

A group of five chefs, three men and two women, are posed against a dark background. They are all wearing white chef's coats and tall white toques. The chef on the far left is a Black woman holding a wooden tray with several braided pastries. Next to her is a man holding a wicker basket filled with croissants. In the center is an older man holding two long baguettes. To his right is a man with a beard holding a round loaf of bread. On the far right is a woman holding a wooden tray with various small pastries, some topped with red jam. A large yellow banner with black text is superimposed over the middle of the image.

NOUVEAUTES PANIDOR 2023

PÂTISSERIE

PORTUGUESE CUSTARD EGG TART

MINIATURE

(Mini Pastel de Nata)



15-20 min



250°C



8-11 min

panidor[®]

T E C H N I C A L I N F O R M A T I O N S

Ready to bake

Traditional recipe

Made in Portugal

Recipe made with real lemons and cinnamon sticks

RSPO certified palm oil (Mass Balance)



330

DAYS
(PRODUCT
SHELF LIFE)



35g

UNBAKED
PRODUCT
WEIGHT



120

UNITS
PER BOX

The famous Pastel de Nata was born in a time of precariousness in Portugal, after the liberal revolution, and it was the tourists, attracted by the monuments of the region, especially by the tower of Belém, who have driven the success of the recipe now famous worldwide. This delicacy based on eggs, lemon and cinnamon, represents Portugal across borders and is produced by Panidor with all respect for the traditional recipe. This piece of Portugal harmoniously combines the crispy texture of the puff pastry with a creamy filling, made even today with real lemons and cinnamon sticks.



PORTUGUESE CUSTARD EGG TART

(*Pastel de Nata*)



 20-30 min
 250°C
 12-15 min

BRIDOR CODE : 41370



Ready to bake
Traditional recipe
Made in Portugal
Recipe made with real lemons and cinnamon sticks
RSPO certified palm oil (Mass Balance)

T E C H N I C A L I N F O R M A T I O N S



330

DAYS
(PRODUCT
SHELF LIFE)



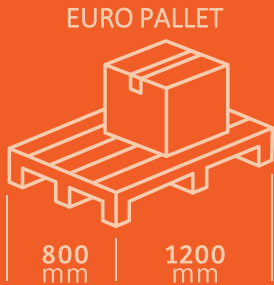
80g

UNBAKED
PRODUCT
WEIGHT



60

UNITS
PER BOX



100

BOXES
PER PALLET



195

BOXES
PER PALLET

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PORTUGUESE CUSTARD EGG TART FREE RANGE EGGS

(Pastel de Nata)



15-20 min



250°C



10-13 min

panidor[®]

BRIDOR CODE : 39747

*Ready to bake
Butter puff pastry*

Free-range eggs

Saveur de l'Année award 2018 winner in France

Buttery flavor, premium product

Made in Portugal

Recipe made with real lemons and cinnamon sticks

No artificial flavorings

Palm oil free



330

DAYS
(PRODUCT
SHELF LIFE)



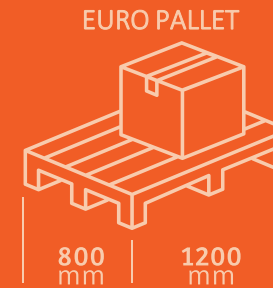
60g

UNBAKED
PRODUCT
WEIGHT



60

UNITS
PER BOX



100

BOXES
PER PALLET



195

BOXES
PER PALLET

T E C H N I C A L I N F O R M A T I O N S

The famous Pastel de Nata was born in a time of precariousness in Portugal, after the liberal revolution, and it was the tourists, attracted by the monuments of the region, especially by the tower of Belém, who have driven the success of the recipe now famous worldwide. This delicacy based on eggs, lemon and cinnamon, represents Portugal across borders and is produced by Panidor with all respect for the traditional recipe. Panidor was the first to make a quality leap adopting quality butter to have a distinctive puff pastry that gives an even more premium aspect and flavor with the added value of using free range eggs.



BERLINER WITH CHOCOLATE



2h30

panidor[®]

T E C H N I C A L I N F O R M A T I O N S

Thaw and serve

Traditional Portuguese product

Hazelnut chocolate filling UTZ certified cocoa

RSPO certified Palm Oil (Mass Balance and Segregated)



270

DAYS
(PRODUCT
SHELF LIFE)



120g

PRODUCT
WEIGHT



20

UNITS
PER BOX

The Berliner is one of the most popular pastry products in Portugal, especially in the summer. If you visit a Portuguese beach in the hot months, you will most likely see Berliner vendors walking up and down the beach. It is also one of the products that is never missing in the window displays of pastry shops, and that all year round! Panidor manufactures this product with great respect for the traditional recipe. Our Berliners are cut and filled to create a perfect smile-shaped opening! The cream is made with quality, which gives it an indulgent and irresistible taste!



BERLINER WITH CREAM



2h30

panidor[®]

Thaw and serve
Traditional Portuguese product
RSPO certified Palm Oil (Mass Balance)

T E C H N I C A L
I N F O R M A T I O N S



270

DAYS
(PRODUCT
SHELF LIFE)



120g

PRODUCT
WEIGHT



20

UNITS
PER BOX

The Berliner is one of the most popular pastry products in Portugal, especially in the summer. If you visit a Portuguese beach in the hot months, you will most likely see Berliner vendors walking up and down the beach. It is also one of the products that is never missing in the window displays of pastry shops, and that all year round! Panidor manufactures this product with great respect for the traditional recipe. Our Berliners are cut and filled to create a perfect smile-shaped opening! The cream is made with egg and lemon, which gives it a fresh and irresistible taste!



BREAD

MINI WATER ROLL



10-15 min



200°C



5-8 min

panidor[®]

*Pre-baked in a stone oven
Rustic appearance
Made in Portugal
Palm oil free*

T E C H N I C A L
I N F O R M A T I O N S



330

DAYS
(PRODUCT
SHELF LIFE)



33g

PRE-BAKED
PRODUCT
WEIGHT



200

UNITS
PER BOX

*Our mini rolls were developed thinking of the hospitality sector.
A diversified offer to please a large number of consumers and
baked in a stone oven to bring them the rusticity of a handmade
bread. Plain, with pumpkin and walnuts or with olive oil and
olives, our miniature rolls will bring originality to your business
and seduce your most demanding customers.*



MINI CAROB ROLL



10-15 min



200°C



5-8 min

panidor[®]

*Pre-baked in a stone oven
Made in Portugal
Palm oil free*

T E C H N I C A L
I N F O R M A T I O N S



330

DAYS
(PRODUCT
SHELF LIFE)



33g

PRE-BAKED
PRODUCT
WEIGHT



250

UNITS
PER BOX

*Our mini rolls were developed thinking of the hospitality sector.
A diversified offer to please a large number of consumers and
baked in a stone oven to bring them the rusticity of a handmade
bread. With pumpkin and walnuts or with olive oil and olives,
our miniature rolls will bring originality to your business and
seduce your most demanding customers.*



MINI FIVE CEREALS ROLL



10-15 min



200°C



5-8 min

panidor[®]

*Pre-baked in a stone oven
Contains rye flakes
Linseed seeds
Sunflower seeds
Peeled sesame and oat flakes
Palm oil free*



330

DAYS
(PRODUCT
SHELF LIFE)



33g

PRE-BAKED
PRODUCT
WEIGHT



250

UNITS
PER BOX

T E C H N I C A L
I N F O R M A T I O N S

*Our mini rolls were developed thinking of the hospitality sector.
A diversified offer to please a large number of consumers and
baked in a stone oven to bring them the rusticity of a handmade
bread. With pumpkin and walnuts or with olive oil and olives,
our miniature rolls will bring originality to your business and
seduce your most demanding customers.*



SPECIAL FIG AND HONEY MINI BREAD



10-15 min



200°C



5-8 min

panidor[®]

*Slightly sweet flavor
Pre-baked in a stone oven
Made in Portugal
Palm oil free*

T E C H N I C A L I N F O R M A T I O N S



330

DAYS
(PRODUCT
SHELF LIFE)



33g

PRE-BAKED
PRODUCT
WEIGHT



160

UNITS
PER BOX

*Our mini rolls were developed thinking of the hospitality sector.
A diversified offer to please a large number of consumers and
baked in a stone oven to bring them the rusticity of a handmade
bread. With pumpkin and walnuts or with olive oil and olives,
our miniature rolls will bring originality to your business and
seduce your most demanding customers.*



BAVARIAN WHEAT ROLL



10-15 min



200°C



5-8 min

panidor[®]

Rustic product
Pre-baked in a stone oven
Made in Portugal
Palm oil free

T E C H N I C A L
I N F O R M A T I O N S



330

DAYS
(PRODUCT
SHELF LIFE)



80g

PRE-BAKED
PRODUCT
WEIGHT



50

UNITS
PER BOX

A roll that takes us back to the origins of traditional Portuguese bakery with its round shape and the crunchy texture of its crust, offered by the baking in a stone oven. The Bavarian rye gives it an intense flavor and a dark color that distinguishes it from other rolls.



ST. LAWRENCE ROLL



15-20 min



200°C



8-12 min

panidor[®]

Rustic product
Bakery Best-Seller
Pre-baked in a stone oven
Made in Portugal
Palm oil free

T E C H N I C A L
I N F O R M A T I O N S



330

DAYS
(PRODUCT
SHELF LIFE)



90g

PRE-BAKED
PRODUCT
WEIGHT



90

UNITS
PER BOX

Initially called "grandson's bread," this bread was re-named in 2009 for St. Lawrence to celebrate the birth of our founder's son, whose name is Lawrence. This is a versatile and rustic bread that goes with any dish or snack. Baked in a stone oven, it is one of the best selling breads in our portfolio, which can be found in almost all supermarkets, bakeries, restaurants and hotels in Portugal.



PUMPKIN BREAD WITH NUTS



40-45 min



200°C



8-12 min

panidor[®]

*Pre-baked in a stone oven
Made with pumpkin puree
Made in Portugal
RSPO certified palm oil (Mass Balance)*

T E C H N I C A L I N F O R M A T I O N S



330

DAYS
(PRODUCT
SHELF LIFE)



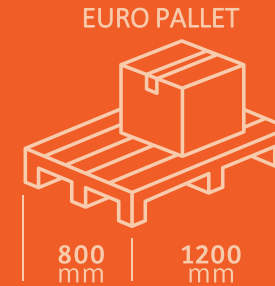
350g

PRE-BAKED
PRODUCT
WEIGHT



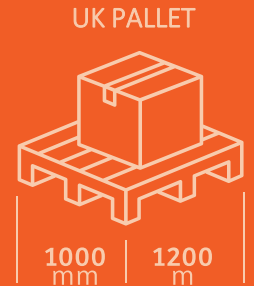
20

UNITS
PER BOX



28

BOXES
PER PALLET



45

BOXES
PER PALLET

Panidor is a brand that is based on innovation! This constant desire to bring to the market differentiating and surprising products led us to bring together pumpkin puree and walnuts in a light, intense and tasty dough! Winner of the 2018 Flavor of the Year award in France, our Pumpkin and Walnut Bread is already a key item in our portfolio.



GRANDMOTHER'S BREAD



40-45 min



200°C



8-12 min

panidor[®]

Bakery Best-Seller
Pre-baked in a stone oven
Made in Portugal
Palm oil free

T E C H N I C A L
I N F O R M A T I O N S



330

DAYS
(PRODUCT
SHELF LIFE)



360g

PRE-BAKED
PRODUCT
WEIGHT



24

UNITS
PER BOX

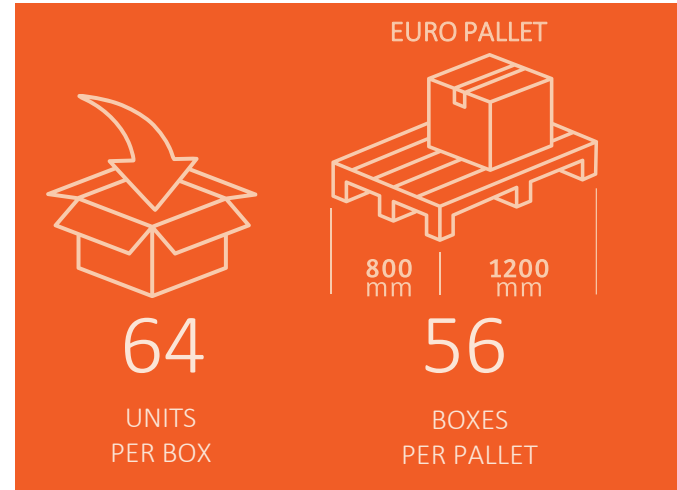
Grandma's Bread, as its name indicates, is a decades-old recipe, passed from generation to generation, created to bring the same comfort of a handmade bread. Its format, developed by Panidor, was then adapted by us to the automated lines in partnership with our equipment suppliers, in order to guarantee the same rusticity of a homemade bread. A registered brand since 2003 that is still a best seller of bakery in Portugal.



VIENNESE PASTRIES

COCOA-HAZELNUT PLAIT 90g

RED FRUITS PLAIT 90g



SNACKING

SAUSAGE PUFF PASTRY



25-30 min



200°C



15-20 min

panidor[®]

*Ready to bake
Traditional Portuguese product
Made in Portugal*

T E C H N I C A L
I N F O R M A T I O N S



330

DAYS
(PRODUCT
SHELF LIFE)



120g

UNBAKED
PRODUCT
WEIGHT



30

UNITS
PER BOX

A puff pastry with a crispy texture, filled with a top quality sausage, ideal for a light meal or a snack. A traditional product for Portuguese consumers, that is made in Portugal and enjoyed by consumers of all ages.



PORK



CHICKEN



CHEESE AND HAM PUFF PASTRY BAKE IN TIME



15-20 min



170°C



17-20 min

panidor[®]

*Ready to bake
Butter puff pastry
Palm oil free*

T E C H N I C A L
I N F O R M A T I O N S



330

DAYS
(PRODUCT
SHELF LIFE)



100g

UNBAKED
PRODUCT
WEIGHT



30

UNITS
PER BOX

Simple things are often the best!

Able to surpass the mythical croque monsieur, this snack is prepared with ingredients of the highest quality: butter puff pastry, ham and cheese. A savoury snack that is part of Portugal's pastry tradition and will satisfy your most demanding customers.

