



**PANSUR**  
AUTHENTIC EUROPEAN BREAD

From the beginning of history, mankind has processed cereal seeds to create what would later become the bread we know and love - one of the most basic foods, which, when complemented with olive oil and wine, establishes the foundation of Mediterranean cuisine, so appreciated today throughout the world.

Our bread of Andalusian traditional origin is the result of various centuries of cultural intermixing throughout history. From Egypt to ancient Greece, making their way through the Romans and the Arabs, the recipes of European bread have been enriched and improved with the use of different raw materials - by selecting the best seeds and species with the best aroma, pampering the dough, and keeping the utmost care for the optimal cooking point for every loaf.

Thanks to this evolution, Pansur today boasts of having a wide range of products of the best quality with exquisite flavors that leave everyone wanting more.



# PANSUR

AUTHENTIC EUROPEAN BREAD

## OUR PRODUCT LINES



*lactose free*

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## PANSUR

*sweet*



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DESCONGELAR Y LISTO		





- Made with mother dough
- Whole grain flours ground in millstone
- Molded by hand
- Baked in stone oven

**BAKING INSTRUCTIONS:**



30 mins.



360°F



8-10 mins.



HONEY SPELT

1/2 K

1/3 K



17.6 oz 8 u  
SOL 00006



10.6 oz 15 u  
SOL 00007

MULTIGRAIN

1/2 K

1/3 K



17.6 oz 8 u  
SOL 00008



10.6 oz 15 u  
SOL 00009



*lactose  
free*

RIMANCINATA ALTAMURA



PAYÉS 1/2 κ



1/2 κ  
17.6 oz 8 u  
SOL 00010

1/3 κ  
10.6 oz 15 u  
SOL 00012

17.6 oz 6 u  
SOL 00011



Small Artisan

Diamond

MOTHER DOUGH Stonebaked lactose free



BAKING INSTRUCTIONS:

30 mins. 360°F 8-10 mins.



SOL 00119 Large Artisan Mother Dough 4.94 oz 54 u



SOL 00121 Small Artisan Mother Dough 3.53 oz 75 u



SOL 00178 Village Bread 17.6 oz 10 u



SOL 00005 4.23 oz 50 u



00196 15.9 oz 25 u



SOL 00003 Diamond Mother Dough 2.12 oz 45 u



SOL 00004 Mini Diamond Mother Dough 1.41 oz 60 u



100% European

# TRADITIONAL SOFT DOUGH

## BAKING INSTRUCTIONS:



30 mins.



360°F



8-10 mins.

**lactose  
free**



x1101 Country Baguette

⏱ 12.7 oz 🍷 20 u



01105 Vienna Baguette

⏱ 9.52 oz 🍷 21 u



00989 Baguette XL

⏱ 11.3 oz 🍷 18 u



00179 Large Baguette

⏱ 9.35 oz 🍷 22 u



00124 Baguette

⏱ 8.82 oz 🍷 35 u



01104 Jerez Baguette

⏱ 9.35 oz 🍷 20 u



00149 Seville Baguette

⏱ 8.82 oz 🍷 24 u



00952 Picado Baguette

⏱ 8.82 oz 🍷 24 u



50916 Short Baguette

⏱ 8.11 oz 🍷 36 u





**EAT  
HEALTHY**

***lactose  
free***



01137 Large Cadiz Sandwich 🍞  
⏱ 6.35 oz 🍷 40 u



00143 Baguettina XL 🍞  
⏱ 5.29 oz 🍷 52 u



00817 Baguettina 🍞  
⏱ 3.88 oz 🍷 65 u



Andalusia 🍞  
00105 ⏱ 4.94 oz 🍷 45 u  
00107 ⏱ 3.17 oz 🍷 72 u



Vienna 🍞  
00205 ⏱ 4.23 oz 🍷 45 u  
00794 ⏱ 3.17 oz 🍷 72 u



00104 Gourmet 🍞  
⏱ 3.88 oz 🍷 60 u




00115 Chata 🍞  
⏱ 3.88 oz 🍷 60 u




00109 Flute 🍞  
⏱ 3.17 oz 🍷 78 u





European Bread Roll   
 00207 8.82 oz 25 u  
 00103 5.64 oz 45 u  
 00120 4.94 oz 45 u



Chulos   
 01124 5.64 oz 45 u  
 00148 4.59 oz 45 u




## TRADITIONAL HARD DOUGH

### BAKING INSTRUCTIONS:


 30 mins.  360°F  8-10 mins.

***lactose free***




00136 Seville Boba   
 17.6 oz 6 u




00197 Libreta   
 17.6 oz 16 u




01120 Chulo XL   
 14.1 oz 6 u



S1420 Square Pineapple   
 13.4 oz 25 u




00257 Picado XL   
 8.82 oz 20 u




00182 Picado Pineapple   
 8.82 oz 25 u




00158 Picado   
 4.59 oz 45 u



00153 Telera   
 12.3 oz 20 u



00198 Candeal Baguette   
 9.88 oz 21 u



00126 European Bagel XL   
 8.82 oz 12 u







*Bread that invites you to create*



**PANSUR**  
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**Ciabatta** 🍞  
 00733 14.1 oz 18 u  
 00730 8.82 oz 27 u  
 00690 3.53 oz 90 u



**00108 Mollete** 🍞  
 3.00 oz 50 u

# RUSTIC

## BAKING INSTRUCTIONS:

30 mins. 360°F 8-10 mins.

*lactose  
free*



**01142 Gourmet Baguette XL** 🍞  
 9.88 oz 26 u



**01143 Rustic Baguette** 🍞  
 9.88 oz 26 u



**00920 Galicia Baguette** 🍞  
 8.82 oz 20 u



**00141 Gourmet Baguette** 🍞  
 7.05 oz 35 u



**00765 Natural Ciabatta** 🍞  
 5.29 oz 40 u



**01116 Rustic Gourmet** 🍞  
 4.59 oz 50 u



**00329 Artisan Sandwich** 🍞  
 3.17 oz 60 u



**00322 Galicia Sandwich** 🍞  
 4.41 oz 40 u



**00167 Rustic Baguettina** 🍞  
 3.88 oz 65 u



**00129 Huelva Artisan** 🍞  
 3.17 oz 60 u



**00117 Pan Prieto** 🍞  
 3.17 oz 30 u

*Sano... Saniisimo  
Bueno... Buenisimo*



# WHOLE WHEAT

## BAKING INSTRUCTIONS:

 30 mins. 
  360°F 
  8-10 mins.

*lactose free*



00378 Whole Wheat Baguette x35   
 8.82 oz  35 u

01119 Whole Wheat Baguette   
 8.82 oz  24 u



01123 Whole Wheat Ciabatta   
 5.64 oz  54 u



0x137 Whole Wheat Baguettina   
 3.88 oz  65 u



Whole Wheat Andalusia   
 00112  3.17 oz  30 u  
 00323  3.17 oz  72 u



Whole Wheat Andalusia Sandwich   
 00113  4.94 oz  20 u  
 00163  4.94 oz  45 u



00195 Multigrain Artisan   
 3.53 oz  60 u



00102 Whole Wheat Gourmet   
 3.88 oz  60 u



00123 Whole Wheat Prieto   
 3.17 oz  30 u



*Del Horno a la mesa*

## HOSPITALITY & FOOD SERVICE

### BAKING INSTRUCTIONS:



30 mins.



360°F



8-10 mins.

*lactose free*



00235 Mini European Bread Roll   
 2.47 oz  80 u



00236 Mini Picado   
 2.82 oz  80 u



00127 European Bagel   
 2.47 oz  60 u





00128 Small Country Artisan   
 2.12 oz  45 u



00912 Molletito   
 2.12 oz  48 u



00118 Mini Prieto   
 1.94 oz  60 u



00110 Mini Baguet   
 1.76 oz  112 u



00692 Mini Country   
 1.41 oz  70 u



00282 Pepito   
 1.41 oz  65 u



00691 Pinedita   
 1.41 oz  60 u





PAN SUR  
*sweet*

# SWEET PASTRIES



**C1001 · Artisan Croissant**  
 3.35 oz 50 u 90' 22'



**C1002 · Sandwich Croissant**  
 3.88 oz 50 u 90' 20'



**C1003 · Cream Neapolitan**  
 3.88 oz 60 u 90' 22'



**C1004 · Chocolate Neapolitan**  
 3.70 oz 60 u 90' 20'



**C1005 · Cream Neapolitan Plus**  
 4.23 oz 50 u 90' 22'



**C1006 · Chocolate Neapolitan Plus**  
 4.23 oz 50 u 90' 20'



**C1007 · Artisan Croissant Fermented**  
 3.35 oz 36 u 20' 20'



**C1008 · Cream Neapolitan Fermented**  
 3.88 oz 40 u 20' 20'



**C1009 · Chocolate Neapolitan Fermented**  
 3.70 oz 40 u 20' 18'



**C1010 · Chocolate Snail**  
 4.23 oz 50 u 90' 20'



**C1011 · Chocolate Flute**  
 2.82 oz 50 u 90' 15'

# SWEET PUFF PASTRIES



**C2001 · Chocolate Horseshoe**  
 6.00 oz 40 u 20' 25'



**C2002 · Cream Horseshoe**  
 4.23 oz 40 u 20' 25'



**C2003 · Chocolate Cane**  
 4.23 oz 50 u 20' 25'



**C2004 · Cream Cane**  
 4.23 oz 50 u 20' 25'



**C2005 · Chocolate Honeycomb**  
 5.29 oz 40 u 20' 25'



**C2006 · Cream Honeycomb**  
 5.29 oz 40 u 20' 25'



**C2007 · Palmier**  
 4.23 oz 90 u 20' 22'



**C2008 · Palmier Plus**  
 5.29 oz 60 u 20' 22'



**C2009 · Palmier XL**  
 7.76 oz 48 u 20' 22'



**C2010 · Chocolate Triangle**  
 5.29 oz 36 u 20' 25'



**C2011 · 60"x40" Puff Pastry Sheet**  
 35.3 oz 15 u 20' 25'



# MINI BOLLERÍA



**C3001 Mini Croissant**  
 0.99 oz 141 oz 35' 15'  
 Approx. 140 u



**C3002 Mini Cream Croissant**  
 0.63 oz 141 oz 15' 12'  
 Approx. 220 u



**C3003 Mini Chocolate Croissant**  
 0.63 oz 141 oz 15' 12'  
 Approx. 220 u



**C3004 Mini Palmier**  
 0.71 oz 141 oz 15' 10'  
 Approx. 200 u



# PASTRY

THAW AND SERVE



C7001 Baked Artisan Croissant

3.00 oz 24 u 40' 0'



C7002 Baked Cream Neapolitan

3.35 oz 24 u 40' 0'



C7003 Baked Chocolate Neapolitan

3.35 oz 24 u 40' 0'



C7004 Chocolate Acorn

4.94 oz 24 u 40' 0'



C7005 Cream Acorn

4.94 oz 24 u 40' 0'



C7006 Swiss Bun

3.00 oz 24 u 40' 0'



# PANSUR

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ISO 22000

BUREAU VERITAS  
Certification

Nº ES036240



ISO 9001

BUREAU VERITAS  
Certification

Nº ES036302-1

