

AGRÓLA

FROZEN SEMI-FINISHED PRODUCTS

catalog



AGRÓLA

MODERN, CREATIVE, AND DYNAMIC, AGROLA REPRESENTS A NEW PHILOSOPHY IN BAKERY TASTE!

Our innovative approach and the utilization of the best technologies in both Ukrainian and global production enable our team of like-minded individuals to craft new high-quality products with consistently superior taste profiles.

AGROLA understands the needs of modern individuals, irrespective of age, gender, or occupation. We craft our unique products with care and love for every consumer.

Cooking
with love!



One of the most modern bread factories in Ukraine, equipped to European standards, features automated high-tech production lines from leading global manufacturers.

PRODUCTS OF HIGH
READINESS



SIGNATURE RECIPES AND RECIPES
FROM AROUND THE WORLD



INTERNETIONALLY CERTIFIED



FLASH FREEZING TECHNOLOGY



PRODUCT NET WEIGHT,
KG



QUANTITY OF PRODUCT
PER BOX, PCS



DEFROSTING TIME,
MIN



EXPIRATION DATE OF
FROZEN PRODUCT,
DAYS OR MONTHS



BAKING TEMPERATURE,
°C



BAKING TIME,
MIN





WHY AGROLA?

EACH OF OUR PRODUCTS,
BOTH THE FLOUR AND THE
BREAD MADE FROM IT, HAS
ITS OWN UNIQUE STORY THAT
PEOPLE CHOOSE AND DRAW
ENERGY FROM.

WHAT’S NEXT...

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Grab a tasty sandwich to go!



:BREAD
like you!

scalding technique



FINNISH BREAD

KG 300 g. 30 pcs. 9 mos. 180°C 7-9 min.

Defrost temperature: 20-22°C, Defrost duration: 90 minutes, Steam injection time during baking: 30 seconds.

Customs code: 1905908000

scalding technique and sourdough starter



SWEDISH BREAD

KG 280 g. 21 pcs. 9 mos. 200°C 7-8 min.

Defrost temperature: 20-22°C, Defrost duration: 100 minutes, Steam injection time during baking: 30 seconds.

Customs code: 1905908000

scalding technique



LVIVSKYI RYE BREAD WITH CORIANDER

KG 200 g. 25 pcs. 9 mos. 200°C 5-7 min.

Defrost temperature: 20-22°C, Defrost duration: 200 minutes, Steam injection time during baking: 30 seconds.

Customs code: 1905908000

scalding technique



LVIVSKYI RYE BREAD WITH ONION AND CHEESE

KG 200 g. 25 pcs. 9 mos. 200°C 5-7 min.

Defrost temperature: 20-22°C, Defrost duration: 200 minutes, Steam injection time during baking: 30 seconds.

Customs code: 1905908000

Best Bakers. 9



scalding technique



VIDENSKYI ZAVARNYI BREAD

350 g.

15 pcs.

6 mos.

180°C

7-9 min.

Defrost temperature: 20-22°C, Defrost duration: 180 minutes, Steam injection time during baking: 30 seconds.

Customs code: 1905908000



scalding technique



VIDENSKYI BREAD WITH
SUNFLOWER SEEDS

400 g.

15 pcs.

6 mos.

180°C

7-9 min.

Defrost temperature: 20-22°C, Defrost duration: 240 minutes, Steam injection time during baking: 30 seconds.

Customs code: 1905908000



scalding technique



ZAMKOVYI BREAD

350 g.

15 pcs.

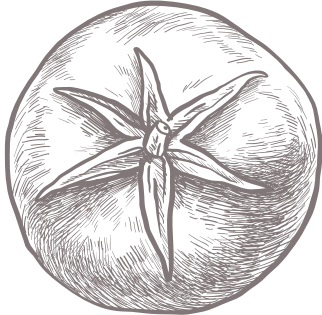
6 mos.

180°C

7-9 min.

Defrost temperature: 20-22°C, Defrost duration: 240 minutes, Steam injection time during baking: 30 seconds.

Customs code: 1905908000



scalding technique



RYE DELIGHT BREAD

300 g.

16 pcs.

6 mos.

180°C

8-9 min.

Defrost temperature: 20-22°C, Defrost duration: 150 minutes, Steam injection time during baking: 30 seconds.

Customs code: 1905908000



scalding technique



LYBIDSKYI BREAD

350 g.

16 pcs.

6 mos.

180°C

7-9 min.

Defrost temperature: 20-22°C, Defrost duration: 200 minutes, Steam injection time during baking: 30 seconds.

Customs code: 1905908000



scalding technique



PECHERSKYI BREAD

400 g.

15 pcs.

6 mos.

200°C

5-7 min.

Defrost temperature: 20-22°C, Defrost duration: 240 minutes, Steam injection time during baking: 30 seconds.

Customs code: 1905908000



KOSATSKYI BREAD

300 g.

15 pcs.

6 mos.

180°C

7-9 min.

Defrost temperature: 20-22°C, Defrost duration: 180 minutes, Steam injection time during baking: 30 seconds.

Customs code: 1905908000

● ● ● FROZEN BREAD



scalding technique and sourdough starter

BORODINSKYI BREAD

KG 18 pcs. 9 mos. 180°C 7-9 min.

Defrost temperature: 20-22°C, Defrost duration: 240 minutes, Steam injection time during baking: 30 seconds.

Customs code: 1905908000



scalding technique and sourdough starter

LVIVSKYI ZAVARNYI BREAD CLASSIC

KG 18 pcs. 9 mos. 180°C 7-9 min.

Defrost temperature: 20-22°C, Defrost duration: 240 minutes, Steam injection time during baking: 30 seconds.

Customs code: 1905908000



scalding technique

DARNYTSKYI BREAD

KG 18 pcs. 9 mos. 200-210°C 8-9 min.

Defrost temperature: 20-22°C, Defrost duration: 240 minutes, Steam injection time during baking: 30 seconds.

Customs code: 1905903000



scalding technique and sourdough starter

LVIVSKYI ZAVARNYI BREAD

KG 18 pcs. 9 mos. 180°C 5-7 min.

Defrost temperature: 20-22°C, Defrost duration: 240 minutes, Steam injection time during baking: 30 seconds.

Customs code: 1905908000



scalding technique and sourdough starter

LVIVSKYI ZAVARNYI BREAD WITH SUNFLOWER SEEDS

KG 18 pcs. 9 mos. 180°C 7-9 min.

Defrost temperature: 20-22°C, Defrost duration: 240 minutes, Steam injection time during baking: 30 seconds.

Customs code: 1905908000



scalding technique and sourdough starter

LVIVSKYI ZAVARNYI BREAD WITH RAISINS

KG 18 pcs. 9 mos. 180°C 7-9 min.

Defrost temperature: 20-22°C, Defrost duration: 240 minutes, Steam injection time during baking: 30 seconds.

Customs code: 1905908000



scalding technique

CHORNOBAIVSKA PALIANYTSIA BREAD

KG 15 pcs. 9 mos. 180°C 10 min.

Defrost temperature: 20-22°C, Defrost duration: 240 minutes, Steam injection time during baking: 30 seconds.

Customs code: 1905908000



scalding technique and sourdough starter

BALTIC BREAD


KG 14 pcs. 6 mos. 180°C 7-9 min.

Defrost temperature: 20-22°C, Defrost duration: 240 minutes, Steam injection time during baking: 30 seconds.

Customs code: 1905908000

Enjoy with borscht



- 
- A top-down view of a white ceramic plate with three slices of toast. Each slice is topped with a thick layer of white cream cheese, several slices of fresh fig (cut into wedges), and a drizzle of golden honey. Small green herbs are scattered on the toast. The plate sits on a light-colored wooden surface. To the left, a small glass bowl contains more honey, and a wooden honey dipper is visible. A sprig of fresh thyme is in the bottom left corner. Several other fig slices are scattered around the plate. Two pieces of torn paper with handwritten text are on the right side of the image.
- 2 slices of bread
 - 1 fig
(sliced into thin rounds)
 - Cream cheese
(or soft cheese)
 - Honey to taste

Place the slices of bread on a work surface, then spread a thin layer of cream cheese on one of them. Evenly distribute the fig slices over the cream cheese and drizzle them with honey to taste.
Yum-yum!



YEAST-FREE
WHEAT BREAD

KG

300 g.
450 g.

14 pcs.
12 pcs.

9 mos.

200°C

8-9 min.

Defrost temperature: 20-22°C, Defrost duration: 180 minutes, Steam injection time during baking: 30 seconds.

Customs code: 1905903000



YEAST-FREE
WHEAT-RYE BREAD

KG

300 g.
450 g.

14 pcs.
12 pcs.

9 mos.

200°C

7-8 min.

Defrost temperature: 20-22°C, Defrost duration: 100 minutes, Steam injection time during baking: 30 seconds.

Customs code: 1905903000



BREAD 5 GRAINS

KG

320 g.

15 pcs.

6 mos.

180°C

7-9 min.

Defrost temperature: 20-22°C, Defrost duration: 150 minutes, Steam injection time during baking: 30 seconds.

Customs code: 1905903000



BUCKWHEAT BREAD

KG

350 g.

18 pcs.

9 mos.

180°C

7-9 min.

Defrost temperature: 20-22°C, Defrost duration: 240 minutes, Steam injection time during baking: 30 seconds.

Customs code: 1905903000



HOMEMADE BREAD
WITH WHEAT-RYE FLOUR

KG

300 g.

15 pcs.

6 mos.

200°C

5-7 min.

Defrost temperature: 20-22°C, Defrost duration: 150 minutes, Steam injection time during baking: 30 seconds.

Customs code: 1905903000



HOMEMADE BREAD
WITH WHOLE FLOUR

KG

300 g.

15 pcs.

6 mos.

200°C

5-7 min.

Defrost temperature: 20-22°C, Defrost duration: 150 minutes, Steam injection time during baking: 30 seconds.

Customs code: 1905903000



KANTRI BREAD

KG

350 g.

15 pcs.

9 mos.

200°C

7-8 min.

Defrost temperature: 20-22°C, Defrost duration: 180 minutes, Steam injection time during baking: 30 seconds.

Customs code: 1905903000



TOMATO BREAD

KG

350 g.

15 pcs.

9 mos.

200°C

5-7 min.

Defrost temperature: 20-22°C, Defrost duration: 180 minutes, Steam injection time during baking: 30 seconds.

Customs code: 1905908000

●●● FROZEN BREAD



FRENCH BREAD

KG

420 g.

16 pcs.

12 mos.

200°C

5-7 min.

Defrost temperature: 20-22°C, Defrost duration: 150 minutes, Steam injection time during baking: 30 seconds.

Customs code: 1905903000



FITNESS BREAD

KG

420 g.

10 pcs.

6 mos.

200°C

5-7 min.

Defrost temperature: 20-22°C, Defrost duration: 150 minutes, Steam injection time during baking: 30 seconds.

Customs code: 1905903000



ASTEN GRAIN BREAD

KG

400 g.

6 pcs.

9 mos.

200°C

3-5 min.

Defrost temperature: 20-22°C, Defrost duration: 180 minutes, Steam injection time during baking: 30 seconds.

Customs code: 1905903000



AROMA BREAD

KG

400 g.

10 pcs.

6 mos.

200°C

3-5 min.

Defrost temperature: 20-22°C, Defrost duration: 120 minutes, Steam injection time during baking: 30 seconds.

Customs code: 1905903000



GRAINY BREAD

KG 20 pcs. 9 mos. 200°C 5-7 min.

Defrost temperature: 20-22°C, Defrost duration: 100 minutes, Steam injection time during baking: 30 seconds.
Customs code: 1905903000



GERMAN BREAD

KG 20 pcs. 40 pcs. 9 mos. 200°C 5-7 min.

Defrost temperature: 20-22°C, Defrost duration: 200 minutes, Steam injection time during baking: 30 seconds.
Customs code: 1905908000



SCHWARZBROT BREAD

KG 8 pcs. 9 mos. 200°C 5-7 min.

Defrost temperature: 20-22°C, Defrost duration: 150 minutes, Steam injection time during baking: 30 seconds.
Customs code: 1905903000



VILLAGE DARK BREAD WITH OAT FLAKES

KG 11 pcs. 6 mos. 200°C 5-7 min.

Defrost temperature: 20-22°C, Defrost duration: 190 minutes, Steam injection time during baking: 30 seconds.
Customs code: 1905903000



SYKHIVSKYI LONG LOAF

KG 18 pcs. 12 mos. 200°C 7-8 min.

Defrost temperature: 20-22°C, Defrost duration: 90 minutes, Steam injection time during baking: 30 seconds.
Customs code: 1905903000



LVIVSKYI LONG LOAF WITH SESAME SEEDS

KG 16 pcs. 12 mos. 180°C 7-9 min.

Defrost temperature: 18-22°C, Defrost duration: 2 hours 15 minutes.
Customs code: 1905903000



LVIVSKYI LONG LOAF SWEETENED

KG 16 pcs. 12 mos. 180°C 7-9 min.

Defrost temperature: 18-22°C, Defrost duration: 2 hours 15 minutes.
Customs code: 1905903000



LVIVSKYI LONG LOAF SWEETENED AND SLICED

KG 7 pcs. 12 mos. 18-22°C 2 hr. 15 min.

Customs code: 1905903000

Our Ukrainian long loaf

BAKE AT HOME

Feel like a chef!



"BAKE AT HOME" REPRESENTS THE MAGIC IN YOUR KITCHEN! IN JUST 7-10 MINUTES, CREATE FRESHLY BAKED AROMATIC BREAD THAT WILL IMPRESS EVERYONE. FROM PLAIN BREAD TO CIABATTA – EACH ONE IS A MASTERPIECE OF THE KITCHEN!



LVIV BREAD WITH
SUNFLOWER SEEDS

KG 18 pcs. 9 mos. 180°C 7-9 min.

Defrost at a temperature of 20-22°C for 240 min.

Customs code: 1905908000



BORODINSKIY BREAD

KG 18 pcs. 9 mos. 200-210°C 5-7 min.

Defrost at a temperature of 20-22°C for 240 min.

Customs code: 1905908000



GERMAN BREAD

KG 18 pcs. 9 mos. 200-210°C 5-7 min.

Defrost in the packaging for 120 minutes at room temperature (20-25)°C or leave in the refrigerator for 6 hours (for example, overnight).

Customs code: 1905908000



FINNISH BREAD

KG 20 pcs. 9 mos. 200-210°C 8-9 min.

Defrost in the packaging for 240 minutes (min) at room temperature (20-25)°C or leave in the refrigerator for 6 hours (for example, overnight).

Customs code: 1905908000

● ● ● "BAKE AT HOME"

scalding technique and sourdough starter



«SWEDISH» BREAD



CIABATTA WITH CHEESE

KG 280 g. 20 pcs. 9 mos. 200-210°C 8-9 min.

Defrost at a temperature of 20-25°C for 100 minutes (min).

Customs code: 1905908000

KG 160 g. 35 pcs. 12 mos. 200°C 5-7 min.

Defrost temperature: 20-22°C, Defrost duration: 60 minutes, Steam injection time during baking: 30 seconds.

Customs code: 1905908000



HOT-DOG BUN WITH AN OPENING



LYON CROISSANTS

KG 360 g. 15 pcs. 6 mos. 250°C 1-2 min.

Defrost temperature: 20-22°C, Defrost duration: 35-50 minutes

Customs code: 1905908000

KG 480 g. 9 pcs. 6 mos. 180°C 15-20 min.

Defrost temperature: 20-22°C, Defrost duration: 60-80 minutes, Steam injection time during baking: 60 seconds.

Customs code: 1905907000

SANDWICH

your morning masterpiece



● ● ● SANDWICH FROZEN BREAD



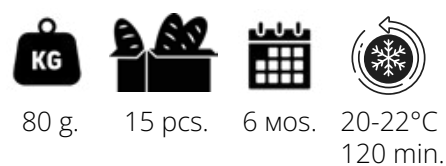
BURGER BUN
WITH SESAME SEEDS



Customs code: 1905908000



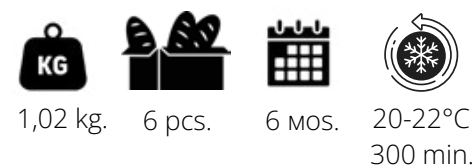
BRIOCHE BURGER
BUN



Customs code: 1905908000



SANDWICH
WHEAT-RYE BREAD



Customs code: 1905903000



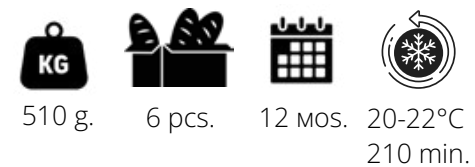
SANDWICH BREAD



Customs code: 1905903000



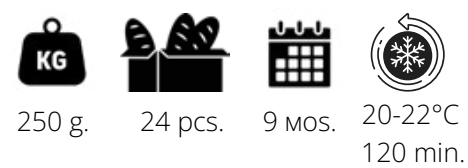
SANDWICH GRAIN
BREAD



Customs code: 1905903000



BRIOCHE BURGER
BUN



Customs code: 1905908000





PIZZA SALAMI

KG 10 pcs. 6 mos. 200°C 5-7 min.

Customs code: 1905908000



PIZZA SUPER CHEESE

KG 10 pcs. 6 mos. 200°C 7-9 min.

Customs code: 1905908000



PIZZA HAWAIIAN

KG 10 pcs. 6 mos. 200°C 7-9 min.

Customs code: 1905908000



PIZZA PEPPERONI

KG 10 pcs. 6 mos. 200°C 5-7 min.

Customs code: 1905908000

● ● ●
PIZZA
We have many flavors
♡

With a crispy crust, tender crumb, and unique flavor, this is the perfect combination for bringing your culinary ideas to life!



:BAGUETTE

to suit any taste





FRENCH HALF-BAGUETTE

140 g.
 40 pcs. 48 pcs.
 12 mos.
 200°C
 5-7 min.

Defrost temperature: 20-22°C, Defrost duration: 60 minutes, Steam injection time during baking: 30 seconds.

Customs code: 1905903000



FRENCH BAGUETTE

250 g.
 22 pcs. 24 pcs.
 12 mos.
 200°C
 5-7 min.

Defrost temperature: 20-22°C, Defrost duration: 60 minutes, Steam injection time during baking: 30 seconds.

Customs code: 1905903000



BAGUETTE
WITH BUCKWHEAT FLOUR

230 g.
 17 pcs.
 6 mos.
 160°C
 5-7 min.

Defrost temperature: 20-22°C, Defrost duration: 60 minutes, Steam injection time during baking: 30 seconds.

Customs code: 1905903000



SANDWICH BAGUETTE

240 g.
 24 pcs.
 12 mos.
 200°C
 8-12 min.

Defrost temperature: 20-22°C, Defrost duration: 60 minutes, Steam injection time during baking: 30 seconds.

Customs code: 1905903000



ONION BAGUETTE

210 g.
 30 pcs.
 12 mos.
 200°C
 5-7 min.

Defrost temperature: 20-22°C, Defrost duration: 60 minutes, Steam injection time during baking: 30 seconds.

Customs code: 1905903000



PARISIAN BAGUETTE

250 g.
 22 pcs.
 6 mos.
 200°C
 5-7 min.

Defrost temperature: 20-22°C, Defrost duration: 60 minutes, Steam injection time during baking: 30 seconds.

Customs code: 1905903000

novelty



CIABATTA

Italian bread



CIABATTA

KG 35 pcs. 12 mos. 200°C 5-7 min.

Defrost temperature: 20-22°C, Defrost duration: 60 minutes, Steam injection time during baking: 30 seconds.

Customs code: 1905903000



WHEAT-RYE CIABATTA

KG 30 pcs. 12 mos. 200°C 5-7 min.

Defrost temperature: 20-22°C, Defrost duration: 60 minutes, Steam injection time during baking: 30 seconds.

Customs code: 1905903000



CIABATTA WITH CHEESE

KG 35 pcs. 12 mos. 200°C 5-7 min.

Defrost temperature: 20-22°C, Defrost duration: 60 minutes, Steam injection time during baking: 30 seconds.

Customs code: 1905908000



CIABATTA WITH BACON

KG 35 pcs. 6 mos. 200°C 5-7 min.

Defrost temperature: 20-22°C, Defrost duration: 60 minutes, Steam injection time during baking: 30 seconds.

Customs code: 1905908000



ONION CIABATTA

KG 160 g. 35 pcs. 9 mos. 200°C 5-7 min.

Defrost temperature: 20-22°C, Defrost duration: 60 minutes, Steam injection time during baking: 30 seconds.

Customs code: 1905908000



CIABATTINI

KG 110 g. 40 pcs. 12 mos. 180°C 3-5 min.

Defrost temperature: 20-22°C, Defrost duration: 40 minutes, Steam injection time during baking: 15 seconds.

Customs code: 1905903000



PANINI

KG 130 g. 40 pcs. 12 mos. 180°C 3-5 min.

Defrost temperature: 20-22°C, Defrost duration: 40 minutes, Steam injection time during baking: 15 seconds.

Customs code: 1905903000



PANINI SCURO

KG 130 g. 40 pcs. 12 mos. 180°C 3-5 min.

Defrost temperature: 20-22°C, Defrost duration: 40 minutes, Steam injection time during baking: 15 seconds.

Customs code: 1905903000



CIABATTINI MALTO

KG 110 g. 40 pcs. 12 mos. 180°C 3-5 min.

Defrost temperature: 20-22°C, Defrost duration: 40 minutes, Steam injection time during baking: 15 seconds.

Customs code: 1905903000



SUNLAINEN BREAD

KG 300 g. 24 pcs. 6 mos. 200°C 5-7 min.

Defrost temperature: 20-22°C, Defrost duration: 60 minutes, Steam injection time during baking: 30 seconds.

Customs code: 1905903000

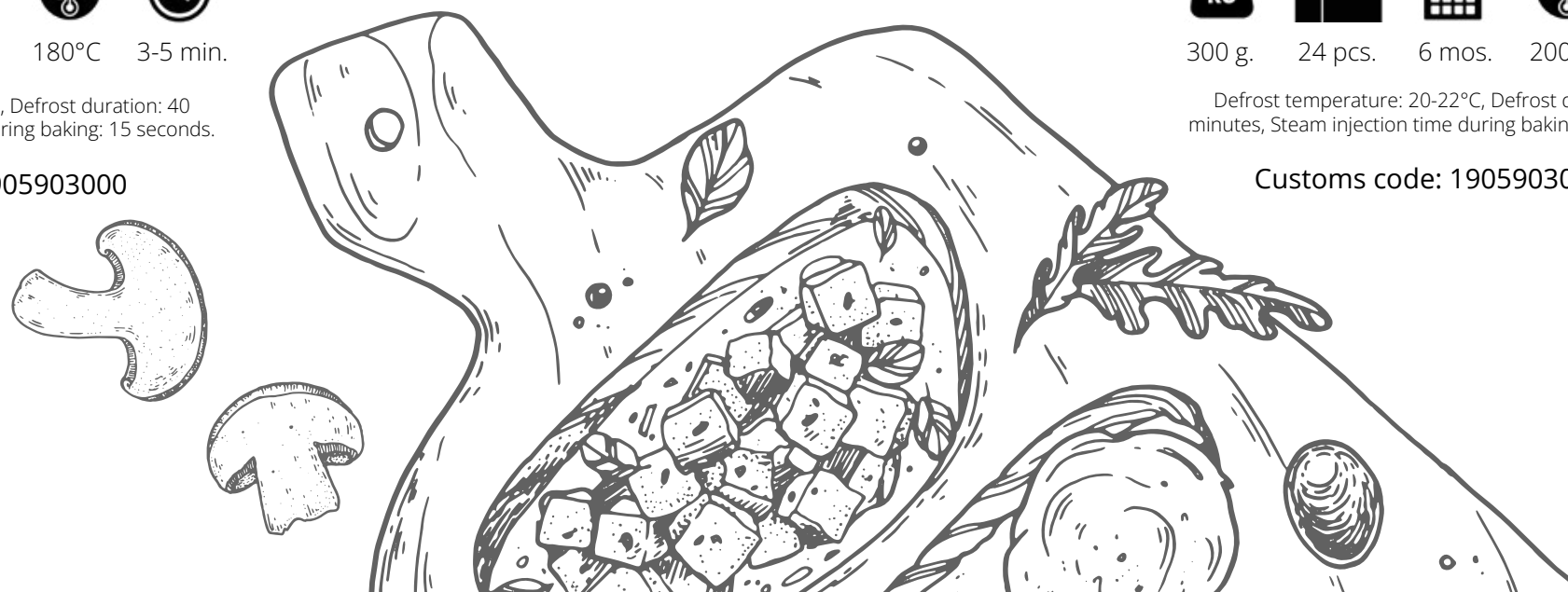


MULTIGRAIN BREAD

KG 300 g. 24 pcs. 12 mos. 200°C 5-7 min.

Defrost temperature: 20-22°C, Defrost duration: 60 minutes, Steam injection time during baking: 30 seconds.

Customs code: 1905903000

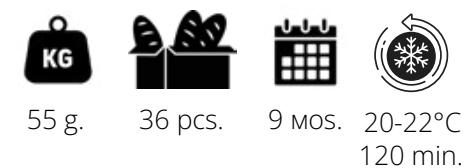


:BUNS

aromatic



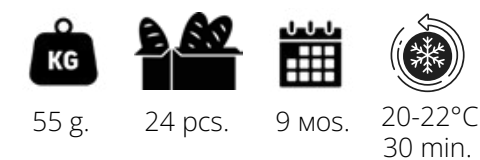
BURGER BUN
WITH SESAME SEEDS



Customs code: 1905908000



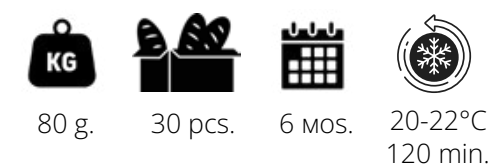
KAISER BUN
WITH SESAME SEEDS



Customs code: 1905908000



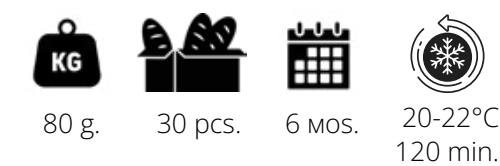
BURGER BUN WITH SESAME
SEEDS



Customs code: 1905908000



BRIOCHE BURGER BUN



Customs code: 1905908000



BUN WITH POTATO FLAKES

KG
55 g. 24 pcs. 6 mos. 180°C 3-5 min.

Defrost temperature: 20-22°C, Defrost duration: 30 minutes, Steam injection time during baking: 30 seconds.

Customs code: 1905908000



BUN WITH POTATO FLAKES

KG
55 g. 24 pcs. 6 mos. 180°C 3-5 min.

Defrost temperature: 20-22°C, Defrost duration: 30 minutes, Steam injection time during baking: 30 seconds.

Customs code: 1905908000



GOURMET BUN

KG
80 g. 18 pcs. 6 mos. 180°C 3-5 min.

Defrost temperature: 20-22°C, Defrost duration: 30 minutes, Steam injection time during baking: 30 seconds.

Customs code: 1905908000



COFFEE BEAN BUN

KG
30 g. 60 pcs. 6 mos. 180°C 5 min.

Defrost temperature: 20-22°C, Defrost duration: 30 minutes, Steam injection time during baking: 15 seconds.

Customs code: 1905903000



STREET-FOOD

*Tasty, convenient,
quick*



HOT-DOG BUN WITH OPENING

 60 g.
  90 pcs.
  12 mos.
  250°C
  1-2 min.

Defrost temperature: 20-22°C,
Defrost duration: 35-50 minutes.

Customs code: 1905908000



HOT-DOG BUN XL WITH OPENING

 90 g.
  60 pcs.
  12 mos.
  250°C
  1-2 min.

Defrost temperature: 20-22°C,
Defrost duration: 35-50 minutes.

Customs code: 1905908000



HOT-DOG BUN WITH SLICING

 60 g.
  45 pcs.
  12 mos.
  250°C
  1-2 min.

Defrost temperature: 20-22°C,
Defrost duration: 35-50 minutes.

Customs code: 1905903000

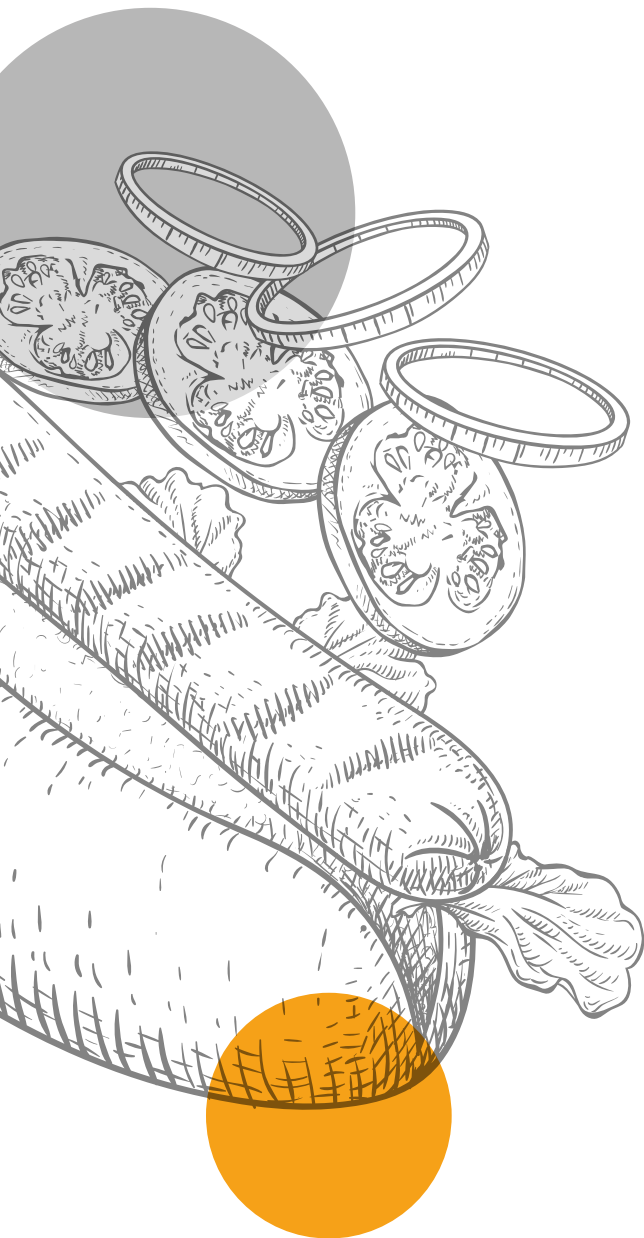


HOT-DOG BUN MAXI
WITH SLICING

 110 g.
  50 pcs.
  12 mos.
  250°C
  1-2 min.

Defrost temperature: 20-22°C,
Defrost duration: 35-50 minutes.

Customs code: 1905903000



WHEAT-RYE HOT-DOG BUN
WITH OPENING

KG 90 pcs. 12 mos. 250°C 1-2 min.

Defrost temperature: 20-22°C,
Defrost duration: 35-50 minutes.

Customs code: 1905903000



WHEAT-RYE HOT-DOG BUN XL
WITH OPENING

KG 60 pcs. 12 mos. 250°C 1-2 min.

Defrost temperature: 20-22°C,
Defrost duration: 35-50 minutes.

Customs code: 1905903000



HOT-DOG BUN WITH OPENING
(packed 6 pcs)

KG 48 pcs. 12 mos. 250°C 1-2 min.

Defrost temperature: 20-22°C,
Defrost duration: 35-50 minutes.

Customs code: 1905908000



HOT-DOG BUN WITH OPENING
(packed 8 pcs)

KG 96 pcs. 12 mos. 250°C 1-2 min.

Defrost temperature: 20-22°C,
Defrost duration: 35-50 minutes.

Customs code: 1905908000



HOT-DOG BUN XL WITH OPENING
(packed 7 pcs)

KG 70 pcs. 12 mos. 250°C 1-2 min.


Defrost temperature: 20-22°C,
Defrost duration: 35-50 minutes.

Customs code: 1905908000




WHEAT-RYE HOT-DOG BUN
WITH OPENING
(packed 6 pcs)


● ●




60 g.




48 pcs.



12 mos.



250°C




1-2 min.

Defrost temperature: 20-22°C,
Defrost duration: 35-50 minutes.


Customs code: 1905903000




HOT-DOG BUN WITH OPENING
(packed 8 pcs)




60 g.




96 pcs.



12 mos.



250°C




1-2 min.

Defrost temperature: 20-22°C,
Defrost duration: 35-50 minutes.


Customs code: 1905908000




WHEAT-RYE HOT-DOG BUN
(packed 7 pcs)




90 g.




70 pcs.



12 mos.



250°C



1-2 min.

Defrost temperature: 20-22°C,
Defrost duration: 35-50 minutes.

Customs code: 1905903000

: PRODUCTS
puff pastry





TRIANGLE WITH CHICKEN
AND MUSHROOMS

KG 70 g. 45 pcs. 6 mos. 180°C 16-17 min.

Defrost temperature: 20-22°C, Defrost duration: 0-30 minutes, Steam injection time during baking: 60 seconds.

Customs code: 1905908000



TRIANGLE WITH SPINACH

KG 70 g. 45 pcs. 6 mos. 180°C 16-17 min.

Defrost temperature: 20-22°C, Defrost duration: 0-30 minutes, Steam injection time during baking: 60 seconds.

Customs code: 1905908000



TRIANGLE WITH CHEESE

KG 70 g. 45 pcs. 6 mos. 180°C 16-17 min.

Defrost temperature: 20-22°C, Defrost duration: 0-30 minutes, Steam injection time during baking: 60 seconds.

Customs code: 1905908000



SAUSAGE WITH KETCHUP TUBE

KG 150 g. 35 pcs. 6 mos. 180°C 16-17 min.

Defrost temperature: 20-22°C, Defrost duration: 0-20 minutes, Steam injection time during baking: 60- 80 seconds.

Customs code: 1905908000



PUFF-PASTRY
WITH SAUSAGE AND CHEESE

KG 100 g. 60 pcs. 6 mos. 180°C 16-17 min.

Defrost temperature: 20-22°C, Defrost duration: 0-20 minutes, Steam injection time during baking: 80 seconds.

Customs code: 1905908000



SAUSAGE WITH MUSTARD TUBE

KG 150 g. 35 pcs. 6 mos. 180°C 16-17 min.

Defrost temperature: 20-22°C, Defrost duration: 0-20 minutes, Steam injection time during baking: 60- 80 seconds.

Customs code: 1905908000



PUFF-PASTRY
WITH SAUSAGE

KG 90 g. 60 pcs. 6 mos. 180°C 16-17 min.

Defrost temperature: 20-22°C, Defrost duration: 0-20 minutes, Steam injection time during baking: 80 seconds.

Customs code: 1905908000



BUREKAS WITH MUSHROOMS,
CHICKEN AND CHEESE

KG 120 g. 35 pcs. 6 mos. 180°C 16-17 min.
200°C 14-15 min.

Defrost temperature: 20-22°C, Defrost duration: 0-20 minutes, Steam injection time during baking: 80 seconds.

Customs code: 1905908000



BUREKAS WITH TWO TYPES
OF CHEESE

KG 120 g. 34 pcs. 6 mos. 180°C 16-17 min.
200°C 14-15 min.

Defrost temperature: 20-22°C, Defrost duration: 0-20 minutes, Steam injection time during baking: 80 seconds.

Customs code: 1905908000



APPLE STRUDEL

KG 160 g. 35 pcs. 6 mos. 180°C 16-17 min.

Defrost temperature: 20-22°C, Defrost duration: 0-20 minutes, Steam injection time during baking: 60 seconds.

Customs code: 1905907000



CHERRY STRUDEL

KG 160 g. 34 pcs. 6 mos. 180°C 16-17 min.

Defrost temperature: 20-22°C, Defrost duration: 0-20 minutes, Steam injection time during baking: 60 seconds.

Customs code: 1905907000



FAGOTTINI WITH SAUSAGE
AND KETCHUP

KG 120 g. 50 pcs. 6 mos. 180°C 16-17 min.

Defrost temperature: 20-22°C, Defrost duration: 0-20 minutes, Steam injection time during baking: 80 seconds.

Customs code: 1905908000



BUREKAS WITH CHEESE, BACON
AND SPINACH

KG 120 g. 35 pcs. 6 mos. 180°C 16-17 min.
200°C 14-15 min.

Defrost temperature: 20-22°C, Defrost duration: 0-20 minutes, Steam injection time during baking: 80 seconds.

Customs code: 1905908000



DANISH PASTRY WITH APRICOTS

KG 80 g. 40 pcs. 6 mos. 180°C 16-17 min.

Defrost temperature: 20-22°C, Defrost duration: 0-20 minutes, Steam injection time during baking: 60 seconds.

Customs code: 1905907000



DANISH PASTRY WITH RASPBERRY

KG 80 g. 40 pcs. 6 mos. 180°C 16-17 min.

Defrost temperature: 20-22°C, Defrost duration: 0-20 minutes, Steam injection time during baking: 60 seconds.

Customs code: 1905907000



CHERRY FLAVORED BUTTER CROISSANT

KG 85 g. 32 pcs. 6 mos. 180°C 16-17 min.

Defrost temperature: 20-22°C, Defrost duration: 20 minutes, Steam injection time during baking: 80 seconds.

Customs code: 1905907000



RASPBERRY FLAVORED BUTTER CROISSANT

KG 85 g. 32 pcs. 6 mos. 180°C 16-17 min.

Defrost temperature: 20-22°C, Defrost duration: 20 minutes, Steam injection time during baking: 80 seconds.

Customs code: 1905907000



FRENCH CROISSANT WITH CHOCOLATE FLAVOR

KG 120 g. 24 pcs. 6 mos. 180°C 16-18 min.

Defrost temperature: 20-22°C, Defrost duration: 20 minutes, Steam injection time during baking: 80 seconds.

Customs code: 1905907000



CROISSANT WITH CHOCOLATE

KG 75 g. 40 pcs. 6 mos. 180°C 16-17 min.

Defrost temperature: 20-22°C, Defrost duration: 20 minutes, Steam injection time during baking: 80 seconds.

Customs code: 1905907000



SANDWICH CROISSANT

KG 100 g. 24 pcs. 6 mos. 180°C 16-17 min.

Defrost temperature: 20-22°C, Defrost duration: 10-20 minutes, Steam injection time during baking: 80 seconds.

Customs code: 1905908000



LYON CROISSANT

KG 55 g. 25 pcs. 6 MOS. 40-60 min. (20-22°C)

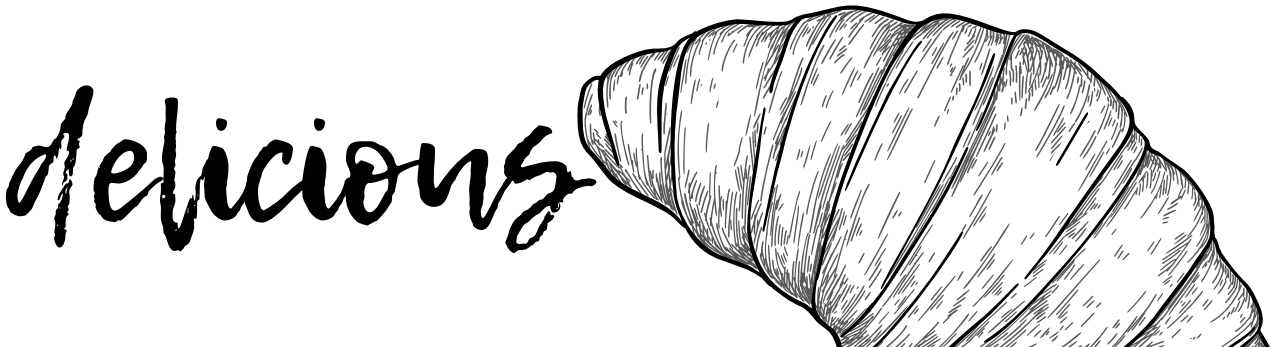
Customs code: 1905907000



LYON CROISSANT WITH SESAME SEEDS

KG 85 g. 15 pcs. 6 mos. 80-100 min. (20-22°C)

Customs code: 1905907000





MAROPAN SWEET ROLL

KG

100 g.

40 pcs.

6 mos.

180°C

16-18 min.

Defrost temperature: 20-22°C, Defrost duration: 20-30 minutes, Steam injection time during baking: 30-60 seconds.

Customs code: 1905907000



SWEET ROLL
WITH RAISINS AND CREAM

KG

90 g.

60 pcs.

6 mos.

180°C

16-17 min.

Defrost temperature: 20-22°C, Defrost duration: 0-20 minutes, Steam injection time during baking: 60 seconds.

Customs code: 1905907000









MUFFINS
to suit any taste



VANILLA MUFFIN





 80 g.
  18 pcs.
  6 mos.
  +18+/-5°C
1,5-2 hr.

At a temperature of +6±2°C for no more than 14 days,
at a temperature of +18±5°C for no more than 7 days.

Customs code: 1905907000



VANILLA MUFFIN
WITH APPLE AND SPICE





 100 g.
  18 pcs.
  6 mos.
  +18+/-5°C
1,5-2 hr.

At a temperature of +6±2°C for no more than 14 days,
at a temperature of +18±5°C for no more than 7 days.

Customs code: 1905907000



VANILLA MUFFIN
WITH STRAWBERRY FLAVOR





 100 g.
  18 pcs.
  6 mos.
  +18+/-5°C
1,5-2 hr.

At a temperature of +6±2°C for no more than 14 days,
at a temperature of +18±5°C for no more than 7 days.

Customs code: 1905907000



VANILLA MUFFIN
WITH CARAMEL FLAVOR

 100 g.
  18 pcs.
  6 mos.
  +18+/-5°C
1,5-2 hr.

At a temperature of +6±2°C for no more than 14 days,
at a temperature of +18±5°C for no more than 7 days.

Customs code: 1905907000



CHOCO MUFFIN



KG



18 pcs.



6 mos.




+18+/-5°C
1,5-2 hr.

At a temperature of +6±2°C for no more than 14 days,
at a temperature of +18±5°C for no more than 7 days.

Customs code: 1905907000



CHOCO MUFFIN
WITH MANGO AND VANILLA FLAVOR




KG



18 pcs.



6 mos.




+18+/-5°C
1,5-2 hr.

At a temperature of +6±2°C for no more than 14 days,
at a temperature of +18±5°C for no more than 7 days.


Customs code: 1905907000




CHOCO MUFFIN
WITH CHERRY




KG



18 pcs.



6 mos.



+18+/-5°C
1,5-2 hr.

At a temperature of +6±2°C for no more than 14 days,
at a temperature of +18±5°C for no more than 7 days.

Customs code: 1905907000



CHOCO MUFFIN
WITH ICE-CREAM FLAVOR



KG



18 pcs.



6 mos.




+18+/-5°C
1,5-2 hr.

At a temperature of +6±2°C for no more than 14 days,
at a temperature of +18±5°C for no more than 7 days.


Customs code: 1905907000




CHOCO MUFFIN
WITH BOILED CONDENSED MILK




KG



18 pcs.



6 mos.



+18+/-5°C
1,5-2 hr.

At a temperature of +6±2°C for no more than 14 days,
at a temperature of +18±5°C for no more than 7 days.


Customs code: 1905907000




CHOCO MUFFIN
WITH BAILEYS FLAVOR



KG



18 pcs.



6 mos.



+18+/-5°C
1,5-2 hr.

At a temperature of +6±2°C for no more than 14 days,
at a temperature of +18±5°C for no more than 7 days.

Customs code: 1905907000





! PATRIES !

and cupcakes



VELVET LOAF CAKE
WITH VANILLA AROMA

KG 6 pcs. 6 mos. +18+/-5°C
4 - 4,5 hr.

At a temperature of +6±2°C for no more than 14 days,
at a temperature of +18±5°C for no more than 7 days.

Customs code: 1905907000



VELVET LOAF CAKE
WITH LEMON FLAVOR

KG 6 pcs. 6 mos. +18+/-5°C
5 - 5,5 hr.

At a temperature of +6±2°C for no more than 14 days,
at a temperature of +18±5°C for no more than 7 days.

Customs code: 1905907000



BROWNIE

KG 20 pcs. 6 mos. +18+/-5°C
1,5 - 2 hr.

At a temperature of +18±5°C for no more than 27 days.

Customs code: 1905907000



ZELTEN MINI-PIE WITH POPPY
SEEDS AND NUTS

KG 10 pcs. 6 mos. +18+/-5°C
2 hr.

At a temperature of +6±2°C for no more than 15 days,
at a temperature of +18±5°C for no more than 10 days.

Customs code: 1905907000



SHU CAKE WITH CREAM CHEESE

240 g.
 6 pcs.
 6 mos.
 +6+/-2°C
3,5 hr.

The shelf life of defrosted packaged products at a temperature of +6±2°C is no more than 5 days.

Customs code: 1905907000



SHU CAKE WITH CREAM AND APPLES

240 g.
 6 pcs.
 6 mos.
 +6+/-2°C
3 hr.

The shelf life of defrosted packaged products at a temperature of +6±2°C is no more than 5 days.

Customs code: 1905907000



SHU CAKE WITH CHOCOLATE FLAVOR

240 g.
 6 pcs.
 6 mos.
 +6+/-2°C
3 hr.

The shelf life of defrosted packaged products at a temperature of +6±2°C is no more than 5 days.

Customs code: 1905907000



CAKES

PERFECT FOR YOUR

special occasion!



TRUFFLE CAKE



1,1kg.



3 pcs.



2 Mos.



+6+/-2°C
8 hr.

The shelf life of defrosted packaged products
at a temperature of +6±2°C is no more than 5 days.

Customs code: 1905907000



PRAGUE CAKE



1,1 kg.



3 pcs.



2 Mos.



+6+/-2°C
7 hr.

The shelf life of defrosted packaged products
at a temperature of +6±2°C is no more than 5 days.

Customs code: 1905907000

lovely & delicious

CAKES BY AGROLA™

A successful mix of traditional and
innovative production that not
only delights with its luxurious
flavor, but also with its flawless
quality.



NAPOLEON CAKE



1 kg. 3 pcs. 4 mos. +6+/-2°C
8 hr.

The shelf life of defrosted packaged products
at a temperature of +6±2°C is no more than 5 days.

Customs code: 1905907000



DOLCE TIRAMISU CAKE



1 kg. 3 pcs. 3 mos. +6+/-2°C
8 hr.




The shelf life of defrosted packaged products
at a temperature of +6±2°C is no more than 5 days.

Customs code: 1905907000





KYIVSKYI NOVYI CAKE

KG   
800 g. 2 pcs. 2 mos. +6+/-2°C 8 hr.

The shelf life of defrosted packaged products at a temperature of +6±2°C is no more than 5 days.

Customs code: 1905907000



PRAZKYI CAKE



KG   
500 g. 3 pcs. 2 mos. +6+/-2°C 8 hr.
1 kg. 2 pcs. +6+/-2°C 10 hr.

The shelf life of defrosted packaged products at a temperature of +6±2°C is no more than 5 days.

Customs code: 1905907000



ANANASOVYI CAKE

KG   
1 kg. 2 pcs. 2 mos. +6+/-2°C 12 hr.

The shelf life of defrosted packaged products at a temperature of +6±2°C is no more than 5 days.

Customs code: 1905907000

PACKAGING
IN A BOX



TIRAMISU CAKE

KG   
450 g. 3 pcs. 2 mos. +6+/-2°C 10 hr.
1 kg. 2 pcs. +6+/-2°C 12 hr.

The shelf life of defrosted packaged products at a temperature of +6±2°C is no more than 5 days.

Customs code: 1905907000



ZYMOVA VYSHNIA CAKE




KG   
500 g. 3 pcs. 4 mos. +6+/-2°C 8 hr.
1 kg. 2 pcs. +6+/-2°C 10 hr.

The shelf life of defrosted packaged products at a temperature of +6±2°C is no more than 5 days.

Customs code: 1905907000



TRUFELNYI CAKE

KG   
900 g. 2 pcs. 3 mos. +6+/-2°C 12 hr.

The shelf life of defrosted packaged products at a temperature of +6±2°C is no more than 5 days.

Customs code: 1905907000



TAFITA CAKE

KG   
900 g. 2 pcs. 2 mos. +6+/-2°C 10 hr.

The shelf life of defrosted packaged products at a temperature of +6±2°C is no more than 5 days.

Customs code: 1905907000



Our semi-finished products make it easy and quick to create the most delicious baked goods right in your own kitchen. From aromatic bread to fluffy pastry dough, we have everything you need to make your dishes

outstanding!

PrJSC Concern Khlibprom
2, Khlibna st.
79028, Lviv, Ukraine
Email: export@hlibprom.com.ua
Tel: +3 8032 297 72 70
www.hlibprom.com.ua
www.agrola.ua

