

## Bake Up



### YOUR ADVANTAGES:

- ✓ save storage capacity also during the transport
- ✓ easy to prepare - direct from freezer to oven.
- ✓ easy to bake - just 18-24 minutes
- ✓ great quality due to the used ingredients

## From the raw product to croissant



Put the raw product in the oven.



According to the baking instructions, bake it for 18-24 minutes...



...until obtaining the desired gilt.



Art. 1805<sup>1</sup>  
**Mini croissant Bake Up**  
25 gr, 200 pcs/box  
112 boxes/pallet



Art. 1818<sup>1</sup>  
**Butter Croissant Bake Up**  
60 gr, 180 pcs/box  
64 boxes/pallet



Art. 1403<sup>1</sup>  
**Butter Croissant XXL**  
80 gr, 70 pcs/box  
112 boxes/pallet



Art. 1803<sup>1</sup>  
**Mini chocolate roll, Bake-up**  
30 gr, 180 pcs/box  
112 boxes/pallet



Art. 1846<sup>1</sup>  
**Chocolate roll, Bake-up**  
75 gr, 135 pcs/box  
64 boxes/pallet



<sup>1</sup> On request we will gladly provide you information regarding the product as well as details about declaration, regulations (name of the food, ingredients, nutrition declaration, allergens, preparation). Please send an email to [export@edna.de](mailto:export@edna.de) or call us: + 49 8291 84390.