



Panamar

BAKERY_GROUP.

2025

English Version

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Technical Assistance and Demonstration

“Our Origin is our Commitment”

Martinez Family



1900

Burgos, the Origins

Our journey began more than 100 years ago in Villanueva de Rempelay, a small village in Burgos. 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

Crafted with respect for artisanal processes and with the goal of making each piece unique and irreplaceable for your customers. Our products are classified by:

PRODUCT FAMILY

CROISSANTS
NAPOLITANAS
SWEET PUFF PASTRIES

HOOPS
MAMÁ BIZCOCHO
COOKIES

ENSAIMADAS
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

clásicos

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

SWEET PASTRIES



TRADITIONAL CROISSANTS

									180°C
1214	90 g	RtP	10 cm	64	*50	-	90 min	15-18 min	
12204	65 g	RtP	8,5 cm	81	*50	-	90 min	15-18 min	
12431	22 g	RtP	5,4 cm	4 Kg	*70	-	45 min	12-14 min	
13112	120 g	RtP	10 cm	45	*50	-	90-100'	15-18 min	
1217	90 g	RtP	9,5 cm	64	*50	-	90 min	15-18 min	
12200	25 g	RtP	5,3 cm	210	*50	-	60 min	13-15 min	(*1/2 pallet)

RtP Ready to Prove

classics

LARD



1214
Traditional Lard Croissant 90g

MARGARINE



13112
Traditional Margarine Croissant 120g



1217
Traditional Margarine Croissant 90g



12204
Traditional Lard Croissant 65g



12200
Traditional Mini Margarine Croissant 25g



12431
Traditional Lard Croissant 22g

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

TRADITIONAL 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	30-40 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. Traditional Margarine
Croissant 120g



13922
Ferm. Traditional Margarine
Croissant 90g

RtB Ready to Bake
delicium
BUTTER



13256
Traditional Ferm. Butter Suprême
Croissant 100g



13279
Suprême Traditional
Butter Croissant 80g



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	60 min	1-2 min	

RtP Ready to Prove
delicium
BUTTER



12593
Mini Butter Supreme Croissant 25g

RtP Ready to Prove
classics
MARGARINE



12179
Classic Straight Margarine
Croissant 100g

RtB Ready to Bake
classics
MARGARINE



12140
Ferm. Straight Croissant 45g

RtB .. GLUTEN FREE ..
MARGARINE



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



130799
Croissant Gluten Free 45g



12138
Mini Straight Margarine
Croissant 30g



1261
Mini Straight Margarine
Croissant 22g



12554
Ferm. Straight 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 cm	55	*48	30-40 min	15-17 min
13934	60 g	RtB	12 cm	60	*48	30-40 min	15-17 min
131046	60 g	RtB	12,7 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
*Also available with 18% butter, code 13308.
Ferm. Straight Butter Croissant 70g*



13934 📦
Suprême 100% Butter
Croissant 60g



131046 📦
Tradition 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



130791 📦
Intense Croissant Sourdough Helene 80g

Its intense buttery flavour is delicious with
exquisite aromatic notes of caramel.



MULTIGRAIN AND FILLED CROISSANTS

							180°C
12437	80 g	RtB	13,5 cm	80	56	30-40 min	16 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.



130370
Ferm. Mini Butter Multigrain
Croissant 30g
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.



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

RtB Ready to Bake
classics
**MARGARINE
FILLED**



130341
Ferm. Chocolate Cream Croissant 90g
Filled with cocoa cream with hazelnuts.
Covered with chocolate milk chips.

FILLED CROISSANTS AND CONES

								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)

								180°C
130354	95 g	RtB	11,5 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	64	40 min	14-15 min	
12180	30 g	RtB	7,5 cm	220	*50	30 min	12-15 min	
13921	40 g	RtB	7,5 cm	210	56	30 min	13-15 min	
130721	115 g	RtB	11,2 cm	65	56	30 min	14-16 min (*1/2 pallet)	

RtP Ready to Prove
classics
LARD
FILLED



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

RtB Ready to Bake
classics
MARGARINE
FILLED



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.

RtB Ready to Bake
classics
LARD
FILLED



130721
Ferm. Double Choco Bar Lard
Croissant 115g
Filled with two bars of pure chocolate.

RtP Ready to Prove
classics
MARGARINE
FILLED



130686
Chocolate Cream Croissant 52g
Cocoa and hazelnut cream filling.



12180
Mini Chocolate Croissant 30g



12436
Cream Chocolate
Cone 120g



13921
Ferm. Mini Chocolate Cone 40g

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



21178 🚚
Ferm. Chocolate Napolitana 115g



21176 🚚
Ferm. Custard Napolitana 115g



12155 🚚
Ferm. Chocolate Napolitana 95g



12153 🚚
Ferm. Custard Napolitana 95g

SWEET NAPOLITANAS

RtB Ready to Bake

delicium
BUTTER



13722
Custard and Cacao Napolitana Delicium 90g
Filled with cream, also with hazelnut chocolate cream.
Decorated with chocolate chips.

RtB Ready to Bake

classics
MARGARINE



131002
Ferm. Decorated Chocolate
Cream Napolitana 118g
Filled with chocolate cream, double
decorated with milk chocolate chips
and pearl sugar.

							180°C
13722	90 g	RtB	11,5 cm	55	*40	15 min	14-16 min
130798	60 g	RtB	8 cm	60	80	60 min	1-2 min
131002	118 g	RtB	12,5cm	64	*24	15 min	14-16 min
130572	120 g	RtB	12,5cm	40	*48	15 min	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 ···· **GLUTEN FREE** ····
MARGARINE



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



130798
Pain Au Chocolat
Gluten Free 60g



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

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

RtB Ready to Bake

classics

MARGARINE

							180°C
3061	120 g	RtB	17 cm	70	*100	30 min	25-27 min
131041	120 g	RtB	17 cm	50	*70	30 min	25-27 min
6007	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
6006	170 g	RtB	24 cm	40	*56	30 min	25-28 min
14017	190 g	RtB	28 cm	40	*48	30 min	25-28 min

(*1/2 pallet)



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



6007 ✨
Chocolate Puff Pastry 170g
Decorated with grain sugar.



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



131041 ✨
Custard Puff Pastry 120g
Decorated with grain sugar.



12447 ✨
Sweet Pumpkin Puff Pastry 170g
Decorated with grain sugar.



6006 ✨
Custard Puff Pastry 170g
Decorated with grain sugar.

WHIRLS

Whirls made with margarine or with butter, which always makes for the best pastry.

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



130817 ✨
Puff Pastry Double Whirl XL 220g
Decorated with grain sugar.



131042 ✨
Croissant Double Whirl 160g
Made using croissant dough.
Decorated with grain sugar.



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

							180°C
12306	30 g	RtB	6,5 cm	5,5 Kg	*70	20 min	22-25 min
3015	20 g	RtB	4,7 cm	5 Kg	96	15 min	15-18 min
130817	220 g	RtB	18 cm	45	50	45 min	25 min
130816	160 g	RtB	18 cm	54	50	45 min	20 min
131042	160 g	RtB	14 cm	30	*48	40 min	14-15 min
3052	110 g	RtB	16 cm	72	*48	30 min	20 min
12444	20 g	RtB	5,3 cm	6 Kg	*50	15 min	22-25 min (*1/2 pallet)

CAKES & 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
131043	175 g	RtB	16,5 cm	27	*64	30 min	18-20 min
7043	100 g	RtB	12,5 cm	42	*50	15 min	20-24 min
13663	80 g	RtB	13,8 cm	50	*64	15 min	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.



131043
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.



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

TRIANGLES & OTHERS

RtB Ready to Bake
classics
MARGARINE

							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	15 min	18-20 min (*1/2 pallet)



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



12459
Croissant Chocolate Triangle 150g
Made using croissant dough.



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



13664
Cocoa Cream Explosion 60g
Decorated with grain sugar.



Hoops

GENUINE PASTRIES



HOOPS

130398	70 g	RtS	9,8 cm	60	*28	30 min
130401	70 g	RtS	10 cm	60	*28	30-45 min
130399	80 g	RtS	10 cm	60	*28	30 min
12300	50 g	RtS	8,5 cm	48	*48	20-30 min
13553	55 g	RtS	9 cm	48	96	30-45 min
13933	55 g	RtS	8,5 cm	48	*48	20-30 min

(*1/2 pallet)

13936	30 g	RtS	7 cm	80	*48	20 min
13699	35 g	RtS	7,5 cm	80	104	30-45 min
13935	30 g	RtS	7 cm	80	96	20 min
13188	38 g	RtS	7 cm	60	128	20 min
13187	34 g	RtS	7 cm	60	128	20 min
13186	34 g	RtS	7 cm	60	128	20 min

(*1/2 pallet)

RtS Ready to Serve
classics
ORIGINALS



130398 ✨
Maxi Glazed Hoops 70g



12300 ✨
Glazed Hoops 50g



130401 ✨
Maxi Sugar Hoops 70g



13553 ✨
Sugar Hoops 55g



130399 ✨
Maxi Dark Hoops 80g



13933 ✨
Dark Hoops 55g

RtS Ready to Serve
classics
MINIS



13936 ✨
Mini Glazed Hoops 30g



13188 ✨
Mini White Drizzle Hoops 38g



13699 ✨
Mini Sugar Hoops 35g



13187 ✨
Mini Pink Drizzel Hoops 34g



13935 ✨
Mini Dark Hoops 30g



13186 ✨
Mini Dark Drizzle Hoops 34g

HOOPS

131044	82 g	RtS	9,5 cm	36	*64	30 min
131045	81 g	RtS	9,5 cm	36	*64	30 min
130955	75 g	RtS	9 cm	36	*64	35-40 min
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
DECORATED

FILLED



131044 ✨
Hoops Caramel 82g
Filled with caramel-flavoured cream.
Decorated with caramelised cookie.



130955 ✨
White Drizzel Hoops 75g



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



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



131045 ✨
Hoops Choco Biscuit 81g
Filled with dark chocolate cream.
Decorated with caramelised cookie.



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



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

BALL HOOPS, LONG HOOPS AND BRIOCHES

RtS Ready to Serve
classics

	🏠	⚙️	✂️	📦	🚚	💧
130971	90 g	RtS	9 cm	24	*72	35-40 min
130949	90 g	RtS	9 cm	24	*72	35-40 min
130577	115 g	RtS	9 cm	24	128	35-40 min
13335	95 g	RtS	9 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
13319	55 g	RtS	10,5 cm	60	*64	30-45 min
13323	55 g	RtS	10 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
13326	60 g	RtS	10,5 cm	60	*64	30-45 min

(*1/2 pallet)



130971
Passion Red Ball Hoops 90g
Filled with wild red blueberry cream.
Decorated with chocolate bonbon and red chocolate pearls.



130949
Super Choco Ball Hoops 90g
Filled with chocolate cream.
Decorated with chocolate and milk chocolate squares.



130577 ✨
White Chocolate Cream-Filled Ball Hoops 115g
Filled with white chocolate-flavoured cream, white chocolate flavour coating and striped.



13335
Customizable Chocolate Cream-Filled Ball Hoops 95g



130736 📦
Brioche Butter Roll 65g

BRIOCHES *delicium* BUTTER



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



13321 ✨
Custard-Filled Ball Hoops 95g



13325 ✨
Chocolate Cream-Filled Long Hoops 110g



13324 ✨
Custard-Filled Long Hoops 110g



13144 📦
Sweet Roll 30g

MARGARINE



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



13320 ✨
Mini Custard-Filled Ball Hoops 50g



13319 ✨
Mini Chocolate Cream-Filled Long Hoops 55g



13323 ✨
Mini Custard-Filled Long Hoops 55g



13326 ✨
Mini Chocolate Iced Long Hoops 60g
Filled with cocoa cream

mamá bizcocho



MUFFINS

mamá bizcocho

They're ideal to take away and enjoy whenever and wherever you like.

13909	110 g	RtS	7,2 cm	20	*64	60 min
13910	110 g	RtS	7,2 cm	20	*64	60 min
13911	110 g	RtS	7,2 cm	20	*64	60 min
13912	95 g	RtS	6,2 cm	20	*64	60 min
130274	95 g	RtS	6,2 cm	20	*64	60 min
130519	30 g	RtS	4,5 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 Filled Muffin 110g
A fluffy cocoa dough filled with cocoa cream with hazelnuts and decorated with chocolate cubes.



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



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



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









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

mamá bizcocho



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	180 min
13741	1,8 kg	RtS	37x27,5 cm	2	*56	180 min
13745	60 g	RtS	8 cm	40	*56	45-60 min (*1/2 pallet)

mamá bizcocho

RtS Ready to Serve
classics



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 ✨
Traditional Madeleines 60g
With a touch of honey.

TWIST, BRETZEL, SNEEKEN AND ROLL

12590	125 g	RtP	7 cm	60	*50	-	90 min	14-17 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	
130885	87 g	RtB	9,6 cm	48	*56	-	18 min	
130969	125 g	RtB	11 cm	40	*48	60 min	12-14 min	
130970	125 g	RtB	11 cm	40	*48	60 min	12-14 min	
13001	95 g	RtB	11,5 cm	48	96	45 min	15 min (*1/2 pallet)	

RtP Ready to Prove
classics
MARGARINE



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

RtB Ready to Bake
classics
MARGARINE



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



130969
Cocoa Bretzel 125g
Decorated with peanuts.



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



130970
Custard Bretzel 125g
Decorated with peanuts.



130885
Cinnamon Roll 87g
Includes icing bag for decoration.



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



GRILLS & STICKS

							180°C
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 (*1/2 pallet)

RtB Ready to Bake
classics
SELECT MARGARINE



13115
Mini Cocoa Hazelnut Cream Grill 30g



13116
Mini Custard Grill 30g

RtB Ready to Bake
classics
LARD



13929
Chocolate Stick 75g



13967
Custard Stick 75g



2014
Fartons 50g

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 min	12-14 min
12584	35 g	RtP	6 cm	6 Kg	*50	-	80-90 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 min	11-13 min
12586	50 g	RtP	6 cm	6 Kg	*50	-	80-90 min	11-13 min
12438	50 g	RtP	6,5 cm	6 Kg	*50	-	80-90 min	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 Ensamada 110g

FILLED



2035
Sweet Pumpkin Pastry Ensamada 500g
With pumpkin pastry.



12585
Large Pastry Ensamada 95g



12586
Small Custard Pastry Ensamada 50g
With juicy cream.



12587
Small Cocoa Pastry Ensamada 50g
With cocoa cream.



13925
Ferm. Large Pastry Ensamada 95g



13924
Ferm. Small Pastry Ensamada 35g



12584
Small Pastry Ensamada 35g



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

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



12172
Puff Pastry Sheet 48x32 cm 900g



12481
Pizza Sheet 30x40 cm 675g

Unleash your creativity and stand out from the competition with these bases and sheets. Explore their endless possibilities and surprise your customers. The only limit is your imagination!



SAVOURY SNACKS

Savoury snacks increase consumption moments: breakfasts, snacks, meals, dinners, nibbles, take-away. You will find a range of products with generous fillings, both traditional and innovative, of high quality, in chunks, ensuring an exceptional taste.

Our products are classified by:

PRODUCT FAMILY

PIES
GRILLS
CROISSANTS
NAPOLITANAS
PUFF PASTRIES
PANINIS & 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

SAVOURY SNACKS

SAVOURY SNACKS



PICK&GO

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



130860
Ham and Cheese Pick & Go 100g
Filled with cream cheese, ham cubes and shredded gouda cheese.



130861
Kebab Pick & Go 100g
Filled with sliced kebab chicken and yogurt-flavoured sauce, seasoned with spices and herbs.



131040
Basil Tomato Pick & Go 90g
Filled with cream cheese, sun-dried tomatoes, black olives and basil.



130777
Tex Mex Pick & Go 100g
Filled with chopped chicken and fried onions, add corn, diced peppers and spices with a hint of spice.



130778
Soft Beef Pick & Go 100g
Filled with fried onions, beef, tomato and pepper.



130693
Pick&Go Thai Chicken 100g
Filled with chopped chicken, fried onions, tomato, pepper and garlic.



							180°C
130860	100 g	RtB	12 cm	26	*88	30-40 min	20-22 min
130861	100 g	RtB	12 cm	26	*88	30-40 min	20-22 min
131040	90 g	RtB	12 cm	26	*88	30-40 min	20-22 min
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
130693	100 g	RtB	12 cm	26	*88	30-40 min	20-22 min (*1/2 pallet)

PIES

RtB Ready to Bake

classics



130823  
Chicken and Bechamel
Puff Pastry Pie 225g

Chunky filling: roasted chicken breast, mushroom cream, cream cheese, béchamel and caramelised onions.



130829 
Tuna & Tomato Puff Pastry Pie 225g

Chunky filling: tuna, tomato and stir-fried vegetables (aubergine, zucchini, pepper, onion and diced hard-boiled egg).



131017  
Tuna and Tomato Puff
Pastry Pie 120g

Filled with tuna and fried tomato.
Decorated with natural sesame.



131036  
Bacon and Cheese Puff Pastry Pie 120g

Filled with crispy bacon and cream cheese.
Decorated with toasted corn sesame.



131034  
Chicken Kebab Puff Pastry Pie 120g

Filled with sliced kebab chicken and yogurt-flavoured sauce, seasoned with spices and herbs.










131016  
Spinach and Cheese Puff
Pastry Pie 120g

Filled with fried spinach and cheese.
Decorated with sesame and brown flaxseed.



131037  
Beef Puff Pastry Pie 120g

Filled with minced beef, fried onions, pepper and tomato.
Decorated with toasted malted wheat.

							 180°C
130823	225 g	RtB	13x12 cm	24	*64	45 min	25-35 min
130829	225 g	RtB	13x12 cm	24	*64	45 min	25-35 min
131017	120 g	RtB	16,1 cm	40	*48	30 min	22-24 min
131016	120 g	RtB	16,1 cm	40	*48	30 min	22-24 min
131036	120 g	RtB	16,1 cm	40	*48	30 min	22-24 min
131037	120 g	RtB	16,1 cm	40	*48	30 min	22-24 min
131034	120 g	RtB	16,1 cm	36	*48	30 min	22-24 min (*1/2 pallet)

PIES & MINI PIES

RtB Ready to Bake
classics

SAVOURY SNACKS

							180°C
130866	125 g	RtB	15,5 cm	44	*50	40 min	20-24 min
130868	125 g	RtB	15,5 cm	44	*50	40 min	20-24 min
130867	125 g	RtB	15,5 cm	44	*50	40 min	20-24 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
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)



130866
Pisto Select Pie 125g
Filling: ratatouille made using stir-fried vegetables (aubergine, zucchini, pepper, onion and tomato), tuna and boiled egg.



130868
Tuna & Tomato Select Pie 125g
Filling: fried tomato and tuna.



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



130867
Chicken Select Pie 125g
Filling: chicken breast and stir-fried vegetables (aubergine, zucchini, pepper, onion and tomato).



13183
Argentinian Pie 125g
Recipe includes beef, onion, green olives, and egg.



12694
Mini Tomato & Tuna Select Pie 50g



13065
Tuna with Onion Pie 125g



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

GRILLS

							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
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.



CROISSANTS, NAPOLITANAS & PUFF PASTRIES



CROISSANTS, NAPOLITANAS & PUFF PASTRIES

	📏	⚙️	✂️	📦	🚚	💧	🕒	🌡️ 180°C
131020	140 g	RtP	13,5 cm	54	*48	-	90 min	15-18 min
130996	110 g	RtB	10 cm	67	*32	30 min	-	15-18 min
130957	120 g	RtB	12,6 cm	70	*32	30 min	-	15-18 min
12453	130 g	RtB	14,5 cm	48	*56	30 min	-	18-20 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	-	14-16 min
1058	15 g	RtB	4,5 cm	6 Kg	*50	20 min	-	12-14 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

RtB Ready to Bake
delicium



130996 ✨
Supreme Ham & Cheese
Napolitana 110g
Filled with smoked ham and melting cheese.
Decorated with gouda cheese.

RtB Ready to Bake
classics



21209 📦
Ferm. Ham & Cheese
Napolitana 140g



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



130353 📦
Ferm. Ham & Cheese Croissant 108g

RtP Ready to Prove
classics



130957 📦 ✨
Bacon & Cheese Napolitana 120g
Filled with bacon and melting cheese.
Decorated with toasted corn semolina.



131020
Ham & 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 Ham & Cheese Snack 23g
Decorated with sesame.
12639 Mini Tuna Snack 23g
Decorated with peanuts.



14007 📦 ✨
Assorted Traditional Mini
Croissants 30g
4 bags x 48 units
Flavours:
- Spanish omelette.
- Ham&cheese.
- Chistorra.
- Sausage.



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

PANINIS & PIZZAS



PANINIS & PIZZAS

							180°C
13457	165 g	RtB	27 cm	22	*40	20 min	12-14 min
13460	165 g	RtB	27 cm	22	*40	20 min	12-14 min
13461	165 g	RtB	27 cm	22	*40	20 min	12-14 min
13458	165 g	RtB	27 cm	22	*40	20 min	12-14 min
13459	165 g	RtB	27 cm	22	*40	20 min	12-14 min
130451	175 g	RtB	27 cm	20	*40	20 min	12-14 min
130754	175 g	RtB	26.5 cm	22	*48	20 min	12-14 min (*1/2 pallet)

							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 (*1/2 pallet)

RtB Ready to Bake

delicium



13457
Ham Panini 165g

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



13458
4-seasons Panini 165g

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



130451
Vegetable Panini 175g

Fried tomato base. Vegetables: courgette, aubergine, red and green pepper, onion and potato.



12451
Bacon & Cheese Baguette Pizza 150g



13460
Tuna Panini 165g

Tuna, striped emmental cheese, spiced mozzarella and oregano.



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.



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



12698
Ham & Cheese Baguette Pizza 150g



13461
Bacon Panini 165g

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

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!



12463
Tuna & Cheese Baguette Pizza 150g

PAN

At Panamar Bakery Group, we carefully craft each of our breads to ensure they have the flavour, aroma and texture of traditional bread. The breads in our range follow this classification:

BY SIZE

LOAVES
FAMILY BREAD
SANDWICH BREAD
BURGER
ROLL
MINI ROLL

BY INGREDIENTS IN THE DOUGH

White Breads
Wholemeal Bread
Seeds and Cereals
Flavor
Gluten Free
Sliced Sandwich Bread

BY THEIR PREPARATION PROCESS

From the most premium to the simplest

C CRISTAL



Great Mediterranean flavour, thanks to the olive oil and sourdough in the recipe.

It stands out for its very, very thin crust and crumb with large alveoli, giving it lightness without losing juiciness in the bite.

Thanks to its high hydration, it is a highly durable bread.

P STONE OVEN



Rustic crust pieces, of medium thickness, flat bases, the flavour of traditional bread and high durability. Within this family, discover our HIGHLIGHTED ranges:

The **AQUA** range, known for its impressive alveolation. A bread that makes an impact.

The **pH 4.8** range, made with over 10% of our natural sourdough, which is responsible for the fermentation and gives our bread a pH of 4.8, as required by the regulations to be called "Made with Sourdough."

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

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.

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



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.

LOAVES



LOAVES

STONE OVEN



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.



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".



130741
Stone Oven Bread 600g
Contains sourdough.



13789
Sliced Traditional
Country Bread Rts 500g
Source of fibre.



130327
Aqua Country Bread 340g
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
Contains sourdough.
Source of fibre.



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



130471
Essential Country Bread 395g
Source of fibre.

13682	1800 g	Ⓟ	30 cm	5	24	120 min	15 min
130308	400 g	Ⓟ	26 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
13789	500 g	Ⓟ	29 cm	18	28	60 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
13542	800 g	Ⓟ	25 cm	7	28	30-45 min	-
130471	395 g	Ⓟ	30 cm	14	40	30-45 min	14-17 min



Wholemeal bread

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



Cereals

							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
130307	400 g		26 cm	14	40	60 min	14-16 min
131061	400 g		25,5 cm	14	40	60 min	14-16 min
131062	400 g		27,5 cm	14	40	60 min	14-16 min
12717	400 g		16 cm	6	64	60 min	14-18 min
12909	400 g		27 cm	7	64	60 min	14-16 min



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.



131061
60% Rye Country Bread made with Sourdough pH 4.8 400g
Source of protein.



12717
22% Corn Country Bread 400g



130307
Country Bread Sourdough pH 4.8 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.



131062
20% Corn Country Bread made with Sourdough pH 4.8 400g
Source of protein.
Source of fibre.



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.



Cereals

	🍞	📏	✂️	📦	🚚	💧	🕒 180°C
130486	500 g	Ⓟ	28,5 cm	6	64	90 min	10-14 min
12908	400 g	Ⓟ	26 cm	7	64	60 min	14-16 min
13536	340 g	Ⓟ	25 cm	15	40	60 min	12-16 min
13376	300 g	Ⓟ	26 cm	15	40	25-30 min	16-20 min
12954	340 g	Ⓟ	22 cm	15	40	60 min	12-16 min



Flavor

	🍞	📏	✂️	📦	🚚	💧	🕒 180°C
12756	500 g	Ⓟ	17 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



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



Ⓟ 13536
Rye Country Bread 51% And With Flax 12% 340g
Contains up to 3 times more fibre than white bread.
Source of fibre.



Ⓟ 12756
Multifruits Country Bread 500g
Source of fibre.



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



Ⓟ 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.



Ⓟ 12954
Cereals (49%) and Seeds (16%)
Country Bread 340g
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.



Ⓟ 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.

FAMILY BREAD



FAMILY BREAD

C CRISTAL



You'll know them by their impressive alveoli.



6% Olive Oil
Mediterranean Flavor!



Contains sourdough 9%



13477
Mediterranean
Cristal Bread **Express** 300g
Contains sourdough.
With olive oil.
Source of fibre.



130665
Campagne Mediterranean
Cristal Bread **Express** 240g
Contains sourdough.
With olive oil.
Source of fibre.

P STONE OVEN

AQUA BREAD



You'll know them by their impressive alveoli.



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



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



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

13477	300 g	Ⓢ	42 cm	20	30	30 min	4-6 min
130665	240 g	Ⓢ	42 cm	29	30	30 min	4-6 min
130259	330 g	Ⓢ	54 cm	22	24	20-30 min	14-16 min
130174	270 g	Ⓢ	44 cm	24	30	20-30 min	12-15 min
130809	270 g	Ⓢ	54 cm	30	24	20-30 min	12-14 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 Bread 305g
Source of fibre.



8282
Riquiño Bread 270g
Source of fibre.

[®] RUSTIC

							180°C
12113	500 g	[®]	55 cm	18	28	30 min	25-30 min
12105	320 g	[®]	47 cm	22	30	30 min	20-25 min
13139	290 g	[®]	53 cm	25	28	30 min	18-20 min
13956	380 g	[®]	50 cm	21	28	30 min	18-22 min
8378	295 g	[®]	57,5 cm	25	28	30 min	20-25 min
13958	275 g	[®]	45,5 cm	23	30	30 min	20-25 min
8498	270 g	[®]	55 cm	31	28	30 min	20-25 min
13975	265 g	[®]	41,5 cm	24	30	30 min	20-25 min

							180°C
12398	350 g	[®]	50,5 cm	23	28	30 min	20-25 min
131067	340 g	[®]	54 cm	25	28	20-30 min	19-21 min
130747	280 g	[®]	44 cm	28	30	20-30 min	17-19 min



12113
Super Village Bread 500g
Source of fibre.



13956
Large Mediterranean Rustic Bread 380g
Source of fibre.



8378
Large Mediterranean Rustic Baguette 295g
Source of fibre.



12398
Natural Bread 350g
Source of fibre.



12105
Village Bread 320g
Source of fibre.



13958
Mediterranean Riquiña Bread 275g
Source of fibre.



8498
Mediterranean Rustic Baguette 270g
Source of fibre.



131067
Super Gourmet Bread 340g
Contains sourdough.
Source of fibre.



13139
Village Bread 290g
Source of fibre.



13975
Mediterranean Rustic Bread 265g
Source of fibre.



130747
Gourmet Bread 280g
Contains sourdough.
Source of fibre.

RUSTIC

							180°C
8508	340 g		54 cm	25	28	30 min	20-25 min
13965	350 g		34,5 cm	26	28	30 min	20 min
16033	335 g		54 cm	28	28	15 min	15-18 min
12561	265 g		43,5 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	15-20 min	18-23 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



8508
Rustic Stick 340g
Source of fibre.



13965
Ciabatta 350g
Source of fibre.



16033
Divine Bread 335 g
Source of fibre.



12561
Select Campagne Bread 265g
Source of fibre.



12467
Ficelle Bread 280g
Source of fibre.



130339
Ficelle Gourmet Stick 275g
Source of fibre.



303
Serrano Bread 260g
With olive oil.
Source of fibre.



130529
Candéal Bread 260g

TRADITION

							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
12608	260 g		40 cm	25	30	30 min	17-19 min



885
Paris Bread 350g
Source of fibre.



12514
Premium Rustic Bread 310g
Contains sourdough.
Source of fibre.



12951
Tradition Baguette with Sourdough 280g
Contains sourdough.
Source of fibre.



13972
Tradition Bread with Sourdough 280g
Contains sourdough.
Source of fibre.



542
French Bread 270g
Source of fibre.



745
Provenzal Bread 260g
Source of fibre.



12608
South Bread 260g

T TRADITION



	☐	☐	✂	📦	🚚	🕒	🕒 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
12661	390 g	Ⓣ	55 cm	22	28	20-30 min	18-20 min
13971	355 g	Ⓣ	52 cm	23	28	30-40 min	20-22 min
12471	320 g	Ⓣ	52 cm	26	28	20-30 min	17-19 min
12472	280 g	Ⓣ	50 cm	28	28	20-30 min	17-19 min
12474	280 g	Ⓣ	50 cm	28	28	20-30 min	17-19 min
13383	260 g	Ⓣ	50 cm	30	28	15-20 min	18-23 min



130066
Tradition Wheatstalk Family Bread 355g
Source of fibre.



12661
Tradition Large Bread 390g
Source of fibre.



13971
Tradition Family Bread 355g
Source of fibre.



12473
Tradition Wheatstalk Long Bread 280g
Source of fibre.



12471
Tradition North Bread 320g
Source of fibre.



12472
Traditional Large Bread 280g
Source of fibre.



12503
Tradition Wheatstalk Bread 250g
Source of fibre.



12474
Tradition Bread with Squares 280g
Source of fibre.



13383
Large Traditional Croustillante Bread 260g
Source of fibre.



8487
Plus Tahona Bread 470g



161063
Super Tahona Bread 350g



16015
Plus Tahona Baguette 300g



8536
Tahona Bread 285g

	☐	☐	✂	📦	🚚	🕒	🕒 180°C
8487	470 g	Ⓢ	56 cm	21	28	30 min	25-30 min
131063	350 g	Ⓢ	56 cm	26	28	20-30 min	18-20 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

C CLASSIC

© CLASSIC

	☉	☐	✂	🍞	🚚	💧	🕒 180°C
16002	395 g	☉	56 cm	23	28	20 min	17-19 min
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
16001	290 g	☉	57 cm	32	28	15 min	17-19 min
12618	290 g	☉	55 cm	30	28	20 min	17-19 min
13962	285 g	☉	46,5 cm	25	30	20 min	17-18 min
16003	285 g	☉	43 cm	26	30	15 min	17-19 min

	☉	☐	✂	🍞	🚚	💧	🕒 180°C
8494	285 g	☉	43,5 cm	26	30	30 min	20-25 min
PRECUI220	265g	☉	43 cm	27	30	15 min	17 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
12286	250 g	☉	56 cm	36	28	20 min	18 min
13954	250 g	☉	56 cm	39	28	30 min	18-20 min
13080	200 g	☉	37 cm	30	40	20 min	15-18 min



16002
Bread 395g



13961
Large Bread 360g



8494
Bread 285g



PRECUI220
Bread 265g



8160
Large Bread 340g



🍞 13380
Bakers Bread 290g



🍞 13381
Doré Bread 260g



13973
Bread 260g



1600
Baguette 290g



12618
Classic Large Baguette 290g



12286
Baguette R 250g



13954
Classic Baguette 250g



13962
Long Bread 285g



16003
Special Boutique Bread 285g



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



Flavor

	🍞	📏	✂️	📦	🚚	💧	🕒 180°C
767	230 g	Ⓣ	50 cm	36	28	15-20 min	12 min



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



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



767
Silk Bread 230g
Source of fibre.

Made with butter



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.



Cereals

	☐	☐	☐	☐	☐	☐	☐ 180°C
839	350 g	Ⓡ	51 cm	22	28	15-20 min	23-28 min
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

	☐	☐	☐	☐	☐	☐	☐ 180°C
12419	300 g	Ⓣ	42 cm	25	30	30 min	17-19 min
12665	270 g	Ⓣ	51 cm	28	28	30 min	17-19 min
12616	260 g	Ⓣ	40 cm	27	30	30 min	16-18 min
801	230 g	Ⓣ	45 cm	30	36	15-20 min	18-23 min



Ⓡ 839

Lobster Bread 350g

With sesame to intensify its flavour.
Contains up to 3 times more fibre than white bread.



Ⓡ 440

North Bread 300g

With corn flour (1,2%) and sunflower seeds.
Source of fibre.



Ⓣ 12419

Select 5 Seeds (3%) Bread 300g

Seeds: sunflower seeds, buckwheat seeds, golden flax seeds, brown flax seeds and sesame seeds. Contains sourdough.
Source of fibre.



Ⓣ 12665

Tradition Cereals Bread 270g

With wheat flour, toasted corn flour, sesame seeds, brown flax, golden flax, sunflower seeds, and buckwheat.
Source of fibre.



Ⓡ 130122

Large Seeds Bread with 12% Corn 280g

With 12% corn flour and sunflower seeds.
Source of fibre.



Ⓡ 130123

Seed Bread with Corn 12% 265g

With 12% corn flour and sunflower seeds.
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.



Ⓣ 801

Premium Bread 230g

Seeds: sunflower seeds, sesame seeds, flaxseed, brown flax, poppy and oat flakes.
Source of fibre.

SANDWICH BREAD



SANDWICH BREAD

							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
130810	190 g		29,5 cm	40	28	20-30 min	12-14 min
131015	155 g		28 cm	42	28	20-30 min	5 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
13314	150 g		26 cm	46	28	15 min	12-14 min
13265	130 g		25 cm	50	28	15 min	10-12 min
130864	120 g		25 cm	53	28	30 min	4-6 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

CRISTAL



You'll know them by their impressive alveoli.



6% Olive Oil
Mediterranean Flavor!



Contains sourdough 9%



130643
Cristal Bocata Stick **Express** 150g
Contains sourdough.
With olive oil.
Source of fibre.



13754
Mediterranean Bocata
Cristal Bread **Express** 140g
Contains sourdough.
With olive oil.
Source of fibre.



13797
Mediterranean Cristal Bocata **Rts** 115g
Contains sourdough.
With olive oil.
Source of fibre.

STONE OVEN

AQUA BREAD



130810
Aqua Bocata Maxi 190g
Source of fibre.



131015
Aqua "Bocata" Super **Express** 155g
Source of fibre.



130257
Aqua Bocata 140g
Source of fibre.



130526
Aqua Bocata 100g
Source of fibre.



13314
Riquiño Maxi Bocata 150g
Source of fibre.



13265
Riquiño Bocata 130g
Source of fibre.



130864
Riquiño Bocata **Express** 120 g
Source of fibre.



130199
Riquiño Bocata 90 g
Source of fibre.



8359
Natural Bocata 170g
Source of fibre.



13328
Andalusian Rustic 150g
Source of fibre.



12469
Ficelle Bocata 135g
Source of fibre.



12991
Ciabatta 135g
Source of fibre.

R 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
130858	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
Traditional Bocata **Express** 135g
Source of fibre.



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



130858
Catering Mediterranean Rustic Bocata 130g
Source of fibre.



13466
Traditional Gourmet Bocata **Express** 100g
Source of fibre.



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



130067
Tradition Wheatstalk Bocata 150g
Source of fibre.



8480
Gourmet Mediterranean Traditional Bocata 90g
Source of fibre.



13004
Small Catering Traditional Bread 75g
Source of fibre.



13026
Special Traditional Bocata 150g
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	20-30 min	15-17 min

T TRADITION



CLASSIC

	面	☐	✂	📦	🚚	🕒	🕒 180°C
PREUI89	143 g	Ⓢ	28,5 cm	55	28	15 min	13 min
131065	140 g	Ⓢ	27 cm	50	28	30 min	5 min
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
743	100 g	Ⓢ	12,7 cm	75	28	15-20 min	5-6 min
12596	120 g	Ⓢ	27 cm	70	28	20 min	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



PREUI89
Super Flute 143g



131065
Tahona "Bocata" Express 140g



12596
Classic Demi-Baguette Express 120g



8039
Large Bocata 130g



8506
Classic Demi-Baguette 120g



743
Andalusian Style Mollete Express 100g



8511
Small Roll 100g



8143
Catering Demi-Baguette 80g

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

SOFT



345
Frankfurt Bread Rts 90g



12403
Soft Bread with Milk 3%
Express 100g




Wholemeal Bread

	🍞	📏	✂️	📦	🚚	💧	🕒 180°C
131064	120 g	Ⓡ	24 cm	35	48	20-30 min	5 min
13484	110 g	Ⓡ	25 cm	60	28	20 min	15-18 min
13010	75 g	Ⓡ	19 cm	65	48	20 min	13-15 min
12291	150 g	Ⓒ	22,5 cm	50	28	15 min	14-15 min
8046	110 g	Ⓒ	26 cm	65	28	20 min	15-18 min

Seeds & Cereals

	🍞	📏	✂️	📦	🚚	💧	🕒 180°C
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	20-30 min	14-16 min



 **131064**
100% Whole Wheat Galician Bocata **Express** 120g
Source of fibre.




 **12291**
Bocata made with Whole Wheat Flour 25% 150g
Source of fibre.



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.



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



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




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



 **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.





 **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.



^B BRIOCHE

	☞	☞	☞	☞	☞	☞
130980	75 g	Ⓟ	11 cm	45	48	20-30 min
130899	85 g	Ⓟ	11 cm	45	48	30 min
130944	85 g	Ⓟ	12 cm	45	48	30 min
130898	35 g	Ⓟ	7 cm	110	48	30 min
130945	85 g	Ⓟ	12 cm	45	48	30 min
130943	65 g	Ⓟ	10 cm	75	28	30 min




 **130980**
Potato Brioche Burger Bun RtS 75g
 Made with butter.
 With potato flake topping.



 **130899**
Maxi Brioche Burger Bun with Seeds 5% RtS 85g
 Made with butter.
 With sesame and poppy seed topping.



 **130944**
Pre-cut Maxi Brioche Burger Bun RtS 85g
 Made with butter.





 **130898**
Mini Brioche Burger Bun RtS 35g
 Made with butter.



 **130945**
Maxi Brioche Burger Bun RtS 85g
 Made with butter.



 **130943**
Brioche Burger Bun RtS 65g
 Made with butter.

13799	110 g		12 cm	66	28	30 min	-
13951	80 g		9,5 cm	100	28	30 min	-

13064	115 g		13 cm	65	28	15-20 min	10-12 min

13092	90 g		11 cm	48	40	30 min	-
13022	40 g		6 cm	72	80	15-20 min	1-3 min

CRISTAL



13799
Rustic Cristal Burger **RtS** 110g
Contains sourdough.
With olive oil.
Source of fibre.

CLASSIC



13064
Burger Bread 115g
Source of fibre.

SOFT



13092
Select Burger With Sesame 3% **RtS** 90g
Contains sourdough.
With olive oil.
 Decorated with sesame.

FLAVOR



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



13951
Rustic Cristal Burger **RtS** 80g
Contains sourdough.
With olive oil.
Source of fibre.



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

ROLL



ROLL

	☐	☐	✂	📦	🚚	🕒	🔥 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

Ⓢ CRISTAL



130664
Mediterranean Cristal Bread
Express 80g
Contains sourdough.
With olive oil.
Source of fibre.



130711
Catering Mediterranean
Cristal Bocata **Express 70g**
Contains sourdough.
With olive oil.
Source of fibre.



13753
Mediterranean Cristal Roll
Express 65g
Contains sourdough.
With olive oil.
Source of fibre.

Ⓡ RUSTIC



13673
Gourmet Ciabatta 90g
Source of fibre.



131004
Ciabatta 90g
Source of fibre.



13468
Traditional Catering Bread
Express 75g
Source of fibre.



13164
Rhombus 70g
Source of fibre.



13756
Small Mediterranean
Bread 65g
Source of fibre.



836
Supreme Gourmet
Express 65g
Source of fibre.



13976
Small Mediterranean
Traditional Bread 50g
Source of fibre.



8363
Small Campagne Bread 50g
Source of fibre.

	☐	☐	✂	📦	🚚	🕒	🔥 180°C
13673	90 g	Ⓡ	10,5 cm	55	48	15 min	15 min
131004	90 g	Ⓡ	14,5 cm	60	48	15 min	15 min
12182	80 g	Ⓡ	9,5 cm	96	28	15 min	10-12 min
13696	80 g	Ⓡ	10,5 cm	100	30	30 min	10-12 min
13468	75 g	Ⓡ	17 cm	60	40	20 min	5 min
13164	70 g	Ⓡ	14,5 cm	50	64	20 min	10-12 min
13756	65 g	Ⓡ	15 cm	72	48	20 min	10-15 min
130388	60 g	Ⓡ	11 cm	100	48	20 min	15 min
836	65 g	Ⓡ	17 cm	100	28	15-20 min	6-9 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



12182
Small Farmer Roll 80g
Source of fibre.










13696
Mini Squared Candéal 80g




130388
Ciabatta 60g
Source of fibre.

© CLASSIC

							 180°C
130575	80 g	Ⓢ	10,5 cm	90	30	20 min	-
12595	80 g	Ⓢ	12 cm	50	40	20 min	15-18 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	48	15-20 min	5-8 min
8004	50 g	Ⓢ	14 cm	80	40	20 min	10-15 min



 **130575**
Mini Soft Roll **RtS** 80g



12595
Catering Bread 80g




8354
Classic Catering Bread 60g



8007
Small Catering Bread 50g



 **130646**
Mini Flute **Express** 50g



8004
Mini Demi-Baguette 50g

							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



Wholemeal Bread



Ⓒ 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.

							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



Seeds and cereals



Ⓓ 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.



Ⓓ 130127
Bread with Seeds 18% and Pumpkin Seeds 3% 80g
4 Cereals: wheat, rye, oat and spelt.
8 seeds: pumpkin, brown flax, yellow, flax, sunflower, sesame, millet, poppy and soya.
Source of fibre.



Ⓒ 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.



Ⓓ 800
Mediterranean Bocata with Corn 4,5% Express 65g
With 4.5% corn flour and sunflower seeds.
Source of fibre.

							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



Flavor



Ⓓ 454
Gourmet with Raisins 6% Nuts 6% Express 65g



Ⓓ 451
Gourmet with Black Olives 11% Express 65g

MINI ROLL

MINI ROLL



C CRISTAL



P STONE OVEN

R RUSTIC

							180°C
13755	45 g		8 cm	125	30	30 min	4-6 min
130640	45 g		9 cm	120	32	30 min	-
12020	45 g		7,5 cm	65	64	15 min	8-10 min
13538	40 g		9,5 cm	130	40	15 min	10 min
8464	40 g		13 cm	100	40	20 min	10-15 min
798	35 g		11 cm	125	48	15-20 min	4-7 min
13467	35 g		13 cm	110	36	20 min	5 min
799	25 g		5,5 cm	240	48	15-20 min	5-8 min



13755
Mediterranean Mini
Cristal Roll **Express** 45g
 Contains sourdough.
 With olive oil.
Source of fibre.



130640
Mini Soft Roll **RtS** 45G



12020
Small Farmer Roll 45g
Source of fibre.



13538
Small Ciabattina 40g
Source of fibre.



8464
Mediterranean
Mini Roll 40g
Source of fibre.



798
XL Joselito **Express** 35g
Source of fibre.



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



799
Joselito **Express** 25g
Source of fibre.

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

MINI ROLL

	🍞	🍞	🍞	🍞	🍞	🍞	🍞 180	🍞 180°C
12067	12597	40g	13cm	11.5cm	85	64	20 min	20 min
30109	40g	Ⓢ	11.5 cm	85	64	20 min	6-8 min	
12594	35g	Ⓢ	12.5 cm	80	64	15 min	11 min	
8161	30g	Ⓢ	8.5 cm	100	64	20 min	6-8 min	

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

CLASSIC



Wholemeal Bread



Seeds and cereals



🕒 12067 Demi-Baguette **Express** 40g

30109 Mini Roll 40g

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

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

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



12594 Basque Roll 35g








8161 Canapé Bread 30g

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

Very thin crust and soft crumb.
Ideal for preparing "montaditos".



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

							 180°C
130688	37 g	©	7 cm	80	72	15-20 min	-



Flavor



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

OTHER BREADS

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.

AND REMEMBER...

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

ICONS



Weight
(g)



Length
(cm)



Unit per box
kilograms per box



Boxes per pallet



Fermentation time
(min)



Defrosting time
(min)



Oven temperature
(°C)



Baking time
(min)

CHARACTERISTICS



Contains gourdough.



Express.



Extra crunchy.



Triple fermentation.



Ready to serve.



Gluten free.



With olive oil.



Already painted.



With butter.



Already finished.

CERTIFICATES

BRCS

Food Safety

CERTIFIED



4-1353-21-100-00



ES-ECO-020-CV
Agricultura de la UE

Our commitment to Quality, Food Safety and Sustainability is reflected in certifications under the GFSI, RSPO, HALAL and Organic schemes. Bread and pastry products made in plants located in Valencia (Albuixech, Enguera and Alberique), Gerona (Vilamalla) and Santander (Morero) are certified under the GFSI (Global Food Safety Initiative) scheme, which is supported and enjoys the collaboration of major global consumer goods companies, ensuring that our products and production processes meet strict requirements for quality, safety and food legality. This guarantees that our products are safe for all consumers and meet the expectations of our customers, both domestic and international. The certification also extends to meet the requirements of the Muslim market with the HALAL certification of our Enguera (Valencia) plant.

As for pastry products, made in our plants in Valencia (Enguera) and Venta de Baños (Palencia), they are certified under RSPO (Roundtable on Sustainable Palm Oil), ensuring that the palm oil used in our products is grown, processed, distributed and sold responsibly, with strict rules that protect: animals, the environment and the people living and working in palm oil-producing countries.

Organic products made in our Albuixech (C/Noria) plant are certified to guarantee they have been produced or processed according to organic farming standards.



Panamar

BAKERY_GROUP.

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