Grupo
Mundo Pastel
®
For a more
delicious world

Grupo Mundo Pastel®

THE COMPANY

Mundo Pastel S.L. is much more than a family business that started working in 1999, after being awarded as Best Business Initiative by the European Centre for Innovative Companies (CEEI) in 1998, as a bakery and pastry maker; Our goals became the project of passion and dedication to our work. As a result of innovation and market demand, we started to manufacture tart shells in 2001 and later bases for cakes, vol-au-vent, waffles, etc ...

Since then, one of Our main objectives are to achieve the maximum satisfaction of our customers, who we listen carefully to adapt our products to their needs.

The Mundo Pastel product range and its different brands are committed to innovation without forgetting the strictest standards of food safety and product quality, achieving unparalleled consistency and flavour, as we have been doing for more than 20 years.

COMMITMENT

FOOD SAFETY

We consider Food Safety not only as an obligation, but as a tool for continuous improvement and guarantee for your customers:

- Hazard Analysis and Critical Points Analysis System Control (HACCP).
- Periodic nutritional, physical-chemical and microbiological products and facilities.
- Daily control of raw materials and suppliers.
- Daily cleaning and disinfection of facilities with products suitable for the agri-food industry.
- Continuous training of personnel on issues related to food security.
- Complete technical sheets of our products available to customers

MUNDO PASTEL VALUE ADDED

Competitive advantages Mundo Pastel brings to our customers:

- We are manufacturers
- We have a large staff of technical and commercial professionals.
- We have an exchange service electronic data (EDI).
- R & D department at the customer service. Request what you need.

TARTLETS Marquise

Marquise Tartlet 40 mm.

144 U. | 120 U.
384 U. | 72 U.

Marquise Tartlet 80 mm.

36 U. | 120 U.
96 U. | 72 U.

Marquise Tart 190 mm.

10 U. | 78 U.

TARTLETS Marquise

Marquise Tartlet with cocoa 40 mm.

144 U. 120 U.
384 U. 72 U.

Marquise Tartlet with cocoa 80 mm.

36 U. 120 U.
96 U. 72 U.

Marquise Tart with cocoa 190 mm.

10 U. 78 U.

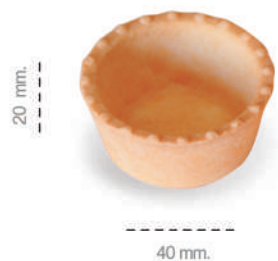
TARTLETS

Candela Tartlet (sweet or salty)

144 U.
120 U.
384 U.
72 U.

Micro Tartlet (sweet or salty)

144 U.
120 U.
384 U.
72 U.



Mini Tartlet (sweet or salty)

15 U.
15 U.
21 U.
21 U.
72 U. Salty
72 U. Sweet
144 U.
120 U.
480 U.
72 U.

Mini Tartlet with chocolate crown

96 U.
120 U.
384 U.
72 U.

TARTLETS

Aitana Tartlet (sweet or salty)

- 10 U.
- 10 U.
- 72 U.
- 48 U.
- 120 U.
- 156 U.
- 72 U.

Gourmet Tartlet (sweet or salty)

- 48 U.
- 120 U.
- 168 U.
- 72 U.

Quiche base

- 10 U.
- 78 U.

Fantasy in every bite

Vitarvi

figurine TARTLETS

TARTLETS figurines

Mussel Tartlet

90 U. 120 U.
360 U. 72 U.

Mini Spoon Tartlet

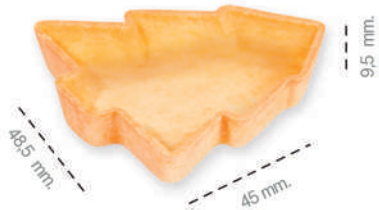
12 U. 15 U. 72 U.
96 U. 72 U.
336 U. 72 U.

Mini Shell Tartlet

12 U. 15 U. 72 U.
90 U. 72 U.
360 U. 72 U.

-Shaping the flavor-

TARTLETS figurines



Mini Tree Tartlet

12 U. 15 U. 72 U.
90 U. 120 U.
360 U. 72 U.

Mini Heart Tartlet

12 U. 15 U. 72 U.
90 U. 120 U.
360 U. 72 U.

Mini Ingot Tartlet

12 U. 15 U. 72 U.
96 U. 120 U.
336 U. 72 U.

-Made with much love-

TARTLETS figurines

34,5 mm.

25 mm.

Irregular Micro Shot

96 U. 120 U.
336 U. 72 U.

37,5 mm.

25 mm.

Irregular Mini Shot

12 U. 15 U. 72 U.
96 U. 120 U.
336 U. 72 U.

40 mm.

25 mm.

Shot

48 U. 120 U.
240 U. 72 U.

40 mm.

25 mm.

Shot with chocolate crown

48 U. 120 U.
144 U. 72 U.

The Queen of Tartlets

ROQ Noir®

TARTLETS **Roq Noir**

TARTLETS
Roq Noir

Roq Noir Tartlet 40 mm.

96 U. 120 U.
336 U. 72 U.

Roq Noir Tartlet 80 mm.

36 U. 120 U.
96 U. 72 U.

ROQ® Noir

Premium Quality Tartlets

Made with butter

Roq Noir Tartlet with cocoa 40 mm.

96 U. 120 U.
336 U. 72 U.

Roq Noir Tartlet with cocoa 80 mm.

36 U. 120 U.
96 U. 72 U.

TARTLETS Roq Noir

Roq Noir Tartlet 40mm.
with chocolate crown

96 U. | 120 U.
336 U. | 72 U.

Roq Noir Tartlet 80mm.
with chocolate crown

24 Uds | 120 Uds
72 Uds | 72 Uds

Roq Noir Tartlet 40 mm.
with cocoa and chocolate crown

96 U. | 120 U.
336 U. | 72 U.

Roq Noir Tartlet 80 mm.
with cocoa and chocolate crown

24 U. | 120 U.
72 U. | 72 U.

ROQ® Noir

Premium Quality Tartlets

Made with butter

Light and crunchy

VOL-AU-VENT and puff pastries

VOL-AU-VENT

23 mm.

38 mm.

Mini Vol-au-Vent 38 mm.

12 U. 19 U. 72 U.
96 U. 120 U.
336 U. 72 U.

23 mm.

38 mm.

Mini Vol-au-Vent 38 mm. chocolate crown

96 U. 120 U.
336 U. 72 U.

45 mm.

55 mm.

Vol-au-Vent 55 mm.

9 U. 11 U. 64 U.
15 U. 120 U.
100 U. 72 U.

45 mm.

75 mm.

Mariola Vol-au-Vent 75 mm.

5 U. 10 U. 72 U.
15 U. 120 U.
60 U. 72 U.

PUFF PASTRIES

25 mm.

50 mm.

Mini Cannoli 50 mm.

45 U.
120 U.
180 U.
72 U.

30 mm.

65 mm.

Cannoli 65 mm.

30 Uds.
120 Uds.
120 Uds.
72 Uds.

35 mm.

120 mm.

Puff pastry cane 120 mm.

10 U.
120 U.
40 U.
72 U.

-Ready to decorate and fill as desired-

PUFF PASTRY CONCHS and savarins

Mini Conch 60 mm.

36 U. | 120 U.
216 U. | 72 U.

Conch 120 mm.

15 U. | 120 U.
45 U. | 72 U.

Mini Savarin 35 mm. margarine (+ capsule)

300 U. | 72 U.

Savarin 65 mm. margarine (+ capsule)

120 U. | 72 U.

CHOUX

Choux 45 mm.

48 U.
120 U.
250 U.
72 U.

Choux 75 mm.

15 U.
120 U.
60 U.
72 U.

ÈCLAIR

25 mm.

60 mm.

Èclair 60 mm.

48 U. 120 U.
250 U. 72 U.

30 mm.

130 mm.

Èclair 130 mm.

70 U. 72 U.

35 mm.

160 mm.

Èclair 160 mm.

60 U. 72 U.

Tradition throughout the year

Vitarvi

WAFER and tulips

WAFERS

Artisan Mini Cone

230 U.
120 U.
920 U.
72 U.

Artisan Cone

30 U.
120 U.
336 U.
36 U.

Mini Chocolate Wafer Cone

75 U.
120 U.
1120 U.
36 U.

Chocolate Wafer Cone

49 U.
120 U.
196 U.
36 U.

WAFERS

Cubanito

36 U. 24 U. 72 U.
216 U. 120 U.
864 U. 72 U.

Heart fan

40 U. 24 U. 72 U.
240 U. 120 U.
960 U. 72 U.

Mini Wafer Cane with chocolate

75 U. 120 U.
612 U. 36 U.

TULIPS

45 mm. base

Artisan Tulip

225 U.

49 U.

45 mm. base

Tulip with chocolate interior

24 U.

120 U.

180 U.

49 U.

-Fantasy to your senses-

FORMATS

Mundo Pastel industrial packaging

Vitarvi industrial packaging

Vitarvi Cash & Carry packaging

Vitarvi linear packaging

symbol legend

Units in industrial packaging · Units in Cash & Carry packaging · Units in linear packaging · Blister per box · Boxes per pallet

From June to October, chocolate products will be shipped by refrigerated transport. Manufacturing under minimum order or availability.

Grupo
Mundo Pastel
www.mundopastel.es

P.I. Algars. Calle Ibi, 14A
Apdo. de Correos 195
03820 Cocentaina (Alicante - ESPAGNE)
Tel. (+34) 965590470 Fax (+34) 965593060
mundopastel@mundopastel.es
www.mundopastel.es

Suivez-nous sur:

R.G.S.I. 20.32670/A