



FOOD SERVICE



[PÂTISSERIE] [& CATERING]

MADE IN FRANCE





A TRADITIONAL FRENCH KNOW-HOW

Born in the South-West of France, Boncolac has been producing frozen desserts and savoury products for professionals for over 60 years, acquiring a strong manufacturing know-how. Boncolac has developed a high quality service to keep up with chefs' ambition and help them satisfy demanding customers.

From the most classic to the most creative ones, Boncolac offers a wide range of products with qualitative solutions for professionals.

THE CULTURE OF QUALITY

Conscious of ensuring strict food safety and offering the best ingredients and products, Boncolac has a rigorous quality control all over the production flow. From R&D to purchasing, production, transports and storage, Boncolac is equipped with the best machines and processes compliant with the most stringent food processing standards.



PASSIONATE ABOUT INNOVATION

Boncolac is always committed to inventing and creating unique recipes with passion, top-qualitative ingredients and a strong expertise.

Our innovation team is accompanied by chefs in order to design inventive products following the last trends, and meet at best our customers' expectations.



BONCOLAC'S QUALITY COMMITMENTS



All products made in France (excluding focaccia).



Free range eggs in a selection of products.



Wheat flour and sugar from France (for our desserts, surprise breads and bread layers).



100% natural flavours and colours, 2 max per recipe.



QUALITY CERTIFICATIONS

Boncolac is certified to the highest level of IFS (International Food Standard) and BRC (British Retail Consortium), and meets with HACCP standards.



WELLNESS DESSERTS

WELLNESS CAKES 5

FINE DESSERTS

TO SHARE

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LEGEND

Item code / Code article / Artikel-Code / Código del artículo

📏 Size / Taille / Größe / Talla 📦 Units/case / Unités/carton / Stück/Karton / Unis/Cartón

👤 Weight/Unit / Poids/Unité / Gewicht/Einheit / Peso/Unidad

📦 SU/case / UV/caisse / VE/Karton / UV/caja

🔥 Oven / Four / Backofen / Horno 📺 Microwave / Micro-onde / Mikrowelle / Microondas

❄️ Refrigerator / Réfrigérateur / Kühlschrank / Refrigerador

🌡️ Room Temperature / Température ambiante / Raumtemperatur / Temperatura ambiente

📅 Shelf Life / Durée de vie / Haltbarkeit / Vida útil

WELLNESS DESSERTS

Pâtisseries Wellness / Wellness Kuchen / Bienestar postres



KNOW-HOW

Our range of desserts will delight you without making you feel guilty

- Created by Johanna Le Pape, a pastry chef specialized in wellness desserts
- Recipes with unrefined sugar, whole wheat flour and rapeseed oil, free from preservatives, colourings and lactose.
- French wheat flour and brown sugar



FOOD SERVICE



Vegan banana BREAD

Banana bread / Bananenbrot/ Pan de banana

6658 precut x10

27 cm 870 g/SU 4 SU/case

10 min 170°C 4min30 9h30 3h at room temperature 24 months

Cake Portion

Source of potassium +

5 min 170°C 45sec 5h 1h30 at room temperature



Vegan chocolate BROWNIE CAKE

Brownie au chocolat vegan / Vegan Schokoladen
Brownie / Brownie de chocolate vegan

6560 precut x10

27 cm 870 g/SU 4 SU/case

5 min 180°C 4 min 2h30 1h30 at room temperature 24 months

Cake Portion

Magnesium rich +

20 sec 1h30 20°C 30 min at room temperature



FINE DESSERTS

Boncolac produces a wide range of French desserts dedicated to professionals. Already baked and very convenient, all recipes are created with top-qualitative and tasty ingredients.

In addition to the taste, Boncolac also gives importance to the presentation with sophisticated decorations. Discover our wide range of recipes.



FOOD SERVICE

SPECIALTY TARTS

Tartes spécialités / Spezialitäten Tartes /
Tartas especialidades

KNOW-HOW

B



As you eat with your eyes first, Boncolac takes particular care in creating original and appealing decorations : simple shiny glazing, dried fruits sprinkles, chocolate chunks...



“Grand arôme”

CHOCOLATE TART

NEW TOPPING

Tarte chocolat « Grand Arôme »
Schokoladentarte “Grand Arôme”
Tarta de chocolate “Grand Arôme”

1124 Whole # 1125 Pre-cut x10

27 cm 900 g/SU 6 SU/case

20°C 2h 3h 24 months

➕ Made with 60% cocoa chocolate



Rich almond & walnut frangipane (+)

Nut

TART

Tarte aux noix / Nusstarte / Tarta de nuez

2797 Whole 27 cm 850 g/SU 2 SU/case

10 min 180°C 3h30 20°C 1h30 at room temperature 24 months



Authentic recipe made with whole Morello cherries (+)

Morello Cherry

TART

Tarte clafoutis aux griottes / Schattenmorellentarte / Tarta flan de guindas

6007 Whole 27 cm 950 g/SU 6 SU/case

10 min 180°C 7h 20°C 3h at room temperature 24 months



Made with whole eggs (+)

Apricot

TART

Tarte clafoutis aux abricots / Aprikosentarte / Tarta flan de albaricoque

4243 Whole 27 cm 1000 g/SU 6 SU/case

10 min 180°C 10h 20°C 2h30 at room temperature 24 months



Made with natural lemon extract (+)

"Grand arôme"

LEMON TART

Tarte au citron « Grand Arôme » / Zitronentarte / Tarta de limón

1881 Whole 27 cm 850 g/SU 6 SU/case

3h 20°C 1h30 at room temperature 24 months

APPLE TARTS

Tartes aux pommes / Apfel-Tartes / Tartas de manzana

“Traditional” apple

TART

Tarte aux pommes «Tradition» / Apfeltarte / Tarta de manzana

9481 Whole # 9489 Pre-cut x8 # 5366 Pre-cut x10

27 cm 1000 g/SU 6 SU/case

10 min 180°C 7h30 4h30 at room temperature 24 months



+ Hand-layered fresh apples

Apple normandy

TART

Tarte normande aux pommes / Apfeltarte «Normandie» / Tarta de manzana de Normandía

3229 Whole

27 cm 950 g/SU 6 SU/case

15 min 180°C 7h 3h30 at room temperature 24 months



+ Made with fresh apples

Generous apple

TATIN TART

Tarte Tatin gourmande / Leckere Apfel «Tatin» Tarte / Deliciosa tarta Tatin de manzana

6078 Whole # 6161 Pre-cut x8

27 cm 1220 g/SU 4 SU/case

30 min 180°C 24 months



+ Pure butter caramel



KNOW-HOW

All Boncolac apple tarts are made with fresh fruits. They are delicately chosen, peeled and sliced prior to production.

RED FRUIT TARTS

Tartes aux fruits rouges / Rote-Beeren-Tartes / Tartas de frutos rojos



Garnished with whole raspberries (+)

Raspberry TART

Tarte aux framboises / Himbeertarte / Tarta de frambuesa

7100 Whole (Z) 27 cm (P) 800 g/SU (C) 2 SU/case

(B) 5 min 180°C (I) 7h (H) 2h30 at room temperature (V) 24 months



Made with hand-layered strawberry halves (+)

Strawberry TART

Tartes aux fraises / Erdbeertarte / Tarta de fresa

3996 Whole (#) 4031 Pre-cut x8

(Z) 27 cm (P) 900 g/SU (C) 2 SU/case

(B) 9h30 (H) 2h30 at room temperature (V) 24 months



Blueberries layered after cooking: fresh fruit taste (+)

Blueberry TART

Tarte aux myrtilles / Blaubeertarte / Tarta de arándanos

5996 Whole (Z) 27 cm (P) 850 g/SU (C) 2 SU/case

(B) 5 min 180°C (I) 4h30 (H) 2h30 at room temperature (V) 24 months



Homemade brown sugar crumble (+)

Red fruit and apple CRUMBLE TART

Tarte crumble aux fruits rouges / Streuselkuchen mit Apfel und rote Beeren / Tarta crumble de manzana y frutos rojos

4557 Whole (Z) 27 cm (P) 910 g/SU (C) 4 SU/case

(B) 10 min 180°C (V) 18 months



Generous red fruits decoration with a lemony twist (+)

Red Fruit & LEMON TART

Tarte aux fruits rouges & au citron / Rote Beeren & Zitronen Tarte / Tarta de frutos rojos y limón

6166 Whole (Z) 27 cm (P) 930 g/SU (C) 2 SU/case

(I) 7h (V) 18 months

EXOTIC TARTS

Tartes exotiques / Exotische-Tartes /
Tartas exóticas



FOOD SERVICE



Tangy exotic taste (+)

Mango & passion fruit

TART

Tarte mangue et fruit de la passion / Mango & Passionsfrucht Tarte / Tarta de mango y maracuyá

#6009 Pre-cut x10 #6162 Whole

27 cm 850 g/SU 2 SU/case

2h30 1h30 at room temperature 24 months



NEW TOPPING



Organic Matcha powder from Aichi (Japan) (+)

Matcha green tea

TART

Tarte au thé Matcha / Tarte mit grünem Matcha-Tee / Tarta de té verde Matcha

#5759 Whole

27 cm 780 g/SU 6 SU/case

5 min 180°C 2h 1h30 at room temperature 24 months



Rich in Coconut powder (+)

“Traditional” coconut

TART

Tarte noix de coco « Tradition » / Kokosnusstarte / Tarta de coco

#9608 Whole #9611 Pre-cut x8

27 cm 1000 g/SU 6 SU/case

10 min 180°C 6h 3h30 at room temperature 24 months



Hand-placed pineapple slices (+)

Pineapple & coconut

TART

Tarte ananas-coco / Ananas-Kokostarte / Tarta de piña y coco

#2631 Whole

27 cm 950 g/SU 2 SU/case

15 min 180°C 9h30 3h30 at room temperature 24 months

YELLOW FRUIT TARTS

Tartes aux fruits ensoleillés /
Gelbe-Früchte-Tartes / Tartas
de frutos amarillos



FOOD SERVICE



Pear "Bourdaluoue"

TART

Tarte aux poires Bourdaloue / "Bourdaluoue"
Birnentarte / Tarta de pera "Bourdaluoue"

9487 Whole 27 cm 1100 g/SU 6 SU/case

Made with William pear halves (+)

15 min
180°C

8h 24 months



Apricot

TART

Tarte aux abricots / Aprikosentarte / Tarta de albaricoque

2879 Whole 27 cm 950 g/SU 2 SU/case

More than 50% fruits (+)

10 min
180°C

7h30 20°C 3h at room temperature 24 months



Multifruit

TART

Tarte multifruits / Obsttarte / Tarta multifruta

7095 Whole 27 cm 900 g/SU 6 SU/case

3 rings of hand layered fruits (+)

10 min
180°C

5h 20°C 2h30 at room temperature 24 months



Apple, mirabelle, pumpkin seeds

TART

Tarte aux pommes, mirabelles, et graines de courge /
Apfel-Mirabellen-Kürbiskern-Tarte / Tarta de manzana,
mirabel y semillas de calabaza

6022 Whole 27 cm 920 g/SU 2 SU/case

French Mirabelle plums (+)

5 min
180°C

7h30 20°C 3h30 at room temperature 24 months



Peach

TART

Tarte aux pêches/Pfirsichkuchen/Tarta de melocotón

6794 Pre-cut X 10 27 cm 850 g/SU 6 SU/case

With juicy peach slices (+)

8 min
180°C

8h 20°C 3h30 at room temperature 24 months

ORGANIC DESSERTS

Desserts bio / Bio Kuchen / Postres orgánicos

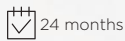


Natural, healthy and sustainable: widen your frozen range with these organic desserts and offer the best to your customers. As a booming trend with constant sale increases, organic food is a real growth driver.

Organic apple TART

Tarte aux pommes bio / Bio Apfeltarte / Tarta de manzana orgánica

3741 Pre-cut x12 (Z) 27 cm (P) 850 g/SU (C) 6 SU/case



+ 100% fruit filling

Organic chocolate MUD CAKE

Fondant au chocolat bio / Bio Schokoladenfondant / Fondant de chocolate orgánico

3748 Pre-cut x12 (Z) 27 cm (P) 900 g/SU (C) 8 SU/case

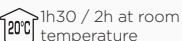


+ Made with 70% cocoa chocolate

Organic Lemon TART

Tarte au citron bio / Bio Zitronentarte / Tarta de limon organica

6723 Precut X 10 (Z) 27 cm (P) 750 g/SU (C) 8 SU/case



+ Tangy lemon filling

CAKES

Gâteaux / Kuchen / Pasteles

FINE DESSERTS
TO SHARE



Chocolate

MUD CAKE

Fondant au chocolat / Schokoladenfondant /
Fondant de chocolate

2799 Whole

27 cm 950 g/SU 2 SU/case

10 min 180°C 3 min 30 1h at room temperature 18 months

➕ Made with 70% cocoa chocolate



Almond

CAKE

Gâteau Basque / "Baskischer" Kuchen / Pastel vasco

9479 Whole # 9488 Pre-cut x8

27 cm 1000 g/SU 6 SU/case

10 min 180°C 6H30 20°C 3h30 at room temperature 24 months

➕ Specialty from the Southwest of France

MERINGUE TARTS

Tartes meringuées / Baiser-Tartes /
Tartas con merengue



Lemon meringue

TART

Tarte au citron meringuée / Zitronenbaisertarte /
Tarta de limón y merengue

6074 Whole

27 cm 1000 g/SU 4 SU/case

10 min 160°C 5h 12 months



+ Exclusive Boncolac meringue recipe

Extra Large Lemon Meringue

TART

Grande Tarte au citron meringuée / große Zitronen-
baisertarte / Tarta de limón y merengue extra grande

4455 Whole

32 cm 1350 g/SU 2 SU/case

6h 12 months



+ Extra Large dessert

Lemon meringue

TART

Tarte au citron meringuée / Zitronenbaisertarte /
Tarta de limón y merengue

5648 Pre-cut x10

27 cm 1000 g/SU 4 SU/case

5 min 150°C 4h 24 months



+ Pre-cut meringue know how

INDIVIDUAL DESSERTS

Desserts individuels / Individuelle Desserts /
Postres individuales



INDIVIDUAL & MINI DESSERTS
FINE DESSERTS



FOOD SERVICE

TARTLETS

Tartelettes / Törtchen / Tartaletas

Lemon

MERINGUE TARTLET

Tartelette citron meringuée / Zitronenbaisertörtchen / Tartaleta de limón con merengue

4517 Whole

10 cm 130 g/piece 18 pieces/case

8 min 150°C 2h 18 months



+ Signature meringue swirl

Raspberry

MERINGUE TARTLET

Tartelette framboisine meringuée / Himbeerbaisertörtchen / Tartaleta de frambuesa con merengue

4518 Whole

10 cm 130 g/piece 18 pieces/case

8 min 150°C 3h 18 months



+ Light-pink meringue

Passionfruit & Coconut

MERINGUE TARTLET

Tartelette fruit de la passion & noix de coco meringuée / Mit baiser überzogene passionfrucht kokos Törtchen / Tartaleta de maracuya y coco con merengue

6899 Whole 10 cm 130 g/piece 18 pieces/case

3h 12 months



NEW



+ Delicate fluffy meringue





Hand layered Fresh apple quarters (+)

Apple tartlet

WITH ALMOND CREAM

Tartelette aux pommes / Apfel & Mandelcreme
Törtchen / Tartaleta de crema con almendra
y manzana

4520 Whole

10 cm 130 g/piece 27 pieces/case

6h 24 months



Homemade butter caramel (+)

Apple "Tatin"

TARTLET

Tartelette Tatin / Törtchen Apfel « Tatin » / Tartaleta
Tatin de manzana

4521 Whole

10 cm 130 g/piece 24 pieces/case

15 min 150°C 24 months



A tangy & refreshing lemon filling (+)

Lemon

TARTLET

Tartelette citron / Zitronentörtchen /
Tartaleta de limón

4519 Whole

10 cm 130 g/piece 27 pieces/case

2h 24 months



MACARONS

Macarons / Makronen / Macarrones

Macaron

CHOCOLATE WITH A MELTING CARMEL CENTRE

Macaron chocolate cœur coulant caramel /
Schokoladen Macaron mit schmelzendem
Karamellkern / Macaron de chocolate relleno de
caramelo

6761 7,3 cm 70 g/UV 1SKU/Case - 24 pieces/SKU

30s.
800W 24 months

NEW



+ With Fleur de Sel

Macaron

VANILLA WITH A MELTING CHOCOLATE CENTRE

Macaron vanille cœur coulant chocolat / Vanille-
macaron mit schmelzendem schokoladenkern /
Macaron de vainilla relleno de coulant de chocolate

6762 7,3 cm 70 g/UV 1SKU/Case - 24 pieces/SKU

30s.
800W 24 months

NEW



+ With UTZ chocolate

Macaron

CHOCOLATE WITH A SMOOTH PRALINE CENTRE

Macaron chocolat cœur fondant praliné /
Schokoladen-Macaron mit Haselnüss Praline füllung /
Macaron de chocolate relleno de Praliné

6763 7,3 cm 70 g/UV 1SKU/Case - 24 pieces/SKU

30s.
800W 24 months

NEW



+ With Fleur de Sel



OTHER INDIVIDUAL DESSERTS

Autres desserts individuels / Andere individuelle Desserts /
Otros postres individuales



Specialty from the Southwest of France (+)

Small almond

CAKE

Petit gâteau Basque / Kleiner "Baskischer" Kuchen /
Pastel vasco pequeño

5267 Whole

9 cm 95 g/piece 18 pieces/case

10 min 180°C 2h 24 months



Rich in Pecan nuts (+)

Brownies

WITH PECAN NUTS

Brownies aux noix de pécan / Brownies mit
Pekannüssen / Brownies con nueces de Pecán

3883 Pre-cut x30

80 g/piece 4 SU/case

1 day 15 months



Specialty from Bordeaux,
in the Southwest of France (+)

Canelés

FROM BORDEAUX

Canelés de Bordeaux / Canelés aus Bordeaux /
Canelés de Burdeos

7096 Whole

60 g/piece 60 pieces/case

15 min 200°C 4h 18 months



Smooth and gooey centre (+)

Lava Cake

CHOCOLATE

Coulant chocolat/ Schokoladen Coulant/ Coulant de
chocolate

6355

82 g/piece 1 SU/package - 18 pieces/SU

10 min 180/190°C 18 months

MINI DESSERTS

Mini-desserts / Mini Dessert / Mini postres



FOOD SERVICE



KNOW-HOW

The perfect solution to finish off a meal or enhance your buffet.



The authentic Portuguese recipe (+)

Mini pastéis

DE NATA

Mini pastéis de Nata

6431 Whole

5cm 25g/piece 80 pieces/case

8 min 220°C 2h30 18 months



Only 5 ingredients (+)
Made with 60% cocoa chocolate

Mini Chocolate

SOFTCAKES

Mini Fondants au chocolat / Mini Moelleux aus Schokolade / Mini Moelleux de chocolate

5665 Whole

4cm 20g/piece 96 pieces/case

4 min 180°C 15 sec 2h30 18 months



Rich in Pecan nuts (+)

Mini brownies

WITH PECAN NUTS

Mini brownies aux noix de pécan / Mini-Brownies mit Pekannüssen / Mini brownies con nueces de Pecán

3884 Pre-cut x160

15 g/piece 4 SU/case

3 min 150°C 15 sec 1 day 15 months



Specialty from Bordeaux,
in the Southwest of France (+)

Mini canelés

FROM BORDEAUX

Mini canelés de Bordeaux / Mini Canelés aus Bordeaux / Mini canelés de Burdeos

7102 Whole

16 g/piece 150 pieces/case

5 min 180°C 1h 18 months

Chocolate

MINI-PORTIONS

Mini-parts chocolat / Mini-Schokoladetortenstücke /
Mini porciones de chocolate

5035 Pre-cut x16

18cm 290 g/SU 4 SU/case

2h 24 months

Cake Portion

45min



+ Chocolate shortcrust

Lemon

MINI-PORTIONS

Mini-parts citron / Mini-Zitronentortenstücke /
Mini porciones de limón

5036 Pre-cut x16

18cm 275 g/SU 4 SU/case

2h 24 months

Cake Portion

45min



+ Made with natural lemon extract

Coconut

MINI-PORTIONS

Mini-parts coco / Mini-Kokosnusstortenstücke /
Mini porciones de coco

6299 Pre-cut x16

18cm 275 g/SU 4 SU/case

5 min 180°C 1h30min 1h at room temperature 24 months

Cake Portion

2 min 180°C 30min 15min at room temperature



+ Natural coconut

Matcha

MINI-PORTIONS

Mini-parts Matcha / Mini-Matchatortenstücke /
Mini porciones de Matcha

6298 Pre-cut x16

18cm 280 g/SU 4 SU/case

6 min 180°C 2h 20°C 1h at room temperature 24 months

Cake Portion

4 min 180°C 1h 20°C 30 min at room temperature



+ Organic Matcha powder from Aichi (Japan)

SOLUTIONS DESSERTS

- The right price for the best value
- Very affordable price per portion
 - A real variety of tastes (apple, chocolate, coconut, almond, apricot...)
 - Convenient : pre-cut x10 or 12
 - Time-saving
 - Use as many as you wish
 - Equal portions
-

SPECIALTY TARTS




Tartes spécialités / Spezialitäten Tartes /
Tartas especialidades

Mango

TART

Tarte à la mangue / Mangotarte / Tarta de mango

6385 Pre-cut x10  27 cm  750 g/SU  8 SU/case

 3h  20°C 2h at room temperature  24 months



+ Popular exotic flavour

Chocolate lattice

TART

Tarte croisillons au chocolat /
Schokoladengitterkuchen / Tarta enrejada
de chocolate

1885 Pre-cut x12  27 cm  900 g/SU  8 SU/case

 10 min 180°C  4h30  20°C 2h at room temperature  24 months



+ With dark chocolate

Apple & Raspberry Lattice

TART

Tarte croisillons pomme framboise / Apfel-Himbeer-Gitterkuchen /
Tarta enrejada de manzana y frambuesa

6384 Pre-cut x12  27 cm  900 g/SU  8 SU/case

 10 min 180°C  4h30  20°C 2h at room temperature  24 months






+ Rich in fruits

Almond

CAKE

Gâteau Basque / "Baskischer" Kuchen / Pastel vasco

1991 Pre-cut x12  27 cm  900 g/SU  6 SU/case

 10 min 180°C  5h  20°C 2h at room temperature  24 months




+ Specialty from the Southwest of France

Lemon

TART

Tarte au citron / Zitronentarte / Tarta de limón

3164 Pre-cut x10  27 cm  750 g/SU  8 SU/case

 10 min 180°C  5h  20°C 2h at room temperature  24 months



+ Natural lemon



Morello Cherry

TART

Tarte clafoutis aux griottes / Schattenmorellentarte / Tarta flan de guindas

6007 Whole 27 cm 950 g/SU 6 SU/case

10 min 180°C 7h 20°C 3h at room temperature 24 months

Authentic recipe made with whole Morello cherries +



Apricot

TART

Tarte clafoutis aux abricots / Aprikosentarte / Tarta flan de albaricoque

4243 Whole 27 cm 1000 g/SU 6 SU/case

10 min 180°C 10h 20°C 2h30 at room temperature 24 months

Made with whole eggs +



Pear Bourdaloue

TART

Tarte aux poires Bourdaloue / « Bourdaloue » Birnentarte / Tarta de pera « Bourdaloue »

3743 Pre-cut x10 27 cm 750 g/SU 6 SU/case

10 min 180°C 5h 20°C 2h30 at room temperature 24 months

Hand-placed pear halves +



Apple

TART

Tarte aux pommes / Apfeltarte / Tarta de manzana

2073 Pre-cut x10 27 cm 750 g/SU 8 SU/case

5 min 180°C 4h30 24 months

Apple compote filling +



Apple Normandy

TART

Tarte normande aux pommes / Apfeltarte "Normandie" / Tarta de manzana de Normandía

3105 Pre-cut x10 27 cm 750 g/SU 8 SU/case

5 min 180°C 4h30 20°C 2h30 at room temperature 24 months

Fresh apples +

Coconut

TART

Tarte noix de coco / Kokosnusstarte / Tarta de coco

5484 Pre-cut x10 27 cm 750 g/SU 8 SU/case

5 min 180°C 3h 1h at room temperature 24 months



+ Topped with grated coconut

Chocolate

TART

Tarte au chocolat / Schokoladentarte / Tarta de chocolate

3165 Pre-cut x10 27 cm 750 g/SU 8 SU/case

2h30 1h30 at room temperature 24 months



+ Dark chocolate glaze

Chocolate coconut

TART

Tarte chocolat coco / Schokoladen-Kokosnuss-Tarte / Tarta de chocolate y coco

3103 Pre-cut x10 27 cm 750 g/SU 8 SU/case

3h 1h30 at room temperature 24 months



+ Perfect flavor combination

Ø21CM TARTS

Small apple Normandy

TART

Petite Tarte normande aux pommes / Apfeltarte "Normandie" / Tarta de manzana de Normandia

3916 Pre-cut x10

21 cm 480 g/SU 8 SU/case

10 min 180°C 4h30 2h30 at room temperature 24 months



+ Fresh apples

Small chocolate

TART

Petite tarte au chocolat / Schokoladentarte / Tarta de chocolate

3914 Pre-cut x10

21 cm 500 g/SU 10 SU/case

5h 24 months



+ Dark chocolate glaze

SAVOURY PRODUCTS

From bread layers to cold bites, including surprise breads, Boncolac knows how to meet the expectations of all its customers.

As a true emblem of innovation and know-how, the brand does not refrain from anything : with a selection of good ingredients, a unique knack and 1,000 ideas in mind at the time, our chefs still have many surprises in store for your gourmet moments.



FOOD SERVICE

CREATIVE BASES

Boncolac Food Service offers a wide range of ready to garnish products : from bread layers to surprise breads. Real bases of creativity for catering professionals. The most inventive creations (salty or sweet) are now in your hands for guaranteed success !






WAFFLE LAYER

Emmental cheese and parsley

Waffle layer made with potato, Emmental* cheese & parsley

6873

 Approx. 37,5 x 31,5 cm  3300 g  1 SU/package 3 slices/SU

 9 min at 180°C  12 months

THE TRADITIONALS



BREAD LAYERS

White

With all savoury or sweet preparations.

5994

Approx. 30 x 40 cm 1250 g 2 SU/package 5 layers/SU

9098

Approx. 30 x 40 cm 1250 g 4 SU/package 5 layers/SU

Without prior thawing 18 months



BREAD LAYERS

Cereals

With local cold meats, cheeses, vegetable-based preparations and sweet preparations.

1927

Approx. 30 x 40 cm 1250 g 2 SU/package 5 layers/SU

Without prior thawing 18 months



BREAD LAYERS

Farmhouse

With meats, cheeses and vegetable preparations.

1223

Approx. 30 x 40 cm 1250 g 2 SU/package 5 layers/SU

Without prior thawing 18 months



THE ORIGINALS



BREAD LAYERS

Cocoa and malt

With foie gras, meats seasoned with mustard or spices, smoked fish, ageing cheeses.

2711

Approx. 30 x 40 cm 1250 g 2 SU/package 5 layers/SU

Without prior thawing 18 months



BREAD LAYERS

Spinach bread

With poultry, fish, goat and sheep cheeses, creams.

3701

Approx. 30 x 40 cm 1250 g 2 SU/package 5 layers/SU

Without prior thawing 18 months



BREAD LAYERS

Tomato

With fresh and blue cheese, sliced cold cuts, tomatoes, peppers, eggplants, fish.

1929

Approx. 30 x 40 cm 1250 g 2 SU/package 5 layers/SU

Without prior thawing 18 months



BREAD LAYERS

Yellow (plain)

An original support that will highlight all your toppings, both sweet and savoury.

5311

Approx. 30 x 40 cm 1250 g 2 SU/package 5 layers/SU

Without prior thawing 18 months



BREAD LAYERS

Focaccia

A base with Italian flavors and the good taste of olive oil to pair with cold cuts, tomatoes, peppers.

5710

Approx. 38 x 28,5 cm 2400 g 1 PU/package 4 layers/SU

30 min then 5 min. in the oven at 180 ° C 18 months

THE PANACHÉES



BREAD LAYERS

"Toutes en classique"

Tomato, farmhouse, cocoa and malt, cereals.

4082 Approx. 30 x 40 cm 1250 g

1 SU/package 20 layers/SU 18 months

BREAD LAYERS

"Toutes en couleurs"

Yellow (with carrot concentrate), purple (with carrot and hibiscus concentrate), green (spinach), red (tomato).

4198 Approx. 30 x 40 cm 1250 g

1 SU/package 20 layers/SU 18 months

SURPRISE BREAD



SURPRISE BREAD

6 cereals

- Smoked salmon on lemon butter.
- Serrano ham and butter.
- Goat cheese, tomato with herbs and arugula.
- Goose rillettes with hazelnuts.
- Fresh cheese, fig and nuts

3697 ø 20 cm 1100 g/SU 2 SU/package/50 pieces/SU

36h in the refrigerator 18 months

Oatmeal, wheat, millet, corn, barley
and rye bread

With shell!

The original!

SURPRISE BREAD

Mediterranean

- Parma ham on garlic and basil butter.
- Marinated tomatoes preparation, basil and sheep cheese.
- Spicy provolone, fresh arugula and almond chips.
- Eggplant, parmesan and almond chips delight.
- Tuna rillettes, black olive and candied lemon.

6049

ø 15,5 cm 920 g/UV 2 UV/package/50 sandwiches/UV

24h in the refrigerator 18 months

Ciabatta bread with olive oil and basil

Top crust sprinkled
with pumpkin seeds and thyme



COLD BITES

Inventive recipes for refined cocktail bites with essential and popular flavors. An offer that will adapt to your needs: from ready-to-serve platters to ready-to-serve assortments according to your desires!



COLD BITES

Mini wraps « tout en couleurs »

- Goat cheese and vegetables / tomato tortilla.
- Pastrami and cream of mustard / plain tortilla.
- Chicken, peppers and curry cream / tomato tortilla.
- Smoked salmon and cheese cream / plain tortilla.

5784

48 mini wraps 635 g/UV 1 UV/box - 4 recipes

4h in the refrigerator 18 months



Colorful and fun (+)

COLD BITES

Appetizer skewers

- Kalamon black olive skewers, mozzarella with basil and pistachio, marinated tomato.
- Serrano ham skewers, goat cheese with cranberries and pistachio, marinated pineapple.
- Soft fig skewers, Comté roll and marinated tomato.

5053

45 mini-skewers in bag (1 bag / variety) 575 g/SU 1 SU/package

4h in the refrigerator 18 months



Original and fun! (+)

COLD BITES

Catering

- Duck rillettes with pistachio pieces / farmhouse bread.
- Cheese with fine herbs / white bread.
- Slice of smoked salmon / white bread.
- Salmon and candied lemon / cocoa and malt bread.
- Peppers and goat cheese / white bread.
- Goat cheese, nut and paprika chips / cocoa and malt bread.
- Dill tzatziki / spinach bread.

3279

140 canapes 800 g 1 SU / box - 28 strips of 5 canapes

3h30 in the refrigerator 18 months

Without pork (+)



COLD BITES

Seduction

- Cabécou goat cheese and walnuts / farmhouse bread.
- Salmon and poppy seeds / cocoa and malt bread.
- Slice of smoked salmon / white bread.
- Garlic and fine herbs cheese / spinach bread.
- Duck rillettes and toasted pumpkin seeds / white bread.
- "Ktipiti" style canapé / white bread.
- Serrano ham / white bread.

3278

140 canapes 830 g 1 SU / box - 28 strips of 5 canapes

3h in the refrigerator 18 months

Take out the number of canapés needed (+)
and create your own assortment



HOT BITES



With their original touch and indulgence, these ready-to-heat bites will go perfectly with your savoury cocktails.


HOT BITES


"Aperitif" tacos

- Chicken, zucchini and mozzarella / tomato tortilla.
- Beef, peppers and cheddar / spinach tortilla.
- Guacamole, corn, red bean and emmental / flaxseed tortilla.

6253

4 packings of 9 bites  520 g/UV  1 UV/package

 12 min 160 ° C  18 month

 Packaging suitable for oven

HOT BITES


Comté and white summer truffle mini Croque-Monsieur

Two slices of olive oil bread, garnished with Comté PDO* cheese and pieces of white summer truffle.
*Protected designation of origin

6509

 4 strips of 8 bites  265 g/UV  1 UV/package

 9-10 min 200°C  18 months

 A chic version of the traditional French Croque-Monsieur





HOT BITES

*Ham and cheese mini
Croque-Monsieur*

Two slices of bread garnished with cooked ham and béchamel sauce. Sprinkled with grated emmental and béchamel.

5698 2 trays of 20 bites 480 g/UV 6 UV/package

10-12 min 210°C 18 months

+ French ham and flour



FOOD SERVICE

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