



SMALL ROLLS 45 - 75 G

PART BAKED

2103108  
PETIT PAIN WHITE



 60 g	 15 cm
 100	 32
 15 min.	
 210°C	 180°C for 11-13 min.

2103117  
PETIT PAIN BROWN



 60 g	 15 cm
 100	 32
 15 min.	
 210°C	 180°C for 11-13 min.

2103225  
PETIT PAIN MULTICEREALS



 60 g	 13 cm
 90	 32
 15 min.	
 210°C	 180°C for 11-13 min.





SMALL ROLLS 45 - 75 G

PART BAKED

2103203  
KAISER ROLL



 65 g	 Ø 10.5 cm
 95	 32
 15 min.	
 210°C	 180°C for 11-13 min.

2103204  
KAISER ROLL WITH POPPY SEEDS



 65 g	 Ø 10.5 cm
 95	 32
 15 min.	
 210°C	 180°C for 11-13 min.

2103205  
KAISER ROLL WITH SESAME SEEDS



 65 g	 Ø 10.5 cm
 95	 32
 15 min.	
 210°C	 180°C for 11-13 min.

2103223  
KAISER ROLL MULTISEED



 65 g	 Ø 10.5 cm
 95	 32
 15 min.	
 210°C	 180°C for 11-13 min.





2103782
FARMER'S ROLL WHITE



 65 g	 Ø 11 cm
 75	 28
 15 min.	
 210°C	 180°C for 11-13 min.

2103783
FARMER'S ROLL BROWN



 65 g	 Ø 11 cm
 75	 28
 15 min.	
 210°C	 180°C for 11-13 min.

2103944
FARMER'S ROLL SOURCE OF FIBRES



 65 g	 Ø 10.5 cm
 75	 32
 15 min.	
 210°C	 180°C for 11-13 min.

2103698
KAISER ROLL ALSACE



 65 g	 Ø 10.5 cm
 95	 32
 15 min.	
 210°C	 180°C for 11-13 min.

2103991
WHEAT-SPELT ROLL



 70 g	 Ø 10 cm
 75	 32
 15 min.	
 210°C	 180°C for 11-13 min.





TIGER ROLL

Round white wheat roll with an exceptionally
crispy crust decoration.

2104156  

 70 g  Ø 10.5 cm

 65  32

 15 min.

 210°C  180°C for 11-13 min.



PANTHER ROLL

Round brown wheat roll made
from white and wholemeal wheat flour.

2104318  

 70 g  Ø 10.5 cm

 65  32

 15 min.

 210°C  180°C for 11-13 min.



SMALL ROLLS 45 - 75 G

PART BAKED

2103942  
WHITE ROLL



 75 g

 Ø 11 cm

 60

 32

 15 min.

 210°C

 180°C for 11-13 min.

2103157  
CIABATTINA



 75 g

 8.5 cm

 2x45

 32

 15 min.

 210°C

 180°C for 8-10 min.



SMALL ROLLS 45 - 75 G

THAW & SERVE

2104311 
BRIOCHE ROLL



 45 g

 5x20

 32

 15 min.

2102091 
BAKER'S BRIOCHE ROLL WITH BUTTER



 55 g

 12 cm

 7x10

 28

 15 min.

2102110 
SOFT LUNCH ROLL WHITE



 60 g

 Ø 9.6 cm

 75

 32

 15 min.



BRIOCHE ROLL WITH BUTTER

Typical Belgian soft bun made from brioche dough, with butter, milk and sugar.
E-reduced recipe.

2104475 
 57 g  13 cm
 4x20  32
 15 min.

