



**CREATING A WOW**  
**EXPRESS YOURSELF · IMPRESS ANOTHER**

**2019-2020**







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**CREATING A WOW**  
**EXPRESS YOURSELF · IMPRESS ANOTHER**



## LET'S BEGIN WITH THE STAR OF THE SHOW:

# YOU

The chef who spends every day at the cutting edge.  
You go through fire and water for each dish and every item that leaves your kitchen.  
Every plate is a reflection of your talent, business and personality.

### **YOU EXPRESS YOURSELF**

You give your customers that special experience,  
the unexpected moment they have been longing for.  
You provide them with rich and exquisite moments of pleasure.  
You conjure up a smile on their faces and that smile fires you up to aim  
for perfection again and again.

### **YOU IMPRESS ANOTHER**

You want the dishes and products you offer to be unique in the market.  
A change of food wets people's appetites, so you change your menu regularly.  
Your exciting, ever-changing menu is the argument you bring to the table  
to keep those customers coming back.

### **YOUR CREATION**

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**AND NOW LET'S TALK  
ABOUT US:**

**PANESCO**

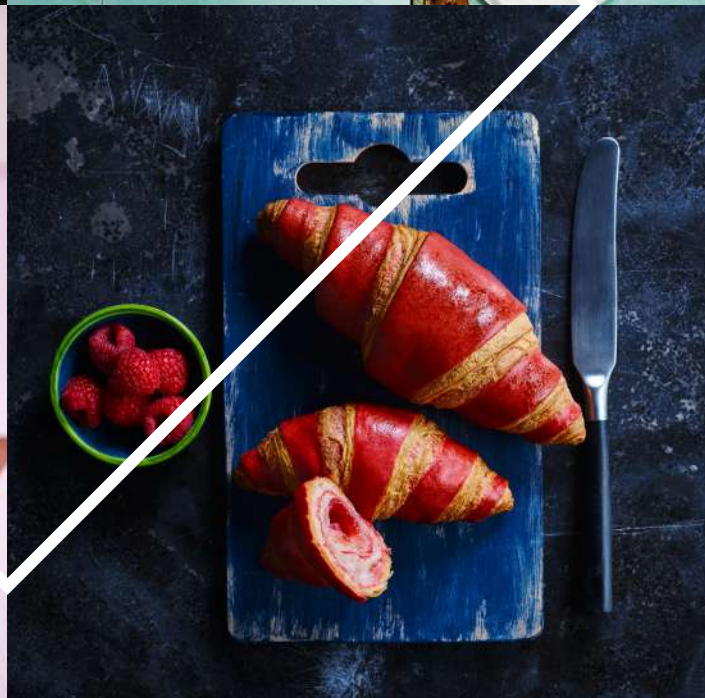
At PANESCO, passionate foodies really sink their teeth into Europe's most recent food trends. The result is a hot and trendy range that is constantly adapted to your needs. We have over 300 products, each with its own unique story. These 'bakery stories' offer pure, sensual pleasure that combines taste, quality and exciting presentations with authentic looks and traditional craftsmanship.

**COMMON PRODUCTS,  
UNCOMMONLY DIFFERENT**

Our in-house master chef aims to satisfy your hunger for innovation with a wide variety of inspiring product applications. Visit our 'Bakery Competence Centre' where we will be happy to tell you the stories behind our products, served individually in catchy presentations and astonishing recipes. Be sure to drop by, because it is fascinating to exchange experiences and expertise with us.

**BAKERY IDEAS, SO MUCH MORE THAN  
BAKERY PRODUCTS**







The logo consists of the word "PANESCO" in a bold, black, sans-serif font above the words "FOOD.COM" in a smaller, black, sans-serif font. The entire logo is contained within a white square border.

**MAY WE INSPIRE YOU?**

$$\begin{array}{c} \boxed{\text{YOU}} + \\ \boxed{\text{PANESCO}} \\ = \boxed{\text{WOW}} \end{array}$$

Do you prefer à la carte advice? Our sales team would love to peek inside your pots and pans. All of them are genuine foodies with experience in your area of activity.

- They help you discover and understand our range.
- They explore with you how you can make a tasty difference.
- They bake the products with you and let you try them.
- Finally, they will be glad to work out how much time and money you can save by using PANESCO frozen bakery products.

### **CONTACT OUR SALES TEAM**

Discover our products: the proof of the pudding is in the eating.

**TOGETHER  
CREATING A WOW**



# VIENNOISERIE

14 CROISSANTS

18 OTHER VIENNOISERIE

# CROISSANTS

**5000648**

## MINI CROISSANT AU BEURRE

25 g

4 x 40 PCS C/S — 80 C/S PAL

DEFROST 22°C · 30'

BAKING 170°C · 13-15'

**READY TO BAKE**

A butter rich mini croissant, pre-egg washed. Made with 18% butter (share of total recipe).



**5001456**

## MINI CROISSANT AU BEURRE CURVED

22 g

± 136 PCS C/S — 128 C/S PAL

DEFROST 22°C · 30'

BAKING 170°C · 13-15'

**READY TO BAKE**

A curved, rich mini butter croissant. Made with 25% butter (share of total recipe).



**5001757**

## MINI CROISSANT DOUBLE COLOUR RASPBERRY

45 g

36 PCS C/S — 130 C/S PAL

DEFROST 22°C · 30'

BAKING 170°C · 14-16'

**READY TO BAKE**

Double coloured mini butter croissant created by two flavours of laminated yeast dough (natural and raspberry) infused with a rich raspberry filling. Made with 18% butter (share of total recipe).



**5001758**

## MINI CROISSANT DOUBLE COLOUR CHOCO

45 g

36 PCS C/S — 130 C/S PAL

DEFROST 22°C · 30'

BAKING 170°C · 14-16'

**READY TO BAKE**

Double coloured mini butter croissant created by two flavours of laminated yeast dough (natural and cocoa) infused with a rich choco filling. Made with 17% butter (share of total recipe).




**2004117****CROISSANT AU BEURRE FB 45**

45 g

70 PCS C/S — 36 C/S PAL

BAKING 200°C · Less than 3'

**FULLY BAKED**

Fully baked golden brown butter croissant. Made with 21% butter (share of total recipe).

**5000914****CROISSANT AU BEURRE FB 55**

55 g

40 PCS C/S — 48 C/S PAL

BAKING 200°C · Less than 3'

**FULLY BAKED**

Fully baked butter croissant of exceptional quality. Made with 21% butter (share of total recipe).

**5001592****CROISSANT ARTISANAL AU BEURRE**

60 g

2 x 35 PCS C/S — 56 C/S PAL

DEFROST 22°C · 30'

BAKING 170°C · 17-19'

**READY TO BAKE**

Croissant with 23% high quality French butter with sugar and full milk. Traditional French production methods with several longer resting times guarantee a better and fuller taste with aromes of fresh butter and a nice layering. Made with 23% butter (share of total recipe).

**5000655****CROISSANT AU BEURRE 65**

65 g

4 x 20 PCS C/S — 56 C/S PAL

DEFROST 22°C · 30'

BAKING 170°C · 17-19'

**READY TO BAKE**

Classic French croissant with butter, open layers of the laminated yeast dough for a nice volume, pre-egg washed. Made with 18% butter (share of total recipe).



# CROISSANTS

**5001851**

## ORGANIC CROISSANT AU BEURRE 70

70 g

2 x 30 PCS C/S — 64 C/S PAL

DEFROST 22°C · 30'

BAKING 170°C · 17-19'

**READY TO BAKE**

Organic croissant made of thin layered laminated yeast dough with butter. Made with 23% butter (share of total recipe).



**5000654**

## MAXI CROISSANT AU BEURRE 75

75 g

4 x 15 PCS C/S — 56 C/S PAL

DEFROST 22°C · 30'

BAKING 170°C · 17-19'

**READY TO BAKE**

Large, straight and rich butter croissant with open texture and rich flavour, pre-egg washed. Made with 24% butter (share of total recipe).



**5001751**

## CROISSANT AU BEURRE MULTIGRAIN 80

80 g

2 x 30 PCS C/S — 64 C/S PAL

DEFROST 22°C · 30'

BAKING 170°C · 17-19'

**READY TO BAKE**

A delicious and richly decorated multigrain butter croissant with rye flour, roasted barley malt flour & spelt flour, linseed and sunflower seeds. Made with 19% butter (share of total recipe).



**5001211**

## CROISSANT CURVED

100 g

36 PCS C/S — 72 C/S PAL

DEFROST 22°C · 30'

BAKING 170°C · 17-19'

**READY TO BAKE**

Curved margarine croissant with a nice volume, rich taste and nice layering, pre-egg washed.






**5001648****CROISSANT ALMOND FILLING**

100 g

2 x 30 PCS C/S — 56 C/S PAL

DEFROST 22°C · 30'

BAKING 170°C · 20-22'

**READY TO BAKE**

Voluminous, nice layered butter croissant, with a generous almond filling and topped with broken almond slivers.

**5001647****CROISSANT CHOCOLATE HAZELNUT FILLING**

100 g

2 x 30 PCS C/S — 56 C/S PAL

DEFROST 22°C · 30'

BAKING 170°C · 20-22'

**READY TO BAKE**

Voluminous, nice layered butter croissant, with a generous praliné filling and decorated with chocolate chips.

**5001674****CROISSANT DOUBLE COLOUR RASPBERRY FILLED**

90 g

40 PCS C/S — 96 C/S PAL

DEFROST 22°C · 30'

BAKING 170°C · 17-19'

**READY TO BAKE**

Voluminous nice layered double coloured butter croissant created by the embracement of two flavours of laminated yeast dough (natural and raspberry) infused with a rich raspberry filling. Made with 16% butter (share of total recipe).

**5001673****CROISSANT DOUBLE COLOUR CHOCO FILLED**

90 g

40 PCS C/S — 96 C/S PAL

DEFROST 22°C · 30'

BAKING 170°C · 17-19'

**READY TO BAKE**

Voluminous nice layered double coloured butter croissant created by the embracement of two flavours of laminated yeast dough (natural and cocoa) infused with a rich choco filling. Made with 16% butter (share of total recipe).



## OTHER VIENNOISERIE

**5000649**

### MINI PAIN AU CHOCOLAT AU BEURRE

25 g

4 x 40 PCS C/S — 80 C/S PAL

DEFROST 22°C · 30'

BAKING 170°C · 13-15'

**READY TO BAKE**

A mini butter chocolate roll with two bars of dark chocolate, pre-egg washed. Made with 16% butter (share of total recipe).



**5001620**

### MINI TORSADE AU CHOCOLAT AU BEURRE

28 g

2 x 50 PCS C/S — 96 C/S PAL

DEFROST 22°C · 30'

BAKING 170°C · 13-15'

**READY TO BAKE**

Twisted, laminated yeast dough with custard and plenty of dark chocolate pearls. Made with 12% butter (share of total recipe).



**5000650**

### MINI PAIN AUX RAISINS AU BEURRE

30 g

5 x 30 PCS C/S — 80 C/S PAL

DEFROST 22°C · 30'

BAKING 170°C · 13-15'

**READY TO BAKE**

A mini classic French swirl with butter, creamy custard and raisins, pre-egg washed. Made with 14% butter (share of total recipe).



**5001150**

### MINI FEUILLETÉ AUX FRUITS MIX

40 g

4 x 25 PCS C/S — 96 C/S PAL

DEFROST 22°C · 30'

BAKING 170°C · 13-15'

**READY TO BAKE**

Assortment of pre-egg washed puff pastry lattices with butter in 4 different fruit flavours (fillings): apple dices, morello cherries, mango, strawberry.




**5001458****MINI DANISH MARZIPAN TWISTER**

45 g

75 PCS C/S — 120 C/S PAL

DEFROST 22°C · 15'

BAKING 180°C · 13-15'

**READY TO BAKE**

Crispy twister with marzipan-almond filling, decorated with sesame seeds and poppy seeds.

**5000971****MINI MAPLE PECAN PLAIT**

40 g

5 x 20 PCS C/S — 104 C/S PAL

DEFROST 22°C · 15'

BAKING 180°C · 13-15'

**READY TO BAKE**

Mini crispy Danish pastry lattice with a smooth sweet filling of maple & crushed pecan nuts, scattered with pecan nuts. 1 bag of maple syrup enclosed.

**5000929****MINI DANISH MIX**

40 g

110 PCS C/S — 104 C/S PAL

DEFROST 22°C · 15'

BAKING 180°C · 13-15'

**READY TO BAKE**

Assortment of 5 mini Danish pastries: 20 maple pecan plaits, 20 apple lattices, 30 mini cinnamon swirls, 20 mini custard crowns, 20 mini raspberry crowns.



**“Eat glitter for  
breakfast and  
shine all day.”**

**PROVERB**

## OTHER VIENNOISERIE

5000969

### PAIN AU CHOCOLAT AU BEURRE FB

70 g

55 PCS C/S — 48 C/S PAL

BAKING 200°C · Less than 3'

**FULLY BAKED**

Fully baked chocolate roll of laminated yeast dough with butter and two chocolate bars. Made with 20% butter (share of total recipe).



5001852

### ORGANIC PAIN AU CHOCOLAT AU BEURRE 75

75 g

2 x 35 PCS C/S — 64 C/S PAL

DEFROST 22°C · 30'

BAKING 170°C · 17-19'

**READY TO BAKE**

Organic chocolate roll made of thin layered laminated yeast dough with butter and two bars of dark chocolate. Made with 21% butter (share of total recipe).



5001591

### PAIN AU CHOCOLAT AU BEURRE ROYAL

75 g

2 x 35 PCS C/S — 56 C/S PAL

DEFROST 22°C · 30'

BAKING 170°C · 17-19'

**READY TO BAKE**

Chocolate roll from laminated yeast dough made with butter and two bars of dark chocolate. Made with 16% butter (share of total recipe).



5000652

### PAIN AUX RAISINS AU BEURRE

100 g

3 x 20 PCS C/S — 56 C/S PAL

DEFROST 22°C · 30'

BAKING 170°C · 17-19'

**READY TO BAKE**

Classic French swirl of butter rich, laminated yeast dough with custard and juicy raisins, pre-egg washed. Made with 13% butter (share of total recipe).






5001852

### 5001666 VANILLA CREAM BAR

100 g  
60 PCS C/S — 88 C/S PAL  
DEFROST 22°C · 30'  
BAKING 170°C · 30-32'  
**READY TO BAKE**



Elegant looking puff pastry bar with diagonal incisions, filled with vanilla custard cream and sprinkled with sugar crystals.



### 5000970 CARIBBEAN TWISTER

100 g  
3 x 26 PCS C/S — 48 C/S PAL  
DEFROST 22°C · 30'  
BAKING 170°C · 17-19'  
**READY TO BAKE**



Yeast puff pastry twister with custard cream, enriched with pineapple and sprinkled with coconut grits.



### 5000901 APPLE TURNOVER

145 g  
35 PCS C/S — 80 C/S PAL  
DEFROST 22°C · 30'  
BAKING 170°C · 30-32'  
**READY TO BAKE**



Triangular pastry with pieces of apple, raisins and a hint of cinnamon, finished with sugar pearls.



## OTHER VIENNOISERIE

**5000731**

### MAPLE PECAN PLAIT

95 g

4 x 12 PCS C/S — 104 C/S PAL

DEFROST 22°C · 15'

BAKING 180°C · 19-21'

**READY TO BAKE**

Typical crispy Danish pastry with a smooth sweet filling of maple & crushed pecan nuts, scattered with pecan nuts.  
1 bag of maple syrup and paper cases enclosed.



5000731

**5001473**

### CINNAMON SWIRL

85 g

4 x 12 PCS C/S — 104 C/S PAL

DEFROST 22°C · 15'


BAKING 180°C · 19-21'

**READY TO BAKE**

Very crispy Danish pastry swirl, filled with cinnamon and brown sugar paste. 1 bag of icing sugar enclosed.





  
**“All happiness  
 depends on  
 a leisurely  
 breakfast.”**

JOHN GUNTHER



5001472

5000732

### DANISH CUSTARD CROWN

90 g

4 x 12 PCS C/S — 104 C/S PAL

DEFROST 22°C · 15'

BAKING 180°C · 19-21'

READY TO BAKE

Creamy custard with a hint of almonds in a crispy crown of Danish pastry. 1 bag of icing sugar included.



5001472

### DANISH MIX

90 g

4 x 12 PCS C/S — 104 C/S PAL

DEFROST 22°C · 15'

BAKING 180°C · 19-21'

READY TO BAKE

Assorted box with 48 Danish pastries: 12 maple pecan plaits, 12 cinnamon swirls, 12 apple crowns, 12 custard crowns with hazelnuts. 1 bag of icing sugar included.







# PATISSERIE

**28** **SWEET BREAK**

28 BISCUITS

30 MUFFINS &amp; CAKES

32 BROWNIES

33 WAFFLES &amp; PANCAKES

**38** **DESSERTS ON A PLATE**

38 HIGH CAKES &amp; TART(LET)S

44 INDIVIDUAL PASTRY

**52** **MINI COFFEE ITEMS**

52 MINI DESSERTS

54 MINI SWEET BREAKS

# SWEET O'CLOCK

MY FAVORITE  
SWEET TEMPTATION



—

This sweet range will make your mouth water. Sweet O'Clock means popular, irresistible treats with a twist, a homemade appearance and above all an incredible taste. Do you find yourself during the day in a bit of a dip? These little bites are ideal to get you going again. Spoil yourself on the spot, enjoy a delicious moment when you're on the go or end in sweet madness: you always have room for little temptations like these. The best time of the day is Sweet O'Clock.



The hip, contemporary Sweet O'Clock products are the perfect take on the trend for sweet American snacks. An easy-to-cut tray baked brownie drizzled with salty caramel sauce finds its perfect partner in real (American) cookies and muffins. Contemporary finger-licking treats to spoil yourself with. Perfect to eat in or out. Take away USA!



**SWEET BREAK****BISCUITS****5001436****GLUTEN-FREE CHOC  
CHIP COOKIE**

40 g

50 x 1 PCS C/S — 88 C/S PAL

DEFROST 22°C · 60'

**THAW & SERVE**

Gluten-free cookie with Belgian chocolate chunks, milk and dark chocolate.

**5000574****CHOC CHIP COOKIE**

50 g

90 PCS C/S — 108 C/S PAL

BAKING 170°C · 10-12'

**READY TO BAKE**

Crisp & chewy cookie with milk chocolate chunks.

**5000575****DOUBLE CHOC CHIP COOKIE**

50 g

90 PCS C/S — 108 C/S PAL

BAKING 170°C · 10-12'

**READY TO BAKE**

Crisp & chewy chocolate cookie with dark chocolate chunks.

**5000113****ALMOND COOKIE  
WITH BUTTER**

105 g

48 PCS C/S — 96 C/S PAL

BAKING 180°C · 10-12'

**READY TO BAKE**

Dutch speciality: cream butter cookie with almonds and a soft almond filling.





5001775

**BLACK & WHITE COOKIE**

80 g

60 PCS C/S — 88 C/S PAL

BAKING 160°C · 14-15'

**READY TO BAKE**

Large chocolate cookie with white and dark chocolate chunks. Irresistibly crispy at the outside, deliciously chewy at the inside.



5001774

**RED VELVET COOKIE**

80 g

60 PCS C/S — 88 C/S PAL

BAKING 160°C · 14-15'

**READY TO BAKE**

Large red velvet cookie with white chocolate chunks. Irresistibly crispy at the outside, deliciously chewy at the inside.



5001043

**FLAPJACK FRUIT**

80 g

60 PCS C/S — 150 C/S PAL

BAKING 160°C · 10-12'

**READY TO BAKE**

A dry, medium soft, square biscuit made with oats, butter, cranberries, sultana raisins and sunflower seeds.



5001288

**FLAPJACK CHOCOLATE CHIP**

80 g

60 PCS C/S — 150 C/S PAL

BAKING 160°C · 10-12'

**READY TO BAKE**

A dry, medium soft, square biscuit made with oats and Belgian milk chocolate chunks, butter and Demerara sugar.



**SWEET BREAK****MUFFINS & CAKES****5001606****MUFFIN APPLE CINNAMON**

110 g

20 PCS C/S — 160 C/S PAL

DEFROST 22°C · 60'

**THAW & SERVE**

Muffin with apple filling and cinnamon, decorated with pieces of apple and crumble.

**5001605****MUFFIN MULTISEED RED FRUIT**

110 g

20 PCS C/S — 160 C/S PAL

DEFROST 22°C · 60'

**THAW & SERVE**

Multi-seeded muffin (with linseed, millet, sunflower seeds and sesame) filled with red fruits puree (strawberry, blackberry and raspberry), decorated with a crumble of red fruits (mix of currants, blackberries and blueberries).

**5001607****MUFFIN CHOCOLATE SALTED CARAMEL**

110 g

20 PCS C/S — 160 C/S PAL

DEFROST 22°C · 60'

**THAW & SERVE**

Dark chocolate muffin with salted butter caramel filling, decorated with caramelised hazelnuts.

**5000662****MUFFIN VANILLA SINGLE WRAPPED**

90 g

40 x 1 PCS C/S — 60 C/S PAL

DEFROST 22°C · 45'

**THAW & SERVE**

Moist, creamy muffin with vanilla. Individually wrapped for longer freshness, perfect to grab & to go.





**5001522**  
**LEMON RING CAKE**

800 g — Ø 21 cm  
1 PCS C/S — 270 C/S PAL  
DEFROST 22°C · 180'

**THAW & SERVE**

Moist and tender sponge cake (with whole egg), flavoured with lemon jelly cubes and dusted with powder sugar. Splendid as a breakfast cake, fantastic at tea time.



**5001588**  
**BELGIAN APPLE RING CAKE**

825 g — Ø 21 cm  
1 PCS C/S — 270 C/S PAL  
DEFROST 22°C · 180'

**THAW & SERVE**

Moist and tender sponge cake (with whole egg), richly filled with pieces of jonagold apple, decorated with slivered almonds, apricot jelly and dusted with powder sugar. Splendid as a breakfast cake, fantastic at tea time.



**5000677**  
**MUFFIN DOUBLE CHOC  
CHIP SINGLE WRAPPED**

90 g  
40 x 1 PCS C/S — 60 C/S PAL  
DEFROST 22°C · 45'

**THAW & SERVE**

Soft, rich chocolate muffin with plenty of dark chocolate chunks. Individually wrapped for longer freshness, perfect to grab & to go.



**5001589**  
**BELGIAN CHOCOLATE  
RING CAKE**

800 g — Ø 21 cm  
1 PCS C/S — 270 C/S PAL  
DEFROST 22°C · 180'

**THAW & SERVE**

Moist and tender chocolate sponge cake (with whole egg), enriched with dark Belgian chocolate drops, finished with apricot jelly and dusted with powder sugar. Splendid as a breakfast cake, fantastic at tea time.



**SWEET BREAK****BROWNIES****5001762****BROWNIE CHOC HAZELNUT**

65 g

2 x 24 PCS C/S — 162 C/S PAL

DEFROST 22°C · 45'

**THAW & SERVE**

Dense, fudgy chocolate sheet cake enriched with pieces of hazelnut, decorated with cocoa-icing drizzles, pre-sliced.

**5001762****5000330****BROWNIE DOUBLE CHOC**

60 g

2 x 24 PCS C/S — 162 C/S PAL

DEFROST 22°C · 45'

**THAW & SERVE**

Dense, fudgy chocolate sheet cake, enriched with chocolate nibs, pre-sliced.

**5001590****BROWNIE TRAY CHOC  
SALTED CARAMEL**

1800 g — 36 x 26 cm

2 PCS C/S — 120 C/S PAL

DEFROST 4°C · 240'

**THAW & SERVE**

Moist, dark Belgian chocolate brownie sheet cake, sprinkled with pieces of chocolate brownie and sauced with salted butter caramel (from Guérande sea salt, butter and crème fraîche).





**SWEET BREAK****WAFFLES & PANCAKES**PANESCO  
FOOD.COM

5000709

**FLANDERS SWEET PANCAKES**

55 g — Ø 18 cm

12 x 9 PCS C/S — 84 C/S PAL

DEFROST 22°C · 180'

BAKING 200°C · Less than 3'

**SERVE HOT**

A rich batter cake fried in a pan, containing milk, flour, eggs and sugar.



5000622

**BRUSSELS WAFFLE**

80 g

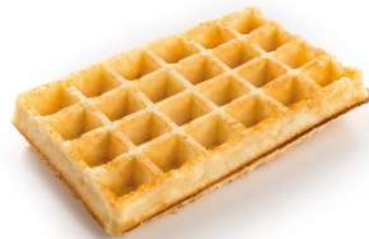
6 x 9 PCS C/S — 40 C/S PAL

DEFROST 22°C · 30'

BAKING 200°C · 3-4'

**SERVE HOT**

Golden crispy waffle with light texture due to the beaten egg whites and yeast.



5000105

**BELGIAN SUGAR WAFFLE**

90 g

32 PCS C/S — 96 C/S PAL

BAKING 200°C · Less than 3'

**FULLY BAKED**

So called Liège waffle; a sweet caramelised dense waffle with sugar pearls.



**“Why can't I just  
eat my waffle?”**

**BARAK OBAMA**

# my sweet moment

SERVED  
SWEETNESS  
DESERVED  
MOMENTS

The my sweet moment range by PANESCO is perfect company at your table that allows you to savour these well-earned moments even more: a delicious dessert after a meal, seductive sweetness while relaxing or an extraordinary extra with your coffee. Because happiness is found in fleeting moments. And we, at PANESCO, want to make these moments even sweeter. This is what my sweet moment is all about: tempting desserts prepared for you with care and finesse.

Coffee Bar, bistro or restaurant?  
PANESCO presents a tasty range  
of the sweetest moments.



**SWEET**  
[ADJ.]

<sup>1</sup> "Pleasing to the senses, mind or feelings"

<sup>2</sup> "Having the taste or flavour characteristic of sugar"

**MOMENT**  
[NOUN]

"Brief portion of time, instant"



my sweet moment  
**COFFEE BAR**

CAKES,  
A SWEET SPOT  
FOR COFFEE

The different layers and combinations of flavours and textures make the high cakes particularly inviting. What is more, these products are ready to serve. Whether your customer wants a slow coffee or an espresso, you can conjure up a gorgeously tempting choice of sweets in the time it takes to make the first coffee of the day.

my sweet moment

## BISTRO

### OUR PRODUCT, YOUR CREATION

The my sweet moment products are simply delicious all on their own, but a few finishing touches or additional flavour elements turn them into an enchanting finale to any lunch or dinner. All it takes is some fresh fruit or delicious Belgian chocolate, for example, to turn the tasty creations in the range into desserts that bear your personal stamp. This is the perfect way to complement your varying weekly menu or suggestions with a completely personal – and contemporary – dessert.





my sweet moment  
**RESTAURANT**

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HOMEMADE LOOKING  
DESSERTS,  
PURE PLEASURE  
ON A PLATE

The sweet creations, which taste every bit as refined and subtle as they look, are the perfect basis for your own creativity, so that you will always come up with astonishing new desserts. Complete with different textures, create a range of fragrances and flavours and combine all this in an eye-catching presentation: your guests' meal is guaranteed to end with a tasteful finale time after time.

## DESSERTS ON A PLATE

## HIGH CAKES & TART(LET)S

**5001364**

### CHOCOLATE CREAM CAKE

1750 g — 125 g • 14 p  
1 PCS C/S — 216 C/S PAL  
DEFROST 4°C · 480'

**THAW & SERVE**

Pre-portioned (14p), high chocolate cake, built up with 3 layers of chocolate sponge alternated with dark chocolate mousse and coated with ganache.



**5000642**

### TIRAMISU TONDO

1080 g — 90 g • 12 p  
1 PCS C/S — 216 C/S PAL  
DEFROST 4°C · 240'

**THAW & SERVE**

Pre-portioned (12p), light coffee-soaked sponge cake with cream and mascarpone filling with a touch of Marsala (original recipe).



**5001847**

### CHOCOLATE RASPBERRY DREAM CAKE

1750 g — 146 g • 12 p  
1 PCS C/S — 216 C/S PAL  
DEFROST 4°C · 720'

**THAW & SERVE**

Pre-portioned (12p) high cake with 3 layers of chocolate sponge cake, alternated with layers of chocolate cream enriched with whole raspberries. Covered with shiny chocolate ganache and sprinkled with freeze-dried raspberry granules.



**5001847**



**5001366**

**ICED CARROT CAKE**

2500 g — 178 g • 14 p  
 1 PCS C/S — 216 C/S PAL  
 DEFROST 4°C · 720'

**THAW & SERVE**

Pre-portioned (14p), high carrot cake with 4 layers of carrot cake (with almonds & raisins) alternated with 4 layers of vanilla-yoghurt cream perfumed with orange.



**5001669**

**SNOW WHITE'S FOREST FRUIT CAKE**

1250 g — 104 g • 12 p  
 1 PCS C/S — 216 C/S PAL  
 DEFROST 4°C · 720'

**THAW & SERVE**

Pre-portioned (12p), iced high cake with 3 layers of light sponge cake and cream filling, infused and decorated with freeze-dried red & black currants, raspberries and strawberries and sprinkled with bachelor's button flowers.



**5001846**

**5001846**

**BLUEBERRY RED VELVET CAKE**

1880 g — 157 g • 12 p  
 1 PCS C/S — 216 C/S PAL  
 DEFROST 4°C · 720'

**THAW & SERVE**

Pre-portioned (12p) high cake with 3 layers of red velvet sponge cake, alternated with 3 layers of blueberry cream in different colour shades. Decorated with red velvet crumble and black currants.



## DESSERTS ON A PLATE

## HIGH CAKES & TART(LET)S

**5000657**

### PROFITEROLE TART

1600 g — 133 g • 12 p  
1 PCS C/S — 184 C/S PAL  
DEFROST 4°C · 480'

#### THAW & SERVE

Pre-portioned (12p) tart with a thin layer of vanilla custard cream, covered with crème pâtissière (light custard cream) and filled with profiteroles, decorated with powder sugar and chocolate flakes.



**5000640**

### CROSTATA AL LIMONE

1400 g — 100 g • 14 p  
1 PCS C/S — 240 C/S PAL  
DEFROST 4°C · 240'

#### THAW & SERVE

Pre-portioned (14p) shortcrust pastry case filled with a refreshing batter of custard and lemon juice, nicely decorated with powder sugar.



**5000656**

### RED FRUIT TART

1550 g — 129 g • 12 p  
1 PCS C/S — 184 C/S PAL  
DEFROST 4°C · 480'

#### THAW & SERVE

Pre-portioned (12p) open fruit tart with a layer of chocolate sponge topped with a mixture of forest fruits (red berries, blackberries, blueberries and raspberries).



**5000656**





5001850

5001849

**LEMON MERINGUE BARLET**

85 g  
2 x 9 PCS C/S — 128 C/S PAL  
DEFROST 4°C · 120'

**THAW & SERVE**

A bar shaped shortcrust pastry case filled with lemon curd and topped with Italian meringue, slightly caramelized with the kitchen torch.



5001850

**CHOCOLATE BARLET**

70 g  
3 x 9 PCS C/S — 128 C/S PAL  
DEFROST 4°C · 120'

**THAW & SERVE**

A bar shaped shortcrust pastry case filled with milk chocolate ganache.



**“When someone asks if you’d like cake or pie, why not say you want cake and pie?”**

LISA LOEB

## DESSERTS ON A PLATE

## HIGH CAKES & TART(LET)S

5000933

### WHITE CHEESECAKE

1600 g — 133 g • 12 p  
1 PCS C/S — 240 C/S PAL  
DEFROST 4°C · 1440'

#### THAW & SERVE

Pre-portioned (12p), round cottage cheesecake in a crunchy shortcrust pastry.



5001460

### MARBLED BLUEBERRY CHEESECAKE

85 g — Ø 6 cm  
10 PCS C/S — 288 C/S PAL  
DEFROST 4°C · 480'

#### THAW & SERVE

Portion sized cream cheesecake with blueberries on a shortbread crumble.



5001461

### CLASSIC CHEESECAKE

85 g — Ø 6 cm  
10 PCS C/S — 288 C/S PAL  
DEFROST 4°C · 480'

#### THAW & SERVE

Portion sized cream cheesecake (with soft cheese, curd and butter) on a shortbread crumble.



5001460

5001461



**5000697**

**APPLE TART NORMANDE**

1900 g — 158 g • 12 p  
1 PCS C/S — 184 C/S PAL  
DEFROST 4°C · 480'

**THAW & SERVE**

Pre-portioned (12p), open apple pie with apple parts, raisins and cinnamon in a cake batter.



**5001369**

**APPLE TART MAISON**

2500 g — 178 g • 14 p  
1 PCS C/S — 216 C/S PAL  
DEFROST 4°C · 720'

**THAW & SERVE**

Pre-portioned (14p), authentic, high shortcrust pastry case (with butter), richly filled with apples and sultanas, flavoured with cinnamon.



**5000996**

**TYROLER APFELSTRUDEL 125**

125 g  
6 x 8 PCS C/S — 90 C/S PAL  
DEFROST 4°C · 720'  
BAKING 180°C · 6-8'

**SERVE HOT**

Authentic 'Apfelstrudel' with 63% apples, raisins and cinnamon. Pre-sliced in 8 individual portions.



**5000979**

**FEUILLETÉ AUX POMMES**

105 g  
16 PCS C/S — 120 C/S PAL  
BAKING 200°C · Less than 3'

**FULLY BAKED**

Puff pastry tartlet with -in butter baked- apples covered with apricot glaze and decorated with puffed rice crispies.



## DESSERTS ON A PLATE

## INDIVIDUAL PASTRY

**5001771**

### MOELLEUX CHOCOLATE

90 g

24 PCS C/S — 144 C/S PAL

BAKING 200°C · 10-12'

or MICROWAVE 500 W · 65 sec

**SERVE HOT**

Chocolate lava cake with a melting center of dark Belgian chocolate.



5001759

5001771

**5001759**

### MOELLEUX SALTED CARAMEL

90 g

24 PCS C/S — 144 C/S PAL

BAKING 200°C · 10-12'

or MICROWAVE 500 W · 60 sec

**SERVE HOT**

Caramel lava cake with a melting center of caramel with Guérande sea salt.



**“Chocolate me,  
caramel you, my  
lucky charm is  
what you are.”**

ISLEY BROTHERS



5000845

## BAVAROIS CHOCOLATE ALMOND MILK

85 g

20 PCS C/S — 160 C/S PAL

DEFROST 4°C · 240'

### THAW & SERVE

Individual bavaois of dark chocolate and a heart of almond milk and raspberry jelly, finished with chocolate sponge, ganache and almonds.



5000844

## BAVAROIS RASPBERRY LEMON

85 g

20 PCS C/S — 160 C/S PAL

DEFROST 4°C · 240'

### THAW & SERVE

Individual bavaois of raspberries and lemon, finished with raspberries and almond sponge.



5001668

5001668

## BAVAROIS FRUIT SLICE WITH RASPBERRIES

138 g

24 PCS C/S — 120 C/S PAL

DEFROST 4°C · 480'

### THAW & SERVE

Rectangular slice of bavarian fruit cream sheet cake topped with raspberries.



## DESSERTS ON A PLATE

## INDIVIDUAL PASTRY

5001295

### LINGOT AU CHOCOLAT ET CARAMEL

90 g

24 PCS C/S — 200 C/S PAL

DEFROST 4°C · 120'

#### THAW & SERVE

Elegant bavaois of chocolate with caramel powder coating and crunchy hazelnuts, on a crispy biscuit and garnished with dark chocolate ganache.



5001845

5001296

### BAVAROIS MOKA CHOCOLAT

100 g

18 PCS C/S — 200 C/S PAL

DEFROST 4°C · 120'

#### THAW & SERVE

Rectangular bavaois of chocolate and coffee, divided by a layer of crunchy almond sponge and finished with dark chocolate ganache.



5001464

### LINGOT CHOCOLAT FRAMBOISE YAOURT

95 g

30 PCS C/S — 200 C/S PAL

DEFROST 4°C · 120'

#### THAW & SERVE

Yoghurt bavaois with chocolate ganache and raspberry jelly on a crumble.





5001845

## RASPBERRY WHITE CHOCOLATE DELIGHT

90 g

3 x 10 PCS C/S — 99 C/S PAL

DEFROST 4°C · 120'

### THAW & SERVE

Refined rectangular patisserie composition with different textures: crispy feuilletine (crumble cookie), topped with raspberry jam (with seeds), a layer of almond biscuit and a layer of white chocolate bavaois, finished with a mirror of raspberry jelly.



5001844

## CHOCOLATE SALTED CARAMEL DELIGHT

70 g

3 x 10 PCS C/S — 99 C/S PAL

DEFROST 4°C · 120'

### THAW & SERVE

Refined rectangular patisserie composition with different textures: crispy feuilletine with almond, topped with a layer of chocolate sponge and a layer of chocolate mousse separated with a layer of salted caramel, finished with a mirror of chocolate ganache.



5001573

5001573

## PARADE OF BELGIAN CHOCOLATE QUENELLES

60 g

2 x 8 PCS C/S — 154 C/S PAL

DEFROST 4°C · 180'

### THAW & SERVE

Three quenelles of Belgian chocolate bavaois - white, milk and dark chocolate - lightly dusted with chocolate, on a crispy bar of feuilletine, almond sponge and ganache.



# T • YC

Treat  
Your  
Coffee





Developing a long-term relationship with your customers depends on the tiniest details. Indulge (the coffee of) your customers. With Treat Your Coffee we've selected for you an assortment of mini treats with which you can surprise your customers. The perfect alternative for a so-so coffee cookie. Unforgettable, affordable and always different! Give a free little extra with the coffee and your customers are sure to feel even more welcome. Work up some coffee items into original, homemade little desserts and take the experience (and your business) to a higher level. Get to know a range of affordable products with many application possibilities in every hotel, restaurant or café environment. Choose the interpretation that fits you and your business, and give your customers a memorable coffee moment.



“I can serve the **TYC products** as they are, as a delicious treat with coffee. But I can also choose to be creative and turn them into a beautifully presented mini dessert of my own. The reactions of my customers are very positive. Pure indulgence for an unforgettable impression.”





**T •  
YC**

Treat  
Your  
Coffee

## MINI COFFEE ITEMS

## MINI DESSERTS

5001692

### MINI PASTEL DE NATA

25 g

144 PCS C/S — 117 C/S PAL

BAKING 200°C · Less than 3'

**FULLY BAKED**

A 'Crème Brûlée' in a puff pastry cup.



5001173

### MINI TATIN

32 g

48 PCS C/S — 150 C/S PAL

BAKING 180°C · 8-10'

**SERVE HOT**

Upside down apple tart with diced apples baked in butter and sugar, covered with a disc of puff pastry.



5001363

### MINI MOELLEUX INTENSE

25 g

96 PCS C/S — 184 C/S PAL

BAKING 180°C · 8-10'

or MICROWAVE 480 W · 10 sec

**SERVE HOT**

Typical chocolate soufflé-cake dessert with a liquid center, also known as chocolate lava cake, made with intense, dark Belgian chocolate.



5000772

### MINI BAVAROIS PARADISO MIX

27 g

2 x (4 x 5) PCS C/S — 80 C/S PAL

DEFROST 4°C · 120'

**THAW & SERVE**

Assortment of 3 fruit bavaois and 2 chocolate bavaois, nicely finished with decorated sponge and a mirror of fruit glaze in 5 flavours: 4 pistachio-milk chocolate, 4 passion fruit, 4 raspberry, 4 périgourdine, 4 black forest bavaois.





**5001362**  
**MINI MACARONS DE MALMÉDY**

18 g  
 8 x (4 x 4) PCS C/S — 120 C/S PAL  
 DEFROST 4°C · 120'

**THAW & SERVE**

Assorted box of mini soft macarons (meringue & almonds), filled with buttercream and decorated with hazelnut. Containing 4 pistachio, 4 raspberry, 4 chocolate and 4 vanilla flavoured macarons; a Belgian speciality.



**5001507**  
**MINI MACARONS DE PARIS COFFRET**

12 g  
 8 x (2 x 6) PCS C/S — 120 C/S PAL  
 DEFROST 4°C · 120'

**THAW & SERVE**

Assortment of 'Macarons de Paris' in 6 different tastes: chocolate, raspberry, pistachio, lemon, vanilla and mocha. Packaged in a black blister by 2 of each flavour.



**5001841**  
**PETITS-FOURS ICONIC**

13 g  
 4 x (57) PCS C/S — 56 C/S PAL  
 DEFROST 4°C · 300'

**THAW & SERVE**

A composition of 57 exquisite petits-fours in 9 different flavours: 6 pear-caramel, 8 square pistachio, 6 Gianduja chocolate tartlets, 6 morello cherry tartlets, 5 chocolate éclairs, 4 coffee éclairs, 6 lemon tartlets, 8 raspberry tartlets, 8 opera squares.



**5001842**  
**MIRLITONS SYMPHONY**

13 g  
 4 x (7 x 8) PCS C/S — 56 C/S PAL  
 DEFROST 4°C · 240'

**THAW & SERVE**

An assortment of 56 soft mini almond cakes with butter in 8 different flavours: 7 apricot-pistachio, 7 chocolate-almond, 7 morello cherry, 7 walnut-caramel, 7 lemon cake, 7 cocoa-orange, 7 pistachio, 7 pear-caramel.



## MINI COFFEE ITEMS

## MINI SWEET BREAKS

**5000700**

### PROFITEROLE DAIRY CREAM

12.5 g

190 PCS C/S — 96 C/S PAL

DEFROST 4°C · 60'

**THAW & SERVE**

Choux pastry filled with vanilla whipped cream.



**5001191**

### PROFITEROLE CHOCOLATE PRALINÉ

18 g

196 PCS C/S — 96 C/S PAL

DEFROST 4°C · 60'

**THAW & SERVE**

Choux pastry filled with hazelnut cream and coated with dark chocolate and crushed hazelnuts.



**5001498**

### PROFITEROLE CARAMEL

20 g

190 PCS C/S — 96 C/S PAL

DEFROST 4°C · 60'

**THAW & SERVE**

Choux pastry filled with caramel mousse and enrobed with crunchy caramel cocoa coating.



“Enjoy the little things in life because one day you’ll look back and realize they were the big things.”

KURT VONNEGUT



**5000110**  
**MINI ÉCLAIR VANILLA CHOCOLATE**

17.5 g  
 14 x 12 PCS C/S — 84 C/S PAL  
 DEFROST 4°C · 60'  
**THAW & SERVE**



Choux pastry filled with a light custard cream and chocolate topping.



**5001664**  
**MINI ÉCLAIR COFFEE CREAM MIX**

17 g  
 4 x (12 x 2) PCS C/S — 132 C/S PAL  
 DEFROST 4°C · 60'  
**THAW & SERVE**



Assortment of mini filled choux pastries in 2 tastes: coffee cream filling with coffee ganache topping, light custard cream filling with white chocolate ganache topping.



**5001502**  
**MINI DONUT FANCY MIX**

18-23 g  
 4 x 7 x 4 PCS C/S — 104 C/S PAL  
 DEFROST 22°C · 30'  
**THAW & SERVE**



Assorted box of 4 mini donuts: 28 strawberry filled donuts - decor pink icing with white fantasy confetti, 28 hazelnut-cocoa filled donuts - decor dark icing with hazelnuts, 28 plain donuts - decor white icing with multi coloured confetti, 28 plain donuts - decor dark icing with cocoa.



**2104222**  
**MINI DONUT TRIO MIX**

20 g  
 3 x 32 PCS C/S — 88 C/S PAL  
 DEFROST 22°C · 30'  
**THAW & SERVE**



Assorted box of 3 mini plain donuts: 32 white donuts with dark stripes, 32 pink donuts with multi coloured flower confetti, 32 dark donuts with unhulled almonds.



## MINI COFFEE ITEMS

## MINI SWEET BREAKS

5001178

### MINI BEIGNET CHOCO NOISETTES

25 g

3 x 35 PCS C/S — 104 C/S PAL

DEFROST 22°C · 30'

#### THAW & SERVE

Beignet made according to the traditional recipe: deep-fried dough with yeast & butter stuffed with a paste of Belgian chocolate and hazelnuts and dusted with powder sugar.



5001499

### MINI BEIGNET CARAMEL

25 g

3 x 35 PCS C/S — 104 C/S PAL

DEFROST 22°C · 30'

#### THAW & SERVE

Beignet made according to the traditional recipe: deep-fried dough with yeast & butter stuffed with caramel and dusted with powder sugar.



5001839

### MINI BEIGNET SPECULOOS

25 g

3 x 35 PCS C/S — 104 C/S PAL

DEFROST 22°C · 30'

#### THAW & SERVE

Beignet made according to the traditional recipe: deep-fried dough with yeast & butter stuffed with speculoos (gingerbread) and dusted with powder sugar.



5001289

### MINI BEIGNET FRUITS ROUGES

25 g

3 x 35 PCS C/S — 104 C/S PAL

DEFROST 22°C · 30'

#### THAW & SERVE

Beignet made according to the traditional recipe: deep-fried dough with yeast & butter stuffed with a puree of red fruits (raspberry, blueberry, blackberry) and dusted with powder sugar.







5001500

**5001500**  
**MINI DUTCH PANCAKE BITES**



8 g  
8 x 60 PCS C/S — 96 C/S PAL  
BAKING 200°C · 3-4'  
or MICROWAVE 800 W · 60 sec  
**SERVE HOT**

Mini pancakes from a traditional Dutch batter with wheat flour, eggs, sugar, milk and a leavener.



**5001287**  
**MINI AMERICAN MUFFIN MIX**



15 g  
3 x 2 x 30 PCS C/S — 88 C/S PAL  
DEFROST 4°C · 120'  
**THAW & SERVE**

Assortment of single bite muffins in 3 flavours: vanilla, vanilla with chocolate chips and double chocolate.



**5001501**  
**MINI SUGAR WAFFLE TREATS**



15 g  
120 PCS C/S — 100 C/S PAL  
BAKING 200°C · 4'  
**FULLY BAKED**

Mini waffle with caramelised sugar and vanillin.





# BOULANGERIE

- |           |  |            |  |
|-----------|--|------------|--|
| <b>64</b> | <b><u>SWEET BRIOCHES</u></b>           | <b>86</b>  | <b><u>SANDWICH ROLLS 75 - 165 GRAM</u></b> |
| <b>66</b> | <b><u>BREADS RICH IN FLAVOUR</u></b>   | <b>95</b>  | <b><u>DEMI BAGUETTES</u></b>               |
| 66        | FRUIT AND/OR NUTS                      | 95         | DEMI CIABATTAS & CO                        |
| 67        | HERBS, SPICES AND/OR VEG               | 97         | RUSTIC DEMI BAGUETTES                      |
|           |  | 101        | CLASSIC DEMI BAGUETTES                     |
| <b>68</b> | <b><u>MINI ROLLS &lt; 45 GRAM</u></b>  | <b>104</b> | <b><u>BAGUETTES</u></b>                    |
| 68        | SINGLE SERVING                         | 104        | CIABATTAS & CO                             |
| 71        | TEAR & SHARE                           | 106        | RUSTIC BAGUETTES                           |
|           |  | 108        | CLASSIC BAGUETTES                          |
| <b>72</b> | <b><u>SMALL ROLLS 45 - 75 GRAM</u></b> | <b>109</b> | <b><u>LOAVES</u></b>                       |
|           |  |            |  |
| <b>76</b> | <b><u>TO FILL AND/OR TO GRILL</u></b>  | <b>116</b> | <b><u>SLICED TOAST BREADS</u></b>          |
| 76        | FOCACCIAS                              |            |  |
| 78        | FLAT BREADS & CO                       |            |  |
| 79        | PANINIS                                |            |  |
| 82        | HOT DOGS                               |            |  |
| 83        | BUNS                                   |            |  |



5001279 MINI PAGNOTTELLA MEDITERRANEA 45 MIX — 5001355 MINI PAGNOTTELLA CLASSICO 35 MIX  
 5001265 MINI PAGNOTTELLA RUSTICA 45 — 5001181 PAGNOTTELLA RUSTICA 110 — 5001266 MINI PAGNOTTELLA PAESANO 45  
 5001185 PAGNOTTA PAESANO 450 — 5001184 PAGNOTTA RÚSTICA 400 — 5001182 PAGNOTTELLA PAESANO 110

The logo for PANESCO FOOD.COM, featuring the brand name in white text on a green square background.

# PAGNOTTELLA

BY PANESCO

## Ciao ciabatta, hello bella PAGNOTTELLA

Light, airy ciabattas are the perfect accompaniment to summer meals, light pasta salads or Italian cheeses.

These typical Italian flatbreads are all the rage at the moment.

But you want to stand out from the crowd and serve something different.

So make a real foodie statement with PAGNOTTELLA!

Like ciabatta, PAGNOTTELLA has a fine, light, crunchy crust, a delightful open texture and a robust, square shape. But it's the crack in every loaf that is "how the light gets in". Each piece of dough is hand-folded and baked in a stone oven to create bread that is a pleasure to the eye. Pure tradition and glorious simplicity.

Yet the most tempting and persuasive arguments for using PAGNOTTELLA are in its taste.

PAGNOTTELLA is a sourdough bread. Thanks to long fermenting and resting times, sourdough give breads a refined and complex taste and a wonderful, springy bread texture.

PAGNOTTELLA on the menu means offering a delicacy that no one can resist.

Buon appetito!



5000787 BARRA GALLEGA MEDIA PAYSAN 125 — 5001117 BARRA RÚSTICA 100 — 5001257 BARRA RÚSTICA MULTICÉREALES 100  
 5000602 BARRA GALLEGA MEDIA 125 — 5001483 BARRA BASTON MEDIA 155 — 5000106 BARRA GALLEGA 260  
 5001276 BARRA CAMPESINA 270 — 5001277 BARRA BASTON 375 — 5000796 PETIT PAIN GALLEGA 60

The logo for PANESCO FOOD.COM is a green square with the text "PANESCO" in white and "FOOD.COM" in red below it.

## **Excellent bread range with a Spanish temperament**

What makes a sandwich stand out from what the shop next door is offering?  
The bread itself is no small part of the secret.

The BARRA by PANESCO offers a Mediterranean alternative that is just that little bit more innovative and striking than your average baguette. With its dense, soft texture and thin, crispy crust, this bread bears a scrumptious resemblance to the famous French icon.

But what is more, it is a delight to the eye. Its typical shape and authentic, crafted appearance are absolutely irresistible to people seeking that special extra touch. All of this makes BARRA the ideal, distinctive sandwich baguette.

All the products in the BARRA family are also stone-baked for that extra taste bud-tantalising experience that is bound to delight all your customers.

“¡Buen provecho!”

# SWEET BRIOCHES

**2104406**

## MINI PREMIUM BRIOCHE ROLL 22

22 g — 8,5 cm

6 x 25 PCS C/S — 36 C/S PAL

DEFROST 22°C · 30'

**THAW & SERVE**

Typical Belgian brioche roll, enriched with butter, milk and sugar.



**“All sorrows are  
less with bread.”**

MIGUEL DE CERVANTES

**2104374**

## PREMIUM BELGIAN BRIOCHE ROLL

55 g — 14,5 cm

4 x 20 PCS C/S — 36 C/S PAL

DEFROST 22°C · 30'

**THAW & SERVE**

Typical Belgian soft roll of brioche dough,  
enriched with butter & eggs.



**2104406**






5001454

**5001454**  
**CRAQUELIN**

300 g  
6 PCS C/S — 88 C/S PAL  
DEFROST 22°C · 120'

**THAW & SERVE**

Belgian brioche loaf with lots of sugar pearls, caramelized in the dough and as decoration.



**5001453**  
**CRAMIQUE**

300 g  
6 PCS C/S — 88 C/S PAL  
DEFROST 22°C · 120'

**THAW & SERVE**

Belgian brioche loaf with raisins.



## BREADS RICH IN FLAVOUR

## FRUIT AND/OR NUTS

5001435

### GLUTEN-FREE ROLL RAISIN NUTS

60 g

36 x 1 PCS C/S — 88 C/S PAL

DEFROST 22°C · 30'

**THAW & SERVE**

Gluten-free fruits roll with walnuts and raisins.



5001624

### SQUARE ROLL MUESLI

70 g — 8 x 8 cm

60 PCS C/S — 40 C/S PAL

DEFROST 22°C · 15'

BAKING 180°C · 11-13'

**PART BAKED**

Square malted wheat roll with raisins, cranberries, oat flakes and sunflower seeds.



2104414

### PAVÉ CRANBERRY 450

450 g

14 PCS C/S — 36 C/S PAL

BAKING 210°C · 14-16'

**PART BAKED**

Rustic, stone baked sourdough loaf from wheat flour, enriched with cranberries.



5000967

### SUPRÊME FRUITS CONFECT 500

500 g

6 PCS C/S — 120 C/S PAL

DEFROST 22°C · 60'

**THAW & SERVE**

Dark cylinder loaf with dried plums, dried apricots, raisins, sunflower seeds and nuts.



## BREADS RICH IN FLAVOUR

PANESCO  
FOOD.COM

5000837

### LINEA RUSTICHINI

35 g

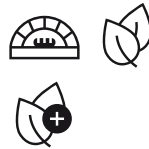
150 PCS C/S — 56 C/S PAL

DEFROST 22°C · 15'

BAKING 200°C · 3-5'

**PART BAKED**

Assortment of small handmade "delicacy" bread rolls from wheat flour in 5 different flavours: olives, chili pepper, tomato & basil, Mediterranean herbs, plain.



## HERBS, SPICES AND/OR VEG

5001279

### MINI PAGNOTTELLA MEDITERRANEA 45 MIX

45 g

3 x 12 PCS C/S — 120 C/S PAL

DEFROST 22°C · 15'

BAKING 200°C · 4-6'

**PART BAKED**

Mixed box of artisanal, stone baked mini wheat rolls in three flavours: 12 tomato rolls, 12 onion rolls and 12 rolls with black olives. To accompany soups & salads.



5001856

### ARTISAN DEMI TWIST ONION

125 g — ± 23 cm

40 PCS C/S — 48 C/S PAL

DEFROST 22°C · 15'

BAKING 180°C · 9-11'

**PART BAKED**

Impressive, artisan half-baguette from wheat flour and a touch of liquid rye sourdough, enriched with roasted onion. The longer proofing and resting times result in a real craft product with open crumb structure and the authentic taste of yesteryear. Twisted by hand and baked on stone.



5001854

### ARTISAN DEMI TWIST DIAVOLINO

125 g — ± 23 cm

40 PCS C/S — 48 C/S PAL

DEFROST 22°C · 15'

BAKING 180°C · 9-11'

**PART BAKED**

Impressive, artisan half-baguette from wheat flour and a touch of liquid rye sourdough, enriched with tomato, chili pepper and a hint of Tabasco. The longer proofing and resting times result in a real craft product with open crumb structure and the authentic taste of yesteryear. Twisted by hand and baked on stone.



**MINI ROLLS < 45 GRAM****SINGLE SERVING****5001376****MINI SOFT ROLL 17 MIX**

17 g

3 x 77 PCS C/S — 60 C/S PAL

DEFROST 22°C · 30'

**THAW & SERVE**

Assorted box of 3 different soft mini rolls: 77 dark multigrain rolls, 77 wheat bran rolls, 77 multigrain rolls decorated with oat flakes, linseed, sesame and sunflower seeds.

**2104392****MINI CIABATTA FB MIX**

45 g

3 x 25 PCS C/S — 56 C/S PAL

BAKING 200°C · Less than 3'

**FULLY BAKED**

Assortment of 3 different mini ciabatta's, each of them made with the typical liquid dough with sourdough.

**2104237****MINI DIAMOND ROLL MIX**

30 g

3 x 45 PCS C/S — 40 C/S PAL

DEFROST 22°C · 15'

BAKING 180°C · 8-10'

**PART BAKED**

Assortment of rustic, stone baked, mini diamond rolls: 45 flour dusted wheat rolls, 45 multigrain rolls decorated with seeds and 45 flour dusted dark rolls with a flavour of cumin.

**5000798****BOCATINO ROMBO 30**

30 g

125 PCS C/S — 72 C/S PAL

DEFROST 22°C · 15'

BAKING 200°C · 3-5'

**PART BAKED**

A mini, diamond shaped, traditional Spanish bread (chapata) with open crumb structure and crispy golden crust thanks to very liquid dough (ciabatta type).






5001865

5001865

**MINI ROSE ROLL 30 MIX**

30 g — Ø 6 cm

140 PCS C/S — 36 C/S PAL

DEFROST 22°C · 15'

BAKING 180°C · 4-6'

**PART BAKED**

Assortment of expressive, stone baked mini rolls with potato flakes in 3 different flavours: white, flour dusted wheat rolls; dark, flour dusted wheat rolls with barley malt and rye sourdough; multigrain spelt rolls with rye sourdough and decorated with sesame and poppy seeds. All rolls are enriched with yogurt as secret ingredient for a persistent sensorial freshness and baked on stone.



5001355

**MINI PAGNOTTELLA CLASSICO 35 MIX**

35 g

3 x 35 PCS C/S — 64 C/S PAL

DEFROST 22°C · 15'

BAKING 200°C · 3-5'

**PART BAKED**

Mixed box of artisanal mini wheat rolls (ciabatta type of dough), each of them hand folded, flour dusted and baked on stone: 35 white wheat rolls, 35 wholemeal rolls, 35 dark wheat rolls with barley malt.



5000550

**MINI RUSTIC ROLL 40 MIX**

40 g

4 x 20 PCS C/S — 48 C/S PAL

DEFROST 22°C · 15'

BAKING 200°C · 4-6'

**PART BAKED**

Assortment of rustic wheat rolls in 4 different types: 20 plain rolls, 20 rolls enriched with sunflower seeds, 20 rolls enriched with rye flour and brans, 20 multigrain rolls.



**MINI ROLLS < 45 GRAM****SINGLE SERVING****5001265****MINI PAGNOTTELLA  
RUSTICA 45**

45 g

35 PCS C/S — 120 C/S PAL

DEFROST 22°C · 15'

BAKING 200°C · 4-6'

**PART BAKED**

Artisanal white mini roll from ciabatta type of dough, folded by hand, flour dusted and baked on stone.

**2104398****PREMIUM PLUS PETIT PAIN 35**

35 g — 8 cm

180 PCS C/S — 36 C/S PAL

DEFROST 22°C · 15'

BAKING 180°C · 8-10'

**PART BAKED**

Mini roll made from only natural ingredients: wheat flour, water, yeast and salt.

**5001266****MINI PAGNOTTELLA  
PAESANO 45**

45 g

35 PCS C/S — 120 C/S PAL

DEFROST 22°C · 15'

BAKING 200°C · 4-6'

**PART BAKED**

Artisanal dark mini roll from wheat flour with barley malt, folded by hand, flour dusted and baked on stone.

**2104379****MINI CLASSIC ROLL 35 MIX**

35 g

4 x 25 PCS C/S — 56 C/S PAL

DEFROST 22°C · 15'

BAKING 200°C · 4-6'

**PART BAKED**

Assortment of classic mini rolls: 25 white rolls, 25 brown rolls, 25 white kaiser rolls with poppy seeds, 25 white kaiser rolls with sesame seeds.



**MINI ROLLS < 45 GRAM****TEAR & SHARE****PANESCO**  
FOOD.COM**5000855****PANE FIESTA 240**

240 g

24 PCS C/S — 40 C/S PAL

DEFROST 22°C · 15'

BAKING 180°C · 14-16'

**PART BAKED**

Tear & share party loaf composed of 12 mini white bread rolls (± 21g) in an oval form with different toppings: oat flakes, sunflower kernels, linseed, rye flakes, wheat flakes, sesame seeds & poppy seeds.

**5000511****MARGUERITE 300**

300 g

18 PCS C/S — 40 C/S PAL

DEFROST 22°C · 15'

BAKING 180°C · 14-16'

**PART BAKED**

Tear & share loaf made of 7 classic white rolls (± 43g) baked together in a flower form, sprinkled with flour.

**5000510****MARGUERITE CAMPAGNE 300**

300 g

18 PCS C/S — 40 C/S PAL

DEFROST 22°C · 15'

BAKING 180°C · 14-16'

**PART BAKED**

Tear & share loaf: 7 classic enriched, brown dinner rolls (± 43g), baked together and sprinkled with a variety of seeds such as sesame seeds, sunflower kernels, poppy seeds, oat flakes & linseed.



**“Breaking bread  
together is one of  
the oldest and most  
fundamentally  
unifying of human  
experiences.”**

**BARBARA COLOROSO**

## SMALL ROLLS 45 - 75 GRAM

**5001862**

### ROSE ROLL WHITE 55

55 g — Ø 7 cm

90 PCS C/S — 36 C/S PAL

DEFROST 22°C · 15'

BAKING 180°C · 8-10'

**PART BAKED**

Small, expressive white roll with a beautiful crackling crust and a moist, airy crumb. Made of wheat flour with potato flakes and yogurt as secret ingredient for a persistent sensorial freshness. Flour dusted and baked on stone.



**5001863**

### ROSE ROLL DARK 55

55 g — Ø 7 cm

90 PCS C/S — 36 C/S PAL

DEFROST 22°C · 15'

BAKING 180°C · 8-10'

**PART BAKED**

Small, expressive dark roll with a beautiful crackling crust and a moist, airy crumb. Made of wheat flour with barley malt, rye sourdough, potato flakes and yogurt as secret ingredient for a persistent sensorial freshness. Flour dusted and baked on stone.



**5001864**

### ROSE ROLL SPELT MULTIGRAIN 55

55 g — Ø 7 cm

90 PCS C/S — 36 C/S PAL

DEFROST 22°C · 15'

BAKING 180°C · 8-10'

**PART BAKED**

Small, expressive multigrain roll with a beautiful crackling crust and a moist, airy crumb. Made of mainly spelt flour with wheat flour, rye sourdough, sunflower seeds, potato flakes and yogurt as secret ingredient for a persistent sensorial freshness. Enhanced by some notes of cilantro, fennel and cumin for an exquisite flavour. Decorated with sesame and poppy seeds and baked on stone.



5001864

5001863

5001862



**“If you have  
 extraordinary  
 bread and  
 extraordinary  
 butter, it’s hard  
 to beat bread  
 and butter.”**

JACQUES PEPIN

**PANESCO**  
FOOD.COM



**2104532**

### KAISER ROLL

60 g  
 100 PCS C/S — 28 C/S PAL  
 DEFROST 22°C · 15'  
 BAKING 180°C · 11-13'  
**PART BAKED**

Classic roll with a soft but dense crumb and a crispy, thin crust with the typical 5 incisions.



**5001099**

### KAISER ROLL SCHWARZWALD

60 g  
 120 PCS C/S — 28 C/S PAL  
 DEFROST 22°C · 15'  
 BAKING 180°C · 11-13'  
**PART BAKED**



Round multigrain kaiser roll with the typical 5 incisions, enriched with malt & rye flour, decorated with wheat semolina, oat flakes & sunflower seeds.



**2103232**

### KAISER ROLL MULTIGRAIN

60 g  
 110 PCS C/S — 28 C/S PAL  
 DEFROST 22°C · 15'  
 BAKING 180°C · 11-13'  
**PART BAKED**



Classic but crisp, thin crusted multigrain roll with the typical 5 incisions, enriched with wheat, rye & oat flakes, linseed, sorghum, sunflower seeds & wheat bran.



## SMALL ROLLS 45 - 75 GRAM

**5000796**

### PETIT PAIN GALLEGA 60

60 g

50 PCS C/S — 72 C/S PAL

DEFROST 22°C · 15'

BAKING 180°C · 8-10'

**PART BAKED**

Traditional roll with a thin crust and open crumb structure.



**5000515**

### KORNLI-ROLL

65 g

80 PCS C/S — 40 C/S PAL

DEFROST 22°C · 15'

BAKING 200°C · 4-6'

**PART BAKED**

Originally shaped round roll from wheat and a little rye flour, enriched with sunflower kernels, oat flakes and linseed and sprinkled with white poppy seeds.



**5001763**

### PANE CROISSANT

65 g

2 x 35 PCS C/S — 80 C/S PAL

DEFROST 22°C · 30'

BAKING 170°C · 20-22'

**READY TO BAKE**

A voluminous bread roll made of laminated bread dough, folded into a croissant shape with a crispy crust and a layered, airy crumb. For an optimal result (shiny crispy crust) after baking, we recommend to not egg wash the product in advance, to provide 200ml of steam in the oven at the beginning of the baking process (first 2 minutes) and to keep the chimney closed during the first 10 minutes.



**5001763**



### 2104393

## SQUARE ROLL PUMPKIN SUNFLOWER

70 g — 8 x 8 cm  
70 PCS C/S — 36 C/S PAL  
DEFROST 22°C · 15'  
BAKING 180°C · 11-13'  
**PART BAKED**

Square brown wheat roll with coarsely crushed wheat grain and a decoration of pumpkin seeds and sunflower seeds. Characteristic feature is the light crumb and thin but crispy crust.



### 2104390

## PREMIUM PLUS PETIT PAIN 55

55 g — 13 cm  
90 PCS C/S — 36 C/S PAL  
DEFROST 22°C · 15'  
BAKING 180°C · 11-13'  
**PART BAKED**

Small roll made from only natural ingredients: wheat flour, water, yeast and salt.



### 5001777

## GLUTEN-FREE ROLL MULTIGRAIN

82 g  
40 x 1 PCS C/S — 112 C/S PAL  
DEFROST 22°C · 60'  
**THAW & SERVE**

Gluten-free & lactose-free multigrain roll with linseed, sunflower seeds & millet malt flour. Individually wrapped in foil with gluten-free and lactose-free label.



### 2104409

## PREMIUM PLUS PETIT PAIN PAYSAN 55

55 g — 13 cm  
90 PCS C/S — 36 C/S PAL  
DEFROST 22°C · 15'  
BAKING 180°C · 11-13'  
**PART BAKED**

Small roll made from only natural ingredients: wheat flour, partly whole wheat meal, water, yeast and salt.



## TO FILL AND/OR TO GRILL

## FOCACCIAS

5001883

### TUSCAN FLAT BREAD PRE-SLICED

80 g — 10 x 16 cm

9 x 4 PCS C/S — 56 C/S PAL

DEFROST 4°C · 120'

**THAW & SERVE**

Traditional Tuscan flat bread, a type of focaccia from wheat flour with extra virgin olive oil, pre-sliced. Ideal form to be used as sandwich.



5001883

5000265

### FOCACCIA ROLL FB FINE HERBS PRE-SLICED

100 g — Ø 12,5 cm

50 PCS C/S — 48 C/S PAL

BAKING 200°C · Less than 3'

**FULLY BAKED**

Focaccia enriched with olive oil extra vierge and fine herbs such as oregano & rosemary.



**“Pan di sudore,  
miglior sapore.  
Bread that comes  
out of hard labour  
tastes better.”**

ITALIAN PROVERB



### 5000361 FOCACCIA OLIO FB

350 g — 27 x 17 cm  
20 PCS C/S — 40 C/S PAL  
BAKING 200°C · Less than 3'  
**FULLY BAKED**

A fully baked focaccia, made with olive oil and a sourdough starter; suitable for real Italian sandwiches.



5000361

### 5000786 FOCACCIA ROSMARINO

800 g — 37 x 27 cm  
4 PCS C/S — 80 C/S PAL  
BAKING 200°C · Less than 3'  
**FULLY BAKED**

An original flat Italian bread, traditionally made with extra virgin olive oil, sea salt and rosemary; perfect height to slice and fill.



### 5000481 FOCACCIA POMODORI

800 g — 37 x 27 cm  
10 PCS C/S — 48 C/S PAL  
BAKING 200°C · Less than 3'  
**FULLY BAKED**

Focaccia enriched with olive oil extra vergine and topped with cherry-tomatoes & oregano.



## TO FILL AND/OR TO GRILL

**5000875**

### TORTILLA WRAP

89 g — Ø 30 cm

6 x 15 PCS C/S — 54 C/S PAL

DEFROST 22°C · 480'

**THAW & SERVE**

Thin, unleavened typical Mexican flat bread with a diameter of 30cm, made from wheat flour.



**5000055**

### TUNNBRÖD

37 g — 23 x 18 cm

8 x 8 PCS C/S — 96 C/S PAL

DEFROST 22°C · 30'

**THAW & SERVE**

Extra thin flat bread with a certain light anise taste (fennel).



**5000416**

### VIKINGBRÖD ROUND

50 g — Ø 15 cm

12 x 6 PCS C/S — 60 C/S PAL

DEFROST 22°C · 30'

**THAW & SERVE**

Soft Swedish flat bread.



**5000617**

### BOWL BREAD

125 g

3 x 12 PCS C/S — 40 C/S PAL

BAKING 200°C · Less than 3'

**FULLY BAKED**

Emptied, round bread (to fill with soups or salads). The top is cut off and flour dusted and functions as the lid.



# TO FILL AND/OR TO GRILL

## PANINIS

PANESCO  
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2104364

### PANINI PRE-GRILLED 110

110 g — 21 cm

55 PCS C/S — 36 C/S PAL

DEFROST 22°C · 30'

BAKING 200°C · 4-6'

or GRILL 220°C · 3-5'

**SERVE HOT**

Fully baked, pre-grilled half-baguette, ready to fill and grill.



2103759

### PANINI HERBS PRE-GRILLED 110

110 g — 21 cm

55 PCS C/S — 40 C/S PAL

DEFROST 22°C · 30'

BAKING 200°C · 4-6'

or GRILL 220°C · 3-5'

**SERVE HOT**

Fully baked, pre-grilled half-baguette with  
Provençal herbs, ready to fill and grill.



2104410

### PANINI PRE-GRILLED PRE-SLICED 110

110 g — 21 cm

55 PCS C/S — 36 C/S PAL

DEFROST 22°C · 30'

BAKING 200°C · 4-6'

or GRILL 220°C · 3-5'

**SERVE HOT**

Fully baked, pre-sliced and pre-grilled half-  
baguette, ready to fill and grill.



2104160

### PANINI HERBS PRE-GRILLED PRE-SLICED 110

110 g — 21 cm

55 PCS C/S — 40 C/S PAL

DEFROST 22°C · 30'

BAKING 200°C · 4-6'

or GRILL 220°C · 3-5'

**SERVE HOT**

Fully baked, pre-sliced and pre-grilled half-baguette  
with Provençal herbs, ready to fill and grill.



# TO FILL AND/OR TO GRILL

## PANINIS

**2104218**

### PANINI WHOLEMEAL PRE-GRILLED PRE-SLICED

110 g — 21 cm

55 PCS C/S — 40 C/S PAL

DEFROST 22°C · 30'

BAKING 200°C · 4-6'

or GRILL 220°C · 3-5'

**SERVE HOT**

Fully baked, pre-sliced and pre-grilled wholemeal half-baguette, ready to fill and grill.



2104218

**2104385**

### PANINI 125

125 g — 27 cm

45 PCS C/S — 36 C/S PAL

DEFROST 22°C · 30'

BAKING 200°C · 4-6'

or GRILL 220°C · 3-5'

**SERVE HOT**

Part baked half-baguette without incisions, ready to grill.



**“Love is... the bite  
into bread again.”**

MAY SWENSON





**5000483**  
**PANINI FOCCACINA**  
**PRE-SLICED**

80 g  
 7 x 6 PCS C/S — 48 C/S PAL  
 DEFROST 22°C · 30'  
 BAKING 200°C · 4-6'  
 or GRILL 220°C · 3-5'  
**SERVE HOT**

A pre-sliced focaccia enriched with olive oil, ready to fill and to grill.



**5001612**  
**CIABATTA SQUARE**  
**FB PRE-SLICED**

100 g — 12 x 12 cm  
 6 x 6 PCS C/S — 56 C/S PAL  
 BAKING 200°C · Less than 3'  
 or GRILL 220°C · 3-5'  
**FULLY BAKED**

Original Italian ciabatta using a 'biga' as pre-fermentation. Resulting in a bread with more taste and open crumb structure. Its high convenience factor: 'fully baked and pre-sliced' makes them ideal for the sandwich bars.



**5000935**  
**CIABATTA PRE-GRILLED**  
**PRE-SLICED 120**

120 g — 19 cm  
 12 x 3 PCS C/S — 56 C/S PAL  
 DEFROST 22°C · 30'  
 BAKING 200°C · 4-6'  
 or GRILL 220°C · 3-5'  
**SERVE HOT**

Fully baked, pre-grilled and pre-sliced ciabatta, ready to fill.



**5000898**  
**PANINI SESAME NIGELLA**

130 g  
 45 PCS C/S — 40 C/S PAL  
 DEFROST 22°C · 30'  
 BAKING 200°C · 4-6'  
 or GRILL 220°C · 3-5'  
**SERVE HOT**

Oval roll, focaccia type of bread, decorated with nigella- and sesame seeds.



# TO FILL AND/OR TO GRILL

## HOT DOGS

2104425

### BRIOCHE HOT DOG ROLL 70

70 g — 17 cm

60 PCS C/S — 36 C/S PAL

DEFROST 22°C · 30'

**THAW & SERVE**

Soft, long roll from brioche dough. Ideal form to be used as hot dog bun.



**“A hot dog at  
the ball park is  
better than steak  
at the Ritz.”**

HUMPHREY BOGART

5001725

### LAUGEN HOT DOG ROLL PRE-SLICED 80

80 g — 19 cm

3 x 20 PCS C/S — 40 C/S PAL

BAKING 200°C · Less than 3'

**FULLY BAKED**

Long wheat roll belonging to the 'Laugengebäck'- family, a German baked specialty, with a typical Pretzel taste and a brown crust alternated by pale incisions, pre-sliced. Ideal form to be used as hot dog bun.



5001725

**TO FILL AND/OR TO GRILL****BUNS**

**5001676****5001676****BRIOCHE BUN MINI 10**

10 g — Ø 4,7 cm  
110 PCS C/S — 160 C/S PAL  
DEFROST 22°C · 30'

**THAW & SERVE**

Soft, round, mini size bun from brioche dough enriched with sugar & butter.

**2104204****BRIOCHE BUN PRE-SLICED 30**

30 g — Ø 7 cm  
6 x 20 PCS C/S — 40 C/S PAL  
DEFROST 22°C · 30'

**THAW & SERVE**

Soft, round, medium size bun from brioche dough, pre-sliced.

**2104386****BRIOCHE BUN RUSTIC 30**

30 g — Ø 7 cm  
6 x 25 PCS C/S — 36 C/S PAL  
DEFROST 22°C · 30'

**THAW & SERVE**

Soft, round wheat roll from enriched brioche dough (with butter & milk) and flour dusted for a rustic look. Ideal for restaurant and catering from breakfast- to dinner roll.



# TO FILL AND/OR TO GRILL

## BUNS

**2104377**

### BRIOCHE BUN PRE-SLICED 85

85 g — Ø 11,5 cm

50 PCS C/S — 36 C/S PAL

DEFROST 22°C · 30'

#### THAW & SERVE

Soft, round bun from brioche dough, pre-sliced.  
Ideal form to be used as hamburger bun.



**2104357**

### BRIOCHE BUN 85

85 g — Ø 11,5 cm

50 PCS C/S — 36 C/S PAL

DEFROST 22°C · 30'

#### THAW & SERVE

Soft, round bun from brioche dough. Ideal  
form to be used as hamburger bun.



**5001601**

### PREMIUM MULTIGRAIN BRIOCHE ROUND 85

85 g — Ø 11,5 cm

50 PCS C/S — 40 C/S PAL

DEFROST 22°C · 30'

#### THAW & SERVE

Soft multigrain brioche bun with butter, sunflower seeds,  
sesame seeds, linseed and a decoration of oat flakes.



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MORE  
DELICIOUS BURGER  
RECIPES ON OUR  
WEBSITE**

**PANESCO.COM**




5001840

### 5001843 CHEESE GRATIN ROLL

70 g — Ø 8,5 cm  
50 PCS C/S — 56 C/S PAL  
BAKING 200°C · Less than 3'  
**FULLY BAKED**



Round white wheat roll generously topped with gratinated Dutch ripened cheese (17%). Suitable as thaw & serve product or hamburger bun with tasty added value.



### 5001675 LAUGEN BUN PRE-SLICED 80

80 g — ± 10,5 cm  
2 x 21 PCS C/S — 56 C/S PAL  
DEFROST 22°C · 30'  
BAKING 200°C · Less than 3'  
**FULLY BAKED**



Round wheat bun belonging to the 'Laugengebäck'-family, a German baked specialty, with a typical Pretzel taste and a brown crust alternated by pale incisions.



### 5001840 MULTI SEED'R BUN

110 g — Ø 10 cm  
40 PCS C/S — 96 C/S PAL  
DEFROST 22°C · 30'  
**THAW & SERVE**



'Flourless', fibre rich 'power' roll from seeds only, without flour and yeast. Made of sunflower kernels, oat flakes, flax seeds and chia seeds. Ideal as veggie burger bun. We recommend to grill or roast the cutting surfaces or to flash bake the bun to bring all rich flavours of the seeds alive.



## SANDWICH ROLLS 75 - 165 GRAM

5001801

### CRYSTAL ROLL RUSTIC PRE-SLICED

75 g — Ø 12 cm

30 PCS C/S — 56 C/S PAL

BAKING 200°C · Less than 3'

FULLY BAKED

Premium sandwich roll with outstanding alternating textures: a delicate, thin, crispy crust at the outside and a soft, airy crumb inside. Made from wheat flour with sourdough, enriched with olive oil and flour dusted, pre-sliced. Also suitable as hamburger bun.



5001802

### CRYSTAL ROLL MULTIGRAIN PRE-SLICED

70 g — Ø 12 cm

30 PCS C/S — 56 C/S PAL

BAKING 200°C · Less than 3'

FULLY BAKED

Premium sandwich roll with outstanding alternating textures: a delicate, thin, crispy crust at the outside and a soft, airy crumb inside. Made from partly wheat meal and a little rye sourdough, enriched with toasted rye, linseeds and olive oil. Decorated with buckwheat, golden & brown linseeds, sunflower seeds and sesame seeds, pre-sliced. Also suitable as hamburger bun.



5001800

### CRYSTAL ROLL BEER PRE-SLICED

80 g — Ø 12 cm

30 PCS C/S — 56 C/S PAL

BAKING 200°C · Less than 3'


FULLY BAKED

Premium sandwich roll with outstanding alternating textures: a delicate, thin, crispy crust at the outside and a soft, airy crumb inside. Made from wheat flour and sourdough with double malted beer. Enriched with olive oil and decorated with semolina, pre-sliced. Also suitable as hamburger bun.



5001800




  
**“You can make  
any meal into a  
sandwich, and  
any sandwich  
into a meal.”**

JEFF MAURO

**5000514**  
**PAIN RUSTIQUE**

90 g  
50 PCS C/S — 40 C/S PAL  
DEFROST 22°C · 15'  
BAKING 180°C · 8-10'  
**PART BAKED**



Rustic, white wheat bread with a crisp, thin, flour dusted crust.



**5000862**  
**VITAL-JA**

80 g  
80 PCS C/S — 32 C/S PAL  
DEFROST 22°C · 15'  
BAKING 180°C · 8-10'  
**PART BAKED**



Brown oval roll, enriched with barley malt, rye, sunflower seeds, linseed & poppy seed and a decoration of roasted wheat grits.



**5001375**  
**POLDER BREAD ROLL 100**

100 g — Ø 12 cm  
50 PCS C/S — 40 C/S PAL  
DEFROST 22°C · 15'  
BAKING 180°C · 11-13'  
**PART BAKED**



Round, dark roll from wheat flour and rye flour with roasted malt and sunflower kernels and a decoration of oat flakes.



# SANDWICH ROLLS 75 - 165 GRAM

**5000791**

## FLAGUETTE

100 g — Ø 14,5 cm  
48 PCS C/S — 36 C/S PAL  
DEFROST 22°C · 15'  
BAKING 180°C · 8-10'

**PART BAKED**

Rustic, stone baked, flat wheat bread with an open and moist crumb, flour dusted. Ideal as original, authentic sandwich or burger bun.



**5000961**

## FLAGUETTE TOMATO BLACK OLIVE

100 g — Ø 14,5 cm  
48 PCS C/S — 36 C/S PAL  
DEFROST 22°C · 15'  
BAKING 180°C · 8-10'

**PART BAKED**

Rustic, stone baked, flat wheat bread, enriched with tomatoes and black olives, flour dusted.



**5001088**

## FLAGUETTE MILLER

100 g — Ø 14 cm  
48 PCS C/S — 36 C/S PAL  
DEFROST 22°C · 15'  
BAKING 180°C · 8-10'

**PART BAKED**

Rustic, stone baked, round, flat wheat bread with a little rye flour, enriched with oat grits, sesame seeds and linseed. Open and moist crumb texture.



**5001149**

## FLAGUETTE DEMI-LUNE

100 g  
48 PCS C/S — 36 C/S PAL  
DEFROST 22°C · 15'  
BAKING 180°C · 8-10'

**PART BAKED**

Rustic, stone baked, flat wheat bread with an open and moist crumb, in the shape of a half moon, flour dusted.








5001860

### 5001860 ROSE ROLL DARK 110

110 g — Ø 10 cm  
45 PCS C/S — 36 C/S PAL  
DEFROST 22°C · 15'  
BAKING 180°C · 9-11'  
**PART BAKED**

Expressive dark roll with a beautiful crackling crust and a moist, airy crumb. Made of wheat flour with barley malt, rye sourdough, potato flakes and yogurt as secret ingredient for a persistent sensorial freshness. Flour dusted and baked on stone.



### 5001859 ROSE ROLL WHITE 110

110 g — Ø 10 cm  
45 PCS C/S — 36 C/S PAL  
DEFROST 22°C · 15'  
BAKING 180°C · 9-11'  
**PART BAKED**

Expressive white roll with a beautiful crackling crust and a moist, airy crumb. Made of wheat flour with potato flakes and yogurt as secret ingredient for a persistent sensorial freshness. Flour dusted and baked on stone.



### 5001861 ROSE ROLL SPELT MULTIGRAIN 110

110 g — Ø 10 cm  
45 PCS C/S — 36 C/S PAL  
DEFROST 22°C · 15'  
BAKING 180°C · 9-11'  
**PART BAKED**

Expressive multigrain roll with a beautiful crackling crust and a moist, airy crumb. Made of mainly spelt flour with wheat flour, rye sourdough, sunflower seeds, potato flakes and yogurt as secret ingredient for a persistent sensorial freshness. Enhanced by some notes of cilantro, fennel and cumin for an exquisite flavour. Decorated with sesame and poppy seeds and baked on stone.



# SANDWICH ROLLS 75 - 165 GRAM

**2104388**

## FIBER RICH BAGNAT WHITE

110 g

50 PCS C/S — 36 C/S PAL

DEFROST 22°C · 15'

BAKING 180°C · 11-13'

**PART BAKED**

White, fiber rich roll from wheat flour, rye, pumpkin seeds, sunflower seeds, yellow linseed, oat and millet.



**2104402**

## FIBER RICH BAGNAT DARK

110 g

50 PCS C/S — 36 C/S PAL

DEFROST 22°C · 15'

BAKING 180°C · 11-13'

**PART BAKED**

Fiber rich roll from wheat flour, roasted barley malt and a mix of pumpkin seeds, rye, sunflower seeds, millet and oats.



**2104378**

## SPELT PISTOLET 110

110 g

50 PCS C/S — 36 C/S PAL

DEFROST 22°C · 15'

BAKING 180°C · 11-13'

**PART BAKED**

Multigrain roll from wheat with spelt and whole wheat flour, sunflower seeds and sesame seeds.



**5001450**

## FIBER RICH BAGNAT WHOLEGRAIN

110 g

50 PCS C/S — 40 C/S PAL

DEFROST 22°C · 15'


BAKING 180°C · 11-13'

**PART BAKED**

Wholegrain and fiber rich round roll from wheat wholemeal, rye, pumpkin seeds, sunflower seeds, oats and millet.






  
**“I believe that  
all anyone really  
wants in this life is  
to sit in peace and  
eat sandwich.”**

LIZ LEMON

**5000643****PAN BAGNAT CROSSED**

115 g — Ø 13 cm

55 PCS C/S — 28 C/S PAL

DEFROST 22°C · 15'

BAKING 180°C · 11-13'

**PART BAKED**

Round, rather flat, wheat bread from the Mediterranean region with nice cross incisions, enriched with olive oil.

**2103645****PAN BAGNAT FB MULTIGRAIN**

110 g — Ø 12,5 cm

40 PCS C/S — 40 C/S PAL

BAKING 200°C · Less than 3'

**FULLY BAKED**

Fully baked multigrain bagnet, generously sprinkled with sunflower seeds, sesame seeds, poppy seeds and flax seeds.

**2104439****PAN BAGNAT OREGANO**

125 g — Ø 13 cm

40 PCS C/S — 36 C/S PAL

DEFROST 22°C · 15'

BAKING 180°C · 11-13'

**PART BAKED**

Large Mediterranean wheat roll enriched with oregano.



# SANDWICH ROLLS 75 - 165 GRAM

**5000563**

## BAGEL 85

85 g — Ø 10 cm

50 PCS C/S — 44 C/S PAL

BAKING 200°C · Less than 3'

**FULLY BAKED**

A donut-shaped yeast roll with a dense, chewy texture and shiny crust.



**5001766**

## BAGEL

127 g — Ø 12 cm

32 PCS C/S — 44 C/S PAL

BAKING 200°C · Less than 3'

**FULLY BAKED**

Steamed plain bagel with a crispy crust and a dense crumb.



**5001767**

## BAGEL SESAME POPPY

127 g — Ø 12 cm

32 PCS C/S — 44 C/S PAL

BAKING 200°C · Less than 3'

**FULLY BAKED**

Steamed bagel decorated with sesame seeds and poppy seeds.



5001766 5001767 5001768 5001769




5001768

5001769

**BAGEL EVERYTHING**

127 g — Ø 12 cm

32 PCS C/S — 44 C/S PAL

BAKING 200°C · Less than 3'

**FULLY BAKED**

Steamed bagel decorated with onion, garlic, sesame seeds and poppy seeds.



5001768

**BAGEL MULTIGRAIN**

135 g — Ø 12 cm


32 PCS C/S — 44 C/S PAL

BAKING 200°C · Less than 3'

**FULLY BAKED**

Steamed multigrain bagel enriched with sunflower seeds and decorated with crushed oats.



  
**“In New York, I  
like it when you  
can get bagels at 3  
in the morning.”**

SHEPARD SMITH

# SANDWICH ROLLS 75 - 165 GRAM

5000532

## PYRAMIDE ROLL MULTIGRAIN

80 g

40 PCS C/S — 60 C/S PAL

DEFROST 22°C · 15'

BAKING 180°C · 8-10'

**PART BAKED**

Highly nutritive triangle shaped roll with wheat, rye and barley malt flour. Very rich in sunflower seeds and an extra decoration of buckwheat, linseed, rye flakes, sesame & sunflower seeds.



5001142

## TRIANGLE MULTIGRAIN

100 g

56 PCS C/S — 40 C/S PAL

DEFROST 22°C · 30'

**THAW & SERVE**

Triangular multigrain roll with a rich and tasteful decoration of sunflower seeds, linseed, sesame seeds and oat flakes.



5001143

## TRIANGLE WHITE WITH CORN

100 g

56 PCS C/S — 40 C/S PAL

DEFROST 22°C · 30'

**THAW & SERVE**

Triangular wheat roll with a decoration of maize semolina for a more crispy mouth feel.



**“A table without  
bread is not a table  
but bread is a  
table on its own.”**

SCOTTISH GAELIC PROVERB

# DEMI BAGUETTES

## DEMI CIABATTAS & CO

PANESCO  
FOOD.COM

2104395

### CIABATTA MULTIGRAIN 85

85 g

55 PCS C/S — 36 C/S PAL

DEFROST 22°C · 15'

BAKING 180°C · 8-10'

**PART BAKED**



Individual portion ciabatta enriched with whole wheat flour, decorated with sunflower & pumpkin kernels, oat flakes and sesame seeds.



5001139

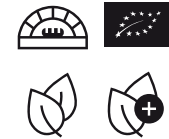
### ORGANIC CIABATTA FB MULTIGRAIN 100

100 g — ± 14 cm

45 PCS C/S — 40 C/S PAL

BAKING 200°C · Less than 3'

**FULLY BAKED**



Organic, individual portion ciabatta enriched with whole wheat flour, decorated with sunflower & pumpkin kernels, oat flakes and sesame seeds.



2104384

### CIABATTA 105

105 g — ± 12,5 cm

55 PCS C/S — 36 C/S PAL

DEFROST 22°C · 15'

BAKING 180°C · 8-10'

**PART BAKED**



Individual portion classic ciabatta.



2104368

### CIABATTA FB 120

120 g — 24 cm

45 PCS C/S — 36 C/S PAL

BAKING 200°C · Less than 3'

**FULLY BAKED**



Crusty ciabatta with an open crumb structure. A long rise of the liquid dough provides the many large holes and typical taste (with sourdough as a starter and olive oil).



**DEMI BAGUETTES****DEMI CIABATTAS & CO****5001181****PAGNOTTELLA RUSTICA 110**

110 g — 14 cm

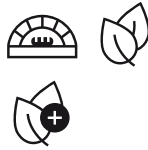
45 PCS C/S — 40 C/S PAL

DEFROST 22°C · 15'

BAKING 200°C · 8-10'

**PART BAKED**

Artisanal and natural 'Italian ciabatta style' wheat roll, folded by hand and baked on stone.

**5001182****PAGNOTTELLA PAESANO 110**

110 g — 14 cm

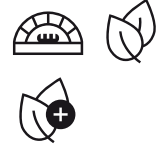
45 PCS C/S — 40 C/S PAL

DEFROST 22°C · 15'

BAKING 200°C · 8-10'

**PART BAKED**

Dark, artisanal and natural 'Italian ciabatta style' wheat roll with sesame seeds, linseed and barley malt, folded by hand and baked on stone.

**2104370****BOCATA 140**

140 g — 18 cm

2 x 20 PCS C/S — 36 C/S PAL

DEFROST 22°C · 15'

BAKING 180°C · 11-13'

**PART BAKED**

An ideal sandwich ciabatta.

**5001483****BARRA BASTON MEDIA 155**

155 g — 27 cm

50 PCS C/S — 32 C/S PAL

DEFROST 22°C · 15'

BAKING 180°C · 14-16'

**PART BAKED**

Rustic looking half-baguette from Spanish origin with blunt ends and a remarkable light open crumb and crispy crust.





**DEMI BAGUETTES****RUSTIC DEMI BAGUETTES****PANESCO**  
FOOD.COM**5001509****RUSTIC WHITE DIAMOND 80**

80 g — 16 cm

110 PCS C/S — 24 C/S PAL

DEFROST 22°C · 15'

BAKING 180°C · 8-10'

**PART BAKED**

Diamond shaped white roll from wheat,  
baked on stone and flour dusted.

**5001510****RUSTIC MULTIGRAIN DIAMOND 80**

80 g — 16 cm

110 PCS C/S — 24 C/S PAL

DEFROST 22°C · 15'

BAKING 180°C · 8-10'

**PART BAKED**

Diamond shaped multigrain roll with rye, linseed, wheat bran,  
sunflower seeds, sesame and roasted barley, baked on stone.

**5000795****5000795****PETIT PAIN ARDENNAIS MIX**

80 g

6 x 10 PCS C/S — 48 C/S PAL

DEFROST 22°C · 15'

BAKING 180°C · 8-10'

**PART BAKED**

Artisanal assortment of elegantly shaped, rich multigrain bread rolls,  
baked on stone: 20 sunflower rolls, 20 multigrain rolls, 20 miller rolls.



**DEMI BAGUETTES****RUSTIC DEMI BAGUETTES****5001117****BARRA RÚSTICA 100**

100 g — 22 cm

70 PCS C/S — 32 C/S PAL

DEFROST 22°C · 15'

BAKING 180°C · 11-13'

**PART BAKED**

This Spanish half-baguette successfully combines a thin crispy crust with a light open crumb structure, flour dusted.

**5001257****BARRA RÚSTICA  
MULTICÉRÉALES 100**

100 g — 22 cm

70 PCS C/S — 32 C/S PAL

DEFROST 22°C · 15'

BAKING 180°C · 11-13'

**PART BAKED**

This Spanish multigrain half-baguette, generously sprinkled with 10 different grains and seeds, successfully combines a thin crispy crust with a light open crumb structure.

**5000602****BARRA GALLEGA MEDIA 125**

125 g — 27 cm

50 PCS C/S — 32 C/S PAL

DEFROST 22°C · 15'

BAKING 180°C · 11-13'

**PART BAKED**

This Spanish half-baguette successfully combines a thin crispy crust with a light open crumb structure, baked on stone & flour dusted.

**5000787****BARRA GALLEGA  
MEDIA PAYSAN 125**

125 g — 27 cm

50 PCS C/S — 32 C/S PAL

DEFROST 22°C · 15'

BAKING 180°C · 11-13'

**PART BAKED**

Traditionally stone baked Spanish half-baguette from wheat flour enriched with rye flour with a thin crust and open crumb structure.





### 5001201 PETIT PAIN RUSTIQUE NATURE 125

125 g — ± 22,5 cm  
40 PCS C/S — 36 C/S PAL  
DEFROST 22°C · 15'  
BAKING 180°C · 8-10'  
**PART BAKED**



Artisanal roll (half-baguette size) from wheat and rye flour with wheat sourdough and a little wheat malt to enhance the taste, baked on stone and 2 incisions on top.



### 5000954 PETIT PAIN RUSTIQUE MULTICÉRÉALES 125

125 g — ± 22,5 cm  
40 PCS C/S — 36 C/S PAL  
DEFROST 22°C · 15'  
BAKING 180°C · 8-10'  
**PART BAKED**



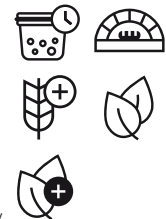
Artisanal roll (half-baguette size) from wheat and rye flour with wheat sourdough, enriched with oat grits, linseed, sunflower seeds, sesame seeds, wheat bran and a little malt to enhance the taste, baked on stone and 2 incisions on top.



5001379

### 5001379 FIBER RICH STONE BAKED DEMI BAGUETTE DARK

150 g — 25,5 cm  
45 PCS C/S — 40 C/S PAL  
DEFROST 22°C · 15'  
BAKING 180°C · 14-16'  
**PART BAKED**



Fiber rich half-baguette from wheat flour & roasted barley malt and a mix of pumpkin seeds, rye, sunflower seeds, millet (sorghum) and oats. Flour dusted and baked on stone.



**DEMI BAGUETTES****RUSTIC DEMI BAGUETTES****5001853****ARTISAN DEMI TWIST WHITE**

115 g — ± 23 cm

40 PCS C/S — 48 C/S PAL

DEFROST 22°C · 15'

BAKING 180°C · 9-11'

**PART BAKED**

Impressive, artisan half-baguette from wheat flour and a touch of liquid rye sourdough. The longer proofing and resting times result in a real craft product with open crumb structure and the authentic taste of yesteryear. Twisted by hand and baked on stone.

**5001855****ARTISAN DEMI TWIST MULTIGRAIN**

125 g — ± 23 cm

40 PCS C/S — 48 C/S PAL

DEFROST 22°C · 15'

BAKING 180°C · 9-11'

**PART BAKED**

Impressive, artisan multigrain half-baguette from wheat flour with barley malt and a touch of liquid rye sourdough. Enriched and decorated with linseeds, sesame seeds, sunflower kernels and oat flakes. The longer proofing and resting times result in a real craft product with open crumb structure and the authentic taste of yesteryear. Twisted by hand and baked on stone.



**“If thou tastest  
a crust of bread,  
thou tastest all  
the stars and all  
the heavens.”**

ROBERT BROWNING

**5001855**

**DEMI BAGUETTES****CLASSIC DEMI BAGUETTES****PANESCO**  
FOOD.COM**2104391****PREMIUM PLUS PETIT PAIN  
MULTICÉRÉALES 80**

80 g — 18 cm

65 PCS C/S — 36 C/S PAL

DEFROST 22°C · 15'

BAKING 180°C · 11-13'

**PART BAKED**

A multigrain roll from wheat flour and roasted malt, enriched and decorated with oat flakes, sunflower seeds, sesame seeds, linseed and wheat bran.

**2104361****PREMIUM PLUS PETIT PAIN 85**

85 g — 17 cm

65 PCS C/S — 36 C/S PAL

DEFROST 22°C · 15'

BAKING 180°C · 11-13'

**PART BAKED**

Small roll made from only natural ingredients: wheat flour, water, yeast and salt.

**2104375****PREMIUM PLUS PETIT  
PAIN PAYSAN 85**

85 g — 17 cm

65 PCS C/S — 36 C/S PAL

DEFROST 22°C · 15'

BAKING 180°C · 11-13'

**PART BAKED**

Small roll made from only natural ingredients: wheat flour, partly whole wheat meal, water, yeast and salt.

**2104411****PREMIUM PLUS  
PETIT PAIN 105**

105 g — 20 cm

50 PCS C/S — 36 C/S PAL

DEFROST 22°C · 15'

BAKING 180°C · 11-13'

**PART BAKED**

Small half-baguette made from only natural ingredients: wheat flour, water, yeast and salt.



**DEMI BAGUETTES****CLASSIC DEMI BAGUETTES****2104394****PREMIUM PLUS DEMI BAGUETTE 110**

110 g — 22 cm

50 PCS C/S — 36 C/S PAL

DEFROST 22°C · 15'

BAKING 180°C · 11-13'

**PART BAKED**

Half-baguette made from only natural ingredients: wheat flour, water, yeast and salt.

**2104362****PREMIUM PLUS DEMI BAGUETTE 125**

125 g — 27 cm

45 PCS C/S — 36 C/S PAL

DEFROST 22°C · 15'

BAKING 180°C · 11-13'

**PART BAKED**

A versatile half-baguette made from only natural ingredients: wheat flour, water, yeast and salt.

**2104365****PREMIUM PLUS DEMI BAGUETTE MULTICÉRÉALES 125**

125 g — 27 cm

45 PCS C/S — 36 C/S PAL

DEFROST 22°C · 15'

BAKING 180°C · 11-13'

**PART BAKED**

A multigrain half-baguette from wheat flour and roasted malt, enriched and decorated with oat flakes, sunflower seeds, sesame seeds, linseed and wheat bran.

**2104396****PREMIUM PLUS DEMI BAGUETTE PAYSANNE 125**

125 g — 27 cm

45 PCS C/S — 36 C/S PAL

DEFROST 22°C · 15'

BAKING 180°C · 11-13'

**PART BAKED**

A versatile half-baguette made from only natural ingredients: wheat flour, partly whole wheat meal, water, yeast and salt.





“Let there be  
bread for all.”

NELSON MANDELA

**2104389**  
**DEMI BAGUETTE FB 120**

120 g — 27 cm  
26 PCS C/S — 56 C/S PAL  
BAKING 200°C · Less than 3'  
**FULLY BAKED**

A half-baguette with golden brown crust and soft crumb from the Premium Plus range.



**2104404**  
**GOLDEN SOFT DEMI**  
**BAGUETTE MULTIGRAIN 140**

140 g — 27 cm  
45 PCS C/S — 36 C/S PAL  
DEFROST 22°C · 30'

**THAW & SERVE**

A soft multigrain half-baguette with a long shelf life made of brioche and bread dough, generously sprinkled with linseed, sesame seeds, soya and buckwheat.



**2104405**  
**GOLDEN SOFT DEMI**  
**BAGUETTE 140**

140 g — 27 cm  
45 PCS C/S — 36 C/S PAL  
DEFROST 22°C · 30'

**THAW & SERVE**

A soft, white half-baguette with a long shelf life made of brioche and bread dough.



# BAGUETTES

## CIABATTAS & CO

**5000559**

### CIABATTA 250

250 g — ± 28 cm

24 PCS C/S — 40 C/S PAL

DEFROST 22°C · 15'

BAKING 180°C · 11-13'

**PART BAKED**

Classic, Italian Ciabatta (multi portion).



**2104403**

### CIABATTA XL 300

300 g — ± 34 cm

18 PCS C/S — 36 C/S PAL

DEFROST 22°C · 15'

BAKING 180°C · 11-13'

**PART BAKED**

Classic, extra large, Italian Ciabatta (multi portion).



**5001277**

### BARRA BASTON 375

375 g — 56 cm

20 PCS C/S — 32 C/S PAL

DEFROST 22°C · 15'

BAKING 180°C · 17-19'

**PART BAKED**

The blunt ends and the length of this solid and rustic looking baguette offer the possibility to cut into 2 identical halves or equal slices with no waste for the sandwich maker.



**5000469**

### BÛCHETTE CAMPAGNARDE 340

340 g — ± 37 cm

30 PCS C/S — 32 C/S PAL

DEFROST 22°C · 30'

BAKING 200°C · 18-20'


**PART BAKED**

Traditional dark and rich loaf from a mixed dough of wheat, rye and malt. Enriched with broken rye, sunflower seeds and brown linseed.








  
**“I like bread,  
 cheese and wine,  
 that makes my life  
 fun and enjoyable.”**

GWYNETH PALTROW

**5001184**

### PAGNOTTA RÚSTICA 400

400 g — 36 cm

15 PCS C/S — 40 C/S PAL

DEFROST 22°C · 15'

BAKING 200°C · 10-12'

**PART BAKED**



Nice looking Italian style loaf with a ciabatta type of dough made according to the tradition; dough folded by hand and baked on stone.



**5001185**

### PAGNOTTA PAESANO 450

450 g — 37 cm

15 PCS C/S — 40 C/S PAL

DEFROST 22°C · 15'

BAKING 200°C · 10-12'

**PART BAKED**



Artisanal and natural wheat bread (Italian style), with sesame seeds, linseed and barley malt, baked on stone and flour dusted.



5001184

5001185

**BAGUETTES****RUSTIC BAGUETTES****5000106****BARRA GALLEGA 260**

260 g — 45 cm

18 PCS C/S — 40 C/S PAL

DEFROST 22°C · 15'

BAKING 180°C · 14-16'

**PART BAKED**

This Spanish baguette successfully combines a thin crispy crust with a light open crumb structure, baked on stone and flour dusted.

**5001276****BARRA CAMPESINA 270**

270 g — 43 cm

20 PCS C/S — 40 C/S PAL

DEFROST 22°C · 15'

BAKING 180°C · 14-16'

**PART BAKED**

Light, airy baguette with a thin crispy, floured crust and pointed ends. A product that will surely distinguish among other baguettes.

**5001146****BAGUETTE À L' ANCIENNE 280**

280 g — ± 54 cm

20 PCS C/S — 36 C/S PAL

DEFROST 22°C · 15'

BAKING 180°C · 11-13'

**PART BAKED**

Authentic sourdough baguette from wheat flour and a little rye, baked on stone.

**5001145****BAGUETTE MULTICÉRÉALES À L' ANCIENNE 280**

280 g — ± 54 cm

20 PCS C/S — 36 C/S PAL

DEFROST 22°C · 15'

BAKING 180°C · 11-13'

**PART BAKED**

Authentic sourdough multigrain baguette with plenty of seeds and grains: linseed, sesame seed, sunflower seeds, oat flakes & oat grits, wheat bran & wheat flakes, coarsely ground rye and roasted barley malt, baked on stone.






5001857

5001857

**ARTISAN TWIST WHITE**

350 g — ± 52 cm  
 15 PCS C/S — 32 C/S PAL  
 DEFROST 22°C · 15'  
 BAKING 180°C · 11-13'  
**PART BAKED**



Impressive, artisan baguette from wheat flour and a touch of liquid rye sourdough. The longer proofing and resting times result in a real craft product with open crumb structure and the authentic taste of yesteryear. Twisted by hand and baked on stone.



5001858

**ARTISAN TWIST MULTIGRAIN**

400 g — ± 52 cm  
 15 PCS C/S — 32 C/S PAL  
 DEFROST 22°C · 15'  
 BAKING 180°C · 11-13'  
**PART BAKED**



Impressive, artisan multigrain baguette from wheat flour with barley malt and a touch of liquid rye sourdough. Enriched and decorated with linseeds, sesame seeds, sunflower kernels and oat flakes. The longer proofing and resting times result in a real craft product with open crumb structure and the authentic taste of yesteryear. Twisted by hand and baked on stone.



**“I do like a little  
 bit of butter to  
 my bread.”**

ALAN ALEXANDER MILNE

**BAGUETTES****CLASSIC BAGUETTES****2104369****PREMIUM PLUS BAGUETTE 250**

250 g — 57 cm

30 PCS C/S — 24 C/S PAL

DEFROST 22°C · 15'

BAKING 180°C · 14-16'

**PART BAKED**

A versatile baguette, made from only natural ingredients: wheat flour, water, yeast and salt.

**2104408****PREMIUM PLUS BAGUETTE  
PAYSANNE 250**

250 g — 57 cm

24 PCS C/S — 36 C/S PAL

DEFROST 22°C · 15'

BAKING 180°C · 14-16'

**PART BAKED**

A versatile baguette made from only natural ingredients: wheat flour, partly whole wheat meal, water, yeast and salt.

**2104381****PREMIUM PLUS BAGUETTE  
MULTICÉRÉALES 250**

250 g — 57 cm

24 PCS C/S — 36 C/S PAL

DEFROST 22°C · 15'

BAKING 180°C · 14-16'

**PART BAKED**

A multigrain baguette from wheat flour and roasted malt, enriched and decorated with oat flakes, sunflower seeds, sesame seeds, linseed and wheat bran.

**2104367****PREMIUM PLUS  
PARISIENNE 440**

440 g — 57 cm

14 PCS C/S — 36 C/S PAL

DEFROST 22°C · 15'

BAKING 180°C · 17-19'

**PART BAKED**

A versatile baguette with a wider base, made from only natural ingredients: wheat flour, water, yeast and salt.



# LOAVES

PANESCO  
FOOD.COM

5000922

## ORGANIC PAVÉ AU LEVAIN 450

450 g

15 PCS C/S — 40 C/S PAL

BAKING 210°C · 14-16'

**PART BAKED**

Organic bread made with wheat and rye flour and a traditional 'culture ancienne' sourdough. Made from 100% natural ingredients, free from additives.



5000921

## ORGANIC BOULOT MULTIGRAIN 450

450 g

12 PCS C/S — 40 C/S PAL

BAKING 210°C · 14-16'

**PART BAKED**

Organic bread made of wheat and rye flour, enriched with organic sunflower seeds, organic sesame seeds, organic linseed and organic poppy seeds. Made from 100% natural ingredients, free from additives.



LOAVES MADE  
WITH LOVE

PANESCO.COM

5001058

## ORGANIC PAVÉ BÛCHERON 500

500 g

14 PCS C/S — 40 C/S PAL

BAKING 210°C · 14-16'

**PART BAKED**

An organic, typical country style bread baked on stone and a cross incision on top. Enriched with a touch of roasted malt and flour dusted.



# LOAVES

5001281

## FARMERS BREAD DARK 500

500 g

12 PCS C/S — 36 C/S PAL

BAKING 210°C · 14-16'

**PART BAKED**

Rustic, round, dark multigrain loaf from wheat flour and rye flour, enriched with oat and rye grains, linseed, pumpkin seeds, sesame seeds and malted oats & malted barley, flour dusted.



5001281

2104400

## SOURDOUGH BOULOT WHITE

550 g

11 PCS C/S — 36 C/S PAL

BAKING 210°C · 14-16'

**PART BAKED**

Rustic, white country bread from wheat flour and rye with rye sourdough as a starter, hand folded, flour dusted and baked on stone. A unique, slow mixing process and longer resting times guarantee a better hydration of the dough. Resulting in bread with an open structure, a mild sourdough taste and a longer freshness.



2104401

## SOURDOUGH BOULOT MULTIGRAIN

600 g

11 PCS C/S — 36 C/S PAL

BAKING 210°C · 14-16'

**PART BAKED**

Rustic, malted multigrain loaf from wheat, rye and rye sourdough as a starter, enriched with sesame seeds, sunflower seeds and linseed, hand folded and baked on stone. A unique, slow mixing process and longer resting times guarantee a better hydration of the dough. Resulting in bread with an open structure, a mild sourdough taste and a longer freshness.





“If bread feeds  
the body, stories  
nourish te soul.”

ALEX MORRITT

5000689

### SPELT BREAD 600

600 g  
15 PCS C/S — 36 C/S PAL  
BAKING 210°C · 14-16’  
**PART BAKED**

Extremely delicious and rustic spelt wholemeal sourdough loaf with a nice thick cracked crust.



5001282

### FARMERS BREAD WHITE 600

600 g  
12 PCS C/S — 36 C/S PAL  
BAKING 210°C · 14-16’  
**PART BAKED**

Rustic, medium size sourdough loaf with a thin, crispy crust and a light airy crumb, made according to an old recipe from the Ardennes with wheat flour and a little rye flour, flour dusted.

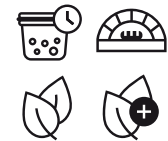


5000688

### MILLER LOAF 600

600 g  
10 PCS C/S — 36 C/S PAL  
BAKING 210°C · 9-11’  
**PART BAKED**

Enriched, dark, medium size sourdough loaf from wheat flour, rye flour and malt, with a thin crispy crust and a light airy crumb, decorated with sunflower seeds, wheat brans, sesame seeds, linseed and oat grits.



# LOAVES

**5001383**

## FIBER RICH BOULOT DARK

830 g

6 PCS C/S — 40 C/S PAL

BAKING 210°C · 9-11'

**PART BAKED**

Fiber rich loaf from wheat flour & roasted barley malt and a mix of pumpkin seeds, rye, sunflower seeds, millet (sorghum) and oats. Flour dusted.



**5001176**

## WHITE BLOOMER FB 800

800 g

6 PCS C/S — 40 C/S PAL

BAKING 200°C · Less than 3'

**FULLY BAKED**

Traditional white bloomer loaf with nice diagonal incisions, crispy crust and smooth texture.



**5001447**

## LARGE SOURDOUGH BOULOT MULTIGRAIN

900 g

9 PCS C/S — 40 C/S PAL

BAKING 210°C · 14-16'

**PART BAKED**

Large, rustic, malted multigrain loaf from wheat, rye and rye sourdough as a starter, enriched with sesame seeds, sunflower seeds and linseed, hand folded and baked on stone. A unique, slow mixing process and longer resting times guarantee a better hydration of the dough. Resulting in bread with an open structure, a mild sourdough taste and a longer freshness.



**5000536**

**5000896**





### 5001440 RUSTIC SOURDOUGH LOAF WHITE

1100 g — ± 41 cm  
6 PCS C/S — 32 C/S PAL  
BAKING 210°C · 19-21'  
**PART BAKED**



Traditional French wheat bread with sourdough and a little rye, baked on stone. Made from 100% natural ingredients, free from additives.



### 5001442 RUSTIC SOURDOUGH LOAF MULTIGRAIN

1100 g — ± 41 cm  
6 PCS C/S — 32 C/S PAL  
BAKING 210°C · 19-21'  
**PART BAKED**



Traditional French multigrain [malted] wheat bread with sourdough, rye and roasted malted barley flour, enriched with dark flax seeds and millet, baked on stone.



### 5000536 PAIN POLKA 1100

1100 g — ± 48 cm  
8 PCS C/S — 24 C/S PAL  
BAKING 210°C · 19-21'  
**PART BAKED**



Very traditional loaf with a thin but crispy crust and moist crumb with large air bubbles, baked on stone, flour dusted and cross-hatch incisions.



### 5000896 PAIN POLKA MULTICÉRÉALES 1100

1100 g — ± 49 cm  
8 PCS C/S — 24 C/S PAL  
BAKING 210°C · 19-21'  
**PART BAKED**



Very traditional loaf with a thin but crispy crust and moist crumb with large air bubbles, enriched with 8 different flours, grains or seeds. Baked on stone, flour dusted and cross-hatch incisions.



# LOAVES

**5001602**

## PAVÉ FERMIER

1100 g

6 PCS C/S — 40 C/S PAL

BAKING 210°C · 19-21'

**PART BAKED**



Artisanal, white wheat sourdough loaf from natural leaven, made according to the tradition with a maturation time of over 48 hours of processing. Resulting in a resilient, semi open and moist crumb with a flavourful thin crust. Flour dusted and baked on stone.



**5001602**

**5001603**

## PAVÉ MEUNIER

1100 g

6 PCS C/S — 40 C/S PAL

BAKING 210°C · 19-21'

**PART BAKED**



Artisanal, dark multigrain sourdough loaf from wheat, wheat wholemeal and rye flour, with in a liquid natural leaven soaked grains (rye, sesame, sunflower, poppy seeds & brown and yellow linseed) and a decoration of sesame seeds and millet grits. Baked on stone.



**EQUAL  
SLICES WITH  
AN INCOMPARABLE  
TASTE**

PANESCO.COM



### 2104372 PAVÉ GARDE CHASSE 1900

1900 g  
4 PCS C/S — 36 C/S PAL  
BAKING 210°C · 19-21'  
**PART BAKED**

A country style wheat bread made with wheat sourdough which enhances the taste of the moist crumb and thick crust. Flour dusted and baked on stone.



### 2104366 PAVÉ GARDE FORESTIER 1900

1900 g  
4 PCS C/S — 36 C/S PAL  
BAKING 210°C · 19-21'  
**PART BAKED**

A country style bread made from wheat, rye and toasted malt flour and enriched with soy, sunflower and sesame seeds. Flour dusted and baked on stone.



5001602  
5001604

5001603

2104372  
2104366

### 5001604 PAVÉ GARDE MESSIER 1900

1900 g  
4 PCS C/S — 40 C/S PAL  
BAKING 210°C · 19-21'  
**PART BAKED**

Artisanal, brown multigrain sourdough loaf from wheat and wheat wholemeal, with a liquid natural leaven from wheat and rye flour, enriched with roasted sesame, pumpkin & linseed. Decorated with linseed and sesame seeds and baked on stone.



## SLICED TOAST BREADS

**5001776**

### GLUTEN-FREE BREAD SLICES MIX

110 g

2 x 12 x 5 PCS C/S — 112 C/S PAL

DEFROST 22°C · 30'

#### THAW & SERVE

A box composed of 24 flow packs: 12 flow packs with each 5 slices of light gluten-free & lactose-free bread from rice flour and millet malt and 12 flow packs with each 5 slices of gluten-free & lactose-free multiseed bread, enriched with sunflower seeds and linseed. Each flow pack is printed with a gluten-free and lactose-free label.



**5000779**

### TRAMEZZINO RYE

1000 g — 10 slices / 45 cm

6 PCS C/S — 48 C/S PAL

DEFROST 22°C · 30'

#### THAW & SERVE

Horizontally sliced wheat bread with rye flour, without crust; sliced in 10 slices of 45 x 10 x 0,85 cm. Ideal for sandwiches, canapés and toasts.



**5000484**

### TRAMEZZINO

1000 g — 10 slices / 45 cm

6 PCS C/S — 48 C/S PAL

DEFROST 22°C · 30'

#### THAW & SERVE

Horizontally sliced white sandwich loaf, without crust; sliced in 10 slices of 45 x 10 x 0,85 cm. Ideal for sandwiches, canapés and toasts.



**5000963**

### TRAMEZZINO POMODORE

1000 g — 10 slices / 45 cm

6 PCS C/S — 48 C/S PAL

DEFROST 22°C · 30'

#### THAW & SERVE

Horizontally sliced wheat bread enriched with crushed sundried tomatoes and oregano, without crust; sliced in 10 slices of 45 x 10 x 0,85 cm. Ideal for sandwiches, canapés and toasts.




**5001008****SANDWICH BREAD WHITE 800**

800 g — 18 + 2 slices

10 x 1 PCS C/S — 48 C/S PAL

DEFROST 22°C · 60'

**THAW & SERVE**

Perfect square, sliced white wheat loaf; sliced in 18 slices of 12 x 12 x 1,2 cm (+ 2 crusts). Ideal for sandwiches and toasts.

**5001009****SANDWICH BREAD MALTED 800**

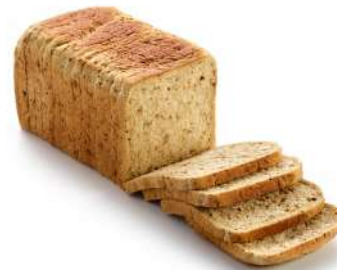
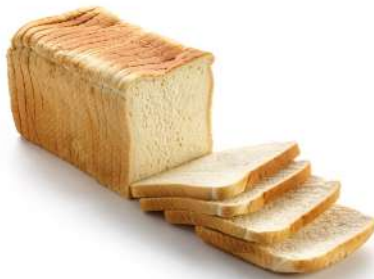
800 g — 18 + 2 slices

10 x 1 PCS C/S — 48 C/S PAL

DEFROST 22°C · 60'

**THAW & SERVE**

Perfect square, sliced wheat loaf with malted wheat flakes, wheat bran and malted wheat & barley flour; sliced in 18 slices of 12 x 12 x 1,2 cm (+ 2 crusts). Ideal for sandwiches and toasts.

**5001609****SOURDOUGH LOAF WHITE PRE-SLICED**

1000 g — 21-22 + 2 slices

5 x 1 PCS C/S — 48 C/S PAL

DEFROST 4°C · 60' in baking bag

BAKING 170°C · 6-8' in baking bag

**FULLY BAKED**

Bake fresh, pre-sliced white wheat loaf with sourdough from wheat and rye; 21-22 usable slices of 17mm thick with a soft and tender crumb and a crispy crust with more flavour and aroma. Each bread comes in a baking bag, ready to bake. Ideal for your country styled sandwiches, paninis and toasts.

**5001608****SOURDOUGH LOAF MULTIGRAIN PRE-SLICED**

1000 g — 21-22 + 2 slices

5 x 1 PCS C/S — 48 C/S PAL

DEFROST 4°C · 60' in baking bag

BAKING 170°C · 6-8' in baking bag

**FULLY BAKED**

Bake fresh, pre-sliced multigrain loaf with sourdough from wheat and rye; 21-22 usable slices of 17mm thick with a soft and tender crumb and a crispy crust with more flavour and aroma. Each bread comes in a baking bag, ready to bake. Ideal for your country styled sandwiches, paninis and toasts.





# SAVOURY

124 APPETIZERS

127 STARTERS

130 SAVOURY SNACKS



TREAT YOUR DRINK  
**TYD**



## TREAT YOUR DRINK: THAT LITTLE EXTRA THAT MAKES ALL THE DIFFERENCE

Offering your customers a pleasant moment together or a great evening is your single most important goal as a chef. And often this comes down to details, like an original extra treat. A surprising bite served with drinks, or a special appetizer before the meal, can really round off your guests' dining experience.

PANESCO's savoury bites were developed to add value to your customers' experience without taking too much of your time. Our savoury treats, filled to the brim, are ready to serve in under 5 minutes. And if you wish, you can give them your own personal finishing touch. The perfect accompaniment to a drink or a dish that people will love.





TREAT YOUR DRINK  
**TYD**  
DRINK

A wide range with suggestions for:

FINGER FOOD  
SHARING PLATE  
APPETIZER  
HIGH WINE  
FIRST COURSE  
RECEPTION





# APPETIZERS

**5001495**

## MINI SAVOURY MUFFIN TOMATO

30 g

2 x 25 PCS C/S — 168 C/S PAL

DEFROST 22°C · 60'

### THAW & SERVE

Mini savoury tulip muffin with tomato, decorated with cherry tomatoes.



**5001302**

## MINI PITTA BEEF CURRY

20 g

4 x 16 PCS C/S — 160 C/S PAL

MICROWAVE 900 W · 60 sec

### SERVE HOT

An original mini pitta roll filled with tender marinated and roasted beef strips, spiced with a curry mix from Madras.



**5001496**

## MINI SAVOURY MUFFIN SPINACH

30 g

2 x 25 PCS C/S — 168 C/S PAL

DEFROST 22°C · 60'


### THAW & SERVE

Mini savoury tulip muffin with spinach, decorated with chopped zucchini.



**5001495**




  
**“The decline of  
the aperitif may  
well be one of the  
most depressing  
phenomena of  
our time.”**

LUIS BUNUEL

**5001305**

### MINI BRUSCHETTA MIX

38 g

8 x [3 x 3] PCS C/S — 104 C/S PAL

DEFROST 22°C · 15'

BAKING 180°C · 4-6'

**SERVE HOT**

Variety of authentic bruschetta's, crispy baguette slices, rubbed with oil, garlic & tomato and topped with three different tasteful toppings: 'Spinaci' with cheese, spinach and diced tomatoes; 'Salami' with cheese, salami and diced bell pepper; 'Pomodori' with cheese and diced tomatoes.



**5001306**

### MINI BEEF BURGER

30 g

4 x 24 PCS C/S — 104 C/S PAL

BAKING 160°C · 4-6'

or MICROWAVE 750 W · 90 sec

**SERVE HOT**

Mini hamburger from fried minced beef with tomato cubes, onion, ketchup & mustard on a soft bun.



**5001307**

### MINI PIZZETTA APÉRO

30 g

30 x 4 PCS C/S — 104 C/S PAL

DEFROST 22°C · 15'

BAKING 220°C · 7-8'

**SERVE HOT**

Bite size mini pizza snack from pizza dough topped with tomato sauce, mozzarella, Emmental cheese and basil.



# APPETIZERS

**5001867**

## MINI PIZZA FAGOTTINI MIX

± 30 g

± 70 PCS C/S - 3 X 700 g PCS C/S — 168 C/S PAL

DEFROST 22°C · 15'

BAKING 180°C · 6-8'

**SERVE HOT**

Assorted box of original, handmade mini pizza tulips in three different flavours: rucola pesto with tomato, fontina cheese and bacon, pepperoni salami and mozzarella.



**5001680**

## MINI PIZZA CUP MIX

± 28 g

± 75 PCS C/S - 3 X 700 g PCS C/S — 168 C/S PAL

DEFROST 22°C · 15'

BAKING 180°C · 6-8'

**SERVE HOT**

Assortment of mini cups from a traditional pizza dough, richly filled with mozzarella in 3 different flavours: aubergine-parmigiana, spinach-bechamel, tomato-mozzarella.



**5001770**

## MINI SAVOURY CUP MIX

20 g

3 x 40 PCS C/S — 120 C/S PAL

BAKING 180°C · 8-10'

**SERVE HOT**

Assortment of mini shortcrust cups in 3 different shapes and fillings: 40 round 'quiche lorraine' cups, 40 triangle cups with tomato-basil sauce and mozzarella, 40 square cups with Emmental, Beaufort and Cantal cheese.



**5000849**

## MINI TARTELETTE APÉRO MIX

18 g

5 x (5 x 5) PCS C/S — 144 C/S PAL

BAKING 180°C · 12-15'

**SERVE HOT**

Assortment of mini savoury pastry snacks consisting out of a delicious filling in a shortcrust cup in 5 different flavours: 5 salmon-dill, 5 cauliflower-broccoli, 5 tomato-goat cheese-basil, 5 tartiflette, 5 mushroom-garlic-parsley.



# STARTERS

PANESCO  
FOOD.COM

5001280

## WHITE 4-TO-SHARE WITH GARLIC

150 g

12 PCS C/S — 120 C/S PAL

DEFROST 22°C · 15'

BAKING 200°C · 8-10'

**PART BAKED**

Four-leaf clover shaped tear & share garlic bread made of 4 mini wheat rolls, baked together in a tray, topped and filled with garlic & herbs de Provence.



5001682

## QUICHE LORRAINE SQUARE

200 g

18 PCS C/S — 126 C/S PAL

BAKING 170°C · 40-44'

**SERVE HOT**

Savoury puff pastry tart in an original square form filled with a delicious batter of eggs, cream, bacon and Emmental cheese.



5001683

## QUICHE SPINACH GOAT CHEESE SQUARE

200 g

18 PCS C/S — 126 C/S PAL

BAKING 170°C · 40-44'

**SERVE HOT**

Savoury puff pastry tart in an original square form filled with a delicious batter of eggs, cream, spinach and goat cheese.



“The appetite  
is sharpened by  
the first bite.”

JOSÉ RIZAL



# *Piece of Break*

HANDHELD SAVOURY SNACKS



## ON DEMAND

More and more people are eating at increasingly irregular times. Especially during the week, everything tends to be 'on demand' and at short notice. Many young urban people are trading in their three set meals a day for several smaller snack breaks, whenever and wherever they have a minute to spare.

## ON SHORT NOTICE

These changing eating habits create new opportunities. Throughout the day, there is an increased demand for snacks, and you can provide the perfect response. The PANESCO 'Piece of Break' product range consists entirely of trendy, tasty and savoury snacks or meal supplements.

## ANYTIME, ANYWHERE

Preparing a product from the Piece of Break range is really a piece of cake. Just pop it in the oven and serve: talk about user-friendly! It takes very little time and resources, while you will be delighted with the sales they generate.

Win the hearts of your clients with handheld savoury snack that people will love. Anytime, anywhere!



## SAVOURY SNACKS

**2504283**

### BELGIAN SAUSAGE ROLL

169 g

50 PCS C/S — 80 C/S PAL

DEFROST 22°C · 30'

BAKING 170°C · 30-32'

**SERVE HOT**

High quality puff pastry roll filled with a mixed meat sausage of chicken and pork.



**5000023**

### DUTCH CHEESE LATTICE

130 g

60 PCS C/S — 80 C/S PAL

DEFROST 22°C · 30'

BAKING 170°C · 30-32'

**SERVE HOT**

Puff Pastry filled with cheese soufflé and decorated with grated cheese.



**5001508**

### MINCED MEAT ROLL

130 g

60 PCS C/S — 80 C/S PAL

DEFROST 22°C · 30'

BAKING 170°C · 30-32'

**SERVE HOT**

Puff Pastry with spicy minced pork and beef.



**“I won't be  
impressed with  
technology until  
I can download  
snacks.”**

UNKNOWN AUTHOR


**5000556****FEUILLETÉ FLORENTINE**

125 g

50 PCS C/S — 60 C/S PAL

DEFROST 22°C · 30'

BAKING 170°C · 20-22'

**SERVE HOT**

Puff pastry snack with spinach and Greek goat cheese, decorated with shredded cheese.

**5000031****FEUILLETÉ HAM CHEESE**

130 g

60 PCS C/S — 80 C/S PAL

DEFROST 22°C · 30'

BAKING 170°C · 30-32'

**SERVE HOT**

Puff pastry snack with a cheese sauce and dices of cooked ham.

**5001649****5001649****CROISSANT HAM CHEESE FILLING**

100 g

2 x 30 PCS C/S — 56 C/S PAL

DEFROST 22°C · 30'

BAKING 170°C · 20-22'

**SERVE HOT**

Voluminous, nice layered butter croissant with a filling of Gouda cheese and cooked ham dices, topped with crispy Gouda cheese.



## SAVOURY SNACKS

**5001684**

### OVAL PIZZETTA MULTIGRAIN VEGETABLES

135 g

24 PCS C/S — 96 C/S PAL

BAKING 200°C · 8-10'

**SERVE HOT**

Single portion, oval shaped multigrain pizza spread with a delicious tomato sauce, topped with white cheese cubes, mushrooms, peppers and sliced olives.



**5001686**

### OVAL PIZZETTA SALAMI ARRABIATA

135 g

24 PCS C/S — 96 C/S PAL

BAKING 200°C · 8-10'

**SERVE HOT**

Single portion, oval shaped pizza spread with spicy tomato sauce (flavoured with garlic, oregano and chili pepper), topped with salami slices, mushrooms and grated cheese.



**5001783**

### OVAL PIZZETTA HAM HAWAII

150 g

24 PCS C/S — 96 C/S PAL

BAKING 200°C · 8-10'

**SERVE HOT**

Single portion, oval shaped pizza spread with delicious tomato sauce, topped with pineapple, ham cubes and grated cheese.



**5001373**

### FILLED PANINI CHICKEN CHEESE

235 g

14 x 1 PCS C/S — 96 C/S PAL

DEFROST 4°C · 360'

BAKING 200°C · 4-6'

or GRILL 220°C · 3-5'

**SERVE HOT**

Paprika dusted panini with chicken, cheese & tomato sauce.




**5000867****PANIZZA VENEZIA**

150 g

8 x 4 PCS C/S — 84 C/S PAL

DEFROST 22°C · 60'

BAKING 220°C · 8-10'

**SERVE HOT**

A traditional, canoe-shaped pizza base, filled with tomato passata and mozzarella.

**5001765****CESTINO HAM MOZZARELLA**

120 g

25 PCS C/S — 104 C/S PAL

DEFROST 22°C · 60'

BAKING 200°C · 7-9'

**SERVE HOT**

Authentic pizza snack with a rich filling of cooked ham, mozzarella and stacciatella cheese on a traditional pizza dough, folded by hand into a basket.

**5001467****FILLED FOCACCIA MEDITERRANEA**

200 g

14 x 1 PCS C/S — 96 C/S PAL

DEFROST 4°C · 3-60'

BAKING 200°C · 4-6'

or GRILL 220°C · 3-5'

**SERVE HOT**

Focaccia with herbs, mozzarella, basil pesto & semi-dried tomatoes.

**5001764****CESTINO VEGGIE MOZZARELLA**

120 g

25 PCS C/S — 104 C/S PAL

DEFROST 22°C · 60'

BAKING 200°C · 7-9'

**SERVE HOT**

Authentic pizza snack with a rich filling of grilled vegetables (bell pepper, aubergine, courgette and red onion) and mozzarella on a traditional pizza dough, folded by hand into a basket.



# ALPHABETICAL LIST OF PRODUCTS — ALLERGENS

LEGENDA ALLERGENS p142



## A

28	<b>5000113</b>	ALMOND COOKIE WITH BUTTER	.		.		.	.	.										
43	<b>5001369</b>	APPLE TART MAISON	.		.		.	.	.										
43	<b>5000697</b>	APPLE TART NORMANDE	.		.		.	.	.										
21	<b>5000901</b>	APPLE TURNOVER	.		.		.	.	.										
67	<b>5001854</b>	ARTISAN DEMI TWIST DIAVOLINO	.		.		.	.	.										
100	<b>5001855</b>	ARTISAN DEMI TWIST MULTIGRAIN	.		.		.	.	.									.	
67	<b>5001856</b>	ARTISAN DEMI TWIST ONION	.		.		.	.	.										
100	<b>5001853</b>	ARTISAN DEMI TWIST WHITE	.		.		.	.	.										
107	<b>5001858</b>	ARTISAN TWIST MULTIGRAIN	.		.		.	.	.									.	
107	<b>5001857</b>	ARTISAN TWIST WHITE	.		.		.	.	.										

## B

92	<b>5001766</b>	BAGEL	.		.		.	.	.										
92	<b>5000563</b>	BAGEL 85	.		.		.	.	.										
92	<b>5001769</b>	BAGEL EVERYTHING	.		.		.	.	.									.	
93	<b>5001768</b>	BAGEL MULTIGRAIN	.		.		.	.	.									.	
92	<b>5001767</b>	BAGEL SESAME POPPY	.		.		.	.	.									.	
106	<b>5001146</b>	BAGUETTE À L' ANCIENNE 280	.		.		.	.	.									.	
106	<b>5001145</b>	BAGUETTE MULTICÉRÉALES À L' ANCIENNE 280	.		.		.	.	.									.	
104	<b>5001277</b>	BARRA BASTON 375	.		.		.	.	.										
96	<b>5001483</b>	BARRA BASTON MEDIA 155	.		.		.	.	.										
106	<b>5001276</b>	BARRA CAMPESINA 270	.		.		.	.	.										
106	<b>5000106</b>	BARRA GALLEGA 260	.		.		.	.	.										
98	<b>5000602</b>	BARRA GALLEGA MEDIA 125	.		.		.	.	.										
98	<b>5000787</b>	BARRA GALLEGA MEDIA PAYSAN 125	.		.		.	.	.										
98	<b>5001117</b>	BARRA RÚSTICA 100	.		.		.	.	.										
98	<b>5001257</b>	BARRA RÚSTICA MULTICÉRÉALES 100	.		.		.	.	.									.	
45	<b>5000845</b>	BAVAROIS CHOCOLATE ALMOND MILK	.		.		.	.	.	.									
45	<b>5001668</b>	BAVAROIS FRUIT SLICE WITH RASPBERRIES	.		.		.	.	.	.									
46	<b>5001296</b>	BAVAROIS MOKA CHOCOLAT	.		.		.	.	.	.									
45	<b>5000844</b>	BAVAROIS RASPBERRY LEMON	.		.		.	.	.	.									
31	<b>5001588</b>	BELGIAN APPLE RING CAKE	.		.		.	.	.	.									
31	<b>5001589</b>	BELGIAN CHOCOLATE RING CAKE	.		.		.	.	.	.									
130	<b>2504283</b>	BELGIAN SAUSAGE ROLL	.		.		.	.	.	.									
33	<b>5000105</b>	BELGIAN SUGAR WAFFLE	.		.		.	.	.	.									
29	<b>5001775</b>	BLACK & WHITE COOKIE	.		.		.	.	.	.									
39	<b>5001846</b>	BLUEBERRY RED VELVET CAKE	.		.		.	.	.	.									
96	<b>2104370</b>	BOCATA 140	.		.		.	.	.	.									
68	<b>5000798</b>	BOCATINO ROMBO 30	.		.		.	.	.	.									
78	<b>5000617</b>	BOWL BREAD	.		.		.	.	.	.								.	
84	<b>2104357</b>	BRIOCHE BUN 85	.		.		.	.	.	.									



## ALPHABETICAL LIST OF PRODUCTS — ALLERGENS

### C



17	<b>5001674</b>	CROISSANT DOUBLE COLOUR RASPBERRY FILLED	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.
131	<b>5001649</b>	CROISSANT HAM CHEESE FILLING	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.
40	<b>5000640</b>	CROSTATA AL LIMONE	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.
86	<b>5001800</b>	CRYSTAL ROLL BEER PRE-SLICED	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.
86	<b>5001802</b>	CRYSTAL ROLL MULTIGRAIN PRE-SLICED	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.
86	<b>5001801</b>	CRYSTAL ROLL RUSTIC PRE-SLICED	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.

### D

23	<b>5000732</b>	DANISH CUSTARD CROWN	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.
23	<b>5001472</b>	DANISH MIX	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.
103	<b>2104389</b>	DEMI BAGUETTE FB 120	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.
28	<b>5000575</b>	DOUBLE CHOC CHIP COOKIE	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.
130	<b>5000023</b>	DUTCH CHEESE LATTICE	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.

### F

110	<b>5001281</b>	FARMERS BREAD DARK 500	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.
111	<b>5001282</b>	FARMERS BREAD WHITE 600	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.
43	<b>5000979</b>	FEUILLETÉ AUX POMMES	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.
131	<b>5000556</b>	FEUILLETÉ FLORENTINE	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.
131	<b>5000031</b>	FEUILLETÉ HAM CHEESE	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.
90	<b>2104402</b>	FIBER RICH BAGNAT DARK	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.
90	<b>2104388</b>	FIBER RICH BAGNAT WHITE	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.
90	<b>5001450</b>	FIBER RICH BAGNAT WHOLEGRAIN	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.
112	<b>5001383</b>	FIBER RICH BOULOT DARK	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.
99	<b>5001379</b>	FIBER RICH STONE BAKED DEMI BAGUETTE DARK	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.
133	<b>5001467</b>	FILLED FOCACCIA MEDITERRANEA	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.
132	<b>5001373</b>	FILLED PANINI CHICKEN CHEESE	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.
88	<b>5000791</b>	FLAGUETTE	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.
88	<b>5001149</b>	FLAGUETTE DEMI-LUNE	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.
88	<b>5001088</b>	FLAGUETTE MILLER	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.
88	<b>5000961</b>	FLAGUETTE TOMATO BLACK OLIVE	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.
33	<b>5000709</b>	FLANDERS SWEET PANCAKES	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.
29	<b>5001288</b>	FLAPJACK CHOCOLATE CHIP	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.
29	<b>5001043</b>	FLAPJACK FRUIT	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.
77	<b>5000361</b>	FOCACCIA OLIO FB	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.
77	<b>5000481</b>	FOCACCIA POMODORI	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.
76	<b>5000265</b>	FOCACCIA ROLL FB FINE HERBS PRE-SLICED	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.
77	<b>5000786</b>	FOCACCIA ROSMARINO	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.





## ALPHABETICAL LIST OF PRODUCTS — ALLERGENS

### M



68	<b>2104392</b>	MINI CIABATTA FB MIX	.						.					.					
70	<b>2104379</b>	MINI CLASSIC ROLL 35 MIX	.											.					
14	<b>5000648</b>	MINI CROISSANT AU BEURRE	.	.					.										
14	<b>5001456</b>	MINI CROISSANT AU BEURRE CURVED	.	.					.										
14	<b>5001758</b>	MINI CROISSANT DOUBLE COLOUR CHOCO	.	.					.	.									
14	<b>5001757</b>	MINI CROISSANT DOUBLE COLOUR RASPBERRY	.	.					.	.									
19	<b>5001458</b>	MINI DANISH MARZIPAN TWISTER	.	.					.	.				.					
19	<b>5000929</b>	MINI DANISH MIX	.	.					.	.									
68	<b>2104237</b>	MINI DIAMOND ROLL MIX	.						.					.					
55	<b>5001502</b>	MINI DONUT FANCY MIX	.						.	.	.								
55	<b>2104222</b>	MINI DONUT TRIO MIX	.						.	.	.								
57	<b>5001500</b>	MINI DUTCH PANCAKE BITES	.	.					.										
55	<b>5001664</b>	MINI ÉCLAIR COFFEE CREAM MIX	.	.					.	.									
55	<b>5000110</b>	MINI ÉCLAIR VANILLA CHOCOLATE	.	.					.	.									
18	<b>5001150</b>	MINI FEUILLETÉ AUX FRUITS MIX	.	.					.										
53	<b>5001362</b>	MINI MACARONS DE MALMÉDY	.	.					.	.	.								
53	<b>5001507</b>	MINI MACARONS DE PARIS COFFRET	.	.					.	.	.								
19	<b>5000971</b>	MINI MAPLE PECAN PLAIT	.	.					.	.								.	
52	<b>5001363</b>	MINI MOELLEUX INTENSE	.	.					.	.									
69	<b>5001355</b>	MINI PAGNOTTELLA CLASSICO 35 MIX	.																
67	<b>5001279</b>	MINI PAGNOTTELLA MEDITERRANEA 45 MIX	.																
70	<b>5001266</b>	MINI PAGNOTTELLA PAESANO 45	.																
70	<b>5001265</b>	MINI PAGNOTTELLA RUSTICA 45	.																
18	<b>5000649</b>	MINI PAIN AU CHOCOLAT AU BEURRE	.	.					.	.									
18	<b>5000650</b>	MINI PAIN AUX RAISINS AU BEURRE	.	.					.	.									
52	<b>5001692</b>	MINI PASTEL DE NATA	.	.					.										
124	<b>5001302</b>	MINI PITTA BEEF CURRY	.											.					
126	<b>5001680</b>	MINI PIZZA CUP MIX	.						.										
126	<b>5001867</b>	MINI PIZZA FAGOTTINI MIX	.						.										
125	<b>5001307</b>	MINI PIZZETTA APÉRO	.						.										
64	<b>2104406</b>	MINI PREMIUM BRIOCHE ROLL 22	.						.										
69	<b>5001865</b>	MINI ROSE ROLL 30 MIX	.						.					.					
69	<b>5000550</b>	MINI RUSTIC ROLL 40 MIX	.						.					.					
126	<b>5001770</b>	MINI SAVOURY CUP MIX	.	.					.										
124	<b>5001496</b>	MINI SAVOURY MUFFIN SPINACH	.	.					.	.									
124	<b>5001495</b>	MINI SAVOURY MUFFIN TOMATO	.	.					.	.									
68	<b>5001376</b>	MINI SOFT ROLL 17 MIX	.						.					.				.	
57	<b>5001501</b>	MINI SUGAR WAFFLE TREATS	.	.					.										
126	<b>5000849</b>	MINI TARTELETTE APÉRO MIX	.	.	.				.										
52	<b>5001173</b>	MINI TATIN	.						.										



## ALPHABETICAL LIST OF PRODUCTS — ALLERGENS















### P



79	<b>2104160</b>	PANINI HERBS PRE-GRILLED PRE-SLICED 110	.																	
79	<b>2104364</b>	PANINI PRE-GRILLED 110	.																	
79	<b>2104410</b>	PANINI PRE-GRILLED PRE-SLICED 110	.																	
81	<b>5000898</b>	PANINI SESAME NIGELLA	.																.	
80	<b>2104218</b>	PANINI WHOLEMEAL PRE-GRILLED PRE-SLICED	.																	
133	<b>5000867</b>	PANIZZA VENEZIA	.																	
47	<b>5001573</b>	PARADE OF BELGIAN CHOCOLATE QUENELLES	.	.			.	.	.											
66	<b>2104414</b>	PAVÉ CRANBERRY 450	.																	
114	<b>5001602</b>	PAVÉ FERMIER	.																	
115	<b>2104372</b>	PAVÉ GARDE CHASSE 1900	.																	
115	<b>2104366</b>	PAVÉ GARDE FORESTIER 1900	.					.											.	
115	<b>5001604</b>	PAVÉ GARDE MESSIER 1900	.																.	
114	<b>5001603</b>	PAVÉ MEUNIER	.																.	
97	<b>5000795</b>	PETIT PAIN ARDENNAIS MIX	.					.											.	
74	<b>5000796</b>	PETIT PAIN GALLEGA 60	.																.	
99	<b>5000954</b>	PETIT PAIN RUSTIQUE MULTICÉRÉALES 125	.																.	
99	<b>5001201</b>	PETIT PAIN RUSTIQUE NATURE 125	.																.	
53	<b>5001841</b>	PETITS-FOURS ICONIC	.	.			.	.	.										.	
87	<b>5001375</b>	POLDER BREAD ROLL 100	.																.	
64	<b>2104374</b>	PREMIUM BELGIAN BRIOCHE ROLL	.	.					.										.	
84	<b>5001601</b>	PREMIUM MULTIGRAIN BRIOCHE ROUND 85	.	.					.										.	
108	<b>2104369</b>	PREMIUM PLUS BAGUETTE 250	.																.	
108	<b>2104381</b>	PREMIUM PLUS BAGUETTE MULTICÉRÉALES 250	.																.	
108	<b>2104408</b>	PREMIUM PLUS BAGUETTE PAYSANNE 250	.																.	
102	<b>2104394</b>	PREMIUM PLUS DEMI BAGUETTE 110	.																.	
102	<b>2104362</b>	PREMIUM PLUS DEMI BAGUETTE 125	.																.	
102	<b>2104365</b>	PREMIUM PLUS DEMI BAGUETTE MULTICÉRÉALES 125	.																.	
102	<b>2104396</b>	PREMIUM PLUS DEMI BAGUETTE PAYSANNE 125	.																.	
108	<b>2104367</b>	PREMIUM PLUS PARISIENNE 440	.																.	
101	<b>2104411</b>	PREMIUM PLUS PETIT PAIN 105	.																.	
70	<b>2104398</b>	PREMIUM PLUS PETIT PAIN 35	.																.	
75	<b>2104390</b>	PREMIUM PLUS PETIT PAIN 55	.																.	
101	<b>2104361</b>	PREMIUM PLUS PETIT PAIN 85	.																.	
101	<b>2104391</b>	PREMIUM PLUS PETIT PAIN MULTICÉRÉALES 80	.																.	
75	<b>2104409</b>	PREMIUM PLUS PETIT PAIN PAYSAN 55	.																.	
101	<b>2104375</b>	PREMIUM PLUS PETIT PAIN PAYSAN 85	.																.	
54	<b>5001498</b>	PROFITEROLE CARAMEL	.	.			.	.											.	
54	<b>5001191</b>	PROFITEROLE CHOCOLATE PRALINÉ	.	.			.	.	.	.									.	
54	<b>5000700</b>	PROFITEROLE DAIRY CREAM	.	.			.	.	.										.	



## ALPHABETICAL LIST OF PRODUCTS — ALLERGENS

																
<b>T</b>																
116	<b>5000779</b>	TRAMEZZINO RYE	•													
94	<b>5001142</b>	TRIANGLE MULTIGRAIN	•										•			
94	<b>5001143</b>	TRIANGLE WHITE WITH CORN	•													•
78	<b>5000055</b>	TUNNBRÖD	•													
76	<b>5001883</b>	TUSCAN FLAT BREAD PRE-SLICED	•													
43	<b>5000996</b>	TYROLER APFELSTRUDEL 125	•													
<b>V</b>																
21	<b>5001666</b>	VANILLA CREAM BAR	•						•							
78	<b>5000416</b>	VIKINGBRÖD ROUND	•													
87	<b>5000862</b>	VITAL-JA	•										•			
<b>W</b>																
127	<b>5001280</b>	WHITE 4-TO-SHARE WITH GARLIC	•						•							
112	<b>5001176</b>	WHITE BLOOMER FB 800	•						•							
42	<b>5000933</b>	WHITE CHEESECAKE	•		•				•							

Please note that this list represents the situation on 07/2019. Presence of allergens can vary due to recipe changes. For the latest information about allergens, please consult the technical specifications of the products present on our website [www.panESCO.com](http://www.panESCO.com).



GLUTEN



CRUSTACEANS



EGGS



FISH



PEANUTS



SOYA



MILK



NUTS



CELERY



MUSTARD



SESAME SEEDS

SULPHUR DIOXIDE  
AND SULPHITES

LUPIN



MOLLUSCS

## LEGENDA LABELS



The product is prepared with sourdough.



The products is baked in a stone oven.



This product is 'fiber rich'.



The product is certified 'organic' by an accredited third-party certification body.



The product is suitable for vegetarian food applications.



The product is suitable for vegan food applications.



The product is gluten-free.



The product is lactose-free.

Please note that these labels represent the situation on 07/2019. The conferment of labels can vary due to recipe changes. For the latest information about ingredients, please consult the technical specifications of the product present on our website [www.panesco.com](http://www.panesco.com).

## 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 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 minimise 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.





**NOTES**

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#### **DIRECTIONS FOR USE**

The weights and dimensions per piece 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) Please visit our website [www.panesco.com](http://www.panesco.com) for more product information, most up to date technical files and pictures.

#### **COLOPHON**

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##### **PHOTOGRAPHY**

The products are presented in pictures in a variety of forms, either raw and/or finished and/or variations.



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