



READY TO USE PASTRY RANGE

Versatile Sweet & Neutral Flavours

Our range of Pruvé pastry cases enable you to simply and quickly create a unique selection of delicious pastry products to tempt your customers.



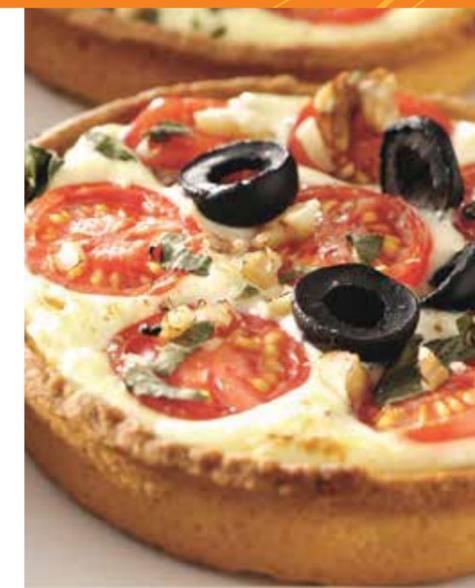
Pruvé pastry products are the perfect way to provide variety and quality to your patisserie. Our superb range of Pruvé pastry items enables you to create an amazingly diverse assortment of products to tempt your customers, from cream horns and tarts to éclairs and parisien choux.

Team with our great range of Dawn® frostings, icings, fonds, compounds, creme fillings, fruit fillings, glazes and chocolate decorations - and you will be ready to refresh your offering at any time, and at the right price.

We have a selection of both sweet and neutral flavours, allowing you to transform them into a wide array of tempting savoury or sweet delights in minutes. Additionally, our full range of tartlets are free from artificial colours and flavours, and are all vegetarian friendly for your customers' peace of mind.



NEUTRAL PASTRY



SWEET PASTRY



Creamhorn (130mm)
Item code: 2.76713.821
36 pieces/box
Item code: 2.76710.821
72 pieces/box



Mini Creamhorn (65mm)*
Item code: 2.76817.820
288 pieces/box



Quiche Tartlet (110mm)
Item code: 2.76721.821
36 pieces/box



Quiche Tartlet (125mm)*
Item code: 2.76725.821
54 pieces/box



Mini Fluted Tartlet (50mm)
Item code: 2.76741.821
258 pieces/box



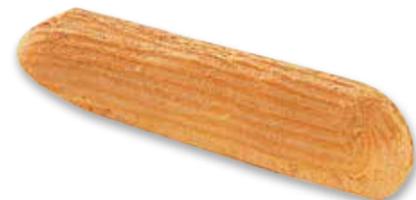
Crystal Pastry Shell (85mm)
Item code: 2.76708.820
81 pieces/box



Mini Fluted Tartlet (50mm)
Item code: 2.76737.821
258 pieces/box



Fluted Dutch Tartlet (100mm)
Item code: 2.76738.821
96 pieces/box



Giant Éclair Choux (160mm)
Item code: 2.76717.821
100 pieces/box



Mini Profiterole Choux (45mm)
Item code: 2.76719.820
250 pieces/box

CHOUX PASTRY



Straight Dutch Tartlet (80mm)
Item code: 2.76739.821
144 pieces/box



Straight Dutch Tartlet (100mm)
Item code: 2.76740.821
96 pieces/box



Parisien Choux Bun (96mm)
Item code: 2.76715.821
96 pieces/box



Éclair Choux (130mm)
Item code: 2.76720.821
140 pieces/box



*Non stocked item, minimum order quantities apply

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Versatile Sweet and Neutral Flavours



Sweet Pastry

Item Code	Product Description	Pieces/box
2.76713.821	Creamhorn (130mm)	36
2.76710.821	Creamhorn (130mm)	72
2.76817.820	Mini Creamhorn (65mm)*	288
2.76708.820	Crystal Pastry Shell (85mm)	81
2.76738.821	Fluted Dutch Tartlet (100mm)	96
2.76737.821	Mini Fluted Tartlet (50mm)	258
2.76739.821	Straight Dutch Tartlet (80mm)	144
2.76740.821	Straight Dutch Tartlet (100mm)	96

Neutral Pastry

Item Code	Product Description	Pieces/box
2.76741.821	Mini Fluted Tartlet (50mm)	258
2.76721.821	Quiche Tartlet (110mm)	36
2.76725.821	Quiche Tartlet (125mm)*	54

Choux Pastry

Item Code	Product Description	Pieces/box
2.76715.821	Parisien Choux Bun (96mm)	96
2.76720.821	Éclair Choux (130mm)	140
2.76717.821	Giant Éclair Choux (160mm)	100
2.76719.820	Mini Profiterole Choux (45mm)	250

Why Dawn®?

Our products are effective and relevant to today's busy baker because we mix high quality ingredients with well researched insights.

So when you choose Dawn® for your bakery, you're choosing more than just a product to sell. You're choosing expert advice on the right way to sell the product. That means you'll get the return on your investment that will keep your shelves full and your bakery profitable.

While you're concentrating on bringing joy to your customers, we're bringing you the solutions that make your job easier.

Contact us on **01386 760843** or visit **dawnfoods.com**

Looking for inspiration? Why not browse exciting ideas and recipes using Pruvé pastry on our website **dawnfoods.com**.

Providing the ingredients for life's sweet moments

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Living up to our Promises, Every Day

At Dawn Foods, we want to be a little bit better every day. So that you can keep surprising your customers with exciting new flavours, with delightful, high-quality products and delicious recipes. Every day, creating happiness with:

- **Better taste**, by being experts on traditional, local recipes since 1920 and passionately exploring the world for new tastes in sweet bakery.
- **Better ingredients**, by continuously striving for better quality, as only the best quality ingredients deliver the best end result.
- **Better fit for purpose**, by always improving our solutions to fit your changing specific needs and requirements.
- **Better creativity**, by constantly providing you with endless inspiration for delicious recipes and amazing applications, based on the latest trends.

