



*We're bakers*


# Kohberg Bakery Group

*- Bread collection -*

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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 38
White Bread	page 42
Kohberg Facts	page 46

# 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.



DK-ØKO-100

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.



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.e.



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

## Organic Wholemeal Rye Bread

Item number: 10000646



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. 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  
17 x 9,5 x 6,5 cm



Weight per item  
600 g



Items per colli  
14

## 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

## Organic Gourmet Rye Bread with Potato and Lovage

Item number: 10001067



A delicious gourmet rye bread baked with organic sourdough to which we added organic potato pieces and organic lovage. The herb lovage combined with salt is an exquisite spice blend for potatoes - the combination gives a wonderful flavour that our bakers wanted to achieve when developing this recipe. The bread is rich in grains, which ensures a good bite and a moist crumb.

### 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  
18 x 10 x 5,5 cm



Weight per item  
600 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 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



## 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

## 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

## Masterpiece

Item number: 10000365



We had an eye for details and craftsmanship when we devised this new and innovative bread. We bake Masterpiece with no less than 11 different tasty seeds, grains and kernels, together comprising 45% of this bread. It has a scrumptious nutty flavour and outstanding.

### 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  
18 x 9,5 x 7 cm



Weight per item  
750 g



Items per colli  
14

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.



Clean  
Label

## 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

Clean  
Label

## 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

Clean  
Label

## 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 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

Clean  
Label

## 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.

### Baking instructions:

*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.

### Baking instructions:

*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.

### Baking instructions:

*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



## Chocolate Cake

Item number: 10001175

A traditional chocolate cake with a super moist crumb. A creamy chocolate frosting on the top that makes it extra tasty. Easy to thaw & serve.

*Preparation:*

*Defrost at room temperature for 1 hour.*



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



Weight per item  
80 g



Items per colli  
40

Thaw  
& Serve



## Lemon Cake

Item number: 10001176

Our Lemon Cake is a very fresh and flavourful bite - wonderfully soft and airy. Topped with a mouth-watering lemon flavoured cream cheese frosting. It just needs to be defrosted and is then ready to serve - fresh and spongy.

*Preparation:*

*Defrost at room temperature for 1 hour.*



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



Weight per item  
80 g



Items per colli  
40

Thaw  
& Serve



## Mocha Cake

Item number: 10001174

A soft and moist cake with a mocha flavour. Covered with a mocha cream cheese frosting. Simply defrost the cake and it's ready to serve. The perfect addition to a coffee break.

*Preparation:*

*Defrost at room temperature for 1 hour.*



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



Weight per item  
80 g



Items per colli  
40

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.

### Baking instructions:

*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.

### Baking instructions:

*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.

### Baking instructions:

*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



#### 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



#### 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



#### 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  
95 g



Items per colli  
48

### 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  
90 g



Items per colli  
48

### Chocolate Scones

Item number: 10000645

A classic scone - just thaw and serve. These delicious scones are baked with sustainable Rainforest Alliance certified chocolate chunks. 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

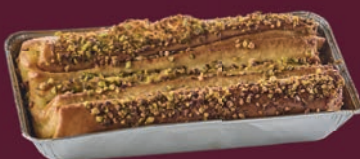


Weight per item  
290 g



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



## Durum Pavé

Item number: 18131000

Durum Pavé is a delicious white sandwich bread baked with wheat flour and durum wheat. Pre-sliced to make life easier for you.

### Preparation:

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



Bread size  
11,6 x 11 x 4 cm



Weight per item  
125 g



Items per colli  
36

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 Pavé

Item number: 18133000

We bake country-style Dark Pavé sandwich with sourdough, wholemeal wheat, wheat and rye flours. It is dark and moist. Pre-sliced to make life easier for you.

### 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 3,5 cm



Weight per item  
125 g



Items per colli  
36

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



## 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. 1 hour. 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. 1 hour. 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



## Café Burger Bun

Item number: 18721001

Café Burger is a light and airy rustic sandwich bun. We bake it with sourdough, wheat and rye flours, and add juicy whole grain wheat. Pre-sliced to make life easier for you.

### Preparation:

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



Bread size  
Ø12 x 4 cm



Weight per item  
100 g



Items per colli  
36

Thaw  
& Serve

Sliced



## Café Rye Burger Bun

Item number: 10000031

Café Rye Burger Bun is a moist brown sandwich bun baked with sourdough, wheat, durum and wholemeal wheat flours. For intensity of flavour, we add cocoa, whole grain rye, melon seeds, and potato and oat flakes. Pre-sliced and easy to serve.

### Preparation:

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



Bread size  
Ø11 x 5 cm



Weight per item  
100 g



Items per colli  
36

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



## Sourdough Bun

Item number: 10000253

Light bun baked on wheat sourdough for maximum flavour and aroma. Light, flavourful and delicious. The sourdough bun gets a light and airy crumb and a slightly crispy crust when baked briefly in the oven. We have cut the sourdough bun for easier handling.

### Preparation:

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



Weight per item  
82 g



Items per colli  
48

Sliced



## Organic Burger Bun

Item number: 17940000

Small and delicious alternative to the big organic burger bun. We bake the buns with graham, wheat and rye flours and add cracked wheat, skyr and oat fibre.

### Preparation:

*Defrost at room temperature. Bake for approx. 1-2 min. at 180°C.*



Bread size  
Ø8,5 x 3,5 cm



Weight per item  
60 g



Items per colli  
60

Sliced



## Organic Giant Burger Bun

Item number: 17941000

Delicious organic alternative to the traditional burger bun. For extra flavour, we add carefully selected ingredients - cracked wheat, skyr and oat fibre - to graham, wheat and rye flours.

### Preparation:

*Defrost at room temperature for approx. 1,5 hours. For a crispy crust, bake for 1-2 min. at 180°C.*



Bread size  
Ø11,5 x 4,5 cm



Weight per item  
100 g



Items per colli  
40





## **Snacks**

*- Always great taste -*



Thaw  
& Serve



## Rye Bread Snack w. Chocolate and Hazelnuts

Item number: 10000958

A scrumptious rye bread snack with Rainforest Alliance certified 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 and Pumpkin Seeds

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

Thaw  
& Serve



## Rye Bread Snack w. Sunflower Kernels and Linseeds

Item number: 10000960

Try our scrumptious rye bread snack with lots of lovely kernels. To add even more flavour, we rolled it in sunflower kernels and linseeds. Irresistible as a snack between meals or as an extra 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

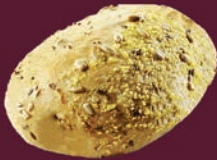
## Corn Roll with Skyr

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

## 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  
26,5 x 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*

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Opening hours for Customer Service Export:

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