

Culinaria

| SUPPLIER OF FRENCH FROZEN BAKERY AND PASTRY PRODUCTS



Collection

| 2022-2023

Editorial

Are you looking for a trusted partner you can rely on to help you to meet the needs of your customers? Culinaria offers you the highest quality standards, in suitable formats and recipes. Its French team brings you fitted solution to simplify your day-to-day work.

Since 2012, we have been distributing the best French pastry classics, such as croissants, pains au chocolat, macarons, as well as international best sellers and savoury snacking offers, to live up to the expectations of professionals in several countries.

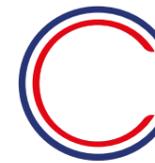
From breakfast to dinner, all our products are made in France, in factories renowned for their quality in the selection of raw materials and manufacturing techniques. As a result of the deep-freezing technology, we enable you to optimize staff management, save time in the kitchen, limit your losses by only defrosting the required quantities and benefit from a guaranteed margin due to controlled portion costs.

Our ready-to-bake or ready-to-serve product ranges combine expertise, quality and innovation, adhering to French culinary tradition and values.

Viennoiserie – Pastry – Savoury



OUR PRODUCT DNA



Made in
France



Long dough
process

GMO* FREE

Genetically
Modified
Organism

**Flour,
water,
butter
... and time**

**CLEAN
LABEL**

Short
ingredients lists



Protected
Designation
Of Origin



Sustainable
farming



A natural food
preservation
system



“ Our ambition is to be the most beloved supplier of French frozen pastry and bakery products in food service. ”

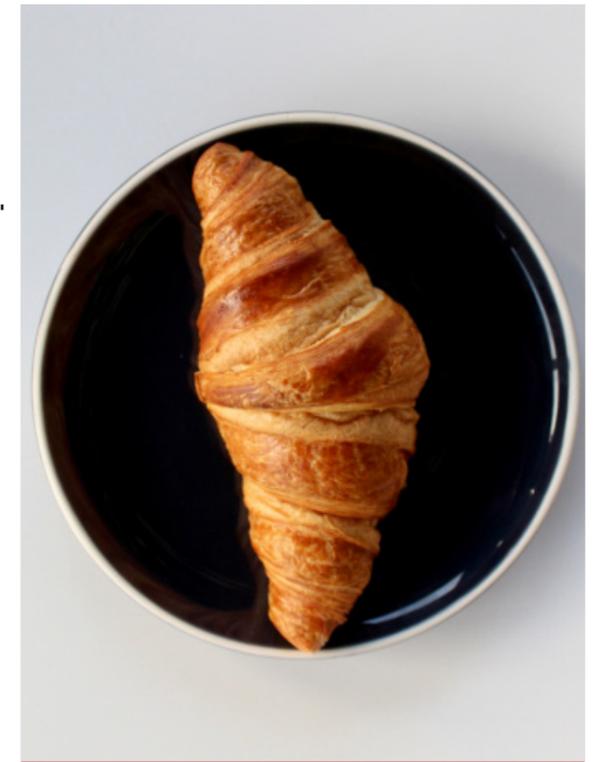


Our mission

To deliver on time, in full and in good conditions, the best quality products, to simplify your daily life and develop your business.

Our strengths

- We are a French company.
- Our team of French experts is based in Nairobi.
- We provide frozen products to enable you to store them for longer, while preserving flavours, textures and nutritional qualities.
- We carefully select our suppliers.
- We choose the best freight specialists to ship all over the world with respected cold chain.
- We ensure regular orders and shipments to provide you with stocks available continuously.



Our product range



Caption

- | | |
|--|--|
|  Best Before Date (BBD)
Use-By Date (UBD) after defrosting |  Number of units per box |
|  To defrost |  Product weight |
|  To bake in the oven |  Product dimensions (LxWxH) |
|  To bake in the microwave |  Number of servings |
|  Halal |  Suitable for vegetarians |

SUMMARY



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Viennoiserie

«Our pre-proved butter puff pastries are made following traditional recipes and French know-how. Long rising and fermenting times offer a unique texture and natural, rich, intense and authentic flavours. Made with premium ingredients such as fine butter and high-quality flour, our range is ready-to-bake for an easy and fast preparation.»

Viennoiserie

Croissant 60g

41491



The Must-Have french puff pastry, with a dainty texture and laminated with fine butter. Light, flaky, crisp and buttery!

🕒 BBD: 12 months at -18°C 📦 UBD: 2 days at room temperature*

🕒 30 min at room temperature 🏠 15-17 min at 165-170°C

⚖️ 60g per unit

📦 70 units per box (4,2kg)



Croissant 80g

35511



The Must-Have french puff pastry, with a dainty texture and laminated with fine butter. Light, flaky, crisp and buttery!

🕒 BBD: 12 months at -18°C 📦 UBD: 2 days at room temperature*

🕒 30 min at room temperature 🏠 15-18 min at 165-170°C

⚖️ 80g per unit

📦 60 units per box (4,8kg)



Pain au chocolat

41489



The intense flavours of pure cocoa, with the subtlety of a pure-butter puff pastry: crisp on the outside, soft on the inside.

🕒 BBD: 12 months at -18°C 📦 UBD: 2 days at room temperature*

🕒 30 min at room temperature 🏠 16-18 min at 165-170°C

⚖️ 70g per unit

📦 76 units per box (5,3kg)



Swirl with raisins

41481



A recipe rich in butter, with sweet raisins steeped in creamy confectioners' custard, for a whirlpool of pleasure.

🕒 BBD: 12 months at -18°C 📦 UBD: 2 days at room temperature*

🕒 30 min at room temperature 🏠 19-20 min at 165-170°C

⚖️ 110g per unit

📦 60 units per box (6,6kg)



*once baked

Viennoiserie

Cinnamon Swirl

41482



The traditional raisin-bun shape, with a cinnamon cream filling, for a subtly spicy taste that goes perfectly with its crispy, golden texture.

🕒 BBD: 12 months at -18°C UBD: 2 days at room temperature*

🕒 30 min at room temperature 🏠 16-18 min at 165-170°C

📏 100g per unit 📦 60 units per box (6,00kg)



Apple Turnover

30228



A classic Viennese pastry, made with 38% of apple compote, for a generous unique taste.

🕒 BBD: 12 months at -18°C UBD: 2 days at room temperature*

🕒 30 min at room temperature 🏠 30 min at 200°C

📏 105g per unit 📦 50 units per box (5,25kg)



Chocolate Twist

40637



An irresistible recipe made of pure-butter croissant dough, with the sweet taste of confectioners' custard and chocolate chips.

🕒 BBD: 12 months at -18°C UBD: 2 days at room temperature*

🕒 30 min at room temperature 🏠 16-17 min at 165-170°C

📏 90g per unit 📦 70 units per box (6,30kg)



*once baked

Viennoiserie

Mini croissant

41488



The Must-Have french puff pastry, with a dainty texture and laminated with fine butter. Light, flaky, crisp and buttery!

🕒 BBD: 12 months at -18°C UBD: 2 days at room temperature*

🕒 30 min at room temperature 🏠 13-14 min at 165-170°C

📏 25g per unit 📦 225 units per box (5,63kg)



Mini Pain au chocolat

41480



The intense flavours of pure cocoa, with the subtlety of a pure-butter puff pastry: crisp on the outside, soft on the inside.

🕒 BBD: 12 months at -18°C UBD: 2 days at room temperature*

🕒 30 min at room temperature 🏠 13-14 min at 165-170°C

📏 25g per unit 📦 250 units per box (6,25kg)



Mini Swirl with raisins

41487



A recipe rich in butter, with sweet raisins steeped in creamy confectioners' custard, for a whirlpool of pleasure.

🕒 BBD: 12 months at -18°C UBD: 2 days at room temperature*

🕒 30 min at room temperature 🏠 14-15 min at 165-170°C

📏 30g per unit 📦 260 units per box (7,80kg)



*once baked

Discover our baking instructions in video





Pastry

«A wide choice of indulgent, tasty and elegant pastries that will meet your needs, from the most traditional to the most original recipes. Inspired by French know-how and cultures from all over the world, this range full of textures and flavours uses high quality ingredients, such as French butter. Mostly thaw and serve, it offers you flexibility, quality, variety and speed in the kitchen.»

Pastry

Chocolate fondant

000419



A recipe with a runny chocolate centre and a very pronounced taste (60% cocoa). You can serve it hot or cold as you wish and depending on the season.

- 🕒 BBD: 24 months at -18°C 📦 UBD: 5 days between 0 and 4°C
- 🌡️ 2h at 4° C 🍳 17 min at 180°C
- 📱 50-55 sec at 750W 📦 20 units per box (2,00kg)
- ⚖️ 100g per unit



Premium cheesecake

000186



The famous North American pastry in an even more gourmet version. Made with cinnamon crumble and lemon cheesecake mix, this timeless recipe is rich in cream cheese, and can be personalised easily with a coulis or a fruit compote.

- 🕒 BBD: 24 months at -18°C 📦 UBD: 3 days between 0 and 4°C
- 🌡️ 4h at 4° C 📦 20 units per box (1,80kg)
- ⚖️ 90g per unit



Cappuccino

004786



Pure butter chocolate crumble, milk chocolate, coffee cream, milk mousse and cocoa powder. This combination of different crunchy and melting textures can be offered on the plate or highlighted in a glass to create a real trompe l'oeil effect.

- 🕒 BBD: 24 months at -18°C 📦 UBD: 3 days between 0 and 4°C
- 🌡️ 2h at 4° C 📦 16 units per box (1,52kg)
- ⚖️ 95g per unit



Pastry

Rive Droite Macarons

004723

6 macaron recipes, rich in ground almonds, produced adhering to French tradition for an authentic, artisan appearance.

🕒 BBD: 24 months at -18°C 📦 UBD: 20 days between 0 and 4°C

🕒 2h between 0 and 4°C 📦 72 units per box (0,864kg)

📊 12g per unit



- | | | | | |
|----|----|----|-----------------|-----------------|
| a. | b. | c. | a. 12 Toffee | d. 12 Raspberry |
| d. | e. | f. | b. 12 Pistachio | e. 12 Chocolate |
| | | | c. 12 Vanilla | f. 12 Lemon |

Saint-Germain Petits Fours

000135

This assortment is made up of varied and timeless recipes, with simple yet strong flavours, to enhance your buffet or your "Café Gourmand".

🕒 BBD: 18 months at -18°C 📦 UBD: 1 day between 0 and 4°C

🕒 2h at 4°C 📦 48 units per box (0,685kg)

📊 14g per unit



- | | | |
|----|----|--|
| a. | b. | a. 6 Strawberry slices made with joconde biscuit, strawberry jelly, butter cream |
| c. | d. | b. 6 Almondines with lemon zest, lemon cream, lemon and orange zest |
| e. | f. | c. 6 Chocolate crumbles with dark chocolate ganache, dark chocolate cream |
| g. | h. | d. 6 Caramel and cinnamon financiers with caramelised apple compote |
| | | e. 6 Triple chocolate squares |
| | | f. 6 Financiers, apricot jelly and chopped pistachios |
| | | g. 6 Raspberry cheesecakes |
| | | h. 6 Opéras |

Pastry

Cassis strip

112392

A delicious dessert made of plain sponge cake, crisp white chocolate, blackcurrant and raspberry confit, blackcurrant seeds, cream cheese mousse and finished with a blackcurrant glaze.

🕒 BBD: 18 months at -18°C 📦 UBD: 3 days between 0 and 4°C

🕒 4h at 4°C 📦 3 units per box (2,685kg)

📊 895g per unit

👥 10



📦 340 x 90 x 40mm

Mango Passion Fruit strip

112268

A generous recipe made of layers of almond sponges, an exotic fruits confit with mango and pineapple pieces, an exotic mousse and finished with an exotic glaze.

🕒 BBD: 18 months at -18°C 📦 UBD: 3 days between 0 and 4°C

🕒 4h at 4°C 📦 3 units per box (2,400kg)

📊 800g per unit

👥 10



📦 340 x 90 x 40mm

Feuillantine strip

112240

An elegant dessert made of a cocoa sponge, crisp hazelnut chocolate, dark chocolate mousse, with a dark chocolate topping and caramelized hazelnut garnish.

🕒 BBD: 18 months at -18°C 📦 UBD: 3 days between 0 and 4°C

🕒 4h at 4°C 📦 3 units per box (1,995kg)

📊 665g per unit

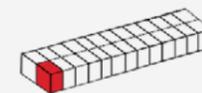
👥 10



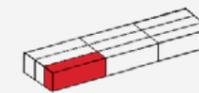
📦 340 x 90 x 32mm

Discover our serving instructions

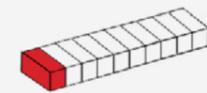
26 rectangles (26x45mm)



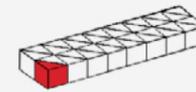
9 fingers (30x113mm)



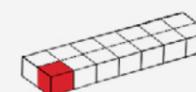
10 rectangles (34x90mm)



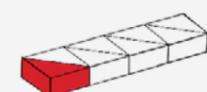
32 triangles (42x45mm)



14 cubes (48x45mm)



8 rectangles (85x90mm)



Pastry



Chocolate and hazelnut mini beignets

AB1751

Mini beignets with 24% chocolate flavour and hazelnut filling.

🕒 BBD: 18 months at -18°C 📅 UBD: 3 days at room temperature

🕒 1h at room temperature 📦 175 units per box (4,38kg)

🏺 25g per unit



Caramel mini beignets

AF1753

Mini beignets with 24% caramel filling.

🕒 BBD: 18 months at -18°C 📅 UBD: 3 days at room temperature

🕒 1h at room temperature 📦 175 units per box (4.38kg)

🏺 25g per unit



Red fruits mini beignets

AD1752

Mini beignets with 24% red fruit flavour filling.

🕒 BBD: 18 months at -18°C 📅 UBD: 3 days at room temperature

🕒 1h at room temperature 📦 175 units per box (4.38kg)

🏺 25g per unit



Mix and match these 3 mini beignets to enhance your customer experience

Pastry



Chocolate muffins filled with chocolate and hazelnut

HBB0209

Chocolate muffins with 21% chocolate and hazelnut flavour filling, chocolate decoration, in a brown «tulip» cup.

🕒 BBD: 18 months at -18°C 📅 UBD: 4 days at room temperature

🕒 2h at room temperature 📦 20 units per box (1,90kg)

🏺 95g per unit



Plain muffins filled with salted butter caramel

HAF0207

Plain muffins with 21% salted butter caramel filling, praline decoration, in an orange «tulip» cup.

🕒 BBD: 18 months at -18°C 📅 UBD: 4 days at room temperature

🕒 2h at room temperature 📦 20 units per box (1,90kg)

🏺 95g per unit



Apple cinnamon muffins filled with apples

HIC0201

Apple and cinnamon muffins with 21% apple flavour filling, crumble decoration, in a green «tulip» cup.

🕒 BBD: 18 months at -18°C 📅 UBD: 4 days at room temperature

🕒 2h at room temperature 📦 20 units per box (1,90kg)

🏺 95g per unit

Savoury

«The great classics of French cuisine, made from carefully selected ingredients. Ready-to-bake or thaw and serve, our range will offer variety to your buffet or your menu. These Must-Haves are also perfect to meet different moments of consumption.»

Savoury

Potato gratin

005088

Potatoes, cream, milk and mozzarella to produce a tasty, smooth, melting side dish.

🕒 BBD: 24 months at -18°C

📦 UBD: 2 days between 0 and 4°C

📐 120g per unit

🕒 24 min at 180°C

📦 40 units per box (4,80kg)

🕒 2,4 min at 700W



Amuse-Bouches Bistrot

006315

A selection of 6 modern, generous, savoury, thaw and serve amuse-bouches. Perfect to add a touch of originality to your buffet with our original textures and shapes including a flower, a diamond and a triangle club sandwich.

🕒 BBD: 12 months at -18°C

📦 UBD: 1 day between 0 and 4°C

🕒 3h at 4°C

📦 48 units per box (0,71kg)

📐 14g per unit



- a. 8 Caesar style clubs: Grana Padano cake, chicken rillettes with parmesan, batavia cream
- b. 8 Hazelnut cakes, thyme-lemoncream, bresaola
- c. 8 Spinach and mint cakes, pea hummus, pumpkin seeds
- d. 8 Cumin cakes, carrot cream, goat cheese and 5 berries pepper
- e. 8 Sesame and poppy seed short bread, citrus cream, smoked salmon and cornflower
- f. 8 Pepper and olive oil cakes, tomato and balsamic jelly, aubergine caviar, mozzarella

SYNTHETIC GRID OF PRODUCTS

CODE	PRODUCT	Weight / Piece (g)	Pieces / Box	Weight / Box (kg)	Size / Box LxWxH (mm)	Box / Pallet	Weight / Pallet (kg)		
VIENNOISERIE									
41491	Croissant 60G	60	70	4,20	390 x 290 x 245	90	378,00	✓	✓
35511	Croissant 80G	80	60	4,80	390 x 295 x 240	90	432,00	✓	✓
41489	Pain au Chocolat	70	76	5,32	390 x 295 x 240	90	478,80	✓	✓
41481	Swirl with raisins	110	60	6,60	390 x 295 x 240	90	594,00	✓	✓
41482	Cinnamon roll	100	60	6,00	390 x 295 x 240	90	540,00	✓	✓
30228	Apple Turnover	105	50	5,25	390 x 295 x 150	150	787,50	✓	✓
40637	Chocolate Twist	90	70	6,30	390 x 295 x 240	90	567,00	✓	✓
41488	Mini Croissant	25	225	5,63	390 x 290 x 245	90	506,25	✓	✓
41480	Mini Pain au chocolat	25	250	6,25	390 x 295 x 240	90	562,50	✓	✓
41487	Mini Swirl with raisins	30	260	7,80	390 x 295 x 245	90	702,00	✓	✓
PASTRY									
000419	Chocolate fondant	100	20	2,00	390 x 296 x 62	250	500,00	✓	✓
000186	Cheesecake Premium	90	20	1,80	390 x 296 x 50	300	540,00	✓	✓
004786	Cappuccino	95	16	1,52	390 x 296 x 62	250	380,00	✓	
000135	St Germain Petits fours	14	48	0,68	390 x 296 x 62	240	164,00	✓	✓
004723	Rive Droite Macarons	12	72	0,86	390 x 296 x 62	250	216,00		✓
112392	Cassis strip	895	3	2,69	393 x 291 x 74	220	591,00		✓
112268	Mango Passion Fruit strip	800	3	2,40	393 x 291 x 74	220	528,00		✓
112240	Feuillantine strip	665	3	2,00	393 x 291 x 74	220	440,00		✓

CODE	PRODUCT	Weight / Piece (g)	Pieces / Box	Weight / Box (kg)	Size / Box LxWxH (mm)	Box / Pallet	Weight / Pallet (kg)		
PASTRY									
AB1751	Chocolate and hazelnut mini beignets	25	175	4,38	400 x 300 x 240	90	394,20		✓
AF1753	Caramel mini beignets	25	175	4,38	400 x 300 x 240	90	394,20		✓
AD1752	Red fruits mini beignets	25	175	4,38	400 x 300 x 240	90	394,20		✓
HBB0209	Chocolate muffins filled with chocolate and hazelnut	95	20	1,90	381 x 298 x 83	230	437,00		✓
HAF0207	Plain muffins filled with salted butter caramel	95	20	1,90	381 x 298 x 83	230	437,00		✓
HIC0201	Apple cinnamon muffins filled with apples	95	20	1,90	381 x 298 x 83	230	437,00		✓
SAVOURY									
005088	Potato gratin	120	40	4,80	400 x 298 x 115	150	720,00	✓	✓
006315	Amuse-bouches Bistrot	14	48	0,71	390 x 296 x 50	350	248,60		

 Suitable for vegetarians

 Halal

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