



FROZEN PRODUCTS

Product catalogue





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BIZCOCHO SWEET BUNS

Code	Product	 Pieces per case	 Weight per piece	 Weight per case	 Cases per pallet
P110238	YELLOW SWEET BUN 110	72	3.91 oz.	17.63 Lb.	72
P110241	PINK SWEET BUN 110	72	3.91 oz.	17.63 Lb.	72
P110260	VANILLA SWEET BUN 110	72	3.91 oz.	17.63 Lb.	72
P102300	YELLOW SWEET BUN 90	100	3.17 oz.	19.84 Lb.	72
P110297	CHOCOLATE SWEET BUN 90	100	3.17 oz.	19.84 Lb.	72
P110342	PINK SWEET BUN 90	100	3.17 oz.	19.84 Lb.	72
P110298	VANILLA SWEET BUN 90	100	3.17 oz.	19.84 Lb.	72
P132441	MINI YELLOW SWEET BUN	180	1.58 oz.	17.85 Lb.	72
P132442	MINI CHOCOLATE SWEET BUN	180	1.58 oz.	17.85 Lb.	72
P132443	MINI PINK SWEET BUN	180	1.58 oz.	17.85 Lb.	72
P132445	MINI VANILLA SWEET BUN	180	1.58 oz.	17.85 Lb.	72

Steps to follow

-  Thaw the product on a tray with waxed paper until the product reaches room temperature.
-  Let it proof until it doubles in size (chamber temp. 95 °F (± 35 °F) and humidity 30%).
-  Bake at 329 °F for about 18 minutes.





Note: This is a guide, times and temperatures vary depending on process and / or equipment conditions.

Packaged product.




Finished product.



BREADS AND ROLLS

Code	Product	 Pieces per case	 Weight per piece	 Weight per case	 Cases per pallet
P105170	MARGARITA BUN	150	2.82 oz.	27.55 Lb.	72
P105178	MEDIA NOCHE BUN	180	2.18 oz.	24.69 Lb..	72
P105174	MARINITA BUN	250	1.44 oz.	22.92 Lb.	72
P105182	SUBMARINO BUN	88	4.05 oz.	22.48 Lb.	72

Steps to follow

-  Thaw the product on a tray with waxed paper until the product reaches room temperature.
-  Let it proof until it doubles in size (chamber temp. 95 °F (± 35 °F) and humidity 30%).
-  Bake at 374 °F for about 18 minutes steam.

Note: This is a guide, times and temperatures vary depending on process and / or equipment conditions.





Packaged product.






Finished product.



TURNOVERS

Code	Product	 Pieces per case	 Weight per piece	 Weight per case	 Cases per pallet
P115202	PINEAPPLE TURNOVER	80	3.17 oz.	15.87 Lb.	64
P115203	CHEESE CREME TURNOVER	80	3.17 oz.	15.87 Lb	64
P115198	STRAWBERRY TURNOVER	80	3.17 oz.	15.87 Lb	64
P115169	TRADITIONAL PINEAPPLE TURNOVER	80	2.99 oz.	14.99 Lb.	64
P115099	TRADITIONAL MILK CANDY TURNOVER	80	2.99 oz.	14.99 Lb	64

Steps to follow

-  Thaw the product on a tray with waxed paper until the product reaches room temperature.
-  Varnish the surface with a solution of 80% lightly beaten egg and 20% water.
-  Bake at 338 °F for about 15 minutes steam.

Note: This is a guide, times and temperatures vary depending on process and / or equipment conditions.

Packaged product.







Finished product.



TURNOVERS

Code	Product	 Pieces per case	 Weight per piece	 Weight per case	 Cases per pallet
P115237	PAN FINO PUMPKIN TURNOVER	80	3.17 oz.	15.87 Lb.	64

Steps to follow

-  Thaw the product on a tray with waxed paper until the product reaches room temperature.
-  Let it proof for 20 minutes (chamber temp. 95 °F (± 35 °F) and humidity 30%).
-  Varnish the surface with a solution of 80% lightly beaten egg and 20% water.
-  Bake at 374 °F for about 15-18 minutes steam.

Note: This is a guide, times and temperatures vary depending on process and / or equipment conditions.

Packaged product.



Finished product.






MEXICAN COOKIES

Piggy shape molasses marranito

Code	Product	 Pieces per case	 Weight per piece	 Weight per case	 Cases per pallet
P128888	PIGGY SHAPE MOLASSES COOKIE	96	3.52 oz.	20.06 Lb.	64

Steps to follow

-  Thaw the product on a tray with waxed paper until the product reaches room temperature.
-  Let it proof for 20 minutes (chamber temp. 95 °F (± 35 °F) and humidity 30%).
-  Bake at 374 °F for about 22 minutes steam.

Note: This is a guide, times and temperatures vary depending on process and / or equipment conditions.

Packaged product.







Finished product.






MEXICAN COOKIES

Plain

Code	Product	 Pieces per case	 Weight per piece	 Weight per case	 Cases per pallet
P116774	PLAIN COOKIE	96	2.88 oz.	17.63 Lb.	64

Steps to follow

-  Thaw the product on a tray with waxed paper until the product reaches room temperature.
-  Bake at 338 °F for about 15 minutes.
-  Decorate the product like the merchandising examples.

Note: This is a guide, times and temperatures vary depending on process and / or equipment conditions.

Packaged product.







Merchandising examples.





MEXICAN COOKIES

Shortbreads /polvorones

Code	Product	 Pieces per case	 Pieces per piece	 Weight per case	 Cases per pallet
P137250	YELLOW SHORTBREAD COOKIE	140	2.72 oz.	24.69 Lb.	64
P137251	CHOCOLATE SHORTBREAD COOKIE	140	2.72 oz.	24.69 Lb.	64
P137253	PINK SHORTBREAD COOKIE	140	2.72 oz.	24.69 Lb.	64

Steps to follow

-  Thaw the product on a tray with waxed paper until the product reaches room temperature.
-  Bake at 338 °F for about 15 minutes steam.

Note: This is a guide, times and temperatures vary depending on process and / or equipment conditions.





Packaged product.





Finished product.



PUFF PASTRY

Code	Product	 Pieces per case	 Weight per piece	 Weight per case	 Cases per pallet
P104130	PUFF PASTRY RECTANGLE	120	2.99 oz.	22.48 lb.	64
P123475	PINEAPPLE PUFF PASTRY JAIBA	80	3.52 oz.	17.63 lb.	72
P128905	PUFF PASTRY BULK DOUGH CC*	2	14.77 lb.	29.76 lb.	64
P128911	PUFF PASTRY SQUARE 10.5 X 10.5 CM	264	1.55 oz.	26.01 lb.	64
P128917	PUFF PASTRY SQUARE 14X14 CM	132	2.43 oz.	20.28 lb.	64
P132419	PUFF PASTRY MINI RECTANGLE	756	.56 oz.	28.21 lb.	64

Steps to follow

-  Thaw the product on a tray with waxed paper until the product reaches room temperature.
-  Bake at 338 °F for about 15 minutes steam.





Note: This is a guide, times and temperatures vary depending on process and / or equipment conditions.

Packaged product.



Finished product.



PUFF PASTRY

Code	Product	 Pieces per case	 Weight per piece	 Weight per case	 Cases per pallet
P132411	PUFF PASTRY MINI ELEPHANT EAR	250	.63 oz.	9.92 lb.	107
P132806	ELEPHANT EAR	72	3.17 oz.	14.33 lb.	96

Steps to follow

-  Thaw the product on a tray with waxed paper until the product reaches room temperature.
-  Bake at 338 °F for about 15 minutes steam.

Note: This is a guide, times and temperatures vary depending on process and / or equipment conditions.





Packaged product.





Finished product.



PUFF PASTRY

Code	Product	 Pieces per case	 Weight per piece	 Weight per case	 Cases per pallet
P140255	STRAWBERRY PUFF PASTRY STICKS	108	3.52 oz.	23.80 lb.	64
P140280	APPLE PUFF PASTRY STICKS	108	3.52 oz.	23.80 lb.	64
P140275	PINEAPPLE PUFF PASTRY STICKS	108	3.52 oz.	23.80 lb.	64
P12375	JAIBA DE PIÑA	80	3.52 oz.	17.63 lb.	64

Steps to follow

-  Thaw the product on a tray with waxed paper until the product reaches room temperature.
-  Bake at 338 °F for about 15 minutes steam.

Note: This is a guide, times and temperatures vary depending on process and / or equipment conditions.





Packaged product.





Finished product.



PIZZA

Code	Product	 Pieces per case	 Weight per piece	 Weight per case	 Cases per pallet
P104245	PIZZA DOUGH CRUST 18 "	10	28.21 oz.	17.63 Lb..	32
P128912	PIZZA DOUGH BALL 18 " .	6	26.45 oz.	9.92 Lb.	32
P128914	PIZZA DOUGH BALL 14 "	15	14.28 oz.	14.88 Lb.	32

Steps to follow

-  Thaw the product on a tray with waxed paper until the product reaches room temperature.
-  Bake at 446 °F for about 5 minutes.

Note: This is a guide, times and temperatures vary depending on process and / or equipment conditions.

Packaged product.



Finished product.







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MANTECADA

Code	Product	 Pieces per case	 Weight per piece	 Weight per case	 Cases per pallet
P125045	VANILLA MANTECADA 50	105	1.48 oz.	21.86 Lb.	42
P125055	PECAN MANTECADA	105	2.01 oz.	13.22 lb.	42
P125067	VANILLA MANTECADA	105	1.90 oz.	12.57 lb.	42





Steps to follow

-  Thaw the product on a tray with waxed paper until the product reaches room temperature.


Packaged product



MUFFINS

Code	Product	 Pieces per case	 Weight per piece	 Weight per case	 Cases per pallet
P132690	CHOCOLATE MUFFIN 100	72	3.06 oz.	13.88 lb.	48
P132692	CHOCOLATE MUFFIN 100	72	3.06 oz.	13.88 lb.	48
P132694	PECAN MUFFIN 100	72	3.06 oz.	13.88 lb.	48
P132696	MARBLE MUFFIN 100	72	3.06 oz.	13.88 lb.	48
P132698	VANILLA MUFFIN 100	72	3.06 oz.	13.88 lb.	48
P132701	CHOCOLATE MUFFIN	72	3.56 oz.	15.43 lb.	48
P132466	CHOCOLATE CHIP MUFFIN	72	3.56 oz.	15.43 lb.	48
P132468	PECAN MUFFIN	72	3.56 oz.	15.43 lb.	48
P132475	MARBLE MUFFIN	72	3.56 oz.	15.43 lb.	48
P132724	VANILLA MUFFIN	72	3.56 oz.	15.43 lb.	48





Steps to follow

-  Thaw the product on a tray with waxed paper until the product reaches room temperature.


Packaged product



CANDLE CAKE

Code	Product	 Pieces per case	 Weight per piece	 Weight per case	 Cases per pallet
P140370	CHOCOLATE CANDLE CAKE	60	3.17 oz.	11.90 lb.	49
P140375	VANILLA CANDLE CAKE	60	3.17 oz.	11.90 lb.	49

Steps to follow

-  Thaw the product on a tray with waxed paper until the product reaches room temperature.



Packaged product



Decorated product idea




**FROZEN
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TURNOVER

Code	Product	 Pieces per case	 Weight per piece	 Weight per case	 Cases per pallet
P115238	PAN FINO PUMPKIN TURNOVER	99	3.31 oz.	20.72 lb.	42





Steps to follow

-  Thaw the product on a tray with waxed paper until the product reaches room temperature.


Packaged product



OJO DE BUEY

Code	Product	 Pieces per case	 Weight per piece	 Weight per case	 Cases per pallet
P170049	OJO DE BUEY	96	3.2 oz.	20.06 lb.	42





Steps to follow

-  Thaw the product on a tray with waxed paper until the product reaches room temperature.


Packaged product



BIZCOCHO SWEET BUNS

Code	Product	 Pieces per case	 Weight per piece	 Weight per case	 Cases per pallet
P110291	CHOCOLATE SWEET BUN	36	2.71 oz.	6.17 lb.	42
P110313	VANILLA SWEET BUN	36	2.71 oz.	6.17 lb.	42

Steps to follow





-  Thaw the product on a tray with waxed paper until the product reaches room temperature.

Packaged product




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COOKIES

Code	Product	 Pieces per case	 Weight per piece	 Weight per case	 Cases per pallet
P116793	GRAGEA COOKIE	135	3.31 oz.	28.21 lb.	16

Steps to follow

-  Thaw the product on a tray with waxed paper until the product reaches room temperature.

Packaged product



PUFF PASTRY

Code	Product	 Pieces per case	 Weight per piece	 Weight per case	 Cases per pallet
P110290	BAKED PUFF PASTRY HORNS	120	2.29 oz.	17.19 lb.	16

Packaged product



PUFF PASTRY

Code	Product	 Pieces per case	 Weight per clamshell	 Weight per case	 Cases per pallet
P132417	MINI ELEPHANT EAR	36	1.05 lb.	37.8 lb.	16

Packaged product





Manufacture and distribution of
mexican bakery ingredientes and
frozen products.

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