EUROPASTRY

Product Catalogue

The Gallés family's little bakery

It all began in a small bakery in Castellterçol (Barcelona). After learning the tricks of the trade in the family business, young Pere Gallés went to Barcelona to seek his fortune. In those days, bakeries were licensed by law, just as pharmacies are today. In 1963 he overcame the difficulties and managed to open a bakery in Badalona, which was a great hit with customers right from the start, and was the seed of what would later become the El Moli Vell bakeries.

When the sector was deregulated in 1977, Pere Gallés was one of the first to offer a wider range of products and to extend the opening hours to afternoons and Sundays. The shop was carefully fitted out with rustic-style wood and glass and warm lighting.

During the eighties, bread was no longer considered an essential part of the diet, and became a complement. In this context, El Molí Vell bakeries grew enormously and started having difficulties supplying top quality fresh bread to all the outlets. Pere Gallés, a born entrepreneur and visionary, was inspired by French raw frozen dough technology, and pioneered the use of par-baked bread in his own stores.

He saw his ideas succeed, and soon realised that this innovation could also be very useful to restaurants and distributors.

In 1987, he decided to manage the business through two divisions, separating the bakeries from the frozen dough side.

That was when Europastry was born.

The values that move us.

We believe in the value of artisan products. Our success lies in having known how to reproduce artisanal processes and formulas in an efficient, innovative environment for 30 years. We are passionate about introducing new ideas, new products that fit our vision of Europastry, a company where innovation and tradition go hand in hand.

Europastry never stops growing. Our goal is to provide the world with the best possible food, without forgetting our origins and total respect for the traditional products of our forefathers in the products we make today.

This means making bread and traditional pastries the right way, without trying to find short cuts.

- Local flour.
- Pure butter and sustainable palm oil and chocolate.
- No artificial colorings and flavourings. Only the best ingredients.
- Fermentation using our own sourdough.
- Time as an ingredient for achieving the best natural flavours.

Europastry in the world

Presence of Europastry

Sales Offices

8 **Viennoiserie**
- Viennoiserie Caprice
- Selection d'Or
- Croissants
- Puff Pastries
- Sweet Pastries
- Hors d'oeuvres

24 **Savoury**
- Snacks
- Buffet Items

32 **American-Style Products**
- Ring & Ball Doughnuts
- Muffins & Delicakes

58 **Portuguese Products**

62 **Pre-pared Pastries**

66 **Pâtisserie Valérie**
- Classic Desserts

72 **Bread**
- Saint Honoré
- Premium Breads
- Rustic Breads
- Baguettes
- Ciabattas
- Dinner Rolls
- Sandwich Breads
- Pan Burger
- Healthy & Multi-Cereal Breads

110 **Planogram**

Viennoiserie

Delicious pastries with select ingredients to awaken the senses.

Viennoiserie Caprice
Croissants
Puff Pastries
Sweet Pastries
Hors d'oeuvres

Caprice Croissants

Caprice Custard Croissant

Ref. 61185

48 u | 90 g | 8x9 | 20-30' | 170-180° | 16' | 14,5 cm

Caprice Hazelnut Croissant

Ref. 61105

48 u | 90 g | 8x9 | 20-30' | 170-180° | 16-' | 14,5 cm

Apricot Croissant

Ref. 40540

48 u | 90 g | 8x9 | 15-20' | 170-180° | 15-20' | 13 cm

Paris Croissant

Ref. 29231

125 u | 60 g | 8x5 | 10' | 170-180° | 15-20' | 14 cm

Midi Paris Croissant

Ref.64471

100 u | 45 g | 8x9 | 15-20' | 170-180° | 10-15' | 11,5 cm

Caprice Croissants

Paris Chocolate Croissant

Ref. 22080

60 u | 70 g | 8x9 | 30' | 175-180° | 14-15' | 13,5 cm

XL Paris Chocolate Croissant

Ref. 23710

48 u | 90 g | 8x9 | 10' | 180-190° | 15' | 14,5 cm

Pain au Chocolat

Ref. 22175

80 u | 70 g | 8x9 | 30' | 170-180° | 15' | 8 cm

Pain au Chocolat

Ref. 64170

50 u | 80 g | 8x9 | 20-30' | 170-180° | 12' | 8 cm

100% NATURAL

CLEAN LABEL

Caprice Multicereal Croissant

Ref. 22180

55 u | 80 g | 8x9 | 20-30' | 180° | 15-20' | 14,6 cm

Caprice Croissants

XL Caprice Paris Croissant

Ref. 67450

38 u | 90 g | 8x9 | 20-30' | 160-180° | 15-18' | 10,5 cm

100% Spelt Caprice Paris Croissant

Ref. 61320

56 u | 72 g | 8x12 | 15-20' | 170° | 15-20' | 14 cm

Sweet Pastries

Pain aux Raisins

Ref. 60131

40 u | 100 g | 8x10 | 10' | 180-190° | 10-15' | 11 cm

Caprice Torsade

Ref. 69981

50 u | 90 g | 8x10 | 20' | 165-170° | 12-15' | 22,5 cm

Paille

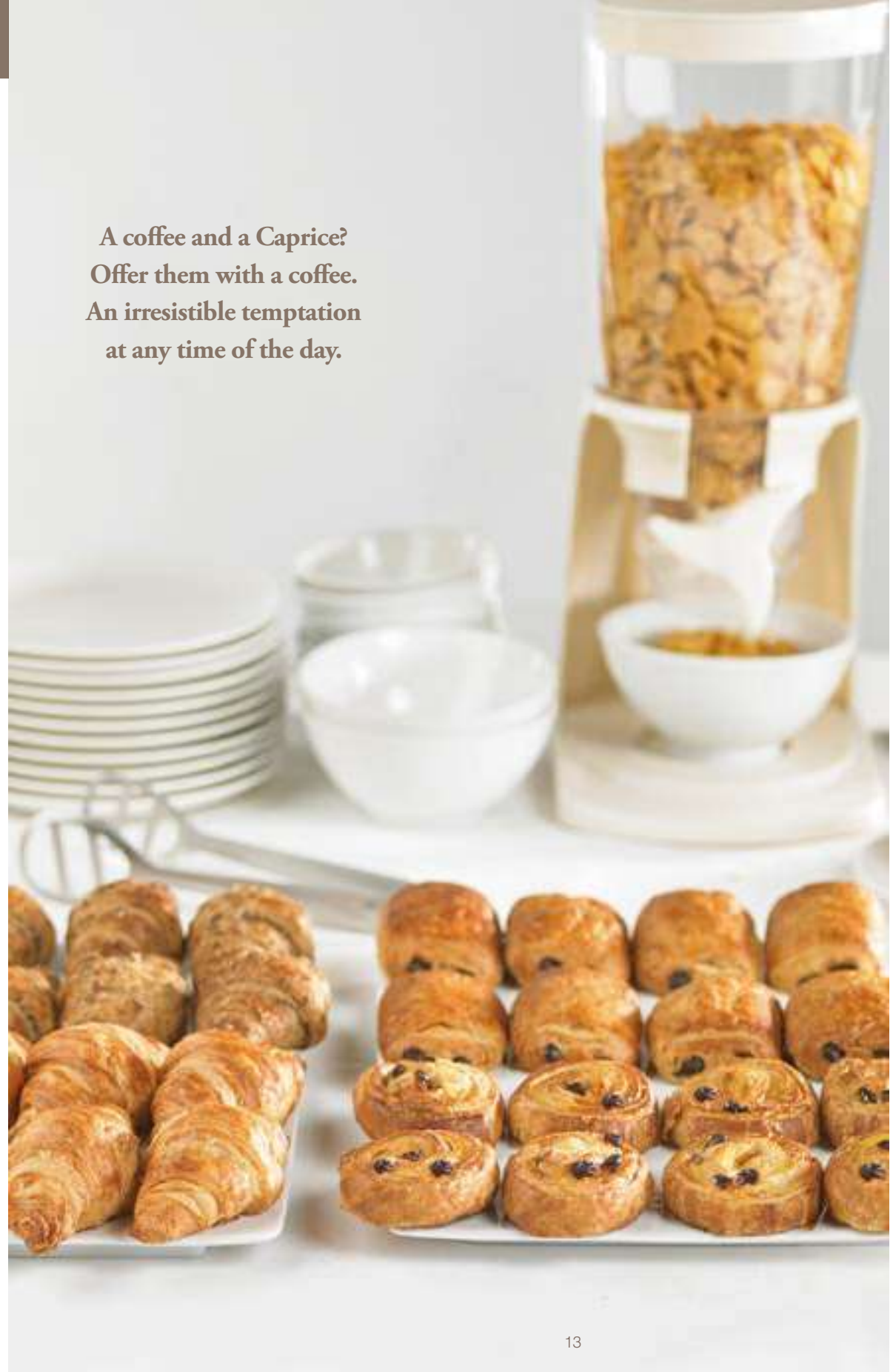
Ref. 22690

55 u | 90 g | 8x14 | 10' | 180° | 15-20' | 20 cm

Caprice Custard Plait

Ref. 62015

44 u | 123 g | 8x12 | 15-' | 180° | 12-15' | 16 cm



A coffee and a Caprice?
Offer them with a coffee.
An irresistible temptation
at any time of the day.

Hors d'oeuvres

Mini Chocolate Stick

Ref. 40170

88 u | 45 g | 8x17 | 20-30' | 170-180° | 12-15' | 12 cm

Mini Caprice Assortment

Ref. 61580

200 u | 25-30 g | 8x9 | 5' | 180° | 8-10' | - cm

Tips

- Explain to customers that this is a 100% butter premium product.
- Tell them about the fillings and ingredients.
- Highly recommended for adding to your range of premium pastries on breakfast buffets or as a whim on the bar in the café at any time of day.

Multigrain & Red Fruits Croissant
Sélection d'Or

Ref. 61195

48 u | 90 g | 8x9 | 20-30' | 170-180° | 15-20' | 14,5 cm

Margarine Croissant Sélection d'Or

Ref. 67420

64 u | 75 g | 8x8 | 15-20' | 180° | 14-15' | 15 cm

Cinnamon Roll Sélection d'Or

Ref. 67220

48 u | 87 g | 8x12 | 10' | 180-190° | 17-18' | 12 cm

Mini Croissant Sélection d'Or

Ref.67410

200 u | 25 g | 8x9 | 2-10' | 180-190° | 10-12' | 9 cm

Delight Sélection d'Or

Ref. 67440

42 u | 104 g | 8x9 | 15-30' | 170-180° | 15-20' | 13 cm

Sélection D'OR

Premium margarine pastries sélection

Our Sélection d'Or range is made with only the best ingredients, such as superb margarine. These delicate pastries are made unhurriedly; in fact time is one of the most important ingredients. The golden puff pastry melts in the mouth. These delicious treats will captivate your customers.

Multigrain Croissant Sélection d'Or

Ref. 67430

56 u | 80 g | 8x9 | 15-20' | 180-190° | 15-20' | 13 cm

Cocoa Croissant Sélection d'Or

Ref. 67460

48 u | 90 g | 8x9 | 15-20' | 170-180° | 15-20' | 13 cm

Cheese & Honey Delight Sélection d'Or

Ref. 67480

50 u | 110 g | 8x9 | 15-30' | 170-180° | 15-20 | 13 cm

Cocoa Roll Sélection d'Or

Ref. 60135

40 u | 117 g | 8x10 | 15-30' | 170-180° | 15-20 | 13 cm

NO ARTIFICIAL COLORS

NO PRESERVATIVES

HIDROGENATED FAT FREE

VIENNOISERIE

Butter Croissants

Sacramento Croissant

Ref. 62125

200 u | 45 g | 8x9 | 40' | 180° | 12-15' | 15,5 cm

Large Butter Croissant

Ref. 20740

34 u | 95 g | 8x9 | 20-30' | 160-180° | 15-18' | 12 cm

Classic Croissants

Large Margarine Croissant

Ref. 29270

34 u | 95 g | 8x9 | 15-30' | 160-180° | 15-20' | 11,5 cm

Big Margarine Croissant

Ref. 25101

84 u | 85 g | 8x9 | 20-30' | 180-190° | 14-16' | 10 cm | 105-120'

XL Margarine Croissant

Ref. 25310

100 u | 110 g | 8x8 | 20-30' | 180-190° | 14-16' | 16,5 cm | 90-120'

Classic Croissants

Straight Margarine Croissant

Ref. 00522

100 u | 70 g | 8x5 | 15-30' | 160-180° | 15-20' | 14 cm

Mix Margarine Croissant

Ref. 40530

40 u | 105 g | 8x9 | 20-30' | 160-180° | 12-15' | 12 cm | 105-120'

Cocoa Cone

Ref. 65320

90 u | 117 g | 8x9 | 20-30' | 180-190° | 12-15' | 17 cm | 105-120'

Mini Croissants

Catering Margarine Croissant

Ref. 29253

160 u | 45 g | 8x5 | 15-30' | 160-180° | 15-20' | 10cm

Small Margarine Croissant

Ref.63650

200 u | 25 g | 8x9 | 4-6' | 180-190° | 10-12' | 9 cm

Delights

Nocilla Delight

Ref. 89211

56 u | 100 g | 8x9 | 20-30' | 180° | 15-20' | 13 cm

Dark Delight

Ref. 29310

50 u | 100 g | 8x9 | 15-30' | 160-180° | 15-20' | 13 cm

Custard Delight

Ref. 29300

50 u | 100 g | 8x9 | 15-30' | 160-180° | 15-20' | 13 cm

Tips

- These sweet pastries are a popular choice with a morning coffee or glass of milk.
- It's an economical way of enhancing your breakfast buffets.
- Extremely practical for party and event catering services.

PUFF PASTRIES

Dark Puff Pastry

Ref. 25251

75 u | 107 g | 8x12 | 20-30' | 180-190° | 18-20' | 17,5 cm

Cheesecake Roulet

Ref.66340

58 u | 90 g | 8x12 | 20' | 180° | 16' | 10 cm

Butter King Size Palmier

Ref. 40820

45 u | 130 g | 8x14 | 20-30' | 170-180° | 30-35' | 2 cm

Butter Palmier

Ref. 85310

90 u | 90 g | 8x9 | 25-30' | 180-190° | 20-30' | 2 cm

Classic dough with an unmistakable texture.

Its light, crispy layers with various finishes and fillings are outstanding examples of traditional pastry making.

VIENNOISERIE

Sweet Pastries

Swiss Brioche

Ref. 63225

30 u | 55 g | 8x9 | 15-30' | - | - | 14 cm

Mini Swiss Sugar Brioche

Ref. 63215

50 u | 30 g | 8x11 | 15-30' | - | - | 9,5 cm

Mini Swiss Brioche with Cereals

Ref. 63325

60 u | 30 g | 8x11 | 15-30' | - | - | -

Butter Mini Apple Tart

Ref. 41920

50 u | 70 g | 8x14 | 10-15' | 180-190° | 10-15' | 10,5 cm

Choc Bao Bread

Ref. 28900

2,64 Kg | 15 g | 8x14 | 20' | - | - | 4 cm

SWEET PASTRIES

Variety is the spice of life.

A delicious range of pastries, with excellent fillings and toppings.
The best ingredients especially created for those with a sweet tooth.

Sweet Pastries

Croloaf

Ref. 68435

10 u | 200 g | 4x15 | 15-20' | 26 cm

Genuine Danish Pastry

Bretzel

Ref.40285

32 u | 150 g | 8x12 | 20-30' | 180-190° | 10-20' | 13 cm

Chocolate Bretzel

Ref. 42530

32 u | 150 g | 8x12 | 20-30' | 180-190° | 12-15' | 13 cm

Mini Bretzel

Ref. 66585

84 u | 71 g | 8x12 | 15-30' | 185° | 8-12' | 10,8 cm

Chocolate Mini Bretzel

Ref. 66575

84 u | 71 g | 8x12 | 15-30' | 186° | 8-12' | 11,8 cm

Mini Sweet Puff Pastry Assortment

Ref. 63665

222 u | 34 g | 8x9 | 5' | 180° | 10' | 5,6x6,3 cm

Small Butter Palmier

Ref. 41950

5 kg | 18 g | 8x14 | 10-15' | 180-190° | 10-15' | 2,1 cm

Small Palmier

Ref. 66090

5 kg | 18 g | 8x14 | 20-30' | 180-190° | 10-15' | 2,1 cm

Mini Dark Delight

Ref. 29330

110 u | 45 g | 8x9 | 15-30' | 160-180° | 15-20' | 7 cm

Dark Mini Nibbles

Ref. 66220

5 kg | 17 g | 8x14 | 15-30' | 160-180° | 15-20' | 6 cm

HORS D'OEUVRES

Little delights!

Mini pastries for great moments.
A wide variety of options for after meals or for celebrations.
Irresistible at any time!

Mini Sweet Puff Pastry Assortment

Ref. 63490

6,8 kg | 38 g | 8x9 | 20-30' | 180-190° | 12-16' | 5 cm

Tips

- These ultra practical pre-fermented products are time savers: just thaw and bake, and your products are ready to eat.
- The ideal product for breakfast buffets, work meetings and snack time.
- Boost sales by offering them with a drink on your breakfast and snack menus.

Savoury

An excellent selection of classic savouries with delicious fillings. Practical and appetising!

Snacks
Hors d'Oeuvres

Snacks

Spinach & Brie Pocket

Ref. 63235

43 u | 145 g | 8x9 | 15' | 180° | 13-15' | 17,5 cm

4 Cheese Chicken Börek

Ref. 63640

60 u | 100 g | 11x8 | 20-30' | 180-200° | 25' | 17 cm

Napoli Envoltini

Ref. 21680

55 u | 135 g | 8x12 | 20-30' | 180-190° | 12-15' | 14,5 cm

Large Mixed Delight

Ref. 43480

36 u | 145 g | 8x9 | 30' | 175-180° | 15-17' | 13 cm

Hot Dog Croissant

Ref. 25841

46 u | 116 g | 8x9 | 30-' | 175-180° | 15-20' | 13 cm

SNACKS

Quick solutions for enjoying at any time of the day.

Snacks

Cheese Delight

Ref. 66225

56 u | 90 g | 8x9 | 15-30' | 160-180° | 15-20' | 13 cm

Mixed Croissant

Ref. 27140

45 u | 105 g | 8x9 | 15-30' | 160-180° | 15-30' | 11,5 cm

Vegetable Lattice

Ref. 64980

56 u | 110 g | 8x12 | 10-15' | 180-° | 15-18' | 9,5 cm

Cheese stick

Ref. 67980

40 u | 82 g | 8x17 | 15-20' | 180° | 17' | 27 cm

Angus Punk Pie

Ref. 23200

48 u | 90 g | 10x11 | 2-5' | 180-200° | 25-30' | 11,5x7,5 cm

Snacks

Thai Chicken Punk Pie

Ref. 23210

48 u | 90 g | 10x11 | 2-5' | 180-200° | 25-30' | 11,5x7,5 cm

Carbonara Piadina

Ref. 45070

40 u | 120 g | 6x13 | 2-5' | 180° | 15' | 15x8,5 cm

Mixed Piadina

Ref. 45060

42 u | 120 g | 6x13 | 2-5' | 180° | 15' | 15x8,5 cm

Asparagus & Cured Ham Quiche

Ref. 60250

18 u | 150 g | 8x17 | 60-90' | 200-° | 5-7' | 10,9 cm

Three Cheese Quiche

Ref. 60260

18 u | 150 g | 8x17 | 60-90' | 200-° | 5-7' | 10,9 cm

Ham & Cheese Quiche

Ref. 60270

18 u | 150 g | 8x17 | 60-90' | 200-° | 5-7' | 10,9 cm

Chicken & Vegetable Quiche

Ref. 60140

18 u | 148 g | 8x17 | 60-90' | 285-° | 8' | 10,9 cm

Spinach Quiche

Ref. 60150

18 u | 148 g | 8x17 | 60-90' | 200-° | 5-7' | 10,9 cm

Mini Quiche Assortment

Ref. 61600

72 u | 21 g | 8x17 | 10-15' | 180-200° | 3-5' | 5,3 cm

Delicious bites with cooked fresh ingredients!

This mini quiches range is made with a crunchy artisan base accompanied by cooked fresh ingredients.

Three different recipes ensure every palate is catered for:

Chicken & Vegetables
Ham & Cheese
Spinach & Cheese

Spinach Mini Lattice

Ref. 24960

100 u | 25 g | 8x16 | 2-5' | 180-190° | 10-12' | 5 cm

Sobrasada Mini Lattice

Ref. 24970

100 u | 25 g | 8x16 | 2-5' | 180-190° | 10-12' | 5 cm

Mixed Mini Lattice

Ref.24980

100 u | 25 g | 8x16 | 2-5' | 180-190° | 10-12' | 5 cm

Small Hot Dog Croissant

Ref. 25201

6 Kg | 37 g | 8x12 | 10-15' | 180-190° | 12-14' | 7,3 cm | 40-60'

Small Mixed Croissant

Ref. 25191

6 Kg | 33 g | 8x12 | 10-15' | 180-190° | 12-14' | 7,3 cm | 40-60'

BUFFET ITEMS

Little delights!

Mini pastries for great moments.
A nice option for after
meals or for celebrations.

Savoury Assorted Baby Nibbles

Ref.26380

6 Kg | 9 g | 8x9 | 20-30' | 180-190° | 10-12' | 3,2 cm

Mini Savoury Puff Pastry Assortment

Ref. 64070

7,5 Kg | 25 g | 8x9 | 20-30' | 180-190° | 12-16' | 5 cm

Tips

- Brush with egg and ready to bake.
- Easy to store: comes in small boxes in a single bag.
- Display them on the counter at snack time and have some prepared in grab-andgo bags. What an irresistible temptation!
- Express product: ready to serve in just 12 minutes; perfect for busy periods.
- Small, convenient snacks; ideal for coffee breaks and work meetings.

American Style Products

Authentic pastries
with authentic flavour,
amazing toppings and tasty
fillings, in the most
American of formats to keep
your customers sweet!

Dots & Ball Dots
Muffins & Delicakes

RING & BALL DOUGHNUTS

DOTS®
ORIGINAL

NO ARTIFICIAL COLORS · NO PRESERVATIVES · HIDROGENATED FAT FREE · RSPO MIXED

Big Sugared Dots
Ref. 60590

48 u · 65 g · 4x15 · 15-20' · 10,8 cm

Sugared Dots
Ref. 15514

72 u · 49 g · 4x13 · 15-20' · 9,5 cm

Sugared Dots (36units)
Ref. 65760

36 u · 49 g · 8x15 · 15-20' · 9,5 cm

Large Glazed Dots
Ref. 65590

48 u · 70 g · 4x15 · 15-20' · 10,8 cm

Glazed Dots
Ref. 65511

72 u · 52 g · 4x15 · 15-20' · 9,5 cm

Glazed Dots
Ref. 75511

36 u · 52 g · 8x15 · 15-20' · 9,5 cm

Dots plain
Ref. 65520

72 u · 44 g · 4x15 · 15-20' · 9,5 cm

Plain Big Dots
Ref. 31740

48 u · 60 g · 4x15 · 15-20' · 10,8 cm

Big Dark Dots
Ref. 24690

48 u · 80 g · 4x15 · 15-20' · 10,8 cm

Dark Dots
Ref. 23100

36 u · 60 g · 8x15 · 15-20' · 9,5 cm

White Drizzle Dots
Ref. 23090

36 u · 75 g · 8x15 · 15-20' · 9,5 cm

Dark Drizzle Dots
Ref. 53120

36 u · 63 g · 8x15 · 15-20' · 9,5 cm

ClassicDots
Ref. 61470

36 u · 72 g · 8x11 · 15-20' · 10 cm

Duo ClassicDots
Ref. 61491

30 u · 72 g · 8x11 · 15-20' · 11 cm

Cinnamon Dots
Ref. 60025

44 u · 55 g · 8x11 · 15-20' · 9,5 cm

Decored

Green Pistachio Dots
Ref. 61125
36 u | 57 g | 8x15 | 15-20' | 9 cm

Purple White Dots
Ref. 61135
36 u | 58 g | 8x15 | 15-20' | 9,5 cm

Yellow Frutti Dots
Ref. 61145
36 u | 56 g | 8x15 | 15-20' | 9,5 cm

Red Cookies Dots
Ref. 61175
36 u | 60 g | 8x14 | 15-20' | 9,5 cm

Marshmallow Dots
Ref. 60675
36 u | 59 g | 8x14 | 15-20' | 9,5 cm

Decored

Panda SquareDots
Ref. 60105
36 u | 66 g | 8x14 | 15-20' | 9 cm

Cookies Dots
Ref. 66550
24 u | 64 g | 8x15 | 15-20' | 9,5 cm

Colour Dots
Ref. 66560
24 u | 67 g | 8x15 | 15-20' | 9,5 cm

Nutty Dots
Ref. 22020
24 u | 64 g | 8x16 | 15-20' | 9,5 cm

Sprinkled Dots
Ref. 22026
36 u | 55 g | 8x15 | 15-20' | 9,5 cm

Decored

Pink Dots
Ref. 60661
36 u | 60 g | 8x15 | 15-20' | 9,5 cm

Dots on the Rocks
Ref. 64920
36 u | 88 g | 8x15 | 15-20' | 9 cm

Confetti Dots
Ref. 24260
36 u | 56 g | 8x15 | 15-20' | 9,5 cm

Tutti Colour Dots
Ref. 13084
36 u | 55 g | 8x15 | 15-20' | 10,8 cm

Milk Chocolate Dots
Ref. 65870
36 u | 57 g | 8x15 | 15-20' | 9,5 cm

Decored

Mix Box Dots (3 flavours) (3 x 12)

Ref. 61640

3x12 u | 52 g | 8x11 | 15-20' | 9,5 cm

Mix Box Dots (5 flavours) (5 x 12)

Ref. 80640

5x12 u | 58 g | 7x8 | 15-20' | 9,5 cm

Mix Box Dots

Essential touch **of colour for an eye-catching range.**

Filled

Red Velvet Dots

Ref. 67180

36 u | 74 g | 8x15 | 15-20' | 9,5 cm

Zebra Dots

Ref. 61155

24 u | 74 g | 8x16 | 20-25' | 8,5 cm

Dark Deco Dots filled

Ref. 62920

24 u | 75 g | 8x16 | 20-25' | 9,5 cm

Custard Sugared Dots

Ref. 62930

24 u | 70 g | 8x16 | 20-25' | 9,5 cm

Tutti Colour Dots

Ref. 61910

24 u | 75 g | 8x16 | 20-25' | 9,5 cm

Filled

Creamy Strawberry Dots

Ref. 61220

24 u | 75 g | 8x16 | 20-25' | 9,5 cm

Caramel Dots

Ref. 61530

36 u | 73 g | 8x15 | 20-25' | 9,5 cm

Lemon Dots

Ref. 39010

36 u | 73 g | 8x15 | 20-25' | 9,5 cm

Strawberry Dots

Ref. 01548

24 u | 76 g | 8x16 | 20-25' | 9,5 cm

Tricolor Dots

Ref. 01539

24 u | 72 g | 8x16 | 20-25' | 9,5 cm

Filled

Coconut Dots
Ref. 60045
36 u | 72 g | 8x15 | 20-30' | 10,5-11 cm

Nocilla Dots
Ref. 62170
24 u | 72 g | 8x16 | 20-25' | 9,5 cm

Sugared Dots Cocoa Filled
Ref. 68760
24 u | 65 g | 8x16 | 20-25' | 9,5 cm

Pink & White Dots
Ref. 62870
24 u | 74 g | 8x16 | 20-25' | 9,5 cm

Dots Choc Cornflakes
Ref. 67490
24 u | 75 g | 8x16 | 15-20' | 9,5 cm

Filled

Safari Dots
Ref. 69510
24 u | 66 g | 8x15 | 15-20' | 9 cm

White SmileDots
Ref. 67150
12 u | 120 g | 8x10 | 20-30' | 10,5-11 cm

Black SmileDots
Ref. 67120
12 u | 120 g | 8x10 | 20-30' | 10,5-11 cm

Take Away

Dots take away box (3 Dots)
Ref. 64024
200 u

Dots take away box (4 Dots)
Ref. 64025
200 u

Dots take away bag
Ref. 64027
1000 u

MiniDots

Sugared MiniDots
Ref. 49870

75 u | 22 g | 8x11 | 15-20' | 7 cm

Mini Plain Dots
Ref. 39880

65 u | 22 g | 8x11 | - | 7,3 cm

Classic MiniDots
Ref. 29880

65 u | 28 g | 8x11 | 15-20' | 7,3 cm

Dark MiniDots
Ref. 29910

60 u | 34 g | 8x11 | 15-20' | 7,4 cm

Sugared PetitDots
Ref. 46010

2 Kg | 25 g | 8x16 | 10-15' | 5,3 cm

MiniDots

Dark PetitDots
Ref. 66891

2 Kg | 25 g | 8x16 | 10-15' | 5,3 cm

White Drizzle MiniDots
Ref. 29920

60 u | 40 g | 8x11 | 15-20' | 7,6 cm

Dark Drizzle MiniDots
Ref. 29930

60 u | 36 g | 8x11 | 15-20' | 7,4 cm

MiniDots Assortment
Ref. 60240

75 u | 36 g | 8x9 | 15-20' | -

MiChoc MiniDots filled
Ref. 61110

65 u | 42 g | 8x11 | 15-20' | 8 cm

MiniDots

MiniDots Boston Creme
Ref. 61890

65 u | 45 g | 8x11 | 15-20' | 8 cm

PopDots

Dark PopDots
Ref. 64220

1,6 Kg | 16 g | 8x16 | 15-20' | 4,5 cm

Sugared PopDots
Ref. 64210

1,2 Kg | 12 g | 8x16 | 15-20' | 4,5 cm

White PopDots
Ref. 64230

2 Kg | 20 g | 8x16 | 15-20' | 4,5 cm

BallDots

Dark Deco BallDots
Ref. 21290
36 u | 90 g | 8x11 | 60-75' | 9,2 cm

Custard Deco BallDots
Ref. 20290
36 u | 90 g | 8x11 | 60-75' | 9,2 cm

Plain BallDots
Ref. 35890
36 u | 55 g | 8x11 | 60-75' | 9,2 cm

Plain Sugared BallDots
Ref. 25890
36 u | 60 g | 8x11 | 20-30' | 9,5 cm

Big Sugared BallDots
Ref. 65880
27 u | 78 g | 8x11 | 20-30' | 10,5 cm

BallDots

PALM OIL FREE

Palm oil free Cocoa Ball Dots
Ref. 66975
32 u | 95 g | 6x12 | 15-20' | 9,5 cm

Strawberry Jam Sugared BallDots
Ref. 11720
36 u | 85 g | 8x10 | 60-75' | 9,2 cm

Custard & Cocoa BallDots
Ref. 64190
36 u | 100 g | 8x11 | 60-75' | 9,2 cm

Boston Crème BallDots
Ref. 22110
36 u | 94 g | 8x11 | 60-75' | 9,2 cm

Tricolor BallDots
Ref. 22120
36 u | 90 g | 8x11 | 60-75' | 9,2 cm

BallDots

Forest Fruits BallDots
Ref. 61290
36 u | 90 g | 8x11 | 60-75' | 9,2 cm

Custard Mini BallDots
Ref. 42880
40 u | 40 g | 8x15 | 20-40' | 6,8 cm

Dark Mini BallDots
Ref. 42890
40 u | 48 g | 8x15 | 20-40' | 6,8 cm

Caramel Mini BallDots
Ref. 66450
40 u | 53 g | 8x15 | 20-40' | 7 cm

Cocoa & Hazelnut Mini BallDots
Ref. 66380
40 u | 51 g | 8x15 | 20-40' | 7 cm

LongDots

Custard Big LongDots

Ref. 61305

24 u | 100 g | 8x15 | 20-40' | 16 cm

Dark Big LongDots

Ref. 62810

24 u | 100 g | 8x15 | 20-40' | 16 cm

PALM OIL FREE

Palm oil free Custard Long Dots

Ref. 65695

28 u | 95 g | 6x12 | 20-40' | 16 cm

PALM OIL FREE

Palm oil free Cocoa Long Dots

Ref. 67715

28 | 95 g | 6x12 | 20-40' | 16 cm

CroDots

Crodots

Ref. 69231

24 u | 77g | 8x15 | 15-20' | 9,3 cm

Dark Crodots

Ref. 69241

22 u | 95 g | 8x15 | 15-20' | 9,5 cm

Mini Crodots Assortment

Ref. 60530

54 u | 34 g | 8x11 | 20-' | 9 cm

Les Tûlipes

Cranberry & Yoghurt Tulipe Muffin
Ref. 60770
20 u | 110 g | 8x17 | 30-45' | 7 cm

Extreme Choc Tulipe Muffin
Ref. 60930
20 u | 110 g | 8x17 | 30-45' | 7 cm

Caramel & Pecan Tulipe Muffin
Ref. 61980
20 u | 110 g | 8x17 | 30-45' | 7 cm

Cheesecake Tulipe Muffin
Ref. 62150
20 u | 110 g | 8x17 | 30-45' | 7 cm

Red Velvet Tulipe Muffin
Ref. 62840
20 u | 110 g | 8x17 | 30-45' | 7 cm

les Tûlipes

Les Tûlipes

Tulipe Nocilla
Ref. 60172
20 u | 100 g | 8x17 | 30-45' | 7 cm

Cranberry & Yoghurt Tulipe Muffin non-filled
Ref. 66980
24 u | 90 g | 8x14 | 30-45' | 7 cm

Extreme Choc Tulipe Muffin non-filled
Ref. 66950
24 u | 90 g | 8x14 | 30-45' | 7 cm

Mini Tulipe Nocilla
Ref. 60180
46 u | 33 g | 8x14 | 15' | 5 cm

Mini Tulipes Muffin Assortment
Ref. 62320
46 u | 35 g | 8x14 | 15' | 5 cm

Les Tûlipes

Dark Big Tulipe
Ref. 61500
12 u | 140 g | 8x17 | 30-60' | 8 cm

White Big Tulipe
Ref. 61510
12 u | 140 g | 8x17 | 30-60' | 8 cm

Muffins

Choc Chip Muffin
Ref. 21560
24 u | 82 g | 8x14 | 30-45' | 8 cm

Double Choc Muffin
Ref. 21570
24 u | 82 g | 8x14 | 30-45' | 8 cm

Cranberry & Yoghurt Muffin
Ref. 21430
24 u | 82 g | 8x14 | 30-45' | 8 cm

Muffins

Vanilla & Choc Chips Muffin

Ref. 24130

24 u | 82 g | 8x14 | 30-45' | 8 cm

Fairy Cake Tulip Muffin

Ref. 65100

24 u | 90 g | 8x14 | 20-30' | 8 cm

Gluten-Free Muffin x2

Ref. 62301

25 u | 70 g | 8x8 | 15-20' | 6,7 cm

Gluten-Free Choc Muffin

Ref. 62710

15 u | 100 g | 8x8 | 15-20' | 8 cm

Delicakes

Cocoa & Hazelnut Delicake

Ref. 64355

24 u | 105 g | 8x14 | 30-45' | 8,5 cm

Cocoa & Red Fruits Delicake

Ref. 64535

24 u | 105 g | 8x14 | 30-45' | 8,5 cm

Apple Delicake

Ref. 64430

24 u | 110 g | 8x14 | 30-45' | 8,5 cm

Carrot Delicake

Ref. 64525

24 u | 105 g | 8x14 | 30-45' | 8,5 cm

Mini Muffins

Apple & Custard Mini Muffin

Ref. 21500

2,2 Kg | 28 g | 8x17 | 15-30' | 5 cm

Caramel Mini Muffin

Ref. 21465

80 u | 28 g | 8x17 | 15-30' | 4,5 cm

Double Choc & Strawberry Jam Mini Muffin

Ref. 21490

2,2 Kg | 28 g | 8x17 | 15-30' | 5 cm

Mini Muffin Assortment

Ref. 64120

74 u | 25 g | 8x17 | 8-10' | 4,5 cm

Cookies & Cakes

Cookie

Ref. 61750

24 u | 72 g | 8x18 | 60' | 11 cm

Chocolate Cookie

Ref. 60920

24 u | 72 g | 8x18 | 60' | 11 cm

Tips

- These cookies are perfect for your campaigns: sell them by unit or in tempting packs at fixed prices; or upgrade your take-away offers with tempting prices.
- Decorate and enhance them with your personal touch: chocolate or nut toppings will give them an original, tempting appearance.
- The ideal product for breakfast buffets, work meetings and snack time.

Cookies

Our range of cookies are made using the traditional and timeless American recipe to ensure the perfect balance of texture and aroma.

2 Pack Dark Dots

Ref. 89560

15 blisters | 60 g | 9x8 | 15-20' | 9,5 cm

2 Pack Sugared Dots

Ref. 89550

15 blisters | 52 g | 9x8 | 15-20' | 9,5 cm

4 Pack Glazed Dots

Ref. 85560

8 blisters | 52 g | 6x14 | 15-20' | 9,5 cm

4 Pack Dark Dots

Ref. 85570

8 blisters | 60 g | 6x14 | 15-20' | 9,5 cm

4 Pack Sugared Dots

Ref. 84052

21 blisters | 49 g | 6x6 | 15-20' | 9,5 cm

Retail Products

4 Pack Dark Dots

Ref. 84053

21 blisters | 60 g | 6x6 | 15-20' | 9,5 cm

x1

Single Packed Sugared Dots (on demand)

Ref. 00353

60 | 49 g | 4x15 | 15-20' | 9,5 cm

x1

Single Packed Choc Sprinkled Dots (on demand)

Ref. 02026

60 | 55 g | 4x15 | 15-20' | 9,5 cm

Dots Tray Display
Ref. 60097
1 u

Dots Premium Display
Ref. 60065
1 u

Dots Premium Tray Display
Ref. 66010
1 u

Dots Display
Ref. 24011
20 u

PopDots Cones
Ref. 66300
500 u

PopDotsCone Display
Ref. 60072
8 u

PopDots Cube Display
Ref. 60070
20 u

Dots Floorstand
Ref. 20352
1 u

Portuguese Products

Exquisite Portuguese delights, made following the authentic original recipe, for a deliciously sweet end to any meal.

Pastel de Nata

Ref. 25872

90 u | 72 g | 8x12 | 20-' | 250-° | 8-10' | 8 cm

Pastel de Nata

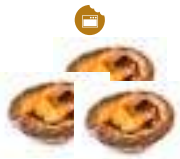
Ref. 45161

104 u | 66 g | 8x9 | 20-' | 250-° | 8-10' | 7,3 cm

Pastel de Nata Thaw & Serve

Ref.64820

60 u | 61 g | 8x12 | 20-25' | - | - | 7 cm



Mini Pastel de Nata

Ref. 40890

100 u | 30 g | 8x17 | 20-' | 250-° | 5-6' | 5,9 cm

Rice Cake

Ref. 48621

24 u | 80 g | 8x14 | 20-30' | - | - | 6,5 cm

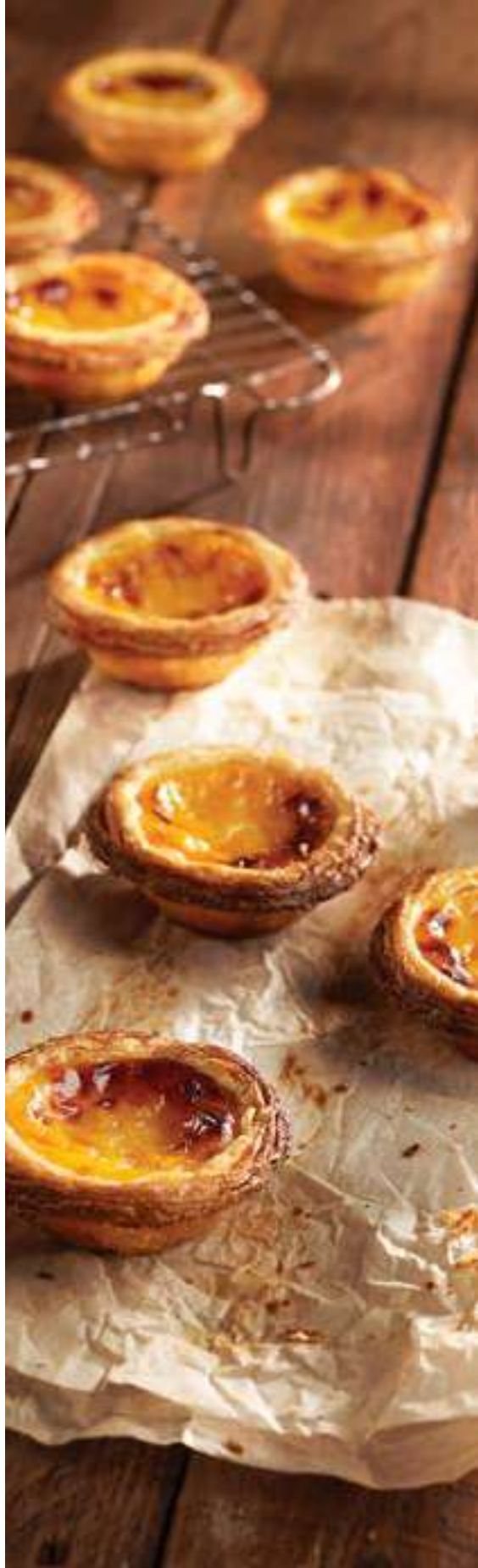
Portuguese Coconut Tart

Ref. 44641

32 u | 76 g | 8x17 | 20-' | 180-190° | 3-5' | 7,3 cm

A bit of history...

It is believed that the "Pastéis de nata" was created following a secret recipe devised before the 18th century by Catholic monks at the Jerónimos Monastery ("Mosteiro dos Jerónimos") in Lisbon. Since 1837, locals have been going to cake shops to get them warm and straight from the oven, sprinkled with cinnamon and powdered sugar. These tarts have become very popular and nowadays they can be enjoyed all over the world.



Pre-pared Pastries

Let your imagination flow!

Awaken your inner culinary maestro. We offer you the best bases so you can give free rein to your creativity and experiment with original recipes.

Muffin Dough
Puff Pastry Sheets

Muffin Dough in Piping Bag

Ref. 25270

8 u	1500 g	6x10	180-240'	170-180°	Según Tamaño	57 cm

Choc Chips Muffin Dough in Piping Bag

Ref. 26130

6 u	1000 g	8x14	180-240'	170-180°	Según Tamaño	52 cm

Waffle dough in piping bag

Ref.66140

6 u	1500 g	6x10	180-240'	-	1,5-3,5'	-

Small Margarine Puff Pastry Sheet

Ref. 16400

15 u	650 g	4x15	15-20'	170-190'	dep-dep'	58 cm

Rustic Pizza Base

Ref. 64975

9 u	370 g	6x7	10-20'	185'	7-10'	60x20 cm

Recipe Muffin Treats

Ingredients

- Cappuccino muffin dough in piping bag.
- Apple muffin dough in piping bag.
- Icing sugar.
- Variety of nuts.
- Variety of small seasonal fruits.
- Melted chocolate.

Step by step

- Defrost the piping bags at room temperature.
- Place baking paper on a tray.
- Spread a thin layer of muffin dough across the whole tray.
- Put the tray in the oven.
- Bake at 175ºC for approx. 10-15 mins.
- Remove the tray from the oven and leave the muffin sheet to cool.
- Cut into 4-cm squares.
- Decorate the Cappuccino flavour with nuts and the Apple flavour with fruit, such as blueberries, strawberries or raspberries.
- Dust with icing sugar.

Pâtisserie Valérie

Give your shop window
a touch of class.
From homemade recipes
to the most sophisticated
formulas. A huge range
of desserts and after dinner
treats to amaze your
customers.

Premium Desserts
Classic Deserts

Large Cakes & Tarts

Nocilla Cake pre-cut
Ref. 62225
1 u | 1450 g | 12x14 | 120-150' | 24 cm

Black Forest Gateau
Ref. 69640
1 u | 2000 g | 6x18 | 8 h | 33,5 cm

Raspberry Cheesecake
Ref. 69680
2 u | 1500 g | 8x11 | 8-10 h | 24 cm

Cream & Strawberry Cake (pre-cut)
Ref. 66290
1 u | 2100 g | 6x18 | 210' | 33,5x27 cm

Cocoa Cookies Cake (pre-cut)
Ref. 66360
1 u | 2300 g | 6x18 | 180' | 36x27 cm

CLASSIC DESERTS

Large Cakes & Tarts

Cocoa Sponge Cake
Ref. 66170
1 u | 1700 g | 6x18 | 180' | 38x27 cm

Carrot Sponge Cake
Ref. 66270
1 u | 1800 g | 6x18 | 180' | 37x27 cm

Apple & Cinnamon Cake
Ref. 66440
1 u | 1700 g | 6x18 | 180' | 36x27 cm

Cheesecake
Ref. 69685
2 u | 750 g | 12x21 | 180' | 36x27 cm

Spelt & Apple Tart
Ref. 66275
1 u | 1700 g | 6x18 | 180' | 36x27 cm

Large Cakes & Tarts

Cocoa & Raspberry Gluten Free Brownie
Ref.
1 u | 1700 g | 6x18 | 180' | 36x27 cm

American Style Cakes

American Dark Cake
Ref. 69710
4 u | 1900 g | 6x7 | 8-10 h | 24 cm

American Carrot Cake
Ref. 69730
4 u | 2000 g | 6x7 | 8-10 h | 24 cm

Petits Fours Assortment

Ref. 62200

154 u | 19 g | 6x13 | 8 h | 3 cm

Coulant

Ref. 64290

24 u | 85 g | 8x14 | 10' | 6 cm

Mini Tiramissú

Ref. 67310

10 u | 110 g | 10x20 | 30-45' | 11-7 cm

Crocanti Mini Cake Roll

Ref. 67794

24 u | 85 g | 8x14 | 45-60'(*) | 11-4,5 cm

Apricot Mini Cake Roll

Ref. 63784

24 u | 110 g | 8x14 | 45-60'(*) | 11-4,5 cm

Sacher Mini Cake Roll

Ref. 63734

24 u | 100 g | 8x14 | 45-60'(*) | 11-4,5 cm

Only for Chocolate Lovers

A Sacher cake, but in mini-roll format!

Filled with raspberry jam, both the sponge and the coating contain exquisite chocolate and little pieces of freeze-dried raspberries.

Bread

Dedicated to bread fans, the best ally for a tasty, healthy and balanced diet.

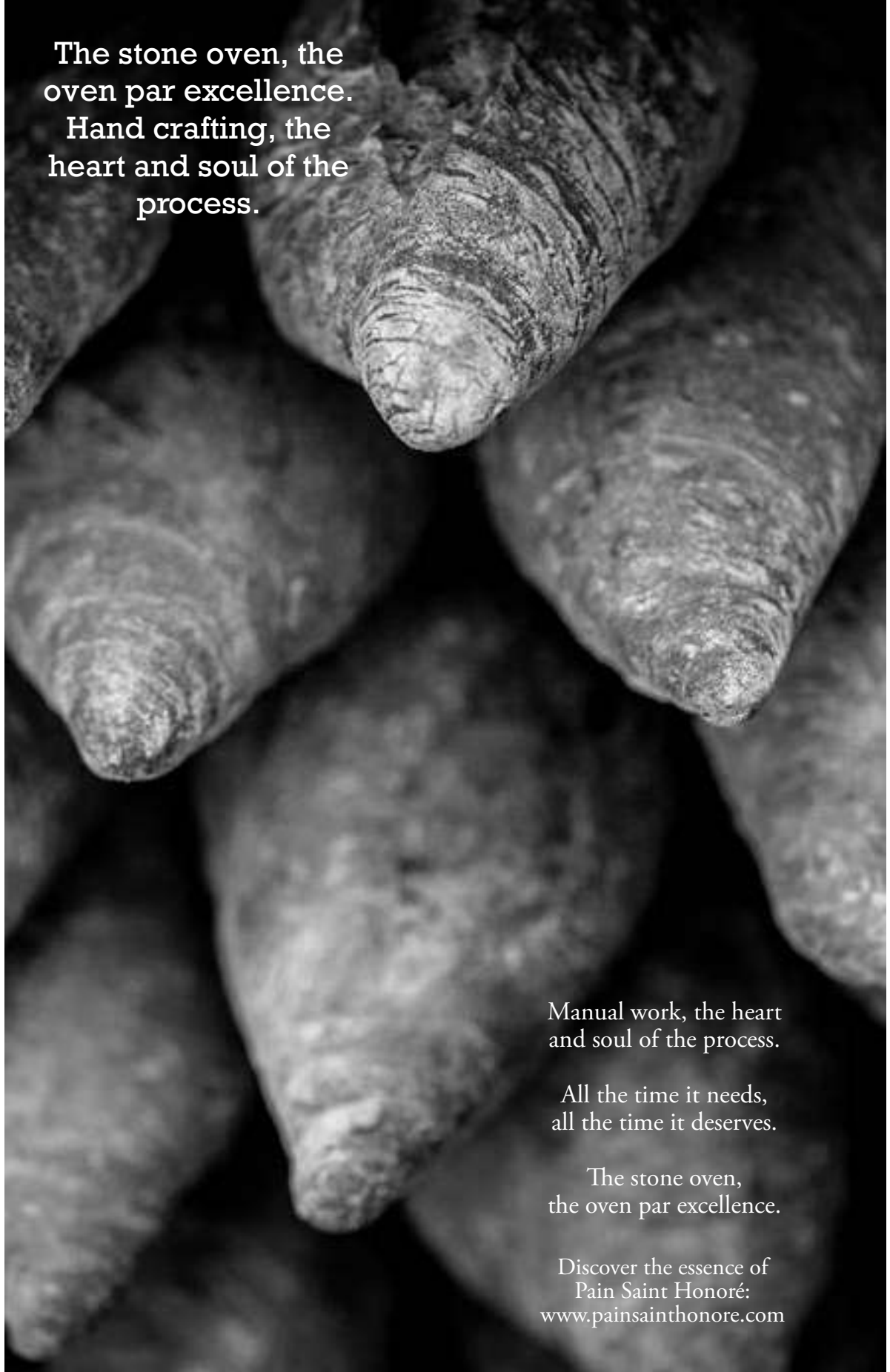
Saint Honoré
Premium Breads - G. Reserva
Rustic Breads
Baguettes
Ciabattas
Dinner Rolls
Sandwich Breads
Healthy Breads

SAINT HONORÉ

by Pere Gallés

THEBENEFITSOFBREAD WITH ADDED VALUE

In our ongoing quest for superb quality, we have created a unique bread range, wich make us proud of our past and excited about the future. This bread is our tribute to our founder Pere Gallés, to our appreciation of traditional methods and attention to detail.



TIME

Our bread is made with the methods used in the creation of superior quality artisan bread. Careful attention is given to every detail to ensure the finished product has all the spirit and flavour of artisan bread; making our bread simply unique.

PASSION

Perfectionists, meticulous, perhaps even obsessive... but above all, passionate about what we do. This passion has elevated our bread from just good, to amazing.

TRIBUTE

We honour our past, we understand our roots and where we are headed. We stay true to traditional baking methods, and we are proud of the bread we make.

Bread with soul

Multicereal Sourdough Loaf

Ref. 61080

20 u | 345 g | 6x6 | 30' | 190-200° | 10-15' | 37-43 cm

Ancienne Sourdough Demi Baguette

Ref. 61160

30 u | 130 g | 6x6 | 20' | 190-200° | 10-15' | 24-27 cm

Ancienne Sourdough Baguette

Ref. 61140

22 u | 220 g | 6x6 | 20' | 190-200° | 10-15' | 44-49 cm

Baker's Rustic Sourdough Loaf

Ref. 66531

14 u | 265 g | 6x6 | 30' | 190-200° | 20-25' | 45,6 cm

Sourdough Large Baker's Rustic Loaf

Ref. 61631

8 u | 560 g | 6x6 | 60' | 180-200° | 20-25' | 42-46 cm

Homestead Sourdough Loaf

Ref. 69960

16 u | 280 g | 6x6 | 30' | 190-200° | 10-15' | 44-49 cm

Homestead Sourdough Demi-Baguette

Ref. 68370

35 u | 115 g | 6x6 | 30-45' | 190-200° | 8-10' | 24 cm

Santa Inés Sourdough Loaf

Ref. 68440

15 u | 350 g | 6x6 | 30' | 190-200° | 10-15' | 44-49 cm

Spelt Sourdough Loaf

Ref. 68791

18 u | 300 g | 6x6 | 30' | 190-200° | 10-15' | 42-46 cm

Campagne Sourdough Loaf

Ref. 61280

12 u | 390 g | 6x6 | 30' | 190-200° | 10-15' | 42-46 cm

Organic Sourdough Buckwheat Loaf

Ref. 61270

9 u | 500 g | 6x6 | 60' | 180-200° | 20-25' | 31-35 cm

Organic Sourdough Spelt & Quinoa Round Bread

Ref. 60030

8 u | 430 g | 4x14 | 60' | 180-200° | 20-25' | 16-18 cm

Organic Sourdough Obrador Round Bread

Ref. 61070

6 u | 420 g | 4x14 | 60' | 180-200° | 20-25' | 16-19 cm

Summum Sourdough Round Bread

Ref. 61150

8 u | 430 g | 4x14 | 60' | 180-200° | 20-25' | 16-19 cm

Mini Obrador Sourdough Round Bread

Ref. 61720

52 u | 130 g | 6x6 | 30-45' | 190-200° | 6-8' | 12,5 cm

Spelt Sourdough Demi Baguette

Ref. 68190

38 u | 150 g | 6x6 | 30-45' | 190-200° | 10-15' | 24-27 cm

Sourdough Dinner Roll

Ref. 68150

50 u | 70 g | 6x6 | 30-45' | 200° | 8-10' | 15 cm

Turtle Sourdough Bread

Ref. 68140

80 u | 70 g | 6x6 | 30-45' | 200° | 8-10' | 17 cm

100% Wholegrain Sourdough Demi

Ref. 63610

40 u | 160 g | 6x6 | 30-45' | 190-200° | 10-15' | 24-27 cm

100% Wholegrain Sourdough Loaf

Ref. 63620

24 u | 300 g | 6x6 | 30-45' | 190-200° | 10-15' | 44-49 cm

Wholegrain Sourdough Country Loaf

Ref. 65850

8 u | 440 g | 4x14 | 30' | 220° | 25' | 20 cm

Saint Honoré Sibarit

Ref. 66555

72 u | 90 g | 4x8 | 30-45' | 190-210° | 8-10' | 18 cm

Saint Honoré Alma

Ref. 66675

35 u | 115 g | 6x6 | 30-45' | 220° | 8-10' | 24 cm

Saint Honoré Marquesa

Ref. 66665

35 u | 115 g | 6x6 | 30-45' | 220° | 8-10' | 24 cm

Saint Honoré Cereal Loaf

Ref. 66985

35 u | 115 g | 6x6 | 30-45' | 220° | 8-10' | 24 cm

Saint Honoré Cereal Demi Baguette

Ref. 66995

35 u | 115 g | 6x6 | 30-45' | 220° | 8-10' | 24 cm

Gran Reserve Baguettes

GR Baguette
Ref. 22001

26 u | 260 g | 4x7 | 15-20' | 180-200° | 15-20' | 53 cm

GR Large Baguette
Ref. 28862

20 u | 370 g | 4x7 | 20-25' | 180-190° | 20-25' | 51 cm

GR Multicereal Baguette
Ref. 22900

26 u | 275 g | 4x7 | 15-20' | 180-200° | 15-20' | 53 cm

GR Sandwich Baguette
Ref. 22421

50 u | 150 g | 4x7 | 20-25' | 180-190° | 20-25' | 25,5 cm

GR Gourmet
Ref. 22681

80 u | 95 g | 4x7 | 15-20' | 180-190° | 15-20' | 17,5 cm

PREMIUM BREADS

Gran Reserve Country Loaves

GR Classic Country Loaf
Ref. 20011

16 u | 425 g | 4x7 | 25-30' | 170-180° | 35-45' | 25 cm

GR Kalamata Olives Country Loaf
Ref. 20021

18 u | 425 g | 4x7 | 25-30' | 170-180° | 35-45' | 25 cm

GR Multicereal Country Loaf
Ref. 21971

18 u | 445 g | 4x7 | 25-30' | 170-180° | 35-45' | 25 cm

Rustic Country Loaf
Ref. 65290

6 u | 450 g | 4x14 | 25-30' | 180-190° | 25-30' | 17 cm

Beer Country Loaf
Ref. 61551

6 u | 450 g | 4x14 | 50' | 180° | 40-45' | 20 cm

Obrador's Bread

Cocoa & Orange Contry Loaf
Ref. 61560

16 u | 270 g | 4x14 | 50' | 180° | 20-25' | 20 cm

Corn Country Loaf
Ref. 61610

12 u | 270 g | 4x14 | 35' | 180-190° | 25-30' | 20 cm

RUSTIC BREAD

Classic Rustic Bread

Spelt & Honey Country Loaf
Ref. 45170

10 u | 265 g | 6x11 | 30-40' | 190-210° | 10-15' | 23x10 cm

Toscany Loaf
Ref. 20240

22 u | 330 g | 4x7 | 15-20' | 190-210° | 15-20' | 54 cm

Piedmont Baguette
Ref. 24060

28 u | 250 g | 4x7 | 15-20' | 185-190° | 15-20' | 50 cm

Baker's Baguette
Ref. 24770

34 u | 250 g | 4x7 | 15-20' | 190-210° | 15-20' | 54 cm

Olive Flute
Ref. 42751

40 u | 150 g | 4x9 | 15-20' | 180-190° | 10-12' | 50 cm

Classic Rustic Bread

Piedmont Demi Baguette
Ref. 24040

52 u | 115 g | 4x7 | 15-20' | 190-210° | 15-20' | 25,5 cm

Piedmont Rye Demi Baguette
Ref. 24050

52 u | 115 g | 4x7 | 15-20' | 190-210° | 15-20' | 25,5 cm

Sourdough Loaf
Ref. 80630

24 u | 270 g | 6x6 | 15-20' | 190-210° | 15-20' | 25,5 cm

Spanish Breads

Cantabrian Loaf
Ref. 66940

20 u | 270 g | 6x6 | 30-40' | 190-210° | 10-20' | 54 cm

Galician Bread
Ref. 27021

18 u | 290 g | 6x6 | 15-20' | 190-° | 15-20' | 44 cm

Spanish Breads

Andalusian Roll
Ref. 63335

80 u | 55 g | 4x14 | 20-30' | 190° | 5-10' | 6x5 cm

Bread crown
Ref. 61235

10 u | 425 g | 6x7 | 15-20' | 190-° | 15-20' | 44 cm

BAGUETTES

Parisienne

Ref. 27533

22 u | 348 g | 4x7 | 15-20' | 180-190° | 18-20' | 52 cm

French Loaf

Ref. 27274

26 u | 270 g | 6x6 | 20-25' | 180-190° | 16-18' | 45 cm

Baguette Plus

Ref. 24650

36 u | 250 g | 4x7 | 15-20' | 180-190° | 14-16' | 55 cm

Soft Demi Baguette

Ref. 64340

66 u | 122 g | 4x7 | 15-20' | 180-190° | 12-14' | 27,5 cm

The quintessential bread.

The most popular classic baguettes, an essential bakery item in any format and variety.

6 Cereal Ciabatta

Ref. 44480

22 u | 375 g | 4x8 | 25-35' | 180-190° | 15-20' | 30 cm

Large Family Ciabatta

Ref. 27771

30 u | 300 g | 4x7 | 25-30' | 180-190° | 18-22' | 35 cm

Sandwich Ciabatta

Ref. 27950

44 u | 130 g | 4x9 | 20-25' | 180-190° | 12-16' | 25 cm

XL Sandwich Ciabatta

Ref. 37631

44 u | 170 g | 4x9 | 15-20' | 180-190° | 12-15' | 28 cm

Mini Sandwich Ciabatta

Ref. 67641

85 u | 65 g | 4x9 | 15-20' | 180-190° | 8-10' | 12 cm

Small Ciabatta

Ref. 27651

80 u | 47 g | 8x8 | 15-20' | 180-190° | 10-12' | 7,5 cm

Assorted Mini Ciabattas

Ref. 27831

75 u | 35 g | 8x8 | 15-20' | 180-190° | 10-12' | 8 cm

Pumpkin Seed Sandwich Ciabatta

Ref. 47800

60 u | 60 g | 8x8 | 10-15' | 180-200° | 10-15' | 8,5 cm

Jewel of the Mediterranean.

Bread baked in a stone-floored oven, providing the very best of the Mediterranean diet. Honeycombed inside with a crispy crust for these uniquely individual breads.

DINNER ROLLS

Flutes

5 Cereal Mini Ficelle

Ref. 27600

60 u | 52 g | 8x9 | 15-20' | 180-190° | 10-12' | 16,5 cm

Rolls

Potato Dinner Roll

Ref. 66145

60 u | 95 g | 4x8 | 15-20' | 190-200° | 9-11' | 10 cm

Cheese Square Dinner Roll

Ref. 66135

72 u | 100 g | 4x7 | 15-20' | 190-200° | 9-11' | 9 cm

Petit Pain

Ref. 27301

90 u | 65 g | 6x7 | 15-20' | 180-190° | 10-12' | 13 cm

Small Kaiser Roll

Ref. 27340

140 u | 44 g | 6x7 | 15-20' | 180-190° | 6-8' | 8,5 cm

Rolls

White Roll

Ref. 27900

100 u | 42 g | 8x8 | 15-20' | 180-190° | 10-12' | 7,6 cm

Wholemeal Roll

Ref. 27910

100 u | 42 g | 8x8 | 15-20' | 180-190° | 10-12' | 7,5 cm

Small Roll

Ref. 27310

100 u | 35 g | 8x8 | 15-20' | 180-190° | 10-12' | 7 cm

Small Wholemeal Roll

Ref. 27370

100 u | 35 g | 8x8 | 15-20' | 180-190° | 10-12' | 9 cm

Sunflower Seed Roll

Ref. 28590

80 u | 37 g | 8x9 | 15-20' | 180-190° | 10-12' | 9 cm

Rolls

8 cereal roll

Ref. 28580

100 u | 44 g | 8x8 | 15-20' | 180-190° | 8-10' | 7,5 cm

Assorted Dinner Rolls (27651, 27600, 27420, 27520)

Ref. 67820

100 u | 42 g | 6x7 | 15-20' | 180-190° | 10-12' | -

Assorted Kaiser Rolls (Linseed, Poppy, Olives&Oregano)

Ref. 42150

75 u | 44 g | 8x8 | 15-20' | 180-190° | 8-10' | 8,5 cm

Mediterranean Small Roll

Ref. 26321

90 u | 40 g | 8x7 | 15-20' | 180-190° | 10-12' | 11 cm

Mini Diamond Bread

Ref. 24640

1,80 Kgs | 30 g | 8x14 | 20-30' | 180-190° | 10-12' | 10 cm

SOURCE OF FIBER

Mini Hazelnut&Linseed Diamond

Ref. 22341

1,90 Kgs | 50 g | 8x14 | 15-20' | 180-190° | 5-8' | 12,5 cm

Mini Cereal Flute

Ref. 21631

2,20 Kgs | 40 g | 8x14 | 15-20' | 180-190° | 8-10' | 13 cm

Mini Beer Flute

Ref. 22745

2,10 Kgs | 35 g | 8x14 | 20-30' | 180-190° | 14-16' | 16 cm

Mini Olives Flute

Ref. 42190

45 u | 35 g | 8x14 | 15-20' | 180-190° | 10-12' | 16 cm

Gourmet Rolls

Premium Assortment
(22741, 22340, 22650, 21670)

Ref. 62700

100 u | 41 g | 6x7 | 20-30' | 180-190° | 10-12' | -

The special Horeca range

A wide variety of breads to satisfy all tastes. Just defrost and heat! The result: freshly made bread in a few minutes. Guaranteed to please everyone.

Fully Baked

Bread Croissant
Ref. 66125

54 u | 120 g | 4x7 | 20-30' | 190-200° | 9-11' | 21 cm

Rock & Roll
Ref. 66160

6 bags / 8 u each | 73 g | 4x14 | 50' | 17 cm

Demi Baguette
Ref. 64670

76 u | 110 g | 4x7 | 10-15' | 180-190° | 2' | 27 cm

English Muffin
Ref. 65080

48 u | 60 g | 9x10 | 20-30' | 10 cm

Bao Bread
Ref. 68900

30 u | 41 g | 8x14 | 5-10' | 8 cm

SANDWICH BREADS

Fully Baked

Artic Bread
Ref. 67100

24 u | 175 g | 4x18 | 15-20' | 27 cm

Mickey Mouse Roll
Ref. 60731

50 u | 64 g | 8x8 | 15-20' | 180-190° | 8-10' | 8,5 cm

Sliced Breads

Sliced Country Bread
Ref. 64950

5 u | 1510 g | 4x7 | 30-45' | 38x22 cm

Sliced Multicereal Country Bread
Ref. 81980

5 u | 1600 g | 4x7 | 30-45' | 38x22 cm

Brioche Bread
Ref. 67750

10 u | 300 g | 4x14 | 30-45' | 18,5 cm

Sliced Breads

Raspberry and white Choc Bread
Ref. 67770

10 u | 380 g | 4x14 | 15-20' | 10 cm

White Bread
Ref. 67730

10 u | 275 g | 4x14 | 30-40' | 18,5 cm

3 Spelt Bread
Ref. 67950

10 u | 400 g | 4x14 | 30-40' | 18,5 cm

Muesli Bread
Ref. 67930

10 u | 370 g | 4x14 | 30-40' | 18,5 cm

High Protein Bread
Ref. 67620

10 u | 370 g | 4x14 | 30-40' | 18,5 cm

Sliced Breads

Seeds & Cereal Bread

Ref. 67670

10 u | 390 g | 4x14 | 30-40' | 18,5 cm

Frisandwich

Ref. 67230

8 u | 800 g | 6X8 | 20-25' | 28 cm

Wheat bran Frisandwich

Ref. 67850

90 u | 65 g | 4x9 | 15-20' | 28 cm

Tramezzino

Ref. 60221

4 u | 980 g | 7x9 | 45-60' | 46 cm

White Focaccia

Ref. 64445

42 u | 135 g | 4x9 | 20-30' | - | - | 14,5x12,5 cm

Focaccias & Paninis

Mediterranean Focaccia

Ref. 21441

40 u | 105 g | 8x7 | 15-20' | 180-190° | 10-12' | 12 cm

Aegean Panini (Pre-cut)

Ref. 28810

30 u | 95 g | 8x8 | 15-20' | 180-190° | 2' | 17,5 cm

Roman Focaccia

Ref. 21451

40 u | 105 g | 8x7 | 15-20' | 180-190° | 10-12' | 12 cm

Black & White Sesame Panini

Ref. 28820

30 u | 100 g | 8x8 | 15-20' | 180-190° | 5' | 17,5 cm

Classic Panini (Pre-cut)

Ref. 28880

30 u | 95 g | 8x8 | 15-20' | 180-190° | 10-12' | 17,5 cm

Demi Baguettes

Large Demi Baguette

Ref. 27591

48 u | 180 g | 4x7 | 15-20' | 180-° | 14-16' | 26 cm

Demi Baguette

Ref. 27293

76 u | 122 g | 4x7 | 15-20' | 180-190° | 12-14' | 27,5 cm

Filled Sandwiches

Tuna Wrap
Ref. 64575

29 u | 150 g | 8x9 | 8-10' | 180° | 5' | -

Roasted Chicken Wrap
Ref. 64555

29 u | 150 g | 8x9 | 8-10' | 180° | 5' | -

Mixed Wrap
Ref. 64565

29 u | 150 g | 8x9 | 8-10' | 180° | 5' | -

Ckicken Rodado
Ref. 67031

19 u | 245 g | 8x9 | 8-10' | 180° | 5' | -

Bacon & Egg Rodado
Ref. 67041

19 u | 210 g | 8x9 | 8-10' | 180° | 5' | -

Filled Sandwiches

Turkey Rodado
Ref. 67131

22 u | 205 g | 8x9 | 8-10' | 180° | 5' | -

Wholemeal Demi Baguettes

5 Cereal Demi Baguette
Ref. 27453

74 u | 120 g | 4x7 | 20-25' | 180-190° | 16-18' | 26,5 cm

Multiseeded Sandwich Baguette
Ref. 22285

60 u | 145 g | 4x7 | 20-25' | 180-200° | 20-25' | 27,5 cm

Wholemeal Demi Baguette
Ref. 27353

74 u | 120 g | 4x7 | 20-25' | 180-200° | 16-18' | 26,5 cm

Comodity Buns

Poppy Seed & Sesame Burger Bun
Ref. 89450

24 u | 92 g | 4x14 | 10-15' | 12,5 cm

Sesame Hamburger Roll
Ref. 27271

24 u | 85 g | 4x14 | 10-15' | 12,5 cm

Malt Hamburger Roll
Ref. 27080

24 u | 85 g | 4x14 | 20-25' | 12 cm

Country Hamburger Roll
Ref. 25130

24 u | 80 g | 4x14 | 20-25' | 12 cm

Hamburger Roll
Ref. 67753

30 u | 84 g | 4x15 | 10-15' | 12,2 cm

SINCE 1987
- 100% -
PANBURGER
PREMIUM QUALITY

Gourmet your burger! Change the bun, not the filling.

Comodity Buns

Black Sesame Rustic Burger Bun
Ref. 69880

24 u | 85 g | 4x14 | 20-30' | 12 cm

Soft Burger
Ref. 80001

24 u | 92 g | 4x14 | 20-25' | 11,8 cm

Kornspitz Mollete
Ref. 28480

60 u | 93 g | 6x7 | 20-25' | 12,5 cm

Rustic Buns

Rustic Hamburger Roll
Ref. 23790

55 u | 110 g | 4x8 | 20-25' | 190-210° | 10-15' | 12 cm

Rustic Bun
Ref. 60450

22 u | 100 g | 6x11 | 20-25' | 190-210° | 1' | 12,5 cm

Butter Buns

Brioche Burger Bun 120
Ref. 88250

24 u | 92 g | 4x14 | 50' | 12 cm

Brioche Hamburger Roll
Ref. 65481

40 u | 55 g | 4x14 | 20-30' | 9,5 cm

Sesame & Butter Burger Bun
Ref. 69821

40 u | 60 g | 4x14 | 20-30' | 12,5 cm

Crystal Buns

Sourdough Burger Bun 120

Ref. 69833

30 u | 75 g | 4x14 | 20-30' | 180-190° | 1' | 12 cm

Kornspitz Grain Sourdough Bun

Ref. 69852

30 u | 70 g | 4x14 | 20-30' | 12 cm

Beer Sourdough Burger Bun

Ref. 69892

30 u | 80 g | 4x14 | 20-30' | 13 cm

CLEAN LABEL | SOURDOUGH | OLIVE OIL

Square Crystal Sourdough Bun

Ref. 67920

24 u | 95 g | 4x14 | 20' | 180-190° | 1' | 13 cm

Mini Buns

OLIVE OIL

Mini Sesame Hamburger Roll

Ref. 28020

120 u | 22 g | 4x14 | 10' | 6,5 cm

Mini Hamburger Roll

Ref. 64050

180 u | 22 g | 4x12 | 5-10' | 6,5 cm

BUTTER

Brioché Mini Burger

Ref. 63291

96 u | 26 g | 4x14 | 5-10' | 7 cm

Crystal Sourdough 4 Seed Mini Burger

Ref. 61211

96 u | 22 g | 4x14 | 5-10' | 7 cm

Organic & Gluten Free Buns

Organic Crystal Sourdough Bun

Ref. 69391

30 u | 75 g | 4x14 | 20' | 180-190° | 1' | 12,5 cm

Gluten-Free Burger

Ref. 67990

20 u | 80 g | 8x10 | 30' | 180° | 8-12' | 12 cm

69040 PanBurger kit
20 PanBurger bags
30 PanBurger boxes
30 Panburger silicone paper sheet

Pork burger with bacon and glazed apricots

35 minutes - 4 people

- 100% PORK -

A dish that makes the best of one of Spain's most popular meats, with a sweet apricot flavour that sets of the flavour of pork to perfection.

Sourdough Burger Bun 120

Delicate, crystalline, crunchy crust.

Ingredients

- 4 120 Sourdough Burger Buns
- 200g Brie
- 8 apricots
- 4 knobs of butter
- 4 tablespoons honey
- 8 rashers of bacon
- Green salad with carrot

For the hamburger:

- 600g minced pork
- 280g minced beef
- 8 tablespoons chopped onion
- 4 tablespoons chopped parsley
- Salt and pepper

Method

Mix the meat with the chopped onion, parsley and salt and pepper in a bowl. Form the hamburger patties.

Cut the apricots in half, remove the stones and put in a frying pan with the knob of butter. Cover and cook over a low heat until soft, then pour away the juice, turn up the heat and caramelise. Remove from the heat.

Grill the burger on both sides. Grill the bacon.

Slice the bun by half and toast.

Arrange the salad leaves, carrot, burger, sliced Brie, apricots and bacon on top and serve.

Serving suggestions:
Fried yucca sticks

Gran Crystal Sourdough

Ref. 64970

12 u | 330 g | 4x8 | 15-20' | 50 cm

Gran Crystal Sourdough Precut

Ref. 64971

64 u | 50 g | 4x9 | 20' | 180-190º | 1' | 12,5 cm

Crystal Bread

Ref. 22351

12 u | 325 g | 4x7 | 15-20' | 180-200º | 4-6' | 35,5 cm

Crystal Flute

Ref. 62140

35 u | 145 g | 4x9 | 10-15' | 200-210º | 6-8' | 50 cm

Crystal Sourdough 1/2 Baguette

Ref. 63440

24 u | 85 g | 4x14 | 10' | 23 cm

The formula for success

- High hidration (between 70% and 80%)
- Made with sourdough
- Clean Label
- 100% Natural
- With virgin Olive Oil

NO ADDITIVES · CLEAN LABEL · NO PRESERVATIVES

MADE WITH SOURDOUGH

PRODUCT 100% NATURAL

PRODUCT OLIVE OIL

HEALTH & CEREAL BREADS

Healty Breads

SOURCE OF FIBER

Health Fibre

Ref. 67192

40 u | 140 g | 4x8 | 15-20' | 180-190° | 15-17' | 25 cm

SOURCE OF FIBER

Health Omega-3

Ref. 67203

55 u | 115 g | 4x8 | 15-20' | 180-190° | 15-17' | 23 cm

Bio & Gluten Free

RICH IN FIBER | ORGANIC

Organic Natural Bread

Ref. 20630

12 u | 430 g | 6x6 | 30-40' | 190-195° | 20-30' | 28 cm

RICH IN FIBER | ORGANIC

Organic Spelt Bread with Seeds

Ref. 20620

12 u | 430 g | 6x6 | 30-40' | 190-195° | 10-15' | 28 cm

Bio & Gluten Free

GLUTEN FREE

Gluten-Free Bread

Ref. 62860

15 u | 100 g | 12x7 | 15-20' | 200° | 5' | 20 cm

GLUTEN FREE

Gluten-Free Bread Roll

Ref. 67650

20 u | 50 g | 14x6 | 10-15' | 200° | 3' | 10 cm

Healthy Country Loaves

SOURCE OF FIBER

Seeds & Cereal Country Loaf

Ref. 60950

8 u | 650 g | 4x8 | 20-30' | 175-185° | 10-12' | 32 cm

Rustic Frikorn with Pumpkin Seeds

Ref. 60970

8 u | 650 g | 4x8 | 20-30' | 175-185° | 10-12' | 32 cm

SOURCE OF FIBER

Multicereal Frikorn

Ref. 27061

10 u | 330 g | 4x15 | 20-30' | 170-180° | 22-28' | 22 cm

Healthy Country Loaves

SOURCE OF FIBER

Rustic Frikorn with Pumpkin Seeds

Ref. 27071

10 u | 330 g | 4x15 | 20-30' | 180° | 22-28' | 22 cm

SOURCE OF FIBER

Spelt Frikorn

Ref. 21271

10 u | 300 g | 4x15 | 20-30' | 180-190° | 22-28' | 20 cm

SOURCE OF FIBER

Rye Frikorn

Ref. 26771

10 u | 275 g | 4x15 | 20-30' | 180-190° | 22-28' | 20 cm

Kornspitz

RICH IN FIBER

Kornspitz

Ref. 27861

30 u | 240 g | 4x7 | 20-30' | 180-190° | 20-25' | 27 cm

Planogram

Saint Honoré

cm. 0 5 10 15 20 25 30 35 40 45 50 55

63620
300 g

66531
265 g

69960
280 g

68440
350 g

61280
390 g

61631
560 g

61140
220 g

68791
300 g

61270
500 g

68140
70 g

68190
150 g

Saint Honoré

cm. 0 5 10 15 20 25 30 35

63610
160 g

68370
115 g

61160
130 g

65850
440 g

60030
430 g

61070
420 g

61150
430 g

68150
70 g

61720
130 g

Premium Breads - Gran Reserve

cm. 0 5 10 15 20 25 30 35 40 45 50 55

28862
370 g

22900
275 g

22001
370 g

22421
150 g

22681
95 g

Spanish Breads

27021
290 g

23810
170 g

Healthy Country Loaves

cm. 0 5 10 15 20 25 30 35

60950
650 g

60970
650 g

27061
650 g

27071
330 g

21271
300 g

26771
275 g

Gran Reserva Country Loaves

20011
425 g

20021
425 g

21971
445 g

Ciabattas

cm. 0 5 10 15 20 25 30 35 40 45 50 55

27771
300 g

21711
375 g

44480
375 g

27950
130 g

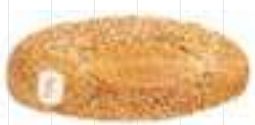
67641
65 g

27651
45 g

Bio & Gluten-Free

20630
430 g

20620
430 g



62860
100 g

67650
50 g

Rustic Bread

cm. 0 5 10 15 20 25 30 35 40 45 50 55

20240
330 g

42751
125 g

24060
250 g

24040
115 g

24050
115 g

Baguettes

24650
250 g

27333
235 g

27274
270 g

64340
122 g

Organic

Our commitment to organic farming.

GMO Free

Our products contain no genetically modified organisms.

Gluten free

Our products for special needs.

Cacao sostenible UTZ

The cocoa coating on our Drak Dots is subject to a rigorous traceability protocol, from farms on the Ivory Coast and Ghana where it is gathered, and selected, until the chocolate factory where it is ground and cocoa paste is produced, and, after refining and conching, it is packed to coat our Dots. Thanks to UTZ cocoa certification, we help to train farmers to improve their productivity, product quality and efficiency, caring for people and the environment.

Salt reduction

Low salt bread, source of potassium.

Clean Label – 100% natural

Our company is committed to using ingredients from natural sources and we work daily to eliminate additives, preservatives, flavourings and artificial colouring from our products. Our bread ranges containing 100% natural ingredients are Gran Reserva, Crystal, Obrador's Bread and Saint Honoré ranges

Sustainable palm oil

Europastry contributes to social sustainability and the conservation of tropical forests, by using 100% sustainable palm oil, which is certified by RSPO, the leading international organisation, which we joined in 2010, becoming the first company in the frozen dough sector to make an official commitment to the sustainable use of palm oil.

Local flour

The different varieties of flour that we use to make our products are the basic ingredient, which is why we work shoulder to shoulder with local farmers and producers. We supervise every ear from planting, following the natural rhythm of the seasons, and control the traceability of each grain until grinding. To preserve the authentic taste of traditional bread, we select the best wheat from Valle del Ebro, Huesca and Vega de Albacete.

No ingredients from Genetically Modified Organisms.

No irradiated ingredients.

No added E-numbers.

No additives.

No preservatives.

No mnoglycerides

No artificial flavourings

Quality certificates, security above all

Certification rules ensure quality and security to comply with all legal obligations in order to offer the best product to the market. This is why we are committed every day to provide protection to our consumers, the environment, as well as to our employees.

BRC Global Standards

All our factories are certified in food safety according to the BRC Global Standard.

IFS Food

Our range of Dots, Berliners and Muffins is certified for food safety and quality according to IFS (International Food Standard).

Halal

We have Dots, Berliners and Muffins Halal Certified, as well as the Viennoiserie Caprice plant, where our premium butter pastries are made.

Kosher

The Viennoiserie Caprice pastry plant has kosher certification.

FDA

In the United States, we have FDA certification in food security, which protects and safeguards public health.

Internal Microbiological Laboratory

Our internal microbiology laboratory has obtained ISO 17025 certification from the National Accreditation Entity (ENAC). Our products are analyzed in the laboratory on a daily basis to ensure the health of all consumers.

Certificate on the care of the environment and occupational hazards

Our Environmental and Occupational Hazards Department is responsible for managing and complying with all areas and legal requirements regarding waste management, environmental controls, identification and evaluation of legal compliance. Currently, our Rubí plant has an Occupational Health and Safety Management System that is certified to OHSAS 18001:2007.

ISO 14001 / OHSAS 18001

Our Rubi plant has obtained Environmental Management Certification System ISO 14001. In addition, this plant is also certified in Occupational Health and Safety OHSAS 18001.

EUROPASTRY

Technical information

Pieces per case · Weight per piece · Thawing time · Pallet configuration · Proofing time · Baking temperature · Baking time · Size in cm

Product process

Thaw and serve · Bake off · Ready to proof

Product features

Made with butter · Made with sourdough · Bio · No preservatives · Source of fibre · Made with olive oil · Rich in fibre · Gluten-free · Vegan · Palm Oil Free

Product format

Baked in stone oven · Sandwich format · Individually packaged · Pre-cut · Butter · Brushed with egg wash · Grill recommended · Triple fermentation process · High moisture level

Equivalence Table

Baking temperature	
Celsius ºC	Fahrenheit ºF
160	320
165	330
170	340
175	350
180	360
185	365
190	370
195	380
200	390
210	410
220	430
240	460

International Units of Measurement

1 gr	0,0353 oz
1 cm	0,3938 in

European Pallet Sizes

120 x 80 cm

47 x 32 in

US Pallet Sizes

100 x 120 cm

39 x 47 in

Pallet Ti Hi

European Pallet # of cases per layer (TI)	US Pallet # of layers high (HI)
4x7	5x7
4x8	5x8
4x9	5x9
4x12	5x12
4x13	5x13
4x14	5x14
4x15	5x15
4x18	5x18
5x11	6x11
6x6	6x6
6x7	6x7
6x8	6x8
6x13	6x13
6x18	6x18
8x5	10x5
8x6	10x6
8x7	10x7
8x8	10x8
8x9	10x9
8x10	10x10
8x11	10x11
8x12	10x12
8x14	10x14
8x15	10x15
8x16	10x16
8x17	10x17
8x18	10x18
11x25	12x25
13x6	16x6
13x13	16x13
14x6	15x6

Notes

Notes

Notes

Notes

Notes

EUROPASTRY

www.europastry.com