

Panamar

BAKERY_GROUP.

English Version



2023

2 SWEET PASTRIES

- 4 Croissants
- 4 Artisan Croissants
- 6 Straight Croissants
- 8 Multigrain and filled croissants

9 Cones

10 Napolitanas

13 Sweet Puff Pastries

- 14 Puff Pastry Roll and Horseshoes
- 15 Whirls and Loops
- 16 Cakes
- 17 Triangle and Explosions

18 Hoops

- 19 Hoops
- 21 Ball Hoops and Long Hoops

21 Brioches

32 SAVOURY SNACKS

- 34 Pies and Mini Pies
- 35 Pies
- 35 Mini Pies

37 Croissants

37 Napolitanas

44 BREAD

- 46 Country Bread
- 50 Family Bread
- 58 Sandwich Bread
- 64 Burger
- 67 Roll
- 71 Mini Roll
- 75 Vitae, Sliced Sandwich Bread and Gluten Free

- 76 Technical Assistance and demonstration Icons

22 Ensamadas

24 Mamá Bizcocho

- 25 Muffins
- 26 Sponge Cakes and Magdalenas and gluten free

27 Danish Dough

- 28 Twist, Bretzel and Sneeken
- 29 Sticks, Racket and Grills

30 Sheets

- 31 Sheets and Pizza Sheets

31 Others

- Sugar bun
- Sweet potato dumpling

38 Danish Dough

- 39 Grills

40 Paninis and Pizzas

- 41 Paninis
- 42 Baguettepizzas and Omelette
- 43 Pizzas



1900

Burgos, the Origins

Our history has its beginning in a small town of Burgos at the early 20th century, Villanueva de Rangel. It is then when our grandmother Isabel, decides to set up her own wood oven for the consumption of the family and for the neighbors and establishes without knowing it, what would be the seed of a long family tradition.



1964

Santander, the Mission

At the year of 1964 and with the savings obtained during a long time, the family decided to take over a bakery in Santander city.

With good work, gradually their bread begins to take a great prestige in the region.

“Our Origin is our Commitment”

Martinez Family



1948

Orbaneja inn, the Values

After our grandmother, her daughter Digna Ruiz takes the family business over. Along with her husband Epifanio, they worked hard kneading the bread and delivering it to the neighboring towns from Orbaneja Inn, a place to the north of Burgos.



2000

Frozen Dough, the Vision

In year 2000, the bakery sector underwent an enormous transformation and our family with the experience and knowledge acquired for so long decided to create Panstar Group. An opportunity for thousands of customers to benefit from the advances and experience to be able to offer freshly baked in their establishments every day.



1950

The family, the Commitment

At that difficult times there was a lack of everything and people paid bread for the whole year during the harvest months. It is at this time when we began to learn the skills of the job and learn to love bread from a very young age.



2021

Panamar Bakery Group, United we Stand!

The same origin and different entities that now, after four generations, combine their efforts, knowledge and resources under Panamar Bakery Group. We are the same as always, with the same degree of commitment but with the strength and efficiency that union give us. Our commitment is to be by your side, helping you in the day to day, with all the love for the trade that our great-grandmother gave us.

SWEET PASTRIES

Made respecting artisan processes to ensure each piece is unique and unrepeatabe for your customers.

Our products are classified by:

PRODUCT FAMILY

Croissants
Cones
Napolitanas
Sweet Puff Pastries
Ensaïmadas
Hoops
Sponge Cakes and Muffins
Danish Dough
Sheets

THREE MAIN RANGES

classics

Pastry products for daily consumption. Made with margarine and butter and all Panamar's expertise in a range of pastries that are essential at the point of sale. Unique puff pastry, a crunchy texture and an intense flavour. Discover all the varieties, fillings and finishes.

MADE WITH:

Lard
Margarine
Premium Margarine, with a touch of butter
Butter

TYPE OF FINISH

RtP

Ready to Prove

The most traditional, kneaded and shaped with care, ready to ferment at the point of sale, to add a special, differentiated touch to each piece.

RtB DECO

Ready to Bake Decorated

They also add decoration in each piece, a bonus to finish. As easy as that.

RtB

Ready to Bake

Simple and practical for the staff. Just defrost and bake.

RtS

Ready to Serve

Fully finished, ready to serve, always freshly made with the maximum flavour, sponginess, tenderness.

delicium

It respects the tradition and know-how of the greatest French pastries. Recipes made exclusively with pure butter from winter milk cream; add ingredients that offer added quality and differentiation such as French flour. Meticulous puff pastry, a crunchy exterior, a vibrant cream-coloured crumb and an intense milky aroma.

Hélène

Our Premium Hélène gamma that elevates our pastries to the level of the most demanding palates. A range of surprising flavors and premium ingredients such as sourdough or butter in high percentages, intense dairy notes and complex aromas. A whole world of sensations!

Sweet PASTRIES





ARTISAN CROISSANTS

| | 🍷 | ⚙️ | ✂️ | 📦 | 🚚 | 💧 | 🕒 | 🔥 180°C |
|-------|-------|-----|--------|------|-----|---|---------|-----------|
| 1214 | 90 g | RtP | 10 cm | 64 | *50 | - | 90 min | 15-18 min |
| 12204 | 65 g | RtP | 8,5 cm | 81 | *50 | - | 90 min | 15-18 min |
| 12431 | 22 g | RtP | 5,4 cm | 4 Kg | *70 | - | 45 min | 12-14 min |
| 13112 | 120 g | RtP | 10 cm | 45 | *50 | - | 90-100' | 15-18 min |
| 1217 | 90 g | RtP | 9,5 cm | 64 | *50 | - | 90 min | 15-18 min |
| 12200 | 25 g | RtP | 5,3 cm | 210 | *50 | - | 60 min | 13-15 min |

(*1/2 pallet)

RtP Ready to Prove
classics
LARD



1214
Traditional Lard
Croissant 90g

MARGARINE



13112
Traditional Marg
Croissant 120g



1217
Traditional Marg
Croissant 90g

Shiny exterior, excellent puff pastry, balanced alveolate, melting and crisp texture. A croissant that deserves 10/10.



12204
Traditional Lard
Croissant 65g



12200
Traditional Mini Marg
Croissant 25g



12431
Traditional Mini Lard
Croissant 22g



ARTISAN CROISSANTS

| | 🍷 | ⚙️ | ✂️ | 📦 | 🚚 | 💧 | 🕒 | 🔥 180°C |
|-------|-------|-----|---------|------|-----|--------|-----------|---------|
| 13919 | 90 g | RtB | 11 cm | 54 | 56 | 30 min | 15-18 min | |
| 12309 | 120 g | RtB | 12 cm | 40 | 56 | 30 min | 15-18 min | |
| 13922 | 90 g | RtB | 10,5 cm | 54 | 56 | 30 min | 15-18 min | |
| 13256 | 100 g | RtB | 10,5 cm | 50 | 56 | 30 min | 15-17 min | |
| 13279 | 80 g | RtB | 10 cm | 60 | 56 | 30 min | 15-17 min | |
| 12205 | 22 g | RtB | 5,4 cm | 4 Kg | *70 | 30 min | 12-14 min | |

(*1/2 pallet)

RtB Ready to Bake
classics
LARD



13919 📦
Ferm. Traditional Lard
Croissant 90g

MARGARINE



12309 📦
Ferm. Margarine Traditional
Croissant 120g



13922 📦
Ferm. Margarine Traditional
Croissant 90g

Artisan croissants are defined by their crescent shape. Their ends are folded by hand to give each piece a unique touch.

RtB Ready to Bake
delicium
BUTTER



13256 📦
Ferm. Butter Supreme
Croissant 100g



13279 📦
Ferm. Butter Supreme
Croissant 80g



12205
Traditional Mini Butter
Croissant 22g



Made with long cold resting times and careful lamination.. They follow the know-how of the highest standard of pastry-making with a touch from our country: a very characteristic deep yellow crumb.



STRAIGHT CROISSANTS

| | 🍞 | ⚙️ | ✂️ | 📦 | 🚚 | 💧 | 🕒 | 🔥 180°C |
|-------|-------|-----|---------|-----|-----|---|--------|-----------|
| 12179 | 100 g | RtP | 15,5 cm | 60 | *50 | - | 90 min | 15-18 min |
| 12235 | 75 g | RtP | 15,3 cm | 94 | *50 | - | 90 min | 16-18 min |
| 12138 | 30 g | RtP | 7,7 cm | 231 | *50 | - | 60 min | 13-15 min |
| 1261 | 22 g | RtP | 7,2 cm | 318 | *50 | - | 60 min | 12-14 min |
| 12593 | 25 g | RtP | 7,7 cm | 282 | *50 | - | 90 min | 13-15 min |

(*1/2 pallet)

RtP Ready to Prove
classics
MARGARINE



12179
Classic Margarine Straight Croissant 100g



12235
Margarine Straight Croissant 75g



12138
Mini Margarine Straight Croissant 30g



1261
Mini Margarine Straight Croissant 22g

delicium
BUTTER



12593
Mini Butter Croissant 25g

RtB Ready to Bake
classics
MARGARINE



12140
Ferm. Straight Croissant 45g



12607
Ferm. Mini Straight Croissant with butter 45g



12554
Ferm. Straight Mini Croissant 22g



12658
Ferm. Mini Straight Croissant with butter 25g



it has the ideal size and shape to dip in syrup and decorate

| | 🍞 | ⚙️ | ✂️ | 📦 | 🚚 | 💧 | 🕒 | 🔥 180°C |
|-------|------|-----|--------|-----|----|---|--------|-----------|
| 12140 | 45 g | RtB | 9 cm | 132 | 56 | - | 30 min | 13-16 min |
| 12607 | 45 g | RtB | 9 cm | 132 | 56 | - | 30 min | 13-16 min |
| 12658 | 25 g | RtB | 7,6 cm | 280 | 56 | - | 30 min | 12-14 min |
| 12554 | 22 g | RtB | 7,3 cm | 280 | 56 | - | 30 min | 12-15 min |



STRAIGHT CROISSANTS

| | 🍞 | ⚙️ | ✂️ | 📦 | 🚚 | 💧 | 🕒 | 🔥 180°C |
|-------|------|-----|---------|------|-----|---|-----------|-----------|
| 12970 | 90 g | RtB | 14,5 cm | 70 | 56 | - | 40 min | 16-18 min |
| 13916 | 70 g | RtB | 13,5 cm | 55 | *48 | - | 30-40 min | 15-17 min |
| 13308 | 70 g | RtB | 13,5 cm | 40 | *50 | - | 30-40 min | 15-17 min |
| 13934 | 60 g | RtB | 12,4 cm | 60 | *48 | - | 30-40 min | 15-17 min |
| 13918 | 25 g | RtB | 7,6 cm | 300 | 64 | - | 30-40 min | 12-15 min |
| 12177 | 25 g | RtB | 7,7 cm | 282 | *50 | - | 15-30 min | 13-15 min |
| 12221 | 12 g | RtB | 5 cm | 5 Kg | *70 | - | 20-30 min | 12-14 min |

(*1/2 pallet)

RtB Ready to Bake
delicium
BUTTER



12970
Ferm. Suprême Butter Croissant 90g



13916
Ferm. Suprême Butter Croissant 70g



13308
Ferm. Straight Butter Croissant 70g



13934
Ferm. Suprême Butter Croissant 60g



13918
Suprême Mini Butter Croissant 25g



12177
Mini Classic Butter Croissant 25g



12221
Micro Butter Croissant 12g

| | 🍞 | ⚙️ | ✂️ | 📦 | 🚚 | 💧 | 🕒 | 🔥 180°C |
|--------|------|-----|-------|----|-----|---|--------|----------------------------|
| 130444 | 80 g | RtB | 13 cm | 55 | *32 | - | 30 min | 12-16 min (*1/2 pallet) |

RtB Ready to Bake
Hélène
BUTTER



130444
Intense Croissant Sourdough Hélène 80g



MULTIGRAIN AND FILLED CROISSANTS

| | 🍞 | ⚙️ | ✂️ | 📦 | 🚚 | 🌡️ | 🕒 180°C |
|--------|------|----------|---------|-----|-----|-----------|-----------|
| 12437 | 80 g | RtB DECO | 13 cm | 80 | 56 | 30 min | 15-18 min |
| 130370 | 30 g | RtB DECO | 7,7 cm | 170 | *48 | 20-30 min | 13-16 min |
| 130354 | 95 g | RtB | 12,5 cm | 45 | *48 | 30 min | 15-18 min |
| 130571 | 95 g | RtB | 11,5 cm | 45 | *48 | 30 min | 14-16 min |
| 13917 | 90 g | RtB | 12 cm | 68 | 56 | 30 min | 15-18 min |
| 12180 | 30 g | RtB | 7,5 cm | 220 | *50 | 30 min | 12-15 min |

(*1/2 pallet)

| | 🍞 | ⚙️ | ✂️ | 📦 | 🚚 | 🕒 | 🕒 180°C |
|--------|-------|----------|---------|----|-----|--------|-----------|
| 13718 | 75 g | RtB DECO | 11,5 cm | 70 | 56 | 30 min | 15-18 min |
| 130508 | 105 g | RtP | 11 cm | 60 | *48 | 30 min | 14-16 min |

(*1/2 pallet)



CONES

| | 🍞 | ⚙️ | ✂️ | 📦 | 🚚 | 🌡️ | 🕒 | 🕒 180°C |
|-------|-------|-----|---------|----|-----|----|-----------|-----------|
| 12436 | 120 g | RtP | 15,8 cm | 60 | *50 | - | 80-90 min | 14-16 min |

(*1/2 pallet)

| | 🍞 | ⚙️ | ✂️ | 📦 | 🚚 | 🌡️ | 🕒 | 🕒 180°C |
|-------|------|-----|--------|------|-----|--------|---|-----------|
| 13063 | 55 g | RtB | 9 cm | 4 Kg | *70 | 20 min | - | 18 min |
| 13921 | 40 g | RtB | 7,5 cm | 210 | 56 | 30 min | - | 13-15 min |

(*1/2 pallet)

RtB DECO Ready to Bake Decorated
delicium
BUTTER
MULTIGRAIN



12437 🍞 ✨
Ferm. Multigrain Butter
Croissant 80g

RtB Ready to Bake
classics
MARGARINE
BUTTER
FILLED



130354
Ferm. Choco Bar
Croissant 95g



13917 🍞 ✨
Ferm. Choco Straight Butter
Croissant 90g
Filled with cocoa cream with hazelnuts.

RtB DECO Ready to Bake Decorated
delicium
BUTTER
FILLED



13718 🍞 ✨
Ferm. Butter Suprême
Chocochips Chocolate
Croissant 75g

RtP Ready to Prove
classics
MARGARINE



12436
Chocolate Cream Cone 120g

RtB Ready to Bake
classics
MARGARINE



13063
Ferm. Extra Chocolate
Cone 55g



130370 🍞 ✨
Ferm. Mini Butter Multigrain
Croissant 30g

NEW



130571 🍞 ✨
Ferm. White Choco Bar
Croissant 95g
Filled with a white chocolate ar.



12180
Ferm. Mini Chocolate
Croissant 30g

RtP Ready to Prove
classics
LARD

NEW



130508
Lard Choco Bars Croissant 105g
Filled with two dark chocolate bars.



13921
Ferm. Mini Chocolate
Cone 40g

Danish pastries complement the assortment of croissants. Ideal for offering customers in takeaway bags. Decorate them with icing sugar to make them more irresistible.



Sweet NAPOLITANAS



SWEET NAPOLITANAS

| | 🍷 | ⚙️ | ✂️ | 📦 | 🚚 | 💧 | 🕒 | 🔥 180°C |
|-------|-------|-----|---------|----|-----|---|--------|-----------|
| 12151 | 135 g | RtP | 15,8 cm | 54 | *50 | - | 90 min | 15-18 min |
| 13306 | 115 g | RtP | 13,5 cm | 66 | *50 | - | 90 min | 16-18 min |
| 12152 | 135 g | RtP | 15,8 cm | 54 | *50 | - | 90 min | 15-18 min |
| 12591 | 115 g | RtP | 13,5 cm | 66 | *50 | - | 90 min | 15-18 min |

(*1/2 pallet)

| | 🍷 | ⚙️ | ✂️ | 📦 | 🚚 | 💧 | 🕒 | 🔥 180°C |
|-------|-------|-----|---------|----|----|-----------|-----------|---------|
| 12156 | 135 g | RtB | 15,2 cm | 48 | 56 | 30 min | 15-18 min | |
| 21178 | 115 g | RtB | 12,5 cm | 70 | 56 | 20-30 min | 15-18 min | |
| 12155 | 95 g | RtB | 12,2 cm | 72 | 56 | 30 min | 15-18 min | |
| 21176 | 115 g | RtB | 12,5 cm | 70 | 56 | 20-30 min | 15-18 min | |
| 12153 | 95 g | RtB | 12,2 cm | 72 | 56 | 30 min | 15-18 min | |

RtP

Ready to Prove
classics
MARGARINE



12151
Large Chocolate
Napolitana 135g



12152
Large Custard
Napolitana 135g



13306
Chocolate Napolitana 115g



12591
Custard Napolitana 115g

RtB

Ready to Bake
classics
MARGARINE



12156
Ferm. Super Chocolate
Napolitana 135g



21176
Ferm. Custard
Napolitana 115g



21178
Ferm. Chocolate
Napolitana 115g



12153
Ferm. Custard Napolitana 95g



12155
Ferm. Chocolate Napolitana 95g

We present our napolitanas, at different stages of completion (for fermentation, for baking, and pre-decorated) and of different sizes adapted to the needs of each point of sale. Made with margarine, excellent puff pastry and generous filling.



SWEET NAPOLITANAS

| | 🍞 | ⚙️ | ✂️ | 📦 | 🚚 | 🌡️ | 🕒 180°C |
|-------|------|-----|--------|-----|-----|--------|-----------|
| 12212 | 50 g | RtB | 6 cm | 120 | *50 | 30 min | 14-16 min |
| 12174 | 20 g | RtB | 6,2 cm | 345 | *50 | 20 min | 12-14 min |
| 12213 | 50 g | RtB | 6 cm | 120 | *50 | 30 min | 14-16 min |
| 12175 | 20 g | RtB | 6,2 cm | 345 | *50 | 20 min | 12-14 min |

(*1/2 pallet)

RtB Ready to Bake classics
MARGARINE



12212 Half SIMPLY Chocolate Napolitana 50g



12213 Half SIMPLY Custard Napolitana 50g

Simply Napolitanas ferment in the oven, so they require little storage space and can be prepared quickly.



12174 Mini Chocolate Napolitana 20g



12175 Mini Custard Napolitana 20g

RtB DECO Ready to Bake Decorated classics
MARGARINE



130578 Decorated Cream Chocolate Napolitana 118g
Filled with cocoa cream and decorated with chocolate chips and pearl sugar.



130572 Ferm. Decorated Custard Napolitana 120g
Decorated with sugar that caramelizes on the surface when baking.

RtB DECO Ready to Bake Decorated *delicium*
BUTTER



13722 Custard and Cacao Butter Napolitana 90g
Filled with two differentiated along the piece: cream with milk and hazelnut cocoa cream. Decorated with chocolate chips.

Decorated napolitanas offer greater practicality at the point of sale. Less handling, faster, attractive and appetising solutions.

| | 🍞 | ⚙️ | ✂️ | 📦 | 🚚 | 🌡️ | 🕒 180°C |
|--------|-------|----------|---------|----|-----|--------|-----------|
| 130578 | 118 g | RtB DECO | 12,5 cm | 40 | *48 | 30 min | 15-18 min |
| 130572 | 120 g | RtB DECO | 12,5 cm | 40 | *48 | 30 min | 15-18 min |
| 13722 | 90 g | RtB DECO | 11,5 cm | 55 | *40 | 30 min | 14-16 min |

(*1/2 pallet)

Sweet PUFF PASTRIES





PUFF PASTRY ROLLS AND HORSESHOES

Enjoy our excellent fine and extra-crunchy puff pastry with a premium-quality laminate. Its traditional and very popular fillings are timeless: "cabello de ángel", cream and chocolate cream with hazelnuts.

| | | | | | | | | 180°C |
|-------|-------|----------|---------|----|-----|--------|-----------|---------------|
| 3061 | 120 g | RtB DECO | 17 cm | 70 | 40 | 30 min | 25-27 min | |
| 6006 | 170 g | RtB DECO | 24 cm | 40 | *56 | 30 min | 25-28 min | |
| 6007 | 170 g | RtB DECO | 24 cm | 40 | *56 | 30 min | 25-28 min | |
| 12592 | 120 g | RtB DECO | 17 cm | 50 | *70 | 30 min | 25-28 min | |
| 12447 | 170 g | RtB DECO | 24 cm | 40 | *48 | 30 min | 25-28 min | |
| 14017 | 190 g | RtB DECO | 28 cm | 40 | *48 | 30 min | 25-28 min | |
| 12277 | 140 g | RtB | 18,5 cm | 50 | *48 | 30 min | 25-28 min | (*1/2 pallet) |

RtB DECO Ready to Bake Decorated
classics
MARGARINE



3061 ✨
Chocolate Cream Puff Pastry Roll 120g
Decorated with grain sugar.



6007 ✨
Chocolate Horseshoe 170g
Decorated with grain sugar.



14017 ✨
Chocolate Puff Pastry 190g
Decorated with grain sugar.



12277
Chocolate Puff Pastry Roll 140g

RtB Ready to Bake
classics
MARGARINE



12592 ✨
Custard Puff Pastry Roll 120g
Decorated with grain sugar.



12447 ✨
Sweet Pumpkin Horseshoe 170g
Decorated with grain sugar.



6006 ✨
Custard Horseshoe 170g
Decorated with grain sugar.



WHIRLS

Whirls made with margarine or with butter, which always makes for the best pastry. Bathe them in chocolate after baking and decorate them in a thousand and one ways, an endless number of products.

| | | | | | | | | 180°C |
|-------|-------|----------|--------|--------|-----|--------|-----------|---------------|
| 3052 | 110 g | RtB DECO | 16 cm | 72 | *48 | - | 25-30 min | |
| 12444 | 20 g | RtB DECO | 5,3 cm | 6 Kg | *50 | 15 min | 22-25 min | |
| 12306 | 30 g | RtB DECO | 6,5 cm | 5,5 Kg | *70 | 20 min | 22-25 min | |
| 3015 | 20 g | RtB DECO | 4,7 cm | 5 Kg | 96 | - | 15-18 min | (*1/2 pallet) |

RtB DECO Ready to Bake Decorated
classics
MARGARINE



3052 ✨
Puff Pastry Double Whirl 110g



12444 ✨
Small Puff Pastry Double Whirl 20g

RtB DECO Ready to Bake Decorated
delicium
BUTTER

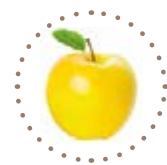


12306 ✨
Small Butter & Multigrain Double Whirl 30g



3015 ✨
Small Butter & Honey Double Whirl 20g





CAKES AND TARTS

RtB Ready to Bake
classics
MARGARINE



4016
Round Apple
Cake 585g
Cream and apple base.



13193
Rectangular Apple Pie 310g
Vanilla-flavoured cream base and thin
slices of apple. Decorated with sugary
glazing.



13663
Crunchy Apple Tart 80g
Apple on a base of puff pastry
cream. Decorated with sugar.



12442
Puff Pastry Apple Tart 175g
Apple on a base of puff pastry cream.



7043
Oval Puff Pastry Apple Tart 100g
Apple on a base of puff pastry cream.
Decorated with sugary glazing.

| 4016 | 585 g | RtB | 22 cm | 10 | 63 | 30 min 25-28 min |
|-------|-------|----------|---------|----|-----|------------------|
| 13193 | 310 g | RtB | 32 cm | 22 | *20 | 30 min 23-26 min |
| 12442 | 175 g | RtB | 16,5 cm | 30 | *50 | 30 min 18-20 min |
| 7043 | 100 g | RtB | 12,5 cm | 42 | *50 | 30 min 20-24 min |
| 13663 | 80 g | RtB DECO | 13,8 cm | 50 | *64 | - 15-17 min |

(*1/2 pallet)

RtB DECO Ready to Bake Decorated
classics
MARGARINE

We add the fruit by hand to give
each one a unique touch.



TRIANGLES AND EXPLOSIONS...

RtB Ready to Bake
classics
MARGARINE



12459
Danish Chocolate Triangle 150g
Made with croissant dough.



130409
Sweet Pumpkin Lattice 140g

RtB DECO Ready to Bake Decorated
classics
MARGARINE



6076
Chocolate Puff Triangle 120g
Decorated with poppy seeds.



12265
Chocolate Puff Pastry Pie 150g
Decorated with grain sugar.



13665
Custard Cream with Milk
Explosion 60g
Decorated with grain sugar. Filled
with cream with a touch of milk.



12266
Custard Puff Pastry Pie 150g
Decorated with grain sugar.



13664
Cocoa Cream Explosion 60g
Decorated with grain sugar.

| 12459 | 150 g | RtB | 14,5 cm | 48 | *56 | 30 min 15-18 min |
|--------|-------|----------|---------|----|-----|------------------|
| 130409 | 140 g | RtB | 13 cm | 72 | *48 | 30 min 24-26 min |
| 6076 | 120 g | RtB DECO | 14,5 cm | 48 | *50 | 30 min 18-20 min |
| 12265 | 150 g | RtB DECO | 17,5 cm | 35 | *50 | 30 min 25-28 min |
| 12266 | 150 g | RtB DECO | 17,5 cm | 35 | *50 | 30 min 25-28 min |
| 13665 | 60 g | RtB DECO | 10,5 cm | 80 | *56 | - 18-20 min |
| 13664 | 60 g | RtB DECO | 10,5 cm | 80 | *56 | - 18-20 min |

(*1/2 pallet)



GENUINE PASTRIES



HOOPS

Our Hoops are ideal for adapting your supply to customer demand. You won't have product waste. What's more, they need no handling of any kind: after 30 minutes defrosting they're ready to serve. Fresh product every day!

RtS

Ready to Serve
classics
ORIGINALS



130399 ✨
Maxi Dark Hoops 80g



130398 ✨
Maxi Glazed Hoops 70g



130401 ✨
Maxi Sugar Hoops 70g



13933 ✨
Dark Hoops 55g



12300 ✨
Glazed Hoops 50g



13553 ✨
Sugar Hoops 55g



13331 ✨
Chocolate Cream-Filled Hoops 75g



13332 ✨
Custard-Filled Hoops 75g

.....
Tender from beginning to end!
.....

| | 📏 | ⚙️ | ✂️ | 📦 | 🚚 | 💧 |
|--------|------|-----|--------|----|-----|-----------|
| 130399 | 80 g | RtS | 10 cm | 60 | *28 | 30 min |
| 13933 | 55 g | RtS | 8,5 cm | 48 | *48 | 20-30 min |
| 12300 | 50 g | RtS | 8,5 cm | 48 | *48 | 20-30 min |
| 130398 | 70 g | RtS | 9,8 cm | 60 | *28 | 30 min |
| 130401 | 70 g | RtS | 10 cm | 60 | *28 | 30-45 min |
| 13553 | 55 g | RtS | 9 cm | 48 | 96 | 30-45 min |
| 13331 | 75 g | RtS | 8,5 cm | 36 | *64 | 30-45 min |
| 13332 | 75 g | RtS | 8,5 cm | 36 | *64 | 30-45 min |

(*1/2 pallet)

FILLED



HOOPS

| | 面 | ⚙️ | 🔪 | 📦 | 🚚 | 🕒 |
|-------|------|-----|--------|----|-----|-----------|
| 13936 | 30 g | RtS | 7 cm | 80 | *48 | 20 min |
| 13935 | 30 g | RtS | 7 cm | 80 | 96 | 20 min |
| 13186 | 34 g | RtS | 7 cm | 60 | 128 | 20 min |
| 13699 | 35 g | RtS | 7,3 cm | 80 | 104 | 20-30 min |
| 13188 | 38 g | RtS | 7 cm | 60 | 128 | 20 min |
| 13187 | 34 g | RtS | 7 cm | 60 | 128 | 20 min |

(*1/2 pallet)

RtS Ready to Serve
classics
MINIS



13936 ✨
Mini Glazed Hoops 30g



13699 ✨
Mini Sugar Hoops 35g



13935 ✨
Mini Dark Hoops 30g



13188 ✨
Mini White Drizzle Hoops 38g



13186 ✨
Mini Dark Drizzle Hoops 34g



13187 ✨
Mini Pink Drizzel Hoops 34g

| | 面 | ⚙️ | 🔪 | 📦 | 🚚 | 🕒 |
|-------|------|-----|--------|----|-----|-----------|
| 12682 | 59 g | RtS | 8,5 cm | 24 | *64 | 20-30 min |
| 13125 | 55 g | RtS | 8,5 cm | 36 | 64 | 20-30 min |
| 13123 | 55 g | RtS | 8,5 cm | 36 | *64 | 20-30 min |
| 13126 | 55 g | RtS | 8,5 cm | 36 | *64 | 20-30 min |

(*1/2 pallet)

RtS Ready to Serve Decorated
classics
DECORATED



12682 ✨
Croc & Hazelnut Hoop 59g
With hazelnut bites and sugar.



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



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



13126 ✨
Super Dark Hoops 55g
With crunchy squares of milk chocolate.



BALL HOOPS, LONG HOOPS AND BRIOCHES

| | 面 | ⚙️ | 🔪 | 📦 | 🚚 | 🕒 |
|-------|------|-----|--------|----|-----|-----------|
| 13335 | 95 g | RtS | 9,5 cm | 24 | *64 | 30-45 min |
| 13336 | 95 g | RtS | 9,5 cm | 24 | *64 | 30-45 min |
| 13318 | 95 g | RtS | 9,5 cm | 24 | *64 | 30-45 min |
| 13321 | 95 g | RtS | 9,5 cm | 24 | *64 | 30-45 min |
| 13317 | 50 g | RtS | 7 cm | 60 | *64 | 30-45 min |
| 13320 | 50 g | RtS | 7 cm | 60 | *64 | 30-45 min |

(*1/2 pallet)

RtS Ready to Serve
classics



13335
Customizable Chocolate Cream-Filled Ball Hoops 95g
Customizable.



13336
Customizable Custard-Filled Ball Hoops 95g
Special for decorating.



13325 ✨
Chocolate Cream-Filled Long Hoops



13324 ✨
Custard-Filled Long Hoops



13318 ✨
Chocolate Cream-Filled Ball Hoops 95g
With chocolate in the base.



13321 ✨
Custard-Filled Ball Hoops 95g

NEW



130577 ✨
White Chocolate Cream-Filled Ball Hoops 115g
Filled with white chocolate cream and covered with white chocolate and dark chocolate stripes.



13326 ✨
Mini Chocolate Iced Long Hoops 60g
Filled with cocoa cream and covered with white chocolate stripes.



13317 ✨
Mini Chocolate Cream-Filled Ball Hoops 50g
With chocolate in the base.



13320 ✨
Mini Custard-Filled Ball Hoops 50g



13323 ✨
Mini Custard-Filled Long Hoops 55g



13319 ✨
Mini Chocolate Cream-Filled Long Hoops 55g

| | 面 | ⚙️ | 🔪 | 📦 | 🚚 | 🕒 |
|--------|-------|-----|---------|----|-----|-----------|
| 13325 | 110 g | RtS | 20 cm | 28 | *64 | 30-45 min |
| 13324 | 110 g | RtS | 20 cm | 28 | *64 | 30-45 min |
| 130577 | 115 g | RtS | 9 cm | 24 | 128 | 35-40 min |
| 13326 | 60 g | RtS | 10,5 cm | 60 | *64 | 30-45 min |
| 13319 | 55 g | RtS | 10,5 cm | 60 | *64 | 30-45 min |
| 13323 | 55 g | RtS | 10,5 cm | 60 | *64 | 30-45 min |
| 13132 | 65 g | RtS | 15 cm | 40 | 56 | 30 min |
| 13144 | 30 g | RtS | 9 cm | 35 | *70 | 20 min |

(*1/2 pallet)

RtS Ready to Serve
delicium
BUTTER



13132 ✨
Brioche Butter Roll 65g

MARGARINE



13144 ✨
Sweet Roll 30g

Brioche are ideal for filling with sweet and savoury solutions.

ENSAIMADAS



ENSAIMADAS

| | ☐ | ⚙️ | ✂️ | 📦 | 🚚 | 💧 | 👤 | 🕒 180°C |
|-------|-------|-----|--------|------|-----|---|----------|-----------|
| 12659 | 110 g | RtP | 11 cm | 45 | *50 | - | 120 min | 11-13 min |
| 12585 | 95 g | RtP | 9,5 cm | 66 | *50 | - | 110-120' | 12-14 min |
| 12584 | 35 g | RtP | 6 cm | 6 Kg | *50 | - | 80 min | 11-13 min |
| 2035 | 500 g | RtP | 26 cm | 10 | *24 | - | 180 min | 12-14 min |
| 12587 | 50 g | RtP | 6 cm | 6 Kg | *50 | - | 80-90' | 11-13 min |
| 12586 | 50 g | RtP | 6 cm | 6 Kg | *50 | - | 80-90' | 11-13 min |
| 12438 | 50 g | RtP | 6,5 cm | 6 Kg | *50 | - | 80-90' | 11-13 min |

(*1/2 pallet)

| | ☐ | ⚙️ | ✂️ | 📦 | 🚚 | 💧 | 👤 | 🕒 180°C |
|-------|------|-----|---------|-----|-----|--------|-----------|---------------|
| 13925 | 95 g | RtB | 10,8 cm | 77 | 56 | 40 min | 12-14 min | |
| 13924 | 35 g | RtB | 7,1 cm | 150 | *48 | 30 min | 11-13 min | (*1/2 pallet) |

RtP Ready to Prove
classics
LARD



12659
Pastry Ensaimada 110g



12585
Large Pastry Ensaimada 95g



12584
Small Pastry Ensaimada 35g

FILLED



2035
Sweet Pumpkin Pastry
Ensaimada 500g
With pumpkin pastry.



12586
Small Custard Pastry
Ensaimada 50g
With juicy cream.



12438
Small Sweet Pumpkin Pastry
Ensaimada 50g
With "cabello de ángel" jam



12587
Small Cocoa Pastry Ensaimada 50g
With cocoa cream.



RtB Ready to Bake
classics
LARD

13925
Ferm. Large Pastry
Ensaimada 95g



13924
Ferm. Small Pastry
Ensaimada 35g

Handmade spirals, with a melting, sweet texture. Decorate them with icing sugar after baking and they'll always be a hit.



mamá bizcocho



MUFFINS

mamá bizcocho

RtS Ready to Serve
delicium



13909 ✨
Choco Bomb Filled Muffin 110g
A fluffy cocoa dough filled with cocoa cream with hazelnuts and decorated with chocolate cubes.



13910 ✨
Passion Red Filled Muffin 110g
A fluffy vanilla-flavoured dough filled with red wild cranberry cream and decorated with cranberries with a touch of acidity.

NEW



130519 ✨
Chocolate Mini Muffin 30g
It has a spongy dough made with cocoa powder; it contains chocolate chips in the interior.



13911 ✨
Nuts & Cream Filled Muffin 110g
A fluffy, toast-coloured dough and a vanilla flavour that includes a mix of nuts and a touch of cocoa and caramel filled with hazelnut milk cream and decorated with a hazelnut crunch.



13912 ✨
Carrot Cake Filled Muffin 95g
A fluffy dough with a carrot cake flavour with visible carrot pieces filled with delicious sweet cream cheese and decorated with crunchy pearl sugar.

NEW



130521 ✨
Vanille Mini Muffin 30g
It has a spongy dough with a slight touch of vanilla; it contains chocolate chips in the interior.

Muffins with a moist, tender and juicy crumb. It has abundant fillers and a moist crumb. For breakfast and an afternoon snack; they're ideal to take away and enjoy whenever and wherever you like.

| | 📏 | ⚙️ | ✂️ | 📦 | 🚚 | 🕒 |
|----------|-------|-----|------|----|-----|--------|
| 13909 | 110 g | RtS | 8 cm | 20 | *64 | 60 min |
| 13910 | 110 g | RtS | 8 cm | 20 | *64 | 60 min |
| 13911 | 110 g | RtS | 8 cm | 20 | *64 | 60 min |
| 13912 | 95 g | RtS | 8 cm | 20 | *64 | 60 min |
| 🌟 130519 | 30 g | RtS | 4 cm | 48 | *72 | 60 min |
| 🌟 130521 | 30 g | RtS | 4 cm | 48 | *72 | 60 min |

(*1/2 pallet)



SPONGE CAKES AND MADELEINES

mamá bizcocho

The Mama Bizcocho family presents traditional products that are always ready to serve freshly made.

RtS Ready to Serve
classics



13739 ✨
Sugar Sponge Cake 1,8 Kg
Covered with crunchy sugar.



13741 ✨
Pumpkin Sponge Cake 1,8 Kg 1800g
Made with pumpkin sweet and flaked almonds on top and a touch of cinnamon.



13740 ✨
Triple Chocolate Sponge Cake 1,8 Kg
Dough made with cocoa and dark chocolate chips.



13745 ✨
Homemade Madeleines 60g
With a touch of honey.

| | 🍞 | ⚙️ | ✂️ | 📦 | 🚚 | 💧 |
|-------|--------|-----|------------|----|-----|--------|
| 13739 | 1,8 kg | RtS | 37x27,5 cm | 2 | *56 | 60 min |
| 13740 | 1,8 kg | RtS | 37x27,5 cm | 2 | *56 | 60 min |
| 13741 | 1,8 kg | RtS | 37x27,5 cm | 2 | *56 | 60 min |
| 13745 | 60 g | RtS | 8 cm | 40 | *56 | 60 min |

(*1/2 pallet)

| | 🍞 | ⚙️ | ✂️ | 📦 | 🚚 | 💧 |
|--------|------|-----|--------|----|-----|--------|
| 130441 | 60 g | RtS | 8 cm | 36 | 112 | 30 min |
| 130436 | 45 g | RtS | 9,5 cm | 40 | 112 | 30 min |

(*1/2 pallet)

RtS Ready to Serve
classics

GLUTEN FREE



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

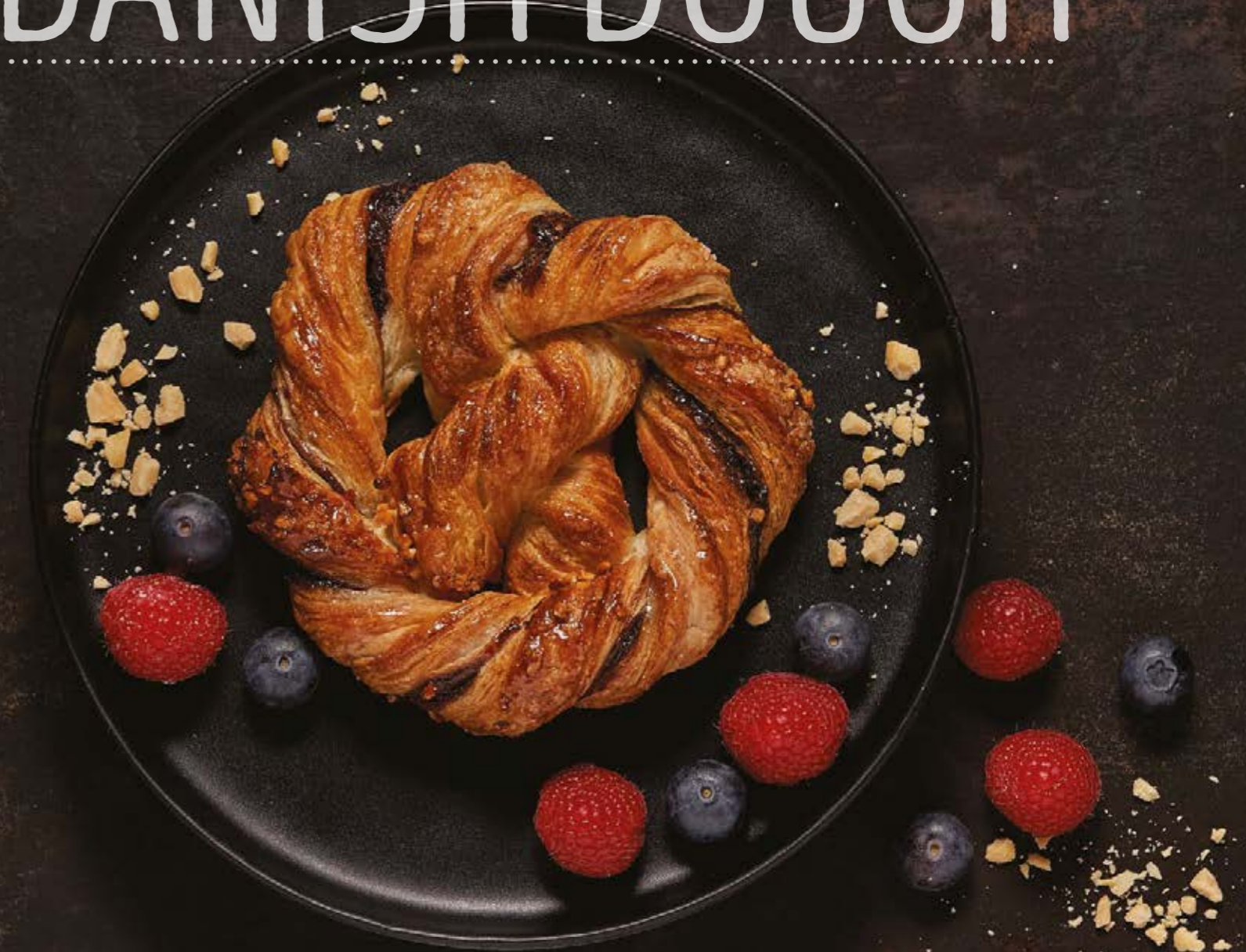


130441
Gluten-free
Mini choco Napolitana 60g



130436
Gluten-free
Mini Croissant 45g

DANISH DOUGH





TWIST, BRETZEL AND SNEEKEN

| | 🍞 | ⚙️ | ✂️ | 📦 | 🚚 | 💧 | 👤 | 🕒 180°C |
|-------|-------|-----|---------|------|-----|--------|--------|-----------|
| 12590 | 125 g | RtP | 7 cm | 60 | *50 | - | 90 min | 14-17 min |
| 12450 | 45 g | RtP | 5,8 cm | 150 | *50 | - | 60 min | 14-16 min |
| 12354 | 125 g | RtB | 8,5 cm | 54 | *24 | 30 min | - | 15-18 min |
| 12355 | 45 g | RtB | 6,5 cm | 7 Kg | *24 | 30 min | - | 14-16 min |
| 13001 | 95 g | RtB | 11,5 cm | 48 | 96 | - | - | 15 min |

(*1/2 pallet)

RtP Ready to Prove
classics
MARGARINE



12590
Raisin & Walnut Sneeken 125g
With cream, raisins and walnuts.



12450
Mini Raisin & Walnut Sneeken 45g
With cream, raisins and walnuts.

RtB Ready to Bake
classics
MARGARINE



12354
Ferm. Raisin & Walnut Sneeken 125g
With cream, raisins and walnuts.



12355
Ferm. Mini Raisin & Walnut Sneeken 45g
With cream, raisins and walnuts.



13001
Maple Braid 95g
With pecan nuts.

RtB DECO Ready to Bake Decorated
classics
MARGARINE



12339 ✨
Cocoa Bretzel 125g
Decorated with peanuts.



12340 ✨
Custard Bretzel 125g
Decorated with peanuts.

Its soft texture is reminiscent of puff pastry, and egg is added during preparation. An authentic Danish dough to enjoy with different formats and fillings.

| | 🍞 | ⚙️ | ✂️ | 📦 | 🚚 | 💧 | 👤 | 🕒 180°C |
|-------|-------|----------|-------|----|-----|--------|---|-----------|
| 12339 | 125 g | RtB DECO | 11 cm | 40 | *50 | 45 min | - | 14-17 min |
| 12340 | 125 g | RtB DECO | 11 cm | 40 | *50 | 45 min | - | 14-17 min |

(*1/2 pallet)



STICK, RACKETS, PUMKIN CAKE AND GRILLS

RtB Ready to Bake
classics
LARD



13929 📦
Chocolate Stick 75g



2014 📦
Bread Stick 50g



13967 📦
Custard Stick 75g



It offers combinations of pastries and drinks, the perfect mix to enjoy at any time.

| | 🍞 | ⚙️ | ✂️ | 📦 | 🚚 | 💧 | 👤 | 🕒 180°C |
|-------|-------|-----|---------|------|-----|----------|-----------|-----------|
| 13929 | 75 g | RtB | 22 cm | 116 | *50 | 20 min | - | 14-16 min |
| 13967 | 75 g | RtB | 22 cm | 116 | *50 | 20 min | - | 14-16 min |
| 2014 | 50 g | RtB | 23,5 cm | 5 Kg | 88 | 20-30min | - | 14-15 min |
| 13215 | 130 g | RtB | 15 cm | 20 | 72 | 15 min | - | 18 min |
| 12449 | 110 g | RtP | 11,4 cm | 48 | *50 | - | 80-90 min | 11-13 min |
| 13200 | 100 g | RtB | 16 cm | 40 | *70 | 30 min | - | 14-16 min |
| 13115 | 30 g | RtB | 5,5 cm | 132 | *70 | 30 min | - | 12-14 min |
| 13116 | 30 g | RtB | 5,5 cm | 132 | *70 | 30 min | - | 12-14 min |

(*1/2 pallet)

MARGARINE



13215
Custard Racket 130g

LARD



RtP **12449**
Sweet Pumkin Cake 110g

PREMIUM MARGARINE



13200 📦
Maxi Cocoa Hazelnut Cream Grill 100g



13115 📦
Mini Cocoa Hazelnut Cream Grill 30g



13116 📦
Mini Custard Grill 30g

SHEETS



SHEETS

| | 面 | 🔧 | ✂️ | 📦 | 🚚 | 💧 | 👤 | 🕒 180°C |
|-------|-------|-----|---------|----|-----|--------|--------|-----------|
| 12222 | 90 g | RtP | 14,3 cm | 90 | *50 | - | 90 min | 15-18 min |
| 12171 | 900 g | RtB | 58 cm | 10 | 44 | 20 min | - | 26-29 min |
| 12172 | 900 g | RtB | 47 cm | 12 | 40 | 20 min | - | 26-29 min |
| 12173 | 500 g | RtB | 38 cm | 17 | 48 | 20 min | - | 26-29 min |
| 12481 | 675 g | RtB | 38 cm | 12 | *48 | 20 min | - | 13-15 min |

(*1/2 pallet)

| | 面 | 🔧 | ✂️ | 📦 | 🚚 | 💧 | 🕒 180°C |
|-------|-------|-----|---------|-----|-----|--------|-----------|
| 13746 | 250 g | RtS | 18,5 cm | 6 | *24 | 60 min | - |
| 13749 | 45 g | RtB | 9 cm | 108 | 128 | 30 min | 20-25 min |

(*1/2 pallet)

RtP Ready to Prove
classics
MARGARINE



12222
Margarine Croissant Dough
90g

RtB Ready to Bake
classics
MARGARINE



12171
Puff Pastry Sheet 60x40 cm
900g

The bases and sheets are prepared to make infinite solutions.



👤 12481
Pizza Sheet 30x40 cm
675g



12172
Puff Pastry Sheet 48x32 cm
900g



12173
Puff Pastry Sheet 30x40 cm
500g

OTHERS



DyL 13746 🍯🌟
Sugar Bun 250g
Decorated with sugar grain.
Bagged, including label.



RtB 13749 🍯🌟
Sweet Potato Dumpling 45g
With a slight anisid aroma.

A sweet with a traditional taste.
Decorate them with sugar, they
will be tremendously delicious.

SAVOURY SNACKS

Savoury snacks increase the moments of consumption: breakfasts, snacks, lunch, dinner, between meals, to take away. You'll find a product range with tasty, generous fillings, both traditional and innovative.

Our products are classified by:

PRODUCT FAMILY

Pies
Croissants
Napolitanas
Puff Pastries
Danish Dough
Pizzas

TYPE OF FINISH

RtP

Ready to Prove

The most traditional, kneaded and shaped with care, ready to ferment at the point of sale, to add a special, differentiated touch to each piece.

RtB

Ready to Bake

Simple and practical for the staff. Just defrost and bake.

RtB DECO

Ready to Bake
Decorated

They also add decoration in each piece, a bonus to finish. As easy as that.

TWO MAIN RANGES

classics

Recipes made with margarine or premium margarine that add ingredients that offer added quality and differentiation. Generous fillings, carefully-made puff pastry, a crunchy exterior, to meet the growing demand for savoury products.

MADE WITH:

Lard
Margarine
Premium Margarine, with a touch of butter
Butter
Vegetable oils
Bread sheet

delicium

It respects the tradition and know-how of the greatest French pastries. Recipes made exclusively with pure butter from winter milk cream; add ingredients that offer added quality and differentiation such as French flour. Meticulous puff pastry, a crunchy exterior, a vibrant cream-coloured crumb and an intense milky aroma.



Savoury
SNACKS

SAVOURY SNACKS

PIES & MINI PIES



PIES AND MINI PIES

| | 📦 | ⚙️ | ✂️ | 📦 | 🚚 | 🕒 | 🔥 180°C |
|-------|-------|-----|-------|----|-----|--------|----------------------------|
| 12998 | 1,9Kg | RtB | 36 cm | 7 | *48 | - | 70-75 min |
| 17014 | 170 g | RtB | 18 cm | 32 | 60 | 60 min | 25-30 min |
| 12699 | 150 g | RtB | 21 cm | 50 | 63 | - | 15-20 min |
| 17011 | 170 g | RtB | 18 cm | 32 | 60 | 60 min | 25-30 min (*1/2 pallet) |

| | 📦 | ⚙️ | ✂️ | 📦 | 🚚 | 🕒 | 🔥 180°C |
|-------|-------|----------|---------|----|-----|--------|-------------------------|
| 12544 | 120 g | RtB DECO | 15 cm | 42 | *50 | 30 min | 23-25 min |
| 12545 | 120 g | RtB DECO | 15 cm | 42 | *50 | 30 min | 23-25 min |
| 13777 | 100 g | RtB DECO | 18,5 cm | 60 | *56 | 60 min | 22 min |
| 13778 | 100 g | RtB DECO | 18,5 cm | 60 | *56 | 60 min | 22 min |
| 13779 | 100 g | RtB DECO | 18,5 cm | 60 | *56 | 60 min | 22 min (*1/2 pallet) |

RtB Ready to Bake classics



12998 📦
Galician Pie with Tuna 1900g
Onion, tuna, pepper and tomato.



17014 📦
Ham & Cheese Puff Pastry Pie 170g



12699 📦
Small Galician Pie with Tuna 150g
Onion, tuna and pepper.



17011 📦
Bacon Puff Pastry Pie 170g

RtB DECO Ready to Bake Decorated classics



12544 📦 ✨
Spinach & Cheese Puff Pastry Pie 120g



13777 📦 ✨
Tuna and Tomato Puff Pastry Pie 100g



12545 📦 ✨
Tomato & Tuna Puff Pastry Pie 120g



13778 📦 ✨
Pizza Puff Pastry Pie 100g



13779 📦 ✨
ham & Cheese Puff Pastry Pie 100g



MINI PIES

| | 🍷 | ⚙️ | ✂️ | 📦 | 🚚 | 🌡️ | 🕒 180°C |
|-------|-------|-----|---------|----|-----|-----------|----------------------------|
| 12498 | 125 g | RtB | 15,5 cm | 44 | *50 | 30-40 min | 22-24 min |
| 12532 | 125 g | RtB | 15,5 cm | 44 | *50 | 30-40 min | 22-24 min |
| 12499 | 125 g | RtB | 15,5 cm | 44 | *50 | 30-40 min | 22-24 min |
| 13183 | 125 g | RtB | 15,5 cm | 44 | *50 | 30-40 min | 22-24 min |
| 13065 | 125 g | RtB | 15,5 cm | 44 | *50 | 30-40 min | 22-24 min |
| 13199 | 125 g | RtB | 15,5 cm | 44 | *50 | 30-40 min | 22-24 min (*1/2 pallet) |

| | 🍷 | ⚙️ | ✂️ | 📦 | 🚚 | 🌡️ | 🕒 180°C |
|--------|------|----------|---------|--------|-----|-----------|----------------------------|
| 130020 | 45 g | RtB DECO | 9 cm | 108 | *64 | 30 min | 20-25 min |
| 130090 | 45 g | RtB | 9 cm | 108 | *64 | 30 min | 20-25 min |
| 12693 | 50 g | RtB | 10,5 cm | 6,5 Kg | *50 | 30-40 min | 22-24 min |
| 12694 | 50 g | RtB | 10,5 cm | 6,5 Kg | *50 | 30-40 min | 22-24 min |
| 13497 | 50 g | RtB | 10,5 cm | 6,5 Kg | *50 | 30-40 min | 22-24 min (*1/2 pallet) |

RtB Ready to Bake classics



12498 🍷🍷
Pisto Select Pie 125g
Fry of vegetables with tuna and egg.



12532 🍷🍷
Tomato & Tuna Select Pie 125g



RtB DECO **130020** 🍷🍷
Black Sausage Mini Pie 45g
With black sausage, painted with egg and decorated with poppy.



130090 🍷
Tuna and Olives Mini Pie 45g
Tomato, tuna and olives.



12499 🍷🍷
Chicken Select Pie 125g
Fry of vegetables with chicken breast.



13183 🍷🍷
Argentina Premium Pie 125g
Beef, egg, onion, green olives and spices.



12693 🍷🍷
Mini Pisto Select Pie 50g
Fry of vegetables with tuna and egg.



12694 🍷🍷
Mini Tomato & Tuna Select Pie 50g



13065 🍷🍷
Tuna with Onion Premium Pie 125g



13199 🍷🍷
Spinach with Cheese Premium Pie 125g
With a slight garlic flavour.



13497 🍷
Mini Tuna & Egg Pie 50g



CROISSANTS, NAPOLITANAS AND PUFF PASTRIES

RtP Ready to Prove classics



13339
Ham & Cheese Napolitana 140g

RtB Ready to Bake classics



21209 🍷
Ferm. Ham & Cheese Napolitana 140g

RtB DECO Ready to Bake Decorated delicium classics



130093 🍷
Supreme Ham & Cheese Napolitana 110g
Filled with ham and cheese. Decorated with gouda cheese.



14007 🍷🍷
Assorted Traditional Mini Croissants 30g
4 bags x 48 units
Flavours: Spanish omelette, ham&cheese, chistorra, sausage and frankfurt.



130353 🍷
Ferm. Ham & Cheese Croissant 108g



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



12625 🍷🍷
Assorted Mini Snack 23g
4 bags x 50 units
Flavours: ham & cheese, sobrasada (sausage paste), tuna and salmon.



1058 🍷
Assorted Mini Napolitanas 15g
Flavours: paté, sobrasada (sausage paste), tuna, salmon, cheese and anchovy.

Savoury snacks in mini format, to enjoy each mouthful intensely. A delicious range, with abundant fillings. Pieces differentiated by their shape, decoration and size, there are endless possibilities to enjoy them at each moment of consumption.

| | 🍷 | ⚙️ | ✂️ | 📦 | 🚚 | 🌡️ | 🕒 180°C |
|---------------------|-------|----------|---------|--------|-----|-----------|---------|
| 13339 | 140 g | RtP | 13,5 cm | 54 | *50 | - | 90 min |
| 21209 | 140 g | RtB DECO | 13 cm | 66 | 56 | 20-30 min | - |
| 130353 | 108 g | RtB DECO | 12,5 cm | 60 | *32 | 30 min | - |
| 1058 | 15 g | RtB DECO | 4,5 cm | 6 Kg | *50 | 20 min | - |
| 130093 | 110 g | RtB DECO | 11 cm | 70 | *32 | 30 min | - |
| 12453 | 130 g | RtB DECO | 14,5 cm | 48 | *56 | 30 min | - |
| 14007 | 30 g | RtB DECO | 6 cm | 192 | *50 | 30 min | - |
| 12625 | 23 g | RtB DECO | 6 cm | 4,6 Kg | *70 | 15-20 min | - |
| individual flavours | 23 g | RtB DECO | 6 cm | 4,6 Kg | *70 | 15-20 min | - |

(*1/2 pallet)
**To get a more fluffy product we recommend fermenting 40 min

DANISH DOUGH



GRILLS

RtB

Ready to Bake

delicium

PREMIUM MARGARINE



13270 Maxi Brie & Mushrooms Grill 100g



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



12981 Spinach and Ricotta Grill 70g



12982 Chicken & Caramelized Onion Grill 70g



13100 Assorted Savoury Mini Grills 30g
3 bags x 44 units
Flavours:
Serrana (Spanish ham&cheese),
Mediterranean (tuna, tomato and olives)
and American (roast chicken and
caramelised onion).
Made with a light touch of butter.



Specially made to retain the filling and preserve the shape of the piece after baking. Made with Danish dough, which makes them crunchy and delicious.

| 13270 | 100 g | RtB | 16 cm | 40 | *70 | 30 min | 14-16 min |
|-------|-------|-----|---------|-----|-----|--------|----------------------------|
| 13271 | 100 g | RtB | 16 cm | 40 | *70 | 30 min | 14-16 min |
| 12982 | 70 g | RtB | 11.5 cm | 55 | *70 | 30 min | 14-16 min |
| 12981 | 70 g | RtB | 11.5 cm | 55 | *70 | 30 min | 14-16 min |
| 13100 | 30 g | RtB | 5,5 cm | 132 | *70 | 30 min | 12-14 min (*1/2 pallet) |

PANINIS & PIZZAS



PANINIS

RtB

Ready to Bake
delicium



13457
Ham Panini 165g

With tomato, ham, emmental cheese, mozzarella and oregano.



13460
Tuna Panini 165g

Tuna, striped emmental cheese, spiced mozzarella and oregano.



13461
Bacon Panini 165g

Tomato, bacon strips, emmental cheese, edam cheese and oregano.



13458
Suprême Panini 165g

Tomato, ham, emmental cheese, mushrooms, onions and sliced black olives.



13459
4 Cheese Panini 165g

Base of crunchy bread covered by a combination of creamy Parmesan, Emmental and Mozzarella cheeses and with three slices of matured goat cheese visible on the piece.

Its express bread base is made with very, very long fermentation processes, which lends it an extra crunchy crust with an intense golden colour, an aroma full of nuances and a tender and fresh bite. And on the bread are the best ingredients, they're visible, in little chunks, to enhance its flavour.



| | 🍷 | ⚙️ | ✂️ | 📦 | 🚚 | 💧 | 🔥 180°C |
|-------|-------|-----|-------|----|-----|-----------|-----------|
| 13457 | 165 g | RtB | 27 cm | 22 | *40 | 20-30 min | 12-14 min |
| 13460 | 165 g | RtB | 27 cm | 22 | *40 | 20-30 min | 12-14 min |
| 13461 | 165 g | RtB | 27 cm | 22 | *40 | 20-30 min | 12-14 min |
| 13458 | 165 g | RtB | 27 cm | 22 | *40 | 20-30 min | 12-14 min |
| 13459 | 165 g | RtB | 27 cm | 22 | *40 | 20-30 min | 12-14 min |

(*1/2 pallet)



BAGUETTE PIZZAS AND OMELETTE

| | 🍷 | ⚙️ | ✂️ | 📦 | 🚚 | 💧 | 🕒 180°C |
|-------|-------|-----|---------|----|-----|--------|-----------|
| 12451 | 150 g | RtB | 26,5 cm | 20 | *48 | 30 min | 14-16 min |
| 12698 | 150 g | RtB | 26,5 cm | 20 | *48 | 30 min | 14-16 min |
| 12463 | 150 g | RtB | 26,5 cm | 20 | *48 | 30 min | 14-16 min |
| 12521 | 800 g | RtB | 24 cm | 10 | 91 | - | - |

(*1/2 pallet)

RtB Ready to Bake classics



12451
Bacon & Cheese Baguette Pizza 150g



12698
Ham & Cheese Baguette Pizza 150g



12463
Tuna & Cheese Baguette Pizza 150g

Baguette Pizzas are rapid-turnover, every-day products. Ready-to-bake, they are very convenient and quick for the staff.

RtB Ready to Bake classics



12521
Onion & Potato Spanish Omelette 800g



PIZZAS

| | 🍷 | ⚙️ | ✂️ | 📦 | 🚚 | 💧 | 🕒 180°C |
|--------|-------|-----|-----------|----|-----|--------|-----------|
| 12651 | 185 g | RtB | 14 cm | 24 | 80 | 30 min | 12-15 min |
| 130549 | 175 g | RtB | 19 x 9 cm | 20 | 108 | - | 15-20 min |
| 378 | 175 g | RtB | 19 x 9 cm | 20 | 108 | - | 15-20 min |

(*1/2 pallet)

RtB Ready to Bake classics



12651
Ham and Cheese Pizza 185g

RtB Ready to Bake classics

NEW



378
Assorted Pizza 4 flavors 175g
• Ham and cheese: tomato, cooked ham and mozzarella cheese.
• Chorizo: tomato, chorizo and mozzarella cheese.
• Bacon and tuna: tomato, bacon, tuna and mozzarella cheese.
• Barbeque fried vegetables (tomato, green and red peppers, onion) beef, barbeque sauce and mozzarella cheese.

NEW



130549
Ham & Cheese Pizza 175g

Assortment pizzas with a touch of olive oil and visible ingredients over the entire surface, without edges. Their format is perfect for using the whole oven tray, saving space and baking time.

BREAD

We present a wide variety of Breads. Made according to artisan processes and with the goal of ensuring that each item we offer you is a unique and matchless item for your customers.

Our catalogue uses a classification:

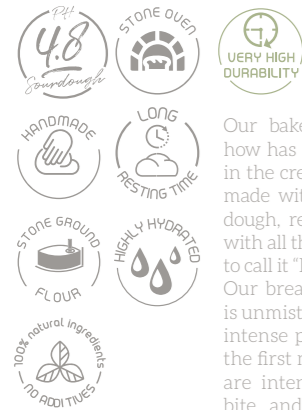
BY SIZE

- Loaf
- Family
- Sandwich
- Burger
- Roll
- Mini Roll

BY INGREDIENTS IN THE DOUGH

- White Breads
- Wholemeal Bread
- Seeds and Cereals
- Flavor

BY THEIR PREPARATION PROCESS from the most premium to the most basic.



Our bakery heritage and know-how has allowed us to be pioneers in the creation of a bread which is made with naturally grown sourdough, reaching a PH of 4.8, and with all the requirements to be able to call it "Made with Sourdough". Our bread made with sourdough is unmistakable, its aroma with an intense profile is noticeable from the first moment. Its acid nuances are intensely appreciated in the bite, and it also keeps the bread fresh and tender for several days.

A Aurum



Gourmet breads are characterised by the aroma and flavour provided by the sourdough in their recipe, with a slight touch of acidity that recalls the bread of yesteryear. Its crust is golden and crunchy, but thin and easy to eat.

It is notable for its slow preparation with slow kneading and long hours of fermentation, which generate its distinctive golden crust and bubbles, which make it more durable.

C CRISTAL



This bread is notable for its great Mediterranean flavour thanks to the olive oil and sourdough used in making it and for its light texture, due to a very, very thin crust and a crumb with large alveoli make the bite light without losing juiciness.

These are highly durable breads.

T Tradition



Tradition breads are the perfect ally to make you stand out and a qualitative leap compared to classic bread.

It is a range with an attractive rustic appearance, with floury crusts, and a soft, fresh crumb that's very easy to eat.

Within this range we present our new **Espiga Range**, which is notable for its especially golden crust, which remains extra crunchy for much longer, thanks to its slow process.

P la panacea STONE OVEN



A wide range of breads from loaves and sticks to sandwiches, with all the texture and quality provided by this special baking.

Items with a medium thick rustic crust, flat base, rustic but restrained flavour and high durability.

Discover the AQUA range, which stands out for its impressive honey-combed and moist crumb. A bread that leaves no one indifferent.

C Classic



Classic breads are breads for daily consumption par excellence. An essential basic in any establishment.

They are breads with a very thin crust, a light crumb and a mild flavour.

R Rustic Bread



Rustic breads are characterised by a thin crust with a rustic appearance and an alveolate and hydrated fresh crumb that lends them greater durability.

Their production process is notable for resting the dough several time, which generates the alveolate structure of the crumb and during which the aromas and flavours emerge with slight rustic touches.



Country BREAD



A bread made with naturally grown sourdough, reaching a PH of 4.8, and with all the requirements to be able to call it "Made with Sourdough".



13682
Panorigen Classic Premium Country Bread 1,8 Kg
Made with the best varieties of wheat.



130308
Sarracena Country Bread made with sourdough pH 4.8 400g



130327
Aqua Country Bread 340g



130524
Stone Oven Bread 660g



310
Meiga Round Bread 435g



13789
Sliced Traditional Country Bread 500g ready to eat



13534
Country Bread with Buckwheat 3% 550g



Precui136
Special Pagès 450g



13542
Sliced Country Bread 800g



130470
Wheat Country Bread 500g



308
Castilian Round Bread 450g
Castilian dough.



130471
Essential Country Bread 395g

| | 🍞 | 📏 | ✂️ | 📦 | 🚚 | 🌡️ | 🕒 180°C |
|-----------|--------|---|---------|----|----|-----------|-----------|
| 13682 | 1800 g | ⊙ | 30 cm | 5 | 24 | 120 min | 15 min |
| 130308 | 400 g | ⊙ | 30 cm | 14 | 40 | 60 min | 14-16 min |
| 130524 | 660 g | ⊙ | 43 cm | 13 | 30 | 40-60 min | 18-20 min |
| 13534 | 550 g | ⊙ | 38 cm | 14 | 28 | 90 min | 15-18 min |
| 130470 | 500 g | ⊙ | 30 cm | 11 | 40 | 30-40 min | 15-18 min |
| 310 | 435 g | ⊙ | 21 cm | 15 | 28 | 15-20 min | 25-30 min |
| Precui136 | 450 g | ⊙ | 21 cm | 15 | 28 | 30 min | 20-25 min |
| 308 | 450 g | ⊙ | 19,5 cm | 20 | 28 | 15-20 min | 25-30 min |
| 130327 | 340g | ⊙ | 30 | 15 | 40 | 20-30 min | 14-16 min |
| 13789 | 500 g | ⊙ | 29 cm | 18 | 28 | 60 min | - |
| 13542 | 800 g | ⊙ | 25 cm | 7 | 28 | 45 min | - |
| 130471 | 395 g | ⊙ | 30 cm | 14 | 40 | 30-40 min | 14-17 min |



WHOLEMEAL BREAD

WHOLE WHEAT FLOUR



130096
Whole Grain Country Bread 400g
Source of Fibre.

Wholemeal bread made with whole grain flour including the bran, endosperm and wheat germ.



CEREALS



13683
Panorigen Rye Premium Country Bread 1,8Kg
Mixture of wheat and rye 51%.
Balanced flavour with acid nuances.



130307
Cereals and Seeds Country Bread made with Sourdough pH4.8 400g
Cereals (69%): wheat, rye, oat flakes.
Seeds (12%): sunflower seeds, linseed, sesame, pumpkin seeds.



12717
Corn 22% Country Bread 400g



12909
Campagne Country Bread 400g
8 Cereals and seeds: Wheat, rye, corn and oat. Finished with brown flax, sesame and oat flakes.

| | 面粉 | 筛网 | 刮刀 | 秤 | 车 | 油 | 180°C |
|--------|--------|----|-------|----|----|-----------|-----------|
| 130096 | 400 g | Ⓟ | 25 cm | 15 | 48 | 60 min | 20 min |
| 130307 | 400 g | Ⓟ | 26 cm | 14 | 40 | 60 min | 14-16 min |
| 13683 | 1,8 kg | Ⓞ | 28 cm | 5 | 24 | 120 min | 15 min |
| 12717 | 400 g | Ⓟ | 17 cm | 6 | 64 | 60 min | 14-18 min |
| 12908 | 400 g | Ⓟ | 26 cm | 7 | 64 | 60 min | 14-16 min |
| 12909 | 400 g | Ⓟ | 27 cm | 7 | 64 | 60 min | 14-16 min |
| 13376 | 300 g | Ⓟ | 26 cm | 15 | 40 | 25-30 min | 16-20 min |



12908
Cereals Country Bread 400g
8 cereals and seeds: wheat, rye, barley, sunflower seeds, brown flax seeds, soya seeds and sesame seeds. Decorated with sesame.



13376
Corn Country Bread 6% and with Seeds 17% 300g
Made with wheat and corn flour. It includes sunflower seeds and sunflower. It is decorated with sunflower, sesame, poppy, flax seeds and oat flakes.



CEREALS



ESSENTIAL COUNTRY BREAD



130528
Essential Cereals and Seeds Country Bread 375g



13536
Rye Country Bread 51% and with Flax 12% 340g
Made with rye flour, wheat flour and brown flax seeds.



12954
Suprême Cereals and Seeds Country Bread 340g



FLAVOR



12756
Multifruits Country Bread 500g



13535
Green Olives 23% Country Bread 340g
Made with wheat flour and green olives. decorated with two large olives.



13367
Country Bread with Raisins 11%, Oat 5% & Honey 4% 300g
Made with wheat flour, raisins, honey, flax seeds and sesame seeds.

Premium-quality ingredients visible on the outside and in the inside.



Family BREAD



| | ☐ | ☐ | ✂ | 📦 | 🚚 | 🕒 | 🔥 180°C |
|--------|-------|---|-------|----|----|-----------|-----------|
| 13477 | 300 g | Ⓢ | 42 cm | 20 | 30 | 30 min | 4-6 min |
| 130665 | 240 g | Ⓢ | 42 cm | 29 | 30 | 30 min | 4-6 min |
| 130576 | 350 g | Ⓢ | 40 cm | 20 | 30 | 20-30 min | 18-20 min |
| 130259 | 330 g | Ⓢ | 54 cm | 22 | 24 | 20-30 min | 14-16 min |
| 130174 | 270 g | Ⓢ | 44 cm | 24 | 30 | 20-30 min | 14-16 min |
| 13030 | 305 g | Ⓢ | 45 cm | 20 | 30 | 30 min | 20-25 min |
| 8282 | 270 g | Ⓢ | 45 cm | 20 | 36 | 15-20 min | 20-25 min |

Ⓢ CRISTAL



You'll know them by their impressive alveoli.



6% Olive Oil
Mediterranean Flavor!



13477
Mediterranean Cristal Bread 300g
With Sourdough.
With Olive Oil.



130665
Campagne Mediterranean Cristal Bread 240g
With Sourdough.
With Olive Oil.

Ⓢ la panacea STONE OVEN



You'll know them by their impressive alveoli.



NEW



130576
100% Spelt Country Bread 375g



130259
Orchard Family Bread 330g



130174
Aqua Loaf 270g
High hydration.



13030
Stone Oven Loaf 305g



8282
Meiga Bread 270g
(Handmade)

FAMILY BREAD



® RUSTIC BREAD

| | 面 | ☞ | ✂ | 📦 | 🚚 | 🕒 | 🌡️ 180°C |
|-------|-------|---|---------|----|----|--------|-----------|
| 12113 | 500 g | ® | 55 cm | 18 | 28 | 30 min | 25-30 min |
| 13956 | 380 g | ® | 56,5 cm | 21 | 28 | 30 min | 20-25 min |
| 12105 | 320 g | ® | 47 cm | 22 | 30 | 30 min | 20-25 min |
| 8378 | 295 g | ® | 57,5 cm | 25 | 28 | 30 min | 20-25 min |
| 13139 | 290 g | ® | 53 cm | 25 | 28 | 30 min | 18-20 min |
| 13958 | 275 g | ® | 47 cm | 23 | 30 | 30 min | 20-25 min |
| 8498 | 270 g | ® | 57 cm | 31 | 28 | 30 min | 20-25 min |
| 13975 | 265 g | ® | 41 cm | 24 | 30 | 30 min | 20-25 min |

| | 面 | ☞ | ✂ | 📦 | 🚚 | 🕒 | 🌡️ 180°C |
|--------|-------|---|---------|----|----|--------|-----------|
| 12398 | 350 g | ® | 50,5 cm | 23 | 28 | 30 min | 20-25 min |
| 13965 | 350 g | ® | 32 cm | 26 | 28 | 30 min | 14-17 min |
| 8508 | 340 g | ® | 54 cm | 25 | 28 | 30 min | 20-25 min |
| 12561 | 265 g | ® | 43 cm | 24 | 30 | 30 min | 20-25 min |
| 12467 | 280g | ® | 41 cm | 25 | 30 | 30 min | 20-25 min |
| 130339 | 275 g | ® | 54,5 cm | 25 | 28 | 30 min | 20-25 min |
| 303 | 260 g | ® | 44 cm | 20 | 36 | 20 min | 18-23 min |
| 130529 | 260 g | ® | 43 cm | 22 | 36 | 30 min | 14-18 min |



12113
Super Village Bread 500g



13956
Large Mediterranean Traditional Bread 380g



12398
Natural Bread 350g



13965
Ciabatta 350g



12105
Village Bread 320g



8378
Large Mediterranean Traditional Baguette 295g



8508
Rustic Stick 340g



12561
Campagne Bread 265g



13139
Rustic Aldeana Brad 290g



✕3 📦 13958
Mediterranean Galician Bread 275g



12467
Barra Ficelle 280g



✕3 📦 130339
Ficelle Gourmet Stick 275g



8498
Mediterranean Traditional Baguette 270g



✕3 📦 13975
Mediterranean Traditional Bread 265g



🍷 303
Serrano Bread 260g
With Olive Oil.



130529
Candeal Loaf 260g

Ⓐ AURUM



🍷 12514
Rustic Loaf Premium 310g
With Sourdough.



🍷 13972
Tradition Loaf with Sourdough 280g



🍷 12951
Tradition Baguette with Sourdough 280g



885
Paris Loaf 350g



🍷 839
Lobster Bread "Handmade" 350g



🍷 440
North Bread "Hand Made" 300g
With corn flour (1,2%) and sunflower seeds.



🕒 542
French Loaf 270g



745
Provenzal Loaf 260g



801
Premium Loaf 230g
Seeds: sunflower seeds, sesame seeds, flaxseed, brown flax, poppy and oat flakes.

| | 面 | ☞ | ✂ | 📦 | 🚚 | 🕒 | 🌡️ 180°C |
|-------|-------|---|-------|----|----|--------|-----------|
| 12514 | 310 g | Ⓐ | 50 cm | 24 | 28 | 30 min | 17-19 min |
| 13972 | 280 g | Ⓐ | 41 cm | 25 | 30 | 30 min | 17-19 min |
| 12951 | 280 g | Ⓐ | 55 cm | 32 | 28 | 30 min | 17-19 min |

| | 面 | ☞ | ✂ | 📦 | 🚚 | 🕒 | 🌡️ 180°C |
|-----|-------|---|-------|----|----|-----------|-----------|
| 885 | 350 g | Ⓐ | 57 cm | 22 | 28 | 15-20 min | 23-28 min |
| 839 | 250 g | Ⓐ | 51 cm | 22 | 28 | 15-20 min | 23-28 min |
| 440 | 300 g | Ⓐ | 46 cm | 20 | 30 | 15-20 min | 23-28 min |
| 542 | 270 g | Ⓐ | 45 cm | 20 | 36 | 15-20 min | 18-23 min |
| 745 | 260 g | Ⓐ | 57 cm | 30 | 28 | 15-20 min | 18-23 min |
| 801 | 230 g | Ⓐ | 45 cm | 30 | 36 | 15-20 min | 18-23 min |

| | 🌾 | 🍞 | 🔪 | 📏 | 📦 | 🚚 | 🕒 | 🔥 180°C |
|--------|-------|---|-------|----|----|--------|-----------|---------|
| 130066 | 355 g | Ⓣ | 52 cm | 23 | 28 | 30 min | 18-20 min | |
| 12473 | 280 g | Ⓣ | 50 cm | 28 | 28 | 30 min | 17-19 min | |
| 12503 | 250 g | Ⓣ | 42 cm | 27 | 30 | 30 min | 17-19 min | |

| | 🍞 | 🔪 | 📏 | 📦 | 🚚 | 🕒 | 🔥 180°C |
|-------|-------|---|---------|----|----|-----------|-----------|
| 12661 | 390 g | Ⓣ | 53 cm | 22 | 28 | 30 min | 18-20 min |
| 13971 | 355 g | Ⓣ | 52 cm | 23 | 28 | 40 min | 20-22 min |
| 12471 | 320 g | Ⓣ | 52 cm | 26 | 28 | 30 min | 17-19 min |
| 12472 | 280 g | Ⓣ | 50 cm | 28 | 28 | 20-30 min | 17-19 min |
| 12474 | 280 g | Ⓣ | 50 cm | 28 | 28 | 30 min | 17-19 min |
| 13383 | 260 g | Ⓣ | 50 cm | 30 | 28 | 20 min | 18-23 min |
| 8487 | 470 g | Ⓣ | 56 cm | 21 | 28 | 20 min | 20-22 min |
| 16015 | 300 g | Ⓣ | 56,5 cm | 30 | 28 | 15 min | 15-17 min |
| 8536 | 285 g | Ⓣ | 44 cm | 25 | 30 | 15 min | 16-17 min |

| | 🍞 | 🔪 | 📏 | 📦 | 🚚 | 🕒 | 🔥 180°C |
|-------|-------|---|---------|----|----|-----------|-----------|
| 13961 | 360 g | Ⓢ | 55 cm | 26 | 28 | 20 min | 17 min |
| 8160 | 340 g | Ⓢ | 57 cm | 25 | 28 | 30 min | 20-25 min |
| 13380 | 290 g | Ⓢ | 46,5 cm | 22 | 30 | 20 min | 18-23 min |
| 12618 | 290 g | Ⓢ | 55 cm | 30 | 28 | 20 min | 17-19 min |
| 8494 | 285 g | Ⓢ | 43,5 cm | 26 | 30 | 30 min | 20-25 min |
| 13150 | 285 g | Ⓢ | 44 cm | 28 | 30 | 30 min | 20-30 min |
| 13962 | 285 g | Ⓢ | 46,5 cm | 25 | 30 | 20 min | 17-18 min |
| 13381 | 260 g | Ⓢ | 41 cm | 25 | 30 | 20 min | 18-23 min |
| 13973 | 260 g | Ⓢ | 42 cm | 30 | 30 | 20-30 min | 17-19 min |
| 13954 | 250 g | Ⓢ | 56 cm | 39 | 28 | 30 min | 18-20 min |
| 13080 | 200 g | Ⓢ | 37 cm | 30 | 40 | 20 min | 15-20 min |

Ⓣ TRADITION



Our traditional range, which is synonymous with bread that stays extra crunchy for much longer..



130066
Tradition Wheatstalk Family Loaf 355g



12661
Tradition Large Loaf 390g



13971
Tradition Family Loaf 355g



8487
Plus Tahona Bread 470g



12473
Tradition Wheatstalk Long Loaf 280g



12471
Tradition North Loaf 320g



12472
Traditional Large Loaf 280g



16015
Floured Baguette 300g



12503
Tradition Wheatstalk Loaf 250g



12474
Tradition Loaf with Squares 280g



13383
Large Traditional Croustillante Loaf 260g



8536
Tahona Bread 285g



13961
Large Loaf 360g



8160
Large Loaf 340g



13380
Bakers Loaf 290g



12618
Classic Large Baguette 290g



8494
French Loaf 285g



13150
Loaf 285g



13962
Long Loaf 285g



13381
Doré Bread 260g



13973
Loaf 260g



13954
Classic Baguette 250g



13080
Salt Free Bread 200g



WHOLEMEAL BREAD

| | 面 | 📏 | ✂️ | 📦 | 🚚 | 🕒 | 🔥 180°C |
|--------|-------|---|-------|----|----|--------|-----------|
| 130412 | 240 g | Ⓡ | 39 cm | 36 | 30 | 30 min | 15-18 min |
| 130374 | 250 g | Ⓐ | 36 cm | 26 | 30 | 30 min | 16-18 min |
| 8043 | 200 g | Ⓒ | 37 cm | 30 | 40 | 30 min | 18-20 min |
| 8158 | 250 g | Ⓒ | 56 cm | 35 | 28 | 30 min | 18-20 min |
| 13676 | 330 g | Ⓟ | 41 cm | 22 | 30 | 30 min | 14-16 min |

WHOLE WHEAT FLOUR



Ⓡ 130412
Whole Wheat 100% Loaf 240g



Ⓐ 130374
Aurum Bread Made with Whole Wheat Flour 70% 250g



Ⓒ 8158
Baguette Made with Whole Wheat Flour 25% 250g



Ⓒ 8043
Bread Made with Whole Wheat Flour 51% 200g



CEREALS



Ⓟ 13676
Aqua Bread with Seeds 330g
High Hydration.
Seeds: sesame, golden flax seeds, brown flax seeds and sunflower seeds. With Sourdough.

Mountains of flavor

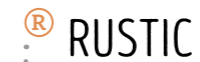


Ⓐ 12419
Aurum 5 Seeds Loaf 300g
Seeds: sunflower seeds, buckwheat seeds, golden flax seeds, brown flax seeds and sesame seeds.
With Sourdough.



Ⓐ 12616
Bread With Seeds 13% and Pumpkin Seeds 3% Premium 260g
Seeds: golden flax seeds, brown flax seeds, sunflower seeds and pumpkin seeds.
With Sourdough.

Cereals Mix.
Healthy and delicious.



Ⓡ 130122
Large Seed Loaf with 12% Corn 280g



Ⓡ 130123
Seed Loaf with Corn 12% 265g



Ⓡ 12665
Tradition Cereals Loaf 270g

FLAVOR



📦 767
Silk Bread 230g

Made with butter



| | 面 | 📏 | ✂️ | 📦 | 🚚 | 🕒 | 🔥 180°C |
|--------|-------|---|-------|----|----|--------|-----------|
| 12419 | 300 g | Ⓐ | 42 cm | 25 | 30 | 30 min | 17-19 min |
| 12616 | 260 g | Ⓐ | 40 cm | 27 | 30 | 30 min | 16-18 min |
| 130122 | 280 g | Ⓡ | 55 cm | 25 | 28 | 30 min | 18-23 min |
| 130123 | 265 g | Ⓡ | 44 cm | 22 | 30 | 30 min | 18-23 min |

| | 面 | 📏 | ✂️ | 📦 | 🚚 | 🕒 | 🔥 180°C |
|-------|-------|---|-------|----|----|-----------|-----------|
| 12665 | 270 g | Ⓡ | 51 cm | 28 | 28 | 30 min | 17-19 min |
| 767 | 230 g | Ⓡ | 50 cm | 36 | 28 | 15-20 min | 12 min |

Sandwich BREAD



| | ☐ | ☐ | ✂ | 📦 | 🚚 | 🕒 | 🔥 180°C |
|--------|-------|---|---------|----|----|-----------|-----------|
| 13754 | 140 g | Ⓢ | 24 cm | 45 | 28 | 30 min | 4-6 min |
| 13797 | 115 g | Ⓢ | 19,5 cm | 74 | 28 | 60 min | - |
| 13314 | 150 g | Ⓢ | 26 cm | 46 | 28 | 15 min | 12-14 min |
| 13265 | 130 g | Ⓢ | 25 cm | 50 | 28 | 15 min | 10-12 min |
| 130199 | 90 g | Ⓢ | 19 cm | 50 | 40 | 15 min | 8-10 min |
| 130526 | 100 g | Ⓢ | 21 cm | 45 | 40 | 20-30 min | 8-10 min |
| 130257 | 140 g | Ⓢ | 27 cm | 45 | 28 | 20-30 min | 10-12 min |

| | ☐ | ☐ | ✂ | 📦 | 🚚 | 🕒 | 🔥 180°C |
|--------|-------|---|---------|----|----|--------|-----------|
| 8359 | 170 g | Ⓢ | 28 cm | 40 | 28 | 20 min | 15-18 min |
| 12991 | 135 g | Ⓢ | 22,5 cm | 35 | 48 | 30 min | 15-18 min |
| 12469 | 135 g | Ⓢ | 27 cm | 60 | 28 | 20 min | 15-18 min |
| 13328 | 150 g | Ⓢ | 20 cm | 40 | 28 | 20 min | 15-18 min |
| 130373 | 130 g | Ⓢ | 26 cm | 60 | 28 | 20 min | 15-18 min |

Ⓢ CRISTAL 
 6% Olive Oil
 Mediterranean Flavor!



13754
Cristal Baguette
Mediterranean 140g



13797
Mediterranean Cristal
Bocata 115g

Ⓢ la panacea
STONE OVEN



13314
Maxi Meiga Bocata 150g



13265
Traditional Galician Bocata 130g



130199
Traditional Galician Bocata 90g

Ⓢ AQUA BREAD
BIG ALVEOLI



130526
Acqua Bocata 100g



130257
Acqua Bocata 140g

Ⓢ RUSTIC



8359
Natural Bocata 170g



12469
Gourmet Bocata 135g



12991
Ciabatta 135g



×3 Ⓢ 8218
Campagne Bocata 130g



130373
Demi-Ciabatta Stick 130g

® RUSTIC

| | 面 | ☑ | ✂ | 🍞 | 🚚 | 🌿 | 🕒 180°C |
|-------|-------|---|---------|----|----|--------|-----------|
| 12527 | 185 g | ® | 38 cm | 26 | 40 | 20 min | 15-18 min |
| 8358 | 170 g | ® | 28,5 cm | 40 | 28 | 20 min | 15-18 min |
| 13469 | 135 g | ® | 26,5 cm | 60 | 28 | 30 min | 5 min |
| 8399 | 135 g | ® | 28 cm | 60 | 28 | 20 min | 15-18 min |
| 13957 | 130 g | ® | 25 cm | 53 | 28 | 20 min | 15-18 min |
| 13466 | 100 g | ® | 21,5 cm | 75 | 28 | 20 min | 5 min |
| 8480 | 90 g | ® | 20 cm | 50 | 40 | 20 min | 15-18 min |
| 13004 | 75 g | ® | 19 cm | 71 | 48 | 20 min | 12-14 min |



12527
Traditional Aragonés Bread 185g



8358
Mediterranean Traditional Bocata 170g



🕒 13469
Express Traditional Bocata 135g



8399
Mediterranean Traditional Demi-Baguette 135g



13957
Catering Mediterranean Traditional Bocata 130g



🕒 13466
Express Tradicional Gourmet Bocata 100g



8480
Gourmet Mediterranean Traditional Bocata 90g



13004
Small Catering Traditional Bread 75g

| | 面 | ☑ | ✂ | 🍞 | 🚚 | 🌿 | 🕒 180°C |
|--------|-------|---|-------|----|----|--------|-----------|
| 12490 | 130 g | Ⓐ | 26 cm | 60 | 28 | 30 min | 15-17 min |
| 130067 | 150 g | Ⓣ | 26 cm | 50 | 28 | 30 min | 15-17 min |
| 13026 | 150 g | Ⓣ | 26 cm | 50 | 28 | 30 min | 12-15 min |

Ⓐ AURUM



🌿 12490
Premium Rustic Bocata 130g
With Sourdough.

Ⓣ TRADITION



🌿 130067
Tradition Wheatstalk Bocata 150g



🌿 13026
Special Traditional Bocata 150g

© CLASSIC



8039
Large Bocata 130g



8506
Classic Demi-Baguette 120g



🕒 12596
Classic Express Demi-Baguette 120g



8511
Small Roll 100g



8143
Catering Demi-Baguette 80g



🕒 8411
Antequeran Mollete Express 110g



🕒 743
Andalusian Style Mollete 100g



SOFT

| | 面 | ✂ | 🍞 | 🚚 | 🌿 | 🕒 180°C |
|-------|-------|---|---------|----|----|---------|
| 345 | 90 g | | 22 cm | 50 | 36 | 20 min |
| 12403 | 100 g | | 21,5 cm | 45 | 40 | - |
| | | | | | | 5-7 min |

© CLASSIC



🌿 345
Frankfurt Bread 90g



🕒 12403
Express Soft Bread with Milk 3% 100g



WHOLEMEAL BREAD

WHOLE WHEAT FLOUR

R RUSTIC



Up to 3 times more fibre than white bread.



13484
Wholemeal 100% Rustic Bocata 110g



Up to 2 times more fibre than white bread.



8548
Rustic Bocata made with Whole Wheat Flour 25% 110g



13010
Small Catering Traditional Bocata made with Whole Wheat Flour 25% 75g
Finished with wheat bran.

| | 面 | ☞ | ✂ | 📦 | 🚚 | 🌱 | 🕒 180°C |
|--------------|-------|----------|-------|----|----|--------|-----------|
| 13484 | 110 g | R | 25 cm | 60 | 28 | 20 min | 15-18 min |
| 8548 | 110 g | R | 25 cm | 60 | 28 | 20 min | 15-18 min |
| 13010 | 75 g | R | 19 cm | 65 | 48 | 20 min | 13-15 min |
| 8046 | 110 g | C | 26 cm | 65 | 28 | 20 min | 15-18 min |

C CLASSIC



Up to 2 times more fibre than white bread.



8046
Demi-Baguette made with Whole Wheat Flour 25% 110g



SEEDS AND CEREALS

| | 面 | ☞ | ✂ | 📦 | 🚚 | 🌱 | 🕒 180°C |
|---------------|-------|----------|-------|----|----|--------|-----------|
| 130512 | 110 g | P | 19 cm | 50 | 40 | 30 min | 10-12 min |
| 12070 | 190 g | R | 27 cm | 50 | 28 | 20 min | 18-20 min |
| 13009 | 75 g | R | 19 cm | 65 | 48 | 20 min | 13-15 min |
| 12189 | 190 g | R | 31 cm | 50 | 28 | 20 min | 18-20 min |
| 12190 | 190 g | R | 31 cm | 50 | 28 | 20 min | 18-20 min |

P la panacea
STONE OVEN



130512
Traditional Galician Bocata with seeds 90g
Decorated with seeds (golden flax, brown flax, sunflower seeds, sesame seeds)

R RUSTIC



12070
9 Cereals and Seeds Bread 190g
Cereals and seeds: pumpkin seeds, yellow flax seeds, brown flax seeds, sunflower seeds, sesame seeds, millet seeds, poppy seeds, shelled soya seeds. Decorated with sunflower seeds, sesame seeds, brown flax seeds, golden flax seeds and buckwheat seeds.



12189
Rye Bread 51% 190g
With wholemeal rye flour.



12190
Bread with Oat 11% 190g
Decorated with flaked oats.



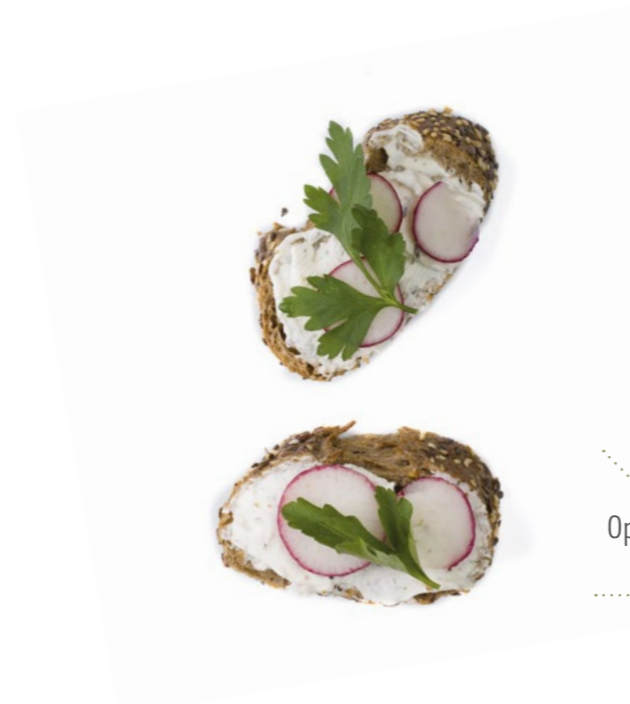
13009
Small Seeds Catering Traditional Bocata 75g
Finished with seeds (flax, sunflower, pumpkin) and wheat and barley flakes.

| | 面 | ☞ | ✂ | 📦 | 🚚 | 🌱 | 🕒 180°C |
|---------------|-------|----------|---------|----|----|--------|-----------|
| 130126 | 130 g | T | 21.5 cm | 30 | 64 | 30 min | 14-16 min |

T TRADITION



130126
Rye 16% and Spelt 3% Bread 130g
Decorated with brown flax, yellow flax, sesame and poppy seeds.



Options that make a difference

BURGER



| | 面 | ☉ | ✂ | 🍷 | 🚚 | 🌡 | 🕒 180°C |
|--------|-------|---|--------|-----|----|--------|---------|
| 13799 | 110 g | ☉ | 12 cm | 66 | 28 | 30 min | - |
| 130285 | 110 g | ☉ | 12 cm | 66 | 28 | 30 min | - |
| 13951 | 80 g | ☉ | 9,5 cm | 100 | 28 | 30 min | - |
| 13952 | 80 g | ☉ | 9,5 cm | 100 | 28 | 30 min | - |

| | 面 | ☉ | ✂ | 🍷 | 🚚 | 🌡 | 🕒 180°C |
|--------|------|---|-------|----|----|--------|---------|
| 13091 | 90 g | ☉ | 11 cm | 48 | 40 | 30 min | - |
| 130517 | 85 g | ☉ | 12 cm | 45 | 48 | 30 min | - |
| 13687 | 85 g | ☉ | 12 cm | 45 | 48 | 30 min | - |
| 13660 | 65 g | ☉ | 10 cm | 75 | 28 | 30 min | - |

| | 面 | ☉ | ✂ | 🍷 | 🚚 | 🌡 | 🕒 180°C |
|-------|-------|---|-------|----|----|--------|-----------|
| 13064 | 115 g | ☉ | 13 cm | 65 | 28 | 20 min | 10-12 min |

☉ CRISTAL

NEW



13799
Cristal Burger Bun 110g
☉ With Sourdough.
☉ With Olive Oil.



130285
Pre-cut Rustic Crystal
Burger 110g (RtS)
☉ With Sourdough.
☉ With Olive Oil.



13951
Cristal Burger 80g
☉ With Sourdough.
☉ With Olive Oil.



13952
Pre-cut Cristal
Burger 80g
☉ With Sourdough.
☉ With Olive Oil.

☉ SOFT

NEW



13091
Soft Burger
Bun 90g
☉ With Sourdough.
☉ With Olive Oil.



130517
Pre-cut Maxi Brioche
Burger Bun 85g
☉ Made with butter.



13687
Maxi Brioche Burger
Bun 85g
☉ Made with butter.



13660
Brioche Burger Bun 65g
☉ Made with butter.

☉ CLASSIC



13064
Burger Bread 115g





SEEDS AND CEREALS



FLAVOR

| | ☞ | ☞ | ✂ | 📦 | 🚚 | 🕒 | 🔥 180°C |
|-------|------|---|-------|----|----|--------|---------|
| 13092 | 90 g | Ⓢ | 11 cm | 48 | 40 | 30 min | - |
| 14006 | 75 g | Ⓢ | 12 cm | 24 | 84 | 30 min | - |
| 13273 | 65 g | Ⓢ | 10 cm | 50 | 48 | 30 min | - |
| 13022 | 40 g | Ⓢ | 6 cm | 72 | 80 | 20 min | 2-3 min |

Ⓢ SOFT



☞ 13092
Premium Burger with Sesame 3% 90g
With Olive Oil. Decorated with sesame seeds.



☞ 14006
Sesame 2% Burger Bread 84g



☞ 13273
Brioche Burger Bun with Seeds 65g
Made with butter.

Ⓢ SOFT



☞ 13022
Party Burger (RtS) 40g
With natural colorants. Finished with sesame seeds. 18 units for each flavour: tomato, curry, squid and basil.

A world full of flavors and colors



ROLL



© CRISTAL

| | 面 | ☐ | ✂ | 📦 | 🚚 | 🕒 | 🔥 180°C |
|--------|------|---|-------|----|----|--------|---------|
| 130664 | 80 g | ☉ | 11 cm | 75 | 28 | 30 min | 4-6 min |
| 130389 | 70 g | ☉ | 16 cm | 72 | 30 | 30 min | 4-6 min |
| 13753 | 65 g | ☉ | 12 cm | 95 | 28 | 30 min | 4-6 min |



130664
Mediterranean Cristal Bread 80g
With Sourdough.
With Olive Oil.



130389
Catering Mediterranean
Cristal Bocata 70g
With Sourdough.
With Olive Oil.



13753
Mediterranean Cristal Roll 65g
With Sourdough.
With Olive Oil.

® RUSTIC



13673
Gourmet Ciabatta 90g



12182
Small Farmer Roll 80g



13468
Express Traditional Catering
Bread 75g



13164
Rhombus 70g



13756
Small Mediterranean
Bread 65g



130388
Ciabatta 60g



13976
Small Mediterranean Traditional
Bread 50g



8363
Small Campagne Bread 50g



13696
Mini Squared
Candeal 80g

| | 面 | ☐ | ✂ | 📦 | 🚚 | 🕒 | 🔥 180°C |
|--------|------|---|---------|--------|----|--------|-----------|
| 13673 | 90 g | ® | 10,5 cm | 55 | 48 | 15 min | 15 min |
| 12182 | 80 g | ® | 9,5 cm | 96 | 28 | 15 min | 10-12 min |
| 13468 | 75 g | ® | 17 cm | 60 | 40 | 20 min | 5 min |
| 13164 | 70 g | ® | 14,5 cm | 3,5 Kg | 64 | 20 min | 10-12 min |
| 13756 | 65 g | ® | 15 cm | 72 | 48 | 20 min | 10-15 min |
| 130388 | 60 g | ® | 11 cm | 100 | 60 | 20 min | 15 min |
| 13976 | 50 g | ® | 15 cm | 75 | 48 | 20 min | 10-15 min |
| 8363 | 50 g | ® | 11 cm | 80 | 48 | 20 min | 10-15 min |
| 13696 | 80 g | ® | 10,5 cm | 100 | 30 | 30 min | 10-12 min |

® la panacea
STONE OVEN

NEW



130640
Mini Soft Roll 45G



© CLASSIC



130575
Viena Roll RtS 80g



8354
Classic Catering Bread 60g



8004
Mini Demi-Baguette 50g



12595
Catering Bocata 80g



8007
Small Catering Bread 50g



12649
Andalusian Mollete 70g



130646
Mini Flute 50g

A great variety available to you



| | 面粉 | 筛网 | 刀 | 包 | 叉 | 油 | 180°C |
|-------|------|----|-------|----|----|--------|-----------|
| 8509 | 75 g | © | 17 cm | 68 | 48 | 20 min | 15-18 min |
| 28007 | 60 g | © | 12 cm | 65 | 64 | 20 min | 10-15 min |

| | 面粉 | 筛网 | 刀 | 包 | 叉 | 油 | 180°C |
|--------|------|----|---------|----|----|-----------|-----------|
| 12630 | 80 g | ® | 16,5 cm | 52 | 64 | 20 min | 10-15 min |
| 800 | 65 g | ® | 17 cm | 55 | 48 | 15-20 min | 6-9 min |
| 130127 | 80 g | Ⓜ | 17 cm | 50 | 64 | 20 min | 15-18 min |
| 12124 | 50 g | © | 16 cm | 60 | 64 | 15 min | 8-10 min |

| | 面粉 | 筛网 | 刀 | 包 | 叉 | 油 | 180°C |
|-----|------|----|-------|----|----|-----------|---------|
| 454 | 65 g | ® | 17 cm | 45 | 80 | 15-20 min | 6-9 min |
| 451 | 65 g | ® | 11 cm | 40 | 80 | 15-20 min | 6-9 min |



WHOLEMEAL ROLLS

WHOLE WHEAT FLOUR



© 8509
Small Roll Made with Whole Wheat Flour 25% 75g



© 28007
Small Roll Made with Whole Wheat Flour 25% 60g



SEEDS AND CEREALS

® RUSTIC



12630
9 Cereals 66% and Seeds 9% Catering Bread 80g
Cereals and Seeds: wheat, millet, rye, semolina, rice and buckwheat, flax, sunflower and sesame. Source of fibre.



® 800
Express Mediterranean Bocata with Corn 4,5% 65g

Ⓜ TRADITION



130127
Pumpkin Seeds And Multigrain Bread 80g
4 Cereals: wheat, rye, oat and spelt. 8 seeds: pumpkin, brown flax, yellow flax, sunflower, sesame, millet, poppy and soya.



© CLASSIC

12124
7 Cereals and Seeds Mini Flute 50g
Cereals and Seeds: Wheat, rye, wholemeal rye, wheat bran, oat, corn, flax, sesame, pumpkin and sunflower seeds.



FLAVOR

® RUSTIC



® 454
Raisins 6% And Walnuts 6% Gourmet Express 65g



® 451
Black Olives 11% Gourmet Express 65g



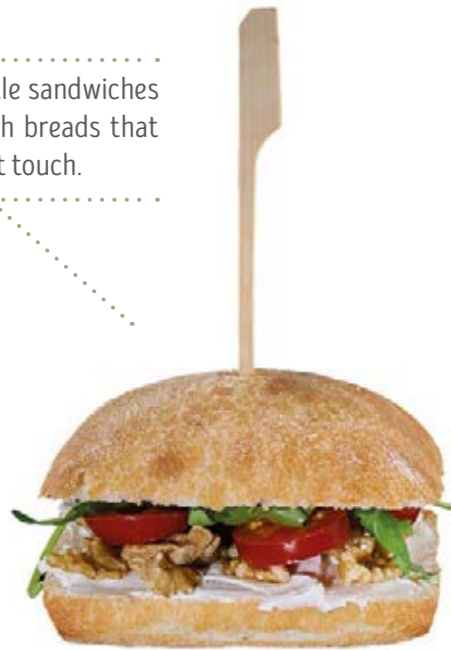
MINI ROLL

© CRISTAL



13755
Express Mediterranean
Mini Cristal Roll 45g
With Sourdough.
With Olive Oil.

Make your little sandwiches stand out with breads that add a gourmet touch.



® RUSTIC



12020
Small Farmer Roll 45g



798
Express XL Joselito 35g



13538
Small Ciabattina 40g



13467
Express Traditional
Mini Catering Bread 35g



8464
Mini Mediterranean
Traditional Roll 40g



799
Express Joselito 25g

| | 面 | ☑ | ✂ | 📦 | 🚚 | 🌡 | 🕒 180°C |
|-------|------|---|--------|-----|----|-----------|-----------|
| 13755 | 45 g | ☑ | 8 cm | 125 | 30 | 30 min | 4-6 min |
| 12020 | 45 g | ® | 7,5 cm | 65 | 64 | 15 min | 8-10 min |
| 13538 | 40 g | ® | 9,5 cm | 130 | 40 | 15 min | 10 min |
| 8464 | 40 g | ® | 13 cm | 100 | 40 | 20 min | 10-15 min |
| 798 | 35 g | ® | 11 cm | 125 | 48 | 15-20 min | 4-7 min |
| 13467 | 35 g | ® | 13 cm | 110 | 36 | 20 min | 5 min |
| 799 | 25 g | ® | 5,5 cm | 240 | 48 | 15-20 min | 5-8 min |

© CLASSIC



12067
Express Demi-Baguette 40g



13505
Express Round
Small Roll 40g



30109
Mini Roll 40g



12594
Basque Roll 35g



12647
Andalusian Mini Mollete 38g



8161
Canapé Bread 30g

| | 面 | ☑ | ✂ | 📦 | 🚚 | 🌡 | 🕒 180°C |
|-------|------|---|---------|-----|----|--------|---------|
| 12067 | 40 g | ☑ | 13 cm | 90 | 64 | - | 5-7 min |
| 12594 | 35 g | ☑ | 12,5 cm | 80 | 64 | 15 min | 11 min |
| 13505 | 40 g | ☑ | 8 cm | 75 | 64 | 20 min | - |
| 12647 | 38 g | ☑ | 8 cm | 90 | 56 | 15 min | - |
| 30109 | 40 g | ☑ | 11,5 cm | 85 | 64 | 20 min | 5-7 min |
| 8161 | 30 g | ☑ | 8,5 cm | 100 | 64 | 20 min | 6-8 min |

Very thin crust and soft crumb.



Ideal for preparing canapés

| | 面粉 | 咖啡 | 铅笔 | 打印机 | 巴士 | 水滴 | 180°C |
|-------|------|----|---------|-----|----|--------|-----------|
| 12597 | 40 g | © | 11.5 cm | 85 | 64 | 20 min | 10-15 min |

| | 面粉 | 咖啡 | 铅笔 | 打印机 | 巴士 | 水滴 | 180°C |
|-------|------|----|-------|-----|----|-----------|---------|
| 317 | 35 g | ® | 13 cm | 105 | 48 | 15-20 min | 4-7 min |
| 13471 | 40 g | ® | 8 cm | 120 | 48 | 20 min | - |
| 13472 | 40 g | © | 8 cm | 60 | 64 | 20 min | - |
| 13473 | 40 g | © | 8 cm | 60 | 64 | 20 min | - |

| | 面粉 | 咖啡 | 铅笔 | 打印机 | 巴士 | 水滴 | 180°C |
|-------|------|----|------|-----|----|--------|-------|
| 13470 | 37 g | © | 7 cm | 80 | 64 | 20 min | - |

| | 面粉 | 铅笔 | 打印机 | 巴士 | 水滴 | 180°C |
|--------|-------|---------|-----|----|--------|-----------|
| 130486 | 500 g | 28.5 cm | 6 | 64 | 90 min | 15-17 min |
| 130488 | 500 g | 28.5 cm | 6 | 64 | 90 min | 15-17 min |

| | 面粉 | 铅笔 | 打印机 | 巴士 | 水滴 | 180°C |
|-------|-------|-------|-----|----|-----------|-------|
| 12166 | 800 g | 28 cm | 8 | 42 | 45-60 min | - |
| 12167 | 800 g | 28 cm | 8 | 42 | 45-60 min | - |
| 12123 | 63 g | 21 cm | 88 | 28 | 30 min | - |

| | 面粉 | 铅笔 | 打印机 | 巴士 | 水滴 | 180°C |
|-------|-------|---------|-----|----|-----------|-------|
| 13389 | 105 g | 24 cm | 25 | 72 | 20-30 min | - |
| 13286 | 80 g | 11 cm | 20 | 80 | 30 min | - |
| 13390 | 66 g | 12.5 cm | 40 | 72 | 30 min | - |



WHOLEMEAL BREAD

WHOLE WHEAT FLOUR



© 12597
Mini Roll Made with Whole Wheat Flour 25% 40g



SEEDS AND CEREALS

® RUSTIC

NEW



317
Express Seeds Supreme Aperitif 35g
Decorated with seeds: sunflower seed, sesame seed, brown linseed, poppy seed and oat flakes.

© CLASSIC



13471
Express Assortment Round Roll 40g
30 units x 4 flavours: poppy, sesame, multicereal, pumpkin seeds.



13472
Express Cereals Small Roll 40g



13473
Express Small Roll with Pumpkin Seeds 12% 40g
With pumpkin seeds, sesame seeds and flax seeds.



FLAVOR

© CLASSIC



13470
Express Assortment Gourmet Small Roll
20 units x 4 flavours: cereals, olives, rye and Provençal herbs.



VITAE BREAD



130486
Organic Rye 31%
Country Bread 500g



130488
Organic Spelt 94%
Country Bread 500g
Made with spelt flour.



SLICED SANDWICH BREAD



12166
White Sandwich Bread 800g
Slices of 11 x 11 cm.



12167
Sliced Bread Made with Whole Wheat Flour 99% 800g
Slices of 11 x 11 cm.



12123
Payes Slice Bread 63g
Slices of 21 x 13.5 cm.

GLUTEN FREE



Certified by the European License System (ELS), our gluten free products are totally guaranteed. All our product with no gluten are package individually in bakeable bags so that cross pollution can be avoided.



13389
Small Baguette Gluten-free 105g



13390
Small Roll Gluten-free 66g



13286
Gluten Free Burger 80g
Finished with flax seeds.

Ideal to add a touch of originality to the table.

TECHNICAL ASSISTANCE AND DEMONSTRATION

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

STORAGE

Always store products in freezing rooms until their use is necessary. During storage, products should be maintained at a stable temperature of -18°C . Always protect products with their plastic bags appropriately sealed. Take into account:

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

THAWING PROCESS

Take out the product from the freezer in the shortest possible time, to avoid strong changes of temperature while the freezing room is open. Thawing shall be carried out in closed places without air draughts, to prevent pieces from cracking and drying up. Comply with thawing times indicated for each product. Once the product is thawed, it can not be refreezed.

FERMENTATION

During fermentation process, dough undergoes various changes: the gluten structure is modified, its volume is increased and flavours and aromas are developed. Humidity shall range between the 75 and the 80%. By respecting this level, we prevent pieces from being very wet, of a smaller size or without brightness. The recommended temperature is that of $+28^{\circ} / 30^{\circ}\text{C}$. High temperatures cause the dough's weakening and the pieces' lack of development. Comply with the indicated fermentation time. The optimum fermentation stage is known when, by pressing lightly with wet fingers, the piece returns to its previous condition. If it doesn't, it means the time has been excessive.

BAKING

The baking is the process by which products acquire their characteristic colour, shape, texture, aroma and flavour. The oven temperature we make reference to, is indicated for convective ovens (hot air). If dealing with induction ovens (plaque), temperature must be of 30°C more. Cooking times provided are indicative, therefore they can be modified according to each professional's preferences. If the time is shorter than the appropriate one, the product could appear raw inside. If the cooking time is much longer, the piece could dry up.

FINISH AND DECORATION

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

The most used decoration products are:

- * Egg: many products are painted with egg prior to their cooking so that they reach an attractive gold colour during baking.
- * Jelly: it is applied after baking to provide the product with a brighter and more attractive appearance. It also helps toppings to stay fixed to the piece.
- * Sweet toppings: black or white chocolate noodles, glazed sugar, grated coconut, chocolate coverage, candied fruit, crocanti, etc.
- * Savoury toppings: Almonds, pine-nuts, oregano, sesame, grated cheese, sliced mushrooms, poppy seeds, etc.

Once the product has been thawed, it cannot be refrozen.

ICONS:



CHARACTERISTICS



CERTIFICATES:



Our Bread and Pastry products manufactured in the plant located in Albuixech (C/Fila) and Enguera follow IFS v6.1 and BRC v8 Certification Standards. In addition, the products manufactured in the plant in Alberique are certified in IFS v6.1, and those manufactured in the plant in Morero are certified in BRC v8.

Our production plants in Enguera and Palencia, under the membership of Panamar Bakery Group, are members of the RSPO (Roundtable on Sustainable Palm Oil)



ES-ECO-023-MA
Agricultura UE

The Ecological products produced at our plant in Albuixech (C/Noria) are certified by It ensures that our organic products have been produced or processed according to the standards of organic farming



Panamar

BAKERY_GROUP.

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