



Exquisite flavors, different textures,  
infinite possibilities



### Our Tradition

A magical place located in Andalusia, Seville is unique for its range of cultural contrasts and deep-rooted traditions. It is a city of artisans and a Mediterranean gastronomic culture famous for its quality and variety. Seville is one of the most emblematic cities in Spain, and is home to Pansur.



### Our History

Our family, the Pineda Rivera family, successfully incorporates bread recipes that have been passed on from generation to generation over the past four decades. Our bread combines the flavors and textures of the best grains from our fields in southern Spain.



### Our Bread

Our breads are the result of many centuries of tradition and diverse cultures. Derived from Roman, Arabic and ancient Greek culinary traditions, our bread recipes have been enriched and improved by selecting the best grains and spices with the best aromas. Every loaf is pre-baked to the ideal point and then frozen to conserve all of its nutritional value as well as its natural flavors. The result is a unique and healthy, delicious bread.

### Our Commitment to Nature

Our permanent commitment to Mother Nature has led us to using recyclable boxes, fueling our vehicle fleet with biodiesel and, very soon, installing a photovoltaic electrical system at what will be our new production plant.

We continuously strive to fulfill our commitment to Mother Nature in order to bring you the best bread possible all the way from our fields to your table. The bread we knead is made from natural ingredients only!



# Artisans

in natural  
pre-baked bread

#### Contact us:

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Flavors of Southern Spain



www.pansur.com



Flavors of Southern Spain



### Wholesome Specialties

± 15 - 20 min  
Bake 390-400°F / ± 8 - 10 min\*



Small/ Multi-Grain Bread Roll 1.23 Oz./2.29 Oz.  
80 units/box  
Codes: U0016 (s) / U0015 (m)



Half Baguetina Green 3.53 Oz.  
30 units/box - Code: U0165



Half Wholewheat Baguette 3.53 Oz. 65 units/box  
Code: U0137



Half Multi-Grain Baguette 3.53 Oz. 65 units/box  
Code: U0159

### Our Baker's Favorites

± 20 - 25 min  
Bake 390 - 400°F / ± 8 - 12 min\*



Pineapple 8.82 Oz.  
25 units/box - Code: U0182



Ciabatta 14.11 Oz.  
18 units/box - Code: U0733



Artisan Seville 8.82 Oz.  
30 units/box - Code: U0021



### Traditional Specialties

± 10 - 15 min  
Bake 390-400°F / ± 8 - 10 min\*



Hispalis 1.76 Oz.  
75 units/box - Code: U0009



California 1.41 Oz.  
70 units/box - Code: U0692



Alhambra 2.47 Oz.  
100 units/box - Code: U0236



Gold Tower 2.47 Oz.  
100 units/box - Code: U0235



Small / Sesame Seed Bread Roll 1.23 Oz. / 2.29 Oz.  
80 units/box  
Codes: U0014 (s)/ U0013 (m)



Small/ Poppy Seed Bread Roll 1.23 Oz./2.29 Oz.  
80 units/box  
Codes: U0006 (s)/ U0005 (m)



Artisan Miniprieto Bread 1.94 Oz.  
60 units/box - Code: U0118



Artisan Prieto Bread 3.17 Oz.  
30 units/box - Code: U0117



Pinedita 1.41 Oz.  
60 units/box - Code: U0691



"Ole" 2.99 Oz.  
35 units/box - Code: U0004



### Catering Specialties

± 10 - 15 min  
Bake 390-400°F / ± 5 - 8 min\*



Miniature California 1.06 Oz.  
100 units/box - Code: U0017



Miniature Roll 1.41 Oz.  
100 units/box - Code: U0018



Miniature-Pinedita 1.06 Oz.  
100 units/box - Code: U0019



Miniature Hispalis 1.41 Oz.  
100 units/box - Code: U0020



Triana 1.41 Oz.  
75 units/box - Code: U0010



Wholewheat Triana 1.41 Oz.  
75 units/box - Code: U0022



\*The indicated preparation times and weights are approximate. For precise information please refer to the reference sheet by contacting our company.



### Soft Dough Bread

± 15 - 20 min  
Bake 390-400°F / ± 8 - 10 min\*



Giralda 9.88 Oz.  
24 units/box - Code: U0002



Andalusian Vienna Bread 4.23 Oz. 45 units/box  
Code: U0105



Baguette 8.82 Oz.  
35 units/box - Code: U0001



Gourmet 3.17 Oz.  
60 units/box - Code: U0104



Half Baguetina 3.53 Oz.  
65 units/box - Code: U0106



Ciabatta Sandwich 5.64 Oz.  
54 units/box - Code: U0765

### Hard Dough Bread

± 20 - 25 min  
Bake 390-400°F / ± 10-12 min\*



Guadalquivir 8.82 Oz.  
25 units/box - Code: U0207



Flavors of Southern Spain