

# FROZEN BAKERY

Product Catalogue



# DOTS ORIGINAL





◆ SYNTHETIC ADDITIVE FREE Free from preservatives and artificial colourings.







## CLASSIC & FILLED



#### **Custard Sugared Dots**

Product Code: DSN0256





#### **Sugar Original Dots**

Product Code: DSN0257

9	<b>cm</b>	\$\$ 00	<u>O</u> <u>///</u>	,C	O.	7	ш
49	9.5	15/20				72	4x13



#### **Glaze Dots**

Product Code: DSN0258

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52	9.5	15/20					8x15



#### Rolo Choc

Product Code: DSN0259

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75	9.5	20/25				8x16



#### **Tutti Choc Ring**

Product Code: DSN0260

8	<b>t</b> cm	\$\$ 00	<u>o</u> <u>w</u>	,,C	O.	B	ш
75	9.5	20/25					



#### **Creamy Strawberry Ring**

Product Code: DSN0264

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		20/25					8x16



#### Classic Minidots

Product Code: DSN0251





#### **Sugared Minidots**

Product Code: DSN0252

	<b>t</b> cm	\$\$ 00	@ <u>//</u>	,, ,,,	<u>O</u> .	B	ш	
22		10/15					Qυ11	





#### **Choc Minidots**

Product Code: DSN0253

	₹m	\$\$ 00	<u>o</u> <u></u>	,,C	O.	8	ш
34	7.4	15/20				60	8x11



#### White Choc Drizzle Minidots

Product Code: DSN0254

å	t cm	<b>₩</b>	<u>o</u> <u>w</u>	,C	<u>O</u> .	ð	ш
	7.6	15/20					



#### **Black Choc Drizzle Minidots**

Product Code: DSN0255

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36	7.4	15/20				





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# les Tûlipes®



#### Special Features

- ◆ Ensure traceability and quality of the raw material
- ◆ Trans Fatty Acid free
- No artificial colors and preservatives
- Ready to thaw and serve
  - Save time
  - Defrost as required
  - No waste

- ◆ Suggestion
- . .

Microwave 600W : 90 sec อุ่นด้วยไมโครเวฟ 600 วัตต์ ใช้เวลา 90 วินาที



Oven 180°C : 15 min อุนด้วยเตาอบ 180 องศาเซลเซียล ใช้เวลา 15 นาที

\*Conservation 18 months from production at max. -18 $^{\circ}$ C



## MUFFINS

Muffins with opulence. Baked seduction at its best. The new 'delicious treasure' presentation designs of Les Tulipes Muffins in capsules and the marvelous decoration through more topping make these sumptuous offerings exquisite and excellent, both in appearance and taste. The wide range of flavours is constituted by a spongy texture filled with heavenly cream, leaving a muffin-lover spoilt for choice. These delicious desirables only need to be defrosted and are ready to consume as freshly baked. They are produced with no artificial colours or flavours and with no partially hydrogenated fats.





Cheesecake Tulip Muffin

Product Code DSF0346





Yoghurt & Cranberry Tulip Muffin

Product Code DSF0349

ů	₹m	\$\$ 00	@ <u>//</u> /	ĵ,	<u>o</u>	B	ш
110	7	30/45				20	8x17



Extreme Chocolate Tulip Muffin

Product Code DSF0347

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		30/45					8×17



Cranberry Muffin

Product Code DSF0266





Double Choc Muffin

Product Code DSF0263





Black and White Muffin

Product Code DSF0387

ů	<b>t</b> m		@ <u>\</u>	,C	O.	B	ш
85		30/45					8×14



#### Special Features

- ◆ Unique Raw Materials: Natural Ingredients
  - 1. Only kibbled wheat are used (wheats obtained by stone-grinding, hence, better flavor and nutrition).
  - Kibbled wheat today is produced by just a handful of small producers in France and Italy-thus, only a niche segment has flavoured it, savoured it.
- Virtues of Patience and Tradition:
   Production Techniques
  - Proving time of 24-36 hours ("Natural proof of breads

     No yeast or additives are used and the dough develops sour character naturally) as done centuries ago.
  - 2. Baking in Stone Oven: To obtain ultimate crust and flavour.

#### <u>Important Handling Tips</u>

- Just like all great products, accurate handling is absolutely essential here too
  - 1. Never break cold chain.
  - 2. Do not refreeze the product after thawing.
  - 3. Consume within 48 hours after baking.
  - 4. Do not expose to direct sunlight or high temperatures.





# PETITS PAINS

Restauration

One stop shop for all your restaurant roll needs, the Petits Pain Restauration includes a comprehensive variety of mini restaurant rolls. Breads composed of materials ranging far in food spectrum - wholemeal to multi-cereal, raisin and nuts to poppy, sesame and sunflower seeds, this range of mini breads is sure to leave you spoilt for choice - whether you are a restaurateur or a caterer. With this offering, the luxury of one roll for every dish is all yours!



Luxe Mini Bread (4 srt) 35 g

Product Code

DSB0304 1,560 THB











Health comes first

A wide variety of breads that help improve health thanks to their many benefits. Fibre, cereals and seeds to look after your heart!



Multi Cereals Piccolo 100 g

**Product Code** 

DSB0293



Multi Cereals Baguette 150 g

Product Code

DSB0291



Multi Cereals Triangle Bread 90 g

Product Code

DSB0296











Mini Pain d'Antan Barley 110 g

Product Code

DSB0281



# PAIN d'ANTAN

Stone baked bread with a human touch! Natural ingredients, additive-free, long lasting & aroma rich.



Pain d'Antan White 400 g

Product Code

DSB0284





Mini Pain d'Antan White 110 g

Product Code

DSB0280





#### **BREAD**

#### PAR-BAKED



#### French Village Bread

Size/Packing 350 g x 12 pcs Product Code DSC0489



#### Four Season Mix

Ciabatta Roll / Rustico Roll / Korn Kaiser/Parisette Roll

Size/Packing 35-40 g x 120 pcs Product Code DSC0488



#### Rye Bread

Size/Packing 420-470 g x 12 pcs Product Code DSC0490

# BIG LOAVES READY TO BAKE [RTB]



Farmer Bread 30 cm Golden crackly crust with chewy crumb

Size/Packing 350 g x 12 pcs Product Code DSB0373



#### Multigrain Bread 30 cm More fibre, vitamins, proteins and healthy carbohydrates

Size/Packing 350 g x 12 pcs
Product Code DSB0374



Ciabatta Nature 28 cm

Size/Packing 250 g x 16 pcs Product Code DSB0457



#### Dark Rye Sour Bread 30 cm

Stronger in flavour, denser in structure, good for carb conscious

Size/Packing 350 g x 12 pcs Product Code DSB0369

# BAGUETTES READY TO BAKE [RTB]



#### White Baguette 58 cm

White soft crumb stick with a light crispy crust

Size/Packing Product Code 270 g x 40 pcs DSB0376



#### Parisien 51 cm

long, crusty loaf of bread with a soft, soggy interior texture

Size/Packing 400 g x 24 pcs Product Code DSB0379

#### Rustic Baguette Sharp Ends 58 cm

Meticulously crafted full-flavored loaf with a wonderful crust chewy crust and open, aerated texture.

Size/Packing 270 g x 40 pcs Product Code DSB0380

#### SANDWICH BREAD

READY TO BAKE [RTB]



#### White Baguette Sandwich 22 cm

Size/Packing 110 g x 30 pcs Product Code DSB0431



#### Multi Cereals Sandwich Bread 21 cm

Size/Packing 130 g x 36 pcs Product Code DSB0429

Ciabatta Sandwich 16 cm

Size/Packing Product Code 110 g x 40 pcs DSB0430



#### THE INDIVIDUAL ROLLS

READY TO BAKE [RTB]



Plain White Hard Roll 9 cm Crusty round bread roll, flanked around overlapping lobes resembling a seed

Size/Packing 40 g x 120 pcs Product Code DSB0368



Small Ciabatta 8 cm Manually craft, light & airy interior, crispy exterior

Size/Packing 40 g x 108 pcs Product Code DSB0372



#### Farmer Roll 8 cm

Distinct 'real-food' flavour, firm crust, nutritionally rich

Size/Packing 40 g x 120 pcs Product Code DSB0377



#### Walnut Round 8 cm

Whole-grain loaf packed with nutrition of walnut

Size/Packing 40 g x 90 pcs Product Code DSB0375

#### THAW & SERVE



#### Wholemeal Toast Bread (Sliced)

Richer in fiber and nutritive value than its white (refined) counterpart

Size/Packing 1200 g x 6 pcs Product Code DSB0371



#### Hamburger Bun White Sesame

Size/Packing 80 g x 36 pcs Product Code DSB0386



#### White Toast Bread (Sliced)

Silky smooth, serene and soft

Size/Packing 1200 g x 6 pcs Product Code DSB0370



#### Plain Soft Roll 8 cm

Fluffy texture, melt-in your mouth buttery flavour

Size/Packing 35 g x 90 pcs Product Code DSB0378



#### PRE-PROVEN



#### **Butter Croissant Straight**

Size/Packing 28 g x 140 pcs Product Code DSC0014

Size/Packing 50 g x 140 pcs Product Code DSC0403



#### **Butter Croissant Crescent**

Size/Packing 35 g x 90 pcs Product Code DSC0029

Size/Packing 28 g x 140 pcs Product Code DSC0014



#### **Butter Croissant Closed**

Size/Packing 35 g x 90 pcs Product Code DSC0017

Size/Packing 100 g x 30 pcs Product Code DSC0037

Size/Packing 100 g x 60 pcs Product Code DSC0414



#### Mini Butter Gipfel

Size/Packing 20 g x 320 pcs Product Code DSC0486



#### Miniature Chocolate Roll

Size/Packing 35 g x 140 pcs Product Code DSC0193



#### Miniature Roll Vanilla Sultana

Size/Packing 35 g x 150 pcs Product Code DSP0244



#### Strudel Almond

Size/Packing 55 g x 90 pcs Product Code DSP0410



#### Strudel Apple

Size/Packing Product Code 55 g x 90 pcs DSP0409



#### Chocolate Roll

Size/Packing Product Code 85 g x 90 pcs DSP0405



#### - PREMIUM SWISS FROZEN BAKERY -

A leading international producer of deep frozen and convenience baked goods



We offer high quality, innovative baked goods in many categories, such as: croissants, bread, rolls, pastries, snacks, pretzels. In order to obtain the excellent taste of our products we use only natural ingredients of exceptional quality following at all times our raw materials philosophy. Our offer is complemented by comprehensive services. It guarantees that our customers receive all that is crucial for the success in sales of baked goods.



#### Diamond Custard Danish

Size/Packing Product Code 45 g x 112 pcs DSP0421



Strawberry Fantasy Danish

Size/Packing Product Code 35 g x 140 pcs DSP0422



#### Blueberry Surprise Danish

Size/Packing Product Code 35 g x 140 pcs DSP0423

#### **SAVORIES**

#### **THAW & SERVE**



#### Chicken Sausage Doughnut

Size/Packing 70 g x 40 pcs Product Code DSN0413

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#### DANISH PASTRIES

#### RAW DOUGH



#### Almond Bar Puff

Size/Packing Product Code 100 g x 80 pcs DSP0425



#### Banana Puff

Size/Packing Product Code 100 g x 80 pcs DSP0406



### DANISH PASTRIES







#### Mini Duo Custard

Size/Packing Product Code 35 g x 126 pcs DSO0365



#### Mini Danish Raspberry

Size/Packing Product Code 35 g x 126 pcs DSO0366



#### Mini Danish Strawberry

Size/Packing Product Code 35 g x 126 pcs DSO0367



#### Mini Danish Peach/Passion Fruit

Size/Packing Product Code 35 g x 126 pcs DSO0363



#### Mini Danish Blueberry

Size/Packing Product Code 35 g x 126 pcs DSO0362



#### Danish Fruit Basket

Size/Packing Product Code 35 g x 210 pcs DSO0361



#### Mini Apple Turnover

Size/Packing Product Code 35 g x 288 pcs DSC0364



#### Crunchy crescent of French and Austrian descent

A modern day continental food staple, these flaky textured bakes, known in French as viennoiserie, are believed to have originated from seventeenth-century Vienna. Croissants are made of a layered yeast-leavened dough layered with butter, rolled and folded successively into a sheet. The process results in a layered, flaky puff pastry lik product. A mainstay of French bakeries and patisseries, these breakfast are sold in French bakeries and patisseries, baked from frozen dough.



# CLASSIC VIENNOISERIES READY TO BAKE [RTB]



#### Wholemeal Butter Croissant

Size/Packing Product Code 60 g x 84 pcs DSP0392



#### Croissant Butter

Size/Packing Product Code 52 g x 36 pcs DSC0415



#### Butter Croissant Straight

Size/Packing Product Code 70 g x 75 pcs DSC0358

Size/Packing Product Code 30 g x 240 pcs DSC0355

Size/Packing Product Code 20 g x 90 pcs DSC0350

mini



#### Mini Margarine Croissant

Size/Packing Product Code 20 g x 240 pcs DSC0351



#### Croissant Sandwich

Size/Packing Product Code 90 g x 64 pcs DSC0428



#### Danish Chicken Sausage

Size/Packing Product Code 55 g x 84 pcs DSP0393



#### Chocolate Butter Croissant

Size/Packing Product Code 70 g x 72 pcs

DSC0360

Size/Packing 3 Product Code I

30 g x 144 pcs DSC0356



#### Sultana Butter Croissant

Size/Packing Product Code 90 g x 60 pcs DSC0359

Size/Packing 3 Product Code I

30 g x 192 pcs DSC0357



#### Cinnamon Croissant

Size/Packing Product Code 90 g x 60 pcs DSC0385

Size/Packing Product Code 30 g x 192 pcs DSC0357





250 g x 12 packs

DSR0495





#### Dorayaki Red Bean Cream どら焼き

Size/Packing: 66 g x 60 pcs Product Code: DSD0531 Size/Packing: 66 g x 50 pcs Product Code: DSD0568

โดรายากิสอดไส้ถั่วแดงญีปุ่นกวน

รสหอมสดใหม่เหมือนกวนเองประกบด้วยโดรา ยากิสุดนุ่มนิ่ม ดุจฟองน้ำ ที่สำคัญเราออกแบบ รสชาติให้หวานน้อยกว่าเดิมด้วยนะ!



## Dorayaki Green Tea And Red Bean Cream 抹茶どら焼きと焼き

Size/Packing: 66 g x 60 pcs Product Code: DSD0532 Size/Packing : 66 g x 56 pcs Product Code : DSD0569

โดรายากิสอดไส้มัทฉะชาเขียวและ ถั่วแดงญี่ปุ่น ้กวน เราคัดสรรชาเขียวใบอ่อนที่ให้รสชาติหอม สดชื่น หอมสดใหม่เหมือนกวนเอง



#### Daifuku Strawberry Jam With Freash Cream いちごジャムと生クリーム大福

Size/Packing: 47 g x 90 pcs

โมจิเหนียวหนึบ

ด้วยสตรอว์เบอร์รีและวิปครีมสดจากฮอกไกโด มอบรสชาติหอม หวาน อร่อย จะฟินมากๆเมื่อ

Product Code: DSD0529 ผสมผสานขนมโมจิเหนียวหนึบ แบบดั้งเดิม ทานคู่กับชาเขียวร้อนๆ

#### Daifuku Cream With Rare Cheese レアチーズ大福

Size/Packing: 45 g x 90 pcs Product Code: DSD0530

Size/Packing: 60 g x 60 pcs Product Code: DSD0575

ขนมโมจิเหนียวหนึบ

ผสมผสานขนมโมจิเหนียวหนึบแบบ ้ดั้งเดิมด้วยไส้แรร์ชีสและวิปครีมสดจาก ฮอกไกโดมอบรสชาติหอมหวาน อร่อย จะฟิ นมากๆ

เมื่อทานคู่กับชาเขียวร้อนๆ



#### **Basques Cheese Cake** バスクチーズケーキ

Size/Packing: 63g x 75 pcs Product Code: DSD0535

ชีสเค้กหน้าไหม้ หรือบาสก์ชีสเค้ก

้ที่ กำลังฮิตมากในญี่ปุ่น เราใช้ชีสจาก ฮอกไกโดในการทำชีสเค้กนี้ มอบรสชีส เน้นๆ เนื้อละมุน รองด้วยเนื้อเค้ก กลิ่นนม สดเพื่อ **Texture** ที่แปลกใหม่



#### Vanilla Cream Roll Cake バニラクリームロールケーキ

Size/Packing: 55 g x 48 pcs Product Code: DSD0534

เค้กวานิลาครีมโรล

สุดอร่อยที่ให้รสครีมหอม หวาน มัน จากนมสด ฮอกไกโด เราใช้การอบเค้กแบบนึ่งเพื่อให้ได้ แป้งสุดนุ่มนวล เป็นแบบสไตล์ญี่ปุ่น



#### **Choux Cream With Custard** シュークリームカスタード

Size/Packing: 69 g x 32 pcs Product Code: DSD0533

ชครีมคัสตาร์ดวานิลลา

้ที่ให้ปริมาณ ไส้มากถึง 70% คัสตาร์ดของเรา ให้ กลิ่นหอมหวานจากนมสดฮอกไกโด กับวานิลลา พอแช่เย็นแล้วทานคู่กับ กาแฟร้อนๆ ก็ฟิน สุดๆ





