

A woman with freckles, wearing a white hairnet and a white shirt, is working in a bakery. She is holding a large, round loaf of bread. The background shows shelves filled with more bread. The lighting is warm and focused on the woman and the bread.

CATALOG OF BAKERY PRODUCTS

KRAJINA  KLAS

THE SECRET OF FINE DOUGH



FIND SOMETHING FOR YOU

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About us

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

-  Weight before baking / after baking (g)
-  Dimensions (cm):
 - L (length)
 - W (width)
 - H (height)
 - D (diameter)
 - V (volume)
-  Defrosting period / Fermentation period (min)
-  Baking period (min)
-  Sourdough (YES / NO)
-  Allergens
-  Additives (YES / NO)
-  Number of pieces in a box
-  Number of boxes on the pallet



HIS MAJESTY, BREAD





Crispy, hot homemade bread,
just out of our oven... mini scones
under the honeycomb or protein
evening bread... the wealth of
flavors we bring to your table...

We offer you endless possibilities
for creative combinations,
bearing in mind that only the
freshest and highest quality
ingredients form the basis of all
our products.



MINI POSAVAC / WHITE LOAF 6721 PP



	410 / 400g		YES
	L: 29±1cm H: 9±0,5cm W: W: 6,5-7cm		Gluten
	10 / 0min		YES
	12min		12
			36

HOMEMADE BREAD 900 PP



	620 / 600g		YES
	L: 36-37cm H: 12±1cm W: 8,5-9cm		Gluten, soy
	0 / 0min		YES
	19min		15
			16

MANJA MIX 9480 PP



	460 / 450g		YES
	L: 17-18cm H: 7,8-8,1cm W: 8,5-9cm		Gluten
	0 / 0min		YES
	24min		12
			36

WHEAT BUCKWHEAT BREAD 5700 PP



	320 / 300g		NO
	L: 21cm H: 7cm W: 10cm		Gluten, soy
	10 / 0min		YES
	12min		24
			36

GRAHAM 50% 9440 P



	540 / 500g		NO
	L: 32±0,5cm H: 13±0,5cm W: 8,4±0,5cm		Gluten, soy
	0 / 0min		YES
	24min - just before putting it in the oven, spray it with water.		10
			36

BAVARIAN BREAD 500g 9151 PP



	500 / 500g		-
	L: 21cm H: 7cm W: 11cm		
	60 / 0min		YES
	22min		24
			36

BREAD WITH SPELT SPROUT
9710 PP



 360 / 350g	 YES
 L: 28,5-29,5cm H: 9-9,5cm W: 6-7cm	 Gluten, sesame
 0 / 0min	 NO
 19min	 10
	 36

WHEAT RYE BREAD
9700 PP



 360 / 350g	 -
 D: 15±1cm H: 7,2±0,5cm	 -
 0 / 0min	 NO
 19min	 12
	 36









BREAD WITH SEEDS
9720 PP



 360 / 350g	 YES
 L: 25-25,5cm H: 9-9,5cm W: 6-6,5cm	 Gluten
 0 / 0min	 NO
 19min	 15
	 36

GRAHAM 100%
9450 PP



 380 / 350g	 NO
 D: 15,5cm H: 8,5-9cm	 Gluten, soy
 0 / 0min	 YES
 26min - just before putting it in the oven, spray it with water.	 12
	 36

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.

MINI SCONES MADE UNDER A
BAKING LID
6631 PP



 410 / 400g	 YES
 L: 27±0,5cm H: 6,5±0,4cm W: 10±0,5cm	 Gluten
 10 / 0min	 YES
 12min	 15
	 16

PROTEIN EVENING BREAD
6570 PP



 260 / 260g	 NO
 D: 8±0,3cm H: 15,5-17cm	 Gluten, soy, sesame
 0h / 0min	 NO
 No need to bake as it is delivered fully baked.	 15
	 -



OH LA LA,
MON AMOUR BAGUETTE





Prepared with a special technological process that gives it a rich and full flavor, a soft structure, and a golden, crispy crust, the long, thin loaf of this French perfection is an unmistakable choice for preparing canapés and small bites, but it is also a great addition to appetizers and main dishes.



CORN BAGUETTE
5800 PP



	230 / 200g		YES
	L: 32cm H: 6cm W: 5cm		Gluten
			YES
	0 / 0min		18
	13min		36

MINI FRENCH BREAD
6600 PP



	230 / 200g		NO
	L: 34cm H: 7cm W: 6cm		Gluten, soy
			YES
	0 / 0min		20
	10min		36

WHITE BAGUETTE
6590 PP



	270 / 250g		NO
	L: 55cm H: 6cm W: 4cm		Gluten
			YES
	0 / 0min		25
	20min		36

BROWN BAGUETTE
990 PP



	220 / 200g		NO
	L: 32cm H: 7cm W: 5cm		Gluten
			YES
	0 / 0min		25
	20min		36

BROWN BAGUETTE WITH SOURDOUGH
992



	270 / 250g		YES
	L: 57cm H: 5cm W: 4cm		Gluten
			YES
	0 / 0min		36
	13min		28

DEMI BAGUETTE
6630



	120 / 115g		YES
	L: 26cm H: 5cm W: 4cm		Gluten
			YES
	0 / 0min		60
	13min		28



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



	110 / 100g		NO
	L: - H: - W: -		Gluten, soy, milk
			YES
	0 / 0min		40
	-min		36

BREADSTICK
9190 PP



	35 / 35g		NO
	L: 20cm H: 1,5cm W: 1cm		Gluten, milk
			YES
	0 / 0min		80
	2min		36

SALTY ROLL
1340 PP



	90 / 80g		NO
	L: 22cm H: 8cm W: 1cm		Gluten, soy
			YES
	20-25 / 75min		120
	6min		36

BUN
27000 PP



	80 / 65g		NO
	D: 7cm H: 1,5cm		Gluten, soy
			YES
	30 / 50-60min		120
	9min		36

WHEAT BUCKWHEAT ROLL
1350 PP



	100 / 90g		NO
	L: 16cm H: 3cm W: 1,5cm		Gluten, soy
			YES
	20-25 / 50-55min		120
	12min		36

PUMPKIN SEED BUN
9120 PP



	90 / 80g		NO
	D: 7,5cm H: 2,5cm		Gluten
			YES
	30 / 45min		120
	12min		36



CIABATTA WITH OLIVES
5730 PP



	165 / 160g		NO
	L: 34±0,5cm H: 3,5±0,3cm V: 17±1cm		Gluten
	0 / 0min		YES
	10min		20
			36

FLATBREAD
6530 PP



	165 / 160g		NO
	D: 15,5-16cm H: 4±0,5cm		Gluten
	20-30 / 0min		YES
	2min		20
			36

CORN BREAD WITHOUT YEAST
1300 PP



	155 / 150g		NO
	L: 10cm H: 10cm W: 1,5cm		Gluten
	0 / 0min		YES
	10min		48
			36

CHIA BUN
6560 PP



	65 / 60g		NO
	L: 10cm H: 7cm W: 3,7cm		Gluten, sesame
	0 / 0min		YES
	8min		40
			36

PASTRY



WHEN YOU ARE
REALLY HUNGRY





Crispy croissant with ham and cheese... puff pastry with sausage... projice with cheese... whether you opt for something traditional or prefer to explore new flavors, we pay the utmost attention to the most important ingredients: we prepare specially designed pastries and doughs and always use fresh ingredients of proven quality so that you feel the difference and enjoy every bite.



MINI PUFF PASTRY PIZZA 4160 PP



22 / 18g



NO



L: 8cm
H: 4cm
W: 0,5cm

Gluten, soy

YES



0 / 0min

540



10min

36

MINI PUFF PASTRY PIZZA TURKEY HAM 4163 PP



22 / 18g



NO



L: 8cm
H: 4cm
W: 0,5cm

Gluten, soy

YES



0 / 0min

540



10min

36

MINI PUFF PASTRY JAFFA 4162 PP



24 / 20g



NO



L: 8cm
H: 4cm
W: 0,5cm

Gluten, soy, milk

YES



0 / 0min

540



10min

36

MINI PUFF PASTRY WALNUT 4161 PP



22 / 20g



NO



L: 8cm
H: 4cm
W: 0,5cm

Gluten, soy, orah

YES



0 / 0min

540



10min

36



ROLLS WITH CHEESE
880 PP



	1kg / 835g		NO
	L: 6cm W: 2,5cm H: 1,5cm		Gluten, milk, eggs, sesame
	20-25 / 50-60min		YES
	6min		10
			36

CORN PADS WITH CHEESE
6540 PP



	110 / 95g		NO
	L: 12cm W: 7cm H: 3cm		Gluten, soy, milk
	30 / 0min		YES
	19min		80
			36




PROJICE (CORN MUFFIN) CHEESE
90110 PP



	1kg / 835g		NO
	D: 3,5±0,5cm H: 2,5±0,3cm		Gluten, milk, eggs
	0 / 0min		YES
	20min		5
			36

PADS WITH CHEESE
9520 PP



	80 / 70g		NO
	L: 10cm W: 7cm H: 2,5cm		Gluten, soy, milk, eggs
	30 / 0min		YES
	19min		110
			36









WHOLE WHEAT PADS WITH CHEESE
6674 PP



	110 / 95g		NO
	L: 12cm W: 7cm H: 3cm		Gluten, soy, milk
	30 / 0min		YES
	19min		80
			36

CHEESE & HAM CROISSANT
9520 PP



	120 / 105g		NO
	L: 17cm W: 7cm H: 5cm		Gluten, soy, milk, eggs
	30 / 0min		YES
	19min		60
			36

CHEESE & TURKEY HAM CROISSANT
473 PP



	120 / 100g		NO
	L: 17cm W: 7cm H: 5cm		Gluten, soy, milk, eggs
			YES
	30 / 0min		60
	19min		36

PUFF PASTRY WITH SAUSAGE
6100 PP



	150 / 140g		NO
	L: 15cm W: 6cm H: 3,5cm		Gluten, soy, milk, eggs
			YES
	30 / 0min		60
	19min		36

CROISSANT
477 PP



	30 / 25g		NO
	L: 10cm W: 3,5cm H: 3cm		Gluten, soy, milk, eggs
			YES
	30 / 0min		270
	19min		36

PUFF PASTRY VANILLA - SUITABLE
FOR VEGETARIANS
6620 PP



	60 / 50g		NO
	L: 8cm W: 8cm H: 1cm		Gluten, soy
			YES
	0 / 0min		140
	16min		36

EUROCREAM CROISSANT
5102 PP



	100 / 85g		NO
	L: 17cm W: 6cm H: 4cm		Gluten, soy, milk, eggs
			YES
	30 / 0min		90
	19min		36

PUFF PASTRY CHERRY - SUITABLE
FOR VEGETARIANS
9100 PP



	95 / 80g		NO
	L: 17cm W: 5,5cm H: 1cm		Gluten, soy
			YES
	0 / 0min		140
	16min		36

PUFF PASTRY APRICOT - SUITABLE
FOR VEGETARIANS
6510 PP



	90 / 80g		NO
	L: 17cm W: 5,5cm H: 1cm		Gluten, soy
			YES
	0 / 0min		128
	16min		36

PUFF PASTRY BERRIES - SUITABLE
FOR VEGETARIANS
19 PP



	90 / 80g		NO
	L: 17cm W: 5,5cm H: 1cm		Gluten, soy
			YES
	0 / 0min		128
	16min		36

RUSTIC CROISSANT
5510 PP



	100 / 90g		NO
	L: 17cm W: 6cm H: 4cm		Gluten, soy, milk
			YES
	30 / 0min		60
	19min		36

PUFF PASTRY CHOCOLATE
6512 PP



	40 / 35g		NO
	L: 13cm W: 4cm H: 0,5cm		Gluten, soy
			YES
	0 / 0min		180
	10min		36



Crispy puff pastry
filled with creamy
chocolate filling...
finger licking good!



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





Tradition is something we will never give up, but we will happily apply the latest knowledge to improve traditional, good recipes even more. That's why, in addition to the traditional, delicious pie (burek) that is our gold standard, we also introduced it with new flavor combinations for all those who like to discover new tastes.



Cheese pie with dressing,*



then extra baked...

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

PIE (BUREK) WITH CHEESE FILLING
(SERVING)
420 PP



	310 / 270g		NO
	L: 27cm W: 9cm H: 2cm		Gluten, eggs, milk
	0 / 0min		YES
	17min		30
			36

PIE (BUREK) WITH MEAT FILLING
(SERVING)
410 PP



	330 / 280g		NO
	L: 27cm W: 10cm H: 2cm		Gluten, soy
	0 / 0min		YES
	17min		30
			36

PIE (BUREK) WITH POTATO FILLING
(SERVING) - SUITABLE FOR
VEGETARIANS
430000 PP



	310 / 280g		NO
	L: 27cm W: 10cm H: 2cm		Gluten
	0 / 0min		YES
	27min		30
			36

MINI PIE (BUREK) WITH
MEAT FILLING
41000 PP



	140 / 120g		NO
	D: 12cm H: 2,5cm		Gluten, soy
	0 / 0min		YES
	17min		60
			36



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

43000 PP



	160 / 120g		NO
	D: 12cm H: 2,5cm		Gluten
	0 / 0min		YES
	27min		60
			36

MINI PIE (BUREK) WITH
MUSHROOMS FILLING

47000 PP



	140 / 120g		NO
	D: 12cm H: 2,5cm		Gluten, soy, celery
	0 / 0min		YES
	17min		60
			36

MINI PIE (BUREK) WITH
CHEESE FILLING

42000 PP



	160 / 120g		NO
	D: 12cm H: 2,5cm		Gluten, soy, milk
	0 / 0min		YES
	17min		60
			36

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

48000 PP



	170 / 120g		NO
	D: 12cm H: 2,5cm		Gluten
	0 / 0min		YES
	27min		60
			36

PIE (BUREK)



KRAJINA  KLAS
THE SECRET OF FINE DOUGH

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