



Sabores  
familiares  
para cada  
ocasión

CATÁLOGO HORECA 2023



## Bollería Tradicional

Traditional pastries



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Instant Pastry



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Desde Atrian Bakers nos focalizamos en entender qué productos y qué necesidades nos transmiten nuestros clientes para ser capaces de elaborar, producir y distribuir los mejores y más variados productos que componen nuestras gamas.

**Nos gusta lo que hacemos.** Alimentos con sabores reconocibles y únicos, texturas y detalles de fantasía que nos distinguen. Sabores familiares, para cada ocasión del día, recién salidos del horno.

In Atrian Bakers, we strive to meet our customer needs by being constantly aware of their demands. These inputs give an added value to our product development as it is shown in our wide portfolio.

**We definitely love what we do.** Our compromise is to always offer recognisable flavors combined with sophisticated details that make our products taste familiar but unique, the perfect match to be enjoyed in many different occasions.



Crudo  
Crude



Fermentado  
Pre-proofed



Semielaborado  
Semi-processed



Instant  
Instant



Con mantequilla  
With butter



Sin gluten  
Gluten free



Peso crudo  
Crude weight



Unidades/kg caja  
Units/kg per box



Tiempo  
fermentación  
Proofing time



Tiempo  
descongelación  
Thawing time



Tiempo cocción  
Cooking time



Temp. de cocción  
Cooking temp.



Largo cm  
Length cm



Pintar con huevo  
Egg painting



Precortada  
Precut



Num. porciones  
Num. portions



# Bollería tradicional

## Traditional pastries



Una apuesta que no te defraudará. Descongelar, fermentar y hornear para saborear lo auténtico.

An option that will not disappoint you. Thawing, proofing and baking to taste the authentic flavour.





REF. **01009**

**Croissant recto hostelero margarina**

Straight Hotel-grade margarine croissant

45 g	10 kg	14-16'	180-190°	30'	1-1,30h



## Croissant Recto

Straight croissants



REF. **11037**

**Croissant mini mantequilla**

Mini butter croissant

25 g	7 kg	10-12'	180-190°	30'	30-40'



REF. **01018**

**Croissant mini margarina glas**

Mini glas margarine croissant

25 g	11 kg	10-12'	180-190°	30'	30-40'

## Croissants mini - Artesanito

Mini croissants - Artesanitos





REF. **01020**

**Croissant mini bombón**

Mini cocoa croissant

38 g	6 kg	12-14'	180-190°	30'	30-40'



REF. **01029**

**Artesanito sutido salado (frankfurt, bikini, tortilla)**

"Artesanito" assortment (frankfurt, ham & cheese, omelette)

37 g	4,5 kg	12-14'	180-190°	30'	30-40'



REF. **11038**

**Artesanito margarina**

Margarine "Artesanito"

25 g	4 kg	10-12'	180-190°	30'	30-40'








**Croissants mini - Artesanitos**  
Mini croissants - Artesanitos





REF. **01024**  
**Croissant mini crema**  
Mini cream croissant

 gr.		 ☺	 °	 ☺	 ☺
32 g	6 kg	12-14'	180-190°	30'	40-60'



REF. **11128**  
**Artesanito fresa**  
Strawberry mini croissant

 gr.		 ☺	 °	 ☺	 ☺
32 g	4 kg	12-14'	180-190°	30'	40-60'



REF. **11129**  
**Artesanito albaricque**  
Apricot mini croissant

 gr.		 ☺	 °	 ☺	 ☺
32 g	4 kg	12-14'	180-190°	30'	40-60'



**Croissants mini - Artesanitos**  
Mini croissants - Artesanitos











REF. **11054**

**Mini ensaimada normal**

Mini regular roll

					
40 g	5 kg	6-8'	180-190°	15-20'	1,30-2 h



**Ensaimadas**  
Rolls








REF. **11939**

**Placa pizza**

Pizza plate

 400 g	 20 u	 12'	 180-190°	 30'	 30-50'
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REF. **01946**

**Bola pizza**

Pizza ball

 145 g	 60 u	 16-18'	 190-200°	 24 h	 45' fina 2 h gruesa
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REF. **5204951**

**Bola pizza**

Pizza ball

 180 g	 50 u	 16-18'	 190-200°	 24 h	 45' fina 2 h gruesa
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REF. **01211**

**Placa hojaldre**

Puff pastry

 800 g	 12 u	 24-26'	 180-190°	 30'	 57x37 cm	 Si
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**Semielaborados**  
Semiprocessed





# Bollería fermentada

## Ready-to-bake pastry

Propuestas de bollería que sólo tienes que descongelar y hornear ¡así de fácil, así da gusto!

Bakery proposals that you just have to defrost and to bake, it's easy, it's that tasty.








REF. **01012**

**Mini croissant Cocoa Select**

Mini croissant Cocoa Select

 38 g	 4 kg	 14-16'	 180-190°	 30'	 Si
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REF. **11405**

**Croissant hostelero margarina**

Hotel-grade croissant

 45 g	 100 u	 14-16'	 180-190°	 30-60'
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REF. **01434**

**Croissant hostelero mantequilla**

Hotel-grade butter croissant

 40 g	 110 u	 14-16'	 180-190°	 30-60'
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REF. **01433**

**Croissant mini margarina**

Mini croissant margarine

 25 g	 220 u	 10-12'	 180-190°	 15'
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REF. **11030**

**Mini croissant mantequilla**

Mini butter croissant

 25 g	 200 u	 10-12'	 180-190°	 30'
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# Croissants



Croissants





REF. **01212**  
**Palmera mini cereales**  
 Mini palmier cereals



 28 g	 6 kg	 18-20'	 180-190°	 30'
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REF. **01224**  
**Palmera micro**  
 Micro palmier

 11,5 g	 7,5 kg	 14-16'	 180-190°	 30'
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REF. **11058**  
**Ensaimada mini plus**  
 Mini plus roll

 40 g	 4,4 kg	 6-8'	 180-190°	 15-20'
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**Hojaldres - Ensaimadas**  
 Puff pastry - Rolls





REF. **21412**

**Mini napolitana crema**

Mini cream napolitane pastry

45 g	152 u	14-16'	180-190°	30-60'



REF. **21413**

**Mini napolitana cacao**

Mini cocoa napolitane pastry

45 g	152 u	14-16'	180-190°	30-60'

REF. **01436**

**Súper mini napolitana crema**

Super mini cream napolitane pastry

30 g	180 u	14-16'	180-190°	30-60'

REF. **01437**

**Súper mini napolitana cacao**

Super mini cocoa napolitane pastry

30 g	180 u	14-16'	180-190°	30-60'

REF. **01259**

**Mini chic crema**

Cream mini chic

15 g	6 kg	10-12'	180-190°	30'	Si





**Napolitanas**  
Napolitane Pastries





REF. **01233**  
**Mini Maple Pecan**  
Mini Maple Pecan

 41,5 g	 120 u	 15'	 180-190°	 30'
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REF. **11456**  
**Mini sneken mantequilla**  
Mini butter danish raisin swirl

 35 g	 160 u	 10-12'	 180-190°	 30'
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REF. **11461**  
**Mini sneken margarina**  
Mini margarine danish raisin swirl

 30 g	 180 u	 10-12'	 180-190°	 30'
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**Masa Danesa**  
Danish Pastry





# Gama Instant

## Instant pastry



Descongelar y servir, nunca fue tan práctico.  
Ahora, servir calidad es cuestión de minutos.

Defrost and serve. It has never been easier.  
Now, serving quality is a matter of minutes.





REF. **11503**  
**Croissant mini mantequilla**  
Mini butter croissant



22 g



60 u



30'



REF. **01300**  
**Madalena sin gluten**  
Gluten free madeleine



35 g  
en paquetes  
de 2 u



25 u  
2 u/paquete



30'



REF. **01331**  
**Mini tulipa choco-pepitas choco**  
Chocolate mini muffin



30 g



48 u



60'



REF. **01330**  
**Mini tulipa vainilla-choco**  
Vanilla chocolate mini muffin



30 g



48 u



60'

**Bollería**  
Pastries







REF. **01352**

**OK**  
OK



50 g



48 u



30'



REF. **01353**

**OK cacao**  
Cocoa OK



55 g



48 u



30'

REF. **01361**

**Mini OK**  
Mini OK



30 g



80 u



30'

REF. **21354**

**Mini OK cacao**  
Mini cocoa OK



30 g



80 u








30'

**Bollería**  
Pastries





REF. **21723**  
**Rebanada multisemillas**  
 Slice of multiseeds bread

					Pre-cortado. Pre-cut.
75 g rebanada/slice	12 u 5 rebanadas/slices por paquete/pack	60'	21,5 cm	Si	



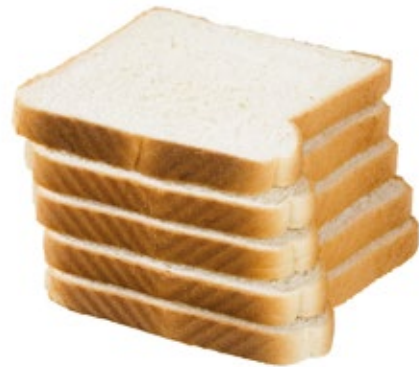
REF. **21726**  
**Pan Hamburguesa**  
 Burger bun

					Pre-cortado. Pre-cut.
89 g	48 u	60'	11,7 cm	Si	



REF. **11724**  
**Rebanada Pan de payés**  
 Slice of catalan bread

				
65 g rebanada/slice	24 u 5 rebanadas/slices por paquete/pack	30'	21,5 cm	



REF. **01727**  
**Pan sandwich**  
 Sliced sandwich bread





				
1000 g	5 bolsas/bags 28 rebanadas/slices + 2 tapas-bolsa/covers-bag	30'	11,8 cm	

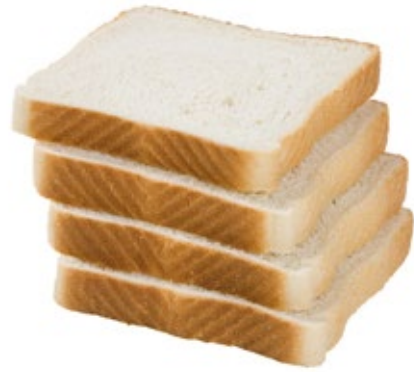


CLEAN LABEL  
sin aditivos, sin conservantes





REF. **01764**  
**Hamburguesa Brioche**  
Burger Brioche

				
75 g	24 u	30'	11 cm	Pre-cortado. Pre-cut.







REF. **01758**  
**Pan sandwich Tosta**  
Toast sandwich bread

				
1000 g	5 bolsas/bags 20 rebanadas/slices + 2 tapas-bolsa/covers-bag	30'	11,8 cm	



REF. **11757**  
**Pan Sandwich 100% Integral**  
100% Wholemeal Bread Sandwich

				
1000 g	5 bolsas/bags 28 rebanadas/slices + 2 tapas-bolsa/covers-bag	30'	11,8 cm	



REF. **01794**  
**Mollete**  
"Mollete"

				
115 g	75 u	30'	12 cm	



REF. **31650**  
**Chapata Mini Instant**  
Instant Mini ciabatta



45 g



165 u



30'



REF. **01582**  
**Gourmet Instant**  
Instant gourmet



80 g



100 u



30'



19 cm



**Panadería**  
Bakery



REF. **01915**  
**Media Luna Atún**  
Tuna Mini Pie

 120 g	 50 u	 20-25'	 185-190°	 30'
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REF. **01917**  
**Media Luna Pollo**  
Chicken Mini Pie

 120 g	 50 u	 20-25'	 185-190°	 30'
--	---	---	---	--



REF. **01903**  
**Media Luna Pisto**  
Pisto Mini Pie

 120 g	 50 u	 20-25'	 185-190°	 30'
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REF. **01902**  
**Media Luna Boloñesa**  
Bolognesa Mini Pie

 120 g	 50 u	 20-25'	 185-190°	 30'
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REF. **01914**  
**Placa de Tortilla**  
Square spanish omelette

 750 g	 12 u	 15-20'	 180-190°
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**Snacks Tradicionales**  
Traditional Snacks





# Pan

## Bread

Una gran variedad de panes para todos los gustos, elige entre nuestra amplia gama. Un pan para cada ocasión.

A wide variety of breads for all different taste choose from our wide range. A bread for every occasion.





REF. **21605**

**Miniatura**

Miniature

28 g	210 u	6-8'	190-200°	30'	8 cm



REF. **21604**

**Panecillo**

Roll

53 g	140 u	8-10'	190-200°	30'	12,5 cm



REF. **31602**

**Media Baguette**

Medium baguette

125 g	72 u	12-14'	190-200°	30'	27 cm








# Pan blanco - Baguette

White bread









REF. **31616**  
**Baguette Clasic**  
Classic Baguette

 230 g	 36 u	 14-16'	 190-200°	 30'	 53 cm
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REF. **31704**  
**Barra castellana**  
Castillan loaf

 275 g	 25 u	 18-20'	 190-200°	 30'	 44 cm
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REF. **11792**  
**Panecillo Sin gluten (en bolsa)**  
Gluten free bread (individually packed)

 50 g	 30 u	 8-12'	 190°	 30'	 12 cm
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REF. **01793**  
**Panecillo rústico Sin gluten (en bolsa)**  
Gluten free bread roll (individually packed)

 100 g	 20 u	 8-12'	 180°	 30'	 11,5 cm
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**Pan blanco - Baguette**  
White bread










REF. **11611**

**Panecillo Fuente de Fibra**

Source of fibre roll

 58 g	 140 u	 8-10'	 190-200°	 30'	 12,5 cm
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REF. **31609**

**Baguette Fuente de Fibra**

Source of fibre baguette




 250 g	 34 u	 14-16'	 190-200°	 30'	 55 cm
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REF. **11699**

**Baguette multise millas**

Multicereals baguette

 250 g	 30 u	 14-16'	 180°	 30'	 52 cm
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REF. **01694**

**Bocatin Multicereales**

Multicereals mini Ancien sandwich

 60 g	 110 u	 14-16'	 180-185°	 30'	 15 cm
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CLEAN LABEL  
sin aditivos, sin conservantes

**Fuente de fibra y Cereales**  
Source of fiber and Cereals





REF. **31655**  
**Chapatta mini**  
Mini ciabatta

40 g	190 u	4-6'	190-200°	30'	7 cm



REF. **21654**  
**Chapatta hostelería**  
Hotel-Grade ciabatta

70 g	95 u	8-10'	190-200°	30'	12 cm



**Chapattas**  
Ciabatta






CLEAN LABEL  
sin aditivos, sin conservantes

REF. **01633**  
**Flautín Ancien**  
Ancien "Flautín"

					
70 g	100 u	8-10'	190-200°	30'	20 cm








REF. **01634**  
**Bocata Ancien**  
Ancien sandwich

					
75 g	80 u	10-14'	180-185°	15'	18 cm



CLEAN LABEL  
sin aditivos, sin conservantes

REF. **01625**  
**Mignon Ancien**  
Mignon Ancien

					
35 g	90 u	5-6'	190-200°	30'	15 cm



CLEAN LABEL  
sin aditivos, sin conservantes

REF. **01671**  
**Bocatin Ancien**  
Mini Ancien sandwich

					
55 g	110 u	10-12'	180-185°	30'	14-16 cm



CLEAN LABEL  
sin aditivos, sin conservantes

**Pan Ancien**  
Ancien bread



REF. **01621**

**Barra Ancien**

Ancien Loaf

 340 g	 22 u	 20-25'	 180-200°	 30'	 52 cm
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REF. **01616**

**Gourmet Ancien**

Ancien Gourmet







 60 g	 80 u	 10-12'	 190-200°	 30'	 16,5 cm
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REF. **01951**

**Mini Payesito blanco**

Mini catalan bread







 45 g	 120 u	 4-6'	 190-200°	 30'	 6,8 cm
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REF. **11756**

**Pan Payés**

Catalan bread

 500 g	 16 u	 18-20'	 180-190°	 45-60'	 20 cm
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**Pan Ancien**  
Ancien bread



REF. **01640**

**Blanc Nature**

Blanc Nature


					
400 g	20 u	20-22'	190-200°	30'	28 cm



REF. **11642**

**Soja Nature**

Soy Nature







					
400 g	20 u	20-22'	190-200°	30'	28 cm



REF. **11643**

**Malta Nature**

Malt Nature


					
400 g	20 u	20-22'	190-200°	30'	28 cm



REF. **11646**

**Oli Nature**

Oil Nature

					
400 g	20 u	20-22'	190-200°	30'	28 cm








**Panes Nature**

Nature Bread










**REF. 11647**  
**Cereales Nature**  
 Cereals Nature

 400 g	 20 u	 20-22'	 190-200°	 30'	 28 cm
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**REF. 01684**  
**Maiz Pipas Nature**  
 Corn Nature

 400 g	 20 u	 20-22'	 190-200°	 30'	 28 cm
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**Panes Nature**  
 Nature Bread





REF. **31711**  
**Barra Atlántica**  
Atlantic loaf

 290 g	 18 u	 12-16'	 180°	 30'	 42 cm
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REF. **01718**  
**Media Rústica Atlántica**  
Medium traditional Atlantic bread

 145 g	 50 u	 15-20'	 180-200°	 30'	 26 cm
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**Panes de origen**  
Home made bread



REF. **01761**

**Surtido mini panecillos (viena, integral, chapatta, pasas y nueces)**

Mini bread assortment (kaiser, wholemeal, ciabatta, mini raisin & walnut roll)





 35 g	 120 u	 6-8'	 190-200°	 30'	 7 cm
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REF. **01735**

**Surtido panecillos sabores (cebolla, tomate, olivas, queso)**

Mini flavoured bread assortment (onion, tomato, olive, cheese)

 35 g	 120 u	 4-6'	 190-200°	 30'	 7 cm
--	---	--	--	---	--





Sabor oliva disponible venta individual.  
Olive flavour available for individual sale.

REF. **31714**

**Mini panecillo Viena**

Mini Kaiser







 35 g	 80 u	 4-6'	 190-200°	 30'	 7 cm
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REF. **01713**

**Panecillo Viena**

Kaiser

 70 g	 90 u	 6-8'	 190-200°	 30'	 9 cm
---	---	---	---	--	---

**Panecillos especiales**  
Special rolls







# Tartas Cakes

El final perfecto, el momento más dulce.  
Deliciosas propuestas de pastelería que sólo  
deberás descongelar y servir

The perfect ending, the sweetest moment.  
Delicious cakes proposals that you only  
need to defrost and serve.





REF. **01830**  
**Plancha Carrot & Cream Cheese Premium**  
 Pizza ball

 2200 g	 2 u	 60' descongelar en nevera 4-6h	 27x37 cm	 48
---	--	--	---	---



REF. **01831**  
**Plancha Yogur & Fresa Premium**  
 Pizza ball

 2200 g	 2 u	 60' descongelar en nevera 4-6h	 27x37 cm	 48
---	---	--	---	---



REF. **01832**  
**Plancha Manzana & Crumble Premium**  
 Pizza ball

 2200 g	 2 u	 60' descongelar en nevera 4-6h	 27x37 cm	 48
---	--	--	---	---



REF. **11872**  
**Queso-arándanos**  
 Pizza ball

 1800 g	 1 u	 60' descongelar en nevera 3h	 27x37 cm	 30	Pre-cortado. Pre-cut.
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# Planchas

## Layered Cakes



REF. **11870**

### Tiramisú

Tiramisu

 1800 g	 1 u	 60' descongelar en nevera 3h	 28x37 cm	 30	Pre-cortado. Pre-cut.
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REF. **01322**

### Bizcocho de la abuela

Grandma's sponge cake

 2000 g	 1 u	 30' o nevera/for refrigerator 3 h	 28x37 cm	 48	Pre-cortado. Pre-cut.
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REF. **01323**

### Bizcocho de la abuela chocolate

Grandma's sponge chocolate cake

 2000 g	 1 u	 30' o nevera/for refrigerator 3 h	 28x37 cm	 48	Pre-cortado. Pre-cut.
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**Planchas**  
Layered Cakes





REF. **01840**  
**Naked Cake Zanahoria**  
Carrot Naked Cake

 1600 g	 2 u	 90' descongelar en nevera 4-6h	 24 cm diámetro	 12
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Pre-cortado.  
Pre-cut.



**Pastelería**  
Cakes



REF. **01894**

**Tarta de queso**

Cheese Cake

 1430 g	 1 u	 12h descongelar en nevera 4-6h	 24 cm diámetro	 12
---	--	---	--	---



REF. **21884**

**Pastel Tentación**

Temptation cake

 1500 g	 2 u	 90' descongelar en nevera 4-6h	 24 cm diámetro	 12
--	---	--	---	--

Pre-cortado.  
Pre-cut.



REF. **01846**

**Tarta Red Velvet**

Red Velvet cake

 1800 g	 2 u	 90' descongelar en nevera 4-6h	 24 cm diámetro	 14
---	--	---	--	---

Pre-cortado.  
Pre-cut.



**Pastelería**  
Cakes





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