



Eesti Pagar



2026 catalogue

FROZEN BAKERY PRODUCTS



Your Strategic Partner in European Frozen Bakery

Welcome to Eesti Pagar, the Baltic's leading wholesale bakery group and your trusted partner for premium frozen bakery products.

With five bakeries across the Baltics and more than 110 years of baking heritage, we combine traditional craftsmanship with some of the most advanced bakery technologies in Northern Europe. As the market leader in both Estonia and Latvia, with more than 45% market share, we have built a reputation for quality and reliability that today extends to over 25 countries across four continents.

Our mission is to bring the quality, taste and convenience of European bakery products to consumers around the world. Whether you are looking to strengthen your assortment with innovative bakery concepts, develop successful Private Label products or expand your foodservice offering, Eesti Pagar provides the expertise, capacity and flexibility to support your growth.

Our stock items portfolio of more than 200 products includes traditional rye breads, artisan sourdough breads, sandwich breads, rolls, baguettes, Bake at Home products, Bake Off pastries, cakes and desserts. Designed for both Retail and Foodservice, our assortment combines convenience, consistency and outstanding consumer appeal.

Sustainability is an integral part of our business. We power our operations with CO₂-free green energy, use RSPO certified palm oil and Rainforest Alliance certified cacao, and continuously increase the share of recyclable packaging across our product range.

At Eesti Pagar, we do more than produce bakery products. We develop concepts that help retailers increase sales, enable wholesalers to optimize their supply chain and support foodservice operators with reliable, easy-to-use solutions.

Built on a foundation of trust, certified food safety and long-term partnerships, we stand behind every product we make and every commitment we give.

Welcome to the world of Eesti Pagar frozen bakery solutions.

Eesti Pagar Group at a glance:

- Private company
- 100% Estonian capital
- 5 state-of-the-art bakeries
- 25 modern production lines
- 1600 employees
- Production volume: 100M kg/year
- Total turnover: 220M EUR
- Export outside Baltics: 30M EUR





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Added values

-  Clean Label
-  Lactose Free
-  Low Lactose
-  Vegan
-  Palm Oil Free
-  100% Butter
-  High Fiber
-  No Added Sugar
-  No Added Yeast
-  100% Rye Flour

Logistics data

-  Units per box
-  Boxes per high pallet
-  Boxes per not stackable low pallet
-  Boxes per double stackable low pallet

Baking instructions

-  Thawing time
-  Baking time and temperature
-  No steam needed
-  Moderate steam
-  Generous steam

**Company video
introduction:**



Our Story:

From a Local Cooperative to Internationally Trusted Partner

For more than 110 years, Eesti Pagar has been evolving alongside changing consumer habits, retail formats and food industry trends. What started in 1914 as a small cooperative bakery in Antsla has developed into one of Northern Europe's leading frozen bakery producers, delivering products to retailers, wholesalers and foodservice operators across more than 20 countries.

Our roots lie in the cooperative movement, where local communities joined forces to ensure reliable access to quality bread made from domestic grain. Those values of reliability, long-term partnership and commitment to quality continue to define Eesti Pagar today.

As consumer demand grew, so did our production capabilities. The construction of the modern bakery in Paide during the 1960s marked the beginning of industrial-scale bread production in the heart of Estonia. For decades, freshly baked bread and pastries produced in Paide became part of everyday life for Estonian families.

Following Estonia's restoration of independence, the bakery business was transformed into a privately owned company with a clear focus on efficiency, innovation and market-driven product development. The creation of the Eesti Pagar brand in 2004 marked the start of a new growth phase and prepared the company for international expansion.

The most important strategic decision in our modern history was the move into frozen bakery products. Frozen technology enabled us to overcome the traditional limitations of fresh bakery distribution, preserving product quality while significantly extending market reach. What began with frozen rolls and baguettes soon expanded into breads, pastries, cakes and desserts, transforming Eesti Pagar from a local bakery into an international bakery partner.

Today, we combine more than a century of baking expertise with some of the most advanced bakery technologies in Northern Europe. While our products are exported worldwide, our identity remains firmly connected to Estonia, local grain and a strong tradition of baking excellence.



1925 – O. Kuhl's ironing workshop and J. Konsberg's bakery at Jaani Street 6 in Antsla.



1956 – Vassili Hani, foreman of the Antsla industrial plant's bread factory, and worker Armilda Sarapuu receiving loaves from the conveyor oven.



Today's Võru frozen bakery facility



Paide bakery 2023



Architectural rendering of future warehouse and bakery expansion in Paide.

Key Milestones

1914 - Origins of Eesti Pagar.

The first predecessor cooperative bakery is established in Antsla, laying the foundation for more than a century of baking tradition.

1925 - The Tall Baker.

One of the most iconic photographs in our history captures the famous "Tall Baker" in front of J. Konsberg's bakery in Antsla.

1964–1965 The Paide Era Begins.

Construction and launch of the modern Paide bakery, introducing mechanized production and significantly increasing production capacity.

1985 Expansion to Võru.

A new bakery complex is opened in Võru, strengthening production capacity and regional supply.

1994 A New Beginning.

Regional bakeries are consolidated into AS ETK Leib, establishing a stronger and more competitive organisation.

2004 Birth of Eesti Pagar.

The Eesti Pagar brand is created. The company's first frozen bakery production line starts operation in Võru.

2005 Export Takes Off.

Frozen bakery exports begin expanding across European markets.

2010 Investment in Convenience.

The first fully automatic puff pastry line is launched, laying the foundation for the Bake at Home category.

2010–2014 Expansion across the Baltics.

Strategic acquisitions of bakeries in Latvia and Lithuania, strengthening regional production capabilities and market presence.

2015–2025 Major Capacity Investments.

Expansion of production, logistics and frozen storage capabilities.

2026 The Sourdough Generation.

The original frozen rolls and baguettes line is replaced by one of the most powerful stone oven sourdough lines in the Nordic region.

2027 Building for Growth.

Construction of a new 10 000-pallet automated frozen warehouse and 15,000 m² expansion of the Paide bakery.

Product Portfolio:

How 110 years of baking created today's product portfolio



Traditional Breads

Built on More Than a Century of Baking Heritage

Bread is where our story began. Since 1914, we have been baking products inspired by local traditions and crafted from carefully selected grain. Over generations, iconic rye and wheat breads became part of everyday life for Estonian consumers and helped establish the reputation for quality that Eesti Pagar enjoys today.

While traditional baking remains at the core of our identity, modern production technology now allows us to offer consistent quality, extended distribution possibilities and a wider assortment than ever before. Today, our bread range combines time-tested recipes with contemporary nutritional trends, including higher fibre content, reduced sugar and salt levels, and growing use of wholegrain ingredients.



Frozen Rolls, Baguettes & Artisan Sourdough

The Foundation of International Growth

The launch of our first frozen bakery line in Võru marked the beginning of Eesti Pagar's export journey. Frozen rolls and baguettes became the company's first major export products, enabling us to deliver bakery quality beyond the limits of traditional fresh distribution and establish partnerships across the Baltics, Poland and Finland.

As consumer demand shifted towards authenticity, craftsmanship and naturally fermented products, we continued to evolve. In 2026, the original line was replaced by one of the most powerful stone oven sourdough production lines in the Nordic region, supported by an advanced natural sourdough system.

Today, this new generation of bakery products combines artisan character with industrial reliability, producing premium ciabattas, rustic rolls, baguettes and sourdough breads that perfectly match current consumer demand for authentic bakery experiences.



Bake at Home

Freshly Baked Convenience for Modern Consumers

Long before home baking became a global trend, Eesti Pagar recognized consumers' growing desire to enjoy bakery-fresh products whenever they wanted. The installation of the first fully automated puff pastry production line in 2010 created the foundation for our Bake at Home category.

What started as a relatively small assortment has grown into one of the most comprehensive ranges in the market, offering consumers professional bakery quality with simple preparation at home. Our portfolio today includes both sweet and savoury products, designed to deliver convenience without compromising on freshness or taste.

With over 30 retail-packed products available in multilingual packaging and Private Label formats, Bake at Home continues to benefit from one of the strongest long-term consumer trends: premium food experiences enjoyed at home.

Together, these product groups tell the story of Eesti Pagar's evolution: from a traditional bakery serving local communities to an international frozen bakery partner helping retailers, wholesalers and foodservice operators respond to changing consumer needs. Every product in this catalogue represents a combination of baking heritage, modern technology and a long-term commitment to innovation.



Bake Off Pastries

Growing Together with Retail Bakery Departments

As in-store bakery concepts became increasingly popular across Europe, retailers began looking for products that combined artisan appearance with operational simplicity. To meet this demand, Eesti Pagar significantly expanded its pastry production capabilities.

What started with a single fully automatic pastry line gradually evolved into three high-capacity production lines producing a wide assortment of croissants, Danish pastries, sweet treats and savoury snacks.

Bake Off products allow retailers to offer consumers the aroma, appearance and taste of freshly baked products throughout the day while reducing labour requirements and product waste. Continuous innovation in flavours, fillings and formats ensures that our assortment remains aligned with changing consumer preferences and seasonal trends.

Thaw & Sell Cakes, Breads & Desserts

Freshness Without Waste

As frozen bakery technology advanced, new opportunities emerged beyond traditional Bake Off products. By applying freezing technology to breads, cakes and desserts, Eesti Pagar developed a Thaw & Sell concept designed specifically for modern retail and wholesale operations.

Products are frozen immediately after production, preserving freshness and quality at their peak. Customers can then thaw only the quantities required, improving stock management while reducing waste and stock losses.

Today, the concept covers a broad assortment of breads, premium cakes and desserts. It enables retailers and wholesalers to offer a wider selection of products, improve availability and respond more flexibly to changing demand patterns. As sustainability and waste reduction become increasingly important industry priorities, Thaw & Sell continues to gain popularity across international markets.

Foodservice Solutions

Developed Together with Professionals

The growth of the frozen bakery market has also transformed the foodservice industry. Professional kitchens increasingly rely on frozen products to improve efficiency, maintain consistency and address labour shortages.

Over the years, Eesti Pagar has developed a comprehensive foodservice portfolio designed around these needs. Today, our assortment includes breakfast products, sandwich breads, burger buns, artisan rolls, premium cakes and ready-to-serve desserts, helping operators create attractive menus with minimal preparation time.

While much of our retail business is produced under Private Label, Eesti Pagar has built strong recognition in foodservice under its own brand. Continuous dialogue with customers helps guide product development and ensures that our assortment evolves together with changing market demands, consumption occasions and culinary trends.

Retail Products

Bake At Home

Bakery Freshness, Straight from the Freezer

Tap into the growing demand for convenient, premium food solutions with our Bake at Home range. Featuring more than 30 retail-packed products, including croissants, pastries, ciabattas, breads and doughs, the assortment allows consumers to enjoy bakery-fresh quality in just 15 minutes.

Developed from over 15 years of category expertise, Bake at Home products combine the convenience of frozen storage with the aroma, taste and experience of freshly baked goods.

KEY BENEFITS FOR YOUR BUSINESS:

- **Meet Consumer Demand:** Appeal to shoppers seeking convenient products without compromising on quality and freshness.
- **Grow Basket Value:** Ideal for breakfasts, family meals, entertaining guests and everyday indulgence, encouraging additional purchases.
- **Sell an Experience:** Freshly baked aroma and warm texture create a strong emotional connection, transforming simple meals into special moments.
- **Reduce Waste, Improve Efficiency:** With a long frozen shelf life and reliable supply chain, retailers benefit from simplified inventory management and lower spoilage.
- **Over 30 retail-packed products** developed for today's convenience-driven consumer while consistently delivering a fresh-baked taste to your customers.



LL P B



BEST SELLER

9738 Butter croissant (~6x60g)

360g • Ready to bake

Butter croissants with 23% butter content.

10 64

LL



BEST SELLER

9419 Cinnamon roll (~8x40g)

320g • Ready to bake

Traditional Danish puff pastry rolls with cinnamon filling.

10 64

LL P B



BEST SELLER

9506 Vanilla pastry (~8x50g)

400g • Ready to bake

Danish puff pastries with vanilla filling.

10 64



9845 Dallas bun (~5x96g)

480g • Ready to bake

Traditional yeast dough buns rolled with quark and topped with rich quark-butter blend.

10 64

LL P B



9755 Poppy seed and marzipan roll (~8x40g)

320g • Ready to bake

Danish butter dough pastry rolls with poppy seed-marzipan filling.

10 64

LL P B



9720 Strawberry and cream cheese pastry (~5x85g)

425g • Ready to bake

Danish butter dough pastries with strawberry and cream cheese filling, decorated with pearl sugar.

10 64

LL B



9717 Cocoa and hazelnut pastry (~8x30g)

240g • Ready to bake

Danish butter dough pastries with cocoa and hazelnut filling.

10 64



LL



**BEST
SELLER**

9742 Sausage pastry (~6x60g)

360g • Ready to bake

Danish puff pastry rolls with sausage.



10



64



9718 Spinach and cheese pastry (~8x45g)

360g • Ready to bake

Danish puff pastries with a creamy spinach and cheese filling.



10



64

LL



9417 Sausage pastry with mustard and cucumber filling (~6x65g)

390g • Ready to bake

Danish puff pastry rolls with sausage and mustard-cucumber filling.



10



64



9740 Ham and cheese pastry (~6x60g)

360g • Ready to bake

Danish puff pastries with ham and cheese filling.



10



64

LL



9732 Meat pastry (~8x50g)

400g • Ready to bake

Danish puff pastries with meat filling.



10



64

LL



9421 Smoked chicken pastry with chives (~6x60g)

360g • Ready to bake

Danish puff pastries with smoked chicken and chives.



10



64

LL



9457 Bacon and egg pastry (~6x65g)

390g • Ready to bake

Danish puff pastries with bacon and egg filling.



10



64



LL P B



9323 XL Mini Butter croissant
(~20x30g)

600g • Ready to bake

Mini butter croissants with 23% butter content.



7



64

P B



8033 XL Apple and curd pastry
(~12x45g)

540g • Ready to bake

Danish butter dough pastry strudels with delicious apple and creamy curd filling.



7



64



9546 XL Vanilla pastry (~20x50g)

1kg • Ready to bake

Danish puff pastries with vanilla filling.



5



64

LL V



9325 XL Mini croissant (~30x30g)

900g • Ready to bake

Butter flavored mini croissants - tasty, budget-friendly treat.

■ 4 ■ 64

LL



8038 XL Mini Multigrain croissant (~20x35g)

700g • Ready to bake

Mini multigrain croissants sprinkled with seeds.

■ 6 ■ 64

LL V



9110 XL Croissant (~15x80g)

1,2kg • Ready to bake

Butter flavored croissants - tasty, budget-friendly treat.

■ 4 ■ 64

LL



9544 XL Cinnamon roll (~20x40g)

800g • Ready to bake

Traditional Danish puff pastry rolls with cinnamon filling.

■ 4 ■ 64

LL V



9821 XL Cinnamon roll with cardamom (~15x80g)

1,2kg • Ready to bake

Traditional Swedish yeast dough rolls with cinnamon, cardamom and pearl sugar.

■ 4 ■ 64

LL B



9585 XL Mini cocoa and hazelnut pastry (~30x30g)

900g • Ready to bake

Danish butter dough pastries with cocoa and hazelnut filling.

■ 6 ■ 64

LL



9541 XL Sausage pastry (~20x60g)

1,2kg • Ready to bake

Danish puff pastry rolls with sausage.

■ 4 ■ 64

LL



9543 XL Meat pastry (~20x50g)

1kg • Ready to bake

Danish puff pastries with meat filling.

■ 5 ■ 64



L Y



9735 Sweet short-crust dough

500g • Unproved

Sweet short-crust dough, perfect for pastries and desserts.

24 48

L Y



9017 Gingerbread dough

500g • Unproved

Spicy dough for baking traditional gingerbread cookies.

24 48

P Y



8016 Premium gingerbread dough

500g • Unproved

Spicy dough with butter for baking traditional gingerbread cookies.

24 48

LL



9436 Croissant dough (4x100g)

400g • Unproved

Thin sheets of Danish puff pastry with a butter-margarine blend.

24 48

LL



9435 Croissant dough

500g • Unproved

One folded thin sheet of Danish puff pastry with a butter-margarine blend.

20 48

LL



9437 Puff pastry

500g • Unproved

One folded thin sheet of puff pastry layered with margarine blend.

20 48

LL P B



9509 Butter croissant dough (4x100g)

400g • Unproved

Thin sheets of Danish puff pastry layered with pure butter.

24 48

L P



9754 Pizza dough ball (2x300g)

600g • Unproved

Round shape pizza dough balls.

14 60

CL L V P S



8074 Sourdough pizza ball (2x250g)

500g • Unproved

The sourdough base for a crisp, chewy, and deeply flavorful artisan pizza.

14 60

NEW!



CL L V P S

NEW!



8207 Sourdough baguette

250g • Pre-baked

Rustic sourdough demi baguette, stone-baked to perfection for a crisp, flavorful crust.

18 32

CL L V P H S

NEW!



8206 Sourdough multigrain baguette

250g • Pre-baked

Rustic, stone-baked sourdough demi baguette packed with sunflower, flax, and chia seeds.

18 32

CL L V P S

NEW!



8208 Sourdough cranberry bread

350g • Pre-baked

Rustic loaf with natural durum wheat sourdough, cranberries 14%, and oats.

12 32

CL L V P S

NEW!



8210 Light Ciabatta twist

300g • Pre-baked

Classic twisted ciabatta baked in stone oven: crispy on the outside, soft and bubbly inside.

16 32

CL L V P S

NEW!



8209 Dark ciabatta twist

300g • Pre-baked

Dark ciabatta twist: a crisp, stone-baked superior crust and airy crumb.

16 32

P



9022 Herb butter baguette

175g • Pre-baked

Wheat baguette filled with 15% herb butter.

24 64

P



9023 Garlic butter baguette

175g • Pre-baked

Wheat baguette filled with 15% garlic butter.

24 64

P S



8398 White Ciabatta

300g • Pre-baked

Classic light ciabatta with a slightly sour, salty taste and a crispy crust.

16 32

P S



8399 Dark Ciabatta

300g • Pre-baked

Dark ciabatta with a slightly sour, salty taste and a crispy crust.

16 32

Frozen Cakes

The Perfect Treat for Modern Consumers

Meet the growing demand for convenient, premium desserts with our range of high-quality frozen cakes. Designed for today's households, our cakes offer consumers an affordable bakery-quality treat without the waste or commitment of a large celebration cake.

Simply thaw and enjoy. Whether for a family dessert, an unexpected visit or a personal indulgence, our cakes deliver excellent taste, attractive presentation and everyday convenience.

KEY BENEFITS FOR YOUR BUSINESS:

- **Meet Modern Consumer Needs:** Perfectly sized for individuals and small families, supporting the growing demand for portion control and waste reduction.
- **Enhance the Frozen Dessert Category:** Eye-catching packaging and premium recipes help attract shoppers and create a stronger shelf presence.
- **Drive Repeat Purchases:** Suitable for multiple consumption occasions, from everyday treats to entertaining guests, encouraging frequent purchases and customer loyalty.
- **Convenient & Waste-Free:** The simple "Thaw & Enjoy" format combines maximum convenience for consumers with a long frozen shelf life and reduced spoilage for retailers.



CL P

**BEST
SELLER**

L



9200 Honey cake

450g • Thaw and Serve

Traditional three-layer honey sponge cake with sour cream filling.

8 96

9998 Strawberry cream cake

400g • Thaw and Serve

Light sponge layers with lactose-free whipped cream, topped with strawberry slices and red jelly.

8 96

L



9997 Carrot cake

400g • Thaw and Serve

Moist carrot cake with warming spices, layered with rich lactose-free cream cheese.

8 96

9208 Passion fruit cake

450g • Thaw and Serve

Double layer cream cake with passion fruit puree. Top surface glazed with passion fruit jelly.

8 96



9219 Chocolate cake

320g • Thaw and Serve

Dark chocolate sponge cake filled with smooth, whipped cream.

8 96

The Go-To Treat For...

- Unexpected guests
- A quick family dessert
- Celebrating small everyday moments
- A moment of personal indulgence

Thaw & Sell Cakes

Turning Frozen Inventory into Profitable Cake Sales

Our Thaw & Sell concept allows retailers to combine two traditionally conflicting goals: increasing impulse purchases while reducing food waste.

Instead of displaying products in the frozen aisle, cakes and cake cups are thawed before being placed in the chilled cake section, where their attractive appearance immediately captures consumer attention. Unlike planned frozen purchases, ready-to-enjoy desserts trigger spontaneous buying decisions, helping retailers significantly increase category turnover and sales volume.

At the same time, products remain safely stored in frozen inventory until needed. Retailers can thaw only the quantities required, improving stock control, maintaining product availability and minimizing waste caused by overstocking or short shelf life.

From family-sized cakes to individually portioned dessert cups, the assortment offers consumers a convenient bakery-quality treat while providing retailers with a highly efficient and profitable cake aisle solution.



Get Your Digital Copy:



Private Label Expertise

Grow your brand with a partner you can trust. Private Label production is our specialty, accounting for 80% of our export turnover. We are the silent partner behind many of Europe's leading retail and wholesale brands, valued for our consistency, quality, and collaborative spirit. Our dedicated team works closely with you through every stage of the process - from custom recipe development and ingredient sourcing to packaging design - to create products that perfectly reflect your brand's standards and delight your customers.

L



NEW!

8839 Strawberry cake cup

140g • Thaw and Serve

Soft sponge cake crumble, silky whipped cream and fruity strawberry filling.

24 40

L



NEW!

8838 Toffee cake cup

140g • Thaw and Serve

Soft sponge cake crumble, whipped cream and a smooth toffee filling topped with puffed rice.

24 40

NEW!



8819 Chocolate cake cup

100g • Thaw and Serve

Chocolate sponge with milk chocolate mousse with a hint of brandy, topped with chocolate flakes.

24 40

NEW!



8820 Passion fruit cake cup

120g • Thaw and Serve

Crushed caramel sponge with whipped cream and tropical passion fruit finished with a fruit jelly.

24 40

NEW!



8818 Red Velvet cake cup

110g • Thaw and Serve

The perfect pairing of vibrant, velvety red sponge and tangy cream cheese filling.

24 40

CL

NEW!



8837 Honey cake cup

130g • Thaw and Serve

Sweet and soft honey cake crumbs combined with refreshingly tangy sour cream.

24 40

L

NEW!



8022 Strawberry cream cake

900g • Thaw and Serve

Light sponge layers with lactose-free whipped cream, topped with strawberry slices and red jelly.

6 54

NEW!



8021 Passion fruit cake

1000g • Thaw and Serve

Double layer cream cake with passion fruit puree. Top surface glazed with passion fruit jelly.

6 54

CL

NEW!



9817 Honey cake

1000g • Thaw and Serve

Traditional three-layer honey cake sponge with sour cream filling.

6 54

Thaw & Sell Breads

Freshness That Sells, Waste That Doesn't

A proven concept that combines operational efficiency with stronger sales performance. Increase sales while reducing waste. Products are stored frozen and thawed according to demand, giving full control over inventory and shelf availability.

Thawed breads are displayed as ready-to-enjoy products, creating stronger visual appeal and encouraging impulse purchases. Retailers only thaw what is needed, minimizing unsold stock and reducing shrinkage.

KEY BENEFITS FOR YOUR BUSINESS:

- **Sell More, Waste Less:** Turn frozen inventory into attractive shelf-ready products while reducing losses from unsold fresh bread.
- **Deliver Superior Freshness:** Shelf life begins after thawing, ensuring fresher products and longer residual shelf life for consumers.
- **Improve Availability:** Maintain frozen back-stock and quickly replenish shelves during peak sales periods.
- **Simple Operation:** Just thaw, display and sell. Flexible, efficient and easy to manage.



L V P S

NEW!



8800 Amish Rye thins (6 pcs)

340g • Thaw and Serve

Fiber-rich wholegrain crusty bread with traditionally fermented rye sourdough.

16

64

CL L V P

NEW!



8100 Classic Lavash (1 pcs)

120g • Thaw and Serve

Authentic, soft, and pliable rectangular shape flat bread for perfect wraps without cracking.

30

56

CL L V P

NEW!



8103 Round Lavash (4 pcs)

160g • Thaw and Serve

Authentic, soft, and pliable round shape flat breads for effortless rolling.

20

56

CL L V P H



9240 Tallinn Rye bread dark

280g • Thaw and Serve

Rye tin bread with intensive black color and robust authentic rye flavor.

■ 24 ■ 64

CL L V P H



9241 Tallinn Rye bread dark with seeds

310g • Thaw and Serve

Dark rye tin bread with fermented rye sourdough and of 24% seeds.

■ 24 ■ 64

L V P H S

NEW!



8122 Tallinn 100% Rye bread

290g • Thaw and Serve

Rye bread made with traditionally fermented rye sourdough, using 100% rye flour.

■ 24 ■ 64

CL L V P H



9251 Rye bread Borodinsky

600g • Thaw and Serve

Traditional sourdough rye bread with malt sweetness and a hint of coriander spice.

■ 12 ■ 64

CL L V P H Y



9182 Amish Rye bread

600g • Thaw and Serve

Yeast-free rye bread with traditional sourdough. High in fiber, no added preservatives.

■ 12 ■ 64

L V P H



8809 Farmer's loaf bread

390g • Thaw and Serve

An authentic rye loaf, baked with a time-honored recipe.

■ 15 ■ 60

L V P H S



9809 Farmer's bread (4 pcs)

300g • Thaw and Serve

A rustic, oval-shaped wholegrain flat breads with natural sourdough and no added sugar.

■ 16 ■ 64

L V P H



9582 Multigrain soft buns (4x60g)

240g • Thaw and Serve

Wheat and rye flour high-fiber soft buns with a 20% mix of seeds and germinated rye grains.

■ 15 ■ 64

L V P H



9899 Oat soft buns (4x55g)

220g • Thaw and Serve

Soft, high-fiber square buns, enriched with 15% oat and a 10% seed mix.

■ 15 ■ 64

Bake Off

Sweet & Savory Pastries

Create the Aroma That Drives Sales

Freshly baked pastries remain one of the most effective ways to attract shoppers and increase bakery category sales. Our Bake Off assortment helps to create an irresistible in-store experience with minimal effort, combining artisan appearance, excellent taste and operational simplicity.

The range includes timeless favorites such as buttery croissants, Danish pastries and cinnamon rolls, alongside a wide variety of savory pastries filled with cheese, meat or vegetables. Designed for breakfast, snacking and on-the-go consumption, these products help meeting multiple consumer needs throughout the day.occasion.

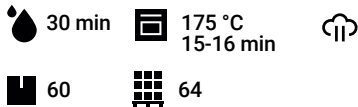


LL V

**8013 Vanilla berry pastry**

110g • Ready to bake

Raspberry blueberry cardamom pastry with vanilla filling, decorated with pearl sugar.



LL V

**8014 Strawberry-rhubarb vanilla pastry**

110g • Ready to bake

Strawberry rhubarb cardamom pastry with vanilla filling, decorated with pearl sugar.



LL P B

**9186 Strawberry and cream cheese pastry**

85g • Ready to bake

Danish butter dough pastry with strawberry and cream cheese filling, decorated with pearl sugar.



LL

**9361 Caramel-lingonberry pastry**

85g • Ready to bake

Danish butter dough pastry with caramel-lingonberry filling, decorated with pearl sugar.



LL

**9790 Passion fruit apple pastry**

100g • Ready to bake

Danish pastry with passion fruit and apple filling, topped with pearl sugar.



LL

**BEST
SELLER****9452 Cinnamon roll**

70g • Ready to bake

Classic Danish puff pastry roll with rich cinnamon filling.



LL V

**9604 Cinnamon roll Kanelbulle**

100g • Ready to bake

Traditional Swedish yeast dough cinnamon roll with cardamom, decorated with pearl sugar.



LL

**NEW!****8163 Franzi pastry**

130g • Ready to bake

Flaky pastry with a crisp crust and a juicy cinnamon filling.



LL V

**9168 Cinnamon cardamom roll Korvapuusti**

160g • Ready to bake

XL size traditional Finnish yeast dough cinnamon roll with cardamom, decorated with pearl sugar.





P

**9113 Cinnamon roll**

180g • Ready to bake

XL size yeast dough roll with rich cinnamon filling.



30 64

P B

**9115 Cheesecake pocket with butter**

150g • Ready to bake

Butter dough pastry with juicy quark filling, in a closed pocket shape.



30 80

**9453 Vanilla-raisin whirl**

110g • Ready to bake

Danish puff pastry roll with raisins and vanilla cream.



50 64

P

**9803 Poppy seed roll**

160g • Ready to bake

XL size yeast dough roll with poppy seed filling.



30 80

LL

**9606 Lemon cream cheese pastry**

85g • Ready to bake

Butter dough pastry with juicy lemon cream cheese filling, decorated with cuts and pearl sugar.



60 80

LL

**9470 Apple-lingonberry pastry**

65g • Ready to bake

Danish puff pastry with apple-lingonberry filling, sprinkled with sugar.



100 64

NEW!

**8133 Danish pastry with poppy seeds**

85g • Ready to bake

Traditional Danish pastry with marzipan filling and poppy seeds topping.



60 64

**9442 Cheesecake pastry**

75g • Ready to bake

Danish puff pastry strudel with rich, creamy curd filling.



100 64

**9721 Cherry cheesecake strudel**

110g • Ready to bake

Danish puff pastry strudel with cherry and quark filling, sprinkled with sugar.



60 64



LL

**9445 Vanilla flavoured cream pastry**

60g • Ready to bake

Traditional pastry with vanilla flavoured filling.

**9460 Poppy seed roll**

80g • Ready to bake

Danish puff pastry roll with poppy seed filling.

**9463 Dallas bun**

100g • Ready to bake

Traditional yeast dough buns rolled with quark and topped with rich quark-butter blend.



LL

**9173 Raspberry Danish pastry**

85g • Ready to bake

Traditional Danish crown shaped pastry with raspberry filling.

BEST
SELLER**9127 Danish pastry**

85g • Ready to bake

Traditional Danish crown shaped pastry with vanilla flavoured custard filling and sugar glaze.



LL V

BEST
SELLER**9791 Apple braid 85g**

85g • Ready to bake

Danish puff pastry braid with apple-cinnamon filling, small apple pieces, and pearl sugar.



LL

**9133 Apple-cinnamon turnover**

55g • Ready to bake

Danish puff pastry with apple-cinnamon filling, sprinkled with sugar.



LL P



NEW!

8098 Chocolate pastry

80g • Ready to bake

Flaky Danish-style pastry with chocolate filling.





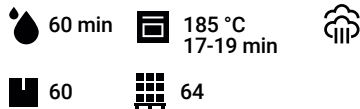
BEST
SELLER

LL

9465 Cheese roll

130g • Ready to bake

Danish puff pastry roll with rich cheese filling, covered with Gouda cheese.

BEST
SELLER

LL

9155 Sausage pastry with mustard and cucumber filling

120g • Ready to bake

Danish puff pastry roll with sausage and mustard-cucumber filling.

**9782 Sausage pastry with tomato and herb filling**

130g • Ready to bake

Danish puff pastry roll with kabanos style sausage and a mildly spicy tomato-herb sauce.

**9454 Sausage roll with mustard and cucumber**

170g • Ready to bake

Danish puff pastry roll with sausage and mustard-cucumber filling.

**9444 Cabbage pastry**

65g • Ready to bake

Danish puff pastry with cabbage filling.

**9441 Meat pastry**

65g • Ready to bake

Danish puff pastry with meat filling.

**9468 Bacon and egg pastry**

65g • Ready to bake

Danish puff pastry with bacon and egg filling.

**9450 Smoked chicken pastry with chives**

85g • Ready to bake

Danish puff pastry with smoked chicken filling, flavoured with chives, onion and pepper.

**9446 Sausage roll**

70g • Ready to bake

Danish puff pastry roll with sausage.





LL

**9125 Pizza swirl roll**

90g • Ready to bake

Danish puff pastry roll with pizza filling, covered with Gouda cheese.

**9795 Butter pastry**

80g • Ready to bake

Flaky, buttery Danish pastry with a light, crisp texture.

**9099 Pizza pastry**

85g • Ready to bake

Yeast dough pizza pastry with salami, tomato sauce and cheese.

**9806 Spinach and feta cheese strudel**

125g • Ready to bake

Danish puff pastry strudel with spinach and feta cheese filling.

**9624 Cheese and salami twist**

105g • Ready to bake

Danish puff pastry twist with cheese and salami filling, sprinkled with seed mix.

**8202 Bolognese snack**

70g • Ready to bake

Danish puff pastry filled with rich Bolognese filling and a crispy golden cheese topping.



NEW!

LL

**8119 Sausage pastry with onion chutney**

80g • Ready to bake

Danish puff pastry with sausage and an onion chutney, topped with a seed mix.

**8152 Cheese roll**

100g • Ready to bake

Danish puff pastry roll with rich cheese filling, covered with Gouda cheese.

**8084 Cheese and jalapeno pastry**

55g • Ready to bake

Danish puff pastry with a creamy, slightly spicy cheese and jalapeno filling.



NEW!

NEW!



LL P B

**9129 Butter croissant**

60g • Ready to bake

Butter croissant with 23% butter content.



60 80

LL V

**9116 Croissant**

80g • Ready to bake

Butter flavored croissant - tasty, budget-friendly treat.



60 64

LL

**9119 Multigrain croissant**

80g • Ready to bake

Multigrain croissant sprinkled with seeds.



60 64

LL P B

**9323 Mini Butter croissant**

30g • Ready to bake

Mini butter croissant with 23% butter content.



140 64

LL V

**9325 Mini croissant**

30g • Ready to bake

Butter flavored mini croissant - tasty, budget-friendly treat.



120 64

LL

**8038 Mini multigrain croissant**

35g • Ready to bake

Mini multigrain croissant sprinkled with seeds.



120 64

L P B

NEW!**8069 Butter croissant 18%**

55g • Ready to bake

Butter croissant with 18% butter content.



70 80

LL P B

NEW!**8130 Butter croissant 18%**

90g • Ready to bake

Big size butter croissant with 18% butter content.



60 64



LL

**9544 Cinnamon roll**

40g • Ready to bake

Mini Danish puff pastry roll with cinnamon filling.



80 64

**9546 Vanilla pastry**

50g • Ready to bake

Mini Danish puff pastry strudel with vanilla filling.



100 64

P B

**8033 Apple and curd pastry**

45g • Ready to bake

Mini Danish puff pastry strudel with delicious apple and creamy curd filling.



84 64

LL B

**9585 Mini cocoa and hazelnut pastry**

30g • Ready to bake

Mini Danish puff pastry with cocoa and hazelnut filling.



180 64

LL

**9144 Mini apple lingonberry pastry**

40g • Ready to bake

Mini Danish puff pastry strudel with apple-lingonberry filling, sprinkled with sugar.



120 80

LL

**9792 Mini apple pastry**

35g • Ready to bake

Mini Danish puff pastry strudel with apple filling.



120 80

Stone Oven Sourdough Bake Off Breads

The Authentic Bakery Experience

Bring the craftsmanship of a traditional artisan bakery directly to your store with our Stone Oven Sourdough Bake Off range. Produced using a natural sourdough system and baked on a state-of-the-art stone oven line, these breads combine exceptional flavour, rustic appearance and authentic texture with the convenience of frozen distribution.

From crispy sourdough baguettes and ciabattas to rustic loaf breads, the range responds to one of today's strongest bakery trends: growing consumer demand for naturally fermented, artisan-style bakery products.



CL L V P S



8030 BO Sourdough baguette

400g • Pre-baked

Rustic sourdough baguette, stone-baked to perfection for a crisp, flavorful crust.

60 min 190-200 °C 8-10 min

16 32

CL L V P S



9379 BO Sourdough bread

350g • Pre-baked

Authentic rustic sourdough. Naturally leavened for a rich flavor and a crisp crust.

180 min 190 °C 15 min

15 32

CL L V P S



8045 BO Light ciabatta twist

300g • Pre-baked

Premium twisted light ciabatta with a crisp, stone-baked superior crust and airy crumb.

60 min 185-190 °C 8-10 min

18 32

CL L V P H S

**8035 BO Sourdough multigrain baguette**

400g • Pre-baked

Rustic, stone-baked sourdough baguette packed with sunflower, flax, and chia seeds.



16 32

CL L V P S

**8029 BO Sourdough demi baguette**

250g • Pre-baked

Rustic sourdough demi baguette, stone-baked to perfection for a crisp, flavorful crust.



25 32

CL L V P H S

**8039 BO Sourdough multigrain demi baguette**

250g • Pre-baked

Rustic, stone-baked sourdough demi baguette packed with sunflower, flax, and chia seeds.



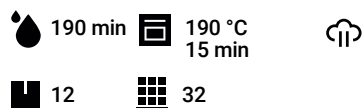
25 32

CL L V P

NEW!**8096 BO Sourdough cranberry bread**

350g • Pre-baked

Rustic loaf with natural durum wheat sourdough, cranberries and oats.



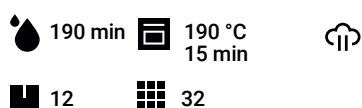
12 32

CL L V P S

NEW!**8054 BO Oat bread with sourdough**

350g • Pre-baked

Rustic Oat bread with natural durum sourdough, sprouted oats and roasted oat flour.



12 32

CL L V P S

NEW!**8081 BO Stone oven sourdough loaf**

550g • Pre-baked

Stone oven baked rustic bread with a crispy crust. Made with natural wheat sourdough.



14 32

CL L V P S

**8046 BO Dark ciabatta twist**

300g • Pre-baked

Premium twisted dark ciabatta with a crisp, stone-baked superior crust and airy crumb.



18 32

P S

**9192 BO Ciabatta light**

300g • Pre-baked

Classic ciabatta: crispy on the outside, soft and bubbly on the inside.



18 32

P S

**9191 BO Ciabatta dark**

300g • Pre-baked

Dark ciabatta with crispy crust and a soft, bubbly interior.



18 32

Traditional Rye Breads

Authentic Nordic Baking Tradition

Rye bread has been at the heart of Estonian food culture for generations. Our range of traditional rye breads combines time-honoured recipes, carefully selected grains and natural sourdough fermentation to create products with distinctive flavour, texture and nutritional value.

Produced using traditional sourdough methods, these breads deliver the authentic taste and character increasingly sought by today's consumers. From classic rye loaves to modern interpretations of Nordic baking, the assortment combines heritage, health and premium quality.



P H



9317 BO Rustic bread with cumin seeds

500g • Pre-baked

Rye and wheat rustic loaf with crispy crust and a hint of cumin.

360 min 190 °C 15 min
8 60

CL L V P H R



9100 BO Rye bread

330g • Pre-baked

Traditional tin-shaped rye bread made from 100% rye flour and naturally fermented rye sourdough.

180 min 190-200 °C 8-10 min
14 80

CL L V P H R



9056 BO 100% Rye bread

600g • Pre-baked

Classic rye tin bread made from 100% rye flour with naturally fermented rye sourdough.

180 min 190-200 °C 8-10 min
12 64

P H

**9260 BO Rustic dark bread with seeds**

500g • Pre-baked

Rye and wheat dark rustic loaf with crispy crust and sunflower seeds.

360 min 190 °C 15-17 min

10 60

L V P H R

**9035 BO Rye bread with germinated rye grains**

350g • Pre-baked

Rye loaf bread with natural sourdough, germinated rye grains and sunflower seeds.

180 min 190-200 °C 8-10 min

18 60

L V P H Y R

**9038 BO Yeast free rye bread**

350g • Pre-baked

Yeast free 100% rye loaf bread, naturally leavened with rye sourdough.

180 min 190-200 °C 8-10 min

18 60

CL L V P H

NEW!**8095 BO Borodinsky bread**

410g • Pre-baked

Classic sourdough rye bread with sweet malt and coriander.

180 min 190-200 °C 8-10 min

14 80

CL L V P H R

**9392 BO Rye bread with seeds**

410g • Pre-baked

Classic tin-shaped loaf packed with wholesome germinated rye grains and sunflower seeds.

180 min 190-200 °C 8-10 min

14 80

CL L V P H Y

**9908 BO Rye bread without added yeast**

410g • Pre-baked

Traditional tin-shaped rye bread made with naturally fermented rye sourdough and no added yeast.

180 min 190-200 °C 8-10 min

14 80

CL L V P H

**9884 BO Borodinsky bread**

600g • Pre-baked

Traditional sourdough rye bread with malt sweetness and a hint of coriander spice.

180 min 190-200 °C 8-10 min

12 64

CL L V P H

**9229 BO Black tin bread with different seeds**

650g • Pre-baked

Rye tin bread with traditionally fermented sourdough and 24% seeds.

180 min 190-200 °C 8-10 min

12 64

Foodservice Solutions

Efficiency & Quality for Professional Kitchens

In today's fast-paced foodservice environment, consistency, efficiency and reliability are essential. Our extensive range is simplifying everyday operations.

From breakfast breads to sandwich buns, cakes and desserts, our products reduce preparation time, minimize waste and ensure consistent results. Convenient bulk packaging, long frozen shelf life and reliable availability allow professional kitchens to focus on serving great food and creating memorable guest experiences.

Sandwich Breads

As demand for sandwiches and convenient meal solutions continues to grow, the quality of the bread has never been more important. Our range of sandwich breads and buns is designed to provide the perfect foundation for food-to-go concepts, cafés, convenience stores and retail meal solutions. The portfolio includes everything from soft sandwich buns, rustic ciabattas, panini breads and rye crust breads made with natural sourdough. Consistent size, appearance and performance ensure reliable results, while frozen storage provides maximum flexibility and product availability.



L V P H S



9474 Dark rye crust bread, pre-sliced

110g • Thaw and Serve

Round rustic wholegrain rye crust bread without added sugar.

32 56

L V P H



9296 Rye crust bread with seeds, pre-sliced

70g • Thaw and Serve

Round rye crust bread with germinated rye grains and sunflower seeds.

85 64

L V P H S



9777 Dark rye crust bread, pre-sliced

75g • Thaw and Serve

Oval dark wholegrain rye crust bread with rustic outlook and no added sugar.

80 64

L V P H R



9295 100% rye crust bread, pre-sliced

50g • Thaw and Serve

Round rye crust bread made from 100% rye flour and naturally fermented rye sourdough.

90 64

L V P H S



9410 Rye crust bread, pre-sliced

55g • Thaw and Serve

Wholegrain rye crust bread with germinated rye grains in a handy rectangular shape.

87 32



CL L V P S



9526 Dark ciabatta sandwich bun, pre-sliced

70g • Thaw and Serve

Dark ciabatta sandwich bun with sunflower and linseeds.

35 64

L V P S



9224 White ciabatta sandwich bun, pre-sliced

70g • Thaw and Serve

White ciabatta sandwich bun with softer crust.

35 64

BEST
SELLER

CL L V P S



8077 Multigrain sandwich baguette, pre-sliced

80g • Thaw and Serve

Stone oven baked sandwich baguette with sunflower seeds, flax seeds, and cornflakes.

60 32

NEW!

CL L V P S



9342 Dark ciabatta sandwich bun, pre-sliced

80g • Thaw and Serve

Soft-crust dark ciabatta sandwich bun with sunflower and linseeds.

30 88

L V P S



9341 White ciabatta sandwich bun, pre-sliced

80g • Thaw and Serve

Soft-crust white ciabatta sandwich bun.

30 88

CL L V P S



8162 Sourdough sandwich baguette

140g • Thaw and Serve

Stone oven baked sandwich baguette made with natural wheat sourdough.

40 32

NEW!

CL L V P S



9340 Dark ciabatta sandwich bun, pre-sliced

110g • Thaw and Serve

Soft-crust dark ciabatta sandwich bun with sunflower and linseeds.

18 32

L V P S



9338 White ciabatta sandwich bun, pre-sliced

110 • Thaw and Serve

White ciabatta sandwich bun with softer crust.

18 32

BEST
SELLER



L V



9051 Potato sandwich bun, pre-sliced

60g • Thaw and Serve

Exceptionally soft sandwich bun with potato and roasted onions.

60 32

L P

NEW!



8151 Cheese sandwich bun, pre-sliced

60g • Thaw and Serve

Exceptionally soft square-shaped sandwich bun topped with Gouda cheese.

50 32

L V P H



9504 Oat panini, pre-sliced

80g • Thaw and Serve

Wheat flour panini with 16% oats and 10% different seeds.

30 64

L V P S


9225 Sourdough sandwich bun, pre-sliced

60g • Thaw and Serve

Exceptionally soft sandwich bun made with durum sourdough.

50 32

L V P H


9579 Oat sandwich bun, pre-sliced

55g • Thaw and Serve

Exceptionally soft wheat and oat square sandwich bun with linseed, sunflower seeds and oat bran.

60 32



L V P H


9715 Multigrain sandwich bun, pre-sliced

60g • Thaw and Serve

Exceptionally soft wheat and rye square sandwich bun with sunflower seeds and sprouted rye grains.

60 32

L P


9223 Cheese sandwich bun, pre-sliced

50g • Thaw and Serve

Soft sandwich bun covered with Gouda cheese.

52 64

L P


9533 Cheese panini, pre-sliced

80g • Thaw and Serve

Wheat flour panini with rich Gouda cheese topping.

30 64

L V P H


9503 Multigrain panini, pre-sliced

80g • Thaw and Serve

Wheat and rye flour panini with 17% of seeds.

30 64

CL L V P


9502 Panini sandwich bun, pre-sliced

95g • Thaw and Serve

Wheat and rye flour panini sandwich bun with sunflower and linseeds.

30 64

Breads & Rolls

Everyday Essentials for Professional Kitchens

Bread remains the foundation of countless foodservice occasions, from breakfast buffets and sandwich stations to catering platters and table service. Our range of breads and rolls is designed to help professionals deliver consistent quality while simplifying daily operations. Conveniently frozen and ready to thaw products combine traditional bakery quality with



L V P H

**9406 Black tin bread, sliced**

600g • Thaw and Serve

Rye tin bread with intensive black color and robust authentic rye flavor.

12 64

L V P H

**9578 Rye tin bread with different seeds, sliced**

650g • Thaw and Serve

High-fiber rye tin bread with 32% seeds.

12 64

CL L V P H

**9257 Black tin bread with different seeds, sliced**

650g • Thaw and Serve

Black rye tin bread with fermented rye sourdough and 24% seeds.

12 64

CL L V P

**9525 Multigrain toast bread, sliced**

500g • Thaw and Serve

Toast bread with 17% seed mix. 15 slices (110×110×13mm) + 2 ends.

7 28

L V P

**9346 XL Toast bread, sliced**

750g • Thaw and Serve

XL-size classic toast bread, ideal for HoReCa sandwiches. 16 slices (120×120×12mm) + 2 ends.

7 28

L V P H

**9347 XL Wholegrain toast bread, sliced**

750g • Thaw and Serve

XL-size wholegrain toast bread, ideal for HoReCa sandwiches. 16 slices (120×120×12mm) + 2 ends.

7 28

CL L V P

**9987 White bread, sliced**

500g • Thaw and Serve

Classic sliced white bread with a soft texture.

7 32

CL L V P S

**NEW!****8200 Multigrain sourdough roll**

40g • Thaw and Serve

Durum sourdough multigrain roll with a rustic cut, baked in a stone oven.

70 56

CL L V P S

**NEW!****8205 Wheat sourdough roll**

40g • Thaw and Serve

Durum sourdough roll with a rustic cut, baked in a stone oven.

70 56

Plate & Round Cakes

Premium Desserts Made Simple

Create memorable dessert moments without the complexity of in-house production. Our assortment of pre-portioned plate cakes and premium round cakes allows foodservice operators to offer high-quality desserts with consistent appearance, taste and presentation.

Produced and frozen at peak freshness, the cakes are ready to serve after thawing, eliminating preparation work while maintaining bakery-quality results. From everyday menu desserts to special occasions and catering events, the range provides a convenient solution for multiple serving occasions.



L V


8007 Apple-lingonberry cake

1300g / 16 slices • Thaw and Serve

Classic homestyle cake, rich with sweet apples, tart lingonberries and a hint of cinnamon.

 3  32

L


8027 Brownie cake

1800g / 16 slices • Thaw and Serve

A true chocolate lover's dream: a rich brownie cake with a decadent chocolate glaze.

 3  32

L


**BEST
SELLER**
9221 Mocha cake

1400g / 16 slices • Thaw and Serve

Rich chocolate-coffee cake with cocoa glaze and fun, colourful sprinkles.

 3  32

L


**BEST
SELLER**
9867 Carrot cake

1800g / 16 slices • Thaw and Serve

Moist carrot cake with warming spices, layered with rich lactose-free cream cheese.

 3  32

L


9198 Apple cake

1400g / 16 slices • Thaw and Serve

Tender pound cake with layers of soft apple, creamy vanilla, and crunchy crumble.

 3  32

L


9024 Raspberry-blueberry cake

1440g / 16 slices • Thaw and Serve

Moist pound cake with fresh raspberries and blueberries, topped with golden, crumbly streusel.

 3  32

L


**BEST
SELLER**
9203 Strawberry cream cake

1800g / 16 slices • Thaw and Serve

Light sponge layers with lactose-free whipped cream, topped with strawberry slices and red jelly.

 3  64



CL P

BEST
SELLER


9057 Honey cake

2100g / 16 slices • Thaw and Serve

Traditional three-layer honey sponge cake with sour cream filling.

3 64



9518 Lemon-lime cake

2100g / 16 slices • Thaw and Serve

Symphony of citrus: soft cake with lemon cream filling and a bright lime jelly top.

3 32



9072 Cappuccino cake

1400g / 16 slices • Thaw and Serve

Layers of rich cocoa sponge and coffee crème, finished with vanilla whip and chocolate truffle.

3 32



9027 Capital cake

2200g / 16 slices • Thaw and Serve

Beloved classic dark biscuit layer cake with tangy kefir cream.

3 64



9071 Passion fruit cake

2100g / 16 slices • Thaw and Serve

Double layer cream cake with passion fruit puree. Top surface glazed with passion fruit jelly.

3 64



9220 Blueberry cake

2000g / 16 slices • Thaw and Serve

Blueberry cake with naturally purple sponge and luscious berry topping.

3 64



9053 Napoleon cake

2400g / 16 slices • Thaw and Serve

Classic layered cake with delicate puff pastry, vanilla custard, and cranberry jam.

3 64



9037 Chocolate cake

1500g / 16 slices • Thaw and Serve

Dark chocolate sponge cake filled with smooth, whipped cream.

3 64



8047 Forest moss cake

1800g / 16 slices • Thaw and Serve

Soft, moss-green sponge cake with a light sour cream mousse and a bright raspberry filling.

3 32



9946 Red Velvet cake

1400g / 12 slices • Thaw and Serve

The perfect pairing of vibrant, velvety red sponge and tangy cream cheese filling.



4



36

L



8817 Raspberry Tosca cake

1200g / 12 slices • Thaw and Serve

Soft vanilla pound cake with juicy raspberries, chewy dried fruits and caramelized almond topping.



4



36



9957 Caramel crumble cake

1200g / 12 slices • Thaw and Serve

Delightful trio of light cocoa sponge, creamy caramel-vanilla, and a crisp biscuit crumble.



4



36


8821 Cheesecake

1000g / 10 slices • Thaw and Serve

Classic cheesecake with a soft cream cheese and a buttery biscuit base.

 4  36

8822 Raspberry Cheesecake

1000g / 10 slices • Thaw and Serve

Creamy cheesecake on a buttery biscuit base with sweet raspberry filling.

 4  36

8823 Salted caramel Cheesecake

1000g / 10 slices • Thaw and Serve

Creamy cheesecake on a buttery biscuit base with salted caramel filling.

 4  36

8824 Limoncello cake

1100g / 10 slices • Thaw and Serve

Refreshing citrus sponge base cake, generously layered with luscious lemon curd cream.

 4  36

8829 Pistachio cake

1200g / 12 slices • Thaw and Serve

Inspired by Dubai chocolate: pistachio-kataifi crunch, airy pistachio cream with dark chocolate finish.

 4  36

8825 Sacher cake slices

1000g / 10 slices • Thaw and Serve

Rich chocolate cake layered with flavorful apricot jam, coated in a luxurious dark chocolate glaze.

 4  36

8826 Orange-chocolate cake

950g / 10 slices • Thaw and Serve

Chocolate-orange sponge cake with vanilla and orange creams, coated in chocolate gel.

 4  36

8827 Pear-caramel cake

850g / 10 slices • Thaw and Serve

Creamy pear-caramel filling with crunchy waffle on a crisp cookie base.

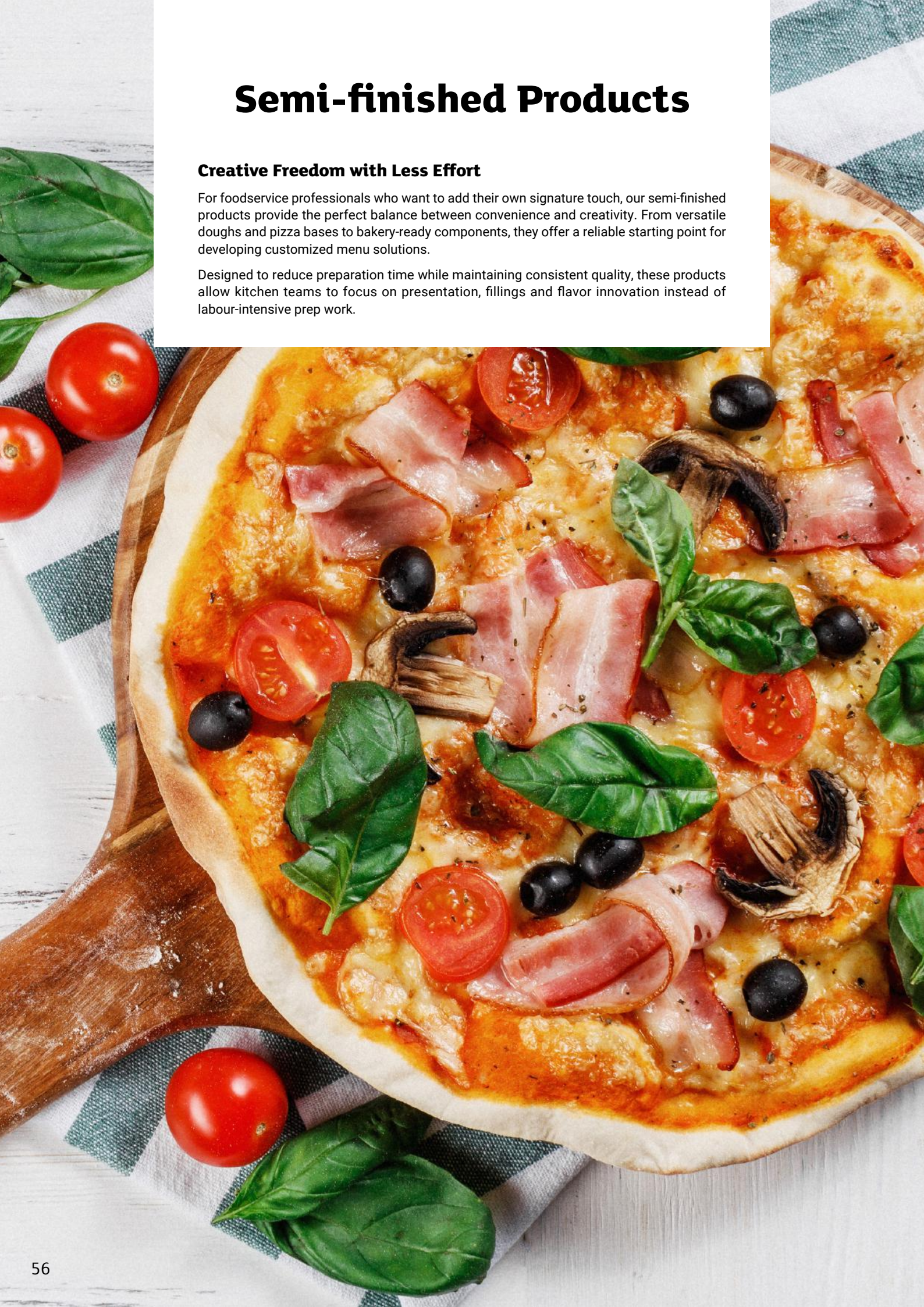
 4  36

Semi-finished Products

Creative Freedom with Less Effort

For foodservice professionals who want to add their own signature touch, our semi-finished products provide the perfect balance between convenience and creativity. From versatile doughs and pizza bases to bakery-ready components, they offer a reliable starting point for developing customized menu solutions.

Designed to reduce preparation time while maintaining consistent quality, these products allow kitchen teams to focus on presentation, fillings and flavor innovation instead of labour-intensive prep work.



CL L V P



9074 Sourdough pizza ball

250g • Unproved

The perfect sourdough base for a crisp, chewy, and deeply flavorful artisan pizza.

 20  56

CL L V P



9611 Pizza dough ball

250g • Unproved

The reliable base for your pizza creations.

 48  40

CL L V P



9605 Pizza dough ball

300g • Unproved

Classic pizza dough base for your pizza creations.

 24  40

CL L V P



9044 Rye pizza dough ball

300g • Unproved

Discover the rich, wholesome flavor of a rustic rye pizza crust.

 24  40

LL P



9487 Pizza base

300g • Unproved

Classic 30 cm pizza base - ready to top and bake.

 20  60

LL V



9472 Puff pastry

9kg / 12x750g • Unproved

Thin puff pastry sheets layered with margarine for sweet or savory treats.

 1  48

LL



9475 Yeast-puff pastry

9kg / 12x750g • Unproved

Thin yeast puff pastry sheets layered with margarine for sweet or savory treats.

 1  48



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