

# EUROBAKERY

CATÁLOGO 2021



# Pan.

## GRAN RESERVA

### Clásicos



#### 22900 Baguette

##### Gran Reserva Cereales

26 u | 275 g | 4x7 | 53 cm  
15-20' | °C 180-200° | 15-20'



#### 62990 Baguette Gran Reserva Centeno

18 u | 355 g | 4x7 | 35 cm  
20-25' | °C 180-190° | 20-25'

## TRADICIONAL

### Rústicos



#### 24060 Baguette Piamonte

28 u | 250 g | 4x7 | 54 cm  
20-30' | °C 180-190° | 13-18'

### Chapatas



#### 27934 Chapatta Tradición

22 u | 400 g | 4x7 | 33 cm  
20' | °C 190° | 15'

### Baguettes



#### 24650 Baguette Plus

36 u | 250 g | 4x7 | 55 cm  
15-20' | °C 180-190° | 15-20'

## PAN SALUD

### Integral y Cereales



#### 22284 Baguette semillada

40 u | 250 g | 4x7 | 20-25' | °C 180-200°  
20-25' | 54 cm

## PAN BURGER

### Clásicos



#### 88250 Burger Tierna Plus

24 u | 92 g | 4x14  
50' | 11,5 cm



#### 69880 Burger Aldeana Black

24 u | 92 g | 4x14  
50' | 11,5 cm

### Chapatas



#### 64150 Panecillo Frankfurt Listo

76 u | 95 g | 4x7 | 20-25' | 20,5 cm

### Cristal



#### 88833 Burger Cristallino 120 69837 Burger Cristallino 120 Precortada

60 u | 75 g | 4x8 | 11,5 cm  
20-30' | °C 180-190° | 15'

## ESPECIALIDADES



#### 66330 Bagel

50 u | 85 g | 4x10 | 45'  
180° | 3-5' | 12 cm



#### 61330 Bagel Amapola

50 u | 85 g | 4x10 | 45'  
180° | 3-5' | 11,8 cm



#### 66160 Rock & Roll

6p/8u | 584g/p - 73gr/u | 4x14  
50' | °C 180-190°  
1' | 17 cm



#### 65080 English Muffin

48 u | 63 g | 7x12  
20-30' | 9,5 cm

## FOOD SERVICE

### Descongelar y listo



#### 64670 Media Baguette Lista

76 u | 110 g | 4x7  
10-15' | °C 180-190°  
2' | 27 cm

### Dinner Roll



#### 27301 Petit Pain

90 u | 65 g | 6x7 | 15-20'  
180-190° | 10-12' | 13 cm

# Bollería Dulce.



## CROISSANTS Para Fermentar



### 00225 Triángulo Croissant gigante

126 u | 85 g | 8x9  
90-120' | °C 180-190° | 12-15'  
14 cm



### 63650 Mini Croissant Margarina

200 u | 25 g | 8x9  
°C 160-180° | 15-20' | 9 cm

## Para Hornear



### 69302 Napolitana de Crema FACIL

98 u | 102 g | 8x9 | 20-30'  
1,20-1,40h | °C 180-190° | 12-15' | 12 cm



### 69312 Napolitana Bombón Facil

114 u | 97 g | 8x9 | 20-30'  
1,20-1,40h | °C 180-190° | 12-15' | 12 cm

## Descongelar y listo



### 67371 Croissant Brioche Bombón

26 u | 128 g | 4x19  
60-90' | 14 cm

## VIENNOISERIE CAPRICE



### 60230 Croissant Nocilla Caprice

60 u | 70 g | 8x9 | 20-30'  
°C 170-180° | 12-15' | 13 cm

## SELECTION D'OR



### 67460 Croissant de Cacao con Avellanas Selección d'Or

48 u | 90 g | 8x9 | 20-30'  
°C 165-175 | 15-17' | 14,5 cm



### 67420 Croissant Selection d'Or

64 u | 75 g | 8x8 | 20-30'  
°C 165-175 | 17-19' | 14,5 cm

## HOJALDRE Para Hornear



### 25360 Palmera

90 u | 100 g  
8x9 | 20-30' | °C 180-190°  
25-30' | 20,5 cm



### 66340 Roulet Cheesecake

58 u | 90 g | 8x12 | 20-30'  
°C 175-185° | 12-15' | 10,5 cm

## MASA DANESA Para Hornear



### 10285 Bretzel

72 u | 90 g | 8x9  
°C 180-190° | 15-20' | 13 cm



### 00286 Bretzel Chocolate

72 u | 90 g | 8x9  
°C 180-190° | 12-20' | 13 cm



### 65921 Tronquito de crema

7 kg | 70 g | 8x14 | 15-20'  
°C 180-190° | 12-14' | 26 / 26,5 cm



### 65970 Tronquito bombon

7 kg | 70 g | 8x14 | 15-20'  
°C 180-190° | 12-14' | 26 / 26,5 cm

**CROISSANTS**  
Para Hornear



**65841 Croissant Frankfurt Campofrío**

⊖ 46 u | ⊕ 116 g | ≡ 8x9 | ↗ 12,5 cm  
🕒 20-30' | °C 170-180° | 🌀 12-16'



**43480 Napolitana Mixta**

⊖ 36 u | ⊕ 145 g | ≡ 8x9  
🕒 20-30' | °C 165-175° | 🌀 16-20'

**HOJALDRE**  
Para Hornear



**21680 Envoltini Napoli**

⊖ 55 u | ⊕ 135 g | ≡ 8x12 | 🕒 20-30'  
°C 180-190° | 🌀 12-15' | ↗ 14,5 cm

**MASA DANESA**  
Para Hornear



**64980 Malla Vegetal**

⊖ 56 u | ⊕ 110 g  
≡ 8x12 | 🕒 20-30' | °C 180°  
🌀 15-18' | ↗ 9,5 cm



# Bollería Salada.

# Pizzas, Bases y masas.

**BASES Y MASAS**



**66140 Manga con Masa de Gofre**

⊖ 6 u | ⊕ 1,500 g | ≡ 6x10 | 🕒 180-240'  
°C Griddle | 🌀 1,5' | ↗ 57 cm  
\*\* 20 waffle of 75gr / Piping Bag \*\*



**66100 Manga de Magdalena con Salvado**

⊖ 6 kg | ⊕ 1000 g | ≡ 8x14 | 🕒 180-240' | ↗ 52 cm  
°C 165-175° | 🌀 It depends on the size and dosage of the dough

**PIZZAS**  
Bases



**66181 Base Pizza con Masa Fina con tomate**

⊖ 8 u | ⊕ 230 g | ≡ 8x14  
°C 180° | 🌀 6-7'

# Dots.



## DOTS Clásicos



**61475 Dots Panadero**  
 36 u | 54 g | 8x15 | 20' | 9,5 cm

## Original



**23100 Dots Negrito**  
 36 u | 60 g | 8x15 | 15-20' | 9,5 cm



**53120 Dots Rayado Negrito**  
 36 u | 63 g | 8x15 | 15-20' | 9,5 cm



**23090 Dots Blanco & Negro**  
 36 u | 75 g | 8x15 | 15-20' | 9,5 cm



**75511 Dots**  
**65511 Glazed Dots\***  
 36/72 u | 52 g | 8x15/4X15 | 15-20' | 9,5 cm

## Rellenos



**39010 Dots Limón**  
 36 u | 73 g | 8x15 | 30-45' | 9,5 cm



**01548 Dots Fresa**  
 24 u | 76 g | 8x16 | 20-25' | 9,5 cm



**62920 Dots Roll Bombón**  
 24 u | 75 g | 8x16 | 25-30' | 9,5 cm



**61220 Dots sabor Fresa**  
 24 u | 75 g | 8x16 | 30' | 9,5 cm



**61545 Dots KitKat**  
 36 u | 73 g | 8x16 | 20-30' | 9,3 cm



**62170 Dots Nocilla®**  
 24 u | 72 g | 8x16 | 20-25' | 9,5 cm

## Decorados



**24260 Dots Confetti**  
 36 u | 56 g | 8x15 | 15-20' | 9,5 cm



**61910 MiniDots Rayado Negrito**  
 36 u | 55 g | 8x15 | 15-20' | 9,5 cm



**22020 Dots Diver Avellanado**  
 24 u | 64 g | 8x16 | 15-20' | 9,5 cm

## CuadraDots



**60115 CuadraDots Pink**  
 36 u | 64 g | 8x14 | 15-20' | 9,3 cm

## Minis



**29930 Dark Drizzle MiniDots**  
 60 u | 36 g | 8x11 | 15-20' | 7,4 cm

## Rainbow



**60675 Dots Pink Nubes**  
 36 u | 59 g | 8x14 | 15-20' | 9,5 cm



**61135 Dots Purple White**  
 36 u | 57 g | 8x15 | 20' | 9,5 cm



**61175 Dots Red Cookies**  
 36 u | 60 g | 8x14 | 20' | 9,5 cm



**61145 Dots Yellow Frutti**  
 36 u | 56 g | 8x15 | 20' | 9,5 cm

# Tartas y caprichos.

## TARTAS



**69640 Plancha Selva Negra**

1 u | 2 Kg | 6x18  
3 h | 33,5x27cm



**16310 Plancha Queso y Fresa**

1 u | 1,95 Kg | 6x18  
5-6 h | 33,5x27cm



**16303 Plancha Tiramisú**

1 u | 1,8 Kg | 6x18  
5-6 h | 33,5x27cm

## CAPRICHOS



**62950 Crepe de Chocolate**

28 u | 80 g | 13x17  
1 h | °C 180° | 3-4' | 20 cm



**63955 Big Crepe Relleno de Nocilla®**

24 u | 70 g | 13x17  
15' | °C 180° | 1-3'

**EUROBAKERY**