

DEH

Tiefkühlbackwaren
Ihr Ideenbäcker!

Ihr Ideenbäcker!

2011

English version



Preface



Dear customers and partners,

We invite you to try our Bakery paradise with several innovation products. Allow your curiosity to explore our new products, and let us take care of you with our quality bakery goods.

For the coming top-selling bakery season, we have created exclusive and new colorful **Berliner assortments** filled with fine strawberries, vanilla and cointreau. At DEH you can also get the exclusive and irresistible "**Donut Stars**". The particularity of this product is the topping with fine chocolate stars a delicious and best highlight for the New Year and Christmas season.

Further Good-News:

Because of the successful of our "**cheesy cake**", we have up now our "**nice trio fancy cakes**". The cheesy cake will be complemented through the fruitful "**cherry cake**" and the fresh "**apple cake**" with almond decoration.

You will have a delight and pleasure trip in our DEH-Bakery paradise. Take a look as well to our lovely fine snacks: the **Champignon pastry** and the **Spinach-Ricotta fan**, those are only ones of our highlight products that you have to taste.

With Kind Regards,

Yours

Doris Entrup

Yours

Alexander Haselbach

Trio Fancy Cakes

NEW

Apple



Cherry



Cheesy



The DEH innovations are always very special!

Complete your cake assortment with the
"Nice Trio fancy cakes"- your sales partner!

You will find on the page 48,
the three delicious-sweet Mini cakes!



We are prized
45x times!

DLG – Medals

Several of the DEH-Products were prized from the DLG, Deutsche Landwirtschafts-Gesellschaft (German Country Economy Association).

10 of our articles got the silver award and four products, the vanilla donut with crème filling and the mozzarella-cheese fan, are actually recognized with the gold medal.



NRW-Umweltminister Eckhard Uhlenberg und DEH-Produktmanager Lutz Heuser (r.)

Prize of the best “Bronze”

The DLG food test center has rewarded with the best bronze prize to the company D.Entrup-Haselbach GmbH and Co KG from Gevelsberg.

Only companies with many years experience in high quality standard on the food branch can be recognized with this famous decoration of the Nutritional economic organization.

The award takes place with a ceremony at the DLG installations in Frankfurt am Main - Bad Soden.

Country Honor Prize for DEH

D.Entrup-Haselbach GmbH and Co KG was honored with the desired “Country Honor for Alimentation NRW”. The Honor Prize is given to NRW Food producers, who destinate because of high quality out standards. DLG evaluates with detail the raw material, the optimal preparation and production such as the sensible factors like smell, consistency and taste.



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Foundators, Doris Entrup



CEO, Alexander Haselbach

DEH introduces theirselves!

The DEH Frozen Bakery Company was founded in 1987 by Doris Entrup and since then growing with a continuing expansion.

The principal administrative offices are located in Gevelsberg, and the modern factories are in Heiden (Germany) and Hungary.

The middle-size international company leads the frozen-bakery market and was nominated several times with the famous economy award "Entrepeneur des Jahres" (Company of the year).

The pioneering spirit and dynamic company allows to the company D. Entrup-Haselbach to be on the top of the national bakery frozen company leaders. The DEH offers a premium assortment of approximately 350 products.

Definitely the success is based on their philosophy - handwork, quality and innovative products and under 24-Hrs logistic rythm.

Since 8 years ago, Mr Alexander Haselbach, her son, started to make presence in the company.

In 2005 take the Sales management over and in 2009 became as CEO of the company.

Until now he has formed the national outside-sales force team and takes care of the development and growth of the company.

The expert Salesman supports to all the DEH team and in case of any customer request he assist with assessoray and personal training.

Besides that Alexander Haselbach structured the Export DEH Team. Today our deep frozen bakery products, with the distinguished high quality and frequently DLG rewarded, are proudly placed outside of the Europe market as well.

With fresh vigor and steadily aspirations to higher quality and innovative ideas, Doris Entrup and Alexander Haselbach confidently look for a productive future of the family company.





Headquarter office, Gevelsberg

This is what we call Service!

The new Administration building in Gevelsberg was adapted in summer 2009. From here, with our inside sales team, we offer you fast service and solutions.

You can consult to our friendly and experienced sales team; they will support you with professionalism and will work your order with pleasure.

At DEH you have always a personal support and a contact person who will try always to help you.

We offer a wide product program which includes rolls and bread specialities, a huge croissants assortment and delicious snacks as well. But not only that, we could create your individual bakery request with your own trade mark.

In addition to our excellent bakery goods, we offer a Non food articles program as well. You can order for example bags and trays such as ovens and frozen refrigerators.

Our Marketing and Publicity Department assist your back shop. Flyers and placards as advertising with your own design and logo but as well could help you to create one for you.

We provide you extra service and together with our experienced outside sales man force, we help you with your first order and the visualization of your ideas.

Our support-staff shows you the tips and the tricks to reach the perfect bake result. And they are always available to guide you on your personal bakery requests.

For any further problems or questions, you can always call to our sales personal staff.

With our Service-Support, you have always the chance to start with success.

*Your individual assessor for
your company!*

DEH Deep Frozen Bakery

DEH-Head office in
Gevelsberg, Germany



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IFS-Certificate
of our factories



DEH-Production in Heiden,
Kreis Borken, Germany



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The premium quality and the customer satisfaction ranked as first place at DEH.

Selected raw material and the permanent control in the products allowed the high quality standard level in the DEH product assortment. The quickly availability assures the freshness and enjoyment in a high level standard.

Special process of shock-freezing allows that the taste, aroma and freshness remain in the product for a long time. All the DEH-manufactures are certified under the IFS (International Food Services). With this, the factories were awarded with the maximum "Higher Level" and offer herewith the best quality products.

DEH-Production in
Nagyatd, Ungarn



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Our Factory Management



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Susanne Gebauer
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We are closer,
than you think!



Netherlands



Belgium



France

- closed deep-frozen change from production until delivery
- Please ask for the delivery time and prices at you! We will look for the best solution for you.
- A lot of DLG awarded products
- Extensive modalities of service



DEH Team

Sales team Germany



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Sale



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Quality-management



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Adriana Klingenhofer
Export manager
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Born in:

- Guanajuato, Mexico on 1974

Specialist for:

- International Trade,
Export & Logistics

Academic Studies:

- Master Business Administration
- International Trade Degree
(in France)

Languages:

- Spanish native speaker, English,
French, Italian and German

Career:

- Adriana Klingenhofer was born in Mexico. At the middle of her studies, she started to make her internships in international companies of different branches. After finalizing the degree she started to work as supervisor of export-import and with the time belonged to the sales team of one of the most important and famous logistics company in America, Asia and Europe. Since 5 years ago she moved to Germany. For a half year ago belongs to the DEH Team, and she is your support in the Export Department.



Spelt crusty
Art.-Nr. 0199
half baked, 85 g
Stck./Krt. 45 (3,83 kg)
Krt./Pal. 44

*Fit and
Vital energy
with Spelt*

Spelt is healthy and makes happy.

The cereal is rich in amino acids, which stimulate the bright production of hormones in the body. Further that, it is a really genuine "Power grain", a mixed of minerals, vitamins, carbohydrate, grease such as fiber and proteins. Enjoy our handwork spelt products and protect parallel your health with some good.

Spelt is adequate for persons living health-conscious or suffering from:

- **Allergy**
- **Diabetes**
- **Neurodermatitis**

Experience 100% Spelt-Power

exclusiv at DEH



Spelt square
Art.-Nr. 8540
half baked, 75 g
Stck./Krt. 100 (7,50 kg)
Krt./Pal. 28



Spelt Baguette crusty
Art.-Nr. 0200
half baked, 250 g
Stck./Krt. 22 (5,50 kg)
Krt./Pal. 44

Brötchen, Baguette und Brot

*Made with
love!*

Fresh rolls bread will be produced with selected raw materials and special applications... with sesame, poppy seeds or refined seeds – it is worthy if you taste it...



Bread roll, Baguette und Bread



Roll

Art.-Nr. 8211 (awarded)
pre-proved, 70 g
 pcs./crt. 1600 (112,00 kg)
 crt./pal. 2 *Chep-Palette*

Roll

Art.-Nr. 8218 (awarded)
pre-proved, 70 g
 pcs./crt. 160 (11,20 kg)
 crt./pal. 36

Kaiser roll

Art.-Nr. 4202
 half-baked, 70 g
 pcs./crt. 100 (7,00 kg)
 crt./pal. 24



Kaiser roll

Art.-Nr. 4310
 half-baked, 70 g
 pcs./crt. 100 (7,00 kg)
 crt./pal. 24

Kaiser roll

Art.-Nr. 8210 (awarded)
pre-proved, 70 g
 pcs./crt. 1600 (112,00 kg)
 crt./pal. 2 *Chep-Palette*

Kaiser roll

Art.-Nr. 8219 (awarded)
pre-proved, 70 g
 pcs./crt. 160 (11,20 kg)
 crt./pal. 36

Roll

Art.-Nr. 4097
 half-baked, 70 g
 pcs./crt. 100 (7,00 kg)
 crt./pal. 24



Heiden-type golden brown roll

Art.-Nr. 8212 (awarded)
ready-proved, 85 g
 pcs./crt. 1200 (102,00 kg)
 crt./pal. 2 *Chep-Palette*

Heiden-type golden brown roll

Art.-Nr. 8213 (awarded)
ready-proved, 85 g
 pcs./crt. 120 (10,20 kg)
 crt./pal. 36



Breakfast roll

Art.-Nr. 2097
 half-baked, 65 g
 pcs./crt. 80 (5,20 kg)
 crt./pal. 32

Roll

Art.-Nr. 4379
 ready-baked, 60 g
 pcs./crt. 120 (7,20 kg)
 crt./pal. 24

Bread roll, Baguette und Bread



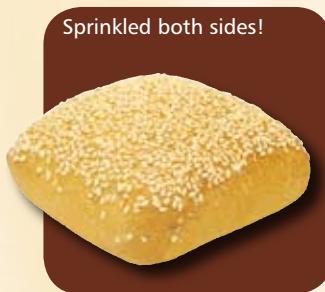
Baker's roll
Art.-Nr. 5351
half-baked, 75 g
pcs./crt. 80 (6,00 kg)
crt./pal. 36



Rustic roll
Art.-Nr. 1786
half-baked, 90 g
pcs./crt. 60 (5,40 kg)
crt./pal. 42



Schusterjungs
Art.-Nr. 4217
half-baked, 88 g
pcs./crt. 100 (8,80 kg)
crt./pal. 24



Sesame square
Art.-Nr. 4224
half-baked, 88 g
pcs./crt. 100 (8,80 kg)
crt./pal. 24



Poppy seed square
Art.-Nr. 4223
half-baked, 88 g
pcs./crt. 100 (8,80 kg)
crt./pal. 24



Pumpkinseeds roll
Art.-Nr. 4216
half-baked, 88 g
pcs./crt. 100 (8,80 kg)
crt./pal. 24



Triangle
Art.-Nr. 4222
half-baked, 100 g
pcs./crt. 90 (9,00 kg)
crt./pal. 24



Multi-Grain roll
Art.-Nr. 4214
half-baked, 88 g
pcs./crt. 100 (8,80 kg)
crt./pal. 24

Bread roll, Baguette und Bread



Power roll
Art.-Nr. 0304
half-baked, 100 g
pcs./crt. 80 (8,00 kg)
crt./pal. 28

Cereal roll
Art.-Nr. 4283
half-baked, 65 g
pcs./crt. 60 (3,90 kg)
crt./pal. 48

Viking roll
Art.-Nr. 5350
half-baked, 75 g
pcs./crt. 90 (6,75 kg)
crt./pal. 32



Sunflower roll
Art.-Nr. 4215
half-baked, 88 g
pcs./crt. 100 (8,80 kg)
crt./pal. 24

World Champion roll
Art.-Nr. 4299
half-baked, 88 g
pcs./crt. 100 (8,80 kg)
crt./pal. 24

Walnut roll
Art.-Nr. 6301
half-baked, 70 g
pcs./crt. 80 (5,60 kg)
crt./pal. 32



Party sun
Art.-Nr. 8589
half-baked, 400 g
pcs./crt. 10 (4,00 kg)
crt./pal. 44

Party sun with cheese
Art.-Nr. 8588
half-baked, 700 g
pcs./crt. 7 (4,90 kg)
crt./pal. 48

Bread roll, Baguette und Bread



Grain-Curdcheese bar

Art.-Nr. 5353

half-baked, 120 g

pcs./crt. 54 (6,48 kg)

crt./pal. 28



Cheese roll

Art.-Nr. 0331

half-baked, 85 g

pcs./crt. 90 (7,65 kg)

crt./pal. 28



Senner flat dough

Art.-Nr. 0205

half-baked, 125 g

pcs./crt. 70 (8,75 kg)

crt./pal. 28



Mini-Kaiser roll Mix

Art.-Nr. 4271

half-baked, 40 g

pcs./crt. 160 (6,40 kg)

crt./pal. 28

2 x 20 Kaiser rolls-Poppy seed

2 x 20 Kaiser rolls-Sesame

4 x 20 Kaiser rolls



Yogurt Rüбли

Art.-Nr. 4125

half-baked, 100 g

pcs./crt. 80 (8,00 kg)

crt./pal. 24



Farmer rolls mini Mix

Art.-Nr. 0167

half-baked, 40 g

pcs./crt. 200 (8,00 kg)

crt./pal. 20

Schusterjungs

Kaiser roll-Sesame

Roll

Sunflower roll

Multigrain roll

Grain spitz

2 x 20 Stck.

2 x 20 Stck.

2 x 20 Stck.

1 x 20 Stck.

1 x 20 Stck.

2 x 20 Stck.

Bread roll, Baguette und Bread



**Milk roll
horn-shaped**
Art.-Nr. 6002
ready baked, 60 g
pcs./crt. 70 (4,20 kg)
crt./pal. 32



Handmade
quality!



Handmade quality!

**Milk roll with raisin
oval-shaped**
Art.-Nr. 0422
ready baked, 65 g
pcs./crt. 40 (2,60 kg)
crt./pal. 72

**Milk roll
Oval-shaped**
Art.-Nr. 0421
ready baked, 55 g
pcs./crt. 40 (2,20 kg)
crt./pal. 72



Milk roll with raisin
Art.-Nr. 5100
ready baked, 65 g
pcs./crt. 100 (6,50 kg)
crt./pal. 28



**Milk roll with
chocolate chips**
Art.-Nr. 5101
ready baked, 65 g
pcs./crt. 100 (6,50 kg)
crt./pal. 28



**Milk roll with raisin
round**
Art.-Nr. 0116
ready baked, 65 g
pcs./crt. 40 (2,60 kg)
crt./pal. 72



**Milk roll with
chocolate chips round**
Art.-Nr. 0425
ready baked, 65 g
Stck./Krt. 40 (2,60 kg)
Krt./Pal. 72

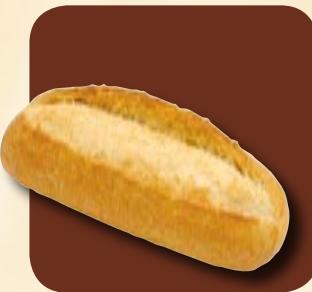


Bagel
Art.-Nr. 7601
ready baked, 85 g
pcs./crt. 52 (4,42 kg)
crt./pal. 44



Bagel with Sesame
Art.-Nr. 7600
ready baked, 85 g
pcs./crt. 52 (4,42 kg)
crt./pal. 44

Bread roll, Baguette und Bread



Baguette roll
Art.-Nr. 5358
half-baked, 80 g
pcs./crt. 80 (6,40 kg)
crt./pal. 28



Baguette roll
Art.-Nr. 4261
half-baked, 65 g
pcs./crt. 100 (6,50 kg)
crt./pal. 24



Baguette roll
Art.-Nr. 4290
half-baked, 90 g
pcs./crt. 90 (8,10 kg)
crt./pal. 24



Baguette roll
Party roll
Art.-Nr. 7108
half-baked, 35 g
pcs./crt. 250 (8,75 kg)
crt./pal. 28



Baguette roll, 13 cm
Petit Pain
Art.-Nr. 7107
half-baked, 55 g
pcs./crt. 120 (6,60 kg)
crt./pal. 28



Baguette roll, 17 cm
Art.-Nr. 7115
half-baked, 85 g
pcs./crt. 80 (6,80 kg)
crt./pal. 28



Baguette
Art.-Nr. 4213
half-baked, 280 g
pcs./crt. 30 (8,40 kg)
crt./pal. 28

Baguette
Art.-Nr. 4233
half-baked, 440 g
pcs./crt. 20 (8,80 kg)
crt./pal. 24

Bread roll, Baguette und Bread



Image
shows Art. 5300

Premium-Baguette

Art.-Nr. 5300
half-baked, 280 g
pcs./crt. 24 (6,72 kg)
crt./pal. 36



Baguette, 58 cm

Art.-Nr. 7100
half-baked, 230 g
pcs./crt. 35 (8,05 kg)
crt./pal. 28



Optimized
quality!

Image
shows Art. 7112

Baguette, 58 cm

Art.-Nr. 7112
half-baked, 440 g
pcs./crt. 20 (8,80 kg)
crt./pal. 28

Baguette, 27 cm

Art.-Nr. 7103
half-baked, 115 g
pcs./crt. 64 (7,36 kg)
crt./pal. 28



Onion-Baguette roll

Art.-Nr. 4274
half-baked, 70 g
pcs./crt. 100 (7,00 kg)
crt./pal. 24

Onion-Baguette 52 cm

Art.-Nr. 4234
half-baked, 280 g
pcs./crt. 30 (8,40 kg)
crt./pal. 24

Bread roll, Baguette und Bread



**Wood oven
Huusbrot**
Art.-Nr. 6855
half-baked, 480 g
pcs./crt. 15 (7,20 kg)
crt./pal. 32



Sport-fullgrain-fruitsbread
Art.-Nr. 6828
half-baked, 450 g
pcs./crt. 24 (10,80 kg)
crt./pal. 32



**Wood oven
Chnorz dark**
Art.-Nr. 6825
half-baked, 410 g
pcs./crt. 16 (6,56 kg)
crt./pal. 32



Bread roll, Baguette und Bread



Wood oven
Bürli-Schild
Art.-Nr. 6620
half-baked, 355 g
pcs./crt. 18 (6,39 kg)
crt./pal. 32



Bio-Rye bread
Art.-Nr. 2901
half-baked, 750 g
pcs./crt. 12 (9,00 kg)
crt./pal. 32



Wood oven
Wild & Ruch
Art.-Nr. 6918
half-baked, 420 g
pcs./crt. 16 (6,72 kg)
crt./pal. 32



Wood oven
Wild & Mediterranean
Art.-Nr. 6921
half-baked, 410 g
pcs./crt. 16 (6,56 kg)
crt./pal. 32



Doppel-Bürli
Art.-Nr. 6629
half-baked, 180 g
pcs./crt. 36 (6,48 kg)
crt./pal. 32



Extra grain bread
Art.-Nr. 6822
half-baked, 400 g
pcs./crt. 18 (7,20 kg)
crt./pal. 32

Bread roll, Baguette und Bread



Rustic loaf
Art.-Nr. 8505
half-baked, 2 x 500 g
pcs./crt. 12 (12,00 kg)
crt./pal. 28



Farmers wheat loaf
Art.-Nr. 8506
half-baked, 750 g
pcs./crt. 15 (11,25 kg)
crt./pal. 28



Rustic country loaf
Art.-Nr. 8620
half-baked, 750 g
pcs./crt. 16 (12,00 kg)
crt./pal. 28

*Made
with love!*



Sportsmen's loaf
Art.-Nr. 8607
half-baked, 750 g
pcs./crt. 12 (9,00 kg)
crt./pal. 28



Sunflower loaf
Art.-Nr. 8617
half-baked, 750 g
pcs./crt. 14 (10,50 kg)
crt./pal. 44



Multigrain mixed loaf
Art.-Nr. 8504
half-baked, 750 g
pcs./crt. 15 (11,25 kg)
crt./pal. 28



Whole grain rye loaf
Art.-Nr. 8616
half-baked, 750 g
pcs./crt. 14 (10,50 kg)
crt./pal. 44

Bread roll, Baguette und Bread



Schrippe, not cutted
Art.-Nr. 4020 palette
raw, 55 g
pcs./crt. 9750 (536,25 kg)
crt./pal. 1



Kaiser roll
Art.-Nr. 6010 palette
raw, 55 g
pcs./crt. 450 (24,75 kg)
crt./pal. 36



Kaiser roll
Art.-Nr. 8021
raw, 75 g
pcs./crt. 200 (15,00 kg)
crt./pal. 36



Crispy roll
Art.-Nr. 8561
raw, 120 g
pcs./crt. 105 (12,60 kg)
crt./pal. 36



Pumpkin seed roll
Art.-Nr. 8564
raw, 80 g
pcs./crt. 120 (9,60 kg)
crt./pal. 36



Multigrain roll
Art.-Nr. 8630
raw, 80 g
pcs./crt. 140 (11,20 kg)
crt./pal. 44



Röggeli roll
Art.-Nr. 8631
raw, 80 g
pcs./crt. 140 (11,20 kg)
crt./pal. 44



Image shows Art. 7126

Baguette, 52 cm
Art.-Nr. 7126
raw, 330 g
pcs./crt. 40 (13,20 kg)
crt./pal. 60

Baguette, 56 cm
Art.-Nr. 7130 palette
raw, 530 g
pcs./crt. 15 (7,95 kg)
crt./pal. 64

The taste of holidays!

*Sun, Sea ambiance and the Smell of
fresh stone oven bakery- baguettes
with olives rise into the nose
– enjoy this holiday atmosphere also at
home ...*



Mediterranean products



**Stone oven Baguette
Parisienne**
Art.-Nr. 4239
half-baked, 340 g
pcs./crt. 25 (8,50 kg)
crt./pal. 24



Big Parisienne
Art.-Nr. 4297
half-baked, 550 g
pcs./crt. 16 (8,80 kg)
crt./pal. 24



Ciabatta „Rustico“
Art.-Nr. 1771
half-baked, 110 g
pcs./crt. 40 (4,40 kg)
crt./pal. 42



Ciabatta „Mediterranean“
Art.-Nr. 6514
half-baked, 280 g
pcs./crt. 28 (7,84 kg)
crt./pal. 28



Stone oven Baguette „Rustiguette“
Art.-Nr. 4266
half-baked, 340 g
pcs./crt. 25 (8,50 kg)
crt./pal. 24



Ciabatta „Classico“
Art.-Nr. 4098
half-baked, 290 g
pcs./crt. 30 (8,70 kg)
crt./pal. 24



Ciabatta „Classico“
Art.-Nr. 4231
half-baked, 93 g
pcs./crt. 80 (7,44 kg)
crt./pal. 24



Stone oven bread „El Grande“
Art.-Nr. 4265
half-baked, 500 g
pcs./crt. 20 (10,00 kg)
crt./pal. 24

Mediterranean products

Mediterranean



Double roll with chilli

Art.-Nr. 4345
half-baked, 125 g
pcs./crt. 75 (9,38 kg)
crt./pal. 24



Double roll with green olives

Art.-Nr. 4346
half-baked, 125 g
pcs./crt. 75 (9,38 kg)
crt./pal. 24



Double roll with tomato

Art.-Nr. 4344
half-baked, 125 g
pcs./crt. 75 (9,38 kg)
crt./pal. 24



Rustino Baguette roll

Art.-Nr. 4262
half-baked, 90 g
pcs./crt. 90 (8,10 kg)
crt./pal. 24



Rhombus-shaped multi-grain roll

Art.-Nr. 4259
half-baked, 80 g
pcs./crt. 96 (7,68 kg)
crt./pal. 24



Rhombus-shaped plain roll

Art.-Nr. 4257
half-baked, 80 g
pcs./crt. 96 (7,68 kg)
crt./pal. 24



Stone oven Baguette with seeds

Art.-Nr. 4128
half-baked, 340 g
pcs./crt. 25 (8,50 kg)
crt./pal. 24



Zeus-Baguette with

chillies and cheese

Art.-Nr. 4318

half-baked, 230 g

pcs./crt. 40 (9,20 kg)

crt./pal. 24



Stone oven Baguette

with roasted onions

Art.-Nr. 4323

half-baked, 230 g

pcs./crt. 40 (9,20 kg)

crt./pal. 24



Stone oven Baguette

with olives, tomato pieces & basil

Art.-Nr. 4324

half-baked, 230 g

pcs./crt. 40 (9,20 kg)

crt./pal. 24



Stone oven Baguette

with wild garlic

Art.-Nr. 4321

half-baked, 230 g

pcs./crt. 40 (9,20 kg)

crt./pal. 24



Walnut Baguette

Art.-Nr. 4245

half-baked, 340 g

pcs./crt. 30 (10,20 kg)

crt./pal. 24



Pan Oli (with green olives)

Art.-Nr. 4288

half-baked, 230 g

pcs./crt. 40 (9,20 kg)

crt./pal. 24

Lye range

A close-up photograph of a woman with long dark hair, blue eyes, and a warm smile. She is wearing a white lace-trimmed blouse. She is holding a large, round, golden-brown pretzel with salt crystals on top. A white rectangular frame surrounds her face and upper body.

I mog di...*

How could it be an "October Festival"
without the typical pretzels?

With us, you can enjoy this delicious and
unique crunchy taste the whole year...

(* the south German dialect for 'I like you')

Handmade!



Image shows
Art.-Nr. 0110

Lye pretzel
cutting
Art.-Nr. 0113
pre-proved, 90 g
pcs./crt. 80 (5,40 kg)
crt./pal. 44

Lye pretzel
non cutting
Art.-Nr. 0110
pre-proved, 90 g
pcs./crt. 60 (5,40 kg)
crt./pal. 60

Lye pretzel „Swabian style”
non cutting
Art.-Nr. 4329
pre-proved, 100 g
pcs./crt. 80 (8,00 kg)
crt./pal. 40



Handmade!



Image shows
Art.-Nr. 4131

Lye pretzel
cutting
Art.-Nr. 0147
pre-proved, 90 g
pcs./crt. 80 (7,20 kg)
crt./pal. 44

Lye pretzel
non cutting
Art.-Nr. 0332
pre-proved, 100 g
pcs./crt. 76 (7,60 kg)
crt./pal. 40

Lye pretzel
cutting
Art.-Nr. 4131
sliced, 100 g
pcs./crt. 72 (7,20 kg)
crt./pal. 40

Lye pretzel with butter
cutting
Art.-Nr. 4127
pre-proved, 120 g
pcs./crt. 72 (8,64 kg)
crt./pal. 40

Handmade!



Handmade!

Wiesnpretzel with knot
Art.-Nr. 0279
pre-proved, 350 g
pcs./crt. 18 (6,30 kg)
crt./pal. 54

Wiesn pretzel
Art.-Nr. 0122
pre-proved, 350 g
pcs./crt. 16 (5,60 kg)
crt./pal. 63

Lye range



Football-Lye roll
Art.-Nr. 0531
ready baked, 70 g
pcs./crt. 80 (5,60 kg)
crt./pal. 36



Lye stick, non cutting
Art.-Nr. 4122
pre-proved, 90 g
pcs./crt. 80 (7,20 kg)
crt./pal. 90



**Lye stick
non cutting**
Art.-Nr. 0411
pre-proved, 90 g
pcs./crt. 80 (7,20 kg)
crt./pal. 90

**Lye stick
cutting**
Art.-Nr. 0149
pre-proved, 90 g
pcs./crt. 80 (7,20 kg)
crt./pal. 90



**Lye roll
non cutting**
Art.-Nr. 4118
pre-proved, 85 g
pcs./crt. 120 (10,20 kg)
crt./pal. 40



Lye croissant
Art.-Nr. 4835
pre-proved, 80 g
pcs./crt. 90 (7,20 kg)
crt./pal. 40



**Lye roll
with crossed cutting**
Art.-Nr. 0529
pal, 90 g
pcs./crt. 70 (6,30 kg)
crt./pal. 90



**Lye stick
cutting**
Art.-Nr. 0420
pre-proved, 100 g
pcs./crt. 70 (7,00 kg)
crt./pal. 90



Lye ring, cutting
Art.-Nr. 0132
pre-proved, 250 g
pcs./crt. 30 (7,50 kg)
crt./pal. 44



Lye plait
Art.-Nr. 4119
pre-proved, 120 g
pcs./crt. 100 (12,00 kg)
crt./pal. 40



Lye wreath with poppy seed
Art.-Nr. 4333
ready baked, 300 g
pcs./crt. 9 (2,70 kg)
crt./pal. 63



Lye wreath with sesame
Art.-Nr. 4335
ready baked, 300 g
pcs./crt. 9 (2,70 kg)
crt./pal. 63



Savory Snacks

*Savory snacks
to enjoy...*

*Hot Dog de Luxe or vegetarian Pizza?
We have for each preference. Savory
snacks wait for you ...*

Knusper



Pizza bag Salami

Art.-Nr. 3921
pre-proved, 120 g
pcs./crt. 48 (5,76 kg)
crt./pal. 72

Pizza bag vegetarian

Art.-Nr. 3922
pre-proved, 120 g
pcs./crt. 48 (5,76 kg)
crt./pal. 72



Chicken-roll

Art.-Nr. 4807
pre-proved, 165 g
pcs./crt. 80 (13,20 kg)
crt./pal. 40

Premium Chicken-roll

Art.-Nr. 3805
pre-proved, 145 g
pcs./crt. 50 (7,25 kg)
crt./pal. 120

Hot-Dog de Luxe

Art.-Nr. 3804
pre-proved, 120 g
pcs./crt. 40 (4,80 kg)
crt./pal. 120



Antipasti snack

Art.-Nr. 6403
pre-proved, 120 g
pcs./crt. 50 (6,00 kg)
crt./pal. 60

Tomatoe strudel

Art.-Nr. 3400
pre-proved, 130 g
pcs./crt. 50 (6,50 kg)
crt./pal. 60

Currywurst snack

Art.-Nr. 3700
pre-proved, 120 g
pcs./crt. 56 (6,72 kg)
crt./pal. 64

Spinach-Cheese strudel

Art.-Nr. 3803
pre-proved, 120 g
pcs./crt. 50 (6,00 kg)
crt./pal. 120

Savory Snacks



Cheese snack Alsace-style
Oval-shaped
Art.-Nr. 7902
pre-proved, 180 g
pcs./crt. 30 (5,40 kg)
crt./pal. 80



Tarte flambée-style pizza
Art.-Nr. 7900
half-baked, 135 g
pcs./crt. 30 (4,05 kg)
crt./pal. 80



Margherita pizza
Oval-shaped
Art.-Nr. 7901
half-baked, 135 g
pcs./crt. 30 (4,05 kg)
crt./pal. 80



Premium tuna pizza
Art.-Nr. 3920
pre-proved, 205 g
pcs./crt. 24 (4,92 kg)
crt./pal. 80



Mediterranean pizza
Art.-Nr. 0177
pre-proved, 135 g
pcs./crt. 30 (4,05 kg)
crt./pal. 80



Salami pizza
Art.-Nr. 3906
pre-proved, 145 g
pcs./crt. 36 (5,22 kg)
crt./pal. 80



Margherita pizza
Art.-Nr. 3905
pre-proved, 120 g
pcs./crt. 45 (5,40 kg)
crt./pal. 80



Flaky pastry
Art.-Nr. 4809
ready to bake, 100 g
pcs./crt. 40 (4,00 kg)
crt./pal. 88



Wild Garlic Twister
Art.-Nr. 4313
pre-proved, 90 g
pcs./crt. 50 (4,50 kg)
crt./pal. 80



Crispy stick with poppy seeds
Art.-Nr. 0519 (awarded)
pre-proved, 150 g
pcs./crt. 35 (5,25 kg)
crt./pal. 90



Mexico stick
Art.-Nr. 0512
pre-proved, 150 g
pcs./crt. 35 (5,25 kg)
crt./pal. 72





**Croissant Wiener
sausage filling**
Art.-Nr. 6401
pre-proved, 105 g
pcs./crt. 40 (4,20 kg)
crt./pal. 60



**Turkey Croissant
with Curd Cheese**
Art.-Nr. 4309
pre-proved, 105 g
pcs./crt. 64 (6,72 kg)
crt./pal. 60



**Ham-Cheese croissant
with pieces of ham**
Art.-Nr. 4304
pre-proved, 90 g
pcs./crt. 64 (5,76 kg)
crt./pal. 60

Image shows
Art. 4822



with slice of ham
Art.-Nr. 4822
pre-proved, 105 g
pcs./crt. 68 (7,14 kg)
crt./pal. 54



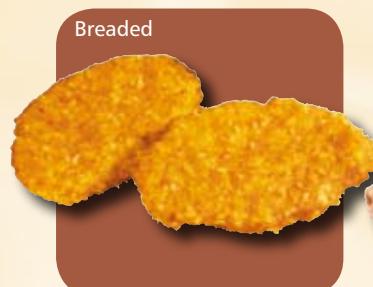
Champignon pastry
Art.-Nr. 0266
pre-proved, 110 g
pcs./crt. 60 (6,00 kg)
crt./pal. 64



Spinach-Ricotta fan
Art.-Nr. 0260
pre-proved, 145 g
pcs./crt. 50 (7,25 kg)
crt./pal. 60



Cheese-Mozzarella fan
Art.-Nr. 6400
pre-proved, 145 g
pcs./crt. 50 (7,25 kg)
crt./pal. 60



**chicken breast
Fried slice**
Art.-Nr. 3751
ready-fried, 100 g
pcs./crt. 24 (2,40 kg)
crt./pal. 252



Chicken rib
Art.-Nr. 3750
ready-fried, 125 g
pcs./crt. 25 (3,13 kg)
crt./pal. 252



Croissants and flaky pastry



Bonjour!

Fresh, warm croissants with the coffee fragrance at your breakfast - is there anything better?

Try our assortment of sweets and crispy croissants such as the delicious flaky pastry creations ...

Croissants and flaky pastry



Premium butter-croissant
Art.-Nr. 4232
pre-proved, 65 g
pcs./crt. 70 (4,55 kg)
crt./pal. 48

Premium butter-croissant
Art.-Nr. 4019
pre-proved, 80 g
pcs./crt. 120 (9,60 kg)
crt./pal. 28

Butter-croissant
French style
Art.-Nr. 4834
pre-proved, 80 g
pcs./crt. 90 (7,20 kg)
crt./pal. 40



Laugen-Buttercroissant
Art.-Nr. 4835
vorgegart, 80 g
Stck./Krt. 90 (7,20 kg)
Krt./Pal. 40

Ham-Cheese croissant
with pieces of ham
Art.-Nr. 4304
vorgegart, 90 g
Stck./Krt. 64 (5,76 kg)
Krt./Pal. 60

with slice of ham
Art.-Nr. 4822
vorgegart, 105 g
Stck./Krt. 68 (7,14 kg)
Krt./Pal. 54



Turkey Croissant
with Curd Cheese
Art.-Nr. 4309
pre-proved, 105 g
pcs./crt. 64 (6,72 kg)
crt./pal. 60

Croissants and flaky pastry



Croissant with Nut-Nougat filling

Art.-Nr. 0360

pre-proved, 110 g

pcs./crt. 56 (6,16 kg)

crt./pal. 60



Butter-croissant with Nut-Nougat creme

Art.-Nr. 4320

pre-proved, 90 g

pcs./crt. 64 (5,76 kg)

crt./pal. 60



Marzipan croissant

Art.-Nr. 0361

preproved, 110 g

pcs./crt. 56 (6,16 kg)

crt./pal. 60



Marzipan butter-croissant

Art.-Nr. 4308

pre-proved, 90 g

pcs./crt. 64 (5,76 kg)

crt./pal. 60



Chocolate-creme croissant

Art.-Nr. 0362

pre-proved, 110 g

pcs./crt. 56 (6,16 kg)

crt./pal. 60

Butter-croissant with chocolate-creme

Art.-Nr. 4823

pre-proved, 100 g

pcs./crt. 68 (6,80 kg)

crt./pal. 54

Croissants and flaky pastry



Heart pastry
Art.-Nr. 1702
ready to bake, 100 g
pcs./crt. 90 (9,00 kg)
crt./pal. 52



Apple triangles
Art.-Nr. 4651
ready to bake, 135 g
pcs./crt. 40 (5,40 kg)
crt./pal. 64



Almond roll
Art.-Nr. 4826
ready to bake, 100 g
pcs./crt. 128 (12,80 kg)
crt./pal. 40



Butter-Choco stick
Art.-Nr. 0209
ready to bake, 45 g
pcs./crt. 88 (3,96 kg)
crt./pal. 136



Butter-chocolate roll
Art.-Nr. 4001
pre-proved, 90 g
pcs./crt. 64 (5,76 kg)
crt./pal. 60



French apple turnover
Art.-Nr. 1058
ready to bake, 100 g
pcs./crt. 54 (5,40 kg)
crt./pal. 112

Pain au Chocolat
Art.-Nr. 4833
pre-proved, 85 g
pcs./crt. 90 (7,65 kg)
crt./pal. 40



Gourmet apple pastry
Art.-Nr. 1711
ready to bake, 165 g
pcs./crt. 48 (7,92 kg)
crt./pal. 52

Cherry-vanilla turnover
Art.-Nr. 4650
ready to bake, 120 g
pcs./crt. 40 (4,80 kg)
crt./pal. 80

Pudding pastry
Art.-Nr. 0309
ready to bake, 100 g
pcs./crt. 65 (6,50 kg)
crt./pal. 66

Cherry pastry
Art.-Nr. 0310
ready to bake, 100 g
pcs./crt. 65 (6,50 kg)
crt./pal. 66

Delicate pastries



*Around
thing!*

*Top designs, fine decor, nice fillings
- vanilla, chocolate or fruitful-
everything what the heart demand ...*



Minis



Mini-Donuts Black

Art.-Nr. 1750
ready-baked, 36 g
pcs./crt. 60 (2,16 kg)
crt./pal. 88

Mini-Donuts White

Art.-Nr. 1751
ready-baked, 40 g
pcs./crt. 60 (2,40 kg)
crt./pal. 88



Donuts „American Style“ with icing

Art.-Nr. 1748
ready-baked, 52 g
pcs./crt. 72 (3,74 kg)
crt./pal. 60

Donuts „American Style“ with icing

Art.-Nr. 1741
ready-baked, 70 g
pcs./crt. 48 (3,36 kg)
crt./pal. 60

Donuts „American Style“ with sugar

Art.-Nr. 1746
ready-baked, 48 g
pcs./crt. 72 (3,46 kg)
crt./pal. 60

Donuts „American Style“ with sugar

Art.-Nr. 1742
ready-baked, 65 g
pcs./crt. 48 (3,12 kg)
crt./pal. 60



Donuts „American Style“ natural

Art.-Nr. 1745
ready-baked, 44 g
pcs./crt. 72 (3,17 kg)
crt./pal. 60

Donuts „American Style“ natural

Art.-Nr. 1740
ready-baked, 60 g
pcs./crt. 48 (2,88 kg)
crt./pal. 60

Donut filled with Nut-Nougat cream

Art.-Nr. 6510
ready-baked, 75 g
pcs./crt. 48 (3,60 kg)
crt./pal. 80

„Stars“ Donut

Art.-Nr. 0306
ready-baked, 55 g
pcs./crt. 36 (1,98 kg)
crt./pal. 120

Delicate pastries



Vanilladonut with Vanilla cream filling
Art.-Nr. 0154
ready-baked, 70 g
pcs./crt. 24 (1,68 kg)
crt./pal. 128



Choco-donut with choco cream filling
Art.-Nr. 0153
ready-baked, 75 g
pcs./crt. 24 (1,80 kg)
crt./pal. 128



Dark Donut „American Style“
Art.-Nr. 1749
ready-baked, 60 g
pcs./crt. 72 (4,32 kg)
crt./pal. 60



Donut Kakao
Art.-Nr. 0152
ready-baked, 52 g
pcs./crt. 72 (3,74 kg)
crt./pal. 60



Apple cinnamon donut
Art.-Nr. 0307
ready-baked, 75 g
pcs./crt. 36 (2,70 kg)
crt./pal. 120



Donut with coloured crumbles
Art.-Nr. 0308
ready-baked, 55 g
pcs./crt. 36 (1,98 kg)
crt./pal. 120



Vanilla-Muffin
Art.-Nr. 2210
ready-baked, 82 g
pcs./crt. 80 (6,56 kg)
crt./pal. 44



Vanilla-Muffin XL
Art.-Nr. 2213
ready-baked, 102 g
pcs./crt. 64 (6,53 kg)
crt./pal. 44



Blueberry-Muffin
Art.-Nr. 2212
ready-baked, 82 g
pcs./crt. 80 (6,56 kg)
crt./pal. 44



Blueberry-Muffin XL
Art.-Nr. 2214
ready-baked, 102 g
pcs./crt. 64 (6,53 kg)
crt./pal. 44



Double-Chocolate-Muffin
Art.-Nr. 2211
ready-baked, 82 g
pcs./crt. 80 (6,56 kg)
crt./pal. 44



Double-Chocolate-Muffin XL
Art.-Nr. 2215
ready-baked, 102 g
pcs./crt. 64 (6,53 kg)
crt./pal. 44

with icing



Doughnut with
mixed fruit jam
Art.-Nr. 1920
ready-baked, 85 g
pcs./crt. 48 (4,08 kg)
crt./pal. 48

with icing sugar



Doughnut with
mixed fruit jam
Art.-Nr. 4228
ready-baked, 65 g
pcs./crt. 96 (6,24 kg)
crt./pal. 24

with icing sugar



Doughnut XL with
mixed fruit jam
Art.-Nr. 4338
ready-baked, 70 g
pcs./crt. 48 (3,36 kg)
crt./pal. 48



Premium
Apple doughnut
Art.-Nr. 6200
ready-baked, 110 g
pcs./crt. 40 (4,40 kg)
crt./pal. 52



Doughnut with
Vanilla filling
Art.-Nr. 0292
ready-baked, 85 g
pcs./crt. 48 (4,08 kg)
crt./pal. 48



Doughnut with
mixed fruit jam
Art.-Nr. 0291
ready-baked, 85 g
pcs./crt. 48 (4,08 kg)
crt./pal. 48



Doughnut with
Cointreau filling
Art.-Nr. 0290
ready-baked, 85 g
pcs./crt. 48 (4,08 kg)
crt./pal. 48



Doughnut with
strawberry filling
Art.-Nr. 0289
ready-baked, 85 g
pcs./crt. 48 (4,08 kg)
crt./pal. 48

with icing sugar



Mini doughnuts
with raspberry &
red currant filling
Art.-Nr. 9810
ready-baked, 38 g
pcs./crt. 18 x 8 Tray
= 144 pcs (5,47 kg)
crt./pal. 40

with icing sugar



Doughnut with
mixed fruit jam
Art.-Nr. 4303
ready-baked, 60 g
pcs./crt. 16 x 6 Tray
= 96 pcs (5,76 kg)
crt./pal. 24



Doughnut with
mixed fruit jam
Art.-Nr. 4226
ready-baked, 60 g
pcs./crt. 8 x 12 Tray
= 96 pcs (5,76 kg)
crt./pal. 24

Minis

Delicate pastries



Mini pastry mix
Art.-Nr. 4830
pre-proved, 25/30 g
pcs./crt. 3 Bags. à 75 pcs.
225 pcs. (6,38 kg)
crt./pal. 56

Buttercroissant 25 g
Chelsea bun 30 g
with raisins
Chocolate delight 30 g



Mini butter-croissant
Art.-Nr. 0150
pre-proved, 25 g
pcs./crt. 150 (3,75 kg)
crt./pal. 88

Minis



Raisin doughnut
Art.-Nr. 0298
ready-baked, 35 g
pcs./crt. 60 (2,10 kg)
crt./pal. 44



Quark balls
Art.-Nr. 6204
ready-baked, 30 g
pcs./crt. 150 (4,50 kg)
crt./pal. 52



Mini cream puff with a vanilla cream filling
Art.-Nr. 3019
ready-baked, 15 g
pcs./crt. 5 Bags à 500 g (2,50 kg)
crt./pal. 72



Mini Chelsea bun with raisins
Art.-Nr. 0350
pre-proved, 30 g
pcs./crt. 150 (4,50 kg)
crt./pal. 88



Mini apple turnover (Flaky pastry)
Art.-Nr. 1055
ready to bake, 40 g
pcs./crt. 150 (6,00 kg)
crt./pal. 104

Delicate pastries



Apple pie with crumbles
Art.-Nr. 1922
ready-baked, 130 g
pcs./crt. 40 (5,20 kg)
crt./pal. 96



Cheesecake with poppy seeds
Art.-Nr. 1923
ready-baked, 130 g
pcs./crt. 40 (5,20 kg)
crt./pal. 96



Cheesecake with chocolate crumbles
Art.-Nr. 1924
ready-baked, 130 g
pcs./crt. 40 (5,20 kg)
crt./pal. 96



Apple pie
Art.-Nr. 1927
ready-baked, 110 g
pcs./crt. 40 (4,40 kg)
crt./pal. 96



Strawberry and rhubarb cake
Art.-Nr. 1926
ready-baked, 120 g
pcs./crt. 40 (4,80 kg)
crt./pal. 96



Cheese and egg custard cake
Art.-Nr. 1928
ready-baked, 150 g
pcs./crt. 40 (6,00 kg)
crt./pal. 96



Chocolate and cherry slice
Art.-Nr. 1907
ready-baked, 120 g
pcs./crt. 40 (4,80 kg)
crt./pal. 96



Cheesecake
Art.-Nr. 1906
ready-baked, 130 g
pcs./crt. 40 (5,20 kg)
crt./pal. 96

Delicate pastries

Nice Trio Fancy Cakes



"Cheesy" pie
Art.-Nr. 0161
ready-baked, 100 g
pcs./crt. 36 (3,60 kg)
crt./pal. 168



"Cherry" pie
Art.-Nr. 0269
ready-baked, 100 g
pcs./crt. 36 (3,60 kg)
crt./pal. 168



"Apple" pie
Art.-Nr. 0271
ready-baked, 90g
pcs./crt. 36 (3,24 kg)
crt./pal. 168



Sponge cake
with cherries
Art.-Nr. 8602
ready-baked, 350 g
pcs./crt. 21 (7,35 kg)
crt./pal. 44



Sponge cake
with apples
Art.-Nr. 8601
ready-baked, 350 g
pcs./crt. 21 (7,35 kg)
crt./pal. 44



Cherry pie
Art.-Nr. 2003
ready-baked, 400 g
pcs./crt. 10 (4,00 kg)
crt./pal. 72



Apricot pie
Art.-Nr. 2010
ready-baked, 400 g
pcs./crt. 10 (4,00 kg)
crt./pal. 72



Apple pie
Art.-Nr. 2012
ready-baked, 400 g
pcs./crt. 10 (4,00 kg)
crt./pal. 72



Plum crumble cake

Art.-Nr. 1909
ready-baked, 130 g
pcs./crt. 40 (5,20 kg)
crt./pal. 96

Sponge cake with cherries

Art.-Nr. 1905
ready-baked, 110 g
pcs./crt. 40 (4,40 kg)
crt./pal. 96



Crumble cake

Art.-Nr. 8606
sheet cake,
pre-proved, 2600 g
pcs./crt. 5 (13,00 kg)
crt./pal. 40



Almond crescent

Art.-Nr. 9002
ready-baked, 90 g
pcs./crt. 40 (3,60 kg)
crt./pal. 120

Danish pastry with vanilla & apricot topping,

Eye-shaped
Art.-Nr. 9004
ready-baked, 90 g
pcs./crt. 30 (2,70 kg)
crt./pal. 120

Almond triangle

Art.-Nr. 9003
ready-baked, 90 g
pcs./crt. 40 (3,60 kg)
crt./pal. 120

Delicate pastries



Image shows
Art.-Nr. 6000



Iced sponge cookie

Art.-Nr. 1911
ready-baked, 110 g
pcs./crt. 40 (4,40 kg)
crt./pal. 48

Vanilla stick

Art.-Nr. 6009
ready-baked, 80 g
pcs./crt. 50 (4,00 kg)
crt./pal. 64

Art.-Nr. 6000
ready-baked, 120 g
pcs./crt. 70 (8,40 kg)
crt./pal. 32



Danish pastry with
strawberry-vanilla filling
Art.-Nr. 4210
pre-proved, 110 g
pcs./crt. 120 (13,20 kg)
crt./pal. 32

Danish pastry
with apple filling
Art.-Nr. 4207
pre-proved, 110 g
pcs./crt. 120 (13,20 kg)
crt./pal. 32

Danish pastry
with cherry filling
Art.-Nr. 4209
pre-proved, 110 g
pcs./crt. 120 (13,20 kg)
crt./pal. 32



Spritzring with icing
Art.-Nr. 1956
pre-proved, 70 g
pcs./crt. 48 (3,36 kg)
crt./pal. 48



Danish pastry
with custard topping
Art.-Nr. 3702
pre-proved, 120 g
pcs./crt. 80 (9,60 kg)
crt./pal. 32



Danish pastry with
raspberry & vanilla filling
Art.-Nr. 9421
pre-proved, 120 g
pcs./crt. 80 (9,60 kg)
crt./pal. 32



Baked apple thaler

Art.-Nr. 0299

ready-baked, 120 g

pcs./crt. 36 (4,32 kg)

crt./pal. 66



Butter-Quark turnover

Art.-Nr. 4264

pre-proved, 130 g

pcs./crt. 100 (13,00 kg)

crt./pal. 32



Sweet pretzel pastry with vanilla pudding topping

Art.-Nr. 9419

ready-baked, 130 g

pcs./crt. 35 (4,55 kg)

crt./pal. 60



Sweet pretzel pastry with a vanilla pudding topping

Art.-Nr. 9418

pre-proved, 140 g

pcs./crt. 45 (6,30 kg)

crt./pal. 54



Pretzel with cherries and crumbles

Art.-Nr. 9836

ready-baked, 140 g

pcs./crt. 40 (5,60 kg)

crt./pal. 60



“Bienenstich” butter pastry with cream filling

Art.-Nr. 4285

pre-proved, 100 g

pcs./crt. 72 (7,20 kg)

crt./pal. 40



Strudel with Pecan nuts

Art.-Nr. 4349

pre-proved, 120 g

pcs./crt. 60 (7,20 kg)

crt./pal. 60



Twister with Persipan

Art.-Nr. 0133

pre-proved, 150 g

pcs./crt. 35 (5,25 kg)

crt./pal. 90

Delicate pastries



Fringen bun
Art.-Nr. 4129
pre-proved, 150 g
pcs./crt. 60 (9,00 kg)
crt./pal. 32



Chelsea bun with crumbles and red currants
Art.-Nr. 8596
ready-baked, 170 g
pcs./crt. 32 (5,44 kg)
crt./pal. 40



Chelsea bun with crumbles
Art.-Nr. 8599
ready-baked, 150 g
pcs./crt. 32 (4,80 kg)
crt./pal. 44



Crumble cookie with creme filling
Art.-Nr. 6007
ready-baked, 150 g
pcs./crt. 30 (4,50 kg)
crt./pal. 64



Cherry crumble thaler
Art.-Nr. 6015
ready-baked, 150 g
pcs./crt. 32 (4,80 kg)
crt./pal. 44



Rhubarb crumble thaler
Art.-Nr. 1918
ready-baked, 150 g
pcs./crt. 30 (4,50 kg)
crt./pal. 48



Butter yeast plait
Art.-Nr. 4269
pre-proved, 120 g
pcs./crt. 80 (9,60 kg)
crt./pal. 40



Butter nut crest
Art.-Nr. 4203
pre-proved, 100 g
pcs./crt. 64 (6,40 kg)
crt./pal. 60



Plaited bun loaf with raisins
Art.-Nr. 8593
ready-baked, 300 g
pcs./crt. 21 (6,30 kg)
crt./pal. 44



Strawberry yeast bun
Art.-Nr. 6016
ready-baked, 170 g
Stck./Krt. 48 (8,16 kg)
Krt./Pal. 44



Quark yeast bun
Art.-Nr. 6017
ready-baked, 170 g
Stck./Krt. 48 (8,16 kg)
Krt./Pal. 44



Butter nut chelsea bun
Art.-Nr. 4212
pre-proved, 130 g
Stck./Krt. 75 (9,75 kg)
Krt./Pal. 32



Puff pastry chelsea bun with poppy seeds
Art.-Nr. 1944
ready-baked, 110 g
Stck./Krt. 30 (3,30 kg)
Krt./Pal. 48



Puff pastry chelsea bun with raisins
Art.-Nr. 1943
ready-baked, 110 g
Stck./Krt. 30 (3,30 kg)
Krt./Pal. 48



Chelsea bun with raisins
Art.-Nr. 4827
pre-proved, 120 g
Stck./Krt. 50 (6,00 kg)
Krt./Pal. 48



Butter chelsea bun with vanilla and raisins
Art.-Nr. 4278
pre-proved, 130 g
Stck./Krt. 75 (9,75 kg)
Krt./Pal. 32



Butter chelsea bun with poppy seeds
Art.-Nr. 4211
pre-proved, 130 g
Stck./Krt. 75 (9,75 kg)
Krt./Pal. 32



Small vanilla cream cake
Art.-Nr. 2001
ready-baked, 95 g
Stck./Krt. 30 (2,85 kg)
Krt./Pal. 60



Ciabatta
Art.-Nr. 4100
half-baked, 40 x 110 g
pcs./crt. 40 (4,40 kg)
crt./pal. 48



Butter-croissant
Art.-Nr. 4101
pre-proved, 80 x 55 g
pcs./crt. 80 (4,40 kg)
crt./pal. 48



Baguette
Art.-Nr. 4102
half-baked, 50 x 55 g
pcs./crt. 50 (2,80 kg)
crt./pal. 48



Lye pretzel
Art.-Nr. 4106
pre-proved, 60 x 90 g
pcs./crt. 60 (5,40 kg)
crt./pal. 60



Party roll mix
Art.-Nr. 4103
half-baked, 80 x 40 g
pcs./crt. 80 (3,20 kg)
crt./pal. 48



Sesame, peeled

Art.-Nr. 3313
4 x 2,50 kg = 10,00 kg



Poppy seed

Art.-Nr. 3314
4 x 2,50 kg = 10,00 kg



Multigrain seed

Art.-Nr. 3315
4 x 2,50 kg = 10,00 kg



Chocolate icing

Art.-Nr. 3318
6 x 600 ml = 3.600 ml



Fondant icing

Art.-Nr. 3317
6 x 600 ml = 3.600 ml



Decor icing sugar

Art.-Nr. 3303
10,00 kg/bag



Apricot-Gel

Art.-Nr. 3319
2,50 kg/canister

without Image:

Art.-Nr. 0180, Sponge mixture 300 g, raw (filled in baking tin)

Art.-Nr. 0181, Streusel 4000 g, raw (2 Btl.)

¹Delivery takes place with deep frozen articles

Advertising medium²



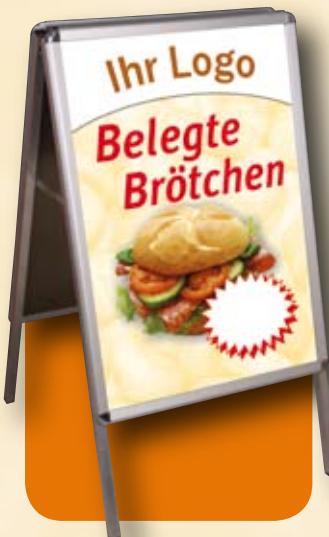
Placard (individual design according to agreement)
Art.-Nr. 99998 Placard DIN A1
weatherproofed Polypropylen paper
Art.-Nr. 3507 Plakat DIN A1, 250 pcs.
offset printing (paper)



Poster tenter (without placard)
Art.-Nr. 3225 für Placard DIN A1
Art.-Nr. 3238 für Placard DIN A2



Folding monotube frame (without placard)
Art.-Nr. 3224
for placards DIN A1
aluminium
(single-sided display)



Pavement sign (without placard)
Art.-Nr. 3231
for placards DIN A1
aluminium anodized



Pavement sign incl. pedestal (without placard)
Art.-Nr. 3278
for placards DIN A1
aluminium anodized



Infothek

- Art.-Nr. 3220 complete with assortmentlist
Art.-Nr. 3230 Infothek assortmentlist
(product list incl. ingredients)



Customer frequent cards & business cards, 85 x 55 mm

- Art.-Nr. 3269 Business card, double-sided printed, 1.000 pcs.
Art.-Nr. 3568 Customer frequent card, double-sided printed, 1.000 pcs.



Flyer DIN A5, double-sided, 170 g/m²,
(individual design according to agreement)

- Art.-Nr. 3263 1.000 pcs.
Art.-Nr. 3190 2.500 pcs.
Art.-Nr. 3264 5.000 pcs.
Art.-Nr. 3223 10.000 pcs.

without images:

- Art.-Nr. 3265 Product /assortment placard DIN A2, Polypropylen paper
Art.-Nr. 3227 Money tray mit DIN A5 insertion possibility for paper
Art.-Nr. 3292 Set for fixing poster tenter, VPE: 2 St.

Advertising department:
0049 2332 7576-16



Price markers for your assortment

- Art.-Nr. 3243 Price markers (Size according to agreement,
Standard 49 x 100 mm)
minimum purchasing quantity 6 pcs.

²no minimum amount,
delivery plus freight
charges, no delivery with
deep frozen articles



Expendable materials³



Paper bags for bread

Art.-Nr. 32071

Megastar F28 small 12 x 5 x 28 cm PU: 1.000 pcs.

Art.-Nr. 32072

Megastar F36 med. 16 x 7 x 36 cm PU: 1.000 pcs.

Art.-Nr. 32073

Megastar F42 big 20 x 8 x 42 cm PU: 500 pcs.



Cover for

"Coffee to go" cup

0,2 l and 0,3 l

Art.-Nr. 32275

PU: 1.000 pcs.

"Coffee to go" cup

Art.-Nr. 32260 cup 0,2 l

Art.-Nr. 32270 cup 0,3 l

PU: 1.000 pcs.

PU: 1.000 pcs.

without images:

Art.-Nr. 32100	Baguette-paper bag neutral	12 x 5 x 58 cm	PU: 500 St.
Art.-Nr. 32110	Paper for covering Tray	30 x 40 cm	PU: 12,50 kg
Art.-Nr. 32115	Baking paper separator	60 x 40 cm	PU: 1.000 St.
Art.-Nr. 32130	Poly flat-bag	28 x 40 cm	PU: 2.000 St.
Art.-Nr. 3208	Bread-sliced-bag	16 x 10 x 55 cm	PU: 1.000 St.
Art.-Nr. 3271	Bread-sliced-bag	18 x 10 x 65 cm	PU: 1.000 St.
Art.-Nr. 3272	Bread-sliced-bag	25 x 10 x 40 cm	PU: 1.000 St.
Art.-Nr. 32290	Clips for Bread-sliced bag, gold		PU: 1.000 St.
Art.-Nr. 32180	Snack bag needled	16 x 25 x 4 cm	PU: 5.000 St.
Art.-Nr. 32205	Paper plate square, Gr. 4	16,5 x 20 cm	PU: 1.000 St.
Art.-Nr. 32210	Paper plate square, Gr. 6a	21,5 x 29 cm	PU: 1.000 St.
Art.-Nr. 32200	Paper plate square, Gr. 0	9 x 15 cm	PU: 1.000 St.
Art.-Nr. 32220	Paper plate square, Gr. 9	24 x 33 cm	PU: 1.000 St.
Art.-Nr. 32302	One use-hand gloves size M, transp.		PU: 100 St.
Art.-Nr. 32125	Carry bag, white	30 x 15 x 50 cm	PU: 2.000 St.

³minimum amount without
deep frozen articles 200,- EUR,
free delivery, no deliver with
deep frozen articles



Saladette KBS 900 PT
Measures WxDxH (mm)
900 x 700 x 1090

Temperature
+2° to +8° C

Connected value
230 V/250 W

Energy consumption
2,5 kWh/24 h



Snow 15

*Non-Food-Product consultation:
0049 2332 7576-12*

Freezer locker with glass cover

Art.-Nr.	Measures WxDxH (mm)	Temperature	Gross capacity	Connected value	Energy consumption
Snow 15	1550 x 960 x 780	-20° bis -24° C	597 l	230 V/410 W	4,8 kWh/24 h
Snow 20	2050 x 960 x 780	-20° bis -24° C	839 l	230 V/594 W	6,0 kWh/24 h
Snow 25	1550 x 960 x 780	-20° bis -24° C	1032 l	230 V/612 W	7,2 kWh/24 h

⁴Delivery of freezer lockers:
delivery charge plus cargo
insurance



KBS 36

Freezer locker with Upper-closing cover

Art.-Nr.	Measures WxDxH (mm)	Temperature	Gross capacity	Connected value	Energy consumption
KBS 26	865 x 560 x 840	-18° bis -24° C	201 l	230 V/82 W	0,46 kWh/24 h
KBS 36	1020 x 720 x 840	-18° bis -24° C	304 l	230 V/98 W	0,72 kWh/24 h
KBS 46	1270 x 720 x 840	-18° bis -24° C	383 l	230 V/110 W	0,84 kWh/24 h
KBS 56	1535 x 720 x 840	-18° bis -24° C	473 l	230 V/135 W	0,97 kWh/24 h

Baker ovens



We offer you support for Bakery Ovens and Technical orientation.
- according to your requirements!
Please just let us know by email or telephone.



Order our
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Catalogue**
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info@entrup-haselbach.de



Clothing-carry bag

Art.-Nr. 3229

Clothing-carry bag „DEH“ (41 x 39 cm without handle)



Dispatch trays

Art.-Nr. 3210

Dispatch trays
35 x 45 cm, blue



Porous plate 60 x 40 cm

Art.-Nr. 3239

uncoated, PU: 20pcs.

Art.-Nr. 3218

Micro plate

coated, PU: 20 pcs.



Roll-Boy

Art.-Nr. 3222

Plastic, rot

PU: 10 St.



Preparation skirt

Art.-Nr. 3228

blue, 60 x 80 cm, short

Art.-Nr. 3282

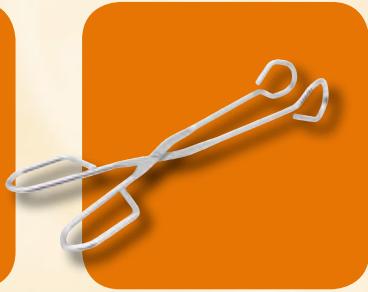
blue, 95 x 115 cm, long



Hand gloves to bake

Art.-Nr. 3232

„DEH - Keep cool“
extra thick



Tongs for bread

Art.-Nr. 3233

ca. 30 cm

without images:

Art.-Nr. 3209 Shelf tray Premium, black

Art.-Nr. 3277 Shelf tray Premium, black

Art.-Nr. 3214 Snack wave, black grained

Art.-Nr. 3244 Snack wave, black grained

Art.-Nr. 3279 Shelf tray Alu-silver

Art.-Nr. 3280 Shelf tray Alu-silver /gold anodized

Art.-Nr. 3281 Shelf tray Alu-silver anodized

Art.-Nr. 3217 Heating tray

Art.-Nr. 3215 Freezer carriage for 20 trays

Art.-Nr. 3216 Thermo-protecting cap for Freezer carriage (fitting for Art. 3215)

Art.-Nr. 3221 Poly-cover plate for Freezer carriage

Art.-Nr. 3260 Baguette-basket

Art.-Nr. 3212 Brush for table cleaning

Art.-Nr. 3288 Ballons yellow/blue

Art.-Nr. 3590 Oil for the bread cutting machine

Art.-Nr. 3588 Spray for baking separator

60 x 40 cm

60 x 20 cm

58 x 8,5 cm

29 x 8,5 cm

60 x 40 x 2 cm

60 x 40 x 2 cm

60 x 40 x 1 cm

60 x 40 cm (ca.)

65,7 x 39,9 x 182 cm

(fitting for Art. 3215)

880 x 720 x 2100 cm, 40 m μ

29 x 55 x 37/50 cm

Breite ca. 30 cm

VPE: 100 pcs./bag

(3 l/canister)

(12 cans/Krt.)

²no minimum amount,
delivery plus freight
charges, no delivery with
deep frozen articles

Non-Food-Product consultation:
0049 2332 7576-12

For your notes

Legal advices:

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General Terms and Conditions of Business

§ 1 General – scope

- The General Terms and Conditions of Business shall apply to all current and future business relationships.
- In the context of the Terms and Conditions of Business, Contractors are natural or legal entities or legal private companies with whom a business relationship exists through the execution of commercial or independent professional activities.
- On placing their first order after receiving these Terms and Conditions of Business, the Customer thereby recognises these Terms and Conditions as the binding rules governing the business relationship and shall refrain from applying their own conditions of sale.
- Any deviating, opposing or supplementary General Terms and Conditions of Business shall not, even if they become known, constitute part of this agreement unless their validity is expressly agreed in writing.

§ 2 Conclusion of the contract

- Our products are subject to change without notice. We reserve the right to make acceptable changes of a technical nature or changes to shape, colour and/or weight. The documents relating to our products do not constitute any form of guarantee relating to their properties; they serve as guidance for the ordering party only.
- On placing an order for a product, the Customer shall make a binding declaration that they wish to purchase the product ordered. We reserve the right to accept the contractual agreement contained within the order within 2 weeks of receiving it. This acceptance may be declared in writing or by delivering the item.
- If the Contractor orders the product using electronic means, the obligation to confirm the order in line with Article 312 e of the German Civil Code (BGB) shall be eliminated.
- The contract shall be concluded subject to the correct and punctual supply of the products by our suppliers. This shall only apply in the event that we are not responsible for non-delivery, particularly in the event of established congruent forwarding transactions with the supplier. The Customer shall be notified of the non-availability of the item immediately and any reimbursement due shall be made without delay.

§ 3 Retention of title

- The product remains our property until all outstanding debts in the current business relationship have been paid in full.
- The Customer undertakes to notify us immediately of any third party access to the products, such as in the event of their use as an attachment, and of any damage to or loss of the goods. The Customer shall inform us immediately of any change of ownership relating to the goods or a change of address.
- In the event of a breach of the contract by the Customer, we reserve the right to withdraw from the contract or to demand the return of the goods, particularly in the event of a default of payment or the breach of an afore-mentioned obligation.
- The Customer is entitled to resell the goods within the context of ordinary business transactions. They shall settle immediately all outstanding debts that they incur through the resale of the goods to a third party to the value of the invoice amount. We shall accept the assignment of this debt. Following acceptance, the Contractor shall be entitled to collect the debt. We reserve the right to collect the debt ourselves where the Customer does not duly fulfil their payment obligations and are in default of payment. In the event that we exercise our rights to retention of title, the Customer shall notify us regarding the recipient of the goods resold and the amount of the debt incurred as a result.
- Exceptions and objections regarding a claim for return of goods owed to us or the debts incurred by us as a result of this are excluded. To secure the goods subject to retention of title, we shall have the irrevocable right to enter the Customer's goods storage facilities ourselves or arrange for this to be carried out by an authorised representative.

§ 4 Payment

- The prices listed are valid where there have been no changes made to the product range. Prices do not include the valid applicable value-added tax. Prices include free delivery within Germany where no other arrangement has been made otherwise.
- The Customer undertakes to pay the purchase price according to the established payment conditions. On expiration of this period, the Customer shall be deemed to be in default of payment. Any claims made regarding defects or losses shall not affect the due date for payment of the remaining purchase price. A faulty part or faulty goods shall not constitute the right to claim for the delivery in its entirety. The Customer shall be charged interest at 5.5% above the base rate during the period in which they are in default of payment. We reserve the right to demonstrate and claim for any higher damages incurred as a result of a default of payment.
- The Customer shall have the right to offset payments only where their counter claims have been established in binding legal terms or have been acknowledged by us.
- We may revoke any payment targets practiced or arranged at any time by giving an appropriate notice period.
- We shall also have the right at any time, including after conclusion of the contract, to secure our receivables, including those which are not yet due by calling for sufficient security and to make performance on our part dependent on payments in advance. In particular, this shall apply in the event that doubt arises regarding the Buyer's credit standing, shortfalls, liquidity gaps, etc. and in the event that the original credit volume increases. We have the right to invoice for part deliveries as special transactions. If our payment conditions are not fulfilled or other events arise relating to the Buyer that cast doubt on their credit-worthiness or such circumstances in existence prior to concluding the contract come to our attention after concluding the contract, we may, without affecting our other rights for the duration of the default of payment, make other deliveries relating to the same legal relationship dependent on payments in advance until the outstanding debts have been paid in full and/or, after issuing a reminder with a deadline for payment that has

not been adhered to and without necessitating a refusal to accept performance, to cancel the remaining quantities either in full or in part and/or to withdraw from any existing contracts. The Buyer shall not obtain any rights as a result of this action.

§ 5 Transfer of risk and delivery

- The risk of accidental loss and accidental deterioration of the goods shall be transferred to the Buyer on handover of the item or, for contracts of sale involving the carriage of goods, on delivery of the item to the carrier, haulier or other person entrusted with the task of distributing the item.
- The handover shall be deemed to have occurred if the Customer is default of acceptance.
- Delivery times shall be adhered to where possible. In the event that the agreed delivery time is exceeded, no claims for damages may be made due to a negligent breach of contract by the Ordering Party. The delivery date stated is an estimate only. If we are prevented from delivering on time due to unforeseen circumstances or events arising through no fault of our own, e.g. force majeure, disruption to production, to dispatch or transport, the delivery period shall be extended for the duration of this obstruction.
- Packaging for transport and other packaging in accordance with the German Packaging Regulation (VerpackV) shall not be taken back.

§ 6 Guarantee

- We confirm that the goods that we deliver shall comply with the relevant legal requirements with regard to their composition, quality, packaging, declaration and goods specification. In the event of faulty goods, we shall initially redeem the guarantee by choosing to offer either to rectify the fault or provide a replacement.
- If this supplementary performance fails, the Customer may choose to lower the payment amount (reduction) or to revoke the contract (withdrawal). However, in the event of a minor breach of contract, particularly in the event of minor faults, the Customer shall not have the right to withdraw.
- The Customer shall check that scope of the goods is correct immediately on receiving them. Any objections shall be made in writing immediately after they have been determined but within a maximum period of 2 days. The guarantee shall not apply if this period is not adhered to. The goods must be stored and handled correctly until they have been examined. Returns without prior discussion or without our consent cannot be accepted. Any complaints regarding quantity must be made immediately via the supplier, who must confirm them.
- If, after a failed attempt to provide supplementary performance due to a defect of title or of quality, the Customer withdraws from the contract, they shall not have the right to claim for any damages incurred as a result of this defect. If, after a failed attempt to provide supplementary performance, the Customer chooses to claim for damages, the goods shall remain with the Customer. Damages shall be limited to the difference between the purchase price and the value of the faulty goods.
- Where we are not the manufacturer of the goods supplied, guarantee claims may only be made against us in line with the scope of the manufacturer's liability to us.
- In general, the manufacturer's product description shall be deemed the agreement regarding the properties of the goods. Public statements, prices or advertisements by the manufacturer shall not constitute the contractually agreed properties of the goods.
- The Customer shall not be given any guarantees in legal terms. This does not affect manufacturer guarantees.

§ 7 Liability restrictions

- In the event of a breach of our obligations due to slight negligence, our liability shall be limited to the average, foreseeable, typical and direct damages relating to the type of goods in question. This also applies in the event of breaches of our obligations due to slight negligence by our legal representatives or auxiliaries. We shall not assume any liability for any breaches of minor contractual obligations through slight negligence.
- The afore-mentioned liability restrictions shall not affect the Customers rights in terms of product liability. The liability restrictions shall also not apply in the event of physical injury or damage to health for which we are responsible or in the event of loss of the Customer's life.
- Regardless of the legal basis, the Customer may only lay claims for damages in the event of gross negligence on our part or by our auxiliaries.
- Customers may only lay claims for damages due to faults within 1 year after delivery of the goods. This shall not apply in the event that we can be accused of fraudulent intent.

§ 8 Final provisions

- The place of fulfilment for all payments is Gevelsberg.
- The laws of the Federal Republic of Germany shall apply to all contractual rights, rights outside the contract and non-contractual rights.
- If the Customer is a trader, the exclusive place of jurisdiction for all disputes arising from this contract shall be our place of headquarters. The same applies where the Customer does not have legal status in Germany or their place of domicile or normal residence is not known at the time of taking legal action.
- Changes to any of the terms of these Terms and Conditions of Business shall only be deemed agreed if these changes are sent to the Customer and the Customer does not disagree with these changes in writing within 2 weeks of their application.
- In the event that any of the terms of contract with the Customer, including these General Terms and Conditions of Business, should be or become invalid either in full or in part, this shall not affect the validity of the other terms. The term that is invalid either in full or in part shall be replaced by a term that corresponds to the meaning of the invalid term as closely as possible.

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