

Panamar

BAKERY_GROUP.
2026



Panamar
BAKERY_GROUP.

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SWEET PASTRIES

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80

Technical Assistance
and demonstration

SWEET PASTRIES

PRODUCT FAMILY

CROISSANTS
NAPOLITANAS
SWEET PUFF
PASTRIES

HOOPS
MAMÁ BIZCOCHO
COOKIES

DANISH DOUGH
ENSAIMADAS
SHEETS

TYPE OF FINISH

Ready to Prove

RtP

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.

Ready to Serve

RtS

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

Ready to Bake

RtB

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

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 Flavor. 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 blend

Butter









SWEET PASTRIES



Croissants



Traditional croissants

								
13112	120 g	RtP	10 cm	45	50*	-	90-100 min	180°C 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

(*stackable pallet)

RtP Ready to Prove
 Classics
 MARGARINE



13112
 Traditional Margarine
 Croissant 120g
 Croissant Artesano
 Margarina 120g










1217
 Traditional Margarine
 Croissant 90g
 Croissant Artesano
 Margarina 90g



12200
 Traditional Mini Margarine
 Croissant 25g
 Croissant Artesanito
 Margarina 25g

Traditional croissants

							 180°C
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	182	70*	30 min	12-14 min

(*stackable pallet)


RtB Ready to Bake



Classics


MARGARINE



12309 

Ferm. Traditional Margarine
Croissant 120g
Croissant Artesano
Margarina Ferm. 120g



13922 

Ferm. Traditional Margarine
Croissant 90g
Croissant Artesano
Margarina Ferm. 90g


RtB Ready to Bake



Delicium


BUTTER



13256 

Ferm. Suprême Traditional
Butter Croissant 100g
Croissant Artesano Suprême
Ferm. 100g



13279 

Ferm. Suprême Traditional Butter
Croissant 80g
Croissant Artesano Suprême
Ferm. 80g



12205

Ferm. Traditional Mini Butter
Croissant 22g
Croissant Artesanito
Mantequilla 22g



Straight croissants

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
12593	25 g	RtP	7,7 cm	282	50*	-	90 min	13-15 min
131129	100 g	RtB	15,7 cm	60	24*	30 min	-	14-16 min
12551	70 g	RtB	13,5 cm	76	56	30-40 min	-	16-18 min
12140	45 g	RtB	9,7 cm	132	56	30 min	-	13-16 min
21701	25 g	RtB	7,6 cm	315	56	30-40 min	-	12-14 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

(*stackable pallet)

RtP Ready to Prove
Classics
MARGARINE

Delicium
BUTTER



12179
Classic Straight Margarine
Croissant 100g
Croissant Recto Clásico
Margarina 100g



12138
Mini Straight Margarine
Croissant 30g
Mini Croissant Recto
Margarina 30g



1261
Mini Straight Margarine
Croissant 22g
Mini Croissant Recto
Margarina 22g



12593
Mini Butter Suprême
Croissant 25g
Mini Croissant Suprême 25g

RtB Ready to Bake
Classics
MARGARINE



131129
Ferm. Straight Margarine
Croissant 100g
Croissant Recto Margarina
Ferm. 100g



12551
Ferm. Straight Croissant
Margarine 70g
Croissant Recto
Ferm. 70g



12140
Ferm. Straight
Croissant 45g
Croissant Recto
Ferm. 45g



21701
Ferm. Mini Straight
Croissant 25g
Croissant Recto
Ferm. 25g



12554
Ferm. Straight Mini
Croissant 22g
Mini Croissant Recto
Ferm. 22g

**GLUTEN FREE
MARGARINE**



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



130799
Croissant Gluten Free 45g
Croissant Sin Gluten 45g

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	417	70*	20-30 min	12-14 min
130791	80 g	RtB	13 cm	55	32*	30 min	12-16 min

(*stackable pallet)

RtB Ready to Bake

Delicium
BUTTER



12970
Ferm. Suprême Croissant 90g
Croissant Suprême Ferm. 90g



13916
Ferm. Suprême Croissant 70g
Croissant Suprême Ferm. 70g



13934
Ferm. Suprême 100% Butter
Straight Croissant 60g
Croissant Recto Suprême
Mantequilla Ferm. 60g



13918
Ferm. Suprême Mini Butter
Straight Croissant 25g
Mini Croissant Recto Suprême
Mantequilla Ferm. 25g



130791
Intense Croissant Sourdough
Hélène 80g

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

Croissant Intense Masa Madre
Hélène 80g

Delicioso por su intenso sabor a mantequilla con exquisitas notas aromáticas a caramelo.



131046
Ferm. Tradition Butter
Croissant 60g
Croissant Recto Mantequilla
Tradición 60g



12177
Ferm. Mini Classic Butter
Croissant 25g
Ideal for soaking in syrup.
Mini Croissant Clásico
Mantequilla 25g
Ideal para bañar en almíbar.



12221
Ferm. Micro Butter
Croissant 12g
Croissant Micro
Mantequilla 12g

Multigrain and Filled croissants

12436	120 g	RtP	15,8 cm	60	50*	-	80-90 min	180°C
12437	80 g	RtB	13,5 cm	80	56	30-40 min	-	14-16 min
130370	30 g	RtB	7,7 cm	170	48*	20-30 min	-	16 min
13917	90 g	RtB	12 cm	68	56	30 min	-	13-16 min
13718	75 g	RtB	11,5 cm	70	56	30 min	-	15-18 min

(*stackable pallet)

RtP Ready to Prove



Classics
MARGARINE
FILLED



12436
Cream Chocolate Cone 120g
Caracola Crema de Chocolate 120g

RtB Ready to Bake



Delicium
BUTTER
MULTIGRAIN



12437
Ferm. Multigrain Butter Croissant 80g
Decorated with brown flax, golden flax, oat flakes and sunflower seeds.
Croissant Multicereales Mantequilla Ferm. 80g
Decorado con lino marrón, lino dorado, copos de avena y pipas de girasol.



130370
Ferm. Mini Butter Multigrain Croissant 30g
Decorated with brown flax, golden flax, oat flakes and sunflower seeds.
Croissant Mini Multicereales Mantequilla Ferm. 30g
Decorado con lino marrón, lino dorado, copos de avena y pipas de girasol.

Delicium
BUTTER
FILLED



13917
Ferm. Choco Straight Butter Croissant 90g
Filled with cocoa cream with hazelnuts.
Croissant Suprême Recto Crema de Chocolate relleno 90g
Relleno de crema de cacao con avellanas.



13718
Ferm. Suprême Chochips Chocolate Croissant 75g
Decorated with chocolate chips and cocoa and hazelnut filling.
Croissant Crema de Cacao Suprême 75g
Decorado con chips de chocolate y relleno de cacao con avellanas.

Filled croissants

							180°C
131288	95 g	RtB	11,5 cm	45	48*	30 min	14-16 min
130571	95 g	RtB	11,5 cm	45	48*	30 min	14-16 min
131287	90 g	RtB	12 cm	68	24*	30 min	15-18 min
130686	52 g	RtB	9,7 cm	150	64	40 min	14-15 min
13921	40 g	RtB	7,5 cm	210	56	30 min	13-15 min
12180	30 g	RtB	7,5 cm	220	50*	30 min	12-15 min

(*stackable pallet)

RtB Ready to Bake

Classics
MARGARINE
FILLED



131288
Ferm. Choco Bar Croissant 95g
Filled with a chocolate milk bar.
Croissant Choco Barrita Ferm. 95g
Relleno con una barrita de chocolate con leche.



130571
Ferm. White Choco Bar Croissant 95g
Filled with a white chocolate bar.
Croissant Choco Blanco Barrita Ferm. 95g
Relleno con una barrita de chocolate blanco.



131287
Ferm. Chocolate Cream Croissant 90g
Filled with cocoa cream with hazelnuts.
Covered with chocolate milk chips.
Croissant de Crema de Chocolate 90g
Relleno de crema de cacao con avellanas.
Recubierto de chips de chocolate con leche.



130686
Ferm. Chocolate Cream Croissant 52g
Cocoa and hazelnut cream filling.
Croissant Recto Margarina Crema Choco 52g
Relleno de crema de cacao con avellanas.



13921
Ferm. Mini Chocolate Cone 40g
Cuerno Mini Crema de Chocolate Ferm. 40g



12180
Ferm. Mini Chocolate Croissant 30g
Croissant Mini Crema de Chocolate
Margarina Ferm. 30g

Sweet napolitanas



Sweet napolitanas

	☐	⚙️	✂️	📦	🚚	💧	🕒 180°C
12151	135 g	RtP	15,8 cm	54	50*	-	90 min 15-18 min
12152	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
12591	115 g	RtP	13,5 cm	66	50*	-	90 min 15-18 min
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
21176	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
12153	95 g	RtB	12,2 cm	72	56	30 min	- 15-18 min
130563	70 g	RtB	10,5 cm	105	80	30 min	- 15-17 min

(*stackable pallet)

RtP Ready to Prove

Classics
MARGARINE

RtB Ready to Bake

Classics
MARGARINE



12151
Large Chocolate Napolitana 135g
Súper Napolitana Chocolate 135g



12156 📦
Ferm. Super Chocolate Napolitana 135g
Súper Napolitana Choco Ferm. 135g



12152
Large Custard Napolitana 135g
Súper Napolitana Crema 135g



21178 📦
Ferm. Chocolate Napolitana 115g
Napolitana de Chocolate Ferm. 115g



21176
Ferm. Custard Napolitana 115g
Napolitana de Crema Ferm. 115g



13306
Chocolate Napolitana 115g
Napolitana Chocolate 115g



12155 📦
Ferm. Chocolate Napolitana 95g
Napolitana de Chocolate Ferm. 95g



12153 📦
Ferm. Custard Napolitana 95g
Napolitana de Crema Ferm. 95g



12591
Custard Napolitana 115g
Napolitana Crema 115g



130563
Ferm. Cocoa Cream Napolitana 70g
Napolitana de Crema de Chocolate
Ferm. 70g

Sweet napolitanas

131216	120 g	RtB	12,5cm	64	24*	15 min	180°C
131002	118 g	RtB	12,5cm	64	24*	15 min	180°C
12213	50 g	RtB	6 cm	120	50*	30 min	180°C
12212	50 g	RtB	6 cm	120	50*	30 min	180°C
12175	20 g	RtB	6,2 cm	345	50*	20 min	180°C
12174	20 g	RtB	6,2 cm	345	50*	20 min	180°C
13722	90 g	RtB	11,5 cm	55	40*	15 min	180°C
130798	60 g	RtB	8 cm	60	80	60 min	180°C

(*stackable pallet)

RtB Ready to Bake

Classics
MARGARINE



131216

Ferm. Decorated Custard Napolitana 120g

Filled with custard-flavored cream. Decorated with sugar and peanuts.

Napolitana Crema Decorada 120g

Rellena de crema sabor natillas. Decorada con azúcar y cacahuete.



131002

Ferm. Decorated Chocolate Cream Napolitana 118g

Filled with chocolate cream, double decorated with milk chocolate chips and pearl sugar.

Napolitana Crema de Chocolate Decorada 118g

Rellena de crema de chocolate con doble decoración de pepitas de chocolate con leche y azúcar perlado.



13722

Ferm. Custard and Cacao Napolitana Delicium 90g

Filled with cream, also with hazelnut chocolate cream. Decorated with chocolate chips.

Napolitana Cremichoc 90g

Rellena con crema y también con crema de chocolate con avellanas. Decorada con chips de chocolate.



12213

Half Custard Napolitana 50g
Media Napolitana Crema 50g



12212

Half Chocolate Napolitana 50g
Media Napolitana de Crema de Chocolate 50g



12175

Mini Custard Napolitana 20g
Mini Napolitana Crema 20g



12174

Mini Chocolate Napolitana 20g
Mini Napolitana de Crema de Chocolate 20g

GLUTEN FREE MARGARINE



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



130798

Pain Au Chocolat Gluten Free 60g
Pain Au Chocolat Sin Gluten 60g

Sweet puff pastries



Puff pastries

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

Un hojaldre excepcional, fino y extracrujiente.
De gran tamaño, sabrosas y con mucho relleno.

							180°C
14017	190 g	RtB	28 cm	40	48*	30 min	25-28 min
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

(*stackable pallet)

RtB Ready to Bake

Classics

MARGARINE



14017 ✨

Chocolate Puff Pastry 190g

Decorated with grain sugar.

Cañón Crema de Chocolate 190g

Decorado con azúcar en grano.



6007 ✨

Chocolate Puff Pastry 170g

Decorated with grain sugar.

Herradura Crema de Chocolate 170g

Decorada con azúcar en grano.



3061 ✨

Chocolate Puff Pastry 120g

Decorated with grain sugar.

Caña Crema de Chocolate 120g

Decorada con azúcar en grano.



12447 ✨

Sweet Pumpkin Puff Pastry 170g

Decorated with grain sugar.

Herradura de Cabello 170g

Decorada con azúcar en grano.



131041 ✨

Custard Puff Pastry 120g

Decorated with grain sugar.

Caña de Crema 120g

Decorada con azúcar en grano.



6006 ✨

Custard Puff Pastry 170g

Decorated with grain sugar.

Herradura de Crema 170g

Decorada con azúcar en grano.

Palmiers

Palmiers made with margarine or with butter, which always make the best dough.

Palmeras crujientes, elaboradas con margarina o con mantequilla y siempre con el mejor hojaldre.

							180°C
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
131338	95 g	RtB	11,5 cm	45	64	40 min	14-16 min
12444	20 g	RtB	5,3 cm	300	50*	15 min	22-25 min
12306	30 g	RtB	6,5 cm	183	70*	20 min	22-25 min
3015	20 g	RtB	4,7 cm	250	96	15 min	15-18 min

(*stackable pallet)

RtB Ready to Bake

Classics
MARGARINE



130817 ✨
Puff Pastry Double Palmier XL 220g
Decorated with grain sugar.
Palmera XL 160g
Decorada con azúcar.



130816 ✨
Maxi Puff Pastry Double Palmier 160g
Decorated with grain sugar.
Maxi Palmera 160g
Decorada con azúcar.



131042 ✨
Croissant Double Palmier 160g
Made using croissant dough.
Decorated with grain sugar.
Palmera Croissant 160g
Elaborada con masa de croissant.
Decorada con azúcar.



131338 ✨ ✨
Cinnamon Croissant Double Palmier 95g
Made using croissant dough.
Decorated with grain sugar.
Palmera Croissant Canela 95g
Elaborada con masa de croissant.
Decorada con azúcar.



12444 ✨
Small Puff Pastry Double Palmier 20g
Decorated with grain sugar.
Mini Palmera 20g
Decorada con azúcar.

RtB Ready to Bake

Delicium
BUTTER










12306 ✨
Small Butter & Multigrain Double Palmier 30g
Decorated with grain sugar.
Palmerita Multicereales Mantequilla 30g
Decorada con azúcar.



3015 ✨
Small Butter & Honey Double Palmier 20g
Decorated with grain sugar.
Palmerita Mantequilla y Miel 20g
Decorada con azúcar.

Cakes and Specialities

							 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
131337	120 g	RtB	16,6 cm	50	48	30 min	22-24 min
130733	120 g	RtB	14 cm	48	112	-	22-25 min
7043	100 g	RtB	12,5 cm	42	50*	15 min	20-24 min

(*stackable pallet)


RtB Ready to Bake

Classics
MARGARINE



4016
Round Apple Cake 585g
Cream and apple base.
Tarta Grande de Manzana Redonda 585g
Base de crema y manzana.



 **13193**
Rectangular Apple Pie 310g
Vanilla-Flavored cream base and thin slices of apple.
Decorated with sugary glazing.
Tarta de Manzana Rectangular 310g
Base de crema avainillada y láminas de manzana.
Pintada con brillo.



131043
Puff Pastry Apple Tart 175g
Apple on a base of puff pastry cream.
Pastel de Manzana 175g
Base de crema.



131337
Apple Puff Pastry 120g
Topped with whole cane brown sugar.
Filled with apple and cinnamon.
Hojaldre de Manzana 120g
Decorado con azúcar moreno de caña integral.
Relleno de manzana con canela.



130733
Apple Puff Pastry Triangle 120g
Triángulo hojaldre manzana 120g



7043
Oval Puff Pastry Apple Tart 100g
Apple on a base of puff pastry cream.
Pastel de Manzana Ovalado 100g
Relleno de crema.

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
12459	150 g	RtB	14,5 cm	48	56*	30 min	15-18 min
130409	140 g	RtB	13 cm	72	48*	30 min	24-26 min
6076	120 g	RtB	14,5 cm	48	50*	30 min	18-20 min
13664	60 g	RtB	10,5 cm	80	56*	15 min	15-18 min

(*stackable pallet)

RtB Ready to Bake

Classics

MARGARINE



12265
Chocolate Puff Pastry Pie 150g
 Decorated with grain sugar.
 Cremadillo de Crema de Chocolate 150g
 Decorado con azúcar.



12266
Custard Puff Pastry Pie 150g
 Decorated with grain sugar.
 Cremadillo Crema 150g
 Decorado con azúcar.



12459
Croissant Chocolate Triangle 150g
 Made using croissant dough.
 Triángulo de Chocolate 150g
 Elaborado con masa de croissant.



130409
Sweet Pumpkin Lattice 140g
 Panal Extra Cabello 140g



6076
Croissant Chocolate Triangle 150g
 Decorated with poppy seeds.
 Puff pastry dough.
 Triángulo de Crema de Chocolate 120g
 Decorado con semillas de amapola.
 Masa hojaldrada.



13664
Hazelnut Cocoa Cream Explosion 60g
 Decorated with grain sugar.
 Explosión de Crema de Cacao con Avellanas 60g
 Decorado con azúcar.

Braids, Sneckens and Rolls

131221	110 g	RtB	11 cm	50	48*	30-40 min	-	15-18 min
131141	110 g	RtB	11 cm	50	48*	30-40 min	-	14-16 min
13001	95 g	RtB	11,5 cm	48	96	-	-	17-20 min
12590	125 g	RtP	7 cm	60	50*	-	90 min	14-17 min
12354	125 g	RtB	8,5 cm	54	24*	30 min	-	15-18 min
130885	87 g	RtB	9,6 cm	48	56*	-	-	18 min
12355	45 g	RtB	6,5 cm	156	24*	30 min	-	14-16 min

(*stackable pallet)

RtB Ready to Bake

Classics
MARGARINE



131221 ✨
Custard Pastry Braid 110g

Decorated with grain sugar.
Trenza de Crema 110g
Decorado con azúcar perla.



131141 ✨
Ferm. Chocolate Pastry Braid 110g

Decorated with chocolate chips.
Trenza Chocolate Ferm. 110g
Decorado con Chips de Chocolate.



13001
Maple Braid 95g

With pecan nuts.
It includes a sleeve of maple syrup piping bag to decorate the pieces.
Trenza Maple 95g
Con nueces pecanas.
Incluye bolsa con jarabe de arce.



12354
Ferm. Raisin & Walnut Snecken 125g
Snecken Pasas y Nueces Ferm. 125g



12355
Ferm. Mini Raisin & Walnut Snecken 45g
Mini Snecken Pasas Nueces Ferm. 45g



130885
Cinnamon Roll 87g

Includes icing bag for decoration.
Roll de Canela 87g
Añade bolsa de icing para decorar.

RtP Ready to Prove

12590
Raisin & Walnut Snecken 125g
Snecken Pasas y Nueces 125g

Sticks, Bretzels and Grills

RtB Ready to Bake

Classics

LARD



13829
Chocolate Stick 75g
Flauta de Crema de Chocolate 75g



13967
Custard Stick 75g
Flauta de Crema 75g

Classics

SELECT MARGARINE



22265
Maxi Apple and Cinnamon Grill 100g
Maxi Rejita de Manzana y Canela 100g



12984
Cocoa Hazelnut Cream Grill 70g
Rejita Crema de Cacao con Avellanas 70g



12986
Apple and Cinnamon Grill 70g
Rejita Manzana y Canela 70g



13115
Mini Cocoa Hazelnut Cream Grill 30g
Mini Rejita Crema de Cacao con Avellanas 30g



13116
Mini Custard Grill 30g
Mini Rejita Crema Pastelera 30g

							180°C
13929	75 g	RtB	22 cm	116	50*	20 min	14-16 min
13967	75 g	RtB	22 cm	116	50*	20 min	14-16 min
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
22265	100 g	RtB	16 cm	64	80	30 min	14-16 min
12984	70 g	RtB	11,5 cm	55	70*	30 min	14-16 min
12986	70 g	RtB	11,5 cm	55	70	30 min	14-16 min
13115	30 g	RtB	5,5 cm	132	70*	30 min	12-14 min
13116	30 g	RtB	5,5 cm	132	70*	30 min	12-14 min

(*stackable pallet)

Classics
MARGARINE



130969
Cocoa Bretzel 125g
Decorated with grain sugar and peanuts.
Bretzel Cacao 125g
Decorado con azúcar y cacahuete.



130970
Custard Bretzel 125g
Decorated with grain sugar and peanuts.
Bretzel Crema 125g
Decorado con azúcar y cacahuete.

Ensaïmadas

									180°C
2035	500 g	RtP	26 cm	10	24*	-	180 min	12-14 min	
12587	50 g	RtP	6 cm	120	50*	-	80-90 min	11-13 min	
12586	50 g	RtP	6 cm	120	50*	-	80-90 min	11-13 min	
12438	50 g	RtP	6,5 cm	120	50*	-	80-90 min	11-13 min	

(*stackable pallet)

RtP Ready to Prove

Classics
FILLED



2035
Sweet Pumpkin Pastry Ensaïmada 500g
With pumpkin pastry.
Ensaïmada Grande Rellena Cabello 500g
Con cabello de ángel.



12586
Small Custard Pastry Ensaïmada 50g
With pastry cream.
Ensaïmada Pequeña Crema Hojaldrada 50g
Con crema pastelera.










12587
Small Cocoa Pastry Ensaïmada 50g
With cocoa cream.
Ensaïmada Pequeña Crema de Cacao
Hojaldrada 50g
Con crema de chocolate.



12438
Small Sweet Pumpkin Pastry Ensaïmada 50g
With pumpkin pastry.
Ensaïmada Pequeña Cabello
Hojaldrada 50g
Con cabello de ángel.



Sheets

							 180°C
12171	900 g	RtB	55 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	28 cm	12	48*	20 min	13-15 min

(*stackable pallet)

RtB Ready to Bake

Classics
MARGARINE




12171
Puff Pastry Sheet
55 x 38,5cm 900g
Lámina de Hojaldre
55 x 38,5cm 900g



12172
Puff Pastry Sheet
48x32 cm 900g
Lámina de Hojaldre
47 x 31cm 900g



 **12481**
Pizza Sheet
30x40 cm 675g
Base de Pizza Rectangular
38 x 28cm 675g

Hoops



Hoops

RtS Ready to Serve

Classics
ORIGINALS

	🍞	⚙️	✂️	📦	🚚	💧
21605	60 g	RtS	9,5 cm	48	80	20 min
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
13933	55 g	RtS	8,5 cm	48	48*	20-30 min

(*stackable pallet)

	🍞	⚙️	✂️	📦	🚚	💧
130887	22 g	RtS	7 cm	90	132	20 min
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

(*stackable pallet)

Classics
MINIS



21605 ✨
Maxi Nature Hoops 60g
Maxi Hoops Nature 60g



130887 ✨
Mini Nature Hoops 22g
Mini Hoops Nature 22g



130398 ✨
Maxi Glazed Hoops 70g
Maxi Hoops Glaseados 70g



12300 ✨
Glazed Hoops 50g
Hoops Glaseados 50g



13936 ✨
Mini Glazed Hoops 30g
Mini Hoops Glaseados 30g



13188 ✨
Mini White Drizzle
Hoops 38g
Mini Hoops
White Rayado 38g



130401 ✨
Maxi Sugar Hoops 70g
Maxi Hoops Azucarado 70g



13699 ✨
Mini Sugar Hoops 35g
Mini Hoops Azucarado 35g



13187 ✨
Mini Pink Drizzel
Hoops 34g
Mini Hoops Pink
Rayado 34g



130399 ✨
Maxi Dark Hoops 80g
Maxi Hoops Bombón 80g



13933 ✨
Dark Hoops 55g
Hoops Bombón 55g



13935 ✨
Mini Dark Hoops 30g
Mini Hoops Bombón 30g



13186 ✨
Mini Dark Drizzle
Hoops 34g
Mini Hoops Bombón
Rayado 34g

Hoops

	☐	⚙️	✂️	📦	🚚	💧
131044	82 g	RtS	9,5 cm	36	64*	30 min
131267	81 g	RtS	9,5 cm	36	104	20-30 min
131231	55 g	RtS	8,5 cm	36	64*	20-30 min
13123	55 g	RtS	8,5 cm	36	64*	20-30 min
13125	55 g	RtS	8,5 cm	36	64*	20-30 min
13126	55 g	RtS	8,5 cm	36	64*	20-30 min

(*stackable pallet)

RtS Ready to Serve



Classics

FILLED

Classics

DECORATED



131044 ✨

Caramel Hoops 82g

Filled with caramel-Flavored cream.
Decorated with caramelised cookie.

Hoops Caramel 82g

Relleno de crema sabor caramelo.
Decorado con galleta caramelizada.



131231 ✨

Party Hoops 75g

With small pieces of multicoloured
chocolate pearls.

Hoops Party 75g

Con trocitos de perlas de chocolate
multicolor.



13123 ✨

Super Pink Hoops 55g

With pink and crunchy sugar pearls.

Hoops Super Pink 55g

Con perlas de azúcar rosas y crujientes.



131267 ✨

Dubai Style Hoops 81g

Filled with pistachio and kataifi pastry strands.
Decorated with green pearl sugar.

Hoops estilo Dubai 81g

Relleno de pistachio e hilos de pasta kataifi.
Decorado con azúcar perlé verde.



13125 ✨

Crunchy Mix Hoops 55g

With crunchy milk chocolate and
hazelnut bits.

Hoops Crunchy Mix 55g

Con crujientes perlas de avellana
y chocolate con leche.



13126 ✨

Super Dark Hoops 55g

With crunchy squares of milk chocolate.

Hoops Super Choco 55g

Con pepitas de chocolate con leche.



Packs 5 un.



Packs 4 un.



Packs 2 un.



Ball Hoops

13335	95 g	RtS	9 cm	24	64*	30-45 min
130577	115 g	RtS	9 cm	24	112	35-40 min
130949	90 g	RtS	9 cm	24	72*	35-40 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

(*stackable pallet)

RtS Ready to Serve
Classics
FILLED



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



130577 ✨
White Chocolate Cream-Filled Ball Hoops 115g
Filled with white chocolate-Flavored cream, white chocolate Flavor coating and striped.
Berliblanca Rayada 115g
Rellena de crema sabor chocolate blanco, cobertura sabor chocolate blanco y rayado de bombón.



130949 ✨
Super Choco Ball Hoops 90g
Filled with chocolate cream, coated in a chocolate glaze, and topped with milk chocolate cubes.
Berlina Super Choco 90g
Rellena de crema de chocolate, cobertura bombón y cuadraditos de chocolate con leche.



13318 ✨
Chocolate Cream-Filled Ball Hoops 95g
With chocolate in the base.
BerliChoco Azucarada 95g
Con chocolate en la base.



13321 ✨
Custard-Filled Ball Hoops 95g
BerliCrema Azucarada 95g

Long Hoops and Brioches

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

(*stackable pallet)

RtS Ready to Serve
Classics
FILLED



13325 ✨
**Chocolate Cream-Filled
Long Hoops 110g**
Pepito Choco
Azucarado 110g



13324 ✨
**Custard-Filled
Long Hoops 110g**
Pepito Crema
Azucarado 110g



130736 🚚
Brioche Butter Roll 65g
Brioche Mantequilla 65g



13319 ✨
**Mini Chocolate Cream-Filled
Long Hoops 55g**
Mini Pepito Choco
Azucarado 55g



13323 ✨
**Mini Custard-Filled
Long Hoops 55g**
Mini Pepito Crema
Azucarado 55g

MARGARINE



13144 🚚
Sweet Roll 30g
Media Noche 30g

Mamá bizcocho



Muffins

mamá bizcocho

RtS Ready to Serve
Delicium

	🍷	⚙️	✂️	📦	🚚	💧
131234	110 g	RtS	7,2 cm	20	64*	60 min
13911	110 g	RtS	7,2 cm	20	64*	60 min
13909	110 g	RtS	7,2 cm	20	64*	60 min
13910	110 g	RtS	7,2 cm	20	64*	60 min
130274	95 g	RtS	6,2 cm	20	64*	60 min
13912	95 g	RtS	6,2 cm	20	64*	60 min
131265	95 g	RtS	6,2 cm	20	120	60 min
130519	30 g	RtS	4,5 cm	48	72*	60 min
130521	30 g	RtS	4 cm	48	72*	60 min

(*stackable pallet)

MUFFINS



131234 ✨
Caramel Biscuit Muffin 110g
Caramel-Flavored filling with a hint of cinnamon.
Decorated with caramelised biscuit.
Muffin Caramel Biscuit 110g
Relleno sabor caramelo con toque de canela.
Decorado con galleta caramelizada.



13911 ✨
Nuts & Cream Filled Muffin 110g
Cream filling with hazelnuts.
Decorated with hazelnut crocanti.
Muffin Nuts & Cream 110g
Relleno de crema de leche con avellanas.
Decorado con crocanti de avellanas.



13909 ✨
Choco Bomb Filled Muffin 110g
Cocoa and hazelnut cream filling.
Decorated with chocolate chunks.
Muffin Choco Bomb 110g
Relleno de crema de cacao con avellanas
y decorado con dados de chocolate.



13910 ✨
Passion Red Filled Muffin 110g
Vanilla Flavor. Filled with wild red cranberry cream.
Decorated with red cranberries for a slightly tangy touch.
Muffin Passion Red 110g
Sabor vainilla. Relleno de crema de arándanos silvestres rojos y decorado con arándanos rojos con un toque ácido.



130274 ✨
Red Velvet Muffin 95g
Sweet cheesecake-Flavored cream filling.
Decorated with pearl sugar.
Muffin Red Velvet 95g
Relleno de crema sabor queso dulce cheesecake.
Decorado con azúcar perlado.



13912 ✨
Carrot Cake Filled Muffin 95g
Fresh cream cheese filling.
Decorated with crunchy pearl sugar.
Muffin Carrot Cake 95g
Relleno de crema de queso fresco.
Decorado con azúcar perla crujiente.



131265 ✨
Dubai Style Muffin 95g
Filled with pistachio and kataifi pastry.
Decorated with green pearl sugar.
Muffin estilo Dubai 95g
Relleno de pistachio y pasta kataifi.
Decorado con azúcar perlé verde.



130519 ✨
Chocolate Mini Muffin 30g
Dough made with cocoa powder, containing chocolate chips inside.
Mini Muffin de Chocolate 30g
Masa con cacao en polvo, contiene chips de chocolate en su interior.



130521 ✨
Vanille Mini Muffin 30g
Lightly vanilla-Flavored dough, containing chocolate chips inside.
Mini Muffin de Vainilla 30g
Masa con ligero toque avainillado, contiene chips de chocolate en su interior.

Sponge cakes and Madeleines

mamá bizcocho

13739	1,8 kg	RtS	36,5x27,5 cm	2	56* 180 min
13740	1,8 kg	RtS	36,5x27,5 cm	2	56* 180 min
13741	1,8 kg	RtS	36,5x27,5 cm	2	56* 180 min
13745	60 g	RtS	8 cm	40	56* 45-60 min

(*stackable pallet)

RtS Ready to Serve
Classics



13739 ✨
Sugar Sponge Cake 1,8 Kg
Covered with crunchy sugar.
Bizcocho de Azúcar 1,8 Kg
Cubierto de azúcar crujiente.



13741 ✨
Pumpkin Sponge Cake 1,8 Kg
Made with pumpkin sweet and flaked almonds on top and a touch of cinnamon.
Bizcocho de Calabaza 1,8 Kg
Elaborado con dulce de calabaza y en superficie almendras laminadas, azúcar y un toque de canela.



13740 ✨
Triple Chocolate Sponge Cake 1,8 Kg
Dough made with cocoa and dark chocolate chips.
Bizcocho Triple Chocolate 1,8 Kg
Masa de cacao con pepitas de chocolate y cuadraditos de chocolate en la superficie.



13745 ✨
Traditional Madeleines 60g
With a touch of honey and decorated with grain sugar.
Magdalena Casera 60g
Con un toque de miel y copete de azúcar.

Packs 6 un.



Sponge cakes

	☐	⚙️	✂️	📦	🚚	💧
21719	400 g	RtS	19 cm	14	72	45-60 min
21720	400 g	RtS	19 cm	14	72	45-60 min
21721	400 g	RtS	19 cm	14	72	45-60 min
21722	400 g	RtS	19 cm	14	72	45-60 min
21723	400 g	RtS	19 cm	14	72	45-60 min
21724	400 g	RtS	19 cm	14	72	45-60 min

RtS Ready to Serve
Classics



21719 ✨
Traditional Sponge Cake 400g
Bizcocho Tradicional 400g



21720 ✨
Chocolate Sponge Cake 400g
Bizcocho de Chocolate 400g



21721 ✨
Pumpkin Sponge Cake 400g
Bizcocho de Calabaza 400g



21722 ✨
Apple Sponge Cake 400g
Bizcocho con Manzana 400g



21723 ✨
Almond Sponge Cake 400g
Bizcocho de Almendra 400g



21724 ✨
Walnuts Sponge Cake 400g
Bizcocho de Nueces 400g

Cookies

	☐	⚙️	✂️	📦	🚚	💧
131058	80 g	RtS	11 cm	20	264	90 min
131059	80 g	RtS	11 cm	20	264	90 min

RtS Ready to Serve
Classics



131058
Chocolate Chip Cookie 80g
Made with butter and chocolate chips.
Cookie con Chips de Chocolate 80g
Elaborada con mantequilla y chips de chocolate.



131059
Double Chocolate Cookie 80g
Delicious cocoa dough with white and milk chocolate chips.
Cookie Doble Chocolate 80g
Deliciosa masa con cacao, pepitas de chocolate blanco y chocolate.

SAVOURY SNACKS

PRODUCT FAMILY

PUFF PASTRY PIES
PIES
BRAIDS

GRILLS
NAPOLITANAS
PANINIS & PIZZAS

TYPE OF FINISH

Ready to Prove

RtP

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.

Ready to Bake

RtB

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 Flavor. 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:

Margarine

Select margarine, with a touch of butter blend

Butter

Vegetable oils

Bread

SAVOURY SNACKS



Puff pastry pies

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
131132	125 g	RtB	16,1 cm	40	48*	30 min	22-24 min
131017	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

(*stackable pallet)

RtB Ready to Bake

Classics



130823
Chicken and Béchamel Puff Pastry Pie 225g

With roasted chicken breast, mushroom cream, cream cheese, béchamel and caramelised onions.
Empanada de Hojaldre de Pollo y Bechamel 225g
 Con pechuga de pollo asado, crema de champiñones, queso crema, bechamel y cebolla caramelizada.



130829
Tuna & Tomato Puff Pastry Pie 225g

With tuna, tomato and stir-fried vegetables (aubergine, zucchini, pepper, onion and diced hard-boiled egg).
Empanada de Hojaldre de Atún y Tomate 225g
 Con atún, tomate y fritada de verduras (berenjena, calabacín, pimiento, cebolla y huevo duro a daditos).



131132
Béchamel Chicken Puff Pastry Pie 125g

With béchamel, creamy mushroom sauce, and cream cheese combined with roasted chicken cubes and caramelized onions. Decorated with golden flax seeds.
Empanada Hojaldre Pollo Bechamel 125g
 Con bechamel, crema de champiñón y queso crema que incorpora dados de pollo asado y cebolla caramelizada. Decorada con lino dorado.



131016
Spinach and Cheese Puff Pastry Pie 120g

With fried spinach and cheese.
 Decorated with sesame and brown flaxseed.
Empanada Hojaldre Espinacas y Queso 120g
 Con espinacas fritas y queso.
 Decorada con sésamo y lino marrón.



131036
Bacon and Cheese Puff Pastry Pie 120g

With crispy bacon and cream cheese.
 Decorated with toasted corn sesame.
Empanada Hojaldre Queso y Bacon 120g
 Con bacon crujiente y crema de queso.
 Decorada con sésamo de maíz tostado.



131037
Beef Puff Pastry Pie 120g

With minced beef, fried onions, pepper and tomato.
 Decorated with toasted malted wheat.
Empanada Hojaldre Ternera 120g
 Con ternera picada, cebolla frita, pimiento y tomate. Decorada con trigo malteado tostado.



PUFF PASTRY PIES

Pies: 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 Flavors. A winning idea for your establishment!

Formadas a mano, cada pieza tiene impreso un toque de autenticidad y artesanía que las hace únicas. Todo un deleite para el paladar, con jugosos rellenos y sabores profundos. ¡Una tendencia ganadora para tu establecimiento!

RtB Ready to Bake
Classics

								180°C
130860	100 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	(*stackable pallet)



130860
Ham and Cheese Pick & Go 100g
With cream cheese, ham cubes and shredded gouda cheese.
Pick & Go York y Queso 100g
Con crema de queso, taquitos de york y queso gouda hilado.



130777
Tex Mex Pick & Go 100g
With chopped chicken and fried onions, add corn, diced peppers and spices with a hint of spice.
Pick & Go Tex Mex 100g
Con picada de pollo y cebolla frita, añade maíz, pimientos troceados y especias con un toque picante.



130778
Soft Beef Pick & Go 100g
With fried onions, beef, tomato and pepper.
Pick & Go Ternera Suave 100g
Con cebolla frita, carne de ternera, tomate y pimienta.



130693
Thai Chicken Pick & Go 100g
With chopped chicken, fried onions, tomato, pepper and garlic.
Pick & Go Pollo Thai 100g
Con picada de pollo, cebolla frita, tomate, pimienta y ajo.

Pies

	☐	⚙️	✂️	📦	🚚	🕒	📅 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
12693	50 g	RtB	10,5 cm	130	50*	30-40 min	22-24 min
12694	50 g	RtB	10,5 cm	130	50*	30-40 min	22-24 min

(*stackable pallet)

RtB Ready to Bake Classics



130866 Pisto Select Pie 125g

With ratatouille made using stir-fried vegetables (aubergine, zucchini, pepper, onion and tomato), tuna and boiled egg.
Empanadilla Selecta de Pisto 125g
Con fritada de verduras (berenjena, calabacín, pimiento, cebolla y tomate), atún y huevo cocido.



130868 Tuna & Tomato Select Pie 125g Empanadilla Selecta de Atún y Tomate 125g



130867 Chicken Select Pie 125g

With chicken breast and stir-fried vegetables (aubergine, zucchini, pepper, onion and tomato).
Empanadilla Selecta de Pollo 125g
Con pechuga de pollo y fritada de verduras (berenjena, calabacín, pimiento, cebolla y tomate).



13183 Argentinian Pie 125g

Recipe includes beef, onion, green olives, and egg.
Empanadilla Argentina 125g
Receta elaborada con carne de ternera, cebolla, aceitunas verdes y huevo.



12693 Mini Pisto Select Pie 50g

Fry of vegetables with tuna and egg.
Mini Empanadilla Selecta de Pisto Mediterránea 50g
Fritada de hortalizas con atún y huevo.



12694 Mini Tomato & Tuna Select Pie 50g Mini Empanadilla Selecta Atún y Tomate 50g

Braids and Grills

							180°C
131142	114 g	RtB	11 cm	50	48*	30-40 min	15-18 min
131222	114 g	RtB	11 cm	50	48*	30-40 min	15-18 min
13270	100 g	RtB	16 cm	40	70*	30 min	14-16 min
12981	70 g	RtB	11,5 cm	55	70*	30 min	14-16 min
12982	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

(*stackable pallet)

RtB Ready to Bake Classics



131142

Ferm. Bacon, York & Cheese Braid 114g
 With cream cheese, crispy bacon, tender ham cubes, and shredded gouda cheese.
Trenza Bacon, York y Queso Ferm. 114g
 Con crema de queso, bacon crujiente, dados de york y queso gouda hilado.



131222

Ferm. Barbecue Braid 114g
 With roasted chicken breast, shredded mozzarella cheese, and barbecue sauce.
Trenza Barbacoa 114g
 Con pechuga de pollo asado troceada, queso mozzarella rallado y salsa barbacoa.

RtB Ready to Bake Classics SELECT MARGARINE



13270

Maxi Brie & Mushrooms Grill 100g
 Maxi Rejita Brie con Setas 100g



12981

Spinach And Ricotta Grill 70g
 Rejita Espinacas y Queso Crema 70g



12982

Chicken & Caramelized Onion Grill 70g
 Rejita Pollo y Cebolla Caramelizada 70g



13100

Assorted Savoury Mini Grills 30g
 3 bags x 44 units
 Flavors:
 - Serrana (Spanish ham&cheese).
 - Mediterranean (tuna, tomato and olives).
 - American (chicken and caramelised onion).
Surtido Mini Rejitas Saladas 30g
 3 bolsas x 44 uds
 Sabores:
 - Serrana (jamón curado y queso).
 - Mediterránea (atún, tomate y olivas).
 - Americana (pollo y cebolla caramelizada).

Napolitanas and Snecken

	☐	⚙️	✂️	📦	🚚	💧	👤	🕒 180°C
131020	140 g	RtP	13,5 cm	54	48*	-	90 min	15-18 min
131251	100 g	RtB	9 cm	55	48*	40-45 min	-	16-20 min
21209	140 g	RtB	13 cm	66	56	20-30 min	-	15-18 min
130957	120 g	RtB	12,6 cm	70	32*	30 min	-	15-18 min
130996	110 g	RtB	10 cm	67	32*	30 min	-	15-18 min
1058	15 g	RtB	4,5 cm	400	50*	20 min	-	12-14 min
12625	23 g	RtB	6 cm	200	70*	15-20 min	-	13-15 min
12637	23 g	RtB	6 cm	200	70*	15-20 min	-	13-15 min
12639	23 g	RtB	6 cm	200	70*	15-20 min	-	13-15 min

(*stackable pallet)

RtP Ready to Prove Classics



131020
Ham & Cheese Napolitana 140g
Napolitana Mixta 140g

RtB Ready to Bake Delicium BUTTER



131251
Cheese and Bacon Snecken 100g
With cream cheese and crispy bacon strips.
Snecken Queso y Bacon 100g
Con queso crema y bacon crispy a tiras.

RtB Ready to Bake Classics



21209
Ferm. Ham & Cheese Napolitana 140g
Napolitana Mixta Ferm. 140g



130957
Ferm. Bacon & Cheese Napolitana 120g
Filled with bacon and melted cheese.
Decorated with toasted corn semolina.
Napolitana Bacon & Queso 120g
Rellena con bacon y queso fundente.
Decorada con sémola de maíz tostado.



12625
Assorted Mini Snack 23g

Flavors:
- Ham & cheese with sesame (50 units)
- Sobrasada with corn semolina (50 units)
- Tuna with peanuts (50 units)
- Anchovy with poppy seeds (50 units)

Hojaldritos Surtidos 23g

Sabores:
- York y queso, con sémola de maíz (50 uds).
- Sobrasada, con sémola de maíz (50 uds).
- Atún, con cacahuete (50 uds).
- Anchoa, con semillas de amapola (50 uds).

Mini snacks, individual Flavors:
Hojaldritos, sabores individuales:

12637
Mini Ham & Cheese Snack 23g

Decorated with sesame.
Hojaldrito York y Queso 23g
Decorado con sésamo.

12639
Mini Tuna Snack 23g

Decorated with peanuts.
Hojaldrito Atún 23g
Decorado con cacahuete.










130996
Supreme Ham & Cheese Napolitana 110g
Filled with smoked ham and melting cheese.
Decorated with gouda cheese.
Napolitana York y Queso Suprema 110g
Rellena con york ahumado y queso fundente.
Decorada con queso gouda.



1058
Assorted Mini Napolitanas 15g
Flavors: paté, sobrasada (sausage paste),
tuna, salmon, cheese and anchovy.
Mini Napolitanas Surtidas 15g
Sabores: paté, sobrasada, atún,
salmón, queso y anchoa.



Others

							 180°C
131271	130 g	RtB	14,5 cm	48	56*	30 min	18-20 min
130353	108 g	RtB	12,5 cm	60	32*	30 min	14-16 min
131344	120 g	RtB	13 cm	40	64	30-40 min	20-25 min
131345	120 g	RtB	13 cm	40	64	30-40 min	20-25 min
131230	50g	RtB	24 cm	120	104	40 min	13 min

(*stackable pallet)

RtB Ready to Bake
Classics



131271
Ham & Cheese Puff Triangle 130g
Triángulo de York y Queso 130g



130353
Ferm. Ham & Cheese Croissant 108g
Croissant Mixto Fermentado 108g



131344
Chicken Curry Square 120g
Decorated with corn.
Cuadrado Pollo Curry 120g
Decorado con maíz.



131345
Burger Square 120g
Decorated with white and black sesame seeds.
Cuadrado Burger 120g
Decorado con sésamo blanco y negro.



131230
Cheese Stick 50 g
With cream cheese and topped
with emmental cheese.
Stick de Queso 50g
Con crema de queso y decorado
con queso emmental.

Paninis



PANINIS

Paninis

On a crunchy, long-fermented bread base, we add the finest diced ingredients to enhance its flavor.

Sobre una crujiente base de pan, de larga fermentación, añadimos los mejores ingredientes en trocitos para potenciar su sabor.

								180°C
130451	175 g	RtB	27 cm	20	40*	20 min	12-14 min	
13457	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	
130906	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	

(*stackable pallet)

RtB Ready to Bake

Delicium



130451
Vegetable Panini 175g

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

Panini de Verduras 175g

Tomate frito y verduras: calabacín, berenjena, pimiento rojo y verde, cebolla y patata.



13457
Ham Panini 165g

Tomato, ham, emmental cheese, mozzarella and oregano.

Panini York 165g

Tomate, york, emmental, mozzarella y orégano.



13458
4-seasons Panini 165g

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

Panini 4 Estaciones 165g

Tomate, york, emmental, champiñón, cebolla y aceituna negra en rodajas.



13459
4 Cheese Panini 165g

Parmesan, Emmental, and mozzarella cheeses, three slices of matured goat cheese, and fresh basil leaves.

Panini 4 Quesos 165g

Queso parmesano, emmental, mozzarella, tres rodajas de queso de cabra madurado y albahaca en hoja.



130906
Tuna Panini 165g

Tomato, tuna, shredded Emmental, shredded mozzarella, and oregano.

Panini Atún 165g

Tomate, atún, emmental rayado, mozzarella hilada y orégano.



13461
Bacon Panini 165g

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

Panini Bacon 165g

Tomate, bacon a tiras, emmental, edam y orégano.

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

Ⓒ CRISTAL



Great Mediterranean Flavor, 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.

Ⓐ STONE OVEN



Rustic crust pieces, of medium thickness, flat bases, the Flavor 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."

Ⓡ 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 stands out for its multiple resting stages, which generates the alveolate structure of the crumb and during which the aromas and Flavors emerge with slight rustic touches.

Discover our **Verité Range**, a high-quality rustic selection whose external appearance captivates with its colour and texture, reaching its fullest expression when sliced open to reveal its crumb.

Ⓣ 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.

Ⓒ CLASSICS



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 Flavor.

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

	🍞	📏	🔪	📦	🚚	🕒	🔥 180°C
13682	1,8 kg	Ⓟ	30 cm	5	24	8 h	15 min
130308	400 g	Ⓟ	26 cm	14	40	60 min	14-16 min
863	900 g	Ⓟ	45 cm	11	28	90 min	15-18 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
131339	500 g	Ⓟ	28 cm	20	28	60 min	-
13542	800 g	Ⓟ	25 cm	7	28	30-45 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
130471	395 g	Ⓟ	30 cm	14	40	30-40 min	14-17 min
130327	340 g	Ⓟ	30 cm	15	40	20-30 min	14-16 min
131147	210 g	Ⓟ	13 cm	18	48	20-30 min	5-10 min

Ⓟ STONE OVEN



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.
Hogaza Clásica elaborada con masa madre pH 4.8 1800g
Elaborada con las mejores variedades de trigo.
Fuente de fibra.



130308 Sarracena Country Bread Made Contains sourdough pH 4.8 400g

Source of fibre.
Hogaza Sarracena elaborada con masa madre pH 4.8 400g
Fuente de fibra.



Ⓟ 863 Stone Oven Bread 900g

Contains sourdough.
Pan de Pueblo 900g
Contiene masa madre.



Ⓟ 130741 Stone Oven Bread 600g

Contains sourdough.
Maxi Pan de Pueblo 600g
Contiene masa madre.



13534 Country Bread With Buckwheat 3% 550g

Source of fibre.
Hogaza con Trigo
Sarraceno 3% 550g
Fuente de fibra.



Ⓟ 130470 Wheat Country Bread 500g

Contains sourdough.
Source of fibre.
Hogaza Clásica 500g
Contiene masa madre.
Fuente de fibra.



❄️ 131339 Sliced Classic Loaf RtS 500g

Hogaza Clásica Rebanada
DyL 500g



❄️ 13542 Sliced Country Bread RtS 800g

Source of fibre.
Pan de Payès
Rebanado DyL 800g
Fuente de fibra.



Precui136 Special Payes 450g

Source of fibre.
Payès Especial 450g
Fuente de fibra.



308 Castilian Round Bread 450g

Castilian dough.
Source of fibre.
Pan Castilla Redondo 450g
Masa Candéal.
Fuente de fibra.



130471 Essential Country Bread 395g

Source of fibre.
Hogaza Essence 395g
Fuente de fibra.



130327 Aqua Country Bread 340g

Source of fibre.
Hogaza de Agua 340g
Fuente de fibra.



131147 Small Loave 210g

Source of fibre.
Hogaza Pequeña 210g
Fuente de fibra.

Loaves Cereals

Ⓟ STONE OVEN



13683
Rye bread loaf 29% made with sourdough pH 4.8 1800g
 Mixture of wheat and rye 51%.
 Balanced Flavor with acid nuances.
 Source of fibre.
 Hogaza de Centeno 29% elaborada con masa madre pH 4.8 1800g
 Mezcla de trigo y centeno 29%.
 Sabor equilibrado con matices ácidos.
 Fuente de fibra.



131061
60% Rye Country Bread made with Sourdough pH 4.8 400g
 Source of protein.
 Hogaza Centeno 60% elaborada MM pH 4.8 400g
 Fuente de proteína.



130307
Country Bread Sourdough pH 4.8 400g
 Cereals (69%): wheat, rye, oat flakes.
 Seeds (1.2%): sunflower seeds, linseed, sesame, pumpkin seeds. Contains up to 3 times more fibre than white bread.
 Hogaza campestre elaborada con masa madre pH 4.8 400g
 Cereales (69%): trigo, centeno, copos de avena. Semillas (1.2%): pipas de girasol, lino, sésamo, pipas de calabaza.
 Contiene hasta 3 veces más de fibra que un pan blanco.



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.
 Hogaza con Cereales 51% 400g
 8 Cereales y semillas: Trigo, centeno, cebada, maíz, pipas de girasol, lino marrón y soja. Decorado con sésamo natural.
 Contiene hasta 3 veces más de fibra que un pan blanco.

13536
Rye Country Bread 51% And With Flax 12% 340g
 Made with rye flour, wheat flour, and brown flax seeds. Source of fibre.
 Hogaza de Centeno 51% y Lino 12% 340g
 Elaborada con harina de centeno, harina de trigo y semillas de lino marrón.
 Fuente de fibra.



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.
 Hogaza de Maíz 6% y con Semillas 13% 300g
 Elaborada con harina de trigo y de maíz. Incorpora semillas y pipas de girasol y está decorada con pipas de girasol, sésamo, amapola, lino y copos de avena.
 Fuente de fibra.



130468
20% Corn Country Bread made with Sourdough pH 4.8 400g
 Source of protein.
 Source of fibre.
 Hogaza Maíz 20% con MM pH 4.8 400g
 Fuente de proteína.
 Fuente de fibra.

	🍞	📏	🔪	🍳	🍽️	🕒	🔥 180°C
13683	1,8 kg	Ⓟ	28 cm	5	24	120 min	15 min
131061	400 g	Ⓟ	25,5 cm	14	40	60 min	14-16 min
130307	400 g	Ⓟ	26 cm	14	40	60 min	14-16 min
130468	400 g	Ⓟ	27,5 cm	20	28	60 min	14-16 min
130760	800 g	Ⓟ	32 cm	4	72	40 min	-
130759	800 g	Ⓟ	32 cm	4	72	40 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

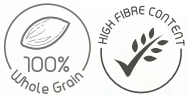
Loaves

Wholemeal bread

Flavor

	🍞	📏	🔪	📦	🚚	🕒	🔥 180°C
130296	500 g	Ⓟ	27 cm	15	28	60 min	14-16 min
130096	400 g	Ⓟ	25 cm	15	48	60 min	20 min
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	25-30 min	16-20 min

Ⓟ STONE OVEN



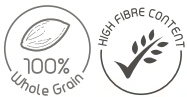
Ⓟ **130296**
Whole Grain Country Bread With Sourdough 500g
 Hogaza 100% Integral de Trigo elaborada con Masa Madre 500g



Ⓟ **12756**
Multifruits Country Bread 500g
 Source of fibre.
 Hogaza Multifrutos 500g
 Fuente de fibra.



Ⓟ **13535**
Green Olives 23% Country Bread 340g
 Made with wheat flour and green olives.
 Decorated with two olives.
 Source of fibre.
 Hogaza con Aceitunas Verdes 23% 340g
 Elaborada con harina de trigo y aceitunas verdes.
 Decorada con 2 aceitunas.
 Contiene masa madre.
 Fuente de fibra.



130096
Whole Grain Country Bread 400g
 Contains up to three times more fibre than white bread. Wholemeal bread made with whole grain flour, including the bran, endosperm, and wheat germ.
 Hogaza 100% Integral 400g
 Contiene hasta 3 veces más de fibra que un pan blanco.
 Pan integral elaborado con harina de grano entero que incluye el salvado, endospermo y germen del trigo.



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.
 Hogaza con Pasas (11%), Avena (5%) y Miel (4%) 300g
 Elaborada con miel, pasas, semillas de linaza y granos de sésamo. Bañada en copos de avena.
 Contiene hasta 3 veces más de fibra que un pan blanco.

Family Bread



Family bread

	🍞	📏	✂️	📦	🚚	🕒	🔥 180°C
13477	300 g	🕒	42 cm	20	30	30 min	4-6 min
130665	240 g	🕒	42 cm	29	30	30 min	4-6 min
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

🕒 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.
Mediterránea Cristal Express 300g
Contiene masa madre.
Con aceite de oliva.
Fuente de fibra.



🕒 130665 Campagne Mediterranean Cristal Bread Express 240g

Contains sourdough.
With olive oil.
Source of fibre.
Campesino Cristal Mediterráneo Express 240g
Contiene masa madre.
Con aceite de oliva.
Fuente de fibra.

🕒 STONE OVEN



13030 Stone Oven Bread 305g

Source of fibre.
Barra Horno de Piedra 305g
Fuente de fibra.

🕒 STONE OVEN

AQUA BREAD



You'll know them by their impressive alveoli.



130259 Orchard Family Bread 330g

High hydration. Source of fibre.
Pan de Huerta Familiar 330g
Alta hidratación. Fuente de fibra.



130174 Aqua Bread 270g

High hydration. Source of fibre.
Pan de Agua 270g
Alta hidratación. Fuente de fibra.



130809 Aqua Batón 270g

High hydration. Source of fibre.
Bâton de Agua 270g
Alta hidratación. Fuente de fibra.




















8282 Riquiño Bread 270g

Source of fibre.
Barra Riquiña 270g
Fuente de fibra.

Family bread

RUSTIC BREAD

							 180°C
12113	500 g		55 cm	18	28	30 min	25-30 min
13956	380 g		53 cm	21	28	30 min	13-15 min
12105	320 g		47 cm	22	30	30 min	20-25 min
131158	290 g		55 cm	22	28	20-30 min	13-15 min
13139	290 g		53 cm	25	28	30 min	18-20 min
131334	285 g		44 cm	22	30	20-30 min	13-15 min
130747	280 g		44 cm	28	30	20-30 min	17-19 min
13958	275 g		45,5 cm	23	30	30 min	20-25 min
131235	270 g		55 cm	26	28	30 min	13-16 min
13975	265 g		41,5 cm	24	30	30 min	20-25 min



12113
Super Village Bread 500g
 Source of fibre.
 Súper Barra de Pueblo 500g
 Fuente de fibra.



13956
Large Mediterranean Rustic Bread 380g
 Source of fibre.
 Súper Barra Rústica Mediterránea 380g
 Fuente de fibra.



12105
Village Bread 320g
 Source of fibre.
 Pan de Pueblo 320g
 Fuente de fibra.




131158
Mediterranean Rustic Super Baguette 290g
 Contains sourdough.
 Source of fibre.
 Súper Baguette Rústica Mediterránea 290g
 Contiene masa madre.
 Fuente de fibra.




13139
Village Bread 290g
 Source of fibre.
 Barra Rústica Aldeana 290g
 Fuente de fibra.




 **131334**
Sourdough Mediterranean Rustic Bread 285g
 Contains sourdough.
 Source of fibre.
 Barra Rústica Mediterránea Selecta 285g
 Contiene masa madre.
 Fuente de fibra.



 **130747**
Gourmet Bread 280g
 Contains sourdough.
 Source of fibre.
 Barra Gourmet 280g
 Contiene masa madre.
 Fuente de fibra.




 **13958**
Mediterranean Riquiña Bread 275g
 Source of fibre.
 Barra Riquiña Mediterránea 275g
 Fuente de fibra.

















131235
Mediterranean Traditional Baguette 270g
 Source of fibre.
 Baguette Rústica Mediterránea 270g
 Fuente de fibra.



 **13975**
Mediterranean Rustic Bread 265g
 Source of fibre.
 Barra Rústica Mediterránea 265g
 Fuente de fibra.

Family bread

RUSTIC BREAD

							 180°C
12398	350 g		50,5 cm	23	28	30 min	20-25 min
13965	350 g		34,5 cm	26	28	30 min	20 min
8508	340 g		54 cm	25	28	30 min	20-25 min
16033	335 g		54 cm	28	28	15 min	15-18 min
131387	320 g		55 cm	21	28	20-30 min	13-15 min
131162	290 g		54,5 cm	25	28	15-20 min	18-23 min
12467	280 g		41 cm	25	30	30 min	20-25 min
12561	265 g		43,5 cm	24	30	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



12398
Natural Bread 350g
 Source of fibre.
 Barra Natural 350g
 Fuente de fibra.



13965
Ciabatta 350g
 Source of fibre.
 Chapata 350g
 Fuente de fibra.



8508
Rustic Stick 340g
 Source of fibre.
 Tallo Rústico 340g
 Fuente de fibra.



16033
Divine Bread 335g
 Source of fibre.
 Barra Divina 335g
 Fuente de fibra.



131387
Large Mediterranean Traditional Bread 320g
 Source of fibre.
 Súper Barra Rústica Mediterránea 320g
 Fuente de fibra.



131162
Ficelle Gourmet Stick 290g
 Source of fibre.
 Tallo Ficelle 290g
 Fuente de fibra.




12467
Ficelle Bread 280g
 Source of fibre.
 Barra Ficelle 280g
 Fuente de fibra.



12561
Select Campagne Bread 265g
 Source of fibre.
 Campesino Selecto 265g
 Fuente de fibra.



 **303**
Serrano Bread 260g
 With olive oil.
 Source of fibre.
 Pan Serrano 260g
 Con aceite de oliva.
 Fuente de fibra.



130529
Candeal Bread 260g
 Barra Picos Candeal 260g

New range
Verité



Family bread

	🍞	📏	✂️	📦	🚚	⏱️	🔥 180°C
131165	390 g	®	55 cm	18	28	20-30 min	13-15 min
131260	300 g	®	42 cm	22	30	20-30 min	13-15 min
131157	290 g	®	55 cm	22	28	20-30 min	13-15 min
131167	290 g	®	44 cm	22	30	20-30 min	12-15 min

® bread *verité*

Moist and airy crumb.
Stays soft for much longer.

Miga jugosa y alveolada.
Tierno durante mucho más tiempo.



131165
Large Verité Baguette 390g
Source of fibre.
Gran Barra Verité 390g
Fuente de fibra.



131260
Verité Bâton 300g
Source of fibre.
Bâton Verité 300g
Fuente de fibra.
















131157
Verité Super Baguette 290g
Source of fibre.
Súper Baguette Verité 290g
Fuente de fibra.




131167
Verité Loaf 290g
Source of fibre.
Barra Verité 290g
Fuente de fibra.

Family bread

T TRADITION

							 180°C
12514	310 g		50 cm	24	28	20-30 min	17-19 min
13972	280 g		41 cm	25	30	30 min	17-19 min
12951	280 g		55 cm	32	28	30 min	17-19 min
885	350 g		57 cm	22	28	15-20 min	23-28 min
542	270 g		45 cm	20	36	15-20 min	18-23 min
745	260 g		57 cm	30	28	15-20 min	18-23 min




 **12514**
Premium Rustic Bread 310g
 Contains sourdough.
 Source of fibre.
 Barra Rústica Selecta 310g
 Contiene masa madre.
 Fuente de fibra.



885
Paris Bread 350g
 Source of fibre.
 Pan París 350g
 Fuente de fibra.




 **13972**
Tradition Bread with Sourdough 280g
 Contains sourdough.
 Source of fibre.
 Barra Selecta Tradición 280g
 Contiene masa madre.
 Fuente de fibra.



542
French Bread 270g
 Source of fibre.
 Pan Francés 270g
 Fuente de fibra.



 **12951**
Tradition Baguette with Sourdough 280g
 Contains sourdough.
 Source of fibre.
 Baguette Tradición Especial 280g
 Contiene masa madre.
 Fuente de fibra.



745
Provenzal Bread 260g
 Source of fibre.
 Pan Provenzal 260g
 Fuente de fibra.

Family bread

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.

Barra Familiar Espiga Tradición 355g

Fuente de fibra.



12661
Tradition Large Bread 390g

Source of fibre.

Barra Grande Tradición 390g

Fuente de fibra.



13971
Tradition Family Bread 355g

Source of fibre.

Barra Familiar Tradición 355g

Fuente de fibra.



12473
Tradition Wheatstalk Long Bread 280g

Source of fibre.

Barra Larga Espiga Tradición 280g

Fuente de fibra.



12471
Tradition North Bread 320g

Source of fibre.

Barra del Norte Tradición 320g

Fuente de fibra.



12472
Traditional Large Bread 280g

Source of fibre.

Barra Larga Tradición 280g

Fuente de fibra.



12503
Tradition Wheatstalk Bread 250g

Source of fibre.

Barra Espiga Tradición 250g

Fuente de fibra.



12474
Tradition Bread with Squares 280g

Source of fibre.

Barra Cuadraditos Tradición 280g

Fuente de fibra.



13383
Large Traditional
Croustillante Bread 260g

Source of fibre.

Barra Larga Croustillante
Tradición 260g

Fuente de fibra.

Family bread

© CLASSICS

	☉	☼	✂	🍞	🍳	🕒	🌡 180°C
8487	470 g	☉	56 cm	21	28	30 min	25-30 min
16002	395 g	☉	56 cm	23	28	20 min	17-19 min
13961	360 g	☉	55 cm	26	28	20 min	17 min
131063	350 g	☉	56 cm	26	28	20-30 min	18-20 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
16015	300 g	☉	56,5 cm	30	28	15 min	15-17 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
131372	290 g	☉	57 cm	30	28	30 min	14-16 min
8536	285 g	☉	44 cm	25	30	15 min	16-17 min
13962	285 g	☉	46,5 cm	25	30	20 min	17-18 min



8487
Plus Tahona Bread 470g
Barra Plus Tahona 470g



16002
Bread 395g
Barra 395g



13961
Large Bread 360g
Súper Barra 360g



131063
Super Tahona Bread 350g
Súper Barra Tahona 350g



8160
Large Bread 340g
Barra Súper 340g



 **13380**
Bakers Bread 290g
Barra Panadera 290g



16015
Plus Tahona Baguette 300g
Baguette Plus Tahona 300g



16001
Baguette 290g
Baguette 290g



12618
Classic Large Baguette 290g
Súper Baguette Clásica 290g



131372
Parisienne Baguette 290g
Source of fibre.
Baguette Parisienne 290g
Fuente de fibra.



8536
Tahona Bread 285g
Barra Tahona 285g



13962
Long Bread 285g
Barra Larga 285g

Family bread

© CLASSICS

	🍞	📏	✂️	📦	🗑️	💧	🕒 180°C
16003	285 g	©	43 cm	26	30	15 min	17-19 min
8494	285 g	©	43,5 cm	26	30	30 min	20-25 min
131388	265 g	©	44 cm	22	30	20-30 min	5-8 min
PRECUI220	265 g	©	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
12608	260 g	©	40 cm	25	30	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
767	230 g	©	50 cm	36	28	15-20 min	12 min
13080	200 g	©	37 cm	30	40	20 min	15-18 min




16003
Special Boutique Bread 285g
Barra Boutique Especial 285g



8494
French Loaf 285g
Barra V 285g




 **131388**
Daily Baguette Express 265G
Source of fibre.
Barra Especial Express 265g
Fuente de fibra.



Precui220
Bread 265g
Barra 265g



 **13381**
Doré Bread 260g
Pan Doré 260g



13973
Bread 260g
Barra de Cuarto 260g



12608
South Bread 260g
Barra del Sur 260g



12286
Baguette R 250g
Baguette R 250g



13954
Classic Baguette 250g
Baguette Clásica 250g



 **767**
Silk Bread 230g
Source of fibre.
Made with butter.
Pan de Seda 230g
Fuente de fibra.
Elaborado con mantequilla.



13080
Salt Free Bread 200g
Barra 200g
con muy bajo contenido de sal

Family bread

Wholemeal bread

Flavor

	🍞	📏	✂️	📦	🚚	💧	🕒 180°C
131389	330 g	Ⓡ	44 cm	26	30	20-30 min	13-15 min
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
130752	250 g	Ⓣ	44 cm	30	30	20-30 min	14-16 min

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

El pan integral tiene un mayor aporte de fibra, es más nutritivo y tiene un mayor efecto saciante.



Ⓡ **131389**
100% Whole Wheat Family Bread 330g
 Barra Familiar Integral 100% 330g



Ⓣ **130752**
Olive Oil 5% Bread 250g
 With olive oil.
 Source of fibre.
 Barra con 5% de Aceite de Oliva 250g
 Con aceite de oliva.
 Fuente de fibra.



Ⓡ **130412**
Whole Weat 100% Bread 240g
 Contains up to 3 times more fibre than white bread.
 Barra elaborada con Harina Integral de Trigo 100% 240g
 Contiene hasta 3 veces más de fibra que un pan blanco.



Ⓒ **8158**
Baguette Made With Whole Wheat Flour 25% 250g
 Source of fibre.
 Baguette elaborada con Harina Integral de Trigo 25% 250g
 Fuente de fibra.



Ⓒ **8043**
Bread Made With Whole Wheat Flour 51% 200g
 Source of fibre.
 Barra elaborada con Harina Integral de Trigo 51% 200g
 Fuente de fibra.

Family bread

Cereals

Flavor

	🍞	📏	🔪	🏠	🚚	🕒	🔥 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
131150	300 g	Ⓡ	46 cm	20	30	15-20 min	23-28 min
130123	265 g	Ⓣ	44 cm	22	30	30 min	18-23 min
12419	300 g	Ⓣ	42 cm	25	30	30 min	17-19 min
131297	280 g	Ⓣ	44 cm	26	30	20-30 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 Flavor.
Contains up to 3 times more fibre than white bread.

Pan Bogavante 350g

Con sésamo que intensifica su sabor.
Contiene hasta 3 veces más de fibra que un pan blanco.

Ⓡ 440

North Bread 300g

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

Pan del Norte 300g

Con harina de maíz (1,2 %) y pipas de girasol.
Fuente de fibra.

Ⓡ 131150

Farmer's Bread 300g

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

Pan Labriego 300g

Con harina de maíz (1,2%) y pipas de girasol.
Fuente de Fibra.



Ⓣ 130123

Seed Bread with Corn 12% 265g

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

Barra de Siembra de Maíz 12% 265g

Con harina de maíz 12% y pipas de girasol.
Fuente de Fibra.

Ⓣ 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.

Barra 5 Semillas 3% Selecta 300g

Semillas: pipas de girasol, trigo sarraceno, lino dorado, lino marrón y sésamo.

Contiene masa madre.

Fuente de fibra.

Ⓣ 131297

Rye-Spelt Tradition Wheatstalk Bread 280g

Source of fibre.

Barra Espiga Tradición de Centeno 17% y Espelta 17% 280g

Fuente de fibra.



Ⓣ 12665

Tradition Cereals Bread 270g

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

Source of fibre.

Barra Cereales Tradición 270g

Con harina de trigo, harina de maíz tostada, semillas de sésamo, lino marrón, lino dorado, pipas de girasol y trigo sarraceno.

Fuente de fibra.

Ⓣ 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.

Pan Semillas 13% Pipas Calabaza 3% Selecto 260g

Semillas: lino dorado, lino marrón, pipas de girasol, sésamo, soja y pipas de calabaza.
Contiene masa madre. Fuente de fibra.

Ⓣ 801

Premium Bread 230g

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

Pan Selecto Con Cereales (54%) y Semillas (16%) 230g

Semillas: semillas de girasol, sésamo, linaza marrón, amapola y copos de avena.

Fuente de fibra.

Sandwich bread



SANDWICH BREAD

Sandwich bread

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.
Tallo Bocata Cristal Express 150g
Contiene masa madre.
Con aceite de oliva.
Fuente de fibra.



- 13754**
Mediterranean "Bocata" Cristal Bread Express 140g
Contains sourdough.
With olive oil.
Source of fibre.
Bocadillo Cristal Mediterráneo Express 140g
Contiene masa madre.
Con aceite de oliva.
Fuente de fibra.



- 13797**
Mediterranean Cristal "Bocata" RtS 115g
Contains sourdough.
With olive oil.
Source of fibre.
Bocadillo Cristal Mediterráneo DyL 115g
Contiene masa madre.
Con aceite de oliva.
Fuente de fibra.

STONE OVEN

AQUA BREAD



You'll know them by their impressive alveoli.



- 130810**
Aqua "Bocata" Maxi 190g
Source of fibre.
Maxi Bocadillo de Agua 190g
Fuente de fibra.



- 131015**
Aqua "Bocata" Super Express 155g
Source of fibre.
Súper Bocadillo de Agua Express 155g
Fuente de fibra.



- 130257**
Aqua "Bocata" 140g
Source of fibre.
Bocadillo de Agua 140g
Fuente de fibra.



- 130526**
Aqua "Bocata" 100g
Source of fibre.
Bocadillo Mediano de Agua 100g
Fuente de fibra.



- 13314**
Riquiño Maxi "Bocata" 150g
Source of fibre.
Maxi Bocata Riquiño 150g
Fuente de fibra.



- 13265**
Riquiño "Bocata" 130g
Source of fibre.
Bocata Riquiño 130g
Fuente de fibra.



- 130864**
Riquiño "Bocata" Express 120g
Source of fibre.
Bocata Riquiño Express 120g
Fuente de fibra.



- 130199**
Riquiño "Bocata" 90g
Source of fibre.
Bocata Riquiño 90g
Fuente de fibra.

	🍞	📏	✂️	📦	🚚	🕒	🔥 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	30 min	-
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

Sandwich bread

	🍞	📏	✂️	📦	🚚	💧	🕒 180°C
131335	160 g	Ⓡ	24,5 cm	45	28	20-30 min	5-8 min
131218	140 g	Ⓡ	24,5 cm	45	28	20-30 min	5-8 min
131261	100 g	Ⓡ	18 cm	65	28	20-30 min	5-8 min
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

🍞 bread
verité

Moist and airy crumb.
Stays soft for much longer.

Miga jugosa y alveolada.
Tierno durante mucho más tiempo.



🕒 131335
Verité Bâton "Bocata" Express 160g
Source of fibre.
Maxi Bocadillo Bâton Verité Express 160g
Fuente de fibra.



🕒 131218
Verité "Bocata" Express 140g
Source of fibre.
Bocadillo Verité Express 140g
Fuente de fibra.



🕒 131261
Small Verité Bâton Express 100g
Source of fibre.
Petit Bâton Verité Express 100g
Fuente de fibra.

Ⓡ RUSTIC BREAD



8359
Natural "Bocata" 170g
Source of fibre.
Bocata Natural 170g
Fuente de fibra.



13328
Andalusian Rustic 150g
Source of fibre.
Andaluza Rústica 150g
Fuente de fibra.



12469
Ficelle "Bocata" 135g
Source of fibre.
Bocata Ficelle 135g
Fuente de fibra.



12991
Ciabatta 135g
Source of fibre.
Chapata Bocata 135g
Fuente de fibra.

Sandwich bread

	🍞	🕒	✂️	📏	🚚	💧	🔥 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
8399	135 g	®	28 cm	60	28	20 min	15-18 min
13469	135 g	®	26,5 cm	60	28	20-30 min	5 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
131385	85 g	®	20 cm	50	40	20 min	5-8 min
131309	75 g	®	19 cm	60	48	20 min	12-14 min

® RUSTIC BREAD



12527
Traditional Aragonés Bread 185g
 Source of fibre.
 Pan Rústico Aragonés 185g
 Fuente de fibra.



8358
Mediterranean Traditional "Bocata" 170g
 Source of fibre.
 Bocata Rústico Mediterráneo 170g
 Fuente de fibra.



8399
Mediterranean Traditional Demi-Baguette 135g
 Source of fibre.
 Baguettina Rústica Mediterránea 135g
 Fuente de fibra.



🕒 **13469**
Traditional "Bocata" Express 135g
 Source of fibre.
 Bocata Rústico Express 135g
 Fuente de fibra.



130858
Catering Mediterranean Rustic "Bocata" 130g
 Source of fibre.
 Bocata Hostalero Rústico Mediterráneo 130g
 Fuente de fibra.



🕒 **13466**
Tradicional Gourmet "Bocata" Express 100g
 Source of fibre.
 Bocata Gourmet Rústico Express 100g
 Fuente de fibra.



8480
Gourmet Mediterranean Traditional "Bocata" 90g
 Source of fibre.
 Bocata Gourmet Rústico Mediterráneo 90g
 Fuente de fibra.



🕒 **131385**
Artisan Roll Express 85g
 Source of fibre.
 Pitufo Express 85g
 Fuente de fibra.



131309
Small Catering Traditional Bread 75g
 Source of fibre.
 Bocatín Rústico Hostalero 75g
 Fuente de fibra.

Sandwich bread

	🍞	📏	✂️	📦	🚚	🕒	🔥 180°C
131333	180 g	Ⓣ	28 cm	40	28	20 min	5-8 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
12403	100 g	Ⓢ	21,5 cm	45	40	20 min	5-7 min
345	90 g	Ⓢ	22 cm	50	36	15-20 min	-

Ⓣ TRADITION



131333
Maxi Traditional Express "Bocata" 180g
 Source of fibre.
 Maxi Bocadillo Tradición Express 180g
 Fuente de fibra.



130067
Tradition Wheatstalk "Bocata" 150g
 Source of fibre.
 Bocata Espiga Tradición 150g
 Fuente de fibra.



13026
Special Traditional "Bocata" 150g
 Source of fibre.
 Bocata Tradición Especial 150g
 Fuente de fibra.

Ⓢ SOFT



12403
Soft Bread with Milk 3% Express 100g
 Pan con Leche 3% Suave Express 100g



345
Frankfurt Bread RtS 90g
 Pan Bombón DyL 90g

Sandwich bread

	☞	☞	☞	☞	☞	☞	☞ 180°C
PRECUI89	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
131256	120 g	☞	26 cm	65	28	15-20 min	5-7 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
8511	100 g	☞	18 cm	38	48	20 min	15-18 min
8143	80 g	☞	19 cm	50	40	20 min	10-15 min

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PRECUI89
Super Flute 143g
Flauta Súper 143g



131065
Tahona "Bocata" Express 140g
Bocadillo Tahona Express 140g



8039
Large Bocata 130g
Panecillo Súper 130g



131256
Maxi Sandwich Baguette
Express 120g
Baguette Bocata
Maxi Express 120g



8506
Classic Demi-Baguette 120g
Baguettina Clásica 120g



743
Andalusian Style Mollete
Express 100g
Mollete Estilo Andaluz
Express 100g



8511
Small Roll 100g
Panecillo 100g



8143
Catering Demi-Baguette 80g
Baguettina Bollo 80g



Sandwich bread

Wholemeal bread

Seeds and cereals

	🍞	📏	✂️	📦	🚚	🕒	🌡️ 180°C
12070	190 g	Ⓜ️	27 cm	50	28	20 min	18-20 min
131151	140 g	Ⓜ️	23 cm	24	64	20 min	5-8 min
8046	110 g	Ⓒ	26 cm	65	28	20 min	15-18 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
130126	130 g	Ⓜ️	21,5 cm	30	64	20-30 min	14-16 min
13009	75 g	Ⓜ️	19 cm	65	48	20 min	13-15 min



Ⓜ️ 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.

Pan 9 Cereales 68% y Semillas 10% 190g

Cereales y semillas: pipas de calabaza, lino amarillo, lino marrón, pipas de girasol, sésamo, mijo, amapola, soja pelada. Decorado con pipas de girasol, sésamo, lino marrón, lino dorado, trigo sarraceno. Fuente de fibra.



Ⓜ️ 131151

Tradition Cereal "Bocata" Express 140g

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

Bocata Tradición Cereales/Semillas Express 140g

Cereales y semillas: pipas de calabaza, lino amarillo, lino marrón, pipas de girasol, sésamo, mijo, amapola, soja pelada. Decorado con pipas de girasol, sésamo, lino marrón, lino dorado, trigo sarraceno. Fuente de fibra.



Ⓒ 8046

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

Source of fibre.

Baguettina elaborada con Harina

Integral de Trigo 25% 110g

Fuente de fibra.



Ⓜ️ 13484

Wholemeal 100% Rustic "Bocata" 110g

Contains up to 3 times more fibre than white bread.

Bocadillo Rústico Integral 100% 110g

Contiene hasta 3 veces más de fibra que un pan blanco.



Ⓜ️ 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 62 than white bread.

Pan de Centeno 16% y de Espelta 3% 130g

Decorado con lino marrón, linaza amarilla, sésamo y semillas de amapola.

Contiene hasta 3 veces más de fibra que un pan blanco.



Ⓜ️ 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.

Bocatín Rústico Hostelero elaborado con Harina Integral de Trigo 25% 75g

Decorado con salvado de trigo.

Contiene hasta 3 veces más de fibra que un pan blanco.



Ⓜ️ 13009

Small Seeds Catering Traditional "Bocata" 75g

Finished with seeds (flax, sunflower, pumpkin) and wheat and barley flakes.

Source of fibre.

Bocatín Rústico Hostelero Semillas 7% 75g

Decorado con semillas (lino, pipas de girasol, pipas de calabaza) copos de trigo y copos de cebada.

Fuente de fibra.

Burger



BURGER

Burger

	☺	☺	✂	📦	🚚	🕒		☺	☺	✂	📦	🚚	🕒	🕒	🕒 180°C
130945	85 g	ⓑ	12 cm	45	48	30 min		13799	110 g	Ⓒ	12 cm	66	28	30 min	-
130944	85 g	ⓑ	12 cm	45	48	30 min		13064	115 g	Ⓒ	13 cm	65	28	15-20 min	10-12 min
130980	75 g	ⓑ	11 cm	45	48	20-30 min		13092	90 g	Ⓒ	11 cm	48	48	30 min	-
130943	65 g	ⓑ	10 cm	75	28	30 min		13022	40 g	Ⓢ	6 cm	72	80	15-20 min	0-3 min
131357	30 g	ⓑ	- cm	100	64	20 min									

ⓑ BRIOCHE



❄️ **130945**
 Maxi Brioche
 Burger Bun RtS 85g
 Maxi Burger Brioche RtS 85g
130944
 Pre-cut Maxi Brioche
 Burger Bun RtS 85g
 Maxi Burger Brioche
 Precortada DyL 85g
 Made with butter.
 Elaborados con mantequilla.

❄️ **130980**
 Potato Brioche
 Burger Bun RtS 75g
 Made with butter.
 With potato flake topping.
 Burger Brioche
 Patata DyL 75g
 Elaborado con mantequilla.
 Con topping de copos de patata.

❄️ **130943**
 Brioche
 Burger Bun RtS 65g
 Made with butter.
 BurgerBrioche DyL 65g
 Elaborado con mantequilla.

❄️ **131357**
 Mini Burger Brioche DyL 30g
 Elaborado con mantequilla.

Ⓒ CRISTAL



❄️ **13799**
 Rustic Cristal Burger RtS 110g
 Contains sourdough.
 With Olive Oil.
 Source of fibre.
 Rustic Cristal Burger
 12 cm DyL 110g
 Contiene masa madre.
 Con aceite de oliva.
 Fuente de fibra.

Ⓒ CLASSICS



13064
 Burger Bread 115g
 Source of fibre.
 Pan Hamburguesa
 Clásica 115g
 Fuente de fibra.

🥞
 🧤
 ❄️ **13092**
 Select Burger With
 Sesame 3% RtS 90g
 Contains sourdough.
 With olive oil.
 Decorated with sesame.
 Pan Burger Selecto
 con Sésamo 3% DyL 90g
 Contiene masa madre.
 Con aceite de oliva.
 Decorado con sésamo.

Ⓢ FLAVOR



❄️ **13022**
 Assorted Party Burger RtS 40g*
 Finished with sesame seeds.
 18 units for each Flavor: tomato,
 curry, cuttlefish and basil.
 *This product is legally considered as a
 pastry product (EU)
 Surtido Party Bun DyL 40g*
 Decorados con sésamo.
 18 uds de cada sabor: tomate,
 curry y albahaca.
 *Esta referencia está considerada
 legalmente como producto de bollería.

Rolls



© 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	



130664 Mediterranean Cristal Bread Express 80g

Contains sourdough.
With olive oil.
Source of fibre.

Mediterránea Cristal Express 80g

Contiene masa madre.
Con aceite de oliva.
Fuente de fibra.



130711 Catering Mediterranean Cristal "Bocata" Express 70g

Contains sourdough.
With olive oil.
Source of fibre.

Mediterránea Cristal Hostelera Express 70g

Contiene masa madre.
Con aceite de oliva.
Fuente de fibra.



13753 Mediterranean Cristal Roll Express 65g







Contains sourdough.
With olive oil.
Source of fibre.

Panecillo Cristal Mediterráneo Express 65g

Contiene masa madre.
Con aceite de oliva.
Fuente de fibra.

Rolls

[®] RUSTIC

						 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
836	65 g	[®]	17 cm	100	28	15-20 min	6-9 min
13756	65 g	[®]	15 cm	72	48	20 min	10-15 min
131332	65 g	[®]	12 cm	100	28	20-30 min	5-8 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



13673
Gourmet Ciabatta 90g

Source of fibre.
Chapata Gourmet 90g
Fuente de fibra.



131004
Ciabatta 90g

Source of fibre.
Chapata Rectangular 90g
Fuente de fibra.



12182
Small Farmer Roll 80g

Source of fibre.
Payesito 80g
Fuente de fibra.



13696
Mini Squared Candeal 80g
Pan Candeal
Minicuaadrados 80g




13468
Traditional Catering Bread Express 75g
Source of fibre.
Bocafín Rústico Express 75g
Fuente de fibra.



13164
Rhombus 70g
Source of fibre.
Rombo 70g
Fuente de fibra.




 **836**
Supreme Gourmet Express 65g
Source of fibre.
Suprema Gourmet Express 65g
Fuente de fibra.



13756
Small Mediterranean Bread 65g
Source of fibre.
Bocafín Mediterráneo 65g
Fuente de fibra.



 **131332**
Mini Verité Bâton Express 65g
Source of fibre.
Mini Bâton Verité Express 65g
Fuente de fibra.



130805
Ciabatta 60g
Source of fibre.
Chapata 60g
Fuente de fibra.



13976
Small Mediterranean Traditional Bread 50g
Source of fibre.
Bocafín Rústico Mediterráneo 50g
Fuente de fibra.



8363
Small Campagne Bread 50g
Source of fibre.
Campesino Bocafín 50g
Fuente de fibra.

Rolls

Wholemeal bread

© CLASSICS



130575
Mini Soft Roll RtS 80g
Pan Viena Natural DyL 80g



12595
Catering Bread 80g
Panecillo Hostelero 80g



8509
Small Roll Made with
Whole Wheat Flour 25% 75g
Coated with wheat bran.
Contains up to 3 times more fibre
than white bread
Panecillo elaborado con Harina
Integral de Trigo 25% 75g
Rebozado con salvado de trigo.
Contiene hasta 3 veces más de fibra
que un pan blanco.



8354
Classic Catering Bread 60g
Bocatin Clásico 60g



130646
Mini Flute Express 50g
Mini Flauta Express 50g



28007
Small Roll Made with
Whole Wheat Flour 25% 60g
Source of fibre.
Bocatin elaborado con Harina
Integral de Trigo 25% 60g
Fuente de fibra.



8004
Mini Demi-Baguette 50g
Mini Baguettina 50g



8007
Small Catering Bread 50g
Bocatin 50g

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
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
8007	50 g	©	10 cm	80	48	20 min	10-15 min
8509	75 g	©	17 cm	68	48	20 min	15-18 min
28007	60 g	©	12 cm	65	64	20 min	10-15 min



Rolls

Seeds and cereals

Flavor

	🍞	📏	✂️	📦	🚚	💧	🕒 180°C
131149	85 g	Ⓟ	10 cm	60	48	15-20 min	6-9 min
131386	85 g	Ⓟ	11 cm	60	48	15-20 min	6-9 min
12630	80 g	Ⓡ	16,5 cm	52	64	20 min	10-15 min
130127	80 g	Ⓣ	17 cm	50	64	20 min	15-18 min
130890	70 g	Ⓡ	26 cm	50	64	20 min	8-10 min
800	65 g	Ⓡ	17 cm	55	48	15-20 min	6-9 min
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
12124	50 g	Ⓢ	16 cm	60	64	15 min	8-10 min



Ⓟ **131149**
Assorted Mini Loaves 85g
 A blend of cereals, black olives, buckwheat, and seeded maize.
Hogacitas Surtidas 85g
 Cereales, Aceitunas negras, Trigo sarraceno y Maíz con semillas.



Ⓡ **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.
Bocatín Rústico 9 Cereales 66% y Semillas 9% 80g
 Cereales y semillas: trigo, mijo, centeno, sémola de trigo, arroz, trigo sarraceno, lino, pipas de girasol y sésamo.
 Fuente de fibra.



Ⓟ **131386**
Mediterranean Mini Loaves 85g
 Olives, paprika and tomato.
Hogacitas Trío Mediterráneo 85g
 Aceitunas, pimentón y tomate.



Ⓣ **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.
Pan con Semillas 18% y Pipas de Calabaza 3% 80g
 4 Cereales: trigo, centeno, avena y espelta.
 Semillas: pipas de calabaza, lino marrón, lino amarillo, pipas de calabaza, sésamo, mijo y soja.
 Fuente de fibra.



Ⓡ **130890**
Media Flauta Rústica con Cereales y Semillas 14% 70g**
 Copos de cebada, sésamo, linaza, mijo y pipas de girasol.
 Contiene masa madre.



Ⓡ **454**
Gourmet with Raisins 6% Nuts 6% Express 65g
 Gourmet con Pasas 6% y Nueces 6% Express 65g



Ⓡ **800**
Mediterranean "Bocata" with Corn 4,5% Express 65g
 With 4.5% corn flour and sunflower seeds.
 Source of fibre.
Bocatín Mediterráneo con Maíz 4,5% Express 65g
 Con harina de maíz 4,5% y pipas de girasol.
 Fuente de fibra.



Ⓢ **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.
Mini Flauta 7 Cereales 67% y Semillas 4% 50g
 Cereales y semillas: trigo, centeno, centeno integral, salvado de trigo, avena, maíz, lino, sésamo y pipas de girasol.
 Fuente de fibra.



Ⓡ **451**
Gourmet with Black Olives 11% Express 65g
 Gourmet con Olivas Negras 11% Express 65g

Mini rolls

	面	☑	🔪	📦	🚚	🕒	🔥 180°C
13755	45 g	Ⓢ	8 cm	125	30	30 min	4-6 min
130640	45 g	Ⓟ	9 cm	120	32	120 min	-
131124	45 g	Ⓟ	8 cm	120	32	120 min	-
131084	45 g	Ⓟ	8 cm	120	32	120 min	-

	面	☑	🔪	📦	🚚	🕒	🔥 180°C
12020	45 g	Ⓡ	7,5 cm	65	64	15 min	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
13467	35 g	Ⓡ	13 cm	110	36	20 min	5 min
858	35 g	Ⓡ	13 cm	105	48	15-20 min	4-7 min
798	35 g	Ⓡ	11 cm	125	48	15-20 min	4-7 min
799	25 g	Ⓡ	5,5 cm	240	48	15-20 min	5-8 min
12067	40 g	Ⓢ	13 cm	90	64	20 min	5-7 min
30109	40 g	Ⓢ	11,5 cm	85	64	20 min	6-8 min
12594	35 g	Ⓢ	12,5 cm	80	64	15 min	11 min
8161	30 g	Ⓢ	8,5 cm	100	64	20 min	6-8 min

Ⓢ CRISTAL



13755
Mediterranean Mini
Cristal Roll Express 45g



Contains sourdough.
With olive oil.
Source of fibre.
Montadito Cristal
Mediterráneo Express 45g
Contiene masa madre.
Con aceite de oliva.
Fuente de fibra.

Ⓡ RUSTIC BREAD



12020
Small Farmer Roll 45g
Source of fibre.
Payesito 45g
Fuente de fibra.



8464
Mediterranean Mini Roll 40g
Source of fibre.
Mini Bocatín Rústico
Mediterráneo 40g
Fuente de fibra.



130806
Small Ciabattina 40g
Source of fibre.
Mini Chapata 40g
Fuente de fibra.



13467
Rustic Mini Catering
Bread Express 35g
Source of fibre.
Mini Bocatín Rústico
Express 35g
Fuente de fibra.

Ⓢ CLASSICS



12067
Demi-Baguette
Express 40g
Mini Baguettina
Express 40g



12594
Basque Roll 35g
Pincho Vasco 35g

Ⓟ STONE OVEN



130640
Mini Soft Roll RtS 45G
Tiernequito DyL45g



131124
Rectangular Mini Soft
Roll RtS 45g
Tiernequito Pincho DyL 45g



131084
Rectangular Mini Soft
Roll RtS 45g Pack 8 units
Tiernequito Pincho DyL 45g
Pack 8 unidades



858
Supreme Roll Express 35g
Source of fibre.
Suprema Pincho Express 35g
Fuente de fibra.



799
Joselito Express 25g
Source of fibre.
Joselito Express 25g
Fuente de fibra.



798
XL Joselito Express 35g
Source of fibre.
Joselito XL Express 35g
Fuente de fibra.



30109
Mini Roll 40g
Minipanecillo 40g



8161
Canapé Bread 30g
Montadito 30g

Mini rolls

Wholemeal bread

Seeds and cereals

Flavor



*Packs of 8 units
*Packs de 8 unidades

Ⓟ 131384

❄️ 100% Wholemeal Mini Soft Roll RtS 50g
Ternecito 100% Integral DyL 50g



Ⓒ 12597

Mini Roll Made with
Whole Wheat Flour 25% 40g

Source of fibre.

Bocatín Mini elaborado con
Harina Integral de Trigo 25% 40g
Fuente de fibra.



*Packs of 8 units
*Packs de 8 unidades

Ⓟ 131383

❄️ 51% Rye Mini Soft Roll RtS 45g
Ternecito 51% Centeno DyL 45g



Ⓟ 13472

❄️ Cereals 57% Small Roll RtS 40g
Finished with sunflower, flax, and sesame seeds.
Source of fibre.
Panecillo Redondo
con Cereales 57% DyL 40g
Decorado con pipas de girasol, lino y sésamo.
Fuente de fibra.



Ⓟ 317

👉 Seeds Supreme Aperitif Express 35g
Decorated with seeds: sunflower seed, multiceréal, pumpkin seeds, sesame seed, brown linseed, poppy seed and oat flakes. Fuente de fibra.
Suprema Pincho Semillas Express 35g
Decorado con semillas: semilla de girasol, sésamo, linaza marrón, amapola y copos de avena. Fuente de fibra.



Ⓟ 13471

❄️ Assortment Round Roll RtS 40g

30 units x 4 Flavors: poppy, multiceréal and pumpkin seeds.
Source of fibre.

Surtido Panecillos Redondos DyL 40g
30 uds. x 4 sabores: amapola, sésamo, multiceréales y pipas de calabaza.
Fuente de fibra.



Ⓟ 13473

❄️ Small Roll with Pumpkin
Seeds 12% RtS 40g

With a mix of seeds, including pumpkin, flax, and sesame. Source of fibre.

Panecillo con Pipas de Calabaza 12%
Redondo DyL 40g
Con semillas, pipas de calabaza, lino y sésamo.
Fuente de fibra.



Ⓒ 130688

❄️ Assortment Gourmet
Small Roll RtS 37g

20 units x 4 Flavors: tomato 2%, green olives, cereals and rye.
Source of fibre.

Surtido Pan Selección DyL 37g
20 uds x 4 sabores: tomate 2%, aceitunas verdes, cereales y centeno.
Fuente de fibra.

	🍞	📦	🔪	📦	🚚	🕒	🌡️ 180°C
131384	50 g	Ⓟ	8 cm	120	24	120 min	-
12597	40 g	Ⓒ	11,5 cm	85	64	20 min	10-15 min
131383	45 g	Ⓟ	8 cm	120	24	120 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	-
317	35 g	Ⓟ	13 cm	105	48	15-20 min	4-7 min
130688	37 g	Ⓒ	7 cm	80	72	15-20 min	-
13389	105 g	-	20,5 cm	25	72	20-30 min	-
13286	80 g	-	11 cm	20	80	30 min	-
13390	66 g	-	12,5 cm	40	72	20-30 min	-

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**
Baguettina 105g
Sin Gluten DyL **



❄️ 13286
Gluten Free Burger RtS 80g**
Finished with flax seeds.
Burger Sin Gluten DyL 80g**
Decorado con semillas de lino



❄️ 13390
Small Roll Gluten-free RtS
66g**
Panecillo Hostelería 66g
Sin Gluten DyL**

Technical support Asistencia técnica

Below are some practical tips to ensure the highest quality and finish of the products.

Please remember that if you have any questions or suggestions, our technical support and demonstration team will be happy to assist you.

A continuación detallamos algunos consejos prácticos para garantizar la máxima calidad y acabado de los productos.

No olvides que para cualquier duda o sugerencia, nuestro equipo de asistencia técnica y demostración estará encantado de atenderte.

STORAGE

ALMACENAMIENTO



Always store the products in freezer units until they are ready for use.

During storage, they must be kept at a stable temperature of -18°C.

It is essential to protect the products using their properly sealed plastic bags in order to preserve quality. Key points to consider: Monitor stock levels to avoid both shortages and excess inventory. Arrange products in a way that allows easy identification and effective stock control. Apply correct stock rotation, using the oldest products first and always respecting expiry dates.

Conservar siempre los productos en cámaras de congelación hasta el momento de su utilización. Durante el almacenamiento, deben mantenerse a una temperatura estable de -18°C. Es imprescindible proteger los productos con sus bolsas de plástico correctamente cerradas para preservar su calidad.

Aspectos a tener en cuenta:

* Controlar el stock para evitar tanto roturas como excesos de inventario.

* Colocar los productos de forma que se facilite su identificación y el control del stock.

* Aplicar una correcta rotación, utilizando primero los productos con mayor antigüedad y respetando siempre las fechas de caducidad.

THAWING

DESCONGELACIÓN



Remove the product from the freezer as quickly as possible to avoid sudden temperature changes while the unit is open. Thawing should be carried out in enclosed spaces without drafts, to prevent the items from drying out. Observe the recommended thawing times for each product. Once thawed, the product must not be refrozen.

Retirar el producto del congelador en el menor tiempo posible para evitar cambios bruscos de temperatura mientras la cámara permanece abierta.

La descongelación debe realizarse en espacios cerrados y sin corrientes de aire, evitando así que las piezas se resequen.

Respetar los tiempos de descongelación indicados para cada producto.

Una vez descongelado, el producto no debe volver a congelarse.

PROVING

FERMENTACIÓN



During proving, the dough undergoes significant transformations: the gluten structure changes, the volume increases, and characteristic aromas and Flavors develop.

Humidity should be maintained between 75% and 80%, as incorrect levels can result in overly moist pieces, smaller size, or a dull and brittle appearance. The recommended temperature is +28°C to +30°C. Excessively high temperatures can weaken the dough and prevent proper development of the pieces. Always follow the indicated proving time. The optimal point can be recognised by gently pressing the piece with moistened fingers: it should slowly return to its original shape. If it does not, this indicates over-proving.

Durante la fermentación, la masa experimenta importantes transformaciones: se modifica la estructura del gluten, aumenta su volumen y se desarrollan los aromas y sabores característicos.

La humedad debe situarse entre el 75% y el 80%, ya que valores incorrectos pueden provocar piezas excesivamente húmedas, de menor tamaño o con un aspecto apagado y quebradizo.

La temperatura recomendada es de +28°C a +30°C. Temperaturas demasiado elevadas pueden debilitar la masa e impedir el correcto desarrollo de las piezas.

Respetar siempre el tiempo de fermentación indicado.

El punto óptimo se reconoce al presionar suavemente la pieza con los dedos humedecidos: debe recuperar lentamente su forma original. Si no lo hace, indica una fermentación excesiva.

BAKING

HORNEADO



Baking is the process that gives the product its final colour, shape, texture, aroma, and Flavor. The indicated temperatures refer to convection ovens (hot air). For deck or stone ovens, the recommended temperature is 300°C. Baking times are indicative and may be adjusted according to each professional's preferences and experience. Insufficient baking time may result in an underbaked interior, while excessive baking may cause the product to dry out.

El horneado es el proceso que aporta al producto su color, forma, textura, aroma y sabor finales. Las temperaturas indicadas hacen referencia a hornos de convección (aire caliente). En hornos de placa o solera, la temperatura recomendada es de 300°C. Los tiempos de cocción son orientativos y pueden ajustarse según las preferencias y experiencia de cada profesional.

Un tiempo insuficiente puede dejar el producto crudo en su interior, mientras que un exceso puede provocar un ressecado de la pieza.

FINISHING AND DECORATION

ACABADO Y DECORACIÓN



Before and/or after baking, professionals can add their personal touch through decoration, enhancing the product's presentation and clearly differentiating sweet from savoury items.

Most commonly used decorations:

* **Egg wash:** applied before baking to achieve an attractive golden colour.

* **Jelly or syrup:** applied after baking to add shine and help toppings adhere.

Sweet toppings: dark or white chocolate sprinkles, icing sugar, desiccated coconut, chocolate coating, candied fruit, praline, etc.

Savoury toppings: almonds, pine nuts, oregano, sesame, grated cheese, sliced mushrooms, poppy seeds, etc.

Antes y/o después del horneado, el profesional puede aportar su toque personal mediante la decoración, mejorando la presentación del producto y ayudando a diferenciar claramente las piezas dulces de las saladas.

Decoraciones más utilizadas:

* **Huevo:** se aplica antes del horneado para obtener un atractivo color dorado.

* **Gelatina o almíbar:** se aplica tras el horneado para aportar brillo y mejorar la fijación de los toppings.

* **Toppings dulces:** fideos de chocolate negro o blanco, azúcar glacé, coco rallado, cobertura de chocolate, fruta confitada, crocanti, etc.

* **Toppings salados:** almendras, piñones, orégano, sésamo, queso rallado, champiñón laminado, semillas de amapola, etc.

AND REMEMBER...

Y RECUERDA...

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

Una vez que el producto se ha descongelado, no debe volver a congelarse.

ICONS



Weight
Peso
(g)



Type of finish
Tipo de acabado



Product family
Familia de producto



Length
Largo
(cm)



Unit per box
Unidades/Caja
Kilos/Caja



Boxes per pallet
Cajas/Palet



Fermentation time
Tiempo fermentación
(min)



Defrosting time
Tiempo Descongelación
(min)



Baking time
Tiempo cocción
(min)

CHARACTERISTICS



Contains gourdough
Contiene Masa Madre



Express
Express



Extra crunchy
Extracrujiente



Triple fermentation
Triple Fermentación



Ready to serve
Descongelar y Listo



Gluten free
Sin Gluten



With olive oil
Con Aceite de Oliva



Already painted
Ya Pintado.



With butter
Con Mantequilla



Already finished
Ya Decorado

CERTIFICATES

Our commitment to Quality, Food Safety, and Sustainability is reflected in our certifications under the GFSI, RSPO, and HALAL schemes.

Bread and pastry products manufactured at our Valencia (Albuixech, Enguera, Alberique, and Puzol), Girona (Vilamalla), and Santander (Morero) facilities are produced under Food Safety Management Systems certified according to standards recognised by the GFSI (Global Food Safety Initiative). These certifications are backed by the world's leading consumer goods companies and ensure that our production processes meet strict quality, safety, and legal requirements, delivering safe products for consumers while meeting the expectations of both national and international clients.

Certain products manufactured at our Enguera (Valencia) facility are HALAL certified, confirming that these products comply with the requirements of the Muslim market.

In addition, pastries produced at our Venta de Baños (Palencia) facility, as well as certain products from Enguera (Valencia) that contain palm oil, are certified under the RSPO (Roundtable on Sustainable Palm Oil) standard. This certification guarantees that the palm oil used in these products comes from responsibly managed sources, meeting strict criteria for environmental sustainability, respect for human rights, and animal welfare.



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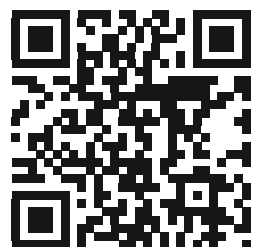
Panamar

BAKERY_GROUP.

HEADQUARTERS

Pol. Ind. Mediterráneo.
Avda. del Mar, 1
46550 – Albuixech (Valencia) SPAIN
Tel.: +34 96 140 12 18
www.panamarbakery.com

FOLLOW US



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