



PRODUCT CATALOGUE

WHEN PASSION, LOVE AND QUALITY MERGE IN BAKERY PRODUCTS

Panificación Nuevo Rumbo SRL's popular bakery products are known for their delicious and tempting aroma, soft image and full taste. Today, just like in the past, we make delicious bread with love, extensive knowledge and experiences and by using specially selected traditional recipes.

We dedicate special attention to high quality which is proven in each step we take. We are guided by selecting the highest quality flour of verified origins and the preparation of products via prolonged production procedures using the most modern technology. Last but not least we place special focus on the supervision of freezing, storage and transport of the products.

ALWAYS FRESH PRODUCTS

The use of our products at sales locations has many benefits: it is possible to adjust availability to meet demand.

Defrosted on site sold products are always fresh, and when they are used on site they create that tempting aroma that encourages consumers to purchase them. Panificación Nuevo Rumbo's products are rapidly and defrosted for their best use period is extended according to the regulated storage regime (from 12 to 18 months).

WE LISTEN TO OUR CUSTOMERS' NEEDS

Our own development and technology department closely cooperates with our customers and is constantly available for the development of innovative, quality and safe products.



CRUSTLESS BREADS



Special breads for more sophisticated and demanding consumers who follow modern trends in quality foods. Ideal for making different types of products, toasted or grilled, wraps, French Canapés, appetizers, delicious Pizza-Bread, Sushi Bread Rolls, Tea sandwich, Club sandwich, Spanish tapas, Italian Bruschetta, Panini, Tramezzino Sandwiches and more.



White bread without crust

Net weight (g): 1350.

Ingredients: White Enriched Flour, bovine oil, salt, glutem, yeast, water.

Treatment agent: Calcium Propionate (E-282).

Sorbico Acid (E-200).

Shelf life: 18 months frozen – 10 days refrigerated.



Brown bread without crust

Net weight (g): 1350.

Ingredients: White Enriched Flour, bran, bovine oil, salt, glutem, yeast, water.

Treatment agent: Calcium Propionate (E-282).

Sorbico Acid (E-200).

Shelf life: 18 months frozen – 10 days refrigerated.



Whole wheat bread without crust

Net weight (g): 1350.

Ingredients: White Enriched Flour, whole wheat flour, bovine oil, salt, glutem, yeast, water.

Treatment agent: Calcium Propionate (E-282).

Sorbico Acid (E-200).

Shelf life: 18 months frozen – 10 days refrigerated.



Spinach bread without crust

Net weight (g): 1350.

Ingredients: White Enriched Flour, spinach in powder, bovine oil, salt, glutem, yeast, water.

Treatment agent: Calcium Propionate (E-282).

Sorbico Acid (E-200).

Shelf life: 18 months frozen – 10 days refrigerated.



Tomato bread without crust

Net weight (g): 1350.

Ingredients: White Enriched Flour, tomato in powder, bovine oil, salt, glutem, yeast, water.

Treatment agent: Calcium Propionate (E-282).

Sorbico Acid (E-200).

Shelf life: 18 months frozen – 10 days refrigerated.



Buns and rolls



The “essentials” when it comes to bread are basic hot dog, hamburger and sandwich breads. The bread you choose can dress up any burger or sandwich and can increase appeal and preference for top menu.



Hamburguer bun

Net weight (g): 50

Ingredients: White Enriched Flour, bovine oil, salt, glutem, yeast, water.

Treatment agent: Calcium Propionate (E-282).
Sorbico Acid (E-200).

Shelf life: 18 months frozen – 10 days refrigerated.



Hot dogs bun

Net weight (g): 50

Ingredients: White Enriched Flour, bovine oil, salt, glutem, yeast, water.

Treatment agent: Calcium Propionate (E-282).
Sorbico Acid (E-200).

Shelf life: 18 months frozen – 10 days refrigerated.



Butter buns

Net weight (g): 70

Ingredients: White Enriched Flour, butter, salt, glutem, yeast, water.

Treatment agent: Calcium Propionate (E-282).
Sorbico Acid (E-200).

Shelf life: 18 months frozen – 10 days refrigerated.



Flat Hoagie

Net weight (g): 50

Ingredients: White Enriched Flour, bovine oil, salt, glutem, yeast, water.

Treatment agent: Calcium Propionate (E-282).
Sorbico Acid (E-200).

Shelf life: 18 months frozen – 10 days refrigerated



Tall Hoagie

Net weight (g): 50

Ingredients: White Enriched Flour, bovine oil, salt, glutem, yeast, water.

Treatment agent: Calcium Propionate (E-282).
Sorbico Acid (E-200).

Shelf life: 18 months frozen – 10 days refrigerated





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