

Bekaert
DUPONT



BEKAERT & DUPONT SUB ZERO

SubZero



YOUR PERFECT PARTNER IN BAKERY & PATISSERIE PRODUCTS

Dear Customer,

Using frozen products has a wide variety of benefits, here are just some of them.

- consistency:* – *made on fully automated lines guarantees a consistent quality.*
less waste: – *bake-off as often as possible and as little as possible thus reducing waste.*
economic: – *less labour on production.*
time saving: – *it takes a minimum of 6 hours to make most bread products from scratch and 12 hours to make croissants and danishes.*

The range is mainly split up in 4 categories

- Fully baked – FB the products just need thawing or grilling or briefly reheating in an oven.*
Part baked – PB the products need to bake for a further period, straight from frozen.
Ready to bake – RTB the products can be baked straight from frozen
Thaw, prove & bake – TPB the products need to be thawed, proved and baked. proving is a process whereby the yeast is activated and the product size increases.
Thaw & serve – TS the products just need thawing
Ambient – A the products are ready to serve

*With regards,
The Bekaert & Dupont team.*



Bekaert
DUPONT



At Bekaert & Dupont we have seen a huge increase over the past decade in demand for frozen products. The main reasons are a shortage in skilled staff and the complexity when making a whole range of products from scratch.

Our range at Bekaert & Dupont allows the customer to run a stylish retail operation with a wide variety of products to suit the demand of their customers.

We also stock a wide range of products to decorate and finish off your goods, to your own personal style and taste.

Products such as glazings, fondants, toppings and chocolate decorations. You'll find these products in our other catalogues:

Ingredients

Callebaut

Exclusive decors

Equipment



C o n t e n t s , p a g e

BAGUETTES – part baked	2
SANDWICH BREADS – part baked	3
ARTISAN LOAVES – part baked	5
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SMALL & MINI ROLLS – fully baked	7
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Baguettes



Artisanal Baguette
 pcs 20
 cm 40
 gr 250

PB
17598

Special Baguettes Long



Ficelle 5 cereals
 pcs 28
 cm 57
 gr 250

PB
17649



Special Baguettes Short

Brown baguette
 50 pcs
 27 cm
 125 gr

PB
17631



White baguette
 pcs 30
 cm 57
 gr 250

PB
27600



White Baguettes Long

Multigrain baguette
 50 pcs
 27 cm
 212 gr

PB
17594



White baguettes parisien
 pcs 14
 cm 57
 gr 435

PB
17611



Fitness baguette
 50 pcs
 27 cm
 125 gr

PB
17627



White baguette
 pcs 50
 cm 27
 gr 125

PB
27595

White Baguettes Short



NEW

Panini
 50 pcs
 27 cm
 125 gr

PB
17537



White baguette
 pcs 60
 cm 20
 gr 105

PB
17601



Sandwich Breads



Ciabatta large
24 pcs
250 gr

PB
17589



Ciabatta snack
50 pcs
100 gr

FB
17569



Ciabatta snack green olives
50 pcs
100 gr

FB
17571



Focaccia provencal snack
30 pcs
100 gr

FB
17597



Focaccia large
pcs 20
gr 350

FB
17591



Bagnat white
pcs 45
gr 110

FB
17549



Bagnet multigrain
pcs 45
gr 110

FB
17539



Barra gallega
pcs
gr

FB
37002



NEW



Crusty Brussel's stone baked roll
pcs 80
gr 75

FB
17642



Bagel
pcs 85
gr 60

PB
28503



YOUR PERFECT PARTNER IN BAKERY & PATISSERIE PRODUCTS

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Other Breads

Spelt bread
pcs 15
gr 600

PB
37440



NEW

Campagnard de Ble Noir
pcs 20
gr 330

PB
37036



NEW

Artisan Loaves

The following breads have been developed by true craftsmen in Belgium:

- with an exclusive fresh sourdough process based on a traditional style from Reims.
- With high hydration and fermentation times reflecting the authentic world of baking "atelier".
- Baked on a ceramic stone travelling oven.
- Unique aroma's thanks to their own sourdough & home made grain combinations.

The authentic baking proces gives freshness up to 3 days, making these breads ideal :

- Hotel buffets at all times of day
- Bread baskets in resaturants
- Basis for equisite dishes
- Retail stores.



Pave honey & nuts
15 pcs
410 gr

PB
17836



Galette rustique
15 pcs
440 gr

PB
17835



Pave rustic
11 pcs
640 gr

PB
17834

Muesli loaf
25 pcs
250 gr

PB
17658



Pave campagnard
15 pcs
410 gr

PB
17599



Pave campagnard
11 pcs
400 gr

PB
17833



Boulot multigrain
11 pcs
640 gr

PB
17600



5 cereal loaf
11 pcs
640 gr

PB
17832



YOUR PERFECT PARTNER IN BAKERY & PATISSERIE PRODUCTS

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Small & Mini



Small rolls & mini rolls, a selection of bread ideal for your banqueting, buffets and restaurant tables.

Small white roll
190 pcs
35 gr

FB
17622



Small brown roll
190 pcs
35 gr

FB
17632



Classic mini mix
3x25 pcs
32 gr

FB
17574



Rustic mini mix
3x25 pcs
40 gr

FB
17573



Mini brioche (bridge rolls)
6x25 pcs
30 gr

FB
17905





Thaw Prove Bake

Process:

- Place the products on baking trays.
- Cover with a plastic sheeting to prevent drying out.
- Place in an ambient room until completely thawed and reached room temperature.
- Place in prover or in a warm humid place to prove.
- Just before baking, egg wash the products and bake in oven.

All our morning products are made with butter.

Pain au chocolat

pcs 150
gr 70

TPB
27015



Pain au chocolat Beurre De Charentes

pcs 132
gr 96

TPB
28625



Croissant straight

180 pcs
61 gr



TPB
27001

Pain au chocolat jumbo Beurre De Charentes

pcs 92
gr 150

TPB
28700



Croissant straight Beurre de Charentes

150 pcs
80 gr



TPB
17368

Chocolate twist/torsade

pcs 80
gr 110

TPB
27270



Croissant moon shape

200 pcs
70 gr



TPB
33003



YOUR PERFECT PARTNER IN BAKERY & PATISSERIE PRODUCTS



Pain au raisin
pcs 120
gr 105

TPB
28620



Apricot danish
pcs 40
gr 110

TPB
27272



Mini Morning Goods

Thaw Prove Bake



Mini croissants
200 pcs
20 gr

TPB
28601

Mini croissant lunch
pcs 400
gr 30

TPB
28730



Mini pain au chocolat
200 pcs
20 gr

TPB
28606

Mini pain choc lunch
pcs 340
gr 32

TPB
28731



Mini pain au raisin
200 pcs
20 gr

TPB
28611

Mini pain au raisin lunch
pcs 360
gr 45

TPB
28732





Morning Goods

Ready To Bake
All these products
can be baked straight frozen.



Croissant
60 pcs
70 gr

RTB
27101

Almond croissant
pcs 32
gr 90

PTB
25991



Pain au chocolat
70 pcs
70 gr

PTB
27111

Capucino croissant
pcs 32
gr 70

PTB
25966



Pain au raisin
60 pcs
105 gr

PTB
28651

Apple turnover
pcs 54
gr 100

PTB
28000



Chocolate twist/torsade
70 pcs
90 gr

PTB
28628

Raspberry & Apple turnover
pcs 54
gr 100

PTB
28015



Apricot croissant
52 pcs
110 gr

PTB
17522

Maple & Pecan danish
pcs 60
gr 80

PTB
25915



Mini Morning Goods

Ready To Bake



Mini croissant lunch
195 pcs
30 gr

RTB
28597

Mini lattice strawberry
pcs 100
gr 40

RTB
28574



Mini pain choc lunch
170 pcs
35 gr

RTB
28607

Mini apple turnover
pcs 150
gr 30

RTB
28010



Mini pain raisin lunch
230 pcs
35 gr

RTB
28651

Mini apple lattice
pcs 100
gr 40

RTB
28575





Pastries

Ready To Bake



Pear tart
36 pcs
8,5 cm

RB
17720



Cherry tart (linzer pastry)
36 pcs
8,5 cm

RB
17721



Lemon tart
36 pcs
8,5 cm

RB
17722



Apple paysanne tart
24 pcs
8,5 cm

RB
17725



Custard tart
36 pcs
8,5 cm

RB
17739

Rice pudding
pcs 30
cm 11

RB
17750



Mattetart (sweet cream cheese)
pcs 100
cm 11

RB
27903



Frangipane
pcs 30
cm 11

RB
17455



Cherry tart open
pcs 27
cm 11

RB
17456



Apple tart
pcs 60
cm 11

RB
17457



Rhubarb & lemon tart
pcs 60
cm 11

RB
17458



Pastries

Thaw & Serve



LARGE



Apple cake
7 pcs
480 gr

TS
17564

Tarte aux pommes
pcs 5
cm 22

TS
29004



Buttercake
14 pcs
325 gr

TS
17740

Chocolate & pear
slab cake / not pre-cut
pcs 1
cm 44 x 32

TS
28044



Almond fruitcake rhubarb
6 pcs
16 cm

TS
28025

Pineapple & coconut
slab cake / not pre-cut
pcs 1
cm 44 x 32

TS
28046



Almond fruitcake peach
6 pcs
16 cm

TS
28026



Tarte tatin
1 pcs
800 gr

TS
28275



Cherry Crumble Pie
14 pcs
22 cm

TS
29062



Cherry Crumble Pie

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BROWNIES

Pastries

Thaw & Serve



INDIVIDUAL



Tarte tatin individual
4 x 10 pcs
11 cm

28278



Brownies
30 pcs
9 cm

28335



Eclair chocolat
60 pcs
15 cm

28282



Eclair cafe
60 pcs
15 cm

28284



Apricot tartelette
40 pcs
9 cm

29001



Breughel tarte (Apple & Almond)
27 pcs
11 cm

17562

HEAT & SERVE
delivered frozen

Brussels waffles
pcs 24

28328



HEAT & SERVE
delivered ambient

Belgian butterwaffle ind wrapped
pcs 30

4589



NON-FROZEN PRODUCT

MINI PASTRIES

Assorted friands
pcs 6 x 900gr

27500



YOUR PERFECT PARTNER IN BAKERY & PATISSERIE PRODUCTS

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S
quisito's



Mini patisserie

Pâtisserie

Thaw & serve



Assorted individual bavaoïs
pcs 18



Assorted mini bavaoïs high
pcs 35

29240

mini pâtisserie



Assorted mini bavaoïs low
pcs 35

29241



Assorted mini bavaoïs square
pcs 35

29242



Squisito's: mini shot glasses
pcs 20

870053



Squisito's: mini shot glasses
pcs 4 x 20

870053A



Mini chocolate eclairs
pcs 14 x 12

28348



YOUR PERFECT PARTNER IN BAKERY & PATISSERIE PRODUCTS

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*Chocolate
Sponge
sheet*

Semi Finished Frozen products



Tartelette pure butter
8,5 mm
144 pcs

25623



Puff pastry sheet
2,5 mm
16 sheets

25100

Danish pastry sheets
mm 4
pcs 19



25007



Puff pastry sheet
3,5 mm
11 sheets

25099

Vanilla sponge sheet
mm 380x580x7
pcs 9



27701



Puff pastry sheet butter
2,5 mm
14 sheets

25551

Chocolate Sponge sheet
mm 380x580x7
pcs 9



27702



Pure Butter Puff Pastry slabs
2 x 5 kg

29700

Natural/choc stripe sponge sheet
mm 740x440x6
pcs 10

27745



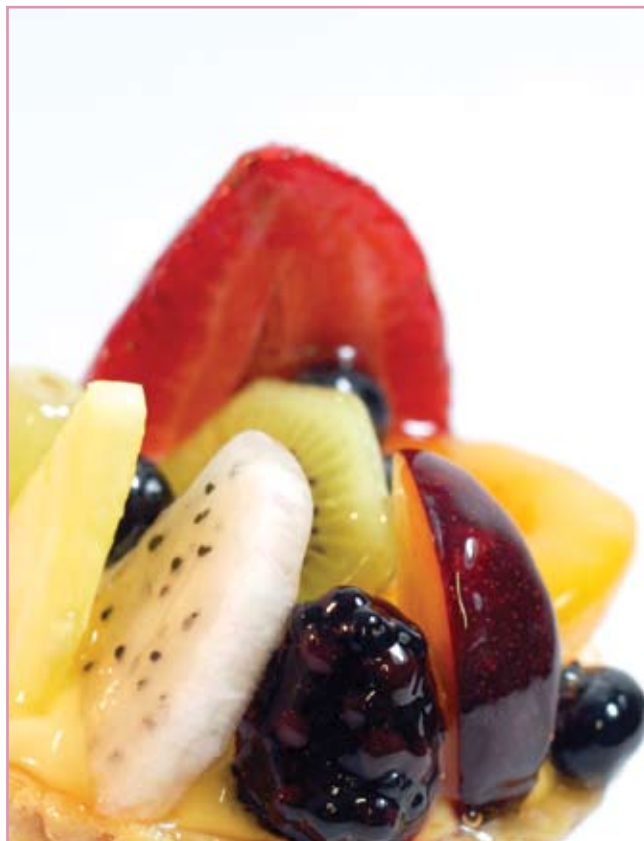
YOUR PERFECT PARTNER IN BAKERY & PATISSERIE PRODUCTS

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Frozen Fruits

17130	Blackcurrant	10 kg
17155	Blackberries	5x1 kg
17164	Sour cherries	5x1 kg
17111	Fruit o/t forest mix	4x2,5 kg
17117	Wild blueberries	5x1 kg
17116	Redcurrant	10 kg
17130	Blackcurrant	10 kg
17156	Blackberries	13 kg
17175	Plum halves	10 kg
17135	Raspberries mecker	8x500 gr
17145	Raspberries	4x2.5 kg
17146	Raspberry crumble	10 kg
17005	Strawberries calibre 22/26mm	10 kg
17122	Blueberries canadian wild	15 kg
38950	Wild cranberries (lingonberries)	15 kg

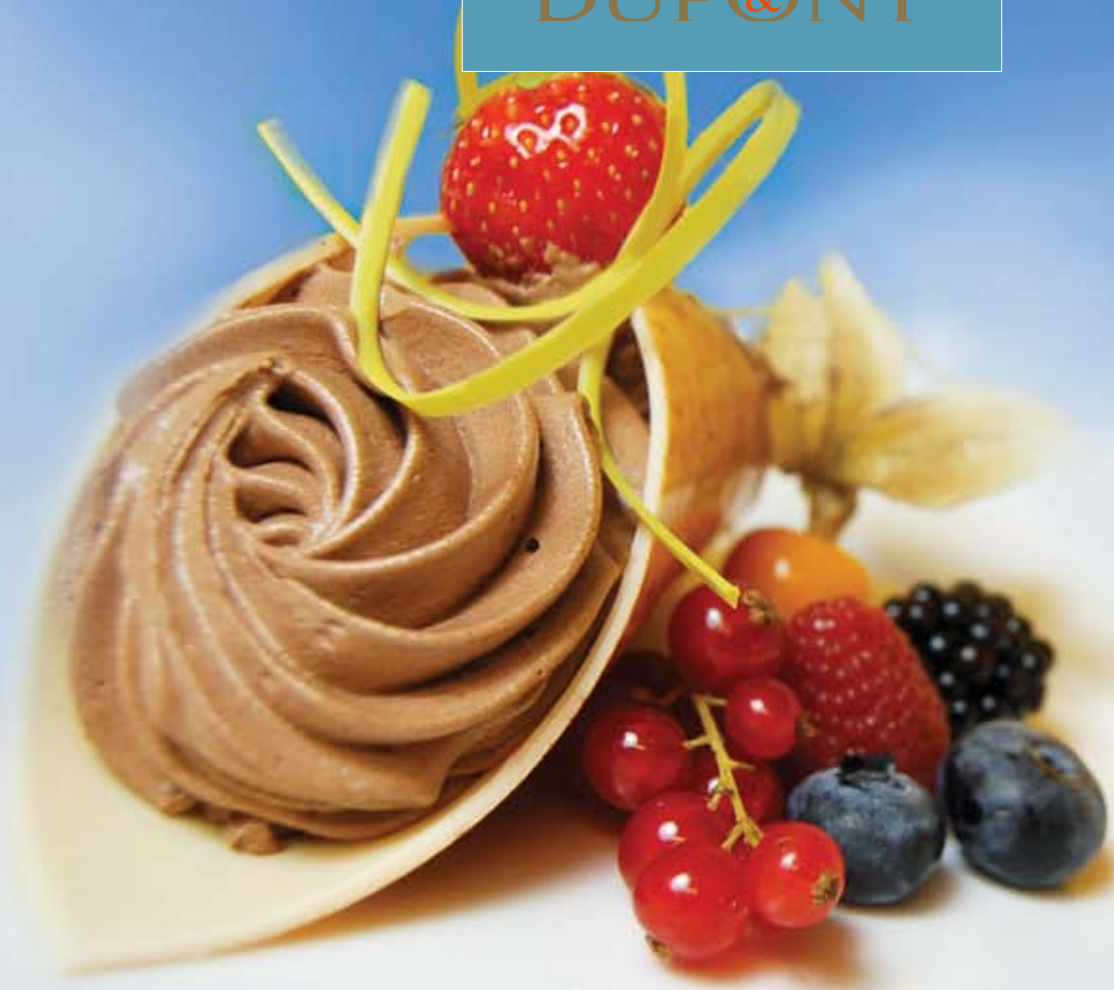


For larger pack sizes and different fruits please don't hesitate to contact us as this list is not complete.



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Boiron Products

Whole fruits

60085	Strawberries	1 kg
60442	Wild strawberries	1 kg
60208	Raspberry crumble	1 kg
60299	Blueberries	1 kg
60341	Rhubarb	1 kg

Concentrated purees

61119	Lemon	0,5 kg
61130	Lime	1 kg
61164	Orange	0.5 kg

Zest and peel

61500	Extra fine lemon peel	8x50 gr
61520	Extra fine orange peel	8x50 gr

Coulis

61310	Apricot	0.5 kg
61315	Blackcurrant	0.5 kg
61336	Raspberry	0.5 kg
61347	Strawberry	0.5 kg
61360	Fruits of forest	0.5 kg
61384	Exotic	0.5 kg

Purees

60512	Apricot	1 kg
60523	Pineapple	1 kg
60530	Pink grapefruit	1 kg
60534	Banana	1 kg
60540	Blood orange	1 kg
60545	Blackcurrant	1 or 10 kg
60550	Mandarine	1 kg
60561	Black cherry	1 kg
60565	Lemon	1 kg
60566	Lime	1 kg
60571	Coconut	1 kg
60582	Fig	1 kg
60587	Strawberry	1 or 10 kg
60598	Wild strawberry	1 kg
60609	Raspberry	1 or 10 kg
60631	Goyave	1 kg
60642	Cherries	1 kg
60653	Redcurrant	1 kg
60669	Kiwi	1 kg
60680	Mango	1 or 10 kg
60690	Melon	1 kg
60695	Mirabelle	1 kg
60701	Blackberrie	1 kg
60706	Blueberry	1 kg
60717	Papaya	1 kg
60724	Peach	1 kg
60735	Pear	1 kg
60746	Green apple	1 kg
60750	Fruit o/t forest	1 kg
60757	Rhubarb	1 kg
60791	Lychee	1 kg
60945	Passion fruit	1 kg
61526	Mint	1 kg
61705	Crème de nougat	1 kg



Terms and Conditions

If no specific other terms and conditions have been agreed, documented and signed by both the seller and buyer, then terms and conditions are as follows:

Opening a credit account:

- Bekaert and Dupont reserve the right to refuse credit accounts and sometimes may not take on credit accounts for long periods of time.
- Credit applications are subject to successful credit references from three current Suppliers.
- Bekaert and Dupont reserve the right to refuse credit to any business.

Payment terms:

- Once an account has been approved, payment shall be strictly 30 days from date of invoice and no later.
- Bekaert & Dupont reserve the right to put any account on stop that does not adhere to the terms and conditions set out.
- When no account has been approved the delivery will be payable in cash or cheque upon delivery or in person at our offices.
- Bounced and returned cheques from the bank carry a £17.50 administration fee which will be invoiced to the customer.

Prices:

- Bekaert and Dupont reserve the right to change the price of their products according to market conditions, currency fluctuations and availability, without notice.

Deliveries:

- Bekaert & Dupont do not do timed deliveries. We deliver between the hours of 7am and 3pm. However every effort is made to meet Customers delivery requirements.
- There is a minimum drop of £50.00 for deliveries inside the M25. A delivery charge of £6.90 is applicable where the delivery amount is less.
- Outside the M25 Customers need to get written confirmation of minimum drop before delivery can be made.
- All deliveries should be checked for damages and shortages upon delivery with the driver. No complaints of shortages and damages will be accepted afterwards.
- Bekaert and Dupont will not except credit requests on damaged or missing goods where the delivery note is signed 'not checked' or 'received unchecked'.

Returned Goods:

- No goods can be returned without prior arrangement with the sales office. Not doing so may result in no credit note being issued.

Retention of title:

- Goods remain the property of Bekaert & Dupont until payment is received in full.

Entry for repossession:

- The buyer hereby authorise the seller to enter upon the premises where the goods are held (with or without notice) and to repossess the goods at any time on or after the seller's right of repossession having arisen.

Law:

- These terms and all related dealing between the buyer and the seller will be construed under and governed by English law and jurisdiction.

Please sign and fax back both sides to 01375 391 888

Name:

Signature:

Date

Account Application Form

Credit Required **YES** **NO**

Business Name
Business Address
.....
Delivery Address
Contact Name
E-mail
Telephone Fax:

Reference I

Business Name
Business Address
.....
Contact Name
E-mail
Telephone Fax:

Reference II

Business Name
Business Address
.....
Contact Name
E-mail
Telephone Fax:

Reference III

Business Name
Business Address
.....
Contact Name
E-mail
Telephone Fax:

Please sign and fax back both sides to 01375 391 888



