

PRODUCT CATALOGUE

Традыкнов камарон





KAISER ROLLS



The Kaiser Rolls and all its comparable analogues are perceived as must have from small local stories to large retail chains. We can state that we can offer a big variety from Kaiser Roll type product with the possibility to safe even th most demanding clients in regard to quality and quantity.

The products in this whole range are exclusivly with the "CLEAN LABEL" stamp, furthermore the flours used in the manufacturing process are only high-protein. This type of product can be produced in many different weights and recipes according to the customer preference.

KAISER ROLL



Кайзер земел



270



35 g



5-10 min



7-9 min



200-210°C





BROWN ROLL

Тъмен кайзер



270



35 g



5-10 min



7-9 min



200-210°C

Product code
Продуктов код

0002

HEBAR JSC 3, Kuklensko Shose Blvd. | 4004 Plovdiv | Bulgaria | +359 887 594 404 | info@hebar.bg | www.hebar.bg

KAISER ROLL WITH POPPY SEEDS



Хайзер с мак



270



35 g



5-10 min



7-9 min



200-210°C



0003

Product code

Продуктов код



KAISER ROLL WITH SESAME SEEDS

Кайзер със сусам



270



35 g



5-10 min



7-9 min



200-210°C

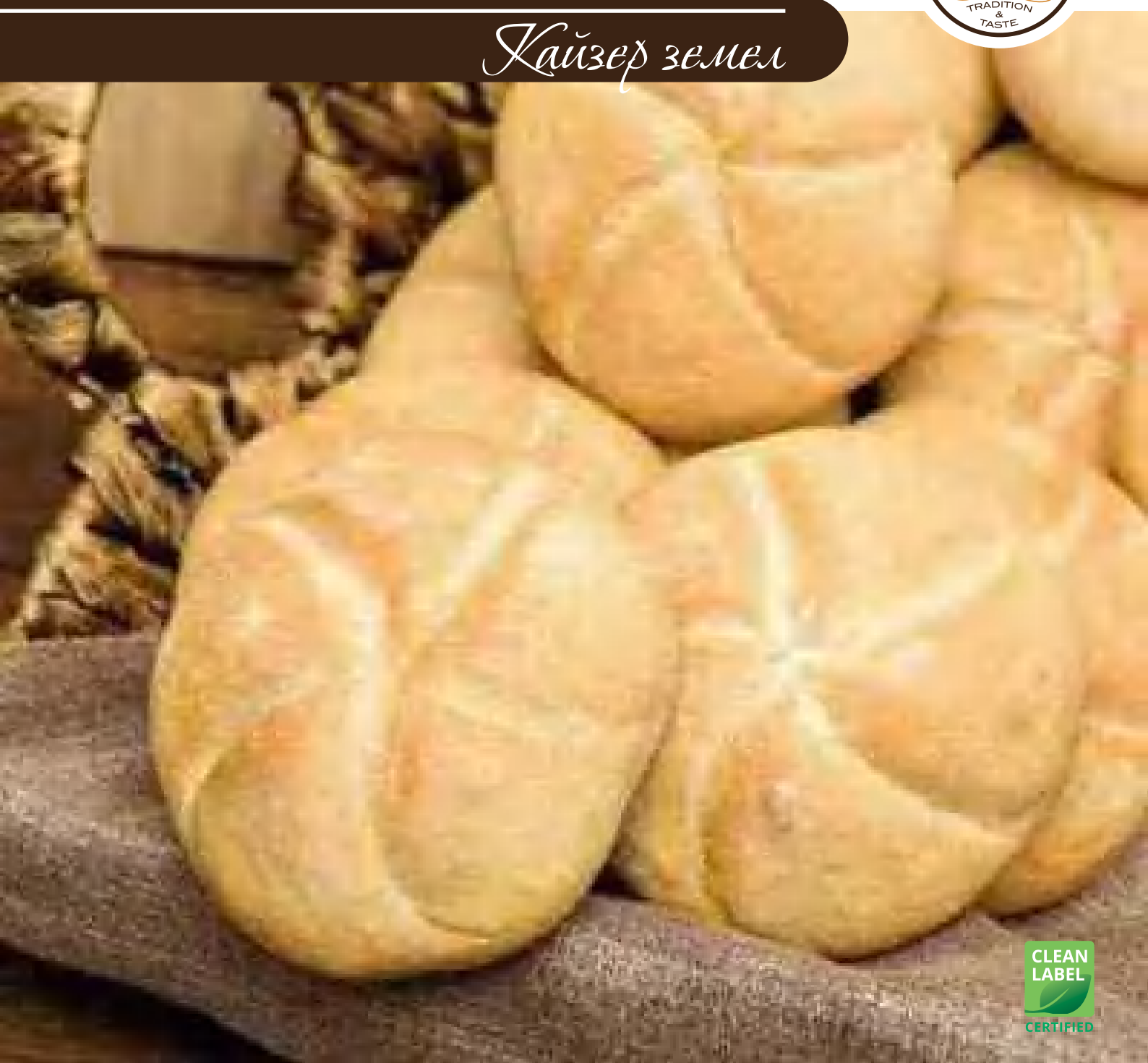
Product code
Продуктов код

0004

HEBAR JSC 3, Kuklensko Shose Blvd. | 4004 Plovdiv | Bulgaria | +359 887 594 404 | info@hebar.bg | www.hebar.bg

KAISER ROLL

Кайзер земел



180



60 g



5-10 min



8-10 min



200-210°C



0005

Product code

Продуктов код



KAISER ROLL WITH SESAME SEEDS

Кайзер със сусам



180



60 g



5-10 min



8-10 min



200-210°C

Product code
Продуктов код

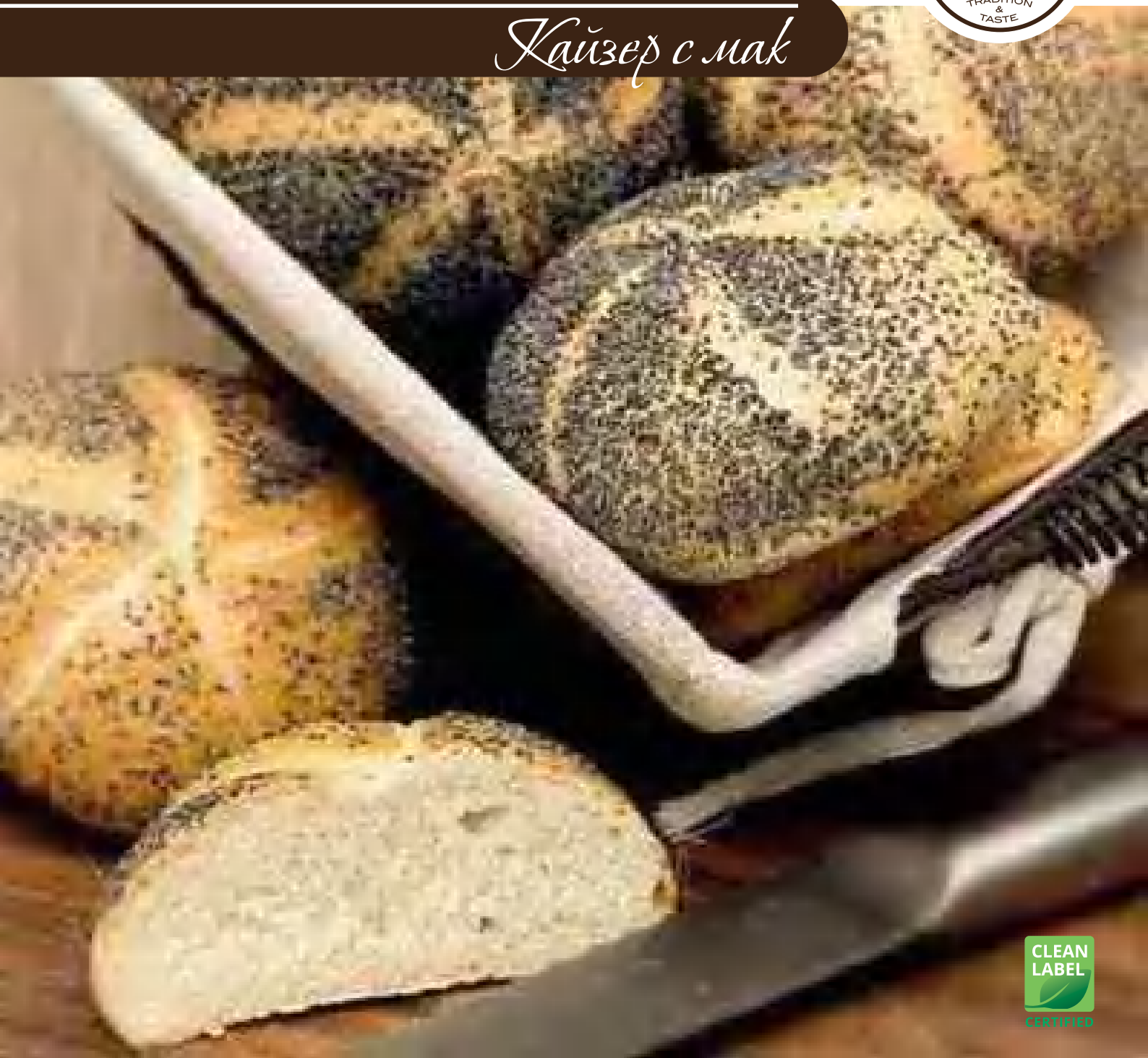
0006

HEBAR JSC 3, Kuklensko Shose Blvd. | 4004 Plovdiv | Bulgaria | +359 887 594 404 | info@hebar.bg | www.hebar.bg

KAISER ROLL WITH POPPY SEEDS



Хайзер с мак



180



60 g



5-10 min



8-10 min



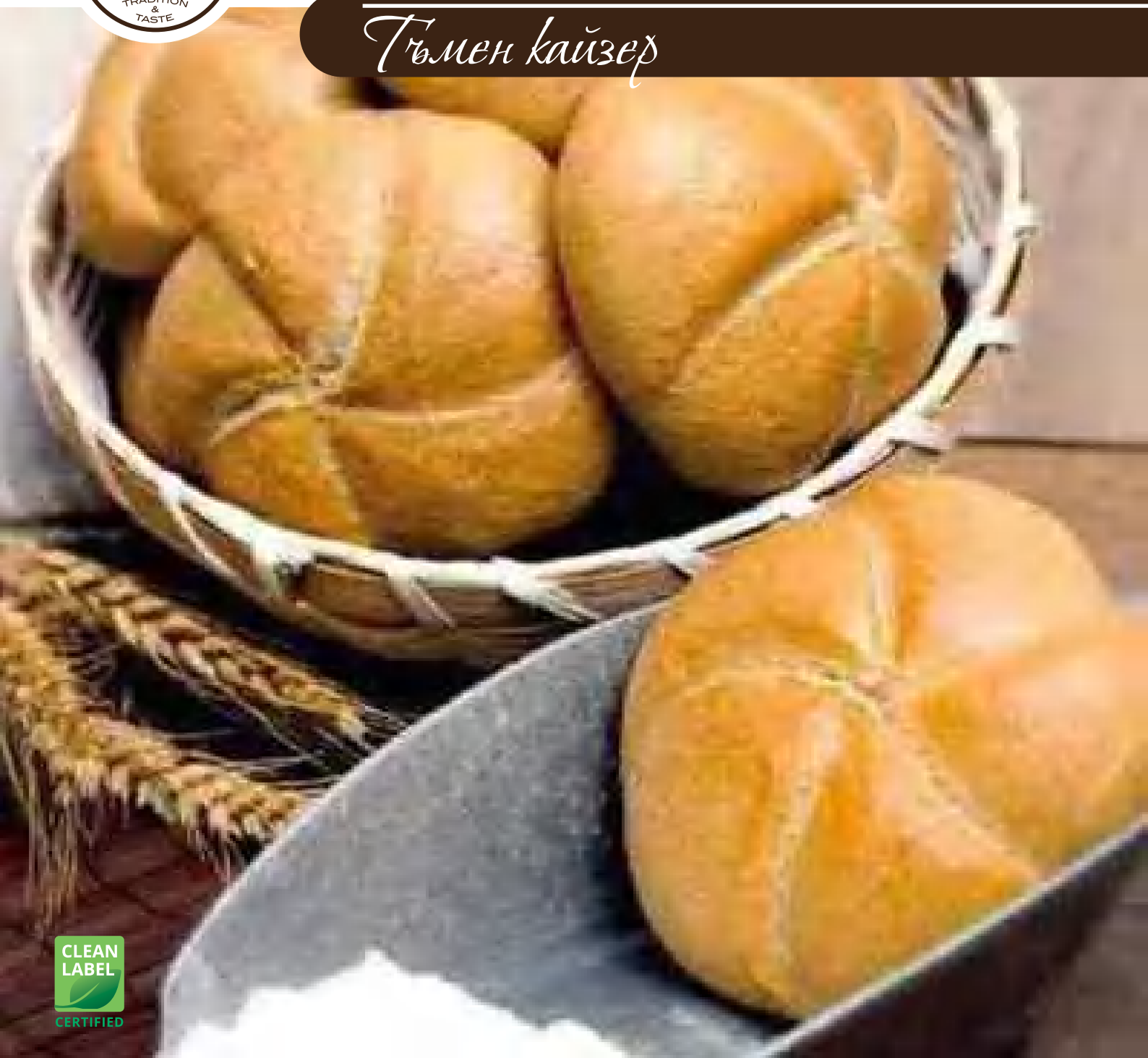
200-210°C





BROWN ROLL

Тъмен кайзер



180



60 g



5-10 min



8-10 min



200-210°C

Product code

Продуктов код

0008

WHOLEMEAL ROLL WITH LINSEEDS



Пълнозърнест кайзер с лен



180



60 g



5-10 min



8-10 min



200-210°C



0009

Product code

Продуктов код



SMALL BREAD BUNS



Rolls and Buns are mainly created as a more attractive substitute for Kaiser Rolls. The flour mixes and ingredients added here can be more diverse and more different tastes can be reached.

Perfect for catering and HORECA sectors. With the flavour diversity that they bring, they still fall in one of the biggest and most consumed groups of products. The variation in shape, size and recipe can be done upon customer request giving us an almost endless possibility for diversification. The majority of these products in this category are available in the form of buns and rolls with availability to change the type of cut or stamp on the product.

MULTI-GRAIN BREAD BUN



Хлебче със семена



200



40 g



5-10 min



7-9 min



200-210°C



0010

Product code

Продуктов код



BREAD BUN WITH OLIVES

Хлебче с маслини



CLEAN
LABEL
CERTIFIED



200



40 g



5-10 min



7-9 min



200-210°C

Product code
Продуктов код

0011

HEBAR JSC 3, Kuklensko Shose Blvd. | 4004 Plovdiv | Bulgaria | +359 887 594 404 | info@hebar.bg | www.hebar.bg

BREAD BUN WITH ONION

Хлебче с лук



200



40 g



5-10 min



7-9 min



200-210°C





MINI BAGUETTE

Мини багета



240



40 g



10 min



7-10 min



200-210°C

Product code
Продуктов код

0013

HEBAR JSC 3, Kuklensko Shose Blvd. | 4004 Plovdiv | Bulgaria | +359 887 594 404 | info@hebar.bg | www.hebar.bg

BREAD ROLL WITH GARLIC

Чесново хлябче



240



35 g



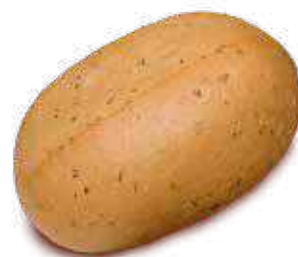
5-10 min



7-9 min



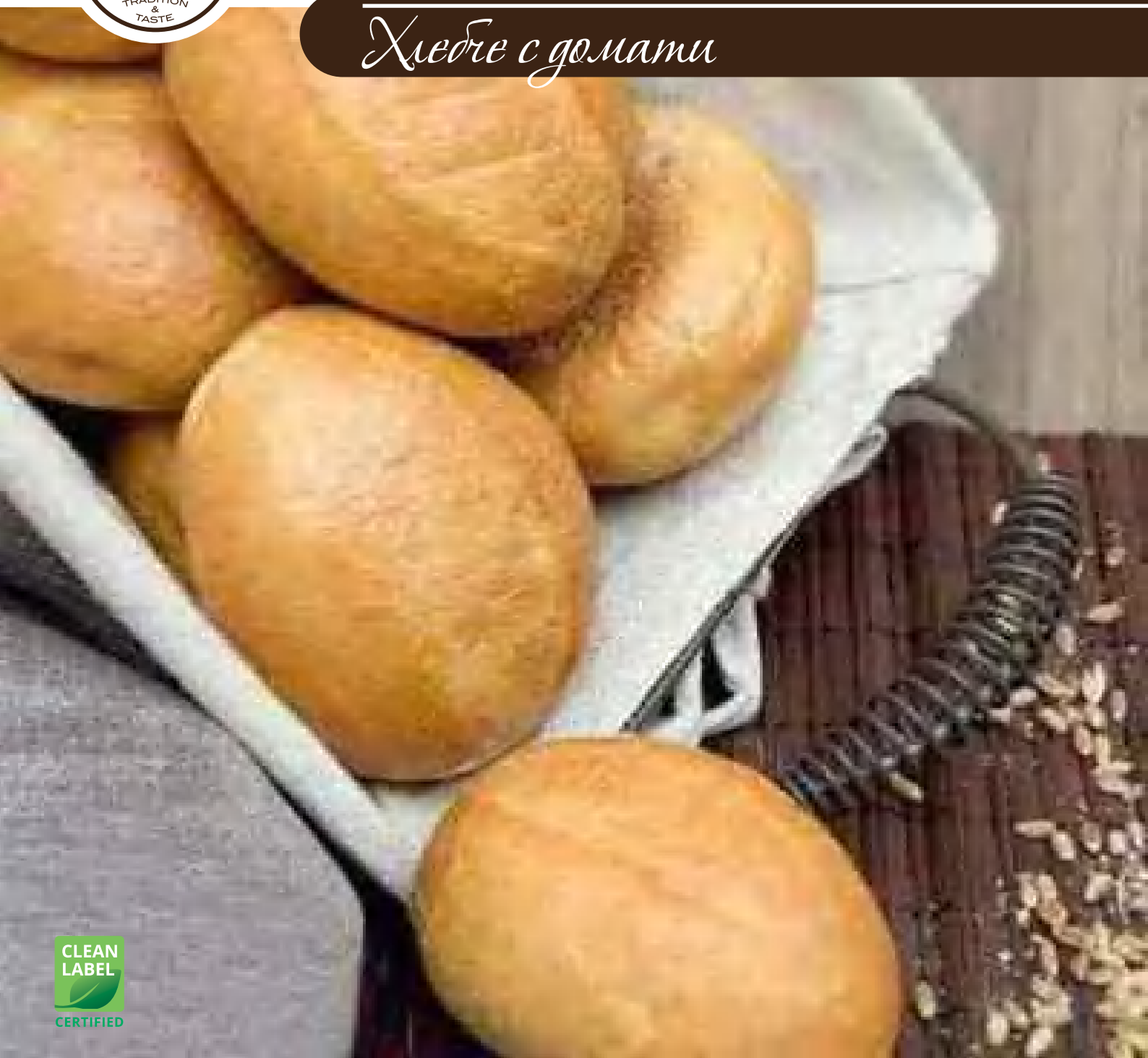
200-210°C





WHITE BREAD ROLL TOMATO

Хлебче с домати



240



35 g



5-10 min



7-9 min



200-210°C

Product code
Продуктов код

0015

HEBAR JSC 3, Kuklensko Shose Blvd. | 4004 Plovdiv | Bulgaria | +359 887 594 404 | info@hebar.bg | www.hebar.bg

MAIZE BREAD ROLL

Царевично хлѐбче



240



35 g



5-10 min



7-9 min



200-210°C





MINI BAGUETTE

Мини багета



180



55 g



5-10 min



8-10 min



200-210°C

Product code
Продуктов код

0017

HEBAR JSC 3, Kuklensko Shose Blvd. | 4004 Plovdiv | Bulgaria | +359 887 594 404 | info@hebar.bg | www.hebar.bg

BREAD ROLL FIESTA WITH MAIZE FLOUR

Царевично хлѐбче Фiesta



120



60 g



5-10 min



8-10 min



200-210°C





HAMBURGER BUN

Хлебче за хамбургер



144



70 g



10 min



7-10 min



200-210°C

Product code
Продуктов код **0019**

HEBAR JSC 3, Kuklensko Shose Blvd. | 4004 Plovdiv | Bulgaria | +359 887 594 404 | info@hebar.bg | www.hebar.bg

HAMBURGER BUN

Хамбургер питка, срязана



CLEAN
LABEL
CERTIFIED



144



70 g



30 min



-



-





HAMBURGER BUN WHITE WITH SESAME

Хамбургер нунка бяла със сусам



60



120 g



30 min



-



-

Product code
Продуктов код

0021

HEBAR JSC 3, Kuklensko Shose Blvd. | 4004 Plovdiv | Bulgaria | +359 887 594 404 | info@hebar.bg | www.hebar.bg

BBREAD ROLL DOMINOS WITH SEEDS

Хлебета Доминос със семена



60



120 g



30 min



-



-





BAGUETTE



Baguettes are typically French product, long in shape with traditionally crispy crust, however with soft and delicate texture. Using only the best methods and machines for production of baguettes, give us one of the finest dough structures available on market.

These products can traditionally be used not only as a side to a main course but also for starters. We also offer demi-baguettes which have the same characteristics as a normal baguette in relation to structure, however they are bulkier which makes them perfect for use in sandwiches and in such venues.

WHITE MINI BAGETTE

Мини багета



80



110 g



15-20 min



7-10 min



200-210°C





MULTI-SEED BAGUETTE

Багета със семена



80



110 g



15 min



10-12 min



200-210°C

Product code
Продуктов код

0024

HEBAR JSC 3, Kuklensko Shose Blvd. | 4004 Plovdiv | Bulgaria | +359 887 594 404 | info@hebar.bg | www.hebar.bg

WHITE BAGUETTE WITH SESAME SEEDS

Бѐла багета със сусам



80



110 g



15 min



10-12 min



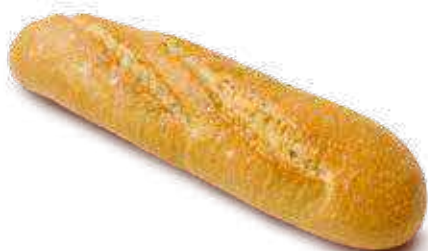
200-210°C





WHITE BAGUETTE

Бѐла багeтa



70



140 g



10-15 min



7-10 min



200-210°C

Product code
Продуктов код

0026

HEBAR JSC 3, Kuklensko Shose Blvd. | 4004 Plovdiv | Bulgaria | +359 887 594 404 | info@hebar.bg | www.hebar.bg

WHITE BAGUETTE

Бѣла багета



70



150 g



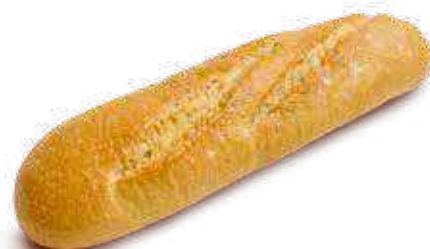
15 min



10-12 min



200-210°C





BAGUETTE WITH SEEDS

Багета със семена



70



150 g



10-15 min



7-10 min



200-210°C

Product code
Продуктов код

0028

HEBAR JSC 3, Kuklensko Shose Blvd. | 4004 Plovdiv | Bulgaria | +359 887 594 404 | info@hebar.bg | www.hebar.bg

WHITE BAGUETTE

Бѣла багета



50



160 g



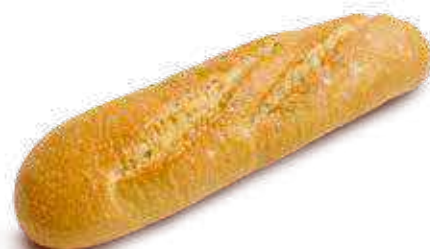
15 min



10-12 min



200-210°C





WHITE BAGUETTE

Бѐла багeтa



48



220 g



15 min



10-12 min



200-210°C

Product code
Продуктов код

0030

HEBAR JSC 3, Kuklensko Shose Blvd. | 4004 Plovdiv | Bulgaria | +359 887 594 404 | info@hebar.bg | www.hebar.bg

WHITE BAGUETTE

Бяла багета



50



300 g



15 min



10-12 min



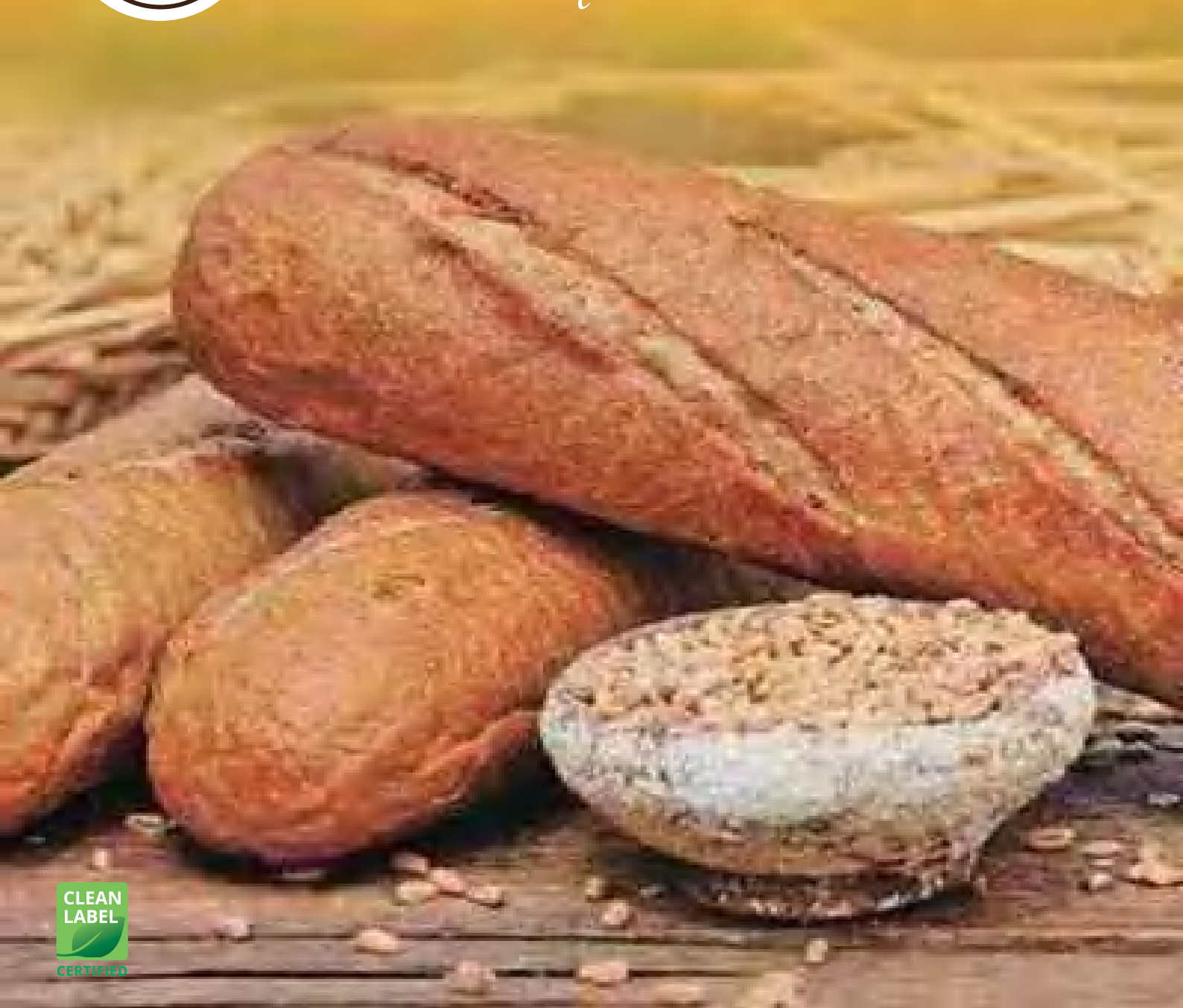
200-210°C





WHOLEMEAL BAGUETTE

Пълнозърнеста багета



40



300 g



15 min



10-12 min



200-210°C

Product code
Продуктов код

0032

HEBAR JSC 3, Kuklensko Shose Blvd. | 4004 Plovdiv | Bulgaria | +359 887 594 404 | info@hebar.bg | www.hebar.bg

WHITE BAGETTE FULLY BAKED

Узпечена бяла багета



80



80 g



30 min



-



-





BREAD



Bread has been the most basic and widely used nutrient for people for thousand years. Today it is still considered as a cornerstone in every diet and on every table. In line with our values we strive to deliver to our customers a bread with the traditional taste that has been lost over the years.

Our Breads are mostly recognisable by their traditionally crispy crust, with soft and regular structure. The use of traditional dough fermentation methods allow us to give our products longer shelf life and freshness.

Furthermore, by adding seeds from oil plants we assure that our breads provide a balanced dose of vitamins, fibres and minerals which are with no substituted for human body.

WHITE BREAD

Бял хляб



18



450 g



15-20 min



18-20 min



190-200°C





WHITE BREAD WITH SOURDOUGH

Хляб с квас, бял



18



500 g



25-30 min



15-20 min



190-200°C

Product code
Продуктов код

0035

HEBAR JSC 3, Kuklensko Shose Blvd. | 4004 Plovdiv | Bulgaria | +359 887 594 404 | info@hebar.bg | www.hebar.bg

WHOLEMEAL BREAD WITH SOURDOUGH



Пълнозърнест хляб с квас



18



500 g



20-30 min



15-20 min



180-190°C



Stone
Baked





BROWN BREAD

Тънов хляб



18



450 g



15-20 min



18-20 min



190-200°C

Product code
Продуктов код

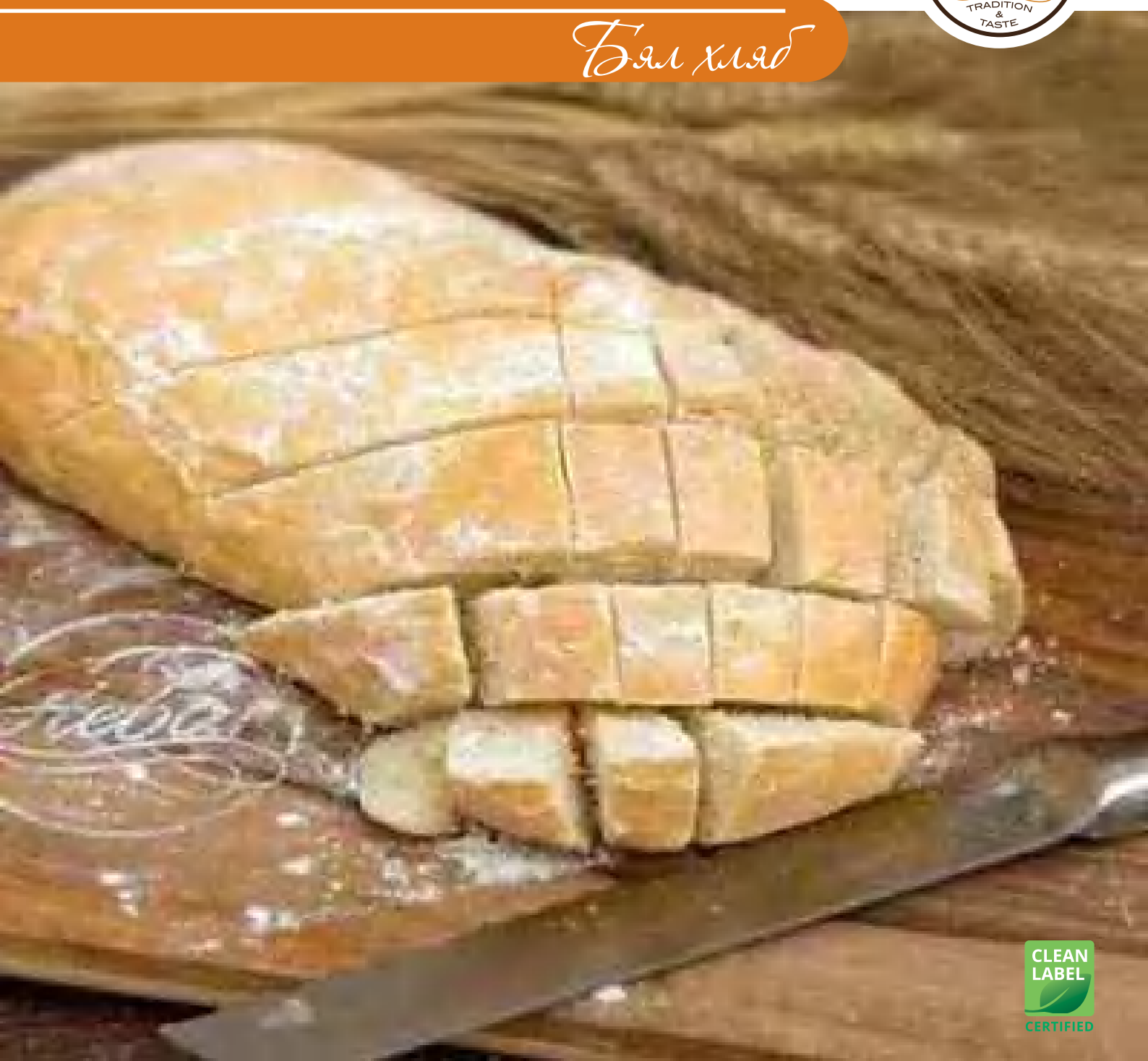
0037

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WHITE BREAD AUTHENTIC



Бял хляб



20



400 g



20-30 min



15-20 min



180-190°C





WHITE BREAD WITH SESAME SEEDS

Бял хляб със сусам



20



400 g



20-30 min



25-30 min



180-190°C

Product code
Продуктов код

0039

HEBAR JSC 3, Kuklensko Shose Blvd. | 4004 Plovdiv | Bulgaria | +359 887 594 404 | info@hebar.bg | www.hebar.bg

WHITE BREAD WITH SESAME SEEDS



Бял хляб със сусам



18



500 g



60-90 min



25-30 min



180-190°C



0040

Product code

Продуктов код



BREAD WITH SEEDS

Хляб със семена



18



700 g



60-90 min



25-30 min



180-190°C

Product code
Продуктов код

0042

HEBAR JSC 3, Kuklensko Shose Blvd. | 4004 Plovdiv | Bulgaria | +359 887 594 404 | info@hebar.bg | www.hebar.bg

RYE-WHEAT BREAD

Ръжено-пшеничен хляб



18



600 g



120 min



15-25 min



190-200°C



0043

Product code

Продуктов код



RYE-WHEAT BREAD

Ръжено-пшеничен хляб



18



800 g



60 min



15-20 min



200-210°C

Product code
Продуктов код

0044

HEBAR JSC 3, Kuklensko Shose Blvd. | 4004 Plovdiv | Bulgaria | +359 887 594 404 | info@hebar.bg | www.hebar.bg

ROUND BREAD WITH POTATO PUREE & ONION

Кръгъл хляб с картофено пюре и лук



20



400 g



30-40 min



15-20 min



190-200°C



0045

Product code

Продуктов код



RYE BREAD LOAF WITH MALT AND LIQUID RYE LEAVEN

Ръжен хляб с малц и течна закваска



24



500 g



30-40 min



15-20 min



190-200°C

Product code
Продуктов код

0047

HEBAR JSC 3, Kuklensko Shose Blvd. | 4004 Plovdiv | Bulgaria | +359 887 594 404 | info@hebar.bg | www.hebar.bg

WHOLEMEAL BREAD LOAF WITH SPELT



Пълнозърнеста питка с лимец



28



350 g



15-20 min



18-20 min



190-200°C



0048

Product code

Продуктов код



MULTIGRAIN BREAD

Многозърнест хляб



CLEAN
LABEL
CERTIFIED



18



350 g



15-20 min



18-20 min



190-200°C

Product code
Продуктов код

0050

HEBAR JSC 3, Kuklensko Shose Blvd. | 4004 Plovdiv | Bulgaria | +359 887 594 404 | info@hebar.bg | www.hebar.bg

WHEAT CORN BREAD

Пшенично-царевичен хляб



20



400 g



25-30 min



15-20 min



190-200°C





VEGETABLE BREAD

Зеленчуков хляб



42



300 g



20-30 min



15-20 min



180-190°C



Stone
Baked



Product code
Продуктов код

0054

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SPECIALS

These products are deived using only the finest flours, which are specifically selected only from exact types of wheat. Incorporating dough resting and other traditional techniques of production this specific product segment is aimed a bringing a truly unique product to the table or the consumer.

Ciabattas and Focaccia bread are typical for their texture and porous with soft flour powdered curst. In combination with carefully added ingredients such as fresh basil, tomatoes they are a perfect type for more high-end and demanding client.





PITA BALKANSKA WITH SOURDOUGH

Пърленка с квас



96



50 g



30 min



2-3 min



180-200°C

Product code
Продуктов код

0055

HEBAR JSC 3, Kuklensko Shose Blvd. | 4004 Plovdiv | Bulgaria | +359 887 594 404 | info@hebar.bg | www.hebar.bg

PITA BALKANSKA WITH SOURDOUGH



Пърленка с квас



84



110 g



30 min



2-3 min



180-200°C





PITA BALKANSKA WITH SOURDOUGH

Пърленка с квас



48



160 g



30 min



2-3 min



180-200°C

Product code
Продуктов код

0057

HEBAR JSC 3, Kuklensko Shose Blvd. | 4004 Plovdiv | Bulgaria | +359 887 594 404 | info@hebar.bg | www.hebar.bg

PITA BALKANSKA SANDWITCH



Пърленка с квас



48



160 g



30 min



2-3 min



180-200°C





PITA BALKANSKA WITH SOURDOUGH

Пърленка с квас



40



200 g



30 min



2-3 min



180-200°C

Product code
Продуктов код

0059

HEBAR JSC 3, Kuklensko Shose Blvd. | 4004 Plovdiv | Bulgaria | +359 887 594 404 | info@hebar.bg | www.hebar.bg

CIABATTA WITH OLIVES

Цабата с маслини



60



110 g



5-10 min



10-15 min



200-210°C



Stone
Baked



0060

Product code

Продуктов код



ITALIAN BREAD CIABATTA

Чадъма



CLEAN
LABEL
CERTIFIED



60



110 g



5-10 min



10-15 min



200-210°C



Stone
Baked

Product code
Продуктов код

0061

HEBAR JSC 3, Kuklensko Shose Blvd. | 4004 Plovdiv | Bulgaria | +359 887 594 404 | info@hebar.bg | www.hebar.bg

ITALIAN BREAD CIABATTA

Чадѡма



48



140 g



5-10 min



10-15 min



200-210°C



Stone
Baked





FOCACCIA WITH OLIVES AND OLIVE OIL

Фокача със зехтин и маслини



60



150 g



5-10 min



10-12 min



200-210°C



Stone
Baked



Product code
Продуктов код

0063

HEBAR JSC 3, Kuklensko Shose Blvd. | 4004 Plovdiv | Bulgaria | +359 887 594 404 | info@hebar.bg | www.hebar.bg

FOCACCIA WITH SAVORY AND OLIVES



Фокара с рьобуца и маслини



60



150 g



5-10 min



10-12 min



200-210°C



Stone
Baked





COZONAC WITH RAISINS

Хозунак със стафиди



CLEAN
LABEL
CERTIFIED



10



500 g



180 min



-



-

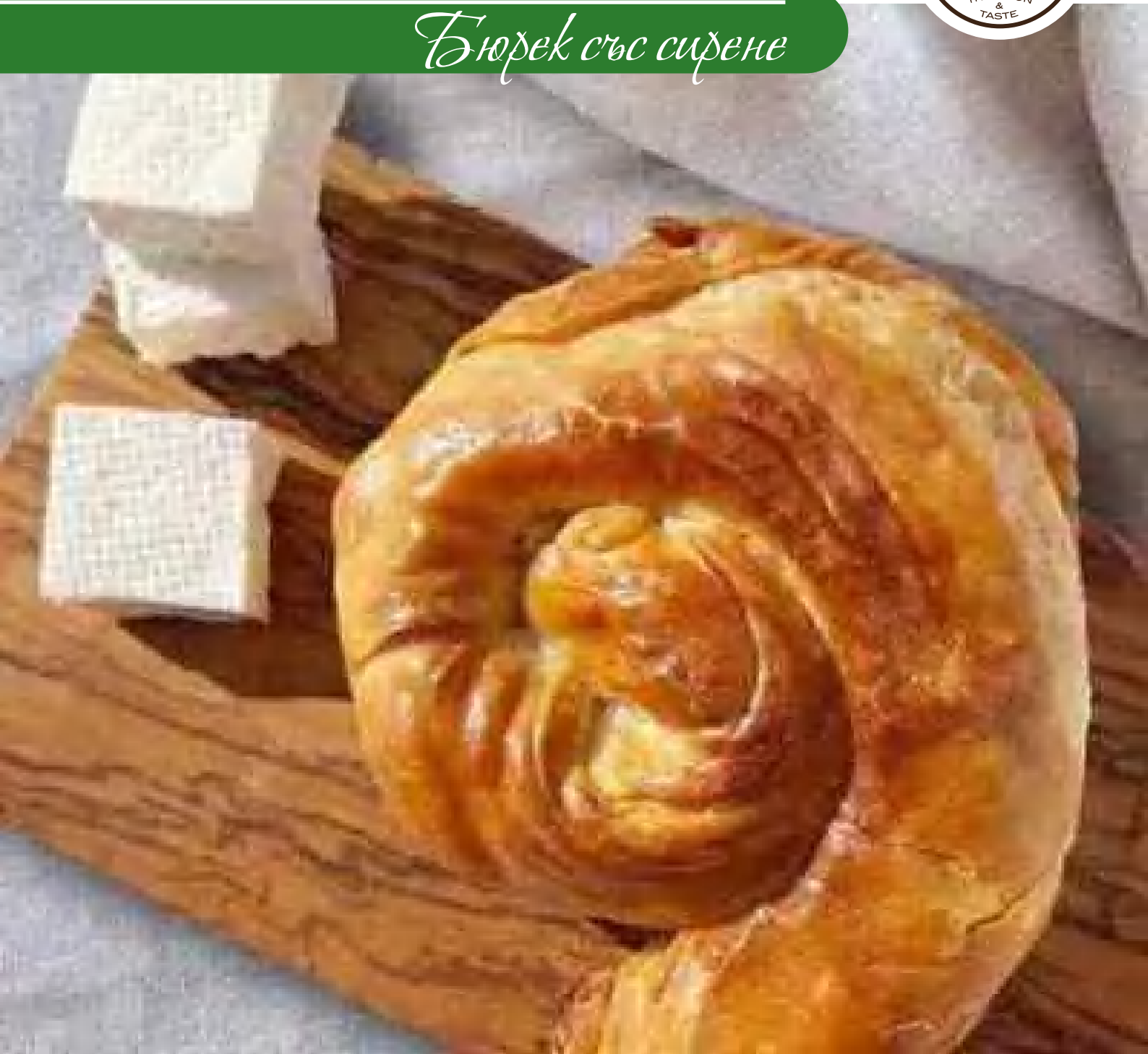
Product code
Продуктов код

0066

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BUREK WITH CHEESE

Бюрек със сирене



48



125 g



15-20 min



15-20 min



200-210°C





BUREK STICK WITH SPINACH

Бюрек със спанак, стик



CLEAN
LABEL
CERTIFIED



100



90 g



15-20 min



15-20 min



200-210°C

Product code
Продуктов код

0068

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BUREK WITH PUMPKIN

Бюрек с тиква



64



150 g



15-20 min



15-20 min



200-210°C



0069

Product code

Продуктов код



BUREK WITH APPLE

Бюрек с ябълка



96



70 g



15-20 min



15-20 min



200-210°C

Product code
Продуктов код

0070

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