

Panamar
BAKERY_GROUP.



English Version

2021

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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, today Panamar Bakery 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 unrepeatable 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

TWO 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.

RECIPE

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.





ARTISAN CROISSANT

	🍷	⚙️	✂️	📦	🚚	💧	🔥	🕒 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



ARTISAN CROISSANT

	🍷	⚙️	✂️	📦	🚚	💧	🔥	🕒 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

RtB Ready to Bake
delicium
BUTTER

Yellow Crumb



13256 📦
Ferm. Butter Suprême
Croissant 100g



13279 📦
Ferm. Butter Suprême
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

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



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



12138
Mini Margarine Straight Croissant 30g



12235
Margarine Straight Croissant 75g



1261
Mini Margarine Straight Croissant 22g

RtP Ready to Prove
delicium
BUTTER



12593
Mini Butter Croissant 25g

The straight croissant is a versatile product, it adapts to the type of customers and the moments of consumption. Try different fillings, sweet and savoury, and decorations.



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



STRAIGHT CROISSANTS

	🍞	⚙️	✂️	📦	🚚	💧	🕒	🔥 180°C
12140	45 g	RtB	9 cm	132	56	30 min	13-16 min	
12554	22 g	RtB	7,3 cm	280	56	30 min	12-15 min	
13920	95 g	RtB	12,5 cm	45	48	30 min	15-18 min	
12180	30 g	RtB	7,5 cm	220	*50	30 min	12-15 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	

(*1/2 pallet)

RtB Ready to Bake
classics
MARGARINE



12140
Ferm. Straight Croissant 45g



13920
Ferm Choco Bar Croissant 95g



12607
Ferm. Mini Straight Croissant with butter 45g



12554
Ferm. Straight Mini Croissant 22g



12180
Ferm. Mini Chocolate Croissant 30g



12658
Ferm. Mini Straight Croissant with butter 25g



RtB Ready to Bake
delicium
BUTTER

PREMIUM MARGARINE



12970
Ferm. Suprême Butter Croissant 90g



13916
Ferm. Suprême 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

* We have croissants with a lower percentage of butter. Request the codes:
13308 Ferm. Straight Butter Croissant 70g (18%)
13309 Ferm. Straight Butter Croissant 60g (18%)



STRAIGHT CROISSANTS

	🍷	⚙️	✂️	📦	🚚	🌡️	🕒 180°C
13688	90 g	RtB	12 cm	50	*40	30 min	15-18 min
12299	25 g	RtB	6,5 cm	320	56	20-30 min	13-15 min
13917	90 g	RtB	12 cm	68	56	30 min	15-18 min (*1/2 pallet)

	🍷	⚙️	✂️	📦	🚚	🌡️	🕒 180°C
12437	80 g	RtB DECO	13 cm	80	56	30 min	15-18 min
12396	30 g	RtB DECO	7,7 cm	120	*50	20-30 min	13-16 min
13724	90 g	RtB DECO	12 cm	50	*40	30-40 min	15-17 min
13718	75 g	RtB DECO	11,5 cm	70	56	30 min	15-18 min (*1/2 pallet)

RtB Ready to Bake
delicium
**BUTTER
FILLED**



13688 📦
Supreme Ferm. Chocolate Bomb
Croissant 90g
Filled with cocoa cream with hazelnuts.
Cocoa crumb.



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



12437 📦 ✨
Ferm. Multigrain Butter
Croissant 80g



13724 📦 ✨
Ferm. Butter Suprême
Multigrain Cocoa Croissant 90g



12299 📦
Ferm. Mini Chocolate Butter
Croissant 25g
Filled with cocoa cream with hazelnuts.

Our and cocoa cream and hazelnut-filled
croissants are a real treat for chocolate
lovers. Its puff pastry made with butter
melts in your mouth it's irresistible.



12396 📦 ✨
Ferm. Mini Butter Multigrain
Croissant 30g



13718 📦 ✨
Ferm. Butter Suprême
Chochips Chocolate
Croissant 75g



CONES

	🍷	⚙️	✂️	📦	🚚	🌡️	🕒 180°C
12436	120 g	RtP	15,8 cm	60	*50	-	80-90 min 14-16 min
12201	40 g	RtP	7 cm	8 Kg	*50	-	60 min 13-15 min
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)

RtP Ready to Prove
classics
MARGARINE



12436
Chocolate Cone 120g



13063
Ferm. Extra Chocolate
Cone 55g



12201
Mini Chocolate Cone 40g



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

We present our pains au chocolat, 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.

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



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)

	🍞	⚙️	✂️	📦	🚚	🌡️	🕒 180°C
130091	118 g	RtB DECO	12,5cm	70	56	30 min	15-18 min
130092	120 g	RtB DECO	12,5cm	70	56	30 min	15-18 min
13722	90 g	RtB DECO	11,5 cm	55	*40	30 min	14-16 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

new



130091
Decorated Chocolate
Napolitana 118g
Filled with cocoa cream and decorated with chocolate chips and pearl sugar.

new



130092
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



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: angel hair, cream and chocolate cream with hazelnuts.

RtB DECO Ready to Bake Decorated classics
MARGARINE



RtB 12277
Chocolate Puff Pastry Roll 140g



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



6006 ✨
Custard Horseshoe 170g
Decorated with grain sugar.



6007 ✨
Chocolate Horseshoe 170g
Decorated with grain sugar.



12446 ✨
Sweet Pumpkin Puff Pastry Roll 120g
Decorated with grain sugar.



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



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



12337 ✨
Mini Chocolate Horseshoe 27g
Decorated with grain sugar and poppy seeds.

	📏	⚙️	✂️	📦	🚚	💧	🕒 180°C
12277	140 g	RtB	18,5 cm	50	*48	30 min	25-28 min
12446	120 g	RtB DECO	17 cm	70	*50	30 min	25-28 min
3061	120 g	RtB DECO	17 cm	70	100	30 min	25-27 min
12592	120 g	RtB DECO	17 cm	50	*70	30 min	25-28 min
6006	170 g	RtB DECO	24 cm	40	*56	30 min	25-28 min
12447	170 g	RtB DECO	24 cm	40	*48	30 min	25-28 min
6007	170 g	RtB DECO	24 cm	40	*56	30 min	25-28 min
12337	27 g	RtB DECO	6 cm	4 Kg	*50	30 min	18-20 min

(*1/2 pallet)



WHIRLS AND LOOPS

Whirls and Loops, 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.

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



12304 ✨
Butter Loop 30g



12305 ✨
Multigrain Butter Loop 30g

	📏	⚙️	✂️	📦	🚚	💧	🕒 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
12304	30 g	RtB DECO	10 cm	5 Kg	*50	20 min	22-25 min
12305	30 g	RtB DECO	10 cm	5 Kg	*50	20 min	22-25 min

(*1/2 pallet)



CAKES AND TARTS

							180°C
13662	1,4 Kg	RtB	36 cm	4	*56	-	40 min
12442	175 g	RtB	16,5 cm	30	*50	30 min	18-20 min
4016	585 g	RtB	22 cm	10	63	30 min	25-28 min
7043	100 g	RtB	12,5 cm	42	*50	30 min	20-24 min
13193	310 g	RtB	32 cm	22	*20	30 min	23-26 min
13394	285 g	RtB	32 cm	24	*24	30 min	19-21 min
13663	80 g	RtB DECO	13,8 cm	50	*64	-	15-17 min

(*1/2 pallet)

RtB Ready to Bake
classics
MARGARINE



13662 Square Big Apple Cake 1.400g
Filled with custard and a milk touch.



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.

RtB DECO
classics
MARGARINE



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.



13394 Rectangular Nuts Mix Cake 285g
With pumpkin pastry, mix hazelnuts, almonds and walnuts. Includes tray.

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



TRIANGLES AND EXPLOSIONS

							180°C
12459	150 g	RtB	14,5 cm	48	*56	30 min	15-18 min
12448	140 g	RtB	13 cm	66	*50	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
13725	150 g	RtB DECO	22 cm	50	96	20 min	23-25 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)

RtB Ready to Bake
classics
MARGARINE



12459 Danish Chocolate Triangle 150g
Made with croissant dough.

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.



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



12448 Sweet Pumpkin Lattice 140g



13725 Multigrain Cocoa Spike 150g
Decorated with brown flax, golden flax, sunflower seeds and oat flakes.



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



13664 Cocoa Cream Explosion 60g
Decorated with grain sugar.



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



12317 ✨
Maxi Dark Hoops 48 uts 80g



13932 ✨
Maxi Glazed Hoops 70g



13552 ✨
Maxi Sugar Hoops 70g



13331 ✨
Custard-Filled Hoops 75g



13933 ✨
Dark Hoops 33 uts



12300 ✨
Glazed Hoops 48 uts 50g



13553 ✨
Sugar Hoops 55g



13332 ✨
Chocolate Cream-Filled Hoops 75g

Tender from beginning to end!

	📦	⚙️	✂️	📦	🚚	🕒
12317	80 g	RtS	10 cm	48	60	30 min
13933	55 g	RtS	8,5 cm	48	96	20-30 min
12300	50 g	RtS	8,5 cm	48	96	20-30 min
13932	70 g	RtS	9,8 cm	52	64	30 min
13552	70 g	RtS	10 cm	48	60	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	96	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

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

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.



	面	⚙️	✂️	📦	🚚	⏱️
12682	59 g	RtS	8,5 cm	24	128	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)

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
Customizable.



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



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



13319 ✨
Mini Chocolate Cream-Filled
Long Hoops 55g



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

	面	⚙️	✂️	📦	🚚	⏱️
13325	110 g	RtS	20 cm	28	*64	30-45 min
13324	110 g	RtS	20 cm	28	*64	30-45 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	140	20 min

(*1/2 pallet)

BUTTER
delicium



13132 ✨
Brioche Butter Roll 65g

MARGARINE



13144 ✨
Sweet Roll 30g

Brioche are ideal for filling
with sweet and savoury
solutions.

ENSAIMADAS



ENSAIMADAS

	☐	⚙️	✂️	📦	🚚	💧	👤	🕒 180°C
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
12438	50 g	RtP	6,5 cm	6 Kg	*50	-	80-90'	11-13 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
2035	500 g	RtP	26 cm	10	*24	-	180 min	12-14 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	

RtP Ready to Prove
classics
LARD



12585
Large Pastry Ensaimada 95g



12584
Small Pastry Ensaimada 35g

FILLED



2035
Sweet Pumpkin Pastry
Ensaimada 500g
With pumpkin pastry.

FILLED



12438
Small Sweet Pumpkin Pastry
Ensaimada 50g
With pumpkin pastry.



12587
Small Chocolate Pastry
Ensaimada 50g
With cocoa cream.



12586
Small Custard Pastry
Ensaimada 50g
With juicy cream.

RtB Ready to Bake
classics
LARD



13924
Ferm. Small Pastry
Ensaimada 35g



13925
Ferm. Large Pastry
Ensaimada 95g

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

new



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

new



13911 ✨
Red Velvet 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.

new



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

new



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.

	📏	⚙️	✂️	📦	🚚	🕒
🍷 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

(*1/2 pallet)

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.





SPONGE CAKES AND MADELEINES

mama bizcocho

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

RtS Ready to Serve
classics

	📦	⚙️	✂️	🚚	🕒
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
13742	110 g	RtS	8,5 cm	28	*32 60 min
13743	110 g	RtS	8,5 cm	28	*32 60 min
13745	60 g	RtS	8 cm	40	*56 60 min

(*1/2 pallet)



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



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



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



13743 ✨
Walnut Muffin 110g
Covered in nuts and crunchy sugar. Its softness and its light vanilla taste will surprise you.



13742 ✨
Triple Chocolate Muffin 110g
Squares of chocolate on the surface and cocoa dough with black chocolate chips inside. A truly unbeatable triple chocolate experience.



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

DANISH DOUGH





TWIST, BRETZEL AND SNEEKEN

	🍞	⚙️	✂️	📦	🚚	💧	👤	🕒 180°C
12287	110g	RtP	19,5 cm	60	*50	-	90 min	12-14 min
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
LARD



12287
Chocolate Twist 110g
With cocoa cream.

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 ✨
Chocolate 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



13967 📦
Custard Stick 75g



2014 📦
Bread Stick 50g

MARGARINE



13215
Custard Racket 130g

LARD



LpF 12449
Sweet Pumpkin Cake 110g

PREMIUM MARGARINE



13200 📦
Maxi Cocoa Hazelnut Cream Grill 100g



12984 📦
Cocoa Hazelnut Cream Grill



12986 📦
Apple & Cinammon Grill 70g
Pieces of apple inside.



13115 📦
Mini Cocoa Hazelnut Cream Grill 30g



13116 📦
Mini Custard Grill 30g

	🍞	⚙️	✂️	📦	🚚	💧	👤	🕒 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
12984	70 g	RtB	11,5 cm	55	*70	30 min	-	14-16 min
12986	70 g	RtB	11,5 cm	55	*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)



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

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	*64	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



🕒 12481
Pizza Sheet 30x40 cm
675g



12172
Puff Pastry Sheet 48x32 cm
900g



12173
Puff Pastry Sheet 30x40 cm
500g

The bases and sheets are prepared to
make infinite solutions.

SWEET SPECIALTIES



RtS 13746 🕒 ✨
Sugar Bun 250g
Decorated with sprinkled sugar.



13749 🕒 ✨
Sweet Potato Dumpling 45g
With a slight anisised aroma.

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.



PIES MINI PIES



PIES AND MINI PIES

	📏	⚙️	✂️	📦	🚚	🕒	🔥 180°C		📏	⚙️	✂️	📦	🚚	🕒	🔥 180°C	
12998	1,9Kg	RtB	36 cm	7	48	-	70-75 min	🌱	13777	100 g	RtB DECO	18,5 cm	60	*128	60 min	22 min
12699	150 g	RtB	21 cm	50	70	-	15-20 min	🌱	13779	100 g	RtB DECO	18,5 cm	60	*128	60 min	22 min
17011	170 g	RtB	18 cm	32	60	60 min	25-30 min	🌱	13778	100 g	RtB DECO	18,5 cm	60	*128	60 min	22 min
17014	170 g	RtB	18 cm	32	60	60 min	25-30 min		12544	120 g	RtB DECO	15 cm	42	*50	30 min	23-25 min
14012	35 g	RtB	15 cm	168	*70	30 min	20-22 min		12545	120 g	RtB DECO	15 cm	42	*50	30 min	23-25 min
							(*1/2 pallet)								(*1/2 pallet)	

RtB Ready to Bake classics



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



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



17011 📦
Bacon Puff Pastry Pie
170g



17014 📦
Ham & Cheese Puff Pastry Pie
170g



14012 📦
Sausage Stick 35g
We make the Sausage stick with dough of our select pies.



RtB DECO Ready to Bake Decorated classics



13777 📦
Tomato & Tuna Puff Pastry Pie
100g



12544 📦
Spinach & Cheese Puff Pastry Pie
120g



13778 📦
Pizza Puff Pastry Pie 100g



12545 📦
Tomato & Tuna Puff Pastry Pie
120g



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
12499	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
12532	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

(*1/2 pallet)

	🍷	⚙️	✂️	📦	🚚	🌡️	🕒 180°C
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
12695	50 g	RtB	10,5 cm	6,5 Kg	*50	30-40 min	22-24 min
130020	45 g	RtB DECO	9 cm	108	*64	30 min	20-25 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)



CROISSANTS, NAPOLITANAS AND PUFF PASTRIES

	🍷	⚙️	✂️	📦	🚚	🌡️	🕒 180°C
13339	140 g	RtP	13,5 cm	54	*50	-	90 min
21209	140 g	RtB	13 cm	66	56	20-30 min	-
12332	100 g	RtB	12,5 cm	48	56	30 min	-
1058	15 g	RtB	4,5 cm	6 Kg	*50	20 min	-
130093	110 g	RtB DECO	11 cm	60	72	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

RtB Ready to Bake classics



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



12532 Tomato & Tuna Select Pie 125g

new



130090 Tuna and Olives Mini Puff Pastry
With tomato, tuna and olives.

new



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

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 classics

new delicious



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



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

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.



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



13199 Spinach with Cheese Premium Pie 125g
With a light garlic flavor.



13065 Tuna with Onion Premium Pie 125g



12695 Mini Spinach & Cheese Select Pie 50g
With a light garlic flavor.



13497 Mini Tuna & Egg Select Pie 50g



12332 Ferm. Ham & Cheese Croissant 100g



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



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



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

Hojaldritos, sabores individuales:
12637 Mini Ham & Cheese Snack 23g
Decorated with sesame
12639 Mini Tuna Snack 23g
Decorated with peanuts
12638 Mini Sausage Paste Snack 23g
Decorated with whole oat

DANISH DOUGH



GRILLS

RtB

Ready to Bake

delicium
PREMIUM MARGARINE



13270 Maxi Brie & Mushrooms Grill 100g



13271 Maxi Mediterranean Grill 100g
With tuna, tomato 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.

							180°C
13270	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
13271	100 g	RtB	16 cm	40	*70	30 min	14-16 min
13100	30 g	RtB	5,5 cm	132	140	30 min	12-14 min
12981	70 g	RtB	11,5 cm	55	*70	30 min	14-16 min

(*1/2 pallet)

PANINIS



PANINIS

	☒	⚙️	✂️	📦	🚚	💧	🔥 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)

RtB Ready to Bake
delicium



13457
Ham Panini 165g
With tomato, ham, emmental cheese, mozzarella 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.



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.

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.





BAGUETTE PIZZA

	🍷	⚙️	✂️	📦	🚚	🌡️	🕒 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
13103	140 g	RtB	26,5 cm	20	*48	20-30 min	12-14 min
12651	185 g	RtB	14 cm	24	80	30 min	12-15 min

(*1/2 pallet)

RtB Ready to Bake classics



12451
Bacon & Cheese Baguette Pizza 150g



12463
Tuna & Cheese Baguette Pizza 150g



12698
Ham & Cheese Baguette Pizza 150g



13103
Supreme Baguette Pizza 140g



12651
Ham and Cheese Pizza 185g

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



PIZZAS AND OMELETTES

	🍷	⚙️	✂️	📦	🚚	🌡️	🕒 180°C
12126	1300 g	DyH	36,6 cm	4	*48	30 min	14-16 min
12127	1300 g	DyH	36,5 cm	4	*48	30 min	14-16 min
12128	1300 g	DyH	36,5 cm	4	*48	30 min	14-16 min
12521	800 g	DyH	24 cm	10	91	-	*
13192	750 g	DyH	27 cm	10	112	-	*

(*1/2 pallet)
* See instructions on label

RtB Ready to Bake classics



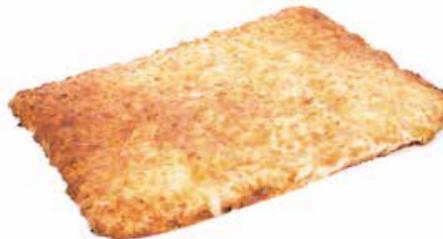
12126
Ham & Cheese Pizza 27x36 1300g



12127
Tuna Pizza 27x36 1300g



12521
Onion & Potato Spanish Omelette 800g



12128
4 Cheeses Pizza 27x36 1300g

Rectangular pizzas are designed so that the portions suit your needs and you maximise the profitability of each piece.



13192
Spanish Omelette Sheet 750g

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

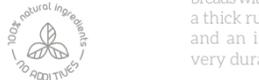
- Loaf
- Family
- Sandwich
- Burger
- Roll
- Mini Roll

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.

Ⓢ PANORIGEN



Our breads with the most history... Artisan breads, with all the care and know-how of expert hands, exceptional ingredients and an extremely long preparation process.

The result is very high-quality breads with an impressive appearance, a thick rustic crust, a dense crumb and an intense flavour, and it is very durable.

Ⓒ 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.

Ⓟ la panacea STONE OVEN



Discover our range of products baked in a 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.

Ⓡ 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 times, which generates the alveolate structure of the crumb and during which the aromas and flavours emerge with slight rustic touches.

Ⓐ 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.

Ⓡ 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.

Ⓒ 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.



BREAD

COUNTRY BREAD



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

Of all our breads, this has the most history. Artisan breads with 100% natural ingredients and stone-ground flour



13534
Country Bread with Buckwheat 3%
550g



13789
Sliced Traditional Country Bread
500g ready to eat



Precui136
Special Pagès 450g



13690
Pazo Country Bread
550g



308
Castilian Round Bread 450g
Castilian dough.



12123
Payes Slice Bread 63g
Slices of 21 x 13,5 cm.



13345
Wheat Country Bread 500g



310
Meiga Round Bread 435g



13542
Sliced Country Bread 800g

	🍞	📏	✂️	📦	🚚	🌡️	🕒 180°C
13682	1800 g	⊙	30 cm	5	24	120 min	15 min
13534	550 g	⊙	38 cm	14	28	90 min	25-30 min
13690	550 g	⊙	22 cm	13	28	90 min	20-25 min
13345	500 g	⊙	28 cm	6	72	30-40 min	25-30 min
13789	500 g	⊙	29 cm	18	28	60 min	-
308	450 g	⊙	19,5 cm	20	28	15-20 min	25-30 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
12123	63 g	⊙	21 cm	88	28	30 min	-
13542	800 g	⊙	25 cm	7	28	45 min	-



WHOLEMEAL BREAD

WHOLE WHEAT FLOUR



new



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.



13684
Panorigen Seeds and Raisins 8% Premium Country Bread 900g
With sesame seeds, sunflower seeds, pumpkin seeds, brown flax, sultanas and oat flakes.



13153
Rye Country Bread 33% 500g



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.



12717
Corn 22% Country Bread 400g



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



13365
Country Bread with Quinoa 7.7% 300g
Made with wheat and rye flour, quinoa and sunflower seeds. High fibre content.

	☞	☞	☞	☞	☞	☞	☞ 180°C
130096	400 g	☞	25 cm	15	48	60 min	20 min
13683	1,8 kg	☞	28 cm	5	24	120 min	15 min
13684	900 g	☞	29 cm	9	36	90 min	15 min
13153	500 g	☞	18,5 cm	6	64	60 min	19-23 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
13365	300 g	☞	26 cm	15	40	25-30 min	16-20 min



CEREALS



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



13537
Spelt Country Bread 85% and with Seeds 340g
Made with spelt flour.



12954
Suprême Cereals and Seeds Country Bread 340g



646
Sliced Premium Country Bread 400g ready to eat



248
Sliced Country Bread with corn 6% and Seeds 17% 300g ready to eat



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.



13678
Country Bread with Nuts 10% 400g



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



© CRISTAL



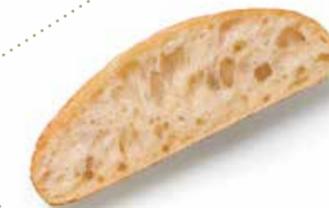
13477
Mediterranean Cristal Bread 300g
With Sourdough.
With Olive Oil.



13798
Campagne Mediterranean Cristal Bread 240g
With Sourdough.
With Olive Oil.



You'll know them by their impressive alveoli.



	面	☉	✂	📦	🚚	🕒	🔥 180°C
13477	300 g	☉	42 cm	20	30	30 min	4-6 min
13798	240 g	☉	42 cm	26	30	30 min	4-6 min
13030	305 g	Ⓟ	45 cm	20	30	30 min	20-25 min
130125	270 g	Ⓟ	45 cm	21	30	20 min	10-12 min
8282	270 g	Ⓟ	45 cm	20	36	15-20 min	20-25 min

Ⓟ la panacea STONE OVEN



13030
Stone Oven Loaf 305g



130125
Aqua Loaf 280g



8282
Meiga Bread 270g
(Handmade)

® RUSTIC BREAD



12113
Super Village Bread 500g



13956
Large Mediterranean Traditional Bread 380g



12105
Village Bread 320g



8378
Large Mediterranean Traditional Baguette 295g



13139
Rustic Aldeana Bread 290g



13958
Mediterranean Galician Bread 275g



8498
Mediterranean Traditional Baguette 270g



8545
Rustic Bread 270g

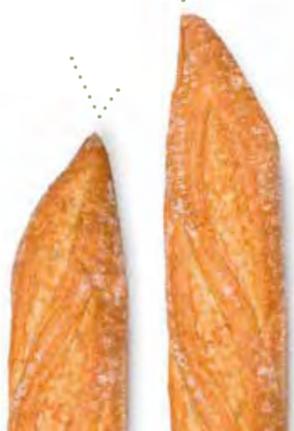


13975
Mediterranean Traditional Bread 265g

	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
8545	270 g	®	46 cm	25	30	30 min	20-25 min
13975	265 g	®	41 cm	24	30	30 min	20-25 min



Their ends...
A hallmark



® RUSTIC BREAD



12398
Natural Bread 350g



8508
Rustic Stick 340g



12467
Gourmet Bread 280g



12468
Ficelle Gourmet Stick 275g



8496
Campagne Bread 265g



303
Serrano Bread 260g
With Olive Oil.



13965
Ciabatta 350g



12912
Candea Loaf 260g

	面	☞	✂	🍞	🚚	🌿	🕒 180°C
12398	350 g	®	50,5 cm	23	28	30 min	20-25 min
8508	340 g	®	54 cm	25	28	30 min	20-25 min
12467	280g	®	41 cm	25	30	30 min	20-25 min
12468	275 g	®	52,5 cm	30	28	30 min	20-25 min
8496	265 g	®	43,5 cm	24	30	30 min	20-25 min
303	260 g	®	44 cm	20	36	20 min	18-23 min
13965	350 g	®	34,5 cm	26	28	30 min	20-22 min
12912	260 g	®	46 cm	25	30	30 min	14-18 min

Ⓐ AURUM



12514
Premium Rustic Loaf 310g
With Sourdough.



12394
Premium Dark Baguette 280g
With Sourdough.

	面	☞	✂	🍞	🚚	🌿	🕒 180°C
12514	310 g	Ⓐ	50 cm	24	28	30 min	17-19 min
12394	280 g	Ⓐ	53 cm	32	28	30 min	17-19 min

	面粉	糖	盐	油	蛋	水	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

	面粉	糖	盐	油	蛋	水	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	20	30 min	17-19 min
12951	280 g	Ⓟ	55 cm	32	28	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

	面粉	糖	盐	油	蛋	水	180°C
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
13149	285 g	Ⓢ	44 cm	28	30	30 min	17-19 min
13962	285 g	Ⓢ	46,5 cm	25	30	20 min	17-18 min
13146	255 g	Ⓢ	56 cm	34	28	30 min	18-20 min
13954	250 g	Ⓢ	56 cm	39	28	30 min	18-20 min
13381	260 g	Ⓢ	41 cm	25	30	20 min	18-23 min
12136	260 g	Ⓢ	42 cm	30	30	30 min	17-19 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.

CLASSIC

new



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



12951
Tradition Baguette with Sourdough
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



8160
Large Loaf 340g



13380
Bakers Loaf 290g



12618
Classic Large Baguette 290g



8494
French Loaf 285g



13149
Bakery Loaf 285g



13962
Long Loaf 285g



13381
Doré Bread 260g



12136
Quarter Loaf 260g



13146
Baguette 255g



13954
Classic Baguette 250g



13080
Salt Free Bread 200g

SALT FREE



WHOLEMEAL BREAD

	面	☞	✂	📦	🚚	🕒	🔥 180°C
13764	240 g	Ⓡ	39 cm	28	30	30 min	15-18 min
13344	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



Ⓡ 13764 Whole Wheat 100% Loaf 240g

Wholemeal bread is higher in fibre, more nutritious and has a greater satiating effect.



Ⓐ 13344 Bread Made with Whole Wheat Flour 50% 350g



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



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



CEREALS



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



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



Ⓟ 12616 Premium Bread With Seeds 16% and Pumpkin Seeds 2% 260g Seeds: golden flax seeds, brown flax seeds, sunflower seeds, pumpkin seeds and poppy seeds. With Sourdough.



12665 Tradition Cereals Loaf 270g



767 Silk Bread 230g

Mountains of flavor



Cereals Mix Healthy and delicious



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
12665	270 g	Ⓟ	51 cm	28	28	30 min	17-19 min



FLAVOR

	面	☞	✂	📦	🚚	🕒	🔥 180°C
767	230 g	Ⓟ	50 cm	36	28	15-20 min	12 min

SANDWICH BREAD



	面	☞	✂	📦	🚚	🌡	🕒 180°C
13314	150 g	Ⓟ	26 cm	46	28	15 min	12-14 min
13265	130 g	Ⓟ	25 cm	50	28	15 min	10-12 min
13754	140 g	Ⓢ	24 cm	45	28	30 min	4-6 min
13797	115 g	Ⓢ	19,5 cm	74	28	60 min	-

	面	☞	✂	📦	🚚	🌡	🕒 180°C
8085	180 g	Ⓡ	30 cm	50	28	30 min	15-20 min
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
12992	130 g	Ⓡ	27,5 cm	30	48	20 min	15-18 min
8218	130 g	Ⓡ	20 cm	30	40	20 min	15-18 min

Ⓟ la panacea
STONE OVEN

Ⓢ CRISTAL



13314
Maxi Meiga Bocata 150g



13754
Cristal Baguette
Mediterranean 140g



13265
Traditional Galician Bocata 130g



13797
Mediterranean Cristal
Bocata 115g

Ⓡ RUSTIC BREAD

SALT FREE



8085
Salt Free Traditional
Bread 180g
Castilian dough.



8359
Natural Bocata 170g



12991
Ciabatta 135g



12469
Gourmet Bocata 135g



8218
Campagne Bocata 130g



12992
Demi-Ciabatta Stick 130g

CRYSTAL
ALUEOLI
6% Olive Oil
Mediterranean flavor!



R RUSTIC BREAD

	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
13042	75 g	Ⓡ	25 cm	90	36	20 min	5 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



🕒 13042
Express Traditional Demi Flute 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

A AURUM



🌱 12490
Premium Rustic Bocata 130g
With Sourdough.

T TRADITION



🌱 130067
Tradition Wheatstalk Bocata 150g



13026
Special Traditional Bocata 150g

C 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 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

C CLASSIC



🌱 345
Frankfurt Bread 90g



🕒 12403
Express Soft Bread with Milk 3% 100g



WHOLEMEAL BREAD

	面粉	尺寸	重量	长度	直径	烘烤时间	180°C
13484	110 g	®	25 cm	60	28	20 min	15-18 min
8548	110 g	®	25 cm	60	28	20 min	15-18 min
13010	75 g	®	19 cm	65	48	20 min	13-15 min
8046	110 g	©	26 cm	65	28	20 min	15-18 min
12253	135 g	®	18 cm	40	36	20 min	18-20 min
12070	190 g	®	27 cm	50	28	20 min	18-20 min
13009	75 g	®	19 cm	65	48	20 min	13-15 min

WHOLE WHEAT FLOUR



® 13484
Wholemeal 100% Rustic Bocata 110g

Up to 3 times more fibre than white bread



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

Up to 3 times more fibre than white bread



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



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



SEEDS AND CEREALS

® RUSTIC BREAD



12253
Rye Bread 51% 135g



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.



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

® RUSTIC BREAD



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



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



13734
Express Cereals Demi Flute 75g
Finished with buckwheat, linseed and sunflower seeds. Fiber source.

® TRADITION



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

Options that make a difference



FLAVOR

	面粉	尺寸	重量	长度	直径	烘烤时间	180°C
13044	75 g	®	25 cm	90	36	20 min	5 min

® RUSTIC BREAD



13044
Demi Flute with Olive 7% 75g
With black olives. Fiber source.

Flutes are ideal to highlight filling



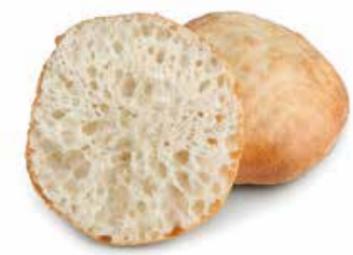
BURGER



	面	☉	✂	🍳	🚚	🕒	🌡️ 180°C
13799	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	-
13687	85 g	☉	12 cm	45	48	30 min	-
13660	65 g	☉	10 cm	75	28	30 min	-
13064	115 g	☉	13 cm	65	28	20 min	10-12 min

☉ CRISTAL



13799
Cristal Burger Bun 110g
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



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



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

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.



FLAVOR

SOFT



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

Imagine flavors through colors



	面	☺	✂	📦	🚚	🕒	🌡️ 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

ROLL



ROLL



© CRISTAL

	面	☐	✂	📦	🚚	🕒	🔥 180°C
13478	80 g	☉	11 cm	78	30	30 min	4-6 min
12713	70 g	☉	16 cm	60	30	30 min	4-6 min
13753	65 g	☉	12 cm	95	28	30 min	4-6 min



13478
Mediterranean Cristal Bread 140g
With Sourdough.
With Olive Oil.



12713
Catering Mediterranean
Cristal Bocata 70g
With Sourdough.
With Olive Oil.



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

® RUSTIC BREAD



13673
Gourmet Ciabatta 90g



13164
Rhombus 70g



13976
Small Mediterranean Traditional
Bread 50g



12182
Small Farmer Roll 80g



13756
Small Mediterranean
Bread 65g



8363
Small Campagne Bread 50g



13468
Express Traditional Catering
Bread 75g



8008
Ciabatta 60g



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
8008	60 g	☉	11 cm	70	40	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

© CLASSIC



13299
Express Viena Roll 80g



8354
Classic Catering Bread 60g



8004
Mini Demi-Baguettes 50g



12595
Catering Bocata 80g



8007
Small Catering Bread 50g



12649
Andalusian Mollete 70g



12687
Mini Flute 50g

	面	☐	✂	📦	🚚	🕒	🔥 180°C
13299	80 g	☉	10,5 cm	90	30	20 min	5-7 min
12595	80 g	☉	12 cm	50	40	20 min	15-18 min
12649	70 g	☉	10 cm	90	28	30 min	-
8354	60 g	☉	12 cm	65	64	20 min	12-15 min
8007	50 g	☉	10 cm	80	48	20 min	10-15 min
12687	50 g	☉	16 cm	64	64	15 min	7-9 min
8004	50 g	☉	14 cm	80	40	20 min	10-15 min

A great variety available to you





WHOLEMEAL ROLLS

	面粉	咖啡	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

WHOLE WHEAT FLOUR



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



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

What's more, our 25% wholemeal breads contain additional wheat bran, which makes them higher in fibre.



SEEDS AND CEREALS

	面粉	咖啡	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

Ⓡ RUSTIC BREAD



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

Ⓣ TRADITION



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

☉ CLASSIC



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



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

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 BREAD



12020
Payesito 45g



8464
Mini Mediterranean
Traditional Roll 40g



13538
Small Ciabattina 40g



798
Express XL Joeslito 35g



13467
Express Traditional
Mini Catering Bread 35g

	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
13045	40 g	®	13 cm	90	56	20 min	4-5 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
13476	35 g	®	5,5 cm	98	64	15-20 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



13045
Express Traditional Mini Flute
40g



13476
Small Ciabattina 35g



799
Express Joeslito 25g

© CLASSIC



12067
Express Demi-Baguette 40g



13505
Express Round Small Roll 40g



8161
Canapé Bread 30g



12594
Basque Roll 35g



12647
Andalusian Mini Mollete 38g

	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	-
8161	30 g	©	8,5 cm	100	64	20 min	10-15 min

It has a very thin crust and a soft
crumb



Ideal for preparing mini rolls

	面	☐	✂	📦	🚚	🌱	🕒 180°C
12597	40 g	©	11.5 cm	85	64	20 min	10-15 min
13046	40 g	®	13 cm	90	56	20 min	4-5 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	-



WHOLEMEAL BREAD

WHOLE WHEAT FLOUR



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

Ideal to add a touch of originality to the table



SEEDS AND CEREALS

® RUSTIC BREAD



13046
Express Cereals Mini Flute 40g
Finished with buckwheat, linseed and sunflower seeds. Source of fibre.

© CLASSIC



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



13472
Express Cereals Small Roll 40g



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



FLAVOR

© CLASSIC



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

	面	☐	✂	📦	🚚	🌱	🕒 180°C
13470	36.5 g	©	7 cm	80	64	20 min	-



VITAE

MINI ROLL

OTHER BREAD



VITAE

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



SLICED SANDWICH BREAD

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.

							180°C
12166	800 g	28 cm	8	42	45-60 min	-	
12167	800 g	28 cm	8	42	45-60 min	-	
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	-	



12766
Classic Country Bread Vitae 500g



12726
Rye 31% Country Bread Vitae 500g

Breads made using a painstaking artisan process with 100% natural ingredients, sourdough and baked in a stone oven.



12749
Grains and Seeds Country Bread Vitae 500g
With raisins, seeds (sesame, sunflower, brown linseed, pumpkin) and cereales: wheat and oat.



12751
Spelt 81% Country Bread Vitae 500g.
Made from spelt flour.



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



13389
Small Baguette Gluten-free 105g



13390
Small Roll Gluten-free 66g



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



13286
Gluten Free Burger 80g
Finished with lin seed.

OTHER BREAD

OTHER BREAD

CROISSANTS

ARTISAN CROISSANT

	Range	Recipe	🍰	📦	🚚	Pag.	
1214	Traditional Lard Croissant 90g	RtP classics	Lard	90	64	50	4
12204	Traditional Lard Croissant 65g	RtP classics	Lard	65	81	50	4
12431	Traditional Mini Lard Croissant 22g	RtP classics	Lard	22	4 Kg	70	4
13112	Traditional Marg Croissant 120g	RtP classics	Mrgar	120	45	50	4
1217	Traditional Marg Croissant 90g	RtP classics	Mrgar	90	64	50	4
12200	Traditional Mini Marg Croissant 25g	RtP classics	Mrgar	25	210	50	4
13919	Ferm. Traditional Lard Croissant 90g	RtB classics	Lard	90	54	56	5
12309	Ferm. Margarine Traditional Croissant 120g	RtB classics	Mrgar	120	40	56	5
13922	Ferm. Margarine Traditional Croissant 90g	RtB classics	Mrgar	90	54	56	5
13256	Ferm. Butter Suprême Croissant 100g	RtB delicium	Butt	100	50	56	5
13279	Ferm. Butter Suprême Croissant 80g	RtB delicium	Butt	80	60	56	5
12205	Traditional Mini Butter Croissant 22g	RtB delicium	Butt	22	4 Kg	70	5

STRAIGHT CROISSANTS

	Range	Recipe	🍰	📦	🚚	Pag.	
12179	Classic Margarine Straight Croissant 100g	RtP classics	Mrgar	100	60	50	6
12235	Margarine Straight Croissant 75g	RtP classics	Mrgar	75	94	50	6
12138	Mini Margarine Straight Croissant 30g	RtP classics	Mrgar	30	231	50	6
1261	Mini Margarine Straight Croissant 22g	RtP classics	Mrgar	22	318	50	6
12593	Mini Butter Croissant 25g	RtP delicium	Butt	25	282	50	6
12140	Ferm. Straight Croissant 45g	RtB classics	Mrgar	45	132	56	7
12554	Ferm. Straight Mini Croissant 22g	RtB classics	Mrgar	22	280	56	7
13920	Ferm. Choco Bar Croissant 95g	RtB classics	Mrgar	95	45	48	7
12180	Ferm. Mini Chocolate Croissant 30g	RtB classics	Mrgar	30	220	50	7
12607	Ferm. Mini Straight Croissant with butter 45g	RtB classics	Mrgar+	45	132	56	7
12658	Ferm. Mini Straight Croissant with butter 25g	RtB classics	Mrgar+	25	280	56	7
12970	Ferm. Suprême Butter Croissant 90g	RtB delicium	Butt	90	70	56	7
13916	Ferm. Suprême Butter Croissant 70g	RtB delicium	Butt	70	55	48	7
13934	Ferm. Suprême Butter Croissant 60g	RtB delicium	Butt	60	60	48	7
13308	Ferm. Straight Butter Croissant 70g	RtB delicium	Butt	70	40	50	7
13309	Ferm. Straight Butter Croissant 60g	RtB delicium	Butt	60	55	50	7
13918	Suprême Mini Butter Croissant 25g	RtB delicium	Butt	25	300	64	7
12177	Mini Classic Butter Croissant 25g	RtB delicium	Butt	25	282	50	7
12221	Micro Butter Croissant 12g	RtB delicium	Butt	12	5 Kg	70	7
13688	Supreme Ferm. Chocolate Bomb Croissant 90g	RtB delicium	Butt	90	50	40	8
13917	Ferm. Choco Straight Butter Croissant 90g	RtB delicium	Butt	90	68	56	8
12299	Ferm. Mini Chocolate Butter Croissant 25g	RtB delicium	Butt	25	320	56	8
13718	Ferm. Butter Suprême Chocochips Chocolate Croissant 75g	RtB DECO delicium	Butt	75	70	56	8
13724	Ferm. Butter Suprême Multigrain Cocoa Croissant 90g	RtB DECO delicium	Butt	90	50	40	8
12437	Ferm. Multigrain Butter Croissant 80g	RtB DECO delicium	Butt	80	80	56	8
12396	Ferm. Mini Butter Multigrain Croissant 30g	RtB DECO delicium	Butt	30	120	50	8

CONES

CONES

	Range	Recipe	🍰	📦	🚚	Pag.	
12436	Chocolate Cone 120g	LpF classics	Mrgar	120	60	50	9
12201	Mini Chocolate Cone 40g	LpF classics	Mrgar	40	8 Kg	50	9
13921	Ferm. Mini Chocolate Cone 40g	DyH classics	Mrgar	40	210	56	9
13063	Ferm. Extra Chocolate Cone 55g	DyH classics	Mrgar	55	4 Kg	70	9

NAPOLITANAS

NAPOLITANAS

	Range	Recipe	🍰	📦	🚚	Pag.	
12151	Large Chocolate Napolitana 135g	RtP classics	Mrgar	135	54	50	11
12152	Large Custard Napolitana 135g	RtP classics	Mrgar	135	54	50	11
12591	Custard Napolitana 115g	RtP classics	Mrgar	115	66	50	11
13306	Chocolate Napolitana 115g	RtP classics	Mrgar	115	66	50	11
12156	Ferm. Super Chocolate Napolitana 135g	RtB classics	Mrgar	135	48	56	11
21176	Ferm. Custard Napolitana 115g	RtB classics	Mrgar	115	70	56	11
21178	Ferm. Chocolate Napolitana 115g	RtB classics	Mrgar	115	70	56	11
12153	Ferm. Custard Napolitana 95g	RtB classics	Mrgar	95	72	56	11
12155	Ferm. Chocolate Napolitana 95g	RtB classics	Mrgar	95	72	56	11
12212	Half Simply Chocolate Napolitana 50g	RtB classics	Mrgar	50	120	50	12
12213	Half Simply Custard Napolitana 50g	RtB classics	Mrgar	50	120	50	12
12174	Mini Chocolate Napolitana 20g	RtB classics	Mrgar	20	345	50	12
12175	Mini Custard Napolitana 20g	RtB classics	Mrgar	20	345	50	12
130091	Decorated Chocolate Napolitana 118g	RtB DECO classics	Mrgar	118	70	56	12
130092	Decorated Custard Napolitana 120g	RtB DECO classics	Mrgar	120	70	56	12
13722	Custard and Cacao Butter Napolitana 90g	RtB DECO delicium	Butt	90	55	40	12

SWEET PUFF PASTRIES

PUFF PASTRY ROLL AND HORSESHOES

	Range	Recipe	🍰	📦	🚚	Pag.	
12277	Chocolate Puff Pastry Roll 140g	RtB classics	Mrgar	140	50	48	14
3061	Chocolate Puff Pastry Roll 120g	RtB DECO classics	Mrgar	120	70	100	14
12446	Sweet Pumpkin Puff Pastry Roll 120g	RtB DECO classics	Mrgar	120	70	50	14
12592	Custard Puff Pastry Roll 120g	RtB DECO classics	Mrgar	120	50	70	14
6006	Custard Horseshoe 170g	RtB DECO classics	Mrgar	170	40	56	14
6007	Chocolate Horseshoe 170g	RtB DECO classics	Mrgar	170	40	56	14
12447	Sweet Pumpkin Horseshoe 170g	RtB DECO classics	Mrgar	170	40	48	14
12337	Mini Chocolate Horseshoe 27g	RtB DECO classics	Mrgar	27	4 Kg	50	14

WHIRLS AND LOOPS

	Range	Recipe	🍰	📦	🚚	Pag.	
3052	Puff Pastry Double Whirl 110g	RtB DECO classics	Mrgar	110	72	48	15
12444	Small Puff Pastry Double Whirl 20g	RtB DECO classics	Mrgar	20	6 Kg	50	15
12306	Small Butter & Multigrain Double Whirl 30g	RtB DECO classics	Butt	30	5,5 Kg	70	15
3015	Small Butter & Honey Double Whirl 20g	RtB DECO classics	Butt	20	5 Kg	96	15
12304	Butter Loop 30g	RtB DECO classics	Butt	30	5 Kg	50	15
12305	Multigrain Butter Loop 30g	RtB DECO classics	Butt	30	5 Kg	50	15

CAKES

	Range	Recipe	🍰	📦	🚚	Pag.	
13662	Square Big Apple Cake 1.400g	RtB classics	Mrgar	1,4 kg	4	56	16
4016	Round Apple Cake 585g	RtB classics	Mrgar	585	10	63	16
13193	Rectangular Apple Pie 310g	RtB classics	Mrgar	310	22	20	16
13394	Rectangular Nuts Mix Cake 285g	RtB classics	Mrgar	285	24	24	16
12442	Puff Pastry Apple Tart 175g	RtB classics	Mrgar	175	30	50	16
7043	Oval Puff Pastry Apple Tart 100g	RtB classics	Mrgar	100	42	50	16
13663	Crunchy Apple Tart 80g	RtB DECO classics	Mrgar	80	50	64	16

TRIANGLES, EXPLOSIONS, LATTICE AND SPIKE

	Range	Recipe	🍰	📦	🚚	Pag.	
12448	Sweet Pumpkin Lattice 140g	RtB classics	Mrgar	140	66	50	17
12459	Danish Chocolate Triangle 150g	RtB classics	Mrgar	150	48	56	17
6076	Chocolate Puff Triangle 120g	RtB DECO classics	Mrgar	120	48	50	17
12265	Chocolate Puff Pastry Pie 150g	RtB DECO classics	Mrgar	150	35	50	17
12266	Custard Puff Pastry Pie 150g	RtB DECO classics	Mrgar	150	35	50	17
13664	Cocoa Cream Explosion 60g	RtB DECO classics	Mrgar	60	80	56	17
13665	Custard Cream with Milk Explosion 60g	RtB DECO classics	Mrgar	60	80	56	17
13725	Multigrain Cocoa Spike 150g	RtB DECO classics	Mrgar	150	50	48	17

HOOPS

HOOPS

	Range	Recipe	🍰	📦	🚚	Pag.
12317	Maxi Dark Hoops 48 uts 80g	RtS classics	80	48	60	19
13932	Maxi Glazed Hoops 70g	RtS classics	70	52	64	19
13552	Maxi Sugar Hoops 70g	RtS classics	70	48	60	19
12300	Glazed Hoops 48 uts 50g	RtS classics	50	48	96	19
13553	Sugar Hoops 55g	RtS classics	55	48	96	19
13933	Dark Hoops 33 uts	RtS classics	55	48	96	19
13331	Custard-Filled Hoops 75g	RtS classics	75	36	64	19
13332	Chocolate Cream-Filled Hoops 75g	RtS classics	75	36	64	19
12682	Croc & Hazelnut Hoop 59g	RtS classics	59	24	128	20
13123	Super Pink Hoops 55g	RtS classics	55	36	64	20
13188	Mini White Drizzle Hoops 38g	RtS classics	38	60	128	20
13699	Mini Sugar Hoops 35g	RtS classics	35	80	104	20
13935	Mini Dark Hoops 75 uts 30g	RtS classics	30	80	96	20
13936	Mini Glazed Hoops 75 uts 30g	RtS classics	30	80	96	20
13125	Crunchy Mix Hoops 55g	RtS classics	55	36	64	20
13126	Super Dark Hoops 55g	RtS classics	55	36	64	20
13186	Mini Dark Drizzle Hoops 34g	RtS classics	34	60	128	20
13187	Mini Pink Drizzel Hoops 34g	RtS classics	34	60	128	20

BALL HOOPS AND LONG HOOPS

	Range	Recipe	🍰	📦	🚚	Pag.
13335	Customizable Chocolate Cream-Filled Ball Hoops 95g	DyL classics	95	24	64	21
13336	Customizable Custard-Filled Ball Hoops 95g	DyL classics	95	24	64	21
13318	Chocolate Cream-Filled Ball Hoops 95g	DyL classics	95	24	64	21
13321	Custard-Filled Ball Hoops 95g	DyL classics	95	24	64	21
13317	Mini Chocolate Cream-Filled Ball Hoops 50g	DyL classics	50	60	64	21
13320	Mini Custard-Filled Ball Hoops 50g	DyL classics	50	60	64	21
13324	Custard-Filled Long Hoops	DyL classics	110	28	64	21
13325	Chocolate Cream-Filled Long Hoops	DyL classics	110	28	64	21
13326	Mini Chocolate Iced Long Hoops 60g	DyL classics	60	60	64	21
13319	Mini Chocolate Cream-Filled Long Hoops 55g	DyL classics	55	60	64	21
13323	Mini Custard-Filled Long Hoops 55g	DyL classics	55	60	64	21

BRIOCHE

BRIOCHE

	Range	Recipe	🍰	📦	🚚	Pag.	
13144	Sweet Roll 30g	RtS classics	Mrgar	30	35	140	21
13132	Brioche Butter Roll 65g	RtS delicium	Butt	65	40	56	21

ENSAIMADAS

ENSAIMADAS

	Range	Recipe	🍰	📦	🚚	Pag.	
2035	Sweet Pumkin Pastry Ensaimada 500g	RtP classics	Lard	500	10	24	23
12585	Large Pastry Ensaimada 95g	RtP classics	Lard	95	66	50	23
12438	Small Sweet Pumpkin Pastry Ensaimada 50g	RtP classics	Lard	50	6 kg	50	23
12586	Small Custard Pastry Ensaimada 50g	RtP classics	Lard	50	6 kg	50	23
12587	Small Chocolate Pastry Ensaimada 50g	RtP classics	Lard	50	6 kg	50	23
12584	Small Pastry Ensaimada 35g	RtP classics	Lard	35	6 kg	50	23
12659	Pastry Ensaimada 105g	RtB classics	Lard	110	45	50	23
13925	Ferm. Large Pastry Ensaimada 95g	RtB classics	Lard	95	77	56	23
13924	Ferm. Small Pastry Ensaimada 35g	RtB classics	Lard	35	150	48	23

MAMÁ BIZCOCHO

SPONGE CAKES AND MUFFINS

	Range	Recipe	🍰	📦	🚚	Pag.
13909	Choco Bomb Filled Muffin 110g	RtS delicium	110	20	144	25
13910	Passion Red Filled Muffin 110g	RtS delicium	110	20	144	25
13911	Red Velvet Filled Muffin 110g	RtS delicium	110	20	144	25
13912	Carrot Cake Filled Muffin 95g	RtS delicium	95	20	144	25
13739	Sugar Sponge Cake 1,8 Kg	RtS classics	1,8 kg	2	56	26
13740	Triple Chocolate Sponge Cake 1,8 Kg	RtS classics	1,8 kg	2	56	26
13741	Pumpkin Sponge Cake 1,8 Kg 1800g	RtS classics	1,8 kg	2	56	26
13743	Walnut Muffin 110g	RtS classics	110	28	32	26
13742	Triple Chocolate Muffin 110g	RtS classics	110	28	32	26
13745	Homemade Madeleines 60g	RtS classics	60	40	56</	

DANISH DOUGH

	Range	Recipe	🍞	📄	🚚	Pag.	
13200	Maxi Cocoa Hazelnut Cream Grill 100g	classics	Mrgar+	100	40	70	29
12984	Cocoa Hazelnut Cream Grill	classics	Mrgar+	70	55	70	29
12986	Apple & Cinammon Grill 70g	classics	Mrgar+	70	55	70	29
13115	Mini Cocoa Hazelnut Cream Grill 30g	classics	Mrgar+	30	132	70	29
13116	Mini Custard Grill 30g	classics	Mrgar+	30	132	70	29
12339	Chocolate Bretzel 125g	classics	Mrgar	125	40	50	28
12340	Custard Bretzel 125g	classics	Mrgar	125	40	50	28

SHEETS

	Range	Recipe	🍞	📄	🚚	Pag.	
12222	Margarine Croissant Dough 90g	classics	Mrgar	90	50	31	
12171	Puff Pastry Sheet 60x40 900g	classics	Mrgar	900	10	44	31
12172	Puff Pastry Sheet 48x32 900g	classics	Mrgar	900	12	40	31
12173	Puff Pastry Sheet 30x40 500g	classics	Mrgar	500	17	48	31
12481	Pizza Sheet 30x40 675g	classics	Mrgar	675	12	48	31

SWEET SPECIALTIES

	Range	Recipe	🍞	📄	🚚	Pag.	
13749	Sweet Potato Dumpling 45g	classics	Otros	45	108	64	31
13746	Sugar Bun 250g	classics	Otros	250	6	24	31

PIES

	Range	Recipe	🍞	📄	🚚	Pag.
12998	Galician Pie with Tuna 1900g	classics	1900	7	48	35
12699	Small Galician Pie with Tuna 150g	classics	150	50	70	35
13777	Tomato & Tuna Puff Pastry Pie 100g	classics	100	60	128	35
13778	Pizza Puff Pastry Pie 100g	classics	100	60	128	35
13779	Ham & Cheese Puff Pastry Pie 100g	classics	100	60	128	35
12544	Spinach & Cheese Puff Pastry Pie 120g	classics	120	42	50	35
12545	Tomato & Tuna Puff Pastry Pie 120g	classics	120	42	50	35
17011	Bacon Puff Pastry Pie 170g	classics	170	32	60	35
17014	Ham & Cheese Puff Pastry Pie 170g	classics	170	32	60	35
12498	Pisto Select Pie 125g	classics	125	44	50	36
12499	Chicken Select Pie 125g	classics	125	44	50	36
12532	Tomato & Tuna Select Pie 125g	classics	125	44	50	36
13065	Tuna with Onion Premium Pie 125g	classics	125	44	50	36
13183	Argentina Premium Pie 125g	classics	125	44	50	36
13199	Spinach with Cheese Premium Pie 125g	classics	125	44	50	36
12693	Mini Pisto Select Pie 50g	classics	50	65 Kg	50	36
12694	Mini Tomato & Tuna Select Pie 50g	classics	50	65 Kg	50	36
12695	Mini Spinach & Cheese Select Pie 50g	classics	50	65 Kg	50	36
13497	Mini Tuna & Egg Select Pie 50g	classics	50	65 Kg	50	36
130090	Tuna and Olives Mini Puff Pastry	classics	45	108	64	36
130020	Black Sausage Pastry Pie 45g	classics	45	108	64	36
14012	Sausage Stick 35g	classics	35	168	70	35

CROISSANTS

	Range	Recipe	🍞	📄	🚚	Pag.	
12332	Ferm. Ham & Cheese Croissant 100g	classics	Mrgar	100	48	56	37
14007	Assorted Traditional Mini Croissants 30g	classics	Mrgar	30	192	50	37

NAPOLITANAS

	Range	Recipe	🍞	📄	🚚	Pag.	
13339	Ham & Cheese Napolitana 140g	classics	Mrgar	140	54	50	37
21209	Ferm. Ham & Cheese Napolitana 140g	classics	Mrgar	140	66	56	37
1058	Assorted Mini Napolitanas 15g	classics	Mrgar	15	6 Kg	50	37
130093	Supreme Ham & Cheese Napolitana 110g	delicium	Mrgar	110	60	72	37
12625	Assorted Mini Snack 23g	classics	Mrgar	23	4,6	70	37
12637	Mini Ham & Cheese Snack 23g	classics	Mrgar	23	4,6	70	37
12638	Mini Sausage Paste Snack 23g	classics	Mrgar	23	4,6	70	37
12639	Mini Tuna Snack 23g	classics	Mrgar	23	4,6	70	37

PUFF PASTRIES

	Range	Recipe	🍞	📄	🚚	Pag.	
12453	Ham & Cheese Puff Triangle 130g	classics	Mrgar	130	48	56	37

DANISH DOUGH

	Range	Recipe	🍞	📄	🚚	Pag.	
13270	Maxi Brie & Mushrooms Grill 100g	delicium	Mrgar+	100	40	70	39
13271	Maxi Mediterranean Grill 100g	delicium	Mrgar+	100	40	70	39
12981	Spinach and Ricotta Grill 70g	delicium	Mrgar+	70	55	70	39
12982	Chicken & Caramelized Onion Grill 70g	delicium	Mrgar+	70	55	70	39
13100	Assorted Savoury Mini Grills 30g	delicium	Mrgar+	30	132	140	39

PANINIS, PIZZAS AND OMELETTES

	Range	Recipe	🍞	📄	🚚	Pag.
13457	Ham Panini 165g	delicium	165	22	40	41
13458	Suprême Panini 165g	delicium	165	22	40	41
13459	4 Cheese Panini 165g	delicium	165	22	40	41
13460	Tuna Panini 165g	delicium	165	22	40	41
13461	Bacon Panini 165g	delicium	165	22	40	41
12451	Bacon & Cheese Baguette Pizza 150g	classics	150	20	48	42
12463	Tuna & Cheese Baguette Pizza 150g	classics	150	20	48	42
12698	Ham & Cheese Baguette Pizza 150g	classics	150	20	48	42
13103	Supreme Baguette Pizza 140g	classics	140	20	48	42
12126	Ham & Cheese Pizza 27x36 1300g	classics	1,3 kg	4	48	42
12127	Tuna Pizza 27x36 1300g	classics	1,3 kg	4	48	42
12128	4 Cheeses Pizza 27x36 1300g	classics	1,3 kg	4	48	42
12481	Pizza Sheet 30x40 675g	classics	675	12	48	42
12651	Ham and Cheese Pizza 185g	classics	185	24	80	42
12521	Onion & Potato Spanish Omelette 800g	classics	800	10	91	42
13192	Spanish Omelette Sheet 750g	classics	750	10	112	42

COUNTRY BREAD

	Range	Recipe	🍞	📄	🚚	Pag.		
13682	Panorigen Classic Premium Country Bread 1,8 Kg	classics	Panorigen	1800	30	5	24	47
13542	Sliced Country Bread 800g	classics	La Panacea	800	25	7	28	47
13534	Country Bread with Buckwheat 3% 550g	classics	La Panacea	550	38	14	28	47
13690	Pazo Country Bread 550g	classics	La Panacea	550	22	13	28	47
13345	Wheat Country Bread 500g	classics	La Panacea	500	28	6	72	47
13789	Sliced Traditional Country Bread 500g ready to eat	classics	La Panacea	500	29	18	28	47
308	Castilian Round Bread 450g	classics	La Panacea	450	19,5	20	28	47
PRECUI136	Special Pagès 450g	classics	La Panacea	450	21	15	28	47
310	Meiga Round Bread 435g	classics	La Panacea	435	21	15	28	47
12123	Payes Slice Bread 63g	classics	La Panacea	63	21	88	28	47

WHOLEMEAL BREAD

130096	Whole Garin Country Bread 400g	classics	La Panacea	400	25	15	48	48
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SEEDS AND CEREALS

13683	Panorigen Rye Premium Country Bread 1,8Kg	classics	Panorigen	1800	28	5	24	48
13684	Panorigen Seeds and Raisins 8% Premium Country Bread 900g	classics	Panorigen	900	29	9	36	48
13153	Rye Country Bread 33% 500g	classics	La Panacea	500	18,5	6	64	48
12717	Corn 22% Country Bread 400g	classics	La Panacea	400	17	6	64	48
12908	Cereals Country Bread 400g	classics	La Panacea	400	26	7	64	48
12909	Campagne Country Bread 400g	classics	La Panacea	400	27	7	64	48
646	Sliced Premium Country Bread 400g ready to eat	classics	La Panacea	400	27	14	48	49
13536	Rye Country Bread 51% and with Flax 12% 340g	classics	La Panacea	340	25	15	40	49
13537	Spelt Country Bread 85% and with Seeds 340g	classics	La Panacea	340	26	15	40	49
12954	Suprême Cereals and Seeds Country Bread 340g	classics	La Panacea	340	24	15	40	49
13376	Corn Country Bread 6% and with Seeds 17% 300g	classics	La Panacea	300	26	15	40	49
13365	Country Bread with Quinoa 7,7% 300g	classics	La Panacea	300	26	15	40	48
248	Seed Country Bread with corn 6% and Seeds 17% 300g ready to eat	classics	La Panacea	300	27	18	48	48

FLAVOR

12756	Multifruits Country Bread 500g	classics	La Panacea	500	18,5	6	64	49
13678	Country Bread with Nuts 10% 400g	classics	La Panacea	400	17	10	40	49
13535	Green Olives 23% Country Bread 340g	classics	La Panacea	340	26	15	40	49

FAMILY BREAD

	Range	Recipe	🍞	📄	🚚	Pag.		
13477	Mediterranean Cristal Bread 300g	classics	CRISTAL	300	42	20	30	51
13798	Campagne Mediterranean Cristal Bread 240g	classics	CRISTAL	240	42	26	30	51
13030	Stone Oven Loaf 305g	classics	La Panacea	305	45	20	30	51
13539	Aqua Loaf 280g	classics	La Panacea	280	46	22	30	51
8282	Meiga Bread 270g	classics	La Panacea	270	45	20	36	51
12113	Super Village Bread 500g	classics	Rustic Bread	500	55	18	28	52
13956	Large Mediterranean Traditional Bread 380g	classics	Rustic Bread	380	56,5	21	28	52
12105	Village Bread 320g	classics	Rustic Bread	320	47	22	30	52
8378	Large Mediterranean Traditional Baguette 295g	classics	Rustic Bread	295	57,5	25	28	52

FAMILY BREAD

	Range	Recipe	🍞	📄	🚚	Pag.		
13139	Rustic Aldeana Bread 290g	classics	Rustic Bread	290	53	25	28	52
13958	Mediterranean Galician Bread 275g	classics	Rustic Bread	275	47	23	30	52
8498	Mediterranean Traditional Baguette 270g	classics	Rustic Bread	270	57	31	28	52
8545	Rustic Bread 270g	classics	Rustic Bread	270	46	25	30	52
13975	Mediterranean Traditional Bread 265g	classics	Rustic Bread	265	41	24	30	52
13965	Ciabatta 350g	classics	Rustic Bread	350	34,5	26	28	53
12398	Natural Bread 350g	classics	Rustic Bread	350	50,5	23	28	53
8508	Rustic Stick 340g	classics	Rustic Bread	340	54	25	28	53
12467	Gourmet Bread 280g	classics	Rustic Bread	280	41	25	30	53
12468	Ficelle Gourmet Stick 275g	classics	Rustic Bread	275	52,5	30		

FAMILY BREAD

CEREALS

											Pag.
13676	Aqua Bread with Seeds 330g	La Panacea	330	41	22	30	56				
12419	Premium 5 Seeds Loaf 300g	Aurum	300	42	25	30	57				
12616	Premium Bread With Seeds 16% and Pumpkin Seeds 2% 260g	Aurum	260	40	27	30	57				
12665	Tradition Cereals Loaf 270g	Tradition	270	51	28	28	57				

FLAVOR

											Pag.
767	Silk Bread 230g	Tradition	230	50	36	28	57				

SANDWICH BREAD

TRADITIONAL

												Pag.
13754	Cristal Baguette Mediterranean 140g	CRISTAL	140	24	45	28	59					
13797	Mediterranean Cristal Bocata 115g	CRISTAL	115	19,5	74	28	59					
13314	Maxi Meiga Bocata 150g	La Panacea	150	26	46	28	59					
13265	Traditional Galician Bocata 130g	La Panacea	130	25	50	28	59					
8359	Natural Bocata 170g	Rustic Bread	170	28	40	28	59					
12469	Gourmet Bocata 135g	Rustic Bread	135	27	60	28	59					
12991	Ciabatta 135g	Rustic Bread	135	22,5	35	48	59					
8218	Campagne Bocata 130g	Rustic Bread	130	20	30	40	59					
12992	Demi-Ciabatta Stick 130g	Rustic Bread	130	27,5	30	48	59					
12527	Traditional Aragonés Bread 185g	Rustic Bread	185	38	26	40	60					
8358	Mediterranean Traditional Bocata 170g	Rustic Bread	170	28,5	40	28	60					
13469	Express Traditional Bocata 135g	Rustic Bread	135	26,5	60	28	60					
8399	Mediterranean Traditional Demi-Baguette 135g	Rustic Bread	135	28	60	28	60					
13957	Catering Mediterranean Traditional Bocata 130g	Rustic Bread	130	25	53	28	60					
13466	Express Tradicional Gourmet Bocata 100g	Rustic Bread	100	21,5	75	28	60					
8480	Gourmet Mediterranean Traditional Bocata 90g	Rustic Bread	90	20	50	40	60					
13004	Small Catering Traditional Bread 75g	Rustic Bread	75	19	71	48	60					
13042	Express Traditional Demi Flute 75g	Rustic Bread	75	25	90	36	60					
12490	Premium Rustic Bocata 130g	Aurum	130	26	60	28	60					
130067	Tradition wheatstalk bocata 150g	Tradition	150	26	50	28	60					
13026	Special Traditional Bocata 150g	Tradition	150	26	50	28	60					
8039	Large Bocata 130g	Classic	130	24	30	40	61					
12596	Classic Express Demi-Baguette 120g	Classic	120	27	70	28	61					
8506	Classic Demi-Baguette 120g	Classic	120	26,5	76	28	61					
8511	Small Roll 100g	Classic	100	18	38	48	61					
8143	Catering Demi-Baguette 80g	Classic	80	19	50	40	61					
8411	Antequeran Mollete Express 110g	Classic	110	17	70	32	61					
743	Andalusian Mollete 100g	Classic	100	12,7	75	28	61					
12403	Express Soft Bread with Milk 3% 100g	Soft	100	21,5	45	40	61					

HEALTHY BREAD

												Pag.
8085	Salt Free Traditional Bread 180g	Tradition	180	30	50	28	59					

WHOLEMEAL BREAD

												Pag.
13484	Wholemeal 100% Rustic Bocata 110g	Rustic Bread	110	25	60	28	62					
8548	Rustic Bocata made with Whole Wheat Flour 25% 110g	Rustic Bread	110	25	60	28	62					
13010	Small Catering Tradit. Bocata made with Whole Wheat Flour 25% 75g	Rustic Bread	75	19	65	48	62					
8046	Demi-Baguette made with Whole Wheat Flour 25% 110g	Classic	110	26	65	28	62					

SEEDS AND CEREALS

												Pag.
12070	9 Cereals and Seeds Bread 190g	Rustic Bread	190	27	50	28	62					
12253	Rye Bread 51% 135g	Rustic Bread	135	18	40	36	62					
13009	Small Seeds Catering Traditional Bocata 75g	Rustic Bread	75	19	65	48	62					
12189	Rye Bread 51% 190g	Rustic Bread	190	31	50	28	63					
12190	Bread with Oat 11% 190g	Rustic Bread	190	31	50	28	63					
130126	Rye 16% and Spelt 3% Bread 130g	Tradition	130	21,5	30	64	63					
13734	Express Cereals Demi Flute 75g	Rustic Bread	75	25	90	36	63					

FLAVOR

												Pag.
13044	Demi Flute with Olive 7% 75g	Rustic Bread	75	25	90	36	63					

BURGER

												Pag.
13799	Cristal Burger Bun 110g	CRISTAL	110	12	66	28	65					
13951	Cristal Burger 80g	CRISTAL	80	9,5	100	28	65					
13952	Pre-cut Cristal Burger 80g	CRISTAL	80	9,5	100	28	65					
13091	Soft Burger Bun 90g	Soft	90	11	48	40	65					
13687	Maxi Brioche Burger Bun 85g	Soft	85	12	45	48	65					
13660	Brioche Burger Bun 65g	Soft	65	10	75	28	65					
13064	Burger Bread 115g	Clásicos	115	13	65	28	65					

SEEDS AND CEREALS

												Pag.
13092	Premium Burger with Sesame 3% 90g	Soft	90	11	48	40	66					
14006	Sesame 2% Burger Bread 84g	Soft	75	12	24	84	66					
13273	Brioche Burger Bun with Seeds 65g	Soft	65	10	50	48	66					

FLAVOR

												Pag.
13022	Party Burger 40g	Soft	40	6	72	80	66					

ROLLS

TRADITIONAL

												Pag.
13478	Mediterranean Cristal Bread 140g	CRISTAL	80	11	78	30	68					
12713	Catering Mediterranean Cristal Bocata 70g	CRISTAL	70	16	60	30	68					
13753	Mediterranean Cristal Roll 65g	CRISTAL	65	12	95	28	68					
13468	Express Traditional Catering Bread 75g	Rustic Bread	75	17	60	40	68					
13756	Small Mediterranean Bread 65g	Rustic Bread	65	15	72	48	68					

												Pag.
13976	Small Mediterranean Traditional Bread 50g	Rustic Bread	50	15	75	48	68					
13673	Gourmet Ciabatta 90g	Rustic Bread	90	10,5	55	48	68					
8008	Ciabatta 60g	Rustic Bread	60	11	70	40	68					
8363	Small Campagne Bread 50g	Rustic Bread	50	11	80	48	68					
13696	Mini Squared Candéal 80g	Rustic Bread	80	10,5	100	30	68					
13164	Rhombus 70g	Rustic Bread	70	14,5	3,5kg	64	68					
12182	Small Farmer Roll 80g	Rustic Bread	80	9,5	96	28	68					
12649	Andalusian Mollete 70g	Classic	70	10	90	28	69					
13299	Express Viena Roll 80g	Classic	80	10,5	90	30	69					
12595	Catering Bocata 80g	Classic	80	12	50	40	69					
8354	Classic Catering Bread 60g	Classic	60	12	65	64	69					
8007	Small Catering Bread 50g	Classic	50	10	80	48	69					
8004	Mini Demi-Baguette 50g	Classic	50	14	80	40	69					
12687	Mini Flute 50g	Classic	50	16	64	64	69					

WHOLEMEAL ROLLS

												Pag.
8509	Small Roll Made with Whole Wheat Flour 25% 75g	Classic	75	17	68	48	70					
28007	Small Roll Made with Whole Wheat Flour 25% 60g	Classic	60	12	65	64	70					

SEEDS AND CEREALS

												Pag.
12630	9 Cereals and Seeds Catering Bread 80g	Rustic Bread	80	16,5	52	64	70					
800	Express Mediterranean Bocata with Corn 4,5% 65g	Rustic Bread	65	17	55	48	70					
130127	Pumpkin Seeds and Multigrain Bread 80g	Tradition	80	17	50	64	70					
12124	7 Cereals and Seeds Mini Flute 50g	Classic	50	16	60	64	70					

MINI ROLLS

TRADITIONAL

												Pag.
13755	Express Mediterranean Mini Cristal Roll	CRISTAL	45	8	125	30	72					
8464	Mini Mediterranean Traditional Roll 40g	Rustic Bread	40	13	100	40	72					
13467	Express Traditional Mini Catering Bread 35g	Rustic Bread	35	13	110	36	72					
12020	Small Farmer Roll 45g	Rustic Bread	45	7,5	65	64	72					
13538	Small Ciabattina 40g	Rustic Bread	40	9,5	130	40	72					
13045	Express Traditional Mini Flute 40g	Rustic Bread	40	13	90	56	72					
798	Express XL Joselito 35g	Rustic Bread										

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.



ICONS:



CHARACTERISTICS:



CERTIFICATES:



Our Bread and Pastry products manufactured in the plants located in Albuixech (C/Fila), Enguera and Vilamalla 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 are members of the RSPO (Roundtable on Sustainable Palm Oil) Supply chain certification system.

Panamar

BAKERY_GROUP.

HEADQUARTERS

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