



panesco
keep exploring

Collection

2025 - 2026



*Together,
we are
panesco*





Exploring the world
for *extraordinary*
bakery treasures

Empowering
diversity
& *culinary*
creativity

In a world of sameness, diversity stands out.
And you're here because you're brave enough
to be different.

So, what is it that makes you unique?

Maybe it's how you go against mediocrity with bold
and original recipes. Perhaps you bring to life new
concepts. Or is it how your work sparks inspiration
beyond the taste buds?

***We see you. And we believe that
together, we can make variety
in the culinary world shine
once more.***

We search the world for bakery treasures, untold
techniques, and exceptional ingredients. To elevate
your craft. To celebrate culinary uniqueness.

By working together, we bridge cultures and
break free from limitations. Because our courage
to explore will shape the world of tomorrow.

A world where culinary diversity can thrive.



*broad
range*

*sensory
journeys*



*unique
textures*



*authentic
flavours*

*original
recipes*

*bold
concepts*

*unforgettable
experiences*

*remarkable
techniques*





On a mission
to uncover *untold*
secrets of cuisines
from around
the world



An adventurous mindset and a nose for the extraordinary to share local hidden gems with the world:

Authentic global flavours

We shine a light on ingredients and pairings that are truly exciting. They breathe the essence of the original recipes. And we make sure to honour these flavour sources that inspire us.

Textures that can be felt

The difference between good and great is often found in texture. Rarely explored texture combinations bring us out of uniformity. Soft, crispy, crunchy and creamy meet and merge as an ode to the unique character of raw ingredients.

Irresistible in the way they look

We eat with our eyes first. That's why we have a passion for products with expressive looks. From the way they're crafted to their distinct shapes and finishing touches—each recipe is designed to stand out.





Together, we can
make *culinary*
diversity thrive



We are the voice of chefs, food makers, and creators like you. Those craving to push boundaries and unleash their true culinary creative power.

Exploring food cultures around the world is our driving force. To pay respect to original recipes and to craft new ones. To bring ideas to life that exceed expectations. To stand out, excite food lovers, and bring back the richness of diversity into today's food scene.

Let's keep exploring.





Stefano Cipollini
Scuola Tessieri, Italy

Meet the Italian chef who believes culinary perfection is achieved in every detail of a recipe. After decades of working in Michelin-awarded restaurants, he now shares his expertise in fine dining with the world. With a passion for **extraordinary creations**, he works as a coordinator and teacher at the renowned Scuola Tessieri.



Karen Shu
and/or, Belgium

A chef awarded with a Michelin Guide's Bib Gourmand and who stands for sharing, discovering, and pushing culinary boundaries: Karen is featured for her drive to explore new flavours and pairings. She practices what she preaches in her **100% plant-based** restaurant, which symbolises the exchange between innovative ideas and their contrasts.



Sebath Capela

Maison Lieu de Partage, Belgium

A foodie and passionate young chef whose talent got praised in Gault&Millau as the discovery of the year, Sebath represents culinary open-mindedness. He believes the key to crafting **memorable flavour experiences** is exploring the world for high-quality products and ingredients. Combining his knowledge in classic cuisine with a creative approach, he designs recipes that highlight flavours and textures.



Marco van Rutten

*Anantara Grand Hotel Krasnapolsky,
Netherlands*

Currently, the Executive Chef for Amsterdam's Anantara Grand Hotel Krasnapolsky, Marco, stands out as an expert in **luxury hotel catering**. His aim? Surpassing guests' expectations through culinary artistry. He combines his background in classic French cooking techniques with modern influences to design beautiful and refined recipes.

new

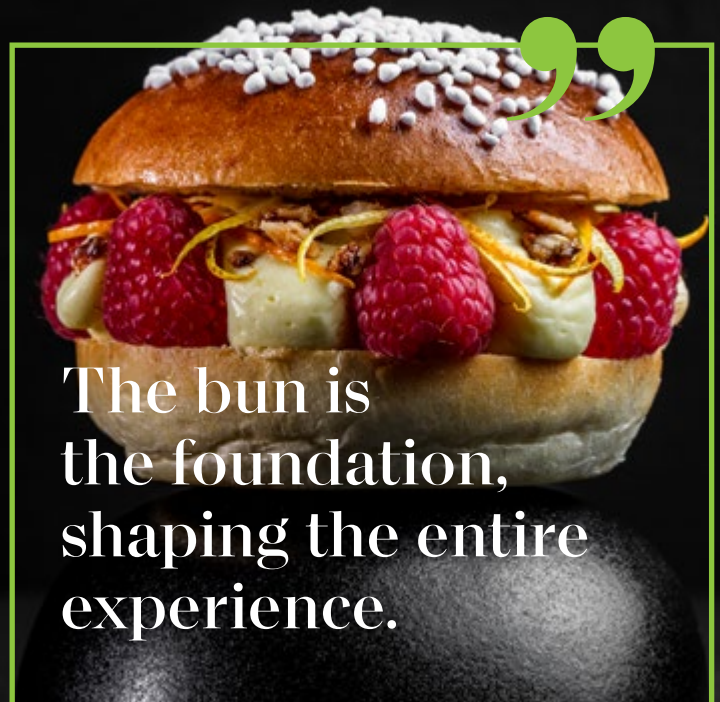
The perfect bun *for culinary creatives*

When it comes to the world of burgers, there is no beating the classic brioche bun. So, we went ahead and perfected a classic with an improved recipe that's more buttery than ever.

Our new Gourmet Brioche Buns balance richness and lightness with 3% butter and steal the spotlight with their deep caramel glaze.

Covered with the same irresistible glaze, our new Premium Brioche Buns contain 6% butter for a melt-in-the-mouth crumb and durum flour with nutty notes to elevate the flavour experience.

Explore our Brioche Buns page 52.



The bun is
the foundation,
shaping the entire
experience.



Benoit Vernailien
La Lorraine Bakery Group Chef

new

A journey through ancient *Italian* *baking traditions*

Take your customers on a culinary adventure in each bite of our Schiacciatas. Infused with the soul of their Mediterranean birthplace, our Italian flatbreads are made with the highest quality extra virgin olive oil and sea salt—the essence of flavour in the traditional Italian biga dough.

Delicately crafted, the Schiacciata Farcita Pesto is topped with soft mozzarella, while the Schiacciata Lingua Multigrain is bursting with cereals and seeds. With them, we continue to bring new flavours to these authentic Italian delicacies.

Explore our Schiacciatas page 60.





The quality of these flatbreads allows you to go simple or sophisticated. Whether I serve them as a snack, an appetiser or a plated dish, they always bring authenticity and depth to the plate.

Stefano Cipollini
Scuola Tessieri, Italy

new

The Pane Arte range, a new kind of *baked Italian temptation*

Stone-baked for a crispy crust surrounding a perfectly soft crumb. Made with 100% Italian flour and biga dough, respecting long resting times, and shaped by hand.

As expressive flavoured breads, the Pane Arte range stands out as a hidden Italian treasure that true bread lovers won't be able to resist.

Explore our Pane Arte range page 74.



Stefano Cipollini
, Scuola Tessieri, Italy





”
Crafted with care
and time, each
bread has its own
personality. The
flavour experience
is simply amazing.



new

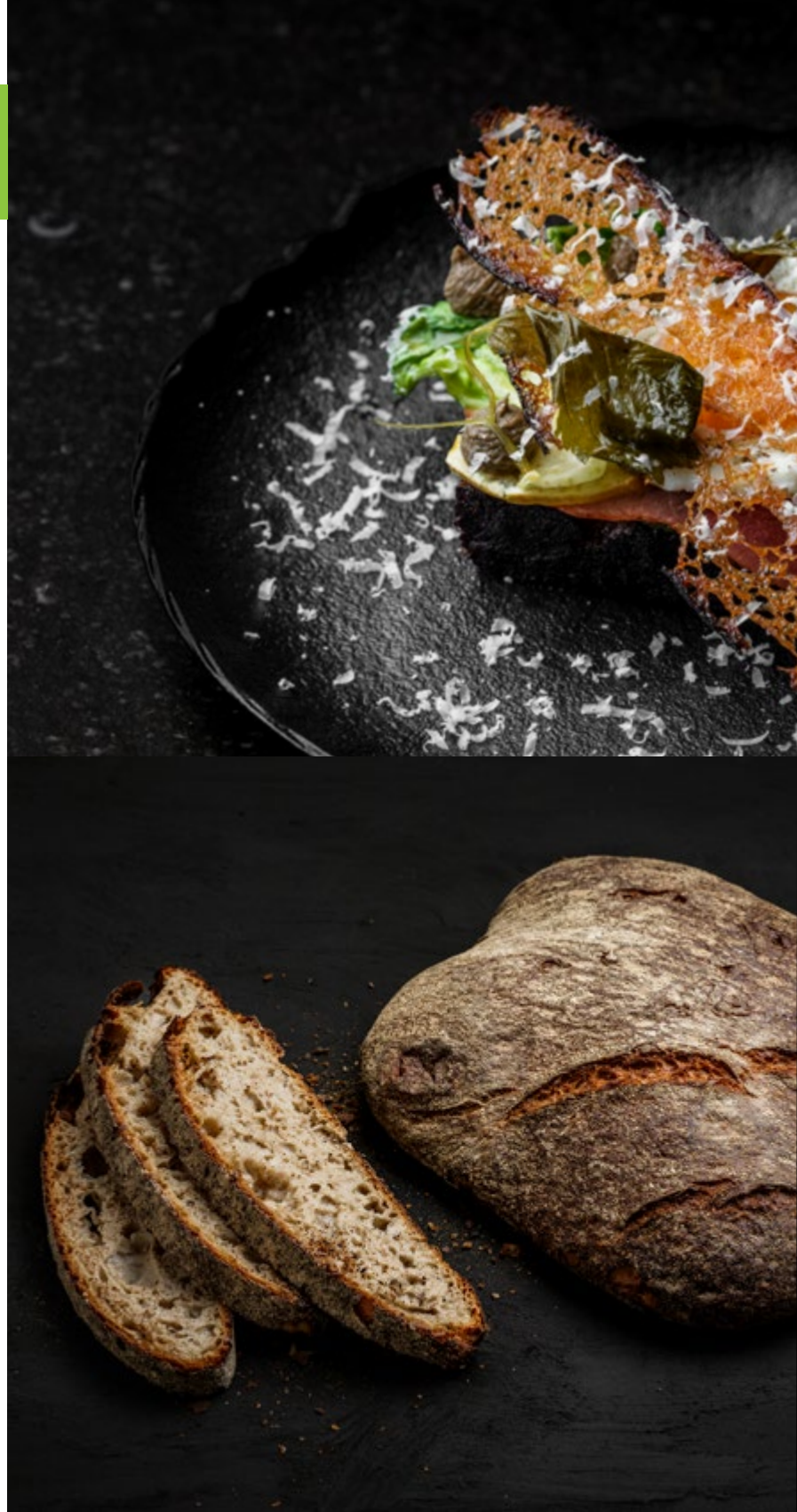
Make every day extraordinary with Sylter loaves *smoked to perfection*

Make every bread moment special with a handmade touch and the best nature can offer. Crafted after a recipe born on the island of Sylt, our Sylter loaves captivate your clients with original flavour experiences.

The loaves' long-proofed dough is made with high-quality wheat flour, active liquid sourdough, and pure Mediterranean sea salt. Twisted by hand, they are later baked in stone ovens heated by untreated beech wood.

The result? A light-coloured crumb and a crispy, dark crust with a strong and tempting aroma.

Explore our Sylter Loaves page 85.





panesco
keep exploring



Sebath Capela
Maison - Lieu de Partage, Jodoigne



With its crispy crust and open, moist crumb, this bread brings elegance, texture, and beauty to a plate.



new

Unique charred sweetness, *the taste of Basque country*

Experience the authentic flavour of Basque Country's most iconic dessert. Made in Spain using locally sourced cream cheese and traditional baking methods. This cheesecake features a perfectly caramelised top and a rich, creamy interior. Also pre-cut for extra convenience, offer its distinctive taste—indulgent and unforgettable.

Explore our Basque-style cheesecake page 114.





”

Its caramelised top and
creamy centre represent
indulgence inspired by
the authentic recipe.

new

The ingredient of the moment turned into a rich *Pistachio Cheesecake*

Naturally vibrant in colour and taste, pistachios have become a premium global trend.

The outcome? A market crowded with sweet treats that rely on almonds and artificial colourings. But clients crave real pistachio indulgence.

Spoil them with our Pistachio Cheesecake, crafted with real pistachio paste containing 15% pistachio nuts.

A dessert that steals attention with natural-looking pistachio colour, incredibly creamy texture, and luxurious flavour.

Explore this cheesecake page 116.





The natural colour of this cheesecake matches its real pistachio flavour, reflecting the premium ingredients used.



new

An all-American favourite, now with rich cocoa taste

Made for the cravings of today's consumers, the classic American pancakes are getting a delicious new twist—a new indulgent cocoa flavour that adds depth and excitement to a beloved recipe.

But, how to make it even more irresistible? Simple! With homemade-looking pancakes with high egg content for sweet and savoury recipes. Now that's how you steal the spotlight.

From morning sweetness to evening treats, from coffee houses to continental buffets. Stack our rich cocoa pancakes, designed to become your new menu superstar all day long.

Explore our American pancakes cocoa page 125.





This rich, cocoa
take on the classic
pancake adds a new
layer of indulgence.



panesco
keep exploring



Our Empanadas let consumers explore delicious flavours from Latin America.

new



Empanadas: a nation's favourite turned into an international sensation

Argentina's culinary tradition lives in our Empanadas, made in Portugal with a handcrafted touch by a family business with Argentinian roots.

Generously hand-filled with classic beef, vegetables, or spinach and cheese. Our Empanadas offer a thin, tender dough that delivers a golden dough-to-filling ratio in every bite.

Explore our Empanadas page 146.

Bread





32	Mini rolls <= 45 grams
36	Small rolls 46 - 80 grams
40	Sandwich rolls 81 - 165 grams
50	Buns
55	Flatbreads
62	Italian breads Schiacciata
65	Italian breads Pinsa
66	Italian breads Focaccia
68	Italian breads Ciabatta
70	Italian breads Panini
72	Italian breads Pagnottella
74	Italian breads Other Italian breads
77	Demi baguettes
81	Baguettes
83	Loaves

Mini rolls <= 45 grams

5001676



Brioche bun mini

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



10 g - Ø 5,3 cm



110 PCS C/S - 160 C/S PAL



THAW & SERVE



DEFROST 22°C · 30'



2104711



Mini brioche roll

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



27 g - 9 cm



6 X 25 PCS C/S - 36 C/S PAL



THAW & SERVE



DEFROST 22°C · 30'



5002091



Mini soft roll mix

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



17 g



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



THAW & SERVE



DEFROST 22°C · 30'



2104237



Mini diamond roll mix

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



30 g



3 X 45 PCS C/S - 40 C/S PAL



PART BAKED



DEFROST 22°C · 15'



BAKING 180°C · 4-6'



2104379



Mini classic roll mix

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



35 g



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



PART BAKED



DEFROST 22°C · 15'



BAKING 200°C · 4-6'



2104392



Mini ciabatta FB mix

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



40 g



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



FULLY BAKED



BAKING 200°C · 3-4'



4800312



Mini rose roll mix

new
packaging

Assortment of mini rolls with
an expressive, crackling crust and
a moist airy crumb in 3 different
flavours: white, flour dusted wheat
rolls; dark, flour dusted wheat
rolls with barley malt and rye sourdough;
multigrain spelt rolls with rye
sourdough and decorated with
sesame and poppy seeds. All rolls
are enriched with potato flakes and
yogurt as secret ingredient for
a persistent sensorial freshness.



35 g - Ø 6 cm



3 X 60 PCS C/S - 36 C/S PAL



PART BAKED



DEFROST 22°C · 15'



BAKING 180°C · 4-6'



4800312

Mini rolls \leq 45 grams

5001355



Mini pagnottella classico mix

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



35 g



3 X 35 PCS C/S - 64 C/S PAL



PART BAKED



DEFROST 22°C · 15'



BAKING 200°C · 3-5'



5001279



Mini pagnottella mediterranea mix

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



45 g



3 X 12 PCS C/S - 120 C/S PAL



PART BAKED



DEFROST 22°C · 15'



BAKING 200°C · 4-6'



5001265



Mini pagnottella rustica

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



45 g



35 PCS C/S - 120 C/S PAL



PART BAKED



DEFROST 22°C · 15'



BAKING 200°C · 4-6'



5001266



Mini pagnottella paesano

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



45 g



35 PCS C/S - 120 C/S PAL



PART BAKED



DEFROST 22°C · 15'



BAKING 200°C · 4-6'



5000550



Mini rustic roll mix

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

 40 g

 4 X 20 PCS C/S - 48 C/S PAL

 FULLY BAKED

 BAKING 200°C · 3'



”
The fine crunchy
& *stone-baked* crust,
the delightful open
structure and the
robust *hand-folded*
shape, characterize our
pagnottella, a typical
Italian *high-quality*
type of bread.

Small rolls 46 - 80 grams

4800309



Rose roll white 55

new
packaging

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



55 g - Ø 7 cm



120 PCS C/S - 36 C/S PAL



PART BAKED



DEFROST 22°C · 15'



BAKING 180°C · 8-10'



4800311



Rose roll spelt seeded 55

new
packaging

Small multigrain roll with an expressive, crackling crust and a moist, airy crumb. Made of mainly spelt flour with wheat flour, rye sourdough, sunflower seeds, potato flakes and yogurt as secret ingredient for a persistent sensorial freshness. Enhanced by some notes of cilantro, fennel and cumin for an exquisite flavour. Decorated with sesame and poppy seeds.



55 g - Ø 7 cm



120 PCS C/S - 36 C/S PAL



PART BAKED



DEFROST 22°C · 15'



BAKING 180°C · 8-10'



4800310



Rose roll dark 55

new
packaging

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



55 g - Ø 7 cm



120 PCS C/S - 36 C/S PAL



PART BAKED



DEFROST 22°C · 15'



BAKING 180°C · 8-10'



4800311

2104532



Kaiser roll

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



60 g



100 PCS C/S - 28 C/S PAL



PART BAKED



DEFROST 22°C · 15'



BAKING 180°C · 11-13'



2103232



Kaiser roll multiseed

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



60 g



110 PCS C/S - 28 C/S PAL



PART BAKED



DEFROST 22°C · 15'



BAKING 180°C · 11-13'



5001099



Kaiser roll schwarzwald

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



60 g



120 PCS C/S - 28 C/S PAL



PART BAKED



DEFROST 22°C · 15'



BAKING 180°C · 11-13'



5001435



Gluten-free roll raisin nuts

Gluten-free fruits roll with walnuts and raisins.



60 g



36 X 1 PCS C/S - 88 C/S PAL



THAW & SERVE



DEFROST 22°C · 30'



Small rolls 46 - 80 grams

4045269



Shell roll rye

A unique shaped rustic roll from rye & wheat flour, enriched with fermented sprouted rye grains and brown linseed. Flour dusted.



72 g - Ø 10,9 cm



66 PCS C/S - 36 C/S PAL



PART BAKED



DEFROST 22°C · 30-40'



BAKING 200°C · 7-9'



4045269

2104374



Premium Belgian brioche roll

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



55 g - 14,5 cm



4 X 20 PCS C/S - 36 C/S PAL



THAW & SERVE



DEFROST 22°C · 60'



2104425



Brioche hot dog roll

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



70 g - 17 cm



60 PCS C/S - 36 C/S PAL



THAW & SERVE



DEFROST 22°C · 30'



5001509



Rustic white diamond

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



80 g - 17 cm



110 PCS C/S - 24 C/S PAL



PART BAKED



DEFROST 22°C · 15'



BAKING 180°C · 8-10'



5001510



Rustic multiseed diamond

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



80 g - 17 cm



110 PCS C/S - 24 C/S PAL



PART BAKED



DEFROST 22°C · 15'



BAKING 180°C · 8-10'



5000795



Petit pain ardennais mix

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



80 g



6 X 10 PCS C/S - 48 C/S PAL



PART BAKED



DEFROST 22°C · 15'



BAKING 180°C · 8-10'



5000795

Sandwich rolls 81 - 165 grams

2104378



Wheat-spelt pistolet

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



110 g



50 PCS C/S - 36 C/S PAL



PART BAKED



DEFROST 22°C · 15'



BAKING 180°C · 11-13'



5001142



Triangle multigrain

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



100 g



56 PCS C/S - 40 C/S PAL



THAW & SERVE



DEFROST 22°C · 60'



5001743



Gluten-free hamburger bun sesame

new

Soft round gluten-free hamburger bun topped with sesame seeds.



110 g



14 PCS C/S - 112 C/S PAL



DEFROST 22°C · 60'



THAW & SERVE



5001777



Gluten-free roll multiseed

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



82 g



40 X 1 PCS C/S - 112 C/S PAL



THAW & SERVE



DEFROST 22°C · 60'



2104388



Fiber rich bagnet white

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



110 g



50 PCS C/S - 36 C/S PAL



PART BAKED



DEFROST 22°C · 15'



BAKING 180°C · 11-13'



2104402



Fiber rich bagnet dark

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



110 g



50 PCS C/S - 36 C/S PAL



PART BAKED



DEFROST 22°C · 15'



BAKING 180°C · 11-13'



2103645



Pan bagnet multiseed

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



110 g - Ø 12,5 cm



40 PCS C/S - 40 C/S PAL



THAW & SERVE



DEFROST 22°C · 15'



Sandwich rolls 81 - 165 grams

5000791



Flaguette

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



100 g - Ø 14,5 cm



48 PCS C/S - 36 C/S PAL



PART BAKED



DEFROST 22°C · 15'



BAKING 180°C · 8-10'



5000961



Flaguette tomato black olive

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



100 g - Ø 14,5 cm



48 PCS C/S - 36 C/S PAL



PART BAKED



DEFROST 22°C · 15'



BAKING 180°C · 8-10'



5001088



Flaguette miller

Rustic, round, flat wheat bread with a little rye flour, enriched with oat grits, sesame seeds and linseed. Open and moist crumb texture.



100 g - Ø 14 cm



48 PCS C/S - 36 C/S PAL



PART BAKED



DEFROST 22°C · 15'



BAKING 180°C · 8-10'



5001149



Flaguette demi-lune

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



100 g



48 PCS C/S - 36 C/S PAL



PART BAKED



DEFROST 22°C · 15'



BAKING 180°C · 8-10'



5001985



Danish sandwich roll wheat-oat pre-sliced

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



100 g - 16 x 8 cm



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



FULLY BAKED



BAKING 200°C · 3-4'



OR GRILL 220°C · 3-5'



Artisanal looks, *extraordinary freshness*

- *Handcrafted and full of character*, each roll brings to the table a golden-brown and crackling crust with a soft, airy crumb.
- Made with fresh potato flakes and natural yoghurt, our Rose Rolls offer *extraordinary freshness* to match their eye-catching appeal.
- Made to be the perfect pairing, their *differentiating flavours* are designed to offer a true sensorial experience.
- Alongside their unique flavour, their right texture and perfect bite make it the *perfect pairing* for every meal.





Sandwich rolls 81 - 165 grams

4800304



Rose roll white 110

new
packaging

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



110 g - Ø 10 cm



60 PCS C/S - 36 C/S PAL



PART BAKED



DEFROST 22°C · 15'



BAKING 180°C · 9-11'



4800304

4800306



Rose roll spelt seeded 110

new
packaging

Multigrain wheat roll with an expressive, crackling crust and a moist, airy crumb. Made of mainly spelt flour with wheat flour, rye sourdough, sunflower seeds, potato flakes and yogurt as secret ingredient for a persistent sensorial freshness. Enhanced by some notes of cilantro, fennel and cumin for an exquisite flavour. Decorated with sesame and poppy seeds.



110 g - Ø 10 cm



60 PCS C/S - 36 C/S PAL



PART BAKED



DEFROST 22°C · 15'



BAKING 180°C · 9-11'



4800305



Rose roll dark 110

new
packaging

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



110 g - Ø 10 cm



60 PCS C/S - 36 C/S PAL



PART BAKED



DEFROST 22°C · 15'



BAKING 180°C · 9-11'



4800307



Rose roll pumpkin 110

new
packaging

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



110 g - Ø 10 cm



60 PCS C/S - 36 C/S PAL



PART BAKED



DEFROST 22°C · 15'



BAKING 180°C · 9-11'



4800308



Rose roll salt & pepper 110

new
packaging

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



110 g - Ø 10 cm



60 PCS C/S - 36 C/S PAL



PART BAKED



DEFROST 22°C · 15'



BAKING 180°C · 9-11'



Sandwich rolls 81 - 165 grams

5000563



Bagel 85

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



85 g - Ø 11,5 cm



50 PCS C/S - 44 C/S PAL



FULLY BAKED



BAKING 200°C · 3-4'



5001766



Bagel

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



127 g - Ø 11,5 cm



32 PCS C/S - 44 C/S PAL



FULLY BAKED



BAKING 200°C · 3-4'



5001767



Bagel sesame poppy

Steamed bagel decorated with sesame seeds and poppy seeds.



127 g - Ø 11,5 cm



32 PCS C/S - 44 C/S PAL



FULLY BAKED



BAKING 200°C · 3-4'



5001769



Bagel everything

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



127 g - Ø 11,5 cm



32 PCS C/S - 44 C/S PAL



FULLY BAKED



BAKING 200°C · 3-4'





5002126

5002126



Brioche bagel pre-sliced

Glazed plain bagel from brioche dough made with butter, milk, eggs and wheat sourdough. Pre-sliced.

 **70 g - Ø 11 cm**

 **4X 15 PCS C/S - 32 C/S PAL**

 **THAW & SERVE**

 **DEFROST 22°C · 30'**




5002125



Crystal bagel multiseed pre-sliced

Fiber rich bagel with a thin, crispy crust and a soft, airy crumb. Made from wheat flour and enriched with brown linseeds, crushed wheat kernels, soy, sunflower seeds, sesame seeds, golden linseeds, buckwheat and wheat bran. Pre-sliced.

 **75 g - Ø 11 cm**

 **4 X 15 PCS C/S - 32 C/S PAL**

 **FULLY BAKED**

 **BAKING 200°C · 3-4'**



Buns

5001676



Brioche bun mini

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



10 g - Ø 5,3 cm



110 PCS C/S - 160 C/S PAL



THAW & SERVE



DEFROST 22°C · 30'



2104204



Brioche bun pre-sliced 30

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



30 g - Ø 7 cm



6 X 20 PCS C/S - 40 C/S PAL



THAW & SERVE



DEFROST 22°C · 30'



2104386



Brioche bun rustic 30

Soft, round wheat roll from enriched brioche dough (with butter & milk) and flour dusted for a rustic look. Ideal for restaurant and catering from breakfast- to dinner roll.



30 g - Ø 6,7 cm



6 X 25 PCS C/S - 36 C/S PAL



THAW & SERVE



DEFROST 22°C · 30'



2104357



Brioche bun 85

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



85 g - Ø 11,5 cm



50 PCS C/S - 36 C/S PAL



THAW & SERVE



DEFROST 22°C · 30'



2104377



Brioche bun pre-sliced 85

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



85 g - Ø 11,5 cm



50 PCS C/S - 36 C/S PAL



THAW & SERVE



DEFROST 22°C · 30'



5001601



Premium multiseed brioche round 85

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



85 g - Ø 11,5 cm



50 PCS C/S - 40 C/S PAL



THAW & SERVE



DEFROST 22°C · 30'



5001984



Soft bun multiseed pre-sliced 80

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



80 g - Ø 11 cm



3 X 15 PCS C/S - 44 C/S PAL



THAW & SERVE



DEFROST 22°C · 30'



5001982



Soft bun potato turmeric pre-sliced 80

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



80 g - Ø 11 cm



3 X 15 PCS C/S - 44 C/S PAL



THAW & SERVE



DEFROST 22°C · 30'



Buns

2105175



Gourmet brioche pre-sliced

new

Gourmet brioche bun with 3% butter, a dark caramel-colour glaze and a soft, airy crumb. Pre-sliced for convenience.



85 g - Ø 11,5 cm



50 PCS C/S - 36 C/S PAL



THAW & SERVE



DEFROST 22°C · 60'



2105176



Gourmet brioche sesame mix pre-sliced

new

Gourmet brioche bun with 3% butter, generously topped with black and white sesame seeds. Features a dark caramel-colour glaze and a soft, airy crumb. Pre-sliced for convenience.



85 g - Ø 11,5 cm



50 PCS C/S - 36 C/S PAL



THAW & SERVE



DEFROST 22°C · 60'



2105211



Gourmet brioche vegan pre-sliced

new

Vegan gourmet brioche bun made with rapeseed oil. Features a dark caramel-colour glaze and a soft, airy crumb. Pre-sliced for convenience.



85 g - Ø 11,5 cm



50 PCS C/S - 36 C/S PAL



THAW & SERVE



DEFROST 22°C · 15'



2105244



Premium brioche black sesame pre-sliced 85

new

Top-grade brioche bun with 6% butter, enriched with 30% durum flour and sourdough and generously topped with black sesame seeds. Features a dark caramel-colour glaze and a soft, buttery crumb. Pre-sliced for convenience.



85 g - Ø 11,5 cm



50 PCS C/S - 36 C/S PAL



THAW & SERVE



DEFROST 22°C · 15'



2105219



Premium brioche black sesame pre-sliced

new

Top-grade brioche bun with 6% butter, enriched with 30% durum flour and sourdough and generously topped with black sesame seeds. Features a dark caramel-colour glaze and a soft, buttery crumb. Pre-sliced for convenience.



60 g - Ø 10 cm



70 PCS C/S - 36 C/S PAL



THAW & SERVE



DEFROST 22°C · 30'



2105218



Premium brioche pre-sliced

new

Top-grade brioche bun with 6% butter, enriched with 30% durum flour and sourdough. Features a dark caramel-colour glaze and a soft, buttery crumb. Pre-sliced for convenience.



60 g - Ø 10 cm



70 PCS C/S - 36 C/S PAL



THAW & SERVE



DEFROST 22°C · 30'



5001675



Laugen bun pre-sliced

Round wheat bun belonging to the 'Laugengebäck'-family, a German baked specialty, with a typical Pretzel taste and a brown crust alternated by pale incisions.



80 g - ± 10,5 cm



2 X 21 PCS C/S - 56 C/S PAL



THAW & SERVE



DEFROST 22°C · 30'



5001725



Laugen hot dog bun pre-sliced

Long wheat roll belonging to the 'Laugengebäck'- family, a German baked specialty, with a typical Pretzel taste and a brown crust alternated by pale incisions, pre-sliced. Ideal form to be used as hot dog bun.



80 g - 19 cm



3 X 20 PCS C/S - 40 C/S PAL



THAW & SERVE



DEFROST 22°C · 30'



Buns

5002076



Crystal roll seeded pre-sliced

Premium burger bun/sandwich roll with a thin, crispy crust and a soft, airy crumb. Made from partly wheat meal and a little rye sourdough, enriched with toasted rye, linseeds and olive oil. Decorated with buckwheat, golden & brown linseeds, sunflower and sesame seeds, pre-sliced.



70 g - Ø 11,8 cm



60 PCS C/S - 32 C/S PAL



FULLY BAKED



BAKING 200°C · 3-4'



5002075



Crystal roll rustic pre-sliced

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



75 g - Ø 11,6 cm



60 PCS C/S - 32 C/S PAL



FULLY BAKED



BAKING 200°C · 3-4'



5002074



Crystal roll beer pre-sliced

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



80 g - Ø 11,5 cm



60 PCS C/S - 32 C/S PAL



FULLY BAKED



BAKING 200°C · 3-4'



5002077



Crystal roll square pre-sliced

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



95 g - 12,5 x 11,5 cm



48 PCS C/S - 32 C/S PAL



FULLY BAKED



BAKING 200°C · 3-4'



Flatbreads

panesco
keep exploring

5002245



Lebanese flatbread beetroot

new
packaging

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



70 g - Ø 22 cm



15 X 5 PCS C/S - 66 C/S PAL



THAW & SERVE



DEFROST 22°C · 120'



5002244



Lebanese flatbread white

new
packaging

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



70 g - Ø 22 cm



15 X 5 PCS C/S - 66 C/S PAL



THAW & SERVE



DEFROST 22°C · 120'



Bread

Flatbreads



5001977



Naan flatbread white pre-folded

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



85 g - 17 x 20 cm



12 X 5 PCS C/S - 72 C/S PAL



SERVE HOT



DEFROST 22°C · 60'



BAKING 200°C · 3-4'



OR GRILL 220°C · 3-5'



5000416



Vikingbröd round

Soft Swedish flat bread.



50 g - Ø 15 cm



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



THAW & SERVE



DEFROST 22°C · 30'




5000055



Tunnbröd

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

 37 g - 23 x 18 cm

 8 X 8 PCS C/S - 96 C/S PAL

 THAW & SERVE

 DEFROST 22°C · 30'




5000875



Tortilla wrap

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

 89 g - Ø 30 cm

 6 X 15 PCS C/S - 54 C/S PAL

 THAW & SERVE

 DEFROST 22°C · 480'



5000617



Bowl bread

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

 125 g

 3 X 12 PCS C/S - 40 C/S PAL

 FULLY BAKED

 BAKING 200°C · 3-4'





Discover



Pane & Terra

Inspired by traditional recipes, crafted with high-quality ingredients, and honouring original baking methods.

Schiacciata Romana, the baked treasure of *Tuscany*

- A traditional Italian recipe: *Schiacciare* means 'pressing with the fingers' while *Romana* is a typical Italian way of stone-baking, short and at high temperatures
- Our Schiacciatas offer the authentic, delicate, *crispy crust* characterised by typical humps, irregular baking stains, and an *airy crumb*
- Honouring original baking methods, they are made with *biga dough*, rested five times for perfect, *gentle lamination*
- Infused with *extra virgin olive oil* and flavoured with *Italian sea salt*





”
A flatbread
that stands
out with taste,
lightness and true
Mediterranean flair!

Italian breads *Schiacciata*

5002100



Schiacciata romana white

pane
&
terra

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



100 g



8 X 4 PCS C/S - 60 C/S PAL



FULLY BAKED



BAKING 200°C · 3-4'



5001921



Schiacciata romana white pre-sliced

pane
&
terra

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



100 g



8 X 4 PCS C/S - 60 C/S PAL



FULLY BAKED



BAKING 200°C · 3-4'



5001922



Schiacciata romana multigrain pre-sliced

pane
&
terra

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



100 g



8 X 4 PCS C/S - 60 C/S PAL



FULLY BAKED



BAKING 200°C · 3-4'



5002011



Schiacciata farcita margherita

pane
&
terra

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



120 g



8 X 4 PCS C/S - 60 C/S PAL



SERVE HOT



DEFROST 22°C · 15'



BAKING 180°C · 3-5'



5002259



Schiacciata farcita pesto

new
pane
&
terra

Traditional Italian flat bread, characterized by its humps, irregular baking stains & open crumb structure. Made from wheat flour, enriched with extra virgin olive oil, topped with mozzarella & pesto. Baked on stone.



120 g



8 X 4 PCS C/S - 60 C/S PAL



SERVE HOT



DEFROST 22°C · 15'



BAKING 180°C · 3-5'



Italian breads *Schiacciata*

5002171



Schiacciata lingua romana

pane
&
terra

Large/long traditional Italian flat bread. A type of focaccia from wheat flour with an open crumb structure, extra virgin olive oil and baked on stone. The typical long and low shape makes this bread ideal for topped executions.



620 g



10 PCS C/S - 32 C/S PAL



FULLY BAKED



BAKING 200°C · 3-4'



5001994



Schiacciata lingua romana pre-sliced

pane
&
terra

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



650 g



5 X 2 PCS C/S - 32 C/S PAL



FULLY BAKED



BAKING 200°C · 3-4'



5002258



Schiacciata lingua multigrain pre-sliced

new
pane
&
terra

Large traditional Italian flat bread, characterized by its humps, irregular baking stains & open crumb structure. Made from wheat & wholemeal (rye) flour, enriched with a mix of seeds and extra virgin olive oil. Ultra light and crispy stone-baked.



650 g



10 PCS C/S - 32 C/S PAL



FULLY BAKED



BAKING 200°C · 3-4'



5002258

Italian breads **Pinsa**

panesco
keep exploring

5002257



Pinsa tradizionale

new
packaging
**pane
&
terra**

Authentic Italian light pizza base from highly hydrated dough, made from a blend of wheat, rice and soy flour and a sourdough starter, enriched with virgin olive oil. The long & gentle kneading process together with a maturation time up to 48 hours result in a thin, crispy and moist pizza base. Hand-stretched.



230 g



7 X 3 PCS C/S - 50 C/S PAL



PART BAKED



DEFROST 22°C · 15'



BAKING 210°C · 5-7'



5002235



Pinsa tradizionale media

new
**pane
&
terra**

Authentic Italian light pizza base from highly hydrated dough, made from a blend of wheat, rice and soy flour and a sourdough starter, enriched with virgin olive oil. The long & gentle kneading process together with a maturation time up to 48 hours result in a thin, crispy and moist pizza base. Hand-stretched.



130 g



8 X 4 PCS C/S - 50 C/S PAL



PART BAKED



DEFROST 22°C · 15'



BAKING 210°C · 5-7'



Italian breads **Focaccia**


5001992



Focaccia white pre-grilled pre-sliced

**pane
&
terra**

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

 **100 g - 14 x 10 cm**

 **16 X 4 PCS C/S - 48 C/S PAL**

 **FULLY BAKED**

 **BAKING 200°C · 2-3'**

 **OR GRILL 220°C · 3-5'**




5001991



Focaccia tomato oregano pre-sliced

**pane
&
terra**

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

 **100 g - 14 x 10 cm**

 **16 X 4 PCS C/S - 48 C/S PAL**

 **FULLY BAKED**

 **BAKING 200°C · 3-4'**

 **OR GRILL 220°C · 3-5'**




5001883



Tuscan flat bread pre-sliced

**pane
&
terra**

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

 **80 g - 10 x 16 cm**

 **9 X 4 PCS C/S - 56 C/S PAL**

 **FULLY BAKED**

 **BAKING 200°C · 3-4'**







5001991

5000265

Focaccia roll fine herbs pre-sliced **pane & terra**

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





-  100 g - Ø 12,5 cm
-  50 PCS C/S - 48 C/S PAL
-  FULLY BAKED
-  BAKING 200°C · 3-4'



5001990

Focaccia roll tomato & pesto pre-sliced **pane & terra**

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






-  100 g - Ø 12,5 cm
-  8 X 6 PCS C/S - 48 C/S PAL
-  FULLY BAKED
-  BAKING 200°C · 3-4'



5002116

Focaccia rosmarino **pane & terra**

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






-  800 g - 40 x 30 cm
-  5 PCS C/S - 64 C/S PAL
-  PART BAKED
-  DEFROST 22°C · 30'
-  BAKING 220°C · 6'



5002115

Focaccia pomodori **pane & terra**

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

-  800 g - 40 x 30 cm
-  5 PCS C/S - 72 C/S PAL
-  PART BAKED
-  DEFROST 22°C · 30'
-  BAKING 220°C · 6'



Italian breads Ciabatta

2104392



Mini ciabatta FB mix

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



40 g



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



FULLY BAKED



BAKING 200°C · 3-4'



2104384



Ciabatta 105

Individual portion classic ciabatta.



105 g - ± 12,5 cm



55 PCS C/S - 36 C/S PAL



PART BAKED



DEFROST 22°C · 15'



BAKING 180°C · 8-10'



2104395



Ciabatta seeded 85

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



85 g



55 PCS C/S - 36 C/S PAL



PART BAKED



DEFROST 22°C · 15'



BAKING 180°C · 8-10'



2104368



Ciabatta FB 120

Crusty ciabatta with an open crumb structure. A long rise of the liquid dough provides the many large holes and typical taste (with sourdough as a starter and olive oil).



120 g - 17,5 cm



45 PCS C/S - 36 C/S PAL



FULLY BAKED



BAKING 200°C · 3-4'




5000935



Ciabatta pre-grilled pre-sliced 120

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

 120 g - 19 cm

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

 SERVE HOT

 DEFROST 22°C · 30'

 BAKING 200°C · 4-6'

 OR GRILL 220°C · 3-5'



2104370



Bocata 140

An ideal sandwich ciabatta.

 140 g - 18 cm

 2 X 20 PCS C/S - 36 C/S PAL

 PART BAKED

 DEFROST 22°C · 15'

 BAKING 180°C · 11-13'



5002188



Crystal ciabatta

Natural ciabatta, made with active, liquid wheat & rye sourdough, following a process of double fermentation and baked in a stone-oven. Resulting in a highly hydrated, open crumb and a thin, crispy crust.

 320 g

 12 PCS C/S - 40 C/S PAL

 PART BAKED

 DEFROST 22°C · 15'

 BAKING 200°C · 4-5'



Italian breads **Panini**

2104364



Panini pre-grilled 110

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



110 g - 21 cm



55 PCS C/S - 36 C/S PAL



SERVE HOT



DEFROST 22°C · 30'



BAKING 200°C · 4-6'



OR GRILL 220°C · 3-5'



2103759



Panini herbs pre-grilled 110

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



110 g - 21 cm



55 PCS C/S - 40 C/S PAL



SERVE HOT



DEFROST 22°C · 30'



BAKING 200°C · 4-6'



OR GRILL 220°C · 3-5'



2104410



Panini pre-grilled pre-sliced 110

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



110 g - 21 cm



55 PCS C/S - 36 C/S PAL



SERVE HOT



DEFROST 22°C · 30'



BAKING 200°C · 4-6'



OR GRILL 220°C · 3-5'



2104160



Panini herbs pre-grilled pre-sliced 110

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



110 g - 21 cm



55 PCS C/S - 40 C/S PAL



SERVE HOT



DEFROST 22°C · 30'



BAKING 200°C · 4-6'



OR GRILL 220°C · 3-5'



2104218



Panini wholemeal pre-grilled pre-sliced

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

110 g - 21 cm

55 PCS C/S - 40 C/S PAL

SERVE HOT

DEFROST 22°C · 30'

BAKING 200°C · 4-6'

OR GRILL 220°C · 3-5'



2104385



Panini 125

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

125 g - 27 cm

45 PCS C/S - 36 C/S PAL

SERVE HOT

DEFROST 22°C · 30'

BAKING 200°C · 4-6'

OR GRILL 220°C · 3-5'



5000898



Panini sesame nigella

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

130 g

45 PCS C/S - 40 C/S PAL

SERVE HOT

DEFROST 22°C · 30'

BAKING 200°C · 4-6'

OR GRILL 220°C · 3-5'



5002187



Pane tartaruga pre-sliced

Authentic Italian sandwich carrier with a differentiating turtle shape, ideal for cold or hot serving, pre-sliced.

100 g

6 X 6 PCS C/S - 56 C/S PAL

PART BAKED

DEFROST 22°C · 15'

BAKING 200°C · 5'



Italian breads *Pagnottella*

5001355



Mini pagnottella classico mix

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



35 g



3 X 35 PCS C/S - 64 C/S PAL



PART BAKED



DEFROST 22°C · 15'



BAKING 200°C · 3-5'



5001265



Mini pagnottella rustica

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



45 g



35 PCS C/S - 120 C/S PAL



PART BAKED



DEFROST 22°C · 15'



BAKING 200°C · 4-6'



5001279



Mini pagnottella mediterranea mix

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



45 g



3 X 12 PCS C/S - 120 C/S PAL



PART BAKED



DEFROST 22°C · 15'



BAKING 200°C · 4-6'



5001266



Mini pagnottella paesano

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



45 g



35 PCS C/S - 120 C/S PAL



PART BAKED



DEFROST 22°C · 15'



BAKING 200°C · 4-6'



5001181



Pagnottella rustica 110

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

 110 g - 14 cm

 45 PCS C/S - 40 C/S PAL

 PART BAKED

 DEFROST 22°C · 15'

 BAKING 200°C · 8-10'



5001182



Pagnottella paesano 110

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

 110 g - 14 cm

 45 PCS C/S - 40 C/S PAL

 PART BAKED

 DEFROST 22°C · 15'

 BAKING 200°C · 8-10'



5001184



Pagnotta rústica 400

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

 400 g - 36 cm

 15 PCS C/S - 40 C/S PAL

 PART BAKED

 DEFROST 22°C · 15'

 BAKING 200°C · 10-12'



5001185



Pagnotta paesano 450

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

 450 g - 37 cm

 15 PCS C/S - 40 C/S PAL

 PART BAKED

 DEFROST 22°C · 15'

 BAKING 200°C · 10-12'



Italian breads Other Italian breads

5002250



Pane rosmarino

new **pane & terra**

Traditional Italian sandwich carrier. Made with wheat flour, flavored with rosemary, enriched with potato flakes and powdered milk to enhance the softness and freshness of the crumb together with the long resting times of the dough. Stone-baked.



90 g



6X6 PCS C/S - 56 C/S PAL



FULLY BAKED



BAKING 200°C · 3-4'



5002249



Pane rosa

new **pane & terra**

Traditional Italian sandwich carrier. Made with wheat flour, enriched with red beetroot, giving the bread a striking hue and a subtle earthy note on top of its soft crumb due to the long resting times of the dough. Stone-baked.



90 g



6X6 PCS C/S - 56 C/S PAL



FULLY BAKED



BAKING 200°C · 3-4'



5002251



Pane cereali

new **pane & terra**

Traditional Italian sandwich carrier. Made with wheat and barley flour, wheat semolina and enriched with linseed, sunflower and sesame seed. The long resting times of the dough result in a soft inside and a crispy outside. Stone-baked.



90 g



6X6 PCS C/S - 56 C/S PAL



FULLY BAKED



BAKING 200°C · 3-4'



Italian baked treasures, standing out to seduce your customers

- Made with 100% Italian flour and traditional *Italian biga dough*
- Respecting *long resting times*
- Folded and shaped *by hand*
- Delicately covered with *semolina*
- *Stone baked* for a perfectly thin crust with an ultimate soft crumb



Italian breads Other Italian breads

5000484



Tramezzino

Horizontally sliced white sandwich loaf, without crust; sliced in 10 slices of 48 x 10 x 0,85 cm. Ideal for sandwiches, canapés and toasts.



1000 g - 10 slices / 48 cm



6 PCS C/S - 48 C/S PAL



THAW & SERVE



DEFROST 22°C · 30'



5000779



Tramezzino wheat-rye

Horizontally sliced wheat bread with rye flour, without crust; sliced in 10 slices of 48 x 10 x 0,85 cm. Ideal for sandwiches, canapés and toasts.



1000 g - 10 slices / 48 cm



6 PCS C/S - 48 C/S PAL



THAW & SERVE



DEFROST 22°C · 30'



Demi baguettes

panesco
keep exploring

2104361



Premium plus petit pain 85

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



85 g - 18 cm



65 PCS C/S - 36 C/S PAL



PART BAKED



DEFROST 22°C · 15'



BAKING 180°C · 11-13'



2104391



Premium plus petit pain multiseed 80

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



80 g - 18 cm



65 PCS C/S - 36 C/S PAL



PART BAKED



DEFROST 22°C · 15'



BAKING 180°C · 11-13'



2104375



Premium plus petit pain paysan 85

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



85 g - 17 cm



65 PCS C/S - 36 C/S PAL



PART BAKED



DEFROST 22°C · 15'



BAKING 180°C · 11-13'



Demi baguettes

2104362



Premium plus demi baguette 125

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



125 g - 27 cm



45 PCS C/S - 36 C/S PAL



PART BAKED



DEFROST 22°C · 15'



BAKING 180°C · 14-16'



2104365



Premium plus demi baguette multiseed 125

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



125 g - 27 cm



45 PCS C/S - 36 C/S PAL



PART BAKED



DEFROST 22°C · 15'



BAKING 180°C · 14-16'



2104396



Premium plus demi baguette paysanne 125

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



125 g - 27 cm



45 PCS C/S - 36 C/S PAL



PART BAKED



DEFROST 22°C · 15'



BAKING 180°C · 14-16'



2104389



Demi baguette FB 120

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



120 g - 27 cm



26 PCS C/S - 56 C/S PAL



FULLY BAKED



BAKING 200°C · 3-4'



500117



Barra rústica 100

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



100 g - 18 cm



70 PCS C/S - 32 C/S PAL



PART BAKED



DEFROST 22°C · 15'



BAKING 180°C · 11-13'



5001257



Barra rustica multiseed 100

This Spanish multigrain half-baguette, generously sprinkled with 10 different grains and seeds, successfully combines a thin crispy crust with a light open crumb structure.



100 g - 22 cm



70 PCS C/S - 32 C/S PAL



PART BAKED



DEFROST 22°C · 15'



BAKING 180°C · 11-13'



5000602



Barra gallega media 125

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



125 g - 26,5 cm



50 PCS C/S - 32 C/S PAL



PART BAKED



DEFROST 22°C · 15'



BAKING 180°C · 11-13'



5000787



Barra gallega media paysan 125

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



125 g - 26,5 cm



50 PCS C/S - 32 C/S PAL



PART BAKED



DEFROST 22°C · 15'



BAKING 180°C · 11-13'



Demi baguettes

5001483



Barra baston media 155

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



155 g - 27 cm



50 PCS C/S - 32 C/S PAL



PART BAKED



DEFROST 22°C · 15'



BAKING 180°C · 14-16'



5001201



Petit pain rustique nature 125

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



125 g - 22,5 cm



40 PCS C/S - 36 C/S PAL



PART BAKED



DEFROST 22°C · 15'



BAKING 180°C · 8-10'



5000954



Petit pain rustique multicéréales 125

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



125 g - 22,5 cm



40 PCS C/S - 36 C/S PAL



PART BAKED



DEFROST 22°C · 15'



BAKING 180°C · 8-10'



5000954

Baguettes

panesco
keep exploring

5000106



Barra gallega 260

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



260 g - 44,5 cm



18 PCS C/S - 40 C/S PAL



PART BAKED



DEFROST 22°C · 15'



BAKING 180°C · 14-16'



5000106

Bread

5001276



Barra campesina 270

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



270 g - 43 cm



20 PCS C/S - 40 C/S PAL



PART BAKED



DEFROST 22°C · 15'



BAKING 180°C · 14-16'



5001277



Barra baston 375

The blunt ends and the length of this solid and rustic looking baguette offer the possibility to cut into 2 identical halves or equal slices with no waste for the sandwich maker.



375 g - 56 cm



20 PCS C/S - 32 C/S PAL



PART BAKED



DEFROST 22°C · 15'



BAKING 180°C · 17-19'



Baguettes

5001733



Artisan bistro twist multiseed

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



250 g



15 PCS C/S - 48 C/S PAL



PART BAKED



DEFROST 22°C · 15'



BAKING 180°C · 9-11'



5001733

5001146



Baguette à l'ancienne 280

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



280 g - ± 54 cm



20 PCS C/S - 36 C/S PAL



PART BAKED



DEFROST 22°C · 15'



BAKING 180°C · 11-13'



5001145



Baguette multicéréales à l'ancienne 280

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



280 g - ± 54 cm



20 PCS C/S - 36 C/S PAL



PART BAKED



DEFROST 22°C · 15'



BAKING 180°C · 11-13'



Loaves

panesco
keep exploring

5001453



Cramique

Belgian brioche loaf with raisins.



300 g



6 PCS C/S - 88 C/S PAL



THAW & SERVE



DEFROST 22°C · 120'



5001454



Craquelin

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



300 g



6 PCS C/S - 88 C/S PAL



THAW & SERVE



DEFROST 22°C · 120'



2104414



Pavé cranberry 450

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



450 g



14 PCS C/S - 36 C/S PAL



PART BAKED



BAKING 210°C · 9 - 11'



2104414


Loaves

5000922



Organic pavé au levain

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

 450 g

 15 PCS C/S - 40 C/S PAL

 PART BAKED

 BAKING 210°C · 14-16'



5000921



Organic boulot multiseed

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

 450 g

 12 PCS C/S - 40 C/S PAL

 PART BAKED

 BAKING 210°C · 14-16'



5001058



Organic pavé bûcheron

An organic, typical country style bread baked on stone and a cross incision on top. Enriched with a touch of roasted malt and flour dusted.

 500 g

 14 PCS C/S - 40 C/S PAL

 PART BAKED

 BAKING 210°C · 14-16'



3043054



Sylter loaf 540

new

Artisan, handcrafted loaf with wheat and wholemeal flour, wheat germs, rye sourdough and sea salt. Long resting times and a gentle baking process in a wood-fired stone oven, result in a strong aromatic, dark crust and an airy, moist crumb.



540 g



10 PCS C/S - 32 C/S PAL



READY TO BAKE



BAKING 200°C · 15'



DEFROST 22°C · 30'



3043005



Sylter loaf 1100

new

Artisan, handcrafted loaf with wheat and wholemeal flour, wheat germs, rye sourdough and sea salt. Long resting times and a gentle baking process in a wood-fired stone oven, result in a strong aromatic, dark crust and an airy, moist crumb.



1100 g



4 PCS C/S - 32 C/S PAL



READY TO BAKE



BAKING 200°C · 15'



DEFROST 22°C · 30'



Large stone ovens heated directly with untreated *beech wood fire*.

These breads are *handcrafted* – incredible aroma and rich, dark & crispy crust.



Loaves

5001282



Farmers bread white

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



600 g



12 PCS C/S - 36 C/S PAL



PART BAKED



BAKING 210°C · 14-16'



5000689



Wheat spelt bread

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



600 g



15 PCS C/S - 36 C/S PAL



PART BAKED



BAKING 210°C · 14-16'



5001281



Farmers bread dark

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



500 g



12 PCS C/S - 36 C/S PAL



PART BAKED



BAKING 210°C · 14-16'



5000688



Miller loaf

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



600 g



10 PCS C/S - 36 C/S PAL



PART BAKED



BAKING 210°C · 9-11'



2104400



Boulot with sourdough white

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



550 g



11 PCS C/S - 36 C/S PAL



PART BAKED



BAKING 210°C · 14-16'



2104401



Boulot with sourdough multiseed

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



600 g



11 PCS C/S - 36 C/S PAL



PART BAKED



BAKING 210°C · 14-16'



5001447



Large boulot with sourdough multiseed

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



900 g



9 PCS C/S - 40 C/S PAL



PART BAKED



BAKING 210°C · 14-16'



2104401


Loaves

5001440



Rustic loaf with sourdough white

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

 1100 g - +/- 41 cm

 6 PCS C/S - 32 C/S PAL

 PART BAKED

 BAKING 210°C · 19-21'




5001442



Rustic loaf with sourdough multiseed

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

 1100 g - +/- 41 cm

 6 PCS C/S - 32 C/S PAL

 PART BAKED

 BAKING 210°C · 19-21'




2104665




Pavé garde chasse pre-sliced

Country style wheat bread made with wheat sourdough which enhances the taste of the moist crumb and thick crust. Flour dusted and baked on stone. Sliced in minimum 16 slices (+ 2 crusts) of 17 mm thick and packed in an oven resistable baking bag.

 1100 g - 16 + 2 slices

 6 X 1 PCS C/S - 36 C/S PAL

 PART BAKED

 DEFROST 22°C · 60' IN BAG

 BAKING 190°C · 8-10' IN BAG




2104664



Pavé garde forestier pre-sliced

Country style loaf made from wheat, whole rye flour and roasted malt flour, enriched with brown linseed, soya and sunflower seeds. Flour dusted and baked on stone. Sliced in minimum 16 slices (+ 2 crusts) of 17mm thick and packed in an oven resistable baking bag.

 1100 g - 16 + 2 slices

 6 X 1 PCS C/S - 36 C/S PAL

 PART BAKED

 DEFROST 22°C · 60' IN BAG

 BAKING 190°C · 8-10' IN BAG



2104372



Pavé garde chasse

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



2050 g



4 PCS C/S - 36 C/S PAL



PART BAKED



BAKING 210°C · 19-21'



5001604



Pavé garde messier

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



1900 g



4 PCS C/S - 40 C/S PAL



PART BAKED



BAKING 210°C · 19-21'



2104366



Pavé garde forestier

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



2050 g



4 PCS C/S - 36 C/S PAL



PART BAKED



BAKING 210°C · 19-21'



Loaves

5002242



Sandwich bread white

new
packaging

Perfect square, sliced white wheat loaf; sliced in 18 slices of 12 x 12 x 1,2 cm (+ 2 crusts). Ideal for sandwiches and toasts.



800 g - 18 + 2 slices



10 X 1 PCS C/S - 42 C/S PAL



THAW & SERVE



DEFROST 22°C · 240'



5001609



Loaf with sourdough white pre-sliced

Bake fresh, pre-sliced white wheat loaf with sourdough from wheat and rye; 21-22 usable slices of 17mm thick with a soft and tender crumb and a crispy crust with more flavour and aroma. Each bread comes in a baking bag, ready to bake. Ideal for your country styled sandwiches, paninis and toasts.



1000 g - 21-22 + 2 slices



5 X 1 PCS C/S - 48 C/S PAL



FULLY BAKED



BAKING 190°C · 6-7' IN BAG



5002243



Sandwich bread malted

new
packaging

Perfect square, sliced wheat loaf with malted wheat flakes, wheat bran and malted wheat & barley flour; sliced in 18 slices of 12 x 12 x 1,2 cm (+ 2 crusts). Ideal for sandwiches and toasts.



800 g - 18 + 2 slices



10 X 1 PCS C/S - 42 C/S PAL



THAW & SERVE



DEFROST 22°C · 240'



5001608



Loaf with sourdough multiseed pre-sliced

Bake fresh, pre-sliced multigrain loaf with sourdough from wheat and rye; 21-22 usable slices of 17mm thick with a soft and tender crumb and a crispy crust with more flavour and aroma. Each bread comes in a baking bag, ready to bake. Ideal for your country styled sandwiches, paninis and toasts.



1000 g - 21-22 + 2 slices



5 X 1 PCS C/S - 48 C/S PAL



FULLY BAKED



BAKING 190°C · 6-7' IN BAG







5001995



Danish rye bread pre-sliced

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

 **600 g - 13 slices**

 **15 PCS C/S - 96 C/S PAL**

 **THAW & SERVE**

 **DEFROST 22°C · 300'**



5001776



Gluten-free bread slices mix

A box composed of 24 flow packs: 12 flow packs with each 5 slices of light gluten-free & lactose-free bread from rice flour and millet malt and 12 flow packs with each 5 slices of gluten-free & lactose-free multiseed bread, enriched with sunflower seeds and linseed. Each flow pack is printed with a gluten-free and lactose-free label.

 **110 g**

 **2 X 12 X 5 PCS C/S - 112 C/S PAL**

 **THAW & SERVE**

 **DEFROST 22°C · 30'**



Viennoiserie



94	Croissants
100	Chocolate rolls
101	Scandinavian range
107	Specialties
108	Mini viennoiserie

Croissants

5001592



Croissant au beurre 60

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



60 g



2 X 35 PCS C/S - 56 C/S PAL



READY TO BAKE



DEFROST 22°C · 30'



BAKING 170°C · 17-19'



5001996



Croissant au beurre 70

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



70 g



2 X 35 PCS C/S - 64 C/S PAL



READY TO BAKE



DEFROST 22°C · 30'



BAKING 170°C · 17-19'



Bring the *authentic taste of French tradition.*



Exclusively made with the *best ingredients & fine French butter*

A secret *French procedure* based on gentle lamination and slow fermentation

Exceptional quality in terms of texture, flavour & aromatic richness

5000655



Croissant au beurre

Classic French croissant with butter, open layers of the laminated yeast dough for a nice volume, pre-egg washed. Made with 18% butter (share of total recipe).



65 g



4 X 20 PCS C/S - 56 C/S PAL



READY TO BAKE



DEFROST 22°C · 30'



BAKING 170°C · 17-19'



5001966



Maxi croissant au beurre

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



80 g



4 X 15 PCS C/S - 56 C/S PAL



READY TO BAKE



DEFROST 22°C · 30'



BAKING 170°C · 17-19'



5001751



Croissant au beurre multigrain

A delicious and richly decorated multigrain butter croissant with rye flour, roasted barley malt flour & spelt flour, linseed and sunflower seeds. Made with 19% butter (share of total recipe).



80 g



2 X 30 PCS C/S - 64 C/S PAL



READY TO BAKE



DEFROST 22°C · 30'



BAKING 170°C · 17-19'



5001966

Flaky and buttery-soft curved croissants to elevate your menu

- Croissants are the *most-sold viennoiserie* product in the world of bakery
- By offering not only the classic, but also curved croissants, you can *increase visibility* and *potential*
- Premium products are the path to standing out in a market where clients look for the ideal balance between *flaky and soft textures*
- Our curved croissants are perfect as a *classic breakfast option or a snack* for different occasions
- *Offer their versatility!* Let your clients enjoy curved croissants on their own or as a soft base for sweet and savoury sandwiches





Perfect on its own for
a classic breakfast or
as a premium carrier
for both sweet and
savory recipes.

Croissants

5002001



Croissant curved multigrain

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



85 g



2 X 20 PCS C/S - 72 C/S PAL



READY TO BAKE



DEFROST 22°C · 30'



BAKING 170°C · 17-19'



5002001

5001211



Croissant curved

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



100 g



36 PCS C/S - 72 C/S PAL



READY TO BAKE



DEFROST 22°C · 30'



BAKING 170°C · 17-19'



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

5001673



Croissant double colour choco filled

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



90 g



40 PCS C/S - 96 C/S PAL



READY TO BAKE



DEFROST 22°C · 30'



BAKING 170°C · 17-19'



5001674



Croissant double colour raspberry filled

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



90 g



40 PCS C/S - 96 C/S PAL



READY TO BAKE



DEFROST 22°C · 30'



BAKING 170°C · 17-19'



5002140



Pretzel butter croissant curved

Curved croissant from laminated yeast dough with butter, dipped in a lye solution. Resulting in a fluffy buttery crumb and a crispy chestnut-brown crust with a typical German laugen flavour and roasting aroma. Made with 22% butter (share of total recipe).



80 g



4X20 PCS C/S - 40 C/S PAL



READY TO BAKE



DEFROST 22°C · 30'



BAKING 150°C · 18-22'



Chocolate rolls

5001591



Pain au chocolat au beurre

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



75 g



2 X 35 PCS C/S - 56 C/S PAL



READY TO BAKE



DEFROST 22°C · 30'



BAKING 170°C · 17-19'



5001591



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

5001919



Vegan mini Danish crown mix

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



40 g



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



READY TO BAKE



DEFROST 22°C · 15'



BAKING 180°C · 13-15'



5000929



Mini Danish mix

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



40 g



110 PCS C/S - 104 C/S PAL



READY TO BAKE



DEFROST 22°C · 15'



BAKING 180°C · 13-15'



5000971



Mini maple pecan plait

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



40 g



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



READY TO BAKE



DEFROST 22°C · 15'



BAKING 180°C · 13-15'



5000731



Maple pecan plait

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



95 g



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



READY TO BAKE



DEFROST 22°C · 15'



BAKING 180°C · 19-21'



Scandinavian range

5001473



Cinnamon swirl

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



85 g



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



READY TO BAKE



DEFROST 22°C · 15'



BAKING 180°C · 19-21'



5002189



Cinnamon whirl

This cinnamon whirl is made of soft laminated dough with a rich filling of cinnamon and brown sugar, baked in a cup to keep the center soft and moist while the caramelized sugar adds a delightful crunch



110 g



40 PCS C/S - 104 C/S PAL



READY TO BAKE



BAKING 190°C · 23-25'



5000732



Danish custard crown

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



90 g



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



READY TO BAKE



DEFROST 22°C · 15'



BAKING 180°C · 19-21'



5002189

Original Danish pastry, what makes it *unique*?

- **The lamination technique**

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

- **The ingredients**

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

- **Temperature control**

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

- **Long resting times**

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



Scandinavian range

4200440



Swedish knot cinnamon

This Swedish knot is made from soft, rich dough, manually folded into a traditional double knot shape and filled with flavorful cinnamon. Decorated with sugar pearls.



103 g



60 PCS C/S - 56 C/S PAL



READY TO BAKE



DEFROST 22°C · 45'



BAKING 170°C · 10'



4200439



Swedish knot cardamom

This Swedish knot is crafted from soft, rich dough, manually folded into a traditional double knot shape and infused with a delightful cardamom filling. Decorated with sugar pearls.



103 g



60 PCS C/S - 56 C/S PAL



READY TO BAKE



DEFROST 22°C · 45'



BAKING 170°C · 10'



4200442



Swedish knot vanilla

This Swedish knot is made from soft, rich dough, manually folded into a traditional double knot shape and filled with an elegant vanilla filling.



100 g



60 PCS C/S - 56 C/S PAL



READY TO BAKE



DEFROST 22°C · 45'



BAKING 170°C · 10'





Scandinavian range

2104893



Artisan swirl apple cinnamon

Shiny and elegant, handmade pastry swirl from fine brioche-like yeast dough, manually filled with apple slices, ground cinnamon and granulated sugar.



80 g



30 PCS C/S - 70 C/S PAL



THAW & SERVE



DEFROST 22°C · 45'



5002071



Danish snail cinnamon

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



100 g



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



READY TO BAKE



DEFROST 22°C · 30'



BAKING 180°C · 12-14'



2104900



Croissant cup chocolate FB

Fully baked croissant with butter; manually folded and baked in a muffin paper cup (coloured according the taste) resulting in a unique & differentiating shape. Filled with a chocolate paste and sprinkled with dark chocolate nibs. Made with 21% butter (share of total recipe).



73 g



24 PCS C/S - 48 C/S PAL



FULLY BAKED



BAKING 200°C · 3-4'



2104901



Croissant cup speculoos FB



Fully baked croissant with butter; manually folded and baked in a muffin paper cup (co-branded with Lotus Biscoff) resulting in a unique & differentiating shape, filled with a speculoos Lotus Biscoff spread. Made with 23% butter (share of total recipe).



69 g



24 PCS C/S - 48 C/S PAL



FULLY BAKED



BAKING 200°C · 3-4'



5000970



Caribbean twist

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



100 g



3 X 26 PCS C/S - 48 C/S PAL



READY TO BAKE



DEFROST 22°C · 30'



BAKING 170°C · 17-19'



2104901

Mini viennoiserie

5000648



Mini croissant au beurre

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

 25 g

 4 X 40 PCS C/S - 80 C/S PAL

 READY TO BAKE

 DEFROST 22°C · 30'

 BAKING 170°C · 13-15'



5001620



Mini torsade au chocolat au beurre

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

 28 g

 2 X 50 PCS C/S - 96 C/S PAL

 READY TO BAKE

 DEFROST 22°C · 30'

 BAKING 170°C · 13-15'



5000649



Mini pain au chocolat au beurre

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

 25 g

 4 X 40 PCS C/S - 80 C/S PAL

 READY TO BAKE

 DEFROST 22°C · 30'

 BAKING 170°C · 13-15'



5000650



Mini pain aux raisins au beurre

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

 30 g

 5 X 30 PCS C/S - 80 C/S PAL

 READY TO BAKE

 DEFROST 22°C · 30'

 BAKING 170°C · 13-15'



5001150



Mini feuilleté aux fruits mix

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



40 g



4 X 25 PCS C/S - 96 C/S PAL



READY TO BAKE



DEFROST 22°C · 30'



BAKING 170°C · 13-15'



5002139



Mini deluxe viennoiserie mix

Assortment of 3 French mini laminated yeast dough pastries: 50 custard rolls, 50 raspberry jam rolls with pink sugar topping and 50 hazelnut almond praliné fingers topped with caramelised hazelnut pieces. Made with butter ranging between 13% up to 17% (share of total recipe).



37 g



3 X 50 PCS C/S - 64 C/S PAL



READY TO BAKE



DEFROST 22°C · 30'



BAKING 170°C · 15-18'





Patisserie

- 112 Tarts & (high) cakes
- 120 Single portion patisserie
- 125 Waffles & pancakes
- 127 Mini patisserie

Tarts & (high) cakes

5001364



Chocolate cream cake

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



1750 g - 125 g • 14 p



1 PCS C/S - 216 C/S PAL



THAW & SERVE



DEFROST 4°C • 480'



5002065

Strawberry red velvet cake

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



1800 g - 150 g • 12 p



1 PCS C/S - 216 C/S PAL



THAW & SERVE



DEFROST 4°C • 720'



5002190



Brownie tart salted caramel

A decadent, presliced brownie tart with rich salted caramel sauce and topped with delicate almond flakes.



1100 g - 92 g • 12 p



1 PCS C/S - 312 C/S PAL



THAW & SERVE



DEFROST 8°C • 1440'




5002190

5001958

Chocolate fudge cake

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

 **2100 g - 150 g • 14 p**

 **1 PCS C/S - 216 C/S PAL**

 **THAW & SERVE**


 **DEFROST 4°C • 1440'**



5002066

Iced carrot cake with walnuts

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

 **2500 g - 178 g • 14 p**

 **1 PCS C/S - 216 C/S PAL**

 **THAW & SERVE**


 **DEFROST 4°C • 720'**




5000642

Tiramisu tondo

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

 **1080 g - 90 g • 12 p**

 **1 PCS C/S - 216 C/S PAL**

 **THAW & SERVE**


 **DEFROST 4°C • 240'**



5000640

Crostata al limone

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

 **1400 g - 100 g • 14 p**

 **1 PCS C/S - 240 C/S PAL**

 **THAW & SERVE**

 **DEFROST 4°C • 240'**



new

Uncovering the origins of the well-loved Basque-style Cheesecake

- A recipe *born in 1959* in San Sebastián, Northern Spain
- Produced near the Basque region following *the original recipe*
- Made with *local cream cheese* for the perfect indulgence
- Baked to achieve the Maillard reaction, resulting in the dessert's characteristic *burnt top* and *unique soft interior*





panesco
keep exploring



Caramelised top,
creamy centre—
indulgence
inspired by the
authentic recipe.




Tarts & (high) cakes

5002236

Basque-style cheesecake

new

Pre-portioned (14p) authentic "Tarta de Queso Estilo Vasco" with caramelized top and creamy center. Produced in Spain.

 1600 g - 114 g • 14 p

 1 PCS C/S - 252 C/S PAL

 THAW & SERVE

 DEFROST 4°C • 1440'




5002247

Pistachio cheesecake

new

Pre-portioned (14p) cheesecake with pistachio paste for a smooth taste and natural color on a crunchy cookie pastry.

 1600 g - 114 g • 14 p

 1 PCS C/S - 252 C/S PAL

 THAW & SERVE

 DEFROST 4°C • 480'





5000933



White cheesecake

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

 1600 g - 133 g • 12 p

 1 PCS C/S - 240 C/S PAL

 THAW & SERVE

 DEFROST 4°C • 1440'



5002247

5001932



Apple crumble cheesecake

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



1600 g - 133 g • 12 p



1 PCS C/S - 312 C/S PAL



THAW & SERVE



DEFROST 4°C • 1440'



5001369



Apple tart maison

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



2500 g - 178 g • 14 p



1 PCS C/S - 216 C/S PAL



THAW & SERVE



DEFROST 4°C • 720'



5000697



Apple tart Normande

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



1900 g - 158 g • 12 p



1 PCS C/S - 184 C/S PAL



THAW & SERVE



DEFROST 4°C • 480'



5000996



Apfelstrudel 125

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



125 g



6 X 8 PCS C/S - 90 C/S PAL



SERVE HOT



DEFROST 4°C • 720'



BAKING 180°C • 6-8'



Tarts & (high) cakes

5001522



Lemon ring cake

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



800 g - Ø 21 cm



1 PCS C/S - 270 C/S PAL



THAW & SERVE



DEFROST 22°C · 180'



5001589



Belgian chocolate ring cake

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



800 g - Ø 21 cm



1 PCS C/S - 270 C/S PAL



THAW & SERVE



DEFROST 22°C · 180'



5001588



Belgian apple ring cake

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



825 g - Ø 21 cm



1 PCS C/S - 270 C/S PAL



THAW & SERVE



DEFROST 22°C · 180'





5002068

5002068



Porridge bread cranberries pre-sliced

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



850 g - 10 slices



3 PCS C/S - 120 C/S PAL



THAW & SERVE



DEFROST 22°C · 240'



”
When exquisite
flavours, healthiness
and optimal
convenience meet.

Single portion patisserie

5001914



Classic cheesecake

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



85 g - Ø 6 cm



12 PCS C/S - 288 C/S PAL



THAW & SERVE



DEFROST 4°C · 480'



5002199

Apple-caramel dessert

Apple caramel dessert with a base of crumble, layered with apples and caramel mousse filling, topped with a silky caramel glaze.



80 g - Ø 6 cm



4 X 6 PCS C/S - 160 C/S PAL



THAW & SERVE



DEFROST 4°C · 240'



5001913



Marbled blueberry cheesecake

Portion sized cream cheesecake with blueberries on a shortbread crumble.



85 g - Ø 6 cm



12 PCS C/S - 288 C/S PAL



THAW & SERVE



DEFROST 4°C · 480'



5002200



Raspberry passion fruit dessert

Raspberry passion fruit dessert with a base of chocolate crumble, layered with raspberry jam and passion fruit mousse filling, topped with a silky raspberry glaze.



80 g - Ø 6 cm



4 X 6 PCS C/S - 160 C/S PAL



THAW & SERVE



DEFROST 4°C · 240'



5002248

Tiramisu

new

Two layers of coffee-soaked sponge cake, filled with rich mascarpone cream and finished with a dusting of cocoa.



90 g



1 X 9 PCS C/S - 252 C/S PAL



THAW & SERVE



DEFROST 4°C · 240'



”
Crafted in Veneto, the birthplace of Tiramisu, our dessert is made by a family-owned Italian bakery with nearly 50 years of expertise, following a time-honored Italian recipe.

Single portion patisserie

5002149



Vegan raspberry mousse crumble

Plant-based raspberry mousse from real fruit puree on a on a speculoos crumble, finished with a shiny raspberry glaze.

 70 g

 15 PCS C/S - 144 C/S PAL

 THAW & SERVE

 DEFROST 4°C · 240'



5002150



Vegan cassis mousse crumble

Plant-based blackcurrant mousse from real fruit puree on a speculoos crumble, finished with a shiny blackcurrant glaze.

 70 g

 15 PCS C/S - 144 C/S PAL

 THAW & SERVE

 DEFROST 4°C · 240'



5002152



Vegan passion fruit mango mousse crumble

Plant-based passion fruit and mango mousse from real fruit puree on a speculoos crumble, finished with a shiny mango glaze.

 70 g

 15 PCS C/S - 144 C/S PAL

 THAW & SERVE

 DEFROST 4°C · 240'



5002246



Vegan cheesecake salted caramel crumble

new

Plant-based cheesecake mousse covered on a speculoos crumble, finished with salted caramel glaze.



80 g



15 PCS C/S - 144 C/S PAL



THAW & SERVE



DEFROST 4°C · 240'



5002151



Vegan chocolate mousse crumble

Plant-based Belgian chocolate mousse on a speculoos crumble, glazed with shiny cocoa sauce.



70 g



15 PCS C/S - 144 C/S PAL



THAW & SERVE



DEFROST 4°C · 240'



Single portion patisserie

5002089



Feuilleté aux pommes

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

 105 g

 16 PCS C/S - 176 C/S PAL

 FULLY BAKED

 BAKING 200°C · 3-4'



5001771



Moelleux chocolate

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

 90 g

 24 PCS C/S - 144 C/S PAL

 SERVE HOT

 BAKING 200°C · 10-12'

 OR MICRO 500 watt · 65 s



Waffles & pancakes

panesco
keep exploring

5002239



American pancakes plain

new
packaging

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

- 40 g - Ø 10,5 cm
- 40 PCS C/S - 195 C/S PAL
- SERVE HOT
- BAKING 180°C · 6-7'
- OR MICRO 650 watt · 60 s



5002234



American pancakes cocoa

new

American pancake with homemade looks, moist open honeycomb structure, with high egg content and rich cocoa taste.

- 40 g - Ø 10 cm
- 40 PCS C/S - 195 C/S PAL
- SERVE HOT
- BAKING 180°C · 6-7'
- OR MICRO 800 watt · 50 s



5002240



American pancakes banana spelt

new
packaging

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

- 40 g - Ø 10,5 cm
- 40 PCS C/S - 195 C/S PAL
- SERVE HOT
- BAKING 180°C · 6-7'
- OR MICRO 650 watt · 60 s



5002241



Flanders sweet pancakes

new
packaging

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

- 55 g - Ø 18 cm
- 4 X 10 PCS C/S - 264 C/S PAL
- SERVE HOT
- DEFROST 22°C · 150'
- BAKING 220°C · LESS THAN 3'



Waffles & pancakes

5000105



Belgian sugar waffle

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



90 g



32 PCS C/S - 96 C/S PAL



SERVE HOT



BAKING 200°C · 3-4'



5000622



Brussels waffle

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



80 g



6 X 9 PCS C/S - 40 C/S PAL



FULLY BAKED



BAKING 200°C · 3-4'



5000700



Profiterole dairy cream

Choux pastry filled with vanilla whipped cream.



12.5 g



190 PCS C/S - 96 C/S PAL



THAW & SERVE



DEFROST 4°C · 60'



5000110



Mini éclair vanilla chocolate

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



17.5 g



14 X 12 PCS C/S - 84 C/S PAL



THAW & SERVE



DEFROST 4°C · 60'



5001191



Profiterole chocolate praliné

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



18 g



196 PCS C/S - 96 C/S PAL



THAW & SERVE



DEFROST 4°C · 60'



5001507



Mini macarons de Paris coffret

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



12 g



8 X (2 X 6) PCS C/S - 120 C/S PAL



THAW & SERVE



DEFROST 4°C · 120'



Mini patisserie

5001363



Mini moelleux intense

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



25 g



96 PCS C/S - 184 C/S PAL



SERVE HOT



DEFROST 22°C · 30'



BAKING 180°C · 8-10'



OR MICRO 480 watt · 10 s



5001363

5001692



Mini pastel de nata

A 'Crème Brûlée' in a puff pastry cup.



25 g



144 PCS C/S - 117 C/S PAL



FULLY BAKED



BAKING 200°C · 3-4'



5001910



Mini sugar waffle treats

Mini waffle with caramelised sugar and vanillin.



15 g



120 PCS C/S - 144 C/S PAL



FULLY BAKED



BAKING 200°C · 3-4'



5002143



Mini Dutch pancake bites

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



8,5 g



6 X 60 PCS C/S - 132 C/S PAL



SERVE HOT



BAKING 180°C · 3-4'



OR MICRO 800 watt · 60 s



5001502



Mini donut fancy mix

Assorted box of 4 mini donuts:

28 strawberry filled donuts - decor pink icing with white fantasy confetti,
28 hazelnut-cocoa filled donuts - decor dark icing with hazelnuts,
28 plain donuts - decor white icing with multi coloured confetti, 28 plain donuts - decor dark icing with cocoa.



20,5 g



4 X 7 X 4 PCS C/S - 104 C/S PAL



THAW & SERVE



DEFROST 22°C · 30'



5001287



Mini American muffin mix

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



15 g



3 X 2 X 30 PCS C/S - 88 C/S PAL



THAW & SERVE



DEFROST 4°C · 120'





Sweet snacking

- 132 Cookies
- 136 Muffins
- 138 Brownies

Cookies

5002252



Lava cookie double chocolate

new

Double chocolate cookie made with Irish salted butter, featuring a rich, melty center and a crispy outside.



80 g



1 X 28 PCS C/S - 192 C/S PAL



READY TO BAKE



PREHEATING 200-210°C



BAKING 185°C · 13-15'
low fan speed at 25%



5002253



Lava cookie salted caramel

new

Salted caramel cookie made with Irish salted butter, featuring a rich, melty center and a crispy outside.



80 g



1 X 28 PCS C/S - 192 C/S PAL



READY TO BAKE



PREHEATING 200-210°C



BAKING 185°C · 13-15'
low fan speed at 25%



The cookie with a crispy bite *and the* *richest, melted heart*

- *Salted caramel and double chocolate* to cater to your consumers' flavour cravings
- A texture that's one-of-a-kind in the market! A *crispy outside* surrounding a perfectly *gooey inside*
- *Heritage* you can taste in *salted butter* sourced from local *Irish farms* with grass-fed *Irish cows*
- *Convenience* that coexists with the highest quality—keep their unique texture by baking the cookies in advance and warming them up before serving!



Cookies

5000574



Choc chip cookie

Crisp & chewy cookie with milk chocolate chunks.



50 g



90 PCS C/S - 108 C/S PAL



READY TO BAKE



BAKING 165°C · 11-13'



5000575



Double choc chip cookie

Crisp & chewy chocolate cookie with dark chocolate chunks.



50 g



90 PCS C/S - 108 C/S PAL



READY TO BAKE



BAKING 165°C · 11-13'



5001436



Gluten-free choc chip cookie

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



50 g



50 X 1 PCS C/S - 88 C/S PAL



THAW & SERVE



DEFROST 22°C · 60'



5001288



Flapjack chocolate chip

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



80 g



60 PCS C/S - 150 C/S PAL



READY TO BAKE



BAKING 160°C · 10-12'



5001043



Flapjack fruit

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



80 g



60 PCS C/S - 150 C/S PAL



READY TO BAKE



BAKING 160°C · 10-12'



Muffins

5001606



Muffin apple cinnamon

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



110 g



20 PCS C/S - 160 C/S PAL



THAW & SERVE



DEFROST 22°C · 60'



5001607



Muffin cocoa salted caramel

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



110 g



20 PCS C/S - 160 C/S PAL



THAW & SERVE



DEFROST 22°C · 60'



5001605



Muffin multiseed forrest fruit

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



110 g



20 PCS C/S - 160 C/S PAL



THAW & SERVE



DEFROST 22°C · 60'



5000677



Muffin double choc chip single wrapped

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



90 g



40 X 1 PCS C/S - 60 C/S PAL



THAW & SERVE



DEFROST 22°C · 45'





Brownies

5002008



Dark chocolate farmers brownie

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



57 g



21 PCS C/S - 192 C/S PAL



THAW & SERVE



DEFROST 4°C · 240'



MICRO 650 watt · 30 s



5002007



Pecan caramel farmers brownie

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



71 g



21 PCS C/S - 192 C/S PAL



THAW & SERVE



DEFROST 4°C · 240'



MICRO 650 watt · 30 s



5000330



Brownie double choc

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



60 g



2 X 24 PCS C/S - 162 C/S PAL



THAW & SERVE



DEFROST 22°C · 45'



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

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



panesco
keep exploring



Savoury

- 142 Italian savoury snacks
- 145 Other savoury snacks
- 149 Mini savoury snacks

Italian savoury snacks

5000867



Pizza sorrentina tomato mozzarella

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



150 g



8 X 4 PCS C/S - 84 C/S PAL



SERVE HOT



DEFROST 22°C · 30'



BAKING 220°C · 8-11'



5002011



Schiacciata farcita margherita

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



120 g



8 X 4 PCS C/S - 60 C/S PAL



SERVE HOT



DEFROST 22°C · 15'



BAKING 180°C · 3-5'



5002015



Pizza sorrentina ricotta spinach

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



180 g



15 PCS C/S - 156 C/S PAL



SERVE HOT



DEFROST 22°C · 30'



BAKING 200°C · 8-11'



5001467



Filled focaccia mediterranea

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



200 g



14 X 1 PCS C/S - 96 C/S PAL



SERVE HOT



DEFROST 4°C · 360'



BAKING 200°C · 4-6'



OR GRILL 220°C · 3-5'





Italian savoury snacks

5001280



White 4-to-share with garlic

Four-leaf clover shaped tear & share garlic bread made of 4 mini wheat rolls, baked together in a tray, topped and filled with garlic & herbs de Provence.



150 g



12 PCS C/S - 120 C/S PAL



PART BAKED



DEFROST 22°C · 15'



BAKING 180°C · 8-10'



5001373



Filled panini chicken cheese

Paprika dusted panini with chicken, cheese & tomato sauce.



235 g



14 X 1 PCS C/S - 96 C/S PAL



SERVE HOT



DEFROST 22°C · 180-240'



BAKING 200°C · 4-6'



OR GRILL 220°C · 3-5'



Other savoury snacks

panesco
keep exploring

5001508

Minced meat roll

Puff Pastry with spicy minced pork and beef.



130 g



60 PCS C/S - 80 C/S PAL



SERVE HOT



DEFROST 22°C · 30'



BAKING 170°C · 30-32'



2504283

Belgian sausage roll

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



169 g



50 PCS C/S - 80 C/S PAL



SERVE HOT



DEFROST 22°C · 30'



BAKING 170°C · 30-32'



5001649

Croissant ham cheese filling

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



100 g



2 X 30 PCS C/S - 56 C/S PAL



SERVE HOT



DEFROST 22°C · 30'



BAKING 170°C · 20-22'



5000023

Dutch cheese lattice

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



130 g



60 PCS C/S - 80 C/S PAL



SERVE HOT



DEFROST 22°C · 30'



BAKING 170°C · 30-32'



new

Our Empanadas are where rich flavours meet *authentic indulgence*

- Discover our Empanada selection, inspired by *carefully chosen* and *improved* traditional Argentinian recipes
- Loved throughout South America and known as a *flagship dish of Argentina*
- Combining authentic taste with true craftsmanship, our Empanadas are *produced in Portugal* by a family-owned business *with Argentinian ancestors*
- Grown in scale and popularity, our producer stays true to a *small-kitchen approach* that honours culinary origins
- Make the most of their *versatility!* Offer them as a rich snack or a lunch option with a side, such as soups or salads



”

Having a human touch is key to achieving the perfect ratio between dough and filling.

Enrique Zanoni
Culinary Author & Food Business Founder



Other savoury snacks

5002254

Empanada beef

new

Empanada with generous beef filling and thin, tender dough, crafted according to Argentinian tradition.



95 g



6 X 10 PCS C/S - 88 C/S PAL



SERVE HOT



BAKING 250°C · 9-11'



5002256

Empanada spinach-cheese

new

Empanada with generous spinach-cheese filling and thin, tender dough, crafted according to Argentinian tradition.



95 g



6 X 10 PCS C/S - 88 C/S PAL



SERVE HOT



BAKING 250°C · 9-11'



5002255

Empanada ratatouille

new

Empanada with generous vegetable filling and thin, tender dough, crafted according to Argentinian tradition.



95 g



6 X 10 PCS C/S - 88 C/S PAL



SERVE HOT



BAKING 250°C · 9-11'



5002254

Mini savoury snacks

panesco
keep exploring

5001929



Mini beef cheeseburger

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



20,8 g



3 X 40 PCS C/S - 126 C/S PAL



SERVE HOT



BAKING 180°C · 5-6'



OR MICRO 750 watt · 90 s



5001307



Mini pizzetta margherita

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



30 g



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



SERVE HOT



DEFROST 22°C · 15'



BAKING 220°C · 7-8'



Alphabetical Product List

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BAKING TECHNOLOGIES

- FULLY BAKED** Product has been completely baked during the manufacturing process. It is recommended however, to provide a few minutes baking/heating the product to achieve the perfect serve (cf. crispy crust). If heated, defrosting is mostly unnecessary, except when explicitly stated in the baking instructions.
- PART BAKED** Product has been partly baked during the manufacturing process and requires additional baking to achieve a perfect serve.
- READY TO BAKE** Product has not been baked during manufacturing but has passed every essential prior step (cf. proofing). Baking is required to achieve a presentable product.
- SERVE HOT** It is recommended to serve the product hot. Baking/heating instructions are provided to minimise the time required to achieve the perfect serving temperature.
- THAW & SERVE** Product doesn't require (further) baking/heating. Item can be served after the required defrosting provided in the instructions.

BAKING INSTRUCTIONS

Dedicated baking instructions (defrosting and/or baking) are individually provided for every product in this catalogue.

Following these instructions will help ensure the perfect serve.

Please keep in mind the mentioned settings were tested in different "hot-air ovens" (convection, bake-off ovens and/or steamers) but might differ slightly according to the type of equipment used.

ADDITIONAL RECOMMENDATIONS

It is recommended to pre-heat the oven 30 degrees above the baking temperature to achieve the correct temperature from the start, and a better finished product.

For immediate consumption post baking, we recommend to defrost the LOAVES between 45 and 90 minutes (at room temperature) before baking. This will result in a better baked product (after cooling down), suitable for immediate consumption. Benefits include a better texture, a thicker, crispier crust and a longer lasting product at room temperature. LOAVES below 800 G should cool down for 40 to 60 minutes, LOAVES above 800 G should cool down for 60 to 90 minutes before further handling.

For most products, it is recommended to bake with an open key (valve of the oven chimney) from the beginning till the end of the baking process. This helps achieve a crispier product. Except for CROISSANTS and OTHER VIENNOISERIE, it is recommended to keep the key of the oven closed for the first 8 minutes of the baking process.

Legenda labels / Legenda product icons



The product is prepared with sourdough.



The product is baked in a stone oven.



This product is 'fiber rich'.



This product is a source of fibre.



The product is certified 'organic' by an accredited third-party certification body.



The product is suitable for vegetarian food applications.



The product is suitable for vegan food applications.



The product is gluten-free.



The product is lactose-free.



The product is 100% aligned with the NAFNAC principle and not containing any artificial flavour and/or color.



The product contains real Belgian chocolate.



Average weight of the product.



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



Defrosting time.



Preheating temperature and time.



Baking temperature and time.



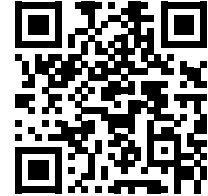
Grilling temperature and time.

Please note that these labels represent the situation on 07/2025. The conferment of labels can vary due to recipe changes. For the latest information about ingredients, please consult the technical specifications of the product present on our website www.panesco.com.

Allergens

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

You can also access the specification website by scanning
the QR code:



DIRECTIONS FOR USE

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

COLOPHON

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Photography

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

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