



La Lorraine
Baking passion

PANESCO
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better life together**

STARS & BEST SELLERS

UK CATALOGUE 2020



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5000649

MINI PAIN AU CHOCOLAT AU BEURRE

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

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



5000969

PAIN AU CHOCOLAT AU BEURRE FB

70 g
55 PCS C/S
BAKING 200°C · Less than 3'
FULLY BAKED

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



5001591

PAIN AU CHOCOLAT AU BEURRE ROYAL

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

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

**BEST
SELLER**



5001473

CINNAMON SWIRL

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

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



5000929

MINI DANISH MIX

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

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



5001472

DANISH MIX

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

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



5000732

DANISH CUSTARD CROWN

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

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



5000731

MAPLE PECAN PLAIT

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

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



VIENNOISERIE



5000650

MINI PAIN AUX RAISINS AU BEURRE

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

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



5000652

PAIN AUX RAISINS AU BEURRE

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

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



5000652 - PAIN AUX RAISINS AU BEURRE

**BAKED TO
PERFECTION**

tip: Put on trays and hold in chiller overnight for quicker preparation at breakfast.



5001648

CROISSANT ALMOND FILLING

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

READY TO BAKE

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



5001674

CROISSANT DOUBLE COLOUR RASPBERRY

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

READY TO BAKE

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



5001592

CROISSANT ARTISANAL AU BEURRE

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

READY TO BAKE

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



5001673

CROISSANT DOUBLE COLOUR CHOCO

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

READY TO BAKE

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



4206122

VEGAN CROISSANT WITH STRAWBERRY FILLING

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

Voluminous croissant, with a generous strawberry filling.



La Lorraine



4206123

VEGAN CROISSANT WITH APRICOT FILLING

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

Voluminous croissant, with a generous apricot filling.



La Lorraine



5001674 - DOUBLE COLOUR CROISSANTS, RASPBERRY

VIENNOISERIE

2004117 FB CROISSANT AU BEURRE 45

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

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



5000655 CROISSANT AU BEURRE 65

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

**BEST
SELLER**

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)



5001456 MINI CROISSANT AU BEURRE CURVED

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

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



5001211 CROISSANT CURVED

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

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



5000914 FB CROISSANT AU BEURRE 55

55 g
40 PCS C/S
DEFROST 22°C · 30'
BAKE 200°C · 0-3'
FULLY BAKED

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



5000654 MAXI CROISSANT AU BEURRE 75

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

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



5000648 MINI CROISSANT AU BEURRE

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

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



5001211 - CROISSANT CURVED

CREATING A
WOW



SERVING SUGGESTION

5001191
PROFITEROLE
CHOCOLATE
PRALINÉ

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

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



5001664
MINI ÉCLAIR COFFEE
CREAM MIX

17 g
4 x (12 x 2) PCS C/S
DEFROST 4°C · 60'

THAW & SERVE

Assortment of mini filled choux pastries in 2 tastes: coffee cream filling with coffee ganache topping, light custard cream filling with white chocolate ganache topping.



5000700
PROFITEROLE
DAIRY CREAM

12.5 g
190 PCS C/S
DEFROST 4°C · 60'

THAW & SERVE

Choux pastry filled with vanilla whipped cream.



5000110
MINI ÉCLAIR VANILLA
CHOCOLATE

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

THAW & SERVE

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



Treat
Your
Coffee

PATISSERIE

5001502

MINI DONUT FANCY MIX

18-23 g
4 x 7 x 4 PCS C/S
DEFROST 22°C · 30'
THAW & SERVE

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



2104222

MINI DONUT TRIO MIX

20 g
3 x 32 PCS C/S
DEFROST 22°C · 30'
THAW & SERVE

Assorted box of 3 mini plain donuts: 32 white donuts with dark stripes, 32 pink donuts with multi coloured flower confetti, 32 dark donuts with unhulled almonds.



5001287

MINI AMERICAN MUFFIN MIX

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

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



5001500

MINI DUTCH PANCAKE BITES

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

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



5001500 - MINI DUTCH PANCAKE BITES



**STARS &
BEST SELLERS**

**5001501
MINI SUGAR WAFFLE
TREATS**

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

Mini waffle with caramelised sugar and vanillin.



**5001692
MINI PASTEL DE NATA**

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

A 'Crème Brûlée' in a puff pastry cup.



5001178 / 5001289 / 5001499 - MINI BEIGNET

**5001507
MINI MACARONS DE
PARIS COFFRET**

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

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



**5001178
MINI BEIGNET CHOCO
NOISETTES**

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

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



**5001289
MINI BEIGNET FRUITS
ROUGES**

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

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



**5001499
MINI BEIGNET CARAMEL**

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

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



PATISSERIE

5001842

MIRLITONS SYMPHONY

13 g
4 x (7 x 8) PCS C/S
DEFROST 4°C · 240'

THAW & SERVE

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



5000709

FLANDERS SWEET PANCAKES

55 G — Ø 18 CM
12 x 9 PCS C/S
DEFROST 22°C · 180'

BAKING 200°C · Less than 3'

SERVE HOT

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



5000330

BROWNIE DOUBLE CHOC

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

THAW & SERVE

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



5001605

MUFFIN MULTISEED RED FRUIT

110 g
20 PCS C/S
DEFROST 22°C · 60'

THAW & SERVE

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



5000105

BELGIAN SUGAR WAFFLE

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

FULLY BAKED

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



5000622

BRUSSELS WAFFLE

80 g
6 x 9 PCS C/S
DEFROST 22°C · 30'

BAKING 200°C · 3-4'

SERVE HOT

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



5001501 - MINI SUGAR WAFFLE TREATS
SERVING SUGGESTION

**STARS &
BEST SELLERS**



**5000642
TIRAMISU TONDO**

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

THAW & SERVE

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



**5000640
CROSTATA AL LIMONE**

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

THAW & SERVE

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



**5001847
CHOCOLATE
RASPBERRY
DREAM CAKE**

1750 g — 146 g
1 PCS C/S
DEFROST 4°C · 720'

THAW & SERVE

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



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

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

THAW & SERVE

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



PÂTISSERIE



5001669 - SNOW WHITE'S FOREST FRUIT CAKE

5001522 LEMON RING CAKE

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

THAW & SERVE

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



5001589 BELGIAN CHOCOLATE RING CAKE

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

THAW & SERVE

Moist and tender chocolate sponge cake (with whole egg), enriched with dark Belgian chocolate drops, finished with apricot jelly and dusted with powder sugar. Splendid as a breakfast cake, fantastic at tea time.



5001588 BELGIAN APPLE RING CAKE

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

THAW & SERVE

Moist and tender sponge cake (with whole egg), richly filled with pieces of jonagold apple, decorated with slivered almonds, apricot jelly and dusted with powder sugar. Splendid as a breakfast cake, fantastic at tea time.



5001589 - BELGIAN CHOCOLATE RING CAKE

CREATING A WOW

5000656

RED FRUIT TART

1550 g — 129 g
1 PCS C/S
DEFROST 4°C · 480'
THAW & SERVE

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



5000996

TYROLER APFELSTRUDEL 125

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

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



5001759

MOELLEUX SALTED CARAMEL

90 g
24 PCS C/S
BAKING 200°C · 10-12'
or MICROWAVE 500 W · 60 sec
SERVE HOT

Caramel lava cake with a melting center of caramel with Guérande sea salt.



5001771

MOELLEUX CHOCOLATE

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

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



5001369

APPLE TART MAISON

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

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



5001296

BAVAROIS MOKA CHOCOLAT

100 g
18 PCS C/S
DEFROST 4°C · 120'
THAW & SERVE

Rectangular bavaois of chocolate and coffee, divided by a layer of crunchy almond sponge and finished with dark chocolate ganache.



5001845

RASPBERRY WHITE CHOCOLATE DELIGHT

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

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



5001844

CHOCOLATE SALTED CARAMEL DELIGHT

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

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



PÂTISSERIE

5001849

LEMON MERINGUE BARLET

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

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



5001295

LINGOT AU CHOCOLAT ET CAMEL

90 g
24 PCS C/S
DEFROST 4°C · 120'
THAW & SERVE

Elegant bavaois of chocolate with caramel powder coating and crunchy hazelnuts, on a crispy biscuit and garnished with dark chocolate ganache.



5001850

CHOCOLATE BARLET

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

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



5001573

PARADE OF BELGIAN CHOCOLATE QUENELLES

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

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



DESSERTS ON A PLATE

STARS &
BEST SELLERS



BAGUETTES

5001145

BAGUETTE MULTICÉRÉALES À L' ANCIENNE 280

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

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



5001146

BAGUETTE Á L' ANCIENNE 280

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

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



BOULANGERIE

2104367

PREMIUM PLUS PARISIENNE 440

440 g — 57 cm

14 PCS C/S

DEFROST 22°C · 15'

BAKING 180°C · 17-19'

PART BAKED

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



2104381

PREMIUM PLUS BAGUETTE MULTICÉRÉALES 250

250 g — 57 cm

24 PCS C/S

DEFROST 22°C · 15'

BAKING 180°C · 14-16'

PART BAKED

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



5000559

CIABATTA 250

250 g — ± 28 cm

24 PCS C/S

DEFROST 22°C · 15'

BAKING 180°C · 11-13'

PART BAKED

Classic, Italian Ciabatta (multi portion).



5001184

PAGNOTTA RÚSTICA 400

400 g — 36 cm

15 PCS C/S

DEFROST 22°C · 15'

BAKING 200°C · 10-12'

PART BAKED

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



2104369

PREMIUM PLUS BAGUETTE 250

250 g — 57 cm

30 PCS C/S

DEFROST 22°C · 15'

BAKING 180°C · 14-16'

PART BAKED

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



5000106

BARRA GALLEGA 260

260 g — 45 cm

18 PCS C/S

DEFROST 22°C · 15'

BAKING 180°C · 14-16'

PART BAKED

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



2104403

CIABATTA XL 300

300 g — ± 34 cm

18 PCS C/S

DEFROST 22°C · 15'

BAKING 180°C · 11-13'

PART BAKED

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



5001185

PAGNOTTA PAESANO 450

450 g — 37 cm

15 PCS C/S

DEFROST 22°C · 15'

BAKING 200°C · 10-12'

PART BAKED

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





2104362 (2104376 - FULL UK PALLET)

**PREMIUM PLUS
DEMI BAGUETTE 125**

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

**BEST
SELLER**

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



2104365

**PREMIUM PLUS
DEMI BAGUETTE
MULTICÉRÉALES 125**

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

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



2104396

**PREMIUM PLUS DEMI
BAGUETTE PAYSANNE 125**

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

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



2104536

**FB HALF BAGUETTE
PAYSANNE 120**

120G / 27CM
26 PCS C/S
BAKE 200°C · 0-3'
FULLY BAKED

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



**RECIPE
INSPIRATION**

**better life
together**

BOULANGERIE

4040221

RUSTIC CROSS DEMI BAGUETTE WHITE

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

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



La Lorraine



4040222

RUSTIC CROSS DEMI BAGUETTE MULTIGRAIN

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

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



La Lorraine



2104389

DEMI BAGUETTE FB 120

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

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



2104405

GOLDEN SOFT DEMI BAGUETTE 140

140 G — 27 CM
45 PCS C/S
DEFROST 22°C · 30'
THAW & SERVE

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



2104404

GOLDEN SOFT DEMI BAGUETTE MULTIGRAIN 140

140 G — 27 CM
45 PCS C/S
DEFROST 22°C · 30'
THAW & SERVE

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



DEMI BAGUETTÉS



CREATING A
WOW

5001853

ARTISAN DEMI TWIST WHITE

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

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



5001855

ARTISAN DEMI TWIST MULTIGRAIN

125 G — ± 23 CM
40 PCS C/S
DEFROST 22°C · 15'
BAKING 180°C · 9-11'
PART BAKED

Impressive, artisan multigrain half-baguette from wheat flour with barley malt and a touch of liquid rye sourdough. Enriched and decorated with linseeds, sesame seeds, sunflower kernels and oat flakes.



4040203

BARRA BASTON WHITE

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

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



La Lorraine



4040213

BARRA BASTON DARK WITH GRAINS

125G / 16CM
40 PCS
DEFROST 20-26°C — 20-30'
BAKE 210°C · 8-12'
PART BAKED

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



La Lorraine



5000787

BARRA GALLEGA MEDIA PAYSAN 125

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

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



5001117

BARRA RÚSTICA 100

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

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



5000602

BARRA GALLEGA MEDIA 125

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

BEST
SELLER

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



5001483

BARRA BASTON MEDIA 155

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

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



BOULANGERIE

DEMI BAGUETTES

5001181

PAGNOTTELLA RUSTICA 110

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

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



2104368

FB CIABATTA 120

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

BEST SELLER

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



5000954

PETIT PAIN RUSTIQUE MULTICÉRÉALES 125

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

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



2104370

BOCATA 140

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

BEST SELLER

An ideal sandwich ciabatta.



5001201

PETIT PAIN RUSTIQUE NATURE 125

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

Artisanal roll (half-baguette size) from wheat and rye flour with wheat sourdough and a little wheat malt to enhance the taste, baked on stone and 2 incisions on top..



5000954 - PETIT PAIN RUSTIQUE MULTICÉRÉALES 125

STARS & BEST SELLERS



5001509

RUSTIC WHITE DIAMOND 80

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

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



5000795

PETIT PAIN ARDENNAIS MIX

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

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



5001510

RUSTIC MULTIGRAIN DIAMOND 80

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

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



2104395

CIABATTA MULTIGRAIN 85

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

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



BOULANGERIE



DEMI BAGUETTES

2104375 PREMIUM PLUS PETIT PAIN PAYSAN 85

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

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



2104411 PREMIUM PLUS PETIT PAIN 105

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

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



2104384 CIABATTA 105

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

Individual portion classic ciabatta.



2104361 PREMIUM PLUS PETIT PAIN 85

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

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





CREATING A
WOW

ARTISAN TWIST

BY PANESCO

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.

BREADS RICH IN FLAVOUR

BOULANGERIE

5001856

ARTISAN DEMI TWIST ONION

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

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



5001854

ARTISAN DEMI TWIST DIAVOLINO

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

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



5000967

SUPRÊME FRUITS CONFECT 500

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

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



5001279

MINI PAGNOTTELLA MEDITERRANEA 45 MIX

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

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



5000837

LINEA RUSTICHINI

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

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



2104414

PAVÉ CRANBERRY 450

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

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



2104414 - PAVÉ CRANBERRY 450

STARS & BEST SELLERS

5001440 RUSTIC SOURDOUGH LOAF WHITE

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

BEST
SELLER

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



2104400 SOURDOUGH BOULOT WHITE

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

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



5001447 LARGE SOURDOUGH BOULOT MULTIGRAIN

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

Large, rustic, malted multigrain loaf from wheat, rye and rye sourdough as a starter, enriched with sesame seeds, sunflower seeds and linseed, hand folded and baked on stone.



5001442 RUSTIC SOURDOUGH LOAF MULTIGRAIN

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

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



2104401 SOURDOUGH BOULOT MULTIGRAIN

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

Rustic, malted multigrain loaf from wheat, rye and rye sourdough as a starter, enriched with sesame seeds, sunflower seeds and linseed, hand folded and baked on stone.



5001282 FARMERS BREAD WHITE 600

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

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



BEST
SELLER



5001281 FARMERS BREAD DARK 500

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

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



Sourdough Boulot - 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.

BOULANGERIE



LOAVES



5000602

5001483

**Better bakery,
better life together**

BARRA GROUP



5000688 - MILLER LOAF



5001440 - RUSTIC SOURDOUGH / WHITE

THE DOUGH'S & DON'TS...

Do you know the dough's and don'ts behind exceptional sourdough? There's a complex blend of processes, ingredients, textures and timings behind our sourdough success stories, but we've made choosing easy...



FIRST

Look for the symbol above to discover our carefully selected sourdoughs, all promising the **unique finish and taste** craved by modern consumers.

SECOND

Take comfort knowing we use active liquid sourdough to ensure the **best possible flavour**. Simply bake in the oven for 10-15 minutes for that **freshly baked smell**.

THIRD

Get in touch via our back-page details.
We can support you with helpful facts, tips and free samples!



5000536 PAIN POLKA 1100

5000896
PAIN POLKA
MULTICÉRÉALES 1100

1100 g — ± 49 cm

8 PCS C/S

BAKING 210°C · 19-21'

PART BAKED

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



5001176
WHITE BLOOMER
FB 800

800 g

6 PCS C/S

BAKING 200°C · Less than 3'

FULLY BAKED

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



5000536
PAIN POLKA
1100

1100 g — ± 48 cm

8 PCS C/S

BAKING 210°C · 19-21'

PART BAKED

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



LOAVES

BOULANGERIE

5000689

SPELT BREAD 600

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

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



2104366

PAVÉ GARDE FORESTIER 1900

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

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



5000688

MILLER LOAF 600

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

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



2104372

PAVÉ GARDE CHASSE 1900

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

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



BAKING TO PERFECTION

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together

tip: Bake loaves from frozen according to instructions and leave to rest for 1hr before cutting.

CREATING A
WOW



TO FILL OR TO GRILL

5001801

**CRYSTAL ROLL
RUSTIC PRE-SLICED**

75 g — Ø 12 cm

30 PCS C/S

BAKING 200°C · Less than 3'

FULLY BAKED

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



5001802

**CRYSTAL ROLL
MULTIGRAIN PRE-SLICED**

70 g — Ø 12 cm

30 PCS C/S

BAKING 200°C · Less than 3'

FULLY BAKED

Premium sandwich roll with outstanding alternating textures: a delicate, thin, crispy crust at the outside and a soft, airy crumb inside. Made from partly wheat meal and a little rye sourdough, enriched with toasted rye, linseeds and olive oil.



5001800

**CRYSTAL ROLL
BEER PRE-SLICED**

80 g — Ø 12 cm

30 PCS C/S

BAKING 200°C · Less than 3'

FULLY BAKED

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



5001676

**BRIOCHE BUN
MINI 10**

10 g — Ø 4,7 cm

110 PCS C/S

DEFROST 22°C · 30'

THAW & SERVE

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



BOULANGERIE

2104204

BRIOCHE BUN PRE-SLICED 30

30 g — Ø 7 cm
6 x 20 PCS C/S
DEFROST 22°C · 30'

THAW & SERVE

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



2104357

BRIOCHE BUN 85

85 g — Ø 11,5 cm
50 PCS C/S
DEFROST 22°C · 30'

THAW & SERVE

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



2104425

BRIOCHE HOT DOG ROLL 70

70 g — 17 cm
60 PCS C/S
DEFROST 22°C · 30'

THAW & SERVE

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



5001725

PRETZEL LAUGEN HOT DOG ROLL PRE-SLICED 80

80 g — 19 cm
3 x 20 PCS C/S
BAKING 200°C · Less than 3'

FULLY BAKED

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



5001249

BRIOCHE BUN PRE-SLICED 60

60 g — 10cm, 4"
80 PCS C/S
DEFROST 22°C · 30'

THAW & SERVE

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



2104377

BRIOCHE BUN PRE-SLICED 85

85 g — Ø 11,5 cm, 4,5"
50 PCS C/S
DEFROST 22°C · 30'

THAW & SERVE

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



5001601

PREMIUM MULTIGRAIN BRIOCHE ROUND 85

85 g — Ø 11,5 cm
50 PCS C/S
DEFROST 22°C · 30'

THAW & SERVE

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



5001675

PRETZEL LAUGEN BUN PRE-SLICED 80

80 g — ± 10,5 cm
2 x 21 PCS C/S
DEFROST 22°C · 30'

FULLY BAKED

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



STARS &
BEST SELLERS

2306980

CIABATTA SNACK FITNESS

125g / 17cm
50 PCS

FULLY BAKED

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



La Lorraine



2104385 (2103530 - FULL UK PALLET)

PANINI 125

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

SERVE HOT

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



2104364

PANINI PRE-GRILLED 110

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

SERVE HOT

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



2104410

PANINI PRE-GRILLED PRE-SLICED 110

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

SERVE HOT

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



5000935

CIABATTA PRE-GRILLED PRE-SLICED 120

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

SERVE HOT

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



2104154

PANINI WHITE PRE-GRILLED PRE-SLICED 27

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

SERVE HOT

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



2104218

PANINI WHOLEMEAL PRE-GRILLED PRE-SLICED

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

SERVE HOT

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



5001612

CIABATTA SQUARE FB PRE-SLICED

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

FULLY BAKED

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



BOULANGERIE



TO FILL OR TO GRILL

STARS &
BEST SELLERS



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

BAKING TO
PERFECTION

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together

TO FILL OR TO GRILL

5000617

BOWL BREAD

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

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



5000416

VIKINGBRÖD ROUND

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

Soft Swedish flat bread.



5000898

PANINI SESAME NIGELLA

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

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



5000483

PANINI FOCCACINA PRE-SLICED

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

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



BOULANGERIE

5001134

MEZZALUNA

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

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



2104497

FOCACCIA MULTIGRAIN

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

A fully baked, sourdough multigrain focaccia, made with brown linseed, sunflower seeds, roasted malt flour and olive oil.



2306037

FOCACCIA FB

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

A fully baked focaccia, made with olive oil.



La Lorraine



5000361

FOCACCIA OLIO

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

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



5001883

TUSCAN FLAT BREAD PRE-SLICED

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

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



5000265

FOCACCIA ROLL FB FINE HERBS PRE-SLICED

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

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



5000786

FOCACCIA ROSMARINO

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

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



5000481

FOCACCIA POMODORI

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

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





5000796

PETIT PAIN GALLEGA 60

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

Traditional roll with a thin crust and open crumb structure.



2103356

PETIT PAIN RESTAURANT BROWN 35

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

Small brown wheat roll made from white and wholemeal wheat flour.



La Lorraine



2104398

PREMIUM PLUS PETIT PAIN 35

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

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



2104532

KAISER ROLL

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

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



5000515

KORNLI-ROLL

65 g
80 PCS C/S
DEFROST 22°C · 15'
BAKING 200°C · 4-6'
PART BAKED

Originally shaped round roll from wheat and a little rye flour, enriched with sunflower kernels, oat flakes and linseed and sprinkled with white poppy seeds.



2104390

PREMIUM PLUS PETIT PAIN 55

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

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



SMALL ROLLS

BOULANGERIE

5001142

TRIANGLE MULTIGRAIN

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

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



5000563

BAGEL 85

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

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



5000791

FLAGUETTE

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

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



5001143

TRIANGLE WHITE WITH CORN

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

Triangular wheat roll with a decoration of maize semolina for a more crispy mouth feel.



5000514

PAIN RUSTIQUE

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

Rustic, white wheat bread with a crispy, thin, flour dusted crust.



5001149

FLAGUETTE DEMI-LUNE

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

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



STARS & BEST SELLERS

5001355

MINI PAGNOTTELLA CLASSICO 35 MIX

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

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



5001265

MINI PAGNOTTELLA RUSTICA 45

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

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



5001266

MINI PAGNOTTELLA PAESANO 45

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

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



2104379

MINI CLASSIC ROLL 35 MIX

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

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



5001376

MINI SOFT ROLL 17 MIX

17 g
3 x 77 PCS C/S
DEFROST 22°C · 30'
THAW & SERVE

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



5000550

MINI RUSTIC ROLL 40 MIX

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

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



2104237

MINI DIAMOND ROLL MIX

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

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



5000550 - MINI RUSTIC ROLL 40 MIX

BOULANGERIE



MINI ROLLS

CREATING A
WOW



RECIPE
INSPIRATION

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50009

BOULANGERIE

5000484

TRAMEZZINO

1000 g — 10 slices / 45 cm

6 PCS C/S

DEFROST 22°C · 30'

THAW & SERVE

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



5000963

TRAMEZZINO POMODORE

1000 g — 10 slices / 45 cm

6 PCS C/S

DEFROST 22°C · 30'

THAW & SERVE

Horizontally sliced wheat bread enriched with crushed sundried tomatoes and oregano, without crust; sliced in 10 slices of 45 x 10 x 0,85 cm. Ideal for sandwiches, canapés and toasts.



5000779

TRAMEZZINO RYE

1000 g — 10 slices / 45 cm

6 PCS C/S

DEFROST 22°C · 30'

THAW & SERVE

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



5001609

SOURDOUGH LOAF WHITE PRE-SLICED

1000 g — 21-22 + 2 slices

5 x 1 PCS C/S

DEFROST 4°C · 60' in baking bag

BAKING 170°C · 6-8' in baking bag

FULLY BAKED

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



5001608

SOURDOUGH LOAF MULTIGRAIN PRE-SLICED

1000 g — 21-22 + 2 slices

5 x 1 PCS C/S

DEFROST 4°C · 60' in baking bag

BAKING 170°C · 6-8' in baking bag

FULLY BAKED

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



tip: Sourdough loaf - Simply thaw and serve or bake in the bag for a crispy crust.



SLICED BREAD



5001686
OVAL PIZZETTA
SALAMI ARRABIATA

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

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



5001467 - FILLED FOCACCIA MEDITERRANEA

5001307
MINI PIZZETTA
APÉRO

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

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



5001467
FILLED FOCACCIA
MEDITERRANEA

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

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



SAVOURY

5000849

MINI TARTELETTE APÉRO MIX

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

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



5001306

MINI BEEF BURGER

30 g
4 x 24 PCS C/S
104 C/S PALBAKING 160°C 4-6' or
MICROWAVE 750 W · 90 sec
SERVE HOT

Mini hamburger from fried minced beef with tomato cubes, onion, ketchup & mustard on a soft bun.



5001305

MINI BRUSCHETTA MIX

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

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



5001496

MINI SAVOURY MUFFIN SPINACH

30 g
2 x 25 PCS C/S
DEFROST 22°C · 60'
THAW & SERVE

Mini savoury tulip muffin with spinach, decorated with chopped courgette.



5001680

MINI PIZZA CUP MIX

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

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



5001770

MINI SAVOURY CUP MIX

20 g
3 x 40 PCS C/S
BAKING 180°C · 8-10'
SERVE HOT

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



5001770 - MINI SAVOURY CUP MIX

STARS & BEST SELLERS

5000023 DUTCH CHEESE LATTICE

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

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



5001764 CESTINO VEGGIE MOZZARELLA

120 g
25 PCS C/S
DEFROST 22°C · 60'
BAKING 200°C · 7-9'
SERVE HOT

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



5001765 CESTINO HAM MOZZARELLA

120 g
25 PCS C/S
DEFROST 22°C · 60'
BAKING 200°C · 7-9'
SERVE HOT

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



4400300 BÖREK STICK CHEESE

95 g — Ø 19 cm
2 x 50 PCS C/S
BAKING 190°C · 20'
SERVE HOT

Deliciously light and crisp phyllo pastry roll filled with authentic Mediterranean cheese.



La Lorraine



4400301 BÖREK STICK POTATO

95 g — Ø 19 cm
2 x 50 PCS C/S
BAKING 190-200°C · 17-20'
SERVE HOT

Deliciously light and crisp phyllo pastry filled with creamy mashed potato.



La Lorraine



4400302 BÖREK STICK SPINACH & CHEESE

95 g — Ø 19 cm
2 x 50 PCS C/S
BAKING 190°C · 20'
SERVE HOT

Deliciously light and crisp phyllo pastry filled with authentic Mediterranean cheese and spinach.



La Lorraine



5001765 - CESTINO HAM MOZZARELLA

SAVOURY



ALLERGENS

Please note: this list represents the situation on 01/01/2020. The presence of allergens can vary due to recipe changes. All of our products are listed with Erudus. For the latest information about allergens, please visit: <https://erudus.com>.



GLUTEN



PEANUTS



CELERY



LUPIN



CRUSTACEANS



SOYA



MUSTARD



MOLLUSCS



EGGS



MILK



SESAME SEEDS



FISH



NUTS

SULPHUR DIOXIDE
AND SULPHITES

Pg



Pg		Gluten	Crustaceans	Eggs	Fish	Peanuts	Soya	Milk	Nuts	Celery	Mustard	Sesame seeds	Sulphur dioxide and sulphites	Lupin	Molluscs
A															
14	5001369	APPLE TART MAISON													
25	5001854	ARTISAN DEMI TWIST DIAVOLINO													
20	5001855	ARTISAN DEMI TWIST MULTIGRAIN													
25	5001856	ARTISAN DEMI TWIST ONION													
20	5001853	ARTISAN DEMI TWIST WHITE													
B															
39	5000563	BAGEL 85													
16	5001146	BAGUETTE À L' ANCIENNE 280													
16	5001145	BAGUETTE MULTICÉRÉALES À L' ANCIENNE 280													
20	4040213	BARRA BASTON DARK WITH GRAINS													
20	5001483	BARRA BASTON MEDIA 155													
20	4040203	BARRA BASTON WHITE													
17	5000106	BARRA GALLEGA 260													
20	5000602	BARRA GALLEGA MEDIA 125													
20	5000787	BARRA GALLEGA MEDIA PAYSAN 125													
20	5001117	BARRA RÚSTICA 100													
14	5001296	BAVAROIS MOKA CHOCOLAT													
13	5001588	BELGIAN APPLE RING CAKE													
13	5001589	BELGIAN CHOCOLATE RING CAKE													
11	5000105	BELGIAN SUGAR WAFFLE													
21	2104370	BOCATA 140													
46	4400300	BOREK CHEESE STICK													
46	4400301	BOREK POTATO STICK													
46	4400302	BOREK SPINACH STICK													
36	5000617	BOWL BREAD													
33	2104357	BRIOCHE BUN 85													
32	5001676	BRIOCHE BUN MINI 10													
33	2104204	BRIOCHE BUN PRE-SLICED 30													
33	5001249	BRIOCHE BUN PRE-SLICED 60													

ALLERGENS

Pg



G																				
19	2104405	GOLDEN SOFT DEMI BAGUETTE 140	.																	
19	2104404	GOLDEN SOFT DEMI BAGUETTE MULTIGRAIN 140	
K																				
38	2104532	KAISER ROLL	.																	
38	5000515	KORNLI-ROLL	.																	
L																				
26	5001447	LARGE SOURDOUGH BOULOT MULTIGRAIN	.																.	
15	5001849	LEMON MERINGUE BARLET	.		.						.									
13	5001522	LEMON RING CAKE	.		.						.									
25	5000837	LINEA RUSTICHINI	.																	
15	5001295	LINGOT AU CHOCOLAT ET CAMEL									
M																				
4	5000731	MAPLE PECAN PLAIT	
7	5000654	MAXI CROISSANT AU BEURRE 75								
37	5001134	MEZZALUNA	.																	
31	5000688	MILLER LOAF 600	.						.										.	
9	5001287	MINI AMERICAN MUFFIN MIX										
45	5001306	MINI BEEF BURGER	.															.		
10	5001499	MINI BEIGNET CAMEL								
10	5001178	MINI BEIGNET CHOCO NOISETTES									
10	5001289	MINI BEIGNET FRUITS ROUGES								
45	5001305	MINI BRUSCHETTA MIX	.								.	.								
40	2104379	MINI CLASSIC ROLL 35 MIX	.																.	
7	5000648	MINI CROISSANT AU BEURRE	
7	5001456	MINI CROISSANT AU BEURRE CURVED	.								.	.								
4	5000929	MINI DANISH MIX							
40	2104237	MINI DIAMOND ROLL MIX	.						.										.	
9	5001502	MINI DONUT FANCY MIX								
9	2104222	MINI DONUT TRIO MIX								
9	5001500	MINI DUTCH PANCAKE BITES								
8	5001664	MINI ÉCLAIR COFFEE CREAM MIX								
8	5000110	MINI ÉCLAIR VANILLA CHOCOLATE								
10	5001507	MINI MACARONS DE PARIS COFFRET								
40	5001355	MINI PAGNOTTELLA CLASSICO 35 MIX	.								.	.								
25	5001279	MINI PAGNOTTELLA MEDITERRANEA 45 MIX	.								.	.								
40	5001266	MINI PAGNOTTELLA PAESANO 45	.								.	.								
40	5001265	MINI PAGNOTTELLA RUSTICA 45	.								.	.								
4	5000649	MINI PAIN AU CHOCOLAT AU BEURRE								
5	5000650	MINI PAIN AUX RAISINS AU BEURRE								
10	5001692	MINI PASTEL DE NATA								
45	5001680	MINI PIZZA CUP MIX	.								.	.								
44	5001307	MINI PIZZETTA APÉRO	.								.	.								
40	5000550	MINI RUSTIC ROLL 40 MIX	
45	5001770	MINI SAVOURY CUP MIX	
45	5001496	MINI SAVOURY MUFFIN SPINACH	
40	5001376	MINI SOFT ROLL 17 MIX	
10	5001501	MINI SUGAR WAFFLE TREATS	
45	5000849	MINI TARTELETTE APÉRO MIX								
11	5001842	MIRLITONS SYMPHONY							
14	5001771	MOELLEUX CHOCOLATE								
14	5001759	MOELLEUX SALTED CAMEL								
11	5001605	MUFFIN MULTISEED RED FRUIT	

ALLERGENS

Pg



S																	
12	5001669	SNOW WHITE'S FOREST FRUIT CAKE	•		•												
26	2104401	SOURDOUGH BOULOT MULTIGRAIN	•														
26	2104400	SOURDOUGH BOULOT WHITE	•														
43	5001608	SOURDOUGH LOAF MULTIGRAIN PRE-SLICED	•														
43	5001609	SOURDOUGH LOAF WHITE PRE-SLICED	•														
31	5000689	SPELT BREAD 600	•		•												
25	5000967	SUPRÊME FRUITS CONFECT 500	•														
T																	
12	5000642	TIRAMISU TONDO	•		•												
43	5000484	TRAMEZZINO	•														
43	5000963	TRAMEZZINO POMODORE	•														
43	5000779	TRAMEZZINO RYE	•														
39	5001142	TRIANGLE MULTIGRAIN	•														
39	5001143	TRIANGLE WHITE WITH CORN	•														
37	5001883	TUSCAN FLAT BREAD PRE-SLICED	•														
14	5000996	TYROLER APFELSTRUDEL 125	•														
V																	
36	5000416	VIKINGBRÖD ROUND	•														
W																	
30	5001176	WHITE BLOOMER FB 800	•														

LABELS



The product is suitable for vegetarian food applications.



The product is prepared with sourdough.



The product is suitable for vegan food applications.



The product is baked in a stone oven.



The product is gluten-free.



The product is 'fiber rich'.



The product is lactose-free.

Please note that these labels represent the situation on 01/12/2019. The conferment of labels can vary due to recipe changes.

For the latest information about ingredients, please consult the technical specifications of the product present on our website: www.specification.llbg.com.

DIRECTIONS FOR USE

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

BAKING INSTRUCTIONS

Baking instructions differ according to the type of equipment. The mentioned settings were tested in different "hot-air ovens" (convection, bake-off ovens and/or steamers) and are the best common denominator to obtain the optimal baking result. It is recommended to pre-heat the oven 30 degrees above baking temperature. Please keep the key of the oven closed on Croissants and other Vienoiserie for the first 8 minutes of the baking process. All other products are recommended to be baked with an open key for a crispier result. Always bake following instructions and allow loaves to rest for an hour before cutting.

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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