
ÖSKAR
minit®
35 YEARS
SINCE 1991
WE CREATE BAKERY EXPERIENCES - 35 YEARS
minit®
PRODUCT CATALOGUE





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About us



European standard and quality

*MINIT was founded as a family business. Over the past 35 years, it has evolved into a **modern European manufacturer** of bakery products. Our long-standing tradition naturally **combines craftsmanship with innovative technologies**, making us one of the most advanced bakery producers in Central Europe, with a broad and attractive portfolio.*

*We not only preserve tradition but systematically develop it. We build on a **high level of flexibility, strong in-house development, and the courage to innovate**. Under the leadership of the second generation of management, we deliver new bakery experiences and continue to build a **company based on quality products, exceptional customer experience, and a strong team.***

*Production takes place in three state-of-the-art facilities, with a focus on automation and the use of green energy. We currently **export to more than a dozen countries** and cooperate with leading retail chains, foodservice operators, and petrol station networks. A strong pillar of our business is also **our own franchise network**, with more than 500 bakery shops across Slovakia and the Czech Republic.*

*Our ambition is to offer not only high-quality **bakery products**, but also a daily **bakery experience**. Despite our dynamic growth, we remain true to our family values, authenticity, and our aim to make people's day a little better.*





2nd *generation of management*

35 *years of tradition*

100+ *long-term suppliers*

500 *franchise bakeries in Slovakia and the Czech republic*

1000+ *employees*

Innovation *we are trend-setters and leaders in bakery product development*

European-level business

A local company transformed to a European-level business





Awards

*MINIT's production and products meet international food quality standards and the highest expectations of our business partners. The company has achieved leading positions in **Slovak Superbrands**, the **Félix Business Award and the European Business Awards**.*

*The taste and quality of our products have been recognised with the Innovation of the Year award for the OSKAR sourdough range in a competition organised by the **Food Chamber of Slovakia**, as well as the **Quality mark SK** for multiple products.*

These awards primarily reflect the joint efforts of our employees, franchise partners and business partners, who all contribute to delivering our products to customers in the best possible quality. At the same time, they represent our commitment to continued innovation, development and modernisation.

Selected Awards

- ***2009** – **Entrepreneur of the Year** (finalist), František Ambrovics*
- ***2010** – **European Business Awards** (Top 10 Slovakia)*
- ***2015** – **Quality mark SK** (multiple products)*
- ***2019** – **Family Business** of the Year*
- ***2021** – **Innovation of the Year** (OSKAR sourdough range)*
- ***2022** – **Félix Business Award** – Outstanding Family Business*
- ***2025** – **KPMG Top 50** – Most Popular Customer Brands*
- ***2026** – **Slovak Superbrands***











Uncompromising *Quality*



Quality is the foundation of everything we do.
From the careful selection of ingredients, through ***precise production processes****, to* ***strict hygiene standards****, every step is designed to ensure that our products meet the highest requirements.*

Quality is at the heart of the MINIT brand.

We continuously work on innovations in ingredients, freezing technology and storage processes, as our goal is not only to produce bakery products, but to define a modern range spanning from snacks and clean label products to sourdough bread lines.

In 2016, we obtained the international ***IFS Food certification****, which represents the highest assurance of food quality, safety and compliance with strict standards at all levels. This certification, which replaced ISO 22000:2005, provides our business partners with the guarantee that MINIT products consistently meet* ***the highest quality standards*** *for their customers.*

Cocoa from Sustainable Sources

Did you know that we use ***cocoa from sustainable sources*** *in all our chocolate-based products?*
Our commitment to sustainable farming is supported by ***the Rainforest Alliance certification****. This certification guarantees that the cocoa we use comes from farms that comply with strict environmental and social responsibility standards.*

Sustainable Palm Oil (RSPO Certification)

The Roundtable on Sustainable Palm Oil *(RSPO) was established in 2004 and defines the requirements that producers must meet in order to use the RSPO label on their products. Key criteria include the prohibition of deforestation and burning of rainforests, as well as the protection of areas with unique ecosystems.*
The palm oil used in our products is sourced from a certified, fully traceable supply chain.

GMO-Free

All MINIT products *are made without the use of genetically modified organisms (GMO).*

Our Values



- ***Originality***
  We build on our own original recipes, which we consistently follow while continuously exploring new and innovative approaches. We combine tradition with modernity, innovation and the ability to surprise.

- ***Reliability***
  We are a responsible and stable partner, committed to long-term reliability in quality, cooperation and fulfilment of our commitments.

- ***Family***
  Our family heritage is a natural part of our DNA. It brings passion, energy, a human approach and respect for tradition, which continue to shape our future development.

- ***Uncompromising Quality***
  For us, quality means carefully selected ingredients, strict hygiene standards and proven production processes. Precision and consistency are embedded in every step of production.

- ***“Yes, we can”***
  We believe that every good idea has a solution.
  What can be imagined can be created.
  And this mindset guides our work every day.





Company history

1991

The Ambrovics brothers founded a family bakery in the basement of their family house.







1999

The company began producing frozen puff pastry products and developing a network.

2000

Entry into the Czech market with MINIT BOHEMIA.





2015

Launch of high-capacity sourdough bread production.

2016

Entry into the foreign markets.





2025

Traditional bread from a stone oven.



2024

Launch of an automated warehouse for frozen products with a capacity of 9,000 pallet positions.

2023

Construction of a new production plant in Kostolné Kračany.



minit VEGAN



2022

Launch of the new Minit Vegan portfolio.

2020

Development of rustic sourdough breads.



Sourdough breads

from a stone oven



The secrets of our sourdough bread

1

Mother sourdough culture

The foundation of every MINIT sourdough bread is our own mother sourdough culture, which we maintain with the highest level of precision. It gives the bread its characteristic tangy flavour, natural aroma, and improves both texture and shelf life.

2

Time

Quality bread requires time. Slow fermentation allows the dough to mature naturally, developing full flavour and a soft, moist crumb.

3

Craft-inspired production

Our production is inspired by traditional baking craftsmanship and proven historical methods. We combine these with modern technologies to achieve consistent quality without compromising authenticity.

4

Stone oven baking

The stone oven creates ideal conditions for even baking and a crisp crust. High humidity and intense heat give the bread its distinctive rustic appearance.

5

Quality ingredients and precision

We use carefully selected ingredients and strictly control every step of the production process. Precision and attention to detail are an integral part of our approach.

Stone *oven baking*



The stone oven is a symbol of traditional baking craftsmanship, naturally combining heritage with a modern approach to baking. Thanks to even radiant heat and optimal humidity, it creates ideal conditions for baking high-quality bread and bakery products. Stone oven baking gives the products a distinctive flavour and a perfectly crisp, golden crust that cannot be achieved in conventional ovens.

Benefits of stone oven baking

- **Even and intense heat**
  Ensures consistent baking and uniform heat distribution throughout the product.
- **Higher humidity during baking**
  Supports proper dough expansion and the formation of a crisp crust.
- **Distinctive taste and aroma**
  Unique baking conditions enhance the natural flavour profile of bakery products.
- **Traditional baking method**
  Gives products their characteristic structure and authentic craft appearance.
- **Crisp, golden crust**
  One of the key quality indicators of premium bread and bakery goods.
- **Energy efficiency**
  Efficient heat utilisation contributes to more sustainable baking processes.

Nutri-Score

Sourdough range with Nutri-Score label

Sourdough range with Nutri-Score label are among our flagship products. Their quality is also confirmed by the internationally recognised Nutri-Score system, which is recommended by the European Office of the World Health Organization (WHO).

These breads combine a traditional recipe with genuine mother sourdough. The result is a naturally crisp crust, a light and airy crumb, and a recipe free from additives, in line with Clean Label principles.

Why Nutri-Score?

Nutri-Score is an international front-of-pack nutrition labelling system that helps consumers easily understand the nutritional value of products and make informed purchasing decisions. It uses a scale from A to E combined with a colour code ranging from dark green to red. Our sourdough breads predominantly achieve ratings within the green range, confirming their favourable nutritional profile and suitability for a balanced diet. The Nutri-Score system is widely used in countries such as Germany, France, Spain, the Netherlands, Belgium and Switzerland, and serves as a simple and transparent tool for modern consumers.



NUTRI-SCORE
A B C D E



OSKAR

Sourdough bread

***Oskar, the master baker**, prepares for you these sourdough products daily with dedication to his craft and we are sure that we offer you **the best**.*

FROM A STONE OVEN

LONG DOUGH MATURATION

WITH OUR NATURAL SOURDOUGH

clean label



Wheat sourdough bread

White wheat sourdough bread according to a traditional recipe with natural sourdough (content 11%). With crunchy rustic crust, soft crumb, and amazing taste and aroma of real bread.

508 g | -18°C | 180 min | 190°C | 8 min. | ✓ | 12

Allergens: 1



Multigrain sourdough bread

Sourdough bread (11% sourdough content) with a high content of valuable oilseeds in the breadcrumb. Flax, sunflower, sesame, pumpkin, and poppy make up more than 7% of the content. The bread is characterized by an excellent taste, which is accentuated by a rich sprinkle.

508 g | -18°C | 180 min | 190°C | 8 min. | ✓ | 12

Allergens: 1, 11



Sunflower sourdough bread

A great variant of sourdough bread of wheat flour containing 10% of sourdough and roasted sunflower seeds in the dough. The crunchiness of the crust is completed by a rich sprinkle of sunflower seeds, which are a source of valuable antioxidants and anti-inflammatory agents.

508 g | -18°C | 180 min | 190°C | 8 min. | ✓ | 12

Allergens: 1





Rustic. Sourdough bread

*Rustic is a line of sourdough breads for all lovers of honest bakery. They combine a **traditional bread recipe** and **real sourdough**, resulting in a crispy bread that satisfies the whole family and symbolizes the traditional taste of home. The dough does not contain yeast, added substances, or any "E".*

FROM A STONE OVEN | LONG DOUGH MATURATION | WITH OUR NATURAL SOURDOUGH | clean label



Rustic sourdough caraway bread

Caraway bread is one of the most traditional types of bread in Slovak households. It is made of honest Slovak ingredients, without artificial additives, E's or yeast. The most distinctive ingredient is ground caraway, considered to be the oldest spice in Europe. The secret of its exceptional taste lies in the honestly cultivated sourdough starter, so that the bread is rightly the centre of every meal, not just a small addition to it. You'll love it!

508 g | -18°C | 180 min | 190°C | 8 min. | ✓ | 12

Allergens: 1



Rustic sourdough peasant bread

The recipe of the sourdough peasant bread is based on the values of our family company and adheres to honest traditions. It has a fantastic taste and aroma, crispy crust, fluffy and supple crumb, thanks to its baking in a traditional stone oven. The basis of its delicious taste and fluffy dough is properly grown ferment, which is given enough time to mature resulting in the high quality of the bread.

508 g | -18°C | 180 min | 190°C | 8 min. | ✓ | 12

Allergens: 1



Rustic sourdough traditional bread

A characteristic feature of Rustic bread is its interesting twisted shape. The skilful hands and patient work of our bakers bear fruit in the form of popular traditional white bread with each piece being a tasty original. The bread baked in a stone oven is made of wheat flour and honest natural mother sourdough starter.

508 g | -18°C | 180 min | 190°C | 8 min. | ✓ | 12

Allergens: 1



Rustic sourdough walnut bread

A premium artisan-type sourdough bread crafted for lovers of rich, natural flavours and quality ingredients. Made with traditional sourdough starter, it features a light, airy crumb and a pleasantly mild tangy taste. Pieces of walnuts add a distinctive nutty aroma and texture, making every slice truly unique. Ideal as a gourmet accompaniment to cheese, wine, or as part of a refined snack selection.

508 g | -18°C | 180 min | 190°C | 8 min. | ✓ | 12

Allergens: 1, 8



STONE OVEN

Bread

The stone oven is a symbol of traditional baking, ***connecting the past with the present****. Its exceptional qualities, such as even heat distribution and high humidity, create ideal conditions for baking highquality bread and pastries.*

FROM A STONE OVEN

WITH OUR NATURAL SOURDOUGH

CRISPY CRUST



Stone oven wheat bread ❄

It´s like something out of a fairy tale. A bread that tells the story of hands that kneaded the dough with love, the fire that gave it strength, and the time that granted it perfection. Taste it and let yourself be carried away by a flavour that builds bridge between the past and the present.

408 g | -18°C | 180 min | 190°C | 8 min. | ✓ | 12

Allergens: 1



Stone oven multiseeds bread ❄

A bread that holds the power of various grains—wheat, rye, flax, oats, and sunflower seeds—giving it a unique taste and rich nutrition. Its crust is crispy, while the crumbremains soft and fluffy. It carries the wisdom of our ancestors, who understood the value of good bread and knew that true flavour comes from simplicity and quality.

408 g | -18°C | 180 min | 190°C | 8 min. | ✓ | 12

Allergens: 1, 11



Stone oven pumpkin bread ❄

In times when bread was baked with respect for nature, farmers and homemakers knew that pumpkin would give it a delicate sweetness. Each loaf carries the taste of autumn, the warmth of home, and a love for tradition. This bread tells the storyof fertile fields and the generous earth.

408 g | -18°C | 180 min | 190°C | 8 min. | ✓ | 12

Allergens: 1



❄ *only defrost*

Bread

Beloved basic food *that enjoys a growing popularity thanks to the added* ***natural sourdough.*** *Wheat and rye, classic white, multigrain or wholegrain, all with* ***unique taste****, crunchy crust and mild, juicy crumb.*

WITH OUR NATURAL SOURDOUGH



E-free

Premium „Delikates“ sourdough loaf ❄

White wheat sourdough bread based on traditional recipe. It has a golden yellow crispy crust, soft and supple crumb with an amazing true bread taste and aroma.

408 g	-18°C	2-3 h	–	–	–	20

Allergens: 1



E-free

Multigrain "Delikates" sourdough loaf ❄

Delikates multigrain bread is characterised by a mix of seeds including sesame, sunflower, flaxseed and pumpkin. The seeds are present not only on the surface but also incorporated into the dough, giving the bread a distinctive character. It has a pleasantly soft texture with a balanced flavour profile.

408 g	-18°C	2-3 h	–	–	–	25

Allergens: 1



E-free

Cottage sourdough bread ❄

A traditional dark delicious sourdough bread made of a mixture of wheat and rye flour with added barley malt. It looks beautiful and tastes even better.

408 g	-18°C	2-3 h	–	–	–	25

Allergens: 1



Slovak sourdough bread ❄

Popular wheat and rye bread with natural sourdough that consists of 20% rye flour. Special mix of spices give unique flavour to the product.

408 g	-18°C	2-3 h	–	–	–	30

Allergens: 1

❄ *only defrost*



E-free

Shepherd's bread ❄

Fluffy, tender, and flavour-balanced bread for all your senses. Exceptional round shape with golden-brown finely floured crust makes this bread your family's sweetheart.

408 g	-18°C	2-3 h	–	–	–	25

Allergens: 1



E-free

Multigrain Shepherd's bread ❄

A soft, dark loaf made from a combination of wheat and rye flour. It is enriched with a varied mix of seeds such as sesame, sunflower, flaxseed and pumpkin. The hand-braided round shape, seed topping and lightly floured crust give the bread a rustic appearance. Inside, it is light and airy with a gently earthy flavour from the seeds and sourdough.

408 g	-18°C	2-3 h	–	–	–	25

Allergens: 1



E-free

Low-carb loaf ❄

Special bread with reduced carbohydrate - 50% less carbohydrates than regular wheat bread. Contains valuable ingredients such as whole grain spelt flour, soy flour and grit, wheat sprout, apple fiber and oilseeds (sunflower, flax and sesame).

253 g	-18°C	120 min	–	–	–	24

Allergens: 1, 6, 11



❄ *only defrost*





minit

Bakery products

*Salty roll products with unique **delicate structure**, **crispy surface** and soft crumb. Ideal not only as a side dish, but also as separate bakery appetizer.*



Olive breadstick

Delicate breadstuff made of a slightly sweet puff pastry with pieces of black olives. Rich sesame sprinkles multiply the pleasant and exceptional taste.

80 g	-18°C	–	165°C	23 min.	✓	80

Allergens: 1, 3, 11

Beer roll

Salted bread roll made from a light-rolled dough, strewed with a salt and caraway mix. With a crispy surface and soft crumb, it is perfect not only as a side dish, but also as an appetizer.

70 g	-18°C	60 min.	210°C	12 min.	✓	80

Allergens: 1



with sourdough



Pumpkin square

Original bread roll with nutritious pumpkin seeds in the crumb and in sprinkles. With delicious taste and suppleness, thanks to the content of barley malt extract.

72 g	-18°C	30 min.	180°C	4 min.	✓	70

Allergens: 1, 7

Fit sourdough square

Popular sourdough pastry with an attractive square shape contains pieces of sunflower and flax seeds, wheat bran and rye flakes. We added our own natural sourdough to achieve a unique taste. Sesame, flax and sunflower seeds form a beautiful and rich sprinkle.

73 g	-18°C	30 min.	180°C	4 min.	✓	70

Allergens: 1, 11

with sourdough



Olive bread bar

A savoury wheat breadstick enriched with juicy green olives (15%), delivering a balanced Mediterranean flavour in every bite. Made from quality wheat flour, it features a soft interior and a lightly crisp crust. A touch of oregano and basil enhances the aroma, giving it a fragrant, herb-infused character.

72 g	-18°C	30 min.	185°C	5 min.	✓	80

Allergens: 1, 7





Sourdough baguette

Original French style sourdough baguette with wheat and rye flour, with soft crumb and crunchy crust.

68 g	-18°C	30 min.	180°C	4 min.	✓	70

Allergens: 1



Sourdough baguette

Original French style sourdough baguette with wheat and rye flour, with soft crumb and crunchy crust.

113 g	-18°C	30 min.	180°C	4 min.	✓	40

Allergens: 1



Spelt baguette

Baguette specialty with sourdough and high percentage of spelt flour. Mix of spelt crumble, caraway seeds and anise give an exceptional taste to the product.

113 g	-18°C	30 min.	180°C	4 min.	✓	40

Allergens: 1, 6







minit

Mini

The most beloved *crunchy mini products*
from puff pastry *with original sweet*
and savoury fillings even in fit version.
Popular titbit for all children and adults, too.



29% filling content

MINI sweet cottage cheese

Crunchy mini product from puff pastry, richly filled with sweet cottage cheese. Favorite flavour for everyone, both children and adults.

30 g | -18°C | – | 185°C | 16 min. | ✓ | 4,2 kg

Allergens: 1, 3, 7



36% filling content

MINI cherry-mascarpone

Crunchy mini product from puff pastry with irresistible combination of creamy mascarpone cheese and mildly sour cherry.

33 g | -18°C | – | 185°C | 16 min. | ✓ | 4,2 kg

Allergens: 1, 3, 7



28% filling content

MINI strawberry

Juicy, refreshing fruit filling with the popular flavor of strawberries stuffed into a fragile puff pastry. Strawberries are full of flavor, sweetness and vitamins. Strawberry minis will bring you a real taste experience.

35 g | -18°C | – | 185°C | 16 min. | ✓ | 4,2 kg

Allergens: 1, 7



22% filling content

MINI chocolate

Crispy mini product from puff pastry, with cocoa, for all chocolate lovers.

30 g | -18°C | – | 185°C | 16 min. | ✓ | 4,2 kg

Allergens: 1, 6, 7



28% filling content

MINI apricot

Crunchy mini product from puff pastry with rich content of apricot jam.

27 g | -18°C | – | 185°C | 16 min. | ✓ | 4,2 kg

Allergens: 1, 7



28% filling content

MINI vanilla

Soft mini product of puff pastry, filled with sweet vanilla cream.

35 g | -18°C | – | 185°C | 16 min. | ✓ | 4,2 kg

Allergens: 1, 7



MINI curd with pomegranate

Mini puff pastry filled with 22% vanillaflavoured curd and 11% pomegranate, topped with a sweet red sprinkle.

32 g	-18°C	–	185°C	16 min.	✓	4,2 kg

Allergens: 1, 3, 7



MINI raspberry

Crunchy mini product from puff pastry with tasty raspberry filling.

30 g	-18°C	–	185°C	16 min.	✓	4,2 kg

Allergens: 1, 7



MINI with Belgian white chocolate and raspberries

A moment of pure indulgence, perfectly balancing the freshness of fruit with the lightness of the pastry. This sweet treat combines two exceptional fillings in perfect harmony.

29 g	-18°C	–	185°C	16 min.	✓	4,2 kg

Allergens: 1, 5, 6, 7



MINI balance blueberry

Mini Balance Blueberry is a pastry low in sugar and high in fibre. The dough, made with spelt flour and seeds, is complemented by a juicy blueberry filling and a delicate wheat bran topping.

30 g	-18°C	–	185°C	16 min.	✓	4,2 kg

Allergens: 1, 7, 11



MINI pear

Crispy mini puff pastry filled with a refreshing pear filling. An ideal choice for a quick sweet break or a small gourmet treat during the day.

32 g	-18°C	–	185°C	16 min.	✓	4,2 kg

Allergens: 1, 7



MINI scone with crackling

Puff pastry pogaccia, with a high proportion of crispy pork cracklings in the dough.

20 g	-18°C	–	185°C	16 min.	✓	4,2 kg

Allergens: 1, 3, 7



MINI scone with cheese

Salty pogaccia from crispy puff pastry, rich in grated cheese. After baking the crispness of the pogaccia is amplified by the crunchy cheese on the surface.

24 g	-18°C	–	185°C	16 min.	✓	4,2 kg

Allergens: 1, 7



MINI cheese cream

Salty mini product from crunchy puff pastry, generously filled with salty cream cheese. The crispness of the pastry is amplified by the grated cheese that we sprinkled on it.

27 g	-18°C	–	185°C	16 min.	✓	4,2 kg

Allergens: 1, 3, 7



MINI spinach – cheese

Crunchy mini product from puff pastry. Richly filled with a combination of green spinach and salted Niva cheese, and strewed with grated cheese.

26 g	-18°C	–	185°C	16 min.	✓	4,2 kg

Allergens: 1, 3, 7



MINI hot – dog

Crispy mini product from puff pastry, with juicy sausage with ketchup. The classic hot-dog in mini shape for everyone.

30 g	-18°C	–	185°C	16 min.	✓	4,2 kg

Allergens: 1, 7



MINI FIT ham and cheese

Salty mini product from multigrain puff pastry containing nutritious oil seeds (flax, sesame, sunflower, pumpkin) and rich ham - cheese filling.

35 g	-18°C	–	185°C	16 min.	✓	4,2 kg

Allergens: 1, 3, 6, 7, 11



MINI sausages

Popular mini product from crispy puff pastry, with generous, mildly hot sausage filling, sprinkled with cheese and parsley.

30 g	-18°C	–	185°C	16 min.	✓	4,2 kg

Allergens: 1, 3, 7



26%
filling content

MINI sheep cheese

Crispy mini product from puff pastry, with generous filling of original Slovak sheep cheese. The crunchy flavour is amplified by the sprinkle of sesame seeds.

26 g | -18°C | – | 185°C | 16 min. | ✓ | 4,2 kg

Allergens: 1, 3, 7, 11



33%
filling content

source of protein

MINI BBQ pulled pork

MINI Pulled Pork, American-style, starring juicy pulled pork paired with the captivating aroma of BBQ sauce. This BBQ pulled pork is a brilliant source of protein.

24 g | -18°C | – | 185°C | 16 min. | ✓ | 4,2 kg

Allergens: 1, 11



32%
filling content

MINI with chicken and sweet chilli

Mini pastries with tender chicken, mildly spicy sweet chilli sauce, sautéed onion and leek, finished with a balanced spice blend for a rich savoury flavour.

32 g | -18°C | – | 185°C | 16 min. | ✓ | 4,2 kg

Allergens: 1, 7, 9, 10, 11



28%
filling content

MINI pizza

Popular mini product from crispy puff pastry filled with original mixture of vegetables and aromatic oregano.

24 g | -18°C | – | 185°C | 16 min. | ✓ | 4,2 kg

Allergens: 1, 7, 9



24%
filling content

MINI burger

Mini Burger, small in size, big on flavour!
A popular fast-food classic in a playful mini format.
A great choice for parties and gatherings, too.

30 g | -18°C | – | 185°C | 16 min. | ✓ | 4,2 kg

Allergens: 1, 3, 7, 10, 11







MINI croissant with butter

Crunchy butter croissant based on French recipe.

30 g | -18°C | – | 185°C | 17 min. | ✓ | 4,2 kg

Allergens: 1, 3, 6, 7



18%
filling content

source of fibre

MINI multigrain plum croissant with sesame sprinkle

Crunchy croissant from multigrain puff pastry with irresistible plum filling. Crispness is amplified by the sprinkle of sesame on the surface.

30 g | -18°C | – | 185°C | 17min. | ✓ | 4,2 kg

Allergens: 1, 7, 11



39%
filling content

MINI cinnamon roll

Fragrant rolled product from puff pastry, where we hide the cinnamon filling between the dough slices. Thanks to cinnamon, the roll has a unique taste and smell.

30 g | -18°C | – | 185°C | 17 min. | ✓ | 4,2 kg

Allergens: 1, 3, 7



19%
filling content

MINI nougat croissant

Crispy croissant generously filled with sweet nougat cream.

30 g | -18°C | – | 185°C | 17 min. | ✓ | 4,2 kg

Allergens: 1, 3, 7, 8



39%
filling content

MINI chocolate roll

Crispy roll from crunchy puff pastry in a rolled shape, where we hide the rich chocolate filling between the dough slices.

30 g | -18°C | – | 185°C | 17 min. | ✓ | 4,2 kg

Allergens: 1, 3, 6, 7



minit

Pastries

*These products enjoy growing popularity due to **their quality** and **innovative flavours** in tempting shapes. **"Snack to go"** means delicacy MINIT always prepared to pastries satisfy your hunger.*



25% filling content

Maple syrup braid

Delicate cake made of crunchy puff pastry of exceptional shape with a maple syrup filling and a rich sprinkle of walnuts.

100 g	-18°C	–	175°C	23 min.	✓	30

Allergens: 1, 3, 7, 8



25% filling content

Braid with egg liqueur flavour *

Delicate pastry made from fine puff pastry in an original braided shape, filled with a delicious egg liqueur-flavoured filling. A sprinkle of almonds enhances its exceptional taste. Perfect as a dessert with coffee or a sweet treat to brighten your day.

100 g	-18°C	–	175°C	23 min.	✓	30

Allergens: 1, 7, 8



29% filling content

Cranberry cake

Discover our delicate puff pastry cake with rich cranberry stuffing. Cranberries are known for their antioxidant properties, they strengthen immunity and take care of the supply of vitamins, minerals, and proteins.

80 g	-18°C	–	175°C	23 min.	✓	30

Allergens: 1, 7



28% filling content

Coconut & chocolate stick

A coconut and chocolate filled puff pastry stick combining a classic chocolate filling with coconut. The coconut adds a subtle exotic touch, making it a perfect choice whenever you crave a tropical-style treat.

85 g	-18°C	–	175°C	23 min.	✓	30

Allergens: 1, 7



28% filling content

Poppy seed roll

A delicate fine puff pastry roll generously filled with a juicy poppy seed paste. Poppy seeds are one of the classic home-made fillings full of minerals and vitamins beneficial to health.

100 g	-18°C	–	175°C	23 min.	✓	25

Allergens: 1, 7, 8



28% filling content

Walnut roll

A delicate puff pastry roll generously filled with a walnut paste. Walnuts contain vitamins and minerals with a beneficial effect on our body. This treat is always ready to satisfy your hunger.

100 g	-18°C	–	175°C	23 min.	✓	25

Allergens: 1, 7, 8

* *seasonal product*



Cream cake with pomegranate

A titbit made of fine puff pastry, generously filled with a creamy filling combined with the sharp flavour of pomegranate. A great tip for a snack, or whenever you crave something sweet.

100 g | -18°C | – | 175°C | 23 min. | ✓ | 30

Allergens: 1, 7



XXL Duo mascarpone – raspberry

Juicy puff pastry with fresh stuffing of creamy mascarpone cheese and tasty raspberries.

110 g | -18°C | – | 175°C | 23 min. | ✓ | 25

Allergens: 1, 3, 7



Pain au chocolate

Cake from fine puff pastry full of delicious chocolate. The best combination of crunchy dough and original chocolate pieces.

67 g | -18°C | – | 175°C | 23 min. | ✓ | 30

Allergens: 1, 6, 7



Chocolate - pudding roll

A generously filled puff pastry featuring two classic flavours—chocolate and custard—that will win the hearts of both young and old. Crispy cocoa flakes not only enhance its tempting appearance but also intensify the pleasure of every bite.

80 g | -18°C | – | 175°C | 23 min. | ✓ | 30

Allergens: 1, 6, 7



Poppy seed strudel

A generous poppy seed filling, delicate vanilla and juicy raisins wrapped in soft pastry. This harmonious combination of much-loved flavours gives the pastry its distinctive character, turning a traditional recipe into a sweet classic you'll want to enjoy time and again.

100 g | -18°C | – | 175°C | 23 min. | ✓ | 30

Allergens: 1, 3, 6, 7



Walnut strudel

A generously filled pastry with the rich flavour of ground walnuts, pleasantly complemented by apple and cinnamon. The moist filling, delicate pastry and distinctive spiral pattern create an appealing take on a classic sweet favourite.

100 g | -18°C | – | 175°C | 23 min. | ✓ | 30

Allergens: 1, 3, 7, 8



Apple and cinnamon pocket

A crispy puff pastry treat with a unique centre – a rich apple and cinnamon filling with chunky apple pieces and warming cinnamon.

115 g | -18°C | – | 175°C | 23 min. | ✓ | 25

Allergens: 1, 7



Apricot-curd pocket

Typical rectangle shaped cake from crispy puff pastry with apricot and curd filling in four lines. The combination of this rich filling with crispy pastry is the guarantee that you will need to taste it again and again.

100 g | -18°C | – | 175°C | 23 min. | ✓ | 30

Allergens: 1, 3, 7



Cinnamon Franzbrötchen

Traditional pastry with a distinctive fan-shaped form that showcases its beautifully layered dough. A fragrant cinnamon filling runs through the layers, while a sprinkling of cinnamon sugar on top enhances its sweet, distinctly cinnamon character.

110 g | -18°C | – | 175°C | 23 min. | ✓ | 30

Allergens: 1, 3, 7



Poppy seed Franzbrötchen

Poppy seed Franzbrötchen stands out with its beautifully layered golden pastry and generous dark poppy seed filling. The poppy seed filling makes up 19% of the product, delivering an intense, distinctive flavour.

110 g | -18°C | – | 175°C | 23 min. | ✓ | 30

Allergens: 1, 3, 7



Fit spelt pocket with blueberry filling

Fit spelt pocket with blueberry filling combines spelt pastry enriched with flax, sesame and sunflower seeds with the fresh, fruity taste of blueberries. It offers a carefully balanced combination of grains, seeds and fruit for a modern alternative to traditional sweet pastries.

80 g | -18°C | – | 175°C | 23 min. | 30

Allergens: 1, 11



Multigrain MAXI stick

Soft and crunchy stick from multigrain puff pastry containing nutritious oil seeds – flax, sunflower and pumpkin. Enriched with rye flakes, rye- and corn grit.

100 g | -18°C | – | 175°C | 23 min. | ✓ | 25

Allergens: 1, 7, 11



36%
filling content

Hot-Dog

A savoury puff pastry snack filled (36%) with pork and chicken sausage and a tangy mustard-ketchup sauce. Made with layered wheat puff pastry for a light, crispy texture and finished with asprinkle of sesame seeds. A tasty, convenient snack with a rich and satisfying flavour.

110 g	-18°C	–	175°C	23 min.	✓	30

Allergens: 1, 7, 10, 11



29%
filling content

Bacon-cream roll

Crisp pastry made from soft puff pastry with a hearty bacon and cream filling. A sprinkling of grated cheese and chives gives the pastry an exceptional and irresistible taste.

85 g	-18°C	–	175°C	23 min.	✓	30

Allergens: 1, 7, 9



28%
filling content

XL triangle with sausage

Crispy XL version of mini cake with mildly spicy sausage filling and rich sprinkle of grated cheese with chives.

100 g	-18°C	–	175°C	23 min.	✓	25

Allergens: 1, 3, 7



35%
filling content

Spinach cake with cheese

Delicate breadstuff made of puff pastry with tasty spinach filling. The cake is delicious and crispy thanks to the cheese sprinkle, which completes the overall delight from this snack delicacy.

85 g	-18°C	–	175°C	23 min.	✓	30

Allergens: 1, 3, 7



30%
filling content

Chilli con carne pocket

A hearty baked wheat pocket filled with a rich 30% chilli con carne mixture of juicy minced meat, beans, and spicy chilli.

100 g	-18°C	–	175°C	23 min.	✓	25

Allergens: 1, 3, 10





30%
filling content

Salami pocket

A crispy pocket filled with salami and melted cheese, complemented by aromatic tomatoes with oregano, mozzarella, smooth ketchup, and a hint of dried onion.

100 g	-18°C	–	175°C	23 min.	✓	30

Allergens: 1, 3, 6, 7





28%
filling content

Ham and cheese stick

Crispy wheat pastry filled with a rich ham and cheese filling (28%), offering a satisfying combination of hearty flavour and creamy texture. The stick is topped with a light sprinkle of Eidam cheese (5%). Its beautifully wavy, ridged surface makes it as visually attractive as it is delicious. Perfect as a convenient snack on the go.

100 g	-18°C	–	175°C	23 min.	✓	30

Allergens: 1, 3, 6, 7



25%
filling content

Bolognese fold

Delicate pre-proofed oval puff pastry with folded side edges on top, filled with 25% bolognese and topped with Edam cheese.

100 g	-18°C	–	175°C	23 min.	✓	30

Allergens: 1, 7



20%
filling content

XXL cheese

Salty delicious puff pastry filled with creamy cheese.

110 g	-18°C	–	175°C	23 min.	✓	25

Allergens: 1, 3, 7



25%
filling content

XL pizza

Popular puff pastry cake, filled with original mixture of vegetables and aromatic oregano. A touch of Mediterranean.

85 g	-18°C	–	175°C	23 min.	✓	30

Allergens: 1, 7, 9



40%
filling content

Raspberry-white cream bar

Delicate puff pastry filled with a luscious white cream (25%) and a tangy raspberry filling (15%), baked to golden perfection. A perfect balance of sweet and fruity flavors in every bite.

100 g	-18°C	–	175°C	23 min.	✓	30

Allergens: 1, 5, 6, 7



32%
filling content

Share cake pomegranate-curd

Delicate puff pastry, ideal for sharing, filled with 16% creamy cottage cheese and 16% pomegranate, finished with an appealing sprinkle on top.

90 g	-18°C	–	175°C	23 min.	✓	30

Allergens: 1, 3, 7



35%
filling content

Mango-coconut bar

Delicate pre-leavened puff pastry in a bar shape, generously filled with 21% coconut and 14% mango filling.

100 g	-18°C	–	175°C	23 min.	✓	30

Allergens: 1, 7



30%
filling content

Curd-pomegranate bar

Puff pastry stick with a smooth cottage cheese filling complemented by pomegranate, topped with sweet red sprinkle.

100 g	-18°C	–	175°C	23 min.	✓	30

Allergens: 1, 3, 7



32%
filling content

Pillow cake with sprinkles

A delicate puff pastry hides a delicious combination of smooth chocolate filling and refreshing orange jam, topped with a 5% sprinkle of almonds.

67 g	-18°C	–	175°C	23 min.	✓	30

Allergens: 1, 3, 7, 8







minit

Snails

*Introducing our "snack to go" range proessed in an **interesting swirl shape** in high quality with **excellent fillings**.*



Cheese snail

25% filling content

Great spiral-shaped puff pastry with a popular cheese filling and a rich crunchy cheese topping.

100 g	-18°C	–	175°C	23 min.	✓	30

Allergens: 1, 3, 6, 7



Cinnamon swirl

22% filling content

Typical French delicacy, twisted crispy puff pastry, with rich filling. In this case filled with cinnamon stuffing, which has a characteristic scent and spicy sweet taste.

100 g	-18°C	–	175°C	23 min.	✓	25

Allergens: 1, 7



Pudding snail with raisins

27% filling content

Delicate snail-shaped puff pastry spread with a tasty custard filling and sprinkled with raisins. A snack tip for every sweet tooth.

100 g	-18°C	–	175°C	23 min.	✓	30

Allergens: 1, 7



Double snail cheese – jalapeño

26% filling content

Salty cheese and pieces of jalapeño peppers in flaky pastry are guaranteed to wake up your taste buds. The cheese gently melts on the tongue, while thechilli peppers add a pleasant spiciness to this pastry. Double snail with a Mexican touch, not only for fans of spicy flavours.

100 g	-18°C	–	175°C	23 min.	✓	30

Allergens: 1, 3, 7



Mozzarella-cheddar swirl

27% filling content

A delicate pastry made from puff pastry in a spiral shape, filled with béchamel, mozzarella, and cheddar cheese.

100 g	-18°C	–	175°C	23 min.	✓	30

Allergens: 1, 7



Cocoa snail

25% filling content

A soft, delicate dough enriched with a sweet crumb topping and a generous cocoa filling in every spiral, creating an irresistible combination of taste and texture.

115 g	-18°C	–	175°C	23 min.	✓	30

Allergens: 1, 7



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Vegan products

*For all veggie lifestyle enthusiasts. Thanks to a thorough selection of **quality ingredients** and careful supervision over our production process, we also offer you VEGAN versions of **your favourite products**.*

minit VEGAN

V-LABEL INTERNATIONAL V-LABEL.COM VEGAN



36% filling content

VEGAN hot dog with mustard and ketchup

The hot dog is prepared on a vegetable basis from pea protein. Taste in combination with ketchup and mustard in a crispy dough is fantastic, and we certainly recommend trying this great hot dog with sesame sprinkles.

115 g	-18°C	–	175°C	22 min.	✓	25

Allergens: 1, 10, 11

VEGAN stick

A soft breadstuff made of slightly sweet puff pastry with crunchy vegan sprinkles. It is an excellent snack-type delicacy and is also suitable as a side dish to salads.

80 g	-18°C	–	175°C	22 min.	✓	80

Allergens: 1, 9







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Protein bakery products

Protein-rich products *are increasingly popular among consumers looking for convenient foods with added nutritional value. Protein supports muscle maintenance and contributes to a balanced diet, making* ***high-protein bakery products*** *an attractive choice* ***for active lifestyles****.*



Low-carb pillow pastry

Bakery product enriched with sesame, sunflower and flax seeds, soya and wheat grits, topped with a generous seed mix. High in fibre and protein.

63 g	-18°C	60 min.	–	–	✓	100

Allergens: 1, 6, 11



Mini protein loaf with pumpkin seeds

Rustic sourdough bread enriched with pumpkin seeds and topped with pumpkin seeds. High in protein and a source of fibre, it is a great choice for breakfast, a snack or for preparing sandwiches.

223 g	-18°C	–	200°C	8 min.	✓	30

Allergens: 1, 6



Baked protein bar

Protein Bar is a satisfying wholemeal bakery product high in protein, enriched with soya, flax seeds and sunflower seeds. A sesame seed topping complements its distinctive seed-rich flavour. The convenient 80 g format offers a nutritious alternative to traditional bakery products.

80 g	-18°C	–	175°C	23 min.	✓	25

Allergens: 1, 3, 6, 11



MINI Balance protein bar

Mini balance protein bar is ideal for anyone who prefers a healthier lifestyle. Made with wholemeal wheat flour and enriched with protein, it combines flax and sunflower seeds in the dough with a sesame seed topping, giving it a distinctive nutty flavour. Enjoy it after a workout or as a tasty start to the day.

25 g	-18°C	–	185°C	16 min.	✓	4,2 kg

Allergens: 1, 3, 6, 11





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Other snacking products

Whether it's a quick break at work, a bite between classes, or something to keep you going on the road, convenient, high-quality snacks are a must.
Wide range of savoury pastries designed for any time, any place, and any appetite.



48%
filling content



Hamburger

A modern take on the classic fast-food favourite, baked into a convenient pastry. Inside you'll find a seasoned meat patty with a plate of Cheddar cheese, complemented by a rich sauce made with mayonnaise, ketchup, mustard, and spices.

130 g	-18°C	–	175°C	23 min.	✓	30

Allergens: 1, 3, 7, 10, 11

Calzone Bolognese pocket

enjoy an authentic Mediterranean taste experience. At the heart of this delicious pastry is a rich and juicy filling made with Bolognese sauce, tomato paste, and a fragrant blend of basil and oregano.

110 g	-18°C	–	175°C	23 min.	✓	25

Allergens: 1, 7



31%
filling content





47%
filling content

Pinsa hamburger baguette

Light and airy Italian pinsa dough combining traditional Italian baking with the classic flavour of a burger, topped with minced meat, Cheddar cheese and burger sauce.

138 g	-18°C	–	200°C	8 min.	✓	90

Allergens: 1, 3, 7, 10

Kebab street pocket

A popular street food classic reimagined in a convenient bakery format. This delicious pastry is filled with succulent chicken kebab, creamy gyros mayonnaise, crunchy pickles, and red onion.

100 g	-18°C	–	175°C	23 min.	✓	25

Allergens: 1, 3, 7, 11



35%
filling content





30%
filling content

Caprese pocket

The ham and mushroom delight offers a fresh take on Italian inspiration with a harmoniously balanced filling. Tomatoes with oregano combine with quality ham, cheese, and delicate mushrooms. A refreshing touch of capers adds a unique character to the pastry.
The crispy crust hides a rich taste you're sure to love

100 g	-18°C	–	175°C	23 min.	✓	30

Allergens: 1, 3, 6, 7

Calzone pocket

WorldFood Poland Gold Medal 2026

The calzone pocket hides a delicious tomato base with oregano, basil, and a hint of garlic, complemented by ham, sweet corn, and mozzarella. Black pepper and dried onion add a subtle spicy kick.



30%
filling content

100 g	-18°C	–	175°C	23 min.	✓	30

Allergens: 1, 3, 6, 7



45%
filling content



Bar with sweet chilli and chicken meat

Pre-proofed delicate savoury pastry in a rectangular shape with a chicken and sweet chilli filling, topped with flax and sesame seeds with garlic.

100 g	-18°C	–	175°C	23 min.	✓	30

Allergens: 1, 7, 9, 10, 11







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Croissant

*Traditional **French delicacy** from leavened dough, layered with butter or margarin that is rolled out together with the dough. This is called **lamination**. Thanks to this technology the baked product gains an airy structure but remains juicy with an **unmistakable taste**.*



39% filling content

Cinnamon roll

Fragrant rolled product from puff pastry, in which we hide the cinnamon filling between the dough slices. Thanks to cinnamon, the roll has a unique taste and smell.

85 g	-18°C	–	175°C	23 min.	✓	30

Allergens: 1, 3, 7



39% filling content

Chocolate roll

Crispy roll from crunchy puff pastry in a rolled shape, in which we hide the rich cocoa filling between the dough slices.

85 g	-18°C	–	175°C	23 min.	✓	30

Allergens: 1, 3, 6, 7



20% filling content

Double croissant with chocolate filling

Croissant specialty produced by a unique method. A layer of white and chocolate dough is rolled up into a croissant shape. Thanks to our baking technology, the inside of the croissant is fluffy and filled with chocolate.

85 g	-18°C	–	175°C	23 min.	✓	30

Allergens: 1, 3, 7



20% filling content

Double croissant with forest fruit filling

Croissant specialty produced by a unique method. A layer of white and flavoured dough is rolled up into a croissant shape. Thanks to our baking technology, the inside of the croissant is fluffy and filled with a forest fruit mixture.

85 g	-18°C	–	175°C	23 min.	✓	30

Allergens: 1, 3, 7



16% filling content

Cocoa croissant with apricot filling

Cocoa croissant with apricot filling offers an unusual combination of rich cocoa flavour and refreshing, fruity apricot.

90 g	-18°C	–	175°C	23 min.	✓	30

Allergens: 1, 3, 6, 7





Croissant with butter

Butter croissant based on original French recipe. The butter gives a distinctive aroma and delicious flavour.

70 g	-18°C	–	175°C	23 min.	✓	30

Allergens: 1, 7



15% filling content

XL Croissant with nougat filling

Crispy croissant based on original French recipe, filled with delicious nougat cream and sprinkled with crunchy cocoa flakes.

80 g	-18°C	–	175°C	23 min.	✓	30

Allergens: 1, 3, 7, 8



18% filling content

Pistachio croissant

A delicious croissant made from fluffy dough according to the original French recipe. Balanced pistachio filling with a slightly sweet undertone enriched with finely crushed pistachio pieces will offer you the feeling of a unique experience for every day.

70 g	-18°C	–	175°C	23 min.	✓	30

Allergens: 1, 7



Wellness croissant

Golden-brown crunchy croissant with generous sprinkles of flaxseed, sesame, and roasted wheat bran. We added poppy seeds to the dough, which is a great natural source of nutrients.

80 g	-18°C	–	175°C	23 min.	✓	25

Allergens: 1, 7, 11



29% filling content

Ham-cheese croissant

Crispy croissant according to the original French recipe, richly filled with ham and cheese stuffing.

100 g	-18°C	–	175°C	23 min.	✓	25

Allergens: 1, 3, 7, 11





only defrost

minit

Pie

Sweet and fluffy *delicacy of "Moravian pie" type, from* ***classic leavened dough*** *and with sprinkle on the top.*



38% filling content

Curd cake ❄

Creamy cake made from classic leavened dough, filled with 38% sweet cream cheese. On the surface strewed with crumble.

85 g	-18°C	–	–	–	–	30

Allergens: 1, 3, 7



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Muffins

Moist and fluffy muffins *with a delicate texture and balanced flavour, made from sponge cake batter. Suitable for any occasion, they are available in a wide range of flavours, enriched* ***with fruit or chocolate****.*



Fruit muffin ❄

Juicy vanilla muffin, its sweet taste is complemented with fresh black and red currants. The right combination of vanilla and fruit.

65 g	-18°C	120 min	–	–	–	20

Allergens: 1, 3, 7

Chocolate muffin ❄

Fluffy muffin from cocoa – chocolate sponge cake, with pieces of original Belgian chocolates. The real chocolate indulgence.

65 g	-18°C	120 min	–	–	–	20

Allergens: 1, 3, 6, 7





Carrot muffin with pumpkin seeds ❄

Juicy, fluffy muffin from vanilla sponge cake, with pieces of mellow grated carrot. Pumpkin seeds in a non-traditional combination with crystal sugar on the surface provide a pleasant sweet taste in every bite.

65 g	-18°C	120 min	–	–	–	20

Allergens: 1, 3, 7



❄ *only defrost*



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Pogaccia

*Popular **traditional pogaccias** from puff pastry with different flavours. They are popular thanks to their **mild structure**, **fluffy look and delicious taste**.*



Pogaccia with cheese

Popular pogaccia of leavened puff pastry, strewed with delicious cheese. After baking the cheese gets golden brown colour and gives the pogaccia a wonderful flavour, aroma and crispness.

85 g	-18°C	–	175°C	23 min.	✓	25

Allergens: 1, 7

Pogaccia with cracklings

The recipe from our grandmothers. Traditional pogaccia made from puff pastry with a high proportion of crispy pork cracklings in the dough.

85 g	-18°C	–	175°C	23 min.	✓	25

Allergens: 1, 3, 7





Pogaccia with reduced carbohydrate content

A crispy scone with an indistinguishable taste from the traditional pastry. Contains less carbohydrates, which will surely be appreciated by every gourmet who cares about their figure.

85 g	-18°C	–	175°C	23 min.	✓	25

Allergens: 1, 6, 11





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Pizza Snack

*Different types of pizza from classic **leavened dough**. Toppings are adjusted to the tastes of our customers, including **ham, mushroom, sausages and bacon**.*



Mini pizza with bacon & cream

This popular mini pizza is made of yeast dough, smothered with a cream base and generously garnished with bacon, onions and grated cheese. A classic combination that is traditionally popular in our homes.

77 g	-18°C	30 min.	185°C	4 min.	✓	25

Allergens: 1, 7, 9



Mini ham & corn pizza

A mini hexagonal shaped pizza made with classic yeast dough generously topped with tomato sauce, ham, sweet corn and grated cheese.

77 g	-18°C	30 min.	185°C	4 min.	✓	25

Allergens: 1, 7



Pizza with ham and mushrooms

Pizza triangle from classic leavened dough, with tomato sauce topping, generously strewed with delicious ham, mushrooms and eidam cheese.

142 g	-18°C	30 min.	185°C	5 min.	✓	12

Allergens: 1, 7



Pizza with sausage

Pizza triangle from classic leavened dough, with tomato sauce topping, and richly strewed with juicy sausages and eidam cheese.

142 g	-18°C	30 min	185°C	5 min.	✓	12

Allergens: 1, 7



Pizza with bacon – onion

Pizza triangle from classic leavened dough. With delicious cream sauce topping, grated cheese and bacon. Seasoned with fresh onions.

142 g	-18°C	30 min.	185°C	5 min.	✓	12

Allergens: 1, 7, 9





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Pinsa Snack

*Pinsa, sometimes nicknamed **"fluffy pizza"**, has a crispy crust on the outside and is very soft and perfectly fluffy on the inside. Pinsa dough, unlike pizza dough, is not sprinkled with toppings before baking, but only after it is taken out of the oven.*

FROM A TRADITIONAL PINSA OVEN | 36 HOUR PRODUCTION PROCESS | WITH NATURAL SOURDOUGH | LIGHT AIRY DOUGH | CRISPY CRUST



Pinsa Ham - Cheese - Corn

Pinsa with tomato sauce, ham and sweet corn, which all children love. We generously sprinkled it with gouda and mozzarella cheese. Moreover, thanks to its practical rectangular shape, it fits even small hands.

150 g	-18°C	–	200°C	8 min.	✓	72

Allergens: 1, 7



Pinsa triangolo classico

Triangle-shaped pinsa with a tomato base, mozzarella, sliced ham, and mushrooms.

130 g	-18°C	–	200°C	8 min.	✓	54

Allergens: 1, 7



Pinsa stick bacon and cream

An elongated snack made from sourdough pinsa dough on a creamy base, topped with bacon, gouda cheese, onion, and delicate chives.

120 g	-18°C	–	200°C	8 min.	✓	90

Allergens: 1, 7



Pinsa stick ham-cheese-corn

Pinsa snack made from sourdough dough in an oval shape, evenly spread with a tomato base, and topped with cheese, ham, and corn.

120 g	-18°C	–	200°C	8 min.	✓	90

Allergens: 1, 7



Pinsa stick margherita

A vegetarian pinsa stick, topped with diced tomatoes, basil, and oregano, combined with melting Edam cheese, delivers the unmistakable classic flavours of the Mediterranean.

120 g	-18°C	–	200°C	8 min.	✓	90

Allergens: 1, 7



Pinsa stick sheep cheese

Sourdough pinsa topped with a cream base made from cream and sheep cheese, bacon and Gouda cheese, finished with a savoury sprinkle.

120 g	-18°C	–	200°C	8 min.	✓	90

Allergens: 1, 7



minit

Home

*Our popular mini cakes now **in consumer packaging** of 500g. You can conjure a quick snack on the table to unexpected guests in a couple of minutes. **Without defrosting**.*

500 g	-18°C	–	185°C	15 min.	✓	25



Minit Home
MINI pogaccia with pork cracklings



Minit Home
MINI cheese



Minit Home
MINI salty - cheese



Minit Home
MINI hot-dog



Minit Home
MINI pizza - cheese



Minit Home
MINI raspberry



Minit Home
MINI croissant with nougat



Minit Home
MINI chocolate



Minit Home
MINI apricot



Minit Home
minitky ham - cheese



Minit Home
with curd





Minit Home
pumpkin *



Minit Home
spinach *



Minit Home
strawberry *



Minit Home
MINI apricot 1 kg



Minit Home
MINI chocolate 1 kg



Minit Home
MINI croissant with nougat 1 kg



Minit Home
MINI cheese 1 kg



Minit Home
MINI pizza-cheese 1 kg



Minit Home
MINI apricot 1 kg

1 kg	-18°C	–	185°C	15 min.	✓	14

Allergens: 1, 7



Minit Home
MINI pogaccia with pork cracklings 1 kg

1 kg	-18°C	–	185°C	15 min.	✓	14

Allergens: 1, 3, 7

seasonal product



Corporate social responsibility

At MINIT, we are aware of the impact of our activities on the environment, the social setting in which we operate, and the people we interact with through our business. The pillars of corporate social responsibility are a core part of our company values, which we strive to fulfil and follow in our daily operations.

In the area of environmental protection, we undergo regular audits of legal compliance to ensure the consistency of internal processes and to ***minimise environmental impact****. In waste management, we apply* ***the waste hierarchy*** *in accordance with legislation, focusing primarily on waste prevention.*

We continuously work on improving compliance with environmental legal requirements and on educating our employees in this area. We are also actively engaged in community initiatives and regularly donate ***our products to vulnerable groups with care and responsibility****. The MINIT support programme is dedicated to providing targeted assistance to families in difficult social situations.*

A key part of our philosophy is the ***support of local communities****. We place strong emphasis on employee motivation and the creation of a safe working environment, with a focus that extends to family relations and community activities. We also actively support local initiatives, cultural and social events that bring value and joy to the wider community.*



Minit

a reliable partner with a European reach



MINIT is a proven and trusted supplier of frozen bakery products, actively operating on the European market. We currently export our products to to more than a dozen countries countries, where we continue to build the trust of both business partners and end customers.

Our company focuses on reliability, flexibility and high production standards. Every product undergoes strict quality control to ensure that our partners consistently receive products of the highest possible quality. MINIT is therefore an ideal partner for those seeking a stable supplier of frozen bakery products with regular deliveries.

*Thanks to **many years of experience on the international market**, we are able to guarantee consistent quality and reliability in every shipment.*

MINIT - your assurance in bakery products, at home and across Europe.





Tailor-made

production according to partner requirements

*At MINIT, we ensure the development and production of bakery products in line with the **individual specifications and business requirements of our partners**. We respond to taste preferences across specific regions and countries, **adapting recipes to local habits** and **customer expectations**.*

Following a joint evaluation of ideas and needs, our development team proceeds with recipe design from fillings, through product shape and size, to the final surface finish. We see each project as an opportunity to create a product with a clear identity and added value. We support our partners throughout the entire process, from the initial concept, through recipe and design testing, to final production. We pay attention to every detail to ensure the final product fully matches the partner's vision and their customers' expectations.

***Creating added value is the foundation of our cooperation with partners**. We listen to their needs and respond flexibly even to non-standard or exclusive requirements. Our goal is to offer solutions that stand out not only in price, but above all in uniqueness, quality and the ability to attract the end customer.*

Flexibility is one of our key strengths. Thanks to efficient production management, we are able to adjust production schedules in a short time and respond to changing market needs.



Notes





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