

## **PONS BAKERY**

product catalog









### **OUR STORY**

We began our story on september 5th, 1991. Today, "Pons" bakery spreads on 6000m2. It is divided into two parts, one is for making our products and the other is wharehouse. Our company has 35 retail facilities in form of Coffee&Bakery and Bakeries.

Our production line has modern equipment that is still being developed. We invest a lot in new lines and new products.





## CHOOSE THE BEST, FORGET THE REST!

- We are the largest producer of frozen, semi-baked products in Serbia
- A wide range of products is in our assortment – from basic to premium pastries, breads and pies
- We make our products from hight quality ingredients, so we can satisfy all our costumers demands
- We produce 30.000 frozen products in one shift
- Our production line has modern equipment that is still being developed
- We invest a lot in new lines and new products
- We are partners with supermarket chains, restaurants and 4 and 5 stars hotels in Serbia. Also, we export frozen semi-baked bakery products to international markets





CATALOGUE OF PRODUCTS 2024.

# SEMI - BAKED FROZEN PRODUCTS ARE READY FOR FURTHER PREPARATION ACCORDING TO THE INSTRUCTIONS

Semi-baked products are delivered frozen and must be stored at a temperature of -18°C. After defrosting, this type of products must be fully baked in an oven before serving.



## ASSORTMENT

**SEMI - BAKED BREADS** 

CIABATTAS AND BREAD BUNS

**BURGER BUNS** 

**MUFFINS** 

**SALTY PUFF PASTRY** 

**SWEET PASTRY** 

PASTRY WITH NEUTRAL TASTE

**PIES** 

**DESSERTS** 



































66004

#### **DURUM BREAD**



























66007

#### RUSTIC POTATO BREAD













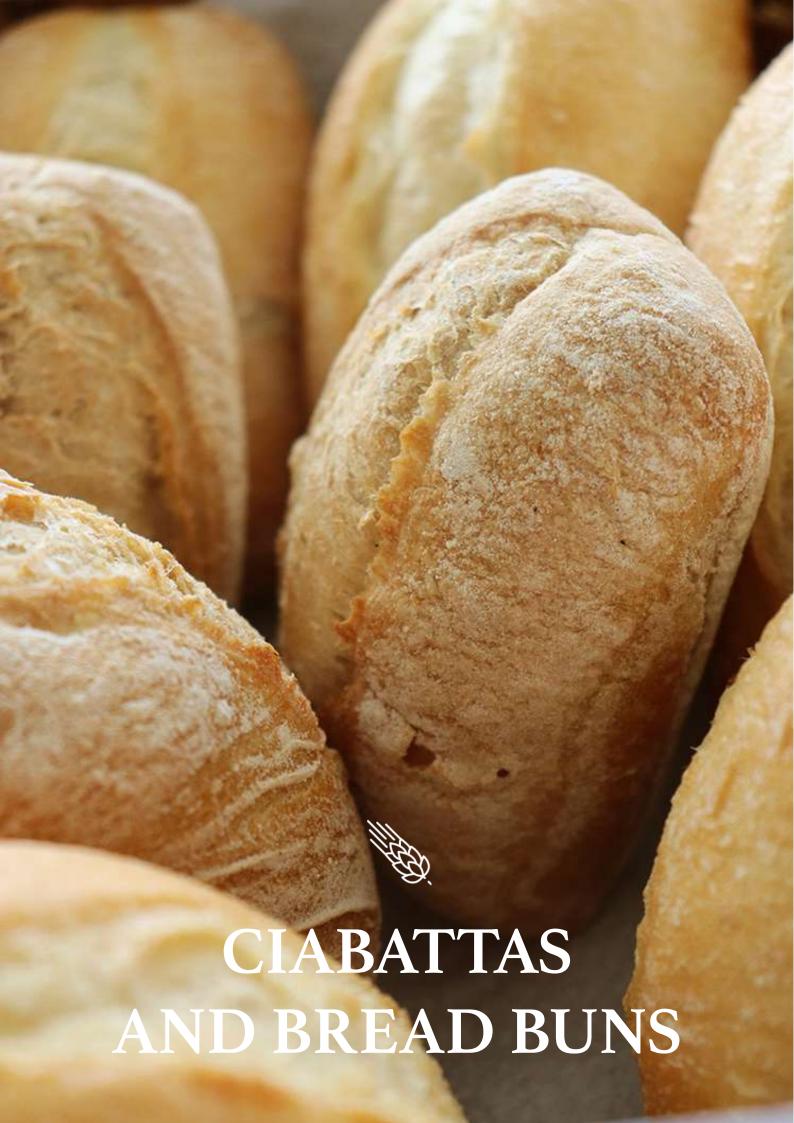












#### CIABATTAS AND BREAD BUNS





#### 63327 **CIABATTA** WHITE







2-3'

50 pieces \*C 200°C





#### 63329 **CIABATTA** DARK



50 pieces





2-3'



**℃** 200°C





#### 63332 **CIABATTA** WITH OLIVES





60′



2-3'



**\$** 50 pieces **°C §** 200°C



















#### 66010 **CIABATTA** WHITE







365 days





**\$** 12 pieces **°℃** 200°C





#### 66012 CIABATTA DARK







365 days



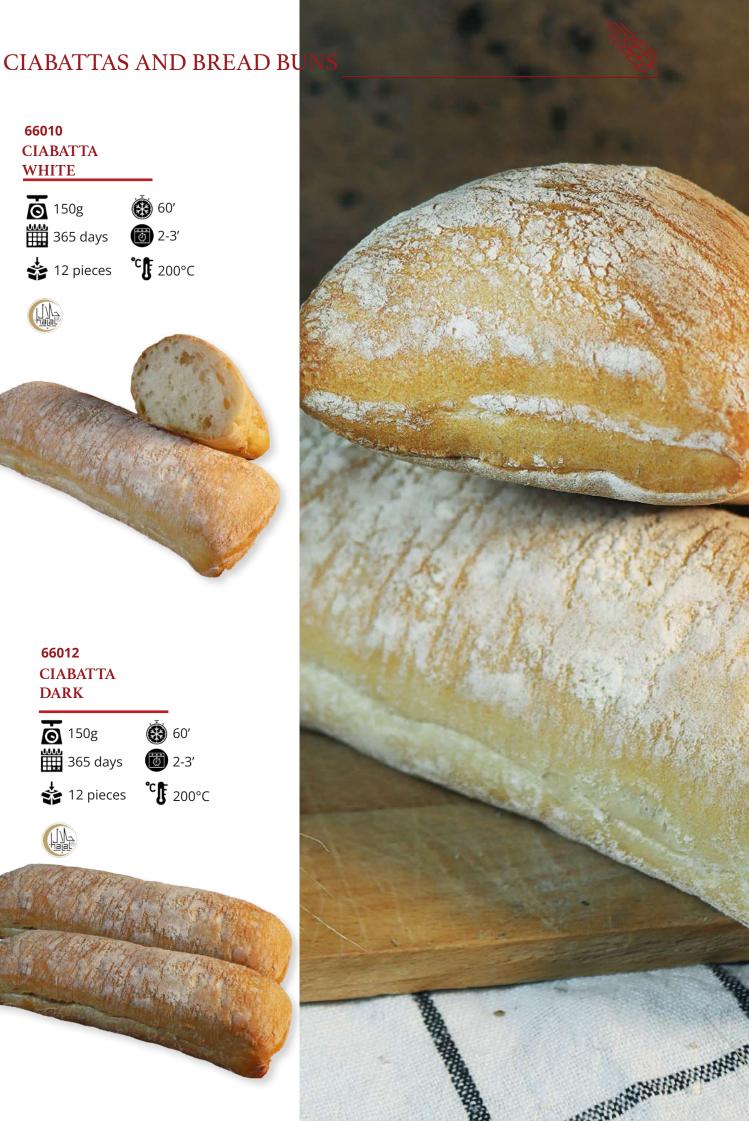


‡ 12 pieces













**6** 40g **3** 30-40′

365 dana **3**-5'

**\$** 50 komada **°\$** 200-210°C







30-60′

365 dana 3-5'

































**5**0g 30-60′ 365 days **(**) **°C[F** / 24 pieces

63343 **BURGER BUN** 





30-60'



365 days

24 pieces









30-60'



85g 85g 30g 7





24 pieces \*C / /

#### BURGER BUNS \_\_\_\_\_





63348 **BIG BURGER BUN** 





365 days



å 12 pieces







**BLACK BURGER BUN** 



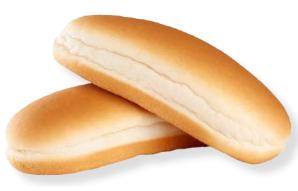












62020 **HOT DOG ROLL** 





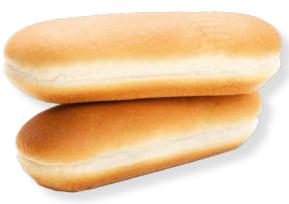
30-60′



**\$** 12 pieces **°C§** /







62022 **HOT DOG ROLL** 











20 pieces



**°C§** /













#### 62122 **BAGEL STANDARD WITH SEEDS**

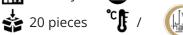


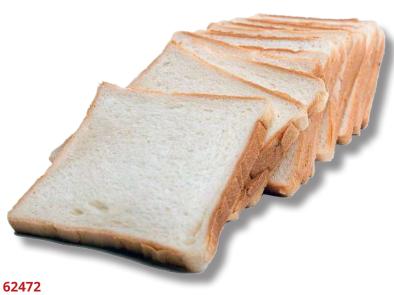




365 days **6** /







#### **CLUB TOAST**







365 dana 0 /





9 komada °C / /













BAKING TEMPERATURE





#### 62610 **ROYAL MUFFIN**





20-30'



25 pieces



**°**€ 200°C



**AND CHEESE** 





20-30'



3-5'

**°**€ 200°C



**6** 75g 365 days









**°C** 200-210°C

62604 **HRONO MUFFIN** 





365 days



🔹 50 pieces





3-5'



**°C** 200-210°C











SALTY PUFF PASTRY



#### 61717

#### HAM AND CHEESE ROLL

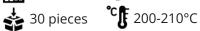






365 days 12-15"











#### 63444

#### **ITALIAN PASTRY**





20-30'









#### 61703

#### HAM AND WHITE **CHEESE ROLL**

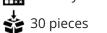




30-40'



15-18'





**℃** 200-210°C





#### 60217

#### WHITE CHEESE ROLL







365 days 6-9'







40 pieces °C 200°C













#### 60242 WHITE CHEESE **ROLL**







365 days (a) 13-15'





\$\frac{150}{150}\$ pieces \$\frac{150}{150}\$ 200-210°C







#### **CHICKEN AND MUSTARD ROLL**





20-30'



365 days



13-15'



35 pieces



\*C 200-210°C





60216 **CHEESE SWIRL** 





365 days



35 pieces











61116 **PIZZA SWIRL** 





30-40'







**♦** 40 pieces **°C** 200°C



















#### SALTY PASTRY \_

#### 60222

#### WHOLE GRAIN ROLL WITH WHITE CHEESE AND LINSEED







365 days



**3**0 pieces **°€** 200-210°C







#### 60922 HOT DOG





365 days



30 pieces



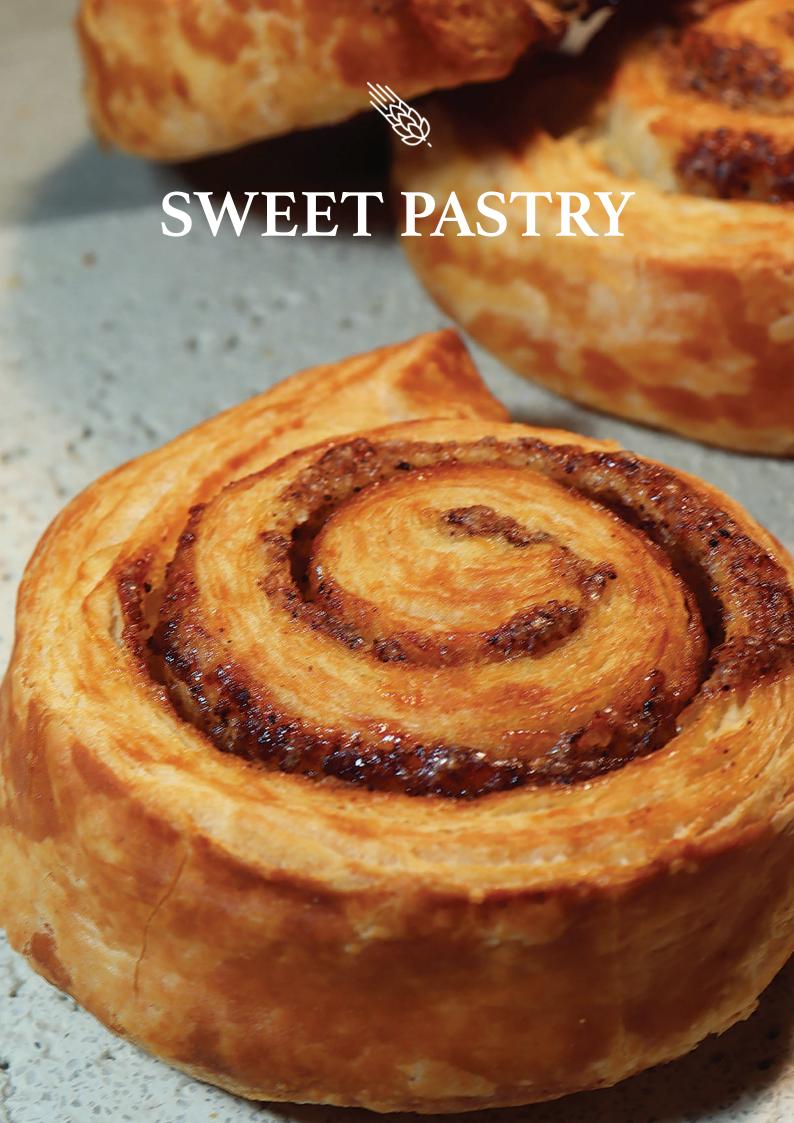












#### **SWEET PASTRY**

#### 61543

#### **COCOA CREAM** ROLL





30-40'



15-18'



30 pieces



**°C** 200-210°C



#### **COCOA CREAM ROLL**





30-40'



365 days 13-15"







**1**50 pieces **°℃** 200-210°C







#### 60743 **CINNAMON SWIRL**



30-40'



365 days



13-15'



å 100 pieces



**℃** 200-210°C





**ROLL** 



**1**40g



13-15'



30 pieces







**POPPY** ROLL





30-40'



30 pieces









#### 63514 WHOLE GRAIN STICK







365 days









#### 63516

#### CHIA **STICK**







6-9'













#### 62972 **MEAT PIE**







365 days 0 18'



**å** 40 pieces **°C §** 200°C





#### 62973 WHITE CHEESE **PIE**

















#### 62975 WHITE CHEESE **AND SPINACH PIE**

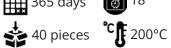


























40 pieces °C 200°C























40











# WHITE SHEESE AND SPINACH PIE



62981











62983

# **CHICKEN AND MUSTARD PIE**













PIE







**♣** 80





62979

# WHITE CHEESE **PIE**



**♣** 80



MUSHROOM





18'



62978

**MEAT** 























PIE

62980































# DESSERTS





#### 62609

# **MUFFIN GOLD**







365 days **(**)



**3**0 pieces **°℃** /





# **MUFFIN CHOCO**





**(** 40-50'











# **ADDITIONAL REMARKS**



Transport packaging indicates number of pieces of a certain product packed into

the transport box. Number of the pieces in the transport box depends on the weight, size and shape of the item. After the item is produced, it is being packed into the proper packaging and then moved to the refrigerating chamber at the storage temperature of -18 to -21 C. The products are delivered to the customer on the proper vehicles for transportation of frozen items.

After the products are delivered to the customer, the customer stores it in his refrigerating chamber.



Defrosting time represents a period of time needed to pass from the moment the product is taken out from the refrigerating chamber until its preparation.

Some of the articles are completely baked and they do not need to be additionally baked after they are thawed. In that case, after the indicated thawing time is over, the item is ready for serving.



After the thawing time is over, the item is ready to be put into the heated oven.

The baking temperature is indicated next to the each item. It is not possible tobake the frozen item as the quality deteriorates significantly. It is very important to adhere to the baking temperature as indicated next to the each item so that the best quality is achieved.



VIt is also important to adhere to the baking time as indicated next to the each item so that the best quality is achieved. If the baking time is longer than instructed,

the product might be burnt. If the baking time is shorter than instructed, the product may be under baked.

# **REFERENCES**











































Mercator



























