



# FROZEN PRODUCTS

Product catalogue

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# RAW FROZEN PRODUCTS








## BIZCOCHO SWEET BUNS

Code	Product	 Pieces per case	 Weight case	 Cases per pallet
P110238	YELLOW SWEET BUN 110	72	17.63 Lb.	72
P110241	PINK SWEET BUN 110	72	17.63 Lb.	72
P110260	VANILLA SWEET BUN 110	72	17.63 Lb.	72
P102300	YELLOW SWEET BUN 90	100	19.84 Lb.	72
P110297	CHOCOLATE SWEET BUN 90	100	19.84 Lb.	72
P110342	PINK SWEET BUN 90	100	19.84 Lb.	72
P110298	VANILLA SWEET BUN 90	100	19.84 Lb.	72
P132441	MINI YELLOW SWEET BUN	180	17.85 Lb.	72
P132442	MINI CHOCOLATE SWEET BUN	180	17.85 Lb.	72
P132443	MINI PINK SWEET BUN	180	17.85 Lb.	72
P132445	MINI VANILLA SWEET BUN	180	17.85 Lb.	72

### Steps to follow

-  Thaw the product on a tray with waxed paper until the product reaches room temperature.
-  Let it proof until it doubles in size (chamber temp. 95 °F (± 35 °F) and humidity 30%).
-  Bake at 329 °F for about 18 minutes.

Note: This is a guide, times and temperatures vary depending on process and / or equipment conditions.




Packaged product.






Finished product.



## BREADS AND ROLLS

Code	Product	 Pieces per case	 Weight per case	 Cases per pallet
P105170	MARGARITA BUN	150	27.55 Lb.	72
P105178	MEDIA NOCHE BUN	180	24.69 Lb..	72
P105174	MARINITA BUN	250	22.92 Lb.	72
P105182	SUBMARINO BUN	88	22.48 Lb.	72

### Steps to follow

-  Thaw the product on a tray with waxed paper until the product reaches room temperature.
-  Let it proof until it doubles in size (chamber temp. 95 °F (± 35 °F) and humidity 30%).
-  Bake at 374 °F for about 18 minutes steam.

Note: This is a guide, times and temperatures vary depending on process and / or equipment conditions.




Packaged product.






Finished product.



# TURNOVERS

Code	Product	 Pieces per case	 Weight per case	 Cases per pallet
P115202	PINEAPPLE TURNOVER	80	15.87 Lb.	64
P115203	CHEESE CREME TURNOVER	80	15.87 Lb	64
P115198	STRAWBERRY TURNOVER	80	15.87 Lb	64
P115169	TRADITIONAL PINEAPPLE TURNOVER	80	14.99 Lb.	64
P115099	TRADITIONAL MILK CANDY TURNOVER	80	14.99 Lb	64

## Steps to follow

-  Thaw the product on a tray with waxed paper until the product reaches room temperature.
-  Varnish the surface with a solution of 80% lightly beaten egg and 20% water.
-  Bake at 338 °F for about 15 minutes steam.

Note: This is a guide, times and temperatures vary depending on process and / or equipment conditions.

Packaged product.







Finished product.



# TURNOVERS

Code	Product	 Pieces per case	 Weight per case	 Cases per pallet
P115237	PAN FINO PUMPKIN TURNOVER	80	15.87 Lb.	64

## Steps to follow

-  Thaw the product on a tray with waxed paper until the product reaches room temperature.
-  Let it proof for 20 minutes (chamber temp. 95 °F (± 35 °F) and humidity 30%).
-  Varnish the surface with a solution of 80% lightly beaten egg and 20% water.
-  Bake at 374 °F for about 15-18 minutes steam.

Note: This is a guide, times and temperatures vary depending on process and / or equipment conditions.

Packaged product.



Finished product.








# MEXICAN COOKIES

## Piggy shape molasses marranito

Code	Product	 Pieces per case	 Weight per case	 Cases per pallet
P128888	PIGGY SHAPE MOLASSES COOKIE	96	20.06 Lb.	64

### Steps to follow

-  Thaw the product on a tray with waxed paper until the product reaches room temperature.
-  Let it proof for 20 minutes (chamber temp. 95 °F (± 35 °F) and humidity 30%).
-  Bake at 374 °F for about 22 minutes steam.

Note: This is a guide, times and temperatures vary depending on process and / or equipment conditions.

Packaged product.



Finished product.








# MEXICAN COOKIES

## Plain

Code	Product	 Pieces per case	 Weight per case	 Cases per pallet
P116774	PLAIN COOKIE	96	17.63 Lb.	64

### Steps to follow

-  Thaw the product on a tray with waxed paper until the product reaches room temperature.
-  Bake at 338 °F for about 15 minutes.
-  Decorate the product like the merchandising examples.

Note: This is a guide, times and temperatures vary depending on process and / or equipment conditions.

Packaged product.






Merchandising examples.





# MEXICAN COOKIES

## Shortbreads /polvorones

Code	Product	 Pieces per case	 Weight per case	 Cases per pallet
P137250	YELLOW SHORTBREAD COOKIE	140	24.69 Lb.	64
P137251	CHOCOLATE SHORTBREAD COOKIE	140	24.69 Lb.	64
P137253	PINK SHORTBREAD COOKIE	140	24.69 Lb.	64

### Steps to follow

-  Thaw the product on a tray with waxed paper until the product reaches room temperature.
-  Bake at 338 °F for about 15 minutes steam.

Note: This is a guide, times and temperatures vary depending on process and / or equipment conditions.




Packaged product.





Finished product.



# PUFF PASTRY

Code	Product	 Pieces per case	 Weight per case	 Cases per pallet
P104130	PUFF PASTRY RECTANGLE	120	22.48 lb.	64
P123475	PINEAPPLE PUFF PASTRY JAIBA	80	17.63 lb.	72
P128905	PUFF PASTRY BULK DOUGH CC*	2	29.76 lb.	64
P128911	PUFF PASTRY SQUARE 10.5 X 10.5 CM	264	26.01 lb.	64
P128917	PUFF PASTRY SQUARE 14X14 CM	132	20.28 lb.	64
P132419	PUFF PASTRY MINI RECTANGLE	756	28.21 lb.	64

## Steps to follow

-  Thaw the product on a tray with waxed paper until the product reaches room temperature.
-  Bake at 338 °F for about 15 minutes steam.

Note: This is a guide, times and temperatures vary depending on process and / or equipment conditions.


Packaged product.





Finished product.



# PUFF PASTRY

Code	Product	 Pieces per case	 Weight per case	 Cases per pallet
P132411	PUFF PASTRY MINI ELEPHANT EAR	250	9.92 lb.	107
P132806	ELEPHANT EAR	72	14.33 lb.	96
P140255	STRAWBERRY PUFF PASTRY STICKS	108	23.80 lb.	64
P140280	APPLE PUFF PASTRY STICKS	108	23.80 lb.	64
P140275	PINEAPPLE PUFF PASTRY STICKS	108	23.80 lb.	64

## Steps to follow

-  Thaw the product on a tray with waxed paper until the product reaches room temperature.
-  Bake at 338 °F for about 15 minutes steam.

Note: This is a guide, times and temperatures vary depending on process and / or equipment conditions.

Packaged product.






Finished product.







# PIZZA

Code	Product	 Pieces per case	 Weight per case	 Cases per pallet
P104245	PIZZA DOUGH CRUST 18 "	10	17.63 Lb..	32
P128912	PIZZA DOUGH BALL 18 " .	6	9.92 Lb.	32
P128914	PIZZA DOUGH BALL 14 "	15	14.88 Lb.	32

## Steps to follow

-  Thaw the product on a tray with waxed paper until the product reaches room temperature.
-  Bake at 446 °F for about 5 minutes.

Note: This is a guide, times and temperatures vary depending on process and / or equipment conditions.

Packaged product.



Finished product.



# THAW AND SELL PRODUCTS






# CUBILETE

Code	Product	Pieces per case	Weight per case	Cases per pallet
P111920	CUBILETE (Sour Cream Mini Cheese Cake)	60	13.75 Lb.	88


Finished product.



# MANTECADA

Code	Product	 Pieces per case	 Weight per case	 Cases per pallet
P125045	VANILLA MANTECADA 50	105	21.86 Lb.	42
P125055	PECAN MANTECADA	105	13.22 lb.	42
P125067	VANILLA MANTECADA	105	12.57 lb.	42

## Steps to follow

-  Thaw the product on a tray with waxed paper until the product reaches room temperature.

Packaged product






Finished product.






# MUFFINS

Code	Product	 Pieces per case	 Weight per case	 Cases per pallet
P132690	CHOCOLATE MUFFIN 100	72	13.88 lb.	49
P132692	CHOCOLATE MUFFIN 100	72	13.88 lb.	49
P132694	PECAN MUFFIN 100	72	13.88 lb.	49
P132696	MARBLE MUFFIN 100	72	13.88 lb.	49
P132698	VANILLA MUFFIN 100	72	13.88 lb.	49
P132701	CHOCOLATE MUFFIN	72	15.43 lb.	49
P132466	CHOCOLATE CHIP MUFFIN	72	15.43 lb.	49
P132468	PECAN MUFFIN	72	15.43 lb.	49
P132475	MARBLE MUFFIN	72	15.43 lb.	49
P132724	VANILLA MUFFIN	72	15.43 lb.	49
P140370	CHOCOLATE CANDLE CAKE	60	11.90 lb.	49
P140375	VANILLA CANDLE CAKE	60	11.90 lb.	49

## Steps to follow

-  Thaw the product on a tray with waxed paper until the product reaches room temperature.




Packaged product




Finished product.



# TURNOVER

Code	Product	 Pieces per case	 Weight per case	 Cases per pallet
P115238	PAN FINO PUMPKIN TURNOVER	99	20.72 lb.	42




## Steps to follow

-  Thaw the product on a tray with waxed paper until the product reaches room temperature.


Packaged product



# BIZCOCHO SWEET BUNS

Code	Product	 Pieces per case	 Weight per case	 Cases per pallet
P110291	CHOCOLATE SWEET BUN	36	6.17 lb.	42
P110313	VANILLA SWEET BUN	36	6.17 lb.	42

## Steps to follow

-  Thaw the product on a tray with waxed paper until the product reaches room temperature.

Packaged product



Finished product.





# PUFF PASTRY

Code	Product	 Pieces per case	 Weight per case	 Cases per pallet
P110290	BAKED PUFF PASTRY HORNS	120	17.19 lb.	16

Packaged product







Finished product.






# CANDLE CAKE

Code	Product	 Pieces per case	 Weight per piece	 Weight per case	 Cases per pallet
P140370	CHOCOLATE CANDLE CAKE	60	3.17 oz.	11.90 lb.	49
P140375	VANILLA CANDLE CAKE	60	3.17 oz.	11.90 lb.	49

## Steps to follow

-  Thaw the product on a tray with waxed paper until the product reaches room temperature.



Packaged product



Decorated product idea





Manufacture and distribution of mexican bakery ingredientes and frozen products.

## Location

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