

THE
SWEET & PASTRY
COLLECTION





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COLLECTION





Welcome



Whether a cheesecake, gateaux, ice cream or cake lover, our sweet and pastry section has something to tickle any fancy. Customers are spoilt for choice with this range of traditional and contemporary sweet items.

Our heavenly collection includes items that can be consumed on casual weekdays as a solo treat or multiple portions to satisfy the whole family. More sophisticated numbers can be thawed in advance when consumers host elegant dinner parties.

An extensive range targeting both kids and adults alike. Be it a casual cookie to be dunked in milk, a muffin to accompany a hot cup of tea, or a convenient, elegant plated desert to impress after a meal. No hassle, no fuss, just good times!

Consumers need not wreck their brains to prepare complicated, time-consuming pastries as our top chefs have them covered. Presenting recipes from the world's best tea houses, our products guarantee maximum comfort, style, and satisfaction.



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MUFFINS



Vanilla

The sweetest muffins with the subtlest hint of classic vanilla ooze simple ricotta and cream cheese perfection.

With Cream Cheese:

Net Weight: 120g | Boxes of 20 | 2,880 individual muffins in a Euro pallet

Without Cream Cheese:

Net Weight: 100g | Boxes of 20 | 2,880 individual muffins in a Euro pallet

Store frozen at -18°C. Defrost for 3-4 hours in the refrigerator. Do not re-freeze once defrosted. Once defrosted keep refrigerated at 4°C and consume within 3 days. Shelf life: 1 year frozen.



Chocolate

All the decadent goodness of chocolate plus a luscious ricotta and cream cheese centre baked to exquisite gooey gorgeousness.

With Cream Cheese:

Net Weight: 120g | Boxes of 20 | 2,880 individual muffins in a Euro pallet

Without Cream Cheese:

Net Weight: 100g | Boxes of 20 | 2,880 individual muffins in a Euro pallet

Store frozen at -18°C. Defrost for 3-4 hours in the refrigerator. Do not re-freeze once defrosted. Once defrosted keep refrigerated at 4°C and consume within 3 days. Shelf life: 1 year frozen.

MUFFINS



Lemon

A zingy and refreshing lemon muffin is always a good idea, no matter the season.

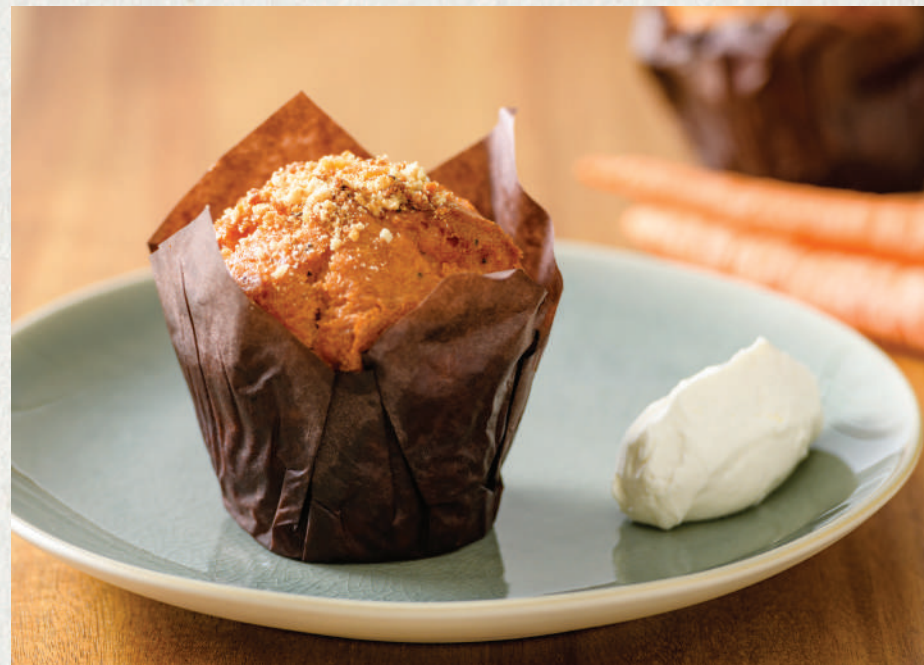
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Without Cream Cheese:

Net Weight: 100g | Boxes of 20 | 2,880 individual muffins in a Euro pallet

Store frozen at -18°C. Defrost for 3-4 hours in the refrigerator. Do not re-freeze once defrosted. Once defrosted keep refrigerated at 4°C and consume within 3 days. Shelf life: 1 year frozen.



Carrot

Who would have said that the humble carrot could taste so heavenly? The ricotta and cream cheese centre adds to the yummy factor.

With Cream Cheese:

Net Weight: 120g | Boxes of 20 | 2,880 individual muffins in a Euro pallet

Without Cream Cheese:

Net Weight: 100g | Boxes of 20 | 2,880 individual muffins in a Euro pallet

Store frozen at -18°C. Defrost for 3-4 hours in the refrigerator. Do not re-freeze once defrosted. Once defrosted keep refrigerated at 4°C and consume within 3 days. Shelf life: 1 year frozen.

MUFFINS



Red Velvet

Fluffy and moist, these ricotta and cream cheese filled buttery muffins truly live up to their red velvet name.

With Cream Cheese:

Net Weight: 120g | Boxes of 20 | 2,880 individual muffins in a Euro pallet

Without Cream Cheese:

Net Weight: 100g | Boxes of 20 | 2,880 individual muffins in a Euro pallet

Store frozen at -18°C. Defrost for 3-4 hours in the refrigerator. Do not re-freeze once defrosted. Once defrosted keep refrigerated at 4°C and consume within 3 days. Shelf life: 1 year frozen.



Blueberry

A moist and tender centred muffin bursting with blueberries and a perfectly golden-brown top, you'll fall in love on the first bite!

With Cream Cheese:

Net Weight: 120g | Boxes of 20 | 2,880 individual muffins in a Euro pallet

Without Cream Cheese:

Net Weight: 100g | Boxes of 20 | 2,880 individual muffins in a Euro pallet

Store frozen at -18°C. Defrost for 3-4 hours in the refrigerator. Do not re-freeze once defrosted. Once defrosted keep refrigerated at 4°C and consume within 3 days. Shelf life: 1 year frozen.

COOKIES



Chocolate

A simply irresistible combination of traditional vanilla, white chocolate and hazelnut.

Net Weight: 90g | Boxes of 24 | 5,184 individual cookies in a Euro pallet

Net Weight: 50g | Boxes of 24 | 5,184 individual cookies in a Euro pallet

Store frozen at -18°C. Defrost for 3-4 hours in the refrigerator. Do not re-freeze once defrosted. Once defrosted, store in an airtight container and consume within 7 days. Shelf life: 1 year frozen.

COOKIES



Double Chocolate

Double chocolate, double the indulgence further enriched with flavourful hazelnut.

Net Weight: 90g | Boxes of 24 | 5,184 individual cookies in a Euro pallet

Net Weight: 50g | Boxes of 24 | 5,184 individual cookies in a Euro pallet

Store frozen at -18°C. Defrost for 3-4 hours in the refrigerator. Do not re-freeze once defrosted. Once defrosted, store in an airtight container and consume within 7 days. Shelf life: 1 year frozen.



APPLE PIES



Apple Pies

It's true what Grandmas say, a bite of apple pie makes every worry go away. Plentiful apples are combined with a sweet, gentle spiced sauce, encased in a gorgeous pastry to make this single portioned pie.

Net Weight: 125g | Boxes of 90 | 3,240 individual apple pies in a Euro pallet

Store frozen at -18°C. Defrost for 6-8 hours in the refrigerator. Do not re-freeze once defrosted.
Heating: In oven for 23 minutes at 170°C. Shelf life: 1 year frozen.



Pistachio

Nutty and deliciously textured, filled with exotic pistachio cream.

Net Weight: 90g | Boxes of 36 | 2,592 individual doughnuts in a Euro pallet

Store frozen at -18°C. Defrost for 3-4 hours in the refrigerator. Do not re-freeze once defrosted.
Once defrosted keep refrigerated at 4°C and consume within 3 days. Shelf life: 1 year frozen.

DOUGHNUTS



Strawberry

The traditional strawberry jelly heart, a firm favourite with both old and young.

Net Weight: 90g | Boxes of 36 | 2,592 individual doughnuts in a Euro pallet

Store frozen at -18°C. Defrost for 3-4 hours in the refrigerator. Do not re-freeze once defrosted. Once defrosted keep refrigerated at 4°C and consume within 3 days. Shelf life: 1 year frozen.



Vanilla

The softest doughnut filled with finger-lickin' pastry cream.

Net Weight: 90g | Boxes of 36 | 2,592 individual doughnuts in a Euro pallet

Store frozen at -18°C. Defrost for 3-4 hours in the refrigerator. Do not re-freeze once defrosted. Once defrosted keep refrigerated at 4°C and consume within 3 days. Shelf life: 1 year frozen.

DOUGHNUTS



Chocolate

A winning combination of chocolate and hazelnut cream nestled at the heart of our pillowy doughnut.

Net Weight: 90g | Boxes of 36 | 2,592 individual doughnuts in a Euro pallet

Store frozen at -18°C. Defrost for 3-4 hours in the refrigerator. Do not re-freeze once defrosted. Once defrosted keep refrigerated at 4°C and consume within 3 days. Shelf life: 1 year frozen.



Vanilla

Soft doughnuts filled with a sweet custard cream.

Net Weight: 90g | Boxes of 36 | 2,592 individual doughnuts in a Euro pallet

Store frozen at -18°C. Defrost for 3-4 hours in the refrigerator. Do not re-freeze once defrosted. Once defrosted keep refrigerated at 4°C and consume within 3 days. Shelf life: 1 year frozen.



CHILLED DESSERTS



Black Forest

Silky chocolate fudge layered with juicy black cherries and fragrant Kirsch cream.

Net Weight: 90g | Boxes of 48 | 3,456 individual desserts in a Euro pallet

Keep frozen at -18°C. Defrost for 3-4 hours in the refrigerator Do not re-freeze once defrosted. Once defrosted, keep refrigerated at 4°C and use within 3 days. Shelf life: 1 year frozen.



Tiramisù

The iconic Venetian favourite is made up of a Savoiardi biscuit base drenched in coffee topped with a light as air zabaglione and mascarpone cream.

Net Weight: 90g | Boxes of 48 | 3,456 individual desserts in a Euro pallet

Keep frozen at -18°C. Defrost for 3-4 hours in the refrigerator Do not re-freeze once defrosted. Once defrosted, keep refrigerated at 4°C and use within 3 days. Shelf life: 1 year frozen.

CHILLED DESSERTS



Chocolate & Coconut Coupe

A delicately flavoured coconut sponge topped with an extra rich dark chocolate mousse.

Net Weight: 90g | Boxes of 48 | 3,456 individual desserts in a Euro pallet

Keep frozen at -18°C. Defrost for 3-4 hours in the refrigerator Do not re-freeze once defrosted. Once defrosted, keep refrigerated at 4°C and use within 3 days. Shelf life: 1 year frozen.



Chocolate Brownie & White Chocolate

Tradition with a twist! A moreish chocolate and hazelnut brownie topped with a velvety white chocolate mousse.

Net Weight: 90g | Boxes of 48 | 3,456 individual desserts in a Euro pallet

Keep frozen at -18°C. Defrost for 3-4 hours in the refrigerator Do not re-freeze once defrosted. Once defrosted, keep refrigerated at 4°C and use within 3 days. Shelf life: 1 year frozen.

CHILLED DESSERTS



Salted Peanut & Caramel

A crowd pleasing toffee and salted peanut base topped with a luscious caramel mousse.

Net Weight: 90g | Boxes of 48 | 3,456 individual desserts in a Euro pallet

Keep frozen at -18°C. Defrost for 3-4 hours in the refrigerator Do not re-freeze once defrosted. Once defrosted, keep refrigerated at 4°C and use within 3 days. Shelf life: 1 year frozen.



Blueberry Cheesecake

Heavenly biscuit crumble with cream cheese and juicy blueberry compote.

Net Weight: 90g | Boxes of 48 | 3,456 individual desserts in a Euro pallet

Keep frozen at -18°C. Defrost for 3-4 hours in the refrigerator Do not re-freeze once defrosted. Once defrosted, keep refrigerated at 4°C and use within 3 days. Shelf life: 1 year frozen.

CHILLED DESSERTS



Lemon Cheesecake

A popular classic made with a divine biscuit crumble topped with cream cheese and zingy lemon gelee.

Net Weight: 90g | Boxes of 48 | 3,456 individual desserts in a Euro pallet

Keep frozen at -18°C. Defrost for 3-4 hours in the refrigerator Do not re-freeze once defrosted. Once defrosted, keep refrigerated at 4°C and use within 3 days. Shelf life: 1 year frozen.



Cherry Cheesecake

Melt in your mouth biscuit crumble with cream cheese and the literal cherry compote on top!

Net Weight: 90g | Boxes of 48 | 3,456 individual desserts in a Euro pallet

Keep frozen at -18°C. Defrost for 3-4 hours in the refrigerator Do not re-freeze once defrosted. Once defrosted, keep refrigerated at 4°C and use within 3 days. Shelf life: 1 year frozen.

CHILLED DESSERTS



White Chocolate & Raspberry Cream

Extravagantly luxurious white chocolate with a sublime raspberry cream is the ultimate indulgence.

Net Weight: 90g | Boxes of 48 | 3,456 individual desserts in a Euro pallet

Keep frozen at -18°C. Defrost for 3-4 hours in the refrigerator Do not re-freeze once defrosted. Once defrosted, keep refrigerated at 4°C and use within 3 days. Shelf life: 1 year frozen.



Cherry & Coconut Pannacotta

A lush cherry compote topped with silky-smooth coconut milk panna cotta for our vegan twist on this dessert favourite.

Vegan

Net Weight: 90g | Boxes of 48 | 3,456 individual desserts in a Euro pallet

Keep frozen at -18°C. Defrost for 3-4 hours in the refrigerator Do not re-freeze once defrosted. Once defrosted, keep refrigerated at 4°C and use within 3 days. Shelf life: 1 year frozen.

CHILLED DESSERTS



Twisted Banoffee Coupe

Caramelized banana with toffee and banana cream for a flawless fusion of crunchy, creamy, gooey, and sweet.

Net Weight: 90g | Boxes of 48 | 3,456 individual desserts in a Euro pallet

Keep frozen at -18°C. Defrost for 3-4 hours in the refrigerator Do not re-freeze once defrosted. Once defrosted, keep refrigerated at 4°C and use within 3 days. Shelf life: 1 year frozen.



Mango & Bourbon Vanilla Coupe

A taste of tropical paradise in our spicy mango compote topped with bourbon vanilla cream.

Net Weight: 90g | Boxes of 48 | 3,456 individual desserts in a Euro pallet

Keep frozen at -18°C. Defrost for 3-4 hours in the refrigerator Do not re-freeze once defrosted. Once defrosted, keep refrigerated at 4°C and use within 3 days. Shelf life: 1 year frozen.

ICE CREAM



Vanilla

This classic flavour trumps all for its sheer versatility. Whether enjoyed alone or combined with another dessert, vanilla ice cream will never disappoint.

Net Weight: 1.8 Litre | Boxes of 8 | 480 individual ice creams in a Euro pallet

Keep frozen at -18°C. Shelf life: 1 year frozen.



Chocolate

It doesn't matter how old you are, we all scream for ice cream, especially if it's chocolate! A devilish, creamy chocolate ice cream for true chocolate lovers.

Net Weight: 1.8 Litre | Boxes of 8 | 480 individual ice creams in a Euro pallet

Keep frozen at -18°C. Shelf life: 1 year frozen..

ICE CREAM



Strawberry

The combination of luscious strawberries and cream are a delight for the senses, guaranteed to turn any frown upside down.

Net Weight: 1.8 Litre | Boxes of 8 | 480 individual ice creams in a Euro pallet

Keep frozen at -18°C. Shelf life: 1 year frozen.



Hazelnut

The nutty and robust flavour of hazelnut provides for a deliciously creamy texture, making it a sure winner with any nut lover.

Net Weight: 1.8 Litre | Boxes of 8 | 480 individual ice creams in a Euro pallet

Keep frozen at -18°C. Shelf life: 1 year frozen.

ICE CREAM



Strawberry Ripple

Not only pretty to look at, the combination of sweet and tart in this strawberry ripple ice cream is a swirl-wind of pleasure.

Net Weight: 1.8 Litre | Boxes of 8 | 480 individual ice creams in a Euro pallet

Keep frozen at -18°C. Shelf life: 1 year frozen.



Chocolate Ripple

When you're caught in between your love for vanilla and chocolate, have both in this mouthwatering, smooth combination, and let the good times ripple!

Net Weight: 1.8 Litre | Boxes of 8 | 480 individual ice creams in a Euro pallet

Keep frozen at -18°C. Shelf life: 1 year frozen.

ICE CREAM



Cherry Ripple

When combined with our luscious cream, this Cherry Ripple will make even the hardest of sceptics admit to its heavenly goodness.

Net Weight: 1.8 Litre | Boxes of 8 | 480 individual ice creams in a Euro pallet

Keep frozen at -18°C. Shelf life: 1 year frozen.



Caramel Ripple

Cheeky caramel is paired with our signature cream in this euphoric feast of the senses, making all go gooey at the knees.

Net Weight: 1.8 Litre | Boxes of 8 | 480 individual ice creams in a Euro pallet

Keep frozen at -18°C. Shelf life: 1 year frozen.

ICE CREAM



Date

Emanating from Arabia, and considered nature's answer to candy, dates are making their debut all over the world. With subtle hints of caramel and cinnamon, this fervent number makes for a velvety treat.

Net Weight: 1.8 Litre | Boxes of 8 | 480 individual ice creams in a Euro pallet

Keep frozen at -18°C. Shelf life: 1 year frozen.



Tahini

The versatility of tahini, made from hulled sesame seeds, has earned it a top place in our ice cream selection. Adding a savoury nuttiness to the palate, this ice cream is an earthy scoop of love.

Net Weight: 1.8 Litre | Boxes of 8 | 480 individual ice creams in a Euro pallet

Keep frozen at -18°C. Shelf life: 1 year frozen.

ICE CREAM



Maltese

Often referred to as 'Grandma's ice cream', this flavour makes a sure appearance at all family gathering on the Maltese Islands. The combination of rich evaporated milk, cinnamon, candied fruits, aniseed, and nuts will beckon feelings of warmth and nostalgia.

Net Weight: 1 Litre | Boxes of 4 | 572 individual ice creams in a Euro pallet

Keep frozen at -18°C. Shelf life: 1 year frozen.

ICE CREAM CUPS



Vanilla

The most iconic ice cream flavour known to man and a sure classic served in a pot of joy.

Net Weight: 180ml | Boxes of 18 | 2,574 individual ice creams in a Euro pallet

Keep frozen at -18°C. Shelf life: 1 year frozen.



Chocolate

Decadent chocolate ice cream, for you and you alone, in this devilish ice cream pot.

Net Weight: 180ml | Boxes of 18 | 2,574 individual ice creams in a Euro pallet

Keep frozen at -18°C. Shelf life: 1 year frozen.

ICE CREAM CUPS



Strawberry

A refreshing pick-me up of strawberry paradise in this divine ice cream.

Net Weight: 180ml | Boxes of 18 | 2,574 individual ice creams in a Euro pallet

Keep frozen at -18°C. Shelf life: 1 year frozen.



Strawberry Ripple

Guaranteed to tantalise the senses upon its first encounter with your lips. The combination of strawberry and vanilla, provides an honest, heavenly taste.

Net Weight: 180ml | Boxes of 18 | 2,574 individual ice creams in a Euro pallet

Keep frozen at -18°C. Shelf life: 1 year frozen.

ICE CREAM CUPS



Chocolate Ripple

Can't choose between chocolate or vanilla?
Seize the moment and combine the two in this Chocolate Ripple.

Net Weight: 180ml | Boxes of 18 | 2,574 individual ice creams in a Euro pallet

Keep frozen at -18°C. Shelf life: 1 year frozen.



Maltese

Often referred to 'Grandma's ice cream', this flavour evokes nostalgic moments by the beach in Malta. Combining evaporated milk and cinnamon, it is a sure must try.

Net Weight: 180ml | Boxes of 18 | 2,574 individual ice creams in a Euro pallet

Keep frozen at -18°C. Shelf life: 1 year frozen.

ICE CREAM CUPS



Biscotto & Cookie

Biscuit crumbs and fior di latte ice cream are combined with the playful qualities of cookies at the base, in this indulgent ice cream.

Net Weight: 90g | Boxes of 48 | 3,456 individual ice creams cups in a Euro pallet

Keep frozen at -18°C. Shelf life: 1 year frozen.



Cherry

A hint of sophistication meets tangy-sweet in this cup of cherry glory.

Net Weight: 90g | Boxes of 48 | 3,456 individual ice creams cups in a Euro pallet

Keep frozen at -18°C. Shelf life: 1 year frozen.

ICE CREAM CUPS



Strawberry

A self-indulgent reverie for those with a liking for strawberry cheesecake and ice cream. Who said you need to choose when you can get both?

Net Weight: 90g | Boxes of 48 | 3,456 individual ice creams cups in a Euro pallet

Keep frozen at -18°C. Shelf life: 1 year frozen.



Vanilla & Crunchy Biscuit

Opposites do attract, especially in this creamy vanilla ice cream combined with crunchy biscuit. Calling all those with a craving for crunch, this is for you.

Net Weight: 90g | Boxes of 48 | 3,456 individual ice creams cups in a Euro pallet

Keep frozen at -18°C. Shelf life: 1 year frozen.

ICE CREAM CUPS



Brownie

The ultimate chocaholic dream. An exquisite decadent, rich brownie ice cream not for the faint hearted.

Net Weight: 90g | Boxes of 48 | 3,456 individual ice creams cups in a Euro pallet

Keep frozen at -18°C. Shelf life: 1 year frozen.



Maltese

All the love and sweetness of a sundrenched Mediterranean island, combining tradition and a hint of fun, in this pot of evaporated milk, nuts, cinnamon and candied fruits.

Net Weight: 90g | Boxes of 48 | 3,456 individual ice creams cups in a Euro pallet

Keep frozen at -18°C. Shelf life: 1 year frozen.

TORTA GELATO



Vanilla

If you can't choose between ice cream or cake, have both in this invigorating Vanilla ice cream cake with chocolate ripple on top.

Net Weight: 1.3kg | Boxes of 6 | 324 individual torta gelato in a Euro pallet

Keep frozen at -18°C. Shelf life: 1 year frozen.



Biscotto

Hints of vanilla and biscuit come together nicely in this Italian-inspired ice cream cake.

Net Weight: 1.3kg | Boxes of 6 | 324 individual torta gelato in a Euro pallet

Keep frozen at -18°C. Shelf life: 1 year frozen.

TORTA GELATO



Chocolate

We go the extra mile by combining chocolate ice cream and double chocolate cake in this cheekily refreshing chocolate number.

Net Weight: 1.3kg | Boxes of 6 | 324 individual torta gelato in a Euro pallet

Keep frozen at -18°C. Shelf life: 1 year frozen.

TORTA GELATO



Brownie

The dense, decadent properties of a brownie and ice cream forge the right union in this Brownie ice cream cake.

Net Weight: 1.3kg | Boxes of 6 | 324 individual torta gelato in a Euro pallet

Keep frozen at -18°C. Shelf life: 1 year frozen.



Cherry

A cherry cake is always a great idea, especially when paired with refreshing ice cream and placed on a crunchy base.

Net Weight: 1.3kg | Boxes of 6 | 324 individual torta gelato in a Euro pallet

Keep frozen at -18°C. Shelf life: 1 year frozen.

TORTA GELATO



Maltese

A creamy concoction of evaporated milk, cinnamon, candied fruits, and nuts, on a cake base will have you transported to the Maltese Islands in an instant.

Net Weight: 1.3kg | Boxes of 6 | 324 individual torta gelato in a Euro pallet

Keep frozen at -18°C. Shelf life: 1 year frozen.

TARTS



Lemon Tart

A traditional French-style lemon tart with a creamy, dreamy lemon curd filling, in a pastry shell that tastes just like the ones in Paris. It's the perfect French affair.

Net Weight: 1.2kg | Boxes of 6 | 324 individual tarts in a Euro pallet

Keep frozen at -18°C. Defrost for 6-8 hours in the refrigerator. Do not re-freeze once defrosted. Once defrosted keep refrigerated at 4°C and consume within 3 days. Shelf life: 1 year frozen.



Torta Di Mele

Italy puts a signature twist on the British apple pie in this shallow, open pastry shell topped with a beautiful apple filling and picture-perfect placed apples on top.

Net Weight: 1.2kg | Boxes of 6 | 324 individual tarts in a Euro pallet

Keep frozen at -18°C. Defrost for 6-8 hours in the refrigerator. Do not re-freeze once defrosted. Once defrosted keep refrigerated at 4°C and consume within 3 days. Shelf life: 1 year frozen.

TARTS



Torta Della Nonna

A simply irresistible combination of traditional vanilla cream, almonds and pine nuts.

Net Weight: 1.2kg | Boxes of 6 | 324 individual tarts in a Euro pallet

Keep frozen at -18°C. Defrost for 6-8 hours in the refrigerator. Do not re-freeze once defrosted. Once defrosted keep refrigerated at 4°C and consume within 3 days. Shelf life: 1 year frozen..

TARTS



Apricot

A summery delight to be enjoyed all year round. A low pastry shell encasing sweet, glazed apricots makes for this elegant pretty as a picture dessert.

Net Weight: 1.2kg | Boxes of 6 | 324 individual tarts in a Euro pallet

Keep frozen at -18°C. Defrost for 6-8 hours in the refrigerator. Do not re-freeze once defrosted. Once defrosted keep refrigerated at 4°C and consume within 3 days. Shelf life: 1 year frozen.



Pear & Chocolate

Pear and chocolate blend perfectly in this tart and encased in this fragrant pastry – there won't be any leftovers.

Net Weight: 1.2kg | Boxes of 6 | 324 individual tarts in a Euro pallet

Keep frozen at -18°C. Defrost for 6-8 hours in the refrigerator. Do not re-freeze once defrosted. Once defrosted keep refrigerated at 4°C and consume within 3 days. Shelf life: 1 year frozen.

TARTS



Frutti Di Bosco

All the treasures of the forest come together in this picture-perfect dessert. A thick cream filling covered with a mix of the juiciest berries.

Net Weight: 1.2kg | Boxes of 6 | 324 individual tarts in a Euro pallet

Keep frozen at -18°C. Defrost for 6-8 hours in the refrigerator. Do not re-freeze once defrosted. Once defrosted keep refrigerated at 4°C and consume within 3 days. Shelf life: 1 year frozen..



Chocolate Fudge Cake

An utterly divine double chocolate cake filled with ricotta and cream cheese for a taste of absolute bliss.

Net Weight: 1.2kg | Boxes of 6 | 324 individual cakes in a Euro pallet

Keep frozen at -18°C. Defrost for 6-8 hours in the refrigerator. Do not re-freeze once defrosted. Once defrosted keep refrigerated at 4°C and consume within 3 days. Shelf life: 1 year frozen.

CAKES



Red Velvet Cake

Deliciously tangy supersoft cake filled with ricotta and cream cheese. Our Red Velvet is so much more than just a red tinted cake!

Net Weight: 1.2kg | Boxes of 6 | 324 individual cakes in a Euro pallet

Keep frozen at -18°C. Defrost for 6-8 hours in the refrigerator. Do not re-freeze once defrosted. Once defrosted keep refrigerated at 4°C and consume within 3 days. Shelf life: 1 year frozen.



Chocolate Marble & Vanilla Cake

The unparalleled vanilla and chocolate pairing for our superior marble cake complemented with a crave-worthy ricotta and cream cheese filling.

Net Weight: 1.2kg | Boxes of 6 | 324 individual cakes in a Euro pallet

Keep frozen at -18°C. Defrost for 6-8 hours in the refrigerator. Do not re-freeze once defrosted. Once defrosted keep refrigerated at 4°C and consume within 3 days. Shelf life: 1 year frozen.



Carrot Cake

A ricotta and cream cheese filled carrot cake is taken to the next level with the earthy taste of walnuts.

Net Weight: 1.2kg | Boxes of 6 | 324 individual cakes in a Euro pallet

Keep frozen at -18°C. Defrost for 6-8 hours in the refrigerator. Do not re-freeze once defrosted. Once defrosted keep refrigerated at 4°C and consume within 3 days. Shelf life: 1 year frozen.

CAKES



Vanilla & Lemon Cake

A buttery, vanilla cake with refreshing lemon zest enriched with a luxurious ricotta and cream cheese frosting.

Net Weight: 1.2kg | Boxes of 6 | 324 individual cakes in a Euro pallet

Keep frozen at -18°C. Defrost for 6-8 hours in the refrigerator. Do not re-freeze once defrosted. Once defrosted keep refrigerated at 4°C and consume within 3 days. Shelf life: 1 year frozen.



Spicy Vanilla Cream Cake

Moist, delicate, and warmly spiced cake topped with a deluxe vanilla cream cheese frosting.

Net Weight: 1.2kg | Boxes of 6 | 324 individual cakes in a Euro pallet

Keep frozen at -18°C. Defrost for 6-8 hours in the refrigerator. Do not re-freeze once defrosted. Once defrosted keep refrigerated at 4°C and consume within 3 days. Shelf life: 1 year frozen.



Raspberry

A crunchy biscuit crumb base topped with a smooth cream and raspberry filling makes for a divine feast.

Net Weight: 1.4kg | Boxes of 6 | 324 individual cheesecakes in a Euro pallet

Keep frozen at -18°C. Defrost for 6-8 hours in the refrigerator. Do not re-freeze once defrosted. Once defrosted keep refrigerated at 4°C and consume within 3 days. Shelf life: 1 year frozen.

CHEESECAKES



Cherry

The creamiest cheesecake filling topped with a juicy cherry glaze provides the best textural contrast to the scrumptious biscuit crumb base.

Net Weight: 1.4kg | Boxes of 6 | 324 individual cheesecakes in a Euro pallet

Keep frozen at -18°C. Defrost for 6-8 hours in the refrigerator. Do not re-freeze once defrosted. Once defrosted keep refrigerated at 4°C and consume within 3 days. Shelf life: 1 year frozen.



Lemon

Fluffy cheesecake cream and tart lemon atop a crumbly biscuit base is simply a delight for the senses.

Net Weight: 1.4kg | Boxes of 6 | 324 individual cheesecakes in a Euro pallet

Keep frozen at -18°C. Defrost for 6-8 hours in the refrigerator. Do not re-freeze once defrosted. Once defrosted keep refrigerated at 4°C and consume within 3 days. Shelf life: 1 year frozen.



Blueberry

Tangy blueberries, mouth-watering cream cheesecake and a flavourful biscuit base make for a refreshing sweet treat.

Net Weight: 1.4kg | Boxes of 6 | 324 individual cheesecakes in a Euro pallet

Keep frozen at -18°C. Defrost for 6-8 hours in the refrigerator. Do not re-freeze once defrosted. Once defrosted keep refrigerated at 4°C and consume within 3 days. Shelf life: 1 year frozen.

CHEESECAKES



Biscotto

Buttery biscuit crumbs topped with cheesecake cream swirled with biscuit marble.

Net Weight: 1.4kg | Boxes of 6 | 324 individual cheesecakes in a Euro pallet

Keep frozen at -18°C. Defrost for 6-8 hours in the refrigerator. Do not re-freeze once defrosted. Once defrosted keep refrigerated at 4°C and consume within 3 days. Shelf life: 1 year frozen.



Tiramisù

The heady combination of Savoiardi biscuits intensely flavoured with aromatic coffee for the quintessential sweet treat.

Net Weight: 1.4kg | Boxes of 6 | 324 individual cheesecakes in a Euro pallet

Keep frozen at -18°C. Defrost for 6-8 hours in the refrigerator. Do not re-freeze once defrosted. Once defrosted keep refrigerated at 4°C and consume within 3 days. Shelf life: 1 year frozen.



Coconut & Dark Chocolate Delight

Puffy, soft-baked texture coconut sponge topped with chocolate and an exotic coconut mousse.

Net Weight: 1.4kg | Boxes of 6 | 324 individual gateaux in a Euro pallet

Keep frozen at -18°C. Defrost for 6-8 hours in the refrigerator. Do not re-freeze once defrosted. Once defrosted keep refrigerated at 4°C and consume within 3 days. Shelf life: 1 year frozen.

GATEAUX



Double Chocolate Fudge

All the extravagance of a double chocolate fudge cake enhanced with melt-in-the-mouth dark chocolate mousse for a true dessert showstopper.

Net Weight: 1.4kg | Boxes of 6 | 324 individual gateaux in a Euro pallet

Keep frozen at -18°C. Defrost for 6-8 hours in the refrigerator. Do not re-freeze once defrosted. Once defrosted keep refrigerated at 4°C and consume within 3 days. Shelf life: 1 year frozen.



Sacher Torte

Our finest chocolate cake layered with a mouth-watering apricot marmalade, topped with nutty marzipan and a shiny dark chocolate-glaze finish for this classic crowd-pleaser.

Net Weight: 1.4kg | Boxes of 6 | 324 individual gateaux in a Euro pallet

Keep frozen at -18°C. Defrost for 6-8 hours in the refrigerator. Do not re-freeze once defrosted. Once defrosted keep refrigerated at 4°C and consume within 3 days. Shelf life: 1 year frozen.



White Chocolate & Almond Cream

A light white chocolate mousse enhanced with roasted almonds for a delicate, delectable dessert.

Net Weight: 1.4kg | Boxes of 6 | 324 individual gateaux in a Euro pallet

Keep frozen at -18°C. Defrost for 6-8 hours in the refrigerator. Do not re-freeze once defrosted. Once defrosted keep refrigerated at 4°C and consume within 3 days. Shelf life: 1 year frozen.

GATEAUX



Strawberry & Aniseed

Sweet and simply scrumptious, our spicy cake with aniseed topped with a flavour-packed strawberry cream simply delights the senses.

Net Weight: 1.4kg | Boxes of 6 | 324 individual gateaux in a Euro pallet

Keep frozen at -18°C. Defrost for 6-8 hours in the refrigerator. Do not re-freeze once defrosted. Once defrosted keep refrigerated at 4°C and consume within 3 days. Shelf life: 1 year frozen.



White Chocolate & Blueberry Delice

White chocolate velvet mousse paired with an opulent blueberry filling. The result? A slice of paradise.

Net Weight: 1.4kg | Boxes of 6 | 324 individual gateaux in a Euro pallet

Keep frozen at -18°C. Defrost for 6-8 hours in the refrigerator. Do not re-freeze once defrosted. Once defrosted keep refrigerated at 4°C and consume within 3 days. Shelf life: 1 year frozen.



Twisted Saint Honore

Dedicated to the patron saint of French bakers, our first version of this classic gateaux has an almond frangipane base topped with Chantilly and chocolate cream.

Net Weight: 1.4kg | Boxes of 6 | 324 individual gateaux in a Euro pallet

Keep frozen at -18°C. Defrost for 6-8 hours in the refrigerator. Do not re-freeze once defrosted. Once defrosted keep refrigerated at 4°C and consume within 3 days. Shelf life: 1 year frozen.

GATEAUX



Twisted Saint Honore Vanilla

Almond frangipane topped with not only light as air Chantilly cream but also a spectacular vanilla fresh cream for our second version of this well-loved traditional gateaux.

Net Weight: 1.4kg | Boxes of 6 | 324 individual gateaux in a Euro pallet

Keep frozen at -18°C. Defrost for 6-8 hours in the refrigerator. Do not re-freeze once defrosted. Once defrosted keep refrigerated at 4°C and consume within 3 days. Shelf life: 1 year frozen.



Twisted Saint Honore Chocolate

A delectable choux pastry confection with almond frangipane topped with Chantilly cream, chocolate and velvety fresh cream lending our third version of the Saint Honoré a delish twist.

Net Weight: 1.4kg | Boxes of 6 | 324 individual gateaux in a Euro pallet

Keep frozen at -18°C. Defrost for 6-8 hours in the refrigerator. Do not re-freeze once defrosted. Once defrosted keep refrigerated at 4°C and consume within 3 days. Shelf life: 1 year frozen.



Cassatta Siciliana

La Bella Sicilia's most renowned dessert with sweet ricotta, jewelled candied fruit and a satiny marzipan topping.

Net Weight: 1.4kg | Boxes of 6 | 324 individual gateaux in a Euro pallet

Keep frozen at -18°C. Defrost for 6-8 hours in the refrigerator. Do not re-freeze once defrosted. Once defrosted keep refrigerated at 4°C and consume within 3 days. Shelf life: 1 year frozen.

GATEAUX



Dark Chocolate Profiterole

Exquisite choux pastry for our dark chocolate profiteroles with a velvety chocolate cream filling.

Net Weight: 1.4kg | Boxes of 6 | 324 individual gateaux in a Euro pallet

Keep frozen at -18°C. Defrost for 6-8 hours in the refrigerator. Do not re-freeze once defrosted. Once defrosted keep refrigerated at 4°C and consume within 3 days. Shelf life: 1 year frozen.



White Chocolate & Vanilla Profiterole

Light and airy vanilla profiteroles filled with traditional vanilla cream for this all-time favourite sweet confection.

Net Weight: 1.4kg | Boxes of 6 | 324 individual gateaux in a Euro pallet

Keep frozen at -18°C. Defrost for 6-8 hours in the refrigerator. Do not re-freeze once defrosted. Once defrosted keep refrigerated at 4°C and consume within 3 days. Shelf life: 1 year frozen.



Carrot & Walnut Cake topped with Cheese Frosting & Vanilla Crème Anglaise

Just when you thought a spiced carrot and walnut cake could not get any better, in comes the sophisticated vanilla crème Anglaise, for that extra elegant indulgence.

Net Weight: 150g | Boxes of 20 | 1,200 individual plated desserts in a Euro pallet

Store frozen at -18°C. Defrost for 30 seconds in the microwave. Do not re-freeze once defrosted.
Shelf life: 1 year frozen.

PLATED DESSERTS



**Pear & Walnut Cake topped
with Anise Cream & Cinnamon Sauce**

The comforting blend of pear and walnut is amplified with the addition of a classy anise cream and cinnamon sauce, combining a sweet and subtle flavour with the soothing qualities of the world's best pastry spice – cinnamon, of course.

Net Weight: 150g | Boxes of 20 | 1,200 individual plated desserts in a Euro pallet

Store frozen at -18°C. Defrost for 30 seconds in the microwave. Do not re-freeze once defrosted.
Shelf life: 1 year frozen.



**Lemon Poppy Cream
with Raspberry Coulis**

A zesty lemon poppy cream is paired up with a tarty, sweet raspberry couli to present this distinctly chic dessert.

Net Weight: 150g | Boxes of 20 | 1,200 individual plated desserts in a Euro pallet

Store frozen at -18°C. Defrost for 30 seconds in the microwave. Do not re-freeze once defrosted.
Shelf life: 1 year frozen.



Chocolate Fudge with Vanilla Cream & Spicy Mango Compote

This decadent fudge cake is given a classy upgrade with the addition of vanilla cream and a tantalising spicy mango compote. You must try it to believe!

Net Weight: 150g | Boxes of 20 | 1,200 individual plated desserts in a Euro pallet

Store frozen at -18°C. Defrost for 30 seconds in the microwave. Do not re-freeze once defrosted.
Shelf life: 1 year frozen.

PLATED DESSERTS



Red Velvet & Caramel Biscuit Cream
with Chocolate & Pear Compote

The much-loved red velvet is given star status with the addition of a caramel biscuit cream, and a complement of chocolate and pear compote.

Net Weight: 150g | Boxes of 20 | 1,200 individual plated desserts in a Euro pallet

Store frozen at -18°C. Defrost for 30 seconds in the microwave. Do not re-freeze once defrosted.
Shelf life: 1 year frozen.



Spicy Cake topped with Vanilla Semi Freddo,
Orange Coulis & Apple Salad

A symphony of spices come together in this decadent cake topped with a refreshing vanilla semi freddo, finished off with a secret orange coulis and apple sauce. Going the extra mile, why not?

Net Weight: 150g | Boxes of 20 | 1,200 individual plated desserts in a Euro pallet

Store frozen at -18°C. Defrost for 30 seconds in the microwave. Do not re-freeze once defrosted.
Shelf life: 1 year frozen.

The Food Factory is the natural development of the original James Caterers Ltd. business, the brainchild of James Barbara. It has a proven track record of success stories since its inception in 1989. James went on to transform a one-man catering business from where he produced and distributed his own delicacies from home, later flourishing into one of the largest and most renowned catering companies on the island. He strives for excellence, promotes innovation, consistency, efficiency, and is committed to using the finest ingredients and delivering good value for money. Such selective ingredients coupled with forethought, the right dosage of creativity and a touch of class have given The Food Factory's Sweet and Savoury collection a name that clients can trust.

Today the company has set a standard of excellence and creativity that has significantly attracted international awareness abroad. This versatility has, throughout

the years, acquired The Food Factory an invaluable experience, thus giving the company an advantage from where it can look ahead to a bright and prosperous future, both locally and overseas, through its Sweet and Savoury collection.

The group which today employs more than 3,000 employees across the different businesses continuously develops its business to meet the clients varying diets, tastes and culinary desires. Together with a team of professional specialists, the company guarantees the highest industrial catering standards and all related services through its modern, state-of-the-art development and manufacturing facilities.

James Caterers Ltd through The Food Factory, offers its private label business customers the vision and commitment towards a continuous growth and improvement designed to meet any requirements.


THE FOODFACTORY
CREATING TASTE





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