

Traditional craftsmanship & delicious flavours

Danish pastries



We're bakers

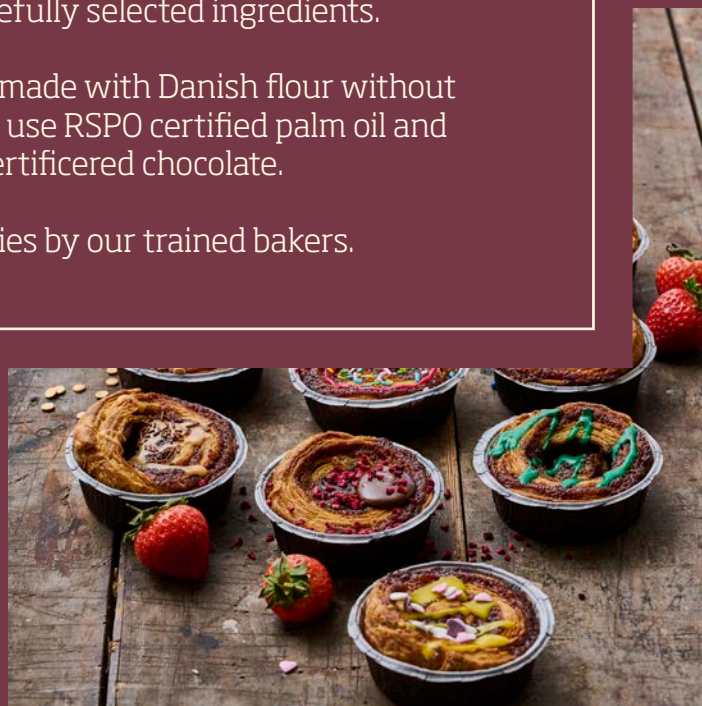


At Kohberg, we bake a wide range of Danish pastries with very different looks and flavours.

Naturally, we love the classics but there is something truly fascinating about composing new and innovative combinations of flavour. In addition to the classic Danish pastries in our range, we offer exciting new variants. Common to all our Danish pastries is that they are made with carefully selected ingredients.

All our Danish pastry doughs are made with Danish flour without plant growth regulators. We only use RSPO certified palm oil and Rainforest Alliance certificered chocolate.

Baked in our Danish bakeries by our trained bakers.



Danish quality and superior craftsmanship

We maintain our proud baking traditions and our bakers are ensuring that we can always provide consistent quality.

80 trained bakers



No plant growth regulators



Largest Danish-owned bakery



High quality ingredients



BRC Food certificate



Produced in Denmark



Recyclable packaging material



RSPO certified palm oil





- ✓ **Natural ingredients**
- ✓ **Unique taste**
- ✓ **Reduced E-numbers**

Clean Label

Our Clean Label pastry range is made with fewer E-numbers, natural ingredients and without any artificial additives.

E-number free dough

- ☛ Reduced margarine compared to traditional Danish pastry standard
- ☛ Baked with dough without any E-numbers

Natural ingredients

- ☛ Reduced E-numbers and only the use of permitted organic additives, deemed necessary to achieve the desired product properties
- ☛ Well-known, everyday ingredients without any artificial colours and with natural preservatives
- ☛ No straw-shortening agents or GMO

Unique taste

- ☛ The taste is emphasized by using traditional and natural ingredients, e.g. real vanilla and fruit filling without the use of artificial additives
- ☛ No artificial flavours or sweeteners



**Custard Crown
with Hazelnut Flakes**

Item number: 10001182
48 pcs. x 90 g



**Rhubarb Crown
with Cardamom**

Item number: 10001183
48 pcs. x 90 g



**Fruits of the Forest
Turnover**

Item number: 10001184
48 pcs. x 90 g



**Pear & Cinnamon
Plait**

Item number: 10001185
48 pcs. x 90 g





Pastry of the future

- ❖ Innovative new combinations of flavours
- ❖ Traditional pastry with a twist, where taste is in focus - an extra touch of flavour
- ❖ Carefully selected ingredients
- ❖ Well-balanced filling. Tested and sampled to find the sublime combination that gives the best taste experience
- ❖ Modern, crispy and tasty



**Rhubarb & Custard
Square**

Item number: 10001186
48 pcs. x 90 g



**Salted Caramel
Square**

Item number: 10001187
48 pcs. x 90 g



**Lemon Whirl
with Coconut**

Item number: 10001188
48 pcs. x 100 g



**Chocolate Whirl
with Coconut**

Item number: 10001189
48 pcs. x 100 g



Vegan pastries

- 🌿 Trend and tradition in one crispy mouthful
- 🌿 Baked without compromise. They are made solely with plant-based ingredients and without palm oil
- 🌿 We challenge tradition with new surprising combinations of flavours
- 🌿 Every pastry has a delightful, inspiring taste and that crispy light structure that is characteristic of authentic Danish pastry





**Happy Custard,
Vegan Custard Crown**

Item number: 10000690
48 pcs. x 90 g



**Chunky Cherry,
Vegan Custard Crown**

Item number: 10000689
48 pcs. x 90 g



**Sunny Orange,
Vegan Custard Crown**

Item number: 10000691
48 pcs. x 90 g



**Mini Mix Danish Pastry,
Vegan**

Item number: 10000849
120 pcs. x 40 g





T&S

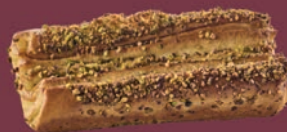
Thaw & Serve

- ❧ A general trend that calls for an increased focus on sustainability – also in the value chain
- ❧ With Thaw & Serve you get the taste of freshly baked Danish pastries
- ❧ Without compromising on quality, you save time and money
- ❧ You don't have to worry about your costs for baking and preparing the Danish pastries
- ❧ The concept is simple: Thaw the Danish pastries and serve them



Cinnamon Bar
Thaw & Serve

Item number: 10001180
27 pcs. x 290 g



Pistachio Bar
Thaw & Serve

Item number: 10001181
27 pcs. x 290 g



Mocha Cake
Thaw & Serve

Item number: 10001174
40 pcs. x 80 g



Chocolate Cake
Thaw & Serve

Item number: 10001175
40 pcs. x 80 g



Lemon Cake
Thaw & Serve

Item number 10001176
40 pcs. x 80 g





Classic Danish pastry

- ❧ A special lamination technique gives our Danish pastry its characteristic 24 layers. Our bakers fold and roll the dough to create alternate layers of dough and fat
- ❧ At Kohberg, we use margarine containing RSPO certified palm oil that is specially formulated for use in making Danish pastry
- ❧ It is important that we keep the dough as cold as possible to prevent it from raising and the layers from disintegrating. A cold dough produces a Danish pastry with a crisp, layered structure
- ❧ At high temperature, the fat evaporates to create tiny pockets of air that, in the end, give pastry its characteristic crispy bite
- ❧ The Danish pastry dough is made with Danish flour from grain cultivated without plant growth regulators or pesticides containing glyphosate



Custard Crown

Item number: 10000090
48 pcs. x 90 g



Cinnamon Whirl

Item number: 10000170
48 pcs. x 85 g



Premium Cinnamon Whirl w. baking cup

Item number: 10000694
80 pcs. x 110 g



Sweet Pastry Turnover

Item number: 10000170
48 pcs. x 85 g



Maple Pecan Plait

Item number: 10000086
48 pcs. x 95 g



Salted Caramel Plait

Item number: 10000571
48 pcs. x 95 g





Mini pastries

- 🍃 Our Mini Danish pastries are the perfect "little somethings" to satisfy a sweet tooth
- 🍃 The mini versions are convenient and easy to handle
- 🍃 Different varieties, each with their own selection of crunchy and completely irresistible flavours
- 🍃 Danish pastry is perfect for most occasions - especially if you want to experience authentic "hygge" moments



Mini Mix Danish Pastries

Item number: 10000173
110 pcs. x 40 g



Mini Danish Pastries Mix, 5 variants

Item number: 10001070
95 pcs. x 40 g



Mini Pastry Turnover

Item number: 40000109
48 pcs. x 40 g



Mini Salted Caramel

Item number: 40000357
48 pcs. x 40 g



Mini Kiwi Plait

Item number: 40000080
48 pcs. x 40 g



Looking for genuine Danish pastries? We can help you!

Get in touch for a chat about how we can help you
to grow your business.



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

Kohberg

We're bakers