



NEW



ARTISANAL DURUM GRAIN ROLL

Artisanal roll made from durum wheat flour, with liquid active wheat sourdough. Thanks to the long maturation time in combination with the characteristics of durum flour, this roll develops its unique, nutty & buttery taste with a creamy yellow crumb and a golden crust and above all: a longer shelf life after baking.

2104603   

 80 g  18 cm

 70  28

 15 min.

 210°C  180°C for 8-10 min.

SANDWICH ROLLS 75 - 165 G

PART BAKED

4070023   

CATALAN STYLE ROLL



ON
REQUEST

 85 g  16 cm
 70  30
 30 min.
 220°C  190°C for 7-8 min.

4070057  

ARDENNES STYLE ROLL BROWN



ON
REQUEST

 85 g  16 cm
 70  32
 30 min.
 220°C  190°C for 7-8 min.

4070056   

ARDENNES STYLE ROLL WHITE



ON
REQUEST

 85 g  16 cm
 70  32
 30 min.
 220°C  190°C for 7-8 min.

4035076  

HIGH-FIBRE RYE ROLL WITH GRAINS



ON
REQUEST

 87 g  11 cm
 70  30
 30 min.
 210°C  180°C for 9-13 min.

4070059   

CATALAN STYLE ROLL MULTICEREAL



ON
REQUEST

 85 g  16 cm
 70  32
 30 min.
 220°C  190°C for 7-8 min.



NEW



ARTISANAL OAT-SUNFLOWER ROLL

Artisanal partly wholemeal roll made from wheat and oat flour, with roasted sunflower seeds and liquid active wheat sourdough. Enriched with oats soaked in oat sourdough. Decorated with oat and sunflower seeds and flour dusted. Thanks to the soaked oats in combination with the long maturation time, this roll develops its well-balanced taste and stays fresh for longer.

2104632   

 100 g  18 cm

 70  32

 15 min.

 210°C  180°C for 8-10 min.

NEW



ARTISANAL BUCKWHEAT- LINSEED ROLL

Artisanal roll made from wheat and buckwheat flour, with liquid active wheat sourdough. Enriched with buckwheat and brown linseed soaked in spelt sourdough. Decorated with buckwheat grits and flour dusted. Thanks to the soaked grains & seeds in combination with the long maturation time, this roll develops its specific taste and stays fresh for longer.

2104636   

 100 g  18 cm

 70  32

 15 min.

 210°C  180°C for 8-10 min.





SANDWICH ROLLS 75 - 165 G

PART BAKED

2104033  

CRUSTY ROLL



 90 g	 Ø 12 cm
 55	 28
 15 min.	
 210°C	 180°C for 11-13 min.

2103418  

ITALIAN BUN



 120 g	 Ø 13 cm
 40	 32
 15 min.	
 210°C	 180°C for 11-13 min.

2103856 

JUMBO CRUSTY ROLL



 100 g	 Ø 12 cm
 50	 28
 15 min.	
 210°C	 180°C for 11-13 min.

2103971  

MALT ROLL ROUND



 125 g	 Ø 13 cm
 45	 32
 15 min.	
 210°C	 180°C for 14-16 min.



SANDWICH ROLLS 75 - 165 G

THAW & SERVE

2401578  
FALUCHE RONDO



 110 g  Ø 14 cm
 35  40
 60 min.

2103902  
PAN BAGNAT WHITE FLOURED LARGE



 110 g  Ø 12.5 cm
 45  32
 15 min.

2103186 
PAN BAGNAT WHITE LARGE



 110 g  Ø 12.5 cm
 45  32
 15 min.

2306524  
SOFT ROLL ANCIENT GRAINS



 100 g  Ø 12 cm
 60  32
 30 min.



PAN BAGNAT BROWN LARGE

Soft round brown wheat roll, enriched with wholemeal wheat flour, dried rye sourdough and olive oil, sprinkled with wheat bran. Ready to use, just thaw and serve.

2103185 
 110 g  Ø 12.5 cm
 45  32
 15 min.





PAN BAGNAT MULTISEED LARGE

Soft round multigrain roll, enriched with a little dried wheat sourdough and lots of sunflower seeds, sesame seeds, linseed, wheat bran and poppy seeds. Ready to use, just thaw and serve.

2103853  

 110 g  Ø 12.5 cm

 45  28

 15 min.

