



MEXICAN BAKERY INGREDIENTS

Product catalogue

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Baking cups

The traditional color and baking cups shape. Oven proof

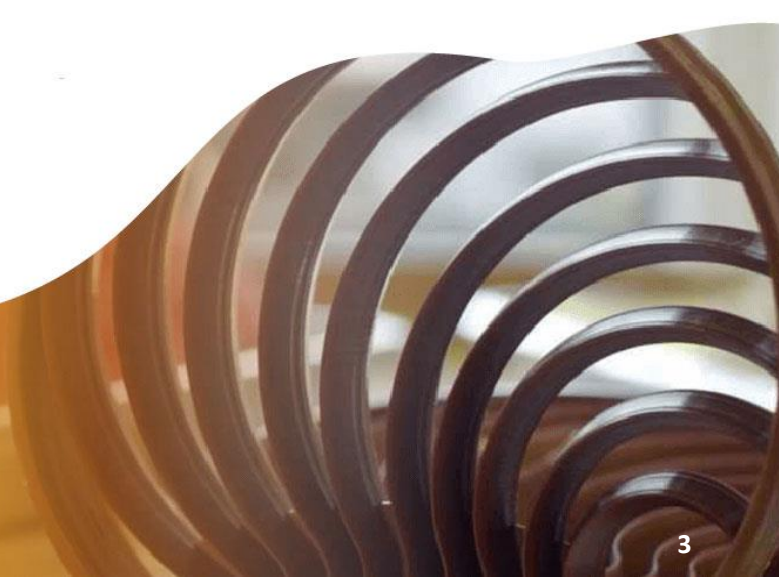
Product	Code	Case weight (LBS)	Master packaging	Inner Packaging	Pieces per case	Cases per pallet
Baking Cup white #72	P107100	3.3	Case	Bag	10,000	16
Baking Cup red #72	P107300	3.3	Case	Bag	10,000	16
Baking Cup red #74	P107310	8.8	Case	Bag	10,000	16
Baking Cup Chino red	P107255	2.64	Case	Bag	6,000	45



Cutter

With the concha and marranito cutter will have the same effect every single time and consistency in shape that you are looking to represent the real mexican products every single time.

Product	Code	Case weight (LBS)	Master packaging	Inner Packaging	Pieces per case	Cases per pallet
Piggie cutter	P110503	2.2	Case	Bag	25	150
Concha cutter	P110501	2.2	Case	Bag	25	150



Margarines



Firenze helps you to get the Mexican taste feeling

Benefits

Gives strong flavour and smell, even after the baking process Helps giving your final product the “just baked” feeling.

Varieties

The Firenze family offers you three different types of mixes.



Biscocho
concha



Danish



Puff pastry



Package

22 lb.



Flour Mixes

Specially design for the Mexican market, it will make you remember how a “Panadería de barrio” bread tastes like.

Benefits

- Higher shelf life
- Flavour standardization.

Varieties

The Quintalita family offers you eight different types of mixes.



Package
45 lb.



Flans (The most easy way to make the traditional cream caramel custard)

With our mix and syrup make your flan the easy way..

Product	Code	Case weight (LBS)	Master packaging	Inner Packaging	Pieces per case	Cases per pallet
Flan mix	P116715	17.95	Case	Bage	12	81
Flan caramel sauce	P123490	18.34	Case	Bottle	6	50





Manufacture and distribution of
mexican bakery ingredientes and
frozen products.

Location

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