



CLASSIC
FINE FOODS

 **europastry**







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Bread

- Crafted Breads
- Baguettes & Ciabattas
- Focaccias & Paninis
- Flat Breads
- Rolls
- Other Breads & Rolls
- Gluten Free





SAINT HONORÉ

by Pere Gallés

100% Natural
Sourdough
Premium Grains
Shaped by Hand
Long resting times
Baked in Stone Oven





Crafted Breads

Saint Honoré

Classic



65475
**Spike Loaf
Saint Honoré**

6 u / 800 g / 30-40' Thaw
180-190° / 20-25' Oven / 47 cm



65415
**Boule Rustique
Saint Honoré**

6 u / 800 g / 30-40' Thaw
180-190° / 20-25' Oven / 25,5 cm



61632
**Sourdough Large Baker's
Rustic Loaf**

10 u / 560 g / 30-40' Thaw
180-190° / 15-20' Oven / 44 cm



61325
**Oat Loaf
Saint Honoré**

15 u / 500 g / 30-40' Thaw
180-190° / 15-20' Oven / 32 cm



67824
**Spelt and Rye Loaf
Saint Honoré**

20 u / 430 g / 30-40' Thaw
180-190° / 15-20' Oven / 16,5 cm



60441
**Demi Baguette Rustique
Saint Honoré**

24 u / 130 g / 25-30' Thaw / 23 cm
Fully Baked

Rolls



67079
**Saint Honoré
Roll**

65 u / 45 g / 15-20' Thaw / 9 cm
Fully Baked



67042
**Saint Honoré
Seeds Roll**

65 u / 45 g / 15-20' Thaw / 9 cm
Fully Baked





Gran Reserva

Flour is the key ingredient in our Gran Reserva breads. To preserve the authentic taste of traditional bread, we select the best local wheat, a responsible wheat. We look after each grain from when it is sown to when it is harvested, to obtain a bread that travels straight from the field to the table.





Crafted Breads

Gran Reserva

Loaves

With sourdough
Selected grains



20041
Big Classic Loaf
Gran Reserva
13 u / 500 g / 25-30' Thaw
180-190° / 20-30' Oven / 32 cm



20021
Kalamata Olives Loaf
Gran Reserva
18 u / 425 g / 25-30' Thaw
180-190° / 20-30' Oven / 25 cm



63315
Oat and Seeds Loaf
Gran Reserva
16 u / 425 g / 25-30' Thaw
180-190° / 20-30' Oven / 25 cm



63433
Fully Baked Loaf
Gran Reserva
16 u / 405 g / 35-45' Thaw / 25 cm
Fully Baked

9

Baguettes



22415
Baguette
Gran Reserva
26 u / 295 g / 15-20' Thaw
180-190° / 15-20' Oven / 48 cm



28230
Cuvée Rustique Baguette
Gran Reserva
26 u / 260 g / 15-20' Thaw
180-190° / 15-20' Oven / 53 cm





Cristallino
100% NATURAL

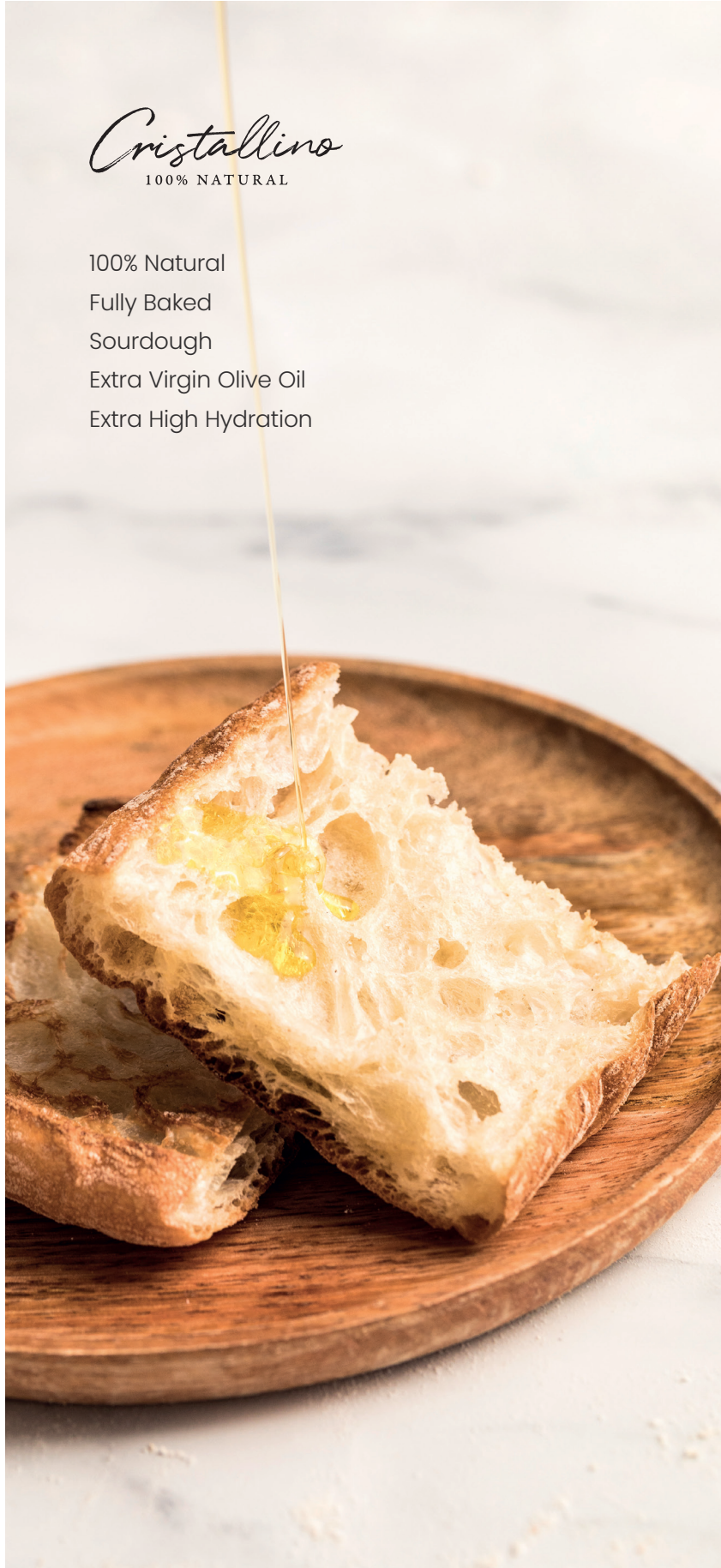
100% Natural

Fully Baked

Sourdough

Extra Virgin Olive Oil

Extra High Hydration



Crafted Breads

Cristallino

Loaves

Hand Shaped

Baked in Stone Oven



67932

Cristallino XXL

12 u / 470 g / 45' Thaw / 75 cm



64970

Cristallino XL

12 u / 330 g / 25-30' Thaw / 46 cm



67896

Focaccia Cristallino

6 u / 550 g / 30-40' Thaw / 26 cm

Extra Fluffy





Buns

Perfect for sandwiches
Extra light texture



69444
Ciabatta Cristallino
48 u / 95 g 15-20' Thaw / 12,5 cm
Precut



60895
Baguel Semiwholegrain Cristallino
60 u / 70 g / 15-20' Thaw / 11 cm
Precut



60781
Panini Cristallino
36 u / 105 g / 15-20' Thaw / 15 cm
Precut



69393
Organic Burger Cristallino
60 u / 75 g / 15-20' Thaw / 11,4 cm
Precut, Organic



60875
Baguel Cristallino
60 u / 50 g / 15-20' Thaw / 11,4 cm
Precut



60780
Wholegrain Panini Cristallino
36 u / 105 g 15-20' Thaw / 15 cm
Precut



60985
Baguel Cereals Cristallino
60 u / 75 g / 15-20' Thaw / 11 cm
Precut



67049
Demi Baguette Cristallino Air
55 u / 45 g / 15-20' Thaw / 20 cm

11

Rolls



63027
Pumpkin Seeds Roll Cristallino
60 u / 55 g / 815-20' Thaw / 8,5 cm



61241
Roll Cristallino
96 u / 20 g / 15-20' Thaw / 7 cm





Baguettes & Ciabattas

12



64651
Baguette Plus

38 u / 250 g / 15-20' Thaw
180-190° / 15-20' Oven / 55 cm



27950
Ciabatta Baguette

44 u / 130 g / 15-20' Thaw
180-190° / 15-20' Oven / 25 cm



30900
Ciabatta Baguette Cereals

65 u / 95 g / 15-20' Thaw
180-190° / 15-20' Oven / 12,5 cm



24060
Baguette Piamonte

28 u / 250 g / 15-20' Thaw
180-190° / 15-20' Oven / 54 cm



27124
Demi Baguette Provenza

65 u / 120 g / 15-20' Thaw
180-190° / 15-20' Oven / 28 cm



00053
Ciabatta Mini

80 u / 90 g / 15-20' Thaw
180-190° / 15-20' Oven / 12,5 cm





Focaccias & Paninis

Extra virgin olive oil



28870
Provençal Focaccia
40 u / 105 g / 10' Thaw / 12 cm



28820
**Sandwich Panini B&W
Sesame**
30 u / 100 g / 15-20' Thaw / 17,5 cm



21441
Mediterranean Focaccia
40 u / 105 g / 5-20' Thaw / 12 cm



28850
Italian Focaccia
40 u / 105 g / 15-20' Thaw / 12 cm



28880
Sandwich Panini
30 u / 95 g / 25-30' Thaw / 17,5 cm

Flat Breads

Baked in open flame oven



68752
Schiacciata Black Olives
32 u / 155 g / 30-40' Thaw / 18x13 cm
Sourdough, Extra virgin Olive Oil, Precut



68751
Schiacciata Tomato
32 u / 155 g / 30-40' Thaw / 18x13 cm
Sourdough, Extra virgin Olive Oil, Precut



60610
Butter Naan
64 u / 88 g / 30-40' Thaw / 15 cm
Sourdough, Butter, High Hydration





Rolls



14



27900

White Roll

100 u / 42 g / 10' Thaw

190-200° / 10-15' Oven / 7,6 cm



27420

Nuts and Raisins Roll

100 u / 42 g / 10' Thaw

190-200° / 10-15' Oven / 7 cm



22650

Nuts and Apricot Roll

1,8 kg / 40 g / 10' Thaw

190-200° / 10-15' Oven / 7,5 cm



21671

Olives Roll

2,4 kg / 40 g / 10' Thaw

190-200° / 10-15' Oven / 7 cm





26321
Nordic Roll

90 u / 40 g / 10' Thaw
190-200° / 10-15' Oven / 11 cm



24640
Diamond Roll

1,8 kg / 30 g / 10' Thaw
190-200 / 5-10' Oven / 10 cm



67820
Roll Assortment

100 u / 42 g / 10' Thaw
190-200° / 10-15' Oven



27310
Mini Roll

100 u / 35 g / 10' Thaw
190-200 / 5-10' Oven / 9 cm



23070
Rustic Mini Roll

3,75 kg / 30 g / 10' Thaw
190-200 / 5-10' Oven / 12 cm



62700
Selection Assortment

100 u / 41 g / 10' Thaw
190-200° / 10-15' Oven



27370
Wheat Bran Mini Roll

100 u / 35 g / 10' Thaw
190-200 / 5-10' Oven / 9 cm



67761
Garlic Bread Mini Roll

100 u / 28,5 g / 10' Thaw
190-200 / 5-10' Oven / 8,5 cm



43150
Foodservice Assortment

100 u / 35 g / 10' Thaw
190-200° / 10-15' Oven



27470
Mini Roll with Cereals

100 u / 35 g / 10' Thaw
190-200 / 5-10' Oven / 9 cm



22401
Micro Roll

2,21 kg / 17 g / 10' Thaw
190-200 / 5-10' Oven / 5 cm



Other Breads &



84062
**Fully Baked Croissant
Burger Bun**
24 u / 75 g / 15-20' Thaw / 9,1 cm
Flaky bun, Fully Baked, Precut



65875
Brioche Bao Bun
80 u / 32 g / 15-20' Thaw / 6,5 cm
Butter, Fully baked



63240
HotDog Beach
6 u / 600 g / 20-25' Thaw / 36,5 cm
Sourdough, Fully Baked, Extra Soft



68900
Bao Bun
30 u / 41 g / 15-20' Thaw / 9,5 cm
Butter, Fully Baked



61420
Mini Brioche Roll
75 u / 25 g / 15-20' Thaw / 10 cm
Butter, Fully baked

Gluten Free



60955
Gluten Free Cereals Loaf
6 u / 300 g / 30-40' Thaw / 22 cm
Sourdough, Precut



67990
Gluten Free Burger Bun
20 u / 85 g / 20-30' Thaw / 9,3 cm
Sourdough, Precut



67650
Gluten Free Baguette
20 u / 50 g / 15-20' Thaw
200° / 5' Oven / 14 cm
Sourdough









Sweet Pastries

- Viennoiserie
- Danish & Puff Pastries
- Savory Pastries
- Dots
- Muffins
- Cakes Lykke
- Waffles
- Pastel de Nata





Strong wheats from different regions to obtain the best flours. A higher butter content, with butter imported from northern Europe. An exclusive process that combines time, ingredients, temperature and passion.

DOUBLE POINTAGE:
SLOW/COLD/LONG





Viennoiserie

Sophie

Butter



24430
Croissant Paris Sophie XL

80 u / 90 g / 20-30' Thaw
160-170° / 20-25' Oven / 15,5 cm



64172
Pain au Chocolat Sophie

52 u / 90 g / 20-30' Thaw
160-170° / 20-25' Oven / 7,5 cm



82656
Croissant Zaatar Sophie

68 u / 90 g / 20-30' Thaw
160-170° / 20-25' Oven / 15 cm
Jordan Zaatar



82655
Mini Croissant Zaatar Sophie

200 u / 30 g / 10-15' Thaw
170-180° / 10-15' Oven / 8,5 cm
Jordan Zaatar

21



67451
Curved Croissant Sophie

56 u / 90 g / 20-30' Thaw
160-170° / 20-25' Oven / 10,5 cm





CAPRICE

VIENNOISERIE

With the best butter and great seductive power.

Following the example of the prestigious French masters, we also have an exquisite selection of pastries made with excellent quality, carefully selected ingredients and subjected to long proofing processes in order to achieve a technically perfect puff pastry.



Viennoiserie

Caprice

Butter



60131

Snecken Caprice

40 u / 100 g / 20-30' Thaw
160-170° / 20-25' Oven / 10,5 cm



69981

Torsade Caprice

50 u / 90 g / 20-30' Thaw
160-170° / 15-20' Oven / 17,5 cm



61105

Croissant Paris Cocoa & Hazelnut

48 u / 90 g / 20-30' Thaw
160-170° / 20-25' Oven / 14,5 cm





60165
Croissant Bicolor Cocoa

36 u / 90 g / 20-30' Thaw
160-170° / 20-25' Oven / 17 cm



68211
Croissant Paris Premium

60 u / 60 g / 20-30' Thaw
160-170° / 15-20' Oven / 14,5 cm



21800
Mini Torsade Caprice

100 u / 28 g / 10-15' Thaw
170-180° / 10-15' Oven / 10 cm



60155
Croissant Bicolor Raspberry

36 u / 90 g / 20-30' Thaw
160-170° / 20-25' Oven / 17 cm



61695
Croissant Paris Fully Baked

21 u / 52 g / 20-30' Thaw / 19,5 cm
Fully Baked



22133
Mini Croissant Paris

140 u / 25 g / 10-15' Thaw
170-180° / 10-15' Oven / 9 cm



22180
Croissant Caprice Cereals

55 u / 80 g / 20-30' Thaw
160-170° / 20-25' Oven / 14,5 cm



61581
Mini Pain au Chocolat Caprice

150 u / 30 g / 10-15' Thaw
170-180° / 10-15' Oven / 7 cm



29131
Mini Croissant Paris Cocoa

160 u / 25 g / 10-15' Thaw
170-180° / 10-15' Oven / 8 cm



23721
Mini Croissant Paris Cereals

140 u / 25 g / 10-15' Thaw
170-180° / 10-15' Oven / 9 cm



64170
Pain au Chocolat Caprice

50 u / 80 g / 20-30' Thaw
160-170° / 20-25' Oven / 9,4 cm



21791
Mini Snecken Caprice

150 u / 30 g / 10-15' Thaw
170-180° / 10-15' Oven / 6 cm



61580
Mini Caprice Assortment

200 u / 27 g / 10-15' Thaw
170-180° / 10-15' Oven





sélection **D'OR**

**Exclusive margarine,
dressed for success.**

A combination of the finest ingredients and the most exquisite margarine, with a delicious buttery aroma, and long proofing times. Time becomes a luxury ingredient that gives us golden, flaky finishes that melts in the mouth.





Viennoiserie

Sélection D'Or



81195
**Almond Croissant
Sélection D'Or**
48 u / 94 g / 20-30' Thaw
160-170° / 20-25' Oven / 14,5 cm



82324
Mini Croissant Cocoa
92 u / 30 g / 10-15' Thaw
170-180° / 10-15' Oven / 8 cm



86738
**Berries Multicereal
Croissant Sélection D'Or**
48 u / 90 g / 20-30' Thaw
160-170° / 20-25' Oven / 14,5 cm



63650
Mini Croissant
200 u / 25 g / 10-15' Thaw
170-180° / 10-15' Oven / 9 cm



82323
Mini Croissant Apricot
92 u / 30 g / 10-15' Thaw
170-180° / 10-15' Oven / 8 cm



Danish & Puff



20280

Custard & Almond Bretzel

32 u / 149 g / 20-30' Thaw
170-180° / 20-25' Oven / 13,8 cm



85310

Butter Palmier

90 u / 90 g / 20-30' Thaw
170-180° / 20-25' Oven / 20 cm
Made with Butter



42530

Cocoa Bretzel

32 u / 149 g / 20-30' Thaw
170-180° / 20-25' Oven / 13,8 cm



69411

Maple Pecan Plait

54 u / 90 g / 20-30' Thaw
170-180° / 20-25' Oven / 11 cm



65450

Apple Pocket

70 u / 110 g / 30-40' Thaw
170-180° / 12-17' Oven / 12 cm
Made with butter

Sheets



63070

Puff Pastry Sheets 100% Butter

15 u / 1.000 g / 20-30' Thaw
180-190° / 18-20' Oven / 38 cm
Made with butter





Mini Sized



80562
Mini Danish Apple & Cream

108 u / 42 g / 10-15' Thaw
170-180° / 15-20' Oven / 6 cm



41950
Mini Palmier Petit Doré

278 u / 18 g / 10-15' Thaw
170-180° / 10-15' Oven / 2,1 cm
Made with butter



40170
Cocoa Fripon Petit Doré

88 u / 45 g / 10-15' Thaw
170-180° / 15-20' Oven / 12 cm
Made with butter



49670
Mini Apple Pocket

2,6 kg / 40 g / 10-15' Thaw
170-180° / 10-15' Oven / 7 cm



66645
Cocoa Micro Roll

220 u / 15 g / 10-15' Thaw
170-180° / 10-15' Oven / 3,5 cm
Made with butter



60174
Apricot Fripon Petit Doré

120 u / 45 g / 10-15' Thaw
170-180° / 15-20' Oven / 12 cm
Made with butter



63490
Mini Danish Assortment

108 u / 38 g / 10-15' Thaw
170-180° / 10-15' Oven / 5 cm



66640
Custard Micro Roll

220 u / 15 g / 10-15' Thaw
170-180° / 10-15' Oven / 3,5 cm
Made with butter



60176
Raspberry Fripon Petit Doré

120 u / 45 g / 10-15' Thaw
170-180° / 15-20' Oven / 12 cm
Made with butter



80561
Mini Danish Red Fruits

108 u / 30 g / 10-15' Thaw
170-180° / 10-15' Oven / 6 cm



66650
Strawberry Micro Roll

220 u / 15 g / 10-15' Thaw
170-180° / 10-15' Oven / 3,5 cm
Made with butter



Pastel de Nata



65215
Pastel de Nata Caprice

60 u / 74 g / 40-45' Thaw
240° / 15-20' Oven / 6,9 cm
Made with butter



64820
Pastel de Nata Fully Baked

60 u / 62 g / 20' Thaw
200° / 2' Oven / 7,3 cm
Fully Baked



40890
Pastel de Nata Mini

100 u / 30 g / 20-30' Thaw
240° / 10-15' Oven / 5,5 cm





Savory



67048
Capresse Square
48 u / 136 g / 10-15' Thaw
170-180° / 20-25' Oven / 12 cm



64980
Vegetable Lattice
56 u / 110 g / 10-15' Thaw
170-180° / 20-25' Oven / 9,5 cm



40297
Cheese Bretzel
32 u / 143 g / 20-30' Thaw
170-180° / 20-25' Oven / 14 cm



21680
Napoli Envoltini
55 u / 135 g / 10-15' Thaw
170-180° / 20-25' Oven / 14,5 cm



85962
Cheese Croissant
50 u / 90 g / 20-30' Thaw
170-180° / 20-25' Oven / 13,5 cm
Made with butter



40298
Mediterranean Bretzel
32 u / 143 g / 20-30' Thaw
170-180° / 20-25' Oven / 14 cm



60807
Spinach & Cherry Triangle
35 u / 130 g / 10-15' Thaw
170-180° / 20-25' Oven / 14 cm



67980
Cheese Stick
40 u / 84 g / 20-30' Thaw
170-180° / 20-25' Oven / 26,5 cm
Made with butter

Mini Sized



85961
Mini Cheese Delight
170 u / 35 g / 10-15' Thaw
170-180° / 10-15' Oven
Made with butter



24960
Mini Spinach Lattice
100 u / 25 g / 10-15' Thaw
170-180° / 10-15' Oven / 50 cm





Dots

50

DOTS[®]
ORIGINAL





Decorated



60051
Dots Blueberry
36 u / 74 g / 15-20' Thaw / 9,5 cm



60675
Dots Marshmallow
36 u / 59 g / 15-20' Thaw / 9,3 cm



61175
Dots Red Cookies
36 u / 60 g / 15-20' Thaw / 9,3 cm



24260
Dots Confetti
36 u / 56 g / 15-20' Thaw / 9,5 cm



60661
Dots Pink
36 u / 60 g / 15-20' Thaw / 9,3 cm



13084
Tutti Dots
36 u / 55 g / 15-20' Thaw / 9,5 cm

51

Plain



65520
Dots Plain
72 u / 44 g / 15-20' Thaw / 9,5 cm

BerliDots



21290
BerliDots Bombon
36 u / 90 g / 15-20' Thaw / 9,2 cm

Mix Assortment



80640
Dots Mix Box
5x12 u / 55 g / 15-20' Thaw





Filled



65164

Dots Cocoa Crunch

36 u / 85 g / 15-20' Thaw / 9,5 cm



67056

Dots Pistacio

36 u / 73 g / 15-20' Thaw / 9,3 cm



67439

Duet Dots Cheesecake

36 u / 82 g / 15-20' Thaw / 9,5 cm
Double Filling



61545

Dots KitKat

36 u / 73 g / 15-20' Thaw / 9,3 cm

PopDots



64235

PopDots White Caramel

1,94 kg / 22 g / 10-15' Thaw / 4,6 cm



64225

PopDots Nutty

1,58 kg / 21 g / 10-15' Thaw / 4,6 cm



65401

Dots Biscoff

36 u / 76 g / 15-20' Thaw / 9,5 cm



81538

Dots Tricolor

36 u / 72 g / 15-20' Thaw / 9,3 cm



64245

PopDots Pink

1,85 kg / 21 g / 10-15' Thaw / 4,6 cm



64723

Dots Strawberry Flavor

36 u / 75 g / 15-20' Thaw / 9,5 cm



68739

PopDots Glacé Cacao

108 u / 18 g / 10-15' Thaw / 4,4 cm





Muffins



61510
Big Tulipe White

12 u / 140 g / 20-30° Thaw / 8,8 cm
Big Size



61500
Big Tulipe Dark

12 u / 140 g / 20-30° Thaw / 8,3 cm
Big Size



60930
Tulipe Cocoa Extreme

20 u / 110 g / 20-30° Thaw / 7,2 cm



60770
Tulipe Yogurt & Cranberries

20 u / 110 g / 20-30° Thaw / 7,2 cm



62320
Mini Tulipe Assortment

46 u / 35 g / 15-20° Thaw / 4,8 cm



Cakes Lykke

Thaw and serve



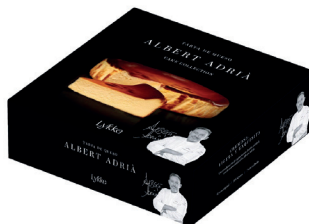
67453 Milk Chocolate Burnt Basque Cheesecake

1 u / 1.100 g / 12 h Thaw / 20 cm
With real chocolate



66233 Cake with Biscoff

21 u / 2.085 g / 2-3 h Thaw / 33 cm
Marketing material included, Precut



65124 Burnt Basque Cheesecake

1 u / 1.100 g / 12 h Thaw / 20 cm



61585 Mini Burnt Basque Cheesecake

24 u / 100 g / 2-3 h Thaw / 8,3 cm



64142 Burnt Basque Cheesecake 330g

8 u / 330 g / 6 h Thaw / 13 cm



65465 Mini Burnt Basque Cheesecake Speculoos

24 u / 85 g / 2-3 h Thaw / 7 cm

Waffles



66245 Waffle

30 u / 90 g / 20-30' Thaw / 14,5 cm
Individually Packed





 europastry

