



Ready to Bake
Premium Pastries



No proving, thawing or glazing



Bake straight from the freezer
@180-190°C for 16-20minutes

@schulstadbakery_au
www.SchulstadBakerySolutions.com.au

Discover our range of Premium Pastries

Discover tailored bakery solutions crafted to elevate your menu and delight your customers. From authentic Danish pastries to premium French favourites, our range is designed to bring quality, consistency, and innovation to your business.



(RTB)

PREMIUM CURVED CROISSANT
#6102 SCHULSTAD BAKERY
36 x 90g



ALMOND CROISSANT (RTB)
#6115 SCHULSTAD BAKERY
48 x 95g



(RTB)

MINI ALL BUTTER CROISSANT
#6101 SCHULSTAD BAKERY
150 x 30g



PAIN AU CHOCOLAT (RTB)
#6103 SCHULSTAD BAKERY
48 x 90g



MINI

PAIN AU CHOCOLAT (RTB)
#6106 PASTRIDOR
150 x 30g



MAPLE PECAN PLAIT (RTB)
#5001 SCHULSTAD BAKERY
48 x 91g



PAIN AU RAISIN (RTB)
#6114 SCHULSTAD BAKERY
36 x 105g



CINNAMON SWIRL (RTB)
#5002 SCHULSTAD BAKERY
48 x 82g



PORTUGUESE CUSTARD TART (RTB)
#6501 SCHULSTAD BAKERY
48 x 58g



APPLE CROWN (RTB)
#5004 SCHULSTAD BAKERY
48 x 91g



VANILLA CREME CROWN (RTB)
#5003 SCHULSTAD BAKERY
48 x 91g



APRICOT CROWN (RTB)
#5014 SCHULSTAD BAKERY
48 x 91g



BLUEBERRY CROWN (RTB)
#5015 SCHULSTAD BAKERY
48 x 91g



MINI

DANISH SELECTION (RTB)
#6005 SCHULSTAD BAKERY
120 x 42g



RASPBERRY CROWN (RTB)
#5005 SCHULSTAD BAKERY
48 x 91g