



CROISSANTS	Average weight/piece (unbaked)	Quantity (box)	Boxes/Pallet	Defrosting	Fermenting	Baking (time)	Baking (°C)
Hand-made croissant	65 g	100	72	30 min	1h 30min	12 min	190
Hand-made margarine croissant	65 g	100	72	30 min	1h 30min	12 min	190
Special hand-made croissant	85 g	85	72	30 min	1h 30min	12 min	190
Special hand-made margarine croissant	85 g	85	72	30 min	1h 30min	12 min	190
Special French-shaped margarine croissant	85 g	120	72	30 min	1h 30min	12 min	190
Giant French-shaped croissant	105 g	100	72	30 min	1h 30min	16 min	190
Special croissant selection	65 g	60	144	30 min	1h 30min	12 min	190
Margarine croissant "Che"	95 g	75	72	30 min	1h 30min	16 min	190
Margarine maxi-croissant	130 g	60	72	30 min	1h 30min	20 min	190
Hotel's choice croissant	40 g	10 kg	72	not required	1h - 1h 30min	12 min	190
Hotel's choice margarine croissant	40 g	10 kg	72	not required	1h - 1h 30min	12 min	190
Croissant base	100 g	80	72	30 min	30 min	12 min	190
Triangle	65 g	130	72	30 min	1h 30min	12 min	190
Special margarine triangle	85 g	100	72	30 min	1h 30min	12 min	190

FILLED CROISSANTS	Average weight/piece (unbaked)	Quantity (box)	Boxes/Pallet	Defrosting	Fermenting	Baking (time)	Baking (°C)
Chocolate (bar) croissant	75 g	100	72	30 min	1h 30min	12 min	190
Ham & cheese croissant	95 g	90	72	30 min	1h 30min	12 min	190
Special selection chocolate (fondant) croissant	80 g	60	144	30 min	1h 30min	12 min	190
Special selection custard croissant	80 g	60	144	30 min	1h 30min	12 min	190



MINICROISSANTS AND PETITS	Average weight/piece (unbaked)	Quantity (kg / box)	Boxes/Pallet	Defrosting	Fermenting	Baking (time)	Baking (°C)
Hand-made petit croissant	25g	8	72	not required	45 min	12 min	190
Hand-made margarine petit croissant	25g	8	72	not required	45 min	12 min	190
Mini-croissant	20g	10	72	not required	45 min	12 min	190
Margarine mini-croissant	20g	10	72	not required	45 min	12 min	190
Margarine mini-croissant plus	25g	10	72	not required	45 min	12 min	190
Chocolate (bar) petit croissant	25g	5	144	not required	45 min	12 min	190

Custard petit croissant	25g	5	144	not required	45 min	12 min	190
Chocolate (fondant) petit croissant	25g	5	144	not required	45 min	12 min	190
Ham & cheese petit croissant	30g	4	144	not required	45 min	12 min	190
Frankfurter petit croissant	30g	5	144	not required	45 min	12 min	190
Spicy sausage (chistorra) petit croissant	30g	5	144	not required	45 min	12 min	190
Date & bacon petit croissant	38g	5	144	not required	45 min	12 min	190
Bacon & cheese petit croissant	30g	4	144	not required	45 min	12 min	190
Chorizo & cheese petit croissant	30g	5	144	not required	45 min	12 min	190
Spanish tortilla petit croissant	30g	5	144	not required	45 min	12 min	190



NEAPOLITAN ROLLS	Average weight/piece (unbaked)	Quantity (box)	Boxes/Pallet	Defrosting	Fermenting	Baking (time)	Baking (°C)
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Chocolate	100 g	120	72	30 min	1h 15 min	12 min	190
Custard	105 g	120	72	30 min	1h 15min	12 min	190
Chocolate "Che"	120 g	100	72	30 min	1h 15 min	14 min	190
Custard "Che"	120 g	100	72	30 min	1h 15 min	14 min	190
Ham & cheese	100 g	64	144	30 min	1h 15 min	12 min	190
Ham slice & cheese slice	100 g	56	144	30 min	1h 15 min	12 min	190
Majorca sausage (sobrasada)	100 g	64	144	30 min	1h 15 min	12 min	190
Tuna	100 g	64	144	30 min	1h 15 min	12 min	190



MINI-CHIKS & SEA SHELLS	Average weight/piece (unbaked)	Kg/Box	Boxes/Pallet	Defrosting	Fermenting	Baking (time)	Baking (°C)
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Chocolate mini-chik	18 g	5	144	30 min	not required	12 min	190
Custard mini-chik	18 g	5	144	30 min	not required	12 min	190
Ham & cheese mini-chik	18 g	5	144	30 min	not required	12 min	190
Cheese mini-chik	18 g	5	144	30 min	not required	12 min	190
Herb pate mini-chik	18 g	5	144	30 min	not required	12 min	190
Majorca sausage mini-chik	18 g	5	144	30 min	not required	12 min	190
Tuna mini-chik	18 g	5	144	30 min	not required	12 min	190
Salmon mini-chik	18 g	5	144	30 min	not required	12 min	190
Anchovy mini-chik	18 g	5	144	30 min	not required	12 min	190
Cod mini-chik	18 g	5	144	30 min	not required	12 min	190
Chocolate sea-shell	100 g	100 ud	72	30 min	1h 15 min	12 min	190
Chocolate mini sea-shell	40 g	5	144	20 min	30 min	12 min	190
Custard sea-shell	100 g	100 ud	72	30 min	1h 15 min	12 min	190
Custard mini sea-shell	40 g	5	144	20 min	30 min	12 min	190









ENSAIMADAS	Average weight/piece (unbaked)	Quantity (box)	Boxes/Pallet	Defrosting	Fermenting	Baking (time)	Baking (°C)
Plain ensaimada	75 g	60	72	10 min	3h	6 min	180
Ensaïmada filled with pumpkin marmalade	115 g	60	72	10 min	3h	7 min	180
Ensaïmada filled with custard	115 g	60	72	10 min	3h	7 min	180
Mini ensaimada	30 g	8 kg	72	10 min	2h 30min	5 min	180
Mini ensaimada with pumpkin marmalade	45 g	4 kg	144	10 min	2h 30min	6 min	180
Mini ensaimada with custard	45 g	4 kg	144	10 min	2h 30min	6 min	180
Mini ensaimada with chocolate	45 g	4 kg	144	10 min	2h 30min	6 min	180
Ensaïmada base	130 g	40	144	10 min	1h 30min	7 min	180
Sticks with chocolate	50 g	5 kg	144	45 min	not required	8 min	180
Sticks with custard	50 g	5 kg	144	45 min	not required	10 min	180
Ensaïmada ring with pumpkin marmalade	105 g	24	144	20 min	2h 15min	6-8 min	180







BRIOCHE-SWISS BUNS	Average weight/piece (unbaked)	Quantity (box)	Boxes/Pallet	Defrosting	Fermenting	Baking (time)	Baking (°C)
Normal brioche	60 g	80	144	30 min	1h 30min	6 min	180
Mini brioche	20 g	5 kg	144	30 min	1h 30min	6 min	180
Mini brioche (long)	20 g	5 kg	144	30 min	1h 30min	6 min	180
Brioche base	500 g	15	72	30 min	1h 30min	9 min	180



Code	PUFF PASTRIES	Average weight/piece (unbaked)	Quantity (box)	Boxes/Pallet	Defrosting	Fermenting	Baking (time)	Baking (°C)
501	Apple tart	150 g	40	72	45 min	not required	20-25 min	180
503	Pumpkin marmalade roll	110 g	100	72	45 min	not required	20-25 min	180
504	Custard roll	110 g	100	72	45 min	not required	20-25 min	180
502	Chocolate roll	110 g	100	72	45 min	not required	20-25 min	180
505	Pumpkin marmalade horseshoe	140 g	70	72	45 min	not required	20-25 min	180
506	Custard horseshoe	140 g	70	72	45 min	not required	20-25 min	180
513	Chocolate horseshoe	140 g	70	72	45 min	not required	20-25 min	180

507	Palm leaf	110 g	100	72	45 min	not required	24 min	180
508	Mini palm leaf	20 g	5 kg	144	45 min	not required	18 min	180
511	Small crackling tart	100 g	80	72	45 min	not required	20 min	180
510	Large puff pastry base	500 g	30	72	45 min	not required	depends on use	180
509	Puff pastry sheet	1000 g	10	72	45 min	not required	depends on use	180
								
Code	HOME-MADE STYLE SELECTION	Average weight/piece (unbaked)	Kg/Box	Boxes/Pallet	Defrosting	Fermenting	Baking (time)	Baking (°C)

705	Home-made fairy cakes (cloth strainer)	1700 g	10 kg	72	3-4 h	not required	15 min	190
706	Sneken	100 g	100	72	30 min	1h 15min	12 min	190
707	Mini sneken	30 g	5 kg	144	30 min	30 min	9 min	190
701	Sugar-coated doughnut	53 g	72	72	20 min	not required	not required	(--)
703	Pizza base	400 g	25	72	15 min	30 min	15 min	200
704	Pizza dough ball	130 g	4 kg	144	15 min	30 min	15 min	200
708	Tuna pie (round)	1300 g	6	60	20 min	not required	45 min	185
709	Tuna pie (rectangular)	3000 g	3	33	30 min	not required	1 h	185
710	Lunch size tuna pie	140 g	50	70	15 min	not required	20 min	190

								
Code	FERMENTED PASTRIES	Average weight/piece (unbaked)	Quantity (box)	Boxes/Pallet	Defrosting	Fermenting	Baking (time)	Baking (°C)

1001	Hand-made margarine croissant	65 g	60	36	not required	not required	18-20min	180
1003	French-shaped margarine croissant	65 g	70	72	not required	not required	18-20min	180
1050	Chocolate Neapolitan roll	100 g	70	72	not required	not required	18-20min	180
1051	Custard Neapolitan roll	100 g	70	72	not required	not required	18-20min	180



Code	BAGUETTE AND BAGUETTE ROLLS	Average weight/piece	Quantity (box)	Boxes/Pallet	Defrosting	Baking (time)	Baking (°C)
601	Baguette	200 g	37	28	15 min	14 min	210
600	Baguette Plus	200 g	35	28	15 min	14 min	210
602	1/2 Baguette	100 g	74	28	15 min	14 min	210
603	1/2 Baguette Plus	107 g	70	28	15 min	14 min	210
609	1/3 Baguette	75 g	75	28	15 min	12 min	210
605	Baguette roll	50 g	50	72	15 min	12 min	210
604	Baguette miniature	25 g	100	72	15 min	12 min	210

Code	THE SPECIALITIES	Average weight/piece	Quantity (box)	Boxes/Pallet	Defrosting	Baking (time)	Baking (°C)
650	Farmhouse baguette	200 g	30	28	20 min	20 min	210
653	1/2 farmhouse baguette	105 g	60	28	20 min	15 min	210
651	Loaf	270 g	20	28	20 min	20-25 min	210
652	Flute	100	70	28	10 min	12 min	210
620	Wholemeal baguette	200 g	37	28	15 min	14 min	210
621	Wholemeal 1/2 baguette	100 g	74	28	15 min	14 min	210
622	Wholemeal roll	50 g	50	72	15 min	12 min	210
623	Wholemeal miniature	25 g	100	72	15 min	12 min	210
630	Multigrain 1/2 baguette	100 g	74	28	15 min	14 min	210
631	Multigrain miniature	25 g	100	72	15 min	12 min	210
640	Vienna bread roll	50 g	50	72	15 min	10 min	210
641	Farmhouse roll	70 g	70	72	15 min	12 min	190
642	Big crusty bap	100 g	70	28			

Code	BREAD ROLLS FOR COCKTAIL PARTIES	Average weight/piece	Quantity (box)	Boxes/Pallet	Defrosting	Baking (time)	Baking (°C)
671	Mini farmhouse roll	25 g	125	72	10 min	10 min	210
670	Mini round roll	25 g	125	72	10 min	10 min	210
672	Mini caprice	24 g	125	72	10 min	10 min	210

Code	CIABATTA BREAD	Average weight/piece	Quantity (box)	Boxes/Pallet	Defrosting	Baking (time)	Baking (°C)
4	Ciabatta 55g	55 g	75	72	12 min	10 min	210
5	Ciabatta 90g	90 g	60	72	15 min	12 min	210
	Long ciabatta	300 g	25	28	15 min	18 min	210
7	Family size ciabatta	250 g	28	28	15 min	20 min	210