

# Joriba Bakery



catalog



# Your partner in artisan pastries and premium patisserie

Joriba Bakery is a 100% family-owned bakery group with over 40 years of expertise in producing artisan-quality pastry and premium patisserie products.

Headquartered in Mouscron, Belgium, we are deeply rooted in the rich Belgian baking tradition and are fully focused on innovation and sustainability. Our mission is to deliver the finest bakery products to a wide range of customers, both locally and internationally, with a strong focus on retail and foodservice segments.

With a commitment to quality, we combine traditional recipes with modern techniques to produce a wide variety of products— from classic pastries like eclairs and berliners to more specialized patisserie with contemporary flavors.

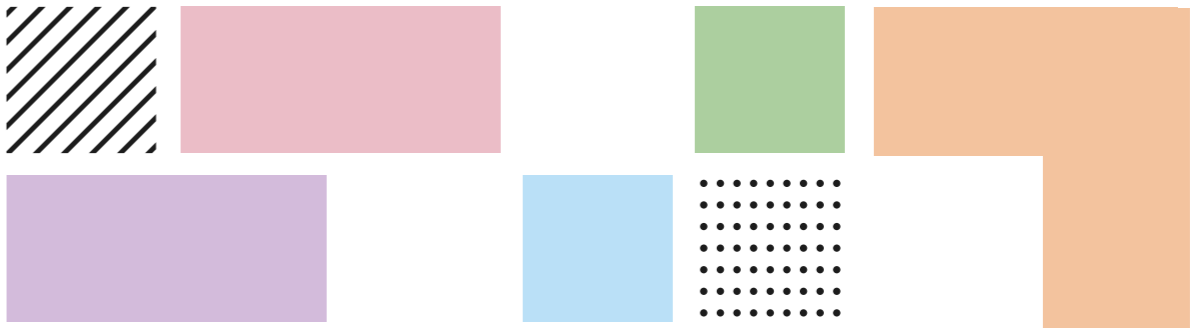


Operating from 4 state-of-the-art production sites across Belgium and Portugal, we deliver premium pastries and dessert products to customers worldwide.

Throughout our expansion, we remain true to our family values of integrity, respect, and commitment to excellence, working closely with our clients to meet their specific needs with flexible service and customized solutions. This way, we build long-term relationships based on mutual trust and success.

Pieter & Sander Ide  
CEO's Joriba Bakery

# From frozen to daily fresh



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# Berliners





# Indulge your customers with our deliciously filled berliners!



## A Belgian style berliner in artisan quality..

...with premium fillings?

Joriba Bakery is the Belgian specialist in the production of Berliners, and more specific the light and airy Belgian style Berliner, also known as the 'Boule'.

We have a standard range with hazelnut, strawberry and vanilla flavoured filling, but upon request, we can also offer tailor-made products with other fillings such as apricot, apple, raspberry, apple cinnamon,...



# Mini berliners



## Mini berliner

Mini berliner based on a luxury dough and deep fried in sunflower oil

Ø 53mm diameter - 18g  
defrost : min. 1h at room temperature

**DBH03\_JO002**  
120 pieces/carton  
88 cartons/pallet



## Mini berliner hazelnut

AMBIENT

Mini berliner filled with a creamy hazelnut filling and covered in sugar coating

Ø 53mm - 24g - 25% filling  
defrost : min. 2h at room temperature

**DBG09\_JO011**  
120 pieces/carton  
88 cartons/pallet



## Mini berliner choco choco

AMBIENT

Mini berliner colored in dough, filled with a chocolate filling and covered with a sugar coating

Ø 53mm - 24g - 25% filling  
defrost : min. 2h at room temperature

**DBG32\_JO011**  
120 pieces/carton  
88 cartons/pallet



## Mini berliner double red

AMBIENT

Mini berliner colored in the dough, filled with a red fruit filling and covered with a sugar coating

Ø 53mm - 24g - 25% filling  
defrost : min. 2h at room temperature

**DBG33\_JO011**  
120 pieces/carton  
88 cartons/pallet



## Mini berliner strawberry

AMBIENT

Mini berliner filled with a fruity strawberry jam and covered in sugar coating

Ø 53mm - 24g - 25% filling  
defrost : min. 2h at room temperature

**DBG08\_JO012**  
120 pieces/carton  
88 cartons/pallet



## Mini berliner vanilla flavoured

AMBIENT/CHILLED

Mini berliner filled with a creamy vanilla flavoured filling and covered in sugar coating

Ø 53mm - 26g - 30% filling  
defrost : min. 2h at room temperature

**DBG03\_JO011**  
120 pieces/carton  
88 cartons/pallet



## Mini berliner pastry cream (sliced)

CHILLED

Mini berliner sliced and filled with a delicious pastry cream

Ø 53mm - 35g - 49% filling  
defrost : min. 2h at room temperature

**DBS03\_JO002**  
2 x 35 pieces/carton  
88 cartons/pallet





# Berliners

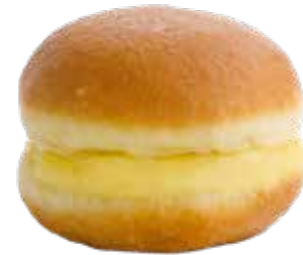


**Berliner original**

Standard size berliner based on luxury dough and deep fried in sunflower oil

Ø 90mm - 60g  
defrost : min. 1h at room temperature

**DBH01\_JO002**  
80 pieces/carton  
40 cartons/pallet



**Berliner original  
pastry cream (sliced)**

CHILLED

Berliner sliced and filled with a delicious pastry cream

Ø 90mm - 105g - 43% filling  
defrost : min. 12h at 5-7°C

**DBS01\_JO001**  
2 x 24 pieces/carton  
40 cartons/pallet

# Donuts



**Donut original**

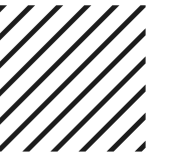
A classic plain donut inspired by our iconic Berliner

Ø 90mm - 47g  
defrost : min. 1h at room temperature

**DDH01\_JO001**  
45 pieces/carton  
88 cartons/pallet







# Fine pâtisserie





# Mousse tarts glazed



## Martha tonka chocolate deluxe

CHILLED

Single serve dessert with a crispy feuilletine base, soft tonka cream and enrobed in a chocolate glaze

Ø 63mm - 75g  
defrost : min. 4h at 5°C

**1G23001**  
24 pieces/carton  
160 cartons/pallet



## Martha raspberry almond

CHILLED

Single serve dessert with a crunchy feuilletine base, raspberry cream, soft almond mousse and enrobed in a raspberry glaze

Ø 63mm - 75g  
defrost : min. 4h at 5°C

**1G23002**  
2 x 12 pieces/carton  
80 cartons/pallet



## Martha lemon meringue

CHILLED

Single serve dessert with a crispy cookie base, fresh lemon cream and finished with a swirl of lightly burnt sweet meringue

Ø 63mm - 90g  
defrost : min. 4h at 5°C

**1G23003**  
12 pieces/carton  
160 cartons/pallet



# Short bars



## Mango passion fruit

CHILLED

Short bar with a crunchy layer of chocolate sponge cake and crumble, topped with mango compote and passion fruit mousse, finished with passion fruit jam

105mm - 85g  
defrost : min. 4h at 5°C

**1G15003**  
3 x 10 pieces/carton  
99 cartons/pallet



## Chocolate salted caramel

CHILLED

Short bar with crispy feuilletine, chocolate sponge cake, salted caramel cream, chocolate mousse and finished with chocolate ganache

105mm - 70g  
defrost : min. 4h at 5°C

**1G17001**  
3 x 10 pieces/carton  
99 cartons/pallet



## Piëmont

CHILLED

Short bar with chocolate sponge cake, a creamy layer of hazelnuts, milk chocolate mousse, all coated in chocolate mixed with nuts, finished with five tops of hazelnut butter

105mm - 85g  
defrost : min. 4h at 5°C

**1G19008**  
3 x 10 pieces/carton  
99 cartons/pallet



## Yuzu

CHILLED

Short bar with a crispy base, yuzu cream, almond biscuit, a white chocolate mousse and covered in white chocolate and pistacchio nuts

105mm - 85g  
defrost : min. 4h at 5°C

**1G22004**  
3 x 10 pieces/carton  
99 cartons/pallet



# Long bars



## Passion fruit

CHILLED

Long bar based on a fresh mousse of passion fruit and sponge cake, finished with fine passion fruit jam and notes of raspberry

345mm - 600g  
defrost : min. 4h at 5°C

**1L10906**

6 pieces/carton  
90 cartons/pallet

## Raspberry

CHILLED

Long bar with raspberry mousse and sponge cake, finished with a layer of glossy raspberry jam

345mm - 600g  
defrost : min. 4h at 5°C

**1L10901**

6 pieces/carton  
90 cartons/pallet





# Piping bags



## White chocolate mousse

CHILLED

Our sweet, airy white chocolate mousse in a piping bag with a handy, serrated nozzle

1300g  
defrost : min. 4h at 5°C

**1S10902**  
4 pieces/carton  
60 cartons/pallet



## Dark chocolate mousse

CHILLED

Our authentic dark chocolate mousse in a piping bag with a handy, serrated nozzle

1300g  
defrost : min. 4h at 5°C

**1S10909**  
4 pieces/carton  
60 cartons/pallet





# Dessert cups





# Dessert cups



## Chocolate mousse

CHILLED

Authentic, airy fondant chocolate mousse, finished with chocolate shavings

72mm diameter - 105g  
defrost : min. 4h at 5°C

**1P15901**

15 pieces/carton  
160 cartons/pallet



## Tiramisu

CHILLED

Classic refined tiramisu, finished with a layer of cocoa powder

72mm diameter - 100g  
defrost : min. 4h at 5°C

**1P15902**

15 pieces/carton  
160 cartons/pallet



## Tiramisu speculoos

CHILLED

Two layers of refined tiramisu mousse, alternated with three layers of ground speculoos

72mm diameter - 100g  
defrost : min. 4h at 5°C

**1P15903**

15 pieces/carton  
160 cartons/pallet



# Dessert cups



**Trio chocolate mousse**  
CHILLED

A combination of three mousses based on dark chocolate, milk chocolate and white chocolate, finished with a dark chocolate ganache, for the ultimate chocoholic

Ø 72mm - 90g  
defrost : min. 4h at 5°C

**1P23001**  
15 pieces/carton  
160 cartons/pallet



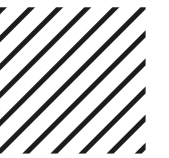
**Raspberry white chocolate**  
CHILLED

A lovely combination of white chocolate mousse and raspberry mousse, a layer of crumble in between and topped with a fresh coulis of raspberry

Ø 72mm - 90g  
defrost : min. 4h at 5°C

**1P23002**  
15 pieces/carton  
160 cartons/pallet





# Eclairs



# Mini éclairs



**Mini éclair shell**

Mini éclair shell based on an authentic pâte à choux dough

80mm - 7g  
defrost : min. 1h at room temperature

**DEH08\_JO002**  
160 pieces/carton  
88 cartons/pallet



**Mini éclair the Belgian classic**

CHILLED

Mini éclair filled with a vanilla flavoured pastry cream and topped with a dark chocolate ganache

80mm - 35g  
defrost : min. 5-6h at 5-7°C

**DEG08\_JO001**  
2 x 30 pieces/carton  
88 cartons/pallet

# Eclairs



**Eclair original shell**

Eclair shell based on an authentic pâte à choux dough

150mm - 27g  
defrost : min. 1h at room temperature

**DEH01\_JO002**  
144 pieces/carton  
24 cartons/pallet



**Eclair patissier shell**

Striped éclair shell based on an authentic pâte à choux dough

160mm - 19g  
defrost : min. 1h at room temperature

**DEH07\_JO001**  
120 pieces/carton  
40 cartons/pallet



**Eclair original milk chocolate**

CHILLED

Premium quality bakery éclair filled with a vanilla flavoured pastry cream and finished with a homemade milk chocolate ganache

150mm - 120g  
defrost : min. 12h at 5-7°C

**DEG09\_JO001**  
2 x 23 pieces/carton  
48 cartons/pallet



**Eclair the Belgian classic**

CHILLED

Premium quality bakery éclair filled with a vanilla flavoured pastry cream and topped with a dark chocolate ganache

160mm - 100g  
defrost : min. 12h at 5-7°C

**DEG06\_JO002**  
2 x 11 pieces/carton  
88 cartons/pallet





# Eclairs



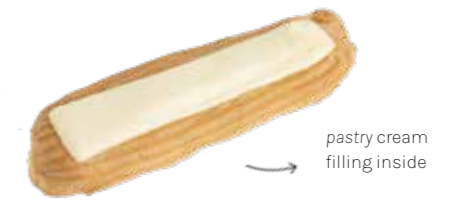
## Eclair patissier chocolate

CHILLED

A striped premium quality bakery éclair filled with a chocolate cream and topped with a dark chocolate ganache

160mm - 100g  
defrost : min. 12h at 5-7°C

**DEG07\_JO001**  
2 x 11 pieces/carton  
88 cartons/pallet



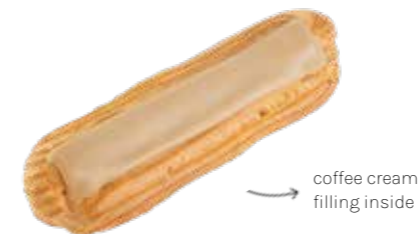
## Eclair patissier vanilla flavoured

CHILLED

A striped premium quality bakery éclair filled with a vanilla flavoured pastry cream and topped with a white chocolate ganache

160mm - 100g  
defrost : min. 12h at 5-7°C

**DEG07\_JO002**  
2 x 11 pieces/carton  
88 cartons/pallet



## Eclair patissier coffee

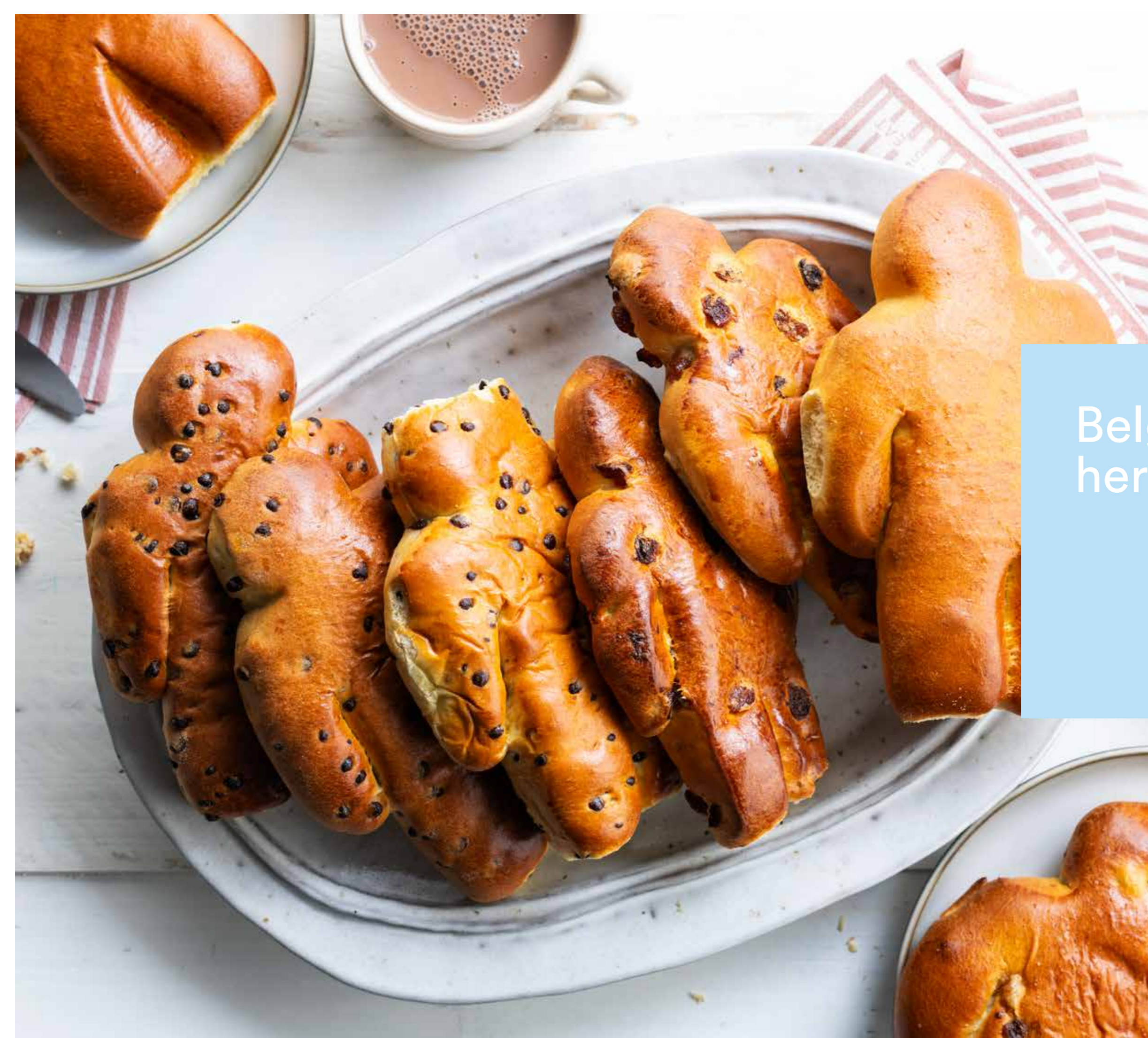
CHILLED

A striped premium quality bakery éclair filled with a mocha cream and topped with a mocha ganache

160mm - 100g  
defrost : min. 12h at 5-7°C

**DEG07\_JO003**  
2 x 11 pieces/carton  
88 cartons/pallet





# Belgian heroes







# Belgian heroes



**Klaaskoek nature**  
AMBIENT

Soft luxury brioche dough with a hint of cinnamon

defrost : min. 1h at room temperature

**DOE01\_JO001**  
60 pieces/carton  
24 cartons/pallet



**Apple cake long**  
AMBIENT/CHILLED

A long cake with fresh Jonagold apple cubes

270mm - 450g  
defrost : min. 2h at room temperature

**DCE01\_JO001**  
14 pieces/carton  
48 cartons/pallet



**Diksmuidse pastry**  
AMBIENT

A sweet puff pastry roll, handmade from our unique secret recipe and 100% vegan

ca. 60g/piece  
defrost : min. 1h at room temperature

**DVE01\_JO001**  
4 x 21 pieces/carton  
24 cartons/pallet



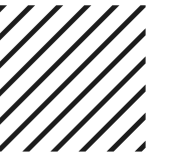
**Diksmuidse chocolate pastry**  
AMBIENT

A sweet puff pastry roll with a bar of Belgian dark chocolate inside, handmade from our unique secret recipe and 100% vegan

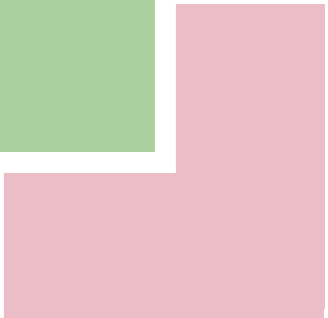
ca. 65g/piece  
defrost : min. 1h at room temperature

**DVE02\_JO001**  
4 x 21 pieces/carton  
24 cartons/pallet





# Portuguese traditions







# Portuguese traditions



## Pastel de nata

AMBIENT/BAKE OFF

A classic Portuguese pastry consisting of crispy puff pastry filled with silky-smooth nata cream, delivering a truly authentic flavor experience.











Ø 70mm - 70g

**DT120\_FS001**










10 x 12 pieces/carton

32 cartons/pallet

# Table overview










Article code	Description	Size	Weight	Filling	Packaging			Shelf life frozen
					Pcs/ blister or tray	Pcs/ carton	Carton/ pallet	
<b>Berliners</b>								
		mm	g/pc	%				months
 DBH03_JO002	Mini berliner	Ø 53	18	N/A	-	120	88	9
 DBG09_JO011	Mini berliner hazelnut	Ø 53	24	25	-	120	88	9
 DBG08_JO012	Mini berliner strawberry	Ø 53	24	25	-	120	88	9
 DBG03_JO011	Mini berliner vanilla flavoured	Ø 53	26	30	-	120	88	9
 DBG32_JO001	Mini berliner choco choco	Ø 53	24	25	-	120	88	9
 DBG33_JO011	Mini berliner double red	Ø 53	24	25	-	120	88	9
 DBS03_JO002	Mini berliner pastry cream	Ø 53	35	49	35	70	88	9
 DBH01_JO002	Berliner original	Ø 90	60	N/A	-	80	40	9
 DBS01_JO001	Berliner original pastry cream	Ø 90	105	43	24	48	40	9
 DDH01_JO001	Donut original	Ø 90	47	N/A	-	45	88	9

## Fine patisserie





Article code	Description	Size	Weight	Filling	Packaging			Shelf life frozen
					Pcs/ blister or tray	Pcs/ carton	Carton/ pallet	
<b>MOUSSE TARTS GLAZED</b>								
		mm	g/pc	%				months
 1G23001	Martha tonka chocolate deluxe	Ø 63	75	N/A	-	24	160	15
 1G23002	Martha raspberry almond	Ø 63	75	N/A	12	24	80	15
 1G23003	Martha lemon meringue	Ø 63	90	N/A	-	12	160	15
<b>SHORT BARS</b>								
 1G15003	Mango passion fruit	105	85	N/A	10	30	99	15
 1G17001	Chocolate salted caramel	105	70	N/A	10	30	99	15
 1G19008	Piémont	105	85	N/A	10	30	99	15
 1G17001	Yuzu	105	85	N/A	10	30	99	15
<b>LONG BARS</b>								
 1L10906	Passion fruit	345	600	N/A	-	6	90	15
 1L10901	Raspberry	345	600	N/A	-	6	90	15
<b>PIPING BAGS</b>								
 1S10902	White chocolate mousse	-	1300	N/A	-	4	60	15
 1S10909	Dark chocolate mousse	-	1300	N/A	-	4	60	15

Article code	Description	Size	Weight	Filling	Packaging			Shelf life frozen
					Pcs/ blister or tray	Pcs/ carton	Carton/ pallet	
<b>Dessert cups</b>								
		mm	g/pc	%				months
 1P15901	Chocolate mousse	Ø 72	105	N/A	-	15	160	15
 1P15902	Tiramisu	Ø 72	100	N/A	-	15	160	15
 1P15903	Tiramisu speculoos	Ø 72	100	N/A	-	15	160	15
 1P23001	Trio chocolate mousse	Ø 72	90	N/A	-	15	160	15
 1P23002	Raspberry white chocolate	Ø 72	90	N/A	-	15	160	15

## Eclairs

Article code	Description	Size	Weight	Filling	Packaging			Shelf life frozen
					Pcs/ blister or tray	Pcs/ carton	Carton/ pallet	
		mm	g/pc	%				months
 DEH08_JO002	Mini éclair shell	80	7	N/A	-	160	88	9
 DEG08_JO001	Mini éclair The Belgian classic	80	35	66	30	60	88	9
 DEH01_JO002	Eclair original shell	150	27	N/A	-	144	24	9
 DEH07_JO001	Eclair patissier shell	160	19	N/A	-	120	40	9
 DEG09_JO001	Eclair original milk chocolate	150	120	68	23	46	48	9
 DEG06_JO002	Eclair The Belgian classic	160	100	69	11	22	88	9
 DEG07_JO001	Eclair patissier chocolate	160	100	69	11	22	88	9
 DEG07_JO002	Eclair patissier vanilla flavoured	160	100	69	11	22	88	9
 DEG07_JO003	Eclair patissier coffee	160	100	69	11	22	88	9

## Belgian heroes

Article code	Description	Size	Weight	Filling	Packaging			Shelf life frozen
					Pcs/ blister or tray	Pcs/ carton	Carton/ pallet	
		mm	g/pc	%				months
 DOE01_JO001	Klaaskoek nature	-	-	N/A	-	60	24	9
 DVE01_JO001	Diksmuidse pastry	-	ca. 60	N/A	21	84	24	6
 DVE02_JO001	Diksmuidse chocolate pastry	-	ca. 65	N/A	21	84	24	6
 DCE01_JO001	Apple cake long	270	450	N/A	-	14	48	9

## Portuguese traditions

Article code	Description	Size	Weight	Filling	Packaging			Shelf life frozen
					Pcs/ blister or tray	Pcs/ carton	Carton/ pallet	
		mm	g/pc	%				months
 DT120_FS001	Pastel de nata	Ø 70	70	N/A	12	120	32	12



Central offices

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