


Hey, in the table there are products that are available immediately - with instructions how to keep and bake


If you need something special or some testers please reach out and we'll try to help you - karlo@krostula.hr

Price is also dependable on quantity so we can discuss it in mail or by phone.

HOW TO KEEP

HOW TO BAKE

BREAD	WEIGHT	PCS PER BOX	BOX PER PALLET	TECHNOLOGY	TEMP	DEFROSTING	BAKING	
	Focaccia	1kg	5	64	Parbaked	-18	2h on 24c	12 min on 220c
	Focaccia with olives	1kg	5	64	Parbaked	-18	2h on 24c	12 min on 220c
	Wholegrain seeded spelt focaccia	1kg	5	64	Parbaked	-18	2h on 24c	12 min on 220c
	Corn bread with palenta	500g	8	64	Parbaked	-18	2h on 24c	10 min on 220c
	Rye with sesame	500g	8	64	Parbaked	-18	2h on 24c	10 min on 220c
	Hemp protein bread	500g	8	64	Parbaked	-18	2h on 24c	10 min on 220c
	Danish rye	800g	12	64	Parbaked	-18	2h on 24c	16 min on 220c
	Sourdough toast	750g	8	64	Parbaked	-18	2h on 24c	10 min on 220c
	Baguette	220g / 160g	20 / 30	64	Parbaked	-18	2h on 24c	10 min on 220c
	Seeded Baguette	220g / 160g	20 / 30	64	Parbaked	-18	2h on 24c	10 min on 220c


BURGER BUNS	WEIGHT	PCS PER BOX	BOX PER PALLET	TECHNOLOGY	TEMP ERAT	DEFROSTING	BAKING	
	Brioche burger	40g / 60g / 85g / 110g	80 / 60 / 96 / 72	64 / 64 / 20 / 20	Baked	-18	1h on 24c	
	Potato brioche burger	60g / 80g / 110g	60 / 40 / 72	64 / 64 / 20	Baked	-18	1h on 24c	
	Vegan brioche burger	80g / 110g	40 / 72	64 / 20	Baked	-18	1h on 24c	
	Black brioche burger	40g / 110g	80 / 72	31/5	Baked	-18	1h on 24c	
	Wholegrain brioche burger	110g	72	20	Baked	-18	1h on 24c	
	Rustic brioche burger	110g	72	20	Baked	-18	1h on 24c	
	Pretzel brioche burger	110g	72	20	Baked	-18	1h on 24c	

SANDWICH BUNS	WEIGHT	PCS PER BOX	BOX PER PALLET	TECHNOLOGY	TEMP ERAT	DEFROSTING	BAKING
Brioche hot dog	85g / 110g	72 / 60	20	Baked	-18	1h on 24c	
Potato brioche hot dog	85g / 110g	72 / 60	20	Baked	-18	1h on 24c	
Vegan brioche hot dog	85g	72	20	Baked	-18	1h on 24c	
Wholegrain brioche hot dog	85g / 110g	72 / 60	20	Baked	-18	1h on 24c	
Rustic brioche hot dog	110g	60	20	Baked	-18	1h on 24c	
Pretzel brioche hot dog	110g	60	20	Baked	-18	1h on 24c	
Ciabatta	60g / 110g / 150g	50 / 40 / 30	64	Parbaked	-18	1h on 24c	6 min on 220c
Integralna ciabatta	110g / 150g	40 / 30	64	Parbaked	-18	1h on 24c	6 min on 220c
Kukuruzna ciabatta	110g / 150g	40 / 30	64	Parbaked	-18	1h on 24c	6 min on 220c
Bagel	85g	30	64	Baked	-18	1h on 24c	
Bagel sa sjemenkama	85g	30	64	Baked	-18	1h on 24c	
Pretzel bagel	85g	30	64	Baked	-18	1h on 24c	
Bao bun	40g / 60g	80	64	Steamed	-18	1h on 24c	3 min steaming
Crni bao bun	40g	80	64	Steamed	-18	1h on 24c	3 min steaming

HOW TO KEEP

HOW TO BAKE

PASTRY	WEIGHT	PCS PER BOX	BOX PER PALLET	TECHNOLOGY	TEMP ERAT	DEFROSTING	BAKING
Croissant	95g	60	64	Raw	-18	3h on 32c	18 min on 180c
Croissant chocolatine	120g	60	64	Raw	-18	3h on 32c	18 min on 180c
Croissant ham & cheese	120g	60	64	Raw	-18	3h on 32c	18 min on 180c
Chocolatine	120g	60	64	Raw	-18	3h on 32c	18 min on 180c
Strudel x cheese	140g	36	64	Raw	-18	3h on 32c	30 min on 180c
Strudel x apple	140g	36	64	Raw	-18	3h on 32c	30 min on 180c
Strudle x cherry	140g	36	64	Raw	-18	3h on 32c	30 min on 180c
Hazelnut chcolate chip cookie	140g	60	64	Raw	-18	-	9 min on 210c
Peanut salty caramel cookie	140g	60	64	Raw	-18	-	9 min on 210c

PIZZA	WEIGHT	PCS PER BOX	BOX PER PALLET	TECHNOLOGY	TEMP ERAT	DEFROSTING	BAKING
 Base 40*25 cm	390g	10	64	Parbaked	-18	2h on 24c	4 min on 260c
Margherita 40*25cm	720g	6	64	Parbaked	-18	2h on 24c	4 min on 260c
Pepperoni 40*25cm	790g	6	64	Parbaked	-18	2h on 24c	4 min on 260c
Sandwich ham & cheese 40*25cm	900g	6	64	Parbaked	-18	2h on 24c	4 min on 260c