



**Reviviendo la tradición**



**Descubriendo sabores**



**Creamos momentos**

## Bollería Tradicional

### Traditional Pastries

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**Croissants Tradicionales**  
Traditional Croissants

7

**Croissants Rectos**  
Straight Croissants

8

**Croissants Mini - Croissanitos**  
Mini Croissants - Croissanitos

9

**Napolitanas**  
Napolitane Pastries

11

**Semielaboradas**  
Semiprocessed

12

**Ensamadas**  
Rolls

14

## Bollería Fermentada

### Ready-To-Bake Pastry

---



**Croissants**  
Croissants

16

**Croissants Nature**  
Nature Croissants

17

**Napolitanas**  
Napolitane Pastries

18

**Mini Chics**  
Mini Chics

20

**Ensamadas**  
Rolls

21

**Masa Danesa**  
Danish Pastry

21

**Hojaldres**  
Puff Pastry

22

## Snacks

### Snacks

---



**Snacks Tradicionales**  
Traditional Snacks

25

**Empanadas Argentinas**  
Argentine Empanadas

25

**Pizzas**  
Pizzas

25

## Gama Instant

### Instant Pastry

---



**Bollería**  
Pastries

27

**Panadería**  
Bakery

31

## Pan

### Bread

---



**Pan blanco - Baguette**  
White Bread

36

**Fuente de Fibra y Cereales**  
Source of Fiber and Cereals

39

**Chapattas**  
Ciabatta

42

**Pan Acien**  
Acien Bread

43

**Panes Nature**  
Nature Bread

46

**Panes de origen**  
Home Made Bread

47

**Panecillos especiales**  
Special Rolls

48

## Tartas

### Cakes

---



**Planchas**  
Layered Cakes

50

**Pastelería**  
Cakes

52





### 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.

Disponemos de los certificados de calidad de IFS, aunando los más avanzados procesos tecnológicos con otros más artesanales. Nos preocupamos por la salud y el bienestar de los consumidores, trabajando día a día en la mejora de la composición de nuestros productos y, desde nuestro departamento de I+D+i, destinando esfuerzos para ampliar y mejorar nuestras gamas.

### We definitely love what we do.

We 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.

We have got IFS quality certificates, combining the most advanced technological processes with traditional ways. Customer's health and welfare plays an important role in the company. Working hard every day and also trying to achieve the best results from the R+D department the company tends to improve the Clean Label range in order to keep providing suitable products for each customer.



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  
Lenght cm



Pintar con huevo  
Egg painting



Precortada  
Precut



Num. porciones  
Num. portions



# Nuestro ADN

## Our DNA

---

En Atrian Bakers nos focalizamos en entender y satisfacer las necesidades y deseos de nuestros clientes, ofreciendo una amplia variedad de productos de alta calidad dentro de nuestras gamas de masas congeladas.

In Atrian Bakers we focus on understanding and satisfying the needs and desires of our customers, offering a wide variety of high-quality products within our frozen dough ranges.



Orientación  
al cliente  
Customer focus



Calidad  
certificada  
Certified Quality



Innovación  
Innovation



Experiencia  
Experience



Nutrición  
Nutrition





## NUESTRO ORIGEN

En la Antigua Roma, el pan era un alimento básico en la dieta de sus habitantes, dado que, sobrevivían gracias al trigo que los emperadores repartían gratuitamente.

Desde siempre, una de las funciones de las autoridades romanas fue el aprovisionamiento de cereal, la llamada *annona*, como se denominaba el producto de las cosechas y el cereal almacenado en los graneros para posteriormente repartirlo con el pueblo.

En las casas romanas, era costumbre tener un pequeño hornillo donde cocinaban el pan de trigo, pero era en el Atrio, donde pasaban gran parte de su vida social en el hogar. Allí comían, charlaban con visitas y jugaban a juegos típicos de la época. Así nació *Atrian Bakers*, como una extensión del *ATRIUM*, símbolo de costumbre, tradición y momentos para compartir con tus seres queridos.





## OUR ORIGINS

In Ancient Rome, bread was a staple food in the diet of its inhabitants, as they survived thanks to the wheat that the emperors distributed for free.

One of the primary responsibilities of Roman authorities was always the supply of grain, known as the *annona*, which referred to the harvest's yield and the grain stored in granaries for later distribution to the people.

In Roman households, it was customary to have a small oven where they baked wheat bread. However, it was in the atrium where much of their social life at home took place. There, they ate, chatted with visitors, and played typical games of the time.

This is how Atrian Bakers was born, as an extension of the atrium, a symbol of tradition, custom, and moments to share with your loved ones.



# 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. Defrozing, proofing and baking to taste the authentic flavour.



# Croissants Tradicionales

## Traditional Croissants



REF. **01002**  
**Croissant Valenciano Manteca**  
 Traditional Lard Croissant



85	100 u	1,30-2h	14-16'	180-190°	Sí-Yes
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REF. **11007**  
**Croissant Big Margarina**  
 Traditional Big Margarine Croissant



95	96 u	1,45-2h	16-18'	180-190°	Sí-Yes
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REF. **01013**  
**Croissant Bikini**  
 Bikini Croissant



100	100 u	1,45-2h	14-16'	180-190°	Sí-Yes
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REF. **01005**  
**Croissant Valenciano Margarina**  
 Traditional Margarine Croissant

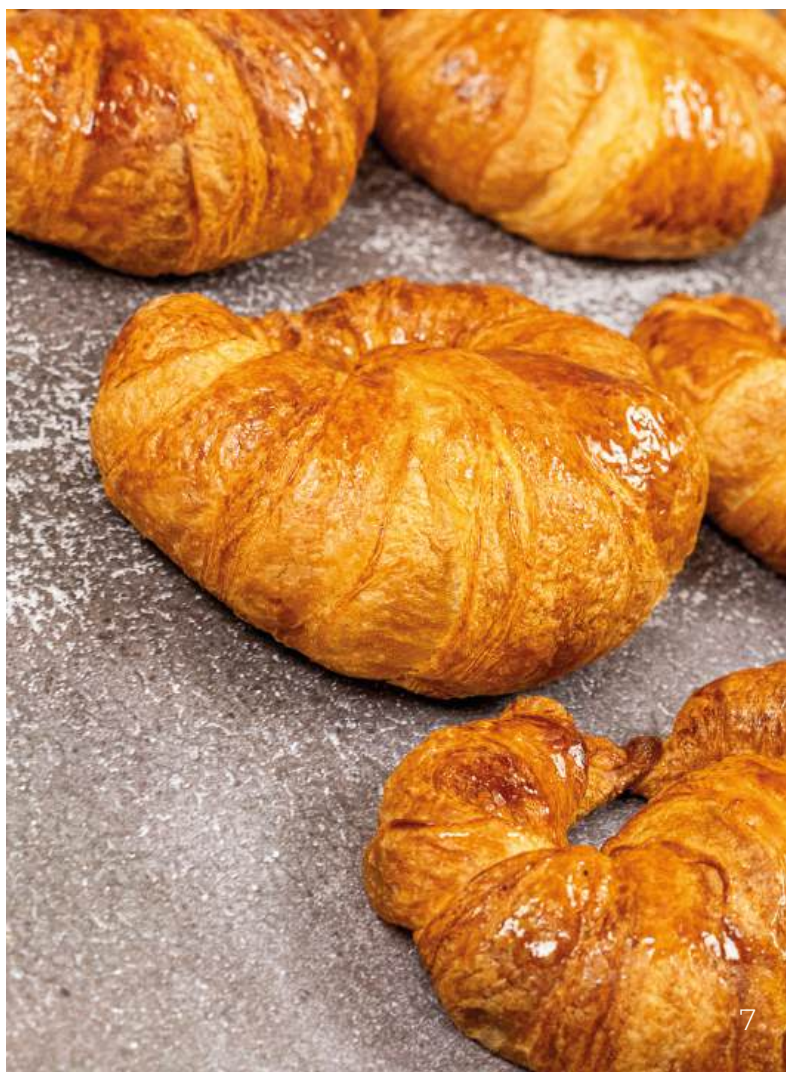


85	100 u	1,30-2h	14-16'	180-190°	Sí-Yes
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REF. **01034**  
**Maxi Croissant Big Margarina**  
 Traditional Big Maxi Croissant



110	80 u	1,45-2h	16-18'	180-190°	Sí-Yes
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# Croissants Rectos

## Straight Croissants



REF. **01009**

**Croissant Recto Hostelero Margarina**

Straight Hotel-Grade Margarine Croissant



 45	 10 Kg	 1-1,30h	 14-16'	 180-190°	 Sí-Yes
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REF. **01015**

**Croissant Recto Margarina 65g**

Straight Margarine Croissant 65g



 65	 150 u	 1,30-1,45h	 14-16'	 180-190°	 Sí-Yes
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REF. **01008**

**Croissant Bocata Margarina**

Sandwich Margarine Croissant



 110	 100 u	 1,30-2h	 16-18'	 180-190°	 Sí-Yes
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# Croissants Mini - Croissanitos

## Mini Croissants - Croissanitos



REF. **11016**  
**Croissanito Manteca**  
 Lard "Croissanito"



25	4 Kg	30-40'	10-12'	180-190°	Sí-Yes
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REF. **11038**  
**Croissanito Margarina**  
 Margarine "Croissanito"



25	4 Kg	30-40'	10-12'	180-190°	Sí-Yes
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REF. **11037**  
**Croissant Mini Mantequilla**  
 Mini Butter Croissant



25	7 Kg	30-40'	10-12'	180-190°	Sí-Yes
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REF. **21019**  
**Croissanito Mantequilla**  
 Butter "Croissanito"



25	4 Kg	30-40'	10-12'	180-190°	Sí-Yes
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REF. **01017**  
**Croissant Mini Manteca**  
 Mini Lard Croissant



25	11 Kg	30-40'	10-12'	180-190°	Sí-Yes
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REF. **01018**  
**Croissant Mini Margarina Glas**  
 Mini Glas Margarine Croissant




25	11 Kg	30-40'	10-12'	180-190°	Sí-Yes
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REF. **01024**  
**Croissant Mini Crema**  
 Mini Cream Croissant









 gr.					
32	6 Kg	30-40'	12-14'	180-190°	Sí-Yes



REF. **01025**  
**Croissanito Cacao Manteca**  
 Lard Chocolate "Croissanito"





 gr.					
32	6 Kg	40-60'	12-14'	180-190°	Sí-Yes



REF. **01020**  
**Croissant Mini Bombón**  
 Mini Cocoa Croissant



 gr.					
33	6 Kg	30-40'	12-14'	180-190°	Sí-Yes



REF. **21042**  
**Croissanito Mantequilla Cereales**  
 Butter Cereals "Croissanito"



 gr.					
25	4 Kg	30-40'	12-14'	180-190°	Sí-Yes



REF. **11128**  
**Croissanito Fresa**  
 Strawberry "Croissanito"








 gr.					
32	4 Kg	40-60'	12-14'	180-190°	Sí-Yes



REF. **11129**  
**Croissanito Albaricoque**  
 Apricot "Croissanito"



 gr.					
32	4 Kg	40-60'	12-14'	180-190°	Sí-Yes



REF. **31027**

**Croissanito Frankfurt Margarina**  
Frankfurt Margarine "Croissanito"



37	4,5 kg	40-60'	12-14'	180-190°	Sí-Yes



REF. **31026**

**Croissanito Bikini Margarina**  
Ham and Cheese Margarine "Croissanito"



37	4,5 Kg	40-60'	12-14'	180-190°	Sí-Yes



REF. **31028**

**Croissanito Tortilla Margarina**  
Omelette Margarine "Croissanito"



39	4,5 Kg	40-60'	12-14'	180-190°	Sí-Yes



REF. **01029**

**Croissanito Surtido Salado (Bikini, Tortilla, Frankfurt)**  
"Croissanito" Assortment (Ham and Chesse, Omelette, Frankfurt)



37	4,5 Kg	40-60'	12-14'	180-190°	Sí-Yes

# Napolitanas

## Napolitanes Pastries



REF. **11252**

**Maxi Napolitana Cacao**  
Maxi Cocoa Napolitane Pastry



140	76 u	1,15-1,30h	16-18'	180-190°	Sí-Yes



REF. **11251**

**Maxi Napolitana Crema**  
Maxi Cream Napolitane Pastry



140	76 u	1,15-1,30h	16-18'	180-190°	Sí-Yes

# Semielaborados

## Semiprocessed



**REF. 21031**  
**Base Triángulo Manteca**  
 Lard Triangle Base



**REF. 01301**  
**Manga de Madalena**  
 Bun Batter in Bag



85	120 u	1,30-1,45h	14-16'	180-190°	Sí-Yes

1500	8 u	Según tamaño Depending on the size	170-180°	Sí-Yes



REF. **01006**

**Montserratina Margarina**

Margarine "Montserratina"



100	80 u	30'	14-16'	180-190°	Sí-Yes



REF. **01211**

**Placa Hojaldre**

Puff Pastry



800	12 u	30'	24-26'	180-190°	Sí-Yes	57x37



REF. **01222**

**Maxi Placa Hojaldre Anhidra**

Maxi Puff Pastry



1000	9 u	30'	24-26'	180-190°	Sí-Yes	56x36

REF. **11939**

**Placa Pizza**

Pizza Plate



400	20 u	45' (fina/thin) 2h (gruesa/thick)	15'	180-190°	No

Previa descongelación 24h en nevera. Thawing 24h in refrigerator previously.

REF. **01229**

**Placa Hojaldre Mantequilla**

Butter Puff Pastry



800	12 u	30'	24-26'	180-190°	Sí-Yes	57x37



REF. **01946**

**Bola Pizza**

Pizza Ball



145	60 u	1,30 h	8'	220°	No

Previa descongelación 24h en nevera. Thawing 24h in refrigerator previously.





# Ensamadas

## Rolls



**REF. 31052**  
**Ensamada**  
 Roll



**REF. 11054**  
**Mini Ensamada Normal**  
 Mini Regular Roll



90	86 u	2h	6-8'	180-190°	No

40	5 Kg	1,30-1,45h	6-8'	180-190°	No



# Bollería Fermentada

## Ready-To-Bake Pastry

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

Bakery proposals just to defrost and to bake, so easy, so tasty.



# Croissants

## Croissants



REF. **11401**  
**Croissant Margarina Fermentado**  
 Fermented Margarine Croissant



70	56 u	30-60' o nevera / or refrigerator 24h	15-20'	180-190°	No
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REF. **01404**  
**Croissant Recto Mantequilla**  
 Straight Butter Croissant



65	60 u	30-60' o nevera / or refrigerator 24h	14-16'	180-190°	No
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REF. **11418**  
**Croissant Valenciano Fermentado**  
 Fermented Valencian Croissant



85	46 u	30-60' o nevera / or refrigerator 24h	15-20'	180-190°	No
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REF. **11405**  
**Croissant Hostelero Margarina**  
 Hotel-Grade Croissant



45	100 u	30-60' o nevera / or refrigerator 24h	14-16'	180-190°	No
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REF. **01434**  
**Croissant Hostelero Mantequilla**  
 Hotel-Grade Butter Croissant



40	110 u	30-60' o nevera / or refrigerator 24h	14-16'	180-190°	No
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REF. **01400**  
**Croissant Mantequilla Fermentado**  
 Fermented Butter Croissant



85	50 u	30-60' o nevera / or refrigerator 24h	15-20'	180-190°	No
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REF. **01433**  
**Croissant Mini Margarina**  
 Mini Croissant Margarine



25	220 u	15'	10-12'	180-190°	No
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REF. **31407**  
**Súper Croissant Margarina**  
 Super Croissant Margarine



95	42 u	30-60' o nevera / or refrigerator 24h	15-20'	180-190°	No



REF. **01408**  
**Croissant Cacao**  
 Cocoa Croissant



100	50 u	30-60' o nevera / or refrigerator 24h	14-16'	180-190°	No



**¡NOVEDAD!**

REF. **11466**  
**Croissant K-Cao Fusion**  
 Cocoa Fusion Croissant



90	48 u	30'	21-23'	170°	No



**¡NOVEDAD!**

REF. **11467**  
**Croissant K-Bueno Fusion**  
 K-Bueno Fusion Croissant



90	48 u	30'	21-23'	170°	No



# Croissants Nature

## Nature Croissants



REF. **01012**  
**Mini Croissant Cocoa Select**  
 Mini Croissant Cocoa Select



REF. **11432**  
**Cross Nature Recto Fermentado**  
 Straight Cross Nature



33	4 Kg	30'	15'	180°	Si-Yes

80	56 u	30'	15-17'	180°	No



REF. **01420**  
**Cross Nature Hostelero**  
 Hotel-Grade Cross Nature



40	110 u	35-45'	14'	185°	No



# Napolitanas

## Napolitane Pastries



REF. **21412**

### Mini Napolitana Crema

Mini Cream Napolitane Pastry



gr.		30-60' o nevera / or refrigerator 24h	14-16'	180-190°	No
45	152 u				

REF. **01410**

### Napolitana Crema

Cream Napolitane Pastry



gr.		30-60' o nevera / or refrigerator 24h	16-18'	180-190°	No
100	60 u				



REF. **01422**

### Napolitana Bikini

Ham and Cheese Napolitane Pastry



gr.		30-60' o nevera / or refrigerator 24h	16-18'	180-190°	No
120	60 u				

REF. **01436**

### Súper Mini Napolitana Crema

Super Mini Cream Napolitane Pastry



gr.		30-60' o nevera / or refrigerator 24h	14-16'	180-190°	No
30	180 u				



REF. **11415**

### Maxi Napolitana Cacao

Maxi Cocoa Napolitane Pastry



gr.		30-60' o nevera / or refrigerator 24h	16-18'	180-190°	No
140	46 u				

REF. **01411**

### Napolitana Cacao

Cocoa Napolitane Pastry



gr.		30-60' o nevera / or refrigerator 24h	16-18'	180-190°	No
100	60 u				

REF. **21413**

### Mini Napolitana Cacao

Mini Cocoa Napolitane Pastry



gr.		30-60' o nevera / or refrigerator 24h	14-16'	180-190°	No
45	152 u				

REF. **01437**

### Súper Mini Napolitana Cacao

Super Mini Cocoa Napolitane Pastry



gr.		30-60' o nevera / or refrigerator 24h	14-16'	180-190°	No
30	180 u				

# Mini Chics

## Mini Chics



REF. **01260**  
**Mini Chic Cacao**  
 Cocoa Mini Chic



REF. **21267**  
**Mini Chic Salado Decorado (Bikini, Sobrasada, Atún, Paté)**  
 Mini Chic Savoury Assortment Decorated (Ham and Cheese, Cured Sausage Cream, Tuna, Paté)



15	6 Kg	30'	10-12'	180-190°	Sí-Yes

21	10 Kg	30'	10-12'	180-190°	No

# Ensaimadas

## Rolls



REF. **11058**  
**Ensaimada Mini Plus**  
 Mini Plus Roll



gr.		30-60' o nevera / or refrigerator 24h	6-8'	180-190°	No
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# Masa Danesa

## Danish Pastry



REF. **01232**  
**Maple Pecan**  
 Maple Pecan



gr.		30'	18-20'	180-190°	No
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REF. **11456**  
**Mini Sneken Mantequilla**  
 Mini Butter Danish Raisin Swirl



gr.		30'	12-14'	180-190°	No
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REF. **01233**  
**Mini Maple Pecan**  
 Mini Maple Pecan



gr.		30'	15-17'	185-190°	No
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REF. **11461**  
**Mini Sneken Margarina**  
 Mini Margarine Danish Raisin Swirl



gr.		30'	10-12'	180-190°	No
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REF. **11282**  
**Trenza Crema y Manzana**  
 Cream and Apple Braid



125	58 u	30'	14-16'	180-190°	Sí-Yes



REF. **02111**  
**Trenza Bombón**  
 Bombon Braid



125	58 u	30'	14-16'	180-190°	Sí-Yes



REF. **01106**  
**Palito Cacao**  
 Cocoa Puff Stick



70	8 Kg	30'	12-14'	180-190°	Sí-Yes



# Hojaldres

## Puff Pastry



REF. **11202**  
**Herradura Cacao**  
 Cocoa-Filled Crown Pastry



160	60 u	30'	18-20'	180-190°	Sí-Yes



REF. **11201**  
**Herradura Crema**  
 Cream-Filled Crown Pastry



160	60 u	30'	18-20'	180-190°	Sí-Yes





REF. **11203**

**Herradura Cabello**

Pumpkin-Filled Crown Pastry



160	60 u	30'	18-20'	180-190°	Sí-Yes



REF. **01212**

**Palmera Mini Cereales**

Mini Palmier Cereals



28	6 Kg	30'	14-16'	180-190°	No

Cocer en papel de horno siliconado. Cook with baking paper or silicone slab.



REF. **01450**

**Triángulo Cacao**

Cocoa Triangle



130	55 u	30'	14-16'	180-190°	No

Realizar los cortes con el producto semidescongelado.  
For a crispier result, bake with the oven air draft open.



REF. **01207**

**Tarta de Manzana**

Apple Tart



170	48 u	30'	22-24'	180-190°	No

Realizar los cortes con el producto semidescongelado.  
For a crispier result, bake with the oven air draft open.





# Snacks

## Snacks

Deliciosa bollería salada. Perfecta para acompañarla de una refrescante bebida y la mejor compañía.

Delicious savoury pastries. Perfect to go with a refreshing drink and friends.



# Snacks Tradicionales

## Traditional Snacks



REF. **01914**  
**Placa de Tortilla**  
 Square Spanish Omelette

Sugerencia de presentación.  
 Serving suggestion.

750	12 u	30'	15-20'	180-190°	No



REF. **01916**  
**Empanada de Atún**  
 Tuna Pie

1.800	4 u	30'	45-50'	180-190°	30x40



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

120	50 u	30'	20-25'	180-190°	No



REF. **01917**  
**Media Luna Pollo**  
 Chicken Mini Pie

120	50 u	30'	20-25'	185-190°	No



REF. **01902**  
**Media Luna Boloñesa**  
 Bolognesa Mini Pie

120	50 u	30'	20-25'	185-190°	No

# Empanadas Argentinas

## Argentine Empanadas




REF. **01953**  
**Empanada Argentina Black Angus a Cuchillo**  
Argentinean Black Angus Knife Empanada



REF. **01954**  
**Empanada Argentina Carne picante**  
Argentinean Empanada Spicy meat

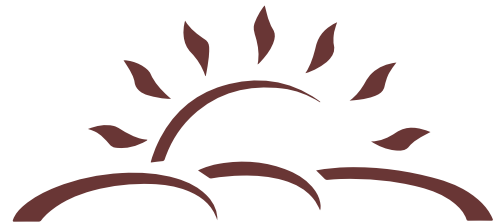
 100	 30 u	 5-8'	 230-240°
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 100	 30 u	 5-8'	 230-240°
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REF. **01956**  
**Empanada Argentina Pollo Picante**  
Spicy Chicken Argentinean Empanada

**¡NOVEDAD!**



 100	 30 u	 5-8'	 230-240°
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# Pizzas

## Pizzas



REF. **01970**  
**Plancha Pizza York**  
 York Pizza Griddle

**¡NOVEDAD!**

1200	5 u	19-23'	180°



REF. **01971**  
**Plancha Pizza Vegana**  
 Vegan Pizza Griddle

**¡NOVEDAD!**

1200	5 u	19-23'	180°



REF. **01972**  
**Plancha Pizza Barbacoa**  
 Barbecue Pizza Griddle

**¡NOVEDAD!**

1150	5 u	19-23'	180°



REF. **01973**  
**Plancha Pizza 4 Quesos**  
 4 Cheese Pizza Griddle

**¡NOVEDAD!**

1000	5 u	19-23'	180°



REF. **01974**  
**Mini Pizza York Aceitunas**  
 Mini Pizza York Olives

**¡NOVEDAD!**

170	24 u	12-16'	180°





# Gama Instant

## Instant Pastry

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

Defrost and serve. It has never been easier.  
Now, getting quality it's just a matter of minutes.



# Bollería

## Pastries



REF. **11503**  
**Croissant Mini Mantequilla**  
Mini Butter Croissant



22	60 u	30'



REF. **11507**  
**Croissant Margarina Instant**  
Instant Margarine Croissant



75	35 u	30'



REF. **01530**  
**Croissant Hotelero Instant**  
Hotel-Grade Croissant



38	32 u	30'



REF. **01309**  
**Ensaimada Instant**  
Ensaimada Instant



80	24 u	30'	180-190°



REF. **01520**  
**Lazos Hojaldre**  
Puff Pastry Pretzels



11,5	1,75 Kg	30'





REF. **01324**

**Tulipa Vainilla con Cacao**

Vanilla with Cocoa Chunks Muffin



REF. **01326**

**Tulipa Cacao con Avellana**

Cocoa with Hazelnut and Chocolate Chunks Muffin



110



12 u



30'



110



12 u



30'



REF. **01330**

**Mini Tulipa Vainilla-Choco**

Vanilla Chocolate Mini Muffin



REF. **01331**

**Mini Tulipa Choco-Pepitas Choco**

Chocolate Mini Muffin



30



48 u



30'



30



48 u



30'



REF. **01322**

**Biscocho de la Abuela**

Grandma's Sponge Cake



2000



1 u



30'  
o 3h nevera/or  
3h refrigerator



Sí-Yes



48



28x37 cm



REF. **01323**

**Biscocho de la Abuela Chocolate**

Grandma's Sponge Chocolate Cake



2000



1 u



30'  
o 3h nevera/or  
3h refrigerator



Sí-Yes



48



28x37 cm



REF. **11356**

**Chucho Bombón**

Cocoa-Filled Fried Croissant



59



24 u



30'



REF. **11360**

**Buñuelos de Viento**

Fritters



9



1,5 Kg



30'



REF. **01364**

**Chucho Crema Grande**

Cream-Filled Fried Croissant



110



12 u



30'

REF. **11355**

**Chucho Crema**

Cream-Filled Fried Croissant



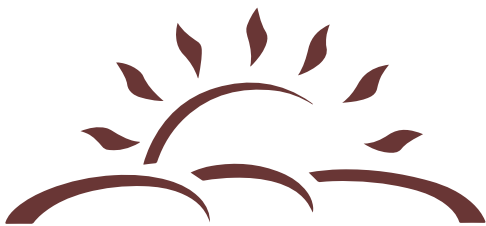
51



33 u



30'





REF. **01352**

**OK**  
OK



53



48 u



30'

REF. **01361**

**Mini OK**  
Mini OK



31



80 u



30'



REF. **01353**

**OK Cacao**  
Cocoa OK



58



48 u



30'

REF. **21354**

**Mini OK Cacao**  
Mini Cocoa OK



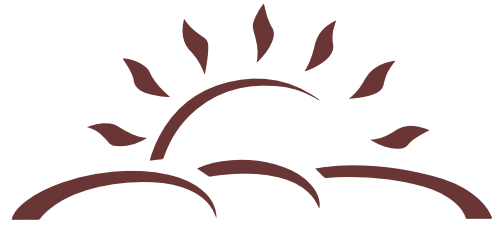
35



80 u



30'





REF. **21726**  
**Pan Hamburguesa**  
Burger Bun

Pre-cortado. Pre-cut.



REF. **21762**  
**Mini Burger**  
Mini Burger

  
**CLEAN LABEL**  
sin aditivos, sin conservantes



89



48 u



30'



11,7 cm



21



84 u



30'



6,5 cm





REF. **01763**  
**Hamburguesa Rústica**  
 Rustic Burger Bread

**CLEAN LABEL**  
 sin aditivos, sin conservantes  
 Pre-cortado. Pre-cut.



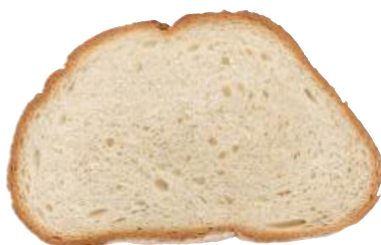
REF. **01764**  
**Hamburguesa Brioche**  
 Burger Brioche

**CLEAN LABEL**  
 sin aditivos, sin conservantes  
 Pre-cortado. Pre-cut.



75	24 u	30'	11 cm

75	24 u	30'	11 cm



REF. **11724**  
**Rebanada Pan de Payés**  
 Slice of Catalan Bread

65	7,8 kg	30'	21,5 cm



REF. **21723**  
**Rebanada Multisemillas**  
 Multiseed Slice

75	4,5 kg	60'	21,5 cm



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

115	75 u	30'	12 cm



REF. **01725**  
**Rebanada Payés Hotelero**  
 Hotel-Grade Slice of Catalan Bread

80	2 u 2000g cada Payés/each bread	30'	29x11 cm rebanada/slice



REF. **31581**  
**Media Baguette**  
 Medium Baguette

110	80 u	30'	27 cm



REF. **31650**  
**Chapatta Mini Instant**  
 Instant Mini Chapatta

45	165 u	30'	



REF. **11727**  
**Pan Sandwich**  
 Sliced Sandwich Bread

800	8 u	30'	28 cm



REF. **21757**  
**Pan Sandwich Integral**  
 Whole Wheat Sandwich Bread

800	8 u	30'	28 cm



REF. **11729**  
**Pan Molde Plancha**  
 Sandwich Bread Sheets

980 bolsa/bag	40 u 4 bolsas/bag x 10usd/u	30'	46x10 cm



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

80	100 u	30'	19 cm



REF. **01947**  
**Pan Focaccia**  
 Focaccia Bread

			
130	30 u	30'	14 cm



REF. **11732**  
**Panecillo Frankfurt**  
 Frankfurt Bread

			
70	64 u	30'	20,5 cm





REF. **01950**  
**Placa Focaccia**  
 Focaccia Plate

			
640	8 u	30'	30x25 cm



REF. **11622**  
**Coca Ancien**  
 Instant Flat Ancien



					
450	9 u	30'	calentar/ warm-up	190-200°	73 cm





# 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 moment.





# Pan Blanco - Baguette

## White Bread



REF. **21703**  
**Barra Parisina**  
Parisian Loaf

385	22 u	30'	18-20'	190-200°	54 cm



REF. **21600**  
**Baguette +**  
Baguette +

280	32 u	30'	16-18'	190-200°	57 cm



REF. **31704**  
**Barra Castellana**  
Castilian Loaf

275	25 u	30'	18-20'	190-200°	44 cm



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

230	36 u	30'	14-16'	190-200°	53 cm



REF. **01780**  
**Big Bocata**  
 Big Sandwich

 155	 60 u	 30'	 12-14'	 190-200°	 28 cm
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REF. **31602**  
**Media Baguette**  
 Medium Baguette

 125	 72 u	 30'	 12-14'	 190-200°	 27 cm
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REF. **21603**  
**Gourmet**  
 Gourmet

 90	 96 u	 30'	 10-12'	 190-200°	 19 cm
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REF. **01683**  
**Hostelero Gourmet**  
 Hotel-Grade Gourmet

 70	 70 u	 30'	 10-12'	 190-200°	 13,5 cm
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REF. **01790**  
**Panecillo Sin Sal**  
 Salt-Free Roll

 55	 140 u	 30'	 8-10'	 190-200°	 12,5 cm
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REF. **21604**  
**Panecillo**  
 Roll

 gr.	 u	 30'	 8-10'	 190-200°	 12,5 cm
53	140 u	30'	8-10'	190-200°	12,5 cm



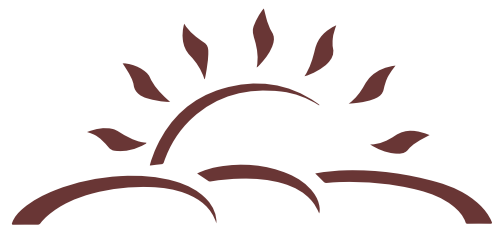
REF. **11608**  
**Mini Flauta**  
 Mini Flute

 gr.	 u	 30'	 8-10'	 190-200°	 14 cm
43	100 u	30'	8-10'	190-200°	14 cm



REF. **21605**  
**Miniatura**  
 Miniature

 gr.	 u	 30'	 6-8'	 190-200°	 8 cm
28	210 u	30'	6-8'	190-200°	8 cm





REF. **01793**

**Panecillo Rústico Sin Gluten (En bolsa)**

Gluten Free Bread Roll (Individually packed)

100	20 u	-	8'	190-200°	11,5 cm



REF. **11792**

**Panecillo Sin gluten (En bolsa)**

Gluten Free Bread (Individually packed)

50	30 u	-	7'	190°	12 cm

# Fuente de Fibra y Cereales

## Source of Fiber and Cereals



REF. **31609**

**Baguette Fuente de Fibra**

Source of Fibre Baguette

250	34 u	30'	14-16'	190-200°	55 cm



REF. **11699**

**Baguette Multisemillas**

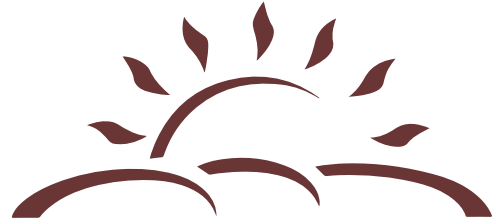
Multicereals Baguette

250	30 u	30'	14-16'	190-200°	48 cm





REF. **31701**  
**Pan Alemán**  
 German Bread




					
185	32 u	30'	14-16'	190-200°	30 cm



REF. **11695**  
**Flautín Multicereales**  
 Cereals and Seeds Flute



REF. **01700**  
**Panecillo Multisemillas**  
 Multiseeds Roll

					
80	100 u	30'	12-14'	190-200°	25 cm

					
70	90 u	30'	12-14'	180-185°	17 cm



REF. **11611**  
**Panecillo Fuente de Fibra**  
 Source of Fibre Roll



REF. **11694**  
**Bocatin Multicereales**  
 Multiseeds Snack



					
58	140 u	30'	8-10'	190-200°	12,5 cm

					
60	140 u	30'	10-12'	180-185°	18 cm



REF. **11612**

**Miniatura Fuente de Fibra**

Source of Fibre Miniature Bread



REF. **01952**

**Mini Payesito Fuente de Fibra**

Source of Fibre Mini Catalan Bread

28	120 u	30'	6-8'	190-200°	8 cm

45	120 u	30'	8-10'	190-200°	6,8 cm



# Chapattas

## Ciabatta



REF. **41651**  
**Chapatta Grande**  
Maxi Ciabatta

460	20 u	30'	20-25'	190-200°	38 cm



REF. **01650**  
**Chapatta Pirineo**  
Pyrinees Ciabatta

350	25 u	30'	16-18'	190-200°	48 cm



REF. **11653**  
**Chapatta Bocado**  
Sandwich Ciabatta

165	55 u	30'	14-16'	190-200°	27 cm



REF. **21654**  
**Chapatta Hostelería**  
Hotel-Grade Ciabatta

70	95 u	30'	8-10'	190-200°	12 cm



REF. **01666**  
**Chapatta Mini Rombo**  
Mini Diamond Shaped Ciabatta

50	80 u	30'	5-6'	190-200°	12 cm



REF. **31655**  
**Chapatta Mini**  
Mini Ciabatta

40	190 u	30'	4-6'	190-200°	7 cm



REF. **11755**

**Rustic Carre**

Rustic Carre

					
640	9 u	30'	18-20'	190-200°	28 cm

16 porciones de 40g. 16 portions with 40g.



# Pan Ancien

## Ancien Bread



REF. **01626**

**Súper Bastón Ancien**

Super Ancien Stick

					
380	22 u	30'	16-18'	190-200°	56 cm



REF. **01621**

**Barra Ancien**

Ancien Loaf

					
340	22 u	30'	18-20'	190-200°	51 cm



REF. **01673**

**Mediterránea Ancien**

Mediterranean Ancien Loaf

					
275	28 u	30'	16-18'	190-200°	52 cm



REF. **01620**

**Baguette Ancien**

Ancien Baguette

					
265	32 u	30'	16-18'	190-200°	56 cm



REF. **01627**  
**Ancien GLASS Big**  
 Big Ancien GLASS

					
280	25 u	30'	20-22'	180-190°	34 cm



REF. **01663**  
**Ancien GLASS Bocata**  
 Sandwich Ancien GLASS

					
100	50 u	30'	16-18'	190-200°	20 cm




REF. **01624**  
**Media Baguette Ancien**  
 Medium Ancien Baguette

					
125	76 u	30'	12-14'	190-200°	27 cm



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



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



REF. **01616**  
**Gourmet Ancien**  
 Ancien Gourmet

					
60	80 u	30'	10-12'	190-200°	16,5 cm



REF. **11756**  
**Pan Payés**  
 Catalan Bread

 gr.	 u	 45-60'	 25-28'	 170-180°	 20 cm
500	16 u				



REF. **11634**  
**Bocata Ancien**  
 Ancien Sandwich



 gr.	 u	 15'	 10-14'	 180-185°	 18 cm
75	75 u				



REF. **11715**  
**Payesito**  
 Mini Catalan Bread

 gr.	 u	 30'	 12-14'	 190-200°	 9,5 cm
80	85 u				



REF. **01671**  
**Bocatin Ancien**  
 Mini Ancien Sandwich



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



REF. **01951**  
**Mini Payesito Blanco**  
 Mini Catalan Bread

 gr.	 u	 30'	 4-6'	 190-200°	 6,8 cm
45	120 u				



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



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

# Panes Nature

## Nature Bread



REF. **11642**

**Soja Nature**

Soy Nature

 400	 20 u	 30'	 20-22'	 190-200°	 28 cm
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REF. **11643**

**Malta Nature**

Malt Nature

 400	 20 u	 30'	 20-22'	 190-200°	 28 cm
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REF. **11646**

**Oli Nature**

Oil Nature

 400	 20 u	 30'	 20-22'	 190-200°	 28 cm
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REF. **01640**

**Blanc Nature**

Blanc Nature

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

Atrian NATURE, deliciosos panes elaborados con una selección de ingredientes de primera calidad que contribuyen a tu bienestar. Panes artesanos, elaborados de una forma tradicional, con largas fermentaciones, con el sabor, olor, textura y durabilidad del pan de siempre. Panes Clean Label de cereales, soja, aceite de oliva y malta.

Atrian NATURE offers delicious breads made with a selection of high-quality ingredients that contribute to your well-being. These artisan breads are crafted in a traditional way, featuring long fermentations, ensuring the flavor, aroma, texture, and durability of bread as it's always been. Enjoy Clean Label breads made with cereals, soy, olive oil, and malt.



# Panes de Origen

## Home Made Bread



REF. **31711**  
**Barra Atlántica**  
Atlantic Loaf

 290	 18 u	 30'	 18-20'	 190-200°	 41 cm
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REF. **01718**  
**Media Rústica Atlántica**  
Atlantic Rustic Media

 145	 50 u	 30'	 18-20'	 190-200°	 26 cm
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REF. **01720**  
**Media Rústica Atlántica 180 gr.**  
Atlantic Rustic Media 180 gr.

 180	 40 u	 30'	 18-20'	 190-200°	 30 cm
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# Panecillos Especiales

## Special Rolls



REF. **01713**  
**Panecillo Viena**  
Kaiser

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



REF. **31714**  
**Mini Panecillo Viena**  
Mini Kaiser

 gr.	 u	 30'	 4-6'	 190-200°	 7 cm
35	80 u	30'	4-6'	190-200°	7 cm



REF. **01761**  
**Surtido Mini Panecillos (Viena, Integral, Chapatta, Panecillo Pasas y Nueces)**  
Mini Bread Assortment (Kaiser, Wholemeal, Ciabatta, Mini Raisin & Walnut Roll)

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



REF. **01735**  
**Surtido Panecillos Sabores (Cebolla, Tomate, Olivas, Queso)**  
Assortment of Flavoured Mini Bread (Onion, Tomato, Olive and Cheese)

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



# 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 just to defroze and serve.



# Planchas

## Layered Cakes



REF. **01830**  
**Plancha Carrot & Cream Cheese**  
 Carrot & Cream Cheese



REF. **01831**  
**Plancha Yogurt & Fresa**  
 Yogurt and Strawberry

2200	2 u	60'	No	48	27x37 cm

2200	2 u	60'	No	48	27x37 cm



REF. **01832**  
**Plancha Manzana & Crumble**  
 Apple & Crumble

2200	2 u	60'	No	48	27x37 cm



REF. **11870 (PORCIONES)**  
**Tiramisú**  
 Tiramisu

1800	1 u	60'	Sí-Yes	30	28x37 cm



REF. **11872 (PORCIONES)**

**Queso-Arándanos**  
Cheese & Blueberries



1800



1 u



60'



Sí-Yes



30



28x37 cm



REF. **11878 (PORCIONES)**

**Selva Negra**  
Black Forest



1800



1 u



60'



Sí-Yes



30



28x37 cm



REF. **11879 (PORCIONES)**

**San Marcos**  
San Marcos Egg Yolk



1800



1 u



60'



Sí-Yes



30



28x37 cm



REF. **01855**

**Brownie con Nueces**  
Brownie with Nuts



60



48 u



30'



REF. **01857**

**Plancha de Bizcocho**  
Sponge Cake Sheet



205



10 u



30'



# Pastelería

## Cakes



REF. **11849**  
**Tarta Sacher**  
Sacher Cake



REF. **01894**  
**Tarta de Queso**  
Cheesecake

1200	2 u	90'	No	12	24 cm

1350	1 u	90'	No	12	24 cm



REF. **11847**  
**Tarta Whisky Mango**  
Whiskey and Mango Cake



REF. **11889**  
**Tarta Americana Cacao**  
American Cocoa Cake

1200	2 u	90'	No	16	24 cm

2200	2 u	90'	Sí-Yes	14	24 cm



REF. **11888**  
**Tarta Americana Carrot**  
American Carrot Cake



REF. **21885**  
**Pastel de Naranja**  
Orange Cake

2700	2 u	90'	Sí-Yes	14	24 cm

1100	2 u	90'	Sí-Yes	12	24 cm



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



REF. **01846**  
**Tarta Red Velvet**  
Red Velvet Cake

					
1600	2 u	90'	Sí-Yes	12	24 cm

					
1800	2 u	90'	Sí-Yes	14	24 cm





## Creando tendencias desde 1993

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### **ATRIAN BAKERS, S.L.U**

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