



Panamar

BAKERY_GROUP.

2024

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“Our Origin is our Commitment”

Martinez Family



1900

Burgos, the Origins

Our history has its beginning in a small town of Burgos at the early 20th century, Villanueva de Rampalay. 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.



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
Ensaimadas
Hoops
Sponge Cakes and Muffins
Danish Dough
Sheets

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.

RtS

Ready to Serve

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

THREE MAIN RANGES

classics

Pastry products for daily consumption. Made with margarine and lard 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.

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

MADE WITH:

Lard
Margarine
Select Margarine, with a touch of butter
Butter

SWEET PASTRIES



ARTISAN CROISSANTS

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

MARGARINE



1214
Traditional Lard
Croissant 90g



13112
Traditional Marg
Croissant 120g



1217
Traditional Marg
Croissant 90g

The King of pastries, a must-have in your establishment, with a glossy exterior and excellent flakiness.



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

RtB Ready to Bake
delicium
BUTTER



13256
Artisan Ferm. Butter Suprême
Croissant 100g



13279
Suprêmetraditional Butter
Croissant 80g

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



13922
Ferm. Traditional
Croissant 90g



12205
Traditional Mini Butter
Croissant 22g



With an exquisite flavour and aroma, their attractive flaky pastry and intense yellow crumb make them stand out.

STRAIGHT CROISSANTS

								180°C
12593	25 g	RtP	7,7 cm	282	*50	-	90 min	13-15 min
12179	100 g	RtP	15,5 cm	60	*50	-	90 min	15-18 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

(*1/2 pallet)

								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	
130799	45 g	RtB	13,5 cm	48	80	30 min	6-7 min	

RtP Ready to Prove
delicium
BUTTER



12593
Mini Butter Croissant 25g

RtP Ready to Prove
classics
MARGARINE



12179
Classic Straight Croissant 100g

RtB Ready to Bake
classics
SELECT MARGARINE



12140
Ferm. Straight Croissant 45g

GLUTEN FREE

130799
Croissant Gluten Free 45g

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



12138
Straight Croissant 30g



1261
Mini Croissant 22g



It has the ideal size and shape to dip in syrup and decorate.

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. Straight Butter Croissant 90g



13916
Suprême 100% Butter Croissant 70g



13308
Ferm. Straight Butter Croissant 70g



13934
Suprême 100% Butter Croissant 60g



13918
Suprême Mini Butter Straight Croissant 25g



12177
Mini Classic Butter Croissant 25g



12221
Micro Butter Croissant 12g

							180°C
130791	80 g	RtB	13 cm	55	*32	30 min	12-16 min (*1/2 pallet)

RtB Ready to Bake
Hélène
BUTTER

Hélène



130791
Intense Croissant Sourdough Helene 80g

It contains active sourdough, which makes the crumb tender, moist and longer-lasting. Its intense buttery flavour is delicious with exquisite aromatic notes of caramel.

MULTIGRAIN AND FILLED CROISSANTS

							180°C
12437	80 g	RtB	13 cm	80	56	30 min	15-18 min
130370	30 g	RtB	7,7 cm	170	*48	20-30 min	13-16 min
13917	90 g	RtB	12 cm	68	56	30 min	15-18 min
13718	75 g	RtB	11,5 cm	70	56	30 min	15-18 min
130341	90 g	RtB	12 cm	68	*24	30 min	15-18 min (*1/2 pallet)

RtB Ready to Bake
delicium
BUTTER
MULTIGRAIN



12437
Ferm. Multigrain Butter
Croissant 80g
Decorated with brown flax, golden flax,
oat flakes and sunflower seeds.

RtB Ready to Bake
delicium
BUTTER
FILLED



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

RtB Ready to Bake
classics
MARGARINE
FILLED



130370
Ferm. Mini Butter Multigrain
Croissant 30g
Decorated with brown flax, golden flax,
oat flakes and sunflower seeds.



13718
Ferm. Suprême Chocochips
Chocolate Croissant 75g
Decorated with chocolate chips and cocoa and
hazelnut filling.



130341
Croissants Filled With Chocolate
Cream With Hazelnuts 90g
Filled with cocoa cream with hazelnuts.
Covered with chocolate milk chips.

CROISSANTS AND CONES

	🍞	⚙️	✂️	📦	🚚	💧	🕒 180°C
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
130686	52 g	RtB	9,7 cm	150	*32	40 min	14-15 min
12180	30 g	RtB	7,5 cm	220	*50	30 min	12-15 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)

	🍞	⚙️	✂️	📦	🚚	💧	🕒 180°C
130508	105 g	RtP	11 cm	60	*48	-	90 min 14-16 min
12436	120 g	RtP	15,8 cm	60	*50	-	80-90 min 14-16 min (*1/2 pallet)

RtB Ready to Bake
classics
MARGARINE
FILLED



130686 🍷
Chocolate Cream Croissant
with Hazelnuts 52G
Cocoa and hazelnut cream filling



130354 🍷
Ferm. Choco Bar
Croissant 95g
Filled with a chocolate milk bar.



130571 🍷
Ferm. White Choco Bar
Croissant 95g
Filled with a white chocolate bar.



130508
Chocolate Bar Lard
Croissant 105g
Filled with two dark chocolate bars.

RtP Ready to Prove
classics
MARGARINE
FILLED



12180
Mini Chocolate
Croissant 30g



13921
Ferm. Mini Chocolate Cone 40g



13063
Ferm. Extra Chocolate Cone 55g



12436
Cream Chocolate
Cone 120g

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

Adapted to any type of point of sale, with a variety of formats and finishing options (to ferment, to bake and already decorated).

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
13722	90 g	RtB	11,5 cm	55	*40	30 min	14-16 min
130798	60 g	RtB	8 cm	60	80	-	6-7 min
130578	118 g	RtB	12,5cm	40	*48	-	14-16 min
130572	120 g	RtB	12,5cm	40	*48	-	14-16 min
12212	50 g	RtB	6 cm	120	*50	30 min	14-16 min
12213	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
12175	20 g	RtB	6,2 cm	345	*50	20 min	12-14 min (*1/2 pallet)

RtB Ready to Bake
delicium
BUTTER



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

RtB Ready to Bake
classics
MARGARINE



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



12212
Half Chocolate Napolitana 50g



12213
Half Custard Napolitana 50g

GLUTEN FREE



130798
Pain Au Chocolate
Gluten Free 60g

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



130572
Ferm. Decorated Custard Napolitana 120g
Filled with custard-flavored cream. Decorated with sugar and peanuts.



12174
Mini Chocolate Napolitana 20g



12175
Mini Custard Napolitana 20g

SWEET PUFF PASTRIES



PUFF PASTRY ROLLS AND HORSESHOES

An exceptional puff pastry, thin and extra crispy.
Large, tasty and extra filled.

							180°C
3061	120 g	RtB	17 cm	70	100	30 min	25-27 min
12592	120 g	RtB	17 cm	50	*70	30 min	25-28 min
6007	170 g	RtB	24 cm	40	*56	30 min	25-28 min
6006	170 g	RtB	24 cm	40	*56	30 min	25-28 min
12447	170 g	RtB	24 cm	40	*48	30 min	25-28 min
14017	190 g	RtB	28 cm	40	*48	30 min	25-28 min (*1/2 pallet)

RtB Ready to Bake
classics
MARGARINE



3061 ✨
Chocolate 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.



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.

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

RtB Ready to Bake
delicium
BUTTER



12306 ✨
Small Butter & Multigrain
Double Whirl 30g
Decorated with grain sugar.



3015 ✨
Small Butter & Honey
Double Whirl 20g
Decorated with grain sugar.

RtB Ready to Bake
classics
MARGARINE



12444 ✨
Small Puff Pastry
Double Whirl 20g
Decorated with grain sugar.



3052 ✨
Puff Pastry
Double Whirl 110g
Decorated with grain sugar.

Bathe them in chocolate after baking and decorate them in a thousand and one ways, an endless number of products.



CAKES AND TARTS

							180°C
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	20-30 min	20-24 min
13663	80 g	RtB	13,8 cm	50	*64	-	15-17 min (*1/2 pallet)

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.



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

TRIANGLES AND OTHERS

							180°C
12265	150 g	RtB	17,5 cm	35	*50	30 min	25-28 min
12266	150 g	RtB	17,5 cm	35	*50	30 min	25-28 min
130409	140 g	RtB	13 cm	72	*48	30 min	24-26 min
12459	150 g	RtB	14,5 cm	48	*56	30 min	15-18 min
6076	120 g	RtB	14,5 cm	48	*50	30 min	18-20 min
13664	60 g	RtB	10,5 cm	80	*56	-	18-20 min
21753	45 g	RtB	9 cm	108	*72	30 min	20-25 min

(*1/2 pallet)

RtB Ready to Bake
classics
MARGARINE



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



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



130409
Sweet Pumpkin Lattice 140g



21753
Sweet Potato Dumpling 45g
With a light aniseed aroma



12459
Danish Chocolate Triangle 150g
Made with croissant dough.



6076
Chocolate Puff Triangle 120g
Decorated with poppy seeds.
Puff pastry.



13664
Cocoa Cream
Explosion 60g
Decorated with grain sugar.

RtB Ready to Bake
classics
LARD

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





Hoops

GENUINE PASTRIES



HOOPS

One of the most sought-after classics. Featuring an exclusive recipe and the genuine American production process. Irresistible and fresh all day long.

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 (*1/2 pallet)

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



HOOPS

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)

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
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

RtS Ready to Serve
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.



A real temptation for the senses: tender, spongy and visually irresistible.

BALL HOOPS, LONG HOOPS AND BRIOCHES

13335	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)

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	9,5 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
130736	65 g	RtS	15 cm	50	48	30 min
13144	30 g	RtS	9 cm	35	*70	20 min

(*1/2 pallet)

RtS Ready to Serve
classics



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



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



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



13321 ✨
Custard-Filled Ball
Hoops 95g



13320 ✨
Mini Custard-Filled
Ball Hoops 50g



13325 ✨
Chocolate Cream-Filled Long Hoops



13324 ✨
Custard-Filled Long Hoops



130577 ✨
White Cream-Filled
Ball Hoops 115g
White cream flavor stuffing and
white chocolate flavor cover and
decorated with dark stripes.



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



13323 ✨
Mini Custard-Filled Long
Hoops 55g



13319 ✨
Mini Chocolate Cream-Filled
Long Hoops 55g

RtS Ready to Serve
delicium
BUTTER



130736 ✨
Brioche Butter Roll 65g

MARGARINE



13144 ✨
Sweet Roll 30g

Brioches 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 Pumkin Pastry
Ensaimada 500g
With pumkin 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.



COOKIES

						
130786	80 g	RtS	11 cm	20	288	90 min
130787	80 g	RtS	11 cm	20	288	90 min

Traditional American biscuits, with a tender and delicious bite. Two high turnover lines for your establishment.

RtS Ready to Serve
classics



130786
Chocolate Chunks Cookie 80g
Made with butter and chocolate chips.



130787
Double Chocolate Cookie 80g
Delicious dough with cocoa, white chocolate chips and chocolate.

mamá bizcocho



MUFFINS

mamá bizcocho

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
130274	95 g	RtS	8,5 cm	20	*64	60 min
130687	95 g	RtS	8,5 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)

RtS Ready to Serve
delicium



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



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



130274 ✨
Red Velvet Muffin 95g
Generous sweet cheesecake flavoured cream cheese filling.



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



13911 ✨
Nuts&Cream 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 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.



130687 ✨
Cappuccino Muffin 95g
Inclusions in dough: spheres with caramel flavour.



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

SPONGE CAKES AND MADELEINE

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	45-60 min (*1/2 pallet)

RtS Ready to Serve
classics

mamá bizcocho



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



13741 ✨
Pumpkin Sponge Cake 1,8 Kg
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.



Super tender and fluffy sponge cakes.

PLUMCAKES



130750	310 g	RtS	17 cm	6	64	30 min
130751	324 g	RtS	17 cm	6	64	30 min

RtS Ready to Serve
classics



130750
Plumcake Yogurt Flavor 310g



130751
Choco Hazelnut Plumcake 324g
Made with hazelnut, hazelnut crunch and chocolate chips. Decorated with hazelnut and sugar crunches.

TWIST, BRETZEL AND SNEEKEN

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 (*1/2 pallet)

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	
12339	125 g	RtB	11 cm	40	*50	45 min	14-17 min	
12340	125 g	RtB	11 cm	40	*50	45 min	14-17 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.



12339
Cocoa Bretzel 125g
Decorated with peanuts.



12340
Custard Bretzel 125g
Decorated with peanuts.



13001
Maple Braid 95g
It includes a sleeve of maple syrup piping bag to decorate the pieces.

RACKET, STICKS, PUMKIN CAKE, FARTONS AND GRILLS

								180°C
13215	130 g	RtB	15 cm	20	72	15 min	-	18 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
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
12449	110 g	RtP	11,4 cm	48	*50	-	80-90 min	11-13 min (*1/2 pallet)

RtB Ready to Bake
classics
MARGARINE



13215
Custard Racket 130g

RtB Ready to Bake
classics
LARD



13929
Chocolate Stick 75g



13967
Custard Stick 75g

RtP Ready to Prove
classics
LARD



12449
Sweet Pumkin Cake 110g

SELECT MARGARINE



13115
Mini Cocoa Hazelnut
Cream Grill 30g



2014
Bread Stick 50g



13116
Mini Custard Grill 30g








It offers combinations of pastries and drinks. The perfect pairing to enjoy at any time of day.



SHEETS



SHEETS

							 180°C
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
12481	675 g	RtB	38 cm	12	*48	20 min	13-15 min (*1/2 pallet)

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

Give free rein to your creativity and stand out from the crowd with these light, crispy puff pastry bases and layers. Explore their infinite possibilities and surprise your customers. You set the limit!



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.

TWO MAIN RANGES

classics

Bakery products for daily consumption. Made with margarine or vegetable oils. All Panamar's know-how in a wide range of products: unique puff pastry, crunchy texture and intense flavour. Discover all the varieties, fillings and finishes.

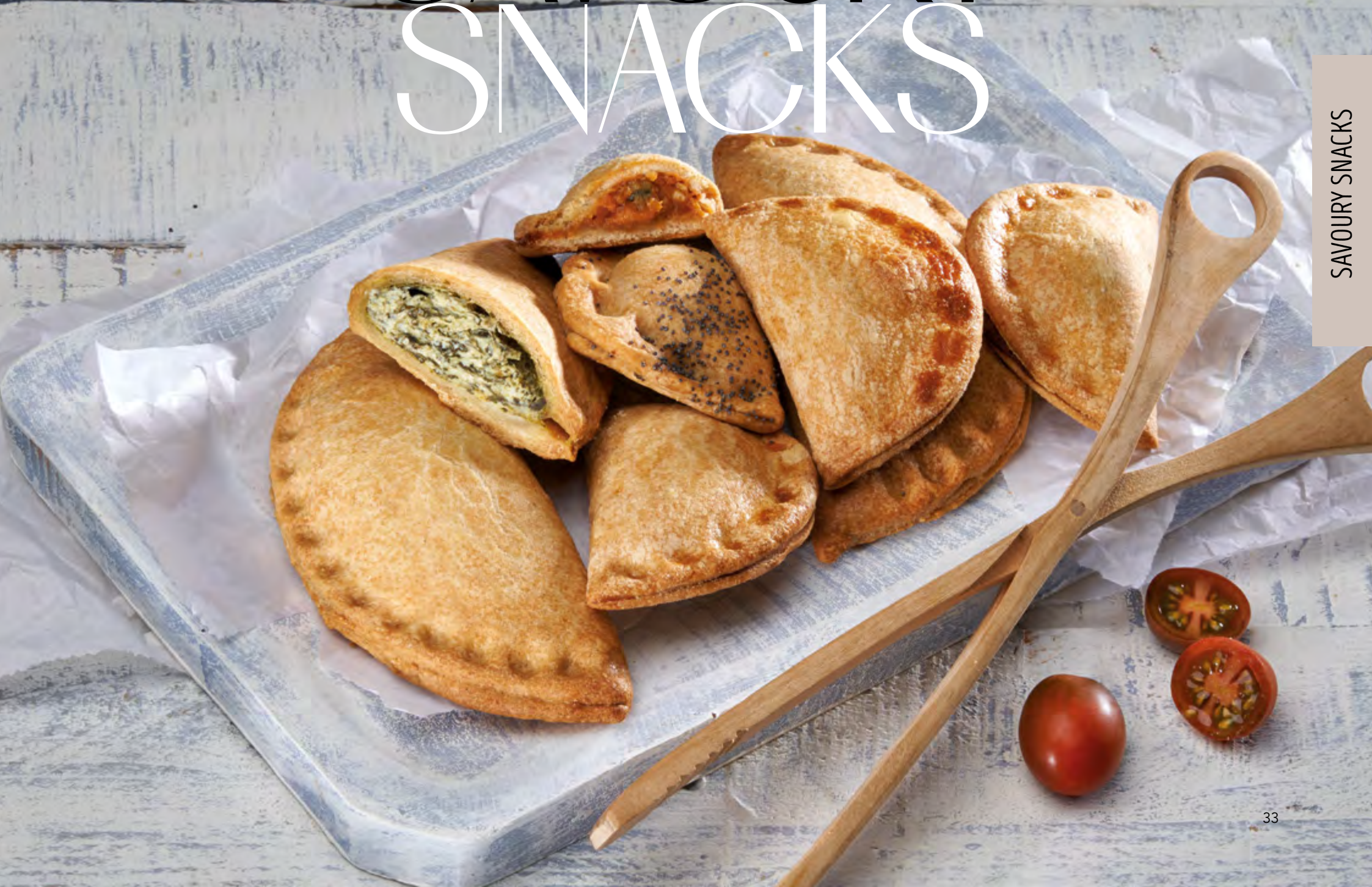
delicium

Recipes made with margarine or select margarine, adding ingredients that offer extra quality and differentiation. Meticulous puff pastry, a crunchy exterior, a vibrant cream-coloured crumb and an intense milky aroma.

MADE WITH:

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

SAVOURY SNACKS



SAVOURY SNACKS

PICK & GO



							180°C
130777	100 g	RtB	12 cm	26	88	30-40 min	20-22 min
130778	100 g	RtB	12 cm	26	88	30-40 min	20-22 min
130692	90 g	RtB	12 cm	26	88	30-40 min	20-22 min
130693	100 g	RtB	12 cm	26	88	30-40 min	20-22 min

They are hand-formed, so that each piece has a touch of authenticity and artisan craftsmanship that makes them unique. A real delight for the palate, with juicy fillings and rich flavours. A winning idea for your establishment!

RtB Ready to Bake
classics



130777
Pick&Go Tex Mex 100g
It includes fried onion, chicken mince, corn, and chopped pepper. Its aroma and spicy flavour is authentic Mexican food



130778
Pick&Go Soft Beef 100g
Made with fried onion, veal and vegetables like tomatoes or peppers.



130692
Pick&Go Basil Tomato 90g
Made with creamy cheese, tomato, black olives and basil.



130693
Pick&Go Thai Chicken 100g
It includes chicken mince, fried onion, vegetables like tomatoes, peppers and garlic. Its aroma and flavour bring us closer to Thai food.

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	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 (*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



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



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.



13065
Tuna with Onion Premium Pie 125g



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



12694
Mini Tomato & Tuna Select Pie 50g

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
17011	170 g	RtB	18 cm	32	60	60 min	25-30 min
12699	150 g	RtB	21 cm	50	63	-	15-20 min
12544	120 g	RtB	15 cm	42	*50	30 min	23-25 min
12545	120 g	RtB	15 cm	42	*50	30 min	23-25 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



12544 Spinach & Cheese Puff Pastry Pie 120g
Decorated with brown linens and sesame.



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



17011 Bacon Puff Pastry Pie 170g



12545 Tomato & Tuna Puff Pastry Pie 120g
Decorated with sesame.

CROISSANTS, NAPOLITANAS AND PUFF PASTRIES

A delicious range with varied and generous fillings. Choose from a range of different formats and sizes to suit every consumption occasion.

13339	140 g	RtP	13,5 cm	54	*50	-	90 min	15-18 min
21209	140 g	RtB	13 cm	66	56	20-30 min	-	15-18 min
130353	108 g	RtB	12,5 cm	60	*32	30 min	-	15-17 min
1058	15 g	RtB	4,5 cm	6 Kg	*50	20 min	-	12-14 min
130093	110 g	RtB	10 cm	70	*32	40 min	-	15 min
12453	130 g	RtB	14,5 cm	48	*56	30 min	-	18-20 min
14007	30 g	RtB	6 cm	192	*50	30 min	-	12-15 min**
12625	23 g	RtB	6 cm	4,6 Kg	*70	15-20 min	-	13-15 min
individual flavours	23 g	RtB	6 cm	4,6 Kg	*70	15-20 min	-	13-15 min

(*1/2 pallet)

**To get a more fluffy product we recommend fermenting 40 min

RtP Ready to Prove
classics



13339
York & Cheese Napolitana 140g

RtB Ready to Bake
delicium



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

RtB Ready to Bake
classics



21209 📦
Ferm. York & Cheese Napolitana 140g



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

Individual flavours:

12637 Mini York & Cheese Snack 23g
Decorated with sesame

12638 Mini Sausage Paste Snack 23g
Decorated with whole oats

12639 Mini Tuna Snack 23g
Decorated with peanuts



12453 ✨
York & Cheese Puff Triangle 130g
Decorated with sesame.



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.



130353 📦
Ferm. York & Cheese Croissant 108g

DANISH DOUGH



GRILLS

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
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)

RtB

Ready to Bake
delicium

SELECT MARGARINE



13270
Maxi Brie & Mushrooms Grill 100g



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).
- American (chicken and caramelised onion).
Made with a light touch of butter.



DANISH DOUGH

PIZZAS AND 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.

							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
130451	175 g	RtB	27 cm	20	*40	-	13-15 min
130754	175 g	RtB	27 cm	22	*48	-	12-14 min (*1/2 pallet)



130451
Vegetable Panini 175g
Fried tomato base. Vegetables: courgette, aubergine, red and green pepper, onion and potato.



130754
Barbecue Panini 175g
A smoky barbecue sauce base and chicken breast on top of which we add crispy smoked bacon strips and grated mozzarella cheese. It has a gourmet caramelised touch that lends it a very special flavour.

On a crusty long-fermented bread base, we place the best ingredients in visible chunks to enhance their flavour. The star of the take away!

BAGUETTE PIZZAS AND OMELETTE

12451	150 g	RtB	26,5 cm	20	*48	30 min	180°C
12698	150 g	RtB	26,5 cm	20	*48	30 min	180°C
12463	150 g	RtB	26,5 cm	20	*48	30 min	180°C
12521	800 g	RtB	24 cm	10	91	-	180°C

(*1/2 pallet)

RtB Ready to Bake
classics



12451
Bacon & Cheese Baguette Pizza 150g



12698
Ham & Cheese Baguette
Pizza 150g










12521
Onion & Potato Spanish
Omelette 800g



12463
Tuna & Cheese Baguette Pizza 150g



PIZZAS

							 180°C
12651	185 g	RtB	14 cm	24	80	30 min	12-15 min
378	175 g	RtB	19 x 9 cm	20	108	-	15-20 min
130549	175 g	RtB	19 x 9 cm	20	108	-	15-20 min

RtB Ready to Bake
classics

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.



12651
Ham and Cheese Pizza 185g



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.



130549
Ham & Cheese Pizza 175g

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, and with a pH less than 4,8 and with all the requirements to be able to call it "Made Contains sourdough". Our bread made Contains 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.

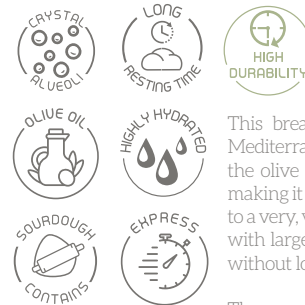
A AURUM



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.

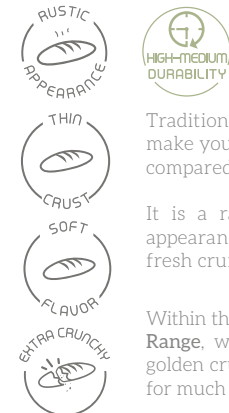
C CRISTAL



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.



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 ACQUA range, which stands out for its impressive honeycombed and moist crumb. A bread that leaves no one indifferent.

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.

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.

BREAD



Bread is an ancient food, made since its very beginnings with simple, nutritious and healthy ingredients. Our bread products retain the properties of the best bread of yesteryear, with clean labelling.



With high quality and nutritious ingredients that make our value-added ranges a source of fibre, providing more than 3 grammes of fibre for every 100 grammes of food.

COUNTRY BREAD





A bread made with naturally grown sourdough, reaching a PH less than 4.8, and with all the requirements to be able to call it “Made Contains sourdough”.



13682
Classic loaf made with sourdough
PH 4.8 1800g
Made with the best varieties of wheat.
Source of fibre.



130308
Sarracena Country Bread Made
Contains sourdough Ph 4.8 400g
Source of fibre.



130327
Acqua Country Bread 340g
Source of fibre.




 **130741**
Stone Oven Bread 600g



310
Riquiña Round Bread 435g



 **13789**
Sliced Traditional Country Bread
500g Ready To Eat 500g
Source of fibre.




13534
Country Bread With
Buckwheat 3% 550g
Source of fibre.



Precui136
Special Payes 450g
Source of fibre.



 **13542**
Sliced Country Bread 800g
Source of fibre.



 **130470**
Wheat Country Bread 500g
Source of fibre.



308
Castilian Round Bread 450g
Castilian dough.
Source of fibre.

ESSENTIAL COUNTRY BREAD



130471
Essential Country Bread 395g
Source of fibre.

							 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
130741	600 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



CEREALS

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

WHOLE WHEAT FLOUR



130096
Whole Grain Country Bread 400g
Contains up to 3 times more fibre than white bread.



13683
Rye bread loaf 29% made with sourdough PH 4.8 1800g
Mixture of wheat and rye 51%.
Balanced flavour with acid nuances.
Source of fibre.



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. Contains up to 3 times more fibre than white bread.



12717
Corn 22% Country Bread 400g



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. Contains up to 3 times more fibre than white bread.



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

13376
Corn Country Bread 6% and with Seeds 13% 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.
Source of fibre.

COUNTRY BREAD

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





CEREALS

® la panacea
STONE OVEN



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



12954
Supreme Cereals And Seeds Country
Bread 340g
Source of fibre.



FLAVOR

® la panacea
STONE OVEN



12756
Multifruits Country Bread 500g
Source of fibre.



13367
Country Bread With Raisins 11%,
Oat 5% & Honey 4% 300g
Made with wheat flour, raisins, honey,
flax seeds and sesame seeds.
Contains up to 3 times more fibre than
white bread.



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

	🍞	📏	🔪	📦	🚚	🕒	🌡️ 180°C
13536	340 g	Ⓟ	25 cm	15	40	60 min	12-16 min
12954	340 g	Ⓟ	24 cm	15	40	60 min	12-16 min
12756	500 g	Ⓟ	18,5 cm	6	64	90 min	10-14 min
13535	340 g	Ⓟ	26 cm	15	40	60 min	12-16 min
13367	300 g	Ⓟ	26 cm	15	40	30 min	16-20 min



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

COUNTRY BREAD

FAMILY BREAD



© CRISTAL



You'll know them by their impressive alveoli.



6% Olive Oil
Mediterranean Flavor!



13477
Mediterranean Cristal Bread 300g
Contains sourdough.
With Olive Oil.
Source of fibre.



130665
Campagne Mediterranean Cristal Bread 240g
Contains sourdough.
With Olive Oil.
Source of fibre.

© la panacea
STONE OVEN

ACQUA
BREAD



You'll know them by their impressive alveoli.



130809
Acqua Batôn 270g
High hydration.
Source of fibre.



130259
Orchard Family Bread 330g
High hydration.
Source of fibre.



130174
Acqua Bread 270g
High hydration.
Source of fibre.

	🍞	📏	🔪	📦	🚚	🕒	🌡️ 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
130809	270 g	Ⓟ	54 cm	30	24	20-30 min	12-14 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



13030
Stone Oven Loaf 305g



8282
Riquiño Bread 270g
Source of fibre.

® 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	15-20 min	18-23 min
130529	260 g	®	43 cm	22	36	30 min	14-18 min



12113
Super Village Bread 500g
Source of fibre.



13956
Large Mediterranean Traditional Bread 380g
Source of fibre.



12398
Natural Bread 350g
Source of fibre.



13965
Ciabatta 350g
Source of fibre.



12105
Village Bread 320g
Source of fibre.



8378
Large Mediterranean Traditional Baguette 295g
Source of fibre.



8508
Rustic Stick 340g
Source of fibre.



12561
Campagne Bread 265g
Source of fibre.



13139
Rustic Aldeana Brad 290g
Source of fibre.



13958
Mediterranean Galician Bread 275g
Source of fibre.



12467
Ficelle Loaf 280g
Source of fibre.



130339
Ficelle Gourmet Stick 275g
Source of fibre.



8498
Mediterranean Traditional Baguette 270g
Source of fibre.



13975
Mediterranean Traditional Bread 265g
Source of fibre.



303
Serrano Bread 260g
With Olive Oil.
Source of fibre.



130529
Candéal Loaf 260g

	☞	☞	☞	☞	☞	☞	☞ 180°C
885	350 g	Ⓐ	57 cm	22	28	15-20 min	23-28 min
12514	310 g	Ⓐ	50 cm	24	28	20-30 min	17-19 min
12951	280 g	Ⓐ	55 cm	32	28	30 min	17-19 min
13972	280 g	Ⓐ	41 cm	25	30	30 min	17-19 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

Ⓐ AURUM



885
Paris Loaf 350g
Source of fibre.



☞ **12514**
Rustic Loaf Premium 310g
Contains sourdough.
Source of fibre.



☞ **12951**
Tradition Baguette with Sourdough 280g
Source of fibre.



☞ **13972**
Tradition Loaf with Sourdough 280g
Source of fibre.



542
French Loaf 270g
Source of fibre.



745
Provenzal Loaf 260g
Source of fibre.



	🍞	📏	✂️	📦	🚚	⌚	🔥 180°C
130066	355 g	Ⓜ️	52 cm	23	28	20-30 min	17-19 min
12473	280 g	Ⓜ️	50 cm	28	28	20-30 min	17-19 min
12503	250 g	Ⓜ️	42 cm	27	30	20-30 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	18-20 min
12472	280 g	Ⓜ️	50 cm	28	28	20-30 min	17-19 min
12474	280 g	Ⓜ️	50 cm	28	28	20-30 min	17-19 min
13383	260 g	Ⓜ️	50 cm	30	28	15-20 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

Ⓜ️ TRADITION



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



🌾 130066
Tradition Wheatstalk Family Loaf 355g
🌾 Source of fibre.



🌾 12661
Tradition Large Loaf 390g
🌾 Source of fibre.



🌾 13971
Tradition Family Loaf 355g
🌾 Source of fibre.



8487
Plus Tahona Bread 470g



🌾 12473
Tradition Wheatstalk Long Loaf 280g
🌾 Source of fibre.



🌾 12471
Tradition North Loaf 320g
🌾 Source of fibre.



🌾 12472
Traditional Large Loaf 280g
🌾 Source of fibre.



16015
Floured Baguette 300g



🌾 12503
Tradition Wheatstalk Loaf 250g
🌾 Source of fibre.



🌾 12474
Tradition Loaf with Squares 280g
🌾 Source of fibre.



🌾 13383
Large Traditional Croustillante Loaf 260g
🌾 Source of fibre.



8536
Tahona Bread 285g

FAMILY BREAD

© CLASSIC

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	15-20 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	20-30 min	17-19 min
13962	285 g	Ⓢ	46,5 cm	25	30	20 min	17-18 min
13381	260 g	Ⓢ	41 cm	25	30	15-20 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	15-20 min	15-18 min



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

							180°C
130412	240 g		39 cm	36	30	20-30 min	15-18 min
8158	250 g		56 cm	35	28	30 min	18-20 min
8043	200 g		37 cm	30	40	30 min	18-20 min

WHOLE WHEAT FLOUR



130412
 Whole Weat 100% Loaf 240g
 Contains up to 3 times more fibre than white bread.



8158
 Baguette Made With Whole Wheat Flour 25% 250g
 Source of fibre.



8043
 Bread Made With Whole Wheat Flour 51% 200g
 Source of fibre.



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



FLAVOR TRADITION

							180°C
767	230 g		50 cm	36	28	15-20 min	12 min



767
 Silk Bread 230g
 Source of fibre.

Made with butter





CEREALS

	☐	☐	✂	📦	🚚	💧	🕒 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
839	250 g	Ⓐ	51 cm	22	28	15-20 min	23-28 min
801	230 g	Ⓐ	45 cm	30	36	15-20 min	18-23 min

	☐	☐	✂	📦	🚚	💧	🕒 180°C
440	300 g	Ⓡ	46 cm	20	30	15-20 min	23-28 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
12665	270 g	Ⓣ	51 cm	28	28	30 min	17-19 min

Ⓐ AURUM



12419
Aurum 5 Seeds Loaf 300g
Seeds: sunflower seeds, buckwheat seeds, golden flax seeds, brown flax seeds and sesame seeds. Contains sourdough. Source of fibre.

12616
Bread With Seeds 13% and Pumpkin Seeds 3% Premium 260g
Seeds: golden flax seeds, brown flax seeds, sunflower seeds and pumpkin seeds. Contains sourdough. Source of fibre.

Ⓡ RUSTIC



440
North Bread 300g
With corn flour (1,2%) and sunflower seeds. Source of fibre.

Ⓣ TRADITION



12665
Tradition Cereals Loaf 270g
Source of fibre.



839
Lobster Bread 350g
With sesame to intensify its flavour. Contains up to 3 times more fibre than white bread.



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



130122
Large Seed Loaf with 12% Corn 280g
Source of fibre.



130123
Seed Loaf with Corn 12% 265g
Source of fibre.



SANDWICH BREAD



© ACQUA BREAD



130810
Acqua Bocata Maxi 190g
Source of fibre.



130257
Acqua Bocata 140g
Source of fibre.



130526
Acqua Bocata 100g
Source of fibre.

	☐	☒	✂	🍞	🚚	💧	🔥 180°C
130810	190 g	Ⓟ	29,5 cm	40	28	20-30 min	12-14 min
130257	140 g	Ⓟ	27 cm	45	28	20-30 min	10-12 min
130526	100 g	Ⓟ	21 cm	45	40	20-30 min	8-10 min

	☐	☐	✂	📦	🚚	💧	🕒 180°C
130643	150 g	Ⓢ	27 cm	45	28	30 min	4-6 min
13754	140 g	Ⓢ	24 cm	45	28	30 min	4-6 min
13797	115 g	Ⓢ	19,5 cm	74	28	60 min	-

	☐	☐	✂	📦	🚚	💧	🕒 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
130199	90 g	Ⓢ	19 cm	50	40	15 min	8-10 min

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



130643
Cristal Bocata Stick 150g
Source of fibre.



13314
Riquiño Maxi Bocata 150g
Source of fibre.



8359
Natural Bocata 170g
Source of fibre.



13328
Andalusian Rustic 150g
Source of fibre.



13754
Cristal Baguette Mediterranean 140g
Source of fibre.



13265
Riquiño Bocata 130g
Source of fibre.



12469
Ficelle Bocata 135g
Source of fibre.



12991
Ciabatta 135g
Source of fibre.



13797
Mediterranean Cristal Bocata 115g
Source of fibre.



130199
Riquiño Bocata 90g
Source of fibre.



130373
Demi-Ciabatta Stick 130g
Source of fibre.

SANDWICH BREAD

® RUSTIC

	🍞	📏	✂️	📦	🚚	⌚	🔥 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	20-30 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
Source of fibre.



8358
Mediterranean Traditional Bocata 170g
Source of fibre.



13469
Express Traditional Bocata 135g
Source of fibre.



8399
Mediterranean Traditional Demi-Baguette 135g
Source of fibre.



13957
Catering Mediterranean Traditional Bocata 130g
Source of fibre.



13466
Express Traditional Gourmet Bocata 100g
Source of fibre.



8480
Gourmet Mediterranean Traditional Bocata 90g
Source of fibre.



13004
Small Catering Traditional Bread 75g
Source of fibre.

	🍞	📏	✂️	📦	🚚	⌚	🔥 180°C
12490	130 g	Ⓐ	26 cm	60	28	30 min	15-17 min
130067	150 g	Ⓓ	26 cm	50	28	20-30 min	15-17 min
13026	150 g	Ⓓ	26 cm	50	28	30 min	12-15 min

Ⓐ AURUM



12490
Premium Rustic Bocata 130g
Contains sourdough.
Source of fibre.

Ⓓ TRADITION



130067
Tradition Wheatstalk Bocata 150g
Source of fibre.



13026
Special Traditional Bocata 150g
Source of fibre.

	☐	☐	✂	📦	🚚	💧	🕒 180°C
8039	130 g	☉	24 cm	30	40	20 min	15-18 min
8506	120 g	☉	26,5 cm	76	28	20 min	15-18 min
12596	120 g	☉	27 cm	70	28	-	5-7 min
8511	100 g	☉	18 cm	38	48	20 min	15-18 min
8143	80 g	☉	19 cm	50	40	20 min	10-15 min
8411	110 g	☉	17 cm	70	32	30 min	2-3 min
743	100 g	☉	12,7 cm	75	28	15-20 min	12-15 min



SOFT

	☐	☐	✂	📦	🚚	💧	🕒 180°C
345	90 g	☉	22 cm	50	36	15-20 min	-
12403	100 g	☉	21,5 cm	45	40	-	5-7 min

© CLASSIC



8039
Large Bocata 130g



8506
Classic Demi-Baguette 120g



12596
Express Classic
Demi-Baguette 120g



8511
Small Roll 100g



8143
Catering Demi-Baguette 80g



8411
Express Antequeran
Mollete 110g**



743
Andalusian Style Mollete 100g

© CLASSIC



345
Frankfurt Bread 90g



12403
Express Soft Bread with
Milk 3% 100g

WHOLEMEAL BREAD

13484	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



SEEDS AND CEREALS

12070	190 g	®	27 cm	50	28	20 min	18-20 min
13009	75 g	®	19 cm	65	48	20-30 min	13-15 min
130126	130 g	™	21.5 cm	30	64	30 min	14-16 min

WHOLE WHEAT FLOUR

SANDWICH BREAD

® RUSTIC



13484
Wholemeal 100% Rustic Bocata 110g
Contains 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.
Contains up to 3 times more fibre than white bread.

© CLASSIC



8046
Demi-Baguette made with Whole Wheat Flour 25% 110g
Source of fibre.

® 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.
Source of fibre.



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

™ TRADITION



130126
Rye 16% and Spelt 3% Bread 130g
Decorated with brown flax, yellow flax, sesame and poppy seeds.
Contains up to 3 times more fibre than white bread.

BURGER



BURGER

RUSTIC BURGER



	面	☉	✂	📦	🚚	🕒	🌡️ 180°C
130651	110 g	☉	12 cm	34	48	20-30 min	-
130653	110 g	☉	12 cm	34	48	20-30 min	-



☉ CRISTAL



130651

Rustic Cristal Burger RtS 110g 12cm



Contains sourdough.



With Olive Oil.



Source of fibre.



130653

Tomato Rustic Cristal Burger RtS 110g



Contains sourdough.



With Olive Oil.



Source of fibre.

	🍞	📏	✂️	📦	🚚	🕒	🌡️ 180°C
13799	110 g	Ⓢ	12 cm	66	28	30 min	-
13951	80 g	Ⓢ	9,5 cm	100	28	30 min	-

	🍞	📏	✂️	📦	🚚	🕒	🌡️ 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	-

	🍞	📏	✂️	📦	🚚	🕒	🌡️ 180°C
13064	115 g	Ⓢ	13 cm	65	28	15-20 min	10-12 min

Ⓢ CRISTAL



🍞 **13799**
Cristal Burger Bun RtS 110g
🍷 Contains sourdough.
🌿 With Olive Oil.
❄️ Source of fibre.



🍞 **13951**
Cristal Burger RtS 80g
🍷 Contains sourdough.
🌿 With Olive Oil.
❄️ Source of fibre.

Ⓢ SOFT



🍞 **13091**
Soft Burger Bun RtS 90g
🍷 Contains sourdough.
🌿 With Olive Oil.
❄️



❄️ **130517**
Maxi Brioche Burger Bun
🍞 Pre-Cut RtS 85g
🌿 Made with butter.



❄️ **13687**
Maxi Brioche
Burger Bun RtS 85g
🌿 Made with butter.



❄️ **13660**
Brioche Burger Bun RtS 65g
🍞 Made with butter.

Ⓢ CLASSIC



13064
Burger Bread 115g
❄️ Source of fibre.





SEEDS AND CEREALS

S 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

S SOFT



13022
Party Burger (RtS) 40g*
Finished with sesame seeds.
18 units for each flavour: tomato, curry, cuttlefish and basil.

	☐	☐	☐	☐	☐	☐	☐ 180°C
13092	90 g	Ⓢ	11 cm	48	40	30 min	-
14006	75 g	Ⓢ	12 cm	24	99	30 min	-
13273	65 g	Ⓢ	10 cm	50	48	30 min	-
13022	40 g	Ⓢ	6 cm	72	80	15-20 min	-

A world full of flavors and colors



*This product is legally considered as a pastry product (EU)

ROLL



ROLL



© CRISTAL

	☐	☐	✂	📦	🚚	💧	🕒 180°C
130664	80 g	©	11 cm	80	28	30 min	4-6 min
130711	70 g	©	16 cm	90	30	30 min	4-6 min
13753	65 g	©	12 cm	95	28	30 min	4-6 min

	☐	☐	✂	📦	🚚	💧	🕒 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
130805	60 g	®	11 cm	90	48	15 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

® RUSTIC



130664
Mediterranean Cristal Bread 80g
Contains sourdough.
With Olive Oil.
Source of fibre.



13673
Gourmet Ciabatta 90g
Source of fibre.



12182
Small Farmer Roll 80g
Source of fibre.



13468
Express Traditional Catering Bread 75g
Source of fibre.



130389
Catering Mediterranean Cristal Bocata 70g
Contains sourdough.
With Olive Oil.
Source of fibre.



13164
Rhombus 70g
Source of fibre.



13756
Small Mediterranean Bread 65g
Source of fibre.



130805
Ciabatta 60g
Source of fibre.



13753
Mediterranean Cristal Roll 65g
Contains sourdough.
With Olive Oil.
Source of fibre.



13976
Small Mediterranean Traditional Bread 50g
Source of fibre.



8363
Small Campagne Bread 50g
Source of fibre.



13696
Mini Squared Candeal 80g



® **la panacea**
STONE OVEN



☀️ **130640**
Mini Soft Roll **RtS** 45G

© CLASSIC



☀️ **130575**
Viena Roll **RtS** 80g



12595
Catering Bocata 80g



☀️ **12649**
Andalusian Mollete **RtS** 70g**

BREADS OF THE
WORLD



☀️ **130797**
White Pita Bread 85g**



8354
Classic Catering Bread 60g



8007
Small Catering Bread 50g



130646
Mini Flute 50g



8004
Mini Demi-Baguette 50g

	☐	☐	✂️	📦	🚚	🕒	🔥 180°C
130640	45 g	Ⓟ	9 cm	120	32	30 min	-
130797	85 g		14 cm	72	66	30 min	-
130575	80 g	©	10.5 cm	90	30	20 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	8-10 min
8007	50 g	©	10 cm	80	48	20 min	10-15 min
130646	50 g	©	16 cm	100	64	15-20 min	5-8 min
8004	50 g	©	14 cm	80	40	20 min	10-15 min

A great variety available to you



ROLL

	☐	☐	☐	☐	☐	☐ 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

	☐	☐	☐	☐	☐	☐ 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

	☐	☐	☐	☐	☐	☐ 180°C
454	65 g	®	16,5 cm	45	80	15-20 min 6-9 min
451	65 g	®	11 cm	40	80	15-20 min 6-9 min



WHOLEMEAL ROLLS



SEEDS AND CEREALS



FLAVOR

WHOLE WHEAT FLOUR



☉ **8509**
Small Roll Made with Whole Wheat Flour 25% 75g
Contains up to 3 times more fibre than white bread.



☉ **28007**
Small Roll Made with Whole Wheat Flour 25% 60g
Source of fibre.

® 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.
Source of fibre.

™ 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. Source of fibre.

® RUSTIC



🕒 **454**
Raisins 6% And Walnuts 6% Gourmet Express 65g

☉ 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.
Source of fibre.

🕒 **451**
Black Olives 11% Gourmet Express 65g

🕒 **800**
Express Mediterranean Bocata with Corn 4,5% 65g
Source of fibre.

MINI ROLL



MINI ROLL

© CRISTAL



13755
Express Mediterranean
Mini Cristal Roll 45g
Contains sourdough.
With Olive Oil.
Source of fibre.

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



® RUSTIC



12020
Small Farmer Roll 45g
Source of fibre.



130806
Small Ciabattina 40g
Source of fibre.



8464
Mini Mediterranean
Traditional Roll 40g
Source of fibre.



798
Express XL Joselito 35g
Source of fibre.










13467
Express Traditional
Mini Catering Bread 35g
Source of fibre.



799
Express Joselito 25g
Source of fibre.

							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
130806	40 g	®	9,5 cm	120	48	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

							 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	15-20 min	-
12647	38 g	Ⓢ	8 cm	90	56	15 min	-
30109	40 g	Ⓢ	11,5 cm	85	64	20 min	10-15 min
8161	30 g	Ⓢ	8,5 cm	100	64	20 min	6-8 min

Ⓢ CLASSIC



 **12067**
Express Demi-Baguette 40g



12594
Basque Roll 35g



 **13505**
Express Round
Small Roll RtS 40g



 **12647**
Andalusian Mini Mollete RtS 38g**



30109
Mini Roll 40g



8161
Canapé Bread 30g

Very thin crust and soft crumb.
Ideal for preparing “montaditos”.



MINI ROLL

12597	40 g	Ⓒ	11.5 cm	85	64	20 min	180°C 10-15 min

317	35 g	Ⓔ	13 cm	105	48	15-20 min	180°C 4-7 min
13471	40 g	Ⓔ	8 cm	120	48	15-20 min	-
13472	40 g	Ⓒ	8 cm	60	64	15-20 min	-
13473	40 g	Ⓒ	8 cm	60	64	15-20 min	-

130688	37 g	Ⓒ	7 cm	80	72	20 min	180°C -



WHOLEMEAL BREAD

WHOLE WHEAT FLOUR



Ⓒ 12597
Mini Roll Made with Whole Wheat Flour 25% 40g
Source of fibre.



SEEDS AND CEREALS

Ⓔ RUSTIC



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

Ⓒ CLASSIC



⚙️ 13471
Express Assortment Round Roll **RtS** 40g
30 units x 4 flavours: poppy, sesame, multicereal, pumpkin seeds. Source of fibre.



⚙️ 13472
Express Cereals Small Roll **RtS** 40g
Source of fibre.



⚙️ 13473
Express Small Roll with Pumpkin Seeds 12% **RtS** 40g
With pumpkin seeds, sesame seeds and flax seeds. Source of fibre.



FLAVOR

Ⓒ CLASSIC



⚙️ 130688
Express Assortment Gourmet Small Roll **RtS** 37g
20 units x 4 flavours: tomato 2%, green olives, cereals and rye. Source of fibre.



Ideal to add a touch of originality to the table.

						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

						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	-

						180°C
13389	105 g	21,5 cm	25	72	20-30 min	-
13390	66 g	12,5 cm	40	72	20-30 min	-
13286	80 g	11 cm	20	80	30 min	-



VITAE BREAD



130486
Organic Rye 31%
Country Bread 500g
Source of fibre.



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



SLICED SANDWICH BREAD



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



12167
Sliced Bread Made with Whole
Wheat Flour 99% **RtS 800g****
Slices of 11 x 11 cm.
Contains up to 3 times more fibre
than white bread.



12123
Payes Slice Bread **RtS 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 **RtS 105g****



13390
Small Roll Gluten-free **RtS 66g****



13286
Gluten Free Burger **RtS 80g****
Finished with flax seeds.

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 refrozen.

FERMENTATION

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

BAKING

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

FINISH 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:



Weight (g)



Type of finish



Product Family



Length (cm)



Unit per box kilograms per box



Boxes per pallet



Fermentation time (min)



Defrosting time (min)



Baking time (min)

** Outsourced product.

CHARACTERISTICS



CERTIFICATES:



4-1353-21-100-00



ES-ECO-023-MA
Agricultura UE

Our Bread and Pastry products manufactured in the plant 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, under the membership of Panamar Bakery Group, are members of the RSPO (Roundtable on Sustainable Palm Oil)

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.





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