



Emma-Jane's
FOODSERVICE

PRODUCT GUIDE

2025







“Creating Advancements for the Innovative Chef”

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

It is with great pleasure we welcome you to
the Emma-Jane's Foodservice
2025 Product Guide.

For over two decades, Emma-Jane's Foodservice has been at the heart of New Zealand's kitchens, earning its place as a trusted partner for chefs nationwide. From humble beginnings in Palmerston North to becoming a leading importer of premium European products, our journey has been guided by one purpose: to empower chefs with innovative, high-quality solutions that make their work easier and their creations exceptional.

Our success is built on listening to our customers, understanding the demands of a fast-paced kitchen, and offering products that inspire creativity and elevate menus. Behind every product we offer is a dedicated team—from product development and purchasing to customer service—working tirelessly to ensure satisfaction at every step.

Innovation remains our cornerstone. As a forward-thinking company, we continuously seek fresh ideas and inspirations, driven by your valuable feedback. Together, we're shaping the future of foodservice in New Zealand, one product at a time.

Thank you for making Emma-Jane's Foodservice a part of your kitchen journey.



A message from the director...

“At Emma-Jane's Foodservice, we are always looking for ways to bring innovation and excellence to our customers. This year, we are proud to introduce our very own “Emma-Jane's” line – a collection of premium desserts crafted to inspire and elevate your menus.

Our commitment to quality and innovation is at the heart of everything we do, and we can't wait for you to experience this new range. We look forward to seeing how these creations enhance your offerings and inspire your culinary creativity.”

Authentic Products

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



Making up our entire range of Ready to fill products Pidy really knows how to create, innovate and support our chefs. They have been the specialist in all things puff to shortcrust to choux pastry.



The heart of customers is where Boncolac sit within their range. Their nostalgic feeling to all of their products are what sets them apart from the rest. Specifically specialising in traditional favourites such as tarts and desserts.



Poppies bakeries have taken over Van Dierman meaning they are our number one distributor for eclairs and profiteroles. Poppies is committed to making honest products that taste great and meet only the highest expectations of chefs around the world.



Viennoiserie is Gourmand's speciality and they certainly do it well. Our range is comprised of almost in all Gourmand's beautiful 22% butter pastries. Pre-proved and ready to go so all pastries can be freshly baked that morning.



Tiramisu is the word with La Donatella. They are a perfect balance of tradition, technique and innovation to enhance the most precious delicacy. Sharing and creating a community is what's represented in all of La Donatella's products being the perfect base to share with your friends and family.



Traiteur de Paris supports catering professionals throughout the world, producing high quality patisseries and catering products. Traiteur de Paris combines expertise, quality and innovation, adhering to French culinary tradition and values.



Innovation is the top priority with Europastry. With some of the best hybrid products on the market Europastry has introduced the convenience lifestyle to Emma-Jane's. With one eye on the past and one on the future, they are reinventing bakery styles.



An independently run company, we have been part of the Swiss Group Valora since 2012. We sell our premium range of frozen pretzel baked goods, pretzel croissant specialties and pizza snacks in over 35 countries to the food service industry, bakeries, the food industry, wholesalers and retailers.



Mix Buffet is new to the Foodservice market in New Zealand and around the world. Originally starting off as a salad and snacking business. They have now found their feet in the world of great quality deep freezing and are ready to start their journey here!



Slow and steady wins the race, as the wise would say. We have been kneading and cooking pizza since 1991 and our pizzas have travelled far; in fact, if you enjoy travelling, but miss pizza (the real One), you can find a slice of Italy in 56 countries around the world!



The Bakery of Paris is really the English translation of Bakery De Paris and they sure do know how to represent! Using only the finest ingredients France has to offer, the bakery De Paris range does not disappoint.



Our own brand! For the first time ever, Emma-Jane's Foodservice is launching their own products! With the heart of the hospitality industry in mind we are thrilled to bring you a delicious array of Frozen desserts.

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PETITE FOURS

DESSERT CUPS - PAGE 9



Summer Fruit Macarons

Bold flavours and colours that will attract the eye of any guest!
The fresh assortment of exotic flavours ideal for summer & made up of Lemon, Blood Orange, Blueberry, Coconut & Strawberry. Each box has 40 Macarons of each flavour.

Defrost for 30 minutes

PIECES PER PACK

UNIT WEIGHT

240

11g



Genuine Macarons

These are made by genuine French Artisans and frozen using a special process to lock in the taste.
Each pack comes with a mix of 6 flavours ready to thaw and serve. Pack includes 36 macarons: 6x Chocolate, 6x Vanilla, 6x Lemon, 6x Pistachio, 6x Raspberry, 6x Caramel.

Defrost for 30 minutes

PIECES PER PACK

UNIT WEIGHT

36x10

10g



Mini Precut Lemon Tart

The Mini Lemon Tart is perfect for all high tea and catering events. Don't let the small size fool you. These tarts pack the punch with their zesty fruit tastes made up of creme patisserie with lemon juice and natural flavouring encased in short crust pastry.

Defrost for 30 minutes-1 hour

PIECES PER PACK

UNIT WEIGHT

64

16g



Mini Precut Chocolate Tart

Our Mini Chocolate Tart is perfect for all high tea's and catering options.

Although it is small in size it is not small in flavour. It features a 60% cocoa chocolate filling encased in a chocolate short crust pastry. This will be a crowd favourite at any event and is sure to not dissappoint.

Defrost for 30 minutes-1 hour

PIECES PER PACK

UNIT WEIGHT

64

16g



Mini Dessert Cups

These trendy little Dessert Cups are perfect for that special event to add extra flair. This pack has an abundance of variety, 4 flavours ready to thaw and serve.

Pack includes 36 Dessert cups: 9x Chocolate Mousse with Ganache, 9x Lemon Meringue, 9x Tiramisu, 9x Raspberry Trifle.

Defrost for 30 minutes-1 hour

PIECES PER PACK

UNIT WEIGHT

36

34g





Saint Germain Petite Fours

The Saint Germain Petite Fours tray includes 8 mini desserts with rich flavours guaranteed to please ever palate.

- 6x Strawberry Slices (Joconde Biscuit, strawberry jelly, butter cream and strawberry compote)
- 6x Almondines with lemon zest, lemon cream, lemon and orange zest
- 6x Triple chocolate squares (chocolate joconde biscuit, chocolate crunch, chocolate mousse, chocolate ganache, white chocolate mousse)
- 6x Financiers, apricot jelly and chopped pistachios
- 6x Chocolate crumbles with dark chocolate ganache and dark Chocolate cream.
- 6x Caramel and cinnamon Financiers with caramelised apple compote, topped with chopped almonds
- 6x Raspberry cheesecakes (cheesecake and raspberry jelly)
- 6x Operas (Coffee soaked joconde biscuit, coffee flavoured butter cream, chocolate ganache and chocolate icing)

Defrost for 30 minutes-1 hour

PIECES PER PACK

48



Chocolate Passion Petite Fours

The platter of Chocolate Passion Petite Fours includes 4 mini dessert recipes. You'll find the same subtle, flavour-some quality in each of the different chocolate varieties:

- 12x Crunchy chocolate and caramel financiers (chocolate financier, dark chocolate round and salted-butter caramel ganache)
- 12x Gianduja praline slices (hazelnut financier, crunchy praline, gianduja cream and nuts)
- 12x Triple chocolate slives (Chocolate joconde biscuit, chocolate crunch, milk chocolate cream and white chocolate icing)
- 12x Viennese coffee chocolate (chocolate crumble Chocolate and coffee cream, white chocolate mousse and cocoa powder)

Defrost for 30 minutes-1 hour

PIECES PER PACK

48

Mini Assorted Cheesecakes

A new version of our best selling petite fours. These delicious and creamy cheesecakes will slip right into place beside your own creations providing a delicious treat. This beautiful pack comes with four jam packed flavours, which are made for 2 bite tastings which will leave your customers wanting more (We sure do!)

This pack includes. 12x Raspberry Cheesecake, 12x Chocolate Cheesecake, 12x Caramel Cheesecake, and 12x Lemon Cheesecakes.

Defrost for 30 minutes-1 hour

PIECES PER PACK UNIT WEIGHT

48 20g



Mini Chocolate Fondant

A French classic which is miniature but no less gourmet! It suits multiple settings such as cocktail party buffets, mid meeting breaks, VIP entrances and many others.

This intensely chocolatey mini dessert has a particularly melt in the mouth texture and a superbly runny middle made using 72% cocoa chocolate.

Cooking Instructions:

Oven - Preheat oven to 180°C. Without prior thawing, remove plastic film and bake for around 10 minutes.

Microwave - 25 Seconds in a microwave oven at 500W.

PIECES PER PACK UNIT WEIGHT

48 30g



Mini Cream Puffs

The ultimate crowd pleaser. Emma Jane's profiteroles are delectable in taste and pleasing to the eye, a quick and easy desert that is sure to impress your guests or satisfy those sweet tooth's that come calling...

Low cost per unit; these cream puffs are great on buffets, dessert platters, add to sundaes or a quick way to make genuine croquem-bouche tower.

Defrost for 30 minutes-1 hour

PIECES PER PACK	UNIT WEIGHT
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68x4	14.5g
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Mini Chocolate Coated Puffs

Fresh cream filled choux pastry Profiterole with a delectable chocolate coating. Just like our mini cream puffs they are low cost per unit which means they are perfect for any occasion. Buffets, Dessert Platters or even in your high tea stand.

Defrost for 30 minutes-1 hour

PIECES PER PACK	UNIT WEIGHT
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111	18g
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Mini Salted Caramel Puffs

Generously dipped in a smooth caramel coating that has a distinct salty tang. The choux pastry case is filled with real cream and to top it all off a dollop of salted caramel sauce! Our salted caramel profiterole has the perfect balance between sweet and salty, add a little fun to your dessert platters with this delicacy.

Defrost for 30 minutes-1 hour

PIECES PER PACK	UNIT WEIGHT
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111	18g
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Gluten Free Cream Puffs

The perfect gluten free puff that is just as tasty as the real deal. Absolutely no compromise on taste and crispiness. Delight your customers by offering a world famous dessert that is gluten free!

Simply thaw and serve

PIECES PER PACK	UNIT WEIGHT
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20	14.5g
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Mini Coffee Eclairs

Coffee and eclairs? It just makes sense right? These beautiful eclairs taste exactly like you're drinking a nice cold brew.

The beautiful choux pastry and crème pâtissière with Coffee extract decorated with a Coffee resembling white chocolate strip.

Defrost for 30 minutes-1 hour

PIECES PER PACK	UNIT WEIGHT
-----------------	-------------

192	16g
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Mini Chocolate Eclairs

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

Defrost for 30 minutes-1 hour

PIECES PER PACK	UNIT WEIGHT
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192	16g
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LUXURY CONFECTION

MINI FILLED DONUT ASSORTMENT - PAGE 13





XL Eclairs

A new and exciting product to the Emma-Jane's range. These XL eclairs feature a beautiful crème patissière with hand piped chocolate on the top giving these beauties the homemade look. If you are thinking of an easy solution for your cabinet that is a real classic but you find our mini eclairs are just that bit too small, make sure you check this naughty treat out!

Defrost for 30 minutes-1 hour

PIECES PER PACK

UNIT WEIGHT

54

95g



Mini Filled Donut Assortment

Moist and light. Our Mini Filled Donut Assortment are the perfect alternative to big American donuts. Being yeast raised and deep fried these are the perfect alternative to making your own. Featuring 4 different flavours and 12 in each pack these donuts have more to offer than just a hole in the middle.

Pack Includes 48 Donuts: 12x Strawberry Jam, 12x Chocolate Cream, 12x Caramel, 12x Apple and Cinnamon.

Defrost and Serve

PIECES PER PACK

UNIT WEIGHT

48

34g





Crodots

Enjoy our unique range of Crodots, a perfect combination of two classics - croissant on the inside and a donut look on the outside. Authentic puff pastry made with margarine, with a tender and smooth texture, covered with a tasty crunchy crust and decorated with sugar.

Defrost for 20 minutes

PIECES PER PACK

UNIT WEIGHT

24

80g



Mini Crodots

A mini version of the beloved crodotes, made with the same outstanding recipe as the original. Featuring a smaller design that will be the perfect 3 bite amount. 3 flavours per carton so you get all delectable flavours in one! 18x Plain, 18x White Chocolate, 18x Dark Chocolate

Defrost for 15-20 minutes

PIECES PER PACK

UNIT WEIGHT

54

34g



New!

Strawberry Sensation Pop Dots (Filled Donuts)

The new Strawberry Sensation Pop Dots are an abundance of traditional beignets with a beautiful pink white chocolate coating, packed with a strawberry filling. The Pop Dots are a great padding for grazing tables and perfect for any pink themed events.

Defrost for 20 minutes

PIECES PER PACK

UNIT WEIGHT

88

26g



Chocolate Pop Dots (Filled Sugared Donuts)

The Chocolate Pop Dots, create a oozy chocolate sensation in your mouth. With our beautiful cocoa cream featured on the inside. Made specifically for catering and breakfast buffets but these scrumptious bites could be taken in any direction.

Defrost for 20 minutes

PIECES PER PACK

UNIT WEIGHT

108

18g



SINGLE SERVE DESSERTS

CHOCOLATE FONDANT - PAGE 17





Chocolate Fondant

Created especially for all lovers of the essential gourmet dessert. It is made extra special by its intense 22.4% ingredient chocolate, whose 58% cocoa content provides a distinct chocolatey taste alongside a gooey chocolate centre and soft cake texture.

Cooking Instructions

Oven - 180°C for 17 minutes

Microwave - 50-55 seconds at 750W

PIECES PER PACK

UNIT WEIGHT

20

100g



Chocolate Lava Cake

Created especially for all lovers of the essential gourmet dessert. The chocolate Lava Cake is made extra-special by its distinct chocolatey taste alongside a very runny centre and soft cake texture.

Cooking Instructions:

Thaw product, heat 4min 15s at 270°C or 6min 30s at 255°C , leave to stand for 5 minutes at room temperature

Shelf Life - Thawed (In packet still) 18 Days

-Thawed (Out of packet) 3 Days

PIECES PER PACK

UNIT WEIGHT

18

82g



L'Opera

The sophisticated Opera consists of a layer of plain joconde biscuit, a delicate chocolate ganache and a light butter cream with a light coffee aroma, all covered with chocolate icing as the finishing touch. L'Operas come in a format which can be divided into portions, making it suitable for multiple settings such as cocktail parties as canapes or sweet treats, or during gourmet coffee breaks!

Defrost for 3 hours

PIECES PER PACK

UNIT WEIGHT

16

65g



Truffon

Truffons stand out for their intense chocolate content. Their 72% cocoa dark chocolate ganache is topped with a 58% cocoa chocolate mousse. The crunchy Meringue centre contrasts well and is a tasty surprise for the unsuspecting guest! This dessert comes pre-decorated and is ideal for the meals with a large number of guests as it saves your team time when it comes to presenting it on plates.

Defrost for 4 hours and remove plastic film

PIECES PER PACK

UNIT WEIGHT

16

85g



Lemon Meringue Pie

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

Defrost for 3 Hours

PIECES PER PACK	UNIT WEIGHT
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16	90g
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Red Fruit Charlotte

The Red Fruit Charlotte is an elegant choice. This dessert includes a gourmet genoise sponge cake, a vanilla flavoured mousse and a red berry jelly. As a final touch, it is decorated with whole red berries and pistachio pieces.

Defrost for 4 hours

PIECES PER PACK	UNIT WEIGHT
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16	80g
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Premium Cheesecake

Our premium cheesecake is a favourite among chefs due to its light weight base and creamy cheese. It has a perfect base to dress up or pop it on the plate for ultimate ease.

Defrost and Serve

PIECES PER PACK	UNIT WEIGHT
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20	90g
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San Sebastian Cheesecake

A favourite all around Europe!

This fully customisable Mascarpone based cheesecake is the perfect addition to your seasonal A la Carte Menus. Using only the best products from France this cheesecake cake is filled with both cream cheese and mascarpone giving it an amazingly creamy texture and unlike the classic cheesecake the san Sebastian does not have a crumble base.

Defrost for 2 Hours

PIECES PER PACK	UNIT WEIGHT
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20	95g
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THE PEAR

The Pear: Emma-Jane's debut own-brand creation is a masterpiece of craftsmanship and flavour. This single-serve pastry, elegantly shaped like a pear, combines velvety pear mousse, a delicate pear preparation, and a rich almond biscuit base. A perfect blend of sophistication and indulgence, 'The Pear' is designed to impress both the eye and the palate.

Defrost for 4 hours in the fridge at +4°C
Product can be stored 0-4°C for 72 hours.

PIECES PER PACK

12

UNIT WEIGHT

90g

THE MANGO

The Mango: Another exquisite creation from Emma-Jane's debut own-brand range, this single-serve pastry is shaped like a mango and crafted to perfection. It features a luscious mango-passion fruit mousse, a vibrant mango preparation, and a rich almond biscuit base. 'The Mango' is a tropical delight that combines artistry with indulgent flavours.

Defrost for 4 hours & 30 minutes in the fridge at +4°C
Product can be stored 0-4°C for 72 hours.

PIECES PER PACK

12

UNIT WEIGHT

89g



Emma-Jane's
FOODSERVICE

THE COCOA POD

The Cocoa Pod: A decadent addition to Emma-Jane's debut own-brand collection, this single-serve pastry is artfully shaped like a cocoa pod. It features a luxurious dark chocolate mousse, rich dark chocolate ganache, and a moist cocoa brownie infused with caramelised hazelnuts. 'The Cocoa Pod' is a sublime fusion of textures and flavours, perfect for true chocolate connoisseurs

Defrost for 3 hours and 30 minutes in the fridge at +4°C
Product can be stored 0-4°C for 72 hours.

PIECES PER PACK

12

UNIT WEIGHT

62g



THE CRÈME BRÛLÉE

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.

Each Crème Brûlée comes with its own terracotta ramekin. The perfect selling point for your cabinet.

Defrost for 4 hours in the fridge at +4°C
Product can be stored 0-4°C for 72 hours.

PIECES PER PACK

20

UNIT WEIGHT

120g



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DESSERTS TO SHARE

CHOCOLATE TART - PAGE 28



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

14+

1kgX4



Mixed Berry Tiramisu

An original fruit variant of the traditional tiramisu. Two layers of ladyfingers soaked in a strawberry syrup, garnish with soft mascarpone cream and strawberry sauce, decorated with berries and icing sugar. A cream delicacy!

Defrost 2-3 Hours at room temperature

SUGGESTED
SERVINGS

UNIT
WEIGHT

14+

1.1kgX4



Lemon Rolle

Lemon flavoured sponge folded around whipped cream. Topped with candied lemon slices and shredded coconut. Refreshing!

Defrost for 2-3 hours at room temperature

SUGGESTED
SERVINGS

UNIT
WEIGHT

14+

1.2kgX4



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

14+

1kgX4



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

14+

1.1kgX4



Saint Honore Log

A great classic from the French pastry tradition: a double layer of sponge cake filled with delicate Chantilly cream, garnished with cream puffs, soft whipped cream and chocolate cream, and finally topped with amaretto grains.

Defrost 2-3 hours at room temperature

SUGGESTED
SERVINGS

UNIT
WEIGHT

14+

1kgX4



New!

Hazelnut & Nougat Long Cake



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

Defrost 4-5 hours at room temperature

SUGGESTED
SERVINGS

10+

UNIT
WEIGHT

0.9kgX4

New!

Cocoa Cream Long Cake



Our new Cocoa Cream long cake is the perfect choice for chocolate lovers. With a beautiful Cocoa Sponge base and a mix of both vanilla and chocolate cream, this dessert is sure to be loved by all.

Defrost 4-5 hours at room temperature

SUGGESTED
SERVINGS

10+

UNIT
WEIGHT

0.9kgX4



Precut Traditional Apple Tart

A delicious simple, fruity dessert with hand placed apples all encased in an all butter short crust pastry, made with 35% fresh apples and French flour

Cooking Instructions

Freezer to Oven, 180°C for 10 minutes, leave to cool for 15mins before serving.

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, leave to cool for 15mins before serving.

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	900gX6	10+
If slices were cut smaller		



EUROPEAN PASTRIES

VEGAN CROISSANTS - PAGE 33





Mini Mix Danish Pastry

Yeast raised laminated pastry with incisions to give nice visibility of the filling.

One box contains 120 mini pastries:

24x Mini Cinnamon Swirl

24x Mini Maple Pecan

24x Mini Custard Crown

24x Mini Apple Crown

24x Mini Raspberry Crown

Cooking Instructions:

Freezer to oven, 13 minutes at 190°C (Baking time and temperature can vary according to the type of oven)

PASTRIES
PER PACK

UNIT
WEIGHT

120

42g

Mini Pain Au Chocolat

A voluminous mini pain au chocolat, with a very nice puff pastry and a unique taste. The crispness and the buttery notes of the croissant are combined with a pure Madagascar chocolate with a strong taste and tangy tones. This pain au chocolat is made with French wheat, Breton butter and French free range eggs.

Cooking instructions:

Thaw and bake, defrost for 30 minutes, bake for 13-14 minutes at 170°C (open damper), sit and let cool for 15 minutes

PASTRIES
PER PACK

UNIT
WEIGHT

260

30g

New!



New!

Pastel De Nata

The classic Portuguese pastry is a true delight, ready in moments. With its delicate puff pastry base, crafted in multiple layers, and a rich, creamy egg filling, it offers a perfect balance of texture and flavour. Simply thaw and serve for an effortlessly exquisite treat!

Cooking instructions:

Defrost for 20 minutes, Bake in an oven for 3-5 minutes at 250°C.

PASTRIES
PER PACK

UNIT
WEIGHT

60

62g



Vanilla Custard Crown

Authentic crispy Danish pastry filled with Almond paste topped with rich vanilla custard cream and finished with almond nuts. Filling: Double filling (almond paste + Custard), 24 layers of unique Danish margarine dough

Cooking Instructions:

Freezer to oven, 17-20 minutes at 190°C, cool down for 20 minutes

PASTRIES
PER PACK

UNIT
WEIGHT

48

100g



Maple Pecan Plait

This maple pecan plait with a rich maple filling and Pecan nuts on top is made according to the traditional Danish recipe.

We make use of authentic Danish margarine, giving this plait the nice layering and crustiness. Ideal to complete your breakfast assortment, or to be eaten on the go!

Cooking Instructions:

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

PASTRIES
PER PACK

UNIT
WEIGHT

48

95g

Pain au Chocolat

A frozen, pre-proved pain au chocolat made from puff pastry with a sweet chocolate core. An easy, quick and convenient solution for busy caterers and Chefs.

Available in 85g (40/ctn & 90/ctn) & 80g (70/ctn).

Cooking instructions:

Freezer to oven, 20-25 minutes at 165°C (steam can be used), sit and let cool for 20 minutes

Thaw and bake, defrost for 30 minutes, 20-22 minutes at 180°C (steam can be used), sit and let cool for 20 minutes

PASTRIES
PER PACK

UNIT
WEIGHT

70 & 40

80g & 85g



Pain Au Raisin

Raisins, custard in a beautiful danish pastry. What more could you want from this absolute classic. Whether this is for a cafe basket, a buffet breakfast or some quintessential catering the Pain au raisin is really making a come back in all sorts of ways.

Cooking instructions:

Freezer to oven, 20-25 minutes at 165°C (steam can be used), sit and let cool for 20 minutes

Thaw and bake, defrost for 30 minutes, 20-22 minutes at 180°C (steam can be used), sit and let cool for 20 minutes

PASTRIES
PER PACK

UNIT
WEIGHT

60

110g

Chocolate & Custard Twist



All butter pastry filled with chocolate drops and pastry cream. Belgian chocolate and creamy custard perfectly blended in twist of butter pastry. Filling evenly spread throughout the pastries.

Cooking Instructions:

Freezer to Oven, 20-25 minutes at 165°C (Steam can be used), Cool down for 30 minutes

Thaw and Bake, defrost for 30 minutes, 20-22 minutes at 180°C (Steam can be used), cool down for 30 minutes.

PASTRIES
PER PACK

UNIT
WEIGHT

50

90g

Danish Custard Stick

Exquisite traditional Danish pastry made with margarine, egg, sugar and a delicious filling of custard, all ready to bake. *The product does not come decorated.

Cooking Instructions:

Thaw and bake, defrost for 15-20 minutes, 12-14 minutes at 180°C-190°C, sit and let cool for 20 minutes.

PASTRIES
PER PACK

UNIT
WEIGHT

100

70g

New!



Apple Turnover

Authentic European Pastry richly filled with a flavourful apple puree Made with just 7 ingredients, all which you can find in your own pantry! This 22.5% real butter pastry is the perfect addition to your pastry ordering!

Cooking Instructions:

Freezer to Oven, 20-25 minutes at 165°C (Steam can be used), Cool down for 30 minutes

Thaw and Bake, defrost for 30 minutes, 20-22 minutes at 180°C (Steam can be used), cool down for 30 minutes.

PASTRIES
PER PACK

UNIT
WEIGHT

50

100g



Ultra Karnaal Swirl

The Ultra Karnaal Swirl is a celebration of all things sweet and cinnamon-infused. Picture a golden-brown swirl, delicate layers of flaky Viennese pastry embracing an intense burst of aromatic cinnamon goodness.

Cooking Instructions:

Thaw and Bake, defrost for 30 minutes, Preheat oven at 190°C, bake for 16-18 minutes at 165°C-170°C (open damper), cool down for 15 minutes.

PASTRIES
PER PACK

UNIT
WEIGHT

60

100g





Butter Croissant

Made from European quality ingredients. Vegetable glaze for brilliant look in all circumstances. Crunchy, flaky and a light bite. Artisan look and natural taste.

Crafted with 22% real butter. Pre-proved and ready to bake from frozen.

Available in 80g (90/ctn, 60/ctn)

Cooking instructions:

Freezer to oven, 20-25 minutes at 165°C (steam can be used), sit and let cool for 30 minutes

Thaw and bake, defrost for 30 minutes, 18-20 minutes at 180°C (steam can be used), sit and let cool for 30 minutes

PASTRIES
PER PACK

UNIT WEIGHT

90 & 60

80g

Mini Croissant

Made from European quality ingredients. Crunchy, flaky and a light bite. Artisanal look and natural taste.

Vegetable glaze for brilliant look in all circumstances. Available in 30g (240/ctn) or 25g (150/ctn)

Cooking Instructions:

Freezer to oven, 18-20 minutes at 165°C (steam can be used), sit and let cool for 30 minutes

Thaw and bake, defrost for 20 minutes, 12-14 minutes at 180°C (steam can be used), sit and let cool for 30 minutes



PASTRIES
PER PACK

UNIT WEIGHT

150 & 240

25g & 30g



Vegan Croissant

A French classic with a twist! 100% plant based, vegan Croissant with the same taste, texture and volume! The melt in your mouth feeling is a testament to this products carefully thought out recipe.

Made without any hydrogenated fats!

A world first, what are you waiting for!

Cooking Instructions:

Pre-heat oven to 180°C, Bake at 180°C for 16-18 minutes, Cool for 30 minutes.

PIECES
PER PACK

UNIT WEIGHT

60

60g



Chocolate Bretzel

Exquisite traditional Danish style pastry made with margarine, egg, sugar and a delicious chocolate filling. Its artisan appearance, almond and sugar decoration, as well as the many different ways of presentation, these will surely attract all those with a sweet tooth. The Bretzel comes ready to bake.

Cooking Instructions:

Thaw and bake, defrost for 30 minutes, 15-20 minutes at 180°C-190°C, sit and let cool for 20 minutes.

PASTRIES
PER PACK

32

UNIT WEIGHT

149g

Almond and 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, sit and let cool for 20 minutes.

PASTRIES
PER PACK

32

UNIT WEIGHT

149g



New!

Raspberry Bi-Colour 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



New!

Chocolate Bi-Colour 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

A top-down view of a meal featuring ham and cheese swirls, spinach salad, and a red sauce dip. The main focus is a white oval plate in the center containing a golden-brown ham and cheese swirl, a small white bowl of red sauce, and a portion of spinach salad with sliced cucumbers, red onions, and almonds. Other similar plates are visible around the edges of the frame, all set against a light-colored marble background.

SAVOURY CULINARY AIDS & ACCOMPANIMENTS

HAM AND CHEESE SWIRL - PAGE 38



Potato Gratin

Created with ingredients selected with care. This recipe of potatoes, cream, milk, and mozzarella acts as a savoury note to your meal that is both sinfully creamy and melt-in-your-mouth delicious. Sensibly packaged in individual portions, the Potato gratin will save you time and portioning headaches.

Cooking Instructions:

Freezer to Oven, 24 minutes at 180°C

Freezer to Microwave, 2 minutes and 40 seconds at 700W



PIECES PER PACK

UNIT WEIGHT

40

120g



Potato Waffle

Savoury waffles with a beautiful subtle flavour of chives. What more could you want? Our new Potato Waffles are a unique, oven baked (not fried) product with a light, crispy exterior and a melt-in-the-mouth mashed potato centre.

Savoury Waffles are an individual size for good portion cost control that considerably reduces food waste. The Potato Waffles, are quite practical with a flat side that works well for many uses; as a side for traditional a la carte menus, sandwich/burger bases, on a brunch menu accompanying a lovely eggs Benedict or even your breakfast buffets!

Cooking Instructions:

From frozen: Reheat for 20 Minutes at 180°C.

PIECES PER PACK

UNIT WEIGHT

48

85g



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, bake for 20-25 minutes at 165°C, Steam can be used, Cool for 30 minutes

Thaw and bake, defrost for 30 minutes, Bake at 180°C for 18-20 minutes, Steam can be used, Cool for 30 minutes.

PASTRIES PER PACK

UNIT WEIGHT

60

100g



Mini Savoury Swirls

A beautiful new Innovation that steps it up from the normal "pie" afternoon tea. These are a beautiful 2 bite pastry that contains full fat butter making it just that more crispy and beautiful. The assortment pack contains 3 different flavours that are more professional and indulgent than others.

This pack includes 75x Pesto Swirl, 75x Pizza Swirl, 75x Cheese Swirl.

Cooking Instructions:

Thaw and bake, defrost for 30-45 minutes, pre-heat oven to 190°C, Bake at 165-170°C for 14-15 minutes, Cool for 15 minutes.

PASTRIES PER PACK

UNIT WEIGHT

225

40g



Ham & Cheese Swirl

A delicious topping of ham and emmental cheese on a crunchy croissant pastry that is made with pure butter.

Cooking Instructions:

Thaw and bake, defrost for 45-60 minutes, pre-heat oven to 190°C, Bake at 165°C-170°C for 16-18 minutes, Cool for 15 minutes.

PASTRIES PER PACK

UNIT WEIGHT

54

120g



New!

Mini Cheeseburgers

Mini Cheeseburgers: Bite-sized classics that pack a big flavour! These delicious treats feature soft, baked sesame seed buns filled with pure beef minced steak, melted cheddar cheese, and a dash of tangy ketchup. Perfect for parties, catering, or a quick snack—just heat and enjoy!

Cooking Instructions:

Bake in oven at 150°C for 12 minutes.

PIECES PER PACK

UNIT WEIGHT

160

16.5g



New!

Emmental Cheese Puffs

Our Profiterole shells are always a hit with customers so bringing in a beautiful cheese puff pastry shell was a no brainer! These puffs are a cheesy delight that are associated with all of homes comforts. These are the perfect alternative to savouries coming in at a low cost per unit, replaces those pies with a beautiful cheese puff.

Cooking Instructions:

Thaw: Put the product in the fridge 24 hours before use.

Oven: Reheat oven at 180°C for 10 minutes. Leave the products in the container and heat for 5 minutes.

PIECES PER PACK

UNIT WEIGHT

240

11g



New!

Garlic Bread Bites

Introducing our Garlic Bread Bites: Bite-sized bread filled with a delicious blend of garlic and parsley, ready to bake from frozen. Perfect for snacking or as a flavourful side dish. Enjoy the convenience of homemade goodness in every bite. Try them now and elevate your snacking experience.

Cooking Instructions:

Thaw: Put the product in the fridge 24 hours before use.

Oven: Reheat oven at 180°C for 10 minutes. Take the products out of the container and heat for 5 minutes.

PIECES PER PACK

UNIT WEIGHT

240

16g



New!

Pretzel Burger Buns

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

Baking instructions:

Thaw Pretzel Bun for approx. 90 min. and serve

PIECES PER PACK

UNIT WEIGHT

42

80g

New!

Bavarian Style Pretzel

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

Cooking instructions:

Place the frozen pretzels on a baking tray. Moisten the surface of the pretzel and press it into the pretzel salt attached. Heat the pretzel for approx. 4 min. at 180°C in a convection oven. Alternative: Defrost pretzel for approx. 60 min.

PIECES PER PACK

UNIT WEIGHT

40

83g

New!

Pretzel Baguette

Add the popular European pretzel products to your snack display. Simply defrost ready-baked pretzel baguettes or heat them up briefly. The ideal product for filling with any accompaniment, sweet, Savoury or eat as is. Attractive artisan and rustic look with three slices.

Cooking Instructions:

Thaw pretzel baguette for 30 minutes at room temperature. Bake for 4 minutes at 170°C in a convection oven.

PIECES PER PACK

UNIT WEIGHT

36

130g



28cm & 41cm Wood-Fired Pizza Bases

New!

We are taking a leap into the Pizza world!

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

20

UNIT WEIGHT

200g & 440g

READY TO FILL

VOL-AU-VENTS - PAGE 43





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**

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**



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

SIZE

96

4.7 x 3.0cm



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

SIZE

96

3 x 1.5cm



Vege Cones

The Pidy Vege Cone has become even more innovative and suited to your needs. Now lined with a coating to prevent the filling from making the cone soggy. These are perfect filled with almost anything savoury. Take your canapes to the next level with these colourful cones.

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

*Filling not included

PIECES PER PACK

SIZE

180

7.5 x 2.5cm





Gluten Free Neutral Pastry Case

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



Mini Trendy Neutral Pastry Case

The true secret behind this simplistic common product is what it's made of. Crafted with 6 ingredients, all of which we use on a daily basis! Ideal for catering for large groups or a small high-tea platter.

PIECES PER PACK

SIZE

96

4 x 1.6cm



Multi-functional Canape Display

You asked... We heard! We have finally brought out a beautiful tray to display your beautiful ready to fill products. Pop on our veggie cones, Vegan flower cups, Mussel shells or even a vol au vent. This is a sleek design fit to hold all of your beautiful chef made products which is reusable and water safe. Perfect for travelling to your event as well!

HOLDS

LxHxW

35 371 x 65 x 293mm



Black Mussel Shell

The black mussel shell is crafted with less than 10 ingredients, all of which you can find in your very own kitchen pantry. Coloured with veggie carbon.

With its award winning modern design, this bite-sized canapé will stand out from the rest.

Best served with a savoury filling

PIECES PER
PACK

SIZE

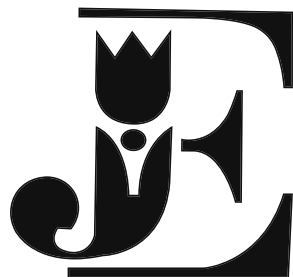
84

6.7 x 3.2cm

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Emma-Jane's
FOODSERVICE

“CREATING ADVANCEMENTS FOR THE INNOVATIVE CHEF”



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