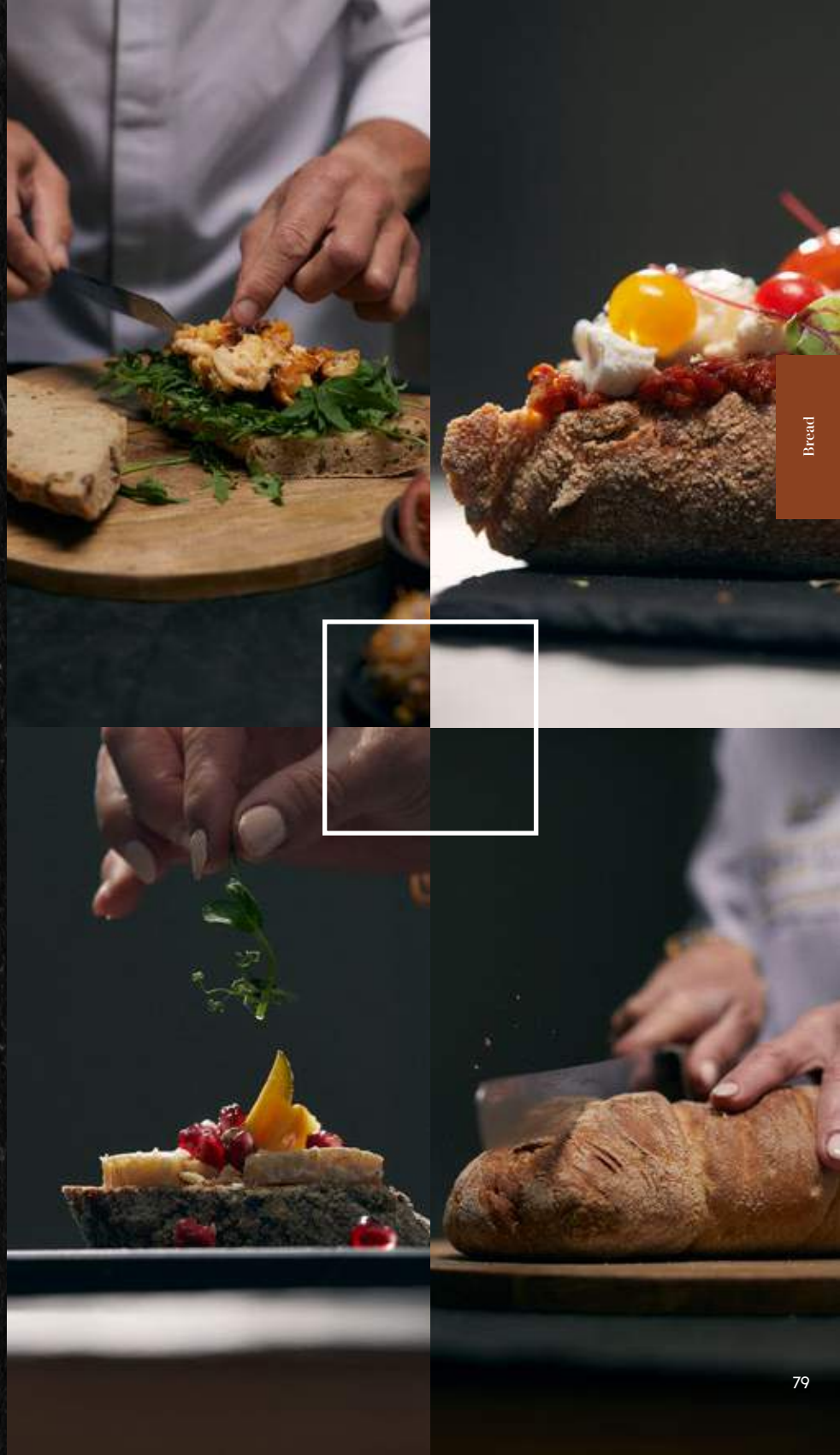


PART BAKED



Artisan *wood-fired*
loaves, the *baking*
trade in its most
traditional sense!

- A *unique taste* by gently processing the *natural ingredients*
- *Manual twisting* results in *authentic & robust* looks
- Baked in a *wood-burning stone oven*, following the rules of *authentic baking*
- Using *untreated beech wood*, gives an *inimitable taste* and *special aroma*



Loaves

5001282



Farmers bread white

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



5001281



Farmers bread dark

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



5000689



Wheat-spelt bread

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



5000688



Miller loaf

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



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



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



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



Loaves

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



2104665



Pavé garde chasse pre-sliced

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

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



2104372



Pavé garde chasse

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.



2050 g



4 PCS C/S - 36 C/S PAL



BAKING 210 °C · 19-21'



PART BAKED



5001604



Pavé garde messier

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



2104366

Pavé garde forestier

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.



2050 g



4 PCS C/S - 36 C/S PAL



BAKING 210 °C · 19-21'



PART BAKED



Loaves Toast breads

5001008



Sandwich bread white

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

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



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



BAKING 200 °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



BAKING 200 °C · 6-8' in baking bag



FULLY BAKED



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



5001995



Danish rye bread pre-sliced

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

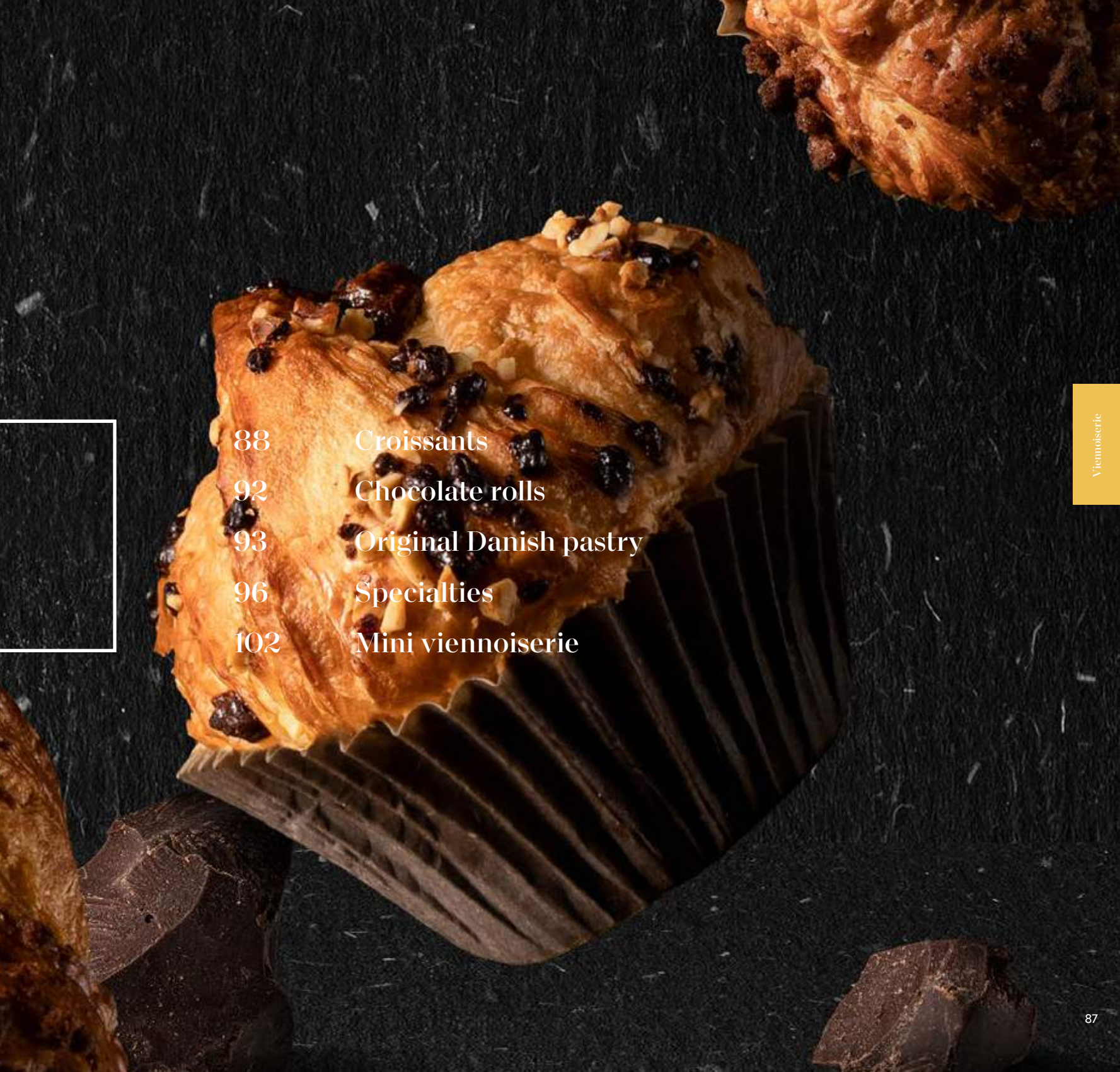


5001995



Viennoiserie





88	Croissants
92	Chocolate rolls
93	Original Danish pastry
96	Specialties
102	Mini viennoiserie

Croissants

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

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'



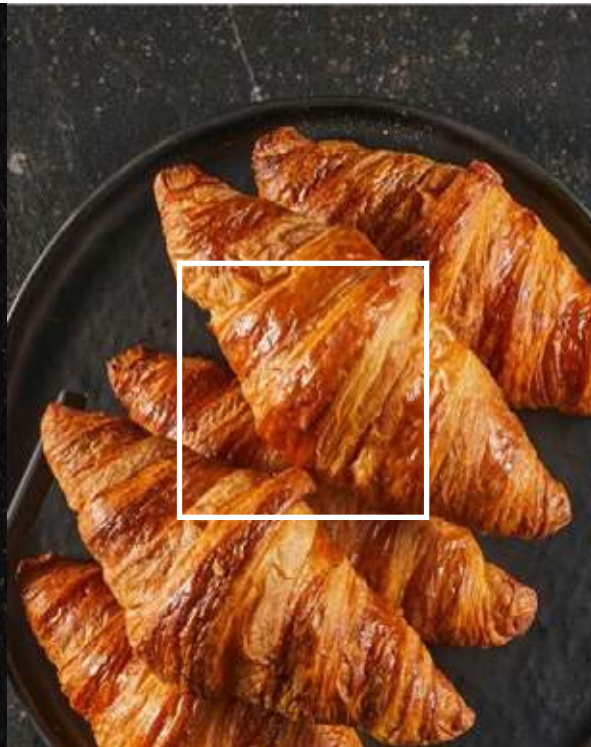
BAKING 170 °C · 17-19'



READY TO BAKE



Bring the *authentic taste of French tradition.*



- Exclusively made with the *best ingredients & fine French butter*
- A secret *French procedure* based on gentle lamination and slow fermentation
- *Exceptional quality* in terms of texture, flavour & aromatic richness

5000655



Croissant au beurre

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



5001851



Organic croissant au beurre

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

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



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



Croissants

5002001



Croissant curved multigrain

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



5002001

5001211



Croissant curved

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



*Curved croissants,
the croissants with a true
but different **sensorial**
experience in taste,
shape and use.*

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



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



Chocolate rolls

Premium *artisan*
viennoiserie,
the savoir-faire
of *French bakery*.

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



5001997



Pain au chocolat artisanal au beurre

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

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



Original Danish pastry, what makes it *unique*?

- **The lamination technique**

The rolling of dough and margarine into *ultra fine layers* has almost become Danish Culinary Heritage. The Danes even created an exclusive margarine for this process..

- **The ingredients**

Eggs and sugar are added to the dough. Eggs for better *volume and crispiness*. Sugar nourishes the rise of the dough resulting in an unseen *lightness*.

- **Temperature control**

The dough and margarine have precisely the same temperature when layered to prevent merging. Only in this case, the *perfect flaky crust* can be achieved.

- **Long resting times**

Time is an invisible ingredient but you can definitely taste that the *flavours get fuller*.



Original Danish pastry

5001919



Vegan mini danish crown mix

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



40 g



6 X 20 PCS C/S - 104 C/S PAL



DEFROST 22 °C · 15'



BAKING 180 °C · 13-15'



READY TO BAKE



5000971



Mini maple pecan plait

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



40 g



5 X 20 PCS C/S - 104 C/S PAL



DEFROST 22 °C · 15'



BAKING 180 °C · 13-15'



READY TO BAKE



5000929



Mini danish mix

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



40 g



110 PCS C/S - 104 C/S PAL



DEFROST 22 °C · 15'



BAKING 180 °C · 13-15'



READY TO BAKE



5000929

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



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



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



Specialties

4200422



Croissant cup chocolate hazelnut FB

new

Fully baked croissant with butter; manually folded and baked in a muffin paper cup (coloured according to the taste) resulting in a unique & differentiating shape. Filled with a chocolate-hazelnut paste and sprinkled with dark chocolate nibs & crushed hazelnuts. Made with 18% butter (share of total recipe).



73 g



24 PCS C/S - 112 C/S PAL



BAKING 200 °C - 3-4'



FULLY BAKED



4200423



Croissant cup speculoos FB

new

Fully baked croissant with butter; manually folded and baked in a muffin paper cup (co-branded with Lotus Biscoff) resulting in a unique & differentiating shape. Filled with a speculoos Lotus Biscoff spread and decorated with Lotus Biscoff cookie crumble. Made with 18% butter (share of total recipe).



73 g



24 PCS C/S - 112 C/S PAL



BAKING 200 °C - 3-4'



FULLY BAKED



Surprise your customers with fully baked cups of glory.

Quality & ease in every cup!

2104670



Croissant bun

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



2104670

Viennoiserie

Specialties

4200419



Diamond pastry custard raspberry FB

new

Fully baked pastry of laminated yeast dough, filled with vanilla custard and topped with fresh raspberries. The manual touch results in a nice diamond shape, with a beautiful, golden brown layering. Made with 20% butter (share of total recipe).



85 g



3 X 10 PCS C/S - 64 C/S PAL



BAKING 200 °C · 3-4'



FULLY BAKED



4200428



Diamond pastry orange chocolate FB

new

Fully baked pastry of laminated yeast dough, filled with orange fruit and chocolate cake, decorated with dark chocolate nibs. The manual touch results in a nice diamond shape, with a beautiful golden brown layering. Made with 19,5% butter (share of total recipe).



85 g



3 X 10 PCS C/S - 64 C/S PAL



BAKING 200 °C · 3-4'



FULLY BAKED



4200418



Diamond pastry apple cinnamon FB

new

Fully baked pastry of laminated yeast dough, filled with cinnamon flavoured apple puree and fresh apple dices, sprinkled with cinnamon sugar. The manual touch results in a nice diamond shape, with a beautiful golden brown layering. Made with 19,5% butter (share of total recipe).



85 g



3 X 10 PCS C/S - 64 C/S PAL



BAKING 200 °C · 3-4'



FULLY BAKED



4200420



Square pastry strawberry rhubarb FB

new

Fully baked pastry of laminated yeast dough, with a strawberry filling and pieces of fresh rhubarb, decorated with roasted almond flakes. The manual touch results in a nice square shape, with a beautiful golden brown layering. Made with 18% butter (share of total recipe).



80 g



4 X 12 PCS C/S - 64 C/S PAL



BAKING 200 °C · 3-4'



FULLY BAKED



Open shaped
'snacking'
viennoiserie:
eye-catching like a
diamond, *traditional*
like a square!

- A *rich & buttery* taste, balanced with a *sweet or sour touch* of the fruit fillings
- *Handicraft* to the full: manual shaping, filling and topping
- An *extraordinary layering*, resulting in a beautiful, *authentic* shape
- Benefiting the *fully baked* technology: time & energy saving on defrosting & baking



Specialties

5002071



Danish snail cinnamon

new

Authentic Danish soft cinnamon whirl (snail) made from brioche-like yeast dough, filled with the famous Lord Mayor filling (white and brown sugars with cinnamon). 1 piping bag with white icing for decoration enclosed.



100 g



4 X 12 PCS C/S - 104 C/S PAL



DEFROST 22 °C · 30'



BAKING 180 °C · 12-14'



READY TO BAKE



5002072



Danish snail forest fruit

new

Authentic Danish soft whirl (snail) made from brioche-like yeast dough, filled with forest fruit (black currants, strawberries, blackberries & raspberry jam). 1 bag with sugar nibs for decoration enclosed.



100 g



4 X 12 PCS C/S - 104 C/S PAL



DEFROST 22 °C · 30'



BAKING 180 °C · 12-14'



READY TO BAKE



5002073



Danish snail chocolate

new

Authentic Danish soft cinnamon whirl (snail) made from brioche-like yeast dough, filled with the famous Lord Mayor filling (white and brown sugars with cinnamon) and dark chocolate chips. 1 piping bag with brown icing for decoration enclosed.



100 g



4 X 12 PCS C/S - 104 C/S PAL



DEFROST 22 °C · 30'



BAKING 180 °C · 12-14'



READY TO BAKE



In Denmark, the *tradition* of these kind of buns dates back to the 16th century. Nowadays, they go beyond with a *newly* developed *soft dough*.

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



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



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



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



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

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



Don't forget to *explore*
the mini viennoiserie
in our 'Original
Danish pastry'!
Mini's with *great taste*!

See page 94



Pâtisserie



- 106 Tarts & (high) cakes
- 111 Single portions patisserie
- 113 Specialties
- 115 Mini patisserie

Tarts & (high) cakes

5001364



Chocolate cream cake

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



1750 g - 125 g • 14 p



1 PCS C/S - 216 C/S PAL



DEFROST 4 °C • 480'



THAW & SERVE



5002065

Strawberry red velvet cake

new

Pre-portioned (12p) high cake, with 2 layers of red velvet sponge cake, alternated with a thick layer of soft white cream cheese and strawberry jelly. Covered with white icing cream and freeze-dried strawberries.



1800 g - 150 g • 12 p



1 PCS C/S - 216 C/S PAL



DEFROST 4 °C • 720'



THAW & SERVE



5001958

Chocolate fudge cake

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 & SERVE



5001958

5002066



Iced carrot cake with walnuts

new

Pre-portioned (14p) high cake, with 4 layers of carrot sponge base, alternated with 3 layers of white soft cream cheese. Coated with white icing cream and sprinkled with crushed walnuts.



2500 g - 178 g • 14 p



1 PCS C/S - 216 C/S PAL



DEFROST 4 °C • 720'



THAW & 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 & 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



Tarts & (high) cakes

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

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



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



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 & SERVE



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 & 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 & SERVE



Tarts & (high) cakes

5002067



Porridge bread figs pre-sliced

new

Moist oatmeal sponge cake with a firm & crunchy bite, enriched with oat flakes, dried figs, walnuts, pumpkin seeds and golden & brown linseeds. Pre-sliced in 10 individual slices of 22mm.



850 g - 10 slices



3 PCS C/S - 120 C/S PAL



DEFROST 22 °C · 240'



THAW & SERVE



5002068



Porridge bread cranberries pre-sliced

new

Moist oatmeal sponge cake with a firm & crunchy bite, enriched with oat flakes, dried cranberries, walnuts, pumpkin seeds and golden & brown linseeds. Pre-sliced in 10 individual slices of 22mm.



850 g - 10 slices



3 PCS C/S - 120 C/S PAL



DEFROST 22 °C · 240'



THAW & SERVE



*When exquisite flavours,
healthiness and
optimal convenience
meet..*

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



Single portions patisserie

5002089



Feuilleté aux pommes



Puff pastry tartlet with -in butter baked- apples covered with apricot glaze.



105 g



16 PCS C/S - 176 C/S PAL



BAKING 200 °C · 3-4'



FULLY BAKED



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 bavarois, 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



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 MICRO 500 watt · 65s



SERVE HOT



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



5001871



American pancakes plain

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 MICRO 650 watt · 60s



SERVE HOT



5002004



American pancakes banana spelt

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 MICRO 650 watt · 60s



SERVE HOT



Specialties

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 · 3-4'



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



BAKING 200 °C · 3-4'



FULLY BAKED



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



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 & 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 & 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 black 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



Mini patisserie

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 MICRO 480 watt · 10s



SERVE HOT



5001363

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 · 3-4'



FULLY BAKED



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 · 3-4'



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 MICRO 800 watt · 60s



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





- 120 Cookies
- 122 Muffins
- 123 Brownies

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



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



5002070



Oatmeal cookie raisins

Plantbased oatmeal cookie with raisins and a hint of cinnamon.



50 g



90 PCS C/S - 108 C/S PAL



BAKING 170 °C · 10-12'



READY TO BAKE



new

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



5001288 - 5001043

Muffins

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



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



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



Premium farmers
brownies: quick, easy
and *oh so tasty!*

- *Locally* produced on
an authentic, *Irish* farm
- Made *from scratch*, never
from a bag
- The best ingredients:
Irish salted butter, *Irish* free-range
eggs and pure *Belgian* chocolate
- Each with its own *unique*
flavour accents
- Pre-portioned and lasting for longer



Brownies

5002008



Dark chocolate farmers brownie

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 MICRO 650 watt · 30s



THAW & SERVE



5002006



Chili cinnamon farmers brownie

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 MICRO 650 watt · 30s



THAW & SERVE



5002007



Pecan caramel farmers brownie

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 MICRO 650 watt · 30s



THAW & 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'



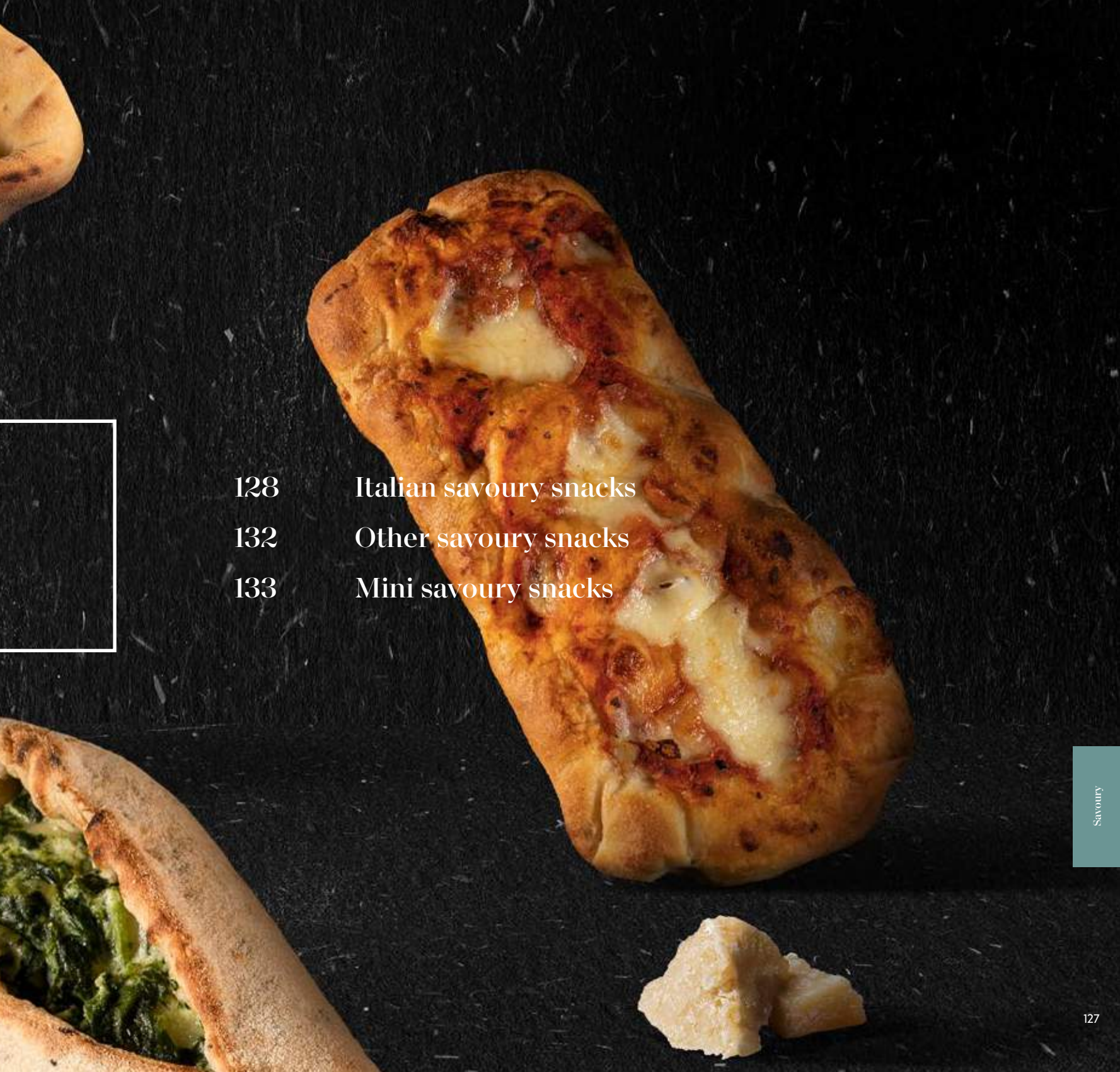
THAW & SERVE







Savoury



- 128 Italian savoury snacks
- 132 Other savoury snacks
- 133 Mini savoury snacks

Italian savoury snacks

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

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

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

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

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

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



Seduce with *Italian gusto*, the result of the creativity and expertise of a real Italian pizzaiolo!



- True *Italian, freshly made* flavours in exciting *new shapes*
- Based on *traditional Italian (pizza) dough* recipes. Hand shaped and stone baked
- Filled & topped with the *best Italian cheeses*, meats, tomatoes and lots of Italian spices

Italian savoury snacks

5002011



Schiacciata farcita margherita

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



The Schiacciata farcita margherita, the *outsider* pizza snack!
Topped like a traditional Italian pizza, but made with *Schiacciata Romana*, an authentic Italian flatbread.

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

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 snacks

panesco
keep exploring

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 MICRO 750 WATT · 90s



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 MICRO 750 WATT · 90s



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



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 (8 X 3) PCS C/S - 104 C/S PAL



DEFROST 22 °C · 15'



BAKING 180 °C · 4-6'



SERVE HOT



Mini savoury snacks

5001926



Mini pizza bagel cheeseburger

Bite size mini pizza snack from soft bread topped 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



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



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 product 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 07/2022. 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.

Legenda product icons



Average weigth of the product.



Number of pieces per carton -
Number of cartons per pallet.



Defrosting time.



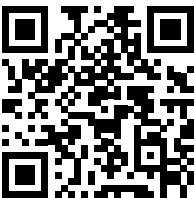
Baking temperature and time.



Grilling temperature and time.

Allergens

Presence of allergens can vary due to recipe changes.
For the latest information about allergens, please consult
our specification website <https://specification.llbg.com/>



Notes

This image shows a single sheet of white paper with horizontal ruling lines. The lines are evenly spaced and run across the width of the page. There are no margins, text, or other markings on the paper.

Notes



A series of horizontal lines for writing notes, consisting of 20 evenly spaced lines spanning the width of the page.

Notes



A series of horizontal lines for writing notes, consisting of 20 evenly spaced lines across the page.

DIRECTIONS FOR USE

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

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

Please visit our website www.panesco.com

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

COLOPHON

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Photography

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

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