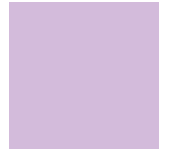


Joriba Bakery



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.

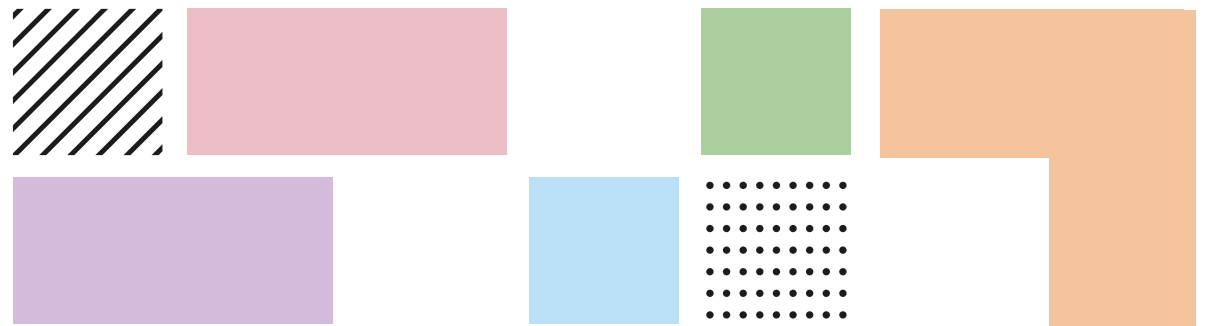


Operating from 4 state-of-the-art production sites across Belgium and Portugal, we deliver premium pastries and dessert products to customers worldwide.

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



Joriba Bakery

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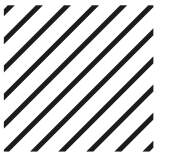
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Berliners



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 52mm diameter - 18g
defrost : min. 1h at room temperature

DBH03_JO002
120 pieces/carton
88 cartons/pallet



Mini berliner pastry cream (sliced)

CHILLED

Mini berliner sliced and filled with a delicious pastry cream

Ø 52mm - 35g - 49% filling
defrost : min. 6h at 5-7°C

DBS03_JO003
2 x 35 pieces/carton
88 cartons/pallet

Mini berliners



Mini berliner strawberry

AMBIENT

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

Ø 52mm - 24g - 25% filling
defrost : min. 2h at room temperature

DBG08_JO012
120 pieces/carton
88 cartons/pallet



Mini berliner hazelnut

AMBIENT

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

Ø 52mm - 24g - 25% filling
defrost : min. 2h at room temperature

DBG09_JO011
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 52mm - 26g - 30% filling
defrost : min. 2h at room temperature

DBG03_JO011
120 pieces/carton
88 cartons/pallet



Mini berliner white chocolate

AMBIENT

Mini berliner filled with a white chocolate filling and covered in sugar coating

Ø 52mm - 24g - 25% filling
defrost : min. 2h at room temperature

DBG09_JO012
120 pieces/carton
88 cartons/pallet



Mini berliner speculoos

AMBIENT

Mini berliner filled with a creamy speculoos filling and covered in cinnamon pearl sugar coating

Ø 52mm - 24g - 25% filling
defrost : min. 2h at room temperature

DBG09_JO002
120 pieces/carton
88 cartons/pallet

Mini berliners



Mini berliner choco choco

AMBIENT

Colored mini berliner filled with a chocolate filling and covered with a sugar coating

Ø 52mm - 24g - 25% filling
defrost : min. 2h at room temperature

DBG32_JO011
120 pieces/carton
88 cartons/pallet



Mini berliner double red

AMBIENT

Colored mini berliner filled with a red fruit filling and covered with a sugar coating

Ø 52mm - 24g - 25% filling
defrost : min. 2h at room temperature

DBG33_JO011
120 pieces/carton
88 cartons/pallet



Mini berliner pistachio

AMBIENT

Colored mini berliner filled with a tasteful pistachio cream and covered in sugar coating

Ø 52mm - 24g - 25% filling
defrost : min. 2h at room temperature

DBG31_JO001
120 pieces/carton
88 cartons/pallet



Berliners

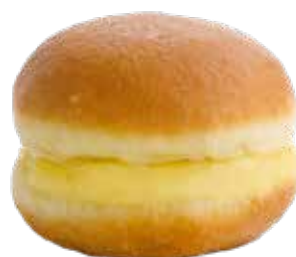


Berliner original

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



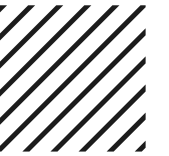
Berliner classic

Classic berliner based on luxury fluffy
dough and deep fried in sunflower oil

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

DBH53_JO001
34 pieces/carton
80 cartons/pallet





Fine
pâtisserie



Mousse tarts glazed



Martha chocolate deluxe

CHILLED

Single serve dessert with a crispy choco crumble base, airy chocolate mousse, enrobed in a chocolate glaze and decorated with chocolate shavings

Ø 63mm - 78g
defrost : min. 4h at 5°C

DFM01_JO001
24 pieces/carton
160 cartons/pallet



Martha passion fruit mango

CHILLED

Single serve dessert with a crispy white chocolate crumble base, mango compote, airy passion fruit mousse, enrobed in a passion fruit glaze and decorated with white chocolate curls

Ø 63mm - 85g
defrost : min. 4h at 5°C

DFM02_JO001
24 pieces/carton
160 cartons/pallet



Martha pistachio

CHILLED

Single serve dessert with a crispy choco crumble base, smooth pistachio kataifi cream, airy hazelnut mousse enrobed in a pistachio glaze and decorated with pistachio nuts (chopped)

Ø 63mm - 80g
defrost : min. 4h at 5°C

DFM03_JO001
24 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 - ca. 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 - ca. 70g
defrost : min. 4h at 5°C

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



Raspberry white chocolate
CHILLED

Short bar with a crunchy white chocolate crumble base, a layer of raspberry filling, sponge cake and white chocolate mousse, topped with raspberry jam

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

DFP01_JO001
3 x 10 pieces/carton
99 cartons/pallet

Short bars



Piëmont hazelnut
CHILLED

Short bar with chocolate sponge cake, a creamy layer of hazelnuts, milk chocolate mousse, all coated in chocolate mixed with nuts

105mm - ca. 80g
defrost : min. 4h at 5°C

DFP02_JO001
3 x 10 pieces/carton
99 cartons/pallet



Speculoos
CHILLED

Short bar with chocolate sponge cake and a crunchy speculoos base, a creamy layer of speculoos paste, speculoos mousse, all coated in white chocolate mixed with speculoos crumbs

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

DFP03_JO001
3 x 10 pieces/carton
99 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



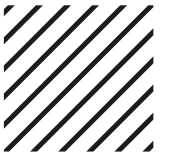
Dark chocolate mousse

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



Strawberry white chocolate
CHILLED

A lovely combination of white chocolate mousse and strawberry mousse, a layer of speculoos crumbs in between and topped with a fresh glaze of strawberry and chocolate curls

Ø 72mm - 80g
defrost : min. 4h at 5°C

DUP01_J0001
15 pieces/carton
160 cartons/pallet

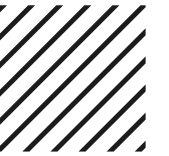


Caramel deluxe
CHILLED

A delightfull combination of smooth caramel and airy caramel mousse, with a crunchu crumble layer, finished with a rich caramel topping and caramel chunks

Ø 72mm - 80g
defrost : min. 4h at 5°C

DUP02_J0002
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 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 original
milk chocolate**
CHILLED

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

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

DEG06_JO002
2 x 11 pieces/carton
88 cartons/pallet



Eclairs



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 patissier
chocolate

CHILLED

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

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

DEG07_JO005
2 x 11 pieces/carton
88 cartons/pallet



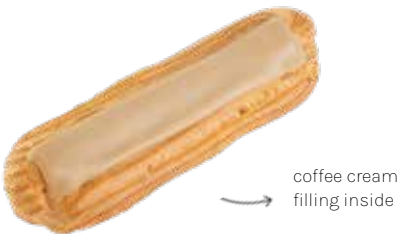
Eclair patissier
vanilla flavoured

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



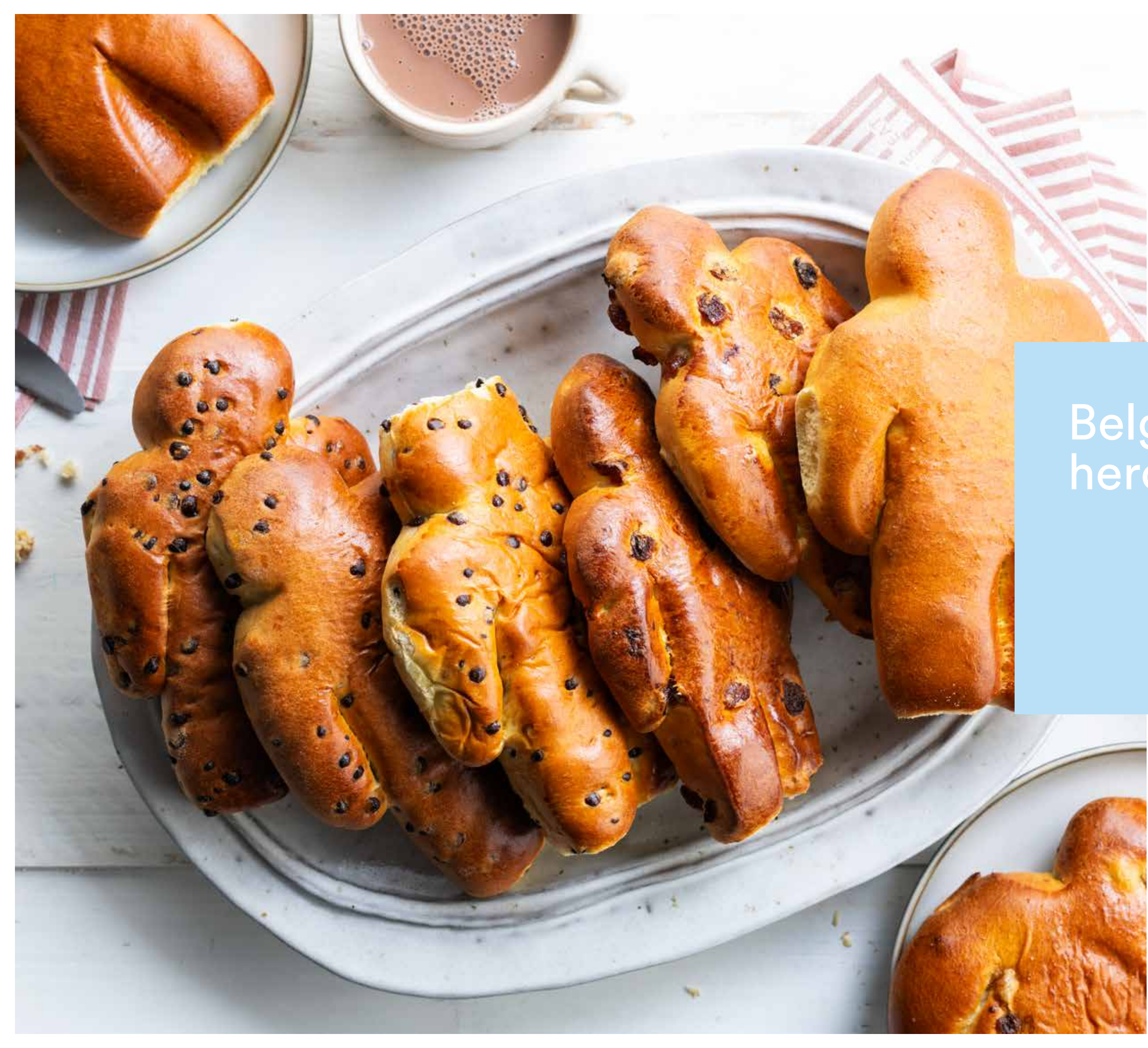
Eclair patissier
coffee

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

A top-down photograph of a white ceramic plate filled with several golden-brown, twisted buns studded with dark chocolate chips. In the background, a white cup of chocolate milk with a frothy top sits on a red and white striped napkin. Another bun is visible on a plate in the top left, and another plate with a bun is in the bottom right.

Belgian heroes



Belgian heroes



Klaaskoek nature
AMBIENT

Soft luxury brioche dough with a hint of cinnamon

ca. 115g/piece
defrost : min. 1h at room temperature

DOE01_JO001
60 pieces/carton
24 cartons/pallet



Klaaskoek chocolate
AMBIENT

Soft luxury brioche dough with a hint of cinnamon and chocolate chunks

ca. 115g/piece
defrost : min. 1h at room temperature

DOE03_JO001
60 pieces/carton
24 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 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

Belgian heroes



Apple cake long

AMBIENT/CHILLED

A long cake with fresh apple cubes

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

DCE01_JO001
14 pieces/carton
48 cartons/pallet



Cinnamon roll

AMBIENT

An artisan cinnamon roll for true cinnamon lovers, 100% vegan

Ø 90mm - 73g
defrost : min. 1h at room temperature

DVE05_JO002
2 x 18 pieces/carton
48 cartons/pallet



Belgian heroes



Flan cake - unbaked *

BAKE OFF

Unbaked flan cake with flat edge for easy finishing and perfect presentation

ca. 105mm - 185g

DOC01_JO001

30 pieces/carton

81 cartons/pallet



Flan cake - pre-baked *

BAKE OFF

Pre-baked flan cake with flat edge for easy finishing and perfect presentation

ca. 105mm - 170g

DOC01_JO002

30 pieces/carton

81 cartons/pallet

* This product requires further baking. Defrosting and baking instructions are available upon request.

Belgian heroes



Rice cake - unbaked *

BAKE OFF

Unbaked rice cake with flat edge for a smooth finish and authentic taste

ca. 105mm - 155g/piece

DOC02_JO001

18 pieces/carton

120 cartons/pallet



Rice cake - pre-baked *

BAKE OFF

Pre-baked rice cake with fluted edge for a smooth finish and authentic taste

ca. 100mm - 180g/piece

DOC03_JO001

18 pieces/carton

120 cartons/pallet



Flan cake - pre-baked *

BAKE OFF

Pre-baked flan cake for easy finishing and perfect presentation

Ø 200mm - 800g

DOC04_JO001

12 pieces/carton

40 cartons/pallet



Rice cake - pre-baked *

BAKE OFF

Pre-baked rice cake with fluted edge for a smooth finish and authentic taste

Ø 200mm - 800g

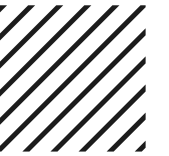
DOC05_JO001

12 pieces/carton

40 cartons/pallet

* This product requires further baking. Defrosting and baking instructions are available upon request.





Portuguese traditions



Portuguese traditions



Mini pastel de nata

AMBIENT/BAKE OFF

A miniature icon of Portuguese pastry consisting of crispy puff pastry filled with smooth nata cream, baked to golden perfection

Ø 50mm - 35g

DPP01_J0001
4 x 20 pieces/carton
96 cartons/pallet



Pastel de nata

AMBIENT/BAKE OFF

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

Ø 70mm - 65g

DT122_FS001
100 pieces/carton
96 cartons/pallet

Table overview

Berliners		Article code	Description	Size mm	Weight g/pc	Filling %	Packaging			Shelf life frozen months
							Pcs/ blister or tray	Pcs/ carton	Carton/ pallet	
		DBH03_JO002	Mini berliner	Ø 52	18	N/A	-	120	88	12
		DBS03_JO002	Mini berliner pastry cream	Ø 52	35	49	35	70	88	9
		DBG03_JO011	Mini berliner vanilla flavoured	Ø 52	26	30	-	120	88	12
		DBG08_JO012	Mini berliner strawberry	Ø 52	24	25	-	120	88	12
		DBG09_JO011	Mini berliner hazelnut	Ø 52	24	25	-	120	88	12
		DBG09_JO012	Mini berliner white chocolate	Ø 52	24	25	-	120	88	12
		DBG09_JO002	Mini berliner speculoos	Ø 52	24	25	-	120	88	12
		DBG32_JO011	Mini berliner choco choco	Ø 52	24	25	-	120	88	12
		DBG33_JO011	Mini berliner double red	Ø 52	24	25	-	120	88	12
		DBG31_JO001	Mini berliner pistachio	Ø 52	24	25	-	120	88	12
		DBH01_JO002	Berliner original	Ø 90	60	N/A	-	80	40	12
		DBS01_JO001	Berliner original pastry cream	Ø 90	105	43	24	48	40	9
		DDH53_JO011	Berliner classic	Ø 90	60	N/A	-	45	88	12
		DDH01_JO001	Donut original	Ø 90	47	N/A	-	34	80	12
Fine patisserie	MOUSSE TARTS GLAZED									
		DFM01_JO001	Martha chocolate deluxe	Ø 63	78	N/A	-	24	160	15
		DFM02_JO001	Martha passion fruit mango	Ø 63	85	N/A	-	24	160	15
		DFM03_JO001	Martha pistachio	Ø 63	80	N/A	-	24	160	15
	SHORT BARS									
		1G15003	Mango passion fruit	105	85	N/A	10	30	99	15
		1G17001	Chocolate salted caramel	105	70	N/A	10	30	99	15
		DFP01_JO001	Raspberry white chocolate	105	85	N/A	10	30	99	15
		DFP02_JO001	Piémont hazelnut	105	80	N/A	10	30	99	15
		DFP03_JO001	Speculoos	105	105	N/A	10	30	99	15
	PIPING BAGS									
		1S10902	White chocolate mousse	-	1300	N/A	-	4	60	15
		1S10909	Dark chocolate mousse	-	1300	N/A	-	4	60	15

Dessert cups		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
		DUP01_JO001	Strawberry white chocolate	Ø 72	80	N/A	-	15	160	15
		DUP02_JO002	Caramel deluxe	Ø 72	80	N/A	-	15	160	15
Eclairs		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
		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
		DEH07_JO001	Eclair patissier shell	160	19	N/A	-	120	40	9
		DEG07_JO005	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		DOE01_JO001	Klaaskoek nature	-	ca. 115	N/A	-	60	24	9
		DOE03_JO001	Klaaskoek chocolate	-	ca. 115	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
		DVE05_JO002	Cinnamon roll	Ø 90	73	N/A	-	36	48	9
		DOC01_JO001	Flan cake unbaked	Ø 105	185	N/A	-	30	81	12
		DOC01_JO002	Flan cake pre-baked	Ø 105	170	N/A	-	30	81	12
		DOC02_JO001	Rice cake unbaked	Ø 105	180	N/A	-	18	120	12
		DOC03_JO001	Rice cake pre-baked	Ø 100	155	N/A	-	18	120	12
Portuguese traditions		DPP01_JO001	Mini pastel de nata	Ø 50	35	N/A	20	80	96	12
		DTI22_FS001	Pastel de nata	Ø 70	65	N/A	-	100	96	12



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Joriba Bakery

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