

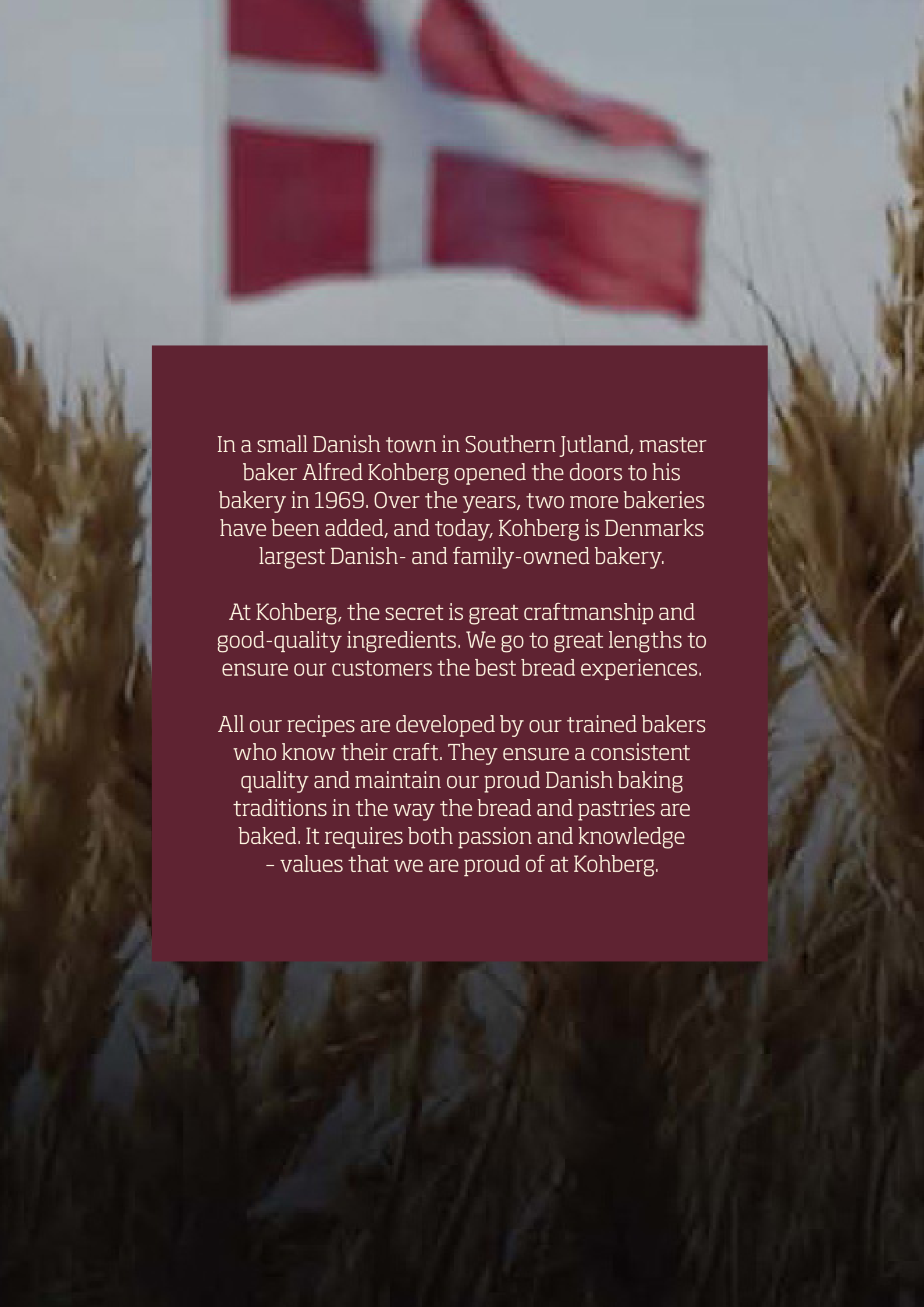


We're bakers

Kohberg Bakery Group

- Bread collection -





In a small Danish town in Southern Jutland, master baker Alfred Kohberg opened the doors to his bakery in 1969. Over the years, two more bakeries have been added, and today, Kohberg is Denmark's largest Danish- and family-owned bakery.

At Kohberg, the secret is great craftsmanship and good-quality ingredients. We go to great lengths to ensure our customers the best bread experiences.

All our recipes are developed by our trained bakers who know their craft. They ensure a consistent quality and maintain our proud Danish baking traditions in the way the bread and pastries are baked. It requires both passion and knowledge – values that we are proud of at Kohberg.

Content

Label Overview	page 4
Rye Bread	page 6
Danish Pastries	page 14
Sandwich & Burgers	page 28
Snacks	page 36
Breakfast Buns	page 40
White Bread	page 44
Kohberg Facts	page 48

Label Overview



We bake with flour from cereals grown in Denmark without straw-shortening agents and without pesticides containing glyphosate. With Danish flour, the individual bread emits approx. 20% less carbon than if we use flour that has been brought here from abroad.



The red "Ø" mark is a guarantee that an organic product has been checked by the Danish authorities. They are regularly checking the farms and companies who produce, process, package or label the organic goods in Denmark.



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

DK-ØKO-100



The Green Heart is a guarantee that the products do not contain any kind of animal products - such as milk, eggs and honey.



Whole grain means that all parts of the grain are included - including the seed and husk, where most of the fibre, vitamins and minerals are. The Whole Grain label requires products to contain whole grains, as well as additional requirements for fat, sugar, salt and fibre.



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



Rye Bread

- As good as home-baked bread -

Rye bread is the very heart of Kohberg, our DNA. When Alfred Kohberg founded Kohberg in 1969, rye bread was his pride and joy.

Today we continue to bake our rye bread with pride and good craftsmanship at Alfred Kohberg's rye bread bakery in Bolderslev.

We maintain our Danish baking traditions, such as our rye sourdough that is over 100 years old. This is what gives the bread its flavour and texture, and every day our bakers look after and care for the sourdough, so we can always provide consistent quality.

We bake a unique, broad selection of frozen rye bread in many different sizes and flavours - and we are one of two leading rye bread suppliers to the Danish market.

Organic Fibre Bread with Sunflower Seeds

Item number: 18120000



Tasty bread baked with great care using semi-refined rye flour, we add soft sunflower seeds, linseed and barley malt - and we sprinkle crunchy sunflower seeds on the top.

Preparation:

Defrost the bread at room temperature for 5 hours. Bake for approx. 15-18 min. at 180°C.



Bread size
20 x 12 x 6,5 cm



Weight per item
900 g



Items per colli
9

Organic Softgrain Rye Bread with Oat Flakes

Item number: 10000988



Baked with sourdough, rye and wheat flours with tasty linseed, softgrain rye and sunflower seeds, this is a dark, distinctive country-style mini-bread. We sprinkle oatmeal on the top.

Preparation:

Defrost the bread at room temperature for 5 hours. Bake for approx. 15 min. at 180°C.



Bread size
18 x 9 x 5 cm



Weight per item
500 g



Items per colli
16

Rye Bread with Sesame Seeds

Item number: 10001261



This rye bread is filled with soft grains of rye, sunflower and pumpkin seeds. The many different grains give it a beautiful appearance. The flavour is mild and when baked, the rye bread has a crispy and yet juicy bite. The topping of sesame seeds gives it a lovely nutty flavour.

Preparation:

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



Bread size



Weight per item
800 g



Items per colli
12

Organic Wholemeal Rye Bread

Item number: 10000364



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

Preparation:

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



Bread size
26 x 9,5 x 7 cm



Weight per item
950 g



Items per colli
8

Gourmet Rye Bread with Beetroot and Horseradish

Item number: 18773000



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

Preparation:

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



Bread size
21,5 x 9 x 5,5 cm



Weight per item
700 g



Items per colli
12

Gourmet Rye Bread with Wort

Item number: 18763000



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

Preparation:

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



Bread size
21,5 x 9 x 5,5 cm



Weight per item
700 g



Items per colli
14

Rye Bread with Upcycled Flour

Item number: 10001139



A tasty rye bread, baked with rye kernels, linseed and mash flour. Mash is a residual product from beer brewing and consists of water and grain that is being pressed, dries and upcycled into flour. The mash flour gives the bread a great flavour.

Preparation:

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



Weight per item
950 g



Items per colli
8

Rye Bread with Potato

Item number: 10189011



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

Preparation:

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



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



Weight per item
950 g



Items per colli
8

Rye Bread with Pumpkin Seeds

Item number: 10197015

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

Preparation:

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



Bread size
26 x 9,5 x 6 cm



Weight per item
950 g



Items per colli
8



Rye Bread with Carrots

Item number: 10001171

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

Preparation:

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



Bread size
26 x 9,5 x 6 cm



Weight per item
950 g



Items per colli
8



Whole Grain Rye Bread

Item number: 10196011

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

Preparation:

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



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



Weight per item
950 g



Items per colli
8



Rye Bread with Sunflower Seeds

Item number: 10195014

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

Preparation:

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



Bread size
26 x 9,5 x 10 cm



Weight per item
950 g



Items per colli
8



Sliced



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

Item number: 10027000

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

Preparation:

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



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



Weight per item
950 g



Items per colli
8

Sliced



Classic Rye Bread in baking bag, 27 slices

Item number: 10024000

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

Preparation:

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



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



Weight per item
950 g



Items per colli
8

Sliced



Pumpkin Rye Bread in baking bag, 20 slices

Item number: 18983000

Pre-sliced, country-style, Pumpkin Rye Bread in a baking bag. Warm, sliced bread whenever you need it! We bake it with sourdough, and rye and wheat flours, and add crunchy sunflower and pumpkin seeds. Topped with chopped pumpkin seeds, this is a tasty treat.

Preparation:

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



Bread size
20 x 12 x 6,5 cm



Weight per item
900 g



Items per colli
9

Sliced



Rye Kernel Rye Bread in baking bag, 27 slices

Item number: 18981000

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

Preparation:

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



Bread size
26 x 9,5 x 10 cm



Weight per item
1150 g



Items per colli
8

Farmhouse Pumpkin Rye Bread

Item number: 18114000



Large slices of tasty Farmhouse Pumpkin Rye Bread. We bake this bread with sourdough and semi-refined rye flour. We add rye, sunflower and pumpkin seeds to the dough and sprinkle whole pumpkin seeds on the top.

Preparation:

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



Bread size
20 x 12 x 6,5 cm



Weight per item
950 g



Items per colli
9

Thaw
& Serve

Sliced



Multigrain Rye Bread with Kernels

Item number: 10000227

We had an eye for details and craftsmanship when we devised this new and innovative bread. We bake our Multigrain Rye Bread with different tasty seeds, grains and kernels. It has a scrumptious nutty flavour and outstanding.

Preparation:

Defrost at room temperature for 5 hours.



Weight per item
600 g



Items per colli
15

Thaw
& Serve

Sliced



Rye Bread rich in Kernels, 13 slices

Item number: 10000998

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

Preparation:

Defrost at room temperature for 5 hours.



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



Weight per item
600 g



Items per colli
15

Thaw
& Serve

Sliced



Viking, 18 slices

Item number: 10220100

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

Preparation:

Defrost at room temperature for 5 hours.



Bread size
18 x 9,5 x 10 cm



Weight per item
1000 g



Items per colli
9



Danish Pastries

- For the breakfast table or coffee -

Danish pastry is a unique part of Danish baking history that dates back more than 150 years.

The special lamination technique was originally brought to Copenhagen by Austrian bakers in the 1850's. Shortly after, Danish bakers started to develop sweet fillings, and Danish pastry was born.

Since then, Danish pastry has continuously been developed and refined up until today.

The secret lies in the special craftsmanship mastered by only the very best of pastry bakers.

The result shows when the pastry is baked. Perfect lamination creates a natural raising process and gives the extremely light, crispy and flaky structure that is unique for Danish pastry.



Custard Crown with Hazelnut Flakes

Item number: 10001182

A classic Danish pastry crown that is part of our Clean Label pastry range. It is baked with fewer E-numbers and no artificial additives. With added real vanilla to enhance the flavour. Sprinkled with hazelnut flakes for a crunchy bite.



Preparation:

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



Bread size
Ø8,5 x 3 cm



Weight per item
90 g



Items per colli
48



Rhubarb Crown with Cardamom

Item number: 10001183

As part of our Clean Label pastry range, our bakers have developed a Danish crown with a delicious filling of rhubarb combined with cardamom which gives it a unique taste. Baked with reduced E-numbers and only natural ingredients.



Preparation:

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



Bread size
Ø8,5 x 3 cm



Weight per item
90 g



Items per colli
48



Fruits of the Forest Turnover

Item number: 10001184

The products in our Clean Label pastry range are baked with fewer E-numbers and no artificial additives. The Fruits of the Forest Turnover has a tasty filling made from natural ingredients that bring out the fresh and fruity flavours of wild berries.



Preparation:

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



Bread size
8,2 x 7 x 1,8 cm



Weight per item
90 g



Items per colli
48



Pear & Cinnamon Plait

Item number: 10001185

Our Pear & Cinnamon Plait is baked with only natural ingredients and no artificial additives as part of our Clean Label pastry range. The unique combination of fruity pear flavour and cinnamon spice makes for a truly delightful taste.



Preparation:

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



Bread size
12 x 5,5 x 2,5 cm



Weight per item
90 g



Items per colli
48

Rhubarb & Custard Square

Item number: 10001186

A scrumptious square of vanilla-flavoured cream and rhubarb. A perfect combination of sweet and fresh-fruity taste. We bake our Danish pastry with wheat flour and margarine with RSPO certified palm oil. The top can be twisted off and whipped cream, berries or other fillings can be added for an extra taste sensation.



Preparation:

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



Weight per item
90 g



Items per colli
48

Salted Caramel Square

Item number: 10001187

Our Salted Caramel Square is baked with a traditional Danish pastry dough that gives it a buttery and flaky texture. Filled with luscious creamy salted caramel, it's perfectly sweet and salty. The main ingredients are wheat flour and margarine containing RSPO certified palm oil.



Preparation:

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



Weight per item
90 g



Items per colli
48

Lemon Whirl with Coconut

Item number: 10001188

A classic whirl with fresh lemon flavour combined with coconut. A wonderful blend that gives the pastry a rich and unique taste. Our Danish pastry is baked with wheat flour and margarine containing RSPO certified palm oil.



Preparation:

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



Bread size
Ø8 x 3,2 cm



Weight per item
100 g



Items per colli
48

Chocolate Whirl with Coconut

Item number: 10001189

We have developed a traditional Danish pastry with a new combination of flavours. A beautiful chocolate whirl combined with coconut for a rich and crunchy taste. Baked with wheat flour and margarine containing RSPO certified palm oil.



Preparation:

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



Bread size
Ø8 x 3,2 cm



Weight per item
100 g



Items per colli
48

Thaw
& Serve



Twisted Cardamom Bun

Item number: 10001231

A tasty cardamom pastry baked exclusively with butter, which gives it a very characteristic texture. During baking, the melted butter and sugar caramelise in the pastry base, creating an intense aroma. This harmonises perfectly with the filling and cardamom. Sprinkled with cane sugar and cardamom seeds. Simply defrost and serve.

Preparation:

Defrost at room temperature for approx. 2 hours - preferably covered with plastic to avoid drying out. Can be warmed for 2-3 min. at 190°C.



Weight per item
108 g



Items per colli
50

Thaw
& Serve



Twisted Cinnamon Bun

Item number: 10001232

This delicious Cinnamon Bun is baked entirely with butter and a soft dough, resulting in a fantastically soft and spongy texture. During baking, the butter and the sugar caramelise which adds an extra depth of flavour. The cinnamon filling makes the bun irresistible. Simply defrost and serve.

Preparation:

Defrost at room temperature for approx. 2 hours - preferably covered with plastic to avoid drying out. Can be warmed for 2-3 min. at 190°C.



Weight per item
108 g



Items per colli
50

Twisted Cardamom Bun - Butter

Item number: 10001242

Our Cardamom Buns are baked exclusively with butter, which gives the dough a very characteristic consistency. During baking, the melted butter and the sugar caramelise in the pastry base, creating an intense aroma. This hand-rolled pastry owes its name to its delicious cardamom filling. Topped with cane sugar and cardamom seeds.

Preparation:

Defrost at room temperature for approx. 1 hour. Bake for approx. 13-14 min. at 190°C (convection oven).



Weight per item
120 g



Items per colli
50

Twisted Cinnamon Bun - Butter

Item number: 10001260

Our Cinnamon Buns are baked exclusively with butter, which gives the dough a very characteristic consistency. During baking, the melted butter and the sugar caramelise in the pastry base, creating an intense aroma. This hand-rolled pastry owes its name to its delicious cinnamon filling.

Preparation:

Defrost at room temperature for approx. 1 hour. Bake for approx. 13-14 min. at 190°C (convection oven).



Weight per item
120 g



Items per colli
50



Available
in 120 g



Twisted Lemon Bun

Item number: 10000966

A large, twisted bun with a rustic look. Baked from traditional yeast dough with a wonderfully soft texture as well as a deliciously creamy lemon flavored filling.

Preparation:

Defrost at room temperature for 30 min. Bake for approx. 16 min. at 180°C (convection oven).



Bread size
Ø10 x 4,5 cm



Weight per item
160 g



Items per colli
40

Available
in 160 g



Twisted Cardamom Bun

Item number: 10001178

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

Preparation:

Defrost at room temperature for 30 min. Bake for approx. 16 min. at 180°C (convection oven).



Bread size
Ø9 x 4,5 cm



Weight per item
120 g



Items per colli
40

Available
in 160 g



Twisted Cinnamon Bun

Item number: 10001177

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

Preparation:

Defrost at room temperature for 30 min. Bake for approx. 16 min. at 180°C (convection oven).



Bread size
Ø9 x 4,5 cm



Weight per item
120 g



Items per colli
40

Available
in 160 g



Twisted Chocolate Bun

Item number: 10001179

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

Preparation:

Defrost at room temperature for 30 min. Bake for approx. 16 min. at 180°C (convection oven).



Bread size
Ø9 x 4,5 cm



Weight per item
120 g



Items per colli
40

Fruits of the Forest Bun

Item number: 10001191

A classic pastry shape combined with a fresh, fruity filling. Our Fruits of the Forest Bun is baked from soft dough which gives it a nice spongy texture. The colourful filling of wild berries gives it an enticing appearance.

Preparation:

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



Bread size
Ø8,3 x 3,2 cm



Weight per item
100 g



Items per colli
48

Chocolate Bun

Item number: 10001192

Our delicious Chocolate Roll is baked from soft dough. The wonderfully soft and spongy texture goes very well with the luscious chocolate filling. Perfect for those with a sweet tooth.

Preparation:

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



Bread size
Ø8,3 x 3,2 cm



Weight per item
100 g



Items per colli
48

Maple Pecan Bun

Item number: 10001190

Our Maple Pecan Bun is baked with a soft dough that gives it a particularly soft and spongy texture. This harmonises perfectly with the lovely taste of the classic maple pecan filling.

Preparation:

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



Bread size
Ø8,3 x 3,2 cm



Weight per item
110 g



Items per colli
48

Squidgy Cinnamon Bun

Item number: 10001046

Squidgy Cinnamon Whirl made not with puff pastry but with a sticky, cake dough. Like all our Danish pastries, we bake Squidgy Cinnamon Whirls with wheat flour and margarine containing RSPO certified palm oil. The Lord Mayor filling is made of white and brown sugars with cinnamon. Supplied with white icing.

Preparation:

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



Bread size
Ø8,3 x 3,2 cm



Weight per item
100 g



Items per colli
48

Mini Cinnamon Whirl

Item number: 10000113

Small-scale traditional Danish pastries. We bake Cinnamon Whirls with wheat flour and margarine containing RSPO certified palm oil. We add a scrumptious Lord Mayor filling made of white sugar, cinnamon and brown sugar. Supplied with white icing.



Preparation:

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



Bread size
Ø6,8 x 2,5 cm



Weight per item
40 g



Items per colli
90

Cinnamon Whirl

Item number: 10000151

We bake our traditional Danish pastries with wheat flour and margarine containing RSPO certified palm oil. We add everything it takes to make a good cinnamon whirl: a delicious Lord Mayor filling made of white sugar, cinnamon and brown sugar. Supplied with white icing.



Preparation:

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



Bread size
Ø8 x 3,2 cm



Weight per item
85 g



Items per colli
48

Premium Cinnamon Whirl

Item number: 10000694

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



Preparation:

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



Bread size
Ø6,5 x 3,6 cm



Weight per item
110 g



Items per colli
80

Maple Pecan Plait

Item number: 10000086



Maple Pecan Plait is a modern uncompromising Danish pastry. Decorated with pecan nuts, it looks good and has a crunchy bite. We bake our Danish pastries with wheat flour and margarine containing RSPO certified palm oil. Supplied with syrup

Preparation:

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



Bread size
12 x 5,5 x 2,5 cm



Weight per item
95 g



Items per colli
48

Sweet Pastry Turnover

Item number: 10000170



The Sweet Pastry Turnover is a traditional Danish pastry. We bake our Danish pastries with wheat flour and margarine containing RSPO certified palm oil. We add Lord Mayor filling and drizzle with sugar crystals and tasty flaked hazelnuts.

Preparation:

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



Bread size
8,2 x 7 x 1,8 cm



Weight per item
85 g



Items per colli
48

Mini Custard Crown

Item number: 10000091



Mini Custard Crown are traditional Danish pastries in miniature. We bake Custard Crowns with wheat flour and margarine containing RSPO certified palm oil. Then, of course, we add scrumptious Lord Mayor filling and a vanilla-flavored cream. Supplied with white icing.

Preparation:

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



Bread size
Ø5,3 x 2,5 cm



Weight per item
40 g



Items per colli
100

Custard Crown

Item number: 10000090



Custard Crown with Lord Mayor filling and delicious smooth-tasting vanilla-flavored cream. We bake our traditional Danish pastries with wheat flour and margarine containing RSPO certified palm oil. Supplied with white icing.

Preparation:

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



Bread size
Ø8,5 x 3 cm



Weight per item
90 g



Items per colli
48

Happy Custard, Vegan Crown

Item number: 10000690



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

Preparation:

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



Bread size
Ø8,5 x 3 cm



Weight per item
90 g



Items per colli
48

Chunky Cherry, Vegan Crown

Item number: 10000689



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

Preparation:

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



Bread size
Ø8,5 x 3 cm



Weight per item
90 g



Items per colli
48

Sunny Orange, Vegan Crown

Item number: 10000691



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

Preparation:

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



Bread size
Ø8,5 x 3 cm



Weight per item
90 g



Items per colli
48

Mini Mix Danish Pastry, Vegan

Item number: 10000849



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

Preparation:

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



Bread size
5,3 x 5,3 x 2,5 cm



Weight per item
40 g



Items per colli
120

Mini Danish Pastries Mix, 3 variants

Item number: 10001071



A mix box with crispy mini Danish Pastries in three delicious varieties: 15 Mini Cinnamon Whirls, 20 Mini Sweet Pastry Turnover and 20 Mini Custard Crowns. The delicious pastry pieces are baked with a wheat flour base and processed with margarine that contains RSPO certified palm oil. White icing included.

Preparation:

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



Bread size
mix



Weight per item
40 g



Items per colli
55

Mini Danish Pastries Mix, 5 variants

Item number: 10001070



The sweet tooth will not miss anything with a mix box of delicious mini Danish Pastries in 5 selected flavours divided into: 20 pieces of Mini Maple Pecan; 15 pieces of Mini Cinnamon Whirls; 20 pieces of Mini Sweet Pastry Turnover; 20 pieces of Mini Custard Crowns; 20 pieces of Mini Raspberry Crowns. The delicious pastry pieces are baked with a wheat flour base and processed with margarine that contains RSPO certified palm oil. Includes white icing and syrup.

Preparation:

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



Bread size
mix



Weight per item
40 g



Items per colli
95

Mini Mix Danish Pastries

Item number: 10000173



If you have a sweet tooth, everything you need is right here! A mixed carton of crispy mini Danish pastries. There are five delicious varieties: We bake our Danish pastries with wheat flour and margarine containing RSPO certified palm oil. The mixed carton contains: 20 x Mini Maple Pecan Plaits; 30 x Mini Cinnamon Whirls; 20 x Mini Apple Turnovers; 20 x Mini Custard Crowns; 20 x Mini Raspberry Crowns. Supplied with white icing and syrup.

Preparation:

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



Bread size
mix



Weight per item
40 g



Items per colli
110

Mini Kiwi Plait

Item number: 40000080

A traditional Danish pastry with a fresh taste of kiwi. Baked with wheat flour and margarine containing RSPO certified palm oil.

Preparation:

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



Bread size
7,5 x 4,5 x 2 cm



Weight per item
40 g



Items per colli
100

Mini Salted Caramel Plait

Item number: 40000357

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

Preparation:

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



Bread size
7,5 x 4,5 x 2 cm



Weight per item
40 g



Items per colli
100

Mini Sweet Pastry Turnover

Item number: 40000109

The Mini Sweet Pastry Turnover is a traditional Danish pastry. We bake our Danish pastries with wheat flour and margarine containing RSPO certified palm oil. We add Lord Mayor filling and drizzle with sugar crystals and tasty flaked hazelnuts.

Preparation:

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



Bread size
8,5 x 5,5 x 1,5 cm



Weight per item
40 g



Items per colli
100

Chocolate Scones

Item number: 10000645

A classic scone - just thaw and serve. These delicious scones are baked with chocolate chips. Rich, sweet and very tasty.

Preparation:

Defrost at room temperature for 2 hours.



Bread size
7,5 x 6,5 x 4 cm



Weight per item
75 g



Items per colli
48

Thaw
& Serve

Princess Bar PO-free

Item number: 10000722



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

Preparation:

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



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



Weight per item
375 g



Items per colli
15

Danish Pastry Bar

Item number: 10000173



Traditional Danish Pastry Bar - serves 4-6. We bake all our Danish pastries with wheat flour and margarine containing RSPO certified palm oil. Danish Pastry Bar is drizzled with sugar crystals and flaked hazelnuts. Filled with a sweet Lord Mayor Filling.

Preparation:

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



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



Weight per item
375 g



Items per colli
15

Custard Bar

Item number: 10001070



Traditional Custard Bar - serves 4-6. Our Custard Bar contains sweet Lord Mayor Filling and a delicious vanilla-flavored cream. We bake all our Danish pastries with wheat flour and margarine containing RSPO certified palm oil. Supplied with white icing.

Preparation:

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



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



Weight per item
375 g



Items per colli
15

Danish Pastry Tart

Item number: 10001071



Danish Pastry Tart is a traditional Danish pastry - serves 4-6. It is made of wheat flour and margarine containing RSPO certified palm oil and filled with scrumptious Lord Mayor filling and a vanilla-flavored cream. Supplied with white and brown icing.

Preparation:

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



Bread size
Ø20 x 2,9 cm



Weight per item
375 g



Items per colli
20

Triple Dream

Item number: 10000473



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

Preparation:

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



Bread size
21 x 11 x 3,4 cm



Weight per item
320 g



Items per colli
30

Chocolate Pastry Triangle

Item number: 10000843



A large crispy Chocolate Triangle with brown icing. This Danish pastry has authentic light and crispy layering. We add a centre of delicious cream with Rainforest Alliance certified chocolate chips, and top with brown icing.

Preparation:

Bake straight from the freezer for approx. 19 min., at 180°C (convection oven).



Weight per item
150 g



Items per colli
40

Thaw
& Serve

Cinnamon Bar

Item number: 10001180



Our Cinnamon Bar is a flavourful pastry baked from soft dough with a delicious cinnamon filling. A beautiful and spongy treat that is easy to defrost and serve - or pop it in the oven for a few minutes for a freshly baked experience.

Preparation:

Defrost at room temperature.



Bread size
20 x 9 x 4 cm



Weight per item
290 g

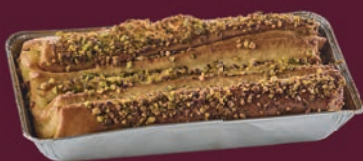


Items per colli
27

Thaw
& Serve

Pistachio Bar

Item number: 10001181



Our Pistachio Bar is made from our spongy soft dough that goes incredibly well with the delightful pistachio filling that we added. Easy to thaw & serve. Or try heating it up in the oven for a few minutes for that freshly baked taste experience.

Preparation:

Defrost at room temperature.



Bread size
20 x 9 x 4 cm



Weight per item
290 g



Items per colli
27



Sandwich & Burger
- Quick and tasty bread -

With taste, quality and functionality as our main concerns, we bake a variety of delicious burger buns and sandwich breads.

From white to wholemeal and rustic breads - we bake bread in many different shapes and flavours.

So you will always find a burger bun or sandwich variety in our range that suits your needs - and of course a bread that is in line with the latest food trends.

Thaw
& Serve

Sliced



Durum Sandwich

Item number: 10000474

Sure to become everyone's favourite, we bake this scrumptiously light bread with sourdough, and wheat and durum wheat flours to create a tasty, light and airy sandwich. Topped with a sprinkling of durum wheat flour.

Preparation:

Defrost at room temperature for approx. 1 hour. For a crispy crust, bake for 2-3 min. at 180°C.



Bread size
16 x 8 x 4,5 cm



Weight per item
110 g



Items per colli
24

Thaw
& Serve

Sliced



Wholegrain Sandwich

Item number: 10000475

We bake our balanced Wholegrain Sandwich Bread with wholemeal wheat, wheat and durum flours, and add tasty linseed, durum kernels and cracked wheat kernels to give a delicious flavour.

Preparation:

Defrost at room temperature for approx. 1 hour. For a crispy crust, bake for 2-3 min. at 180°C.



Bread size
16 x 8 x 4,5 cm



Weight per item
125 g



Items per colli
24

Thaw
& Serve

Sliced



Rye Sandwich

Item number: 10000476

The best of two worlds: A rye bread sandwich that contains an abundance of rye, fibre and kernels. An irresistible combination! We bake it with steamed cracked rye kernels, sunflower seeds and linseed to create good flavour and a delicious crumb.

Preparation:

Defrost at room temperature for approx. 1 hour. For a crispy crust, bake for 2-3 min. at 180°C.



Bread size
17 x 8 x 3 cm



Weight per item
140 g



Items per colli
24

Thaw
& Serve

Sliced



Porridge Sandwich

Item number: 10000319

We bake this light sandwich bun with 23% oatmeal and delicious linseed and sunflower seeds. We dust durum flour on the top. For best results, toast in a contact grill. Oatmeal helps to keep the bread fresh and tasty for longer.

Preparation:

Defrost at room temperature for approx. 1 hour. For a crispy crust, bake for 2-3 min. at 180°C.



Bread size
16 x 8 x 2,5 cm



Weight per item
100 g



Items per colli
48

Thaw
& Serve

Sliced



Focaccia

Item number: 18732003

Italian-inspired sandwich baked with sourdough and wheat, durum and wholemeal flour. Pre-cut for convenience. Easy-to-serve.

Preparation:

Defrost at room temperature. For a crispy crust, bake for 5 min. at 180°C.



Bread size
15 x 12 x 3,8 cm



Weight per item
130 g



Items per colli
32

Thaw
& Serve

Sliced



Country-style Pavé

Item number: 18132000

We bake this country-style sandwich with sourdough, wholemeal wheat, wheat and rye flours and add linseed, rye and oat grits. Pre-sliced for your convenience.

Preparation:

Defrost at room temperature for approx. 30 min. For a crispy crust, bake for 2-3 min. at 180°C.



Bread size
11,5 x 11 x 3,8 cm



Weight per item
125 g



Items per colli
36

Thaw
& Serve

Sliced



Dark Sandwich Roll

Item number: 10001196

A delicious dark sandwich packed with rye and grains - topped with pumpkin seeds and oat flakes for an extra crunchy bite. Pre-cut for easy handling.

Preparation:

Defrost at room temperature for approx. 1,5 hours. For a crispy crust, bake for 3 min. at 180°C.



Bread size
15 x 7 cm



Weight per item
140 g



Items per colli
35

Thaw
& Serve

Sliced



Durum Gastro

Item number: 18136000

Durum Gastro is a tasty light sandwich. A versatile product that can be served in many different ways. Gastro is pre-sliced to make life easier for you. We bake it with care from wheat flour as well as Durum and wholemeal wheat flour.

Preparation:

Defrost at room temperature for approx. 1 hour. For a crispy crust, bake for 2-3 min. at 180°C.



Bread size
31 x 24 x 4 cm



Weight per item
546 g



Items per colli
6

Thaw
& Serve

Sliced



Country-style Gastro

Item number: 18137000

A brown, country-style sandwich. A versatile product that can be served in many different ways. We bake it with wholemeal wheat, wheat and rye flours, and add tasty rye groats and linseed. Pre-sliced and easy to serve.

Preparation:

Defrost at room temperature for approx. 2 hours. For a crispy crust, bake for 2-3 min. at 180°C.



Bread size
31 x 22,5 x 3,2 cm



Weight per item
580 g



Items per colli
6

Thaw
& Serve

Sliced



Organic Dark Gastro

Item number: 10000012

The versatile sandwich solution that makes it easy to create many different kinds of sandwiches. We bake with rye, graham and wheat flours. Then we add whole grain rye, cracked wheat and sunflower seeds. The result? A delicious, intensely wheaty flavour! Pre-sliced to make life easier for you.

Preparation:

Defrost at room temperature for approx. 2 hours. For a crispy crust, bake for 2-3 min. at 180°C.



Bread size
29 x 20,4 x 2,9 cm



Weight per item
580 g



Items per colli
6



Thaw
& Serve

Sliced



Cold Rise Spelt Burger Bun

Item number: 10001248

Our Cold Rise Spelt Burger Bun is baked with a pre-dough that has been left to rise for 24 hours. A very flavourful bun with a juicy crumb and good bite. Topped with potato flakes. Pre-cut for easy handling.

Preparation:
Defrost at room temperature for approx. 60 min. For a crispy crust, bake for 2-3 min. at 180°C.



Bread size
Ø11,5 x 4,5 cm



Weight per item
108 g



Items per colli
40

Thaw
& Serve

Sliced



Café Rye Burger Bun

Item number: 10001247

Our Café Rye Burger Bun is baked with rye sourdough and mild types of wholemeal flour. We've added dark malt for a dark and golden colour. The bun is filled with delicious rye grains to create an intense and juicy flavour. Sprinkled with potato flakes. Pre-cut for easy handling.

Preparation:
Defrost at room temperature for approx. 60 min. For a crispy crust, bake for 2-3 min. at 180°C.



Bread size
Ø11,3 x 5,6 cm



Weight per item
108 g



Items per colli
40

Thaw
& Serve

Sliced



Organic Country-style Sandwich Bun

Item number: 18705000

Scrumptious Organic Country-style Sandwich Bun baked with graham, wheat and rye flours. We add cracked wheat, skyr and oat fibre.

Preparation:
Defrost at room temperature for approx. 2 hours. For a crispy crust, bake for 2-3 min. at 180°C.



Bread size
Ø11,2 x 4,2 cm



Weight per item
95 g



Items per colli
40

Thaw
& Serve

Sliced



Organic Burger Bun

Item number: 10001246

Surprise your guests with good bakery craftsmanship by serving our Organic Burger Bun. A smaller alternative to our other burger buns. Baked with mild wholemeal wheat flour that gives the bun a juicy, soft and mild crumb and a nice golden crust. Pre-cut for easy handling.

Preparation:
Defrost at room temperature for approx. 60 min. For a crispy crust, bake for 2-3 min. at 180°C.



Bread size
Ø8 x 4 cm



Weight per item
63 g



Items per colli
70

Thaw
& Serve

Sliced



Organic Sourdough Burger Bun

Item number: 10001249

Treat your guests to a flavourful Organic Sourdough Burger Bun. A classic burger bun with a lovely mild flavour. Baked with a liquid sourdough that adds a more distinctive and characteristic flavour. Topped with potato flakes. Pre-cut for easy handling.

Preparation:

Defrost at room temperature for approx. 60 min. For a crispy crust, bake for 2-3 min. at 180°C.



Bread size
Ø11 x 5 cm



Weight per item
108 g



Items per colli
40





Snacks

- Always great taste -

Thaw
& Serve

Rye Bread Snack w. Chocolate

Item number: 10000958

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

Preparation:

Defrost at room temperature for 1,5 hours.



Bread size
varies



Weight per item
70 g



Items per colli
50

Thaw
& Serve

Rye Bread Snack w. Cranberries

Item number: 10000959

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

Preparation:

Defrost at room temperature for 1,5 hours.



Bread size
varies



Weight per item
70 g



Items per colli
50



Breakfast Buns

- Get the best start of the day -

Organic Corn Piece

Item number: 10001106



Delight your guests with a delicious, tasty piece of Organic Corn Piece. Topped with crunchy organic corn flakes for an extra bite. A lovely rustic morning piece for the best start to the day.

Preparation:

Defrost the bread at room temperature for 1 hour. Bake for approx. 3 min. at 200°C.



Bread size
7,1 x 6,4 x 4,5 cm



Weight per item
50 g



Items per colli
50

Organic Square Piece

Item number: 10001107



Our bakers have made a special effort to rethink the classic square roll, and we are very satisfied with the result. A rustic Organic Square Piece with a delicious, mild taste, sprinkled with organic blue birches.

Preparation:

Defrost the bread at room temperature for 1 hour. Bake for approx. 3 min. at 200°C.



Bread size
8 x 6,7 x 4,5 cm



Weight per item
50 g



Items per colli
50

Organic Multigrain Piece

Item number: 10001108



Delicious breakfast piece with a nice, crispy crust and soft crumb. A nice rustic look that is topped with organic seeds and kernels for extra flavor and crunch. A new favorite for the breakfast table.

Preparation:

Defrost the bread at room temperature for 1 hour. Bake for approx. 3 min. at 200°C.



Bread size
7,9 x 6,7 x 4,7 cm



Weight per item
50 g



Items per colli
50

Organic Coarse Piece

Item number: 10001109



A tasty Organic Coarse Piece that is topped with oat flakes and brown flax seeds - all organic. A delicious, rustic breakfast bread that gives your guests a good start to the day.

Preparation:

Defrost the bread at room temperature for 1 hour. Bake for approx. 3 min. at 200°C.



Bread size
7,9 x 6,5 x 4,8 cm



Weight per item
50 g



Items per colli
50

Carrot Roll

Item number: 18716002

Rustic Carrot Rolls can be served in a multitude of different ways. We bake them with wheat and sifted rye flours, and add scrumptious sunflower seeds and fresh carrots.

Preparation:

Defrost the bread at room temperature for 30 min. Bake for approx. 3-5 min. at 180°C.



Bread size
10 x 8,5 x 4 cm



Weight per item
80 g



Items per colli
60

Corn Roll with Skyr

Item number: 18786000

Versatile bread rolls baked with skyr, wheat and rye flours. We add crunchy pumpkin and sunflower seeds. The result? A rustic-style roll with amazing flavour.

Preparation:

Defrost the bread at room temperature for 30 min. Bake for approx. 2-3 min. at 180°C.



Bread size
10 x 8,5 x 4,5 cm



Weight per item
80 g



Items per colli
60

Whole Grain Breakfast Roll

Item number: 18405000

We bake Whole Grain Breakfast Rolls with wholemeal wheat flour. Then we add a generous dash of delicious, crunchy kernels. These rolls have sunflower seeds on the bottom, and linseed, blue poppy and sesame seeds on the top.

Preparation:

*Defrost the bread at room temperature. Bake for approx. 6-8 min. at 180°C.
Frozen: Bake approx. 10-11 minutes at 180 °C.*



Bread size
10,5 x 7,5 x 4,5 cm



Weight per item
70 g



Items per colli
50

Dark Breakfast Bread

Item number: 18407004

Moist, crispy and tasty dark breakfast bread can be served in a multitude of different ways. We bake them with wheat, sifted rye and rye flours, and add soft rye kernels and sunflower seeds. We dust these rustic-look rolls with flour.

Preparation:

Defrost the bread at room temperature for 30 min. Bake for approx. 2-3 min. at 180°C.



Bread size
12 x 7 x 5 cm



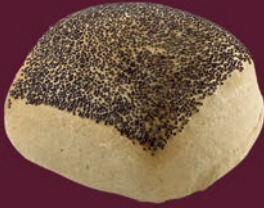
Weight per item
75 g



Items per colli
70

XL Square Roll

Item number: 10000612



The Classic Danish breakfast roll is back. It is now larger and made to a new improved recipe. XL Square Roll, a light and airy exponent of excellent baking skills. We bake it with wheat flour, sifted rye flour and sourdough and top it with blue poppy seeds.

Preparation:

Defrost the bread at room temperature. Bake for approx. 6-8 min. at 180°C.

Frozen: Bake approx. 10-11 minutes at 180 °C.



Bread size
12 x 9,5 x 5,2 cm



Weight per item
90 g



Items per colli
45

Kaiser Roll with Blue Poppy Seeds

Item number: 18897000



Classic breakfast roll baked with sourdough, wheat, rye and wheat malt flour and sprinkled with blue poppy seeds in a star pattern. Light, crisp and airy.

Preparation:

Defrost the bread at room temperature. Bake for approx. 6-8 min. at 180°C.

Frozen: Bake approx. 18-10 minutes at 180 °C.



Bread size
10,7 x 10,7 x 5 cm



Weight per item
70 g



Items per colli
100

Mini Rustic Potato Rolls Mix

Item number: 10001243



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Preparation:

Defrost the bread at room temperature for 1 hour. Bake for approx. 2-3 min. at 200°C (convection oven). Baking straight from the freezer is not recommended.



Bread size
mix



Weight per item
55 g



Items per colli
120

Rustic Potato Rolls Mixed Carton

Item number: 10001115



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Preparation:

Defrost the bread at room temperature for 1 hour. Bake for approx. 3-4 minutes at 200°C (convection oven).



Bread size
mix



Weight per item
80 g



Items per colli
48

Mixed Rustic Porridge Buns

Item number: 10000308



A mixed box of Rustic Porridge Rolls has something for everyone. The mixed carton contains three delicious varieties: Rustic Porridge Rolls Muesli, Rustic Porridge Rolls Rye, Rustic Porridge Rolls Oats. We bake all three to a unique oatmeal recipe that produces a deliciously tender crumb.

Preparation:

Defrost the bread at room temperature for 1 hour. Bake for approx. 3 min. at 180°C.



Bread size
mix



Weight per item
85 g



Items per colli
45



White Bread

- Delicious bread for all meals of the day -

Rustic Corn Bread

Item number: 10000101



Tickle your taste buds! Try our delicious light cut-and-come-again bread. We bake it with sourdough and add semi-refined rye flour.

Preparation:

Defrost the bread at room temperature for 3 hours. Bake for approx. 10 min. at 180°C.



Bread size
29,5 x 13 x 9,5 cm



Weight per item
500 g



Items per colli
8

Rustic Pumpkin Bread

Item number: 10000105



Wholemeal pumpkin bread topped with delicious pumpkin seeds. We bake this bread with sourdough and add specially selected ingredients, including pumpkin seed flour and sunflower seeds. A crisp, light and airy bread.

Preparation:

Defrost the bread at room temperature for 3 hours. Bake for approx. 10 min. at 180°C.



Bread size
30,5 x 15 x 9 cm



Weight per item
500 g



Items per colli
8

Rustic Chia Bread

Item number: 10000103



Rustic Chia Bread is a high-fibre brown bread. We bake it with rye sourdough and add carefully selected ingredients, including chia and sunflower seeds, linseed, malt and cocoa. Has a characteristic intense, dark flavour.

Preparation:

Defrost the bread at room temperature for 3 hours. Bake for approx. 10 min. at 180°C.



Bread size
28 x 12 x 8 cm



Weight per item
500 g



Items per colli
8

Coarse Lunch Bread

Item number: 18220002



Indulge in a rustic lunch bread that looks homemade. We baked the lunch bread on wheat flour and added delicious ingredients like yoghurt, rye flour, sunflower seeds and linseeds. Sprinkled with wheat kernels.

Preparation:

Defrost the bread at room temperature for 3 hours. Bake for approx. 10-12 min. at 180°C.



Bread size
32 x 13 x 6,5 cm



Weight per item
600 g



Items per colli
7

Soft Brunch Loaf

Item number: 18218001



Soft Brunch Loaf is a classic Danish wheat bread with a characteristic flavour. We bake it with wheat and sifted rye flours. Soft Brunch Loaf has a crispy crust and a soft, moist crumb.

Preparation:

Defrost the bread at room temperature for 3 hours. Bake for approx. 12 min. at 180°C.



Bread size
22,5 x 12,5 x 9 cm



Weight per item
500 g



Items per colli
9

Multigrain Bread

Item number: 18205005



Multigrain Bread is classic wholemeal white bread. We bake it using carefully selected ingredients: wheat flour, whole grain wheat and sifted rye flour. We add whole grain wheat, linseed and sesame seeds - and finally, a sprinkling of sesame seeds on the top.

Preparation:

Defrost the bread at room temperature for 3 hours. Bake for approx. 10 min. at 180°C.



Bread size
33 x 13 x 7 cm



Weight per item
500 g



Items per colli
8

Organic Fibre Bread

Item number: 18237100



Fibre-rich brown bread baked with wheat. Rye and wholemeal wheat flours and a generous dash of cracked wheat, sunflower seeds and linseed. Crispy and light, country-style bread.

Preparation:

Defrost the bread at room temperature for 3 hours. Bake for approx. 12 min. at 180°C.



Bread size
20,5 x 13 x 8 cm



Weight per item
585 g



Items per colli
9

Thaw
& Serve

Sliced



Wheat Toast, 18 slices

Item number: 14452000

A traditional toast bread baked with wheat flour. The bread is sliced.

Preparation:

Defrost at room temperature.



Bread size
26,5x 9 x 9 cm



Weight per item
600 g



Items per colli
12

Blue Poppy Seed Bread

Item number: 10001017



Classic white wheat bread sprinkled with fine blue poppy seeds. We slash this white bread once on the top for a rustic look.

Preparation:

Defrost the bread at room temperature for 3 hours. Bake for approx. 11-12 min. at 180°C.



Bread size
28,5 x 11,5 x 11 cm



Weight per item
495 g



Items per colli
9

Standard Wholemeal Bread

Item number: 18222000



Mild and aromatic standard wholemeal bread with high fibre content and an airy crumb.

Preparation:

Defrost the bread at room temperature for 3 hours. Bake for approx. 10 min. at 180°C.



Bread size
27 x 8,5 x 10,5 cm



Weight per item
650 g



Items per colli
9

Standard White Bread

Item number: 18203004



Delicious classic standard white bread baked with wheat flour.

Preparation:

Defrost the bread at room temperature for 3 hours. Bake for approx. 12 min. at 180°C.



Bread size
28 x 10,5 x 10,5 cm



Weight per item
600 g



Items per colli
9

Organic White Toast Bread without Poppy Seed

Item number: 10000989



Organic version of the classic standard white bread - baked with organic wheat flour.

Preparation:

Defrost the bread at room temperature for 3 hours. Bake for approx. 10 min. at 180°C.



Bread size
28 x 10,5 x 10,5 cm



Weight per item
500 g



Items per colli
9

Kohberg's main mission is to produce great baked goods with high quality ingredients. We carefully select ingredients and suppliers that meet our high standards for food safety and quality. With internal and external audits, we continuously ensure that we meet all legal requirements.

It is important to us that the ingredients we use are grown naturally and with respect for the environment. We require our suppliers to ensure that all ingredients they supply to Kohberg are grown without the use of glyphosate or plant growth regulators.

Danish quality

80 trained bakers



No plant growth regulators



BRC Food certificate



Produced in Denmark



& craftsmanship

Largest Danish-owned bakery



High quality ingredients



Recyclable packaging material



RSPO certified palm oil





We're bakers

Kohberg Bakery Group A/S / Export
+45 73 64 64 00 / Export@kohberg.com / Kohberg.com

Opening hours for Customer Service Export:

Monday-Thursday	7.00 AM - 4.00 PM
Friday	7.00 AM - 3.00 PM
Saturday - Sunday	Closed