



2018

Panamar



Certificates:



Our bread and pastry products that are manufactured in our plants in Enguera and Vilamalla, are produced under certified standards IFS v6 y BRC v7.

Panamar

4 Panacea

16 Familiar

36 Sandwich Bread

46 Rolls

56 Specially for Catering

64 Delicium

72 Sweet Pastries

110 Savoury Snacks

122 *Technical assistance and demonstration*

124 *Catalogue icon's explanation*



panacea

SLOW BREAD



 panacea / Organic
COUNTRY BREAD

100% natural ingredients

Made with Sourdough

Handmade

Stone Oven



© All that is good in Panacea in our organic version.
Bread produced with organic ingredients that have been
certified according to European regulations that control
production and transformation of organic products.

							
12766	500 g	21 cm	6	64	90 min	180°C	10-14 min
12726	500 g	19 cm	6	64	90 min	180°C	10-14 min
12749	500 g	17 cm	6	64	90 min	180°C	10-14 min
12751	500 g	20 cm	6	64	90 min	180°C	10-14 min



12766 Wheat Country Bread (Organic) 500g



12726 Rye Country Bread (Organic) 500g



12749 Grains and Seeds Country Bread (Organic) 500g

Seeds: sesame, sunflower, brown linseed,
pumpkin. Cereals: wheat and oat.



12751 Spelt Country Bread (Organic) 500g

Made from 100% spelt flour

panacea / Origin
COUNTRY BREAD

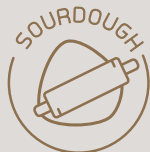
100% natural ingredients

Made with Sourdough

Handmade

Stone Oven





© Bread produced with our own sourdough. After an uninterrupted maturing process, we obtain a unique ferment that gives our bread its characteristic taste.

							
 13345	500 g	28 cm	6	72	90 min	180°C	10-14 min
 13347	500 g	28 cm	6	72	90 min	180°C	10-14 min
 13153	500 g	18,5 cm	6	64	90 min	180°C	10-14 min
12910	500 g	32 cm	6	64	90 min	180°C	10-14 min
12756	500 g	18,5 cm	6	64	90 min	180°C	10-14 min
12717	400 g	17 cm	6	64	60 min	180°C	14-18 min



NEW

13345 Classic Wheat Country Bread 500g



NEW

13347 Spelt Country Bread 500g

Made from 100% spelt flour.



NEW

13153 Rounded Rye Country Bread 500g



12910 Olives Country Bread 500g



12756 Multifruit Country Bread 500g

Made with dates, apricots, raisins and hazelnuts.



12717 Corn Country Bread 400g



? Did you know that...?

Our stone baked bread is made slowly, “from the bottom to the inside” that helps to obtain a highly hydrated bread which stays fresh for a longer period.

							
8271	450 g	19,5 cm	20	28	45 min	180°C	20-25 min
8202	435 g	21 cm	15	28	45 min	180°C	20-25 min
12764	400 g	32 cm	6	64	90 min	180°C	12-14 min
N 12952	340 g	24 cm	15	40	90 min	180°C	12-14 min
12908	400 g	26 cm	7	64	90 min	180°C	12-14 min
12909	400 g	27 cm	7	64	90 min	180°C	12-14 min
N 12954	340 g	22 cm	15	40	90 min	180°C	12-14 min
N 12959	340 g	25 cm	15	48	90 min	180°C	12-14 min



8271 Castilian Round Bread 450g
Wheat flour dough



8202 Galician Round Bread 435g



12764 Nuts and Apricot Country Bread 400g



NEW
12952 Olives Country Bread 340g



12908 Cereals Country Bread 400g

8 Cereals and seeds: Wheat, rye, barley, corn, sunflower seeds, brown linseed and soya.
Decorated with raw sesame seeds



12909 Campagne Country Bread 400g

8 Cereals and seeds: Wheat, rye, corn and oat. Decorated with brown linseed, sesame and oat flakes.



NEW
12954 Cereal Country Bread 340g

8 Cereals and seeds: Wheat, rye, barley, corn, sunflower seeds, brown linseed and soya.
Decorated with raw sesame seeds.



NEW
12959 Wholegrain Country Bread 340g

100% whole meal flour.



© More than just bread!

Bread produced with seeds, nuts and ancestral cereals such as chia, quinoa and teff, which provide the products with unique flavours and textures. These ingredients are well known for being highly nutritious and rich in fibre.

N 12696	340 g	24 cm	15	40	60 min	180°C	12-14 min
N 12953	340 g	24 cm	15	40	60 min	180°C	12-14 min
N 13365	300 g	26 cm	15	40	60 min	180°C	12-14 min
N 13386	300 g	26 cm	15	40	60 min	180°C	12-14 min
N 13366	300 g	26 cm	15	40	60 min	180°C	12-14 min
N 13376	300 g	26 cm	15	40	60 min	180°C	12-14 min
N 13367	300 g	26 cm	15	40	60 min	180°C	12-14 min



NEW

12696 Rye Country Bread 340g



NEW

12953 Spelt Country Bread 340g

Made from 100% spelt flour.



NEW

13365 Country Bread with Quinoa 300g



NEW

13386 Country Bread with Teff 300g



NEW

13366 Country Bread with Chia 300g



NEW

13376 Country Bread with Corn and Cereals 300g

Made with sunflower seeds, sesame seeds, poppy seeds, linseeds and oat.



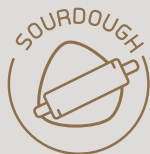
NEW

13367 Country Bread with Outmeal, Raisins and Honey 300g

 panacea/ Origin
LOAVES

Slowly produced
100% Natural ingredients
Made with Sourdough





❓ *Did you know that...?*

Sourdough is a natural ferment that has been used for centuries in the production of bread. It makes bread stay fresher and gives it flavour and aroma.

13030	305 g	45 cm	20	30	30 min	180°C	18-20 min
12419	300 g	42 cm	25	30	30 min	180°C	17-19 min
12513	300 g	48 cm	24	30	30 min	180°C	17-19 min
12394	280 g	53 cm	32	28	30 min	180°C	17-19 min
12514	310 g	50 cm	24	28	30 min	180°C	18-20 min
12490	130 g	26 cm	60	28	30 min	180°C	13-15 min



13030 Stone Oven Loaf 305g



12419 5 Seeds Loaf (Sourdough) 300g

Seeds: sunflower, buckwheat, golden linseed, brown linseed and sesame.



12513 Sesame and White Fiber Loaf (Sourdough) 300g



12394 Dark Baguette (Sourdough) 280g



12514 Sourdough Rustic Loaf 310g



12490 Sourdough Rustic Bocata 130g

 panacea / Cristal
BREADS

Slowly produced

100% Natural ingredients

Made with Sourdough





🎯 *Made with olive oil and sourdough.
A Mediterranean taste, baked with just
a quick blast.*

12706	300 g	42 cm	16	30	30 min	180°C	4-6 min
13274	80 g	16 cm	60	30	30 min	180°C	4-6 min
12703	80 g	12 cm	48	30	30 min	180°C	4-6 min
12713	70 g	16 cm	60	30	30 min	180°C	4-6 min



12706 Mediterranean Cristal Bread 300g



13274 Mediterranean Cristal Roll
with Olives 80g



12703 Mediterranean Cristal Bread 80g



12713 Catering Mediterranean Cristal
Bocata 70g



F



Classic Bread/
Mediterranean Traditional Bread
FAMILIAR

Long resting periods
for the dough

Unique durability

Centre with alveolar texture



Classic Bread/ Mediterranean Traditional Bread

FAMILIAR

Our most valued range of products, produced with long rising and fermentation times, is characterized by its attractive taper ends and crust sprinkled with flour.

							
8350	380 g	56,5 cm	20	28	30 min	180°C	20-22 min
8378	295 g	57,5 cm	25	28	30 min	180°C	20-22 min
12071	275 g	47 cm	22	30	30 min	180°C	18-20 min
8498	270 g	57 cm	31	28	30 min	180°C	18-20 min
8369	265 g	41 cm	23	30	30 min	180°C	18-20 min

Mediterranean Traditional Bread



8350 Large Mediterranean Traditional Bread 380g



8378 Large Mediterranean Traditional Baguette 295g



12071 Mediterranean Galician Bread 275g



8498 Mediterranean Traditional Baguette 270g



8369 Mediterranean Traditional Bread 265g

Classic Bread/ Rustic Bread

FAMILIAR

⦿ *This is the type of bread we’ve always eaten, bread for everyday consumption. This range includes our best rustic bread, “Tradition” and classic white bread.*

							
12113	500 g	55 cm	18	28	30 min	180°C	20-22 min
8487	470 g	56 cm	21	28	30 min	180°C	20-22 min
12122	450 g	51,5 cm	16	28	30 min	180°C	20-22 min
12398	350 g	50,5 cm	23	28	30 min	180°C	18-20 min
8006	350 g	35,5 cm	20	30	30 min	180°C	20-22 min
8508	340 g	54 cm	25	28	30 min	180°C	20-22 min

F



12113 Super Village Bread 500g



8487 Plus Tahona Bread 470g



12122 Super Firewood Bread 450g



12398 Natural Bread 350g



8006 Ciabatta 350g



8508 Ciabatta Stick 340g

Classic Bread/

Rustic Bread

FAMILIAR

							
12105	320 g	47 cm	22	30	30 min	180°C	20-22 min
13139	290 g	53 cm	25	28	30 min	180°C	20-22 min
8536	285 g	44 cm	25	30	30 min	180°C	18-20 min
13072	280 g	47,5 cm	24	30	30 min	180°C	18-20 min
8545	270 g	46 cm	25	30	30 min	180°C	18-20 min



12105 Village Bread 320g



13139 Rustic Aldeana Bread 290g



8536 Tahona Bread 285g

F



13072 Casero Bread 280g



8545 Rustic Bread 270g

Classic Bread/
Rustic Bread

FAMILIAR



Stone oven

F



12619 Aqua Bread 270g



8282 Galician Bread 270g



8496 Campagne Bread 265g



12912 Candeal Loaf 260g



8270 Serrano bread 260g



12527 Traditional Aragones Bread 185g

12619	270 g	42 cm	22	30	30 min	180°C	18-20 min
8282	270 g	45 cm	20	36	30 min	180°C	18-20 min
8496	265 g	43,5 cm	24	30	30 min	180°C	18-20 min
8270	260 g	44 cm	20	36	30 min	180°C	18-20 min
12912	260 g	46 cm	25	30	30 min	180°C	16-18 min
12527	185 g	38 cm	26	40	30 min	180°C	15-18 min

Classic Bread/ Rustic Bread

FAMILIAR



🕒 *Discover our range of light and crusty bread sticks. Easy to prepare!*

							
12064	250 g	56 cm	32	28	30 min	180°C	15-18 min
13038	150 g	50 cm	45	36	30 min	180°C	5-7 min
13039	150 g	50 cm	45	36	30 min	180°C	5-7 min
13040	150 g	50 cm	45	36	30 min	180°C	5-7 min



12064 Traditional Wheatstalk Baguette 250g



Flutes



13038 Traditional Flute 150g



13039 Multigrain Flute 150g
8 Cereals and Seeds: Wheat, rye, buckwheat, rice, millet and sesame, linseed and sunflower seeds.



13040 Olive Flute 150g

F



Classic Bread/ **Tradition Bread**

FAMILIAR

Handmade appearance

Great volume

Great taste



Classic Bread/ Tradition Bread

FAMILIAR

☉ We follow a unique process of cold fermentation, which results in a bread with an intense taste, very crusty and longer durability.

							
N 13382	250 g	41 cm	25	30	30 min	180°C	16-18 min
N 13383	260 g	50 cm	30	28	30 min	180°C	16-18 min
N 13384	270 g	42,5 cm	25	30	30 min	180°C	16-18 min

Cold Fermentation



NEW

13382 Traditional Croustillant Loaf 250g
(Cold Fermentation)



NEW

13383 Large Traditional Croustillant Loaf 260g
(Cold Fermentation)



NEW

13384 Traditional Loaf 270g
(Cold Fermentation)

F

Classic Bread/ Tradition Bread

FAMILIAR

© High quality bread for everyday consumption: double kneaded, long rising and fermentation times, double baking system.

							
13119	280 g	41 cm	24	30	30 min	180°C	17-19 min
12951	280 g	58 cm	32	28	30 min	180°C	17-19 min
12661	390 g	55 cm	22	28	30 min	180°C	20-22 min
12611	355 g	52 cm	22	28	30 min	180°C	20-22 min

Baked with sourdough

Bread with all the organoleptic features of Sourdough.



13119 Tradition Loaf with Sourdough 280g



12951 Tradition Baguette with Sourdough 280g



12661 Tradition Big Loaf 390g



12611 Tradition Family Loaf 355g

Classic Bread/ Tradition Bread

FAMILIAR

© *The Tradition range is characterized by larger volume, handmade look, light crispy crust and intense aroma.*

							
12471	320 g	52 cm	26	28	30 min	180°C	18-20 min
12472	280 g	50 cm	28	28	30 min	180°C	18-20 min
12502	250 g	42 cm	27	30	30 min	180°C	18-20 min
12474	280 g	50 cm	28	28	30 min	180°C	18-20 min
12473	280 g	50 cm	28	28	30 min	180°C	18-20 min
12503	250 g	42 cm	27	30	30 min	180°C	18-20 min



12471 Tradition North Loaf 320g



12472 Tradition Long Loaf 280g



F

12502 Tradition Loaf 250g



12474 Tradition Loaf with Squares 280g



12473 Tradition Wheatstalk Long Loaf 280g



12503 Tradition Wheatstalk Loaf 250g



Classic Bread/
White Bread

FAMILIAR

Fine crispy crust

Smooth centre



Classic Bread/ White Bread

FAMILIAR

© *White bread is an indispensable classic item in every catering business due to its frequent consumption.*

							
8266	290 g	57 cm	30	28	30 min	180°C	18-20 min
12618	290 g	55 cm	30	28	30 min	180°C	18-20 min
13146	255 g	56 cm	34	28	30 min	180°C	18-20 min
13147	250 g	56 cm	37	28	30 min	180°C	18-20 min



8266 Large Baguette 290g



12618 Classic Large Baguette 290g



13146 Baguette 255g



13147 Classic Baguette 250g

Classic Bread/ White Bread

FAMILIAR

(?) *Did you know that...?*
Bread is a basic part of the Mediterranean diet. It contributes to a correct and balanced diet.

							
8160	340 g	57 cm	25	28	30 min	180°C	18-20 min
13292	285 g	46,5 cm	24	30	30 min	180°C	18-20 min
13149	285 g	44 cm	28	30	30 min	180°C	18-20 min
8494	285 g	43,5 cm	26	30	30 min	180°C	18-20 min
12136	260 g	43,5 cm	30	30	30 min	180°C	18-20 min

F



8160 Large Loaf 340g



13292 Long Loaf 285g



13149 Bakery Loaf 285g



8494 French Loaf 285g



12136 Classic Loaf 260g

Classic Bread/ White Bread

FAMILIAR

Cold Fermentation



NEW

13380 Baker's Loaf 290g
(Cold Fermentation)



NEW

13381 Bread Doré 260g
(Cold Fermentation)

Gourmet



F

12468 Ficelle Gourmet Stick 275g



TRIPLE
x3
FERMENTATION

12133 Traditional Gourmet
Baguette 280g



12467 Gourmet Bread 280g

							
N 13380	290 g	46,5 cm	22	30	30 min	180°C	18-20 min
12468	275 g	52,5 cm	30	28	30 min	180°C	18-20 min
N 13381	260 g	41 cm	25	30	30 min	180°C	18-20 min
12133	280 g	54 cm	32	28	30 min	180°C	18-20 min
12467	280 g	41 cm	25	30	30 min	180°C	18-20 min



Vital Bread
FAMILIAR

Wholemeal and Cereals

Unique taste

Healthy varieties



Vital Bread/ Wholemeal and Cereals Bread

FAMILIAR

❓ *Did you know that...?*

Wholemeal bread has high fibre contents and ingredients that help the normal functioning of intestinal transit.

Cereals

Tasty and nutritious.



12665 Tradition Multicereal Loaf 270g

7 Cereals and Seeds: wheat and corn, sesame, brown linseed, sunflower seeds, buckwheat.



12616 Pumpkin Seeds & Multigrain Bread 260g

7 Cereals and Seeds: wheat and corn, sesame, brown linseed, sunflower seeds, buckwheat.



12665	270 g	51 cm	28	28	30 min	180°C	18-20 min
8158	250 g	56 cm	35	28	30 min	180°C	18-20 min
12616	260 g	40 cm	27	30	30 min	180°C	18-20 min
N 13344	250 g	36 cm	26	30	30 min	180°C	16-18 min
8043	200 g	37 cm	30	40	30 min	180°C	16-18 min



8158 Wholemeal Baguette 250g

F



NEW



13344 Bread with Wholemeal and Sourdough 250g



8043 Wholemeal Bread 200g

Vital Bread/ Wholemeal and Cereals Bread

FAMILIAR



Cereals

F



12070 6 Cereals Bread 190g

6 Cereals: wheat, millet, rye, semolina, rice and buckwheat. 3 seeds: linseed, sunflower and sesame.



12191 Soybean Bread 190g

Decorated with raw sesame.

							
12070	190 g	27 cm	50	28	30 min	180°C	18-20 min
12190	190 g	31 cm	50	28	30 min	180°C	18-20 min
12191	190 g	31 cm	50	28	30 min	180°C	18-20 min
12189	190 g	31 cm	50	28	30 min	180°C	18-20 min



12190 Oats Bread 190g

Decorated with oat flakes.



12189 Rye Bread 190g

With wholemeal rye flour.

Vital Bread / Healthy Bread

FAMILIAR

? *Did you know that...?*
*Cutting down sodium consumption helps to maintain
normal blood pressure levels.*

Health

							
13080	200 g	37 cm	30	40	30 min	180°C	12-15 min
8085	160 g	30 cm	50	28	30 min	180°C	12-15 min
13152	145 g	29 cm	30	48	30 min	180°C	12-15 min



13080 Salt Free Bread 200g



8085 Salt Free Traditional Bread 160g
Candeal Dough



13152 Salt Free Wholemeal Bread 145g

F





Classic Bread/
Rustic Bread
SANDWICH BREAD



Classic Bread/ Rustic Bread

SANDWICH BREAD

❗ *Make authentic Bocatas! Original sandwiches with handmade look and traditional taste.*

							
8358	170 g	28,5 cm	40	28	20 min	180°C	15-18 min
8399	135 g	28 cm	60	28	20 min	180°C	15-18 min
8479	130 g	25 cm	50	28	20 min	180°C	12-15 min
8480	90 g	20 cm	50	40	20 min	180°C	12-15 min

Mediterranean sandwich bread



8358 Mediterranean Traditional Bocata 170g



8399 Mediterranean Traditional Demi-Baguette 135g



8479 Catering Mediterranean Traditional Bocata 130g



8480 Gourmet Mediterranean Traditional Bocata 90g

S

Classic Bread/ Rustic Bread

SANDWICH BREAD



							
12991	135 g	22,5 cm	35	48	30 min	180°C	15-18 min
12992	130 g	27,5 cm	30	48	30 min	180°C	15-18 min
12993	90 g	10,5 cm	65	48	30 min	180°C	12-15 min
8359	170 g	28 cm	40	28	30 min	180°C	15-18 min
8218	130 g	20 cm	30	40	30 min	180°C	15-18 min
12065	125 g	28 cm	65	28	30 min	180°C	15-18 min



12991 Ciabatta 140g



12992 Demi-Ciabatta Stick 130g



12993 Gourmet Ciabatta 90g



8359 Natural Bocata 170g



8218 Campagne Bocata 130g



12065 Traditional Wheatstalk
Demi-Baguette 125g

Classic Bread/

Rustic Bread

SANDWICH BREAD



Stone oven



13314 Maxi Galician Bocata 150g



13265 Traditional Galician Bocata 130g

13314	150 g	26 cm	46	28	30 min	180°C	12-15 min
13265	130 g	25 cm	50	28	30 min	180°C	12-15 min
13026	150 g	26 cm	50	28	30 min	180°C	12-15 min
N 13379	115 g	26 cm	55	28	30 min	180°C	10-14 min
13004	75 g	19 cm	71	48	20 min	180°C	12-14 min



13026 Special Traditional Bocata 150g

S



NEW

13379 Aldean Bocata 115g



13004 Small Catering Traditional Bread 75g



Classic Bread/
Rustic Bread
SANDWICH BREAD



Classic Bread/
Rustic Bread

SANDWICH BREAD

© *The most popular sandwiches, the classic and indispensable ones.*

							
8269	160 g	30 cm	45	28	20 min	180°C	13-15 min
12469	135 g	27 cm	60	28	20 min	180°C	13-15 min
8039	130 g	24 cm	30	40	20 min	180°C	13-15 min
8506	120 g	28 cm	76	28	20 min	180°C	13-15 min
8511	100 g	18 cm	38	48	20 min	180°C	13-15 min
8143	80 g	19 cm	50	40	20 min	180°C	12-14 min



8269 Maxi Bocata 160g



12469 Gourmet Bocata 135g



8039 Large Bocata 130g

S



8506 Classic Demi-Baguette 120g



8511 Small Roll 100g



8143 Catering Demi-Baguette 80g

Vital Bread/ Wholemeal and Cereals Bread

SANDWICH BREAD



? *Did you know that...?*

Bread with a high fibre content contributes significant amounts of minerals, vitamins and fibre to our diets. It contains wheat bran that helps digestion without affecting the taste at all.

							
8548	110 g	25 cm	60	28	20 min	180°C	13-15 min
12252	110 g	26 cm	75	28	20 min	180°C	13-15 min
8046	110 g	26 cm	65	28	20 min	180°C	13-15 min
13009	75 g	19 cm	65	48	20 min	180°C	13-15 min
13010	75 g	19 cm	65	48	20 min	180°C	13-15 min

S



8548 Wholemeal Traditional Bocata 110g



12252 Wholemeal Demi-Baguette with Seeds 110g
Decorated with sesame seeds and linseeds.



8046 Wholemeal Demi-Baguette 110g



13009 Small Seeds Catering Traditional Bread 75g
Decorated with seeds (linseed, sunflower, pumpkin) and wheat and barley flakes



13010 Small Wholemeal Catering Traditional Bread 75g
Decorated with wheat bran.

Vital Bread/ Wholemeal and Cereals Bread

SANDWICH BREAD

☉ *Functional bread with intense, delicious and healthy flavours.*

							
12050	170 g	27,5 cm	20	40	20 min	180°C	18-20 min
12253	135 g	18 cm	40	36	20 min	180°C	18-20 min
13151	130 g	21,5 cm	25	64	20 min	180°C	14-16 min
N 13304	155 g	26 cm	40	28	20 min	180°C	15-16 min
12052	170 g	27,5 cm	32	40	20 min	180°C	18-20 min
12053	170 g	27,5 cm	32	40	20 min	180°C	18-20 min



12050 Fibers Bread 170g

Made with wheat bran, spinaches and linseed.



12253 Rye Bread 135g



13151 Rye and Spelt Bread 130g

Decorated with brown linseed, yellow linseed, sesame, and poppy seeds.

S

Health



NEW

13304 Rustic Bocata 155g
(No added salt)



12052 Onion Bread 170g



12053 Garlic and Parsley Bread 170g





Classic Bread/ Rustic Bread

ROLLS

							
13202	85 g	15 cm	55	48	20 min	180°C	8 min
12913	80 g	10,5 cm	90	30	20 min	180°C	10-12 min
12182	80 g	9,5 cm	96	28	20 min	180°C	10-12 min
13164	70 g	14,5 cm	3,5 Kg	64	20 min	180°C	10-12 min
8008	60 g	11 cm	70	40	20 min	180°C	12-15 min
12965	65 g	15 cm	71	48	20 min	180°C	12-15 min

Over 50 grams



13202 Bread with Gouda Cheese 85g



12913 Mini Squared Candeal 80g



12182 Small Farmer Roll 80g



Stone oven



13164 Rhombus 70g



8008 Ciabatta 60g



12965 Small Mediterranean Bread 65g

Classic Bread/ Rustic Bread

ROLLS

🎯 *Quality and taste in small formats.*

Below 50 grams

							
8363	50 g	11 cm	80	48	20 min	180°C	12-15 min
12020	45 g	7,5 cm	65	64	15 min	180°C	8-10 min
12017	45 g	8,5 cm	60	64	15 min	180°C	8-10 min
8499	50 g	15 cm	71	48	20 min	180°C	10-12 min
8464	40 g	13 cm	100	40	20 min	180°C	10-12 min
8478	40 g	9,5 cm	120	48	15 min	180°C	10-12 min



8363 Small Campagne Bread 50g



12020 Small Farmer Roll 45g



12017 Round Small Roll 45g



Mediterranean rustic rolls



8499 Small Mediterranean Traditional Bread 50g



8464 Mini Mediterranean Traditional Roll 40g



8478 Small Ciabattina 40 g

Classic Bread/
White Bread

ROLLS

							
12595	80 g	12 cm	50	40	20 min	180°C	12-15 min
13299	80 g	10,5 cm	90	30	20 min	180°C	5-7 min
8354	60 g	12 cm	65	64	20 min	180°C	12-15 min

Over 50 grams

R



12595 Catering Bocata 80g



13299 Viena Roll 80g



8354 Classic Catering
Bread 60g

Classic Bread/
White Bread

ROLLS

							
8007	50 g	10 cm	80	48	20 min	180°C	10-12 min
12687	50 g	16 cm	64	64	20 min	180°C	7-9 min
8004	50 g	14 cm	80	40	20 min	180°C	10-12 min
12594	35 g	12,5 cm	80	64	20 min	180°C	10-12 min
8161	30 g	8,5 cm	100	64	20 min	180°C	10-12 min

Below 50 grams



8007 Small Catering Bread 50g



12687 Mini Flute 50g



8004 Mini Demi-Baguette 50g



12594 Basque Roll 35g



8161 Canapé Bread 30g





Vital Bread/
Wholemeal and Cereals Bread
ROLLS



Vital Bread/ Wholemeal and Cereals Bread

ROLLS

							
12015	45 g	7,5 cm	60	64	20 min	180°C	8-10 min
12016	45 g	7,5 cm	60	64	20 min	180°C	8-10 min
12552	40 g	7,5 cm	60	64	20 min	180°C	8-10 min
12129	45 g	8 cm	120	48	20 min	180°C	8-10 min
8392	40 g	10 cm	60	64	20 min	180°C	8-10 min



12015 Multigrain Small Roll 45g

5 Cereals and Seeds: wheat, rye, oats, wheat bran and corn.
Decorated with sunflower, sesame seeds and linseeds.



12016 Pumpkin Seeds Small Roll 45g

With pumpkin seeds, sesame seeds and linseeds.



12552 Raisin & Walnut Small Roll 40g



Assortements



12129 Assortement Round Small Rolls 45g

(30 units x 4 flavours: poppy, sesame, multicereal, pumpkin seeds)



8392 Assorted Special Small Rolls

(15 units x 4 flavours: cereals, raisins and walnuts, olives and Provencal herbs.)

Vital Bread/ **Wholemeal and Cereals Bread**

ROLLS



☉ *Rolls with their own character that contribute originality to your table. The perfect complement for healthy menus.*

12999	80 g	17 cm	40	64	20 min	180°C	12-15 min
12630	80 g	16,5 cm	52	64	20 min	180°C	12-15 min
12655	70 g	12 cm	70	40	20 min	180°C	12-15 min
12124	50 g	16 cm	60	64	20 min	180°C	8-10 min
8509	75 g	17 cm	68	48	20 min	180°C	12-15 min
28007	60 g	12 cm	65	64	20 min	180°C	12-15 min
12597	40 g	11,5 cm	85	64	20 min	180°C	10-12 min



12999 Pumpkin Seeds & Multigrain Bread 80g

4 Cereals: wheat, rye, oat and spelt. 8 seeds: pumpkin, brown linseed, yellow linseed, sunflower, sesame, millet, poppy and soya.



12630 6 Cereals Catering Bread 80g

6 Cereals: wheat, millet, rye, semolina, rice and buckwheat. Seeds: linseed, sunflower and sesame.



12655 Pumpkin Seeds Catering Bread 70g

5 Cereals and Seeds: wheat, soya, linseed, pumpkin and sesame seeds.



12124 6 Cereals Mini Flute 75g

9 Cereals and Seeds: Wheat, rye, wholemeal rye, wheat bran, oat, corn, linseed, sesame, pumpkin and sunflower seeds.

High fibre content



8509 Wholemeal Small Roll 75g
Coated with wheat bran.



28007 Wholemeal Small Roll 60g



12597 Wholemeal Mini Roll 40g

Vital Bread/ **Healthy Bread**

ROLLS



*All our products with no gluten are packaged individually in **bakeable bags** so that cross pollution can be avoided.*

N	13389	105 g	24 cm	25	72	15 min	190°C	7 min
N	13392	105 g	22 cm	25	90	15 min	190°C	7 min
N	13390	66 g	12,5 cm	40	72	15 min	190°C	7 min
N	13391	50 g	6,5 cm	50	90	15 min	190°C	7 min
	13286	80 g	11 cm	20	80	30 min	0°C	0 min

Without gluten

Certified by the European License System (ELS), our gluten free products are totally guaranteed.



13389 Gluten Free Demi-Baguette 105g



13392 Gluten Free Mini Flute with Seeds 105g

It contains brown linseed, pumpkin seeds, sunflower seeds and poppy seeds.



13390 Gluten Free Bread Roll 66g



13391 Gluten Free Bread Roll with Seeds 50g

Decorated with pumpkin seeds, sunflower seeds, brown linseed and poppy seeds.



13286 Gluten Free Burger Bread 80g

Decorated with linseed.

(R)





Quick Range

SPECIALLY FOR CATERING



Quick Range

SPECIALLY FOR CATERING



⊙ *Quicker preparation with no loss of quality.
Baked with a quick blast.*

Demi Flutes

*Very thin and crusty!
Ideal to highlight the filling.*



 13042 Traditional Demi Flute 75g



 13043 Multigrain Demi Flute 75g
Decorated with buckwheat, linseed and sunflower seeds



 13044 Olive Demi Flute 75g



 13045 Traditional Mini Flute 40g



 13046 Multigrain Mini Flute 40g
Decorated with buckwheat, linseed and sunflower seeds.



NEW
 13334 Express Catering Bread with Bran 40g



 13096 Express Traditional Bocata 120g



 13095 Express Traditional Catering Bread 65g

							
13042	75 g	25 cm	90	36	20 min	180°C	5-7 min
13045	40 g	13 cm	90	56	20 min	180°C	5-7 min
13043	75 g	25 cm	90	36	20 min	180°C	5-7 min
13046	40 g	13 cm	90	56	20 min	180°C	5-7 min
13096	120 g	25 cm	60	28	20 min	180°C	5-7 min
13044	75 g	25 cm	90	36	20 min	180°C	5-7 min
N 13334	40 g	11,5 cm	85	64	20 min	180°C	5-7 min
13095	65 g	16 cm	65	40	20 min	180°C	5-7 min

Ⓒ

Quick Range

SPECIALLY FOR CATERING

							
12518	120 g	25 cm	35	40	0 min	180°C	3-5 min
12596	120 g	27 cm	70	28	0 min	180°C	5-7 min
12403	100 g	21,5 cm	45	40	0 min	180°C	5-7 min
12470	75 g	20 cm	45	40	0 min	180°C	5-7 min
12067	40 g	13 cm	90	64	30 min	180°C	5-7 min

C



12518 Express Rustic Wheatstalk Bocata 120g



12596 Classic Express Demi-Baguette 120g



12403 Express Soft Milk Bread 100g



12470 Express Frankfurt Bread 75g



12067 Express Demi-Baguette 40g

Quick Range

SPECIALLY FOR CATERING

							
8411	110 g	17 cm	70	*32	30 min	180°C	5-6 min
8388	100 g	12,7 cm	75	28	15-20 min	180°C	5-6 min
12649	70 g	10 cm	90	28	30 min	0	0 min
12647	38 g	8 cm	90	56	15 min	0	0 min
12166	800 g	28 cm	8	42	45-60 min	0	0 min
12167	800 g	28 cm	8	42	45-60 min	0	0 min
12123	63 g	21 cm	88	28	30 min	0	0 min

(* 1/2 pallet)



8411 Antequeran Mollete Express110g



8388 Andalusian Mollete Express 100g



12649 Andalusian Mollete 70g



12647 Andalusian Mini Mollete 38g



12166 White Sandwich Bread 800g
12167 Wholemeal Sandwich Bread 800g



12123 Payes Slice Bread 63g



Burger Buns

SPECIALLY FOR CATERING



Burger Buns

SPECIALLY FOR CATERING



"A good hamburger begins and ends with a good bread."

13064	115 g	13 cm	65	28	20 min	180°C	10-12 min
13091	90 g	11 cm	48	40	30 min	0	0 min
13092	90 g	11 cm	48	40	30 min	0	0 min
12134	84 g	12 cm	30	72	30 min	0	0 min
13273	65 g	10 cm	50	48	30 min	0	0 min
N 13424	65 g	10 cm	120	24	20 min	0	0 min
13272	30 g	5,5 cm	85	64	30 min	0	0 min
13022	40 g	6 cm	72	80	20 min	180°C	3-5 min



13064 Burger Bread 115g



13091 Soft Burger Bun 90g
With olive oil and sourdough.



13092 Sesame Burger Bun 90g
With olive oil and sourdough.
Decorated with sesame seeds.

(C)



12134 Sesame Burger Bread 84g
Decorated with sesame seeds.



13273 Brioche Burger Bun 65g
Made with butter. Decorated with
sesame and poppy seeds.



13424 Sliced Farmer Roll 65g



13272 Sesame Mini Burger 30g
Decorated with sesame seeds.



13022 Party Burger
With natural colorants. Decorated with sesame seeds.
18 units for each flavour: tomato, curry, squid and basil.





delicium

Supreme Butter Croissants

SWEET PASTRIES

Premium Quality

100% Exceptional Butter

Already fermented



delicium

Supreme Butter Croissants

SWEET PASTRIES



© Our Premium quality croissants, for gourmet palates, have a higher percentage of butter. The perfect combination of excellent puff pastry with exquisite butter taste.

12967	70 g	13,5 cm	40	*50	30 min	180°C	15-17 min
12433	60 g	12,4 cm	55	*50	30 min	180°C	15-17 min
12624	25 g	7,6 cm	280	56	30 min	180°C	12-15 min
13256	100 g	10,5 cm	50	56	30 min	180°C	16-18 min
13279	80 g	10 cm	60	56	30 min	180°C	16-18 min

(* 1/2 pallet)



12967 Suprême 100% Butter Croissant 70g



12433 Suprême 100% Butter Croissant 60g



12624 Suprême Mini Butter Straight Croissant 25g



13256 Suprême Traditional Butter Croissant 100g



13279 Suprême Traditional Butter Croissant 80g



delicium

Butter Croissants

SWEET PASTRIES



☉ *Pastry made with butter to obtain the aroma, colour, taste and texture of traditional French pastries. Already fermented.*

12970	90 g	14,5 cm	70	56	30 min	180°C	16-18 min
12515	80 g	13 cm	76	56	30 min	180°C	15-18 min
13308	70 g	13,5 cm	40	*50	30 min	180°C	15-17 min
N 21499	70 g	13,5 cm	78	56	30 min	180°C	15-17 min
13309	60 g	12,4 cm	55	*50	30 min	180°C	14-16 min
13310	25 g	7,6 cm	280	56	30 min	180°C	13-15 min

(* 1/2 pallet)



12970 Ferm. Straight Butter Croissant 90g



12515 Ferm. Straight Butter Croissant 80g



13308 Ferm. Straight Butter Croissant 70g



NEW
21499 Ferm. Straight Butter Croissant Reduced Sugar 70g



13309 Ferm. Straight Butter Croissant 60g



13310 Ferm. Mini Butter Straight Croissant 25g

delicium
Butter Croissants
 SWEET PASTRIES



12177	25 g	7,7 cm	282	*50	30 min	180°C	13-15 min
12205	22 g	5,4 cm	4 kg	*70	30 min	180°C	12-14 min
12221	12 g	5 cm	5 kg	*70	20 min	180°C	10-12 min
13011	90 g	12 cm	60	56	30 min	180°C	15-18 min
12390	80 g	12 cm	60	56	30 min	180°C	15-18 min
12299	25 g	6,5 cm	320	56	30 min	180°C	13-15 min
12437	80 g	13 cm	80	56	30 min	180°C	15-18 min
12396	30 g	7,7 cm	120	*50	30 min	180°C	13-15 min

(* 1/2 pallet)



12177 Mini Classic Butter
Croissant 25g



12205 Traditional Mini Butter
Croissant 22g



12221 Micro Butter
Croissant 12g



13011 Ferm. Choco Straight Butter
Croissant 90g

EXTRA%
FILLING



12390 Ferm. Choco Butter
Croissant 80g



12299 Ferm. Mini Chocolate Butter
Croissant 25g



☆☆ 12437 Ferm. Multigrain Butter
Croissant 80g

5 Cereals: wheat, oat, barley, rye and rice.
 Decorated with 5 seeds: sesame, golden linseed,
 brown linseed, sunflower and buckwheat.



☆☆ 12396 Ferm. Mini Butter Multigrain
Croissant 30g

5 Cereals: wheat, oat, barley, rye and rice.
 Decorated with 5 seeds: sesame, golden linseed,
 brown linseed, sunflower and buckwheat.



delicium

Butter Pastries

SWEET PASTRIES

Premium Quality

100% Exceptional Butter

Defrost and Bake



delicium

Butter Pastries

SWEET PASTRIES



12956	90 g	15 cm	90	*50	30 min	180°C	22-25 min
N 21502	100 g	12 cm	72	56	30 min	180°C	15-18 min
13282	70 g	9,5 cm	50	*50	30 min	180°C	14-16 min
13182	70 g	9,5 cm	50	*50	30 min	180°C	14-16 min
3015	20 g	4,7 cm	5 kg	96	0 min	180°C	15-18 min
12306	30 g	8 cm	5,5 kg	*70	0 min	180°C	18-20 min
12304	30 g	10 cm	5 kg	*50	0 min	180°C	18-20 min
12305	30 g	10 cm	5 kg	*50	0 min	180°C	18-20 min

(* 1/2 pallet)



12956 Custard Lattice 90g



21502 Choco. Butter Napolitana
Reduced Sugar 100g



13282 Duo Butter Delight 70g

Decorated with milky chocolate chips.
Filled with two dark and one white
chocolate strips.



13182 Cheesecake Butter
Delight 70g

Decorated with sugar pearls.
Filled with two cream cheese
and raspberry strips.



3015 Small Butter & Honey
Double Whirl 20g

Decorated with sugar grains caramelized
in the oven, extra crunchy texture,
sweeter and with an appetizing look.



12306 Small Butter & Multigrain
Double Whirl 30g

8 Cereals and Seeds: wheat, oat, rye, rice,
linseed, sunflower and sesame seeds.



12304 Butter Loop 30g

Decorated with sugar grains caramelized
in the oven, extra crunchy texture,
sweeter and with an appetizing look.



12305 Multigrain Loop 30g

8 Cereals and Seeds: wheat, oat,
rye, rice, linseed, sunflower and
sesame seeds.



Defrost and Bake Pastries

Straight Croissants

SWEET PASTRIES

🎯 *An indispensable classic for any selection.*
Already fermented, they are very easy and quick to prepare.

							
12140	45 g	9 cm	132	56	30 min	180°C	13-16 min
12607	45 g	9,7 cm	132	56	30 min	180°C	13-16 min
12658	25 g	7,6 cm	280	56	30 min	180°C	12-15 min
12554	22 g	7,5 cm	280	56	30 min	180°C	12-15 min

D



12140 Ferm. Mini Straight Croissant 45g



12607 Ferm. Mini Straight Croissant with butter 45g



12658 Ferm. Mini Straight Croissant with butter 25g



12554 Ferm. Straight Mini Croissant 22g

Defrost and Bake Pastries

Traditional Croissants

SWEET PASTRIES

							
12309	120 g	12 cm	40	56	30 min	180°C	15-18 min
21102	90 g	10,5 cm	50	56	30 min	180°C	15-18 min
21192	90 g	11 cm	50	56	30 min	180°C	15-18 min
12626	35 g	6 cm	144	*50	30 min	180°C	12-15 min
12431	22 g	5,4 cm	4 kg	*70	30 min	180°C	12-15 min

(* 1/2 pallet)





12309 Ferm. Margarine Traditional Croissant 120g





21102 Ferm. Margarine Traditional Croissant 90g





21192 Ferm. Traditional Lard Croissant 90g

D



12626 Ferm. Margarine Mini Traditional Croissant 35g



12431 Traditional Mini Lard Croissant 22g

D

Defrost and Bake Pastries

Cones / Filled Croissants / Ensaimadas

SWEET PASTRIES

Already fermented



Defrost and Bake Pastries

Cones / Filled Croissants / Ensaimadas

SWEET PASTRIES

							
13297	120 g	15 cm	70	56	30 min	180°C	15-18 min
12331	95 g	12,5 cm	40	*50	30 min	180°C	15-18 min
13063	55 g	9 cm	4 kg	*70	30 min	180°C	12-15 min
12435	40 g	7,5 cm	8 kg	56	30 min	180°C	13-15 min
12180	30 g	7,5 cm	220	*50	30 min	180°C	12-15 min
12422	95 g	10,8 cm	72	56	40 min	180°C	12-14 min
12439	35 g	7,1 cm	120	*50	30 min	180°C	10-12 min

(* 1/2 pallet)

EXTRA%
FILLING



13297 Ferm. Chocolate
Cone 120g

EXTRA%
FILLING



12331 Ferm. Choco Bar
Croissant 95g



13063 Ferm. Extra Chocolate
Cone 55g

D



12435 Ferm. Mini Chocolate
Cone 40g



12180 Mini Chocolate
Croissant 30g



12422 Ferm. Large Pastry
Ensaimada 95g



12439 Ferm. Small Pastry
Ensaimada 35g

Defrost and Bake Pastries

Sweet Napolitanas

SWEET PASTRIES

🎯 *A master’s touch. The finishing of these products is essential to encourage the impulse to buy.*

							
12156	135 g	15,2 cm	48	56	30 min	180°C	15-18 min
21178	115 g	12,5 cm	70	56	30 min	180°C	15-18 min
21176	115 g	12,5 cm	70	56	30 min	180°C	15-18 min
12155	95 g	12,2 cm	72	56	30 min	180°C	15-17 min
12153	95 g	12,2 cm	72	56	30 min	180°C	15-17 min

D



12156 Ferm. Super Chocolate Napolitana 135g



21178 Ferm. Chocolate Napolitana 115g



21176 Ferm. Custard Napolitana 115g



12155 Ferm. Chocolate Napolitana 95g



12153 Ferm. Custard Napolitana 95g

Defrost and Bake Pastries

Sweet Napolitanas

SWEET PASTRIES

? *Did you know that...?*
Half Simply Napolitanas ferment directly in the oven therefore they take very little space and are very quick to prepare.

							
N 12546	70 g	10,5 cm	100	56	30 min	180°C	15-17 min
N 13176	70 g	10,5 cm	100	56	30 min	180°C	15-17 min
12212	50 g	6 cm	120	*50	30 min	180°C	14-16 min
12213	50 g	6 cm	120	*50	30 min	180°C	14-16 min
12174	20 g	6,2 cm	345	*50	20 min	180°C	12-14 min
12175	20 g	6,2 cm	345	*50	20 min	180°C	12-14 min
12176	20 g	6,2 cm	345	*50	20 min	180°C	12-14 min

(* 1/2 pallet)



NEW



12546 Ferm. Chocolate Napolitana 70g



NEW



13176 Ferm. Custard Napolitana 70g



12212 Half Simply Chocolate Napolitana 50g



12213 Half Simply Custard Napolitana 50g

D



12174 Mini Chocolate Napolitana 20g



12175 Mini Custard Napolitana 20g



12176 Assortment Mini Sweet Napolitana 20g
 2 bag chocolate + 1 bag pastry cream



Defrost and Bake Pastries

Sweet Puff Pastries

SWEET PASTRIES

Fine crunchy Puff Pastry

Generous fillings



Defrost and Bake Pastries

Sweet Puff Pastries

SWEET PASTRIES

? *Did you know that...?*
 Our pastries are produced with technologically advanced processes and kneading, laminating and freezing systems that include the basics of traditional methods.

							
6007	170 g	24 cm	40	*48	30 min	180°C	20-25 min
6006	170 g	24 cm	40	*48	30 min	180°C	20-25 min
12447	170 g	24 cm	40	*48	30 min	180°C	20-25 min
12337	27 g	6 cm	4 kg	*50	30 min	180°C	12-15 min

(* 1/2 pallet)



✧✧ 6007 Chocolate Horseshoe 170g



✧✧ 6006 Custard Horseshoe 170g



✧✧ 12447 Sweet Pumpkin Horseshoe 170g



✧✧ 12337 Mini Chocolate Horseshoe 27g
 Decorated with poppy seeds.

Defrost and Bake Pastries

Sweet Puff Pastries

SWEET PASTRIES

							
12277	140 g	18,5 cm	50	*48	30 min	180°C	20-25 min
3061	120 g	17 cm	70	100	30 min	180°C	20-25 min
12592	120 g	17 cm	50	*70	30 min	180°C	20-25 min
12446	120 g	17 cm	70	*50	30 min	180°C	20-25 min

(* 1/2 pallet)

D



12277 Chocolate Puff Pastry Roll 140g



✧ 3061 Chocolate Puff Pastry Roll 120g



✧ 12592 Custard Puff Pastry Roll 120g



✧ 12446 Sweet Pumpkin Puff Pastry Roll 120g

Defrost and Bake Pastries

Sweet Puff Pastries

SWEET PASTRIES

EXTRA%
FILLING

*Did you know that...?
Our Grills are delicious. They have a crunchy texture,
a light touch of butter in their dough and generous 30% fillings.*

							
13200	100 g	16 cm	40	*70	30 min	180°C	14-16 min
12984	70 g	11,5 cm	55	*70	30 min	180°C	14-16 min
13115	30 g	5,5 cm	132	*70	30 min	180°C	12-14 min
13201	100 g	16 cm	40	*70	30 min	180°C	14-16 min
12986	70 g	11,5 cm	55	*70	30 min	180°C	14-16 min
13116	30 g	5,5 cm	132	*70	30 min	180°C	12-14 min

(* 1/2 pallet)



13200 Maxi Cocoa Hazelnut
Cream Grill 100g



12984 Cocoa Hazelnut Cream Grill
(with butter) 70g



13115 Mini Cocoa Hazelnut
Cream Grill 30g

D



13201 Maxi Custard Grill 100g



12986 Apple & Cinammon Grill
(with butter)70g



13116 Mini Custard Grill 30g

Defrost and Bake Pastries

Sweet Puff Pastries

SWEET PASTRIES



D

							
13276	310 g	32 cm	22	68	30 min	180°C	23-26 min
12442	175 g	16,5 cm	30	*50	30 min	180°C	20-25 min
4016	585 g	22 cm	10	63	30 min	180°C	25-28 min
7043	100 g	12,5 cm	42	*50	20-30 min	180°C	20-24 min
12464	135 g	14,4 cm	45	*50	30 min	180°C	20-25 min

(* 1/2 pallet)



13276 Rectangular Apple Tart 310g



12442 Puff Pastry Apple Tart 175g



4016 Round Apple Tart 585g



7043 Oval Puff Pastry Apple Tart 100g



EXTRA%
FILLING ✨

12464 Applesauce Pie 135g

Defrost and Bake Pastries

Sweet Puff Pastries

SWEET PASTRIES

							
6076	120 g	14,5 cm	48	50	30 min	180°C	18-20 min
12441	130 g	14,5 cm	48	*48	30 min	180°C	18-20 min
12448	140 g	13 cm	66	*50	30 min	180°C	24-26 min
13281	45 g	17 cm	4 kg	*70	20 min	180°C	11-13 min
12265	150 g	17,5 cm	35	*50	30 min	180°C	20-25 min
12266	150 g	17,5 cm	35	*50	30 min	180°C	20-25 min
13350	140 g	15,2 cm	60	*48	0 min	180°C	25-28 min
3052	110 g	16 cm	72	*48	0 min	180°C	20-25 min
12444	20 g	5,3 cm	6 kg	*50	0 min	180°C	15-18 min

(* 1/2 pallet)



6076 Chocolate Puff Triangle 120g

Decorated with poppy seeds



12441 Custard Puff Triangle 130g



EXTRA%
FILLING

12448 Sweet Pumpkin Lattice 140g



13281 Almond Puff Pastry 45g

Decorated with sticks of almond and sugar.

D



EXTRA%
FILLING



12265 Chocolate Puff Pastry Pie 150g



EXTRA%
FILLING



12266 Custard Puff Pastry Pie 150g



13350 Maxi Puff Pastry Double Whirl 140g



3052 Puff Pastry Double Whirl 110g
With honey



12444 Small Puff Pastry Double Whirl 20g

Defrost and Bake Pastries Sweet Specialties

SWEET PASTRIES

							
12558	75 g	22 cm	108	*50	20 min	180°C	14-16 min
12559	75 g	22 cm	108	*50	20 min	180°C	14-16 min
2014	50 g	23,5 cm	5 Kg	88	20-30 min	180°C	14-15 min
13197	60 g	22 cm	108	*50	20 min	180°C	14-16 min
13196	60 g	22 cm	108	*50	20 min	180°C	14-16 min
12459	150 g	14,5 cm	48	*48	30 min	180°C	15-18 min

(* 1/2 pallet)

D



12558 Chocolate Stick 75g



12559 Custard Stick 75g



2014 Bread Stick 50g



EXTRA%
FILLING

13197 Small Chocolate Stick 60g



EXTRA%
FILLING

13196 Small Custard Stick 60g



EXTRA%
FILLING

12459 Danish Chocolate Triangle 150g

Defrost and Bake Pastries

Sweet Specialties

SWEET PASTRIES

© Varieties inspired in the European tradition, attractive and irresistible: include them in your selection and they will distinguish your business.

							
13215	130 g	15 cm	20	72	15 min	180°C	16-18 min
12339	125 g	11 cm	40	*50	40 min	180°C	14-17 min
12354	125 g	8,5 cm	54	*24	30 min	180°C	15-18 min
13001	95 g	11,5 cm	48	96	0 min	185°C	15 min
12340	125 g	11 cm	40	*50	40 min	180°C	14-17 min
12355	45 g	6,5 cm	7 kg	*24	30 min	180°C	14-16 min

(* 1/2 pallet)



13215 Custard Racket 130g



12339 Chocolate Bretzel 125g
Decorated with peanut chips.



12354 Ferm. Raisin & Walnut
Sneeken 125g

D



13001 Maple Braid 95g
Includes maple syrup pipping bag
for finishing.



12340 Custard Bretzel 125g
Decorated with peanut chips.



12355 Ferm. Mini Raisin & Walnut
Sneeken 45g





Traditional Pastries

Traditional Croissants

SWEET PASTRIES

Ready to be fermented



Traditional Pastries

Straight Croissants

SWEET PASTRIES

© *Traditional pastry ready for you to ferment in your shop and to be finished to taste. It will distinguish your shop, and you will create your own products with your own knowhow.*

								
12179	100 g	15,5 cm	60	*50	0 min	90-100'	180°C	18-20 min
12235	75 g	15,3 cm	94	*50	0 min	90 min	180°C	16-18 min
12139	45 g	9 cm	268	56	0 min	90 min	180°C	14-16 min
12138	30 g	7,7 cm	231	*50	0 min	60 min	180°C	13-15 min
12593	25 g	7,7 cm	282	*50	0 min	60 min	180°C	13-15 min
1261	22 g	7,2 cm	318	*50	0 min	60 min	180°C	12-14 min

(* 1/2 pallet)



12179 Special Straight Croissant 100g



12235 Margarine Straight Croissant 75g



12139 Straight Croissant 45g

T



12138 Straight Croissant 30g



12593 Mini Butter Croissant 25g



1261 Mini Croissant 22g

Traditional Pastries

Traditional Croissants

SWEET PASTRIES

								
13112	120 g	10 cm	45	*50	0 min	90-100'	180°C	18-20 min
1217	90 g	9,5 cm	64	*100	0 min	90 min	180°C	15-18 min
1214	90 g	10 cm	64	*50	0 min	90 min	180°C	15-18 min
12202	80 g	8,8 cm	80	*50	0 min	90 min	180°C	15-18 min
12204	65 g	8,5 cm	81	*50	0 min	90 min	180°C	15-18 min
12200	25 g	5,3 cm	210	*50	0 min	60 min	180°C	13-15 min

(* 1/2 pallet)

T



13112 Traditional Margarine
Croissant 120g



1217 Traditional Margarine
Croissant 90g



1214 Traditional Lard
Croissant 90g



12202 Traditional Butter
Croissant 80g



12204 Traditional Lard
Croissant 65g



12200 Traditional Margarine
Mini Croissant 25g

Traditional Pastries

Cones and Filled Croissants

SWEET PASTRIES

								
12436	120 g	15,8 cm	60	*50	0 min	90 min	180°C	16-18 min
12434	55 g	8 cm	7 Kg	*50	0 min	60 min	180°C	13-15 min
12201	40 g	7 cm	8 Kg	*50	0 min	60 min	180°C	13-15 min

(* 1/2 pallet)

EXTRA%
FILLING



12436 Chocolate Cone 120g



12434 Mini Chocolate Cone 55g

T



12201 Mini Chocolate Cone 40g

Traditional Pastries

Sweet Napolitanas

SWEET PASTRIES

								
12151	135 g	15,8 cm	54	*50	0 min	90 min	180°C	16-18 min
12152	135 g	15,8 cm	54	*50	0 min	90 min	180°C	16-18 min
13306	115 g	13,5 cm	66	*50	0 min	90 min	180°C	16-18 min
12591	115 g	13,5 cm	66	*50	0 min	90 min	180°C	16-18 min

(* 1/2 pallet)

T



12151 Large Chocolate Napolitana 135g



12152 Large Custard Napolitana 135g



13306 Chocolate Napolitana 115g



12591 Custard Napolitana 115g

Traditional Pastries
Ensaimadas
 SWEET PASTRIES

								
2035	500 g	26 cm	10	*24	0 min	180 min	180°C	12-14 min
12440	105 g	9 cm	66	*50	0 min	120 min	180°C	11-13 min
12659	110 g	11 cm	45	*50	0 min	120 min	180°C	11-13 min
12585	95 g	9,5 cm	66	*50	0 min	120 min	180°C	11-13 min
12584	35 g	6 cm	6 Kg	*50	0 min	80 min	180°C	11-13 min
12587	50 g	6 cm	6 Kg	*50	0 min	80 min	180°C	11-13 min
12586	50 g	6 cm	6 Kg	*50	0 min	80 min	180°C	11-13 min
12438	50 g	6,5 cm	6 Kg	*50	0 min	80 min	180°C	11-13 min

(* 1/2 pallet)



2035 Sweet Pumkin Pastry
Ensaimada 500g



12440 Large Sweet Pumkin Pastry
Ensaimada 105g



12659 Pastry Ensaimada 110g



12585 Large Pastry Ensaimada 95g



12584 Small Pastry Ensaimada 35g



12587 Small Chocolate Pastry
Ensaimada 50g



12586 Small Custard Pastry Ensaimada 50g



12438 Small Sweet Pumpkin Pastry
Ensaimada 50g



Traditional Pastries
Sweet Specialties

SWEET PASTRIES

Premium Quality
Ready to be fermented



Traditional Pastries
Sweet Specialties
 SWEET PASTRIES

								
12449	110 g	11,4 cm	48	*50	0 min	90 min	180°C	11-13 min
12287	110 g	19,5 cm	60	*50	0 min	90 min	180°C	12-14 min
12288	110 g	18 cm	60	*50	0 min	90 min	180°C	12-14 min
12590	125 g	7 cm	60	*50	0 min	90 min	180°C	15-18 min
12450	45 g	5,8 cm	150	*50	0 min	60 min	180°C	14-16 min
13198	30 g	4 cm	180	*50	0 min	60 min	180°C	14-16 min

(* 1/2 pallet)



12449 Puff Pastry Cake 110g



12287 Chocolate Twist 110g



T

12288 Custard Twist 110g



12590 Raisin & Walnut Sneeken 125g



12450 Mini Raisin & Walnut Sneeken 45g



13198 Margarine Mini Sneeken 30g



Traditional Pastries

The Master's Workshop

SWEET PASTRIES



Traditional Pastries

The Master's workshop

 SWEET PASTRIES

								
12222	90 g	14,3 cm	90	*50	0 min	90 min	180°C	15-18 min
12481	675 g	28 cm	12	*48	20 min	0 min	180°C	13-15 min
12171	900 g	58,5 cm	10	*40	20 min	0 min	180°C	26-29 min
12172	900 g	47 cm	12	*40	20 min	0 min	180°C	26-29 min
12173	500 g	28 cm	17	*48	20 min	0 min	180°C	25-28 min

(* 1/2 pallet)



12222 Margarine Croissant Dough 90g



12481 Pizza Sheet 30x40cm 675g

T



12171 Puff Pastry Sheet
60x40cm 900g



12172 Puff Pastry Sheet
48x32cm 900g



12173 Puff Pastry Sheet
30x40cm 500g





Thaw and Serve

Hoops

American Style

With no partially
hydrogenated fats

With no artificial
colorings



Thaw and Serve Hoops

SWEET PASTRIES



© Soft and spongy. Made according to genuine American style to obtain maximum flavour, shelf life and quality.



12316	70 g	9,8 cm	48	60	30 min
12300	50 g	8,5 cm	48	96	30 min
12313	30 g	7 cm	75	100	20 min
12601	65 g	10 cm	48	60	30 min
12620	49 g	8,5 cm	72	60	30 min
12995	30 g	7 cm	75	100	20 min
12317	80 g	10 cm	48	60	30 min
12421	55 g	8,5 cm	33	128	30 min
12285	30 g	7 cm	75	100	20 min



12316 Maxi Glazed Hoops 70g



12300 Glazed Hoops 50g



12313 Mini Glazed Hoops 30g



12601 Maxi Sugar Hoops 65g



12620 Sugar Hoops 49g



12995 Mini Sugar Hoops 30g



12317 Maxi Dark Hoops 80g



12421 Dark Hoops 55g



12285 Mini Dark Hoops 30g





Thaw and Serve Hoops with Topping SWEET PASTRIES



◎ *The crunchiest tops and softest centres.
Now sweeter and tastier with a new icing.*

12682	59 g	8,5 cm	24	128	30 min
13123	55 g	8,5 cm	36	*64	30 min
13125	55 g	8,5 cm	36	*64	30 min
13126	55 g	8,5 cm	36	*64	30 min

(* 1/2 pallet)

T



12682 Croc & Hazelnut Hoops 59g
With hazelnut chips and delicious
sugar drops.



13123 Super Pink Hoops 55g
With pink and crunchy sugar pearls.



13125 Crunchy Mix Hoops 55g
With crunchy milk chocolate and
hazelnut bits.



13126 Super Choco Hoops 55g



Thaw and Serve

Drizzle and filled Hoops

SWEET PASTRIES



© Some are fun and original, others are extra tasty with generous fillings.

13185	95 g	10 cm	48	60	30 min
13188	38 g	7 cm	60	128	20 min
N 13332	75 g	8,5 cm	*36	64	30-45 min
13186	34 g	7 cm	60	128	20 min
13187	34 g	7 cm	60	128	20 min
N 13331	75 g	8,5 cm	*36	64	30-45 min

(* 1/2 pallet)



13185 Maxi White Drizzel Hoops 95g



13188 Mini White Drizzle Hoops 38g



NEW

13332 Custard Filled Hoops 75g

T



13186 Mini Dark Drizzle Hoops 34g



13187 Mini Pink Drizzel Hoops 34g



NEW

13331 Chocolate Cream Filled Hoops 75g



Thaw and Serve pastries

Ball Hoops

SWEET PASTRIES

Abundant fillings

Attractive look

T





Thaw and Serve pastries

Ball Hoops

SWEET PASTRIES



? Did you know that...?

Our Ball Hoops have generous fillings, evenly distributed in the piece so that any bite is always a complete experience.

13335	95 g	9,5 cm	24	*64	30-45 min
13336	95 g	9,5 cm	24	*64	30-45 min
N 13338	105 g	9,5 cm	24	*64	30-45 min
N 13318	95 g	9,5 cm	24	*64	30-45 min
N 13321	95 g	9,5 cm	24	*64	30-45 min
N 13337	55 g	7 cm	60	*64	30-45 min
N 13317	50 g	7 cm	60	*64	30-45 min
N 13320	50 g	7 cm	60	*64	30-45 min

(* 1/2 pallet)



13335 Customizable Chocolate Cream-Filled Ball Hoops 95g



13336 Customizable Custard-Filled Ball Hoops 95g



NEW

13338 Chocolate Iced Ball Hoops 105g



NEW

With a chocolate base

13318 Chocolate Cream-Filled Ball Hoops 95g



NEW

13321 Custard-Filled Ball Hoops 95g



NEW

13337 Mini Chocolate Iced Ball Hoops 55g



NEW

With a chocolate base

13317 Mini Chocolate Cream-Filled Ball Hoops 50g



NEW

13320 Mini Custard-Filled Ball Hoops 50g

T



Thaw and Serve

Long Hoops

SWEET PASTRIES



EXTRA%
FILLING

An explosion of taste in each bite thanks to their abundant fillings, evenly distributed inside.

					
 13325	110 g	20 cm	*28	64	30-45 min
 13324	110 g	20 cm	*28	64	30-45 min
13326	60 g	10,5 cm	*60	64	30-45 min
 13319	55 g	10,5 cm	*60	64	30-45 min
 13323	55 g	10,5 cm	*60	64	30-45 min

(* 1/2 pallet)

T



NEW

13325 Chocolate Cream-Filled
Long Hoops 110g



NEW

13324 Custard-Filled
Long Hoops 110g



13326 Mini Chocolate Iced
Long Hoops 60g



NEW

13319 Mini Chocolate Cream-Filled
Long Hoops 55g



NEW

13323 Mini Custard-Filled
Long Hoops 55g

Thaw and Serve Muffins and Brioches

SWEET PASTRIES



❓ *Did you know that...?*
Our Muffins are **individually packaged** so that they are kept fresh for a long time.



12501	110 g	8 cm	15	152	60 min
12494	110 g	8 cm	15	152	60 min
12495	110 g	8 cm	15	152	60 min
12496	112 g	8 cm	15	152	60 min
13132	65 g	15 cm	40	56	30 min
13135	60 g	15 cm	40	56	30 min
13144	30 g	9 cm	35	140	20 min



12501 Three Chocolates Filled Muffin 110g

Filled with milky chocolate cream.
Decorated with chocolate chips.



12494 Apricot Filled Muffin 110g

Filled with apricot jam.
Decorated with sugar.



12495 Toffee & Chocolate Filled Muffin 110g

Filled with toffee cream and milky chocolate chips. Decorated with milky chocolate chips.



12496 Red Fruits Filled Muffin 110g

Filled with raspberry jam and red berry bits.
Decorated with crunchy crumble.



13132 Brioche Roll 65g (with butter)



13135 Brioche Roll 60g

Decorated with sugar.



13144 Sweet Roll 30g





Snacks

SAVOURY SNACKS

One bite size

Crunchy texture

Tasty fillings



Snacks

SAVOURY SNACKS

© Ideal for starters in celebrations and events. Choose your favourite flavours and discover our most popular fillings.

Individual Flavours:
12637, 12638 ,12639,
12640, 12641, 12642

							
12452	30 g	6 cm	180	*50	30-45 min	180°C	12-15 min
13100	30 g	5,5 cm	132	140	30 min	180°C	12-14 min
12625	23 g	6 cm	4,6 kg	*40	15-20 min	180°C	13-15 min
1058	15 g	4,5 cm	6 kg	*50	20 min	180°C	12-14 min
	23 g	6 cm	4,6 kg	*70	15-20 min	180°C	13-15 min

(* 1/2 pallet)



EXTRA% FILLING 12452 Assorted Traditional Mini Croissants 30g
4 bags x 50 uds

Flavours: potato omelette, ham and cheese, chistorra sausage and frankfurt.



EXTRA% FILLING 13100 Assorted Savoury Mini Grills 30g
3 bags x 44 uds

Flavours: Serrana (Spanish ham and cheese) Mediterranean (tuna, tomato and olives) and American (roast chicken and caramelised onion). Made with a light touch of butter.

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Individual flavours available:

- 12637 Mini Ham & Cheese Snack 23g
Decorated with sesame
- 12638 Mini Sausage Paste Snack 23g
Decorated with whole oat
- 12639 Mini Tuna Snack 23g
Decorated with peanuts
- 12640 Mini Pâté Snack 23g
Decorated with brown linseed
- 12641 Mini Cheese Snack 23g
Decorated with wheat germ
- 12642 Mini Salmon Snack 23g
Decorated with poppy seeds



EXTRA% FILLING 12625 Assorted Mini Snack 23g
4 bags x 50 uds

Flavours: ham and cheese, sobrasada (sausage paste), tuna and salmon



1058 Assorted Mini Napolitanas 15g
6 bags x 66 uds

Flavours: paté, sobrasada (sausage paste), tuna, salmon, cheese and anchovy.

Savoury Pastries

SAVOURY SNACKS



From the most classic flavours to the latest tendencies, sophisticated recipes for those looking for something more than a snack.

12690	75 g	10,5 cm	50	*50	30 min	0 min	180°C	14-16 min
12691	75 g	10,5 cm	50	*50	30 min	0 min	180°C	14-16 min
12692	75 g	10,5 cm	50	*50	30 min	0 min	180°C	14-16 min
12353	100 g	12,5 cm	75	*50	0 min	90 min	180°C	15-17 min
12332	100 g	12,5 cm	48	56	30 min	0 min	180°C	15-17 min
13339	140 g	13,5 cm	54	*50	0 min	90 min	180°C	16-18 min
21209	140 g	13,5 cm	66	56	30 min	0 min	180°C	16-18 min

(* 1/2 pallet)

Delights



Already fermented. Made with a light butter touch.



12690 Spanish Delight 75g

Spanish ham and cheese.
Decorated with corn semolina



12691 Mediterranean Delight 75g

Tomato, tuna and olives.
Decorated with linseed and sesame.



12692 American Delight 75g

Chicken, bacon and cheese.
Decorated with sesame.



12353 Ham & Cheese Croissant 100g

12332 Ferm. Ham & Cheese Croissant 100g



13339 Ham & Cheese Napolitana 140g

21209 Ferm. Ham & Cheese Napolitana 140g

Savoury Pastries

SAVOURY SNACKS

 Use informative labels to communicate to your customers the diverse flavours in your selection, they will want to try them all.

							
12453	130 g	14,5 cm	48	*48	30 min	180°C	18-20 min
13270	100 g	16 cm	40	*70	30 min	180°C	14-16 min
13271	100 g	16 cm	40	*70	30 min	180°C	14-16 min
12981	70 g	11,5 cm	55	140	30 min	180°C	14-16 min
12982	70 g	11,5 cm	55	*70	30 min	180°C	14-16 min

(* 1/2 pallet)

EXTRA%
FILLING



 12453 Ham & Cheese Puff Triangle 130g
Decorated with sesame.

Grills

Made with a light touch of butter.



 13270 Maxi Brie & Mushrooms Grill 100g



 12981 Spinach and Ricotta Grill 70g



 13271 Maxi Mediterranean Grill 100g
Tomato, tuna and green olives.



 12982 Chicken & Caramelized Onion Grill 70g



EXTRA%
FILLING

S



Pies

SAVOURY SNACKS

Top quality ingredients

Abundant fillings

Handmade appearance



Pies

SAVOURY SNACKS

EXTRA%
FILLING



Pies have a long culinary tradition and enjoy great popularity with all types of customers.

12998	1900 g	36 cm	7	48	0 min	180°C	70-75 min
12997	1300 g	31 cm	7	42	0 min	180°C	55-60 min
12699	150 g	21 cm	50	70	0 min	180°C	18-20 min
13183	125 g	15,5 cm	44	*50	30-40 min	180°C	23-25 min
13199	125 g	15,5 cm	44	*50	30-40 min	180°C	23-25 min
13065	125 g	15,5 cm	44	*50	30-40 min	180°C	23-25 min

(* 1/2 pallet)



12998 Galician Pie with Tuna 1.900g

Onion, tuna, pepper and tomato



12997 Round Galician Pie with Tuna 1.300g

Onion, tuna, pepper and tomato



12699 Small Galician Pie with Tuna 150g

Onion, tuna and pepper

S



EXTRA%
FILLING

13183 Argentinian Pie 125g

Beef, egg, onion, green olives and spices.



EXTRA%
FILLING

13199 Spinach with Cheese
Pie 125g



EXTRA%
FILLING

13065 Tuna with Onion
Pie 125g

Pies

SAVOURY SNACKS

EXTRA%
FILLING



Made with our genuine scald dough, that is particularly fine and crispy, so that you can really enjoy the most exquisite fillings.

12498	125 g	15,5 cm	44	*50	30-40 min	180°C	23-25 min
12532	125 g	15,5 cm	44	*50	30-40 min	180°C	23-25 min
12499	125 g	15,5 cm	44	*50	30-40 min	180°C	23-25 min
12693	50 g	10,5 cm	6,5 Kg	*50	30-40 min	180°C	23-25 min
12694	50 g	10,5 cm	6,5 Kg	*50	30-40 min	180°C	23-25 min
12695	50 g	10,5 cm	6,5 Kg	*50	30-40 min	180°C	23-25 min

(* 1/2 pallet)

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12498 Pisto **Select** Pie 125g



12532 Tomato & Tuna **Select** Pie 125g



12499 Chicken **Select** Pie 150g

With vegetables and chicken breast.



12693 Mini Pisto **Select** Pie 50g



12694 Mini Tomato & Tuna **Select** Pie 50g



12695 Mini Spinach & Cheese **Select** Pie 50g

Pies and Sticks

SAVOURY SNACKS

EXTRA%
FILLING

⦿ *Made with puff pastry for greater volume and lighter texture.*

							
13181	35 g	15 cm	124	*70	30 min	180°C	15-20 min
12545	120 g	16 cm	42	*50	30 min	180°C	23-25 min
17011	120 g	18 cm	32	60	60 min	180°C	25-30 min
N 13289	35 g	15 cm	124	*70	30 min	180°C	15-20 min
12544	120 g	16 cm	32	*50	60 min	180°C	23-25 min
17014	170 g	18 cm	32	60	60 min	180°C	25-30 min

(* 1/2 pallet)



EXTRA%
FILLING

13181 Sausage Stick 35g



12545 Tomato & Tuna Puff Pastry Pie 120g

Decorated with sesame



17011 Bacon Puff Pastry Pie 170g

S

EXTRA%
FILLING



NEW

13289 Pisto Stick 35g



EXTRA%
FILLING

12544 Spinach & Cheese
Puff Pastry Pie 120g

Decorated with brown linseed and sesame



EXTRA%
FILLING

17014 Ham & Cheese
Puff Pastry Pie 170g

Pizzas and Miscellaneous

SAVOURY SNACKS

**ON→
THE
←GO**

Take advantage of the “On the go” tendency to offer your customers easy to take away pizzas that can be eaten anywhere: calzone, bocapizzas, al trancio.

EXTRA%
FILLING



EXTRA%
FILLING



13290 Ham, Cheese and Tomato Calzone 140g

Decorated with tomato within the dough to achieve an attractive color and sprinkled with flour



13291 Carbonara Calzone 140g
Decorated with sprinkled flour



13290	140 g	18,8 cm	25	*70	25-35 min	180°C	16-18 min
13291	140 g	18,8 cm	25	*70	25-35 min	180°C	16-18 min
12651	185 g	14 cm	24	80	30 min	180°C	12-15 min
12652	185 g	14 cm	24	80	30 min	180°C	12-15 min
13103	140 g	26,5 cm	20	*48	30 min	180°C	12-14 min
12451	150 g	26,5 cm	20	*48	30 min	180°C	14-16 min
12463	150 g	26,5 cm	20	*48	30 min	180°C	14-16 min
12698	150 g	26,5 cm	20	*48	30 min	180°C	14-16 min

(* 1/2 pallet)



12651 Ham and Cheese Pizza 14 cm 185g



12652 Vegetable Pizza 14 cm 185g



13103 Supreme Baguette Pizza 140g

Ham, cheese, mushroom, onion and black olives.



12451 Bacon & Cheese Baguette Pizza 150g



12463 Tuna & Cheese Baguette Pizza 150g



12698 Ham & Cheese Baguette Pizza 150g

Pizzas and Miscellaneous

SAVOURY SNACKS

☉ One of the most popular of our products with an ideal format for cutting portions.

							
12126	1300 g	36,6 cm	4	*48	30 min	180°C	14-16 min
12127	1300 g	36,5 cm	4	*48	30 min	180°C	14-16 min
12128	1300 g	36,5 cm	4	*48	30 min	180°C	14-16 min
12256	1100 g	36,5 cm	5	*48	30 min	180°C	14-16 min
13192	750 g	27 cm	10	112	0 min	180°C	18-20 min
12521	800 g	24 cm	10	91	0 min	180°C	18-20 min

(* 1/2 pallet)



12126 Ham & Cheese Pizza
27x36 cm 1300g



12127 Tuna Pizza
27x36 cm 1300g



12128 4 Cheeses Pizza
27x36 cm 1300g



12256 BBQ Chicken Pizza
27x36 cm 1100g

S



13192 Spanish Omelette Sheet 750g



12521 Onion & Potato
Spanish Omelette 800g



Technical Assistance & Demonstration

© Below we provide some practical advice in order to guarantee the maximum quality and finish of our products. Our technical assistance and demonstration department would be pleased to attend you should you have any doubts or suggestions.

STORAGE

Always store products at freezing rooms until their use is necessary. During storage, products should be maintained at a stable temperature of -18°C .

Always protect products with their plastic bags appropriately sealed.

Take into account:

- Stock Control to foresee orders and avoid lack of goods.
- Product placing to make its identification and stock control easier.
- Product rotation period to make a first use of the products stored for a longer time and respect best before dates.

THAWING PROCESS

Take out the product from the freezer in the shortest possible time, to avoid strong changes of temperature while the freezing room is open.

Thawing shall be carried out in closed places without air draughts, to prevent pieces from cracking and drying up.

Comply with thawing times indicated for each product.

Once the product is thawed, it can not be refrozen.

FERMENTATION

During fermentation process, dough undergoes various changes: the gluten structure is modified, its volume is increased and flavours and aromas are developed.

Humidity shall range between the 75 and the 80%. By respecting this level, we prevent pieces from being very wet, of a smaller size or without brightness. The recommended temperature is that of $+28^{\circ} / 30^{\circ}\text{C}$. High temperatures cause the dough's weakening and the pieces' lack of development.

Comply with the indicated fermentation time. The optimum fermentation stage is known when, by pressing lightly with wet fingers, the piece returns to its previous condition. If it doesn't, it means the time has been excessive.

BAKING

The baking is the process by which products acquire their characteristic colour, shape, texture, aroma and flavour.

The oven temperature we make reference to, is indicated for convective ovens (hot air). If dealing with induction ovens (plaque), temperature must be of 30°C more.

Cooking times provided are indicative, therefore they can be modified according to each professional's preferences. If the time is shorter than the appropriate one, the product could appear raw inside. If the cooking time is much longer, the piece could dry up.

FINISH & DECORATION

Before and/or after the baking process, the professional can contribute with his/her personal touch to decoration, in order to provide the product with a more attractive appearance. Moreover, it helps to differentiate a savoury product from a sweet one.

The most used decoration products are:

Egg: many products are painted with egg prior to their cooking so that they reach an attractive gold colour during baking.

Jelly: it is applied after baking to provide the product with a brighter and more attractive appearance. It also helps toppings to stay fixed to the piece.

Sweet toppings: black or white chocolate noodles, glazed sugar, grated coconut, chocolate coverage, candied fruit, crocanti, etc.

Savoury toppings: Almonds, pine-nuts, oregano, sesame, grated cheese, sliced mushrooms, poppy seeds, etc.



Panamar

ICONS:



Weight
(g)



Length
(cm)



Unit per box
kilograms per box



Boxes per pallet



Fermentation time
(min)



Defrosting time (min)



Oven temperature
(°C)



baking time
(min)

CHARACTERISTICS:



EXTRA%
FILLING



HEADQUARTERS

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