



HLIBPROM

ENJOY THE TASTE

FROZEN SEMI-FINISHED PRODUCTS CATALOG



AGRÓLA

MODERN, CREATIVE, AND DYNAMIC, AGROLA REPRESENTS A NEW PHILOSOPHY IN BAKERY TASTE!

Our innovative approach and the utilization of the best technologies in both Ukrainian and global production enable our team of like-minded individuals to craft new highquality products with consistently superior taste profiles.

AGROLA understands the needs of modern people, irrespective of age, gender, or occupation. We craft our unique products with care and love for every consumer.

Cooking with love!



One of the most modern bread factories in Ukraine, equipped to European standards, features automated high-tech production lines from leading global manufacturers.

PRODUCTS OF HIGH
READINESS



SIGNATURE RECIPES AND RECIPES
FROM AROUND THE WORLD



INTERNATIONALLY CERTIFIED



FLASH FREEZING TECHNOLOGY




PRODUCT
NET WEIGHT, G / KG


QUANTITY OF PRODUCT
PER BOX, PCS


DEFROSTING TIME
AT TEMPERATURE,
MIN / °C


EXPIRATION DATE OF
FROZEN PRODUCT,
DAYS OR MONTHS


BAKING
TEMPERATURE, °C


BAKING TIME,
MIN

SYMBOLS



WHY AGROLA?

EACH OF OUR PRODUCTS,
BOTH THE FLOUR AND THE
BREAD MADE FROM IT, HAS
ITS OWN UNIQUE STORY THAT
PEOPLE CHOOSE AND DRAW
ENERGY FROM.

WHAT’S NEXT...

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Best Bakers!



BREAD
like you!



FINNISH BREAD

KG 300 g 30 pcs 9 mo 90 min 20-22°C 180°C 7-9 min

Steam injection time during baking: 30 seconds.
Customs code: 1905 90 80 00



SWEDISH BREAD

KG 280 g 21 pcs 9 mo 100 min 20-22°C 200°C 7-8 min

Steam injection time during baking: 30 seconds.
Customs code: 1905 90 80 00



LVIVSKYI RYE BREAD
WITH CORIANDER

KG 200 g 25 pcs 9 mo 90 min 20-22°C 200°C 5-7 min

Steam injection time during baking: 30 seconds.
Customs code: 1905 90 80 00



LVIVSKYI RYE BREAD
WITH ONION AND CHEESE

KG 200 g 25 pcs 9 mo 90 min 20-22°C 200°C 5-7 min

Steam injection time during baking: 30 seconds.
Customs code: 1905 90 80 00



VIDENSKYI ZAVARNYI BREAD

KG 350 g 15 pcs 6 mo 180 min 20-22°C 180°C 7-9 min

Steam injection time during baking: 30 seconds.
Customs code: 1905 90 80 00



VIDENSKYI BREAD WITH
SUNFLOWER SEEDS

KG 400 g 15 pcs 6 mo 240 min 20-22°C 180°C 7-9 min

Steam injection time during baking: 30 seconds.
Customs code: 1905 90 80 00



PECHERSKYI BREAD

 400 g
  15 pcs
  6 mo
  240 min
  200°C
  5-7 min

Steam injection time during baking: 30 seconds.
 Customs code: 1905 90 80 00



BUCKWHEAT BREAD

 350 g
  18 pcs
  9 mo
  240 min
  180°C
  7-9 min

Steam injection time during baking: 30 seconds.
 Customs code: 1905 90 30 00



HOMEMADE BREAD
WITH WHOLE FLOUR

 300 g
  15 pcs
  6 mo
  150 min
  200°C
  5-7 min

Steam injection time during baking: 30 seconds.
 Customs code: 1905 90 30 00



BORODINSKYI BREAD

 400 g
  18 pcs
  9 mo
  240 min
  180°C
  7-9 min

Steam injection time during baking: 30 seconds.
 Customs code: 1905 90 80 00



BREAD 5 GRAINS

 320 g
  15 pcs
  6 mo
  150 min
  180°C
  7-9 min

Steam injection time during baking: 30 seconds.
 Customs code: 1905 90 30 00



TOMATO BREAD

 350 g
  15 pcs
  9 mo
  180 min
  200°C
  5-7 min

Steam injection time during baking: 30 seconds.
 Customs code: 1905 90 80 00



LVIVSKYI ZAVARNYI BREAD

 450 g
  18 pcs
  9 mo
  240 min
  180°C
  5-7 min

Steam injection time during baking: 30 seconds.
 Customs code: 1905 90 80 00



LVIVSKYI ZAVARNYI BREAD CLASSIC

 450 g
  18 pcs
  9 mo
  240 min
  180°C
  7-9 min

Steam injection time during baking: 30 seconds.
 Customs code: 1905 90 80 00



YEAST-FREE WHEAT BREAD

 300 g
450 g
  14 pcs
12 pcs
  9 mo
  180 min
  200°C
  8-9 min

Steam injection time during baking: 30 seconds.
 Customs code: 1905 90 30 00



YEAST-FREE WHEAT-RYE BREAD

 300 g
450 g
  14 pcs
12 pcs
  9 mo
  100 min
  200°C
  7-8 min

Steam injection time during baking: 30 seconds.
 Customs code: 1905 90 30 00



LVIVSKYI ZAVARNYI BREAD
WITH RAISINS

 450 g
  18 pcs
  9 mo
  240 min
  180°C
  7-9 min

Steam injection time during baking: 30 seconds.
 Customs code: 1905 90 80 00



LVIVSKYI ZAVARNYI BREAD WITH
SUNFLOWER SEEDS

 450 g
  18 pcs
  9 mo
  240 min
  180°C
  7-9 min

Steam injection time during baking: 30 seconds.
 Customs code: 1905 90 80 00



DARNYTSKYI BREAD

KG 18 pcs 9 mo 240 min 200°C 8-9 min
400 g 18 pcs 9 mo 240 min 20-22°C

Steam injection time during baking: 30 seconds.
Customs code: 1905 90 30 00



SVITANOK BREAD

KG 9 pcs 9 mo 360 min 160°C 12 min
550 g 9 pcs 9 mo 360 min 20-22°C

Steam injection time during baking: 30 seconds.
Customs code: 1905 90 30 00



ASTEN GRAIN BREAD

KG 6 pcs 9 mo 180 min 200°C 3-5 min
400 g 6 pcs 9 mo 180 min 20-22°C

Steam injection time during baking: 30 seconds.
Customs code: 1905 90 30 00



AROMA BREAD

KG 10 pcs 6 mo 120 min 200°C 3-5 min
400 g 10 pcs 6 mo 120 min 20-22°C

Steam injection time during baking: 30 seconds.
Customs code: 1905 90 30 00



GRAINY BREAD

KG 20 pcs 9 mo 100 min 200°C 5-7 min
270 g 20 pcs 9 mo 100 min 20-22°C

Steam injection time during baking: 30 seconds.
Customs code: 1905 90 30 00



GERMAN BREAD

KG 20 pcs 9 mo 200 min 200°C 5-7 min
450 g 20 pcs 9 mo 200 min 20-22°C

Steam injection time during baking: 30 seconds.
Customs code: 1905 90 80 00



BALTIC BREAD

KG 14 pcs 6 mo 240 min 180°C 7-9 min
400 g 14 pcs 6 mo 240 min 20-22°C

Steam injection time during baking: 30 seconds.
Customs code: 1905 90 80 00



SCHWARZBROT BREAD

KG 8 pcs 9 mo 150 min 200°C 5-7 min
600 g 8 pcs 9 mo 150 min 20-22°C

Steam injection time during baking: 30 seconds.
Customs code: 1905 90 30 00



FRENCH BREAD

KG 16 pcs 12 mo 150 min 200°C 3-7 min
420 g 16 pcs 12 mo 150 min 20-22°C

Steam injection time during baking: 30 seconds.
Customs code: 1905 90 30 00



FITNESS BREAD

KG 10 pcs 6 mo 150 min 200°C 5-7 min
420 g 10 pcs 6 mo 150 min 20-22°C

Steam injection time during baking: 30 seconds.
Customs code: 1905 90 30 00



CHORNOBAIVSKA PALIANYTSIA BREAD

KG 15 pcs 9 mo 240 min 180°C 10 min
600 g 15 pcs 9 mo 240 min 20-22°C

Steam injection time during baking: 30 seconds.
Customs code: 1905 90 80 00



STRILETSKYI BREAD

KG 7 pcs 6 mo 420 min 160°C 13 min
700 g 7 pcs 6 mo 420 min 20-22°C

Steam injection time during baking: 30 seconds.
Customs code: 1905 90 30 00

Grab a tasty sandwich to go!

- 2 slices of bread
- 1 fig
(sliced into thin round/s)
- Cream cheese
(or soft cheese)
- Honey to taste

Place the slices of bread on a work surface, then spread a thin layer of cream cheese on one of them. Evenly distribute the fig slices over the cream cheese and drizzle them with honey to taste.
Yum-yum!



SYKHYVSKYI LONG LOAF

 450 g
  18 pcs
  12 mo
  135 min
  200°C
  7-8 min

Steam injection time during baking: 30 seconds.

Customs code: 1905 90 30 00



LVIVSKYI LONG LOAF
SWEETENED

 400 g
  16 pcs
  12 mo
  135 min
  180°C
  7-9 min

Steam injection time during baking: 30 seconds.

Customs code: 1905 90 80 00



LVIVSKYI LONG LOAF
WITH SESAME SEEDS

 400 g
  16 pcs
  12 mo
  135 min
  180°C
  7-9 min

Steam injection time during baking: 30 seconds.

Customs code: 1905 90 80 00



LVIVSKYI LONG LOAF
SWEETENED AND SLICED

 400 g
  7 pcs
  12 mo
  135 min
 20-22°C

Customs code: 1905 90 80 00



BUCKWHEAT BREAD

 350 g
  18 pcs
  6 mo
  240 min
 20-22°C

Customs code: 1905 90 30 00



STRILETSKYI BREAD

 700 g
  7 pcs
  6 mo
  420 min
 20-22°C

Customs code: 1905 90 30 00



BORODINSKYI BREAD

 400 g
  18 pcs
  6 mo
  240 min
 20-22°C

Customs code: 1905 90 80 00

SANDWICH

Your morning masterpiece!



BRIOCHE BURGER BUN



Customs code: 1905 90 80 00



BURGER BUN WITH SESAME SEEDS



Customs code: 1905 90 80 00



SANDWICH BREAD



Customs code: 1905 90 30 00



SANDWICH WHEAT-RYE BREAD



Customs code: 1905 90 30 00



SANDWICH BREAD



Customs code: 1905 90 30 00



SANDWICH WHEAT-RYE BREAD



Customs code: 1905 90 30 00

: BAKE AT HOME

Feel like a chef!

"BAKE AT HOME" REPRESENTS
THE MAGIC IN YOUR KITCHEN!
IN JUST 7-10 MINUTES, CREATE FRESHLY BAKED
AROMATIC BREAD THAT WILL IMPRESS EVERYONE.
FROM PLAIN BREAD TO CIABATTA – EACH ONE IS A
MASTERPIECE OF THE KITCHEN!



HOT-DOG BUN WITH AN OPENING

360 g	15 pcs	6 mo	50 min 20-22°C	250°C	1-2 min

Steam injection time during baking: 30 seconds.

Customs code: 1905 90 80 00



LYON CROISSANTS

480 g	9 pcs	6 mo	80 min 20-22°C	180°C	15-20 min

Steam injection time during baking: 60 seconds.

Customs code: 1905 90 80 00

Tasty, just like at home!

BAGUETTE

to suit any taste



WITH A CRISPY CRUST, TENDER CRUMB,
AND UNIQUE FLAVOR, THIS IS THE PERFECT
COMBINATION FOR BRINGING YOUR
CULINARY IDEAS TO LIFE!



FRENCH HALF-BAGUETTE

					
140 g	40 pcs 48 pcs	12 mo	60 min 20-22°C	200°C	5-7 min
Steam injection time during baking: 30 seconds.					
Customs code: 1905 90 30 00					



FRENCH BAGUETTE

					
250 g	22 pcs 24 pcs	12 mo	60 min 20-22°C	200°C	5-7 min
Steam injection time during baking: 30 seconds.					
Customs code: 1905 90 30 00					



FRENCH BAGUETTE WITH FLAX

					
250 g	22 pcs 24 pcs	6 mo	60 min 20-22°C	180°C	5-7 min
Steam injection time during baking: 30 seconds.					
Customs code: 1905 90 30 00					



BAGUETTE WITH BUCKWHEAT FLOUR

					
230 g	17 pcs	6 mo	60 min 20-22°C	160°C	5-7 min
Steam injection time during baking: 30 seconds.					
Customs code: 1905 90 30 00					



ONION BAGUETTE

					
210 g	30 pcs	12 mo	60 min 20-22°C	200°C	5-7 min
Steam injection time during baking: 30 seconds.					
Customs code: 1905 90 80 00					



PARISIAN BAGUETTE

					
250 g	22 pcs	6 mo	60 min 20-22°C	200°C	5-7 min
Steam injection time during baking: 30 seconds.					
Customs code: 1905 90 80 00					



CIABATTA

					
130 g 160 g	35 pcs 35 pcs	12 mo	60 min 20-22°C	200°C	5-7 min

Steam injection time during baking: 30 seconds.
Customs code: 1905 90 30 00



CIABATTA WITH CHEESE

					
130 g 160 g	35 pcs 35 pcs	12 mo	60 min 20-22°C	200°C	5-7 min

Steam injection time during baking: 30 seconds.
Customs code: 1905 90 80 00



PANINI

					
130 g	40 pcs	12 mo	40 min 20-22°C	180°C	3-5 min

Steam injection time during baking: 15 seconds.
Customs code: 1905 90 30 00



PANINI SCURO

					
130 g	40 pcs	12 mo	40 min 20-22°C	180°C	3-5 min

Steam injection time during baking: 15 seconds.
Customs code: 1905 90 30 00



ONION CIABATTA

					
160 g	35 pcs	9 mo	60 min 20-22°C	200°C	5-7 min

Steam injection time during baking: 30 seconds.
Customs code: 1905 90 80 00



WHEAT-RYE CIABATTA

					
160 g	35 pcs	12 mo	60 min 20-22°C	200°C	5-7 min

Steam injection time during baking: 30 seconds.
Customs code: 1905 90 30 00



SUNLAINEN BREAD

					
300 g	24 pcs	6 mo	60 min 20-22°C	200°C	5-7 min

Steam injection time during baking: 30 seconds.
Customs code: 1905 90 30 00



MULTIGRAIN BREAD

					
300 g	24 pcs	12 mo	60 min 20-22°C	200°C	5-7 min

Steam injection time during baking: 30 seconds.
Customs code: 1905 90 30 00



CIABATTINI

					
110 g	40 pcs	12 mo	40 min 20-22°C	180°C	3-5 min

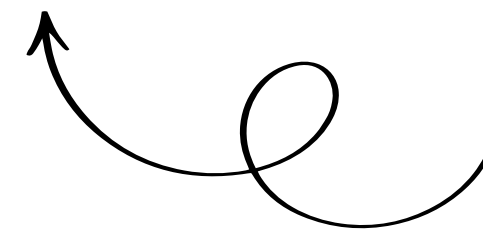
Steam injection time during baking: 15 seconds.
Customs code: 1905 90 30 00



CIABATTINI MALTO

					
110 g	40 pcs	12 mo	40 min 20-22°C	180°C	3-5 min

Steam injection time during baking: 15 seconds.
Customs code: 1905 90 30 00



Ciabatta - Italian bread!



HOT-DOG BUN WITH OPENING

KG 60 g 90 pcs 12 mo 35-50 min 20-22°C 250°C 1-2 min

Customs code: 1905 90 80 00



HOT-DOG BUN XL WITH OPENING

KG 90 g 60 pcs 12 mo 35-50 min 20-22°C 250°C 1-2 min

Customs code: 1905 90 80 00



HOT-DOG BUN WITH SLICING

KG 60 g 45 pcs 12 mo 35-50 min 20-22°C 250°C 1-2 min

Customs code: 1905 90 80 00



HOT-DOG BUN MAXI WITH SLICING

KG 110 g 50 pcs 12 mo 35-50 min 20-22°C 250°C 1-2 min

Customs code: 1905 90 80 00



WHEAT-RYE HOT-DOG BUN WITH OPENING

KG 60 g 90 pcs 12 mo 35-50 min 20-22°C 250°C 1-2 min

Customs code: 1905 90 30 00



WHEAT-RYE HOT-DOG BUN XL WITH OPENING

KG 90 g 60 pcs 12 mo 35-50 min 20-22°C 250°C 1-2 min

Customs code: 1905 90 30 00



HOT-DOG BUN WITH OPENING (packed 6 pcs)

KG 60 g 48 pcs 12 mo 35-50 min 20-22°C 250°C 1-2 min

Customs code: 1905 90 80 00



HOT-DOG BUN WITH OPENING (packed 8 pcs)

KG 60 g 96 pcs 12 mo 35-50 min 20-22°C 250°C 1-2 min

Customs code: 1905 90 80 00



HOT-DOG BUN XL WITH OPENING (packed 7 pcs)

KG 90 g 70 pcs 12 mo 35-50 min 20-22°C 250°C 1-2 min

Customs code: 1905 90 80 00



WHEAT-RYE HOT-DOG BUN WITH OPENING (packed 6 pcs)

KG 60 g 48 pcs 12 mo 35-50 min 20-22°C 250°C 1-2 min

Customs code: 1905 90 30 00



WHEAT-RYE HOT-DOG BUN WITH OPENING (packed 8 pcs)

KG 60 g 96 pcs 12 mo 35-50 min 20-22°C 250°C 1-2 min

Customs code: 1905 90 30 00



WHEAT-RYE HOT-DOG BUN XL WITH OPENING (packed 7 pcs)

KG 90 g 70 pcs 12 mo 35-50 min 20-22°C 250°C 1-2 min

Customs code: 1905 90 30 00



SESAME HAMBURGER BUN

 55 g
  36 pcs
  9 mo
  120 min
20-22°C

Steam injection time during baking: 30 seconds.
 Customs code: 1905 90 80 00



KAISER BUN WITH SESAME

 55 g
  24 pcs
  9 mo
  30 min
20-22°C

Steam injection time during baking: 30 seconds.
 Customs code: 1905 90 80 00



BUN WITH POTATO FLAKES

 55 g
  24 pcs
  6 mo
  30 min
  180°C
  3-5 min
20-22°C

Steam injection time during baking: 30 seconds.
 Customs code: 1905 90 30 00



BUN WITH POTATO FLAKES

 55 g
  24 pcs
  6 mo
  30 min
  180°C
  3-5 min
20-22°C

Steam injection time during baking: 30 seconds.
 Customs code: 1905 90 30 00



SESAME HAMBURGER BUN

 80 g
  30 pcs
  6 mo
  120 min
20-22°C

Steam injection time during baking: 30 seconds.
 Customs code: 1905 90 80 00



BRIOCHE BUN FOR BURGER WITH SLICING

 110 g
  25 pcs
  9 mo
  120 min
20-22°C

Steam injection time during baking: 30 seconds.
 Customs code: 1905 90 80 00



"GOURMET" BUN

 80 g
  18 pcs
  6 mo
  30 min
  180°C
  3-5 min
20-22°C

Steam injection time during baking: 30 seconds.
 Customs code: 1905 90 30 00



"COFFEE BEAN" BUN

 30 g
  60 pcs
  6 mo
  30 min
  180°C
  5 min
20-22°C

Steam injection time during baking: 15 seconds.
 Customs code: 1905 90 30 00



ALPINE LIGHT BUN

 55 g
  55 pcs
  6 mo
  60 min
  180°C
  5 min
20-22°C

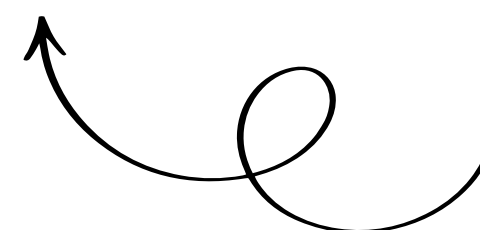
Steam injection time during baking: 15 seconds.
 Customs code: 1905 90 30 00



ALPINE DARK BUN

 55 g
  55 pcs
  6 mo
  60 min
  180°C
  5 min
20-22°C

Steam injection time during baking: 15 seconds.
 Customs code: 1905 90 30 00



Tasty and aromatic!

PRODUCTS

puff pastry



TRIANGLE WITH CHICKEN

 70 g
  45 pcs
  6 mo
  0-30 min
  180°C
  16-17 min
 20-22°C

Steam injection time during baking: 60 seconds.

Customs code: 1905 90 80 00



TRIANGLE WITH CHEESE

 70 g
  45 pcs
  6 mo
  0-30 min
  180°C
  16-17 min
 20-22°C

Steam injection time during baking: 60 seconds.

Customs code: 1905 90 80 00



PUFF-PASTRY

 90 g
  60 pcs
  6 mo
  0-20 min
  180°C
  16-17 min
 20-22°C

Steam injection time during baking: 80 seconds.

Customs code: 1905 90 80 00



PUFF-PASTRY WITH SAUSAGE AND CHEESE

 100 g
  60 pcs
  6 mo
  0-20 min
  180°C
  16-17 min
 20-22°C

Steam injection time during baking: 80 seconds.

Customs code: 1905 90 80 00



SAUSAGE WITH KETCHUP TUBE

 150 g
  35 pcs
  6 mo
  0-20 min
  180°C
  16-17 min
 20-22°C

Steam injection time during baking: 60-80 seconds.

Customs code: 1905 90 80 00



SAUSAGE WITH MUSTARD TUBE

 150 g
  35 pcs
  6 mo
  0-20 min
  180°C
  16-17 min
 20-22°C

Steam injection time during baking: 60-80 seconds.

Customs code: 1905 90 80 00



BUREKAS WITH TWO TYPES

120 g
 34 pcs
 6 mo
 0-20 min
 180°C 16-17 min
 20-22°C
 200°C 14-15 min

Steam injection time during baking: 80 seconds.

Customs code: 1905 90 80 00

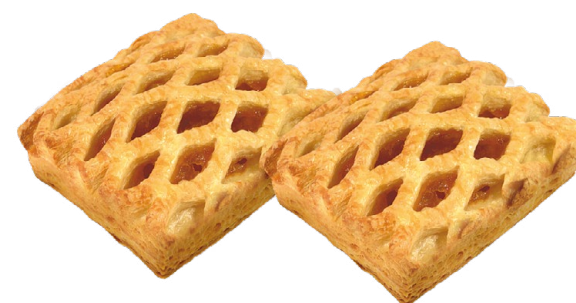


BUREKAS WITH CHEESE AND BACON

120 g
 35 pcs
 6 mo
 0-20 min
 180°C 16-17 min
 20-22°C
 200°C 14-15 min

Steam injection time during baking: 80 seconds.

Customs code: 1905 90 80 00



DANISH PASTRY WITH APRICOTS

80 g
 40 pcs
 6 mo
 0-20 min
 180°C 16-17 min
 20-22°C

Steam injection time during baking: 60 seconds.

Customs code: 1905 90 70 00



DANISH PASTRY WITH RASPBERRY

80 g
 40 pcs
 6 mo
 0-20 min
 180°C 16-17 min
 20-22°C

Steam injection time during baking: 60 seconds.

Customs code: 1905 90 70 00

BUREKAS WITH MUSHROOMS,
CHICKEN AND CHEESE

120 g
 35 pcs
 6 mo
 0-20 min
 180°C 16-17 min
 20-22°C
 200°C 14-15 min

Steam injection time during baking: 80 seconds.

Customs code: 1905 90 80 00



FAGOTTINI WITH SAUSAGE AND KETCHUP

120 g
 50 pcs
 6 mo
 0-20 min
 180°C 16-17 min
 20-22°C

Steam injection time during baking: 80 seconds.

Customs code: 1905 90 80 00



CHERRY FLAVORED BUTTER CROISSANT

85 g
 32 pcs
 6 mo
 20 min
 180°C 16-17 min
 20-22°C

Steam injection time during baking: 80 seconds.

Customs code: 1905 90 70 00



RASPBERRY FLAVORED BUTTER CROISSANT

85 g
 32 pcs
 6 mo
 20 min
 180°C 16-17 min
 20-22°C

Steam injection time during baking: 80 seconds.

Customs code: 1905 90 70 00



APPLE STRUDEL

160 g
 35 pcs
 6 mo
 0-20 min
 180°C 16-17 min
 20-22°C

Steam injection time during baking: 60 seconds.

Customs code: 1905 90 70 00



CHERRY STRUDEL

160 g
 34 pcs
 6 mo
 0-20 min
 180°C 16-17 min
 20-22°C

Steam injection time during baking: 60 seconds.

Customs code: 1905 90 70 00

FRENCH CROISSANT WITH
CHOCOLATE FLAVOR

120 g
 24 pcs
 6 mo
 20 min
 180°C 16-18 min
 20-22°C

Steam injection time during baking: 80 seconds.

Customs code: 1905 90 70 00



CROISSANT WITH CHOCOLATE

75 g
 40 pcs
 6 mo
 20 min
 180°C 16-17 min
 20-22°C

Steam injection time during baking: 80 seconds.

Customs code: 1905 90 70 00



SANDWICH CROISSANT

KG 100 g 24 pcs 6 mo 10-20 min 180°C 16-17 min 20-22°C

Steam injection time during baking: 80 seconds.
Customs code: 1905 90 80 00



LYON CROISSANT

KG 55 g 25 pcs 6 mo 40-60 min 20-22°C

Customs code: 1905 90 70 00



CROISSANT BUTTERY FLAVOR
WITH CHOCO HAZELNUT FILLING

KG 75 g 26 pcs 3 mo 40 min 20-22°C or 80 min 6±2°C

Customs code: 1905 90 70 00



CROISSANT BUTTERY FLAVOR
WITH PISTACHIO FILLING

KG 75 g 26 pcs 3 mo 40 min 20-22°C or 80 min 6±2°C

Customs code: 1905 90 70 00



LYON CROISSANT WITH SESAME SEEDS

KG 85 g 15 pcs 6 mo 80-100 min 20-22°C

Customs code: 1905 90 70 00



SWEET ROLL WITH RAISINS AND CREAM

KG 90 g 60 pcs 6 mo 0-20 min 180°C 16-17 min 20-22°C

Steam injection time during baking: 60 seconds.
Customs code: 1905 90 70 00



BRAID WITH PEAR FILLING

KG 90 g 60 pcs 3 mo 15-20 min 180°C 17 min 20-25°C

Steam injection time during baking: 80 seconds.
Customs code: 1905 90 70 00



BRAID WITH CUSTARD

KG 90 g 60 pcs 3 mo 15-20 min 180°C 17 min 20-25°C

Steam injection time during baking: 80 seconds.
Customs code: 1905 90 70 00



CROISSANT BUTTERY FLAVOR

KG 55 g 26 pcs 3 mo 30 min 20-22°C

Customs code: 1905 90 70 00



CROISSANT BUTTERY FLAVOR
WITH APRICOT FILLING

KG 75 g 26 pcs 3 mo 40 min 20-22°C or 80 min 6±2°C

Customs code: 1905 90 70 00



BRAID WITH CHEESE FILLING

KG 90 g 60 pcs 3 mo 15-20 min 180°C 17 min 20-25°C

Steam injection time during baking: 80 seconds.
Customs code: 1905 90 70 00

Enjoy the
Taste!



MUFFINS

for every taste



VANILLA MUFFIN

KG **18 pcs** **6 mo** **90-120 min 18±5°C or 150 min 6±2°C**

Customs code: 1905 90 70 00



CHOCO MUFFIN

KG **18 pcs** **6 mo** **90-120 min 18±5°C or 150 min 6±2°C**

Customs code: 1905 90 70 00



VANILLA MUFFIN
WITH STRAWBERRY FLAVOR

KG **18 pcs** **6 mo** **90-120 min 18±5°C or 150 min 6±2°C**

Customs code: 1905 90 70 00



CHOCO MUFFIN
WITH MANGO AND VANILLA FLAVOR

KG **18 pcs** **6 mo** **90-120 min 18±5°C or 150 min 6±2°C**

Customs code: 1905 90 70 00



VANILLA MUFFIN
WITH CARAMEL FLAVOR

KG **18 pcs** **6 mo** **90-120 min 18±5°C or 150 min 6±2°C**

Customs code: 1905 90 70 00



CHOCO MUFFIN
WITH CHERRY

KG **18 pcs** **6 mo** **90-120 min 18±5°C or 150 min 6±2°C**

Customs code: 1905 90 70 00



CHOCO MUFFIN
WITH ICE-CREAM FLAVOR

KG 18 pcs 6 mo 90-120 min 18±5°C
or 150 min 6±2°C

Customs code: 1905 90 70 00



CHOCO MUFFIN
WITH BAILEYS FLAVOR

KG 18 pcs 6 mo 90-120 min 18±5°C
or 150 min 6±2°C

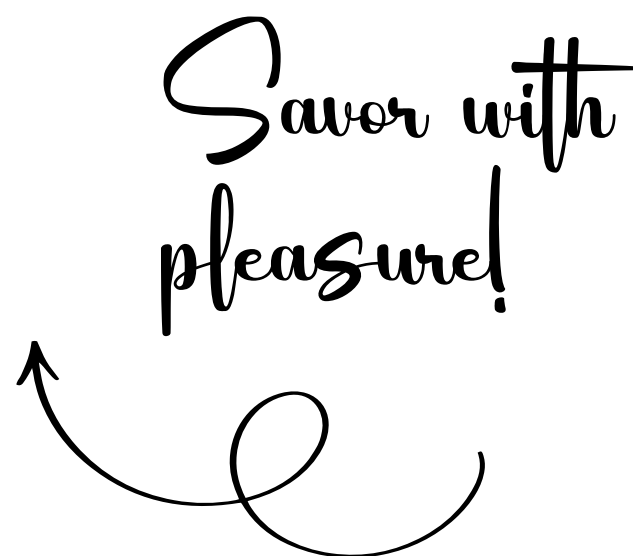
Customs code: 1905 90 70 00



CHOCO MUFFIN
WITH BOILED CONDENSED MILK

KG 18 pcs 6 mo 90-120 min 18±5°C
or 150 min 6±2°C

Customs code: 1905 90 70 00



MINI-CROISSANTS
WITH STRAWBERRY FILLING

KG 5 pcs 5 mo

Customs code: 1905 90 70 00



CROISSANT
WITH VANILLA FILLING

KG 14 pcs 5 mo

Customs code: 1905 90 70 00



MINI-CROISSANTS
WITH CHOCOLATE FILLING

KG 5 pcs 5 mo

Customs code: 1905 90 70 00



CROISSANT
WITH CARAMEL FILLING

KG 14 pcs 5 mo

Customs code: 1905 90 70 00



CROISSANT
WITH STRAWBERRY FILLING

KG 14 pcs 5 mo

Customs code: 1905 90 70 00



CROISSANT
WITH CHOCOLATE FILLING

KG 14 pcs 5 mo

Customs code: 1905 90 70 00

EASTER BAKERY PRODUCTS



EASTER CAKE WITH RAISINS



300 g



6 pcs



6 mo



4 h 10 min –
4 h 50 min 18-24°C

Customs code: 1905 90 80 00



CAKE «PASKA PANSKA»



500 g



6 pcs



6 mo



4 h 10 min –
4 h 50 min 18-24°C

Customs code: 1905 90 80 00



PANETTONE EASTER SET



850 g



4 pcs



6 mo



6 h 30 min –
7 h 30 min 18-24°C

Customs code: 1905 90 80 00



EASTER CAKE WITH RAISINS



500 g



4 pcs



6 mo



4 h 10 min –
4 h 50 min 18-24°C

Customs code: 1905 90 80 00



PANETTONE SWEET CAKE



520 g



6 pcs



6 mo



6 h 00 min –
6 h 30 min 18-24°C

Customs code: 1905 90 80 00

Easter
Treasures

Our frozen semi-finished bakery products offer a convenient solution for preparing fresh, high-quality baked goods. Designed for easy and efficient baking, they provide consistent taste, texture and quality with minimal preparation.

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