



Gourmand
PASTRIES

Catalogue

UK



Gourmand
PASTRIES



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About Gourmand Pastries

Gourmand Pastries, quality you can taste

The passion for developing wonderfully delicious viennoiserie products is at the heart of everything we do. Taste is what drives and motivates us, day after day.

Gourmand Pastries' mission is to develop products that help make our customers successful. We strive for active long term customer relationships, and to seek out opportunities in the market. This means we have become specialists in detecting trends, developing new products and co-creation.

Satisfied customers worldwide

Consumers in over 35 countries enjoy our bakery products. Our sweet and savoury treats are distributed through supermarkets, food service and on-the-go channels. Everything is produced at our high-tech site in Moeskroen, Belgium.

Pursuing quality

We follow strict quality standards and procedures, verified by external parties on a regular basis. Our production procedures thus comply with BRC, IFS and FDA standards.

A little taste of history

Gourmand came about in the 1980s when Christian Moulin opened a bakery in the centre of Moeskroen. Not long afterwards, he started exporting bakery products, which eventually led to developing the first industrially pre-proved croissant in Europe.

Christian believed in the opportunity of producing semi-finished products on a large scale. He founded Gourmand in 1984, specialising in laminated products. Gourmand once again pioneered, being the first to release an industrially filled croissant onto the market.

In 1991 Gourmand was acquired by the Dossche Group, a family company founded in 1875 and active in the food industry. Gourmand managed to expand internationally swiftly, thanks to investments in product development, expanding capacity and intensive automation. These investments have made Gourmand the success story it is today.



Tips and Tricks

Storage

1. Ensure products are stored at $-18^{\circ}\text{C}/-0.4^{\circ}\text{F}$.
2. Defrosted products should never be refrozen.
3. Always store products in sealed bags (the air circulation in the freezer can cause products to dry out).
4. Follow the First Expired, First Out rule for optimum quality control of products.

Defrosting

Check the detailed product information, keeping in mind Danish pastries should NEVER be thawed (these products go from freezer to oven).

To check if products are thawed, push your thumb softly into the center of the dough; if it feels soft, it is ready to bake.

Baking



Make sure the oven is properly preheated, ideally $25^{\circ}\text{C}/77^{\circ}\text{F}$ higher than the specified baking temperature, due to the temperature drop when the oven door opens. Use parchment paper, leaving adequate space between products.



Since baking temperatures vary from oven to oven, the specified baking temperature should be used as a guideline.



If products appear to be baking too dark or not dark enough, adjust the oven temperature or baking time accordingly.



Allow products to cool on a baking tray, adding topping as desired, before serving.

Fat types and Symbols

Butter

Textured Butter*

A fat substance using either milk or cream along with an optimised process, resulting in a butter with a minimum 82% milk fat content, improved elasticity, and homogenous water spread.

- Superior taste, crispness, and layering compared to other fat types

SuperBlend

SuperBlend

A fat substance comprised of concentrated butter** and margarine.

- New generation butter alternative
- Butter-like taste
- Similar layering and crispness as butter products
- Excellent value for the money



Danish Margarine

A fat substance originating from Denmark and manufactured from vegetable fat.

- Ideal for Danish pastries, making the layering light and crispy



Drizzle Maple Pecan Plait with **syrup** immediately after baking



Top with **icing** after fully cooled



Add **steam**



Guaranteed NAFNAC (No Artificial Flavours, No Artificial Colours)



Made with **Belgian Chocolate**



Kosher

* Primarily used in our products.

** A concentrated butter oil, guaranteeing a fat content of 99.8 %.



Croissants

sweet filled

• Mini Praliné Croissant	P. 08
• Praliné Croissant	P. 08
• Mini Apricot Croissant	P. 09
• Apricot Croissant	P. 09
• Mini Raspberry Croissant	P. 10
• Raspberry Croissant	P. 10
• Mini Italian Cream Croissant	P. 11
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• Almond Croissant	P. 12
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Croissants



sweet filled







Mini Praliné Croissant







Praliné Croissant

fat type	16%  Butter	SuperBlend	15%  Butter	SuperBlend
weight	45 g	45 g	85 g	85 g
topping	Chocolate flakes	Chocolate flakes	Chocolate flakes	Chocolate flakes
code	1325.1045	1327.1045	1325.0085	1327.0085
quantities/case	108 (3x36)	108 (3x36)	60 (2x30)	60 (2x30)
weight/case	4,86 kg	4,86 kg	5,10 kg	5,10 kg
cases/pallet	88	88	64	64

Thaw & bake

defrost time	20 min	20 min	30 min	30 min
bake temperature	180°C	180°C	180°C	180°C
bake time	15 - 17 min 	15 - 17 min 	18 - 20 min 	18 - 20 min 

Freezer to oven

bake temperature	165°C	165°C	165°C	165°C
bake time	19 - 21 min 	19 - 21 min 	20 - 25 min 	20 - 25 min 



Mini Apricot Croissant

SuperBlend

45 g
Yellow sugar
1367.1045
108 (3x36)
4,86 kg
88

20 min
180°C
15 - 17 min 🌀

165°C
19 - 21 min 🌀



Apricot Croissant

15% 🌀 Butter

85 g
Yellow sugar
1365.0085
60 (2x30)
5,10 kg
64

30 min
180°C
18 - 20 min 🌀

165°C
20 - 25 min 🌀

SuperBlend

85 g
Yellow sugar
1367.1085
60 (2x30)
5,10 kg
64

30 min
180°C
18 - 20 min 🌀

165°C
20 - 25 min 🌀

Croissants

sweet filled



Mini Raspberry Croissant



Raspberry Croissant

fat type SuperBlend
weight 45 g
topping Pink sugar
code 1387.0045
quantities/case 108 (3x36)
weight/case 4,86 kg
cases/pallet 88

15% 🍳 Butter SuperBlend
85 g
Pink sugar
1385.0085 1387.0085
60 (2x30) 60 (2x30)
5,10 kg 5,10 kg
64 64

Thaw & bake

defrost time 20 min
bake temperature 180°C
bake time 15 - 17 min 🕒

30 min 30 min
180°C 180°C
18 - 20 min 🕒 18 - 20 min 🕒

Freezer to oven

bake temperature 165°C
bake time 19 - 21 min 🕒

165°C 165°C
20 - 25 min 🕒 20 - 25 min 🕒



Mini
Italian Cream Croissant

16% 🧈 Butter

45 g

Sugar

1345.0145

108 (3x36)

4,86 kg

88

20 min

180°C

15 - 17 min 🕒

165°C

19 - 21 min 🕒



Italian Cream Croissant

15% 🧈 Butter

85 g

Sugar

1345.0185

60 (2x30)

5,10 kg

64

30 min

180°C

18 - 20 min 🕒

165°C

20 - 25 min 🕒

Croissants

sweet filled



Almond Croissant



Multigrain
Apricot Croissant

fat type	14% 🍮 Butter
weight	100 g
topping	Almond flakes
code	1335.0000
quantities/case	60 (2x30)
weight/case	6,00 kg
cases/pallet	64

SuperBlend
85 g
Sunflower & Lin seeds
1367.5085
60 (2x30)
5,10 kg
64

Thaw & bake

defrost time	30 min
bake temperature	180°C
bake time	18 - 20 min 🕒

30 min
180°C
18 - 20 min 🕒

Freezer to oven

bake temperature	165°C
bake time	20 - 25 min 🕒

165°C
20 - 25 min 🕒



Multigrain Blueberry Croissant

SuperBlend

85 g

Sugar

1417.5085

60 (2x30)

5,10 kg

64

30 min

180°C

18 - 20 min 🕒

165°C

20 - 25 min 🕒



Croissants

sweet filled



Mix Mini Croissants

(Raspberry, Praliné, Apricot)



Mix Mini Croissants

(Almond, Praliné, Apricot)

fat type	SuperBlend
weight	45 g
topping	Pink sugar, Chocolate & Yellow sugar
code	1997.0045
quantities/case	108 (3x36)
weight/case	4,86 kg
cases/pallet	88

fat type	SuperBlend
weight	45 g
topping	Almond flakes, Chocolate & Yellow sugar
code	1997.1045
quantities/case	108 (3x36)
weight/case	4,86 kg
cases/pallet	88

Thaw & bake

defrost time	20 min
bake temperature	180°C
bake time	15 - 17 min 🕒

defrost time	20 min
bake temperature	180°C
bake time	15 - 17 min 🕒

Freezer to oven

bake temperature	165°C
bake time	19 - 21 min 🕒

bake temperature	165°C
bake time	19 - 21 min 🕒





Croissants

savoury filled

- Mini Ham & Cheese Croissant P. 18
- Ham & Cheese Croissant P. 18
- Cheese Croissant P. 19



Croissants

savoury filled





Mini Ham & Cheese Croissant

with ham cubes & Gouda cheese







Ham & Cheese Croissant





with a slice of ham & Gouda cheese

fat type	18%  Butter	SuperBlend	14%  Butter	SuperBlend
weight	40 g	40 g	100 g	100 g
topping	Grated cheese	Grated cheese	Grated cheese	Grated cheese
code	1475.0040	1477.0040	1465.0000	1467.0000
quantities/case	108 (3x36)	108 (3x36)	60 (2x30)	60 (2x30)
weight/case	4,32 kg	4,32 kg	6,00 kg	6,00 kg
cases/pallet	88	88	64	64

Thaw & bake

defrost time	20 min	20 min	30 min	30 min
bake temperature	180°C	180°C	180°C	180°C
bake time	15 - 17 min 	15 - 17 min 	18 - 20 min 	18 - 20 min 

Freezer to oven

bake temperature	165°C	165°C	165°C	165°C
bake time	19 - 21 min 	19 - 21 min 	20 - 25 min 	20 - 25 min 



Cheese Croissant

15% 🍞 Butter
 100 g
 Grated cheese & basil
 1455.2000
 60 (2x30)
 6,00 kg
 64

30 min
 180°C
 18 - 20 min 🕒

165°C
 20 - 25 min 🕒



Cheese Croissant

SuperBlend
 100 g
 Grated cheese
 1457.0000
 60 (2x30)
 6,00 kg
 64

30 min
 180°C
 18 - 20 min 🕒

165°C
 20 - 25 min 🕒



Danish Pastries

- Mini Maple Pecan Plait P. 22
- Maple Pecan Plait P. 22
- Blueberry Custard Plait P. 23
- Mini Danish Custard Cream crown P. 23
- Mini Danish Apple Crown P. 24
- Mini Danish Raspberry Crown P. 24
- Mix Mini Danish P. 25
(Custard Cream Crown, Apple Crown, Raspberry Crown, Maple Pecan, Cinnamon Swirl)
- Mix Mini Danish P. 25
(Custard Cream Crown, Apple Crown, Raspberry Crown, Maple Pecan, Blueberry Custard Plait)




Danish Pastries




Mini Maple Pecan Plait



Maple Pecan Plait

fat type	 Danish Margarine
weight	42 g
topping	Pecan nuts
code	1596.0542
quantities/case	120 (5x24)
weight/case	5,04 kg
cases/pallet	96

 Danish Margarine	SuperBlend
95 g	100 g
Pecan nuts	Pecan nuts
1596.0595 / 1596.0095	1597.0000
48 (4x12) / 48 (1x48)	48 (1x48)
4,56 kg	4,80 kg
88 / 96	96

Thaw & bake

defrost time	-	-	-
bake temperature	-	-	-
bake time	-	-	-

Freezer to oven

bake temperature	190°C	190°C	190°C
bake time	14 - 17 min	17 - 20 min	17 - 20 min



Blueberry Custard Plait


 Danish Margarine
 100 g
 Sugar
 1576.0000
 48 (1x48)
 4,80 kg
 96

-
-
-

190°C
 17 - 20 min



Mini Danish
Custard Cream Crown

 Danish Margarine
 42 g
 -
 1536.0542
 120 (5x24)
 5,04 kg
 96

-
-
-

190°C
 14 - 17 min

Danish Pastries



Mini Danish
Apple Crown



Mini Danish
Raspberry Crown

fat type	 Danish Margarine
weight	42 g
topping	-
code	1516.0542
quantities/case	120 (5x24)
weight/case	5,04 kg
cases/pallet	96

 Danish Margarine
42 g
-
1526.0542
120 (5x24)
5,04 kg
96

Thaw & bake

defrost time	-	-
bake temperature	-	-
bake time	-	-

Freezer to oven

bake temperature	190°C	190°C
bake time	14 - 17 min	14 - 17 min



Mix Mini Danish

(Custard Cream Crown, Apple Crown,
Raspberry Crown, Maple Pecan,
Cinnamon Swirl)

 Danish Margarine

42 g

-

1996.0542

120 (5x24)

5,00 kg

96

-

-

-

190°C

14 - 17 min



Mix Mini Danish

(Custard Cream Crown, Apple Crown,
Raspberry Crown, Maple Pecan,
Blueberry Custard Plait)

 Danish Margarine

42 - 50 g

-

1996.1542

120 (5x24)

5,00 kg

96

-

-

-

190°C

14 - 17 min



Sweet Specialties

- Mini Pain aux Raisins P. 28
- Pain aux Raisins P. 28
- Chocolate Custard Twist P. 29
- Croissant Reale P. 29
- Butter Pastry Plain P. 30
- Butter Pastry with Raisins P. 30
- Crème Patisserie Filled Pastry with Almond Topping P. 31





Sweet Specialties







Mini Pain aux Raisins







Pain aux Raisins

fat type	13%  Butter	SuperBlend	14%  Butter	SuperBlend
weight	30 g	30 g	100 g	100 g
topping	-	-	-	-
code	1205.0030	1207.0030	1205.0000	1207.2000
quantities/case	150 (2x75)	150 (2x75)	60 (2x30)	60 (2x30)
weight/case	4,50 kg	4,50 kg	6,00 kg	6,00 kg
cases/pallet	88	88	64	64

Thaw & bake

defrost time	20 min	20 min	30 min	30 min
bake temperature	180°C	180°C	180°C	180°C
bake time	12 - 14 min 	12 - 14 min 	20 - 22 min 	20 - 22 min 

Freezer to oven

bake temperature	165°C	165°C	165°C	165°C
bake time	18 - 20 min 	18 - 20 min 	20 - 25 min 	20 - 25 min 



Chocolate Custard Twist

11% 🍞 Butter
 90 g
 -
 1345.0090
 50 (2x25)
 4,50 kg
 88

30 min
 180°C
 20 - 22 min 🕒

165°C
 20 - 25 min 🕒



Croissant Reale

SuperBlend
 80 g
 Sugar
 1177.1080
 90 (3x30)
 7,20 kg
 48

30 min
 180°C
 18 - 20 min 🕒

165°C
 20 - 25 min 🕒

Sweet Specialties



Butter Pastry



Butter Pastry
with Raisins

fat type	24% 🧈 Butter
weight	75 g
topping	-
code	1135.1075
quantities/case	60 (2x30)
weight/case	4,50 kg
cases/pallet	64

fat type	21% 🧈 Butter
weight	85 g
topping	-
code	1135.1185
quantities/case	60 (2x30)
weight/case	5,10 kg
cases/pallet	64

Thaw & bake

defrost time	30 min
bake temperature	180°C
bake time	20 - 22 min 🕒

defrost time	30 min
bake temperature	180°C
bake time	20 - 22 min 🕒

Freezer to oven

bake temperature	165°C
bake time	20 - 25 min 🕒

bake temperature	165°C
bake time	20 - 25 min 🕒

NEW



Crème Pâtisserie Filled Pastry with Almond Topping

SuperBlend

100 g

Almond flakes & Sugar

1347.0200

60 (2x30)

6,00 kg

64

30 min

180°C

20 - 22 min

165°C

20 - 25 min





Savoury Specialties

- Cheese Swirl (with Gouda cheese) P. 34
- Jalapeño & Cheddar Swirl P. 34
- Gouda Cheese Pastry P. 35
- Spinach & Ricotta Pastry P. 36
- Multigrain Pastry with Goat Cheese & Fig Jam P. 36



Savoury Specialties



Cheese Swirl
with Gouda cheese



Jalapeño
& Cheddar Swirl

fat type	SuperBlend
weight	100 g
topping	-
code	1227.0000
quantities/case	75 (3x25)
weight/case	7,50 kg
cases/pallet	48

fat type	SuperBlend
weight	105 g
topping	-
code	1227.1005
quantities/case	75 (3x25)
weight/case	7,88 kg
cases/pallet	48

Thaw & bake

defrost time	30 min
bake temperature	180°C
bake time	20 - 22 min 🕒

defrost time	30 min
bake temperature	180°C
bake time	20 - 22 min 🕒

Freezer to oven

bake temperature	165°C
bake time	22 - 27 min 🕒

bake temperature	165°C
bake time	22 - 27 min



Gouda Cheese Pastry

SuperBlend

105 g

Grated cheese

1457.0005

60 (2x30)

6,30 kg

64

30 min

180°C

18 - 20 min 🕒

165°C

20 - 25 min



Savoury Specialties




Spinach & Ricotta Pastry





Multigrain Pastry with Goat Cheese & Fig Jam

fat type	SuperBlend
weight	105 g
topping	-
code	1487.1005
quantities/case	60 (2x30)
weight/case	6,30 kg
cases/pallet	64

	
weight	100 g
topping	Sunflower & lin seeds
code	1497.0000
quantities/case	60 (2x30)
weight/case	6,00 kg
cases/pallet	64

Thaw & bake

defrost time	30 min
bake temperature	180°C
bake time	18 - 20 min 

defrost time	30 min
bake temperature	180°C
bake time	18 - 20 min 

Freezer to oven

bake temperature	165°C
bake time	20 - 25 min

bake temperature	165°C
bake time	20 - 25 min





Croissants

plain

- Mini Butter Croissant P. 40
- Butter Croissant P. 40
- Premium Butter Croissant P. 41
- Curved Croissant P. 41
- Mini Straight Croissant P. 42
- Straight Croissant P. 42
- Mini Multigrain Croissant P. 43
- Multigrain Croissant P. 43



Croissants

plain



Mini Butter Croissant



Butter Croissant

fat type 22% 🧈 Butter
weight 25 g
topping -
code 1115.0025
quantities/case 150 (2x75)
weight/case 3,75 kg
cases/pallet 88

fat type 22% 🧈 Butter
weight 67 g
topping -
code 1115.1067
quantities/case 80 (2x40)
weight/case 5,36 kg
cases/pallet 64

Thaw & bake

defrost time 20 min
bake temperature 180°C
bake time 12 - 14 min 🕒

30 min
180°C
18 - 20 min 🕒

Freezer to oven

bake temperature 165°C
bake time 18 - 20 min 🕒

165°C
20 - 25 min 🕒



Premium Butter Croissant

24% 🧈 Butter
55 g
-
1115.0055
105 (3x35)
5,78 kg
48

24% 🧈 Butter
70 g
-
1115.0070
80 (2x40)
5,60 kg
64



Curved Croissant

22% 🧈 Butter
70 g
-
1125.0070
80 (2x40)
5,60 kg
64

30 min
180°C
16 - 18 min 🕒

30 min
180°C
18 - 20 min 🕒

30 min
180°C
18 - 20 min 🕒

165°C
20 - 25 min 🕒

165°C
20 - 25 min 🕒

165°C
20 - 25 min 🕒

Croissants

plain



Mini Straight Croissant



Straight Croissant

fat type	SuperBlend
weight	25 g
topping	-
code	1117.2025
quantities/case	150 (2x75)
weight/case	3,75 kg
cases/pallet	88

fat type	SuperBlend
weight	70 g
topping	-
code	1117.1070
quantities/case	80 (2x40)
weight/case	5,60 kg
cases/pallet	64

Thaw & bake

defrost time	20 min
bake temperature	180°C
bake time	12 - 14 min 🕒

defrost time	30 min
bake temperature	180°C
bake time	18 - 20 min 🕒

Freezer to oven

bake temperature	165°C
bake time	18 - 20 min 🕒

bake temperature	165°C
bake time	20 - 25 min 🕒



Mini Multigrain Croissant

18% 🍳 Butter
25 g
-
1155.0025
150 (2x75)
3,75 kg
88

19% 🍳 Butter
42 g
-
1155.0042
90 (2x45)
3,78 kg
88



Multigrain Croissant

19% 🍳 Butter
80 g
-
1155.0080
60 (2x30)
4,80 kg
64

20 min
180°C
12 - 14 min 🌀

20 min
180°C
12 - 14 min 🌀

30 min
180°C
18 - 20 min 🌀

165°C
18 - 20 min 🌀

165°C
19 - 21 min 🌀

165°C
20 - 25 min 🌀



Pain au Chocolate

- Mini Pain au Chocolate P. 46
- Pain au Chocolate P. 46
- Pain au Chocolate with Custard Cream P. 47





Pain au Chocolate



Mini Pain au Chocolate



Pain au Chocolate

fat type	19%  Butter	SuperBlend	19%  Butter	SuperBlend
weight	30 g	30 g	85 g	75 g
topping	-	-	-	-
code	1265.0030	1267.0030	1265.0085	1267.1075
quantities/case	150 (2x75)	150 (2x75)	90 (3x30)	60 (2x30)
weight/case	4,50 kg	4,50 kg	7,65 kg	4,50 kg
cases/pallet	88	88	48	88

Thaw & bake

defrost time	20 min	20 min	30 min	30 min
bake temperature	180°C	180°C	180°C	180°C
bake time	12 - 14 min	12 - 14 min	20 - 22 min	20 - 22 min

Freezer to oven

bake temperature	165°C	165°C	165°C	165°C
bake time	18 - 20 min	18 - 20 min	20 - 25 min	20 - 25 min



BELGIAN
CHOCOLATE

Pain au Chocolate with Custard Cream

15% 🧈 Butter

90 g

-

1275.0090

60 (2x30)

5,40 kg

64

30 min

180°C

20 - 22 min

165°C

20 - 25 min
























Overview




















Croissants sweet filled

	fat type	code	quantities /case	weight /case	cases /pallet	Thaw & bake		Freezer to oven
						defrost time	bake temperature bake time	bake temperature bake time
	16% 	1325.1045	108 (3x36)	4,86 kg	88	20 min	180°C / 15 - 17 min 	165°C / 19 - 21 min 
	SuperBlend	1327.1045	108 (3x36)	4,86 kg	88	20 min	180°C / 15 - 17 min 	165°C / 19 - 21 min 
	15% 	1325.1045	60 (2x30)	5,10 kg	64	30 min	180°C / 18 - 20 min 	165°C / 20 - 25 min 
	SuperBlend	1327.0085	60 (2x30)	5,10 kg	64	30 min	180°C / 18 - 20 min 	165°C / 20 - 25 min 
	SuperBlend	1367.1045	108 (3x36)	4,86 kg	88	20 min	180°C / 15 - 17 min 	165°C / 19 - 21 min 
	15% 	1365.0085	60 (2x30)	5,10 kg	64	30 min	180°C / 18 - 20 min 	165°C / 20 - 25 min 
	SuperBlend	1367.1085	60 (2x30)	5,10 kg	64	30 min	180°C / 18 - 20 min 	165°C / 20 - 25 min 
	SuperBlend	1387.0045	108 (3x36)	4,86 kg	88	20 min	180°C / 15 - 17 min 	165°C / 19 - 21 min 
	15% 	1385.0085	60 (2x30)	5,10 kg	64	30 min	180°C / 18 - 20 min 	165°C / 20 - 25 min 
	SuperBlend	1387.0085	60 (2x30)	5,10 kg	64	30 min	180°C / 18 - 20 min 	165°C / 20 - 25 min 
	16% 	1345.0145	108 (3x36)	4,86 kg	88	20 min	180°C / 15 - 17 min 	165°C / 19 - 21 min 
	15% 	1345.0185	60 (2x30)	5,10 kg	64	30 min	180°C / 18 - 20 min 	165°C / 20 - 25 min 
	15% 	1335.0085	60 (2x30)	5,10 kg	64	30 min	180°C / 18 - 20 min 	165°C / 20 - 25 min 
	SuperBlend	1367.5085	60 (2x30)	5,10 kg	64	30 min	180°C / 18 - 20 min 	165°C / 20 - 25 min 
	SuperBlend	1417.5085	60 (2x30)	5,10 kg	64	30 min	180°C / 18 - 20 min 	165°C / 20 - 25 min 
	SuperBlend	1387.0045	108 (3x36)	4,86 kg	88	20 min	180°C / 15 - 17 min 	165°C / 19 - 21 min 
	SuperBlend	1387.0045	108 (3x36)	4,86 kg	88	20 min	180°C / 15 - 17 min 	165°C / 19 - 21 min 










Croissants savoury filled

	fat type	code	quantities /case	weight /case	cases /pallet	Thaw & bake		Freezer to oven
						defrost time	bake temperature bake time	bake temperature bake time
	18% 	1475.0040	108 (3x36)	4,32 kg	88	20 min	180°C / 15 - 17 min 	165°C / 19 - 21 min 
	SuperBlend	1477.0040	108 (3x36)	4,32 kg	88	20 min	180°C / 15 - 17 min 	165°C / 19 - 21 min 
	14% 	1465.0000	60 (2x30)	6,00 kg	64	30 min	180°C / 18 - 20 min 	165°C / 20 - 25 min 
	SuperBlend	1467.0000	60 (2x30)	6,00 kg	64	30 min	180°C / 18 - 20 min 	165°C / 20 - 25 min 
	15% 	1455.2000	60 (2x30)	6,00 kg	64	30 min	180°C / 18 - 20 min 	165°C / 20 - 25 min 
	SuperBlend	1457.0000	60 (2x30)	6,00 kg	64	30 min	180°C / 18 - 20 min 	165°C / 20 - 25 min 

Danish Pastries






	fat type	code	quantities /case	weight /case	cases /pallet	Thaw & bake		Freezer to oven
						defrost time	bake temperature bake time	bake temperature bake time
	Mini Maple Pecan Plait - 42 g							
		1596.0542	120 (5x24)	5,04 kg	96	-	-	190°C / 14 - 17 min
	Maple Pecan Plait - 95 g							
		1596.0595	48 (4x12)	4,56 kg	88	-	-	190°C / 17 - 20 min
	Maple Pecan Plait - 95 g							
		1596.0095	48 (1x48)	4,56 kg	96	-	-	190°C / 17 - 20 min
	Maple Pecan Plait - 100 g							
	SuperBlend	1597.0000	48 (1x48)	4,80 kg	96	-	-	190°C / 17 - 20 min
	Blueberry Custard Plait - 100 g							
		1576.0000	48 (1x48)	4,80 kg	96	-	-	190°C / 17 - 20 min
	Mini Danish Custard Cream crown - 42 g							
		1536.0542	120 (5x24)	5,04 kg	96	-	-	190°C / 14 - 17 min
	Mini Danish Apple Crown - 42 g							
		1516.0542	120 (5x24)	5,04 kg	96	-	-	190°C / 14 - 17 min
	Mini Danish Raspberry Crown - 42 g							
		1526.0542	120 (5x24)	5,04 kg	96	-	-	190°C / 14 - 17 min
	Mix Mini Danish (Custard Cream Crown, Apple Crown, Raspberry Crown, Maple Pecan, Cinnamon Swirl) - 42 g							
		1996.0542	120 (5x24)	5,00 kg	96	-	-	190°C / 14 - 17 min
	Mix Mini Danish (Custard Cream Crown, Apple Crown, Raspberry Crown, Maple Pecan, Blueberry Custard Plait) - 42-50 g							
		1996.1542	120 (5x24)	5,00 kg	96	-	-	190°C / 14 - 17 min

Sweet Specialties











	fat type	code	quantities /case	weight /case	cases /pallet	Thaw & bake		Freezer to oven
						defrost time	bake temperature bake time	bake temperature bake time
	Mini Pain aux Raisins - 30 g							
	13% 🥚	1205.0030	150 (2x75)	4,50 kg	88	20 min	180°C / 12 - 14 min 🔥	165°C / 18 - 20 min 🔥
	Mini Pain aux Raisins - 30 g							
	SuperBlend	1207.0030	150 (2x75)	4,50 kg	88	20 min	180°C / 12 - 14 min 🔥	165°C / 18 - 20 min 🔥
	Pain aux Raisins - 100 g							
	14% 🥚	1205.0000	60 (2x30)	6,00 kg	64	30 min	180°C / 20 - 22 min 🔥	165°C / 20 - 25 min 🔥
	Pain aux Raisins - 100 g							
	SuperBlend	1207.2000	60 (2x30)	6,00 kg	64	30 min	180°C / 20 - 22 min 🔥	165°C / 20 - 25 min 🔥
	Chocolate Custard Twist - 90 g							
	11% 🥚	1345.0090	50 (2x25)	4,50 kg	88	30 min	180°C / 20 - 22 min 🔥	165°C / 20 - 25 min 🔥
	Croissant Reale - 80 g							
	SuperBlend	1177.1080	90 (3x30)	7,20 kg	48	30 min	180°C / 18 - 20 min 🔥	165°C / 20 - 25 min 🔥
	Butter Pastry Plain - 75 g							
	24% 🥚	1135.1075	60 (2x30)	4,50 kg	64	30 min	180°C / 20 - 22 min 🔥	165°C / 20 - 25 min 🔥
	Butter Pastry with Raisins - 85 g							
	21% 🥚	1135.1185	60 (2x30)	5,10 kg	64	30 min	180°C / 20 - 22 min 🔥	165°C / 20 - 25 min 🔥
	Crème Patisserie Filled Pastry with Almond Topping - 100 g							
	SuperBlend	1347.0200	60 (2x30)	6,00 kg	64	30 min	180°C / 20 - 22 min	165°C / 20 - 25 min

Overview






Savoury Specialties

	fat type	code	quantities /case	weight /case	cases /pallet	Thaw & bake		Freezer to oven
						defrost time	bake temperature bake time	bake temperature bake time
	Cheese Swirl (with Gouda cheese) - 100 g							
	SuperBlend	1227.0000	75 (3x25)	7,50 kg	48	30 min	180°C / 20 - 22 min 🌀	165°C / 22 - 27 min 🌀
	Jalapeño & Cheddar Swirl - 105 g							
	SuperBlend	1227.1005	75 (3x25)	7,88 kg	48	30 min	180°C / 20 - 22 min 🌀	165°C / 22 - 27 min
	Gouda Cheese Pastry - 105 g							
	SuperBlend	1457.0005	60 (2x30)	6,30 kg	64	30 min	180°C / 18 - 20 min 🌀	165°C / 20 - 25 min
	Spinach & Ricotta Pastry - 105 g							
	SuperBlend	1487.1005	60 (2x30)	6,30 kg	64	30 min	180°C / 18 - 20 min 🌀	165°C / 20 - 25 min
	Multigrain Pastry with Goat Cheese & Fig Jam - 100 g							
	🌱	1487.1005	60 (2x30)	6,00 kg	64	30 min	180°C / 18 - 20 min 🌀	165°C / 20 - 25 min

Croissants plain

	fat type	code	quantities /case	weight /case	cases /pallet	Thaw & bake		Freezer to oven
						defrost time	bake temperature bake time	bake temperature bake time
	Mini Butter Croissant - 25 g							
	22% 🌀	1115.0025	150 (2x75)	3,75 kg	88	20 min	180°C / 12 - 14 min 🌀	165°C / 18 - 20 min 🌀
	Butter Croissant - 67 g							
	22% 🌀	1115.1067	80 (2x40)	5,36 kg	64	30 min	180°C / 18 - 20 min 🌀	165°C / 20 - 25 min 🌀
	Premium Butter Croissant - 55 g							
	24% 🌀	1115.0055	105 (3x35)	5,78 kg	48	30 min	180°C / 16 - 18 min 🌀	165°C / 20 - 25 min 🌀
	Premium Butter Croissant - 70 g							
	24% 🌀	1115.0070	80 (2x40)	5,60 kg	64	30 min	180°C / 18 - 20 min 🌀	165°C / 20 - 25 min 🌀
	Curved Croissant - 70 g							
	22% 🌀	1125.0070	80 (2x40)	5,60 kg	64	30 min	180°C / 18 - 20 min 🌀	165°C / 20 - 25 min 🌀
	Mini Straight Croissant - 25 g							
	SuperBlend	1117.2025	150 (2x75)	3,75 kg	88	20 min	180°C / 12 - 14 min 🌀	165°C / 18 - 20 min 🌀
	Straight Croissant - 70 g							
	SuperBlend	1117.1070	80 (2x40)	5,60 kg	64	30 min	180°C / 18 - 20 min 🌀	165°C / 20 - 25 min 🌀
	Mini Multigrain Croissant - 25 g							
	18% 🌀	1155.0025	150 (2x75)	3,75 kg	88	20 min	180°C / 12 - 14 min 🌀	165°C / 18 - 20 min 🌀
	Mini Multigrain Croissant - 42 g							
	19% 🌀	1155.0042	90 (2x45)	3,78 kg	88	20 min	180°C / 12 - 14 min 🌀	165°C / 19 - 21 min 🌀
	Multigrain Croissant - 80 g							
	19% 🌀	1155.0080	60 (2x30)	4,80 kg	64	30 min	180°C / 18 - 20 min 🌀	165°C / 20 - 25 min 🌀

Pain au chocolat

						Thaw & bake		Freezer to oven
	fat type	code	quantities /case	weight /case	cases /pallet	defrost time	bake temperature bake time	bake temperature bake time
	Mini Pain Au Chocolate - 30 g							
	19% 🌀	1265.0030	150 (2x75)	4,50 kg	88	20 min	180°C / 12 - 14 min	165°C / 18 - 20 min
	Mini Pain Au Chocolate - 30 g							
	SuperBlend	1267.0030	150 (2x75)	4,50 kg	88	20 min	180°C / 12 - 14 min	165°C / 18 - 20 min
	Pain Au Chocolate - 85 g							
	19% 🌀	1265.0085	90 (3x30)	7,65 kg	48	30 min	180°C / 20 - 22 min	165°C / 20 - 25 min
	Pain Au Chocolate - 75 g							
	SuperBlend	1267.1075	60 (2x30)	4,50 kg	88	30 min	180°C / 20 - 22 min	165°C / 20 - 25 min
	Pain Au Chocolate with Custard Cream - 90 g							
	15% 🌀	1275.0090	60 (2x30)	5,40 kg	64	30 min	180°C / 20 - 22 min	165°C / 20 - 25 min

Member of



Gourmand Pastries is part of the Dossche family's group of companies and is well-supported by Dossche Mills (flour for bakers, biscuits and other human nutrition since 1875), Flinn (heat-treated flour), Mexma Foods (tortillas).

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