GALLOTHAI

PASTRY

BROCHURE



MINI FINANCIER

GLUTEN FREE FINANCIER

Our Gluten Free mini financiers are rich, tender, and ultra moist with a depth of nuttiness in each piece! They are great served alongside a cup of coffee or tea. Other than the fact that they are Gluten Free, we've also come up with many variations such as Vanilla, Chocolate, Blueberry, Coffee, Cranberry, Orange, Pistachio Raspberry, and Yuzu!
Financiers are cherished for their simplicity, elegance, and delightful almond flavor.



FPAS 0394
MINI FINANCIER
VANILLA



FPAS 0395
MINI FINANCIER
CHOCOLATE



FPAS 0400
MINI FINANCIER
COFFEE



FPAS 0398
MINI FINANCIER
PISTACHIO



FPAS 0401
MINI FINANCIER
CRANBERRY



FPAS 0402
MINI FINANCIER
BLUEBERRY



FPAS 0399
MINI FINANCIER
ORANGE



FPAS 0396
MINI FINANCIER
YUZU



FPAS 0397
MINI FINANCIER
RASPBERRY

Unique Size	: 2.7 x 7 x 2.5 cm.
Packing	: 30 pcs. per box and per flavor
MOQ	: 150 pcs. (5 boxes)
Store in	: Frozen (-16) - (-20)°C
Defrosting at	: (+2) - (+7) °C, ≥4 hrs.
Showcase condition	: (+5) - (+7) °C
Shelf life Frozen condition	: 180 days from manufacturing date
Shelf life Chill condition	: 10 days after defrosted



TARTLET

Delicately crafted for both sweet and savory creations, our tartlet shells offer the perfect balance of crisp texture and rich,buttery flavor.
Each piece is precision-baked to achieve a uniform shape and golden finish, ensuring consistency in every presentation. Designed for versatility, these bite-sized tartlets are ideal for a wide range of applications from elegant canapés and gourmet appetizers to indulgent desserts.
Their sturdy structure holds fillings beautifully while maintaining a light, crisp bite.





FPAS0545
TARTLET
Weight : 9 ± 1.0 g / pc
Diameter : 4.2 ± 0.2 cm., High : 2.0 ± 0.2 cm.
Packing size : 30 pcs. / pack, 240 pcs. / carton
Shelf life : 120 days from manufacturing date



HOLLOW SHELLS

Shelf life 45 days from delivery date



FPAS 0466
CHOUX HOLLOW SHELLS
Ready to fill Golden brown color
round shape puff pastry shell
Size: Dia.4.5 x 3.0 cm.



FPAS 0517
RED CRAQUELIN CHOUX
Ready to fill round shape puff pastry
with red sugar dough cracks
on outer surface



FPAS 0467
ECLAIR HOLLOW SHELLS
Ready to fill Golden brown color
long narrow shape puff pastry shell
Size: 2.5 x 6.5 x 2.0 cm.



FPAS 0516
VANILLA CRAQUELIN CHOUX
Ready to fill round shape puff pastry
with sugar dough cracks
on outer surface

AV.Weight	: 5-10 g. per piece
Packing	: 150 pcs. per box and per flavor
Primary	: Plastic bag,
Secondary	: Carton box
Store in	: Frozen (-16) - (-20)°C
Showcase condition	: (+5) - (+7) °C
Shelf life Frozen condition	: 180 days from manufacturing date
Shelf life Chill condition	: 7 days after defrosted

Allergen information:
Contains: Egg, milk, wheat flour and may contain traces
of soybean, tree nut, peanut, sesame and sulfite.

Unique size	: Dia.4.5 x 3.0 cm.
Av.Weight	: 10-12 g. per piece
Packing	: 100 pcs. per box and per flavor
Packging size	: W.36.5 x D.25 x H.6.5 cm.
Net weight	: 1kg. per box
Store in	: Frozen (-16) - (-20)°C
Shelf life Frozen condition	: 180 days from manufacturing date
Shelf life Chill condition	: 7 days after defrosted

Allergen information:
Contains: Egg, milk, wheat flour and may contain traces
of soybean, tree nut, peanut, sesame and sulfite.

Storage:
Keep the product in its original packaging at -18°C.
This ensures that the product remains frozen and maintains its shelf life.

Defrosting:
Before consumption, defrost the product in the refrigerator at a temperature between 5°C to 7°C during 4 hours.
This slow defrosting process prevents excessive condensation, preserving the product's texture and flavor.

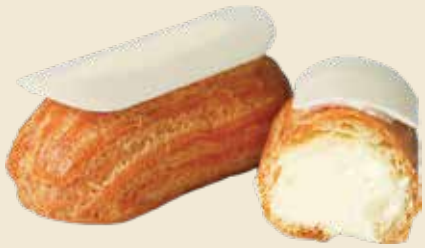
Preparation for Use:
Once defrosted, the product can be used for various applications. You can choose to apply the logo with,
cream, chocolate, glucose, or ganache, depending on your preference.



ÉCLAIR
WITH FILLING



FPAS 0438
ÉCLAIR CHOCOLATE
Éclair filled with chocolate
custard cream decorated
with dark compound



FPAS 0437
ÉCLAIR VANILLA
Éclair filled with vanilla flavored
custard cream decorated
with white compound



FPAS 0439
ÉCLAIR COFFEE
Éclair filled with coffee flavored
custard cream decorated
with milk compound



FPAS 0440
ÉCLAIR CARAMEL
Éclair filled with caramel flavored
custard cream decorated
with caramel color compound



FPAS 0515
ÉCLAIR LEMON
Éclair filled with Lemon flavored
custard cream decorated
with yellow color compound



Unique size	: 2.5 x 6.5 x 2.0 cm.
AV.Weight	: 18-25 g. per piece
Packing	: 24 pcs. per box and per flavor
Packging size	: W.36.5 x D.25 x H.6.5 cm.
Net weight	: 432 g. per box
Storage	: Frozen (-16) - (-20)°C
Shelf life	: 120 days from manufacturing date
Shelf life	: 3 days after defrosted

Allergen information:
Contains: Egg, milk, wheat flour and may contain traces of soybean, tree nut, peanut, sesame and sulfite.



Note: All compound decorations will be packed separately from the éclair

CHOUX
WITH FILLING



FPAS 0519
CHOUX VANILLA
Choux filled with vanilla
flavored custard cream



FPAS 0520
CHOUX CHOCOLATE
Choux filled with chocolate
custard cream



FPAS 0522
CHOUX CARAMEL
Choux filled with caramel
lavored custard cream.



FPAS 0521
CHOUX COFFEE
Choux filled with coffee
flavored custard cream



FPAS 0523
CHOUX LEMON
Choux filled with lemon
flavored custard cream



Unique size	: Dia.4.5 x 3.0 cm.
AV.Weight	: 18-25 g. per piece
Packing	: 32 pcs. per box and per flavor
Packging size	: W.36.5 x D.25 x H.6.5 cm.
Net weight	: 576 g. per box
Storage	: Frozen (-16) - (-20)°C
Shelf life	: 120 days from manufacturing date
Shelf life	: 3 days after defrosted

Allergen information:
Contains: Egg, milk, wheat flour and may contain traces of soybean, tree nut, peanut, sesame and sulfite.





COOKIES

Our soft cookies are scrumptious and satisfying.
Each cookie is a treat of its own with thick and chewy goodness of
our homemade dough makes our cookies an absolute must-have.



FPAS 0292
SOFT BAKED
VANILLA CASHEW NUT
LAVA COOKIE



FPAS 0293
SOFT BAKED
CHOCOLATE CASHEW NUT
LAVA COOKIE



FPAS 0290
SOFT BAKED
OATMEAL COOKIE



FPAS 0289
SOFT BAKED
CHOCOLATE CHIP COOKIE



FPAS 0291
SOFT BAKED
BROWNIE COOKIE



Unique size	: Dia.8 cm.
AV.Weight	: 45 g. per piece
Packing	: 8 pcs. per box and per flavor
Store in	: Frozen (-16) - (-20)°C
Defrosting at	: (+2) - (+7) °C, ≥4 hrs.
Showcase condition	: (+5) - (+7) °C
Shelf life Frozen condition	: 180 days from manufacturing date
Shelf life Chill condition	: 7 days after defrosted

Allergen information:
Contains: Egg, milk, wheat flour and may contain traces
of soybean, tree nut, peanut, sesame and sulfite.



GOURMET MUFFINS

A perfect product to sell paired with drinks, grab and go concept
for coffee chains, breakfast sets, and for post workout!
Gallothai offers thaw-and-serve muffins that are convenient and so delicious.
Just thaw and heat for 30 seconds and our muffins are ready to be served.



FPAS 0281
BANANA & ALMONDS
MUFFIN
Fresh banana muffin
topped with sliced almond



FPAS 0282
DOUBLE CHOCOLATE
MUFFIN
Rich dark chocolate flavor
topped with chocolate chip



FPAS 0283
RASPBERRY CRUMBLE
MUFFIN
Vanilla muffin with strawberry
filling and raspberry pieces and
topped vanilla crumble



AV.Weight	: 65 g. per piece
Packing	: 16 pcs. per box
Store in	: Frozen (-16) - (-20)°C
Defrosting at	: (+2) - (+7) °C, ≥4 hrs.
Showcase condition	: (+5) - (+7) °C
Shelf life Frozen condition	: 180 days from manufacturing date
Shelf life Chill condition	: 7 days after defrosted

How to serve :
1. Put in microwave 900 watts 15 seconds
2. If not hot enough, add 10 seconds



BROWNIE

Our Chocolate Brownies are one of a kind made from real chocolate, thick and chewy a merge between fudge and cakey brownies.



Code	: FPAS 0224
AV.Weight	: 75 g. per piece
Packing	: 6 pcs. per box
Store in	: Frozen (-16) - (-20)°C
Defrosting at	: (+2) - (+7) °C, ≥4 hrs.
Showcase condition	: (+5) - (+7) °C
Shelf life Frozen condition	: 120 days from manufacturing date
Shelf life Chill condition	: 15 days after defrosted

FINANCIER

Our authentic French recipe Financier small almonds cakes that are light, moist and crisp with an egg-shell exterior. They are the perfect size for an afternoon tea or to drink with coffee in the mornings.

Code	: FPAS 0675
AV.Weight	: 30g. per piece
Packing	: 16 pcs. per box
Store in	: Frozen (-16) - (-20)°C
Defrosting at	: (+2) - (+7) °C, ≥4 hrs.
Showcase condition	: (+5) - (+7) °C
Shelf life Frozen condition	: 180 days from manufacturing date
Shelf life Chill condition	: 14 days after defrosted

Condition :
Put out from freezer and keep financier in foam store in 3-5 ºC 24 hours
After defrosting, store in ambient temperature







CHOCOLATE LAVA CAKE

Rich, molten decadent chocolate lava cake. Keep the products frozen and heat up once ordered and enjoy!
A perfect dessert dish to add to any menu.
You'll have an epicurean French dessert with an irresistible melted chocolate ganache interior.



Code	: FPAS 0264
AV.Weight	: 95 g. per piece
Packing	: 6 pcs. per box
Store in	: Frozen (-16) - (-20)°C
Defrosting at	: (+2) - (+7) °C, ≥4 hrs.
Showcase condition	: (+5) - (+7) °C
Shelf life Frozen condition	: 120 days from manufacturing date
Shelf life Chill condition	: 7 days after defrosted

How to serve :
1. Put in microwave 900 watts 20 seconds
2. If not hot enough, add 10 seconds



MACARON

Suggestions for storing Macarons

RECEIVING: Once the products are delivered to you, immediately store in freezer between (-16) - (-20)°C

DEFROSTING: Take the boxes out of freezer and put in the refrigerator at 2°C to 7°C for 4 hours before selling the product

SHOP STORAGE OR DISPLAY TEMPERATURE:
Boxes of macarons must be kept in the refrigerator at (+2) - (+7)°C

Opening the box straight out the fridge will cause the humidity to condensate, the shell will get too moist and crumbly.

SHELF LIFE: From delivery date 12 months in the freezer at (-16) - (-20)°C. From defrosting date 10 days at (+2) - (+7)°C , RH 70%

PACKING SIZE: 30 pcs. per Tray
MOQ: 60 pcs. per order
*Remark, do not refreeze a defrosted macaron.

MACARON SHELL



FMAC 0111
BERRY PINK



FMAC 0110
COFFEE BROWN



FMAC 0109
CARAMEL YELLOW



FMAC 0108
VANILLA WHITE



FMAC 0107
PEA GREEN



FMAC 0104
PASSION YELLOW



FMAC 0101
ROSE PINK



FMAC 0099
CHOCOLATE BROWN



FMAC 0103
BABY PINK



FMAC 0100
VIOLET



FMAC 0102
LEMON YELLOW



FMAC 0105
TEA GREEN

Unique size	: Dia. 4.3 cm.
Packing	: 100 pcs. per box and per flavor
Store in	: Frozen (-16) - (-20)°C
Defrosting at	: (+2) - (+7) °C, ≥4 hrs.
Showcase condition	: (+5) - (+7) °C
Shelf life	: 365 days from manufacturing date
Shelf life	: 30 days after defrosted

Allergen information:
Contains: Egg, tree nut and may contain traces of soybean, wheat, peanut, milk and sesame in process

MACARON

CONTAINS : Milk, egg, treenut, and may contain traces
of soybean, wheat, peanut, and sesame in process.



FMAC 0088
GREEN TEA
Matcha flavored ganache
from Aichi Prefecture, Japan



FMAC 0089
EARL GREY
Ganache flavored with an
infusion of earl grey tea



FMAC 0082
CHOCOLATE
Venezuela dark chocolate
ganache 60%



FMAC 0086
RASPBERRY
Ganache with raspberry
fruit and red fruit notes



FMAC 0084
ROSE
Ganache flavored with rose extract
from the Ispahan Rose from
the Middle East breeded in Europe.



FMAC 0093
COFFEE
Ganache flavored with
an infusion of roasted coffee



FMAC 0092
SALTED CARAMEL
Butter cream caramel flavored
with touch of Fleur de sel de
Guerande, Western France.



FMAC 0094
CHOCOLATE BANANA
Chocolate ganache
with fresh banana notes



FMAC 0175DT
THAI TEA
White chocolate ganache
with a sweet & milky
thai tea blended.



FMAC 0186
MULBERRY
White chocolate ganache
with a rich mulberry
fruit puree.



FMAC 0187
MANGO & COCONUT
Mango ganache with a
hint of coconut flavor.



FMAC 0188
BANANA CARAMEL
A strong flavor of banana
caramel with white
chocolate ganache.

MACARON

CONTAINS : Milk, egg, treenut, and may contain traces
of soybean, wheat, peanut, and sesame in process.



FMAC 0083
VIOLETTE
Ganache flavored
with violette extract notes



FMAC 0085
LEMON
Sour cream ganache
flavored with lemon zest



FMAC 0087
PASSION FRUIT
Chocolate ganache with
fresh passion fruit



FMAC 0091
VANILLA
Ganache flavored with
Madagascar Vanilla notes



FMAC 0090
PISTACHIO
Ganache flavored
with Pistachio



FMAC 0095
STRAWBERRY
Ganache with strawberry
fruit and red fruit notes



FMAC 0176DT
BANANA MILK
Milky banana ganache
with a little crunchy yellow
sugar on macaron shell



FMAC 0177DT
MANGO JASMINE
A full flavor of mango with
a hint of Jasmine flower
on the top note.



FMAC 0178DT
COCONUT LIME
Sweet and creamy coconut
ganache with a slightly
lime taste



FMAC 0189
PANDAN
White chocolate ganache
with the full flavor pandan
leaves infused in the cream.



FMAC 0190
TARO
Ganache of creamy
Taro paste



FMAC 0191
RICEBERRY
White chocolate ganache
blended with Thai rice
berry powder.



FOOD SERVICE TRAY CAKE

Gallothai presents a delicious range of Tray Cakes that flavored, rich and irresistible. Carefully made to traditional recipes, only the finest ingredients are used to ensure maximum enjoyment.

Choose from a selection of fruits, chocolate, or coconuts cakes to suit your budget and the occasion - whether it is morning breakfast or afternoon tea break, a buffet dessert or special event. Simply cut to size, thaw and serve as is or garnish with a dollop of cream, chocolate decoration or fresh fruit.

Enjoy the convenience of our suggested portion sizes and save money by reducing waste when you only thaw portions as needed and store desserts frozen for up to 6 months.

ROYAL CHOCOLATE CRUNCHY CAKE

Our chef's recommended cake that tastes as good as it looks! We use real chocolate to give our Crunchy cake its genuine chocolate taste! With layers of soft chocolate sponge, dark chocolate ganache, and a crunchy praline layer, and a shiny white glazing which is a great canvas for adding decorations such as chocolate, coulis, or fresh fruits!



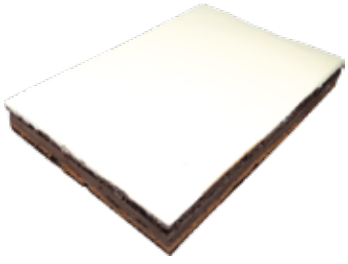




Code	: FPAS 0195
Size	: 28 x 18 x 4 cm.
AV.Weight	: 1.4 kg.
Packaging size	: 34 x 24 x 7 cm.
Store in	: Frozen (-16) - (-20)°C
Defrosting at	: (+2) - (+7) °C, ≥4 hrs.
Showcase condition	: (+5) - (+7) °C
Shelf life under frozen conditions	: 180 days from manufacturing date
Shelf life under chilled conditions	: 3 days

Serving Instruction:
Remove the cake from the original packaging and cut it frozen according to your wishes
Keep the cake after cutting, 2 hours at a temperature of 5 degrees Celsius before serving to avoid some condensation on top of the cake.





Allergen information:
Contains: Egg, milk, wheat flour and may contain traces of soybean, tree nut, peanut, sesame and sulfite.

TROPICAL PASSION CAKE

The most amazing pair of fruits, made into a beautiful
and light summery dessert with a punch of flavor!
The smooth creamy mousse balances the mango and passion fruit out wonderfully.
With the base in real chocolate sponge cake, and layers of mango roulade
biscuit and mango passion fruit mousse with real mango and raspberry pieces!







Code	: FPAS 0196
Size	: 28 x 18 x 4 cm.
AV.Weight	: 1.2 kg.
Packaging size	: 34 x 24 x 7 cm.
Store in	: Frozen (-16) - (-20)°C
Defrosting at	: (+2) - (+7) °C, ≥4 hrs.
Showcase condition	: (+5) - (+7) °C
Shelf life under frozen conditions	: 180 days from manufacturing date
Shelf life under chilled conditions	: 3 days

Serving Instruction:
Remove the cake from the original packaging
and cut it frozen according to your wishes
Keep the cake after cutting, 2 hours
at a temperature of 5 degrees
Celsius before serving to avoid some
condensation on top of the cake.





Allergen information:
Contains: Egg, milk, wheat flour and
may contain traces
of soybean, tree nut, peanut, sesame
and sulfite.

BLUEBERRY DREAM CAKE

Blueberry fans will love this dreamy white chocolate mousse cake.
This smooth white chocolate mousse cake is contrasted harmoniously
with fine layers of blueberry sponge cake.
A pleasant surprise in the center with a blueberry jelly layer that creates a great
balance to this beautiful cake with gradients of purple.







Code	: FPAS 0197
Size	: 28 x 18 x 4 cm.
AV.Weight	: 1.5 kg.
Packaging size	: 34 x 24 x 7 cm.
Store in	: Frozen (-16) - (-20)°C
Defrosting at	: (+2) - (+7) °C, ≥4 hrs.
Showcase condition	: (+5) - (+7) °C
Shelf life under frozen conditions	: 180 days from manufacturing date
Shelf life under chilled conditions	: 3 days

Serving Instruction:
Remove the cake from the original packaging and cut it frozen according to your wishes
Keep the cake after cutting, 2 hours at a temperature of 5 degrees Celsius before serving to avoid some condensation on top of the cake.





Allergen information:
Contains: Egg, milk, wheat flour and may contain traces of soybean, tree nut, peanut, sesame and sulfite.

RASPBERRY CHOCOLATE ROMANCE CAKE

This cake is a chocoholic's heaven of rich and intense flavors. With the most desirable pairing of chocolate and raspberries. So many dimensions coming together is this one amazing cake. Soft and moist chocolate cake layers with a layer of white chocolate mousse, tangy raspberry jelly center, and 60% Dark chocolate mousse.







Code	: FPAS 0198
Size	: 28 x 18 x 4 cm.
AV.Weight	: 1.6 kg.
Packaging size	: 34 x 24 x 7 cm.
Store in	: Frozen (-16) - (-20)°C
Defrosting at	: (+2) - (+7) °C, ≥4 hrs.
Showcase condition	: (+5) - (+7) °C
Shelf life under frozen conditions	: 180 days from manufacturing date
Shelf life under chilled conditions	: 3 days

Serving Instruction:
Remove the cake from the original packaging and cut it frozen according to your wishes
Keep the cake after cutting, 2 hours at a temperature of 5 degrees Celsius before serving to avoid some condensation on top of the cake.





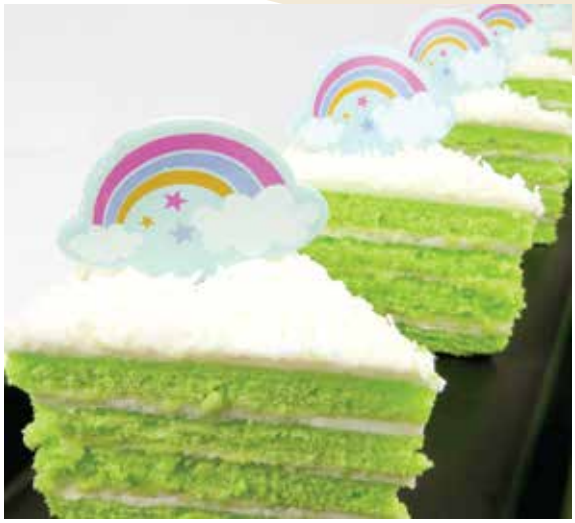
Allergen information:
Contains: Egg, milk, wheat flour and may contain traces of soybean, tree nut, peanut, sesame and sulfite.

COCONUT PARADISE CAKE

Light and fluffy, it's brimming with sweet coconut flavor a little bit of Paradise in every bite!
Layers of soft and moist coconut sponge with a creamy layer of
creamy coconut mousse center topped with coconut flakes!
A one of a kind cake for true comfort that smoothes the taste buds of all coconut lovers!



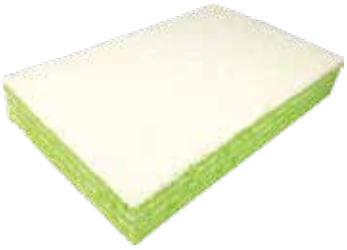




Code	: FPAS 0199
Size	: 28 x 18 x 4 cm.
AV.Weight	: 1.2 kg.
Packaging size	: 34 x 24 x 7 cm.
Store in	: Frozen (-16) - (-20)°C
Defrosting at	: (+2) - (+7) °C, ≥4 hrs.
Showcase condition	: (+5) - (+7) °C
Shelf life under frozen conditions	: 180 days from manufacturing date
Shelf life under chilled conditions	: 3 days

Serving Instruction:
Remove the cake from the original packaging and cut it frozen according to your wishes
Keep the cake after cutting, 2 hours at a temperature of 5 degrees Celsius before serving to avoid some condensation on top of the cake.





Allergen information:
Contains: Egg, milk, wheat flour and may contain traces of soybean, tree nut, peanut, sesame and sulfite.

MATCHA GREEN TEA
RED BEAN CAKE

The heavenly oriental taste originated from Japan. The prefect paring of Matcha, a finely ground powder of specially cultivated green tea and semi-sweet Azuki red beans. This cake consists of layers of chocolate moist cake and matcha white chocolate mousse with Azuki red bean jelly in the hidden in the center, and topped with rich matcha glazing. To create a classic oriental look, sift some matcha powder on top before serving.







Code	: FPAS 0270
Size	: 28 x 18 x 4 cm.
AV.Weight	: 1.4 kg.
Packaging size	: 34 x 24 x 7 cm.
Store in	: Frozen (-16) - (-20)°C
Defrosting at	: (+2) - (+7) °C, ≥4 hrs.
Showcase condition	: (+5) - (+7) °C
Shelf life under frozen conditions	: 180 days from manufacturing date
Shelf life under chilled conditions	: 3 days

Serving Instruction:
Remove the cake from the original packaging and cut it frozen according to your wishes
Keep the cake after cutting, 2 hours at a temperature of 5 degrees Celsius before serving to avoid some condensation on top of the cake.





Allergen information:
Contains: Egg, milk, wheat flour and may contain traces of soybean, tree nut, peanut, sesame and sulfite.

STRAWBERRY VANILLA LOVER CAKE

This Vanilla Strawberry mousse cake is a delicate and elegant summer dessert, refreshing and most of all really flavorful.
Just imagine, a soft white chocolate mousse with layers of soft vanilla sponge cake followed by a fruity jelly layer!







Code	: FPAS 0300
Size	: 28 x 18 x 4 cm.
AV.Weight	: 1.2 kg.
Packaging size	: 34 x 24 x 7 cm.
Store in	: Frozen (-16) - (-20)°C
Defrosting at	: (+2) - (+7) °C, ≥4 hrs.
Showcase condition	: (+5) - (+7) °C
Shelf life under frozen conditions	: 180 days from manufacturing date
Shelf life under chilled conditions	: 3 days





Serving Instruction:
Remove the cake from the original packaging and cut it frozen according to your wishes
Keep the cake after cutting, 2 hours at a temperature of 5 degrees Celsius before serving to avoid some condensation on top of the cake.

Allergen information:
Contains: Egg, milk, wheat flour and may contain traces of soybean, tree nut, peanut, sesame and sulfite.

TIRAMISU SIGNATURE CAKE

Our own recipe of Tiramisu Cake that is transcendent!
A creamy espresso-sponge cake with homemade coffee syrup and liquor surrounded by lightly sweetened mascarpone coffee cream.
A twist on Tiramisu that will keep your customers coming back for more.







Code	: FPAS 0301
Size	: 28 x 18 x 4 cm.
AV.Weight	: 1.2 kg.
Packaging size	: 34 x 24 x 7 cm.
Store in	: Frozen (-16) - (-20)°C
Defrosting at	: (+2) - (+7) °C, ≥4 hrs.
Showcase condition	: (+5) - (+7) °C
Shelf life under frozen conditions	: 180 days from manufacturing date
Shelf life under chilled conditions	: 3 days

Serving Instruction:
Remove the cake from the original packaging and cut it frozen according to your wishes
Keep the cake after cutting, 2 hours at a temperature of 5 degrees Celsius before serving to avoid some condensation on top of the cake.





Allergen information:
Contains: Egg, milk, wheat flour and may contain traces of soybean, tree nut, peanut, sesame and sulfite.

WHITE CHOCOLATE MOUSSE CAKE

A White Chocolate lover's heaven! Layers of super soft Vanilla sponge cake matched with layers of White Chocolate and Madagascar Bourbon Vanilla Mousse! An ideal cake that is smooth and rich, pair it with a contrasting berry sauce or fresh fruits!







Code	: FPAS 0302
Size	: 28 x 18 x 4 cm.
AV.Weight	: 1.2 kg.
Packaging size	: 34 x 24 x 7 cm.
Store in	: Frozen (-16) - (-20)°C
Defrosting at	: (+2) - (+7) °C, ≥4 hrs.
Showcase condition	: (+5) - (+7) °C
Shelf life under frozen conditions	: 180 days from manufacturing date
Shelf life under chilled conditions	: 3 days

Serving Instruction:
Remove the cake from the original packaging and cut it frozen according to your wishes
Keep the cake after cutting, 2 hours at a temperature of 5 degrees Celsius before serving to avoid some condensation on top of the cake.





Allergen information:
Contains: Egg, milk, wheat flour and may contain traces of soybean, tree nut, peanut, sesame and sulfite.

PASSION FRUIT CHEESECAKE

Bright. Fresh. Refreshingly Tropical.
A refreshing twist on classic cheesecake-creamy Philadelphia cheese meets vibrant passion fruit purée, layered with delicate sponge, and finished with a striking yellow glaze. Lively, aromatic, and naturally balanced with refreshing acidity, it is the cheesecake that awakens the palate.

NEW COLLECTION





WHY PROFESSIONALS LOVE IT

- Premium ingredients, real fruit flavor
- Light and refreshing profile-not heavy, not overly sweet
- Stunning visual appeal with glossy tropical shine
- Crunchy tart+soft sponge+creamy cheesecake
- Perfect for upscale dessert menus and premium buffets

Code	: FPAS 0583
Size	: 28 x 18 x 3-3.5 cm.
AV.Weight	: 1.6 kg.
Packaging size	: 34 x 24 x 7 cm.
Store in	: Frozen (-16) - (-20)°C
Defrosting at	: (+2) - (+7) °C, ≥4 hrs.
Showcase condition	: (+5) - (+7) °C
Shelf life under frozen conditions	: 180 days from manufacturing date
Shelf life under chilled conditions	: 3 days

Serving Instruction:
Remove the cake from the original packaging and cut it while still frozen. To obtain a clean cut, heat the knife blade in water at 60 °C.
After cutting, keep the cake at +5 to +7 °C for 2 hours before serving to avoid condensation forming on the surface.





Allergen information:
Contains: Egg, milk, wheat flour and may contain traces of soybean, tree nut, peanut, sesame and sulfite.

BLUEBERRY CHEESECAKE

Deep. Glossy. Indulgently Smooth.
Rich Philadelphia cream cheese rests over a crunchy tart base, layered with light blueberry roulade sponge and real blueberry purée, then finished with a luxurious dark glaze.
A perfect balance of mild sweetness, natural fruit acidity,
and creamy melt-in-the-mouth texture-refined yet comforting.

NEW COLLECTION





WHY PROFESSIONALS LOVE IT

- Premium Philadelphia cream cheese
- Real blueberry purée-authentic taste, not artificial
- Beautiful glossy finish that elevates presentation
- Stable and reliable for cold display
- Ready to serve, easy to cut, consistent every time

Code	: FPAS 0584
Size	: 28 x 18 x 3-3.5 cm.
AV.Weight	: 1.7 kg.
Packaging size	: 34 x 24 x 7 cm.
Store in	: Frozen (-16) - (-20)°C
Defrosting at	: (+2) - (+7) °C, ≥4 hrs.
Showcase condition	: (+5) - (+7) °C
Shelf life under frozen conditions	: 180 days from manufacturing date
Shelf life under chilled conditions	: 3 days

Serving Instruction:
Remove the cake from the original packaging and cut it while still frozen. To obtain a clean cut, heat the knife blade in water at 60 °C.
After cutting, keep the cake at +5 to +7 °C for 2 hours before serving to avoid condensation forming on the surface.





Allergen information:
Contains: Egg, milk, wheat flour and may contain traces
of soybean, tree nut, peanut, sesame and sulfite.