



# Product Catalogue 2023

Fresh-from-Frozen



ProBake® takes great pride in introducing our fourth product catalogue, which is part of our ongoing commitment to providing our valued customers with innovative products and a convenient baking solution tailored to their specific needs.

We are thrilled to share our achievements and product lineup with both our loyal customers and prospective clients who prioritize convenience, efficiency, and peace of mind. Over the past 19 years, we have dedicated ourselves to refining our processes and manufacturing high-quality bakery and pastry items. Our extensive range includes raw dough, pre-proofed, par-baked, and thaw-and-serve options.

Thanks to the dedicated efforts of our exceptional sales and support team, distributors, and customers, our products are now readily available throughout the GCC Region. We invite you to join us on a journey into a world filled with irresistible aromas of freshly baked breads and delectable pastries.

On behalf of the entire ProBake® team, we extend warm regards and look forward to serving you.

Thank you

Jad Charafeddine  
Managing Partner



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# Breads



# Baguette



**Baguette** PB

⏱ 225g 📦 35 📄 10350  
 ⏱ 290g 📦 30 📄 10009  
 🌸 10-15min 🕒 12-14min/190-200°C



**Baguette Wholemeal** PB

⏱ 290g 📦 30 📄 10011  
 🌸 10-15min 🕒 12-14min/190-200°C



**Baguette Multicereal** PB

⏱ 290g 📦 30 📄 10010  
 🌸 10-15min 🕒 12-14min/190-200°C



**Demi-Baguette** PB

⏱ 130g 📦 60 📄 10012  
 🌸 10-15min 🕒 10-12min/190-200°C



**Demi-Baguette Wholemeal** PB

⏱ 130g 📦 60 📄 10014  
 🌸 10-15min 🕒 10-12min/190-200°C



**Demi-Baguette Multicereal** PB

⏱ 130g 📦 60 📄 10013  
 🌸 10-15min 🕒 10-12min/190-200°C



**Baguette Garlic** PB

⏱ 275g 📦 35 📄 10351  
 🌸 10-15min 🕒 12-14min/190-200°C



**Dejeunerette white** PB

⏱ 60g 📦 100 📄 10034  
 ⏱ 100g 📦 70 📄 10036  
 🌸 10-15min 🕒 8-10min/190-200°C



# Ciabatta



**Ciabatta** PB

⏱ 95g 📦 40 📦 11016  
 ⏱ 100g 📦 30 📦 10212  
 ⏱ 120g 📦 25 📦 10241  
 🌿 10-15min 📅 10-12min/180-190°C



**Ciabatta Oregano** PB

⏱ 100g 📦 30 📦 10210  
 ⏱ 120g 📦 25 📦 10242  
 🌿 10-15min 📅 10-12min/180-190°C



**Ciabatta Olive** PB

⏱ 120g 📦 25 📦 10243  
 🌿 10-15min 📅 10-12min/180-190°C



**Ciabatta Sundried Tomato** PB

⏱ 95g 📦 40 📦 11017  
 ⏱ 120g 📦 25 📦 10244  
 🌿 10-15min 📅 10-12min/180-190°C



**Ciabatta Rye** PB

⏱ 100g 📦 30 📦 10211  
 ⏱ 120g 📦 25 📦 10245  
 🌿 10-15min 📅 10-12min/180-190°C



**Ciabatta Grainery** PB

⏱ 100g 📦 30 📦 10255  
 ⏱ 125g 📦 25 📦 10272  
 🌿 10-15min 📅 10-12min/180-190°C



**Ciabatta Wholewheat** PB

⏱ 100g 📦 30 📦 10258  
 ⏱ 120g 📦 25 📦 10259  
 🌿 10-15min 📅 10-12min/180-190°C



**Ciapo Sandwich Bread** PB

⏱ 120g 📦 25 📦 10693  
 🌿 10-15min 📅 10-12min/180-190°C



# Loaf



**Loaf Bread Authentic** FB

⏱ 450g 📦 8 📦 10464  
 ⏱ 650g 📦 12 📦 10434  
 ⏱ 20-30min



**Loaf Bread Wholemeal** FB

⏱ 450g 📦 8 📦 10466  
 ⏱ 20-30min



**Loaf Bread Olive** FB

⏱ 450g 📦 8 📦 10469  
 ⏱ 20-30min



**Loaf Bread Campagne** FB

⏱ 450g 📦 8 📦 10468  
 ⏱ 20-30min



**Loaf Bread Rye** FB

⏱ 450g 📦 8 📦 10463  
 ⏱ 650g 📦 12 📦 10433  
 ⏱ 20-30min



**Loaf Bread Multicereal** FB

⏱ 450g 📦 8 📦 10462  
 ⏱ 650g 📦 12 📦 10432  
 ⏱ 20-30min



**Loaf Norlander** FB

⏱ 450g 📦 8 📦 10486  
 ⏱ 20-30min



**Round Boule Walnuts** FB

⏱ 450g 📦 8 📦 10465  
 ⏱ 20-30min



**Loaf Bread Kraft Korn** FB

⏱ 450g 📦 8 📦 10470  
 ⏱ 20-30min

# Premium Sourdough



Sourdough White Tourte <sup>FB</sup>

⏱ 450g 📦 10 📦 10688  
⏱ 900g 📦 11 📦 10308  
🕒 40-60min



Sourdough Rye Tourte <sup>FB</sup>

⏱ 450g 📦 10 📦 10687  
⏱ 900g 📦 11 📦 10306  
🕒 40-60min



Sourdough White Loaf <sup>FB</sup>

⏱ 450g 📦 10 📦 10513  
🕒 20-30min



Sourdough Grain Loaf <sup>FB</sup>

⏱ 450g 📦 10 📦 10690  
🕒 20-30min



Sourdough Rye Loaf <sup>FB</sup>

⏱ 450g 📦 10 📦 10307  
🕒 20-30min



Sourdough White Boule <sup>FB</sup>

⏱ 450g 📦 10 📦 10689  
🕒 20-30min



Sourdough Rye Boule <sup>FB</sup>

⏱ 450g 📦 10 📦 10686  
🕒 20-30min

# Sliced Bread



## Club Sandwich <sup>FB</sup>

- White ⏱ 1200g 📦 10 📦 10590 Slice 1cm
  - White ⏱ 1200g 📦 10 📦 10419 Slice 1.5cm
  - Wholemeal ⏱ 1200g 📦 10 📦 10410 Slice 1cm
  - Norlander ⏱ 1200g 📦 10 📦 10441 Slice 1cm
  - Norlander ⏱ 1200g 📦 10 📦 10442 Slice 1.5cm
- 🕒 1 hr



## Sourdough Bloomer <sup>FB</sup>

- White ⏱ 1100g 📦 8 📦 10838
  - Cereal ⏱ 1100g 📦 8 📦 10837
  - Rye ⏱ 1100g 📦 8 📦 10839
  - Rye Seed ⏱ 1100g 📦 8 📦 10836
- 🕒 1 hr

# Bun



## Burger Bun <sup>FB</sup>

- ⏱ 85g 📦 80 📦 10650
- 🕒 20-30min



## Potato Burger Bun <sup>FB</sup>

- ⏱ 30g 📦 80 📦 10597
- ⏱ 50g 📦 80 📦 10262
- ⏱ 80g 📦 80 📦 10268
- Sliced ⏱ 80g 📦 80 📦 11011
- SesameSeed ⏱ 100g 📦 80 📦 11018
- 🕒 20-30min



## Hot Dog Roll <sup>FB</sup>

- ⏱ 100g 📦 30 📦 10661
- ⏱ 150g 📦 25 📦 10662
- 🕒 20-30min



## Viennese <sup>FB</sup>

- ⏱ 100g 📦 80 📦 10052
- 🕒 20-30min

# Brioche



## Brioche Burger Bun <sup>FB</sup>

- ⏱ 30g 📦 100 📦 10276
- ⏱ 80g 📦 80 📦 10421
- 🕒 20-30min



## Brioche Loaf <sup>FB</sup>

- ⏱ 450g 📦 8 📦 10420
- 🕒 40-60min





# Focaccia



Focaccia Bread Onion & Cheese <sup>PB</sup>

🕒 200g 📦 30 📄 10531  
🕒 10-15min 🕒 10-12min/180-190°C



Focaccia Bread Sundried Tomato <sup>PB</sup>

🕒 200g 📦 30 📄 10533  
🕒 10-15min 🕒 10-12min/180-190°C



Focaccia Bread Olive <sup>PB</sup>

🕒 200g 📦 30 📄 10532  
🕒 10-15min 🕒 10-12min/180-190°C



Focaccia Bread Rosemary & Cheese <sup>PB</sup>

🕒 200g 📦 30 📄 10534  
🕒 10-15min 🕒 10-12min/180-190°C



Focaccia Sheets <sup>PB</sup>

🕒 2000g 📦 3 📄 10461  
🕒 1 hr



# Bread Roll



**Ciabatta Roll** PB

⏱ 35g 📦 75 🕒 10205  
 🌿 10-15min 🕒 6-8min/180-190°C



**Ciabatta Roll Rye** PB

⏱ 35g 📦 75 🕒 10209  
 🌿 10-15min 🕒 6-8min/180-190°C



**Ciabatta Roll Oregano** PB

⏱ 35g 📦 75 🕒 10206  
 🌿 10-15min 🕒 6-8min/180-190°C



**Ciabatta Roll Olive** PB

⏱ 35g 📦 75 🕒 10207  
 🌿 10-15min 🕒 6-8min/180-190°C



**Ciabatta Roll Sundried Tomato** PB

⏱ 35g 📦 75 🕒 10208  
 🌿 10-15min 🕒 6-8min/180-190°C



**Kaiser Roll White** PB

⏱ 35g 📦 80 🕒 10611  
 🌿 10-15min 🕒 10-12min/180-190°C



**Kaiser Roll Wholemeal** PB

⏱ 35g 📦 80 🕒 10612  
 🌿 10-15min 🕒 10-12min/180-190°C



**Kaiser Roll Multicereal** PB

⏱ 35g 📦 80 🕒 10613  
 🌿 10-15min 🕒 10-12min/180-190°C



**Petit Pain French** PB

⏱ 30g 📦 210 🕒 10601  
 🌿 10-15min 🕒 10-12min/180-190°C



**Petit Pain Wholemeal** PB

⏱ 30g 📦 210 🕒 10602  
 🌿 10-15min 🕒 10-12min/180-190°C



**Petit Pain Multicereal** PB

⏱ 30g 📦 210 🕒 10603  
 🌿 10-15min 🕒 10-12min/180-190°C



**Kaiser Roll Rye** PB

⏱ 35g 📦 80 🕒 10616  
 🌿 10-15min 🕒 10-12min/180-190°C



**Bread Roll** PB

Brown ⏱ 30 📦 150g 🕒 10567  
 White ⏱ 30 📦 150g 🕒 10568  
 🌿 10-15min 🕒 6-8min/180-190°C



**Viennese Pastries**

# Croissant



**Croissant Plain** RTB

30g 200 C 20005  
 60g 70 C 20046  
 90g 50 C 20018  
 150g 20 C 20002  
 25-35min 13-18min/165-170°C



**Croissant Cheese** RTB

35g 200 C 20041  
 65g 70 C 20044  
 90g 50 C 20161  
 25-35min 13-18min/165-170°C



**Croissant Zaatar** RTB

35g 200 C 20007  
 65g 70 C 20052  
 90g 50 C 20019  
 150g 20 C 20024  
 25-35min 13-18min/165-170°C

# BB (Butter Blend Croissant)



**Croissant Plain** RTB

30g 200 C 20077  
 65g 70 C 20093  
 90g 50 C 20089  
 25-35min 13-18min/165-170°C



**Croissant Cheese** RTB

35g 200 C 20085  
 65g 70 C 20094  
 90g 50 C 20090  
 25-35min 13-18min/165-170°C



**Croissant Almond** RTB

35g 200 C 20009  
 65g 70 C 20042  
 90g 50 C 20020  
 150g 20 C 20025  
 25-35min 13-18min/165-170°C



**Croissant Cereal** RTB

35g 200 C 20029  
 90g 50 C 20028  
 25-35min 13-18min/165-170°C



**Croissant Zaatar** RTB

35g 200 C 20081  
 65g 70 C 20092  
 90g 50 C 20080  
 25-35min 13-18min/165-170°C



**Croissant Almond** RTB

35g 200 C 20083  
 65g 70 C 20100  
 90g 50 C 20082  
 25-35min 13-18min/165-170°C



**Pain Au Chocolate** RTB

35g 200 C 20013  
 65g 70 C 20047  
 90g 50 C 20022  
 150g 20 C 20027  
 25-35min 13-18min/165-170°C



**Pain Au Fromage** RTB

35g 200 C 20011  
 90g 50 C 20021  
 150g 20 C 20026  
 25-35min 13-18min/165-170°C



**Pain Au Chocolate** RTB

35g 200 C 20079  
 65g 70 C 20091  
 90g 70 C 20078  
 25-35min 13-18min/165-170°C

# Premium Croissant



**Croissant Plain** RTB  
⏱ 30g 📦 200 📦 21065  
🕒 25-35min 📦 13-18min/165-170°C



**Croissant Cheese** RTB  
⏱ 35g 📦 200 📦 21068  
🕒 25-35min 📦 13-18min/165-170°C



**Croissant Zaatar** RTB  
⏱ 35g 📦 200 📦 21066  
🕒 25-35min 📦 13-18min/165-170°C



**Pain Au Chocolate** RTB  
⏱ 35g 📦 200 📦 21067  
🕒 25-35min 📦 13-18min/165-170°C

# Speciality Viennese (Kiri)



Croissant Kiri Cheese <sup>RTB</sup>

🕒 70g 📦 70 📦 21016  
🕒 25-35min 📦 13-18min/165-170°C



Chicken Kiri Puff <sup>RTB</sup>

🕒 80g 📦 70 📦 21020  
🕒 45-55min 📦 18-20min/180-190°C



Kiri Pastry Cream Danish <sup>RTB</sup>

🕒 120g 📦 50 📦 21014  
🕒 25-35min 📦 13-18min/165-170°C



Sausage Kiri Puff <sup>RTB</sup>

🕒 120g 📦 50 📦 21019  
🕒 45-55min 📦 18-20min/180-190°C



# Danish



**Danish Pastry Cream** RTB

⏱ 35g 📦 150 📅 20201  
 ⏱ 55g 📦 100 📅 20210  
 ⏱ 100g 📦 50 📅 20220  
 ❄️ 25-35min 🕒 13-18min/165-170°C



**Danish Apricot** RTB

⏱ 35g 📦 150 📅 20202  
 ⏱ 55g 📦 100 📅 20211  
 ⏱ 100g 📦 50 📅 20221  
 ❄️ 25-35min 🕒 13-18min/165-170°C



**Danish Pineapple** RTB

⏱ 35g 📦 150 📅 20203  
 ⏱ 55g 📦 100 📅 20212  
 ⏱ 100g 📦 50 📅 20222  
 ❄️ 25-35min 🕒 13-18min/165-170°C



**Danish Blueberry** RTB

⏱ 35g 📦 150 📅 20205  
 ⏱ 55g 📦 100 📅 20214  
 ⏱ 100g 📦 50 📅 20224  
 ❄️ 25-35min 🕒 13-18min/165-170°C



**Danish Apple** RTB

⏱ 35g 📦 150 📅 20207  
 ⏱ 55g 📦 100 📅 20216  
 ⏱ 100g 📦 50 📅 20225  
 ❄️ 25-35min 🕒 13-18min/165-170°C



**Danish Strawberry** RTB

⏱ 35g 📦 150 📅 20204  
 ⏱ 55g 📦 100 📅 20213  
 ⏱ 100g 📦 50 📅 20227  
 ❄️ 25-35min 🕒 13-18min/165-170°C



**Danish Cream Chocolate** RTB

⏱ 35g 📦 150 📅 20206  
 ⏱ 55g 📦 100 📅 20215  
 ⏱ 100g 📦 50 📅 20226  
 ❄️ 25-35min 🕒 13-18min/165-170°C



**Pain Au Raisin** RTB

⏱ 35g 📦 200 📅 20015  
 ⏱ 85g 📦 70 📅 20014  
 ❄️ 25-35min 🕒 13-18min/165-170°C



**Cinnamon Swirl** RTB

⏱ 85g 📦 48 📅 21119  
 ❄️ 25-35min 🕒 13-18min/165-170°C



# Twist



**Cheese Twist** RTB

🕒 120g 📦 70 📄 20348  
 ⏱️ 20-25min 🕒 15-18min/165-170°C



**Zaatar Cheese Twist** RTB

🕒 120g 📦 70 📄 20328  
 ⏱️ 20-25min 🕒 15-18min/165-170°C



**Chocolate Twist** RTB

🕒 120g 📦 70 📄 20341  
 ⏱️ 20-25min 🕒 15-18min/165-170°C



**Almond Twist** RTB

🕒 120g 📦 70 📄 20342  
 ⏱️ 20-25min 🕒 15-18min/165-170°C



**Tomato Cheese Twist** RTB

🕒 120g 📦 70 📄 20327  
 ⏱️ 20-25min 🕒 15-18min/165-170°C





**Savory Snack**

# Savory Snack



## Puff <sup>RTB</sup>

Sausage	🕒 120g	📦 50	📦 20138
Vegetables	🕒 130g	📦 70	📦 20136
Cheese	🕒 130g	📦 70	📦 20137
Chicken	🕒 130g	📦 70	📦 20135
Mutton	🕒 130g	📦 70	📦 20139
egg	🕒 130g	📦 70	📦 20168
	🕒 45-55min	📦 18-20min/180-190°C	



## Pies <sup>FB</sup>

Roast Chicken	🕒 190g	📦 24	📦 20151
Beef & Onion	🕒 190g	📦 24	📦 20150
Pepper Steak	🕒 190g	📦 24	📦 20148
Cheese & Spinach	🕒 190g	📦 24	📦 20149
Chicken Mushroom	🕒 190g	📦 24	📦 20147
Prime Steak	🕒 190g	📦 24	📦 20146
	🕒 30-35min	📦 1-2min microwave	



## Quiche <sup>FB</sup>

Mushroom	🕒 140g	📦 24	📦 20116
Lorraine	🕒 140g	📦 24	📦 40425
	🕒 30-35min	📦 1-2min microwave	



## Rolls <sup>FB</sup>

Chicken Kabab	🕒 110g	📦 50	📦 20133
Chicken Sausage	🕒 115g	📦 50	📦 20303
Garlic Chicken	🕒 120g	📦 25	📦 20380
	🕒 15-25min	📦 2min microwave	



## Pizza <sup>PB</sup>

Vegetables	🕒 65g	📦 100	📦 20301
Vegetables	🕒 250g	📦 15	📦 20321
Vegetables	🕒 300g	📦 15	📦 20322
Chicken	🕒 300g	📦 15	📦 20323
	🕒 15-25min	📦 3-5min/180-190°C	



## Manakish Cheese <sup>PB</sup>

🕒 55g	📦 100	📦 20305
🕒 15-25min	📦 3-5min/180-190°C	



## Manakish Zaatar <sup>PB</sup>

🕒 55g	📦 100	📦 20304
🕒 15-25min	📦 3-5min/180-190°C	



## Cakes & Desserts

# Premium Cake



**Raspberry Cheesecake** T&S

Sliced 1600g 1x12 20670  
 Whole 1600g 1 20675  
 3hrs in Chiller



**New York Cheesecake** T&S

Sliced 1500g 1x12 20685  
 Whole 1500g 1 20785  
 3hrs in Chiller



**Blueberry Cheesecake** T&S

Sliced 1650g 1x12 20779  
 Whole 1650g 1 20879  
 3hrs in Chiller



**Marble Cheesecake** T&S

Sliced 1500g 1x12 20682  
 Whole 1500g 1 20782  
 3hrs in Chiller



**Chocolate Mousse Cheesecake** T&S

Sliced 1900g 1x12 20683  
 Whole 1900g 1 20783  
 3hrs in Chiller



**Salted Caramel Cheesecake** T&S

Sliced 1600g 1x12 31562  
 whole 1600g 1 31560  
 3hrs in Chiller



**Red Velvet Cake** T&S

Sliced 1350g 1x12 20995  
 Whole 950g 2 20832  
 3hrs in Chiller



**Honey Cake** T&S

Whole 1000g 2 20949  
 3hrs in Chiller



**Carrot Cake** T&S

Sliced 1850g 1x12 30658  
 Whole 1850g 1 20676  
 3hrs in Chiller



**Chocolate Cake Round** T&S

whole 1100g 2 20824  
 3hrs in Chiller



**Double Chocolate Fudge** T&S

Sliced 2000g 1x12 20672  
 Whole 2000g 1 20677  
 3hrs in Chiller



**Devils Chocolate Cake** T&S

Sliced 1950g 1x12 20684  
 Whole 1950g 1 20784  
 3hrs in Chiller



**Black Forest** T&S

Sliced 2000g 1x12 20687  
 Whole 1650g 1 20678  
 3hrs in Chiller



**Tiramisu Cake** T&S

Sliced 1400g 1x12 20674  
 Whole 1400g 1 20679  
 3hrs in Chiller



**Chocolate Trio Cake** T&S

Portion 100g 16 20808  
 Whole 700g 1 20696  
 3hrs in Chiller



**Mikado** T&S

Portion 120g 12 20804  
 Whole 850g 1 20695  
 3hrs in Chiller



**Mocha Intensity** T&S

Portion 120g 16 20805  
 Whole 675g 1 20694  
 3hrs in Chiller



**Naughty Praline** T&S

Portion 105g 16 20806  
 Whole 650g 1 20693  
 3hrs in Chiller

\*All cakes are sold with no decoration.

# Portion Dessert



**Brownies Macadamia** <sup>T&S</sup>

⏱ 86g 📦 42 📦 20649  
❄️ 3hrs in Chiller



**Eclair Chocolate filled with Pastry Cream** <sup>T&S</sup>

⏱ 16g 📦 9x14 📦 21027 Mini Pack 126  
⏱ 16g 📦 8x18 📦 21035 Mini Pack 144  
❄️ 3hrs in Chiller



**Fondant** <sup>T&S</sup>

⏱ 90g 📦 12 📦 20660  
❄️ 3hrs in Chiller



**Profiterole filled with Creme Chantilly** <sup>T&S</sup>

⏱ 14g 📦 9x14 📦 21028 Mini Pack 126  
⏱ 14g 📦 8x18 📦 21036 Mini Pack 144  
❄️ 3hrs in Chiller

**Cake In a Cup** <sup>T&S</sup>

Black Forest ⏱ 115g 📦 9 📦 20935  
Chocolate Fudge ⏱ 115g 📦 9 📦 20940  
Tiramisu ⏱ 120g 📦 9 📦 20942  
Strawberry Blast ⏱ 125g 📦 9 📦 20937  
Red Velvet ⏱ 130g 📦 9 📦 20939  
Carrot Cake ⏱ 130g 📦 9 📦 20936  
❄️ 3hrs in Chiller



# Slab Cake



**Chocolate Trio** <sup>T&S</sup>

2400g 1 20778  
3hrs in Chiller



**Tiramisu** <sup>T&S</sup>

2400g 1 20809  
3hrs in Chiller



**Naughty Praline** <sup>T&S</sup>

2400g 1 20787  
3hrs in Chiller



**Carrot Cake** <sup>T&S</sup>

2500g 1 20810  
3hrs in Chiller



**Chocolate Mousse** <sup>T&S</sup>

2500g 1 20850  
3hrs in Chiller



**Brownies** <sup>T&S</sup>

2500g 1 20813  
3hrs in Chiller



**Black Forest** <sup>T&S</sup>

2500g 1 20820  
3hrs in Chiller



**Mocha Intensity** <sup>T&S</sup>

2800g 1 20781  
3hrs in Chiller



**New York Cheesecake** <sup>T&S</sup>

3000g 1 20811  
3hrs in Chiller



**Double Chocolate Fudge** <sup>T&S</sup>

3000g 1 20812  
3hrs in Chiller



**Mikado** <sup>T&S</sup>

3000g 1 20788  
3hrs in Chiller













**Marble Cheesecake** <sup>T&S</sup>

3000g 1 20786  
3hrs in Chiller




























Slab Size: 30x40 cm  
\*All Slabs are sold with no decoration.

## Pound Cake T&S

Chocolate  350g  6  30189  
 Mix Fruits  350g  6  30190  
 Walnuts  350g  6  30191  
 3hrs in Chiller

## Macarons T&S

Mint  12g  144  30512  
 Coffee  12g  144  30513  
 Raspberry  12g  144  30514  
 Choco Raspberry  12g  144  30515  
 Peanut Butter  12g  144  30516  
 Chocolat Ganache  12g  144  30517  
 Orange Ginger  12g  144  30518  
 Vanilla  12g  144  30519  
 3hrs in Chiller



**American Products**





# Muffin



Raspberry Almond Delight Muffin <sup>T&S</sup>

🕒 15g	📦 42	📦 20662
🕒 60g	📦 24	📦 31463
🕒 90g	📦 20	📦 20602
🕒 135g	📦 15	📦 20601

❄️ 1-2hrs in Chiller



Blueberry Explosion Muffin <sup>T&S</sup>

🕒 15g	📦 42	📦 20663
🕒 60g	📦 24	📦 31464
🕒 90g	📦 20	📦 20604
🕒 135g	📦 15	📦 20603

❄️ 1-2hrs in Chiller



Original Double Chocolate Muffin <sup>T&S</sup>

🕒 15g	📦 42	📦 20664
🕒 60g	📦 24	📦 31466
🕒 90g	📦 20	📦 20606
🕒 135g	📦 15	📦 20605

❄️ 1-2hrs in Chiller



Apple Cinnamon Crunch Muffin <sup>T&S</sup>

🕒 15g	📦 42	📦 20665
🕒 60g	📦 24	📦 31462
🕒 90g	📦 20	📦 20609
🕒 135g	📦 15	📦 20608

❄️ 1-2hrs in Chiller



Royal Orange Choco Chip Muffin <sup>T&S</sup>

🕒 15g	📦 42	📦 20666
🕒 60g	📦 24	📦 31468
🕒 90g	📦 20	📦 20611
🕒 135g	📦 15	📦 20610

❄️ 1-2hrs in Chiller



Banana Nuts Muffin <sup>T&S</sup>

🕒 15g	📦 42	📦 20668
🕒 60g	📦 24	📦 31461
🕒 90g	📦 20	📦 20615
🕒 135g	📦 15	📦 20614

❄️ 1-2hrs in Chiller



Tropical Pineapple Coconut Muffin <sup>T&S</sup>

🕒 15g	📦 42	📦 20667
🕒 90g	📦 20	📦 20613
🕒 135g	📦 15	📦 20612

❄️ 1-2hrs in Chiller



Strawberry Muffin <sup>T&S</sup>

🕒 15g	📦 42	📦 20669
🕒 60g	📦 24	📦 31465
🕒 90g	📦 20	📦 20617
🕒 135g	📦 15	📦 20616

❄️ 1-2hrs in Chiller



Muffin Cup <sup>T&S</sup>

Vanilla	🕒 40g	📦 70	📦 30858
Chocolate	🕒 40g	📦 70	📦 30859
Red Velvet	🕒 40g	📦 70	📦 30860

❄️ 1-2hrs in Chiller

# Donut



Chocolate Glazed Donut T&S

⏱ 28g 📦 180 📦 21046  
⏱ 60g 📦 64 📦 21039  
🕒 20-30min



Dark Chocolate Brownie Donut T&S

⏱ 28g 📦 180 📦 21045  
⏱ 60g 📦 64 📦 21038  
🕒 20-30min



White Chocolate Carnival Donut T&S

⏱ 28g 📦 180 📦 21049  
⏱ 60g 📦 64 📦 21042  
🕒 20-30min



Strawberry White Chocolate Donut T&S

⏱ 28g 📦 180 📦 21048  
⏱ 60g 📦 64 📦 21041  
🕒 20-30min



Coffee Donut T&S

⏱ 28g 📦 180 📦 21044  
⏱ 60g 📦 64 📦 21051  
🕒 20-30min



White Chocolate Red Velvet Donut T&S

⏱ 28g 📦 180 📦 21050  
⏱ 60g 📦 64 📦 21043  
🕒 20-30min



Orange Chocolate Donut T&S

⏱ 28g 📦 180 📦 21078  
⏱ 60g 📦 64 📦 21077  
🕒 20-30min



Chocolate White Carnival Donut T&S

⏱ 28g 📦 180 📦 21097  
🕒 20-30min



Chocolate Carnival Donut T&S

⏱ 28g 📦 180 📦 21098  
🕒 20-30min



Strawberry Filled Donut T&S

⏱ 65g 📦 60 📦 21073  
🕒 40-60min in Chiller 5°C



Cream Filled Donut T&S

⏱ 65g 📦 60 📦 21074  
🕒 40-60min in Chiller 5°C



Choco Cream Filled Donut T&S

⏱ 65g 📦 60 📦 21075  
🕒 40-60min in Chiller 5°C



Sugar Glazed Donut T&S

⏱ 55g 📦 60 📦 20501  
🕒 20-30min



Cinnamon Roll Sugar Glazed T&S

⏱ 90g 📦 45 📦 20680  
🕒 20-30min



Unglazed Long Jhon T&S

⏱ 70g 📦 64 📦 20524  
🕒 20-30min



Unglazed Donut T&S

⏱ 30g 📦 100 📦 20532  
⏱ 55g 📦 60 📦 20525  
🕒 20-30min



Potato Donut T&S

⏱ 55g 📦 60 📦 21093  
🕒 20-30min



Chocolate Donut T&S

⏱ 55g 📦 60 📦 21095  
🕒 20-30min



Potato Berliner Donut T&S

⏱ 55g 📦 60 📦 21093  
🕒 20-30min



Unglazed Berliner Donut T&S

⏱ 30g 📦 100 📦 20165  
⏱ 55g 📦 60 📦 20166  
🕒 20-30min



Mini Balls Donut T&S

⏱ 10g 📦 300 📦 21094  
🕒 20-30min



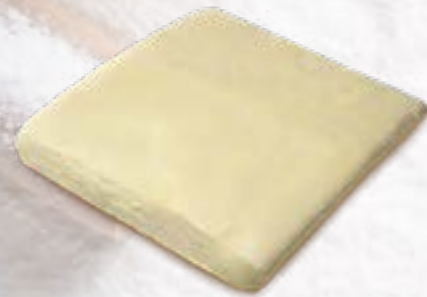


## Cookies RTB

Mini Double Chocolate	🕒 25g	🍪 162	📄 20743
Double Chocolate	🕒 50g	🍪 60	📄 20711
Mini Chocolate Chip	🕒 25g	🍪 162	📄 20742
Chocolate Chip	🕒 50g	🍪 60	📄 20709
Oat Meal Raisin	🕒 50g	🍪 60	📄 20703
Macadamia Nut	🕒 50g	🍪 60	📄 20710
	🕒 20-30min	🕒 12min/150°C	

# Semi-Prepared

## Dough



### Dough Blocks

Croissant 🕒 5000g 📦 3 📄 20071  
 Puff 🕒 5000g 📦 3 📄 20072  
 ❄️ 3 hrs in Chiller/5°C

### Pizza Dough

20cm 🕒 90g 📦 75 📄 20402  
 22cm 🕒 140g 📦 52 📄 20403  
 ❄️ 30-40min in Chiller/5°C

## Pastry Shell



### Gross Choux

🕒 25g 📦 120 📄 30340  
 ❄️ 15-30min in Chiller/5°C

### Eclair Shell

🕒 6g 📦 500 📄 30334  
 🕒 25g 📦 140 📄 30341  
 ❄️ 15-30min in Chiller/5°C

## Frosting



### Chocolate Cream Frosting

🕒 1200g 📦 2 📄 31494  
 ❄️ 3hrs in Chiller/5°C



### Caramel Cream Frosting




🕒 1100g 📦 2 📄 31495  
 ❄️ 3hrs in Chiller/5°C









### Vanilla Butter Cream Frosting




🕒 1000g 📦 2 📄 31496  
 ❄️ 3hrs in Chiller/5°C




# BAKING TECHNIQUES

Par Bake Bread <sup>PB</sup>		 Thawing	 Baking	 Cooling
Baguette	275-290g	10-15min	12-14min/190-200°C	15min
	60-100g	10-15min	8-10min/190-200°C	15min
Ciabatta	95-120g	10-15min	10-12min/180-190°C	15min
Focaccia	200g	10-15min	10-12min/180-190°C	15min
Bread Roll	30-35g	10-15min	6-8min/180-190°C	15min
	210g	10-15min	10-12min/180-190°C	15min


Fully Baked Bread <sup>FB</sup>		 Thawing	 Baking	 Cooling
Loaf	450-650g	20-30min	4-5min in 210 to get an extra crunchy crust	15min
Sourdough	450-900g	40-60min	4-5min in 210 to get an extra crunchy crust	15min
Sliced Bread	1100-1200g	1h	-	15min
Bun	80-150g	20-30min	-	15min
Brioche	30-80g	20-40min	-	15min
	450g	40-60min	-	15min
Focaccia	2000g	1h	-	15min



Ready to Bake Viennese Pastries <sup>RTB</sup>		 Thawing	 Baking	 Cooling
Croissant	30-150g	25-35min	13-18min/165-170°C	5min
BB Croissant	30-90g	25-35min	13-18min/165-170°C	5min
Premium Croissant	30-35g	25-35min	13-18min/165-170°C	5min
Speciality Viennese (Kiri)	70-120g	25-35min	13-18min/165-170°C	5min
Danish	35-100g	25-35min	13-18min/165-170°C	5min
Twist	120g	20-25min	15-18min/165-170°C	5min

Par Bake Savory Snack <sup>PB</sup>		 Thawing	 Baking	 Cooling
Pizza	65-300g	15-25min	3-5min/180-190°C	5min
Manakish	55g	15-25min	3-5min/180-190°C	5min




Ready to Bake Savory Snack <sup>RTB</sup>		 Thawing	 Baking	 Cooling
Puff	120-130g	45-55min	18-20min/180-190°C	5min
Speciality Puff (Kiri)	80-120g	45-55min	18-20min/165-170°C	5min

Fully Baked Savory Snack <sup>FB</sup>		 Thawing	 Baking	 Cooling
Pies	190g	30-35min	1-2min microwave	5min
Quiche	140g	30-35min	1-2min microwave	5min
Rolls	110-120g	15-25min	2min microwave	5min

Thaw & Serve Dessert <sup>T&amp;S</sup>		 Thawing	 Baking	 Cooling
Premium Cakes	100-2000g	3 hrs in Chiller	-	-
Portion Desserts	16-130g	3 hrs in Chiller	-	-

Thaw & Serve American Product <sup>T&amp;S</sup>		 Thawing	 Baking	 Cooling
Muffin	15-135g	1-2 hrs in Chiller	-	-
Donut	28-70g	20-60min	-	-

Ready to Bake American Product <sup>RTB</sup>		 Thawing	 Baking	 Cooling
Cookies	25-50g	20-60min	12min/150°C	-

Semi - Prepared		 Thawing	 Baking	 Cooling
Dough	90-140g	30-40min in Chiller/5°C	-	-
	5000g	3 hrs in Chiller/5°C	-	-
Frosting	1000-1200g	3 hrs in Chiller/5°C	-	-
Pasty Shell	6-25g	15-30min in Chiller/5°C	-	-

## Tips:

- Pre heat the oven to the required baking temperature then place the product in oven.
- For Viennese pastries & Savory snacks line the product on a baking paper on a tray before placing in oven.
- Baking temperature and time might vary depending on your oven type.



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