

BOULANGERIE MARINE

CATERING FOR PLEASURE CRAFTS



Délifrance
THE FRENCH FOOD BAKERY

ΠΡΟΪΟΝΤΑ ΥΨΗΛΩΝ ΠΡΟΔΙΑΓΡΑΦΩΝ





BOULANGERIE MARINE

BAKERY & CONFECTIONERY PRODUCTS

FRENCH & ITALIAN KNOW-HOW
QUALITY & INNOVATION

CATALOGUE

IMPORTANT NOTE

Most of our products are from Delifrance
A bakery company that serves «French style» bakery
products in over 50 countries on five continents and
has been in operation for more than 25 years.

Based on our unwavering commitment to profitably
creating a constantly evolving and extraordinary line
of great-tasting and high quality desserts we gave
attention to flavours, texture, shapes and presentation,
and built a menu that is difficult to resist.



All products should be preserved at -18°C
Do not re-freeze a product that has already been thawed.



Ready for baking



Direct baking

Life span: 12 months



Place the products
in the baking tray

Time: 0' - 45' minutes



Defrost and serve.

Let the product thaw in the
fridge and serve



Life span: 4-6 months



Defrosting in a
refrigerator (0°C - 4°C)

Time: 6 - 8 hours



Panitaly

F E S T I N A L E N T E

The peculiarity of the Panitaly series is ideally summarized to the Latin expression «festina lente» or else «more haste less speed».

The preparation of Biga (dough with a 16 hours process of natural fermentation) is very complex and delicate and requires the use of the highest quality raw materials.

This technique allows us to produce all the typical Italian recipes - Ciabatta, Focaccia, Giotto, Coccinella, sandwich and pizza - with an excellent quality. It gives a light crumb, with complex and unique aromatic notes, a crisp crust and an excellent lifespan after baking.

THE ITALIAN TRADITION OF BREAD

The Panitaly series was created and produced in Italy, with great respect to the tradition of Italian bread, based on simple and savory gastronomy.

The Italian way of life, with a keen interest on the arts and sophisticated taste, is a constant source of inspiration.





MAISON
Héritage

The traditional Maison Héritage series is inspired by the know-how of traditional French bakery and has been awarded for the appearance, the flavoring, the texture and the flavor that provides.

BREAD

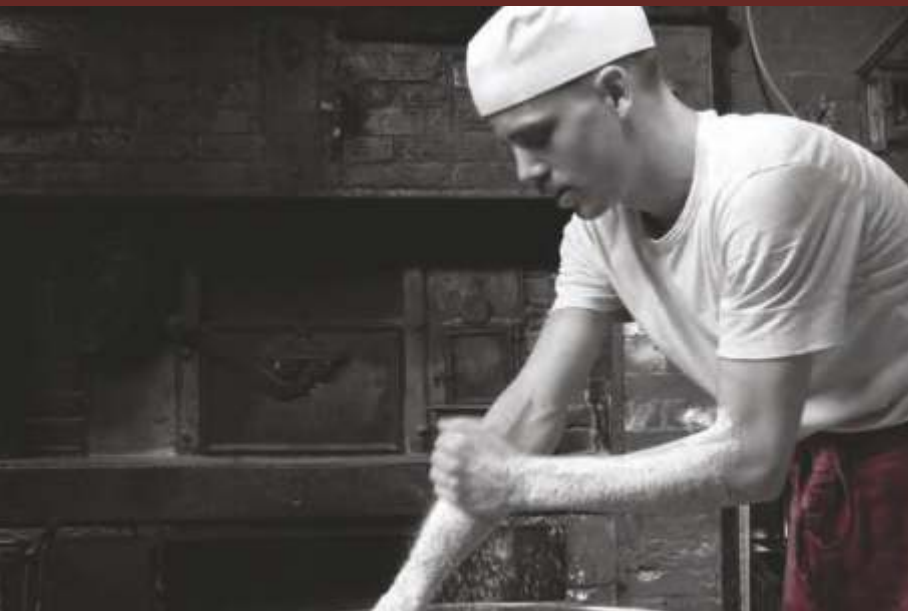
Breads of the Héritage series are baked in a stone oven, a technique that has as a result a fresh crumb and an irresistibly crisp crust. The series is available in two unique and delicious recipes:

- **Polish:** Mild fermentation technique that gives the bread a light crumb with a delicate flavor and taste.
- **Multigrain:** leaven with a mixture of sesame seeds, sunflower and flax coffee seeds.

CROISSANT

The range of Maison Héritage Croissant products has been created with recipes that do not contain artificial flavourings, artificial colorings and hydrogenated fat.

They are made with selected ingredients such as French wheat flour, Brittany butter, cane sugar and free-range chicken eggs that ensure a unique quality.





French Breads

Pre-baked & Frozen



Baguettes Classic

		ITEM LENGTH (cm)	ITEM WEIGHT (gr)
S6969	Luxury Baguette	58	225
77887	White Baguette	54	270
S1385	Traditional Baguette Prestige with yeast	58	270
S0506	Cereal Baguette	58	250
77886	Whole wheat Baguette	54	270

Premium

28132	Multigrain Baguette with fibres	45	320
19575	Traditional Baguette Come Una Volta	28	250

SSS ● 🕒 10'-15' at 200°C

Loaves

G0759	Country style Bread	30	400
G0765	German Rye Bread	22	550
G0769	Multigrain Round Loaf	16	380
G0778	Bread made with emmer wheat	26	540

SSS ● 🕒 20'-30' at 200°C



Individual Buns

S5782	Half White Baguette	27	135
77885	Half Whole Wheat Baguette	27	130
S0682	Half Multigrain Baguette	29	120
S1835	Half Traditional Baguette Prestige with yeast	27	120
S0645	Half White Baguette Panecillo	29	120
S2311	Half Multigrain Baguette Panecillo	28	160
19577	Half Baguette Et Voila	28	125
S6298	Half Viennese Baguette Et Voila	21	110
76992	Half Baguette Superfood Beetroot- Seeds	25	100
76993	Half Baguette Superfood Chia Seeds - Cranberries	25	100

SSS ● 🕒 8'-12' at 200°C



18492



19462



74817

Bread Rolls

		ITEM LENGTH (cm)	ITEM WEIGHT (gr)
18492	Mix Mini Kaiser bread <i>white, poppy seed, sesame,</i>	8,5	35
19462	Small White Country style Loaf	7x6	43
S0695	Small White Loaf	9	40
S1224	Small Multigrain Loaf	9	40
S5899	Small White Luxury Loaf	13,5	55
18875	Mix Micro Handmade Loaf <i>white, barley, emmer flour with seeds</i>		30
18934	Micro Handmade White Loaf		30
18935	Micro Handmade emmer wheat Loaf		30
74136	Small White Loaf Et Voila	9	45

SSS



5'-10' at 200°C

Baked

S1301	Small White Loaf Et Voila	20	130
S7288	Bagel with sesame	11,5	85
S7289	Bagel Pave	11,5	85
G2061	Hot-Dog bread	19	75
S0644	Small White Luxury Sandwich Loaf	19	75
S2144	Midi Curved Brioche	13,5	45
S2143	Small Curved Brioche	9	25
G2050	Small Round Brioche	5	25

Defrost & serve

Burger

L0233	Brioche Burger ☺	11,5	80
L0222	Brioche Burger with sesame ☺	11,5	80
L0010	Brioche Burger ☺	11	100
GP013	Brioche Burger with Vegetable Carbon ☺	14	110

Defrost & serve

Toasted Bread

19412	White Toasted Bread (24 slices + 2 cups)	11,5 x 11,5	800
19413	Whole wheat Toasted Bread (24 slices + 2 cups)	11,5 x 11,5	800
G2126	White Toasted Bread XL (28 slices)	14 x 14	1300



30'-60' at environmental temperature



☺ Pre-cut





Rustic Breads

Pre-baked & Frozen



MAISON
Heritage

Η ΓΕΜΑΤΗ ΓΕΥΣΗ ΤΟΥ ΚΑΛΟΥ ΨΩΜΙΟΥ

Bread Rolls

	ITEM LENGTH (cm)	ITEM WEIGHT (gr)
19456 Mix Mini Heritage bread roll <i>Triangle multigrain 9cm., Sourdough bun 6,5cm. & Losange 12cm.</i>	-	40
19457 Small Multigrain loaf Heritage <i>Rectangle</i>	9	40
74641 Small loaf Gourmet Mix Heritage <i>pumpkin seed- multigrain - raisin & walnut - sunflower - carrot, flax, pumpkin seed</i>	-	60

SSS ● 🕒 5' - 8' at 200°C

Sandwich Bread

19463 Small White Losange loaf Heritage	16	80
19459 Small Multigrain Losange loaf Heritage	17	80
S7938 Mini Baquette Heritage Polish *	25	130
S7942 Mini Baquette Heritage Multigrain	25	130
19371 Mini Multigrain Baquette Heritage "Pascal Tepper"	24	130

SSS ● 🕒 6' - 11' at 200°C

Baquette

18820 Baquette Heritage Polish	51	290
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SSS ● 🕒 10'-12' at 200°C

Loaves

19460 Heritage Multigrain Loaf	30	450
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SSS ● 🕒 10'-12' at 200°C

* **Polish:** Slow fermentation technique with flour and yeast



Panitaly

F E S T I N A L E N I E

Bread rolls

		ITEM LENGTH (cm)	ITEM WEIGHT (gr)
74449	Small bread Petita Aurea	7	40
74817	Small bread Zoccolino Veneziano Rustico with cereals	6x6	40

SSS

● 🕒 5' - 9' at 200°C

Sticks



74818	Bastoncino with green olives	23	80
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SSS

● 🕒 4' - 5' at 200°C

Sandwich breads



74702	Spundello bread Tradizionale (white)	25	115
74703	Spundello bread Tradizionale with cereals	25	115
74147	White Ciabattina	19	100
74450	Sfilatino Multigrain bread with cereals	19	100
74118	Panini *☺	27	110

SSS

● 🕒 5' - 10' at 200°C

Burger



74454	Giotto Aurea	13	120
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SSS

● 🕒 4' - 10' at 200°C

Pizza - Focaccia



75211	Focaccia Handmade	38,0 x 29,0	800
76238	Focaccia with Vegetable Carbon, Cherry Tomatoes & Green Olives	38,0 x 29,0	850
74128	Focaccia with yeast and olive oil ☺	14,5	90
78808	Focaccia Romana Handmade Individual	30,0 x 20,0	220
78875	Focaccia Romana Handmade	39,0 x 14,0	415
19175	Focaccia Romana Handmade 4 Cereals	39,0 x 14,0	415
76316	Gran Focaccia with salt and olive oil	34,0 x 12,0	265
19681	Margherita Pizza	19,5 x 14,5	200

SSS

● 🕒 4'-10' at 200°C

☺ Pre-cut

* Defrost - alternatively bake 3' at 180°C





Pastries

Raw & Frozen

FRENCH PASTRIES

Individual

	ITEM	WEIGHT
		(gr)
S8049	Emmental cheese pie	110
27271	Emmental roll	130
A3591	French puff pastry (feta cheese, cottage cheese, mozzarella)	130
S2193	Quiche Lorraine	110
19691	Croque Monsieur	220
27334	Butter Twist filled with Cheddar cheese	115
S9521	Ham - Emmental cheese - Mornay sauce Croissant	100
18472	Gouda cheese Croissant	100

Mini French Pastries

76806	Mini Mix Snack Secret Selection (21% Butter- 4 Flavours) <i>Carbonara, Spinach - Parmesan cheese, Sausage, 3 types of cheese</i>	4 kg
75487	Mini Butter Croissant Prosciutto - Cheese - Gouda cheese	31
76337	Mix Mini Savour Butter Croissant <i>- Tomatoe, Mozzarella, with cereal and seed topping (Oat, Sesame seed, Flax seeds, Poppy seeds) - Spinach - Ricotta cheese with Sunflower seed topping - Gouda cheese with Sunflower seed topping</i>	33

Savoury Tart shells

S2095	Savoury Brisée Tart shell	45
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Phyllo puff pastry

S1937	Phyllo puff pastry (57 X 37 X 0,25 cm)	685
S8758	Phyllo puff pastry with butter 33% (56 X 37 X 0,3 cm)	714



GREEK PASTRIES

Individual

	ITEM	WEIGHT (gr)
G2421	Handmade cheese pie with thick crust	160
G2480	Sausage pie	215
G2320	Cheese pie - Kaiser cheese and sesame	218

☺
● 🕒 21' - 30' at 180°C

Air sheet pastry

G2428	Sweet cream pie	545
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☺
● 🕒 35' - 40' at 180°C

Sliced in 2 pcs.

Tray Baked

G2430	Cheese pie -country style dough	1900
G2431	Spinach and Cheese pie -country style dough	1900

☺
● 🕒 45' - 50' at 180°C

Sliced in 8 pcs.

Mini Greek Pastries & Snak

G2410	Mini Cheese pie -country style dough - triangle	5000
G2411	Mini Spinach and cheese pie country style dough - triangle	5000
G2412	Mini cheese pie with thick crust	6500

☺
● 🕒 30' - 35' at 185°C

G0716	Croissant sticks	7000
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☺
● 🕒 15' - 17' at 200°C

Greek Bagel

G2091	Sesame Bagel	100
G2092	Whole wheat multiseeds bagel	100

☺
● 🕒 6' - 8' at 180°C



Croissants

Ready for baking / Ready to serve



French Croissants Individual

	ITEM WEIGHT (gr)
Ready for baking	
S0856 Danish - Cinnamon (Margarine)	90
27245 Croissant - Triple Chocolate & chocolate décor (15,5% Butter)	100
S5044 Croissant filled with Apricot jam (17% Βούτυρο)	90
S5046 Croissant with Chocolate Hazelnut & Chocolate décor (14% Butter)	90
S5047 Croissant with lemon pastry cream & Sugar décor (16,5% Butter)	90
S7144 Croissant with dark chocolate filling (14,5% Butter)	90
S7145 Croissant with Chocolate Hazelnut & Hazelnut décor (14% Butter)	90
75493 Croissant filled with Pistachio & Caramelized Pumpkin seeds (17% Butter)	90
19234 Tiger Chocolate Croissant	90
19238 Tiger Red Fruits Croissant	90
V9505 Curved Croissant filled with Hazelnut praline (17% Butter)	100
19425 Curved Croissant with vanilla pastry cream filling (19% Butter)	100

Individual Feel Good

Ready for baking	
S7095 Multigrain Croissant with seeds topping (19% Butter)	80
74843 Crois' Sandwich Club (19% Butter)	100
76908 Vegan Croissant with emmer wheat & Quinoa seeds	80
76909 Vegan Croissant filled with Blueberrie jam	100
18776 Vegan Croissant filled with Peach jam - Aloe Vera	100
S0848 ButterCroissant (24%) Clean Label	60

Midi Croissant

ITEM
WEIGHT
(gr)

Ready for baking

S6902	Midi Croissant with cocoa - hazelnut & chocolate décor (17% Butter)	40
S8151	Midi Croissant with lemon pastry cream (17% Butter)	40
18609	Midi Butter Croissant	40
18370	Midi Croissant with Chocolate Hazelnut Viennoisine	40
18371	Midi Croissant with Vanilla cream Viennoisine	40

SSS

● 🕒 14' - 18' at 170°C

Mini Croissant

Ready for baking

19813	Mini Duo Croissant Chocolate - Hazelnut (19% Butter)	35
19814	Mini Duo Croissant Cherry - Sour cherry (19% Butter)	35
19815	Mini Duo Croissant Redcurrant - Apricot (19% Butter)	35
19816	Mini Duo Croissant Chocolate - Orange (19% Butter)	35
19817	Mini Duo Croissant with lemon pastry cream (19% Butter)	35
28826	Mini Twist filled with cream & chocolate chips (15% Butter)	50
27237	Mini Multigrain Croissant with seeds topping (20% Butter)	35

SSS

● 🕒 14' - 18' at 170°C

Individual

Ready for baking

S1973	Twist filled with cream & chocolate chips (13% Butter)	100
18971	Croissant Brownie Style	90
78691	French puff pastry Marea Cream	95
78693	French puff pastry Marea Chocolate - Hazelnut	95

SSS

● 🕒 15' - 20' at 170°C





MAISON
Heritage

Η ΓΕΜΑΤΗ ΓΕΥΣΗ ΤΟΥ ΚΑΛΟΥ ΨΩΜΙΟΥ

Croissant Heritage

Ready for baking

ITEM
WEIGHT
(gr)

27863	Mini Croissant - Butter Heritage (Butter 24%)	30
27864	Mini Croissant - Chocolate Heritage (Butter 21%)	30
27865	Mini Croissant - Raisins Heritage (Butter 14%)	35

SSS

15' - 18' at 170°C

27234	Croissant - Butter Heritage (Butter 24%)	70
27235	Croissant - Chocolate Heritage (Butter 21%)	75
19442	Croissant - Raisins Heritage (Butter 14%)	120

SSS

18' - 23' at 170°C



The Heritage Croissants are made with:
french wheat flour, Brittany's butter,
sugar from sugar cane and eggs from
free-range hens, selected ingredients
which ensure a unique quality.



Gluten FREE



Breads

ITEM
WEIGHT
(gr)

76658	Small White Loaf	40
76660	Small Multigrain Loaf - 5 seeds	40

 1 hour at environmental temperature



Pastry

76402	Coccola Coconut - Chocolate	70
76453	Brownie	60
76454	Lemon Pie	70
B1123	Tiramisu	100
B1124	Cream with Forest Fruits	100

 1 hour at environmental temperature



The image shows three glass cups of tiramisu arranged on a cork-textured surface. The cup in the foreground is in sharp focus, showing a thick layer of white cream topped with a dusting of dark cocoa powder. The other two cups are slightly out of focus in the background. A dark blue rectangular box is overlaid at the bottom of the image, containing the word 'Patisserie' in white serif font. Below this box is a smaller, olive-green rectangular box containing the text 'Defrost & Serve' in white sans-serif font.

Patisserie

Defrost & Serve




Cookies

ITEM
WEIGHT
(gr)

R9283 Cookies Vanilla with Chocolate Chips 80

R9284 Cookies Triple Chocolate 80

 1 hour at environmental temperature

Muffins

ITEM
WEIGHT
(gr)

19971 Muffins with a Chocolate topping & chocolate chips 90

19967 Muffins with Blueberries & Crumble décor 90

28970 Chocolate Muffins with White Chocolate
& Chocolate chips décor 90

28973 Banana Muffins with Dark Chocolate
& Chocolate chips décor 90


75453 Muffins Apple - Cinamon with Crumble topping 90

75457 Muffins filled with Pistachio & Sunflower seed topping 90

75459 Muffins Red Velvet 90

18253 Vanilla Muffins - Salted Caramel
& Hazelnuts decon 90

78839 Vanilla Muffins with chocolate
& Chocolate chips décor 90

 45' at environmental temperature








Donuts - Beignets

ITEM
WEIGHT
(gr)




27056	Mini Beignet Chocolate - Hazelnut	21
27055	Mini Beignet Strawberry	21
77860	Mini Beignet sugar	16
19146	Deliloop Donut Funny with Chocolate - Hazelnut Clean Label	68
R8934	Deliloop Donut Cheesecake	68
19140	Fashion Donuts Mix Clean Label <i>cream, chocolate, sour cherry, forest fruits</i>	68
19118	Beignet Classic (with no filling)	60
R1206	Beignet Chocolate - Hazelnut	75
79189	Deliloop Donut	45

  1 hour at environmental temperature




Mini Desserts

19805	Macarons Mix <i>6 flavours: Chocolate, Vanilla, Coffee, Lemon, Orange, Red berry</i>	15
19804	Mini Macarons Mix <i>7 flavours: Chocolate, Vanilla, Coffee, Lemon, Orange, Red Berry, Passion fruits</i>	6
19143	Micro Donuts Mix Clean Label	18
R9758	Mini Brownie	13

  1 hour at environmental temperature







28284

Tarts

ITEM
WEIGHT
(gr)

S7026	Tart with Confectioner Cream (Flan - 8pcs) *	2.000
28284	Tart with Chocolate - Caramel and Hazelnuts	70

  3-5 hours at 0 - 4° C


* 70-75 minutes at 170 ° C. Allow to cool to environmental temperature approximately 2 hours before serving.



U0537



B2522

bindi

fantasia nel dessert®

Individual Desserts

ITEM
WEIGHT
(gr)

75329	Éclair chocolate	65
19A54	Waffla Brussels	80
18023	Waffla Liège	100
27687	French crepe	55
B2356	Pancake	40
B1467	Chocolate Soufflé	100
B0193	Triple chocolate mousse in a glass	110
B1382	Tiramisu Mascarpone in a glass	100



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fantasia nel dessert®

	PCS	ITEM WEIGHT (gr)
B1290 Torta Della Nonna	14	1300
B1544 Profiterole Chocolate	8	1100
B2501 Tiramisu Mascarpone	20	1850

Pre-cut Desserts

B0346 Molten Chocolate Cake	16	2350
B1533 Torta Di Mele (Apple pie)	12	1300
B0351 Carrot Cake	16	1650
B0827 Red Velvet Cake	16	1500
B2522 Brownie with chocolate chips	25	2000
U0537 Caramel Apple Granny	14	2150
U0156 Choc'late Lovin Spoon Cake	14	2840
U0914 New York Cheesecake	16	1930
U1426 Rockslide Brownie	16	2010





Individual Ice creams

	ITEM WEIGHT (gr)
B0567 Lemon filled with Lemon sorbet	120
B0662 Coconut filled with Coconut sorbet	140
B0515 Pineapple filled with Pineapple sorbet	100

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fantasia nel dessert®





Speciality breads - Snacks -

Ready to Serve



Rusk Plates

080 Rusk Cup



Handmade barley rusks with olive paste which are ideal for salades, dressing and dip.

Grissini sticks

1081 Grissini whole wheat, multiseeds

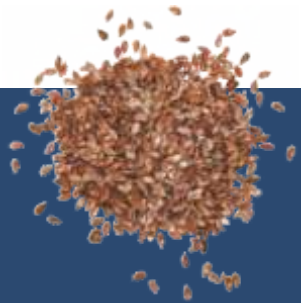
1082 Grissini cheese

1083 Grissini corn

1084 Grissini sesame seeds

1085 Grissini carrot

1086 Grissini spirulina



Flax Seed

HEALING EFFECTS AND USES

- Protects the heart, reduces cholesterol and strengthens the immune system.
- Stimulates mental function.
- Relieves from the irritation of the digestive system.
- Prevent cancer or delay its progression.
- Helps in asthma, irritable bowel syndrome but also in depression.
- It diminishes the symptoms of inflammatory diseases.
- Helps reduce high pressure.
- The flax-seed oil is rich in unsaturated fatty acids,



Cookies



- 086 Cookies Vanilla with Chocolate Chips
- 087 Cookies Cocoa with Chocolate Chips
- 088 Soft Cookies with Oreo and Chocolate Chips
- 089 Cookies with Oat and Raisins

Cake

ITEM
WEIGHT
(gr)

- | | | |
|-----|--------------------------|-----|
| 092 | Vanilla Cake | 750 |
| 093 | Chocolate Cake | 750 |
| 094 | Vanilla & Chocolate Cake | 750 |

Greek Easter Bun

- 095 Greek Easter Bun



**On demand, Cakes and Greek Easter Bun,
with flavor of your choice.**





Frostiki Shop

Nut Bars

	ITEM WEIGHT (gr)
1001	Almond vanilla bar 70
1004	Apple Cinnamon bar 70
1008	Pistachio bar bar 70
1010	Pistachio & natural mastic bar 70
1011	Pistachio bitter bar 70
1012	Choco strawberry bar 70
1013	Turmeric Lemon bar 70
1014	Antioxidant matcha tea bar 70
1015	Bitter Almond & White Chocolate bar 70
1016	Protein bar 70
1018	Espresso coffee bar 70
1019	Cappuccino coffee bar 70
1020	Macadamia pomegranate bar 70
1021	Exotica bar 70
1022	Cherry pecan bar 70
1023	granola bar 100
1024	Hazelnut Praline bar 100
1026	Salted caramel bar 90
1027	Tsoureki bar 90
1028	Strawberry and milk chocolate bar 90
1029	Banoffee bar 90





Lye Bakery

17.753 Soft Pretzel mix 35
Variety of soft pretzels including plain pretzels, sesame coated, poppy seed coated, sesame and linseed.

* Defrost 30'

🌀
 🕒 3'-5' at oven

17.682 English muffin 56
After defrosting place it in the toaster.

* Defrost

Sliced Bread

9.412 Tortillas	16,3	
35.057 Taco shells	135	
5.300 Bruschetta*		400
9.358 Tramezzone 10 slices*		1350

* Defrost

Pizza Base

9.412 Pizza base with virgin oil*	30	2x240
8.788 Pinsa base italiana classic*	20x30	2x230

* Defrost

Baked Sweets

17.057 Pancakes precooked* 30 70

* Defrost



ITEM
 LENGTH
 (cm)

ITEM
 WEIGHT
 (gr)

Sheets

	ITEM LENGTH (cm)	ITEM WEIGHT (gr)
73	Traditional sheets	1000
54	Shredded dough (kadaifi)sheets	1000
76	Puff pastry sheets	1000

* Defrost

Ekler & Choux

1070 - 0004	Ekler ready to fill	7
1070 - 0002	Choux ready to fill	4,5

Chocolates

VA001	Valrhona tears	4000
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Tart Bases Cones

900.47.010	Sable tart	22
LRCH045	Chocolate tart round large cover	81x19
SRCH125	Chocolate tart round small coating	48x19
MRCH210	Chocolate tart round mini coating	33x19
STMR100	Sweet round strawberry tart small coating	55x17
LRSW045	Sweet round large cover tart	81x19
SRSW125	Sweet round small cover tart	48x19
MRSW210	Sweet tart round mini coating	33x19
TNSW054	Sweet round tart with covering hole	80x14
MCSA140	Cone salty sesame mini with wrapping	65x25
716.79.096	Tart mix with vegetables	3x1,5

 **Ready to use**

Pastry Mixes

 **Ask us**

Ice cream 500ml in unique flavors

 **Ask us**

Gluten



FREE - VEGAN

Mini Breads



		ITEM LENGTH (cm)	ITEM WEIGHT (gr)
BD-220	Sandwich Bread (20 slices)	9,5x9,5	600
BM-202	Mini Bread Bun		40
BK-201	Kaiser Roll		85

* Defrost

FG-201	Baguette Vegan & GF		50
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* Defrost 30'

☺ ☺ ☺ ⌚ 4' - 5' at 180°C



Pizza Base

PZ-202	Pizza Base Round precooked Vegan & GF *	28	2X220
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* Defrost

Breakfast

CF-101	Corn Flakes		35
CF-102	Choco balls		35

* Defrost



Sweets

CC-126	Choco Chips Cookies		40
CC-128	White Choco Chips Cookies		50
CK-121	Mini Cake Bourbon Vanilla		60
CK-123	Mini Cake Cocoa		60
CM-131	Muffin		55
FL-201	Waffle Vegan & GF		
FC-201	Croissant Classic Vegan & GF		35
FD-201	Donut Chocolate Vegan & GF		120
FD-202	Donut Strawberry Vegan & GF		120
FD-203	Donut Strawberry Vegan & GF		120

* Defrost



BOULANGERIE MARINE

CATERING FOR PLEASURE CRAFTS

Guaranteed

the quality and origin of the flour used to produce its products, choosing wheat which ensures the optimum level of protein.

Ensures

the constant quality of raw materials, ensuring that:

- The ingredients of the products are free from genetically modified organisms and have not undergone any ionization treatment.
- Ingredients used in products derived from corn, soy, beet and rapeseed oil are produced via conventional cultivation methods.
- Preference is given to raw materials from the European Union.

Pledges

to be next to you improving the products and services according to your needs, each time.

Our customer service is at the heart of everything we do.



Ask us more about the best way to prepare and serve the products.



BOULANGERIE MARINE

CATERING FOR PLEASURE CRAFTS

37-39 Likourgou Str., Kallithea 17676 - Athens-Greece
Tel.: (+30) 2111.82.76.99 • Mob.: (+30) 693.22.777.22
boulangeriemarine@gmail.com • info@boulangerie-marine.com
www.boulangerie-marine.com

