



# Product Range

Premium Baked Goods - Crafted in Denmark



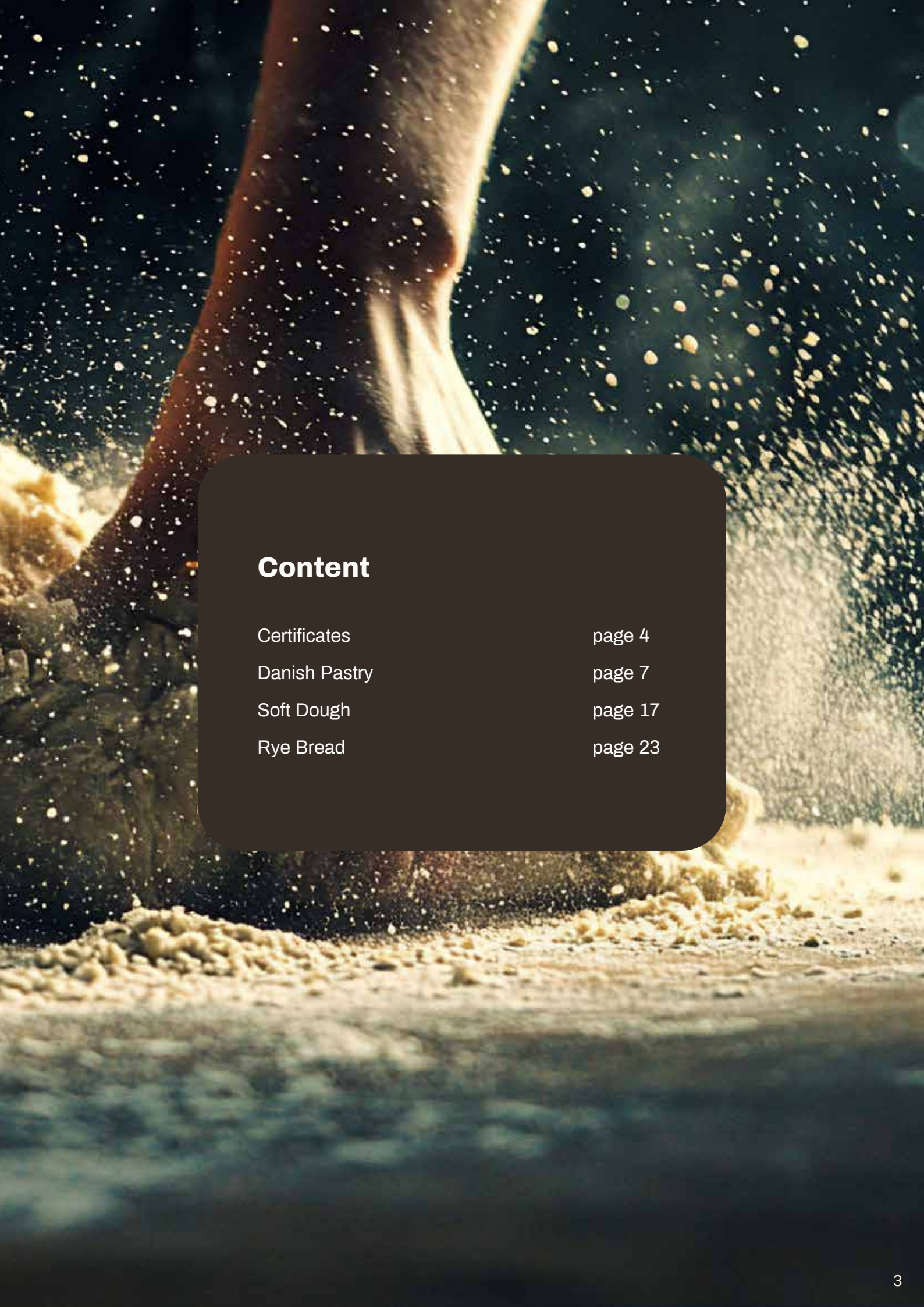
Kohberg Bakery Group A/S



**Premium Baked Goods.  
Danish Craftsmanship.  
Flexible Solutions.**

Our products are crafted and baked in Denmark using carefully selected ingredients and uncompromising quality standards. The result is premium baked goods with exceptional taste, consistency, and authenticity in every bite.

We combine innovation, premium quality and flexibility to create bakery solutions tailored to your business.



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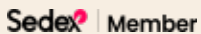
## Our Certifications



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 Pastry**  
AUTHENTIC · CRAFTSMANSHIP · FLAKY

## **Danish Pastry**

AUTHENTIC · CRAFTSMANSHIP · FLAKY

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. Includes 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 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 taste.

*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 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 cm



Weight per item  
40 g



Items per colli  
100

Raw dough



### Mini Puff Pastry w. Almonds

Item number: 10001451

Our Mini Puff Pastry 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 sweet sugar 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 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 sweet sugar filling and a vanilla-flavoured cream. Includes 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 cm



Weight per item  
40 g



Items per colli  
100

Raw dough



### Mini Crown w. Peach Melba

Item number: 40000081

Mini crown are traditional Danish pastries in miniature. We add a fruity peach melba filling. Includes 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 cm



Weight per item  
40 g



Items per colli  
100

Raw dough



### Mini Cinnamon Roll

Item number: 10000113

Small-scale traditional Danish pastries. We add a a tasteful filling made of white sugar, cinnamon and brown sugar. Includes 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 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 Rolls, 20 Mini Sweet Pastry Turnover and 20 Mini Custard Crowns. Includes white icing.

*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 Rolls; 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 Rolls; 20 x Mini Apple Turnovers; 20 x Mini Custard Crowns; 20 x 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  
110

Raw dough



### Custard Crown

Item number: 10000090

Custard Crown with sweet sugar filling and delicious smooth-tasting vanilla-flavoured cream. 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  
Ø10,5 cm



Weight per item  
90 g



Items per colli  
48

Raw dough



## Cinnamon Roll

Item number: 10000151

We add everything it takes to make a good cinnamon roll: a delicious filling made of white sugar, cinnamon and brown sugar. 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  
Ø11 cm



Weight per item  
85 g



Items per colli  
48

Raw dough



## Premium Cinnamon Roll w. baking cup

Item number: 10000694

A premium version of the classic cinnamon roll with an attractive rustic look and generous size that offers a delicious crumb. To achieve the smooth, characteristic flavour, we added lots of delicious filling, made of sweet brown sugar and high-quality cinnamon. The Premium Cinnamon Roll is made in a practical paper baking cup 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 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. Includes 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 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



## Happy Custard 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. Vegan.

### Preparation:

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



Bread size  
Ø10,5 cm



Weight per item  
90 g



Items per colli  
48

Raw dough



## Chunky Cherry 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! Vegan.

### Preparation:

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



Bread size  
Ø10,5 cm



Weight per item  
90 g



Items per colli  
48

Raw dough



## Sunny Orange 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. Vegan.

### Preparation:

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



Bread size  
Ø10,5 cm



Weight per item  
90 g



Items per colli  
48

Raw dough



## Mini Mix Danish Pastry

Item number: 10000849

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



Weight per item  
40 g



Items per colli  
120

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 brown 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 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 sugar 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 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 sweet sugar filling 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 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 sugar filling and a delicious vanilla-flavoured cream. Includes 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 cm



Weight per item  
375 g



Items per colli  
15

Raw dough



## Triple Dream

Item number: 10000473

Combo classic, distinctively delicious and satisfying – a luxury treat of pastry, with room for 45% of generous filling 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 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 delicious sweet sugar filling and a vanilla-flavoured cream. Includes 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 cm



Weight per item  
375 g



Items per colli  
20





## Soft Dough

INDULGENCE · SOFTNESS · SIGNATURE

## **Soft Dough**

INDULGENCE · SOFTNESS · SIGNATURE

Our soft, sweet, yeast-raised signature dough is creating the perfect balance of tenderness and richness.

We bake soft dough rolls 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 Roll

Item number: 10001399

We add everything it takes to make a good Mini Cinnamon Softdough Roll: A delicious sweet filling made of white sugar, cinnamon and brown sugar. Baked with our signature yeast-raised dough. Includes white icing.

*Preparation:*

*Bake straight from the freezer for 12-15 min. at 180°C (convection oven), preferably with vent open or defrost at room temperature for 30 min. Bake for 8-11 min. at 180°C (convection oven).*



Bread size

Weight per item  
45Items per colli  
90

Raw dough

Thaw &amp; Serve



### Softdough Cinnamon Roll

Item number: 10001046

Softdough Cinnamon Roll are made of our soft and sweet yeast-raised signature dough. With a delicious sweet filling made of white sugar, cinnamon and brown sugar. Includes white icing.

*Preparation:*

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

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

Raw dough

Thaw &amp; Serve



### Softdough Chocolate Roll

Item number: 10001192

Our delicious Chocolate Roll is baked with our soft and sweet yeast-raised signature dough. Its 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 cmWeight per item  
100 gItems per colli  
48

Raw dough

Thaw &amp; Serve



### Pull-Apart Cinnamon Rolls, 4 pcs.

Softdough Cinnamon Rolls baked with our yeast-raised signature dough. Comes with a delicious sweet filling made of white sugar, cinnamon and brown sugar. Baked closely together in a tray to create a delicious pull-apart treat.

*Preparation:*

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



Bread size

Weight per item  
400 gItems per colli  
18

Raw dough Thaw & Serve

Available in 120 g



## Twisted Bun w. Cinnamon

Item number: 10000884

Our hand-twisted bun is filled with a sweet and delicately spiced cinnamon filling. Baked with our signature soft dough, giving it an irresistible texture. Topped with crunchy hazelnut flakes and a sprinkle of sugar for an extra indulgent taste experience.

### Preparation:

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



Bread size  
Ø11 cm



Weight per item  
160 g



Items per colli  
40

Raw dough Thaw & Serve

Available in 120 g



## Twisted Bun w. Cardamom

Item number: 10000990

A traditional hand-twisted bun baked with our exclusive soft dough that gives a superbly tender crumb. It teams up well with the sweet and slightly spicy cardamom filling that adds a deliciously intense flavour and irresistible aromatic scent.

### Preparation:

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



Bread size  
Ø11 cm



Weight per item  
160 g



Items per colli  
40

Raw dough Thaw & Serve

Available in 120 g



## Twisted Bun w. Chocolate

Item number: 10001039

A hand-twisted bun with a rustic and inviting look. Made with our delicious soft dough and generously filled with an irresistible chocolate filling. The rich chocolate runs through every twisted layer, ensuring an indulgent taste in every bite. The deep and creamy cocoa notes create an intense and full-bodied flavour experience.

### Preparation:

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



Bread size  
Ø11 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 hand-twisted bun with chocolate chips and an irresistible, sweet filling. Baked with our delicious signature soft dough, which gives it a wonderful bite.

### Preparation:

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



Bread size  
Ø11 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

Our hand-twisted bun is baked with our exclusive soft dough, giving it a soft and moist crumb. With an irresistible sweet filling with pistachio and delicious chocolate drops that runs through every twisted layer – it ensures a sweet and creamy taste in every bite.

### Preparation:

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



Bread size  
Ø11 cm



Weight per item  
160 g



Items per colli  
40

Raw dough

Thaw & Serve

Available in 120 g



## Twisted Bun w. Lemon

Item number: 10001448

A twisted bun baked with our signature soft dough. Hand-twisted into a knot with a lemon filling, giving it a nice fresh and fruity taste. Sprinkled with nib sugar to add a distinct, crunchy texture.

### Preparation:

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



Bread size  
Ø11 cm



Weight per item  
160 g



Items per colli  
40

Raw dough

Thaw & Serve

Available in 120 g



## Twisted Bun w. Salted Caramel

Item number: 10001447

A hand-twisted bun baked with our signature soft dough. Twisted with delicious filling of salted caramel that provides a rich, balanced flavour. Resulting in an irresistible temptation.

### Preparation:

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



Bread size  
Ø11 cm



Weight per item  
160 g



Items per colli  
40

Raw dough

Available in 120 g



## Twisted Bun w. Cinnamon & Cream

Item number: 10001459

A hand-twisted cinnamon bun baked with our signature soft dough, resulting in an exceptionally tender crumb. Generously filled with a delicious cinnamon filling and with indulgent creamy topping - giving the classic cinnamon bun a modern twist. The mild, fresh and slightly tangy creaminess melts in the mouth and perfectly complements the irresistible sweetness and gentle spice of cinnamon.

### Preparation:

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



Bread size  
Ø11 cm



Weight per item  
160 g



Items per colli  
40





**Rye Bread**  
NORDIC · SOURDOUGH · NUTRITION

## **Rye Bread**

NORDIC · SOURDOUGH · NUTRITION

Rye bread is one of the most iconic elements of Danish food culture. Packed with rye and wholegrain, and delivers a unique taste, hearty bite and a naturally wholesome eating experience.

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

Pre-baked

Sliced



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

Item number: 10024000

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

Pre-baked

Sliced



### 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-baked

Sliced



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

Item number: 10027000

With our 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-baked

Sliced



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

Item number: 18981000

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

Thaw & Serve

Sliced



### 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

Sliced



### 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! Pre-sliced and ready to 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



### 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

**Exceptional quality rooted  
in Danish craftsmanship.  
Delivered with the  
flexibility of a true partner.**



## Looking for something extraordinary?

Our capabilities extend beyond our primary area of expertise. With our capabilities and your vision, we can create tomorrow's solutions.

We can help add value to your selection of bakery goods.

**Let's innovate together.**



Scan the  
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Opening hours for Customer Service Export:

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|-------------------|-------------------|
| Monday - Thursday | 7:00 AM - 4:00 PM |
| Friday            | 7:00 AM - 3:00 PM |
| Saturday - Sunday | Closed            |