

Culinaria

HORECA & IN STORE BAKERY

CATALOG
2026

OUR COMPANY

Since 2012, Culinaria has specialized in the international distribution of frozen food products. Our portfolio includes a wide range of breads, pastries, side dishes, and more.

Our mission is to make high-quality gastronomy accessible to everyone by providing professionals in the HORECA and RETAIL sectors with practical, affordable, and premium solutions.

Our business model combines the importation of European products with the development of a local product range, allowing us to offer artisan-crafted products made with the finest ingredients.

Through a personalized approach, we address your specific needs and help you expand your offering while maintaining control over portion costs. At the same time, you can reduce concerns related to inventory management, staffing, preparation time, and product waste.



Made in Europe



Artisanal Technique



Premium-Quality Ingredients



Frozen Products



CATALOGUE LEGEND



Pure Butter.



Margarine.



Blend.



Belgian Chocolate.



Gluten Free.



New Arrival.



Vegetarian.



Best seller.



Number of units per box.



Product dimensions.



Product weight.



To defrost.



To bake in the oven.



Best Before Date (BBD) / Use-By Date (UBD) after defrosting



To bake in the microwave.



Halal.





Viennoiseries & Puff pastry

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Breads, buns and bases

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Pastries, cakes & cookies

page 04



Savoury bites & pizza dough

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VIENNOISERIES & PUFF PASTRY



**CRO80B01
BUTTER CROISSANT**

Weight: 80g | Units: 60

BBB 6 months at -18°C JBD 2 days at room temperature* 30 min at room temperature 18-20 min at 180°C



**401258
BUTTER CROISSANT**

Weight: 65g | Units: 68

BBB 12 months at -18°C JBD 2 days at room temperature* 30 min at room temperature 19-21 min at 170°C



**113361
MARGARINE CROISSANT**

Weight: 80g | Units: 52

BBB 9 months at -18°C JBD 2 days at room temperature* 30 min at room temperature 12-16 min at 175°C



**102285
MARGARINE CROISSANT**

Weight: 60g | Units: 70

BBB 9 months at -18°C JBD 2 days at room temperature* 30 min at room temperature 16-18 min at 175°C



**PCB01
PAIN AU CHOCOLAT**

Weight: 80g | Units: 60

BBB 6 months at -18°C JBD 2 days at room temperature* 30 min at room temperature 18-20 min at 180°C



**440393
MINI CROISSANT**

Weight: 25g | Units: 160

BBB 12 months at -18°C JBD 2 days at room temperature* 30 min at room temperature 14-18 min at 170°C



**440028
MINI PAIN AU CHOCOLAT**

Weight: 25g | Units: 200

BBB 12 months at -18°C JBD 2 days at room temperature* 30 min at room temperature 14-18 min at 170°C



**101052
PUFF PASTRY SHEETS**

Weight: 900g | Units: 14

BBB 9 months at -18°C JBD 2 days at room temperature* 30 min at room temperature 30-35 min at 190°C

One Croissant. Endless Possibilities.



The Most Versatile Classic in Bakery.



Reinvented Again and Again.



The rules have changed.
so has the croissant.



BREADS, BUNS & BASES





FARM BREAD

Weight: 500g | Units: 12



TBC



1 day at room temperature*



1h at room temperature



2-3 min at 235°C



SOURDOUGH BREAD

Weight: 500g | Units: 12



TBC



1 day at room temperature*



1h at room temperature



2-3 min at 235°C



WHOLE WHEAT BREAD

Weight: 500g | Units: 12



TBC



1 day at room temperature*



1h at room temperature



2-3 min at 235°C



CEREAL BREAD

Weight: 500g | Units: 12



TBC



1 day at room temperature*



1h at room temperature



2-3 min at 235°C



RYE BREAD

Weight: 500g | Units: 12



TBC



1 day at room temperature*



1h at room temperature



2-3 min at 235°C



SWEET HALLA BREAD

Weight: 500g | Units: 12



TBC



1 day at room temperature*



1h at room temperature



2-3 min at 235°C



FRENCH TRADITION BAGUETTE

Weight: 260g | Units: 18



TBC



1 day at room temperature*



1h at room temperature



2-3 min at 235°C

**SESAME BAGUETTE**

Weight: 260g | Units: 18



TBC



1 day at room temperature*



1h at room temperature



2-3 min at 235°C

**RUSTIC CIABATTA**

Weight: 120g | Units: 36



TBC



1 day at room temperature*



1h at room temperature



2-3 min at 235°C

**BURGER BUN**

Weight: 80g | Units: 60



TBC



1 day at room temperature*



1h at room temperature

**MINI SESAME BUN**

Weight: 40g | Units: 120



TBC



1 day at room temperature*



1h at room temperature

**FOCACCIA WITH ROSEMARY**

Weight: 1.6kg | Units: 1



TBC



1 day at room temperature*



1h at room temperature



40 x 60 cm per unit

**FOCACCIA PLAIN**

Weight: 1.6kg | Units: 1



TBC



1 day at room temperature*



1h at room temperature



40 x 60 cm per unit

The best
starts here

The Perfect Bun for Every Bite.



A Taste of Italy in Every Slice.



A Tradition to Baked Perfection.



PASTRIES, CAKES & COOKIES





CAPPUCCINO CAKE

Portions: 8-12 (11 inches) | Units: 1

BBD TBC UBD 2 days between 0°C and 4°C* 2h between 0°C and 4°C



CARROT CAKE

Portions: 8-12 (11 inches) | Units: 1

BBD TBC UBD 2 days between 0°C and 4°C* 2h between 0°C and 4°C



CHOCOLATE FUDGE CAKE

Portions: 8-12 (11 inches) | Units: 1

BBD TBC UBD 2 days between 0°C and 4°C* 2h between 0°C and 4°C



MIXED BERRY SWISS ROLL

Weight: 2kg | Units: 3

BBD TBC UBD 2 days between 0°C and 4°C* 2h between 0°C and 4°C 60 x 12 cm per unit



BROWNIE

Weight: 2.4kg | Units: 3

BBD TBC UBD 2 days at room temperature* 2h at room temperature 33 x 48 cm per unit



BROWNIE WITH NUTS

Weight: 2.4kg | Units: 3

BBD TBC UBD 2 days at room temperature* 2h at room temperature 33 x 48 cm per unit



CHOCOLATE SPONGE CAKE

Weight: 5.6kg | Units: 1

BBD TBC UBD 2 days at room temperature* 2h at room temperature 40 x 60 cm per unit



VANILLA SPONGE CAKE

Weight: 5.6kg | Units: 1

(BBD) TBC (UBD) 2 days at room temperature* 2h at room temperature 40 x 60 cm per unit



VANILLA TEA CAKE

Portions: 320g | Units: Units per box TBC

(BBD) TBC (UBD) 2 days at room temperature* 2h at room temperature



CHOCOLATE TEA CAKE

Portions: 320g | Units: Units per box TBC

(BBD) TBC (UBD) 2 days at room temperature* 2h at room temperature



MARBLE TEA CAKE

Portions: 320g | Units: Units per box TBC

(BBD) TBC (UBD) 2 days at room temperature* 2h at room temperature



TARTLET BASE

Weight: 45g | Units: 48

(BBD) TBC (UBD) 2 days at room temperature* 2h at room temperature



MINI TARTLET BASE

Weight: 25g | Units: 216

(BBD) TBC (UBD) 2 days at room temperature* 2h at room temperature



00002

DOUGHNUT ASSORTED

Weight: 80g | Units: 60

(BBD) 6 months at -18°C (UBD) 2 days at room temperature* 2h at room temperature



00001
MUFFIN ASSORTED

Weight: 80g | Units: 60



6 months
at -18°C



2 days at room
temperature*



2h at room
temperature



00003
MINI MUFFIN

Weight: 50g | Units: 120



6 months
at -18°C



2 days at room
temperature*



2h at room
temperature

Exceptional
Unforgettable Moments.



SAVOURY BITES & PIZZA DOUGH



**CHICKEN PIE**

Weight: 160g | Units: 72
Weight: 80g | Units: 200



TBC



2 days between 0°C and 4°C*



TBC



TBC

**SAVOURY CHEESE PIE**

Weight: 160g | Units: 72
Weight: 60g | Units: 200



TBC



2 days between 0°C and 4°C*



TBC



TBC

**SAUSAGE ROLL**

Weight: 160g | Units: 72
Weight: 80g | Units: 200



TBC



2 days between 0°C and 4°C*



TBC



TBC

**SAMOSAS**

Different fillings: veggie, paneer, chicken, beef and mutton

Weight: 60g | Units: 75
Weight: 30g | Units: 100
Weight: 15g | Units: 200



6 months at -18°C



2 days between 0°C and 4°C*



Do not thaw

11 - 14 min at 180°C
On each side**Other baking option:**
Fry while frozen until golden**SPRING ROLLS**

Different fillings: veggie, chicken and beef

Weight: 30g | Units: 100



6 months at -18°C



2 days between 0°C and 4°C*



Do not thaw

11 - 14 min at 180°C
On each side**Other baking option:**
Fry while frozen until golden**005088
POTATO GRATIN**

Weight: 120g | Units: 40



24 months at -18°C



2 days between 0°C and 4°C*



24 min at 180°C

**Other baking option:**
2,4 min at 700W**PIZZA DOUGH**

Weight: 250g | Units: 72



TBC



2 days between 0°C and 4°C*

8min at 300°C
stretch the dough

30 min at room temperature

A Bite of
pure comfort food.



C.