CATALOG OF **BAKERY PRODUCTS**



THE SECRET OF FINE DOUGH



FIND SOMETHING FOR YOU

ABOUT US 5

BREAD 9

BAGUETTE 15

PASTRY 19

FILLED PASTRY

25

PIE (BUREK)



When we look at nature, its uniqueness and beauty lie above all in its simplicity. And it was in nature that we found inspiration, in the elements that for thousands of years represent the basic ingredients necessary for our life and development.

As early as 8000 BC, in ancient Egypt, the story of grain and bread began, and you would probably think that there was nothing more to add and tell, that everything that could be said about bread had already been said.

But we believe that even after all that time we have a reason and a desire to create and offer something new, something better, something that will tickle your imagination again and awaken a sense of satisfaction.

By carefully selecting and combining raw materials, with the development of technologies and the introduction of new standards, with the improvement of old recipes and their application in a new, creative way, we want to offer you new flavors, to perfect the existing ones and to make them always available to you.

We kept the skills of craft production but also introduced new technologies and automation where it was necessary because for more than 26 years we have been learning that tradition and technology can and must intersect and that, as a rule, they bring the best and most interesting products. Our range of bakery and confectionery products has changed over time, but our exceptionally high standards of care and expertise have not. With over 180 products, we are one of the leaders in the region and would like to invite you to an unforgettable journey through the palate of tastes, aromas, and smells that will make this experience forever unique.

With our own distribution network that covers the entire region, with the Manja brand with which we won the hearts and palates of consumers, with passion, knowledge, and the latest technology, we are ready to win over you, your home, street, city, region, to reveal our biggest secret to you... The secret of fine dough...





MEANING OF THE PICTOGRAMS









HIS MAJESTY, BREAD



evening bread... the wealth of flavors we bring to your table...





6721 P P



WHEAT BUCKWHEAT BREAD 5700 PP



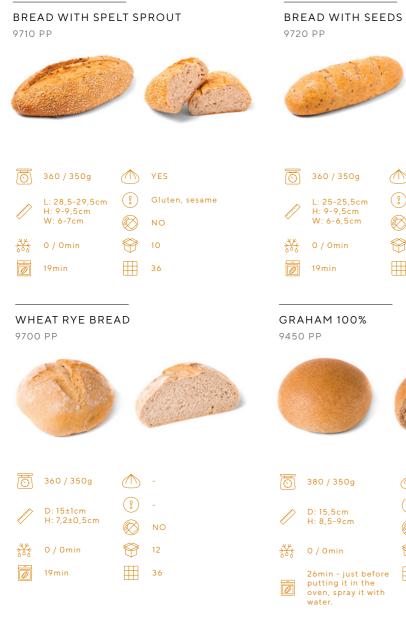
Ō	320 / 300g
D	L: 21cm H: 7cm W: 10cm
***	10 / Omin
	12min

BREAD

MINI POSAVAC / WHITE LOAF HOMEMADE BREAD MANJA MIX 900 PP 9480 PP 🗑 620 / 600g 🔿 YES 🗑 460 / 450g YES YES (?) Gluten 👔 Gluten, soy 👔 Gluten L: 36-37cm H: 12±1cm W: 8,5-9cm L: 17-18cm H: 7,8-8,1cm W: 8,5-9cm 🐼 YES 🐼 YES 🐼 YES 12 15 12 ₩ 0 / 0min ₩ 0 / 0min 36 16 36 79 19 min 24min GRAHAM 50% BAVARIAN BREAD 500g 9440 P 9151 PP М NO 🗑 540 / 500g 🕤 500 / 500g M NO - 🕥 () Gluten, soy ? 💡 Gluten, soy L: 21cm H: 7cm W: 11cm L: 32±0,5cm H: 13±0,5cm W: 8,4±0,5cm XES XES 🐼 YES 24 10 24 💥 60 / Omin ₩¥ 0 / 0min 36 36 36 22min 24min just before putting it in the oven,

spray it with water.

















With a pinch of creativity, bread can be made into many things. Let your imagination run wild and create something special because our bread goes well with almost any combination.







ō	410 / 400g		YES
A.	L: 27±0,5cm H: 6,5±0,4cm	?	Gluten
£/	W: 10±0,5cm	\bigotimes	YES
×¥¥ 808	10 / Omin	\bigotimes	15
	12min		16

PROTEIN EVENING BREAD

6570 PP







OH LA LA, MON AMOUR BAGUETTE













A SMALL, BUT SWEET PLEASURE



What better way to start the day than with the irresistible smell and familiar sound of our crispy pastries from master bakers? Roll, muffin, flatbread, ciabatta... the shape, ingredients, and size you want and always perfectly baked and served fresh from our ovens.

Combine them as a side dish, cut them in half for a delicious sandwich, or simply enjoy their natural texture and flavor without any additives.





SANDWICH ROLL 4850 PP



 I10 / 100g
L: -H: -W: ₩: 0 / 0min
-min

> BUN 27000 PP



Ō	80 / 65g
1	D: 7cm H: 1,5cm
*** ***	30 / 50-60mi
	9min

PASTRY









D: 15,5-16cm H: 4±0,5cm

2min

CHIA BUN

6560 PP

🐻 165 / 160g 🔥 NO

💥 20-30 / Omin 😭 20

FLATBREAD

6530 PP



() Gluten

🐼 YES

\bigcirc	NO
	Gluten
\bigotimes	YES
Ŷ	20
	36





Ō	65 / 60g
	L: 10cm H: 7cm W: 3,7cm
***	0 / Omin
	8min

\bigcirc	NO
	Gluten, sesame
\bigotimes	YES
Ŷ	40
	36







WHEN YOU ARE REALLY HUNGRY







🚫 22 / 18g 🚫 22 / 18g NO NO M NO 👔 Gluten, soy () Gluten, soy L: 8cm H: 4cm W: 0,5cm L: 8cm H: 4cm W: 0,5cm 🐼 YES 🐼 YES 540 540 ₩ 0 / Omin <u>₩</u> 0/0min 36 0 10 min 36 10min MINI PUFF PASTRY JAFFA MINI PUFF PASTRY WALNUT 4162 PP 4161 PP 🚫 24 / 20g 🚫 22 / 20g М NO M NO () Gluten, soy, milk 💡 Gluten, soy, orah L: 8cm H: 4cm W: 0,5cm L: 8cm H: 4cm W: 0.5cm 🐼 YES 🐼 YES W: 0,5cm 540 540 <u>₩</u> 0/0min ₩ 0 / 0 min 36 0 10 min 36 0 10 min CATALOG OF BAKERY PRODUCTS

MINI PUFF PASTRY PIZZA TURKEY HAM

4163 PP

MINI PUFF PASTRY PIZZA

4160 PP







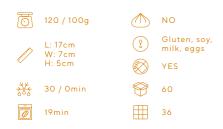


EESE	PROJICE (CORN N 90110 PP	– 1UFFIN) CHEESE	WHOLE WHEAT F 6674 PP	— PADS WITH CHEESE
				- Pes
Image: Model NO Image: Ima	Ikg / 835g Ikg / 835g	NO Image: Imag	I10 / 95g ✓ L: 12cm W: 7cm H: 3cm 30 / 0min Image: State S	NO Image: Imag
	PADS WITH CHEE	- SE	CHEESE & HAM C	



CHEESE & TURKEY HAM CROISSANT 473 PP





PUFF PASTRY WITH SAUSAGE 6100 PP

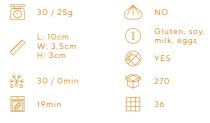




CROISSANT

477 P P





PUFF PASTRY VANILLA - SUITABLE FOR VEGETARIANS 6620 PP



ō	150 / 140g		NO
, ET	L: 15cm W: 6cm	?	Gluten, soy, milk, eggs
£/	H: 3,5cm	\bigotimes	YES
*** ***	30 / Omin	\mathfrak{P}	60
	19min		36

ō	60 / 50g	\bigcirc	NO
	L: 8cm W: 8cm	?	Gluten, soy
£/	H: 1cm	\bigotimes	YES
***	0 / Omin	\bigotimes	140
	16min		36

0	95 / 80g		NO
<i>F</i>	L: 17cm W: 5,5cm	?	Gluten, soy
E/	H: 1cm	\bigotimes	YES
XXX XXX	0 / Omin	Ŷ	140

16min

 $\mathbf{\nabla}$ 36

FILLED PASTRY



EUROCREAM CROISSANT

5102 PP



PUFF PASTRY CHERRY - SUITABLE FOR VEGETARIANS 9100 PP





KRAJINAŶKLAS CATALOG OF BAKERY PRODUCTS



					_	
	VEGETARIANS	COT – SUITABLE	RUS ⁻ 5510	FIC CROISSA	ΝТ	
- Harr				SD		()e
ō	90 / 80g	Ло	5	100 / 90g		NO
AT 1	L: 17cm W: 5,5cm	Gluten, soy	<i>F</i>	L: 17cm	?	Gluten, soy, milk
	H: 1cm	YES	£/	W: 6cm H: 4cm	\bigotimes	YES
300	0 / Omin 🗧	128	305	30 / Omin	Ŷ	60
	16min	36	Ø	19min		36
	VEGETARIANS		PUF 6512	F PASTRY CH	 oco	LATE
0	90 / 80g	NO NO	5	40 / 35g		NO
	L: 17cm W: 5,5cm H: 1cm	Gluten, soyYES		L: 13cm W: 4cm H: 0,5cm	? Ø	Gluten, soy YES
XV XV	0 / 0min	128	300	0 / Omin	Ŷ	180
	16min	36		10min		36







IF YOU ASK ME, IT'S ALWAYS A GOOD TIME FOR PIE

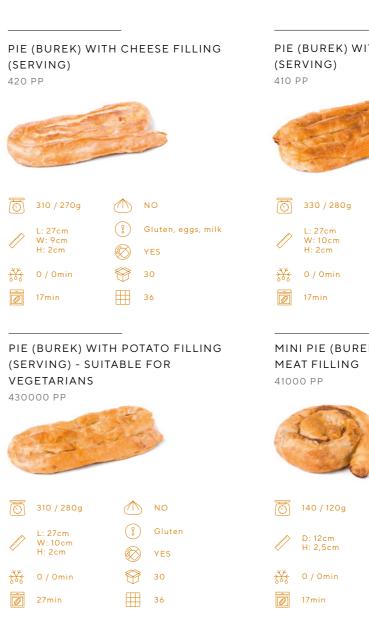


Tradition is something we will



*Pita with cheese is not sold with dressing (dressing is a suggestion for serving)

then extra baked ...



PIE (BUREK) WITH MEAT FILLING



36

MINI PIE (BUREK) WITH









MINI PIE (BUREK) WITH VEGETARIANS 43000 PP



ō	160 / 120g
D	D: 12cm H: 2,5cm
*** ***	0 / Omin
	27min

MINI PIE (BUREK) WITH MUSHROOMS FILLING 47000 PP

	C
ō	140 / 120g
	D: 12cm H: 2,5cm
***	0 / Omin 17min

PIE (BUREK)

POTATO FILLING - SUITABLE FOR



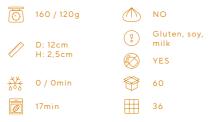
\bigcirc	NO
?	Gluten
\bigotimes	YES
\bigotimes	60
Ħ	36





MINI PIE (BUREK) WITH CHEESE FILLING 42000 PP





MINI PIE (BUREK) WITH ZUCCHINI FILLING - SUITABLE FOR VEGETARIANS



ō	170 / 120g	\bigcirc	NO
ß	D: 12cm	?	Glute
E.	H: 2,5cm	\bigotimes	YES
***	0 / Omin	\mathfrak{P}	60
	27min		36

() Gluten 🐼 YES 60 36





For more info and to place your orders: Krajina Klas d.o.o. Presnače bb 78000 Banja Luka Republika Srpska Bosnia and Herzegovina www.krajinaklas.com office@krajinaklas.com T: +387 51 420110

KRAJINA KLAS

THE SECRET OF FINE DOUGH