

PRODUCT CATALOGUE 2025

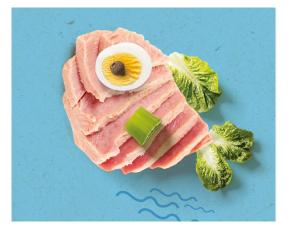














WE ARE CROCODILLE

1% OF THE PEOPLE IN THE CZECH REPUBLIC EAT WITH US EVERY DAY.





CROCODILLE BY THE NUMBERS

WE PRODUCE: 30 000 000 ITEMS YEARLY

WE SUPPLY:
2500 POINTS-OF-SALE
AND CENTRAL WAREHOUSES

YEARLY TURNOVER: 50 000 000 EUR

WE EMPLOY: **700** PEOPLE

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





BAGUETTES, SANDWICHES

Our Crocodille products 10–12



MADE FOR VENDING MACHINES

Our vending

machines products 13–14



PANINI

Our panini products 15–18



SANDWICHES WITH EXTENDED SHELF LIFE

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PIZZA

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SOUPS

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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.

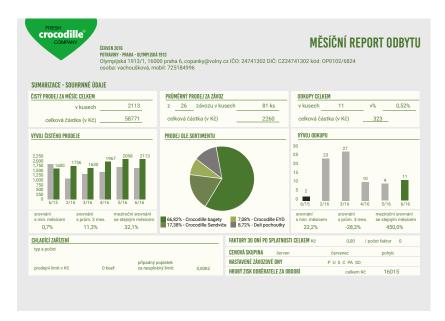




COOKED INGREDIENTS PRODUCTION

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

Crocodille 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



Transport by the producer to own intermediate cold storage.



Our own refrigerated delivery depots.



Our own refrigerated distribution to points of sale.



Sales outlets with their own chilling rack or refrigerator.

CUSTOMER'S CENTRAL WAREHOUSE



Transport from the producer to the distributor (+5 °C) two days after placing an order.



Distributor's cold storage (+5 °C) or customer's central warehouse.



Refrigerated distribution to points of sale.



Sales outlets with their own chilling rack or refrigerator.

SALES EQUIPMENT



PRODUCT PORTFOLIO BAGUETTES















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.

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 dresing, 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.

PRODUCT PORTFOLIO WRAPS







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.





MADE FOR VENDING MACHINES

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

SANDWICHES



ADAPTED FOR VENDING MACHINES

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



BAGUETTES



GOLF Chicken nuggets, spicy dressing 170 g



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



CHICKEN CAESAR Roasted chicken with parmesan and bacon



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



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



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



CHICKEN STRIPS

Spicy chicken strips

with mayonnaise

200 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



CHICKEN NUGGETS

Chicken nuggets with spicy cabbage dressing 220 g



PULLED PORK

Pulled pork with mustard dressing and cheddar







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



PRODUCT PORTFOLIO PANINI









PARISIEN

Premium sliced ham with Emmental cheese. 140 g





ENGLISH CLUB

Roasted chicken breast with Gouda cheese and bacon. 150 g





SWISS

Three types of cheese with sun-dried tomatoes and fried onions. 120 g





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

NO KITCHEN NEEDED EASY TO PREPARE AND SERVE

SMART SELECTION OF VARIATIES
- CHANGE MENU DAILY

GREATER INCOME - PANINI GENERATE SALES OF DRINKS



DISTRIBUTION CHANNELS

CONVENIENCE STORES
SHOPPING CENTRES

HIGH FOOT-TRAFFIC LOCATIONS, GAS STATIONS, OFFICE AREAS

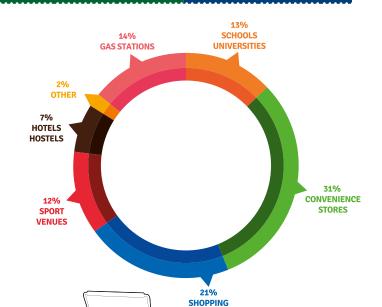
SCHOOLS, UNIVERSITIES, HOSPITALS

SPORT VENUES

CULTURAL AND LEISURE ACTIVITY VENUES

ACCOMMODATION, HOTELS, HOSTELS

FOOD PROVIDERS (AIRLINES, TRAINS, MILITARY, CON-STRUCTION)

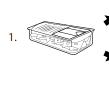


CENTERS



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.

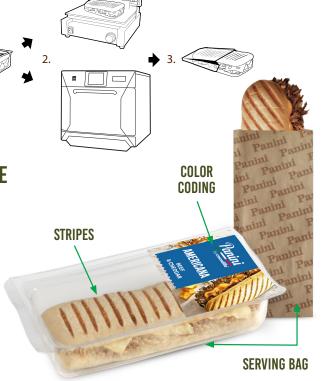




KEY ADVANTAGE - EXTENDED SHELF LIFE

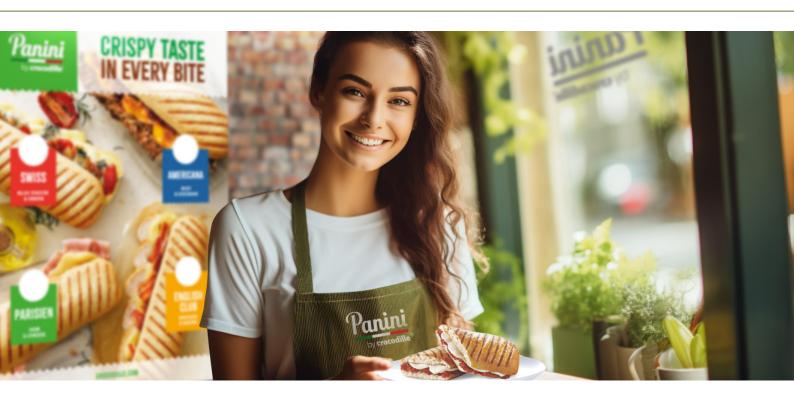
Simplify your stock management and ordering procedures by having stock available for up to 12 months. No more out-of-stocks or lost sales! Your customers will appreciate the 25-days shelf life in their outlets - the ability to reduce their wastage and to improve their profitability.

- 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.





PRODUCT PORTFOLIO PANINI





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



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 q

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.





PRODUCT PORTFOLIO SANDWICHES

CHICKEN AND BACON

Roasted chicken breast with bacon.

160 g





BAR TOAST

Ham, gouda cheese and salami.

150 g



Tuna spread with eggs and arugula.







DISTRIBUTION SYSTEM









Transport from the producer to the distributor (+5 °C) two days after placing an order.

Distributor's cold storage (+5 °C or customer's central warehouse

Sales outlets with their own chilling rack or refrigerator.

Refrigerated distribution to points of sale.

DISTRIBUTION CHANNELS



CONVENIENCE STORES



SUPERMARKETS
AND HYPERMARKETS



SCHOOLS, UNIVERSITIES, HOSPITALS



SPORT VENUES



GAS STATIONS



HORECA



LINE OF FROZEN PRODUCTS FOR EXPORT — YORK DELI



PRODUCT PORTFOLIO YORK DELI







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 ammount 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.**

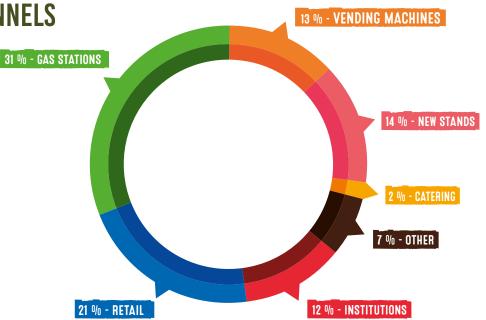
SMART RANGE OF PRODUCTS TO SATISFY EVEN THE MOST DEMANDING CUSTOMERS.

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

PRODUCT PORTFOLIO YORK DELI

DISTRIBUTION CHANNELS

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





k 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 $^{\circ}$ C and 5 $^{\circ}$ 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



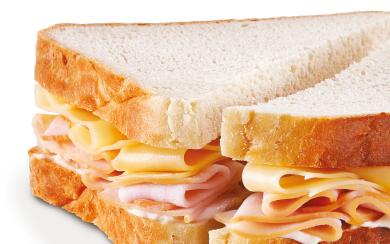
PROSCIUTTO AND CHEESE

Slices of Prosciutto and Emmental cheese.









PRODUCT PORTFOLIO YORK DELI



HAM AND CHEESE

Slices of pork ham and Maasdammer cheese. 165 g





BEEF AND PEPPERS

Thin slices of pastrami roastbeef with roasted bell pepper.

165 g





Slices of turkey ham and chorizo with Maasdammer cheese.

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.

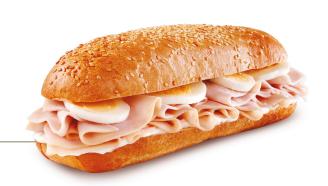
PRODUCT PORTFOLIO YORK DELI



PRODUCT PORTFOLIO BAGUETTES

TURKEY HAM AND EGGS Slices of turkey ham and boiled eggs.





CHICKEN STRIPS

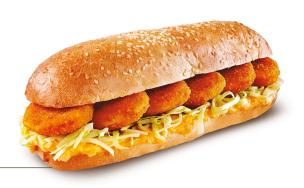
Spicy chicken strips with delicate mayonnaise dressing and cabbage.

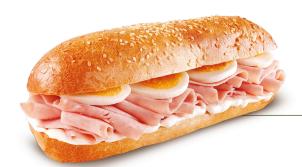
190 g

CHICKEN NUGGETS

Chicken Nuggets with delicate dressing and chopped cabbage.

175 g





HAM AND EGGS

Slices of ham and boiled eggs.

PIZZA AND PIZZATA



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 latté, 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



GORGO PERE Mozzarella, pears, honey mascarpone, gorgonzola. 500 g

PRODUCT PORTFOLIO PIZZA



GRECA VEGANTomato sugo, smoked tempeh, greek vegan cheese, eggplant.

470 g



TONNO
Tomato sugo, mozzarella, tuna, red onion, parsley.
505 g







PIZZA BASE Tomato sugo. **0 29 / 32 CM** 250 g / 290 g



MAKE YOUR OWN PIZZA



PIZZA BASECream sauce. **Ø 29 / 32 CM**250 g / 290 g



MAKE YOUR OWN PIZZA

PRODUCT PORTFOLIO HALF PIZZA

CHILLED AND FROZEN PIZZAS OFFER











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

PIZZATA SNACK







Tomato sugo, mozzarella, ham, mushrooms, black olives. 280 g

CAPRICCIOSA



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.





CHILLED AND FROZEN PIZZAS OFFER





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, heatresistant 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 BLASTCHILLED 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



Place in the oven for approx. 5–7 minutes







Remove from plastic packaging

Place in the oven for approx. 7–8 minutes



180°C230°C



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









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.

PRODUCT PORTFOLIO SOUPS





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.

FROZEN SANDWICHES FOR SUBSEQUENT BAKING, FOR HORECA SEGMENT



SANDWICH/WRAPS





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

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



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

FROZEN BREAD OFFER



PRODUCT PORTFOLIO PRE-BAKED









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



CONTACT



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