



La Lorraine

BAKERY MIDDLE EAST

Product List Middle East 2020



Growing craftsmanship

AROUND THE GLOBE

Because of our international presence, we can respond swiftly to local market needs and continuously provide top-shelf quality for all our bakery products. With the same dedication to inspiring recipes, on trend innovations and tasty creations we share our craftsmanship with the world daily.



- Sales organizations/bureaux de vente
- Production





Bread

Baguettes
Petit Pan
Ciabatta
Kaiser
Simit
Loaves
Pre-sliced Loaves
Panini

Viennoiserie

Croissant
Other Viennoiserie
Swirl
Lattice
Turnover
Puff Pastry

Patisserie

Muffin
Cookies
Donuts

Savoury

Borek

- Baking Technologies & instructions
- Direction for use



"Soft, crunchy or even stone-baked bread is essential on every table or shelf. We treat Even the smallest petit pain with the utmost Artisanship. That's how you give rise to the Freshest flavors and tastiest aromas."



Bread

Baguette

Petit Pan

Ciabatta

Kaiser

Simit

Loaves

Panini

Pre-sliced Loaves



4400112^{TR}
BAGUETTE WHITE



55.5 CM - 290 G
22 PCS/C – 36 C/PAL
Shelf Life – 12 MONTHS
DEFROST – 15'
BAKING - 180°C
BAKING TIME - 14'-16'
PARTLY BAKED

4400113^{TR}
BROWN BAGUETTE



55.5 CM - 290 G
22 PCS/C – 36 C/PAL
Shelf Life – 12 MONTHS
DEFROST – 15'
BAKING - 180°C
BAKING TIME - 14'-16'
PARTLY BAKED

4400074^{TR}
DEMI BAGUETTE WHITE



26.5 CM - 125 G
40 PCS/C – 36 C/PAL
Shelf Life – 12 MONTHS
DEFROST – 15'
BAKING - 180°C
BAKING TIME - 11'-13'
PARTLY BAKED

2103486^{BE}
DEMI BAGUETTE FITNESS



27 CM - 125 G
50 PCS/C – 32 C/PAL
Shelf Life – 12 MONTHS
DEFROST – 15'
BAKING - 180°C
BAKING TIME - 14'-16'
PARTLY BAKED

2103802^{BE}
PANINI WHITE PRE-GRILLED



27 CM - 125 G
50 PCS/C – 32 C/PAL
Shelf Life – 12 MONTHS
DEFROST – 30'
BAKING - 200°C
BAKING TIME - 4'-6'
SERVE HOT

4400069^{TR}
PETIT PAN WHITE



10 CM - 35 G
95 PCS/C – 56 C/PAL
Shelf Life – 12 MONTHS
DEFROST – 15'
BAKING - 180°C
BAKING TIME - 8'-10'
PARTLY BAKED

4400071 ^{TR}
PETIT PAN BROWN



10 CM - 32 G
95 PCS/C – 56 C/PAL
Shelf Life – 12 MONTHS
DEFROST – 15'
BAKING - 180°C
BAKING TIME - 8'-10'
PARTLY BAKED

2306500 ^{BE}
CIABATTA SNACK



17.5 CM - 125 G
50 PCS/C – 32 C/PAL
Shelf Life – 12 MONTHS
DEFROST – 5'
BAKING - 200°C
BAKING TIME - 0'- 3'
FULLY BAKED

2306980 ^{BE}
CIABATTA SNACK FITNESS



17 CM - 125 G
50 PCS/C – 32 C/PAL
Shelf Life – 12 MONTHS
DEFROST – 5'
BAKING - 200°C
BAKING TIME - 0'- 3'
FULLY BAKED

2306502 ^{BE}
CIABATTA SNACK WITH
GREEN OLIVES



17 CM - 100 G
50 PCS/C – 32 C/PAL
Shelf Life – 12 MONTHS
DEFROST – 5'
BAKING - 200°C
BAKING TIME - 0'- 3'
FULLY BAKED

4294347 ^{CZ}
KAISER ROLL BROWN
MULTI SEEDED



10 CM - 58 G
100 PCS/C – 28 C/PAL
Shelf Life – 12 MONTHS
DEFROST – 15'
BAKING - 210°C
BAKING TIME - 6'- 9'
READY TO BAKE

2103205 ^{BE}
KAISER ROLL WITH
SESAME SEEDS



10.5 CM - 65 G
95 PCS/C – 32 C/PAL
Shelf Life – 12 MONTHS
DEFROST – 15'
BAKING - 190°C
BAKING TIME - 10'-12'
PARTLY BAKED



4400075 ^{TR}
MULTICEREAL BREAD



20 CM - 420 G
 18 PCS/C – 36 C/PAL
 Shelf Life – 12 MONTHS
 DEFROST – 0'
 BAKING - 210°C
 BAKING TIME - 14'- 16'
PARTLY BAKED

4400076 ^{TR}
PAVE RUSTIQUE



20 CM - 420G
 18 PCS/C – 36 C/PAL
 Shelf Life – 12 MONTHS
 DEFROST – 20'-30'
 BAKING - 210°C
 BAKING TIME - 14'-16'
PARTLY BAKED

4400118 ^{TR}
TIGER BREAD



19.5 CM - 400 G
 18 PCS/C – 36 C/PAL
 Shelf Life – 12 MONTHS
 DEFROST – 0'
 BAKING - 190°C
 BAKING TIME - 14'-16'
PARTLY BAKED



4400053 ^{TR}
 BREAD WITH
 SUNFLOWER SEEDS



22 CM - 420 G
 18 PCS/C – 36 C/PAL
 Shelf Life – 12 MONTHS
 DEFROST – 0'
 BAKING - 210°C
 BAKING TIME - 14'- 16'
PARTLY BAKED

4400092 ^{TR}
 BATARD CAMPAGNE
 BLONDE



27.5 CM - 350 G
 18 PCS/C – 36 C/PAL
 Shelf Life – 12 MONTHS
 DEFROST – 0'
 BAKING - 180°C
 BAKING TIME - 14'-16'
PARTLY BAKED

4410187 ^{TR}
 SIMIT SESAME



14 CM - 100 G
 40 PCS/C – 64 C/PAL
 Shelf Life – 6 MONTHS
 DEFROST – 0'
 BAKING - 225°C
 BAKING TIME - 17'-19'
FULLY BAKED



2401629 ^{BE}
**GLUTEN-FREE AND LACTOSE-FREE
 LOAF WHITE**



10.5 CM - 400 G
 5 PCS/C – 120 C/PAL
 Shelf Life – 10 MONTHS
 DEFROST – 60'
THAW & SERVE

2401630 ^{BE}
**GLUTEN-FREE AND LACTOSE-FREE
 LOAF BROWN**



10.5 CM - 400 G
 5 PCS/C – 120 C/PAL
 Shelf Life – 10 MONTHS
 DEFROST – 60'
THAW & SERVE





Let the indulgent aroma of butter float all through your store with the finest pains au chocolat, croissants and raisin swirl. Think crisp layers of puff pastry and meltingly good chocolate fillings to put your guests on cloud nine."





Viennoiserie

- Croissant
- Other Viennoiserie
- Swirl
- Turnover
- Lattice
- Puff Pastry

4206113 ^{CZ}
BUTTER CROISSANT



12.5 CM - 65 G
80 PCS/C – 48 C/PAL
Shelf Life – 12 MONTHS
DEFROST – 30'
BAKING - 170°C
BAKING TIME - 17'-20'
READY TO BAKE

4400400 ^{TR}
CROISSANT WITH BUTTER



15 CM - 65 G
70 - PCS/C – 56 C/PAL
Shelf Life – 12 MONTHS
DEFROST – 30'
BAKING – 170°C -180°C
BAKING TIME - 16'-18'
READY TO BAKE

4201628 ^{CZ}
**BUTTER MULTICEREAL
CROISSANT**



14.5 CM - 78 G
80 PCS/C – 48 C/PAL
Shelf Life – 12 MONTHS
DEFROST – 30'
BAKING - 180°C -190°C
BAKING TIME - 12'-16'
READY TO BAKE

4208191 ^{CZ}
MINI BUTTER CROISSANT



6.5 CM - 25 G
150 PCS/C – 88 C/PAL
Shelf Life – 12 MONTHS
DEFROST – 30'
BAKING - 180°C -190°C
BAKING TIME - 10'-12'
READY TO BAKE

4400401 ^{TR}
**MINI MIMETIC CROISSANT
WITH BUTTER**



7.5 CM - 25 G
150 PCS/C – 88 C/PAL
Shelf Life – 12 MONTHS
DEFROST – 30'
BAKING - 170°C -180°C
BAKING TIME - 13'-15'
READY TO BAKE

4298109
PUFF PASTRY SHEET



55 CM - 830 G
25 PCS/C – 88 C/PAL
Shelf Life –12 MONTHS
DEFROST – 30'
BAKING - 180°C -190°C
BAKE WITH STEAM
READY TO BAKE



4400409 ^{TR}

**BICOLOR CROISSANT WITH
CHOCOLATE CREAM**



14 CM - 80 G
70 PCS/C – 56 C/PAL
Shelf Life – 12 MONTHS
DEFROST – 30'
BAKING - 170°C
BAKING TIME - 17'-19'
READY TO BAKE

4400410 ^{TR}

**BICOLOR CROISSANT WITH
RASPBERRY FILLING**



14 CM - 80 G
70 PCS/C – 56 C/PAL
Shelf Life – 12 MONTHS
DEFROST – 30'
BAKING - 170°C
BAKING TIME - 17'-19'
READY TO BAKE

4208210 ^{CZ}

ROLL WITH CHOCOLATE FILLING



10.5 CM - 70 G
80 PCS/C – 48 C/PAL
Shelf Life – 12 MONTHS
DEFROST – 30'
BAKING - 180°C -190°C BAKING TIME - 12'-16'
READY TO BAKE

4298105 ^{CZ}

MINI BUTTER ROLL WITH CHOCOLATE FILLING



5.5 CM - 22 G
250 - PCS/C – 56 C/PAL
Shelf Life – 12 MONTHS
DEFROST – 30'
BAKING – 180°C -190°C BAKING TIME - 10'-12'
READY TO BAKE

4208350 ^{CZ}

BUTTER CHOCOTWISTER



20 CM - 97 G
52 PCS/C – 56 C/PAL
Shelf Life – 12 MONTHS
DEFROST – 30'
BAKING - 180°C -190°C BAKING TIME - 12'-16'
READY TO BAKE

4208235 ^{CZ}

CHEESE SWIRL



10 CM - 97 G
60 PCS/C – 48 C/PAL
Shelf Life – 12 MONTHS
DEFROST – 30'
BAKING - 180°C -190°C BAKING TIME - 12'-16'
READY TO BAKE

4208238 ^{CZ}

CINNAMON SWIRL



9 CM - 292 G
80 PCS/C – 48 C/PAL
Shelf Life – 12 MONTHS
DEFROST – 30'
BAKING - 180°C -190°C BAKING TIME - 12'-16'
READY TO BAKE

4208254 ^{CZ}

SWIRL WITH RAISINS AND CUSTARD



11 CM - 95 G
60 PCS/C – 48 C/PAL
Shelf Life – 12 MONTHS
DEFROST – 30'
BAKING - 180°C -190°C BAKING TIME - 12'-16'
READY TO BAKE



4298133 ^{CZ}
**MINI BUTTER SWIRL
 WITH RAISINS**



5 CM - 24 G
 200 PCS/C – 72 C/PAL
 Shelf Life – 12 MONTHS
 DEFROST – 30'
 BAKING - 180°C -190°C
 BAKING TIME - 10'-12'
READY TO BAKE

4206106 ^{CZ}
APRICOT TURNOVER



13.5 CM - 97 G
 90 PCS/C – 44 C/PAL
 Shelf Life – 12 MONTHS
 DEFROST – 15'
 BAKING - 180°C -185°C
 BAKING TIME - 20'-25'
READY TO BAKE

4206103 ^{CZ}
APPLE TURNOVER



12 CM - 97 G
 90 PCS/C – 44 C/PAL
 Shelf Life – 12 MONTHS
 DEFROST – 15'
 BAKING - 180°C -185°C
 BAKING TIME - 20'-25'
READY TO BAKE



4208404 ^{CZ}

**MINI DUO ROLL CUSTARD
AND CHERRY FILLING**



5 CM - 47 G
160 PCS/C – 64 C/PAL
Shelf Life – 12 MONTHS
DEFROST – 30'
BAKING - 180°C -190°C BAKING
TIME - 20'-25'
READY TO BAKE

4208325 ^{CZ}

**PLAIT WITH PECAN NUTS
AND MAPLE SYRUP**



11.5 CM - 100 G
80 - PCS/C – 56 C/PAL
Shelf Life – 12 MONTHS
DEFROST – 30'
BAKING – 180°C -190°C
BAKING TIME - 12'-16'
READY TO BAKE

4206119 ^{CZ}

**BROCCOLI & CHEESE
LATTICE**



15 CM - 97 G
70 PCS/C – 48 C/PAL
Shelf Life – 12 MONTHS
DEFROST – 30'
BAKING - 180°C -190°C
BAKING TIME - 12'-16'
READY TO BAKE

4298137 ^{CZ}

MINI APPLE CAKE



7 CM - 42 G
120 PCS/C – 56 C/PAL
Shelf Life – 12 MONTHS
DEFROST – 30'
BAKING - 180°C -190°C
BAKING TIME - 10'-12'
READY TO BAKE

4208257 ^{CZ}

MINI LATTICE CHERRY



7 CM - 42 G
120 PCS/C – 48 C/PAL
Shelf Life – 12 MONTHS
DEFROST – 30'
BAKING - 180°C -190°C
BAKING TIME - 10'-12'
READY TO BAKE

4208258 ^{CZ}

MINI LATTICE APRICOT



7 CM - 42 G
120 PCS/C – 48 C/PAL
Shelf Life – 12 MONTHS
DEFROST – 30'
BAKING - 180°C -190°C
BAKING TIME - 10'-12'
READY TO BAKE

*"Who doesn't love a fruit filling or a triple chocolate donut oozing with cocoa?
With or without your finishing touch, these pastry delights take the
cake in every counter!"*





Patisserie

Muffin
Cookies
Donuts





2007616 ^{BE}
MUFFIN WITH VANILLA



8.5 CM - 100 G
 18 PCS/C – 120 C/PAL
 Shelf Life – 12 MONTHS
 DEFROST – 30'
THAW & SERVE

2007508 ^{BE}
MUFFIN WITH CHOCOLATE



8 CM - 100 G
 18 PCS/C – 120 C/PAL
 Shelf Life – 12 MONTHS
 DEFROST – 30'
THAW & SERVE



5000574 ^{BE}
CHOC CHIP COOKIE



4.5 CM - 50 G
 90 PCS/C – 108 C/PAL
 Shelf Life – 12 MONTHS
 DEFROST – 5'
 BAKING - 170°C
 BAKING TIME - 10'-12'
READY TO BAKE

5000575 ^{BE}
DOUBLE CHOC CHIP COOKIE



4.5 CM - 50 G
 90 PCS/C – 108 C/PAL
 Shelf Life – 12 MONTHS
 DEFROST – 5'
 BAKING - 170°C
 BAKING TIME - 10'-12'
READY TO BAKE

LET US INTRODUCE YOU TO
DONUTS OF AN **EXTREMELY LUCKY** KIND



4250946^{CZ}

MINI DONUT WHITE
CHOCO STRIPES



6.5 CM - 20 G
120 PCS/C – 88 C/PAL
Shelf Life – 18 MONTHS
DEFROST – 30'
THAW & SERVE

4250947^{CZ}

MINI DONUT PINK CHOCO
STRIPES



6.5 CM - 20 G
120 PCS/C – 88 C/PAL
Shelf Life – 18 MONTHS
DEFROST – 30'
THAW & SERVE

4250991^{CZ}

MINI DONUT THE
BELGIYUM



6.5 CM - 28 G
120 PCS/C – 88 C/PAL
Shelf Life – 18 MONTHS
DEFROST – 30'
THAW & SERVE



2401488^{BE}
DONUT WITH SUGAR



9 CM - 49 G
48 PCS/C – 88 C/PAL
Shelf Life – 18 MONTHS
DEFROST – 30'
THAW & SERVE

2104168^{BE}
DONUT STRAWBERRY



9 CM - 58 G
48 PCS/C – 88 C/PAL
Shelf Life – 18 MONTHS
DEFROST – 30'
THAW & SERVE

2104180^{BE}
DONUT COCOA



9 CM - 58 G
48 PCS/C – 88 C/PAL
Shelf Life – 18 MONTHS
DEFROST – 30'
THAW & SERVE

2104169^{BE}
DONUT BANANA



9 CM - 58 G
48 PCS/C – 88 C/PAL
Shelf Life – 18 MONTHS
DEFROST – 30'
THAW & SERVE

2104165^{BE}
**DONUT CHOCOLATE &
HAZELNUTS**



9 CM - 58 G
48 PCS/C – 88 C/PAL
Shelf Life – 18 MONTHS
DEFROST – 30'
THAW & SERVE

4250968^{CZ}
DONUT GOLDENFRY



9 CM - 58 G
48 PCS/C – 88 C/PAL
Shelf Life – 18 MONTHS
DEFROST – 30'
THAW & SERVE

4250951 ^{CZ}

DONUT CHOC ALMIGHTY



9 CM - 56 G
48 PCS/C – 88 C/PAL
Shelf Life – 18 MONTHS
DEFROST – 30'
THAW & SERVE

4250950 ^{CZ}

DONUT FUNFETTI



9 CM - 56 G
48 PCS/C – 88 C/PAL
Shelf Life – 18 MONTHS
DEFROST – 30'
THAW & SERVE

4250961 ^{CZ}

DONUT ROUNDIES PINK



9 CM - 54 G
48 PCS/C – 88 C/PAL
Shelf Life – 18 MONTHS
DEFROST – 30'
THAW & SERVE

4250956 ^{CZ}

**DONUT CRUSHED CANDY
WHITE**



9 CM - 56 G
48 PCS/C – 88 C/PAL
Shelf Life – 18 MONTHS
DEFROST – 30'
THAW & SERVE

4250957 ^{CZ}

**DONUT CRUSHED CANDY
DARK**



9 CM - 56 G
48 PCS/C – 88 C/PAL
Shelf Life – 18 MONTHS
DEFROST – 30'
THAW & SERVE

4250974 ^{CZ}

DONUT SPECTACULOUS



9 CM - 57 G
48 PCS/C – 88 C/PAL
Shelf Life – 18 MONTHS
DEFROST – 30'
THAW & SERVE

4250979^{CZ}

DONUT MERRY BERRY



9 CM - 71 G
48 PCS/C – 88 C/PAL
Shelf Life – 18 MONTHS
DEFROST – 30'
THAW & SERVE

4250982^{CZ}

DONUT QUEEN V.



9 CM - 71 G
48 PCS/C – 88 C/PAL
Shelf Life – 18 MONTHS
DEFROST – 30'
THAW & SERVE

4250984^{CZ}

DONUT NUTZILLA



9 CM - 71 G
48 PCS/C – 88 C/PAL
Shelf Life – 18 MONTHS
DEFROST – 30'
THAW & SERVE

4250993^{CZ}

DONUT RUFFALLO CREAM



9 CM - 74 G
48 PCS/C – 88 C/PAL
Shelf Life – 18 MONTHS
DEFROST – 30'
THAW & SERVE

4250994^{CZ}

DONUT MUCHO
PISTACHIO



9 CM - 77 G
48 PCS/C – 88 C/PAL
Shelf Life – 18 MONTHS
DEFROST – 30'
THAW & SERVE

4250995^{CZ}

DONUT RASPBERRY
BLISS



9 CM - 74 G
48 PCS/C – 88 C/PAL
Shelf Life – 18 MONTHS
DEFROST – 30'
THAW & SERVE





"Make everyone's break! Serve savoury snacks anywhere, anytime. Our internationally made in Turkey Boreks will definitely be an instant enjoyment on the go."



 Savoury

Borek



4400300 ^{TR}
BÖREK STICK CHEESE



19 CM - 95 G
100 PCS/C – 56 C/PAL
Shelf Life – 12 MONTHS
DEFROST – 0'
BAKING - 190°C -200°C
BAKING TIME - 17'-20'
READY TO BAKE

4400301 ^{TR}
BÖREK STICK POTATO



19 CM - 95 G
100 PCS/C – 56 C/PAL
Shelf Life – 12 MONTHS
DEFROST – 0'
BAKING - 190°C -200°C
BAKING TIME - 17'-20'
READY TO BAKE

4400302 ^{TR}
BÖREK STICK SPINACH
WITH CHEESE



19 CM - 95 G
100 PCS/C – 56 C/PAL
Shelf Life – 12 MONTHS
DEFROST – 0'
BAKING - 190°C -200°C
BAKING TIME - 17'-20'
READY TO BAKE



4400306 ^{TR}

**ROSE BÖREK SPINACH
WITH CHEESE**



9 CM - 130 G
50 PCS/C – 72 C/PAL
Shelf Life – 12 MONTHS
DEFROST – 0'
BAKING - 180°C -200°C
BAKING TIME - 26'-28'
READY TO BAKE

4400307 ^{TR}

ROSE BÖREK CHEESE



9 CM - 130 G
50 PCS/C – 72 C/PAL
Shelf Life – 12 MONTHS
DEFROST – 0'
BAKING - 180°C -200°C
BAKING TIME - 26'-28'
READY TO BAKE

4400308 ^{TR}

ROSE BÖREK POTATO



9 CM - 130 G
50 PCS/C – 72 C/PAL
Shelf Life – 12 MONTHS
DEFROST – 0'
BAKING - 180°C -200°C
BAKING TIME - 26'-28'
READY TO BAKE



4400313 ^{TR}
MINI STICK BÖREK
CHEESE



19 CM - 35 G
 100 PCS/C – 56 C/PAL
 Shelf Life – 12 MONTHS
 DEFROST – 0'
 BAKING - 190°C -200°C
 BAKING TIME - 17'-20'
READY TO BAKE

4400314 ^{TR}
MINI STICK BÖREK
POTATO



19 CM - 35 G
 100 PCS/C – 56 C/PAL
 Shelf Life – 12 MONTHS
 DEFROST – 0'
 BAKING - 190°C -200°C
 BAKING TIME - 17'-20'
READY TO BAKE

4400315 ^{TR}
MINI STICK BÖREK
SPINACH WITH CHEESE



19 CM - 35 G
 100 PCS/C – 56 C/PAL
 Shelf Life – 12 MONTHS
 DEFROST – 0'
 BAKING - 190°C -200°C
 BAKING TIME - 17'-20'
READY TO BAKE

BAKING TECHNOLOGIES & INSTRUCTIONS

Baking technologies

Fully baked	Product has been completely baked during the manufacturing process. It is recommended however, to provide a few minutes baking/heating (flash bake) the product to achieve the perfect serve (cf. crispy crust). If heated, defrosting is mostly unnecessary, except when explicitly stated in the baking instructions.
Part baked	Product has been partly baked during the manufacturing process and requires additional baking to achieve a perfect serve.
Ready to bake	Product has not been baked during manufacturing but has passed every essential prior step (cf. proofing). Baking is required to achieve a presentable product.
Serve hot	It is recommended to serve the product hot. Baking/heating instructions are provided to minimize the time required to achieve the perfect serving temperature.
Thaw & serve	Product doesn't require (further) baking/heating. Item can be served after the required defrosting provided in the instructions.

Baking Instructions

Dedicated baking instructions (defrosting and/or baking) are individually provided for every product in this catalogue. Following these instructions will help ensure the perfect serve.

Please keep in mind the mentioned settings were tested in different “hot-air ovens” (convection, bake-off ovens and/or steamers) but might differ slightly according to the type of equipment used.

Additional recommendations

It is recommended to pre-heat the oven 30 degrees above the baking temperature to achieve the correct temperature from the start, and a better finished product.

For immediate consumption post baking, we recommend to defrost the loaves between 45 and 90 minutes (at room temperature) before baking. This will result in a better baked product (after cooling down), suitable for immediate consumption. Benefits include a better texture, a thicker, crispier crust and a longer lasting product at room temperature. Loaves below 800 G should cool down for 40 to 60 minutes, loaves above 800 G should cool down for 60 to 90 minutes before further handling.

For most products, it is recommended to bake with an open key (valve of the oven chimney) from the beginning till the end of the baking process. This helps achieve a crispier product. Except for croissants and other viennoiserie, it is recommended to keep the key of the oven closed for the first 8 minutes of the baking process.



DIRECTIONS FOR USE

The weights and dimensions per piece as well as the share of ingredients in recipes mentioned in this catalogue are the average and may vary within specific tolerances.

It is important to know that the mentioned dimensions of the products are these measured frozen (not baked). The indicated ingredient percentages (%) represent the share of the total weight/total recipe of the product in frozen condition (not baked).

Please visit our specification website <http://specification.llbg.com> for the latest product information, up to date technical specifications and pictures.





La Lorraine
BAKERY MIDDLE EAST

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