



Eesti Pagar



2025 catalogue

FROZEN BAKERY PRODUCTS



Your Strategic Partner in European Frozen Bakery

Welcome to Eesti Pagar, the Baltic's leading wholesale bakery group and your trusted partner for premium frozen bakery products. With five bakeries across Baltics and over a century baking heritage, we masterfully blend time-honored traditions with the most advanced production technology in Northern Europe to deliver unparalleled quality and taste.

As the undisputed market leader with over 45% share on Estonia and Latvia markets, we have built a reputation for excellence that now extends to more than 25 countries across four continents. Our mission is to bring the authentic taste and superior quality of European baking to the global market, offering a comprehensive portfolio designed to meet the dynamic needs of our international Retail and HoReCa partners.

Whether you are looking to enhance your assortment with our beloved branded products or seeking a reliable, experienced partner for your Private Label, Eesti Pagar is equipped for your success. We are more than just a supplier; we are a dedicated partner committed to growing your business through innovation, quality, and a shared passion for exceptional food.

We invite you to discover the quality, reliability, and taste that make Eesti Pagar the ideal choice for your frozen bakery needs.

Our extensive assortment of over 700 products is a testament to our baking expertise. We offer a world of flavors and formats, expertly crafted to deliver convenience, quality, and customer satisfaction for both Retail and HoReCa channels.

Our growth is rooted in a deep commitment to sustainability. We power our operations with CO2-free green energy, source RSPO certified palm oil and Rainforest Alliance certified cacao, and are constantly increasing our use of 100% recyclable packaging.

At Eesti Pagar, we do more than just bake; we build partnerships. Our business concepts are strategically designed to drive growth, enhance efficiency, and meet the evolving demands of consumers and professional kitchens.

Our partnership is built on a foundation of trust, backed by our commitment to uncompromised quality, certified food safety, and a reliable global supply chain. We stand by our word and our products, solidifying our role as your reliable frozen bakery producer.

Eesti Pagar Group at a glance:

- Private company
- 100% Estonian capital
- 5 state-of-the-art bakeries
- 25 modern production lines
- 1600 employees
- Production volume: 100M kg/year
- Total turnover: 220M EUR
- Export outside Baltics: 30M EUR





Company video introduction:

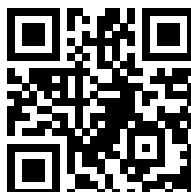


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Sandwich Breads 40
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Added values

- CL Clean Label
- L Lactose Free
- LL Low Lactose
- V Vegan
- P Palm Oil Free
- B 100% Butter
- H High Fiber
- S No Added Sugar
- Y No Added Yeast
- R 100% Rye Flour

Logistics data

- Units per box
- Boxes per high pallet
- Boxes per not stackable low pallet
- Boxes per double stackable low pallet

Baking instructions

- Thawing time
- Baking time and temperature
- No steam needed
- Moderate steam
- Generous steam

Our Story:

A 110-Year Journey Forged in Community and a Passion for Baking

Our story is not merely one of bread and pastry; it is the story of Estonia itself, a tale of community, resilience, innovation, and an unwavering commitment to our roots. It began over a century ago, not in a large factory, but in the heart of a small town with a spirit of self-reliance.

The Dawn of an Era: The Cooperative Spirit (1914-1944)

Our origins trace to 1914, when the Antsla Consumers' Cooperative opened its first bakery. This community endeavor became the bedrock of our identity, forged in the hardship of World War I. A new chapter began in 1925 with J. Konsberg's modern bakery and the iconic "pikk mees" (tall baker) image. The trials of World War II culminated in a devastating fire in 1944 that destroyed the cooperative building. From these ashes, the company rebuilt by focusing on small, local bread workshops.

Rebuilding and Growth: An Era of Mechanization (1944-1994)

The post-war decades brought reconstruction and centralization, as workshops evolved into regional factories like the Võru Bread Factory (1949). The true leap into the modern age came with two pivotal constructions. In 1964, work began on a state-of-the-art factory in Paide, which opened in 1965 with three mechanized lines capable of producing 45 tons of products daily. This was followed in 1985 by a new production complex in Võru. Equipped with four lines and a 54-ton daily capacity, it rectified the region's long-standing reliance on imported bread.



1925 – O. Kuhi's ironing workshop and J. Konsberg's bakery at Jaani Street 6 in Antsla.



1956 – Vassili Hani, foreman of the Antsla industrial plant's bread factory, and worker Armilda Sarapuu receiving loaves from the conveyor oven.



1982 Interior view of the Paide Consumers' Cooperative Bread Factory

A New Identity: Consolidation and the Birth of a Brand (1994-2010)

Following Estonia's restored independence, a major reorganization in 1994 consolidated several regional bakeries into a new company, AS ETK Leib. This strategic move centralized marketing and development to face growing market competition.

A pivotal moment came in 2004 with the creation of the Eesti Pagar brand. The name, meaning "Estonian Baker," and the "veski" (mill) logo were chosen to reflect its deep Estonian roots and the journey from grain to bread.

The new brand sparked immediate, dynamic growth. The first frozen products line was launched in Võru that same year, and by 2005, production reached 14 million kilograms annually, capturing 23% of the Estonian market and launching the company's first exports into the European Union.

The Modern Era of Innovation & Baltic Leadership (2010-Present)

This period has been defined by strategic growth across the Baltics and a sharpened focus on innovation, wellness, and sustainability. Our expansion began in 2010 with the acquisition of the Dinella factory in Latvia, now the market leader Latvijas Maiznieks. We solidified our regional presence in 2014 by acquiring the Mentora bakery in Lithuania, which proudly operates today as Lietuvas Kepėjas.

This growth has transformed the Eesti Pagar Group into the largest and most modern bakery in the region. Today, our combined portfolio features nearly 700 unique products, with our Estonian heritage. Together, our team of 1600 people exports to over 25 countries.

As we celebrate our 110th anniversary, we honor the founding principles of quality and trust that have guided us from a single local bakery to a respected Baltic leader.



1984 – Võru Bread Factory. Architect: Ado Eigi

Timeline of Major Milestones

- 1914: The first predecessor bakery is opened by the Antsla Consumers' Cooperative, laying the foundation of our company.
- 1925: J. Konsbergi's bakery opens, giving rise to the iconic "pikk mees" (tall baker) image.
- 1944: A major fire destroys the cooperative building, leading to a period of rebuilding focused on local workshops.
- 1964: Construction of the new, modern Paide factory begins, marking a new era of mechanized production.
- 1985: A new, high-capacity factory is opened in Võru, securing the region's supply of bakery products.
- 1994: AS ETK Leib is established, consolidating several regional bakeries into a single joint-stock company.
- 2004: The Eesti Pagar brand and its "veski" (mill) logo are created. The first frozen products line is launched in Võru.
- 2005: Eesti Pagar is awarded its first "Pääsukesemärk" (Swallow Mark) for quality domestic products and begins exporting to the EU.
- 2010-2014: International expansion through the acquisition of bakeries in Latvia and Lithuania.
- 2015-2018: Major expansions at the Paide factory, including new production lines and a new logistics and training center.
- 2021 & 2023: Products win the prestigious "Estonia's Best Bakery Product" award, highlighting a commitment to innovation and taste.
- 2024: Eesti Pagar celebrates its 110th anniversary as the largest and most modern bakery in the region.
- 2025: Launch of Scandinavia's most powerful stone oven sourdough bread line in Paide.

Future Vision

- 2026-2027 (Planned): Construction of a new, fully automatic 10,000-pallet frozen warehouse and a 15,000 m² expansion of the Paide facility.

Retail Products

Bake At Home Concept

Tap into the powerful global trend of home baking with our diverse range of Bake at Home products. This line of over 30 retail-packed items, including pastries, ciabattas, and doughs, offers consumers the ultimate in convenience and quality. In just 15 minutes, your customers can fill their homes with the irresistible aroma of freshly baked goods, enjoying a delicious, high-quality experience with minimal effort.

KEY BENEFITS FOR YOUR BUSINESS:

- **Answer Consumer Demand:** This range directly taps into the growing desire for authentic, at-home food experiences, attracting a wide demographic of shoppers seeking the comfort of freshly baked goods.
- **Increase Basket Size:** Positioned as an easy upgrade for meals or a special treat, these products are powerful basket-builders, encouraging shoppers to add a high-value item to their carts.
- **Sell an Experience:** The irresistible aroma of baking bread or pastries creates a powerful emotional connection. You're offering customers a sensory experience with minimal effort—ready in just 15 minutes.
- **Benefit from a Frozen Supply Chain:** This range offers a long shelf life, simplifying your inventory management and minimizing product spoilage, while consistently delivering a fresh-baked taste to your customers.

The Secret to...

- *A perfect weekend breakfast.*
- *Impressing guests with fresh-baked treats.*
- *Warm bread with dinner.*



LL P B



BEST SELLER

9738 Butter croissant (~6x60g)
360g • Ready to bake
Butter croissants with 23% butter content.

■ 10 ■ 64

LL



BEST SELLER

9419 Cinnamon roll (~8x40g)
320g • Ready to bake
Traditional Danish puff pastry rolls with cinnamon filling.

■ 10 ■ 64

LL P B



BEST SELLER

9506 Vanilla pastry (~8x50g)
400g • Ready to bake
Danish puff pastries with vanilla filling.

■ 10 ■ 64

NEW!



9845 Dallas bun (~5x96g)
480g • Ready to bake
Traditional yeast dough buns rolled with quark and topped with rich quark-butter blend.

■ 10 ■ 64

LL P B



NEW!

9755 Poppy seed and marzipan roll (~8x40g)
320g • Ready to bake
Danish butter dough pastry rolls with poppy seed-marzipan filling.

■ 10 ■ 64

LL P B



NEW!

9720 Strawberry and cream cheese pastry (~5x85g)
425g • Ready to bake
Danish butter dough pastries with strawberry and cream cheese filling, decorated with pearl sugar.

■ 10 ■ 64

LL B



9717 Cocoa and hazelnut pastry (~8x30g)
240g • Ready to bake
Danish butter dough pastries with cocoa and hazelnut filling.

■ 10 ■ 64



LL



**BEST
SELLER**

9742 Sausage pastry (~6x60g)

360g • Ready to bake

Danish puff pastry rolls with sausage.

■ 10 ■ 64

NEW!



9718 Spinach and cheese pastry (~8x45g)

360g • Ready to bake

Danish puff pastries with a creamy spinach and cheese filling.

■ 10 ■ 64

LL



9417 Sausage pastry with mustard and cucumber filling (~6x65g)

390g • Ready to bake

Danish puff pastry rolls with sausage and mustard-cucumber filling.

■ 10 ■ 64



9740 Ham and cheese pastry (~6x60g)

360g • Ready to bake

Danish puff pastries with ham and cheese filling.

■ 10 ■ 64

LL



9732 Meat pastry (~8x50g)

400g • Ready to bake

Danish puff pastries with meat filling.

■ 10 ■ 64

LL



9421 Smoked chicken pastry with chives (~6x60g)

360g • Ready to bake

Danish puff pastries with smoked chicken and chives.

■ 10 ■ 64

LL



9457 Bacon and egg pastry (~6x65g)

390g • Ready to bake

Danish puff pastries with bacon and egg filling.

■ 10 ■ 64



LL P B



9323 XL Mini Butter croissant (~20x30g)

600g • Ready to bake

Mini butter croissants with 23% butter content.

7 64

LL V



9110 XL Croissant (~15x80g)

1,2kg • Ready to bake

Butter flavored croissants - tasty, budget-friendly treat.

4 64



9546 XL Vanilla pastry (~20x50g)

1kg • Ready to bake

Danish puff pastries with vanilla filling.

5 64

LL V



9325 XL Mini croissant (~30x30g)
900g • Ready to bake
Butter flavored mini croissants - tasty, budget-friendly treat.

■ 4 ■ 64

LL



NEW!

8038 XL Mini Multigrain croissant (~20x35g)
700g • Ready to bake
Mini multigrain croissants sprinkled with seeds.

■ 6 ■ 64

P B



NEW!

8033 XL Apple and curd pastry (~12x45g)
540g • Ready to bake
Danish butter dough pastry strudels with delicious apple and creamy curd filling.

■ 7 ■ 64

LL



9544 XL Cinnamon roll (~20x40g)
800g • Ready to bake
Traditional Danish puff pastry rolls with cinnamon filling.

■ 4 ■ 64

LL V



9821 XL Cinnamon roll with cardamom (~15x80g)
1,2kg • Ready to bake
Traditional Swedish yeast dough rolls with cinnamon, cardamom and pearl sugar.

■ 4 ■ 64

LL B



9585 XL Mini cocoa and hazelnut pastry (~30x30g)
900g • Ready to bake
Danish butter dough pastries with cocoa and hazelnut filling.

■ 6 ■ 64

LL



9541 XL Sausage pastry (~20x60g)
1,2kg • Ready to bake
Danish puff pastry rolls with sausage.

■ 4 ■ 64

LL



9543 XL Meat pastry (~20x50g)
1kg • Ready to bake
Danish puff pastries with meat filling.

■ 5 ■ 64



Eesti Pagar

pagari
**piparkoogi-
taigen**

See on rõõmuks kogu perale
500 g

Eesti Pagar

Ehkiti kvaliteetne
**piparkoogi-
taigen**

Sobib hästi nõudlikule maitsele
500 g

EHTSA VÕIGA!

8-10
200

L Y



9735 Sweet short-crust dough
500g • Unproved

Sweet short-crust dough, perfect for pastries and desserts.

■ 24 ■ 48

L Y

NEW!



9017 Gingerbread dough
500g • Unproved

Spicy dough for baking traditional gingerbread cookies.

■ 24 ■ 48

P Y

NEW!



8016 Premium gingerbread dough
500g • Unproved

Spicy dough with butter for baking traditional gingerbread cookies.

■ 24 ■ 48

LL



9436 Croissant dough (4x100g)
400g • Unproved

Thin sheets of Danish puff pastry with a butter-margarine blend.

■ 24 ■ 48

LL



9435 Croissant dough
500g • Unproved

One folded thin sheet of Danish puff pastry with a butter-margarine blend.

■ 20 ■ 48

LL



9437 Puff pastry
500g • Unproved

One folded thin sheet of puff pastry layered with margarine blend.

■ 20 ■ 48

LL P B



9509 Butter yeast puff pastry (4x100g)
400g • Unproved

Thin sheets of Danish butter dough pastry.

■ 24 ■ 48

L P



9754 Pizza dough ball (2x300g)
600g • Unproved

Round shape pizza dough balls.

■ 14 ■ 60



P



9022 Herb butter baguette

175g • Pre-baked

Wheat baguette filled with 15% herb butter.

■ 24 ■■ 64

P



9023 Garlic butter baguette

175g • Pre-baked

Wheat baguette filled with 15% garlic butter.

■ 24 ■■ 64

P S



9398 White Ciabatta

300g • Ready to bake

Classic light ciabatta with a slightly sour, salty taste and a crispy crust.

■ 18 ■■ 32

P S



9399 Dark Ciabatta

300g • Ready to bake

Dark ciabatta with a slightly sour, salty taste and a crispy crust.

■ 18 ■■ 32



Frozen Cakes Concept

The Perfect Treat: Frozen Cakes for Modern Consumers

Capture the growing demand for portion-controlled indulgence. Our range of high-quality frozen cakes is the perfect dessert solution for modern consumers, including individuals and small families. They offer an affordable, bakery-fresh treat without the waste or commitment of a large cake, combining delicious taste with at-home convenience.

KEY BENEFITS FOR YOUR BUSINESS:

- **Attract Today's Shopper:** Perfectly sized for individuals and small families, these cakes meet the demand for portion control and waste reduction, encouraging guilt-free indulgence.
- **Boost Shelf Appeal:** Our eye-catching packaging is designed to stand out in the freezer. The vibrant design communicates quality and freshness, driving purchase intent and enhancing your dessert category.
- **Increase Purchase Frequency:** As the perfect solution for multiple occasions, from daily treats to surprise guests, these cakes become a freezer staple, encouraging repeat buys and building customer loyalty.
- **Simplify & Reduce Waste:** The simple "Thaw & Enjoy" format offers maximum convenience. A long shelf life minimizes spoilage for you, while customers get a delicious, ready-to-serve cake on demand.



CL P

**BEST
SELLER**

L



9200 Honey cake

450g • Thaw and Serve

Traditional three-layer honey sponge cake with sour cream filling.

■ 8 ■■ 96

9998 Strawberry cream cake

400g • Thaw and Serve

Light sponge layers with lactose-free whipped cream, topped with strawberry slices and red jelly.

■ 8 ■■ 96

L



9997 Carrot cake

400g • Thaw and Serve

Moist carrot cake with warming spices, layered with rich lactose-free cream cheese.

■ 8 ■■ 96

9208 Passion fruit cake

450g • Thaw and Serve

Double layer cream cake with passion fruit puree. Top surface glazed with passion fruit jelly.

■ 8 ■■ 96



9219 Chocolate cake

320g • Thaw and Serve

Dark chocolate sponge cake filled with smooth, whipped cream.

■ 8 ■■ 96

The Go-To Treat For...

- Unexpected guests
- A quick family dessert
- A moment of personal indulgence

Thaw & Sell Cakes Concept

Tired of Waste in Your Cake Aisle? Here's the Solution.

Are you looking to increase efficiency in your chilled cake category? The challenge of managing fresh cakes is a constant battle against the clock, often leading to unavoidable product waste and lost profit. Our Thaw & Sell concept is the definitive solution to this non-ending problem.

By delivering our high-quality cakes frozen, we shift control back to you. The shelf life begins only when you decide to thaw, ending the daily cycle of waste and fundamentally changing how you manage your cake aisle for the better.

THIS CONCEPT IS YOUR SOLUTION TO:

- **Convert Every Cake into Profit:** By thawing only what you need, you turn your entire inventory into sales. This strategy is designed to virtually eliminate product waste and protect your profit margin.
- **Boost Sales with Guaranteed Freshness:** Offer customers a visibly fresher product with a longer take-home shelf life. This superior quality drives repeat purchases and builds lasting category loyalty.
- **Increase Operational Efficiency:** A simple overnight thaw streamlines daily prep and inventory management. This system provides maximum flexibility with minimal labor, both in-store and at your distribution center.
- **Ensure Peak Availability, Risk-Free:** Your frozen back-stock acts as a risk-free inventory pool. You can meet peak demand and keep shelves full without the threat of waste, ensuring you never miss a sale.

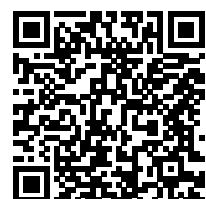


Private Label Expertise

Grow your brand with a partner you can trust. Private Label production is our specialty, accounting for 80% of our export turnover. We are the silent partner behind many of Europe's leading retail and wholesale brands, valued for our consistency, quality, and collaborative spirit. Our dedicated team works closely with you through every stage of the process - from custom recipe development and ingredient sourcing to packaging design - to create products that perfectly reflect your brand's standards and delight your customers.



**Get Your
Digital Copy:**



Thaw & Sell Breads Concept

Maximize Freshness, Minimize Waste

Revolutionize your fresh bread category with our Thaw & Sell concept—the smart solution to maximize freshness and eliminate waste. This range of high-quality breads is delivered frozen, giving you precise control over your inventory. The shelf life begins the moment you thaw, not at production, putting you in complete command of your stock while guaranteeing a fresher product for your customers.

KEY BENEFITS FOR YOUR BUSINESS:

- **Eliminate Unsold Waste:** Tackle the primary challenge of fresh bread—perishability. By thawing only what you need for the day, you can virtually eliminate unsold stock and the associated financial loss.
- **Offer Guaranteed Freshness:** Since the shelf-life clock starts upon thawing, you provide customers with the freshest possible product and a longer life at home, boosting satisfaction and trust.
- **Streamline Your Operations:** The process is simple: move bread from the freezer to the shelf. A quick 3-hour thaw time gives you the flexibility to manage stock efficiently, either in-store or at a distribution center.
- **Ensure Product Availability:** Never miss a sale due to stockouts. A frozen back-stock means you always have high-demand products ready to be thawed, ensuring your shelves are full during peak hours.

The Ultimate Solution for...

- *The freshest bread on the shelf, every single time.*
- *Reducing food waste.*



CL L V P H



9240 Tallinn Rye bread dark
280g • Thaw and Serve

Rye tin bread with intensive black color and robust authentic rye flavor.

■ 24 ■ 64

CL L V P H



9241 Tallinn Rye bread dark with seeds
310g • Thaw and Serve

Dark rye tin bread with fermented rye sourdough and of 24% seeds.

■ 24 ■ 64

CL L V P H



9243 Tallinn Rye bread with hemp seeds
240g • Thaw and Serve

Rye and hemp flour bread with natural sourdough, rye grains, crunchy hemp and chia seeds.

■ 24 ■ 64

CL L V P H



9251 Rye bread Borodinsky
600g • Thaw and Serve

Traditional sourdough rye bread with malt sweetness and a hint of coriander spice.

■ 12 ■ 64

CL L V P H Y

NEW!



9182 Amish rye bread
600g • Thaw and Serve

Yeast-free rye bread with traditional sourdough. High in fiber, no added

■ 12 ■ 64

L V P H

NEW!



8809 Farmer's loaf bread
390g • Thaw and Serve

An authentic rye loaf, baked with a time-honored recipe.

■ 15 ■ 60

L V P H S

NEW!



9809 Farmer's bread (4x75g)
300g • Thaw and Serve

A rustic, oval-shaped wholegrain flat breads with natural sourdough and no added sugar.

■ 16 ■ 64

L V P H



9582 Multigrain soft buns (4x60g)
240g • Thaw and Serve

Wheat and rye flour high-fiber soft buns with a 20% mix of seeds and germinated rye grains.

■ 15 ■ 64

L V P H



9899 Oat soft buns (4x55g)
220g • Thaw and Serve

Soft, high-fiber square buns, enriched with 15% oat and a 10% seed mix.

■ 15 ■ 64

Bake Off

Sweet & Savory Pastries

Create an irresistible in-store experience with our delicious Bake Off pastries. Our range includes timeless classics like flaky croissants, rich Danish pastries, and comforting cinnamon rolls. Alongside these sweet treats, we offer a delicious variety of savory pastries filled with cheese, meat, or vegetables, providing a perfect solution for a quick snack or a convenient meal on the go. Designed for exceptional taste and visual appeal, our pastries turn any moment into a special occasion.



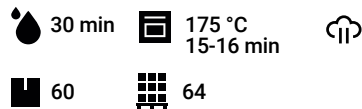
LL V

NEW!

**8013 Vanilla berry pastry**

110g • Ready to bake

Raspberry blueberry cardamom pastry with vanilla filling, decorated with pearl sugar.



60 64

LL V

NEW!

**8014 Strawberry-rhubarb vanilla pastry**

110g • Ready to bake

Strawberry rhubarb cardamom pastry with vanilla filling, decorated with pearl sugar.



60 64

LL P B

NEW!

**9186 Strawberry and cream cheese pastry**

85g • Ready to bake

Danish butter dough pastry with strawberry and cream cheese filling, decorated with pearl sugar.



60 80

NEW!

**9361 Caramel-lingonberry pastry**

85g • Ready to bake

Danish butter dough pastry with caramel-lingonberry filling, decorated with pearl sugar.



60 80

LL

**9790 Passion fruit apple pastry**

100g • Ready to bake

Danish pastry with passion fruit and apple filling, topped with pearl sugar.



50 80

LL

BEST SELLER

**9452 Cinnamon roll**

70g • Ready to bake

Classic Danish puff pastry roll with rich cinnamon filling.



70 64

LL V

**9604 Cinnamon roll Kanelbulle**

100g • Ready to bake

Traditional Swedish yeast dough cinnamon roll with cardamom, decorated with pearl sugar.



45 80

LL V

**9165 Cinnamon cardamom roll Korvapuusti**

100g • Ready to bake

Traditional Finnish yeast dough cinnamon roll with cardamom, decorated with pearl sugar.



60 64

LL V

NEW!

**9168 Cinnamon cardamom roll Korvapuusti**

160g • Ready to bake

XL size traditional Finnish yeast dough cinnamon roll with cardamom, decorated with pearl sugar.



30 80



P

NEW!



9113 Cinnamon roll

180g • Ready to bake

XL size yeast dough roll with rich cinnamon filling.

30 min
 175 °C
14-16 min

30
 64

P B



9115 Cheesecake pocket with butter

150g • Ready to bake

Butter dough pastry with juicy quark filling, in a closed pocket shape.

30 min
 170-180 °C
20-25 min

30
 80



9453 Vanilla-raisin whirl

110g • Ready to bake

Danish puff pastry roll with raisins and vanilla cream.

30 min
 185 °C
12-15 min

50
 64

P

NEW!



9803 Poppy seed roll

160g • Ready to bake

XL size yeast dough roll with poppy seed filling.

30 min
 175 °C
15-19 min

30
 80

LL



9606 Lemon cream cheese pastry

85g • Ready to bake

Butter dough pastry with juicy lemon cream cheese filling, decorated with cuts and pearl sugar.

20 min
 185 °C
14-16 min

60
 80

LL



9470 Apple-lingonberry pastry

65g • Ready to bake

Danish puff pastry with apple-lingonberry filling, sprinkled with sugar.

20 min
 185 °C
13-15 min

100
 64

LL V

NEW!



8011 Rhubarb cinnamon braid

85g • Ready to bake

Danish puff pastry braid with rhubarb and cinnamon filling.

20 min
 185 °C
18-20 min

60
 72



9442 Cheesecake pastry

75g • Ready to bake

Danish puff pastry strudel with rich, creamy curd filling.

20 min
 185 °C
12-14 min

100
 64



9721 Cherry cheesecake strudel

110g • Ready to bake

Danish puff pastry strudel with cherry and quark filling, sprinkled with sugar.

20 min
 180-185 °C
13-15 min

60
 64



LL



9445 Vanilla flavoured cream pastry
60g • Ready to bake

Traditional pastry with vanilla flavoured filling.

🕒 20 min 🏠 185 °C 11-14 min 🍷
📦 100 🗄 64



9460 Poppy seed roll
80g • Ready to bake

Danish puff pastry roll with poppy seed filling.

🕒 20 min 🏠 185 °C 13-16 min 🍷
📦 70 🗄 64



9463 Dallas bun
100g • Ready to bake

Traditional yeast dough buns rolled with quark and topped with rich quark-butter blend.

🕒 15 min 🏠 180 °C 10-13 min 🍷
📦 50 🗄 80

LL

NEW!



9173 Raspberry Danish pastry
85g • Ready to bake

Traditional Danish crown shaped pastry with raspberry filling.

🕒 - min 🏠 185 °C 15-17 min 🍷
📦 60 🗄 80

BEST SELLER



9127 Danish pastry
85g • Ready to bake

Traditional Danish crown shaped pastry with vanilla flavoured custard filling and sugar glaze.

🕒 - min 🏠 185 °C 15-17 min 🍷
📦 60 🗄 80

LL V

BEST SELLER



9791 Apple braid 85g
85g • Ready to bake

Danish puff pastry braid with apple-cinnamon filling, small apple pieces, and pearl sugar.

🕒 - min 🏠 185 °C 17-20 min 🍷
📦 55 🗄 96

LL



9133 Apple-cinnamon turnover
55g • Ready to bake

Danish puff pastry with apple-cinnamon filling, sprinkled with sugar.

🕒 - min 🏠 185-190 °C 14-16 min 🍷
📦 100 🗄 64





BEST SELLER

9465 Cheese roll

130g • Ready to bake

Danish puff pastry roll with rich cheese filling, covered with Gouda cheese.



60 64

LL



BEST SELLER

9155 Sausage pastry with mustard and cucumber filling

120g • Ready to bake

Danish puff pastry roll with sausage and mustard-cucumber filling.



70 64

LL

**9782 Sausage pastry with tomato and herb filling**

130g • Ready to bake

Danish puff pastry roll with kabanos style sausage and a mildly spicy tomato-herb sauce.



60 64

BEST SELLER

**9454 Sausage roll with mustard and cucumber**

170g • Ready to bake

Danish puff pastry roll with sausage and mustard-cucumber filling.



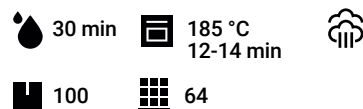
40 64

LL V

**9444 Cabbage pastry**

65g • Ready to bake

Danish puff pastry with cabbage filling.



100 64

LL

**9441 Meat pastry**

65g • Ready to bake

Danish puff pastry with meat filling.



100 64

LL

**9468 Bacon and egg pastry**

65g • Ready to bake

Danish puff pastry with bacon and egg filling.



100 64

LL

**9450 Smoked chicken pastry with chives**

85g • Ready to bake

Danish puff pastry with smoked chicken filling, flavoured with chives, onion and pepper.



60 80

LL

**9446 Sausage roll**

70g • Ready to bake

Danish puff pastry roll with sausage.



100 64



LL



9125 Pizza swirl roll

90g • Ready to bake

Danish puff pastry roll with pizza filling, covered with Gouda cheese.

30 min
 185 °C 14-18 min

60
 64



9795 Butter pastry

80g • Ready to bake

Flaky, buttery Danish pastry with a light, crisp texture.

- min
 185 °C 14-17 min

60
 80



9099 Pizza pastry

85g • Ready to bake

Yeast dough pizza pastry with salami, tomato sauce and cheese.

- min
 175 °C 13-15 min

80
 64



9806 Spinach and feta cheese strudel

125g • Ready to bake

Danish puff pastry strudel with spinach and feta cheese filling.

- min
 170-190 °C 18-22 min

50
 56



9624 Cheese and salami twist

105g • Ready to bake

Danish puff pastry twist with cheese and salami filling, sprinkled with seed mix.

- min
 185 °C 16-18 min

60
 80



LL P B



9129 Butter croissant

60g • Ready to bake

Butter croissant with 23% butter content.

30 min 185 °C 12-15 min
60 80

LL V



9116 Croissant

80g • Ready to bake

Butter flavored croissant - tasty, budget-friendly treat.

30 min 185 °C 13-15 min
60 64

LL



9119 Multigrain croissant

80g • Ready to bake

Multigrain croissant sprinkled with seeds.

30 min 185 °C 14-18 min
60 64

LL P B



9323 Mini Butter croissant

30g • Ready to bake

Mini butter croissant with 23% butter content.

20 min 185 °C 12-14 min
140 64

LL V



9325 Mini croissant

30g • Ready to bake

Butter flavored mini croissant - tasty, budget-friendly treat.

20 min 180-190 °C 12-14 min
120 64

LL



8038 Mini multigrain croissant

35g • Ready to bake

Mini multigrain croissant sprinkled with seeds.

30 min 185 °C 13-16 min
120 64



LL



9544 Cinnamon roll

40g • Ready to bake

Mini Danish puff pastry roll with cinnamon filling.

30 min 185 °C 14-17 min

80 64



9546 Vanilla pastry

50g • Ready to bake

Mini Danish puff pastry strudel with vanilla filling.

30 min 180-190 °C 15-18 min

100 64

P B



8033 Apple and curd pastry

45g • Ready to bake

Mini Danish puff pastry strudel with delicious apple and creamy curd filling.

20 min 180-190 °C 14-18 min

84 64

LL B



9585 Mini cocoa and hazelnut pastry

30g • Ready to bake

Mini Danish puff pastry with cocoa and hazelnut filling.

20 min 180-190 °C 13-15 min

180 64

LL



9144 Mini apple lingonberry pastry

40g • Ready to bake

Mini Danish puff pastry strudel with apple-lingonberry filling, sprinkled with sugar.

20 min 185 °C 12-14 min

120 80

LL



9792 Mini apple pastry

35g • Ready to bake

Mini Danish puff pastry strudel with apple filling.

15 min 180-185 °C 12-15 min

120 80

The Authentic Bakery Experience: Breads for Bake Off

Transform your in-store bakery or café into a sensory destination with our versatile Bake Off bread selection. The irresistible aroma of freshly baked bread is a proven way to attract customers, enhance their shopping experience, and drive sales. Our range empowers you to offer an authentic European bakery experience, from the deep, complex flavors of traditional Estonian rye and black breads to classic ciabattas and crispy sourdough baguettes.

The Ultimate Solution for...

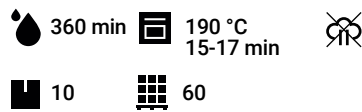
- *The freshest bread on the shelf, every single time.*
- *Reducing food waste.*

P H

**9260 BO Rustic dark bread with seeds**

500g • Pre-baked

Rye and wheat dark rustic loaf with crispy crust and sunflower seeds.



P H

**9317 BO Rustic bread with cumin seeds**

500g • Pre-baked

Rye and wheat rustic loaf with crispy crust and a hint of cumin.



CL L V P S

NEW!

**9379 BO Sourdough bread**

350g • Pre-baked

Authentic rustic sourdough. Naturally leavened for a rich flavor and a crisp crust.



L V P H Y R

**9038 BO Yeast free rye bread**

350g • Pre-baked

Yeast free 100% rye loaf bread, naturally leavened with rye sourdough.



L V P H R

**9035 BO Rye bread with germinated rye grains**

350g • Pre-baked

Rye loaf bread with natural sourdough, germinated rye grains and sunflower seeds.

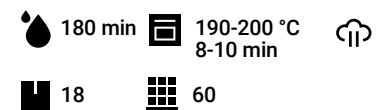


L V P H

**9089 BO Rye bread with hemp seeds**

350g • Pre-baked

Nutritious sourdough rye loaf bread with rye grains, crunchy hemp and chia seeds.

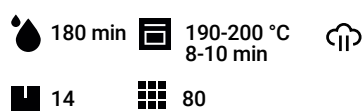


CL L V P H Y

**9908 BO Rye bread without added yeast**

410g • Pre-baked

Traditional tin-shaped rye bread made with naturally fermented rye sourdough and no added yeast.



CL L V P H R

**9392 BO Rye bread with seeds**

410g • Pre-baked

Classic tin-shaped loaf packed with wholesome germinated rye grains and sunflower seeds.



CL L V P H R

**9100 BO Rye bread**

330g • Pre-baked

Traditional tin-shaped rye bread made from 100% rye flour and naturally fermented rye sourdough.





CL L V P H



9884 BO Borodinsky bread

600g • Pre-baked

Traditional sourdough rye bread with malt sweetness and a hint of coriander spice.

🕒 180 min 🏠 190-200 °C 8-10 min 📏

📏 12 📏 64

P S



9192 BO Ciabatta light

300g • Pre-baked

Classic ciabatta: crispy on the outside, soft and bubbly on the inside.

🕒 120 min 🏠 185-190 °C 8-10 min 📏

📏 18 📏 32

CL L V P S

NEW!



8030 BO Sourdough baguette

400g • Pre-baked

Rustic sourdough baguette, stone-baked to perfection for a crisp, flavorful crust.

🕒 60 min 🏠 190-200 °C 8-10 min 📏

📏 16 📏 32

CL L V P H R



9056 BO 100% Rye bread

600g • Pre-baked

Classic rye tin bread made from 100% rye flour with naturally fermented rye sourdough.

180 min 190-200 °C 8-10 min
 12 64

CL L V P H



9229 BO Black tin bread with different seeds

650g • Pre-baked

Rye tin bread with traditionally fermented sourdough and 24% seeds.

180 min 190-200 °C 8-10 min
 12 64

CL L V P H



9039 BO Hauka bread

500g • Pre-baked

Authentic sourdough rye tin bread with 25% seeds and grains.

180 min 190-200 °C 8-10 min
 12 64

P S



9191 BO Ciabatta dark

300g • Pre-baked

Dark ciabatta with crispy crust and a soft, bubbly interior.

120 min 185-190 °C 8-10 min
 18 32

CL L V P S

NEW!



8045 BO Light ciabatta twist

300g • Pre-baked

Premium twisted light ciabatta with a crisp, stone-baked superior crust and airy crumb.

60 min 185-190 °C 8-10 min
 18 32

CL L V P S

NEW!



8046 BO Dark ciabatta twist

300g • Pre-baked

Premium twisted dark ciabatta with a crisp, stone-baked superior crust and airy crumb.

60 min 185-190 °C 8-10 min
 18 32

CL L V P H S

NEW!



8035 BO Sourdough multigrain baguette

400g • Pre-baked

Rustic, stone-baked sourdough baguette packed with sunflower, flax, and chia seeds.

60 min 190-200 °C 8-10 min
 16 32

CL L V P S

NEW!



8029 BO Sourdough demi baguette

250g • Pre-baked

Rustic sourdough demi baguette, stone-baked to perfection for a crisp, flavorful crust.

60 min 190-200 °C 8-10 min
 25 32

CL L V P H S

NEW!



8039 BO Sourdough multigrain demi baguette

250g • Pre-baked

Rustic, stone-baked sourdough demi baguette packed with sunflower, flax, and chia seeds.

60 min 190-200 °C 8-10 min
 25 32

HoReCa products

Efficiency & Quality for Your Kitchen

In the fast-paced hospitality and catering industry, consistency and efficiency are paramount. Our extensive range of frozen bakery solutions is designed to meet these demands, helping you impress your guests while optimizing your kitchen's workflow. We provide high-quality, ready-to-use products that reduce preparation time and minimize food waste, all delivered in convenient bulk packaging for easy storage and handling.

Sandwich Breads

Build a better menu from the base up with our versatile selection of sandwich breads and buns. Our portfolio includes everything from hearty rye crust breads and rustic ciabattas for gourmet sandwiches, to classic soft buns for burgers and grill-ready paninis. Delivered frozen for maximum freshness and consistent in size and quality, these products eliminate guesswork and provide the perfect, reliable foundation for your signature creations.



L V P H S



9474 Dark rye crust bread, pre-sliced

110g • Thaw and Serve

Round rustic wholegrain rye crust bread without added sugar.

■ 32 ■ 56

L V P H



9296 Rye crust bread with seeds, pre-sliced

70g • Thaw and Serve

Round rye crust bread with germinated rye grains and sunflower seeds.

■ 85 ■ 64

L V P H S



9777 Dark rye crust bread, pre-sliced

75g • Thaw and Serve

Oval dark wholegrain rye crust bread with rustic outlook and no added sugar.

■ 80 ■ 64

L V P H R



9295 100% rye crust bread, pre-sliced

50g • Thaw and Serve

Round rye crust bread made from 100% rye flour and naturally fermented rye sourdough.

■ 90 ■ 64

L V P H S



9410 Rye crust bread, pre-sliced

55g • Thaw and Serve

Wholegrain rye crust bread with germinated rye grains in a handy rectangular shape.

■ 87 ■ 32



CL L V P S



9526 Dark ciabatta sandwich bun, pre-sliced

70g • Thaw and Serve

Dark ciabatta sandwich bun with sunflower and linseeds.

■ 35 ■ 64

L V P S

BEST SELLER



9224 White ciabatta sandwich bun, pre-sliced

70g • Thaw and Serve

White ciabatta sandwich bun with softer crust.

■ 35 ■ 64

CL L V P S



9342 Dark ciabatta sandwich bun, pre-sliced

80g • Thaw and Serve

Soft-crust dark ciabatta sandwich bun with sunflower and linseeds.

■ 30 ■ 88

L V P S



9341 White ciabatta sandwich bun, pre-sliced

80g • Thaw and Serve

Soft-crust white ciabatta sandwich bun.

■ 30 ■ 88

CL L V P S



9340 Dark ciabatta sandwich bun, pre-sliced

110g • Thaw and Serve

Soft-crust dark ciabatta sandwich bun with sunflower and linseeds.

■ 18 ■ 32

L V P S

BEST SELLER



9338 White ciabatta sandwich bun, pre-sliced

110 • Thaw and Serve

White ciabatta sandwich bun with softer crust.

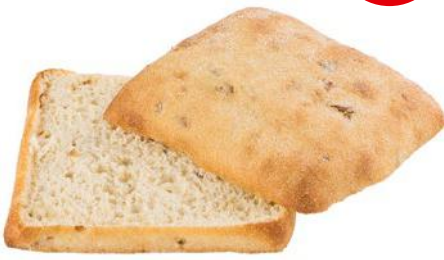
■ 18 ■ 32





L V

NEW!



9051 Potato sandwich bun, pre-sliced

60g • Thaw and Serve

Exceptionally soft sandwich bun with potato and roasted onions.

■ 60 ■ 32

L V P S



9225 Sourdough sandwich bun, pre-sliced

60g • Thaw and Serve

Exceptionally soft sandwich bun made with durum sourdough.

■ 50 ■ 32

L V P H

BEST SELLER



9579 Oat sandwich bun, pre-sliced

55g • Thaw and Serve

Exceptionally soft wheat and oat square sandwich bun with linseed, sunflower seeds and oat bran.

■ 60 ■ 32

L V P H



9715 Multigrain sandwich bun, pre-sliced

60g • Thaw and Serve

Exceptionally soft wheat and rye square sandwich bun with sunflower seeds and sprouted rye grains.

■ 60 ■ 32

L P



9223 Cheese sandwich bun, pre-sliced

50g • Thaw and Serve

Soft sandwich bun covered with Gouda cheese.

■ 52 ■ 64

L P

NEW!



9533 Cheese panini, pre-sliced

80g • Thaw and Serve

Wheat flour panini with rich Gouda cheese topping.

■ 30 ■ 64

L V P H



9504 Oat panini, pre-sliced

80g • Thaw and Serve

Wheat flour panini with 16% oats and 10% different seeds.

■ 30 ■ 64

L V P H



9503 Multigrain panini, pre-sliced

80g • Thaw and Serve

Wheat and rye flour panini with 17% of seeds.

■ 30 ■ 64

CL L V P



9502 Panini sandwich bun, pre-sliced

95g • Thaw and Serve

Wheat and rye flour panini sandwich bun with sunflower and linseeds.

■ 30 ■ 64

Sliced Breads

Our pre-sliced breads are the ultimate time-saver for busy kitchens. Ideal for breakfast service, sandwiches, and catering platters, we offer a variety of loaves from traditional rye to soft wheat breads. Uniform, pre-portioned slices guarantee consistency and help you manage costs effectively while ensuring a professional presentation.



L V P H



9406 Black tin bread, sliced

600g • Thaw and Serve

Rye tin bread with intensive black color and robust authentic rye flavor.

■ 12 ■ 64

L V P H



9578 Rye tin bread with different seeds, sliced

650g • Thaw and Serve

High-fiber rye tin bread with 32% seeds.

■ 12 ■ 64

CL L V P H



9257 Black tin bread with different seeds, sliced

650g • Thaw and Serve

Black rye tin bread with fermented rye sourdough and 24% seeds.

■ 12 ■ 64

CL L V P



9525 Multigrain toast bread, sliced

500g • Thaw and Serve

Toast bread with 17% seed mix. 15 slices (110×110×13mm) + 2 ends.

■ 7 ■ 28

L V P



9346 XL Toast bread, sliced

750g • Thaw and Serve

XL-size classic toast bread, ideal for HoReCa sandwiches. 16 slices (120×120×12mm) + 2 ends.

■ 7 ■ 28

L V P H



9347 XL Wholegrain toast bread, sliced

750g • Thaw and Serve

XL-size wholegrain toast bread, ideal for HoReCa sandwiches. 16 slices (120×120×12mm) + 2 ends.

■ 7 ■ 28

CL L V P



9987 White bread, sliced

500g • Thaw and Serve

Classic sliced white bread with a soft texture.

■ 7 ■ 32

Plate and Round Cakes

Elevate your dessert menu effortlessly with our selection of pre-portioned plate cakes and impressive round cakes. Our Thaw & Serve format ensures you only prepare what you need, eliminating waste while offering your guests a delicious, high-quality dessert without the labor and time commitment of an in-house pastry chef.



L V



8007 Apple-lingonberry cake

1300g / 16 slices • Thaw and Serve

Classic homestyle cake, rich with sweet apples, tart lingonberries and a hint of cinnamon.

■ 3 ■■ 32

L



8027 Brownie cake

1800g / 16 slices • Thaw and Serve

A true chocolate lover's dream: a rich brownie cake with a decadent chocolate glaze.

■ 3 ■■ 32

L



9221 Mocha cake

1400g / 16 slices • Thaw and Serve

Rich chocolate-coffee cake with cocoa glaze and fun, colourful sprinkles.

■ 3 ■■ 32

L



9867 Carrot cake

1800g / 32 slices • Thaw and Serve

Moist carrot cake with warming spices, layered with rich lactose-free cream cheese.

■ 3 ■■ 32

L



9198 Apple cake

1400g / 32 slices • Thaw and Serve

Tender pound cake with layers of soft apple, creamy vanilla, and crunchy crumble.

■ 3 ■■ 32

L



9199 Rhubarb cake

1400g / 32 slices • Thaw and Serve

Tender pound cake generously topped with pieces of rhubarb and golden crumble.

■ 3 ■■ 32

L



9024 Raspberry-blueberry cake

1440g / 16 slices • Thaw and Serve

Moist pound cake with fresh raspberries and blueberries, topped with golden, crumbly streusel.

■ 3 ■■ 32

L



9203 Strawberry cream cake

1800g / 16 slices • Thaw and Serve

Light sponge layers with lactose-free whipped cream, topped with strawberry slices and red jelly.

■ 3 ■■ 64



NEW!

9518 Lemon-lime cake

2100g / 16 slices • Thaw and Serve

Symphony of citrus: soft cake with lemon cream filling and a bright lime jelly top.

■ 3 ■■ 32



NEW!

8037 Pistachio yoghurt cake

1800g / 16 slices • Thaw and Serve

Elegant cake of dark sponge, crunchy praline, and a light pistachio-yoghurt mousse.

■ 3 ■■ 32



NEW!

8047 Forest moss cake

1800g / 16 slices • Thaw and Serve

Soft, moss-green sponge cake with a light sour cream mousse and a bright raspberry filling.

■ 3 ■■ 32

CL P

**BEST
SELLER**



9057 Honey cake

2100g / 16 slices • Thaw and Serve

Traditional three-layer honey sponge cake with sour cream filling.

3 64



9086 Mango chocolate cake

1800g / 16 slices • Thaw and Serve

Layers of rich cocoa, crunchy almond praline, and a light mango cream cheese topping.

3 32



9072 Cappuccino cake

1400g / 16 slices • Thaw and Serve

Layers of rich cocoa sponge and coffee crème, finished with vanilla whip and chocolate truffle.

3 32



9027 Capital cake

2200g / 16 slices • Thaw and Serve

Beloved classic dark biscuit layer cake with tangy kefir cream.

3 64



9071 Passion fruit cake

2100g / 16 slices • Thaw and Serve

Double layer cream cake with passion fruit puree. Top surface glazed with passion fruit jelly.

3 64



9220 Blueberry cake

2000g / 16 slices • Thaw and Serve

Blueberry cake with naturally purple sponge and luscious berry topping.

3 64



9053 Napoleon cake

2400g / 16 slices • Thaw and Serve

Classic layered cake with delicate puff pastry, vanilla custard, and cranberry jam.

3 64



9037 Chocolate cake

1500g / 16 slices • Thaw and Serve

Dark chocolate sponge cake filled with smooth, whipped cream.

3 64



**BEST
SELLER**

9946 Red Velvet cake

1400g / 12 slices • Thaw and Serve

The perfect pairing of vibrant, velvety red sponge and tangy cream cheese filling.



4



36



NEW!

9959 Marc de Champagne cake

1140g / 12 slices • Thaw and Serve

The ultimate celebration cake, with exotic fruit, a hint of Marc de Champagne, and a bronze glaze.



4



36



NEW!

9957 Caramel crumble cake

1200g / 12 slices • Thaw and Serve

Delightful trio of light cocoa sponge, creamy caramel-vanilla, and a crisp biscuit crumble.



4



36

**9986 Cheesecake**

1000g / 10 slices • Thaw and Serve

Classic cheesecake with a soft cream cheese and a buttery biscuit base.

 3
  32
**9940 Raspberry Cheesecake**

1000g / 10 slices • Thaw and Serve

Creamy cheesecake on a buttery biscuit base with sweet raspberry filling.

 3
  32
**9941 Salted caramel Cheesecake**


1000g / 10 slices • Thaw and Serve

Creamy cheesecake on a buttery biscuit base with salted caramel filling.

 3
  32
**9939 Limoncello cake**

1100g / 10 slices • Thaw and Serve

Refreshing citrus sponge base cake, generously layered with luscious lemon curd cream.

 3
  32
**9992 Black currant cake**


850g / 10 slices • Thaw and Serve

Brownie cake with black currant jam and chocolate cream, topped with chocolate-black currant glaze.

 3
  32
**9994 Sacher cake slices**

1000g / 10 slices • Thaw and Serve

Rich chocolate cake layered with flavorful apricot jam, coated in a luxurious dark chocolate glaze.

 3
  32
**9990 Orange-chocolate cake**

950g / 10 slices • Thaw and Serve

Chocolate-orange sponge cake with vanilla and orange creams, coated in chocolate gel.

 3
  32
**9991 Pear-caramel cake**

850g / 10 slices • Thaw and Serve

Creamy pear-caramel filling with crunchy waffle on a crisp cookie base.

 3
  32

Semi-finished Products

For kitchens that want to add a custom touch, our semi-finished products, like versatile doughs and bases, provide the perfect starting point. They offer the quality of scratch-baking with the convenience of a ready-made product, saving valuable preparation time while allowing your team to focus on culinary creativity.



CL L V P



NEW!

9074 Sourdough pizza ball

250g • Unproved

The perfect sourdough base for a crisp, chewy, and deeply flavorful artisan pizza.

■ 20 ■■ 56

CL L V P



9611 Pizza dough ball

250g • Unproved

The reliable base for your pizza creations.

■ 48 ■■ 40

CL L V P



9605 Pizza dough ball

300g • Unproved

Classic pizza dough base for your pizza creations.

■ 24 ■■ 40

CL L V P



9044 Rye pizza dough ball

300g • Unproved

Enjoy the rich, wholesome flavor of a rustic rye pizza crust.

■ 24 ■■ 40

LL P



9487 Pizza base

300g • Unproved

Classic 30 cm pizza base - ready to top and bake.

■ 20 ■■■ 60

LL V



9472 Puff pastry

9kg / 12x750g • Unproved

Thin puff pastry sheets layered with margarine for sweet or savory treats.

■ 1 ■■ 48

LL



9475 Yeast-puff pastry

9kg / 12x750g • Unproved

Thin yeast puff pastry sheets layered with margarine for sweet or savory treats.

■ 1 ■■ 48



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