



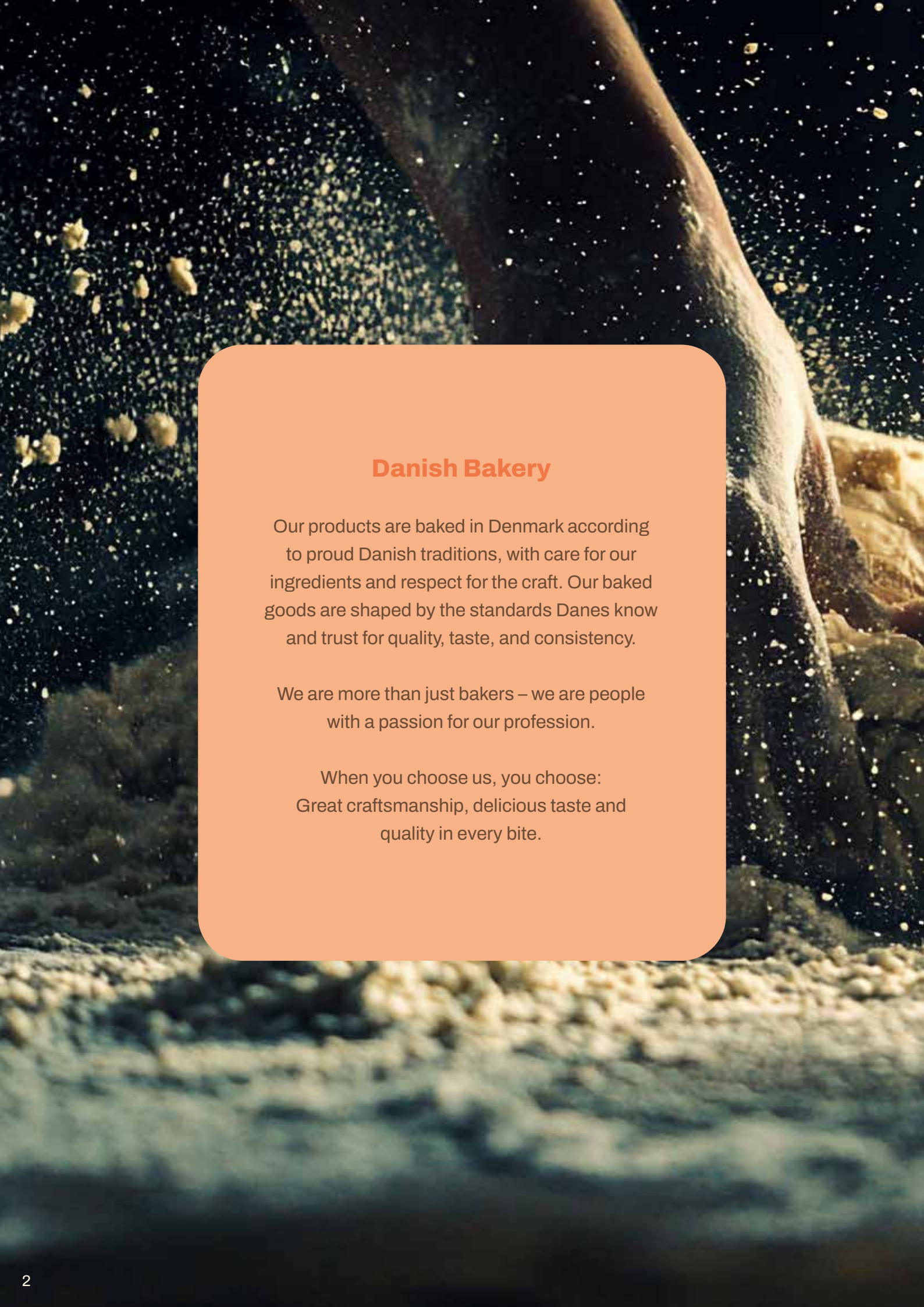
*We're bakers*

# Product Range

*Premium Baked Goods - Crafted in Denmark*



**Kohberg Bakery Group A/S**

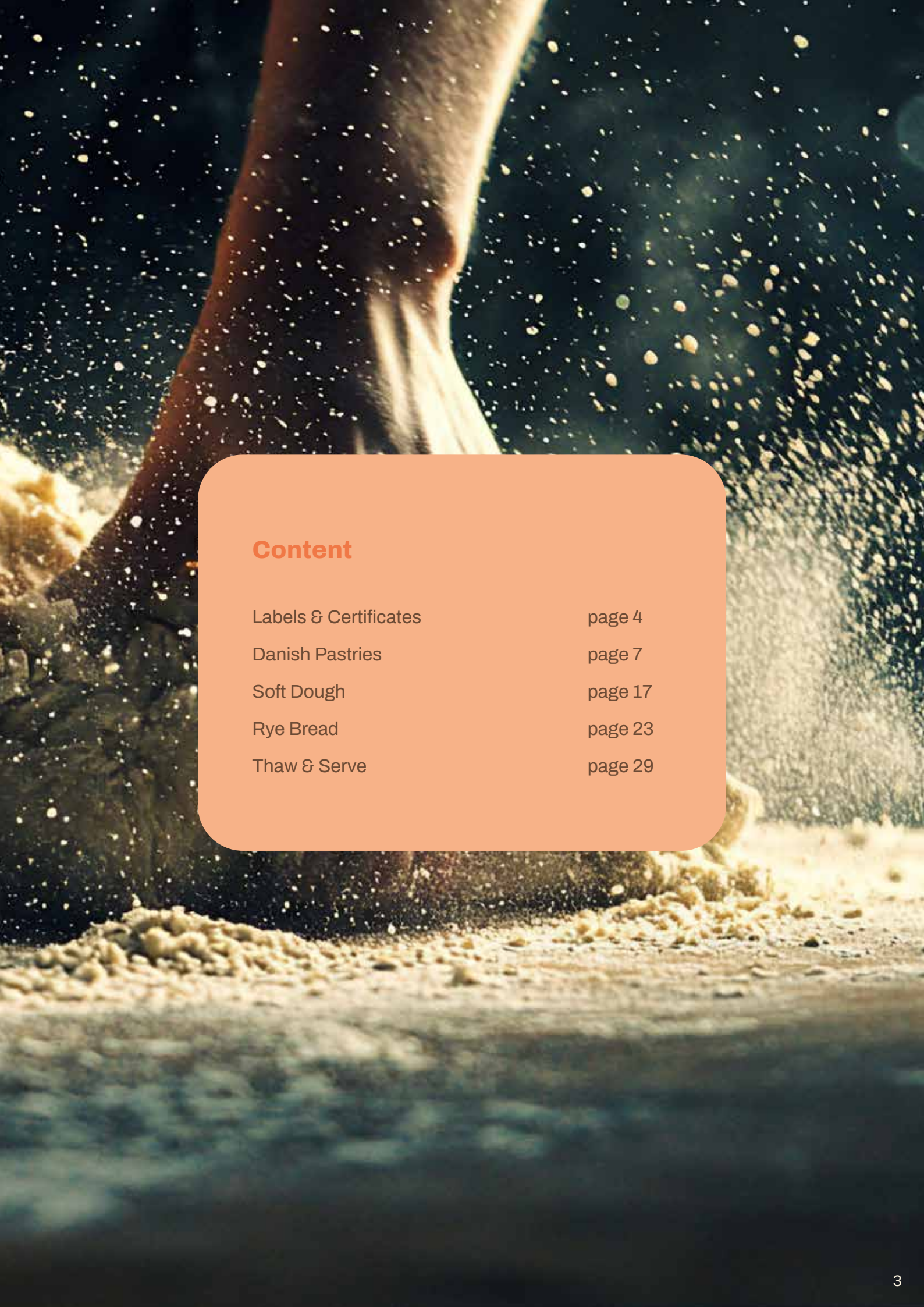


## **Danish Bakery**

Our products are baked in Denmark according to proud Danish traditions, with care for our ingredients and respect for the craft. Our baked goods are shaped by the standards Danes know and trust for quality, taste, and consistency.

We are more than just bakers – we are people with a passion for our profession.

When you choose us, you choose:  
Great craftsmanship, delicious taste and  
quality in every bite.



## Content

|                       |         |
|-----------------------|---------|
| Labels & Certificates | page 4  |
| Danish Pastries       | page 7  |
| Soft Dough            | page 17 |
| Rye Bread             | page 23 |
| Thaw & Serve          | page 29 |

## Labels & Certificates



DK-ØKO-100

With the EU's organic label, it shows that the product is organic and has been produced and checked according to the guidelines in the EU's organic regulation.



The keyhole label is a common Nordic nutrition label that makes it easy to choose healthier options and follow the dietary guidelines. To get the Nordic Keyhole label, a food must be high in fibre and whole grains, and lower in fat, unsaturated fat, sugar and salt.



RSPO (Round Table on Sustainable Palm Oil) was established to address the negative impacts of the massive global demand for palm oil, including in Indonesia and Malaysia, where palm oil was the primary cause of tropical rainforest deforestation. The RSPO certification guarantees that palm oil complies with environmental and social principles and criteria.



The BRC Food Certificate from the British Retail Consortium - a certification that sets some of the highest standards for food manufacturers in terms of management, product safety, hygiene, authenticity and employee training. The requirements include detailed descriptions of all procedures and work processes, and all BRC requirements are reviewed in our internal audits.



SMETA is a globally recognized standard that measures a company's work with CSR initiatives, such as working conditions, -safety and business ethics. In Kohberg, we are associated with the SMETA audit through our SEDEX membership, and we therefore set high standards for our own role as a responsible employer.



**Danish Pastries**  
- Unique Danish craftsmanship -

## **Authentic Danish Pastry**

Danish pastry is a unique part of Denmark's baking heritage. Everything is rooted in proud traditions - combined with deep insight into new trends and evolving market demands.

Its secret lies in the exceptional craftsmanship and precise lamination technique that create its distinctive layers. Perfect lamination results in the light, crispy, and flaky texture that defines true Danish pastry.

Raw dough



### Mini Maple Pecan Plait

Item number: 10000087

The Mini Maple Pecan Plait is a modern take on Danish Pastry. We have decorated it with pecans to give it a nice look and a good bite. Supplied with syrup.

*Preparation:*

*Bake straight from the freezer for approx. 14-15 min., at 190°C (convection oven), preferably with vent open.*



Bread size  
8,5 x 6 x 3,5 cm



Weight per item  
40 g



Items per colli  
100

Raw dough



### Mini Salted Caramel Plait

Item number: 10001445

The tasty Mini Salted Caramel is a crisp and delicious piece of Danish pastry. It is sprinkled with sugar and hazelnuts, and filled with soft salty caramel which gives an amazing flavour.

*Preparation:*

*Bake straight from the freezer for approx. 14-15 min., at 190°C (convection oven), preferably with vent open.*



Bread size  
8,5 x 6 x 3,5 cm



Weight per item  
40 g



Items per colli  
100

Raw dough



### Mini Kiwi Plait

Item number: 10001444

A traditional Danish pastry in a mini version for easy handling. Filled with a fresh and fruity taste of kiwi.

*Preparation:*

*Bake straight from the freezer for approx. 14-15 min., at 190°C (convection oven), preferably with vent open.*



Bread size  
8,5 x 6 x 3,5 cm



Weight per item  
40 g



Items per colli  
100

Raw dough



### Mini Puff Pastry Roll w. Almonds

Item number: 10001451

Our Mini Puff Pastry Roll is a delicious Danish pastry with a sweet almond filling. This gives it a perfectly soft, rounded flavour, and a nice creamy richness.

*Preparation:*

*Bake straight from the freezer for approx. 14-15 min., at 190°C (convection oven), preferably with vent open.*



Bread size



Weight per item  
35 g



Items per colli  
100

Raw dough



### Mini Sweet Pastry Turnover

Item number: 10001446

The Mini Sweet Pastry Turnover is a traditional Danish pastry. We add Lord Mayor filling and drizzle with sugar crystals and tasty flaked hazelnuts.

*Preparation:*

*Bake straight from the freezer for approx. 14-15 min., at 190°C (convection oven), preferably with vent open.*



Bread size  
8,5 x 5,5 x 3 cm



Weight per item  
40 g



Items per colli  
100

Raw dough



### Mini Custard Crown

Item number: 10000091

Mini Custard Crown are traditional Danish pastries in miniature. We add scrumptious Lord Mayor filling and a vanilla-flavored cream. Supplied with white icing.

*Preparation:*

*Bake straight from the freezer for approx. 14-15 min., at 190°C (convection oven), preferably with vent open.*



Bread size  
Ø7,5 x 2,4 cm



Weight per item  
40 g



Items per colli  
100

Raw dough



### Mini Cinnamon Whirl

Item number: 10000113

Small-scale traditional Danish pastries. We add a scrumptious Lord Mayor filling made of white sugar, cinnamon and brown sugar. Supplied with white icing.

*Preparation:*

*Bake straight from the freezer for approx. 14-15 min., at 190°C (convection oven), preferably with vent open.*



Bread size  
Ø8,5 x 2 cm



Weight per item  
40 g



Items per colli  
90

Raw dough



### Mini Danish Pastries Mix, 3 variants

Item number: 10001071

A mix box with crispy mini Danish Pastries in three delicious varieties: 15 Mini Cinnamon Whirls, 20 Mini Sweet Pastry Turnover and 20 Mini Custard Crowns. White icing included.

*Preparation:*

*Bake straight from the freezer for approx. 14-15 min., at 190°C (convection oven), preferably with vent open.*



Bread size  
mix



Weight per item  
40 g



Items per colli  
55

Raw dough



## Mini Danish Pastries Mix, 5 variants

Item number: 10001070

The sweet tooth will not miss anything with a mix box of delicious mini Danish Pastries in 5 selected flavours divided into: 20 pieces of Mini Maple Pecan; 15 pieces of Mini Cinnamon Whirls; 20 pieces of Mini Sweet Pastry Turnover; 20 pieces of Mini Custard Crowns; 20 pieces of Mini Raspberry Crowns. Includes white icing and syrup.

### Preparation:

Bake straight from the freezer for approx. 14-15 min., at 190°C (convection oven), preferably with vent open.



Bread size  
mix



Weight per item  
40 g



Items per colli  
95

Raw dough



## Mini Mix Danish Pastries

Item number: 10000173

If you have a sweet tooth, everything you need is right here! A mixed carton of crispy mini Danish pastries. There are five delicious varieties: 20 x Mini Maple Pecan Plaits; 30 x Mini Cinnamon Whirls; 20 x Mini Apple Turnovers; 20 x Mini Custard Crowns; 20 x Mini Raspberry Crowns. Supplied with white icing and syrup.

### Preparation:

Bake straight from the freezer for approx. 14-15 min., at 190°C (convection oven), preferably with vent open.



Bread size  
mix



Weight per item  
40 g



Items per colli  
110

Raw dough



## Custard Crown

Item number: 10000090

Custard Crown with Lord Mayor filling and delicious smooth-tasting vanilla-flavored cream. Supplied with white icing.

### Preparation:

Bake straight from the freezer for approx. 18-20 min., at 190°C (convection oven), preferably with vent open.



Bread size  
Ø10,5 x 3 cm



Weight per item  
90 g



Items per colli  
48

Raw dough



## Cinnamon Whirl

Item number: 10000151

We add everything it takes to make a good cinnamon whirl: a delicious Lord Mayor filling made of white sugar, cinnamon and brown sugar. Supplied with white icing.

### Preparation:

Bake straight from the freezer for approx. 18-20 min., at 190°C (convection oven), preferably with vent open.



Bread size  
Ø11 x 2,4 cm



Weight per item  
85 g



Items per colli  
48

Raw dough



## Premium Cinnamon Whirl w. baking cup

Item number: 10000694

A premium version of the classic cinnamon whirl with an attractive rustic look and generous size that offers a delicious crumb. To achieve the smooth, characteristic flavor, we added lots of delicious filling, made of sweet brown sugar and high-quality cinnamon. The Premium Cinnamon Whirl is made in a practical paper baking pan that prevents the scrumptious caramelized filling from escaping.

### Preparation:

*Bake straight from the freezer for approx. 23 min., at 190°C (convection oven), preferably with vent open.*



Bread size  
Ø8 x 3,4 cm



Weight per item  
110 g



Items per colli  
80

Raw dough



## Maple Pecan Plait

Item number: 10000086

Maple Pecan Plait is a modern uncompromising Danish pastry. Decorated with pecan nuts, it looks good and has a crunchy bite. Supplied with syrup

### Preparation:

*Bake straight from the freezer for approx. 18-20 min., at 190°C (convection oven), preferably with vent open.*



Bread size  
12,8 x 7,5 x 3,2 cm



Weight per item  
95 g



Items per colli  
48

Raw dough



## Salted Caramel Plait

Item number: 10000571

Indulge with our Salted Caramel Plait - a crisp and delicious piece of Danish pastry. It is sprinkled with sugar and hazelnuts and filled with soft, salty caramel which gives it an amazing flavour.

### Preparation:

*Bake straight from the freezer for approx. 18-20 min., at 190°C (convection oven), preferably with vent open.*



Bread size  
11 x 5,5 x 2,5 cm



Weight per item  
95 g



Items per colli  
48

Raw dough



## Danish Pastry Bar w. Custard

Item number: 10001398

A delicious Danish pastry bar filled with plenty of delicious, smooth vanilla-flavoured cream. The bar serves 4–6 people. Includes a brown glaze.

### Preparation:

*Bake straight from the freezer for approx. 22-25 min., at 190°C (convection oven), preferably with vent open.*



Bread size  
37 x 8,5 x 3,5 cm



Weight per item  
375 g



Items per colli  
15

Raw dough



## Danish Pastry Bar

Item number: 10000173

Traditional Danish Pastry Bar – serves 4-6. It is drizzled with sugar crystals and flaked hazelnuts. Filled with a sweet Lord Mayor Filling.

### Preparation:

*Bake straight from the freezer for approx. 22-25 min., at 190°C (convection oven), preferably with vent open.*



Bread size  
37 x 8,5 x 2,4 cm



Weight per item  
375 g



Items per colli  
15

Raw dough



## Princess Bar

Item number: 10000722

A crispy and tender, palm oil-free pastry filled with remonce and a delicious vanilla-flavoured cream. The Braided Custard Bar is sprinkled with nib sugar and hazelnut flakes.

### Preparation:

*Bake straight from the freezer for approx. 22-25 min., at 190°C (convection oven), preferably with vent open.*



Bread size  
37 x 8,1 x 1,8 cm



Weight per item  
375 g



Items per colli  
15

Raw dough



## Custard Bar

Item number: 10001070

Traditional Custard Bar – serves 4-6. Our Custard Bar contains sweet Lord Mayor Filling and a delicious vanilla-flavored cream. Supplied with white icing.

### Preparation:

*Bake straight from the freezer for approx. 22-25 min., at 190°C (convection oven), preferably with vent open.*



Bread size  
37 x 8,5 x 3,5 cm



Weight per item  
375 g



Items per colli  
15

Raw dough



## Triple Dream

Item number: 10000473

Combo classic, distinctively delicious and satisfyingly scrumptious – a luxury treat of baked laminated soft dough that you can really sink your teeth into, yet with room for generous filling. The swirls have been rolled in a yummy remonce that partially caramellises and adds an extra crunchy touch to the pastry. Includes white icing.

### Preparation:

*Bake straight from the freezer for approx. 18-20 min., at 190°C (convection oven), preferably with vent open.*



Bread size  
21 x 11 x 3,4 cm



Weight per item  
320 g



Items per colli  
30

Raw dough



## Danish Pastry Tart

Item number: 10001071

Danish Pastry Tart is a traditional Danish pastry– serves 4-6. It is filled with scrumptious Lord Mayor filling and a vanilla-flavored cream. Supplied with white and brown icing

### Preparation:

*Bake straight from the freezer for approx. 22-25 min., at 190°C (convection oven), preferably with vent open.*



Bread size  
Ø20 x 2,9 cm



Weight per item  
375 g



Items per colli  
20

Raw dough



## Happy Custard, Vegan Crown

Item number: 10000690

The scrumptious Happy Custard is baked with San-Francisco-inspired sourdough and has smooth-tasting custard and a yummy caramelized filling made from soft brown sugar. A fabulous treat sprinkled with chopped hazelnuts for a delicious look and a crispy bite that makes you smile.

### Preparation:

Bake straight from the freezer for approx. 18-20 min., at 190°C (convection oven), preferably with vent open.



Bread size  
Ø10,5 x 2,5 cm



Weight per item  
90 g



Items per colli  
48

Raw dough



## Chunky Cherry, Vegan Crown

Item number: 10000689

A deep red filling with a surprisingly fresh taste and chunks of cherry makes Chunky Cherry simply irresistible. Baked with San-Francisco-inspired sourdough and sprinkled with linseed, Chunky Cherry has a colourful fruity filling that gives it a tempting look. Definitely a pastry you won't hesitate to tuck into!

### Preparation:

Bake straight from the freezer for approx. 18-20 min., at 190°C (convection oven), preferably with vent open.



Bread size  
Ø10,5 x 2,5 cm



Weight per item  
90 g



Items per colli  
48

Raw dough



## Sunny Orange, Vegan Crown

Item number: 10000691

Sunny Orange is like a crispy bite of summer with the delicious flavour of sun-ripened oranges and caramelized filling made with soft brown sugar. An uncompromising treat baked with San-Francisco-inspired sourdough and sprinkled with chopped hazelnuts for a delicious look and a crispy bite.

### Preparation:

Bake straight from the freezer for approx. 18-20 min., at 190°C (convection oven), preferably with vent open.



Bread size  
Ø10,5 x 2,5 cm



Weight per item  
90 g



Items per colli  
48

Raw dough



## Mini Mix Danish Pastry, Vegan

Item number: 10000849

40 x Mini Truly Nordic  
(Vegan custard with remonce and apple-buckthorn filling)  
40 x Mini Chunky Cherry  
(Vegan custard with remonce and cherry filling)  
40 x Mini Happy Custard  
(Vegan custard with remonce and vanilla-cream flavoured filling)

### Preparation:

Bake straight from the freezer for approx. 14-15 min., at 190°C (convection oven), preferably with vent open.



Bread size  
Ø7,5 x 2,4 cm



Weight per item  
40 g



Items per colli  
120





### **Soft Dough**

- Soft on texture. Big on taste -

### **Soft Dough - Spongy and Airy**

The dough is characterized by having a soft, juicy and light texture.

We bake soft dough swirls in various sizes, but we are especially proud of our hand-twisted buns, which have a distinctive look many people associate with Scandinavian baking.

Raw dough

Thaw &amp; Serve



### Mini Softdough Cinnamon Swirl

Item number: 10001399

We add everything it takes to make a good Mini Cinnamon Softdough Swirl: A delicious Lord Mayor filling made of white sugar, cinnamon and brown sugar.

*Preparation:*

*Bake straight from the freezer for approx. 15 min., at 180°C (convection oven), preferably with vent open or defrost at room temperature for 30 min. Bake for approx. 12 min. at 180°C (convection oven).*



Bread size

Weight per item  
45Items per colli  
90

Raw dough

Thaw &amp; Serve



### Softdough Cinnamon Swirl

Item number: 10001046

Softdough Cinnamon bun are made of a sticky cake dough. Like all our Danish pastries, we bake Softdough Cinnamon buns with wheat flour and margarine containing RSPO certified palm oil. The Lord Mayor filling is made of white and brown sugars with cinnamon. White icing is enclosed.

*Preparation:*

*Defrost at room temperature for 30 min. Bake for approx. 12-14 min. at 180°C (convection oven).*

Bread size  
Ø8,5 x 5 cmWeight per item  
100 gItems per colli  
48

Raw dough

Thaw &amp; Serve



### Softdough Chocolate Bun

Item number: 10001192

Our delicious Chocolate Bun is baked with a soft dough. Its wonderfully spongy texture goes perfectly with the delicious chocolate filling. Perfect for those with a sweet tooth.

*Preparation:*

*Defrost at room temperature for 30 min. Bake for approx. 12-14 min. at 180°C (convection oven).*

Bread size  
Ø8,5 x 5 cmWeight per item  
100 gItems per colli  
48

Raw dough

Thaw & Serve

Available in 120 g



## Twisted Cinnamon Bun

Item number: 10000884

A large swirl baked with traditional soft dough that gives an extra soft and spongy texture, filled with tasty cinnamon. The twisted shape gives a rustic look, and we have sprinkled sugar on top.

*Preparation:*

*Defrost at room temperature for 45 min. Bake for approx. 16 min. at 180°C (convection oven).*



Bread size  
Ø11 x 5 cm



Weight per item  
160 g



Items per colli  
40

Raw dough

Thaw & Serve

Available in 120 g



## Twisted Cardamom Bun

Item number: 10000990

A large, twisted bun baked with traditional soft dough that gives it a superbly soft texture that teams up well with the spicy cardamom filling. The twisted bun shape has a rustic look.

*Preparation:*

*Defrost at room temperature for 45 min. Bake for approx. 16 min. at 180°C (convection oven).*



Bread size  
Ø11 x 5 cm



Weight per item  
160 g



Items per colli  
40

Raw dough

Thaw & Serve

Available in 120 g



## Twisted Chocolate Bun

Item number: 10001039

A large, twisted bun with a rustic appearance. Baked from traditional yeast dough, which gives it a wonderfully soft texture that harmonises well with the tasty chocolate filling.

*Preparation:*

*Defrost at room temperature for 45 min. Bake for approx. 16 min. at 180°C (convection oven).*



Bread size  
Ø11 x 5 cm



Weight per item  
160 g



Items per colli  
40

Raw dough

Thaw & Serve

Available in 120 g



## Twisted Bun w. Chocolate Chips

Item number: 10001200

A twisted bun with chocolate chips and an irresistible, sweet filling. Baked from traditional yeast dough, which gives it a wonderfully soft texture.

*Preparation:*

*Defrost at room temperature for 45 min. Bake for approx. 16 min. at 180°C (convection oven).*



Bread size  
Ø11 x 5 cm



Weight per item  
160 g



Items per colli  
40

Raw dough

Thaw & Serve

Available in 120 g



## Twisted Bun w. Chocolate and Pistachio

Item number: 10001354

Traditional soft dough with a wonderful texture, twisted into a knot with an irresistible, sweet pistachio filling and delicious chocolate drops.

### Preparation:

Defrost at room temperature for 45 min. Bake for approx. 16 min. at 180°C (convection oven).



Bread size  
Ø11 x 5 cm



Weight per item  
160 g



Items per colli  
40

Raw dough

Thaw & Serve

Available in 120 g



## Twisted Lemon Bun

Item number: 10001448

Traditional soft dough with a wonderful moist texture. Hand-twisted into a knot with a lemon filling, giving it a nice fresh and fruity taste. Sprinkled with nib sugar.

### Preparation:

Defrost at room temperature for 45 min. Bake for approx. 16 min. at 180°C (convection oven).



Bread size  
Ø11 x 5 cm



Weight per item  
160 g



Items per colli  
40

Raw dough

Thaw & Serve

Available in 120 g



## Twisted Salted Caramel Bun

Item number: 10001447

A hand-twisted bun baked with traditional soft dough that gives it a superbly soft and spongy texture. Combined with a delicious, salted caramel filling, you get an irresistible temptation for your guests.

### Preparation:

Defrost at room temperature for 45 min. Bake for approx. 16 min. at 180°C (convection oven).



Bread size  
Ø11 x 5 cm



Weight per item  
160 g



Items per colli  
40





## Rye Bread

- Baked after proud Danish traditions -

## **Rye bread** **- Baked with Sourdough**

Rye bread is one of the most iconic elements of Danish food culture.

We maintain our Danish baking traditions, such as our rye sourdough. This is what gives the bread its distinctive flavour and texture. It ensures the consistent quality that Danish rye bread is known for.

## Rye Bread w. Carrots

Item number: 10001171

Rye Bread with Carrots is a tasty, good-looking bread dusted with wheat germ. We bake it with semi-refined rye flour, whole grain rye and wheat germ. We add malt and carrots to give this bread its deliciously characteristic flavour.

### Preparation:

Defrost the bread in the plastic bag at room temperature for approx. 5 hours. Remove bag before baking. Bake for approx. 15-18 min. at 180°C. Baking straight from the freezer is not recommended.



Bread size  
26 x 9,5 x 6 cm



Weight per item  
950 g



## Rye Bread w. Potato

Item number: 10189011

We bake delicious Rye Bread with Potatoes with semi-refined rye flour, whole grain rye and sourdough. We add barley malt and sprinkle with potato flakes. Potato helps to make bread deliciously moist.

### Preparation:

Defrost the bread in the plastic bag at room temperature for approx. 5 hours. Remove bag before baking. Bake for approx. 15-18 min. at 180°C. Baking straight from the freezer is not recommended.



Bread size  
26 x 9,5 x 6,5 cm



Weight per item  
950 g



Items per colli  
8

## Rye Bread w. Sunflower Seeds

Item number: 10195014

Classic Rye Bread with Sunflower Seeds baked the old-fashioned way with semi-refined rye flour, whole grain rye and sourdough. We add 8% soft sunflower seeds and linseed to give a good crumb and flavour. Finally, we add a sprinkle of toasted sunflower seeds.

### Preparation:

Defrost the bread in the plastic bag at room temperature for approx. 5 hours. Remove bag before baking. Bake for approx. 15-18 min. at 180°C. Baking straight from the freezer is not recommended.



Bread size  
26 x 9,5 x 10 cm



Weight per item  
950 g



Items per colli  
8

## Rye Bread w. Pumpkin Seeds

Item number: 10197015

We bake this bread with semi-refined rye flour, sourdough and wheat flour. We add crunchy pumpkin and sunflower seeds, whole grain rye and barley malt, and top with chopped pumpkin seeds.

### Preparation:

Defrost the bread in the plastic bag at room temperature for approx. 5 hours. Remove bag before baking. Bake for approx. 15-18 min. at 180°C. Baking straight from the freezer is not recommended.



Bread size  
26 x 9,5 x 6 cm



Weight per item  
950 g



Items per colli  
8

## Whole Grain Rye Bread

Item number: 10196011

We bake Whole Grain Rye Bread with semirefined rye flour and sourdough. Then we add tasty rye kernels, rye flakes and barley malt. Topped with a generous sprinkling of rye flakes.

### Preparation:

Defrost the bread in the plastic bag at room temperature for approx. 5 hours. Remove bag before baking. Bake for approx. 15-18 min. at 180°C. Baking straight from the freezer is not recommended.



Bread size  
26 x 9,5 x 6,5 cm



Weight per item  
950 g



Items per colli  
8

## Organic Wholemeal Rye Bread

Item number: 10000364

Delicious wholemeal rye bread made from organic rye, whole grain rye, linseed, sunflower seeds, oats and wheat flakes. To add that extra little something, we top it with a sprinkling of whole grain rye.

### Preparation:

Defrost the bread in the plastic bag at room temperature for approx. 3 hours. Remove bag before baking. Bake for approx. 15-18 min. at 180°C. Baking straight from the freezer is not recommended.



Bread size  
26 x 9,5 x 7 cm



Weight per item  
950 g



Items per colli  
8

## Gourmet Rye Bread w. Beetroot and Horseradish

Item number: 10001443

To give your meal an exclusive twist, serve Gourmet Rye Bread with Beetroot & Horseradish. Hand-made rye bread baked with wheat, rye and sifted rye flours. The best ingredients – beetroot, sunflower seeds, linseed and horseradish – give this bread a flavour and character of its own.

### Preparation:

Defrost the bread in the plastic bag at room temperature for approx. 5 hours. Remove bag before baking. Bake for approx. 15-18 min. at 180°C. Baking straight from the freezer is not recommended.



Bread size  
17 x 9,3 x 6,8 cm



Weight per item  
675 g



Items per colli  
14

## Gourmet Rye Bread w. Wort

Item number: 10001442

Tickle your taste buds! Try Gourmet Rye Bread with Wort. A wholemeal rye bread baked of rye grains with rye and wheat flours. For an outstanding complex flavour, we add sunflower seeds, sesame seeds and beerwort to the dough and sprinkle the bread with golden linseed.

### Preparation:

Defrost the bread in the plastic bag at room temperature for approx. 5 hours. Remove bag before baking. Bake for approx. 15-18 min. at 180°C. Baking straight from the freezer is not recommended.



Bread size  
17 x 9,3 x 7,3 cm



Weight per item  
675 g



Items per colli  
14

## Organic Kernel Rye Bread

Item number: 10001262



This organic rye bread has a high proportion of soft rye grains, sunflower and pumpkin seeds - this makes for an appealing slice. The flavour is mild and the baking process makes the rye bread crispy on the outside and keeps it moist on the inside. The rye bread is decorated with a wafer labelled 'ØKO' (= organic).

### Preparation:

Defrost the bread in the plastic bag at room temperature for approx. 5 hours. Remove bag before baking. Bake for approx. 15-18 min. at 180°C. Baking straight from the freezer is not recommended.



Bread size  
17 x 9,3 x 7,4 cm



Weight per item  
800 g



Items per colli  
14

Pre-cut

## Organic Rye Bread Pumpkin Seeds in baking bag, 27 slices

Item number: 10001266



Treat your guests to a flavourful and hearty rye bread baked by our trained bakers. With our Organic Rye Bread Pumpkin Seeds in a baking bag, you can serve freshly baked bread whenever it suits you. The bread is baked with sourdough, which gives it a mild flavour and aroma, with plenty of crunchy chopped pumpkin seeds. The slices are an ideal size for the lunch table.

### Preparation:

Defrost the bread in the plastic baking bag at room temperature for approx. 5 hours. Bake it in the bag for approx. 35-40 min. at 100°C. Please note the bag may be fragile.



Bread size  
26 x 9,5 x 7 cm



Weight per item  
950 g



Items per colli  
8

Pre-cut

## Organic Rye Bread w. Sunflower Seeds in baking bag, 27 slices

Item number: 10027000



With Bagergaarden's organic sunflower rye bread in a baking bag, you can serve freshly baked bread whenever you want. We bake the bread with sourdough, rye and wheat flour, and add sunflower seeds and rye grain.

### Preparation:

Defrost the bread in the plastic baking bag at room temperature for approx. 5 hours. Bake it in the bag for approx. 35-40 min. at 100°C. Please note the bag may be fragile.



Bread size  
26 x 9,5 x 6,5 cm



Weight per item  
950 g



Items per colli  
8

Pre-cut

## Rye Kernel Rye Bread in baking bag, 27 slices

Item number: 18981000



Let your guests enjoy a classic, dark rye bread filled with kernels. It comes in a baking bag to keep the bread moist. It is baked with sourdough, rye and wheat flour, and we have added tasty rye kernels. The bread is sliced, flexible and ideal for traditional open sandwiches.

### Preparation:

Defrost the bread in the plastic baking bag at room temperature for approx. 5 hours. Bake it in the bag for approx. 35-40 min. at 100°C. Please note the bag may be fragile.



Bread size  
26 x 9,5 x 10 cm



Weight per item  
1150 g



Items per colli  
8

Pre-cut



## Classic Rye Bread in baking bag, 27 slices

Item number: 10024000

Bagergårdens Classic Rye Bread is a bake-in-the-bag product baked with semi-refined rye flour and tasty rye kernels. We add wheat flour, barley malt and linseed to give a soft, mild and pleasant rye bread. The bread is sliced.

### *Preparation:*

*Defrost the bread in the plastic baking bag at room temperature for approx. 5 hours. Bake it in the bag for approx. 35-40 min. at 100°C. Please note the bag may be fragile.*



Bread size  
26 x 9,5 x 6,5 cm



Weight per item  
950 g



Items per colli  
8



**Thaw and Serve**  
- Quick & tasty -

## **Thaw and Serve**

A general trend calls for an increased focus on sustainability – also in the value chain.

Therefore, we have created a Thaw & Serve-concept.

With Thaw & Serve, you will get the taste of freshly baked goods - without compromising on the quality. You will save both time and money, and you will also gain more flexibility in the kitchen.

Thaw & Serve



### Rye Bread Snack w. Chocolate

Item number: 10000958

A scrumptious rye bread snack with dark chocolate chips, rolled in chopped hazelnuts. An irresistible snack or sweet whole grain mouthful at lunchtime.

*Preparation:*

*Defrost at room temperature for 1,5 hours.*



Bread size  
varies



Weight per item  
70 g



Items per colli  
50

Thaw & Serve



### Rye Bread Snack w. Cranberries

Item number: 10000959

This appealing little rye bread snack contains cranberry and is rolled in pumpkin seeds. It is an ideal quick snack between meals or delicious, sweet whole grain mouthful at lunchtime.

*Preparation:*

*Defrost at room temperature for 1,5 hours.*



Bread size  
varies



Weight per item  
70 g



Items per colli  
50

Thaw & Serve

Pre-cut



### Organic Rye Bread, 17 slices

Item number: 10001400

This organic rye bread is packed with soft and juicy rye, sunflower and pumpkin seeds. The abundance of seeds makes for a beautiful, colourful slice, and the rye bread has a lovely mild flavour. Pre-sliced and ready to serve.

*Preparation:*

*Defrost at room temperature for 5 hours.*



Bread size  
17 x 9,3 x 7,4 cm



Weight per item  
800 g



Items per colli  
14

Thaw & Serve

Pre-cut



### Rye Bread rich in Kernels, 13 slices

Item number: 10000998

A very special, attractive dark rye bread filled with visible kernels that give it a delicious crumb and nutty flavour. A bread that stands out in the crowd – at every serving! Just thaw and serve.

*Preparation:*

*Defrost at room temperature for 5 hours.*



Bread size  
13 x 9,5 x 7,5 cm



Weight per item  
600 g



Items per colli  
15

Thaw & Serve

Pre-cut



## Viking, 18 slices

Item number: 10220100

We pay special attention to the flavour and texture of this soft traditional rye bread. Country-style Viking is a wholemeal bread. We bake it with rye flour and sourdough, and add soft rye kernels. Classic frozen product. The bread is sliced.

*Preparation:*

*Defrost at room temperature for 5 hours.*



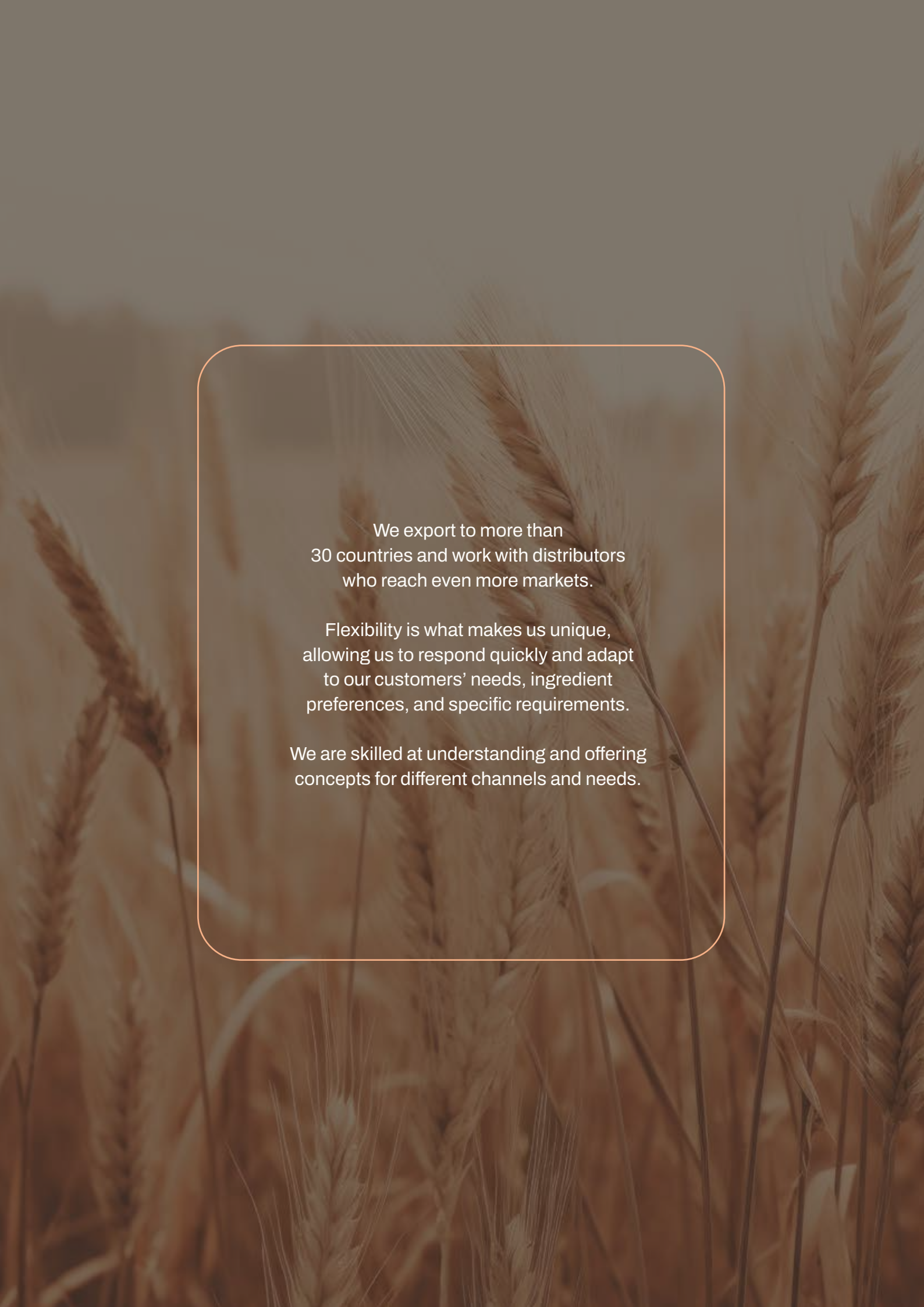
Bread size  
18 x 9,5 x 10 cm



Weight per item  
1000 g



Items per colli  
9



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30 countries and work with distributors  
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Flexibility is what makes us unique,  
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*We're bakers*

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