



2018

A daily miracle to make our products more delicious, easier to digest, longer fresh

January 2018



Natural Leavening obtained using Fresh Sourdough MadreCupiello, guarded and refreshed in our Cupiello's Motherhouse

CULTURA DEL GUSTO  
**CUPIELLO**

Is the Food Service brand of Fresystem S.p.A.  
Italian Market leader in the production of sweet and savoury deep-frozen bakery products

Tecnology  
**fresystem** S.p.A.  
fino Italian pastry

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**Viennoiserie**

<p><b>1B2189N</b></p> <p><b>Hazelnut Granpaffutella</b> Refined with sugar</p> <p>79 55 170°C 23-27 minutes</p> <p>Butter Touch Italian Style</p>	<p><b>1B2323</b></p> <p><b>Hazelnut Gran Fagotto</b> Refined with sliced hazelnuts and chocolate flakes</p> <p>91 60 170°C 25-30 minutes</p> <p>Butter Touch Italian Style</p>	<p><b>1B2145</b></p> <p><b>Pain au Chocolat</b> Gilded sugar</p> <p>73 70 170°C 23-27 minutes</p> <p>Butter Touch Italian Style</p>
<p><b>1B2148</b></p> <p><b>Milk &amp; Hazelnut creams 2 flavors dubble'</b> Gilded sugar</p> <p>78 60 170°C 23-27 minutes</p> <p>Butter Touch Italian Style</p>	<p><b>1B2125</b></p> <p><b>Cioppopan with black chocolate drops</b> Refined with sugar</p> <p>69 70 190°C 25-30 minutes</p>	<p><b>1B3142</b></p> <p><b>Strudel with apples and raisins</b> Refined with sugar</p> <p>79 55 190°C 25-30 minutes</p> <p>Butter Touch Italian Style</p>
<p><b>1T1017730</b></p> <p><b>Apples Melizia</b> Refined with sugar</p> <p>102 70 190°C 25-30 minutes</p>	<p><b>1B3113</b></p> <p><b>Custard &amp; Apples Melizia</b> Refined with sugar</p> <p>100 70 190°C 25-30 minutes</p>	<p><b>1T3997</b></p> <p><b>Hazelnut Treccia</b> Refined with sugar</p> <p>69 70 190°C 25-30 minutes</p>
<p><b>1T3999</b></p> <p><b>Custard Treccia</b> Refined with sugar</p> <p>89 70 190°C 25-30 minutes</p>	<p><b>1B3135</b></p> <p><b>Hazelnut Pancannolo</b> Shining solution</p> <p>83 70 190°C 25-30 minutes</p>	<p><b>1B3105</b></p> <p><b>Custard &amp; Soft fruit 2 flavors Cannolo</b> Refined with sugar</p> <p>87 70 190°C 25-30 minutes</p> <p>Butter Touch Italian Style</p>
<p><b>1T2146</b></p> <p><b>Hazelnut Conchiglia</b> Refined with sugar</p> <p>84 90 190°C 25-30 minutes</p>	<p><b>1CP01873</b></p> <p><b>Chouquette bigné</b> Refined with sugar grains - 3,5/4cm</p> <p>14 840 170°C 18-22 minutes</p> <p>French Tradition</p>	<p><b>1CP01817</b></p> <p><b>Pancake</b> Pack of 2</p> <p>35 100 0,4-1°C 180 minutes</p> <p>fully baked American Tradition</p>
<p><b>1C3119</b></p> <p><b>Mini Neapolitan riccia Sfogliatella</b> Stuffed with ricotta cheese and candied fruit</p> <p>35 176 200°C 25-30 minutes</p> <p>Neapolitan Specialties</p>	<p><b>1C1154954</b></p> <p><b>Mini Neapolitan frolla Sfogliatella</b> Stuffed with ricotta cheese and candied fruit</p> <p>35 170 200°C 25-30 minutes</p> <p>Neapolitan Specialties</p>	<p><b>1C3122</b></p> <p><b>Mini Lobster tail pastry</b></p> <p>30 166 200°C 25-30 minutes</p> <p>Neapolitan Specialties</p>
<p><b>1C3117</b></p> <p><b>Neapolitan riccia Sfogliatella</b> Stuffed with ricotta cheese and candied fruit</p> <p>110 60 200°C 30-35 minutes</p> <p>Neapolitan Specialties</p>	<p><b>1C3120</b></p> <p><b>Neapolitan frolla Sfogliatella</b> Stuffed with ricotta cheese and candied fruit</p> <p>110 60 200°C 30-35 minutes</p> <p>Neapolitan Specialties</p>	<p><b>1C2214</b></p> <p><b>Lobster tail pastry</b></p> <p>60 60 200°C 30-35 minutes</p> <p>Neapolitan Specialties</p>

**Minicakes**

<p><b>1F2376</b></p> <p><b>Apples mini vegan cake 100Kcal</b> Refined with toasted oatmeal</p> <p>48 60 20°C 60 minutes</p>	<p><b>1F2379</b></p> <p><b>Orange Veganciok cake</b> with chocolate and orange in pieces</p> <p>82 24 20°C 90 minutes</p>	<p><b>1F2294</b></p> <p><b>Carrot Vegan Cake</b> with fresh carrots</p> <p>77 24 20°C 90 minutes</p>
<p><b>1F2375</b></p> <p><b>Dolcezza AmarenaFabbri</b> with AmarenaFabbri and AmarenaFabbri pieces</p> <p>92 24 20°C 90 minutes</p> <p>Monoportion cake with 52% Italian fresh apples in pieces</p>		
<p><b>1C2416</b></p> <p><b>Ricotta &amp; Chocolate monoportion cake</b> Monoportion cake filled with ricotta di bufala and black chocolate drops</p> <p>90 12 4°C 240 minutes</p> <p>Neapolitan Specialties</p>	<p><b>1C1168335</b></p> <p><b>Babà</b> Monoportion</p> <p>100 30 20°C 35 minutes</p> <p>Neapolitan Specialties</p>	<p><b>1C2413</b></p> <p><b>Struffoli</b> Monoportion - covered with honey and candied fruits</p> <p>100 6 20°C 120 minutes</p> <p>Neapolitan Specialties</p>
<p><b>1C4139</b></p> <p><b>Custard and Cherry Pastry</b> Monoportion cake "Short pastry" with custard and cherry jam</p> <p>130 32 200°C 18-22 minutes</p> <p>ready to bake Neapolitan Specialties</p>	<p><b>1C4138</b></p> <p><b>Neapolitan Pastierina</b> Wheat recipe</p> <p>100 24 20°C 120 minutes</p> <p>Neapolitan Specialties</p>	<p><b>1CP00756</b></p> <p><b>Apple tarte tatin</b> Monoportion cake butter brisé pastry with 78% of fresh apples</p> <p>120 40 20°C 120 minutes</p>
<p><b>1CP01017</b></p> <p><b>Apple tartellette</b> Monoportion cake butter short pastry with 65% of fresh apples in pieces and apple purée</p> <p>120 40 20°C 120 minutes</p>	<p><b>1CP01018</b></p> <p><b>Raspberry tartellette</b> Monoportion cake butter short pastry with almond cream, raspberry puree and 37% of raspberry</p> <p>110 30 20°C 120 minutes</p>	<p><b>1CP01020</b></p> <p><b>Lemon meringue tartellette</b> Monoportion cake butter short pastry with lemon cream and meringue</p> <p>100 30 20°C 120 minutes</p>

**Muffins**

<p><b>1F4180</b></p> <p><b>Yogurt Muffin</b> Classic paper cup</p> <p>55 30 20°C 60 minutes</p>	<p><b>1F4182</b></p> <p><b>Double Chocolate Muffin</b> Classic paper cup</p> <p>57 40 20°C 60 minutes</p>	
<p><b>1F4172C</b></p> <p><b>Traditional Blueberry Granmuffin</b> Daisy shape paper cup</p> <p>87 60 20°C 90 minutes</p>	<p><b>1F4173C</b></p> <p><b>Traditional Double Chocolate Granmuffin</b> Daisy shape paper cup</p> <p>87 60 20°C 90 minutes</p>	
<p><b>1F2293</b></p> <p><b>Deluxe Multigrain Soft Fruit Muffin</b> Refined with oatmeal - tulip paper cup</p> <p>90 24 20°C 120 minutes</p> <p>Apricot from Vesuvius National Park "Pellecchiella" variety</p>	<p><b>1F2252</b></p> <p><b>Deluxe Apricot Muffin</b> With tulip paper cup</p> <p>90 24 20°C 120 minutes</p>	<p><b>1F4175BU</b></p> <p><b>Deluxe Triple Chocolate</b> Filled chocolate in pieces tulip paper cup</p> <p>112 32 20°C 120 minutes</p>

**Donuts Berliners**

<p><b>1C29930</b></p> <p><b>Choc &amp; White Drizzle Minidots</b> Coated chocolate</p> <p>36 60 20°C 60 minutes</p>	<p><b>1C49870</b></p> <p><b>Mini Donut Sugar</b> Refined with sugar</p> <p>22 75 20°C 60 minutes</p>	<p><b>1C29920</b></p> <p><b>White &amp; Choc Drizzle Minidots</b> Coated white ciok</p> <p>40 60 20°C 60 minutes</p>
<p><b>1C53120</b></p> <p><b>Black Choc Drizzle Donut</b> Coated chocolate</p> <p>63 36 20°C 60 minutes</p>	<p><b>1C15515P</b></p> <p><b>Donut Sugar</b> Refined with sugar</p> <p>49 36 20°C 60 minutes</p>	<p><b>1C23090</b></p> <p><b>White &amp; Choc Drizzle Donut</b> Coated white ciok</p> <p>75 36 20°C 60 minutes</p>
<p><b>1C61640</b></p> <p><b>Tris: Ciok, Pinky &amp; White</b> Ciok: half coated ciok and chocolate flakes Pinky: half coated pink chocolate and sugar. White: half coated white chocolate and sugar</p> <p>52 35 20°C 60 minutes</p>	<p><b>1C60661</b></p> <p><b>Pink Donut</b> Coated pink chocolate and sugar</p> <p>60 36 20°C 60 minutes</p>	<p><b>1C22026</b></p> <p><b>Ciok &amp; Hazelnut Donut</b> Coated ciok and hazelnuts</p> <p>55 36 20°C 60 minutes</p>
<p><b>1C22020</b></p> <p><b>Choc Sprinkled Donut</b> Half coated ciok and chocolate flakes</p> <p>64 24 20°C 60 minutes</p>	<p><b>1C22920</b></p> <p><b>Donut Ciok</b> Filled hazelnut and coated chocolate</p> <p>75 24 20°C 90 minutes</p>	<p><b>1C61530</b></p> <p><b>Donut Caramel</b> Filled caramel and refined with glaze and chocolate flakes</p> <p>73 36 20°C 90 minutes</p>
<p><b>1C1152271</b></p> <p><b>La Maxi Graffa/La Graffa</b> Refined with sugar</p> <p>70 136 40/36 20°C 90 minutes</p> <p>Neapolitan Specialties</p>	<p><b>1C2190</b></p> <p><b>Custard Mini Berliner</b> Refined with sugar</p> <p>27 100 20°C 60 minutes</p>	<p><b>1C1038959</b></p> <p><b>Plain Berliner</b> Refined with sugar</p> <p>55 48 20°C 60 minutes</p>
<p><b>1C4101</b></p> <p><b>Custard Berliner</b> Refined with sugar</p> <p>27 100 20°C 60 minutes</p>	<p><b>1C4100</b></p> <p><b>Ciok Berliner</b> Refined with sugar</p> <p>70 48 20°C 90 minutes</p>	
<p><b>Pâtisserie</b></p>		
<p><b>1CP01818</b></p> <p><b>Dark Chocolate Eclair</b> 15cm</p> <p>80 60 20°C 90 minutes</p> <p>Choux pastry with fresh eggs</p>	<p><b>1CP01820</b></p> <p><b>Vanilla Eclair</b> 15cm</p> <p>80 60 20°C 90 minutes</p> <p>Choux pastry with fresh eggs</p>	<p><b>1CP01819</b></p> <p><b>Coffee Eclair</b> 15cm</p> <p>80 60 20°C 90 minutes</p> <p>Choux pastry with fresh eggs</p>
<p><b>1CP61512</b></p> <p><b>Mini Macarons</b> Tray with 36 pcs Tastes : Chocolate, Lemon, Raspberry, Coffee, Pistachio and Vanilla</p> <p>13 144 20°C 60 minutes</p> <p>French Mini Pâtisserie</p>	<p><b>1CP61500</b></p> <p><b>Mirlitons</b> Mini assorted tricks : chocolate refined with chocolate nuggets, caramelized apple, pistachio and orange refined with pistachio nuggets, coccoist, almond refined with cherry hazelnut refined with caramelized hazelnut's pieces</p> <p>13 48 20°C 60 minutes</p> <p>French Mini Pâtisserie</p>	<p><b>1CP61324</b></p> <p><b>Envies Sucrées Assorted Tricks</b> Assorted tricks: Lemon Tartellette, Chocolate Opera, Raspberry Financier, Pistachio Rectangle, Coffee Eclair, Chocolate Eclair, Black current Square, Apricot Flan, Chocolate Tartellette</p> <p>14 212 20°C 60 minutes</p> <p>French Mini Pâtisserie</p>
<p><b>1C8015</b></p> <p><b>Tris of mini croquettes</b> Pretfried products. Mixed Flavors: rice, potato with mozzarella cheese, pasta. Fryer at 180°C for about 4-7 minutes</p> <p>25 230 180°C 10 minutes</p> <p>Perfect for lunch break</p>	<p><b>1C7175</b></p> <p><b>Mini potato croquette</b> Potatoes and mozzarella cheese. Fryer at 180°C for about 4 minutes</p> <p>25 230 180°C 10 minutes</p> <p>Perfect for happy hour</p>	<p><b>1C7167</b></p> <p><b>Mini pear shaped rice croquette</b> Pretfried products. Rice with tomato and mozzarella. Fryer at 180°C for about 6-7 minutes</p> <p>25 230 180°C 10 minutes</p> <p>Perfect for happy hour</p>
<p><b>1C7171</b></p> <p><b>Mini rice croquette</b> Pretfried products. Rise with ragù meat sauce, peas and mozzarella. Fryer at 180°C for about 4 minutes</p> <p>25 230 180°C 10 minutes</p> <p>Perfect for happy hour</p>	<p><b>1C7173</b></p> <p><b>Potato Crocchè</b> Pretfried products. Potatoes and mozzarella cheese. Fryer at 180°C for about 6-7 minutes</p> <p>60 100 200°C 15 minutes</p> <p>Perfect for lunch break</p>	<p><b>1C7163</b></p> <p><b>Pear Shaped rice croquette</b> Pretfried products. Rice with tomato and mozzarella. Fryer at 180°C for about 6-7 minutes</p> <p>60 100 200°C 15 minutes</p> <p>Perfect for lunch break</p>

**Cakes**

<p><b>1CP01758</b></p> <p><b>Apple Cake</b> Pack of 8 butter Short pastry filled with apple purée and apples in pieces</p> <p>119* 24 20°C 120 minutes</p> <p>65% fresh apples</p>	<p><b>1CP00079</b></p> <p><b>Normande Cake Apples And Custard</b> Diameter 26 cm Short pastry filled with custard, fresh eggs and fresh apples in pieces</p> <p>75* 30 20°C 120 minutes</p> <p>40% fresh apples</p>	<p><b>1CP01936</b></p> <p><b>Pear Cake</b> Pack of 8 Butter sable pastry with Frangipane cream, typical French recipe, made with 2/3 almond cream and 1/3 of custard, with half pears and pear cubes</p> <p>119* 24 20°C 120 minutes</p> <p>44% pear</p>
<p><b>1CP00107</b></p> <p><b>Apple Tart</b> Pack of 10 Puff pastry with fresh eggs filled with fresh apples purée</p> <p>75* 100 20°C 120 minutes</p> <p>46% fresh apples</p>	<p><b>1CP00488</b></p> <p><b>Apricot Tart</b> Pack of 10 Puff pastry with fresh eggs filled with apricot purée</p> <p>80* 60 20°C 120 minutes</p> <p>42% apricot</p>	<p><b>1CP05203</b></p> <p><b>Flan</b> Puff pastry filled with custard and fresh eggs with vanilla flavor</p> <p>110* 80 20°C 120 minutes</p> <p>*weight related to the portion</p>
<p><b>Savoury</b></p>		
<p><b>1R3143</b></p> <p><b>Primino Savoury Plain Mini Croissant</b></p> <p>22 80 170°C 18-22 minutes</p> <p>Ideal for happy hour Butter Touch Italian style</p>	<p><b>1C8161</b></p> <p><b>Mini pizzas Puff Pastry 15g</b></p> <p>15 333 170°C 23-27 minutes</p> <p>Ideal for happy hour</p>	<p><b>1C8160</b></p> <p><b>4 Flavors Mini Savouries</b> Mixed Flavors mini savouries: frankfurter, ham and ricotta, cheese and ricotta, olives and ricotta</p> <p>12 230 170°C 18-22 minutes</p> <p>Ideal for happy hour</p>
<p><b>1R2363</b></p> <p><b>Savoury Plain Straight</b> Refined with multigrain with sunflower seeds, sesame seeds, linseeds and oatmeal</p> <p>66 60 170°C 18-22 minutes</p> <p>Butter touch Italian style Ideal for lunch break</p>	<p><b>1C8163</b></p> <p><b>Mini pizzas Puff Pastry 25g</b></p> <p>25 200 170°C 23-27 minutes</p> <p>Ideal for happy hour</p>	<p><b>1C8162</b></p> <p><b>6 Flavors Mini Savouries</b> Mixed Flavors mini savouries: ham and ricotta, olives and ricotta, spinach and ricotta, salami and ricotta, frankfurter, savoury plain mini croissant</p> <p>25 240 170°C 23-27 minutes</p> <p>Ideal for happy hour</p>
<p><b>1F2251</b></p> <p><b>Soffice Courgettes</b> Savoury Muffin with Olanda Pielano cheese and courgettes</p> <p>107 21 20°C 120 minutes</p> <p>Fully baked</p>	<p><b>1C1171123</b></p> <p><b>Panzerotto with Tomatoes and Mozzarella</b> Pizza dough</p> <p>125 42 180°C 10 minutes</p> <p>Perfect for lunch break</p>	<p><b>1C1168426</b></p> <p><b>Neapolitan Bread Roll</b> Pizza dough - Ventilated oven at 150°C for about 10 minutes</p> <p>130 40 180°C 10 minutes</p> <p>Perfect for lunch break</p>

**MuesliCroc**  
The benefits of pomegranate in a delicious multigrain cannolo

**1B2425**  
MuesliCroc Vegan with currants and pomegranate  
Refined with sunflower seeds, sesame seeds, linseeds and flax seeds

**1B2430**  
FagottoMadre  
A mixture of ancient cereals stuffed with honey without flowers

**1B2425**  
MuesliCroc Vegan with currants and pomegranate  
Refined with sunflower seeds, sesame seeds, linseeds and flax seeds

**1B2430**  
Fagotto Madre Deluxe with ancient grains and honey  
Refined with cane sugar and buckwheat grains

**Tris Coffee Break**  
Coffee Break Tris - Custard Intreccio, Apricot Intreccio, Fagotto Intreccio with dark chocolate drops

**1B2423**  
Tris Coffee Break  
Coffee Break Tris - Custard Intreccio, Apricot Intreccio, Fagotto Intreccio with dark chocolate drops

**Briosa®**  
The amazing brioche

**1B2424**  
Briosa®  
Refined with sugar grains

**1B2424**  
Briosa®  
Refined with sugar grains

**1B2424**  
Briosa®  
Refined with sugar grains

**Dolcezza Paradiso**  
The taste of the past... in a soft cake

**1F2414**  
Mini muffin ciok filled with white choc  
Cocoa dough refined with hazelnut grains

**1F2415**  
Mini muffin yogurt filled apricot jam,  
Refined with sugar grains - Without added flavourings

**1F2422**  
Dolcezza Paradiso  
Refined with heart shaped sugar

**DolceCocco**  
All the delicacy of chocolate combined with the unique and exotic flavor of coconut. GLUTENNO- gluten-free recipe

**1F2396**  
DolceCocco  
All the delicacy of chocolate combined with the unique and exotic flavor of coconut. GLUTENNO- gluten-free recipe

**1F2431**  
Zenzerodose  
The benefits of ginger in a new tasty ... role, enriched with lemon and honey.

**TrecciaTomatoMozzarella**  
More taste for your lunch break

**1B2432**  
Treccia Tomato and Mozzarella  
Filled with tomato and mozzarella - Refined with poppy seeds

**1B2433**  
TrecciaSpinachRicotta  
More taste for your lunch break

**1B2433**  
Treccia Spinach and Ricotta  
Filled with ricotta and spinach - Refined with sesame seeds

**100% natural**

**1R8889ST**  
Plain Lady  
Refined with sugar

**1R8880ST**  
Plain  
Refined with sugar grains

**1R8882ST**  
Apricot jam without added flavourings  
Refined with cane sugar

**1R8881ST**  
Multigrain and Honey  
Refined with oatmeal, cane sugar and buckwheat grains

**1R8885ST**  
Hazelnut  
Refined with black chocolate flakes

**1R8886ST**  
Custard Treccia  
Refined with sugar

**MadreNatura in Viennoiserie**  
Custard with pasteurized whole milk, egg yolk and natural vanilla flavor

**Neapolis**

**1R2377**  
Neapolis Plain  
Refined with snowflakes shaped sugar

**1R2385**  
Moonlight  
Refined with heart shaped sugar

**1R2399**  
Custard and Amarena  
Refined with sugar

**1B2386**  
Veneziana Madre  
Brioche dough FAST BAKE 170° 18-22 minutes

**Multigrain/Vegan**

**1R2369**  
Plain Multigrain Buonsenso  
Refined with cane sugar and buckwheat seeds

**1R2368**  
Cranberries and Multigrain Buonsenso  
Refined with cane sugar and buckwheat seeds

**1R2369**  
Plain Multigrain Buonsenso  
Refined with cane sugar and buckwheat seeds

**1R2368**  
Cranberries and Multigrain Buonsenso  
Refined with cane sugar and buckwheat seeds

**Multigrain/Vegan**

**1R2347**  
Plain Vegan Hotel  
Refined with cane sugar

**1R2365**  
Plain Vegan  
Refined with cane sugar

**1R2304**  
Plain Vegan  
Refined with cane sugar

**1R2397**  
Soft Fruit Multigrain Vegan  
Refined with buckwheat grains and cane sugar

**1R2366**  
Apricot jam Vegan without added flavourings  
Refined with carrare sugar

**1R2305**  
Apricot jam Vegan without added flavourings  
Refined with carrare sugar

**1R2138**  
Plain  
Refined with oatmeal

**1R2406**  
Multigrain Plain  
Refined with cane sugar

**1R2260**  
Soft Fruit Multigrain Hotel with rye flour  
Refined with cane sugar

**1R2276N**  
Soft Fruit Multigrain with rye flour  
Refined with cane sugar

**1R1046234**  
Cereals and Honey  
Refined with toasted oatmeal

**1R2114/N**  
Cereals and Honey straight  
Refined with sugar and cereals

**1R2298**  
Honey and Multigrain  
Refined with oatmeal

**1R8881ST**  
Multigrain and Honey  
Refined with oatmeal and buckwheat seeds

**Primini**

**1R3144**  
Primino plain mini croissant  
Gilded sugar

**1R3146**  
Primino mini croissant with apricot jam without added flavourings  
Refined with sugar

**1R3145**  
Primino custard mini croissant  
Refined with sugar strands

**1R3141**  
Primino Cocoa king mini croissant  
Refined with sugar

**1R3140**  
Primino Cereals & Honey mini croissant  
Refined with cane sugar

**1R2264**  
Primino Soft Fruit king mini croissant  
Refined with cane sugar

**Butter touch/Calfam style**

**1R2434**  
Plain hotel  
Refined with carrare sugar

**1R2435**  
Apricot extra filled hotel with apricot jam without added flavourings  
Refined with carrare sugar

**1R2436**  
Custards extra filled hotel  
Refined with sugar

**1R2437**  
Hazelnut extra filled hotel  
Refined with chocolate grains

**1B2165/N**  
Plain  
Gilded sugar

**1R2173N**  
Extra filled apricot jam without added flavourings  
Refined with carrare sugar

**1R2172N**  
Extra filled custard  
Refined with sugar

**1R2174N**  
Extra filled hazelnut  
Refined with black chocolate flakes

**1R2275N**  
Pistachio  
Refined with pistachio color corn grains

**1R2265**  
Almond straight  
Refined with sliced almonds

**1R2150/N**  
Custard and hazelnut straight  
Refined with chocolate flakes and sugar

**1B2153/N**  
Custard and black cherry straight  
Refined with sugar grains

**Mangamine**

**1R2126/N**  
Plain  
Gilded sugar

**1R2128/N**  
Apricot Jam without added flavourings  
Refined with sugar

**1R2104/N**  
Custard  
Refined with carrare sugar

**1R2407**  
Plain Maxi Movida  
Refined with sugar

**1R2119/N**  
Plain  
Refined with carrare sugar

**1R2118/N**  
Apricot Grancroissant without added flavourings  
Refined with carrare sugar

**1R2116/N**  
Custard Grancroissant  
Refined with sugar strands

**1R2117N**  
Hazelnut grandcroissant  
Refined with chocolate flakes

**AVI/butter**

**1C2359**  
Mini multigrain plain  
Refined with linseeds and sunflower seeds

**1R2168N**  
Plain straight  
With shining solution

**1R2169N**  
Apricot straight without added flavourings  
Refined with sugar

**1R2171N**  
Hazelnut straight  
Refined with black chocolate flakes

**the King**

**1R3141**  
Primino Cocoa king mini croissant  
Refined with sugar

**1R2264**  
Primino Soft Fruit king mini croissant  
Refined with cane sugar

**1R2158**  
Cocoa King  
Refined with sugar

**1R2213N**  
Hazelnut King  
Refined with sugar

**1B2155**  
Soft Fruit King  
Refined with cane sugar

**"Good" Range**

**1R2198**  
Apricot  
Gilded and refined with sugar

**1R2197**  
Plain  
Gilded sugar

**1R2361**  
Custard  
Refined with sugar strands

**1R2362**  
Hazelnut  
Refined with chocolate strands

**1R2221**  
Plain Grancroissant  
Without topping

**1R2108B**  
Plain Grancroissant  
Gilded sugar

**1R2109B**  
Apricot Grancroissant  
Gilded and refined with sugar

**1R2115B**  
Custard Grancroissant  
Refined with sugar strands

**1R2113B**  
Hazelnut Grancroissant  
Refined with dark chocolate flakes