GOLDEN

SELECTION

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RECEITA TRADICIONAL

GOLDEN
SELECTION

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Peso Unitário / Volume
Peso unitario / Volumen
Unit weight / Volume
Poids unitaire / Volume

Unidades / Caixa
Unidades / Caja
Units / Box
Unités / Boîte

Tempo de descongelação
Tiempo de descongelación
Defrosting time
Durée de décongélation

Tempo de confeção
Tiempo de elaboración
Cooking time
Durée de confection

Caixas por palete
Cajas por palé
Boxes per pallet
Boîtes par palette

Tempo de levedação em estufa
Tiempo de fermentación en la cámara
Leavening time in stove
Durée de levée

Tostar em tostadeira ou grill
Tostar en tostador o grill
Toast in a toaster or grill
Toast dans un grille-pain

Temperatura de Cozedura
Temperatura de cocción
Baking temperature
Température de cuisson

DIRECTO
Não necessita de levedação
No requiere fermentación
Does not need leavening
Sans levée

Porções médias
Porciones
Slice
Portions

MEIA
BAGUETE
DE SÃO MIGUEL 140G

MEDIA BAGUETTE DE SAN MIGUEL • SÃO MIGUEL
HALF-BAGUETTE • DEMI BAGUETTE DE SÃO MIGUEL

ref. 01340GS

Padaria

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FORNO DE PEDRA • PADARIA • BAKERY • SÃO MIGUEL

140g | 60 | 28 | 30m. | 230ºC | 3-5m.

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PÃO
DE SÃO MIGUEL
FATIADO 1700G

SÃO MIGUEL PAN REBANADO • SÃO MIGUEL SLICED BREAD • SÃO MIGUEL PAIN TRANCHÉE

ref. 01326GS

Padaria

FORNO DE PEDRA
• PADARIA • • BAKERY •
SÃO MIGUEL

1700g | 3 | 40 | 10-15m.

BROA
DE SÃO MIGUEL
DE MILHO 550G

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550g | 10 | 70 | 60-120min | 200ºC | 10m.

FORNO DE PEDRA
• PADARIA • • BAKERY •
SÃO MIGUEL

SÃO MIGUEL PAN DE MAÍZ • SÃO MIGUEL PORTUGUESE CORN BREAD • SÃO MIGUEL PAIN DE MAÏS

ref. 01006GS

Padaria

FORNO DE PEDRA
• PADARIA • • BAKERY •
SÃO MIGUEL

GOLDEN
SELECTION

BROA
DE SÃO MIGUEL
DE QUEIJO E NOZES 400G

SÃO MIGUEL PAN DE MAÍZ CON QUESO Y NUECES • SÃO MIGUEL PORTUGUESE CORN BREAD WITH CHEESE AND NUTS • SÃO MIGUEL PAIN DE MAÏS AU FROMAGE ET AUX NOIX WITH CHEESE AND NUTS

ref. 01271GS

Padaria

400g	15	70	90m.	230ºC	5m.

CROISSANT
DE PASTELEIRO

CROISSANT PASTELERO • BAKER CROISSANT •
CROISSANT DE PÂTISSIER

ref. 01120GS

Pastelaria

80g	35	70	20-30min	150°C	15m.	DIRECTO

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BOLA
DE BERLIM
COM CREME

BERLINA CON CREMA • CUSTARD CREAM
DOUGHNUT • BOULE DE BERLIN À LA CRÈME

ref. 01065GS

Pastelaria
PRONTA

100g · 30 · 80 · 45-60min

BOLO
DE ARROZ

BOLO DE ARROZ • PORTUGUESE RICE CAKE • GÂTEAU DE RIZ

ref. 01150GS

Pastelaria
PRONTA

65g 40 90 30m.

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PATA
DE VEADO

PATA DE VENADO • SWEET EGG ROLL SLICE • PATTE DE CERF

ref. 01066GS

Pastelaria
PRONTA

90g 20 120 45m.

CROISSANT
MISTO EM LIVRO

HOJALDRE DE JAMÓN Y QUESO
HAM AND CHEESE CROISSANT IN BOOK
PAIN FEUILLETÉ AU JAMBON ET AU FROMAGE

ref. 01049GS

folhados

110g | 70 | 80 | 40ºC/90m. | 180ºC | 15m.

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BOLA

DE FIAMBRE, QUEIJO, BACON E CHOURIÇO

PLANCHA DE CHORIZO, BACON Y QUESO
BREAD DOUGH WITH HAM, CHEESE, BACON AND CHORIZO
GÂTEAU AU JAMBON, FROMAGE, BACON ET CHORIZO

ref. 01227GS

Salgados
ESPECIAIS

1200g	6	80	40ºC/90m.	150ºC	30m.

TARTE
DE AMÊNDOA

TARTA DE ALMENDRA • ALMOND TART •
TARTE AUX AMANDES

ref. 04353GS

Sobremesas

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SELECTION

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PLACA DE CHEESECAKE DE CARAMELO SALGADO FATIADA

PLANCHA CHEESECAKE CARAMELO SALADO PRECORTADA
SLICED PLATE OF SALTED CARAMEL CHEESECAKE
PLAQUE AU CHEESECAKE AU CARAMEL SALÉ EN TRANCHE

ref. 04652GS

Sobremesas

2300g | 2 | 60 | 2-4h | 18

PLACA DE
CHEESECAKE
DE FRUTOS SILVESTRES FATIADA

GOLDEN
SELECTION

PLANCHA DE CHEESECAKE DE FRUTOS SILVESTRES PRECORTADA
SLICED PLATE OF WILD BERRIES CHEESECAKE
PLAQUE DE CHEESE-CAKE AUX FRUITS DES BOIS EN TRANCHE

ref. 04644GS

Sobremesas

2300g | 2 | 60 | 2-4h | 18

GOLDEN
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PLACA DE BOLACHA E LEITE CONDENSADO FATIADA

PLANCHA DE GALLETAS E LECHE CONDENSADA PRECORTADA
SLICED PLATE OF BISCUIT LAYER AND CONDENSED MILK
PLAQUE AUX BISCUITS AU LAIT CONDENSÉ EN TRANCHE

ref. 04645GS

Sobremesas

2300g | 2 | 60 | 2-4h | 18

PLACA DE BRIGADEIRO FATIADA

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PLANCHA BOMBÓN DE CHOCOLATE PRECORTADA
SLICED PLATE OF RICH CHOCOLATE
PLAQUE BRIGADIER EN TRANCHE

ref. 04641GS

Sobremesas

2300g | 2 | 60 | 2-4h | 18

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IFS Food

FDA

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