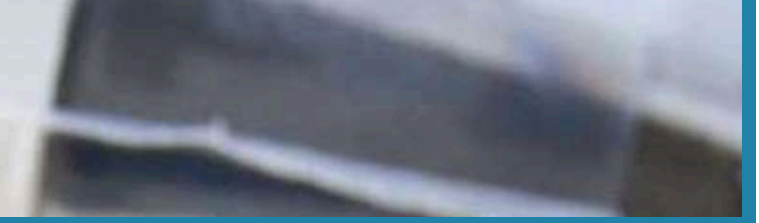
Montsec
LACTEOS FRESCOS

CATALOGUE 2026

WHERE TRADITION MEETS INNOVATION

Since 1947, serving the Pastry, Hospitality, and Catering industries

www.comercialmontsec.com



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OUR COMPANY

ABOUT US

Since 1947, Comercial Montsec has become a benchmark in the production of top-quality raw materials for the food industry. With more than 75 years of experience, we are a trusted partner for professionals in pastry, hospitality, ice cream, catering, and foodservice, supporting them in creating unique products that stand out.

Our expertise in fresh dairy production enables us to deliver solutions that strike the perfect balance between tradition and innovation, tailored to the demands of an ever-evolving market. We also offer a broad portfolio of over 400 carefully curated products, positioning us as a comprehensive supplier for food industry professionals.

We operate with our own distribution network in the provinces of Barcelona and Madrid, supported by a robust network of distributors across the rest of Spain. This logistics model is designed to maintain the cold chain, ensuring each product preserves its freshness and optimal quality from production to the end consumer.

COMMITTED TO EXCELLENCE

Quality is not just a feature—it's our responsibility. At Comercial Montsec, we provide a service that includes personalized customer care and fast, efficient daily deliveries within 24 to 48 hours. We work closely with our distributors and partners to ensure the highest level of customer satisfaction.

At our production facility, Lácteos del Vallés S.A., certified under the FSSC 22000 standard, we manufacture cream, dairy fats (butter), and vegetable fats (margarine), adhering to the highest standards of quality and hygiene. We also operate our own quality control laboratory, allowing us to monitor every step of the production process and ensure our products meet the strictest microbiological and organoleptic standards.

TAILORED SOLUTIONS

We take pride in delivering customised solutions designed to meet the specific needs of each of our industrial clients. One of our core strengths lies in the development of private label products, strategically crafted to align perfectly with the unique requirements of each project.

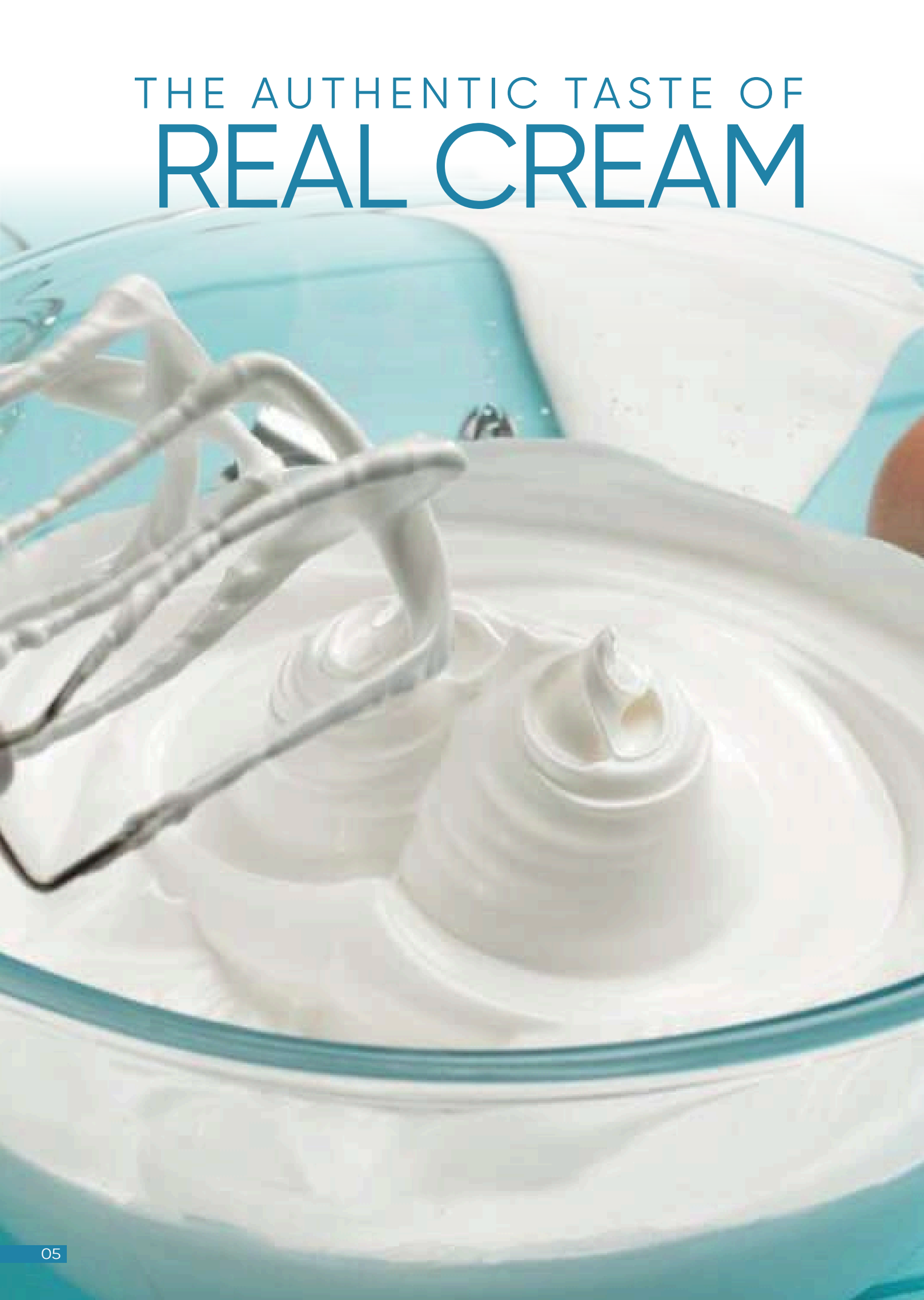
We also offer comprehensive professional guidance, guiding our clients throughout every stage of the process. Our mission is to help them stand out in a competitive market by providing innovation, premium quality, and ongoing support to ensure shared success.

In such a demanding sector as professional foodservice, we remain firmly committed to quality, sustainability, and innovation.

EXCELLENCE WITH THE TRUE TASTE OF NATURAL GOODNESS

We are dedicated to offering healthier, more sustainable solutions that align with current trends, ensuring we meet our customers' expectations while actively contributing to the protection of the planet.

THE AUTHENTIC TASTE OF REAL CREAM



01 CREAMS AND MIXES

- Freshness, firmness, and outstanding performance.
- Crafted with fresh ingredients to preserve the pure, natural flavour.
- Ideal for preparing artisanal desserts, mousses, ice creams, sauces, creams, and a wide range of signature culinary creations.
- Can be frozen after whipping without losing its texture or quality.
- Easily allows the addition of citrus or alcoholic ingredients without compromising stability.
- Versatility in every use and application.

FOR COOKING AND WHIPPING

FRESH PASTEURISED LIQUID CREAM

REF. 500001

Liquid cream for whipping, 35% fat, 2 L (Box: 12 L)

Refrigerated. Shelf life:

24 days.

REF. 500002

Liquid cream for whipping, 38% fat, 2 L (Box: 12 L)

Refrigerated. Shelf life:

24 days.

REF. 500111

Liquid cream for whipping, 35% fat, 10 L

Refrigerated. Shelf life:

18 days.

FRESH PASTEURIZED MIX

REF. 500063

Sweetened mix (cream and vegetable fat) for whipping, 35% fat, 2 L (Box: 12 L)

Refrigerated. Shelf life:

30 days.

REF. 500061

Culinary cream for whipping and cooking, 35% fat, 2 L (Box: 12 L)

Refrigerated. Shelf life:

24 days.

SPRAY

- Crafted with natural ingredients and free from additives that could alter its flavour.
- Offers excellent stability when whipped, maintaining its shape and volume, making it ideal for decorating and filling.
- Its long shelf life preserves freshness and quality for an extended period without compromising its properties.
- Its creamy and airy texture, with a light and velvety consistency, remains firm at all times.
- Its high versatility makes it the perfect choice for desserts, ice creams, coffees, and other culinary creations.
- Thanks to its spray presentation, it is easy to use, allowing for quick and uniform application.

PASTEURIZED WHIPPED CREAM, REFRIGERATED

REF. 500011
Whipped cream, 500 g
(Box: 6 sprays)

Refrigerated. Shelf life: 3 months.

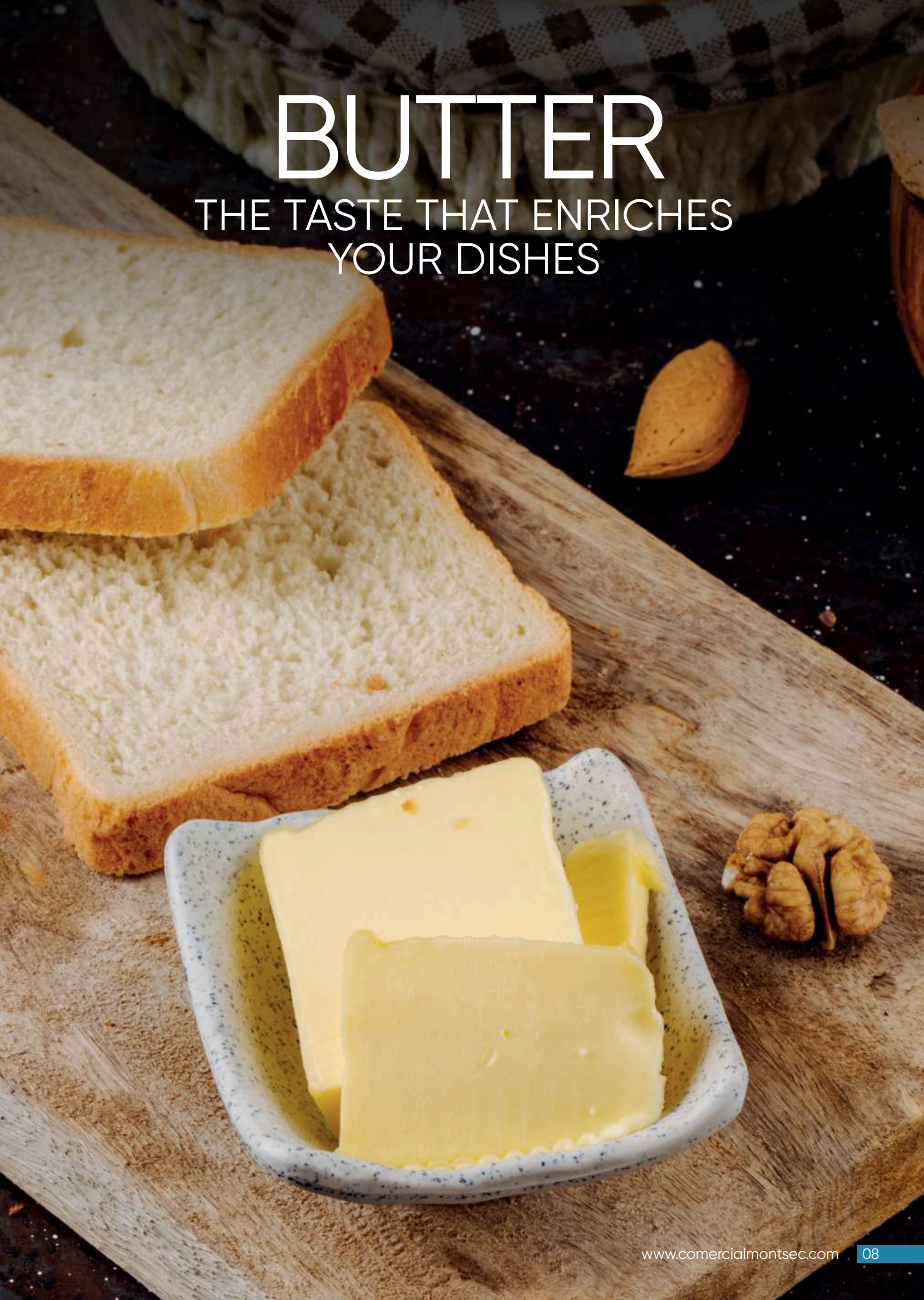
REF. 500152
Whipped cream, 200 g
(Box: 6 sprays)

Refrigerated. Shelf life: 2 months.

PASTEURIZED WHIPPED CREAM, FROZEN

REF. 500168
Whipped cream, 500 g
(Box: 6 sprays)

Frozen. Shelf life: 12 months.



BUTTER

THE TASTE THAT ENRICHES YOUR DISHES

02 BUTTER

- Crafted from sweet fresh cream using traditional artisanal methods.
- Its exceptional texture delivers smoothness and creaminess that melts effortlessly.
- Free from preservatives and additives – pure dairy butter in its most authentic form.
- Its versatility enhances everything from fine desserts to signature savoury creations; perfect for high-end cuisine.
- Thanks to a meticulous production process, its freshness is preserved for longer.

STICK, BLOCK AND SHEET

PREMIUM BUTTER

REF. 500017

Stick format, 82% fat, 1 kg (Box: 10 kg)

Shelf life:

10 months (frozen).

REF. 500164

Individual block format, 82% fat, 5 kg

Shelf life:

4 months (refrigerated).

REF. 500022

Box format, blocks of 5 kg, 82% fat

Shelf life:

10 months (frozen).

REF. 500025

Sheet format, 82% fat, 10 x 250 g (Box: 10 kg)

Shelf life:

10 months (frozen).

REF. 500150

Sheet format, 82% fat, 2 kg (Box: 10 kg)

Shelf life:

10 months (frozen).

SINGLE-SERVE TUBS

REF. 500034

Tub format, 8.33 g, 82% fat (Box: 288 units)

Refrigerated. Shelf life: 6 months.

REF. 500036

Tub format, 10 g, 82% fat (Box: 240 units)

Refrigerated. Shelf life: 6 months.

REF. 500038

Pack format with 72 units of 10 g, 82% fat (Box: 8 packs)

Refrigerated. Shelf life: 6 months.

DID YOU KNOW...?

At Comercial Montsec, we are deeply committed to building a sustainable future.

Sustainability is a core pillar of our philosophy, and we work continuously to reduce the environmental impact of our processes and products, ensuring that our production actively contributes to a more responsible and sustainable world.

This commitment was first recognised in March 1999, when we were awarded the 1st Gold Star by Barcelona Tecnoalimentaria in the raw materials category. This accolade celebrated our innovative approach with the development of 82% fat butter in both unwrapped and eco-wrapped portions, as well as 100% plant-based margarine with eco-friendly packaging – a pioneering concept designed to minimise waste and reinforce our commitment to environmental stewardship.

ADVANTAGES:

✓ Ideal for buffet service.

✓ Helps reduce waste. ✓ Lowers costs.

WRAPPED IN COMPOSTABLE PAPER

REF. 500225

Pack format, 200 units × 10 g, 82% fat

Refrigerated. Shelf life:
4 months.

WITHOUT WRAPPING

REF. 500027

Pack format, 300 units × 8.33 g, 82% fat (Box: 4 packs)

Shelf life:
10 months (frozen).

03 MARGARINE
LIGHT, YET FULL OF FLAVOUR

STICK, BLOCK AND SHEET

REF. 500059

Stick format,
80% fat,
100% plant-based,
1 kg (Box: 20 kg)

Refrigerated. Shelf life:
9 months.

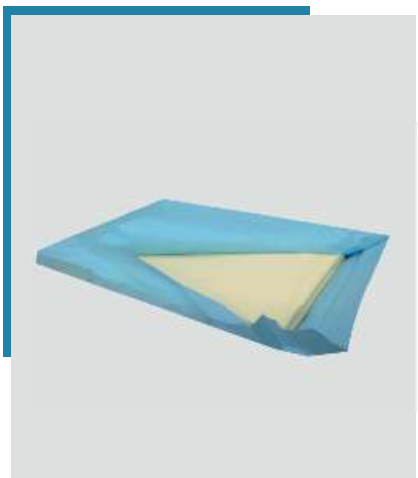
Ideal for pastry.

REF. 500060

Block format,
80% fat,
100% plant-based,
5 kg (Box: 20 kg)

Refrigerated. Shelf life:
9 months.

Ideal for pastry.



REF. 700323

Sheet format,
100% plant-based
(Box: 12 kg)

Refrigerated. Shelf life:
9 months.

Ideal for puff pastry and croissants.

REF. 700316

Tub format,
100% plant-based,
2 kg (Box: 12 kg)

Refrigerated. Shelf life:
9 months.

Ideal for food service and hospitality.

SINGLE-SERVE TUB

REF. 500049

Tub format,
8.33 g, 3/4
(Box: 288 units)

Refrigerated. Shelf life:
9 months.

REF. 500052

Tub format,
10 g, 3/4
(Box: 240 units)

Refrigerated. Shelf life:
9 months.

REF. 500058

Pack format,
72 units x 10 g, 3/4
(Box: 8 packs)

Refrigerated. Shelf life:
9 months.

REF. 500057

Tub format,
10 g, 3/4,
100% plant-based
(Box: 240 units)

Refrigerated. Shelf life:
9 months.

WRAPPED IN COMPOSTABLE PAPER

REF. 500238

Pack format,
200 units x 10 g,
100% plant-based

Refrigerated. Shelf life:
9 months.

REF. 500064

Cremtona
Dutch cream in 3 flavours: chocolate, strawberry and vanilla
Tub format, 250 g
(Box: 12 units)

Refrigerated. Shelf life:
12 months.

04 CHEESES
DISTINCTIVE FLAVOUR AND CHARACTER

- Crafted from milk using traditional methods, this cheese retains an authentic, high-quality taste. Its unique flavour ranges from mild to intense, depending on its maturity and format.
- Cheese has the power to elevate any dish, adding depth and complexity to its flavours. Its versatile texture adapts to a wide variety of culinary uses.

SPREADABLE CHEESE

REF. 500071
Cream cheese, cube format, 2 kg (Box: 8 kg)
Refrigerated. Shelf life: 6 months.

REF. 500079
Cream cheese, cube format, 5 kg
Refrigerated. Shelf life: 6 months.

REF. 500134
Cream cheese, cube format, 10 kg
Refrigerated. Shelf life: 6 months.

REF. 500167
Baking cream cheese, bucket format, 2 kg (Box: 8 kg)
Refrigerated. Shelf life: 6 months.

REF. 500169
Baking cream cheese, bucket format, 5 kg
Refrigerated. Shelf life: 6 months.

REF. 500240
Baking cream cheese, bucket format, 10 kg
Refrigerated. Shelf life: 6 months.

REF. 500181

Mascarpone cheese, bucket format, 2 kg (Box: 8 kg)

Refrigerated. Shelf life:
2 months.

REF. 500206

Mascarpone cheese, tub format, 500 g (Box: 6 tubs)

Refrigerated. Shelf life:
2 months.

SINGLE-SERVE TUBS

REF. 500065

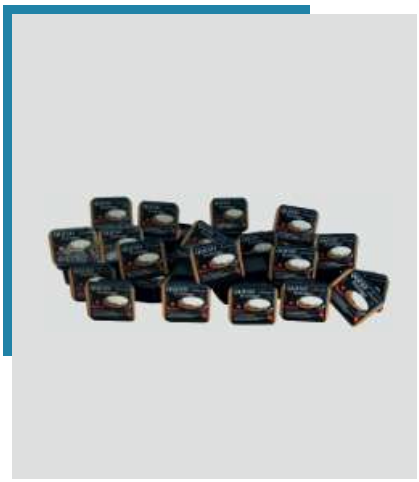
Low-fat Quark cheese, bucket format, 2 kg, (Box: 12 kg)

Refrigerated. Shelf life:
3 months.

REF. 500067

Low-fat Quark cheese, bucket format, 5 kg

Refrigerated. Shelf life:
3 months.



REF. 500156

Tub format of 20 g (Box: 168 units)

Refrigerated. Shelf life:
6 months.

REF. 500175

Tub format of 20 g (Box: 48 units)

Refrigerated. Shelf life:
6 months.

05 CAREFULLY SELECTED PRODUCTS

We offer an extensive selection of over 400 items, each one carefully chosen to meet the most demanding needs of our partners.

MILK & YOGHURTS

REF. 701299

Fresh pasteurised milk, 1 L (Box: 9 units)

Refrigerated. Shelf life: 9 days.

REF. 700001

Whole UHT milk ATO, Grand Crème, hospitality range, 1.5 L

Refrigerated. Shelf life: 3 months.

REF. 701604

Whole UHT milk ATO, Original, hospitality range, 1.5 L

Refrigerated. Shelf life: 3 months.

REF. 701314

La Fageda yoghurt, bucket format, 3 kg

Refrigerated. Shelf life: 1 month.

REF. 701374

La Fageda Greek yoghurt, bucket format, 3 kg

Refrigerated. Shelf life: 1 month.

EGG PRODUCTS

REF. 700012
Refrigerated liquid egg, 1 L
Refrigerated. Shelf life: 60 days.

REF. 701321
Refrigerated liquid egg, Bag-in-Box format, 10 L
Refrigerated. Shelf life: 40 days.

REF. 700801
Refrigerated liquid egg white, 1 L
Refrigerated. Shelf life: 30 days.

REF. 700800
Refrigerated liquid egg yolk, 1 L
Refrigerated. Shelf life: 35 days.

REF. 700011
Fresh shell eggs (Box: 180 units)
Refrigerated. Shelf life: 1 month.

REF. 700010
Peeled boiled eggs, 70 units
Refrigerated. Shelf life: 1.5 months

NUTS & DRIED FRUIT

REF. 700048
Blanched almonds, 1 kg
Shelf life: 1 year.

REF. 700049
Ground almonds, 1 kg
Shelf life: 1 year.

REF. 700050
Raw hazelnuts, 1 kg
Refrigerated. Shelf life: 30 days.

REF. 700052
Toasted and blanched hazelnuts, 1 kg
Shelf life: 1 year.

REF. 700053
Shredded coconut, 1 kg
Shelf life: 1 year.

REF. 700054
Almond nibs, 1 kg
Shelf life: 1 year.

REF. 700056
Sliced almonds, 1 kg
Shelf life: 1 year.

REF. 700058
Almond brittle (crocant), 1 kg
Shelf life: 1 year.

REF. 700061
USA walnut halves, 1 kg
Shelf life: 1 year.

REF. 700062
Slivered almonds, 1 kg
Shelf life: 1 year.

REF. 700064
Currants, 1 kg
Shelf life: 1 year.

REF. 700065
Raw pine nuts, 1 kg
Shelf life: 1 year.

REF. 700066
Chinese pine nuts, 1 kg
Shelf life: 1 year.

REF. 700463
Shelled pumpkin seeds, 25 kg
Shelf life: 1 year.

REF. 700896
Raw shelled sunflower seeds, 1 kg
Shelf life: 1 year.

REF. 701326
Raw cashews, 1 kg
Shelf life: 1 year.

OTHER CHEESES

WHOLE CHEESE

REF. 701224
Pure sheep's milk cheese, 3 kg (approx.)

REF. 701284
Semi-cured cheese, 3 kg (approx.)

REF. 701287
Cured cheese, 3 kg (approx.)

BLOCK CHEESE

REF. 701253
Edam cheese Oro de Holanda, 3 kg (approx.)

REF. 701254
Gouda cheese Oro de Holanda, 3 kg (approx.)

REF. 701283
Cheese Havarti Pinguin, 4 kg (approx.)

REF. 70090
Orange cheddar cheese, 3 kg (approx.)

REF. 700866
Feta cheese, 3 kg (approx.)

WEDGE CHEESE

REF. 701246
Grana Padano cheese

REF. 701297
Grana Padano cheese, 1/8 wedge

REF. 701255
Gorgonzola cheese, 1.5 kg

FRESH CHEESE

REF. 700937
Mató from cow's milk, 1 kg (approx.)

REF. 701297
Burgos fresh cheese/Villalón-style cheese, 1 kg

REF. 701255
Fresh goat's/cow's milk cheese, 2 kg

OTHERS

REF. 701244
French goat's cheese log, 1 kg

REF. 701223
Goat's cheese log (50/50 blend), 850 g

REF. 701219
Brie cheese, 1 kg

REF. 701220
Blue cheese

REF. 700941
Diced feta cheese

MOZZARELLA

REF. 700951
Mozzarella búfala, Giordano, 125 g (8 units)

REF. 700932
Cow's milk mozzarella, Spiga, 125 g (6 units)

REF. 701008
Mozzarella ciliege 8 g, 1 kg (110 units)

REF. 701245
Mozzarella hilada, 1 kg

REF. 701222
Stretched mozzarella, 1 kg

REF. 701243
Mozzarella block, 2.38 kg

SLICED CHEESE

REF. 701236
Edam slices, 1 kg

REF. 701277
Cheddar slices, 1 kg

REF. 701235
Emmental slices, 1 kg

GRATED CHEESE

REF. 701225
Grated Emmental cheese, 1 kg

REF. 701221
Grated three-cheese blend, 1 kg

CANNED & PRESERVED PRODUCTS

REF. 700007
Tuna in vegetable oil, pouch, 1 kg

REF. 700009
Skipjack tuna, canned format, 1 kg

REF. 701470
Mayonnaise, 5 kg

REF. 700171
Sandwich-style cooked meat block, 3.5 kg (approx.)

OILS

REF. 700565
Extra virgin olive oil, 5 L

REF. 700274
Mild olive oil, 5 L

REF. 700936
Pomace olive oil, 5 L

REF. 700273
Amaflor sunflower oil, 25 L

REF. 700272
Amaflor sunflower oil, 5 L

REF. 701467
Premium frying oil, 10 L

CHOCOLATE

PROFESSIONAL COUVERTURES, 2.5 KG (BOX: 5 KG)

REF. 700250
Dark chocolate couverture 52%

REF. 700252
Dark chocolate couverture 70%

REF. 700738
Dark chocolate couverture 70%, 14 kg

REF. 700298
Pure chocolate bars, 1 kg

REF. 700253
Milk chocolate couverture 38%

COMPOUND COATINGS / CHOCOLATE ALTERNATIVES

REF. 700295
Vegetable-based compound coating, 20 kg

REF. 700296
Fractionated dark compound coating, 10 kg

REF. 700297
Fractionated white compound coating, 10 kg

REF. 700299
Compound chocolate bars, 2 kg

REF. 701686
Milk compound coating

WHITE CHOCOLATE COATING

REF. 701282
White chocolate couverture, 10 kg

REF. 700675
White chocolate bars, 6 kg

OTHERS

REF. 700294
Frozen artisan truffles, pack of 50 units (Box: 9 packs)
Frozen. **Shelf life:** 1 year.

REF. . 700305
Cocoa cream for decoration, 6 kg and 22 kg

REF. 700256
Cocoa powder, 700 g

REF. 700396
Drinking chocolate (thick), 1 kg

FILLINGS & PRALINÉS

REF. 700302
Bake-stable cream, 6 kg

REF. 700435
Schokobella chocolate, 6 kg

REF. 700436
Schokobella white chocolate, 6 kg

REF. 700754
Schokobella milk chocolate, 6 kg

REF. 701312
Nocciola filling cream, 6 kg

REF. 700602
Spalmella spread, 7 kg

REF. 701311
Spalmella pistachio spread, 7 kg

REF. 700219
Hazelnut praliné, 5 kg (Box: 20 kg)

REF. 700300/700334
Fénix filling cream, 6 kg or 22 kg

REF. 700301
Fénix white filling cream, 6 kg

REF. 700438
Nuss-Nougat-Creme, praliné, 6 kg

REF. 700437
Bellanossa, praliné, 6 kg

REF. 700685
Kranfil Pistacho

REF. 700684
Kranfil Chocolate

REF. 700631
Kranfil White Chocolate

REF. 700630
Kranfil Caramel

REF. 701679
Schokobella mango, 6 kg

REF. 701688
Schokobella pistachio, 6 kg

REF. 701428
Schokobella ruby, 6 kg

CHOCOLATE DECORATIONS

REF. 700307
Dark chocolate strands, 1 kg (Box: 14 kg)

REF. 701051
White chocolate strands, 1 kg

REF. 700308
Vegetable-based chocolate strands, 1 kg (Box: 14 kg)

REF. 700309
Dark chocolate curls, 2 kg

REF. 700310
Dark chocolate shavings, 2 kg

REF. 700982
White chocolate shavings, 2 kg

REF. 700333
White chocolate curls, 2 kg

REF. 700732
Crispy choco balls mix, 2.5 kg

REF. 700826
Choco chips, 10,000 pcs/kg, 44%, 2 kg

REF. 700864
Choco chips, 7,000 pcs/kg, 44%, 2 kg

FROZEN FRUIT

WHOLE FROZEN FRUIT

REF. 700819
Senga Sengana strawberries, 1 kg

REF. 700829
Mixed berries, 1 kg

REF. 700830
Whole raspberries, 1 kg

REF. 700831/902
Diced mango, 1 kg / 10 kg

REF. 700848
Wild blueberries, 1 kg

REF. 700862
Blackberries, 1 kg

REF. 700825
Apple (segments), 1 kg

REF. 701346
Raspberry granules, 2.5 kg

FROZEN FRUIT PURÉES

REF. 700811/1315
Raspberry purée, 1 kg / 10 kg

REF. 700818
Passion fruit purée, 1 kg

REF. 700820
Orange purée, 1 kg

REF. 700832
Lemon purée, 1 kg

REF. 700833
Apricot purée, 1 kg

REF. 700834
Strawberry purée, 1 kg

REF. 700835
Pineapple purée, 1 kg

REF. 700873
Mango purée, 1 kg

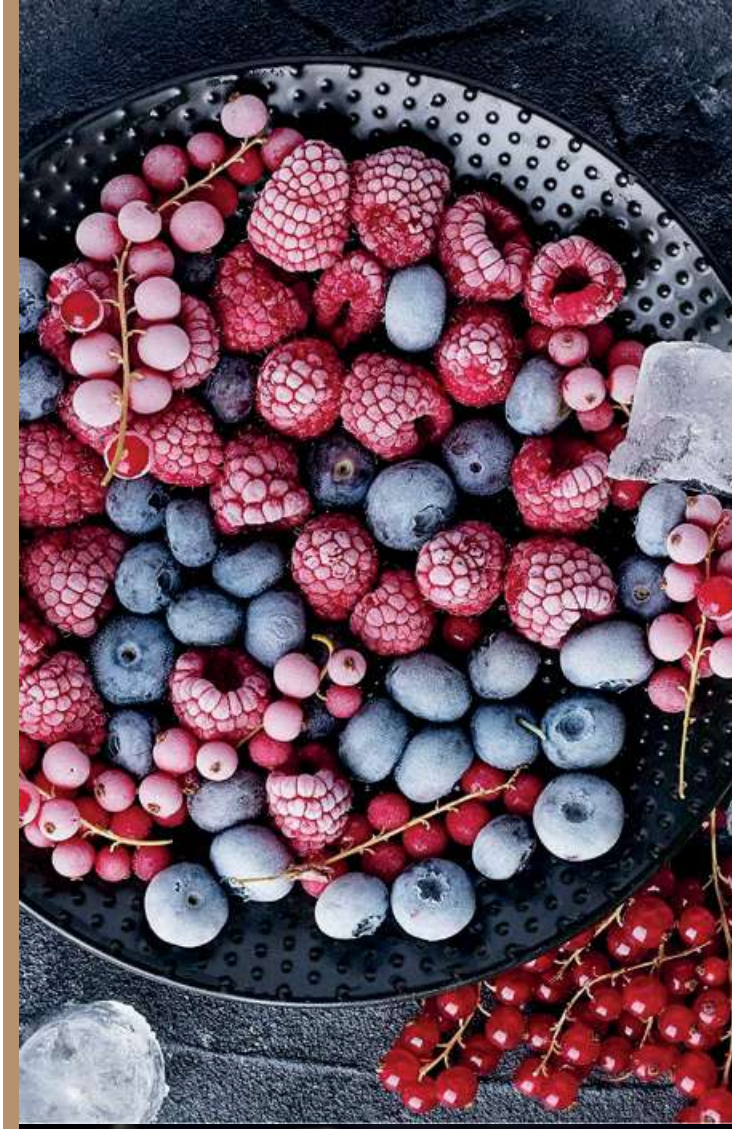
REF. 700842
Coconut purée, 1 kg

REF. 700878
Apple purée, 1 kg

REF. 700879
Pear purée, 1 kg

REF. 701030
Red berries purée, 1 kg

REF. 701655
Mandarin purée, 1 kg



JAMS & FILLINGS

REF. 700045
Membrillo Santa Teresa (quince paste), 2.9 kg

REF. 700259
Sieved peach jam, 6.5 kg

REF. 700260
Sieved apricot jam, 6.5 kg

REF. 700261
Sieved strawberry jam, 6.5 kg

REF. 700262
Extra raspberry jam, 6.5 kg

REF. 700391
Sieved blackberry jam, 6.5 kg

REF. 700219
Sieved bitter orange jam, 6.5 kg

REF. 700243
Strawberry jam, single-serve format, 64 units

REF. 700927
Confrutti strawberry filling, 3 kg

REF. 701015
Confrutti apricot filling, 3 kg

REF. 700956
Confrutti raspberry filling, 3 kg

REF. 701355
Confrutti pineapple filling, 3 kg

REF. 701307
Confrutti mango filling, 3 kg

REF. 700434
Fruchtitop apple topping, 5.5 kg

REF. 700558
Fruchtitop orange topping, 6 kg

REF. 700955
Confrutti blueberry filling, 3 kg

REF. 700244
Peach jam, single-serve format, 64 units

CANDIED & SYRUP-PACKED FRUIT

REF. 700264
Whole red cherries (No. 1), 4 kg

REF. 700264
Whole red cherries (No. 2), 4 kg

REF. 700265
Halved red cherries, 4 kg

REF. 700268
Green melon strips, 4 kg

REF. 700270
Apple slices in syrup, 2.7 kg

REF. 700313
Candied orange slices, 4 kg

REF. 700270
Sliced apples in syrup, canned format, 3 kg

REF. 700623
Ciliegie Amarenate (Amarenata cherries), 3 kg

BAKERY & PASTRY INGREDIENTS

SUGAR

REF. 701077
White sugar, sack format, 25 kg

REF. 700237
NIBS sugar (granulated), sack fromat, 10 kg

REF. 700239
Invertol. sugar, 25 kg

REF. 700242
Hard liquid glucose, 7 kg

REF. 700241
Fondant, bucket format, 7 kg

REF. 700838
Invertol. Liquid sugar, 7 kg

REF. 700238
Icing sugar, 15 kg

REF. 700912
Dusting sugar (Nevada), 15 kg

YEASTS

REF. 700226
Corn starch (maize-type), 25 kg

REF. 700230
Red Ribbon yeast (Box: 10 kg)

REF. 700682
CR sweetened yeast (Box: 10 kg)

REF. 700822
Lievito naturale, natural dry yeast (Bag: 1 kg)

BAKING IMPROVERS

REF. 700395
Gamma 1000, 10 kg

REF. 700524
Natabel, 1 kg

REF. 700813
Gamma Pan, 15 kg

REF. 700917
Levibond (baking agent), 1 kg

CREAMS

REF. 700192/193/194
Minuta suprema 5/15/25 kg

REF. 700195
Soft candied egg yolk, 7 kg

REF. 700371
Bake-stable custard cream, 7 kg

REF. 700426
Cold cream Kaltcreme, 15 kg

REF. 700529
Boncrem vanilla, 6 kg

REF. 700534
Boncrem lemon, 6 kg

REF. 700679
Arcocrem, cold powder cream, 1 kg

GELATINES & ANGEL HAIR

REF. 700075
Cold gelatine Dallant, bucket format, 5 kg

REF. 700439/512
Braungel cold glaze, 4/7 kg

REF. 700072
Glossy apple gelatine Dallant, 25 kg

REF. 700073
Liquid gelatine (for spray guns), 12 kg

REF. 700232
Leaf gelatine, box format, 1 kg

REF. 700233
Apple gelatine Siboney, 13 kg

REF. 700234
Gelomat Neutral (for spray application), 13 kg

REF. 700523/555
Braungel apple glaze, 6/12 kg

REF. 700556
Braungel neutral glaze, 12 kg

REF. 700500
Braungel Ice glaze, 5 kg

REF. 700484
Angel hair caramel (candied pumpkin fibers), S., 7 kg

REF. 700263
Candied angel hair, S., 14 kg

SPECIAL GELATINES FOR PASTRY (DIRECT APPLICATION/COLD USE)

REF. 700440
Cristaline neutral, 4 kg

REF. 700509
Cristaline chocolate, 4 kg

REF. 700510
Cristaline caramel, 5 kg

REF. 700531
Cristaline strawberry, 5 kg

REF. 700538
Cristaline lemon, 5 kg

REF. 700605
Cristaline blueberry, 5 kg

SPECIAL GLAZING GELATINES

REF. 700457
Spiegel chocolate, 3 kg

REF. 700469
Spiegel lemon, 3 kg

REF. 700492
Spiegel strawberry, 3 kg

REF. 700513
Spiegel neutral, 5 kg

REF. 700528
Spiegel Le Cremose white, 3 kg

REF. 700845
Spiegel Rouge (flavourless), 3 kg

REF. 701305
Spiegel Purple, 3 kg

SEMIFREDDO BASES

REF. 700428
Alaska Express neutral, 1 kg

REF. 700429
Alaska Express strawberry, 1 kg

REF. 700430
Alaska Express lemon, 1 kg

REF. 700431
Alaska Express chocolate, 1 kg

REF. 700489
Alaska Express crema catalana, 1 kg

REF. 700493
Alaska Express blood orange, 1 kg

REF. 700511
Alaska Express hazelnut, 1 kg

REF. 700515
Alaska Express caramel, 1 kg

BAKERY & POWDER MIXES

REF. 700420
Bisquisit 100 Plus, powdered mix, 15 kg

REF. 700458
Ovasil, 0.6 kg

REF. 700473
Biscao (Schoko-Bisquisit), mix, 15 kg

REF. 700476
Sacher Spezial-Mix, powdered mix, 10 kg

REF. 700541
Berliner Wolken, 25 kg

REF. 700577
Murbella, powdered mix, 25 kg

REF. 700579
Cre L Plus Brioches, 20 kg

REF. 700516
Trufibel, 1 kg

REF. 700474
Käse Torte, 1 kg

REF. 700672
Cheesequick, mix, 5 kg

BAKING ESSENTIALS

REF. 700674

Baking paper/silicone-coated paper, 41 g/unit
Size: 40 x 60 cm – 500 sheets per pack

REF. 701127

Professional piping bags, 100 units – 55 cm/43 cm/65 cm

MB FLAVOURINGS

REF. 700092
Anise flavouring, 1 L

REF. 700621
Orange flavouring (MB), 1 L

REF. 700702
Strawberry flavouring (MB), 1 L

REF. 700441
Lemon flavouring (MB), 1 L

REF. 700622
Lemon Silver flavouring, 1 L

REF. 700459
Butter flavouring, 1 L

REF. 700840
Vanilla Silver flavouring, 1 L

REF. 700348
Vanillin (powder), 0.5 kg

REF. 700660
Lemon juice GR21, 5 L

PASTAROMAS (concentrated flavouring paste)

REF. 700719
Anise pastaroma MB, 1 kg

REF. 700443
Orange pastaroma MB, 1 kg

REF. 700532
Strawberry pastaroma MB, 1 kg

REF. 700442
Lemon pastaroma MB, 1 kg

REF. 700680
Coffee pastaroma MB, 1 kg

FROZEN BREAD

LOAVES

REF. 700909
Baguette Super, 290 g
PANB, 30 units

REF. 700970
Castilian loaf, 320 g
PST, 20 units

REF. 701079
Mediterranean loaf, 285 g
PST, 25 units

REF. 701072
Multigrain baguette, 265 g
PST, 25 units

REF. 700025
Galician-style loaf, 270 g
PANB, 18 units

REF. 700039
Ciabatta, 250 g
PANB, 24 units

RUSTIC BREAD (PAYÉS)

REF. 700033
Rustic payés loaf, 450 g
PANB, 16 units

REF. 700034
Rustic payés loaf, sliced, 400 g
PANB, 15 units.

REF. 700035
Sliced bread,
Box: 2 units/118 slices per unit

REF. 701004
Sandwich bread, 750 g
PST, 8 units

MINIS

REF. 700921
Payesito, 70 g, PST, 70 units

REF. 701295
Mini bread roll, 50 g, PANB, 128 units

REF. 701080
Mini Mediterranean flute, PST, 50 units

REF. 701292
Mini wholemeal roll, PST, 50 units

REF. 701414
Mini multigrain flute, 75 g, 50 units

FROZEN VIENNOISERIE

REF. 700944
Classic artisan croissant, 70 g
PST, 100 units

REF. 701212
100% butter croissant, proofed, 75 g
PST, 100 units

REF. 700972
Chocolate croissant (2 bars), 107 g
PST, 45 units

REF. 700162
Mini butter croissants with chocolate (14 g), 6 kg
Shelf life: 6 months

REF. 700163
Mini assorted sweet butter croissants (14 g), 6 kg
Shelf life: 6 months

REF. 701490
Parisian croissant, 100% butter, 90 units

REF. 700164
Mini artisan butter croissants (14 g), 5 kg
Shelf life: 6 months

REF. 700165
Mini bikini butter croissants, 6 kg
Shelf life: 6 months

REF. 700166
Mini assorted savoury butter croissants (16 g), 6 kg
Shelf life: 6 months

REF. 700589
Mini frankfurt-style butter croissants, 6 kg
Shelf life: 6 months

FROZEN DOUGHS

REF. 701240
Puff pastry sheet, 1 kg
PST, 15 units

REF. 701480
Sponge cake sheet (58 x 38 cm), 435 g
PST, 12 units

FATS

REF. 700172
Lard
Box: 20 kg

Montsec
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FSSC22000

Lácteos del Vallés S.A. has been certified in accordance with the FSSC 22000 food safety standard.

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