



| BREAD         |                                     |
|---------------|-------------------------------------|
|               | 138367                              |
| California -  | Bread with Seeds DOMIPAN            |
| Ready to bake | 450 g                               |
|               | 13445ALT                            |
| LISS SUGAR    | Italian Bread BOCATTA               |
| Ready to bake | 450 g                               |
|               | 138653                              |
|               | Bread with Grains and Seeds         |
| Ready to bake | 420 g                               |
|               | 134685                              |
|               | Bread DOMIPAN with<br>Roasted Seeds |
| Ready to bake | 400 g                               |
|               | 134724                              |
|               | Bread ARTISAN                       |
| Ready to bake | 400 g                               |
|               | 2                                   |

| ×  | 1 miles                                  | 138374<br>Spelt Bread with Beetroots<br>DOMIPAN         |
|--|--|---|
|  | Ready to bake                            | 400 g   |
|  |  | 134376<br>Chia Bread with Pumpkin<br>Seeds DOMIPAN      |
|  | Ready to bake                            | 380 g   |
|  |  | 138372<br>Bread with Kalamata Olives<br>DOMIPAN         |
|  | Ready to bake                            | 350 g   |
| LENSI FREE<br>OOO<br>COO<br>COO<br>COO<br>COO<br>COO<br>COO<br>C |  | <b>138408</b><br>Yeast Free Bread DOMIPAN with<br>Grain |
|  | Ready to bake                            | 300 g   |
|  |  | 138484  |
|  | C. C | Bread PAVE DOMIPAN with Chia<br>Seeds                   |
|  | Ready to bake                            | 250 g   |
|  | 1  | 3   |



Ready to bake

## 138377

Small Bread with Spanish Sage and Pumpkin Seeds DOMIPAN

## 130 g





Ready to bake



## 300 g Ready to bake

# Small Spelt Bread with Beetroots DOMIPAN

## 130 g

## 138653

# Yeast-Free Bread CIABATTA

- Yeast-free bread: yeast-free bread is easier to digest, has a mild taste and a fluffy texture, and stays fresh longer. Without the use of yeast, unnecessary additives are avoided, which makes the composition even more natural and cleaner.
- Naturalness: bread with rye and wheat sourdough, made from 100% natural ingredients, without E additives (Clean Label). Without artificial additives, flavor enhancers and without added sugar.
- Stone oven heat: the heat of the oven creates the perfect texture a soft interior and a crispy crust on the outside.
- From the cold directly to the heat: the bread does not need to be defrosted before baking, which saves time and ensures convenience.

4

|                           | 13439 SB  |
|---------------------------|---|
| Constanting of the second | Dark Italian Bread CIABATTA                     |
| Ready to bake             | 350 g   |
|                           | 134707  |
| And the                   | French Baguette with Grains<br>and Seeds MEDOMI |
| Ready to bake             | 250 g   |
|                           | 134582  |
|                           | French Baguette with Garlic<br>Filling          |
|                           |   |
| Ready to bake             | 175 g   |
|                           | 138697  |
|                           | Small French Baguette MEDOMI                    |
| Ready to bake             | 125 g   |
|                           | 144763  |
| CARLES CAR                | Soft VIENNOISE Baguette                         |
| Fully baked               | 110 g   |
|                           | 5   |



# Bread Stick with Kalamata Olives and Sun-dried Tomatoes

- An authentic taste of the Mediterranean: Kalamata olives and sun-dried tomatoes provide an intense, rich flavor that goes well with various cheeses, cured meats or just butter.
- **100% natural ingredients:** rye sourdough bread enriched with highquality ingredients such as extra virgin olive oil and basil. Without artificial additives, flavor enhancers and added sugar.
- Exceptional texture: soft inside, with a crispy crust, on the surface of which the additions olives and tomatoes stand out ideal both as a snack and as the main part of the meal

#### 138792

# Bread Stick with Cheese, Herbs de Provence and Garlic

- An authentic taste of the Mediterranean: Grozette cheese, Provencal herbs, hard cheese and garlic create an exceptional flavor combination, providing an intense, rich taste that goes well with various cheeses, cured meats or just butter.
- **100% natural ingredients:** the bread is enriched with high quality ingredients such as extra virgin olive oil and basil. Without artificial additives, flavor enhancers and added sugar.
- Exceptional texture: soft on the inside, with a crispy crust that highlights the toppings - cheese and herbs - ideal both as an appetizer and as the main part of a meal.



**85 g** Ready to bake





**85 g** Ready to bake

6



# Small Bread FITT with Cranberries

- Wellness trend: this bread is perfectly in line with the growing trend of the food market, in which consumers are increasingly choosing healthier, functional products to improve nutrition and overall well-being.
- Source of protein and fiber: oatmeal, flaxseed and Spanish sage seeds complement the bread with an abundance of protein and fiber. They help to better maintain digestive activity and provide a feeling of long-term energy and satiety.
- **Cranberry sweetness:** dried cranberries naturally sweeten the bread, harmoniously combining with the taste of cereals and seeds. They are also rich in antioxidants, vitamins and fiber.

| 140807<br>Bread GRAINER                     |
|---|
| 110 g                                       |
| 134694                                      |
| French Roll with Grains and Seeds<br>MEDOMI |
| 70 g  |
|   |

| 7 |





**80 g** Ready to bake

# SWEET PASTRIES



180 g Ready to bake

#### 2281020

# **Bun TOFFEEBON with Apples**

- Apples in caramel: the strands are richly filled with the filling, in which the apples, with their natural sourness, perfectly complement the sweetness of caramel. This combination gives the buns a special moisture content, softness and perfect balance of taste.
- Seductive appearance: golden caramel and apples are visible through the strands of the bun, giving the product a distinctive look. This visual appeal attracts attention and makes it the first choice for dessert lovers.
- **Distinguished by size:** the perfect dessert is large enough to satisfy the appetite, but not too large to be uncomfortable to eat. The perfect option that will stand out and draw attention to yourself on the shelf.

|               | 228931<br>Bun POPPYBON |
|---------------|------------------------|
| Ready to bake | 180 g<br><b>228857</b> |
| 250           |                        |
|               | Bun CINNABON           |
| Ready to bake | 180 g                  |
|               |                        |



# Pastry with Mascarpone and Raspberry-Pomegranate Filling

- **Two fillings (31%):** mascarpone-curd and raspberry-pomegranate.
- Made from layered Danish dough, characterized by a special crispness and clear characteristic layers of dough.
- Sugar decor great look, taste and crunch.
- There are deep cuts on the sides of the cake, which make the different fillings perfectly visible.
- Can be baked straight from the cold without defrosting.

#### 229990

NEW

# Pastry CHEESECAKE with Creamy Strawberry Filling

- **Peak of popularity:** Cheesecakes are famous all over the world for their creamy texture, taste and refined appearance. This cake with vanilla, strawberry and Philadelphia cream cheese will provide a taste experience that perfectly reflects the essence of this dessert.
- Elegant appearance: the golden crispy crust and pink, shimmering chocolate sprinkles give the pastry a special charm, adding a subtle chocolate accent to every bite.
- The ideal choice: perfect for both festive occasions and everyday indulgence every bite guarantees a unique experience and pleasure.



65 g

Ready to bake

90 g Ready to bake

# INNOVATION





75 g Peadu to bab

## 2261017

# Pastry CROOKIE with Cookie Dough Filling

- **Unique Combination:** buttery cookie dough filling meets a flaky croissant for the perfect texture balance.
- FIRST INDUSTRIAL CROOKIE: leading large-scale production of the Crookie, setting a new benchmark in the pastry industry by combining artisanal creativity with industrial efficiency
- Flavour Explosion: soft, rich cookie dough contrasts with crispy, golden croissant dough layers for an unforgettable bite.
- Artisan Craft: a fusion of two beloved pastries, topped with rich chocolate for extra indulgence.



**60 g** Ready to bake

### 229949

## Pastry STICK with Caramel Filling

- It is made with flaky yeastfree dough, which differs from standard puff pastry that is with less fat and fewer layers.
- Elongated **STICK** shape the pastry is easy to eat.
- Decoration crispy breadcrumbs.
- Suitable for vegetarians.



# Pastry CHOCO TOFFEE with Caramel and Chocolate

- A duet of caramel and chocolate: the pastry is richly filled with caramel filling with drops of dark chocolate. This combination is a real pleasure for high-quality seekers.
- Layers of Danish dough: the pastry is made with a high fat content (up to 40%). The high fat content of the layering allows you to get thin layers of dough, which, when baked, acquire a beautiful golden color, a wonderful aroma and a special crunchiness.
- **Perfect look:** cuts and soy crocants add crispness and give a unique, refined look. The pastry stands out at the point of sale, becoming an easily recognizable dessert.

### 2271005

# Pastry TWIST with Salted Caramel

- Harmony of sweetness and saltiness: a pastry with a salty caramel is the perfect combination of sweetness and saltiness. Due to its originality and exquisite taste, salty caramel today dominates the dessert market.
- Layers of Danish dough: the pastry is made with a high fat content (up to 40%). The high fat content of the layering allows you to get thin layers of dough, which, when baked, acquire a beautiful golden color, a wonderful aroma and a special crunchiness.
- **Perfect appearance:** a pastry with soy crocuses is a masterpiece of not only taste, but also aesthetics. Crocuses add crunchiness, and their delicate appearance creates an elegant, exquisite impression.



NEW

80 g

Ready to bake

**80 g** Ready to bake

| 11 |



# Pastry STRUDEL STYLE with Curd Cream

**95 g** Ready to bake

- The authenticity of Austrian cuisine: the soft curd and raisin filling perfectly recreates the taste of traditional strudel, giving every bite the chance to surprise with subtle and rich flavor notes.
- Nutritious dessert: a protein-rich pastry that will satisfy hunger, give you energy and at the same time delight your taste buds.
- Extra crispness: the extra thin and crispy pastry dough will not overwhelm the filling and provides a light and pleasant contrast of textures.

# NEW 226991

# **Creamy Peach Turnover**

- Subtle peach sweetness: the harmonious combination of cream cheese and peaches (33% filling) reveals a unique sensation of sweetness and freshness in every bite.
- **Golden shine:** during baking, the sugar sprinkles caramelize, giving a charming golden hue and a special crunch that promises an incomparable taste experience.
- **Refined decor:** with expressive wavy cuts that stand out and catch the eye of anyone who decides to treat themselves to this delicacy.



**105 g** Ready to bake

|                      | 229718   |
|----------------------|--|
| ALL BOT              | Danish Pastry MAPLE PECAN                        |
| Co Astronom          |  |
| Ready to bake        | 95 g   |
|                      | 226964   |
| butter<br>21%        | Butter Pastry PAIN AU<br>CHOCOLAT                |
| Ready to bake        | 70 g   |
|                      | 227506   |
| Dutter<br>21%<br>Co  | Butter Croissant ORI DUO With<br>Apricot Filling |
| Ready to bake        | 90 g   |
|                      | 227420   |
|                      | Butter Croissant RED DUO                         |
| butter<br>21%        | with Raspberry Filling                           |
| Ready to bake        | 90 g   |
| Contraction (spinor) | 227367   |
|                      | Butter Croissant DUO with                        |
| butter<br>21%        | Chocolate  |
| Ready to bake        | 90 g   |

| butter<br>25%  | Ready to bake | 227947<br>Butter Croissant with<br>Creamy Vanilla Flavour<br>Filling<br>90 g  |
|----------------|---------------|---|
| butter<br>25 % |               | <ul> <li>227952</li> <li>Butter Croissant LEVANDER dyth Creamy Filling</li> <li>With butter 25%.</li> <li>The creamy curd filling is flavored with blueberries and lavender essence.</li> <li>Natural colors and flavors - blueberries and lavender - give the filling a bluish tint, additional taste and aroma.</li> <li>Decorated with corn bubbles - even more pleasant crunch.</li> <li>Suitable for vegetarians.</li> </ul> |
|                | Ready to bake | 90 g  |
|                | Fully baked   | <b>340126</b><br>Marble Muffin<br>115 g   |

# EMPANADA

|          | NEW 417L624  |   |  |
|----------|--|---|--|
|          | Empanada with Chicken,<br>Mozzarella, and Vegetables |   |  |
|          |  | • The abundance of filling: juicy baked chicken, mozzarella and yogurt harmoniously combine with soy sauce, green beans and groats.     |  |
|          |  | <ul> <li>Butter dough: dough with butter (13%), is<br/>extremely thin and crunchy.</li> </ul>   |  |
|          |  | <ul> <li>An additional highlight: decorated with<br/>sesame seeds and spelt with grits.</li> </ul>                                      |  |
|          | 100 g<br>Ready to bake                               | • <b>Practical shelf life: baked shelf life:</b> 48 hours (+2+6 C), 16 hours (at room temperature) and 4 hours (in a hot display case). |  |
|          |  | 417586  |  |
|          | A REAL   | Empanada with Beef and<br>Eggs  |  |
|          | Ready to bake  | 100 g   |  |
|          |  | 417585  |  |
|          | 2 mart   | Empanada with Vegetables<br>and Chicken (mild hot)  |  |
|          | Ready to bake  | 100 g   |  |
|          |  | 417607  |  |
|          |  | Empanada with Curd and Spinach<br>Filling   |  |
| $\smile$ | Ready to bake  | 100 g   |  |

# SAVORY PRODUCTS

|               | 2261001                                       |
|---------------|---|
|               | Pastry with Pulled Pork<br>Filling (mild hot) |
| Ready to bake | 100 g   |
|               | 227929  |
| Car Bo        | Pastry TWIST with<br>Mozzarella and Tomatoes  |
| Ready to bake | 70 g  |
|               | 227926  |
| A STREET      | Pastry CHEESY with Mozzarella                 |
| Ready to bake | 95 g  |
| NEW           | 2271004                                       |
| ELB           | Pastry Cheese & Onion Twist                   |
| Ready to bake | 75 g  |

# SAVORY PRODUCTS



100 g Ready to bake

### 419623

NEW

# Pastry FORNETO with Chicken and Vegetables

- Traditions combine: the name of the pastry comes from the old Italian word "fornetto", meaning "little oven" - a place where warmth, coziness and the most delicious baked goods are born.
- An abundance of savory filling: fried chicken, Gouda cheese, Bolognese sauce and vegetables: bell peppers, onions and carrots. While enjoying it, the filling is evenly felt throughout the pastry, so every bite has an impeccable taste.
- **Cheese décor:** a thin, crispy dough allows you to reveal the taste of the filling, and the cheese gives the pastry a delicate saltiness and additional flavor.



# **Burek with Cheese and Spinach**

- Spinach and curd cheese filling (35%).
- The crispy crust of the "Filo" dough is extremely thin and does not overshadow the flavor of the filling.
- Suitable for vegetarians.
- Elongated shape, convenient to eat wherever you are."

## 220943

NEW

NEW

## Burek with Ham and Cheese

- Ham and cheese filling (35%).
- The crispy crust of the "Filo" dough is extremely thin and does not overshadow the flavor of the filling.
- Elongated shape, convenient to eat wherever you are.

### 406634





## **100 g** Ready to bake



100 g Ready to bake

145 g

## Ready to bake

| 18

Pizza FRYTASTIC with Chicken Kebab, Mozzarella and Vegetables



**210 g** Ready to bake

#### 407617

Pizza FRYTASTIC with Beef, Mozzarella and Mushrooms



**210 g** Ready to bake

- **Designed for Air Fryers:** crafted to perfectly fit into any air fryer, ensuring a flawless cooking result every time.
- Quick and Convenient: enjoy a delicious pizza in just 8 minutes with no hassle. No thawing needed - simply cook straight from the package and enjoy a crispy crust and evenly cooked ingredients.
- Perfect Shape and Size: the pizza size and shape are tailored to fit most air fryers, ensuring even cooking and a perfectly crispy texture every time.

19 |

|                       | 407567   |
|-----------------------|--|
| 2.50                  | Mini Pizza with Mozzarella<br>and Sauce with Sun-dried |
| a second and a second | Tomatoes   |
| Ready to bake         | 170 g  |
|                       | 407497   |
|                       | Mini Pizza with Chicken, Tomatoes and<br>Onions        |
| Ready to bake         | 175 g  |
|                       | 407496   |
|                       | Mini Pizza with Ham and Paprika                        |
| Ready to bake         | 175 g  |
|                       | 407608   |
| Contraction of the    | Snack BAGUETTE with Ham,<br>Vegetables and Mozzarella  |
| Ready to bake         | 150 g  |



# Pizza Snack DELICIO with Chicken and GRILL Vegetables

- Expressive taste: in each bite, the perfect symphony of chicken, mozzarella cheese and grilled vegetables bell peppers, zucchini and onions is revealed, complemented by a delicate oregano aroma.
- **Contrast of textures:** thanks to Greek yogurt, the base remains fluffy inside, and the heat of the stone oven creates a crispy crust, giving the perfect balance of textures.
- Handmade appearance: coarsely chopped ingredients, carefully laid out by hand, give the product a unique "artisan" look and allow you to perfectly feel the taste of each ingredient.

#### 407619

## Pizza Snack DELICIO with Pulled Pork and Vegetables

- Expressive taste: each bite reveals a symphony of juicy pulled pork, mozzarella cheese and vegetables - bell peppers, tomatoes and spring onions, complemented by the delicate aroma of oregano.
- **Contrast of textures:** thanks to Greek yogurt, the base remains fluffy inside, and the heat of the stone oven creates a crispy crust, giving the perfect balance of textures.
- Handmade appearance: ingredients, carefully laid out by hand, give the product a unique "artisan" look and allow you to perfectly feel the taste of each ingredient.



**165 g** Ready to bake





**165 g** Ready to bake

| 21 |



# DONUTS

247998

# Donut RING OF SOUR with Strawberry Filling



Fully baked 65 g

- The first DONUTS on the market where sour powder becomes sprinkles.
- Sparkling apple acid sprinkles an attractive accent for the buyer's eyes in both taste and decoration.
- A sour twist on the classic a donut created with advanced flavor technology retains stable quality throughout its shelf life.

2471007

# Donut SOUR BUBBLE GUM with Forest Berry Filling



Fully baked 65 g

- Sweet filling intertwined with the acidity of the sprinkles creates a perfect taste balance.
- The donut dough "short bite"

   is exceptionally soft and fluffy.
   A special recipe and product formation help prevent additional fat absorption: less fat - a "lighter" donut.

|                     | 247992<br>Donut PINEAPPLE JAZZ<br>with Filling  |
|---------------------|---|
| Fully baked         | 65 g  |
|                     | <b>247993</b><br>Donut GUAVA JAZZ with Filling  |
| Fully baked         | 65 g  |
|                     | 247843<br>DONUT SPRING FRESHNESS with<br>Mango Filling  |
| Fully baked         | 70 g  |
| NEW                 | <ul> <li>2471021</li> <li>Donut CINNAFROST with<br/>Caramel Flavour Filling</li> <li>Christmas flavor: creamy caramel, the<br/>tenderness of which is intertwined with<br/>cinnamon. *This combination will remind<br/>you of gingerbread cookies and festive<br/>mornings, when the house is filled with a<br/>cozy smell and bustle.</li> </ul>                                   |
| 65 g<br>Fully baked | <ul> <li>Eye-catching look: the donut is covered with white icing and decorated with cinnamon and sugar crystals, which create a glowing frost effect, giving the donut a festive charm and crunch.</li> <li>A modern recipe for padel: the dough for the "short bite" donuts is extremely soft and fluffy, and the special recipe and method of forming reduces the fat</li> </ul> |
| ,                   | content, which makes the donut "lighter".   |

|             | <b>247895</b><br>Donut with PANNA COTTA<br>Flavour Filling  |
|-------------|---|
| Fully baked | 65 g  |
|             | 247922<br>Donut VIVA MAGENTA<br>with Cherry Filling         |
| Fully baked | 65 g  |
|             | 247804<br>DONUT PINK & WHITE                                |
| Fully baked | 55 g  |
|             | <b>247940</b><br>Donut COTTON CANDY<br>with Filling         |
| Fully baked | 65 g  |
|             | <b>247955</b><br>Donut WEDNESDAY with<br>Elderberry Filling |
| Fully baked | 65 g  |
| 1           | 25  |



# Donut SCARY EYE with Forest Berry Filling

- **Perfect for Halloween:** forest berry filling, black icing made of nutritional carbon and a terrifying eye this donut creates the perfect mystical atmosphere that attracts attention and gives the celebration a uniqueness.
- **Constantly watching you:** the donut is decorated with a huge candy-gummy eye. This unusual detail not only arouses curiosity, but also gives this donut a special playfulness.
- A modern recipe for padel: the dough for the "short bite" donuts is extremely soft and fluffy, and the special recipe and method of forming reduces the fat content, which makes the donut "lighter".
- Fully baked

75 g



## 2471015

# **Donut Energy Drink Flavour**

- Taste revolution: donut with the taste of an energy drink is a new trend that is rapidly gaining popularity. The refreshing and energizing taste is reminiscent of your favorite drinks (caffeine-free), so you can enjoy it without any restrictions.
- **Eye-catching appearance:** decorated with gummies with the taste of an energy drink and a blue putty, which gives a playful and exquisite look that is impossible not to notice.
- A modern recipe for padel: the dough for the "short bite" donuts is extremely soft and fluffy, and the special recipe and method of forming reduces the fat content, which makes the donut "lighter".



55 g Fully baked

|          |  | 247921  |
|----------|--|---|
| <b>1</b> |  | Donut RING OF JOY with<br>Fruit Filling                       |
|          | Fully baked  | 70 g  |
|          |  | 247866<br>DONUT VERY PERI CREAMY<br>BERRY with Creamy Filling |
|          | Fully baked  | 70 g  |
|          | Area   | 247936  |
|          |  | Donut SPECULOOS with<br>Filling                               |
|          | Fully baked  | 70 g  |
|          |  | 247928  |
|          |  | Donut COOKIE with Filling                                     |
|          | Fully baked  | 70 g  |
|          | and the second s | 247933  |
|          |  | Donut S'MORE with Cocoa<br>Glaze                              |
|          | Fully baked  | 60 g  |

| 27 |

|   | 247379<br>Donut CARAMEL PASSION  |
|---|--|
| Fully baked   | 55 g   |
| <b>Source</b><br>Fully baked  | 247886<br>Donut CAPPUCCINO<br>5022<br>65 g   |
| CO<br>CO<br>Fully baked   | 240979<br>Berliner with Mango-<br>Passion Fruit Filling<br>70 g  |
| Fully baked   | <b>284856</b><br>Mini Curd Berliner Balls with Cherry<br>Flavoured Filling<br>130 g                        |
| Image: Second | <ul> <li>284853</li> <li>Mini Curd Berliner Balls with Vanilla Flavoured Filling</li> <li>130 g</li> </ul> |





SUSTAINABILITY REPORT

MANTINGA is the No. 1 frozen bread, pastry, donut, and snack producer in the Baltic States, offering an exceptional range of over 1,000 innovative products tailored to meet evolving consumer tastes.

- Export to 40 countries worldwide
- 4 modern factories, design to produce top quality bread, puff pastry, sandwiches, donuts, pizzas and snacks
- 3 branches: Latvia, Estonia, Ukraine
- 2 representatives: Sweden, Poland
- Strong in developing Tailor-made products and producing
   Private label products
- 7 quality certificates

From artisan breads to pastries and convenient snacks – MANTINGA delivers excellence from the Baltics to the world.

UAB Mantinga Bakery & Food Solutions Stoties str. 51, Marijampole Lithuania, LT-68261 www.mantinga.lt

