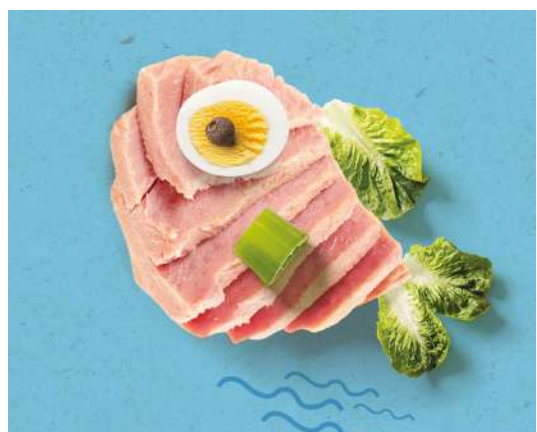


PRODUCT CATALOGUE 2025 - 2026



PRODUCTION PLANT ŽIŽELICE NAD CIDLINOU



VIDEO
PRESENTATION



WE ARE CROCODILLE

PEOPLE IN MORE THAN 20 COUNTRIES
AROUND THE WORLD ENJOY OUR PRODUCTS



CROCODILLE BY THE NUMBERS

WE PRODUCE:
30 000 000
ITEMS YEARLY

YEARLY TURNOVER:
50 000 000 EUR

WE EMPLOY:
700 PEOPLE

HANDCRAFTED WITH BREAD
AND BAGUETTES FROM **OUR**
OWN BAKERY

AFTER MORE THAN **35** YEARS IN THE MARKET, OUR
BAGUETTES AND SANDWICHES HAVE BEEN SOLD TO OVER
BILLION CUSTOMERS



PRODUCT PORTFOLIO

BAGUETTES, SANDWICHES

Our Crocodile products

10–12



MADE FOR VENDING MACHINES

Our vending
machines products

13–14



PANINI

Our panini products

15–18



PRODUCT PORTFOLIO

SANDWICHES WITH EXTENDED SHELF LIFE

Our Deli products 19–22



YORK DELI

Our frozen products 23–28



PIZZA

Our chilled
and frozen pizzas 29–33

Our frozen pizzatas 34

Our Benefits 35

Our pizza dough 36



PRODUCT PORTFOLIO

SOUPS

Our soups

37-39



CAFÉ SNACK

Frozen sandwiches
for subsequent baking
for Horeca segment

40-44



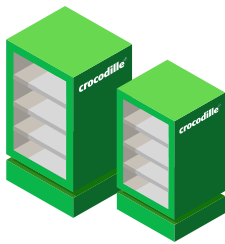
FROZEN PASTRY

Our frozen pastry

45-46

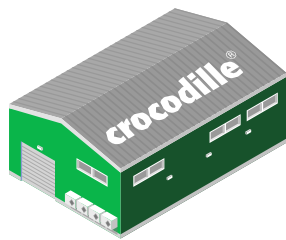


WE SUPPLY A COMPLETE SYSTEM OF FRESHNESS



SALES EQUIPMENT

Lending, maintenance, and servicing of sales equipment free-of-charge.



IN-HOUSE PRODUCTION

We make all our products ourselves and bake our own bread.



DISTRIBUTION

We distribute our fresh products to sales points up to six times a week in line with automatically generated orders.



BUY-BACK

We buy back products past their expiration date at full price

UP TO 100 % BUY-BACK

- for itinerant trading
- when keeping to the recommended prices



OUR OWN TOP-OF-THE-LINE BAKERY

We really do care about the high quality of our products. That is why we bake our bread and rolls in our own bakery, whose new technology ranks it among the most advanced bakeries in Europe.

- Original recipes
- Ingredients from the Czech suppliers
- More than 9,000,000 bakery products a month

MAYONNAISE PRODUCTION

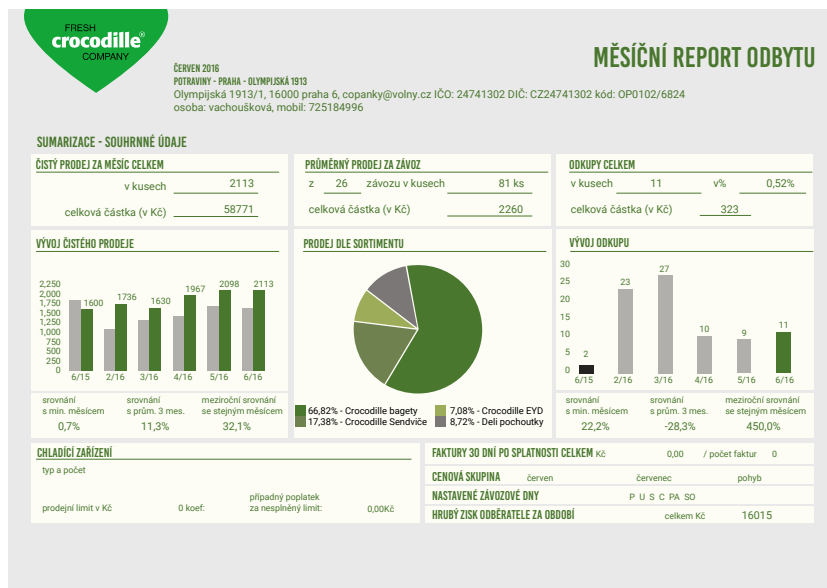
We make our own mayonnaise, mayonnaise dressings and various sauces.



COOKED INGREDIENTS PRODUCTION

Our baguettes and sandwiches are filled with high-quality ingredients only. In the hall for cooked ingredients we prepare meat, nuggets and other baked and roasted ingredients.

MONTHLY SALES REPORT



SUPPORT AT THE POINT OF SALE



MENUBOARDS



FRIDGE PANEL INSERTS



WOBBLERS



BANNERS



PUSH PULL DOOR STICKERS

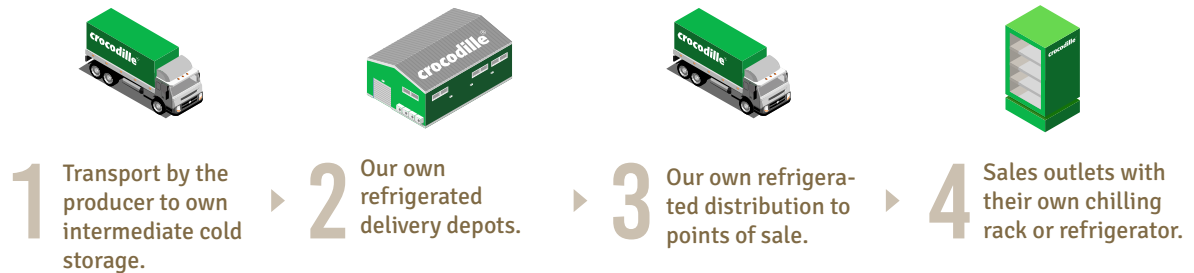
CROCODILLE – DAILY FRESH PRODUCTS

Crocodile is a range of products made of fresh ingredients featuring original recipes. Products are delivered right to the point of sale and prepared for sale to the customer no later than two days after production.

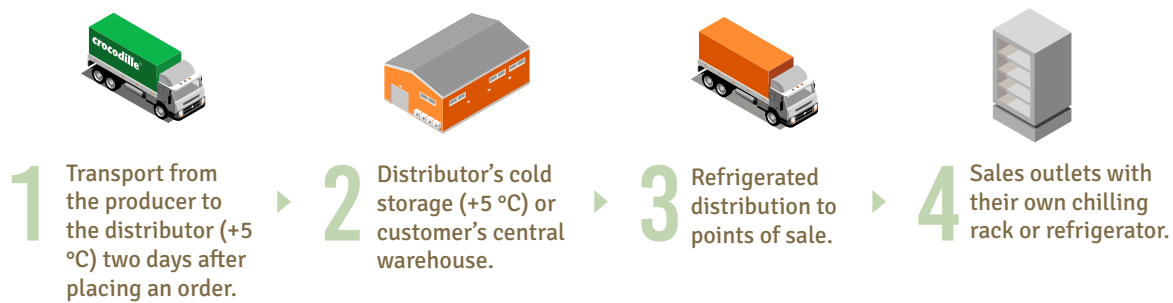
OUR PRODUCTS ARE CHARACTERISED

- BY THEIR FRESH INGREDIENTS
- BY THEIR ORIGINAL RECIPES
- 5-DAY SHELF-LIFE

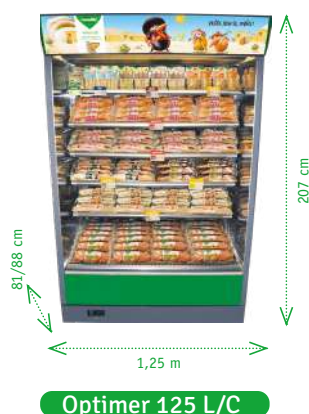
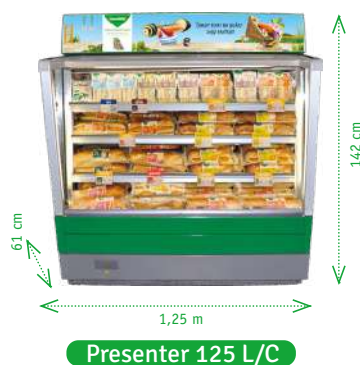
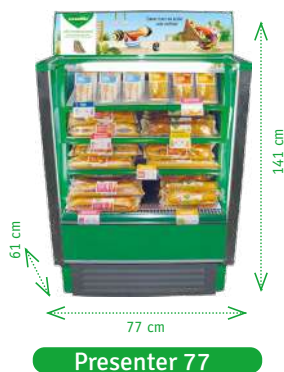
ITINERANT TRADING



CUSTOMER'S CENTRAL WAREHOUSE



SALES EQUIPMENT





GOLF

Chicken nuggets, spicy dressing and Napa cabbage.

215 g



CHICKEN STRIPS

Spicy chicken strips with mayonnaise and salad.

240 g



OPEN-FACED GOURMET

Taste of delicate open sandwiches with a selection of salamis and potato salad.

240 g



HAM EIFFEL

Ham and Emmental cheese with pickles and butter.

225 g



DEBRECEN SMOKED PORK

Slices of Debrecen smoked pork and Edam cheese with Andalusian dressing, pickled capers and arugula.

240 g



CHEESE GOURMET

Camembert and Edam cheeses with egg slices and spicy dressing.

215 g

PRODUCT PORTFOLIO

SANDWICHES



HAM, CHICKEN AND EGGS

Slices of ham with cucumber, radish and lettuce; chunks of chicken with bacon and mayo; egg salad with crispy bacon and mayo.

270 g



HAM AND EGGS

Malt bread with slices of smoked ham and eggs, wheat bread with slices of smoked ham and cucumber.

190 g



PASTRAMI

Beef pastrami in wheat bread with mustard dressing, fried onion and pickles.

205 g



TUNA AND EGGS

Tuna with parsley dressing, eggs and vegetables.

160 g



CHICKEN PROTEIN SANDWICH

Chicken steak, capers dressing, cucumbers, tomatoes and lettuce with protein bread.

205 g



EGG OMELETTE AND BACON

Gratin sandwich, egg omelette, bacon, cheese, mustard dressing, fried onions.

170 g

PRODUCT PORTFOLIO WRAPS

PRODUCT PORTFOLIO CROCODILLE



HOT STRIPS WRAP
Chicken strips with spicy
sauce, lettuce in wheat
tortilla.
185 g



CAESAR WRAP
Roasted chicken breasts with
Caesar dressing, bacon and
vegetables.
210 g

PRODUCT PORTFOLIO BAGUETTES

*crocodile
on the way* **CHEF
MADE**



FOR SEASONAL CAMPAIGNS



CHICKEN FAJITAS
Grilled chicken fajitas
with grilled peppers, chipotle
dressing and cheddar cheese
in potato
puff pastry
245 g



MADE FOR VENDING MACHINES

7 DAYS

Choice of six recipes. Sandwiches for vending machines have the shelf life seven days.

SANDWICHES



TUNA & EGGS

PASTRAMI

HAM, CHICKEN, EGGS

CHICKEN PROTEIN SANDWICH

HAM WITH EGGS

10 DAYS

ADAPTED FOR VENDING MACHINES

Twelve recipes of our filled baguettes. The size of the baguette is specially adapted for the needs of vending machines.



BAGUETTES



GOLF
Chicken nuggets, spicy dressing
170 g



CHICKEN CAESAR
Roasted chicken with parmesan and bacon
170 g



HAM EIFFEL
Ham and Emmental cheese with pickles and butter
185 g



CHICKEN STRIPS
Spicy chicken strips with mayonnaise
200 g



OPEN-FACED GOURMET
Taste of delicate open sandwiches with a selection of salsamis and potato salad
195 g



CHEESE GOURMET
Camembert and Edam cheeses with egg slices and spicy dressing
170 g



DEBRECEN SMOKED PORK
Slices of Debrecen smoked pork and Edam cheese with Andalusian dressing, pickled capers and arugula.
200 g



PULLED PORK
Pulled pork with mustard dressing and cheddar
185 g

15 DAYS

ADAPTED FOR VENDING MACHINES

Four recipes of our filled baguettes. The size of the baguette is specially adapted for the needs of vending machines.



BAGUETTES

DEBRECEN
Debrecen with gouda cheese, dressing, cucumber and capsicum
220 g



CHICKEN STRIPS
Spicy chicken strips with mayonnaise dressing
210 g



CHICKEN NUGGETS
Chicken nuggets with spicy cabbage dressing
220 g



PULLED PORK
Pulled pork with mustard dressing and cheddar
210 g





MADE FOR
VENDING MACHINES



7 DAYS



WRAPS

Wraps are modified to meet the conditions of sale from the vending machine.

14 DAYS



PIZZATA

Handmade using traditional recipes. Perfectly fluffy dough thanks to slow proofing topped with authentic ingredients.

15 DAYS



SOUPS

Fine-dining quality soups made in small batches, which you might recognise from Bageterie Boulevard.

PANINI

Panini
by crocodile®

CRISPY TASTE
IN EVERY BITE

SWISS

BLUE CHEESE
& ONION

AMERICANA

BEEF
& CHEDDAR

PARISIEN

HAM
& CHEESE

**ENGLISH
CLUB**

CHICKEN
& BACON



PARISIEN

HAM
& CHEESE



PARISIEN

Premium sliced ham with
Emmental cheese.

140 g

ENGLISH CLUB

CHICKEN
& BACON



ENGLISH CLUB

Roasted chicken breast with
Gouda cheese and bacon.

150 g

SWISS

BLUE CHEESE
& ONION



SWISS

Three types of cheese with sun-dried
tomatoes and fried onions.

120 g

AMERICANA

BEEF
& CHEDDAR



AMERICANA

Marinated pulled beef with cheddar
cheese and fried onions.

170 g

PRODUCT PORTFOLIO

PANINI



PANINI IS FILLED ITALIAN BREAD KNOWN BY THE NAME OF CIABATTA. IT'S TRADITIONALLY FILLED WITH DELI MEAT, CHEESE OR VEGETABLES. AND WHAT IS IT THAT HAS MADE EVERYONE FALLS IN LOVE WITH THE PANINI? IT'S SIMPLICITY. IT'S ALWAYS HOT, FANTASTICALLY CRISPY AND FULL OF FLAVOUR, JUST LIKE IF YOU WERE IN ITALY.

ADVANTAGES OF PANINI



DISTRIBUTION CHANNELS

CONVENIENCE STORES
GRAB & GO SHOPS
FOOD SERVICE SHOPS

RETAIL FOOD SERVICE

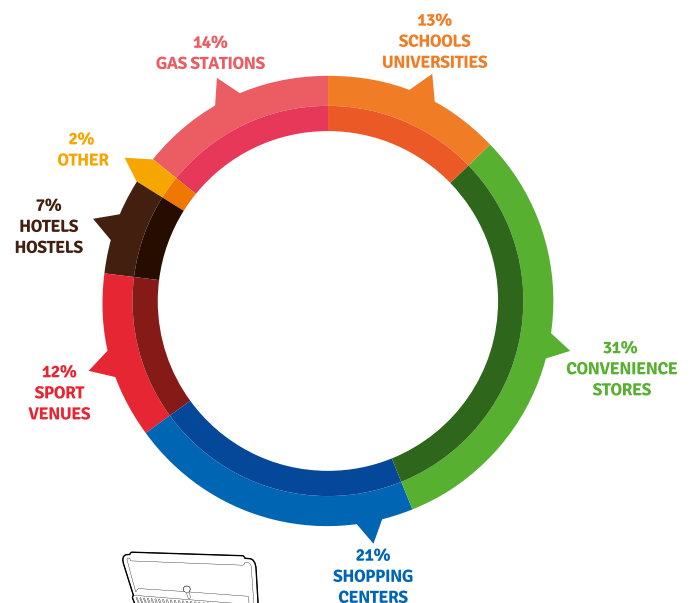
FILLING STATIONS

SPORT VENUES
CULTURE, CONFERENCE AND
LEISURE VENUES

HOTELS AND HOSTELS

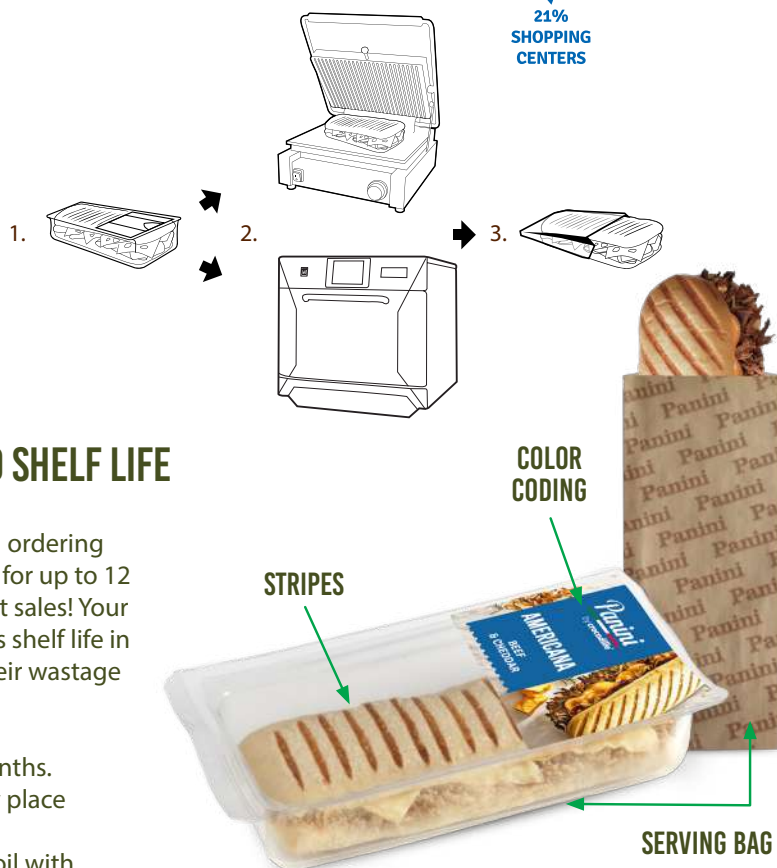
CAFES AND BISTROS

TRAVEL CATERING - PLANES,
FERRIES, TRAINS



PREPARATION OF PANINI

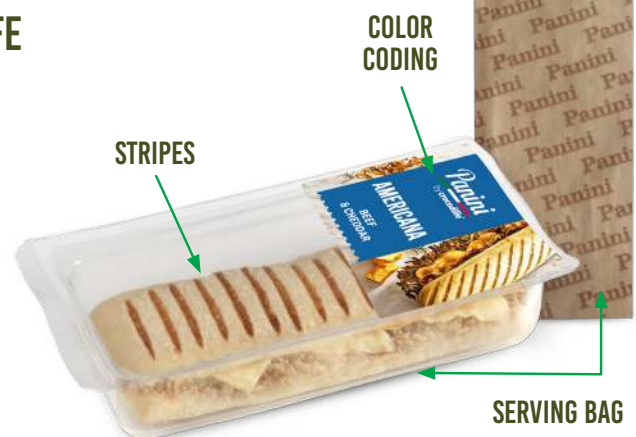
Remove panini and serving bag from plastic packaging. Place panini into preheated grill and heat for 4 minutes. Heat in a quick-heating oven for about 40 seconds at 200 oC (depending on the type of oven). Serve panini on plate or carefully insert panini into serving bag.



KEY ADVANTAGE - EXTENDED SHELF LIFE

Simplify your stock management and ordering procedures by having stock available for up to 12 months. No more out-of-stocks or lost sales! Your customers will appreciate the 25-days shelf life in their outlets - the ability to reduce their wastage and to improve their profitability.

1. Can be kept frozen for up to 12 months.
2. After defrosting, store in a cool, dry place up to +5 °C for up to 25 days.
3. Packed using a special protective foil with an anti-fog layer.





EQUIPMENT AND MARKETING SUPPORT



HEAVY-DUTY GRILL
PREPARATION TIME 4 MINUTES



TABLE STANDS



WOODEN A-STAND A1
HEIGHT 108 CM

**SANDWICHES WITH EXTENDED
SHELF LIFE**

Deli 



PRODUCT PORTFOLIO

BAGUETTES

DELI - THE IDEAL OPTION FOR RETAIL

The Deli product portfolio is suited to retail outlets. Products are characterised by their superior shelf-life while maintaining high quality, which allows to distribute these products through central warehouses or directly through the customer's distribution chain.

- ✿ **Good price-to-quality ratio**
- ✿ **Classic, popular recipes**
- ✿ **13-day shelf-life**



HAM AND CHEESE

Ham, cheese, pickled bell pepper and dressing.

220 g

SPICY CHICKEN STRIPS

Spicy chicken strips with mayonnaise and Napa cabbage.

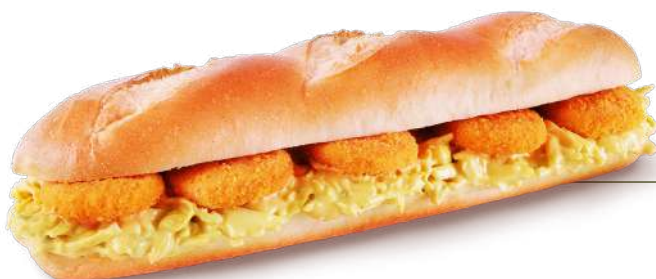
220 g



CHICKEN NUGGETS

Chicken nuggets with spicy dressing and white cabbage.

220 g



PULLED PORK

Pulled pork with cheddar cheese.

210 g





CHICKEN AND BACON

Roasted chicken breast
with bacon.

160 g



BAR TOAST

Ham, gouda cheese and
salami.

150 g

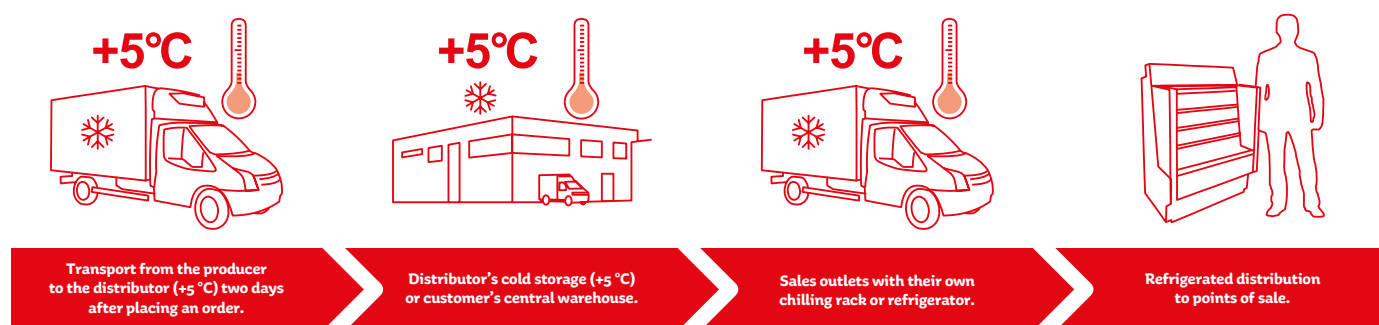
TUNA SANDWICH

Tuna spread with
eggs and arugula.

160 g



DISTRIBUTION SYSTEM



DISTRIBUTION CHANNELS



CONVENIENCE
STORES



SUPERMARKETS
AND HYPERMARKETS



SCHOOLS,
UNIVERSITIES,
HOSPITALS



SPORT
VENUES



GAS
STATIONS



HORECA



LINE OF FROZEN PRODUCTS FOR EXPORT — YORK DELI



BORN TO BE
DELICIOUS



SANDWICH REVOLUTION

- ✓ Our state-of-the-art bakery and unique recipes make our bread fluffy and soft, without excess moisture.
- ✓ Highest-quality ingredients from certified suppliers with minimal amount of water and fat for delicious taste.
- ✓ Flash-freezing prevents the growth of microorganisms. When defrosted at +5 °C, the product is as fresh as on the day it was made.
- ✓ Our products are packed in protective atmosphere and into light-restricting packaging reducing any further chance of oxidation.

RESULT:

8 MONTHS FROZEN, 25 DAYS SHELF LIFE



THE MAIN BENEFITS FOR YOU

ALWAYS IN-STOCK, ON-HAND AND ON-TIME AS REQUIRED - NO MORE LOST SALES DUE TO STOCK SHORTAGES.

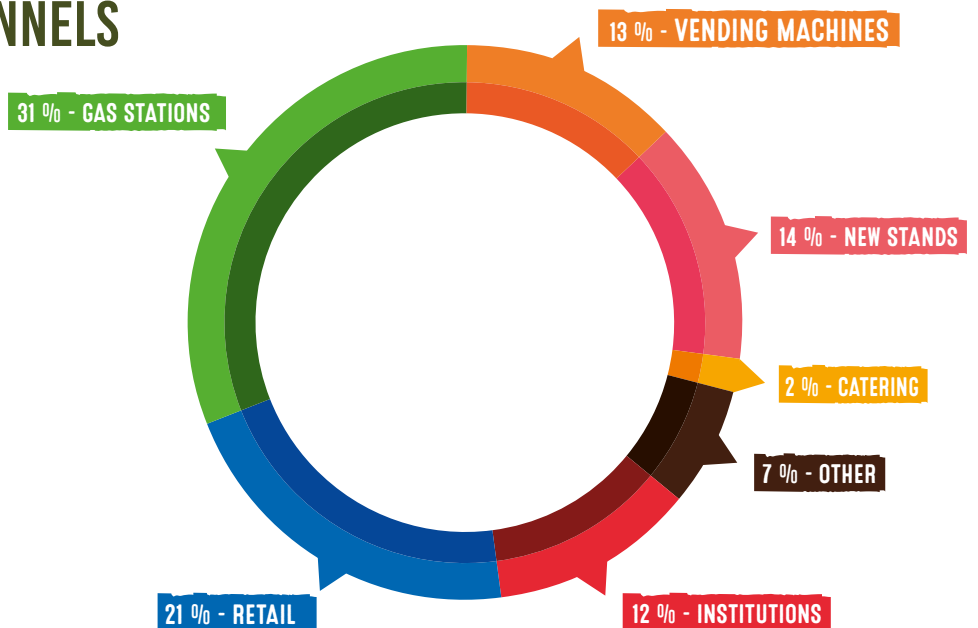
CONSISTENT DELICIOUS TASTE AND HIGHEST QUALITY PRODUCTS.

SMART RANGE OF PRODUCTS TO SATISFY EVEN THE MOST DEMANDING CUSTOMERS.

INCREASED PROFIT DUE TO LOWER WASTAGE, REDUCTION IN HANDLING COSTS AND HAPPY CUSTOMERS.

★ DISTRIBUTION CHANNELS

- ✓ Convenience stores
- ✓ High-traffic locations
- ✓ Gas stations
- ✓ Supermarkets
- ✓ Vending
- ✓ Food service providers



★ HOW TO WORK WITH THE PRODUCT

DISTRIBUTION PROCES

1. After manufacturing, products are delivered frozen (−18 °C).

2. The products can be stored frozen at the temperature of −18 °C for up to 8 months.

3. When the product is required, it is removed from the freezer and labeled with the sell-by date. "sell-by date" of 25 days.

4. The product is kept in a standard refrigerator (+5 °C) to defrost for 24 hours to be ready for distribution.

5. Distribution to retailer in a chilled van (+5 °C).

6. Placement of the product at the retailer in a chilled cabinet (+5 °C).

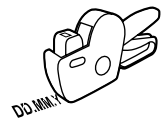

DEFROSTING PROCESS:

1. Products must be defrosted at least 24 hours before sale when stored at a refrigeration temperature of max. +5 °C.
2. Distribute the products to the final Points of Sale at a max. temperature of +5 °C.
3. The goods must be stored in a refrigerator between 0 °C and 5 °C without temperature fluctuation.



LABELING PROCESS

1. Remove the products from the freezer according to the order recieved.
2. The date can be marked by stamp, sticker or an automatic labelling machine.
3. The entire process must be performed within 15 minutes.



Print the use-by date, i.e. 20 - 25 days from the defrost date, in the empty field marked "USE BY" in dd:mm:yy format.

PRODUCT PORTFOLIO

SANDWICHES

TURKEY HAM AND CHEESE

Slices of turkey ham and
Maasdammer cheese.

165 g



TUNA AND OLIVES

Chunks of juicy tuna
with black olives on
mayonnaise.

155 g



CHICKEN, EGGS AND BACON

Roasted chicken breast
with bacon and eggs
on mayonnaise.

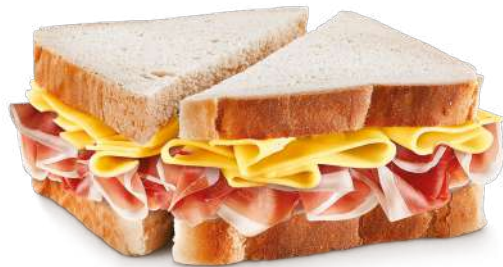
170 g



PROSCIUTTO AND CHEESE

Slices of Prosciutto
and Emmental cheese.

150 g



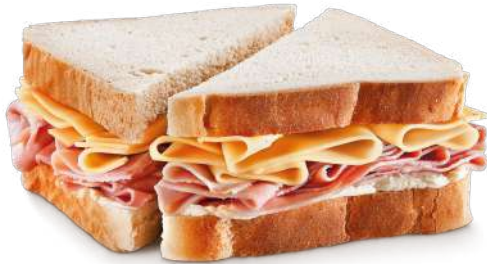
ORIGINAL
RECIPE
York
★ DELI ★



HAM AND CHEESE

Slices of pork ham and
Maasdammer cheese.

165 g



HAM AND CHORIZO

Slices of turkey ham
and chorizo with
Maasdammer cheese.

165 g



BEEF AND PEPPERS

Thin slices of pastrami roastbeef
with roasted bell pepper.

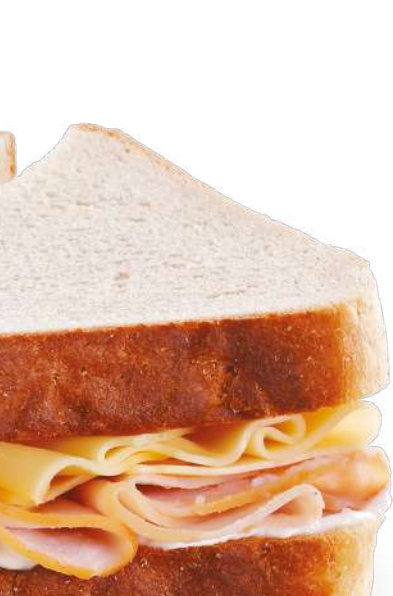
165 g



MOZZARELLA AND TOMATO

Slices of mozzarella
with dried tomatoes.

160 g



TRIPLE

Slices of ham and
Maasdammer cheese /
Roasted chicken breast
with bacon and eggs on
mayonnaise.

265 g

TURKEY HAM AND EGGS

Slices of turkey ham
and boiled eggs.

190 g



CHICKEN STRIPS

Spicy chicken strips with
delicate mayonnaise
dressing and cabbage.

190 g

CHICKEN NUGGETS

Chicken Nuggets with
delicate dressing and
chopped cabbage.

175 g



HAM AND EGGS

Slices of ham and
boiled eggs.

190 g

PIZZA AND PIZZATA



PIZZA

CHILLED / FROZEN



PRODUCT PORTFOLIO

PIZZA



CARBONARA

Carbonara sauce, mozzarella, bacon, parmesan.

420 g



QUATTRO FORMAGGI

Cream sauce, mozzarella, smoked scamorza cheese, gorgonzola, parmesan.

450 g



PROSCIUTTO COTTO

Tomato sugo, mozzarella, mozzarella fior di latte, ham.

380 g



ANGELI DEMONI

Mozzarella, napoli salami, scamorza cheese, eggplant.

490 g



CAPRICCIOSA

Tomato sugo, mozzarella, ham,
mushrooms, black olives.

470 g



MARGHERITA

Tomato sugo,
mozzarella.

340 g



SALAMI

Tomato sugo,
mozzarella, napoli
salami.

420 g



TONNO

Tomato sugo, mozzarella,
tuna, red onion, parsley.

505 g

NEW

PRODUCT PORTFOLIO

PIZZA



PIZZA BASE
Tomato sugo.
Ø 29 / 32 CM

NEW

MAKE YOUR OWN PIZZA



PIZZA BASE
Cream sauce.
Ø 29 / 32 CM

NEW

MAKE YOUR OWN PIZZA

360 pizza

PRODUCT PORTFOLIO

HALF PIZZA

CHILLED AND FROZEN
PIZZAS OFFER



CAPRICCIOSA

Tomato sugo,
mozzarella, ham,
mushrooms, black
olives.

250 g



MARGHERITA

Tomato sugo,
mozzarella.

200 g



QUATTRO FORMAGGI

Cream sauce,
mozzarella, smoked
scamorza cheese,
gorgonzola, parmesan.

205 g



CARBONARA

Carbonara sauce,
mozzarella, bacon,
parmesan.

225 g



SALAMI

Tomato sugo,
mozzarella, napoli
salami.

230 g

PRODUCT PORTFOLIO

PIZZATA SNACK



CAPRICCIOSA

Tomato sugo, mozzarella, ham, mushrooms, black olives.

280 g



CARBONARA

Carbonara sauce, mozzarella, bacon, parmesan.

240 g



SALAMI

Tomato sugo, mozzarella, napoli salami.

230 g



QUATTRO FORMAGGI

Cream sauce, mozzarella, smoked scamorza cheese, gorgonzola, parmesan.

230 g

FLOW PACK

NEW





RENTAL / SALE POSSIBILITIES: RINALDI OVEN



Professional electric oven suitable for home use, reaching temperatures up to 450°C. The internal lower fireclay plate guarantees even heat distribution throughout the entire volume of the chamber. Separate electronic control of the upper and lower heaters with digital thermostats. The oven body is made of painted steel. The hinged door is fitted with double, heat-resistant glass. Programming of daily start and shutdown. Activation of the extraction on the control panel. Chamber lighting. Timer with acoustic signal, digital display with clock.



WHOLESALE PACKAGING

- PIZZA DIAMETER: 29 cm
- NO. OF UNITS PER PACKAGE: 6
- PACKAGE DIMENSIONS: 34,5x34,5x13 cm



DISTRIBUTION CHANNELS

convenience stores • shopping centres • pedestrian zones, offices, filling stations • schools, universities • hospitals • sporting events • cultural and leisure events • accommodation facilities, hotels, hostels • aerolines, local transport providers • army, construction sites



PIZZA PROPERTIES

THE SAME QUALITY AS THAT OF A FRESHLY BAKED PIZZA.

WE MAKE ARTISAN PIZZAS WITH AUTHENTIC INGREDIENTS.

THE BAKING PROCESS STOPS AT 80%; THEN THE PIZZA IS BLAST-CHILLED OR FROZEN.

THE PIZZA EXPIRES AFTER 13 DAYS (CHILLED) OR 365 DAYS (FROZEN).

FINISH BAKING THE PIZZA AT 240 °C FOR 6-8 MINUTES.



PREPARATION

CHILLED



Remove from plastic packaging



Place in the oven for approx. 5-7 minutes

180°C
230°C

5-7 min

FROZEN



Remove from plastic packaging



Place in the oven for approx. 7-8 minutes

180°C
230°C

7-8 min

PRODUCT PORTFOLIO PIZZA DOUGH

FROZEN PIZZA DOUGH
OFFER



PIZZA DOUGH

490 g



THE STORY OF OUR DOUGH

Our 360 frozen pizza stands out for its exceptional and unique dough. Crafted over generations, our dough is perfected with a balanced blend of Italian flour types, followed by an extra-long cold fermentation period and meticulous proofing. The result? Something truly special.

**BECAUSE THE BEST PIZZA DOUGH
TAKES ITS TIME.**



SOUPS

CHILLED SOUPS

MADE IN
SMALL
BATCHES



known from
BAGETERIE BOULEVARD





MADE IN
SMALL
BATCHES



TOMATO SOUP WITH THYME

Creamy soup with
Italian tomatoes
and thyme.

600 g



CARROT SOUP WITH GINGER

Creamy carrot soup
with ginger and orange
juice.

600 g



CREAMY CAULIFLOWER SOUP WITH NUTMEG

Creamy cauliflower
soup with nutmeg.

600 g

PRODUCT PORTFOLIO

SOUPS

MADE IN
SMALL
BATCHES



CHICKEN ONION SOUP WITH THYME

Onion soup with chicken meat, root vegetables and thyme.

600 g



SWEET POTATO SOUP WITH BACON

Creamy sweet potato and potato soup with bacon and white pepper.

600 g



LA BOMBA

Creamy potato and carrot soup with Iberico cheese and pieces of chorizo.

600 g

CAFÉ SNACK

FROZEN SANDWICHES FOR SUBSEQUENT BAKING,
FOR HORECA SEGMENT



HOTELS, HOSTELS,
B&BS



TRAINS, PLANES,
FERRIES



FILLING
STATIONS



CAFÉS
AND BISTROS



GRAB & GO SHOPS, FOOD SERVICE
SHOPS, RETAIL FOOD SERVICE



SUPERMARKETS
AND HYPERMARKETS



VENDING
MACHINES



SPORTS
FACILITIES AND
EVENTS

SANDWICH/WRAPS

CAFÉ SNACK



cafesnack.com

PRODUCT PORTFOLIO

SANDWICHES

OFFER FROZEN PRODUCTS
FOR HORECA SEGMENT

CAFÉ
SNACK



CHEESE

Toast with béchamel,
blue cheese,
Gouda, cheddar and
mayonnaise

170 g



HAM AND CHEESE

Ham with Emmental
cheese and whipped
butter on a crusty
toast

160 g



TOFU TERIYAKI

Marinated tofu teriyaki,
grilled red bell pepper,
chilli dressing with
coriander

180 g



CHICKEN & PARMESAN

Roasted chicken
with freshly cracked
pepper, Parmesan
and bacon

150 g



TURKEY WITH RED CURRY

Marinated turkey with
red curry mayonnaise,
Gouda and roasted
courgette

170 g



CRISPY BACON

Baked bacon slices,
Maasdam cheese,
fried onions, wholegrain
mustard dressing

160 g

PRODUCT PORTFOLIO

BLOOMER BREADS



EGG OMELETTE WITH BACON

Egg omelette, bacon, Maasdam cheese,
fried onions and Dijon mayonnaise
in a crusty bloomer

195 g



EGG OMELETTE WITH HAM

Egg omelette, ham,
Maasdam cheese
and whipped butter

205 g



PULLED BEEF

Pulled beef, Provolone
cheese, green
pepper dressing

195 g



PASTRAMI WITH TRUFFLES

Pastrami, truffle
mayonnaise, roasted
onions and Parmesan

195 g



CHICKEN STRIPS

Chicken strips, patatas
paja potato chips, spicy
dressing in a wheat tortilla

150 g



HAM WITH MOZZARELLA

Ham, mozzarella and
mayonnaise with sun-dried
tomatoes in a wheat tortilla

175 g



CHICKEN FAJITAS

Chicken breast, sweet
corn, adobo chipotle
mayonnaise, grilled bell
pepper, cheddar

180 g



BEEF BURRITO

Pulled beef, coriander rice,
cheddar, spicy dressing in
a wheat tortilla

175 g

FROZEN BREAD OFFER



PRODUCT PORTFOLIO

PRE-BAKED

FROZEN BREAD
OFFER



FRENCH WHEAT BAGUETTE
LARGE

225 g

56 cm



FRENCH MULTIGRAIN BAGUETTE
LARGE

245 g



RUSTIC BAGUETTE
LARGE

245 g



FRENCH WHEAT BAGUETTE
MEDIUM

110 g



FRENCH MULTIGRAIN BAGUETTE
MEDIUM

120 g



FRENCH WHEAT BAGUETTE
MINI

55 g



FRENCH MULTIGRAIN BAGUETTE
MINI

65 g



GOING OUR OWN WAY
FOR MORE THAN 35 YEARS,
FROM THE HEART AND WITH GUSTO



CONTACT



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