

Jungent Foodservice | Balt-Hellin Tallinn workshop

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panesco
keep exploring

Catalogue




*Together,
we are
panesco*



Exploring the world
for *extraordinary*
bakery treasures

Empowering
diversity
& *culinary*
creativity

 La Lorraine
BAKERY GROUP

In a world of sameness, diversity stands out.
And you're here because you're brave enough
to be different.

So, what is it that makes you unique?

Maybe it's how you go against mediocrity with bold
and original recipes. Perhaps you bring to life new
concepts. Or is it how your work sparks inspiration
beyond the taste buds?

*We see you. And we believe that together, we can
make variety in the culinary world shine once
more.*

We search the world for bakery treasures, untold
techniques, and exceptional ingredients. To elevate
your craft. To celebrate culinary uniqueness.

By working together, we bridge cultures and break
free from limitations. Because our courage to explore
will shape the world of tomorrow.

A world where culinary diversity can thrive.



*broad
range*



*sensory
journeys*



*unique
textures*



*authentic
flavours*



*original
recipes*


*bold
concepts*



*unforgettable
experiences*



*remarkable
techniques*



On a mission
to uncover *untold*
secrets of cuisines
from around
the world



An adventurous mindset and a nose for the extraordinary to share local hidden gems with the world:

Authentic global flavours

We shine a light on ingredients and pairings that are truly exciting. They breathe the essence of the original recipes. And we make sure to honour these flavour sources that inspire us.

Textures that can be felt

The difference between good and great is often found in texture. Rarely explored texture combinations bring us out of uniformity. Soft, crispy, crunchy and creamy meet and merge as an ode to the unique character of raw ingredients.

Irresistible in the way they look

We eat with our eyes first. That's why we have a passion for products with expressive looks. From the way they're crafted to their distinct shapes and finishing touches—each recipe is designed to stand out.





Together, we can
make *culinary*
diversity thrive



panesco
keep *exploring*

We are the voice of chefs, food makers and creators like you. Those craving to push boundaries and unleash their true culinary creative power.

Exploring food cultures around the world is our driving force. To pay respect to original recipes and to craft new ones. To bring ideas to life that exceed expectations. To stand out, excite food lovers, and bring back the richness of diversity into today's food scene.

Let's keep exploring.





Stefano Cipollini
Scuola Tessieri, Italy

Meet the Italian chef who believes culinary perfection is achieved in every detail of a recipe. After decades of working in Michelin-awarded restaurants, he now shares his expertise in fine dining with the world. With a passion for **extraordinary creations**, he works as a coordinator and teacher at the renowned Scuola Tessieri.



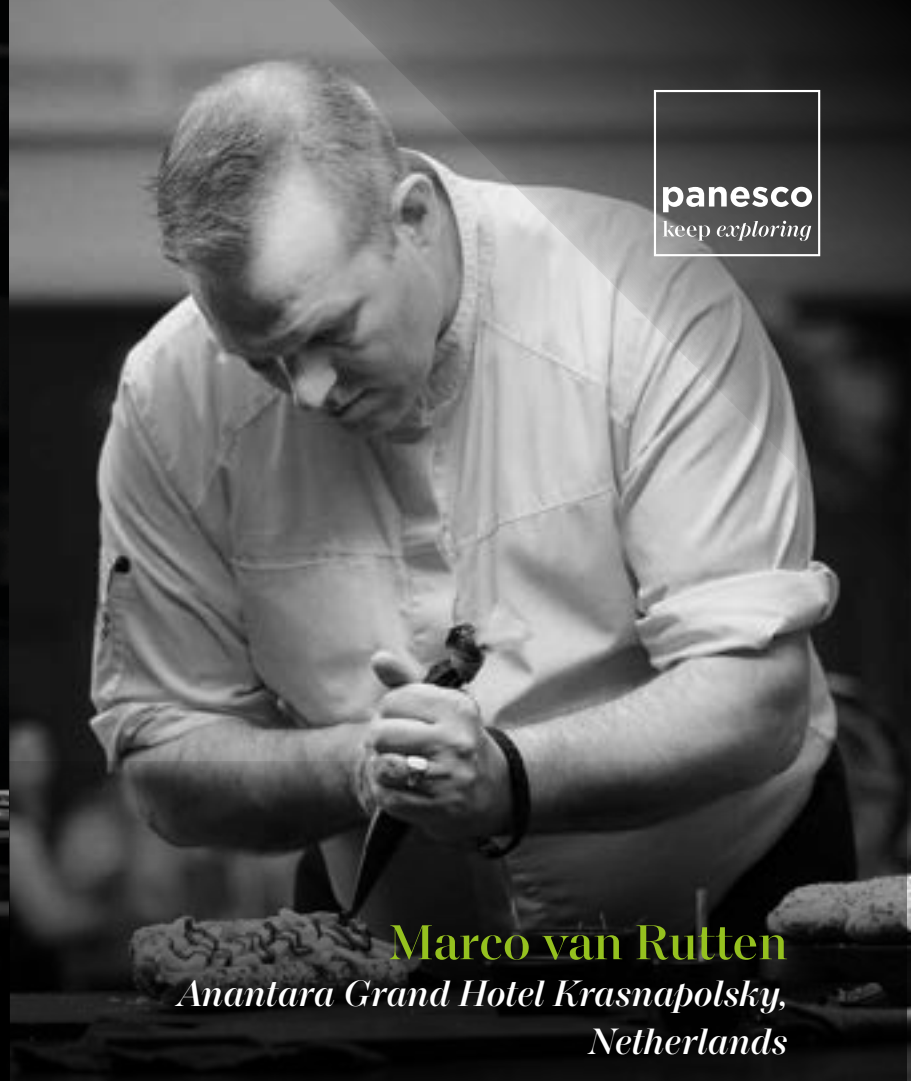
Karen Shu
and/or, Belgium

A chef awarded with a Michelin Guide's Bib Gourmand and who stands for sharing, discovering, and pushing culinary boundaries: Karen is featured for her drive to explore new flavours and pairings. She practices what she preaches in her **100% plant-based** restaurant, which symbolises the exchange between innovative ideas and their contrasts.



Sebath Capela
Maison Lieu de Partage, Belgium

A foodie and passionate young chef whose talent got praised in Gault&Millau as the discovery of the year, Sebath represents culinary open-mindedness. He believes the key to crafting **memorable flavour experiences** is exploring the world for high-quality products and ingredients. Combining his knowledge in classic cuisine with a creative approach, he designs recipes that highlight flavours and textures.



panesco
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Marco van Rutten
*Anantara Grand Hotel Krasnapolsky,
Netherlands*

Currently, the Executive Chef for Amsterdam's Anantara Grand Hotel Krasnapolsky, Marco, stands out as an expert in **luxury hotel catering**. His aim? Surpassing guests' expectations through culinary artistry. He combines his background in classic French cooking techniques with modern influences to design beautiful and refined recipes.

new

A journey through ancient *Italian* *baking traditions*

Take your customers on a culinary adventure in each bite of our Schiacciatas. Infused with the soul of their Mediterranean birthplace, our Italian flatbreads are made with the highest quality extra virgin olive oil and sea salt—the essence of flavour in the traditional Italian biga dough.

Delicately crafted, the Schiacciata Farcita Pesto is topped with soft mozzarella, while the Schiacciata Lingua Multigrain is bursting with cereals and seeds. With them, we continue to bring new flavours to these authentic Italian delicacies.

Explore our Schiacciataspage 64



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The quality of these flatbreads allows you to go simple or sophisticated. Whether I serve them as a snack, an appetiser or a plated dish, they always bring authenticity and depth to the plate.

Stefano Cipollini
Scuola Tessieri, Italy

new

Unique charred sweetness, *the taste of Basque country*

Experience the authentic flavour of Basque Country's most iconic dessert. Made in Spain using locally sourced cream cheese and traditional baking methods. This cheesecake features a perfectly caramelised top and a rich, creamy interior. Also pre-cut for extra convenience, offer its distinctive taste—indulgent and unforgettable.

Explore our Basque-style cheesecake page 114.



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**Its caramelised top and
creamy centre represent
indulgence inspired by
the authentic recipe.**

new

An all-American favourite, now with rich cocoa taste

Made for the cravings of today's consumers, the classic American pancakes are getting a delicious new twist—a new indulgent cocoa flavour that adds depth and excitement to a beloved recipe.

But, how to make it even more irresistible? Simple! With homemade-looking pancakes with high egg content for sweet and savoury recipes. Now that's how you steal the spotlight.

From morning sweetness to evening treats, from coffee houses to continental buffets. Stack our rich cocoa pancakes, designed to become your new menu superstar all day long.

Explore our American pancakes cocoa page 127.



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This rich, cocoa
take on the classic
pancake adds a new
layer of indulgence.



panesco
keep exploring

Bread



- 
- 22** Loaves
 - 30** Gluten-free bread
 - 32** Mini rolls up to 45 grams
 - 39** Rolls 46 - 165 grams
 - 52** Demi baguettes
 - 55** Baguettes
 - 60** Italian breads
 - 62** Schiacciata
 - 68** Focaccia
 - 70** Ciabatta
 - 74** Panini
 - 76** Fast Food

Loaves

5001281



Farmers bread dark



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.

500 g · 19,5 cm

12 PCS C/S 36 C/S PAL

PART BAKED

210°C · 14 - 16'



2104414



Pavé cranberry



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

450 g · 16,5 cm

14 PCS C/S 36 C/S PAL

PART BAKED

210°C · 9 - 11'



5001441



Rustic sourdough malt



Rustic-style loaf baked from a blend of flours, with wheat sourdough and yeast. Characterised by an elastic crumb and a delicate flavour.

1100 g · 41 cm

6 PCS C/S 32 C/S PAL

PART BAKED

ROOM TEMP.

210°C · 19 - 21'



5000688



Miller loaf



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.

600 g · 28 cm

10 PCS C/S 36 C/S PAL

PART BAKED

210°C · 9 - 11'



2104309



Pavé garde chasse

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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.



2050 g · 56,5 cm



4 PCS C/S 40 C/S PAL



PART BAKED



ROOM TEMP.



210°C · 19 - 21'



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Loaves

4300358



Bread with sourdough & infused seeds

La Lorraine
Pieczemy z pasją

Rustic wheat and rye bread with rye sourdough, enriched with grains and yeast.

400 g · 36 cm

18 PCS C/S 32 C/S PAL

FULLY BAKED

ROOM TEMP.

200°C · 3 - 4'

Source of fiber



2104606



Durum grain loaf

La Lorraine
Pieczemy z pasją

Artisanal bread made from durum wheat flour, with liquid active wheat sourdough. Thanks to the long maturation time in combination with the characteristics of durum flour, this bread develops its unique, nutty & buttery taste with a creamy yellow crumb and a golden crust, and above all: a longer shelf life after baking.

420 g · 27 cm

15 PCS C/S 28 C/S PAL

PART BAKED

ROOM TEMP.

210°C · 14 - 16 min



2104185



Batard campagne

La Lorraine
Pieczemy z pasją

Artisanal white wheat flour loaf with liquid active wheat sourdough. Thanks to the long maturation time, this loaf develops a typical sweet – almost buttery – flavour and mild aromas. Baked on stone.

450 g · 24 cm

14 PCS C/S 32 C/S PAL

PART BAKED

ROOM TEMP.

210°C · 14 - 16'



4030109



Bread with sourdoughs

La Lorraine
Pieczemy z pasją

Stone-baked wheat and rye bread made from wheat flour, wholemeal graham wheat flour and rye flour, with rye and wheat sourdough and yeast.

450 g · 24 cm

16 PCS C/S 32 C/S PAL

PART BAKED

ROOM TEMP.

210°C · 14 - 16'



4030100



Wheat-rye loaf

La Lorraine
Pieczemy z pasją

Artisanal loaf made from wheat and rye flour, with liquid active wheat sourdough and rye sourdough. Thanks to mixture of sourdoughs in combination with the long maturation time, this loaf has all the characteristics of a typical rye bread with a rather closed crumb structure and a tempered rye acidity flavour. Flour dusted and baked on stone.

 450 g · 24 cm

 14 PCS C/S 28 C/S PAL

 PART BAKED

 ROOM TEMP.

 210°C · 14 - 16'



4030110



Royal sourdough bread with seeds


La Lorraine
Pieczemy z pasją

Stone-baked loaf made from wheat flour, graham wheat flour and rye flour, with wheat and rye sourdough and yeast. Enriched with grains and seeds, it features a crisp crust and a moist crumb.

 450 g · 22,5 cm

 16 PCS C/S 32 C/S PAL

 PART BAKED

 210°C · 14 - 16'



4030156



Mix of breads

La Lorraine
Pieczemy z pasją

Mix of breads: batard campagne, wheat-rye loaf, royal sourdough bread with seeds.

 450 g · 24,5 cm

 15 PCS C/S 32 C/S PAL

 PART BAKED

 ROOM TEMP.

 210°C · 14 - 16'



Loaves

4030097



Bread pave d'antan

La Lorraine
Pieczeni z pasją

Wheat bread with wheat sourdough and rye flour.

450 g · 23 cm

14 PCS C/S 32 C/S PAL

PART BAKED

ROOM TEMP.

210°C · 14 - 16'



4030102



Bread Tourte de Meule

La Lorraine
Pieczeni z pasją

Round stone-baked loaf. Made from wheat flour, graham wheat flour and rye flour, with rye and wheat sourdough and yeast.

450 g · 19 cm

14 PCS C/S 28 C/S PAL

PART BAKED

ROOM TEMP. · 30'

170 - 190°C · 10 - 12'



4030108



Golden sourdough bread

La Lorraine
Pieczeni z pasją

Wheat bread with wheat sourdough and grains.

450 g · 17 cm

14 PCS C/S 32 C/S PAL

PART BAKED

ROOM TEMP.

210°C · 14 - 16'



4030107



Wheat sourdough bread

La Lorraine
Pieczeni z pasją

Wheat loaf with wheat sourdough and yeast.

450 g · 17 cm

14 PCS C/S 32 C/S PAL

PART BAKED

ROOM TEMP.

210°C · 14 - 16'








4030162



Bread with sunflower

La Lorraine
Pieczemy z pasją

Wheat-rye bread with rye sourdough and sunflower seeds.

-  450 g · 17 cm
-  12 PCS C/S 60 C/S PAL
-  PART BAKED
-  ROOM TEMP. · 40 - 120'
-  200°C · 10'








4030161



Rye bread

La Lorraine
Pieczemy z pasją

Rye bread with rye sourdough, wholegrain rye flour.

-  480 g · 17 cm
-  12 PCS C/S 60 C/S PAL
-  PART BAKED
-  ROOM TEMP. · 40 - 120'
-  200°C · 10'



Loaves


4007109



Toast bread

La Lorraine
Pieczony z pasją

Wheat toast bread.

 800 g · 26,5 cm · 21 slices

 6 PCS C/S 48 C/S PAL

 THAW & SERVE

 22°C · 120'




4007110




Toast bread dark

La Lorraine
Pieczony z pasją

Wheat toast bread with rye grains, sunflowers seeds, linseed, wheat bran, sliced.

 800 g · 26,5 cm · 21 slices

 6 PCS C/S 48 C/S PAL

 THAW & SERVE

 22°C · 120'




5000779



Tramezzino wheat-rye

Horizontally sliced wheat bread with rye flour, without crust; sliced in 10 slices of 48 x 10 x 0,85 cm. Ideal for sandwiches, canapés and toasts.

 1000 g · 10 slices · 48 cm

 6 PCS C/S 48 C/S PAL

 THAW & SERVE

 22°C · 30'




5000484



Tramezzino

Horizontally sliced white sandwich loaf, without crust; sliced in 10 slices of 48 x 10 x 0,85 cm. Ideal for sandwiches, canapés and toasts.

 1000 g · 10 slices · 48 cm

 6 PCS C/S 48 C/S PAL

 THAW & SERVE

 22°C · 30'



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Bread



Gluten-free bread

5001776



Gluten-free bread slices mix



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.



110 g



120 PCS C/S 112 C/S PAL



THAW & SERVE



22°C · 30'



5001777



Gluten-free roll multiseed



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



82 g



40 PCS C/S 112 C/S PAL



THAW & SERVE



22°C · 60'



panesco
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Bread

Mini rolls up to 45 grams

5002091



Mini soft rolls mix



Assorted box of 3 different soft rolls: 80 dark multigrain rolls, 80 wheat bran rolls, 80 multigrain rolls decorated with oat flakes, linseed, sesame and sunflower seeds.

17 g · 5 cm

240 PCS C/S 60 C/S PAL

THAW & SERVE

22°C · 30'



2104237



Mini diamond rolls mix



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.

30 g · 11 cm

3 x 45 PCS C/S 40 C/S PAL

PART BAKED

22°C · 15'

180°C · 4 - 6'



4045166 / 4295338



Mix of 3 dark mini rolls hotel premium

La Lorraine
Pieczeni z pasją

3 types of wheat rolls: roll with linseed, sesame and barley malt, roll with sunflower and barley malt, roll with grains and barley malt extract.

30 - 40 g · 9 - 13,5 cm

3 x 35 PCS C/S 36 C/S PAL

FULLY BAKED

ROOM TEMP. · 30'

180°C · 1 - 3'



2104240



Mini dark roll



30 g · 11,5 cm

200 PCS C/S 32 C/S PAL

PART BAKED

22°C · 15'

180°C · 8 - 10'



panesco
keep exploring

Bread



Mini rolls up to 45 grams

4045294



Mini classic rolls

La Lorraine
Pieczony z pasją

- 35 g · 8 cm
- 100 PCS C/S 60 C/S PAL
- PART BAKED
- ROOM TEMP. · 30'
- 210°C · 8'



5001355



Mini pagnottella classico mix

panesco
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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.

- 35 g · 7 cm
- 3 x 35 PCS C/S 64 C/S PAL
- PART BAKED
- 22°C · 15'
- 200°C · 3 - 5'



4045063



Nordic mini mix

La Lorraine
Pieczony z pasją

3 types of wheat rolls: with poppy seeds, sesame, linseed, fully baked.

- 35 g · 8 cm
- 6 x 25 PCS C/S 32 C/S PAL
- FULLY BAKED
- ROOM TEMP. · 30 - 40'
- 190°C · 3'



4045036



Kaiser mini mix

La Lorraine
Pieczony z pasją

- 35 g · 8 cm
- 6 x 25 PCS C/S 32 C/S PAL
- PART BAKED
- ROOM TEMP. · 15'
- 190°C · 8 - 10'





panesco
keep exploring






Mini rolls up to 45 grams

2104434



Mini mix farmer's rolls

La Lorraine
Pieczemy z pasją

-  **40 g · 8 cm**
-  **3 x 25 PCS C/S 64 C/S PAL**
-  **PART BAKED**
-  **ROOM TEMP. · 15'**
-  **180°C · 8 - 10'**








4045302



Mix mini rose rolls

La Lorraine
Pieczemy z pasją

- Mix of three wheat rolls: wholegrain, plain wheat and multigrain.
-  **44 g · 8 cm**
 -  **6 x 25 PCS C/S 28 C/S PAL**
 -  **PART BAKED**
 -  **ROOM TEMP. · 30 - 40'**
 -  **190°C · 7 - 9'**



Mini rolls up to 45 grams

2104028



Mini kaiser roll

La Lorraine
Pieczeni z pasją

- 35 g · 8 cm
- 3 x 50 PCS C/S 28 C/S PAL
- FULLY BAKED
- ROOM TEMP.
- 200°C · 3 - 4'



4045070



Mini kaiser roll

La Lorraine
Pieczeni z pasją

- 35 g · 8 cm
- 6 x 25 PCS C/S 32 C/S PAL
- PART BAKED
- ROOM TEMP. · 30'
- 190°C · 8'



4040316



Petit pain

La Lorraine
Pieczeni z pasją

- 43 g · 10 cm
- 152 PCS C/S 36 C/S PAL
- PART BAKED
- ROOM TEMP. · 30 - 40'
- 180 - 190°C · 5 - 7'



4040315



Graham roll

La Lorraine
Pieczeni z pasją

- 43 g · 10 cm
- 160 PCS C/S 32 C/S PAL
- PART BAKED
- ROOM TEMP. · 30 - 40'
- 180 - 190°C · 5 - 7'





Rolls 46 - 165 grams

4070111



Shell roll with poppyseed

La Lorraine
Pieczony z pasji

Wheat roll with rye flour, topped with poppy seeds.

- 76 g · Ø 11 cm
- 90 PCS C/S 28 C/S PAL
- PART BAKED
- ROOM TEMP. · 30 - 40'
- 190°C · 9 - 11'



4045269



Shell roll rye

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keep exploring

A unique shaped rustic roll from rye & wheat flour, enriched with fermented sprouted rye grains and brown linseed. Flour dusted.

- 72 g · Ø 10,9 cm
- 66 PCS C/S 36 C/S PAL
- PART BAKED
- ROOM TEMP. · 30 - 40'
- 200°C · 7 - 9'

Source of fiber



Rolls 46 - 165 grams

4045265



Roll multiseed

La Lorraine
Pieczony z pasją

89 g · Ø 10,5 cm

53 PCS C/S 36 C/S PAL

PART BAKED

ROOM TEMP. · 15'

180°C · 8 - 10'



4045278



Wheat roll with cranberry and chia

La Lorraine
Pieczony z pasją

90 g · Ø 9,5 cm

60 PCS C/S 36 C/S PAL

PART BAKED

ROOM TEMP. · 30'

195°C · 6 - 8'



4045250



Roll white

La Lorraine
Pieczony z pasją

80 g · Ø 9,5 cm

92 PCS C/S 28 C/S PAL

PART BAKED

ROOM TEMP. · 15'

180°C · 8 - 10'








4045283



Rye Roll

La Lorraine
Pieczony z paszy

-  90 g · 11 cm
-  55 PCS C/S 28 C/S PAL
-  PART BAKED
-  ROOM TEMP. · 30 - 40'
-  200°C · 7 - 9'








4070101 / 4045313



Roll with pumpkin and bran

La Lorraine
Pieczony z paszy

-  75 g
-  55 PCS C/S 40 C/S PAL
-  PART BAKED
-  ROOM TEMP. · 30 - 40'
-  190°C · 7 - 8'








4045304



Roll with sunflower seeds and oats

La Lorraine
Pieczony z paszy

-  83 g · Ø 10,5 cm
-  66 PCS C/S 40 C/S PAL
-  PART BAKED
-  ROOM TEMP. · 30 - 40'
-  200°C · 7 - 9'

Source
of protein
and fiber



Rolls 46 - 165 grams

4070057 / 4295333



Ardennes style roll brown

La Lorraine
Pieczeni z pasją

- 85 g · 16 cm
- 70 PCS C/S 32 C/S PAL
- PART BAKED
- ROOM TEMP. · 30 - 40'
- 190°C · 7 - 8'



4070056 / 4295332



Ardennes style roll white

La Lorraine
Pieczeni z pasją

- 85 g · 16 cm
- 70 PCS C/S 32 C/S PAL
- PART BAKED
- ROOM TEMP. · 30 - 40'
- 190°C · 7 - 8'



4070059 / 4295339



Catalan style roll multicereal

La Lorraine
Pieczeni z pasją

- 85 g · 16 cm
- 70 PCS C/S 32 C/S PAL
- PART BAKED
- ROOM TEMP. · 30 - 40'
- 190°C · 7 - 8'



4070023 / 4297757



Catalan style roll

La Lorraine
Pieczeni z pasją

- 85 g · 16 cm
- 70 PCS C/S 30 C/S PAL
- PART BAKED
- ROOM TEMP. · 30 - 40'
- 190°C · 7 - 8'





Bread


Rolls 46 - 165 grams *Kaiser rolls*

4045241



Kaiser roll

La Lorraine
Pieczony z pasją

 60 g · Ø 10,5 cm

 95 PCS C/S 30 C/S PAL

 PART BAKED

 200°C · 7 - 9'




4045277



Kaiser roll

La Lorraine
Pieczony z pasją

 65 g · Ø 10,5 cm

 105 PCS C/S 32 C/S PAL

 PART BAKED

 ROOM TEMP. · 30 - 40'

 190°C · 9 - 11'



4045182



Wheat kaiser roll

La Lorraine
Pieczony z pasją

 76 g · Ø 11 cm

 102 PCS C/S 28 C/S PAL

 PART BAKED

 ROOM TEMP. · 30 - 40'

 190°C · 9 - 11'




4045026



Kaiser roll sesame

La Lorraine
Pieczony z pasją

 65 g · Ø 10,5 cm

 100 PCS C/S 32 C/S PAL

 PART BAKED

 ROOM TEMP. · 30'

 210°C · 8 - 12'








4045027



Kaiser roll multigrain

La Lorraine
Pieczemy z pasją

-  65 g · Ø 10,5 cm
-  100 PCS C/S 32 C/S PAL
-  PART BAKED
-  ROOM TEMP. · 30'
-  210°C · 8 - 12'



*Classic wheat
Kaiser rolls are
simplicity that
never disappoints.
Perfect for any time
of the day.*

panesco
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Bread

Rolls 46 - 165 grams

4040193



Schnitt roll

La Lorraine
Pieczyemy z pasją

- 73 g · 12 cm
- 88 PCS C/S 32 C/S PAL
- PART BAKED
- ROOM TEMP. · 30 - 40'
- 210°C · 7 - 9'



4040318



Schnitt roll

new

panesco
keep exploring

- 73 g · 12 cm
- 103 PCS C/S 24 C/S PAL
- PART BAKED
- ROOM TEMP. · 20 - 40'
- 195°C · 9 - 13'



4040127



Graham roll

La Lorraine
Pieczyemy z pasją

- 78 g · 12 cm
- 85 PCS C/S 36 C/S PAL
- PART BAKED
- ROOM TEMP. · 30 - 40'
- 210°C · 7 - 9'








Rolls 46 - 165 grams

4045253



Poznańska roll

La Lorraine
Pieczemy z pasją

-  **83 g · Ø 11 cm**
-  **97 PCS C/S 24 C/S PAL**
-  **PART BAKED**
-  **ROOM TEMP. · 30 - 40'**
-  **190°C · 7 - 9'**








4045301



Poznańska whole grain roll

La Lorraine
Pieczemy z pasją

-  **83 g · Ø 11 cm**
-  **75 PCS C/S 28 C/S PAL**
-  **PART BAKED**
-  **ROOM TEMP. · 30 - 40'**
-  **200°C · 7 - 9'**

Source
of protein
and fiber








4045186



Poznańska roll XXL

La Lorraine
Pieczemy z pasją

-  **105 g · Ø 12 cm**
-  **60 PCS C/S 28 C/S PAL**
-  **PART BAKED**
-  **ROOM TEMP. · 30 - 40'**
-  **190°C · 7 - 8'**








Rolls 46 - 165 grams

4055132



Roll with cheese

La Lorraine
Pieczemy z pasją

-  75 g · Ø 10 cm
-  60 PCS C/S 32 C/S PAL
-  PART BAKED
-  ROOM TEMP. · 15 - 30'
-  220°C · 15'








5001149



Flaguette demi-lune

panesco
keep exploring

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

-  100 g
-  48 PCS C/S 36 C/S PAL
-  PART BAKED
-  22°C · 15'
-  180°C · 8 - 10'



panesco
keep exploring



Bread

Rolls 46 - 165 grams *Bagel*

5001766



Bagel

panesco
keep exploring

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

127 g · Ø 11,5 cm

32 PCS C/S 44 C/S PAL

FULLY BAKED

200°C · 3 - 4'



5002125



Crystal bagel multi-seed pre-sliced

panesco
keep exploring

Fiber rich bagel with a thin, crispy crust and a soft, airy crumb. Made from wheat flour and enriched with brown linseeds, crushed wheat kernels, soy, sunflower seeds, sesame seeds, golden linseeds, buckwheat and wheat bran. Pre-sliced.

75 g · Ø 11 cm

4 x 15 PCS C/S 32 C/S PAL

200°C · 3 - 4'

FULLY BAKED

High
in fiber



5001767



Bagel sesame poppy

panesco
keep exploring

Steamed bagel decorated with sesame seeds and poppy seeds.

127 g · Ø 11,5 cm

32 PCS C/S 44 C/S PAL

FULLY BAKED

200°C · 3 - 4'



5000563



Bagel

panesco
keep exploring

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

85 g · Ø 11,5 cm

50 PCS C/S 44 C/S PAL

FULLY BAKED

200°C · 3 - 4'




5001769



Bagel everything

panesco
keep exploring

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

 127 g · Ø 11,5 cm

 32 PCS C/S 44 C/S PAL

 FULLY BAKED

 200°C · 3 - 4'



panesco
keep exploring

Bread

Demi baguettes

4040183



Floured multigrain half baguette

La Lorraine
Pieczony z pasją

- 110 g · 26 cm
- 45 PCS C/S 32 C/S PAL
- FULLY BAKED
- 210°C · 0 - 3'



4040182



Half baguette dusted with flour

La Lorraine
Pieczony z pasją

- 110 g · 26 cm
- 45 PCS C/S 32 C/S PAL
- FULLY BAKED
- 210°C · 0 - 3'



5000954



Petit pain rustique multicéréales

panesco
keep exploring

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



4229820



Korn demi-baguette

La Lorraine
Pieczony z pasją

- 125 g · 27 cm
- 55 PCS C/S 28 C/S PAL
- PART BAKED
- ROOM TEMP. · 20'
- 210°C · 7 - 10'








4040143



Demi baguette

La Lorraine
Pieczony z paszy

-  **125 g · 27 cm**
-  **50 PCS C/S 36 C/S PAL**
-  **FULLY BAKED**
-  **ROOM TEMP. · 20'**
-  **210°C · 0 - 3'**








4040075 / 4220370



Rustic half baguette

La Lorraine
Pieczony z paszy

-  **130 g · 25 cm**
-  **40 PCS C/S 28 C/S PAL**
-  **PART BAKED**
-  **ROOM TEMP. · 30 - 40'**
-  **190°C · 6 - 8'**








4040116



Demi baguette

La Lorraine
Pieczony z paszy

-  **160 g · 28,5 cm**
-  **42 PCS C/S 32 C/S PAL**
-  **FULLY BAKED**
-  **ROOM TEMP. · 30 - 40'**
-  **190°C · 7 - 9'**





Baguettes

4040274



Baguette Spanish style

La Lorraine
Pieczemy z pasją

- 120 g · 20 cm
- 40 PCS C/S 28 C/S PAL
- FULLY BAKED
- 210°C · 0 - 3'



4040153



Baguette Spanish style

La Lorraine
Pieczemy z pasją

- 155 g · 27 cm
- 36 PCS C/S 28 C/S PAL
- PART BAKED
- ROOM TEMP. · 20 - 30'
- 210°C · 8 - 10'



4040186



Dark baguette with grains

La Lorraine
Pieczemy z pasją

- 155 g · 27 cm
- 36 PCS C/S 28 C/S PAL
- PART BAKED
- ROOM TEMP. · 20 - 30'
- 210°C · 8 - 10'



4040154



Spanish style baguette

La Lorraine
Pieczemy z pasją

- 290 g · 42 cm
- 20 PCS C/S 28 C/S PAL
- PART BAKED
- ROOM TEMP. · 20 - 30'
- 210°C · 8 - 10'



Baguettes

5001146



Baguette à l'ancienne



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

- 280 g · 54 cm
- 20 PCS C/S 36 C/S PAL
- PART BAKED
- 22°C · 15'
- 180°C · 11 - 13'



4040130 / 4295454



Twisted baguette



- 380 g · 46,5 cm
- 14 PCS C/S 36 C/S PAL
- FULLY BAKED
- ROOM TEMP. · 30 - 40'
- 190°C · 8 - 9'



4040027



Baguette



- 435 g · 57 cm
- 16 PCS C/S 36 C/S PAL
- PART BAKED
- ROOM TEMP. · 30'
- 210°C · 11'



4040297



Baguette



- 435 g · 57 cm
- 15 PCS C/S 28 C/S PAL
- FULLY BAKED
- ROOM TEMP. · 40 - 50'





Baguettes

4040006



Mini french baguette

La Lorraine
Pieczony z pasją

- 125 g · 27 cm
- 50 PCS C/S 36 C/S PAL
- PART BAKED
- ROOM TEMP. · 30'
- 210°C · 9'



4040258



Parisian roll

La Lorraine
Pieczony z pasją

- 280 g · 29 cm
- 26 PCS C/S 24 C/S PAL
- PART BAKED
- ROOM TEMP. · 20'
- 170 - 190°C · 9 - 12'



4040279



Baguette

La Lorraine
Pieczony z pasją

- 245 g · 54 cm
- 28 PCS C/S 30 C/S PAL
- PART BAKED
- ROOM TEMP. · 30'
- 210°C · 12 - 15'



Filled Baguettes

4040287



Mini garlic baguette

La Lorraine
Pieczemy z pasją

- 80 g · 15 cm
- 96 PCS C/S 28 C/S PAL
- PART BAKED
- ROOM TEMP. · 10 - 15'
- 180 - 190°C · 12 - 15'



4040317



Mini garlic graham baguette

La Lorraine
Pieczemy z pasją

- 80 g · 15 cm
- 96 PCS C/S 28 C/S PAL
- PART BAKED
- ROOM TEMP. · 10 - 15'
- 180 - 190°C · 12 - 15'

Source
of protein
and fiber



4040306



Garlic baguette

La Lorraine
Pieczemy z pasją

- 182 g · 28,5 cm
- 54 PCS C/S 24 C/S PAL
- PART BAKED
- ROOM TEMP. · 20 - 30'
- 190 - 200°C · 9 - 12'



”
Garlic baguettes stand out with their generous filling. A mini version is also available in a graham variety!



Discover



Inspired by traditional recipes, crafted with high-quality ingredients, and honouring original baking methods.

Schiacciata Romana, the baked *treasure of* *Tuscany*


- A traditional Italian recipe: *Schiacciare* means 'pressing with the fingers' while *Romana* is a typical Italian way of stonebaking, short and at high temperatures
- Our Schiacciatas offer the authentic, delicate, *crispy crust* characterised by typical humps, irregular baking stains, and an airy crumb
- Honouring original baking methods, they are *made with biga dough*, rested five times for perfect, *gentle lamination*
- *Infused with extra virgin olive oil and flavoured with Italian sea salt*





panesco
keep exploring

Bread



”
*A flatbread
that stands
out with taste,
lightness and true
Mediterranean flair!*

Schiacciata

5001921



Schiacciata romana white pre-sliced

panesco
keep exploring

Traditional Italian flat bread. A type of focaccia from wheat flour, with an open crumb structure, extra virgin olive oil and baked on stone. Ideal as sandwich carrier.

 100 g · 16 cm

 8 x 4 PCS C/S 60 C/S PAL

 FULLY BAKED

 200°C · 3 - 4'



5002100



Schiacciata romana white

panesco
keep exploring

Traditional Italian flat bread. A type of focaccia from wheat flour, with an open crumb structure, extra virgin olive oil and baked on stone. Ideal as sandwich carrier.

 100 g · 16 cm

 8 x 4 PCS C/S 60 C/S PAL

 FULLY BAKED

 200°C · 3 - 4'




5001922



Schiacciata romana multigrain pre-sliced

panesco
keep exploring

Traditional Italian flat bread. A type of focaccia from a mix of wholewheat, rye flour, spelt, with an open crumb structure, extra virgin olive oil and a mix of millet, linseeds and sunflower seeds and baked on stone. Ideal as sandwich carrier.

 100 g · 16 cm

 8 x 4 PCS C/S 60 C/S PAL

 FULLY BAKED

 200°C · 3 - 4'




5002176



Schiacciata

panesco
keep exploring

Traditional Italian flat bread. A type of focaccia from wheat flour, with an open crumb structure, extra virgin olive oil and baked on stone. Ideal as sandwich carrier.

 80 g · 14,5 - 18 cm

 64 PCS C/S 30 C/S PAL

 FULLY BAKED

 ROOM TEMP. · 30'

 200°C · 3 - 4'



panesco
keep exploring

Bread



Schiacciata

5002259



Schiacciata farcita pesto

new



Traditional Italian flat bread, characterized by its humps, irregular baking stains & open crumb structure. Made from wheat flour, enriched with extra virgin olive oil, topped with mozzarella & pesto. Baked on stone.



120 g · 18 cm



8 x 4 PCS C/S 60 C/S PAL



FULLY BAKED



22°C · 15'



180°C · 3 - 5'



5002011



Schiacciata farcita margherita



Traditional Italian Schiacciata, a type of stone baked focaccia with an open crumb structure, topped with mozzarella, tomato-passata, extra virgin olive oil and oregano.



120 g · 18 cm



8 x 4 PCS C/S 60 C/S PAL



SERVE HOT



22°C · 15'



180°C · 3 - 5'







5001994



Pinsa tradizionale

panesco
keep exploring

Authentic Italian light pizza base from highly hydrated dough, made from a blend of wheat, rice and soy flour and a sourdough starter, enriched with virgin olive oil. The long & gentle kneading process together with a maturation time up to 48 hours result in a thin, crispy and moist pizza base. Hand-stretched.

-  650 g · 56,5 cm
-  10 PCS C/S 32 C/S PAL
-  FULLY BAKED
-  200°C · 3 - 4'







5002171



Schiacciata lingua romana

panesco
keep exploring

Large/long traditional Italian flat bread. A type of focaccia from wheat flour with an open crumb structure, extra virgin olive oil and baked on stone. The typical long and low shape makes this bread ideal for topped executions.

-  620 g · 55 cm
-  10 PCS C/S 32 C/S PAL
-  FULLY BAKED
-  200°C · 3 - 4'



5002258







Schiacciata lingua multigrain pre-sliced

new

panesco
keep exploring

Large traditional Italian flat bread, characterized by its humps, irregular baking stains & open crumb structure. Made from wheat & wholemeal (rye) flour, enriched with a mix of seeds and extra virgin olive oil. Ultra light and crispy stone-baked.

-  650 g · 55 cm
-  10 PCS C/S 32 C/S PAL
-  FULLY BAKED
-  200°C · 3 - 4'



Focaccia


5001992



Focaccia white pre-grilled pre-sliced

panesco
keep exploring

Pre-grilled and pre-sliced rectangular focaccia flat bread made from fine Italian wheat flour (Type 0 flour), enriched with extra virgin olive oil. Ideal as sandwich carrier.

 100 g · 14 x 10 cm

 16 x 4 PCS C/S 48 C/S PAL

 FULLY BAKED

 200°C · 2 - 3'

 220°C · 3 - 5'




5001991



Focaccia tomato oregano pre-sliced

panesco
keep exploring

Pre-sliced rectangular focaccia flat bread made from fine Italian wheat flour (Type 0 flour), enriched with extra virgin olive oil, pieces of sun-dried tomatoes & oregano. Ideal as sandwich carrier.

 100 g · 14 x 10 cm

 16 x 4 PCS C/S 48 C/S PAL

 FULLY BAKED

 200°C · 3 - 4'

 220°C · 3 - 5'




5001990



Focaccia roll tomato & pesto pre-sliced

panesco
keep exploring

Pre-sliced round focaccia roll enriched with extra virgin olive oil and topped with tomatoes and pesto.

 100 g · Ø 12,5 cm

 8 x 6 PCS C/S 48 C/S PAL

 FULLY BAKED

 200°C · 3 - 4'




5002116



Focaccia rosmarino


panesco
keep exploring


Original Italian flat bread, traditionally made with extra virgin olive oil, sea salt and rosemary. Perfect height to slice and fill.

 800 g · 40 x 30 cm

 5 PCS C/S 64 C/S PAL

 FULLY BAKED

 22°C · 30'

 220°C · 6'





Ciabatta

4300424



Mini ciabatta

new

La Lorraine
Pieczeni z pasją

- 35 g
- 150 PCS C/S 32 C/S PAL
- FULLY BAKED
- ROOM TEMP. · 30'
- 200°C · 0 - 3'



4300355



Ciabatta

La Lorraine
Pieczeni z pasją

- 60 g
- 85 PCS C/S 32 C/S PAL
- FULLY BAKED
- 200°C · 3 - 4'



4035041 / 4295334



Ciabatta

La Lorraine
Pieczeni z pasją

- 78 g
- 75 PCS C/S 36 C/S PAL
- PART BAKED
- ROOM TEMP. · 30 - 40'
- 190°C · 7 - 8'



4035038 / 4295453



Ciabatta with onion

La Lorraine
Pieczeni z pasją

- 78 g
- 75 PCS C/S 36 C/S PAL
- PART BAKED
- ROOM TEMP. · 30 - 40'
- 190°C · 7 - 8'








4035047 / 4295336



Ciabatta multigrain

La Lorraine
Pieczemy z pasją

-  **105 g · 12,5 cm**
-  **50 PCS C/S 32 C/S PAL**
-  **PART BAKED**
-  **ROOM TEMP. · 30 - 40'**
-  **190°C · 6 - 8'**







4070103 / 4295335



Ciabatta

La Lorraine
Pieczemy z pasją

-  **110 g · 13,5 cm**
-  **60 PCS C/S 28 C/S PAL**
-  **FULLY BAKED**
-  **200°C · 3 - 4'**



panesco
keep exploring

Bread

Ciabatta

4300399



Ciabatta dark

new

La Lorraine
Pieczony z pasją

- 120 g
- 50 PCS C/S 28 C/S PAL
- FULLY BAKED
- 200°C · 3 - 4'



2306799 /4295337



Ciabatta

La Lorraine
Pieczony z pasją

- 125 g · 17,5 cm
- 58 PCS C/S 32 C/S PAL
- PART BAKED
- ROOM TEMP. · 15'
- 190°C · 10'



4300354



Ciabatta

La Lorraine
Pieczony z pasją

- 120 g
- 50 PCS C/S 28 C/S PAL
- FULLY BAKED
- 200°C · 3 - 4'



4035006 / 4295331



Ciabatta

La Lorraine
Pieczony z pasją

- 200 g · 23,5 cm
- 30 PCS C/S 36 C/S PAL
- PART BAKED
- ROOM TEMP. · 30 - 40'
- 190°C · 8 - 9'





panesco
keep exploring

Bread

Panini

2104160



Panini herbs pre-grilled pre-sliced

panesco
keep exploring

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

- 110 g
- 55 PCS C/S 40 C/S PAL
- SERVE HOT
- 22°C · 30'
- 200°C · 4 - 6'
- 220°C · 3 - 5'



2104410



Panini pre-grilled pre-sliced

panesco
keep exploring

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

- 110 g
- 55 PCS C/S 36 C/S PAL
- SERVE HOT
- 22°C · 30'
- 200°C · 4 - 6'
- 220°C · 3 - 5'



2104218



Panini wholemeal pre-grilled pre-sliced

panesco
keep exploring

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

- 110 g
- 55 PCS C/S 40 C/S PAL
- SERVE HOT
- 22°C · 30'
- 200°C · 4 - 6'
- 220°C · 3 - 5'

High
in fiber



4070093



Panini grilled

panesco
keep exploring

Wheat roll, fully baked and grilled.

- 110 g
- 60 PCS C/S 36 C/S PAL
- SERVE HOT
- 22°C · 30'



panesco
keep exploring

Bread



Fast Food



panesco
keep exploring



new

The perfect bun *for culinary creatives*

When it comes to the world of burgers, there is no beating the classic brioche bun. So, we went ahead and perfected a classic with an improved recipe that's more buttery than ever.

Our new Gourmet Brioche Buns balance richness and lightness with 3% butter and steal the spotlight with their deep caramel glaze.

Covered with the same irresistible glaze, our new Premium Brioche Buns contain 6% butter for a melt-in-the-mouth crumb and durum flour with nutty notes to elevate the flavour experience.

Explore our Brioche Bunspage 80



The bun is
the foundation,
shaping the entire
experience.



panesco
keep exploring

Benoit Vernailen
La Lorraine Bakery Group Chef

Buns


5001676



Brioche bun

panesco
keep exploring

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

 10 g · Ø 6 cm

 110 PCS C/S 160 C/S PAL

 THAW & SERVE

 22°C · 30'




2104304



Brioche bun rustic

panesco
keep exploring

Rustic-style brioche bun, perfect for catering.

 30 g · Ø 6,7 cm

 6 x 25 PCS C/S 40 C/S PAL

 THAW & SERVE

 22°C · 30'




2104204



Brioche bun pre-sliced 30

panesco
keep exploring

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

 30 g · Ø 7 cm

 6 x 20 PCS C/S 40 C/S PAL

 THAW & SERVE

 22°C · 30'





Buns

5001675



Laugen bun pre-sliced



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.

80 g · Ø 10,5 cm

2 x 21 PCS C/S 56 C/S PAL

THAW & SERVE

22°C · 30'



2105176



Gourmet brioche sesame mix pre-sliced



Gourmet brioche bun with 3% butter, generously topped with black and white sesame seeds. Features a dark caramel-colour glaze and a soft, airy crumb. Pre-sliced for convenience.

85 g · Ø 11,5 cm

50 PCS C/S 36 C/S PAL

THAW & SERVE

22°C · 60'



5002074



Crystal roll beer pre-sliced



Premium burger bun/sandwich roll with a thin, crispy crust and a soft, airy crumb. Made from wheat flour and wheat sourdough with double malted beer. Enriched with olive oil and decorated with semolina, pre-sliced.

80 g · Ø 11,5 cm

60 PCS C/S 32 C/S PAL

FULLY BAKED

200°C · 3 - 4'



4075093



Brioche bun two sesame 4,5"

La Lorraine
Pieczeni z pasją

Wheat hamburger bun with brioche taste with topping: sesame and black sesame.

86 g · Ø 11,4 cm

30 PCS C/S 68 C/S PAL

THAW & SERVE

ROOM TEMP. · 60'

230°C · 2'

230°C · 2'



2105175



Gourmet brioche pre-sliced

panesco
keep exploring

Gourmet brioche bun with 3% butter, a dark caramel-colour glaze and a soft, airy crumb. Pre-sliced for convenience.

85 g · Ø 11,5 cm

50 PCS C/S 36 C/S PAL

THAW & SERVE

22°C · 60'



2104305



Brioche bun

panesco
keep exploring

85 g · Ø 11,5 cm

50 PCS C/S 40 C/S PAL

THAW & SERVE

22°C · 30'



4010091



Hamburger bun 5" brioche

La Lorraine
Pieczony z paszy

Wheat hamburger bun with brioche taste.

86 g · Ø 12 cm

24 PCS C/S 68 C/S PAL

THAW & SERVE

ROOM TEMP. · 60'



2104425



Brioche hot dog roll

panesco
keep exploring

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

70 g · 17 cm

60 PCS C/S 36 C/S PAL

THAW & SERVE

22°C · 30'



Buns

4075000



Hamburger sesame 4"

La Lorraine
Pieczony z pasją

- 57 g · Ø 9,8 cm
- 48 PCS C/S 64 C/S PAL
- FULLY BAKED
- ROOM TEMP. · 40'
- 230°C · 2'



4075038



Hamburger Maxi 5"

La Lorraine
Pieczony z pasją

- 86 g · Ø 12 cm
- 24 PCS C/S 64 C/S PAL
- THAW & SERVE
- ROOM TEMP. · 60'
- 230°C · 2'



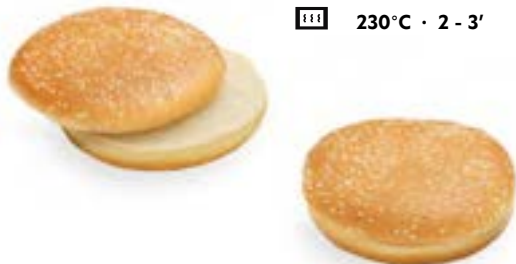
5001352



California hamburger bun 6"

panesco
keep exploring

- 126 g · Ø 14,6 cm
- 16 PCS C/S 84 C/S PAL
- THAW & SERVE
- ROOM TEMP. · 60'
- 230°C · 2 - 3'



panesco
keep exploring

Bread








Hot dog

4075151



Hot dog with sesame

La Lorraine
Pieczony z parą

-  **60 g · 16 cm**
-  **36 PCS C/S 84 C/S PAL**
-  **FULLY BAKED**
-  **ROOM TEMP. · 50'**
-  **230°C · 2 - 3'**








4075001



Hot dog

La Lorraine
Pieczony z parą

-  **63 g · 16,5 cm**
-  **36 PCS C/S 64 C/S PAL**
-  **THAW & SERVE**
-  **ROOM TEMP. · 50'**
-  **230°C · 2'**








4075067



Hot dog maxi

La Lorraine
Pieczony z parą

-  **85 g · 19,5 cm**
-  **32 PCS C/S 68 C/S PAL**
-  **THAW & SERVE**
-  **ROOM TEMP. · 40'**
-  **230°C · 2'**








4075099



French style hot dog roll

La Lorraine
Pieczemy z pasją

-  **60 g · 19,5 cm**
-  **40 PCS C/S 64 C/S PAL**
-  **FULLY BAKED**
-  **ROOM TEMP. · 30 - 40'**
-  **230°C · 1'**








4075107



French hot dog graham

La Lorraine
Pieczemy z pasją

French-style wheat rolls with
graham flour for hot dogs.

-  **60 g · 19,5 cm**
-  **40 PCS C/S 64 C/S PAL**
-  **THAW & SERVE**
-  **ROOM TEMP. · 30 - 40'**
-  **230°C · 1'**








4075105



French hot dog XXL

La Lorraine
Pieczemy z pasją

-  **110 g · 22 cm**
-  **32 PCS C/S 64 C/S PAL**
-  **FULLY BAKED**
-  **ROOM TEMP. · 4 h**
-  **230°C · 1'**







Savoury

90 Börek

92 Flatbreads


Böreks

4243050

Mix mini börek

new

La Lorraine
Pieczemy z pasją

 35 g · 7,5 cm

 3 x 100 PCS C/S 56 C/S PAL

 READY TO BAKE

 190 - 200°C · 17 - 20'



4243011



Chicken börek with white sesame seeds

La Lorraine
Pieczemy z pasją

 95 g · 19 cm

 2 x 30 PCS C/S 72 C/S PAL

 READY TO BAKE

 190 - 200°C · 17 - 20'



4243020



Spinach cheese börek

La Lorraine
Pieczemy z pasją

 95 g · 19 cm

 2 x 30 PCS C/S 72 C/S PAL

 READY TO BAKE

 190 - 200°C · 17 - 20'



4243010



Bolognese börek with black sesame seeds

La Lorraine
Pieczemy z pasją

 95 g · 19 cm

 2 x 30 PCS C/S 72 C/S PAL

 READY TO BAKE

 190 - 200°C · 17 - 20'









Flatbreads

5002266

Topped flatbread with ham

La Lorraine
Pieczeni z pązja

-  160 g · 15,5 cm - 18 cm
-  20 PCS C/S 96 C/S PAL
-  SERVE HOT
-  200°C · 7 - 9'







5002138



Topped flatbread Veggie

La Lorraine
Pieczeni z pązja

Soft and airy flatbread snack, topped with a blend of sour cream, onion, garlic and basil. Finished with grilled eggplant, yellow and red paprika cubes, and generously sprinkled with a duo of grated Gouda cheese and feta cheese. Baked on stone.

-  165 g · 15,5 - 18 cm
-  20 PCS C/S 96 C/S PAL
-  SERVE HOT
-  200°C · 7 - 9'







5002137



Topped flatbread chicken kebab

La Lorraine
Pieczeni z pązja

Soft and airy flatbread snack, complemented by a creamy yogurt-garlic sauce and topped with chicken strips, fried zucchini, fried sweet red paprika and red onion. Sprinkled with juicy cherry tomatoes and grated gouda cheese. Baked on stone.

-  165 g · 15,5 cm
-  20 PCS C/S 96 C/S PAL
-  SERVE HOT
-  200°C · 7 - 9'







5002135



Topped flatbread minced meat

La Lorraine
Pieczeni z pązja

Soft and airy flatbread snack, richly topped with a tomato passata sauce flavoured with chipotle. Sprinkled with minced pork meat, sweet green and red paprika, red onion, green jalapeño peppers and grated Gouda cheese. Baked on stone.

-  170 g · 16,5 cm
-  20 PCS C/S 96 C/S PAL
-  SERVE HOT
-  200°C · 7 - 9'




5002136



Topped flatbread Pulled pork - pineapple

La Lorraine
Pieczemy z pasją

Soft and airy flatbread snack, richly topped with an orange pepper sauce, in BBQ sauce marinated pulled pork, sweet pineapple, red onion and grated Gouda cheese. Baked on stone.

 170 g · 15,5 - 18

 20 PCS C/S 96 C/S PAL

 SERVE HOT

 200°C · 7 - 9'



”

Flatbreads rich in appetising toppings, designed to effortlessly elevate your offer – explore them and see how easily you can exceed your guests' expectations.

panesco
keep exploring



Viennoiserie



- 96** Mini croissants
- 98** Filled croissants
- 100** Unfilled croissants
- 102** Scandinavian range
- 104** Mini viennoiserie

Mini croissants

5001653



Mini croissant sweet filling mix



Assortment of mini butter croissants with apricot - praliné - almond filling.

- 45 g · 9,3 cm
- 3 x 36 PCS C/S 88 C/S PAL
- READY TO BAKE
- 22°C · 15'
- 170°C · 13 - 15'



5000388



Mini croissant



- 22 g · 7,8 cm
- 114 PCS C/S 128 C/S PAL
- READY TO BAKE
- ROOM TEMP. · 15'
- 170°C · 13 - 15'



4208191



Mini butter croissant



- 25 g · 6,5 cm
- 2 x 75 PCS C/S 88 C/S PAL
- READY TO BAKE
- ROOM TEMP. · 15'
- 180 - 190°C · 10 - 12'



4208193



Mini croissant



- 25 g · 6,5 cm
- 2 x 125 PCS C/S 56 C/S PAL
- READY TO BAKE
- ROOM TEMP. · 15'
- 180 - 190°C · 10 - 12'



5000648



Mini croissant au beurre

panesco
keep exploring

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



25 g · 9 cm



4 x 40 PCS C/S 80 C/S PAL



READY TO BAKE



22°C · 15'



170°C · 13 - 15'



”

PanESCO mini croissants are bake-off perfection – buttery, delicate, and always perfectly presented on the buffet and on the plate.

panesco
keep exploring



Viennoiserie

Filled croissants

5001673



Croissant double colour choco filled



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).

- 90 g · 14,5 - 17 cm
- 40 PCS C/S 96 C/S PAL
- READY TO BAKE
- 22°C · 30'
- 170°C · 17 - 19'



5001674



Croissant double colour raspberry filled



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).

- 90 g · 14,5 - 17 cm
- 40 PCS C/S 96 C/S PAL
- READY TO BAKE
- 22°C · 30'
- 170°C · 17 - 19'



2104738



Butter croissant with pistachio filling



- 90 g · 14,5 cm
- 2 x 30 PCS C/S 48 C/S PAL
- READY TO BAKE
- 22°C · 30'
- 170°C · 17 - 19'



4206122



Vegan croissant strawberry filling



- 95 g · 15 cm
- 2 x 30 PCS C/S 56 C/S PAL
- READY TO BAKE
- ROOM TEMP. · 40'
- 180 - 190°C · 12 - 16'








4206157



Croissant with hazelnut filling and chocolate

La Lorraine
Pieczenie z pasją

-  95 g · 15 cm
-  2 x 30 PCS C/S 56 C/S PAL
-  READY TO BAKE
-  ROOM TEMP. · 30'
-  180 - 190°C · 12 - 16'



”

Croissants designed for professional food service. Consistent quality and carefully crafted fillings ensure repeatable results and time savings in every kitchen.

panesco
keep exploring

Viennoiserie



Unfilled croissants

4055121



Butter croissant

La Lorraine
Pieczeni z pasją

- 60 g · 12 cm
- 40 PCS C/S 88 C/S PAL
- READY TO BAKE
- ROOM TEMP. · 30'
- 180 - 190°C · 12 - 16'



4206183



Croissant with butter

La Lorraine
Pieczeni z pasją

- 65 g · 13,5 cm
- 2 x 40 PCS C/S 56 C/S PAL
- READY TO BAKE
- 22°C · 30'
- 180 - 190°C · 12 - 16'



4200412



Croissant with butter

La Lorraine
Pieczeni z pasją

- 65 g · 18 cm
- 30 PCS C/S 48 C/S PAL
- FULLY BAKED
- 200°C · 3 - 4'



5001751



Croissant au beurre multigrain

panesco
keep exploring

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).

- 80 g · 15 cm
- 2 x 30 PCS C/S 64 C/S PAL
- READY TO BAKE
- 22°C · 30'
- 170°C · 17 - 19'








4206116



Croissant XXL

La Lorraine
Pieczony z pałki

-  **90 g · 15 cm**
-  **60 PCS C/S 56 C/S PAL**
-  **READY TO BAKE**
-  **ROOM TEMP. · 30'**
-  **180 - 190°C · 12 - 16'**








5001211



Croissant curved

panesco
keep exploring

Premium margarine croissant, very rich in taste, with a nice volume and fine layering, pre-egg washed. Ideal to be used as such or as sandwich bun.

-  **100 g · 11 cm**
-  **36 PCS C/S 72 C/S PAL**
-  **READY TO BAKE**
-  **22°C · 30'**
-  **170°C · 17 - 19'**



Viennoiserie

Scandinavian range

4208238



Cinnamon swirl

La Lorraine
Pieczony z pasją

- 95 g
- 2 x 40 PCS C/S 48 C/S PAL
- READY TO BAKE
- ROOM TEMP. · 30'
- 180 - 190°C · 12 - 16'



4208254



Swirl with raisins and custard

La Lorraine
Pieczony z pasją

- 95 g · 10,5 cm
- 2 x 30 PCS C/S 48 C/S PAL
- READY TO BAKE
- ROOM TEMP. · 30'
- 180 - 190°C · 12 - 16'



5002071



Danish snail cinnamon

panesco
keep exploring

Authentic Danish soft cinnamon whirl (snail) made from brioche-like yeast dough, filled with the famous Lord Mayor filling (white and brown sugars with cinnamon). 1 piping bag with white icing for decoration enclosed.

- 100 g · 8,3 cm
- 4 x 12 PCS C/S 104 C/S PAL
- READY TO BAKE
- 22°C · 30'
- 180°C · 12 - 14'





Viennoiserie

Mini viennoiserie

5002139



Mini deluxe viennoiserie mix

panesco
keep exploring

Assortment of 3 French laminated yeast dough pastries: 50 custard rolls, 50 raspberry jam rolls with pink sugar topping and 50 hazelnut almond praliné fingers topped with caramelised hazelnut pieces. Made with butter ranging between 13% up to 17% (share of total recipe).

	35 - 40 g · 6,5 - 10,5 cm
	3 x 50 PCS C/S 64 C/S PAL
	READY TO BAKE
	22°C · 30'
	170°C · 15 - 18'



5000929



Mini Danish mix

panesco
keep exploring

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

	40 g
	110 PCS C/S 104 C/S PAL
	READY TO BAKE
	22°C · 15'
	180°C · 13 - 15'



5001150



Mini feuilleté aux fruits mix

panesco
keep exploring

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

	40 g · 5,5 cm
	4 x 25 PCS C/S 96 C/S PAL
	READY TO BAKE
	22°C · 30'
	170°C · 13 - 15'



panesco
keep exploring

Viennoiserie



Mini viennoiserie


4208271



Mix of mini lattices

La Lorraine
Pieczeni z pasją

Mix of roll with sour cherry, apricot and apple filling.

 45 g · 7,2 cm

 120 PCS C/S 56 C/S PAL

 READY TO BAKE

 22°C · 30'

 180 - 190°C · 10 - 12'



4208257



Mini lattice cherry

La Lorraine
Pieczeni z pasją

 45 g · 7,2 cm

 3 x 40 PCS C/S 48 C/S PAL

 READY TO BAKE

 ROOM TEMP. · 30'

 180 - 190°C · 10 - 12'




4208258



Mini lattice apricot

La Lorraine
Pieczeni z pasją

 45 g · 7,2 cm

 3 x 40 PCS C/S 48 C/S PAL

 READY TO BAKE

 ROOM TEMP. · 30'

 180 - 190°C · 10 - 12'



4208259



Mini lattice apple

La Lorraine
Pieczeni z pasją

 45 g · 7,2 cm

 3 x 40 PCS C/S 48 C/S PAL

 READY TO BAKE

 ROOM TEMP. · 30'

 180 - 190°C · 10 - 12'








4208315



Mini pain aux raisins au beurre

La Lorraine
Pieczony z pasją

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

-  25 g · 5 cm
-  2 x 75 PCS C/S 88 C/S PAL
-  READY TO BAKE
-  ROOM TEMP. · 30'
-  180 - 190°C · 10 - 12'








4208316



Mini pain au chocolat au beurre

La Lorraine
Pieczony z pasją

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

-  25 g · 5,5 cm
-  2 x 75 PCS C/S 88 C/S PAL
-  READY TO BAKE
-  ROOM TEMP. · 30'
-  180 - 190°C · 10 - 12'








5001620



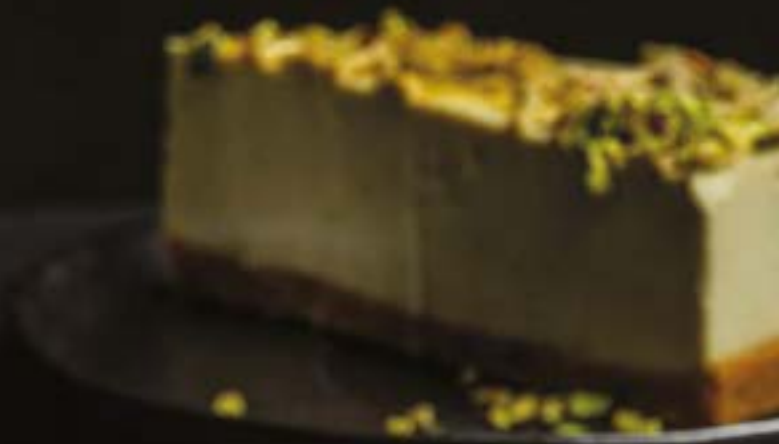
Mini torsade au chocolat au beurre

panesco
keep exploring

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

-  28 g · 9,5 cm
-  2 x 50 PCS C/S 96 C/S PAL
-  READY TO BAKE
-  22°C · 30'
-  170°C · 13 - 15'





Patisserie

- 114** Cakes
- 120** Single portion patisserie
- 124** Waffles
- 125** Pancakes
- 128** Mini patisserie

new

Uncovering the origins of the well- loved Basque-style Cheesecake

- A recipe *born in 1959* in San Sebastián, Northern Spain
- Produced near the Basque region following *the original recipe*
- Made with *local cream cheese* for the perfect indulgence
- Baked to achieve the Maillard reaction, resulting in the dessert's characteristic *burnt top and unique soft interior.*





*Caramelised top,
creamy centre—
indulgence
inspired by the
authentic recipe.*



new

The ingredient of the moment turned into a rich Pistachio Cheesecake

Naturally vibrant in colour and taste, pistachios have become a premium global trend.

The outcome? A market crowded with sweet treats that rely on almonds and artificial colourings. But clients crave real pistachio indulgence.

Spoil them with our Pistachio Cheesecake, crafted with real pistachio paste containing 15% pistachio nuts.

A dessert that steals attention with natural looking pistachio colour, incredibly creamy texture, and luxurious flavour.

Explore this cheesecake page 114.





The natural colour of this cheesecake matches its real pistachio flavour, reflecting the premium ingredients used.



Cakes


5002247


Pistachio cheesecake

new

panesco
keep exploring

Pre-portioned (14p) cheesecake with pistachio paste for a smooth taste and natural color on a crunchy cookie pastry.

 1600 g · 114 g x 14 p

 14 PCS C/S 252 C/S PAL

 THAW & SERVE

 4°C · 8 h




5002066




Iced carrot cake with walnuts

panesco
keep exploring

Pre-portioned (14p) high cake, with 4 layers of carrot sponge base, alternated with 3 layers of white soft cream cheese. Coated with white icing cream and sprinkled with crushed walnuts.

 2500 g · 178 g · 14 p

 14 PCS C/S 216 C/S PAL

 THAW & SERVE

 4°C · 24 h




5002236


Basque-style cheesecake

new

panesco
keep exploring

Pre-portioned (14p) authentic "Tarta de Queso Estilo Vasco" with caramelized top and creamy center. Produced in Spain.

 1600 g · 114 g x 14 p

 14 PCS C/S 252 C/S PAL

 THAW & SERVE

 4°C · 24 h





5002065

Strawberry Red Velvet cake

panesco
keep exploring

Pre-portioned (12p) high cake, with 2 layers of red velvet sponge cake, alternated with a thick layer of soft white cream cheese and strawberry jelly. Covered with white icing cream and freeze-dried strawberries.

 1800 g · 150 g · 12 p

 12 PCS C/S 216 C/S PAL

 THAW & SERVE

 4°C · 720'



panesco
keep exploring



Pâtisserie

Cakes

5001369



Apple tart maison

panesco
keep exploring

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

2500 g · 178 g · 14 p

14 PCS C/S 216 C/S PAL

THAW & SERVE

4°C · 720'



5000642



Tiramisu tondo

panesco
keep exploring

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

1080 g · 90 g · 12 p

12 PCS C/S 216 C/S PAL

THAW & SERVE

4°C · 240'



5001958

Chocolate fudge cake

panesco
keep exploring

Pre-portioned (14p) high chocolate cake built up with 3 layers of chocolate fudge cake alternated with dark chocolate mousse and coated with dark chocolate ganache with a decoration of brownie cubes on top and choco flakes at the side.

2100 g · 150 g · 14 p

14 PCS C/S 216 C/S PAL

THAW & SERVE

4°C · 1440'



4276531



Honey tart

La Lorraine
Preczemy z pasją

100 g · 5,5 cm

16 PCS C/S 120 C/S PAL

THAW & SERVE

6°C · 180'








4276566



Apple tart with crumb

La Lorraine
Pieczemy z pasją

-  1250 g · 24 cm
-  8 PCS C/S 63 C/S PAL
-  THAW & SERVE
-  22°C · 300'
-  150°C · 25'








4276565



Cheesecake

La Lorraine
Pieczemy z pasją

-  1250 g · 24 cm
-  8 PCS C/S 63 C/S PAL
-  THAW & SERVE
-  22°C · 300'
-  150°C · 25'



panesco
keep exploring

Cakes

4055145


Strawberry cream cake

new

 1800 g · 34 cm · 16 p

 1 PCS C/S 135 C/S PAL

 THAW & SERVE


 2 - 6°C · 10 h




4055113

Chocolate cake with plums

 2000 g · 35 p

 1 PCS C/S 60 C/S PAL

 THAW & SERVE


 2 - 6°C · 8 - 10 h



4055142


Chocolate cake

new

 2200 g · 34 cm · 16 p

 1 PCS C/S 135 C/S PAL


 THAW & SERVE

 2 - 6°C · 10 h




4055114

Apple pie with crumble

 3800 g · 36 cm · 35 p

 1 PCS C/S 60 C/S PAL

 THAW & SERVE

 2 - 6°C · 8 - 10 h



4055143



Honey cake

new

2100 g · 34 cm · 16 p

1 PCS C/S 135 C/S PAL

THAW & SERVE

2 - 6°C · 10 h



4055115



Cheese cake with orange zest

3500 g · 35 p

1 PCS C/S 60 C/S PAL

THAW & SERVE

2 - 6°C · 8 - 10 h



5002005



Banana bread with walnuts

La Lorraine
Pieczony z pasją

1090 g · 27 cm

3 PCS C/S 120 C/S PAL

THAW & SERVE

22°C · 120'



5000996



Apfelstrudel

panesco
keep capturing

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

1000 g

6 x 8 PCS C/S · 90 C/S PAL

SERVE HOT

4°C · 720'

180°C · 6 - 8'



Single portion patisserie

5002151




Vegan chocolate mousse crumble



Plant-based Belgian chocolate mousse on a speculoos crumble, glazed with shiny cocoa sauce.

 70 g

 15 PCS C/S 144 C/S PAL

 THAW & SERVE

 4°C · 240'



5002152



Vegan passion fruit mango mousse crumble



Plant-based passion fruit and mango mousse from real fruit puree on a speculoos crumble, finished with a shiny mango glaze.

 70 g

 15 PCS C/S 144 C/S PAL

 THAW & SERVE

 4°C · 240'



5002149



Vegan raspberry mousse crumble



Plant-based raspberry mousse from real fruit puree on a speculoos crumble, finished with a shiny raspberry glaze.

 70 g

 15 PCS C/S 144 C/S PAL

 THAW & SERVE

 4°C · 240'



5002248


Tiramisu

new




Two layers of coffee-soaked sponge cake, filled with rich mascarpone cream and finished with a dusting of cocoa.

 90 g · 7,5 cm

 9 PCS C/S 252 C/S PAL

 THAW & SERVE

 4°C · 240'





panesco
keep exploring



Pâtisserie

Single portion patisserie

2104722



Apple frangipane tartlet

La Lorraine
Pieczeni z pasją

Shortcrust pastry tartlet made with pure butter, filled with vanilla custard cream and frangipane. Topped with diced Belgian apples and finished with apricot glaze.

98 g

2 x 14 PCS C/S 96 C/S PAL

THAW & SERVE

4 - 7°C · 10 h



2104720



Raspberry crumble tartlet

La Lorraine
Pieczeni z pasją

Shortcrust pastry tartlet made with pure butter, filled with pound cake and raspberry coulis. Topped with real raspberries and crumble.

122 g

2 x 14 PCS C/S 96 C/S PAL

THAW & SERVE

4 - 7°C · 3 h



2104717



Frangipane tartlet

new

La Lorraine
Pieczeni z pasją

A Belgian classic. Shortcrust pastry tartlet filled with rich frangipane made from real almonds and covered with icing sugar.

114 g

3 x 12 PCS C/S 66 C/S PAL

THAW & SERVE

4 - 7°C · 3 h





Waffles

5001910



Mini sugar waffle treats

panesco
keep exploring

- 15 g · 5,5 cm
- 120 PCS C/S 144 C/S PAL
- FULLY BAKED
- 200°C · 4'



5000105



Belgian sugar waffle

panesco
keep exploring

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

- 90 g · 14 cm
- 32 PCS C/S 96 C/S PAL
- SERVE HOT
- 22°C · 120'
- 200°C · 3 - 4'



5000622



Brussels waffle

panesco
keep exploring

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

- 80 g · 17,5 cm
- 6 x 9 PCS C/S 40 C/S PAL
- 200°C · 3 - 4'



5002143



Mini Dutch pancake bites

panesco
keep exploring

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

- 8,5 g · 4 cm
- 6 x 60 PCS C/S 132 C/S PAL
- SERVE HOT
- 180°C · 3 - 4'



Pancakes

5002263



Mini American pancakes

panesco
keep exploring

- 20 g
- 120 PCS C/S 104 C/S PAL
- SERVE HOT
- 180°C · 2'



5002239



American pancakes plain

panesco
keep exploring

American pancake with homemade looks, moist open honeycomb structure and the rich aroma of egg and a hint of vanilla. Neutral in taste to make it more versatile for sweet and savoury applications.

- 40 g · 10,5 cm
- 40 PCS C/S 144 C/S PAL
- SERVE HOT
- 180°C · 2'



5002240



American pancakes banana spelt

panesco
keep exploring

American pancake with homemade looks, moist open honeycomb structure, made with spelt flour, pure banana puree (37%) and eggs.

- 40 g · 10,5 cm
- 40 PCS C/S 144 C/S PAL
- SERVE HOT
- 180°C · 2'



5002234



American pancakes cocoa

panesco
keep exploring

American pancake with homemade looks, moist open honeycomb structure, with high egg content and rich cocoa taste.

- 40 g · 10 cm
- 40 PCS C/S 195 C/S PAL
- SERVE HOT
- 180°C · 2'





”

*This rich, cocoa
take on the classic
pancake adds a new
layer of indulgence.*





panesco
keep exploring

Mini patisserie

5001191



Profiterole chocolate praliné

panesco
keep exploring

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

18 g · 3,8 cm

196 PCS C/S 96 C/S PAL

THAW & SERVE

4°C · 60'



4276591



Gluten-free Honey Balls Marlenka

panesco
keep exploring

22,9 g · 3,4 cm

16 x 10 PCS C/S 81 C/S PAL

THAW & SERVE

ROOM TEMP. · 60'



5000700



Profiterole dairy cream

panesco
keep exploring

Choux pastry filled with vanilla whipped cream.

12,5 g · 4,1 cm

190 PCS C/S 96 C/S PAL

THAW & SERVE

4°C · 60'



5000110



Mini éclair vanilla chocolate

panesco
keep exploring

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.

17,5 g · 5,8 cm

14 x 12 PCS C/S 84 C/S PAL

THAW & SERVE

4°C · 60'




5001507



Mini macarons de Paris coffret

panesco
keep exploring

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.

 12 g · 3,5 cm

 8 x 12 PCS C/S 120 C/S PAL

 THAW & SERVE

 4°C · 120'




5001502



Mini donut fancy mix

panesco
keep exploring

Assorted box of 4 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.

 20,5 g · 5,5 cm

 28 x 4 PCS C/S 104 C/S PAL

 THAW & SERVE

 22°C · 30'




5001287



Mini American muffin mix

panesco
keep exploring

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

 15 g · 4,5 cm

 6 x 30 PCS C/S 88 C/S PAL

 THAW & SERVE

 4°C · 120'





Sweet snacking

- 132** Cookies
- 136** Muffins
- 136** Brownie
- 138** Filled Donuts
- 140** Unfilled Donuts
- 142** Bites

Cookies


5001288



Flapjack chocolate chip



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

 80 g · 8,5 cm

 60 PCS C/S 150 C/S PAL

 READY TO BAKE

 160°C · 10 - 12'



5001043



Flapjack fruit



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

 80 g · 8,5 cm

 60 PCS C/S 150 C/S PAL

 READY TO BAKE

 160°C · 10 - 12'





Sweet snacking

Cookies *Lava Cookies*

5002253



Choc chip cookie

new

panesco
keep exploring

Crisp & chewy cookie with milk chocolate chunks.



80 g · 5,7 cm



28 PCS C/S 192 C/S PAL



READY TO BAKE



185°C · 13 - 15'



5002252



Double choc chip cookie

new

panesco
keep exploring

Crisp & chewy chocolate cookie with dark chocolate chunks.



80 g · 5,7 cm



28 PCS C/S 192 C/S PAL



READY TO BAKE



185°C · 13 - 15'



5001771



Mini moelleux intense

panesco
keep exploring

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



90 g



24 PCS C/S 144 C/S PAL



SERVE HOT



200°C · 12'



The cookie with a crispy bite *and the* richest, melted heart

- ③ *Salted caramel and double chocolate* to cater to your consumers' flavour cravings
- ③ A texture that's one-of-a-kind in the market! A *crispy outside* surrounding a perfectly *gooey inside*
- ③ *Heritage* you can taste in *salted butter* sourced from local *Irish farms* with grass-fed *Irish cows*
- ③ *Convenience* that coexists with the highest quality—keep their unique texture by baking the cookies in advance and warming them up before serving!



panesco
keep exploring



Sweet snacking

Muffins and Brownie

4294248



Muffin with vanilla flavour

La Lorraine
Pieczemy z pasją



100 g



18 PCS C/S 120 C/S PAL



THAW & SERVE



ROOM TEMP. · 30'



4294249



Muffin with chocolate

La Lorraine
Pieczemy z pasją



100 g



18 PCS C/S 120 C/S PAL



THAW & SERVE



ROOM TEMP. · 30'



5000330



Brownie double choc

panesco
keep exploring

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



60 g · 6 cm



2 x 24 PCS C/S 162 C/S PAL



THAW & SERVE



22°C · 45'





panesco
keep exploring

Filled Donuts

4251228



Berry White



Pink coating topped with white chocolate chunks & red sugar, filled with strawberry jam.



71 g



12 PCS C/S 248 C/S PAL



THAW & SERVE



ROOM TEMP. · 60'



4250724



Strawjelly Jam



White chocolate coating with brown stripes, topped with dried strawberries and filled with strawberry jam.



73 g



12 PCS C/S 248 C/S PAL



THAW & SERVE



ROOM TEMP. · 60'



4250719



Nutzilla



Cocoa coating topped with chopped sugared hazelnut and filled with hazelnut.



71 g



12 PCS C/S 248 C/S PAL



THAW & SERVE



ROOM TEMP. · 60'



4250726



Mucho Pistachio



Green coating with chocolate stripes, topped with chopped sugared almonds and filled with pistachio.



77 g



12 PCS C/S 248 C/S PAL



THAW & SERVE



ROOM TEMP. · 60'



4251157



Lemon Squeezy



Yellow coating topped with white chocolate chunks filled with lemon.

 71 g

 48 PCS C/S 88 C/S PAL

 THAW & SERVE

 ROOM TEMP. · 60'



4250736



Dark cocoa coating topped with cocoa flakes and filled with chocolate.

 71 g

 12 PCS C/S 248 C/S PAL

 THAW & SERVE

 ROOM TEMP. · 60'



4250777



Willamon Tell



Cinnamon sugar coating filled with apple jam.

 65 g

 48 PCS C/S 88 C/S PAL

 THAW & SERVE

 ROOM TEMP. · 60'



Unfilled Donuts

4250951



Choc Almighty



Cocoa coating topped
with chocolate chunks.

 56 g

 48 PCS C/S 88 C/S PAL

 THAW & SERVE

 ROOM TEMP. · 60'



4250656

Choc Almighty



Cocoa coating topped
with chocolate chunks.

 55 g

 12 PCS C/S 248 C/S PAL

 THAW & SERVE

 ROOM TEMP. · 60'



4250968



Goldenfry



Crystal sugar coating.

 50 g

 48 PCS C/S 88 C/S PAL

 THAW & SERVE

 ROOM TEMP. · 60'



4250839



Crushed Candy White



White coating topped with crushed
cocoa candies.

 57 g

 48 PCS C/S 88 C/S PAL

 THAW & SERVE

 ROOM TEMP. · 60'



4250950



Funfetti

Pink coating topped
with white chocolate sprinkles.



56 g



48 PCS C/S 88 C/S PAL



THAW & SERVE



ROOM TEMP. · 60'



CHOC ALMIGHTY



Sweet snacking



Lucky in every bite

Bites

4242120




Dubai Style Bite

new



Fluffy cocoa dough topped with cocoa sugar and filled with pistachio.

 25 g · 5,5 cm

 3 x 35 PCS C/S 104 C/S PAL

 THAW & SERVE

 ROOM TEMP. · 90'




4242008



Biscoff® Speculicious Bite



Fluffy plain dough topped with icing sugar and filled with Biscoff® spread.

 25 g · 5,5 cm

 3 x 35 PCS C/S 104 C/S PAL

 THAW & SERVE

 ROOM TEMP. · 90'




4242001



The Crazelnut Bite



Fluffy plain dough topped with icing sugar and filled with chocolate-hazelnut.

 25 g · 5,5 cm

 3 x 35 PCS C/S 104 C/S PAL

 THAW & SERVE

 ROOM TEMP. · 90'




2104768



The Lil' Apple Bite



Fluffy plain dough topped with cinnamon sugar and filled with apple jam.

 25 g · 5,5 cm

 3 x 35 PCS C/S 104 C/S PAL

 THAW & SERVE

 ROOM TEMP. · 90'



DUBAI STYLE BITE

*Spoil your taste buds Dubai-style with a rich pistachio filling
in a decadent cocoa dough and the glitz and glam of cocoa sugar.*

DONUT
worry be
happy

Lucky in every bite

Bites

2104763



The Berry Bomb Bite



Fluffy pink dough topped with grape sugar and filled with red fruits jam.



25 g · 5,5 cm



3 x 35 PCS C/S 104 C/S PAL



THAW & SERVE



ROOM TEMP. · 90'



2104765



The Choc-O-Lot Bite



Fluffy cocoa dough topped with cocoa and filled with chocolate.



25 g · 5,5 cm



3 x 35 PCS C/S 104 C/S PAL



THAW & SERVE



ROOM TEMP. · 90'



4242002



The Very Berry Bite



Fluffy plain dough topped with icing sugar and filled with red summer berries jam.



25 g · 5,5 cm



3 x 35 PCS C/S 104 C/S PAL



THAW & SERVE



ROOM TEMP. · 90'



4242072



The Buenissimo Bite



Fluffy plain dough topped with cocoa sugar and filled with hazelnut cream.



25 g · 5,5 cm



3 x 35 PCS C/S 104 C/S PAL



THAW & SERVE



ROOM TEMP. · 90'



4242009



The Caramba Bite



Fluffy plain dough topped with icing sugar and filled with caramel toffee.



25 g · 5,5 cm



3 x 35 PCS C/S 104 C/S PAL



THAW & SERVE



ROOM TEMP. · 90'



4242007



The White Chocolate Bite



Fluffy plain dough topped with icing sugar and filled with white chocolate.



25 g · 5,5 cm



3 x 35 PCS C/S 104 C/S PAL



THAW & SERVE



ROOM TEMP. · 90'



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Legenda labels / Legenda product icons



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

SERVE Product doesn't require (further) baking/heating. Item can be served after the required defrosting provided in the instructions.

LEGEND



The product is baked in a stone oven.



The product is suitable for vegetarian food applications.



The product is gluten-free.



The product is prepared with sourdough.



The product is suitable for vegan food applications.



The product is lactose-free.



This product is 'fiber rich'.



The product is 100% aligned with the NAFNAC principle and not containing any artificial flavour and/or color.



The product is Halal Certified.

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