



PANESCO
FOOD.COM

CREATING A WOW

WHAT'S NEW?

SEPTEMBER 2019



MAY WE INSPIRE YOU?

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

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

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

CONTACT OUR SALES TEAM

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

**TOGETHER
CREATING A WOW**



WHAT'S NEW?



WHAT'S NEW?

VIENNOISERIE




5001851

ORGANIC CROISSANT AU BEURRE 70

70 g

2 x 30 PCS C/S — 64 C/S PAL

DEFROST 22°C · 30'

BAKING 170°C · 17-19'

READY TO BAKE

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

**“I love having a croissant and a great coffee.
Just one cup.”**

MARCUS SAMUELSSON



5001852

ORGANIC PAIN AU CHOCOLAT AU BEURRE 75

75 g

2 x 35 PCS C/S — 64 C/S PAL

DEFROST 22°C · 30'

BAKING 170°C · 17-19'

READY TO BAKE

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



WHAT'S NEW?

PATISSERIE


**5001846**

BLUEBERRY RED VELVET CAKE

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

THAW & SERVE

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

**“I eat cake because
it’s somebody’s birthday somewhere.”**

AUTHOR UNKNOWN**5001847**

CHOCOLATE RASPBERRY DREAM CAKE

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

THAW & SERVE

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

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5001849

LEMON MERINGUE BARLET

85 g

2 x 9 PCS C/S — 128 C/S PAL

DEFROST 4°C · 120'

THAW & SERVE

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

**“If someone asks you if you want cake or pie,
why not say you want cake and pie?”**

LISA LOEB



5001850

CHOCOLATE BARLET

70 g

3 x 9 PCS C/S — 128 C/S PAL

DEFROST 4°C · 120'

THAW & SERVE

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



WHAT'S NEW?
**DESSERTS
ON A PLATE**

WHAT'S NEW?
**DESSERTS
ON A PLATE**





5001845

**RASPBERRY WHITE
CHOCOLATE DELIGHT**

90 g

3 x 10 PCS C/S — 99 C/S PAL

DEFROST 4°C · 120'

THAW & SERVE

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

**“Life’s too short.
Start with dessert!”**

BARBARA STREISAND



5001844

**CHOCOLATE SALTED
CARAMEL DELIGHT**

70 g

3 x 10 PCS C/S — 99 C/S PAL

DEFROST 4°C · 120'

THAW & SERVE

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

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5001839

MINI BEIGNET SPECULOOS

25 g

3 x 35 PCS C/S — 104 C/S PAL

DEFROST 22°C · 30'

THAW & SERVE

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



5001841

PETITS-FOURS ICONIC

13 g

4 x (57) PCS C/S — 56 C/S PAL

DEFROST 4°C · 300'

THAW & SERVE

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



5001842

MIRLITONS SYMPHONY

13 g

4 x (7 x 8) PCS C/S — 56 C/S PAL

DEFROST 4°C · 240'

THAW & SERVE

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



WHAT'S NEW?
MINI
COFFEE
ITEMS






5001865 MINI ROSE ROLL 30 MIX

30 g — Ø 6 cm
135 PCS C/S — 36 C/S PAL
DEFROST 22°C · 15'
BAKING 180°C · 4-6'
PART BAKED



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



5001863 ROSE ROLL DARK 55

55 g — Ø 7 cm
90 PCS C/S — 36 C/S PAL
DEFROST 22°C · 15'
BAKING 180°C · 8-10'
PART BAKED



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



5001862 ROSE ROLL WHITE 55

55 g — Ø 7 cm
90 PCS C/S — 36 C/S PAL
DEFROST 22°C · 15'
BAKING 180°C · 8-10'
PART BAKED



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



5001864 ROSE ROLL SPELT MULTIGRAIN 55

55 g — Ø 7 cm
90 PCS C/S — 36 C/S PAL
DEFROST 22°C · 15'
BAKING 180°C · 8-10'
PART BAKED



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



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5001859

ROSE ROLL WHITE 110

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

PART BAKED

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



5001860

ROSE ROLL DARK 110

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

PART BAKED

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



5001861

ROSE ROLL SPELT MULTIGRAIN 110

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

PART BAKED

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



WHAT'S NEW?

ROSE ROLLS



WHAT'S NEW?
**CRYSTAL
ROLLS**




5001801
CRYSTAL ROLL RUSTIC
PRE-SLICED

75 g — Ø 12 cm
 30 PCS C/S — 56 C/S PAL
 BAKING 200°C · Less than 3'
FULLY BAKED



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



5001802
CRYSTAL ROLL MULTIGRAIN
PRE-SLICED

70 g — Ø 12 cm
 30 PCS C/S — 56 C/S PAL
 BAKING 200°C · Less than 3'
FULLY BAKED



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



5001800
CRYSTAL ROLL BEER
PRE-SLICED

80 g — Ø 12 cm
 30 PCS C/S — 56 C/S PAL
 BAKING 200°C · Less than 3'
FULLY BAKED



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



WHAT'S NEW?
**TO FILL
AND/OR
TO GRILL**


**5001840****MULTI SEED'R BUN**

110 g — Ø 10 cm

40 PCS C/S — 96 C/S PAL

DEFROST 22°C · 30'

THAW & SERVE

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

**“Eat clean. Stay fit.
And have a burger to stay sane.”**

GIGI HADID**5001843****CHEESE GRATIN ROLL**

70 g — Ø 8,5 cm

50 PCS C/S — 56 C/S PAL

BAKING 200°C · Less than 3'

FULLY BAKED

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



WHAT'S NEW?

ARTISAN TWIST

BY PANESCO







Artisan, twisted by hand

The Artisan Twist baguettes are the result of an authentic recipe, years of baker's craftsmanship and infinite dedication. Starting from pure wheat flour, the Master Bakers appeal to a time-honoured process in which poolish is being used to create a unique flavour. Followed by carefully monitored hydration and hours of resting and rising, the authentic taste of yesteryear is brought alive. Every single baguette is inspected by a Master Baker. Once the quality standards are met, the baguette will finally be marked with the 'hand-twist' signature.

The sensorial profile in combination with impressive looks, make these baguettes ideal to pair up with the creations from your kitchen.

May we invite you to twist your creations?



WHAT'S NEW?
**ARTISAN
TWIST**
BY PANESCO


**5001853****ARTISAN DEMI TWIST WHITE**

115 g — ± 23 cm
40 PCS C/S — 48 C/S PAL
DEFROST 22°C · 15'
BAKING 180°C · 9-11'



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

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

125 g — ± 23 cm
40 PCS C/S — 48 C/S PAL
DEFROST 22°C · 15'
BAKING 180°C · 9-11'

**PART BAKED**

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

**5001857****ARTISAN TWIST WHITE**

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



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

**5001858****ARTISAN TWIST MULTIGRAIN**

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

**PART BAKED**

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



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5001854

ARTISAN DEMI TWIST DIAVOLINO

125 g — ± 23 cm
40 PCS C/S — 48 C/S PAL
DEFROST 22°C · 15'
BAKING 180°C · 9-11'
PART BAKED

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

**“Good food is all the sweeter
when shared with good friends.”**

AUTHOR UNKNOWN



5001856

ARTISAN DEMI TWIST ONION

125 g — ± 23 cm
40 PCS C/S — 48 C/S PAL
DEFROST 22°C · 15'
BAKING 180°C · 9-11'
PART BAKED

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



WHAT'S NEW?

ARTISAN TWIST

BY PANESCO



WHAT'S NEW?
SAVOURY


**5001867****MINI PIZZA FAGOTTINI MIX**

± 30 g

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

DEFROST 22°C · 15'

BAKING 180°C · 6-8'

SERVE HOT

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

**“The appetite is sharpened
by the first bite.”**

JOSÉ RIZAL**5000023****DUTCH CHEESE LATTICE**

130 g

60 PCS C/S — 80 C/S PAL

DEFROST 22°C · 30'

BAKING 170°C · 30-32'

SERVE HOT

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

LEGENDA LABELS



The product is prepared with sourdough.



The product is baked in a stone oven.



The product is 'fiber rich'.



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



The product is suitable for vegetarian food applications.



The product is suitable for vegan food applications.



The product is gluten-free.



The product is lactose-free.

For the latest information about allergens, please consult the technical specifications of the products present on our website www.panesco.com.

BAKING TECHNOLOGIES & INSTRUCTIONS

BAKING TECHNOLOGIES

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

BAKING INSTRUCTIONS

Dedicated baking instructions (defrosting and/or baking) are individually provided for every product in this catalogue. Following these instructions will help ensure the perfect serve. Please keep in mind the mentioned settings were tested in different "hot-air ovens" (convection, bake-off ovens and/or steamers) but might differ slightly according to the type of equipment used.

ADDITIONAL RECOMMENDATIONS

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

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

DIRECTIONS FOR USE

The weights and dimensions per piece mentioned in this catalogue are the average and may vary within specific tolerances. It is important to know that the mentioned dimensions of the products are these measured frozen (not baked).

Please visit our website www.panesco.com for more product information, most up to date technical files and pictures.

COLOPHON

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PHOTOGRAPHY

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

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FOR MORE?**

**CONTACT
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