

PONS BAKERY

CATALOGUE OF PRODUCTS



ABOUT PONS BAKERY



We began our story on September 5th, 1991. A rented space in Sindelićeva street in Čačak was the place where we started developing our craft. Four years later, "Pons" bakery was moved to Slavka Krupeža street. It is still on that location. "Pons" bakery spreads on 6000m². It is divided into two parts, one is for making our products and the other is warehouse. Our company has 40 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. Our products are regularly controlled in Institute for Public Health in Čačak in harmony with FCCS (Food Strategy System Certification). A very special proof of our quality of our products is partnership with 4 and 5 stars hotels in Serbia (with our bakery programme).





TRANSPORT PACKAGE



EXPIRATION DATE



THAWING TIME



BAKING TIME



BAKING TEMPERATURE

FRIGO PROGRAMME



**PUFF PASTRY
IN BULK 40G**

 100

 365



 12'

 200-210°C



**HOT DOG
IN BULK 120G**

 20

 365



 30-40'

 15-20'
200-210°C

BAGUETTES



**WHITE
BAGUETTE
120G**

 55

 365

 20'

 7-10'

 200-210°C

 36

 365



 7-10'

 200-210°C

 36

 365

 20'

 7-10'

 200-210°C

 40

 365

 20'

 7-10'

 200-210°C



**WHITE
BAGUETTE
280G**



**DARK
BAGUETTE
270G**



**DARK RUSTIC
BAGUETTE
130G**



**RUSTIC
BAGUETTE
130G**

 40

 365

 20'

 6-9'

 200-210°C



**MINI TOSCAN
BAGUETTE 80G**

 70

 365

 20'

 7-10'

 200-210°C



**CORN WHEAT
BAGUETTE LUX
230G**

 40

 365



 7-10'

 200-210°C

ROLLS
BREAD
TOAST



**ROLL
SPECIAL 40G**

 50

 365

 20-40'

 3-5'

 200-210°C



**BAVARIAN
ROLL 40G**

 50

 365

 30-60'







**BAVARIAN
ROLL 100G**

 40

 365

 30-60'







**WHITE ROLL
50G**

 50

 365

 20-40'

 3-5'

 200-210°C



**WHITE
ROLL 40G**

 50
 365
 20-40'
 3-5'
 200-210°C



**INTEGRAL
ROLL 50G**

 50
 365
 20-40'
 3-5'
 200-210°C



**INTEGRAL
ROLL 40G**

 50
 365
 20-40'
 3-5'
 200-210°C



**KAISER
SPELTA 60G**

 65
 365
 20'
 6-9'
 200-210°C



CIABATTA 40G



50



365



20-40'



3-5'



200-210°C



**DARK
CIABATTA 40G**



50



365



20-40'



3-5'



200-210°C



**CIABATTA
WITH
OLIVES 40G**



50



365



20-40'



3-5'



200-210°C



**WHITE
MOLD BREAD
350G**



8



365



60-180'



5-6'



200-210°C



**DARK
MOLD BREAD
350G**



8



365



60-180'



5-6'



200-210°C



**CORN CHIA
MOLD BREAD
350G**



8



365



60-180'



5-6'



200-210°C



**SARAJEVO
FLAT BREAD
300G**



12



365



5-10'



225°C





**SARAJEVO
FLAT BREAD
150G**



30



365



5-10'



225°C





**BRIOCHE
BREAD 800G**

 9

 365

 60-180'

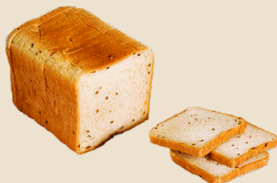


**CLUB TOAST
800G**

 9

 365

 60-180'



**MILL TOAST
800G**

 9

 365

 60-180'



**WELLNESS
TOAST 800G**

 9

 365

 60-180'





TRAMEZZINO
1KG

 6

 365

 60-180'



HRONO
MUFFIN 60G

 50

 365

 20-30'

 3-5'



200-210°C



CORN
BREAD 75G

 50

 365

 20-30'

 3-5'



200-210°C



**PREMIUM
SALTY
CROISSANT**

 12
 365
 30-40'





**HOT DOG
ROLL 120G**

 12
 365
 30-40'





**JUNIOR
CIABATTA
60G**

 90
 365
 20'
 6-9'
 200-210°C



**CIABATTA
120G**

 12
 365
 30-40'
 3-5'
 200-210°C



**DARK
CIABATTA
120G**



12



365



30-40'



3-5'



200-210°C



CIABATTA 250G



22



365



20'



7-10



200-210°C



**MINI
BURGER 30G**



60



365



30-40'



**BURGER
ROLL 50G**



24



365



30-40'





**BURGER
ROLL 65G**

 24
 365
 30-40'





**BIG BURGER
ROLL WITH
SESAME SEED
85G**

 24
 365
 30-40'





**DOUBLE
BURGER
SESAME
SEED ROLL
95G**

 24
 365
 30-40'





BURGER 110G

 12
 365
 30-40'





BURGER 130G

 12
 365
 30-40'





**BLACK
BURGER ROLL
85G**

 24
 365
 30-40'





**BAGEL
STANDARD
WITH
SESAME
SEED 100G**

 10
 365
 30-40'





BURGER 110G

 12
 365
 30-40'



HRC PROGRAMME



**FRIGO
CHERRY ROLL
42G**

 150

 365

 30-40'

 13-15

 200-210°C



**ROLL
VANILLA –
FOREST FRUIT
ROLL 42G**

 150

 365

 30-40'

 13-15

 200-210°C



**ROLL WITH
RAISINS 25G**

 150

 365

 30-40'

 10-12

 180-190°C



**HOME MADE
ROLL WITH
JAM 75G**

 50

 365

 30-40'

 13-15

 200-210°C



**COCOA
CREAM ROLL
42G**

 150
 365
 30-40'
 13-15
 200-210°C



HOT DOG 42G

 150
 365
 30-40'
 13-15
 200-210°C



**ROLL
YELLOW
CHEESE-
CHICKEN
BREAST 42G**

 150
 365
 30-40'
 13-15
 180-190°C



**HOME MADE
HAM AND
CHEESE ROLL
75G**

 50
 365
 30-40'
 13-15
 200-210°C



PIZZA ROLL
42G

 150

 365

 30-40'

 13-15

 200-210°C



FRIGO ROLL
WITH CHEESE
42G

 150

 365

 30-40'

 13-15

 200-210°C



HOME MADE
CHEESE
ROLL 75G

 50

 365

 30-40'

 13-15

 180-190°C



WHOLE
WHEAT PUFF
PASTRY 100G

 40

 365

 30-40'

 13-15

 200-210°C



**BUCKWHEAT
PUFF PASTRY
100G**



40



365



30-40'



13-15



200-210°C



**CROISSANT
25G**



150



365



30'



13-15



180-190°C



**MINI
BUTTER
CROISSANT
25G**



150



365



30'



10-12



180-190°C



**MINI
CROISSANT
35G**



150



365



30-40'



13-15



200-210°C



**BUTTER
CROISSANT
65G**



80



365



30'



12-16'



180-190°C



**PREMIUM
BUTTER
CROISSANT
70G**



70



365



30'



12-16'



180-190°C



**CORN
WHEAT
CHIA
BUTTER
CROISSANT
75G**



75



365



30'



12-16'



180-190°C



**BUTTER
CROISSANT
WITH SEEDS
80G**



60



365



30'



12-16



180-190°C



**BRAID
PASTRY 140G**

 30

 365

 30-40'

 15-18'

 200-210°C



**SESAME-
COVERED
BREAD RINGS
120G**

 70

 365

 30'

 12-16'

 180-190°C



**MINI
CRUNCHY
SESAME
COVERED
BREAD RING
50G**

 30

 365

 20-30'

 12-15'

 200-210°C



**BUCKWHEAT
MINI BREAD
RINGS 50G**

 50

 365

 20-30'

 12-15

 200-210°C



**BUCKWHEAT
STICK 30G**

 200

 365

 20-30'

 12-15'

 200-210°C



**DARK
STICK 30G**

 200

 365

 20-30'

 12-15'

 200-210°C



**WHOLE
GRAIN
STICK 80G**

 75

 365

 20-30'

 12-15'

 200-210°C



**CHIA STICK
80G**

 200

 365

 20-30'

 12-15

 200-210°C



SALTY STICK
100G



20



365



20-30'



12-15'



200-210°C



CIABATTA
WITH PUMPKIN
70G



90



365



20'



6-8'



200-210°C



PANINI LUX
130G



60



365



45'



2'



200-210°C



ROLL WITH
GREAVES 100G



60



365



60'



10-15'



200-210°C



**MAXI
HOT DOG 200G**

 30

 365

 60'

 15-18'

 200-210°C



**HOT DOG
WITH YELLOW
CHEESE 150G**

 30

 365

 60'

 15-18'

 200-210°C



**HOT DOG
140G**

 30

 365

 60'

 15-18'

 200-210°C



HOT DOG 120G

 30

 365

 60'

 15-18'

 200-210°C



**CORN
HOT DOG 120G**

	30
	365
	20-30'
	12-15
	200-210°C



**ROLL
SAUSAGE
WITH
MUSTARD 160G**

	30
	365
	60'
	15-18'
	200-210°C



**BUCKWHEA
T ROLL
WITH
CHEESE AND
SPINACH
120G**

	40
	365
	20-30'
	15-18'
	200-210°C



**ROLL WITH
HAM AND
YELLOW
CHEESE 140G**

	30
	365
	20-30'
	15-18'
	200-210°C



**ROLL
WITH HAM
AND CHEESE
120G**



30



365



20-30'



15-18



200-210°C



**ROL SPECIAL
WITH SMOKED
PORK HAM**



30



365



30-40'



15-18'



200-210°C



**ROLL
SPECIAL
WITH
KULEN 250G**



30



365



30-40'



15-18'



200-210°C



**WHEAT ROLL
WITH KULEN
AND YELLOW
CHEESE 100G**



30



365



20-30'



12-15'



200-210°C



**CROISSANT
MINI CHICKEN
PIZZA 140G**

 30

 365

 20-30'

 15-18

 200-210°C



**WI-FI PIE
PIZZA 330G**

 4

 365

 30-40'

 40-45'

 200-210°C



**CHEESE
ROLL 120G**

 30

 365

 20-30'

 12-15'

 200-210°C



**WHEAT CHEESE
CORN ROLL
120G**

 30

 365

 20-30'

 12-15'

 200-210°C



CHEESE ROLL
100G

 60

 365

 45'

 12-16

 180-190°C



**CHERRY
ROLL 140G**

 30

 365

 30-40'

 15-18'

 200-210°C



CHERRY PIE
110G

 60

 365

 10'

 18-20'

 200-210°C



POPPY ROLL
140G

 30

 365

 30-40'

 15-18'

 200-210°C



**ROLL WITH
VANILLA AND
FOREST FRUIT
140G**

 30

 365

 30-40'

 15-18

 200-210°C



**CROISSANT
VANILLA-
FOREST FRUIT
90G**

 15

 365

 60'







**ROLL WITH
RAISINS 95G**

 60

 365

 30'

 12-16'

 180-190°C



**BRAID PASTRY
WITH
ALMONDS 100G**

 60

 365

 40'

 12-16'

 180-190°C



APRICOT SHELL PASTRY

 90

 365

 30-40'

 12-16

 180-190°C



ROLL WITH HAZELNUT FILLING 90G

 60

 365

 30'

 12-16

 180-190°C



CROISSANT WITH COCOA CREAM 90G

 15

 365

 60'







ROLL WITH COCOA CREAM 140G

 30

 365

 30-40'

 15-18'

 200-210°C



**CHOCO
TWISTER 100G**

 52
 365
 30'
 12-16
 180-190°C



**TWO-COLOR
CHOCOLATE
CROISSANT 90G**

 40
 365
 30'
 12-16
 180-190°C



**COCOA
CREAM
DOUGHNUT
50G**

 50
 365
 60'
 12-16
 180-190°C



**COCOA CREAM
DOUGHNUT 90G**

 30
 365
 60'
 12-16
 180-190°C



**MINI CHOCO
DOUGHNUT
14G**

 80
 365
 30'





**MINI
DOUGHNUTS
WITH FRUIT
FILLING 14G**

 80
 365
 30'





**GOLDEN
MUFFIN
WITH
COCOA
CREAM 60G**

 30
 365
 60'





**CHOCO MUFFIN
WITH VANILLA
CREAM 60G**

 30
 365
 60'





**MINI DONUT
FLAMINGO 20G**

 120
 365
 30'





**MINI DONUT
ZEBRA 20G**

 120
 365
 30'





**BANANA
DONUT 58G**

 48
 365
 60'





**CHOCOLATE
DONUT 56G**

 48
 365
 60'





**DONUT WITH
STRAWBERRY
TOPPING 56G**



48



365



30'



**DONUT WITH
SPRINKLES 56G**



48



365



30'





MEAT BUREK
300 G

 15
 365
 30-40'
 40-45'
 200-210°C



MEAT PIE
270G

 20
 365
 30'
 20-25'
 200-210°C



MEAT PIE
160G

 40
 365
 20-30'
 20-25'
 200-210°C



BEEF PIE
HALAL 160G

 40
 365
 20-30'
 20-25'
 200-210°C



**PIE WITH
MEAT FILLING
110G**

 60

 365

 10'

 18-20'

 200-210°C



**CHEESE
BUREK 300G**

 15

 365

 30-40'

 40-45'

 200-210°C



**CHEESE PIE
300G**

 20

 365

 30-40'

 20-25'

 200-210°C



**CHEESE PIE
110G**

 60

 365

 10'

 18-20'

 200-210°C



**BUCKWEAT PIE
WITH CHEESE
110G**

	60
	365
	10'
	18-20'
	200-210°C



**PROTEIN PIE
200G**

	20
	365
	20-30'
	20-25'
	200-210°C



**CHEESE-
CABBAGE
PIE 300G**

	20
	365
	20-30'
	20-25'
	200-210°C



**PIE WITH
SPANICH AND
CHEESE FILLING
110G**

	60
	365
	10'
	18-20'
	200-210°C



**STICK PIE WITH
MUSHROOMS
75G**

	65
	365
	20-30'
	20-25'
	200-210°C



**MUSCHROOM
PIE 160G**

	40
	365
	20-30'
	20-25'
	200-210°C



**STICK
POTATOE
PIE 75G**

	65
	365
	20-30'
	20-25'
	200-210°C



**POTATOE PIE
110G**

	60
	365
	10'
	18-20'
	200-210°C



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