

Emma-Jane's  
FINE FOODS

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PRODUCT GUIDE  
**2026**







## Creating Advancements for the Innovative Chef

It is with great pleasure we welcome you to the Emma-Jane's Fine Foods 2026 Product Guide.

## Hello, Kia Ora, Bonjour, Guten Tag, Hola, Ciao

For over two decades, Emma-Jane's has been a trusted name in New Zealand kitchens, supporting chefs with products that make a real difference. What began as a small operation in Palmerston North has grown into one of the country's leading importers of premium European food solutions.

As we enter our next chapter as **Emma-Jane's Fine Foods**, our new name reflects the evolution of our range and our ambition. Our focus remains the same: creating meaningful advancements for the innovative chef, helping exceptional dishes come together with ease, confidence and consistency.

Our growth has always centred around you. By listening closely to our customers and understanding the demands of a busy kitchen, we've built a range that inspires creativity, elevates menus, and delivers reliable results. Behind every product is a committed team, from product development and purchasing through to customer care, ensuring quality and reliability at every stage.

Innovation is at the heart of what we do. Guided by your feedback and the evolving needs of the industry, we're constantly exploring new ideas, new flavours, and new opportunities, shaping the future of foodservice in New Zealand, one product at a time.

Thank you for choosing Emma-Jane's Fine Foods to be part of your kitchen journey.



### A message from the director...

"Welcome to Emma-Jane's Fine Foods 2026 brochure. We're proud to share a curated range of premium products, smart solutions and seasonal inspiration for New Zealand's hospitality industry. To our loyal customers, thank you - your support drives everything we do.

As New Zealand's number one pastry, bread and dessert importer, we remain committed to quality, sustainability and dependable service. Together, let's make 2026 a year of bold flavours, efficiency and success. We look forward to supporting you every step of the way."



**Emma-Jane's**  
FINE FOODS

With the hospitality industry at heart, Emma-Jane's offers a growing range of frozen desserts under its own brand.

## Authentic Products

We work with the below brands to create and distribute only the best most authentic products sourced all over Europe.



Specialists in puff, shortcrust, and choux, Pidy leads in ready-to-fill products, helping chefs create and innovate.



With a focus on innovation, Europastry combines classic bakery techniques with modern hybrid products and convenience.



Poppies is our number one éclair and profiterole distributor, delivering honest, top-quality products.



Combining quality, expertise and French tradition, Traiteur de Paris delivers premium patisseries and catering products globally.



La Donatella's products reflect tradition, skill and creativity, making them perfect for sharing and enjoying.



Boncolac specialises in traditional favourites like tarts and desserts, offering nostalgic products that win over customers.



From salads and snacks to high-quality frozen products, Mix Buffet is making its mark in New Zealand Foodservice.



Viennoiserie is Gourmand's speciality, offering 22% butter pastries that are pre-proved and ready to bake fresh each morning.



Bakery De Paris combines top French ingredients with exceptional quality in every product.



Since 1991, Ital Pizza has perfected traditional pizzas, bringing Italian flavours worldwide.



An independent company within Valora since 2012, offering premium frozen pretzels, croissants and pizza snacks worldwide.



New to the NZ market, Symphonie Pasquier brings French pâtisserie tradition and quality desserts to foodservice.

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# Table of contents:

Petit Fours	8
Luxury Confection	12
Single Serve Desserts	16
Emma-Jane's Brand	20
Desserts To Share	22
European Pastries	26
Savoury Accompaniments	33
Ready to Fill	38
Product Index	42





# Petit Fours

Crafted for effortless entertaining, our Petit Four Range delivers a balanced assortment of mini desserts, from creamy to chocolatey to delicately sweet, all designed to impress in one elegant bite.



## Summer Fruit Macarons

Summer-ready macarons in bold flavours: Lemon, Blood Orange, Blueberry, Coconut & Strawberry. 48 per box.

Defrost 30 mins.

PIECES PER PACK      UNIT WEIGHT

**240**      **11g**



## Genuine Macarons

Crafted by French artisans and frozen to lock in flavour, this pack of 36 macarons includes six flavours, Chocolate, Vanilla, Lemon, Pistachio, Raspberry & Caramel.

Defrost 30 mins.

PIECES PER PACK      UNIT WEIGHT

**36x10**      **10g**

## Mini Dessert Cups

Trendy Dessert Cups in four flavours, Chocolate Mousse, Lemon Meringue, Tiramisu & Raspberry Trifle. 36 per pack, ready to thaw and serve

Defrost 30 mins - 1 hour.

PIECES PER PACK      UNIT WEIGHT

**36**      **34g**



**NEW**



## Delicatesse Petit Fours

Discover our new Petit Fours collection, offering eight delightful flavours including Lemon Tartelettes, Almond Pistachio Triangles, Chocolate Coconut Fondants, Hazelnut Blackcurrant Squares, Mini Tiramisu, Coconut Passionfruit Financiers, Chocolate Caramel Croustillants and Crispy Praline Apricot Croquants

Defrost 30 mins - 1 hour.

PIECES PER PACK      UNIT WEIGHT

**4x48**      **11g**

**NEW**



## Elegance & Chocolate Petit Fours

Discover our new Chocolate Petit Fours range, offering eight decadent flavours including Coffee Chocolate Tartelettes, Chocolate Ganache Financiers, White Chocolate Brownies, Chocolate Orange Ganache Financiers, Chocolate Éclairs, Gianduja Entremets, Chocolate Coconut Croquants and Chocolate Fondant

Defrost 30 mins - 1 hour.

PIECES PER PACK      UNIT WEIGHT

**4x48**      **11g**



## Saint Germain Petit Fours

The Saint Germain Petit Fours tray features eight mini desserts, including Strawberry Slice, Almondine, Triple Chocolate Square, Apricot Pistachio Financier, Chocolate Crumble, Caramel Apple Financier, Raspberry Cheesecake and Opera.

Defrost 30 mins - 1 hour.

PIECES PER PACK	UNIT WEIGHT
<b>48</b>	<b>11g</b>



## Chocolate Passion Petit Fours

The Chocolate Passion Petit Fours platter features four indulgent mini desserts including Crunchy Chocolate & Caramel Financier, Gianduja Praline Slice, Triple Chocolate Slice, and Viennese Coffee Chocolate.

Defrost 30 mins - 1 hour.

PIECES PER PACK	UNIT WEIGHT
<b>48</b>	<b>11g</b>

## Mini Chocolate Fondant

A French classic in miniature, rich, melt in the mouth chocolate with a runny 72% cocoa centre. Perfect for cocktail buffets, meetings or VIP events.

Cooking Instructions:

Oven: Preheat to 180°C. Remove plastic film and bake for around 10 minutes (no thawing needed).  
Microwave: 25 seconds at 500 W.

PIECES PER PACK	UNIT WEIGHT
<b>48</b>	<b>30g</b>



## Mini Assorted Cheesecakes

A best-selling Petit Fours favourite, these creamy mini cheesecakes come in Raspberry, Chocolate, Caramel and Lemon, offering perfect two-bite treats that complement any dessert spread and keep customers coming back for more.

Defrost 30 mins - 1 hour.

PIECES PER PACK	UNIT WEIGHT
<b>48</b>	<b>20g</b>

**NEW**

## Mini Tiramisu Puffs

Introducing our Tiramisu Puffs, a delightful blend of classic tiramisu and light choux pastry. Each bite features a creamy mascarpone filling infused with tiramisu flavor, a rich chocolate core, and a smooth chocolate-flavored coating.

Defrost 30 mins - 1 hour.

PIECES PER PACK	UNIT WEIGHT
<b>192</b>	<b>19g</b>



## Mini Cream Puffs

Delicate choux pastry filled with fresh cream, perfect for buffets, dessert platters, sundaes, or building a croquembouche.

Defrost 30 mins - 1 hour.

PIECES PER PACK	UNIT WEIGHT
<b>68x4</b>	<b>14.5g</b>



## Mini Chocolate Puffs

Delicate choux pastry filled with cream, covered in a smooth, velvety chocolate coating. Perfect for buffets, dessert platters, or a decadent high tea treat.

Defrost 30 mins - 1 hour.

PIECES PER PACK	UNIT WEIGHT
<b>111</b>	<b>18g</b>



## Gluten Free Cream Puffs

The perfect gluten free puff, just as delicious and crisp as the original. No compromise on flavour or texture, just a classic crowd-pleaser made gluten free.

Defrost 30 mins - 1 hour.

PIECES PER PACK	UNIT WEIGHT
<b>20</b>	<b>14.5g</b>



## Mini Salted Caramel Puffs

Choux pastry filled with real cream, generously coated in smooth caramel with a hint of sea salt, and finished with a dollop of salted caramel sauce. The perfect balance of sweet and salty! An irresistible addition to any dessert platter.

Defrost 30 mins - 1 hour.

PIECES PER PACK	UNIT WEIGHT
<b>111</b>	<b>18g</b>



## Mini Chocolate Eclairs

Delectable chocolatey goodness. This eclair is the only eclair which has such a decadent flavour. A beautiful choux pastry and creme patissiere flavoured with beautiful chocolate decorated with a milk chocolate strip.

Defrost 30 mins - 1 hour.

PIECES PER PACK	UNIT WEIGHT
<b>192</b>	<b>16g</b>



# Luxury Confection

Level up your sweet selection with our Luxury Confection range, a decadent mix of mini donuts, pop dots, croduts, mini croduts and our signature XL eclairs. Plus, discover our newest creations: the Vanilla XL Eclair, Mini Caramel Beignet and Mini Speculoos Beignet. Premium treats made to impress and impossible to resist.



## XL Eclairs

These XL eclairs feature light choux pastry filled with smooth creme patissiere, topped with hand-piped chocolate for a beautiful homemade look. Perfectly balanced, they offer a classic, indulgent treat for any dessert display.

Defrost 30 mins - 1 hour.

PIECES PER PACK	UNIT WEIGHT
<b>30</b>	<b>95g</b>

**NEW**



## Vanilla Eclairs

Our new vanilla eclairs combine light, airy choux pastry with a silky vanilla cream filling, all topped with smooth, glossy vanilla icing. Perfectly balanced, these elegant treats bring a classic, indulgent touch to any dessert selection.

Defrost 30 mins - 1 hour.

PIECES PER PACK	UNIT WEIGHT
<b>60</b>	<b>80g</b>

**NEW**



## Mini Caramel Beignet

The new Mini Caramel Beignets are made with rich butter and eggs, filled with smooth caramel, and finished with a dusting of icing sugar. Perfectly bite-sized, these indulgent treats are ideal for any dessert selection.

Defrost 30 mins - 1 hour.

PIECES PER PACK	UNIT WEIGHT
<b>120</b>	<b>25g</b>

**NEW**



## Mini Speculoos Beignet

The new Mini Speculoos Beignets are made with rich butter and eggs, filled with smooth speculoos paste, and finished with a dusting of icing sugar. Perfectly bite-sized, these indulgent treats are ideal for any dessert selection.

Defrost 30 mins - 1 hour.

PIECES PER PACK	UNIT WEIGHT
<b>120</b>	<b>25g</b>

**NEW**



## Mini KitKat® Donuts

Indulge in the ultimate KitKat® experience with our new KitKat Donuts! A perfect balance of crunch and creaminess, wrapped in a soft, fluffy donut. A guaranteed crowd-pleaser for any sweet tooth.

Defrost and Serve.



PIECES PER PACK	UNIT WEIGHT
<b>84</b>	<b>24.5g</b>



## Chocolate Pop Dots (Filled Sugared Donuts)

Chocolate Pop Dots offer a rich, oozy cocoa-cream centre in every bite. Perfect for catering and breakfast buffets, yet versatile enough for any occasion.

Defrost for 20 minutes

PIECES PER PACK	UNIT WEIGHT
<b>108</b>	<b>18g</b>



## Strawberry Sensation Pop Dots (Filled Donuts)

Strawberry Sensation Pop Dots are fluffy beignets with a pink white chocolate coating and a luscious strawberry filling. Perfect for grazing tables and any pink-themed event.

Defrost for 20 minutes

PIECES PER PACK	UNIT WEIGHT
<b>88</b>	<b>26g</b>



## Mini Filled Donut Assortment

Moist, light and ready to serve, our Mini Filled Donut Assortment is a simple, delicious alternative to larger American donuts, featuring four classic flavours: Strawberry Jam, Chocolate Cream, Caramel, and Apple & Cinnamon.

Defrost and Serve.

PIECES PER PACK	UNIT WEIGHT
<b>48</b>	<b>34g</b>



## Crodots

Enjoy our Crodotes a delicious twist on two classics: flaky croissant inside, donut-style outside. Made with authentic puff pastry, a tender, smooth texture, a crunchy sugar-coated crust, and irresistible flavour.

Defrost for 20 mins.

PIECES PER PACK      UNIT WEIGHT

**24**                      **80g**



## Mini Crodotes

The beloved crodot in a perfect 3-bite size. Same flaky, tender pastry, with three delicious flavours per carton: Plain, White Chocolate, and Dark Chocolate (18 of each).

Defrost for 15-20 mins.

PIECES PER PACK      UNIT WEIGHT

**54**                      **34g**



# Single Serve Desserts

Elevate your dessert selection with our premium Single Serve range! Effortless, elegant, and perfect for large events. With beautifully crafted flavours and pre-finished presentation, these desserts make service fast, consistent, and impressive every time.

## L'Opera

The L'Opera features layers of joconde biscuit, silky chocolate ganache and light coffee-infused buttercream, finished with smooth chocolate icing. Its portionable format makes it perfect for canapés, sweet treats, or gourmet coffee breaks.

Defrost for 3 hours.

PIECES PER PACK      UNIT WEIGHT

**16**                      **65g**



## Truffon

A rich 72% dark chocolate ganache topped with smooth 58% chocolate mousse, finished with a crisp meringue centre for a delightful surprise. Pre-decorated and perfect for fast, effortless plating at large events.

*Available in Cash & Carry.*

Defrost for 4 hours and remove plastic film.

PIECES PER PACK      UNIT WEIGHT

**16**                      **85g**



## Chocolate Lava Cake

A soft, cake-like exterior encases a rich chocolate centre that melts to a smooth, flowing core when baked. Indulgent and luxurious, this lava cake is the ultimate dessert for chocolate lovers and premium dining experiences.

Cooking Instructions:

Thaw, heat at 270°C (4 min 15 sec) or 255°C (6 min 30 sec).  
Rest 5 min.

PIECES PER PACK      UNIT WEIGHT

**27**                      **78g**



## Chocolate Fondant

Made for chocolate lovers: indulgent 58% cocoa chocolate with a gooey centre and soft, cake-like texture, crafted from 22.4% chocolate ingredients for an intense chocolate experience.

*Available in Cash & Carry.*

Cooking Instructions:

Oven: 180°C - 17 min | Microwave: 750W - 50-55 sec

PIECES PER PACK      UNIT WEIGHT

**20**                      **100g**



## Red Fruit Charlotte

The Red Fruit Charlotte is an elegant dessert featuring genoise sponge, vanilla mousse and red berry jelly, finished with whole berries and pistachio pieces.

Defrost for 4 hours.

PIECES PER PACK	UNIT WEIGHT
16	80g



## Premium Cheesecake

Our premium cheesecake is a chef favourite, featuring a light base and creamy cheese, perfect to dress up or plate with ease.

*Available in Cash & Carry.*

Defrost and Serve.

PIECES PER PACK	UNIT WEIGHT
20	90g



## San Sebastian Cheesecake

A European favourite, this fully customisable mascarpone-based cheesecake is made with premium French ingredients, blending cream cheese and mascarpone for an ultra-creamy texture, with no crumble base.

*Available in Cash & Carry.*

Defrost for 2 hours.

PIECES PER PACK	UNIT WEIGHT
20	95g



## Lemon Meringue Pie

A tangy, fresh and light dessert. Made up using a crispy butter shortcrust combined with a slightly tangy lemon cream mix and a light Italian meringue. Topped off with a sophisticated final touch of sprinkled slivered almonds.

*Available in Cash & Carry.*

Defrost for 3 hours.

PIECES PER PACK	UNIT WEIGHT
16	90g



**NEW**



## Chocolate Tartlets

Our new Chocolate Tartlets deliver pure indulgence in every bite. A crisp chocolate pastry shell filled with layers of chocolate crunch and silky chocolate ganache creates a rich, decadent treat that's perfect for any display.

Defrost for 4 hours at 4°C.

TARTS PER CTN	UNIT WEIGHT
<b>40</b>	<b>80g</b>

**NEW**



## Raspberry & Meringue Tartlets

Our new Raspberry & Meringue Tartlets add vibrant colour and elegance to any display. A crisp buttery shortcrust, smooth tangy raspberry centre and lightly torched meringue swirl come together for the perfect sweet-zingy balance.

Defrost for 4 hours at 4°C.

TARTS PER CTN	UNIT WEIGHT
<b>30</b>	<b>100g</b>



## The Pear

A refined single-serve pastry, elegantly shaped like a pear. Featuring smooth pear mousse, a delicate pear centre, and a rich almond biscuit base, The Pear delivers a balanced blend of elegance and indulgence.

Defrost for 4 hours at in the fridge 4°C.  
Product can be stored for 72 hours at 4°C.

PIECES PER PACK

UNIT WEIGHT

**12**

**90g**



## The Cocoa Pod

A striking single-serve pastry shaped like a cocoa pod, featuring dark chocolate mousse, rich ganache, and a cocoa brownie with caramelised hazelnuts. A refined, indulgent treat for true chocolate lovers.

Defrost for 4 hours at in the fridge 4°C.  
Product can be stored for 72 hours at 4°C.

PIECES PER PACK	UNIT WEIGHT
<b>12</b>	<b>62g</b>



## The Mango

An elegant single-serve pastry shaped like a mango, featuring layers of mango-passionfruit mousse, a vibrant mango centre, and a rich almond biscuit base. A perfectly balanced tropical dessert with a refined finish.

Defrost for 4 hours at in the fridge 4°C.  
Product can be stored for 72 hours at 4°C.

PIECES PER PACK	UNIT WEIGHT
<b>12</b>	<b>89g</b>

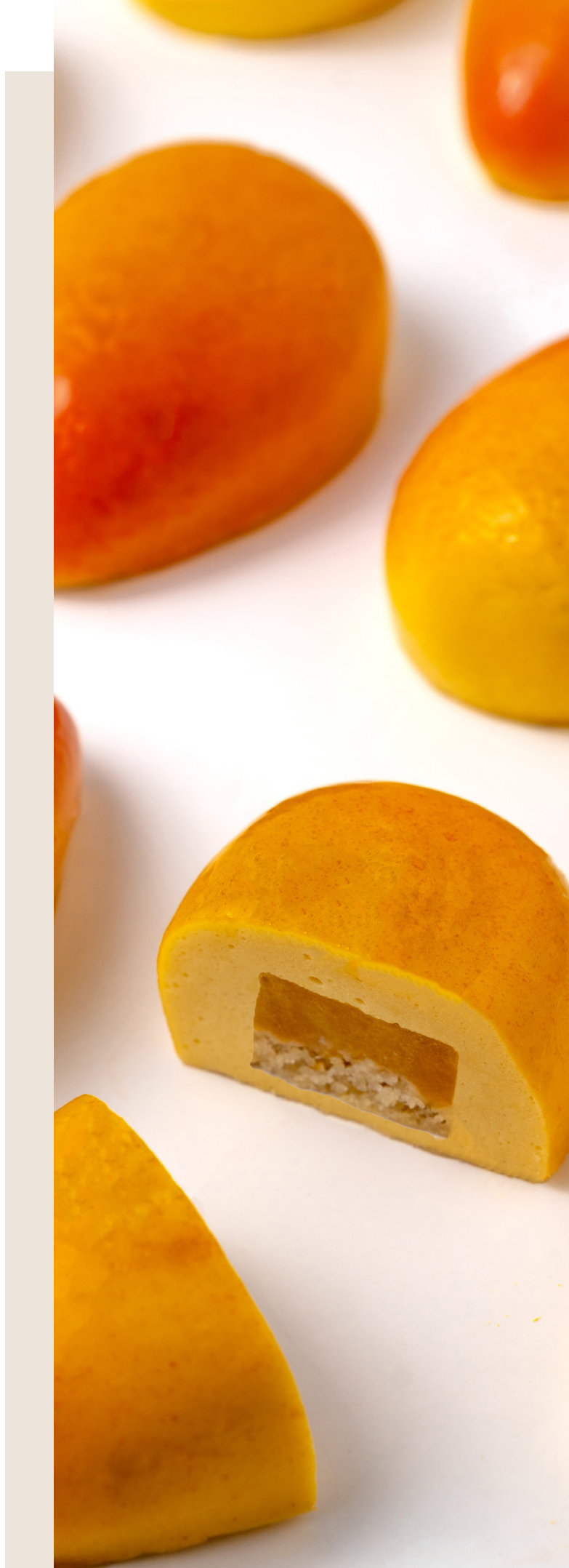


## The Crème Brûlée

A timeless French classic, elegantly served in its terracotta ramekin. This dessert features a silky, creamy custard base, this matches perfectly with a caramelised sugar top (Not included). An indulgent treat that brings sophistication to any menu.

Defrost for 4 hours at in the fridge 4°C.  
Product can be stored for 72 hours at 4°C.

PIECES PER PACK	UNIT WEIGHT
<b>20</b>	<b>120g</b>





# Desserts To Share

Elevate your dessert menu with our Desserts to Share range. From tiramisu and mixed berry tiramisu to elegant logs, long cakes, and pre-cut tarts, these desserts are designed for easy service, generous portions, and impressive presentation.

# Traditional Tiramisu

Tiramisu done the right way! Coffee soaked savoiardi fingers, mascarpone cream and cocoa. A stunning dessert that will feed a crowd and leave them impressed.

Defrost for 1-2 hours at room temperature.

SUGGESTED SERVINGS	UNIT WEIGHT
<b>14+</b>	<b>1kgX4</b>



# Mixed Berry Tiramisu

*Seasonal Product: Available October to January*

An original fruit twist on the classic tiramisu. Layers of strawberry-soaked ladyfingers with smooth mascarpone cream and strawberry sauce, finished with berries and a dusting of icing sugar.

Defrost for 2-3 hours at room temperature.

SUGGESTED SERVINGS	UNIT WEIGHT
<b>14+</b>	<b>1.1kgX4</b>



# Meringata

*Seasonal Product: Available October to January*

Meringue chunks between layers of fluffy vanilla cream. The ideal solution for your next special occasion. Top the log with fresh fruit for a show stopping dessert.

Serve immediately

SUGGESTED SERVINGS	UNIT WEIGHT
<b>14+</b>	<b>1kgX4</b>



# Lemon Rolle

Light lemon-flavoured sponge folded around smooth whipped cream, topped with candied lemon slices and a sprinkle of shredded coconut. A refreshing and elegant dessert.

Defrost for 2-3 hours at room temperature.

SUGGESTED SERVINGS	UNIT WEIGHT
<b>14+</b>	<b>1.2kgX4</b>



# White Chocolate, Caramel & Pistachio Log

Soft sponge cake with alternating dark and light layers filled with white caramelised chocolate and pistachio cream, decorated with pistachio crumble.

Defrost 2-3 hours at room temperature

SUGGESTED SERVINGS	UNIT WEIGHT
<b>14+</b>	<b>1.1kgX4</b>

## Saint Honore Log



A French pastry classic with layered sponge, delicate Chantilly cream, cream puffs, whipped and chocolate cream, finished with amaretto grains.

Defrost for 2-3 hours at room temperature.

SUGGESTED  
SERVINGS

UNIT  
WEIGHT

**14+**

**1kgX4**

## Hazelnut & Nougat Long Cake



Traditional flavourings of Hazelnut and Nougat are the main components in this long cake. With both Nougat & Hazelnut cream with the decoration of chopped Hazelnuts, this is a show stopper.

Defrost for 2-3 hours at room temperature.

SUGGESTED  
SERVINGS

UNIT  
WEIGHT

**14+**

**0.9kgX4**

## Cocoa Cream Long Cake



Our Cocoa Cream long cake is perfect for chocolate lovers, featuring a cocoa sponge base layered with smooth vanilla and chocolate cream.

Defrost for 4-5 hours at room temperature.

SUGGESTED  
SERVINGS

UNIT  
WEIGHT

**14+**

**0.9kgX4**



## Precut Traditional Apple Tart

A simple, fruity dessert featuring hand-placed apples encased in all-butter shortcrust pastry, made with 35% fresh apples and French flour.

Cooking Instructions:  
Freezer to Oven, 180°C for 10 minutes,

Ø DIAMETER	UNIT WEIGHT	SUGGESTED SERVINGS
27cm	1kgX6	10+

If slices were cut smaller



## Precut Lemon Tart

Shortcrust base covered with a tasty lemon cream topped with a stunning icing sugar decoration. A tart with all the charming taste and scent of Sicily.

Defrost for 2-3 hours

Ø DIAMETER	UNIT WEIGHT	SUGGESTED SERVINGS
27cm	1.4kgX4	14+

If slices were cut smaller



## Precut Morello Cherry Tart

A delicious true baking classic. Whole morello cherries encased in a vanilla short crust tart. Made using French whole wheat flour.

Cooking instructions:  
Freezer to oven, 180°C for 10 minutes.

Ø DIAMETER	UNIT WEIGHT	SUGGESTED SERVINGS
27cm	750gX8	10+

If slices were cut smaller



## Precut Chocolate Tart

The Chocolate Tart is made up of all butter shortcrust pastry, with a filling rich in chocolate and ground almonds. For a refined look and a little extra sweetness, our tart is covered with 70% cocoa dark chocolate glaze and decorated with delicate chocolate chunks.

Defrost for 2 hours

Ø DIAMETER	UNIT WEIGHT	SUGGESTED SERVINGS
27cm	750gX8	10+



# European Pastries

Elevate your pastry offering with our premium Pastries range. From buttery croissants and filled favourites to indulgent twists, danishes, and plaits, each item is crafted for easy service and standout cabinet appeal.

## Mini Mixed Danish

Yeast-raised laminated mini pastries, designed to showcase the filling. Box of 120 assorted minis: Cinnamon Swirl, Maple Pecan, Custard, Apple, and Raspberry.

Cooking Instructions:  
Bake from frozen: 13 minutes at 190°C (oven dependent)

PASTRIES PER PACK	UNIT WEIGHT
<b>120</b>	<b>42g</b>



## Mini Pain Au Chocolat

A voluminous mini pain au chocolat with crisp, buttery pastry and a rich Madagascar chocolate centre, delivering deep cocoa flavour with subtle tangy notes. Made with French wheat, Breton butter, and free-range eggs.

Cooking Instructions:  
Thaw 30 minutes, bake 13-14 minutes at 170°C (open damper)

PASTRIES PER PACK	UNIT WEIGHT
<b>150</b>	<b>30g</b>



## Pain Au Chocolat

Frozen, pre-proved puff pastry filled with sweet chocolate, a convenient, quick solution for busy chefs. Available in 85g (40/ctn & 90/ctn) & 80g (70/ctn).

Cooking Instructions:  
Freezer to oven: 20-25 min at 165°C  
Thaw and bake: 30 min defrost, 20-22 min at 180°C (steam optional)

PASTRIES PER PACK	UNIT WEIGHT
<b>70 &amp; 40</b>	<b>80g &amp; 85g</b>



## Pain Au Raisin

A timeless Danish pastry filled with smooth custard and plump raisins. Perfect for café baskets, buffet breakfasts, or catering, it combines classic flavour with a visually appealing, golden-baked finish.

Cooking instructions:  
Freezer to oven: 20-25 min at 165°C  
Thaw and bake: 30 min defrost, 20-22 min at 180°C (steam optional)

PASTRIES PER PACK	UNIT WEIGHT
<b>60</b>	<b>110g</b>



## Maple Pecan Plait

A traditional Danish-style plait with rich maple filling and pecan topping, made with authentic Danish margarine for perfect layers and a crisp crust. Ideal for breakfast assortments or on-the-go enjoyment.

Cooking Instructions:  
Freezer to Oven, 17-20 minutes at 190°C, cool down for 30 minutes

PASTRIES  
PER PACK

UNIT  
WEIGHT

48

95g



## Chocolate & Custard Twist

All-butter pastry twisted with Belgian chocolate drops and creamy custard, perfectly blended and evenly distributed.

Cooking instructions:  
Freezer to oven: 20-25 min at 165°C  
Thaw and bake: 30 min defrost, 20-22 min at 180°C (steam optional)

PASTRIES  
PER PACK

UNIT  
WEIGHT

50

90g



## Apple Turnover

Authentic European pastry filled with flavourful apple puree, made with 22.5% real butter and just 7 simple ingredients.

Cooking Instructions:  
Freezer to oven: 20-25 min at 165°C  
Thaw and bake: 30 min defrost, 20-22 min at 180°C (steam optional).

PASTRIES  
PER PACK

UNIT  
WEIGHT

50

100g



## Custard Danish Stick

A classic Danish pastry filled with smooth custard, made with margarine, egg, and sugar. Supplied plain, without decoration.

Cooking instructions:  
Thaw 15-20 min, bake 12-14 min at 180-190°C.

PASTRIES  
PER PACK

UNIT  
WEIGHT

100

70g



## Ultra Kanel Swirl

A golden-brown, cinnamon-filled swirl with delicate, flaky layers. Perfectly sweet and aromatic.

Cooking Instructions:  
Thaw and bake: 30 min defrost, 16-18 min at 180°C

PASTRIES  
PER PACK

UNIT  
WEIGHT

60

100g

**NEW**



## Biscoff® Filled Croissant

Our NEW Biscoff® filled Croissant is a modern twist on a classic favourite. A flaky, buttery croissant filled with smooth Biscoff® spread, finished with crunchy Biscoff® cookie crumbs for added texture and visual appeal.

Cooking Instructions:  
Freezer to oven: 20-25 min at 165°C  
Thaw and bake: 30 min defrost, 20-22 min at 180°C (steam optional)

PIECES PER PACK

**60**

UNIT WEIGHT

**85g**



## Straight Butter Croissant

Made with European ingredients and 22% real butter, this flaky, crunchy pastry has a natural, artisanal look with a glossy finish. Pre-proved and ready to bake from frozen

Cooking Instructions:  
Freezer to oven: 20-25 min at 165°C  
Thaw and bake: 30 min defrost, 18-20 min at 180°C (steam optional).

PIECES PER PACK

**60**

UNIT WEIGHT

**80g**



## Ham & Cheese Butter Croissant

A tasty croissant filled with aged Gouda and a slice of artisan ham. Some young Gouda grated on top finishes the product with crispiness.

Cooking Instructions:  
Freezer to oven: 20-25 min at 165°C  
Thaw and bake: 30 min defrost, 18-20 min at 180°C (steam optional)

PIECES PER PACK

**60**

UNIT WEIGHT

**100g**



**NEW**

## Straight Super Blend Croissant

A classic straight croissant with flaky layers, a crisp bite, and rich, buttery flavour. Just like a traditional French croissant.

Cooking instructions:  
Freezer to oven: 20-25 min at 165°C  
Thaw and bake: 30 min defrost, 18-20 min at 180°C (steam optional).

PASTRIES  
PER PACK

**2x40**

UNIT  
WEIGHT

**70g**



## Mini Super Blend Croissant 25g

An artisan croissant crafted with 23% pure butter, offering rich, buttery flavour and beautifully delicate, flaky layers, A classic treat for any menu.

Cooking instructions:  
Freezer to Oven: Bake 18-20 mins at 165 °C  
(steam optional)

PASTRIES PER PACK	UNIT WEIGHT
<b>150</b>	<b>25g</b>



## Mini Fine Butter Croissant 30g

A light, golden mini croissant made with real butter and a touch of blended fats. Flaky, crisp, and perfect for catering or bite-sized indulgence.

Cooking instructions:  
Freezer to Oven: Bake 18-20 mins at 165 °C  
(steam optional)

PASTRIES PER PACK	UNIT WEIGHT
<b>240</b>	<b>30g</b>



## Almond & Custard Bretzel

A classic Danish pastry swirled with a delicious almond-flavoured filling and a hint of pumpkin pulp, creating a crisp, golden exterior while keeping the inside soft and spongy. This thaw and bake, pretzel-shaped pastry is topped with crunchy almond pieces, making it an eye catching addition to any bakery counter.

Cooking Instructions:  
Thaw and bake, defrost for 30 minutes,  
15-20 minutes at 180°C-190°C.

PASTRIES PER PACK	UNIT WEIGHT
<b>32</b>	<b>149g</b>



## Raspberry Croissant

The raspberry jam filling, comprising up to 20% of the item, brings a subtle yet vibrant hint of juicy sweetness to the buttery pastry. The rich, flaky layers provide the perfect contrast to the fruity jam, making each bite a delightful blend of indulgence and freshness.

Cooking Instructions:  
Thaw and bake, defrost for 20-30 minutes  
17-22 minutes at 165°C-170°C.

PASTRIES  
PER PACK

**36**

UNIT WEIGHT

**90g**



## Chocolate Croissant

The 20% chocolate cream filling pairs perfectly with the buttery pastry, creating a luxurious blend of flavours and textures. Each bite delivers a smooth, velvety chocolate experience, beautifully complemented by the light, flaky layers of golden pastry.

Cooking Instructions:  
Thaw and bake, defrost for 20-30 minutes  
17-22 minutes at 165°C-170°C.

PASTRIES  
PER PACK

**36**

UNIT WEIGHT

**90g**



# Savoury Culinary Aids & Accompaniments

Elevate your savoury offering with our premium culinary and accompaniments range. From bite-sized snacks and cheese puffs to swirls, and potato-based sides, each item is crafted for easy service, versatile use, and standout presentation.



## Mini Savoury Swirls

A beautiful two-bite pastry made with full-fat butter for a crisp, indulgent finish. The assortment pack includes Pesto, Pizza, and Cheese Swirls, offering a professional and flavorful variety.

Cooking instructions:

Thaw 30-45 min, preheat oven 190°C, bake 14-15 min at 165-170°C.

PASTRIES PER PACK    UNIT WEIGHT

**225**    **40g**



## Ham & Cheese Swirl

A delicious topping of savoury ham and smooth emmental cheese on a golden, crunchy croissant pastry, carefully baked using pure butter for a rich, flaky finish.

Cooking instructions:

Thaw 30-45 min, preheat oven to 190°C, bake 14-15 min at 165-170°C.

PASTRIES PER PACK    UNIT WEIGHT

**54**    **120g**

## Potato Waffle

Savoury oven-baked waffles with a subtle chive flavour, a light crispy exterior, and a creamy mashed potato centre. Individually sized for portion control and versatile for sides, sandwiches, brunch or breakfast buffets.

Cooking Instructions:

From frozen: 20 min at 180°C.

PIECES PER PACK    UNIT WEIGHT

**48**    **85g**



## Potato Gratin

Made with carefully selected ingredients, this potato gratin combines potatoes, cream, milk, and mozzarella for a rich, melt-in-the-mouth savoury side. Individually portioned to save time and simplify service.

Cooking instructions:

Freezer to oven: 24 min at 180°C

Freezer to microwave: 2 min 40 sec at 700W

PIECES PER PACK    UNIT WEIGHT

**40**    **120g**



## Mini Cheeseburgers

Bite-sized classics made with soft sesame buns, juicy beef patties, melted cheddar, and tangy ketchup. Perfect for parties or catering, these crowd-pleasing mini burgers are easy to heat, serve, and enjoy. Now available in a 70-piece pack, ideal for events, sharing platters, or busy service.

Cooking Instructions:  
Bake at 150°C for 12 minutes.

PIECES PER PACK	UNIT WEIGHT
<b>70&amp;160</b>	<b>16.5g</b>



## Garlic Bread Bites

Bite-sized bread with a tasty garlic and parsley filling, ready to bake from frozen. Perfect as a snack or a flavourful side, ideal for sharing and serving straight from the oven.

*Available in Cash & Carry - 24pce.*

Cooking instructions:  
Preheat to 180°C, heat in container for 5-10 minutes

PIECES PER PACK	UNIT WEIGHT
<b>240</b>	<b>16g</b>



## Emmental Cheese Puffs

Light, flaky puff pastry filled with rich emmental cheese an irresistible, comforting savoury at a low cost per unit. Perfect as an alternative to traditional pies.

*Available in Cash & Carry - 24pce.*

Cooking instructions:  
Preheat to 180°C, heat in container for 5-10 minutes

PIECES PER PACK	UNIT WEIGHT
<b>240</b>	<b>11g</b>

## 28cm Wood-Fired Pizza Bases

Leading the industry for over 30 years, Ital Pizza have pizzas at the top of their resume. These Woodfire Pizza Bases are easy to use and are the perfect addition to your menu, without all of the fuss.

Cooking Instructions:  
Thaw pizza base at room temperature and place preferred toppings. Preheat oven to 200-220C °. Place pizza on the rack at middle height and bake for 2-6 minutes.

PIECES PER PACK	UNIT WEIGHT
<b>20</b>	<b>200g</b>



**NEW**

## Pretzel Bites

Delicious bite-sized pretzels with a crisp, golden exterior and soft, fluffy interior. Made from traditional German pretzel dough for authentic flavour. Perfect for snacking, dipping, or sharing as a quick and craveable treat.

Cooking instructions:  
Bake from frozen at 180-200°C for 4-5 minutes  
(moisten and salt before baking).

PIECES PER PACK	UNIT WEIGHT
<b>500</b>	<b>14g</b>



## Pretzel Burger Buns

Pretzel Bun with cut, web cut, fully baked. Made for burgers with a thick base to stop from becoming soggy.

Cooking instructions:  
Thaw Pretzel Bun for approx. 90 min and serve

PIECES PER PACK	UNIT WEIGHT
<b>42</b>	<b>80g</b>



## Pretzel Baguette

A popular European-style pretzel with a rustic, artisanal look and three slices. Perfect for filling or enjoying as is.

Cooking instructions:  
Thaw 30 min at room temperature, bake 4 min at 170°C

PIECES PER PACK	UNIT WEIGHT
<b>36</b>	<b>130g</b>



## Bavarian Style Pretzel

The Pretzel that we all know. Originally made in Germany with cut, fully baked with salt pack.

Cooking instructions:  
Place frozen pretzel on a tray, moisten, press into salt, bake 4 min at 180°C (convection).  
Alternative: Defrost 60 min before serving.

PIECES PER PACK	UNIT WEIGHT
<b>40</b>	<b>83g</b>



# Ready to Fill

Elevate your menu with our premium Ready-to-Fill range. From delicate vol-au-vent and profiterole shells to versatile cups, cones, and gluten-free pastry cases, each item is crafted for effortless filling, creative presentation, and consistent quality. Perfect for savoury or sweet creations that impress every time.

## Mini Vol-au-vent Shells

Small in size but big in flavour! A mini puff pastry bursting full of rich, delicious and culinary flavours encased in soft yet crispy pastry shells. Easy to bake in the oven making delicious and time efficient canapés.

PIECES PER PACK

SIZE

**96**    **3.5 x 2cm**



## Profiterole Shells

Choux pastries without the filling! These profiteroles are small, crisp, hollow rounds of choux pastry that can be split in half or piped fill with sweet whipped cream, mousse or a savoury filling.

PIECES PER PACK

SIZE

**75**    **4 x 3.6cm**



## Gluten Free Neutral Tart

Our gluten free range of tart cups are certainly the most popular of all ready to fill products. Crafted with a lot of thought and care, it's almost impossible to taste the difference between our gluten free and non-gluten free tart shell!

PIECES PER PACK

SIZE

**70**    **5 x 2cm**



## Black Mussel Shell

Crafted with fewer than 10 simple ingredients and coloured with vegetable carbon, this award-winning, bite-sized canape stands out on any platter. Perfectly paired with a savoury filling.

PIECES PER  
PACK

SIZE

**84**    **6.7 x 3.2cm**



## Sponette

Mini, edible spoon! Get creative with your canapés. With its neutral flavour, this versatile mini creative can be filled with either a savoury or sweet filling. What about dipping the end of the spoon in chocolate?

The uses for this product are endless.

PIECES PER PACK

SIZE

**84**    **7.5 x 3.6cm**





## Vegan Flower Cups

Vegan! Yes, Vegan. Not only do they have an incredibly clean label, but they add an amazing pop of colour to a canape platter! Best with a cold savoury filling and will stay crisp for up to 18 hours (depending on the filling). They can also be frozen and stay crispy after thawing.

PIECES PER PACK

**96**

SIZE

**3 x 1.5cm**



## Spicy Flavoured Cups

These sensational cups are one of a kind. They feature four strong flavours which include, 24x African Falafel, 24x Asian Curry, 24x Mexican Chili, and 24x Southern Pepper. This can be perfectly paired with a beautiful piece of meat or even cream cheese and a vege topping. These flavours are sure to wow any of your guests and are absolutely delightful for all occasions.

PIECES PER PACK

**96**

SIZE

**4.7 x 3.0cm**



## Multi-Functional Canape Display

Designed with your needs in mind, this elegant display tray is the perfect way to present ready-to-fill products. Ideal for vege cones, vegan flower cups, mussel shells or vol-au-vents, its sleek, reusable and water-safe design makes it both practical and event-ready.

HOLDS

**35**

LxHxW

**371 x 65 x 293mm**

## Vege Cones

Our innovative Vege Cones are now lined to prevent soggy fillings, making them perfect for almost any savoury creation. Ideal for colourful, elevated canapés.

45 x Neutral | 45 x Black | 45 x Tomato | 45 x Basil  
+1 painter's pallet included!

\*Filling not included

PIECES PER PACK

**180**

SIZE

**7.5 x 2.5cm**



# Product Index

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Almond & Custard Bretzel	31	Mini Salted Caramel Puffs	11
Apple Turnover	29	Mini Savoury Swirls	34
Bavarian Style Pretzel	37	Mini Speculoos Beignets	13
Biscoff® Filled Croissant	30	Mini Tiramisu Puffs	11
Black Mussel Shell	39	Mini Vol-au-Vent Shells	39
Chocolate & Custard Twist	29	Mixed Berry Tiramisu	23
Chocolate Croissant	32	Multi-Functional Canape Display	41
Chocolate Fondant	17	Pain au Chocolat	27
Chocolate Lava Cake	17	Pain au Raisin	27
Chocolate Pop Dots	14	Truffon	17
Chocolate Passion Petit Fours	10	The Pear	20
Chocolate Tartlets	19	The Crème Brûlée	20
Cocoa Cream Long Cake	24	The Cocoa Pod	20
Crodots	15	Traditional Tiramisu	23
Custard Danish Stick	29	The Mango	20
Delicatesse Petit Fours	9	Potato Gratin	34
Elegance & Chocolate Petit Fours	9	Potato Waffle	34
Emmental Cheese Puffs	36	Premium Cheesecake	18
Garlic Bread Bites	36	Pretzel Baguette	37
Genuine Macarons	9	Pretzel Bites	37
Gluten Free Cream Puffs	11	Pretzel Burger Buns	37
Gluten Free Neutral Tart	39	Precut Chocolate Tart	25
Ham & Cheese Butter Croissant	30	Precut Lemon Tart	25
Ham & Cheese Swirl	34	Precut Morello Cherry Tart	25
Hazelnut & Nougat Long Cake	24	Precut Traditional Apple Tart	25
L'Opera	17	Profiterole Shells	39
Lemon Rolle	23	Raspberry & Meringue Tartlets	19
Lemon Meringue Pie	18	Raspberry Croissant	32
Maple Pecan Plait	29	Red Fruit Charlotte	18
Meringata	23	Straight Butter Croissant	30
Mini Assorted Cheesecakes	10	Straight Super Blend Croissant	30
Mini Caramel Beignets	13	Saint Germain Petit Fours	10
Mini Cheeseburgers	36	Saint Honore Log	24
Mini Chocolate Eclairs	11	San Sebastian Cheesecake	18
Mini Chocolate Fondants	10	Spicy Flavoured Cups	41
Mini Chocolate Puffs	11	Sponette	39
Mini Cream Puffs	11	Strawberry Sensation Pop Dots	14
Mini Crodots	15	Summer Fruit Macarons	9
Mini Dessert Cups	9	Ultra Karnael Swirl	29
Mini Filled Donut Assortment	14	Vanilla Eclairs	13
Mini Fine Butter Croissant 30g	31	Vegan Flower Cups	41
Mini KitKat® Donuts	14	Vege Cones	41
Mini Mixed Danish	27	White Chocolate, Caramel & Pistachio Log	23
Mini Pain au Chocolat	27	Wood-Fired Pizza Bases	36
Mini Super Blend Croissant 25g	31	XL Eclairs	13





**Emma-Jane's**  
FINE FOODS

“Creating Advancements for the Innovative Chef”



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