



OUR PREMIUM PRODUCT LINE

Our selection, perfect and tasty

We develop and sell an extensive program of deep-frozen pastry and savouries, caterers, airline companies, food services, wholesalers, home-services and retailers. In our headquarters in Roermond we have an experimental bakery and a restaurant where we introduce new products to our customers in a perfect ambiance.

Wholesalers who handle our pastry and savoury program which they bring to restaurants and coffee shops.

Retail organizations which order us to develop new consumer products. Hotel chains that want to present an extraordinary line.

Major airlines which ask for tailor made products.

Industrial bakeries that want us to fulfill their overcapacity with new product lines and sell their products.

Catering organisations for airline industries. Private Labels who demand the highest possible quality.

We can supply you with different packaging possibilities for different markets. Depending on the product we can offer you a bulk or individual packaging. The packaging can be frozen or heated, depending on the use of the product.

Together with our nation wide logistic partners we are able to provide you with full service.

In general we believe that flexibility and development of new products will protect profits of companies which follow the creative thinking; good quality, reasonable price; tailor made products; preportioned products; quick handling; long shelflife.



Sheetcakes preportioned can be cut in different sizes * 1/2 tray – 10 pieces ready baked

Apple cake Parts raisins

Weight: 1250 g (44,10 ounces)
Master case: 8 boxes
Pallet factor: 48 master cartons
Sample nr.: 0627



Bienenstich

Weight: 900 g (31,75 ounces)
Master case: 8 boxes
Pallet factor: 48 master cartons
Sample nr.: 0535



Cherry cream

Weight: 1000 g (35,27 ounces)
Master case: 8 boxes
Pallet factor: 48 master cartons
Sample nr.: 0504



Cheese cake German style

Weight: 950 g (33,51 ounces)
Master case: 8 boxes
Pallet factor: 48 master cartons
Sample nr.: 0344



Cherry crumble

Weight: 1250 g (44,10 ounces)
Master case: 8 boxes
Pallet factor: 48 master cartons
Sample nr.: 0603



Cake assortment

Weight: 1150 g (40,56 ounces)
Master case: 8 boxes
Pallet factor: 48 master cartons
Sample nr.: 1013



Poppy seed crumble

Weight: 1250 g (44,10 ounces)
Master case: 8 boxes
Pallet factor: 48 master cartons
Sample nr.: (44,10 ounces)



Tropical Fruit

Weight: 1375 g (48,50 ounces)
Master case: 8 boxes
Pallet factor: 48 master cartons
Sample nr.: 0108



Apple crumble

Weight: 1250 g (44,10 ounces)
Master case: 8 boxes
Pallet factor: 48 master cartons
Sample nr.: 0559



Plum crumble

Weight: 1250 g (44,10 ounces)
Master case: 8 boxes
Pallet factor: 48 master cartons
Sample nr.: 0573



Cream puff sheet

Weight: 950 g (33,51 ounces)
Master case: 8 boxes
Pallet factor: 48 master cartons
Sample nr.: 0726



Diabetic (sugar free)
1/2 tray – 10 pieces – ready baked

Diabetic (sugar free) apple cake

Weight: 1150 g (40,56 ounces)
Master case: 8 boxes
Pallet factor: 48 master cartons
Sample nr.: 0481



Diabetic (sugar free) apricot & cherry cake

Weight: 1150 g (40,56 ounces)
Master case: 8 boxes
Pallet factor: 48 master cartons
Sample nr.: 0511



Cheese cakes
4 pieces – ready bake

Pudding crumble cake

Weight: 400 g (14,11 ounces)
Master case: 12 boxes
Pallet factor: 72 master cartons
Sample nr.: 0795



Apple peach cake

Weight: 550 g (19,40 ounces)
Master case: 12 boxes
Pallet factor: 72 master cartons
Sample nr.: 0832



Cherry cake

Weight: 300 g (10,58 ounces)
Master case: 12 boxes
Pallet factor: 72 master cartons
Sample nr.: 0818



Apple chocolate crumble

Weight: 550 g (19,40 ounces)
Master case: 12 boxes
Pallet factor: 72 master cartons
Sample nr.: 0771



Cheese cakes deluxe 10 pieces
extra high – ready baked

Tiramisu deluxe

Weight: 1100 g (38,80 ounces)
Master case: 6 boxes
Pallet factor: 48 master cartons
Sample nr.: 0856



Cheese cakes 1/1 tray – 20 pieces – ready baked

Apple crumble cake

Weight: 2700 g (96,35 ounces)
Master case: 3 boxes
Pallet factor: 72 master cartons
Sample nr.: 0689



Cherry crumble cake

Weight: 2750 g (97,00 ounces)
Master case: 3 boxes
Pallet factor: 72 master cartons
Sample nr.: 0757



Plum crumble cake

Weight: 2500 g (88,18 ounces)
Master case: 3 boxes
Pallet factor: 72 master cartons
Sample nr.: 0665



Apple cake German style

Weight: 2500 g (88,18 ounces)
Master case: 3 boxes
Pallet factor: 72 master cartons
Sample nr.: 1006



Bienenstich

Weight: 1750 g (61,73 ounces)
Master case: 3 boxes
Pallet factor: 72 master cartons
Sample nr.: 0641

Limburg Patisserie is a family owned firm, established in 1945 and situated in Roermond, in the southern part of the Netherlands.

The development, construction and sales of pastry-products as well as savoury meal components for the airline industry, wholesalers, retail organizations, hotel chains and industrial bakeries.

Our main production plant is located in Germany. It is totally renovated in 1997 and equipped according to HACCP and ISO standards. At this moment we are able to produce 35.000 units in one hour. In 1999 the sales of our factory were about US \$ 10.000.000.

During the last years we developed 3 large production lines:

- * Patisserie Prestige: a wide range of pastry, comprises special fruit gateaux, apple pies, bavaroises, luxury gateaux, flans and Gratins with vegetable components like broccoli, mexicomix etc.
- * Menu Prestige: a range of fine savouries, like pomme garnish, savory menu snacks and sheets, and potato-lasagna's.
- * Rice Menu: spicy rice products (menu and snack) with several delicious fillings.

Weekly our deepfrozen products are collected by a transport organization into a central coldstore where they are dispatched several times a week.

All orders are combined and distributed to consumers in almost all European countries.

Limburg Patisserie runs an own test bakery and kitchen next to their headquarters in Roermond where they develop a range of meat pies and frozen pastry of all kinds for the potential consumer. Far from influence of daily production we familiarize the potential manufacturer with the new product specifications.

Limburg Patisserie believes that flexibility and development of new products will protect profits of companies which follow this line of creative thinking. But manufacturers very often make a mistake of sticking to their old fashioned traditions. And they do have a lot of colleagues.

The independence of Limburg Patisserie and its position between sales and production together with the creative power and qualified manufacturers guarantees her survival and has increased her yearly turnover with over 25% in the last three years.



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