



Hotels

Hotels

Danish Pastries



Signature Danish Selection

Code: 881476

A selection of three, dessert-inspired, melt-in-the-mouth Danish pastries in Strawberry Cheesecake, Toffee Apple and Cherry Almond flavours.

Pack size: 36 x 98.8g – 103g

Baking guide: 18 minutes @ 190°C

Tip: These premium, on-trend flavours are designed to generate incremental sales by appealing to new consumers.



Mini Danish Selection

Code: 80525

Bite-sized versions of our popular Danish pastries including; mini Maple Pecan Plait, Cinnamon Swirl, Vanilla Crème Crown, Apple Coronet and Raspberry Crown.

Pack size: 120 x 42-43g

Baking guide: 15 minutes @ 190°C

Tip: Try offering these Danish pastries with a hot drink



Royal Danish Selection

Code: 80511

A selection of three classic melt-in-the-mouth Danish pastries including best sellers; Cinnamon Swirl, Apricot Crown and Vanilla Crème Crown.

Pack size: 36 x 88-100g

Baking guide: 18 minutes @ 190°C



Maple Pecan Plait

Code: 80416

Maple syrup filling in a plait of light, flaky Danish pastry, topped with toasted pecan nuts.

Pack size: 48 x 100g

Baking guide: 18 minutes @ 190°C



Apple & Custard Lattice

Code: 881427

A Bramley apple and custard filling in a light, flaky Danish pastry lattice.

Pack size: 45 x 100g

Baking guide: 18 minutes @ 190°C



Raspberry & Custard Lattice

Code: 881426

A raspberry and custard filling in a light, flaky Danish pastry lattice.

Pack size: 45 x 100g

Baking guide: 18 minutes @ 190°C



Lantmännen
Unibake

Viennoiserie



All Butter Croissant

Code: Q022

A traditional crescent shape, rich, buttery taste and light open texture combine with crisp outer layers to give a truly authentic taste.

Pack size: 48 x 70g

Baking guide: 18 minutes @ 190°C



All Butter Croissant Straight

Code: 651161

All-butter croissant dough, with a light open texture, in a straight croissant shape.

Pack size: 42 x 85g

Baking guide: 18 minutes @ 190°C



Almond Croissant

Code: Q008

A rich, buttery croissant with a light, open texture; filled end-to-end with almond paste and topped with flaked almonds.

Pack size: 48 x 95g

Baking guide: 20 minutes @ 190°C



Chocolate Croissant

Code: Q009

A rich, buttery croissant with a light, open texture; filled end-to-end with a chocolate flavoured filling and topped with real chocolate shavings.

Pack size: 48 x 95g

Baking guide: 20 minutes @ 190°C



Pain Chocolat

Code: EG19

Rich, buttery croissant dough with a light open texture and crisp outer layers, filled with Belgian chocolate.

Pack size: 48 x 90g

Baking guide: 18 minutes @ 190°C



Pain Raisin

Code: Q0046

Rich, buttery croissant dough rolled with crème pâtissière and raisins into the traditional Continental shape.

Pack size: 36 x 105g

Baking guide: 20 minutes @ 190°C



Mini Croissant Selection

Code: 651395

A selection of mini all-butter croissants with a light, open texture; in traditional, chocolate and almond flavours.

Pack size: 108 x 35-45g

Baking guide: 15 minutes @ 190°C

Sweet Treats



5" Fruited Teacake

Code: 6002

A fully baked, fully sliced, round large 5 inch fruited teacake, including juicy currants and sultanas.

Pack size: 48 x 89g

Baking guide: Defrost for 60 minutes. The cut surfaces can be toasted if preferred.

Tip: Ideal served with an afternoon cup of tea. 4" Fruited Teacakes are also available.



Lantmännen
Unibake

Fast Food Bread



Brioche Bun

Code: 1502

A pre-sliced glazed brioche bun, containing butter and free range egg for a superior flavour. Approximately 4.5 inches in diameter.

Pack size: 48 x 70g

Baking guide: Defrost for 60 minutes. The cut surfaces can be toasted if preferred.



Gourmet Burger Bun

Code: 1039

A pre-sliced 120mm premium burger bun produced using a unique recipe, with a firmer texture and traditional sour dough flavour. Topped with semolina and finished with a kaiser cut.

Pack size: 48 x 89g

Baking guide: Defrost for 60 minutes. The cut surfaces can be toasted if preferred.



5" Seeded Burger Bun

Code: 1005

A fully baked, fully sliced white burger bun, approximately 5 inches in diameter, topped with sesame seeds.

Pack size: 48 x 89g

Baking guide: Defrost for 60 minutes. The cut surfaces can be toasted if preferred.



5" Floured Bap

Code: 4500

A fully baked, fully sliced soft white bap, approximately 5 inches in diameter, topped with flour.

Pack size: 48 x 89g

Baking guide: Defrost for 60 minutes



Lantmännen
Unibake

French Bread



Part Baked White Small Baguette

Code: 7008

A white, part baked baguette, on average 280mm in length, with two decorative top cuts.

Pack size: 30 x 135g

Baking guide: 8-10 minutes @ 200°C



Part Baked Malted Wheat Small Baguette

Code: 7009

A malted wheat, part baked baguette, on average 280mm in length, with two decorative top cuts.

Pack size: 30 x 135g

Baking guide: 8-10 minutes @ 200°C



Thaw and Serve Express Baguette

Code: 7777

A white, thaw and serve baguette, hinge sliced with two decorative top cuts. On average 280mm in length.

Pack size: 30 x 145g

Baking guide: Defrost for 60 minutes



Part Baked Mini White Petit Pain

Code: 7013

A white, part baked mini roll, on average 95mm in length, with one decorative top cut.

Pack size: 100 x 45g

Baking guide: 8-10 minutes @ 200°C



Lantmännen
Unibake

Speciality Bread



Rusticata Dinner Rolls Selection

Code: 151028

Includes 3 varieties of stone-baked artisan style rolls: Petite Baguette, Malted Grain Navette and Parmesan Pave.

Pack size: 90 x 40-45g

Baking guide: 6 minutes @ 210°C

Tip: Ideal for bread baskets and soup accompaniments.



Top Cut Ciabatta Roll

Code: 9102

A traditional Italian-style Ciabatta roll with a decorative top cut, open texture and authentic full flavour, containing extra virgin olive oil.

Pack size: 40 x 120g

Baking guide: 8-10 minutes @ 210°C

Tip: These Ciabatta rolls are premium sandwich carriers. Convenient and versatile – suitable for filling, toasting, topping, tearing or dunking. Made with extra virgin olive oil creating a superior flavour.



Large Grill Marked Panini

Code: 7103

An Italian-style white part baked, hinge sliced baguette, on average 270mm in length, with grill marks applied to the top surface.

Pack size: 30 x 135g

Baking guide: Defrost for 60 minutes, then 4-5 minutes @ 200°C

Tip: These Italian style Paninis are premium sandwich carriers. Try filling with Mozzarella and tomato, cheese and ham, tuna and cheese or your favourite flavour combination.



Lantmännen
Unibake