



lovin' bread

PASTRIES

NEW COLLECTION 2024





lovin' bread

PASTRIES

- 4 Croissants
- 5 Pancakes
- 6 Sweets
- 7 Muffin
- 8 Cakes
- 10 Donuts
- 12 Tarts
- 18 Cakes
- 20 Tart bases
Choux



K 26-003

Croissant with chocolate
85g | 60 items / Carton, 56 Cartons / Pallet

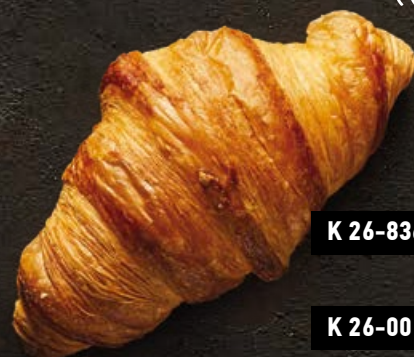
☰ 165 - 170°C ⌚ 19 - 22'

Butter Croissant

K 26-004 70g | 84 items / Carton, 56 Cartons / Pallet

☰ 165 - 170°C ⌚ 19 - 21'

DELIGHTFUL
breakfast



K 26-836

Mini margarine croissant
25g | 6kg / Carton
56 Cartons / Pallet

K 26-001

Mini butter croissant
160 items / Carton
56 Cartons / Pallet

K 26-002

Mini croissant with chocolate
8kg / Carton
56 Cartons / Pallet

☰ 165 - 170°C ⌚ 14 - 16'



K 030

Blinis mini pancake
150 items / Carton
56 Cartons / Pallet

* ⌚ 30'



K 524

Butter pancake
50g | 11cm | 90 items / Carton
56 Cartons / Pallet

* ⌚ 30'



K 057 **Chocolate pie**
 1.85kg | 40 x 30cm | 4 items / Carton
 56 Cartons / Pallet
 * ⌚ 120'



K 26-526 **Chocolate soufflé**
 140g | 20 items / Carton
 56 Cartons / Pallet
 ☞ ⌚ 40 - 60''



K 231 **Chocolate brownie**
 7kg / Carton, 56 Cartons / Pallet
 * ⌚ 120'



K 537 **Brownie peanuts with salted caramel**
 140g | 7 x 7cm | 20 items / Carton
 56 Cartons / Pallet
 * ⌚ 120' ☞ ☞ ⌚ 40 - 60''



K 530 **Tulip muffin cheesecake with Cranberry**



K 531 **Tulip muffin vanilla with chocolate chips**



K 529 **Tulip muffin Chocolate with strawberry and pâte sucrée**



K 532 **Tulip muffin vanilla with lemon mousse and pâte sucrée**

125g | 20 items / Carton, 56 Cartons / Pallet
 * ⌚ 120'



K 533 **Tulip muffin peanuts with salted caramel**

K 189

Soft cake vanilla

500g | 8 items / Carton
56 Cartons / Pallet

K 177

Soft cake chocolate

500g | 8 items / Carton
56 Cartons / Pallet

K 305

Soft cake chocolate and vanilla

600g | 8 items / Carton
56 Cartons / Pallet

* ⌚ 60'

K 735

Banana bread

800g | 4 items / Carton
28 Cartons / Pallet

* ⌚ 120'

K 307

**Soft cake chocolate with
Chocolate Mousse**

600g | 8 items / Carton
56 Cartons / Pallet

K 306

**Soft cake Vanilla with
Lemon Mousse**

600g | 8 items / Carton
56 Cartons / Pallet

K 304

**Soft cake Red Velvet with
Cherries**

500g | 8 items / Carton
56 Cartons / Pallet

* ⌚ 60'

K 101

Tsoureki

400g | 10 items / Carton
56 Cartons / Pallet

* ⌚ 120'

*Fun
and delicious*

K 526 Donut buono



K 624 Donut biscuit



21 items / Carton
70-100 Cartons / Pallet

* ⌚ 60'

K 26-552 Happy ring pink



K 26-548 Happy ring chocolate



60 items / Carton
70-100 Cartons / Pallet

* ⌚ 60'

K 26-546 Donut Bite strawberry



K 26-833 Donut Bite Chocolate



2.5kg
(5 bags of 500g) / Carton
70-100 Cartons / Pallet

* ⌚ 60'

K 625

Loukoumas

18 items / Carton
70-100 Cartons / Pallet

* ⌚ 60'





Basque cheese cake
 1.4kg | 1 items (10 pcs. x 140g) / Carton
 240 Cartons / Pallet
 *^Δ 4°C

New York cheese cake cherry
 1,680kg | 1 items (12 pcs. x 140g) / Carton
 240 Cartons / Pallet
 *^Δ 4°C

K 732

K 733



New York cheese cake salty caramel

K 734

1,680kg | 1 items (12 pcs. x 140g) / Carton
240 Cartons / Pallet

.....
*^o 4°C



New York cheese cake

K 26-895

1.680kg | 1 items (12 pcs. x 140g) / Carton
240 Cartons / Pallet

.....
*^o 4°C





Apple pie
 2.100kg | 1 items (10 pcs. x 210g) / Carton
 240 Cartons / Pallet

 *^o 4°C

Lemon pie
 1.800kg | 1 items (12 pcs. x 150g) / Carton
 240 Cartons / Pallet

 *^o 4°C

K 26-876

K 26-851



Carrot cake

K 26-894 2.198kg | 1 items (14 pcs. x 157g) / Carton
120 Cartons / Pallet

*^Δ 4°C

Red queen

K 26-893 1.764kg | 1 items (14 pcs. x 126g) / Carton
160 Cartons / Pallet

*^Δ 4°C

After defrosting, they have a shelf life of 4 days in the refrigerator

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Mini Savory Tart
K 24-274 250 items / Carton

Mini Sweet Tart
K 26-875 300 items / Carton

Sweet Tart
K 26-523 9cm | 48 items / Carton

Choux
K 26-874 6 bags of 250g / Carton

Savory Tart
K 26-800 9cm | 48 items / Carton

SYMBOLS KEY

| | |
|--|--|
| | <p>DEFROSTING Allow the product to defrost at room temperature (25°C).</p> |
| | <p>BAKING Place the product in the microwave and bake.</p> |
| | <p>BAKING Place the product on a baking tray and bake.</p> |
| | <p>Be careful to observe the correct defrosting and baking times for each product.</p> |

UNIQUE pastry products MADE ONLY FROM NATURAL INGREDIENTS

We are constantly developing and creating new products with art and care, which in practice means new recipes, selecting raw ingredients, preparing, packing and distributing choice products for wholesale and retail.

We combine the irreplaceable value of the “handmade” with modern technology, ensuring consistently high food quality and products that will stand out for their top taste and quality and be suitable for the best markets in the world.





ZÉO
BAKERS


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