

PRODUCT CATALOG
2023



joriba



joriba

ARTISANAL ON SCALE

From the very beginning, Joriba has relied on authentic artisan craftsmanship to create indulging high-quality products. We have maintained that craftsmanship and level of quality ever since. Only the scale of production has changed. You are still purchasing 100% Belgian, quality artisan products. Since we value quality highly, we only work with reputable, certified suppliers. Wherever possible, we source our raw materials locally, to guarantee superior and authentic flavours and quality.



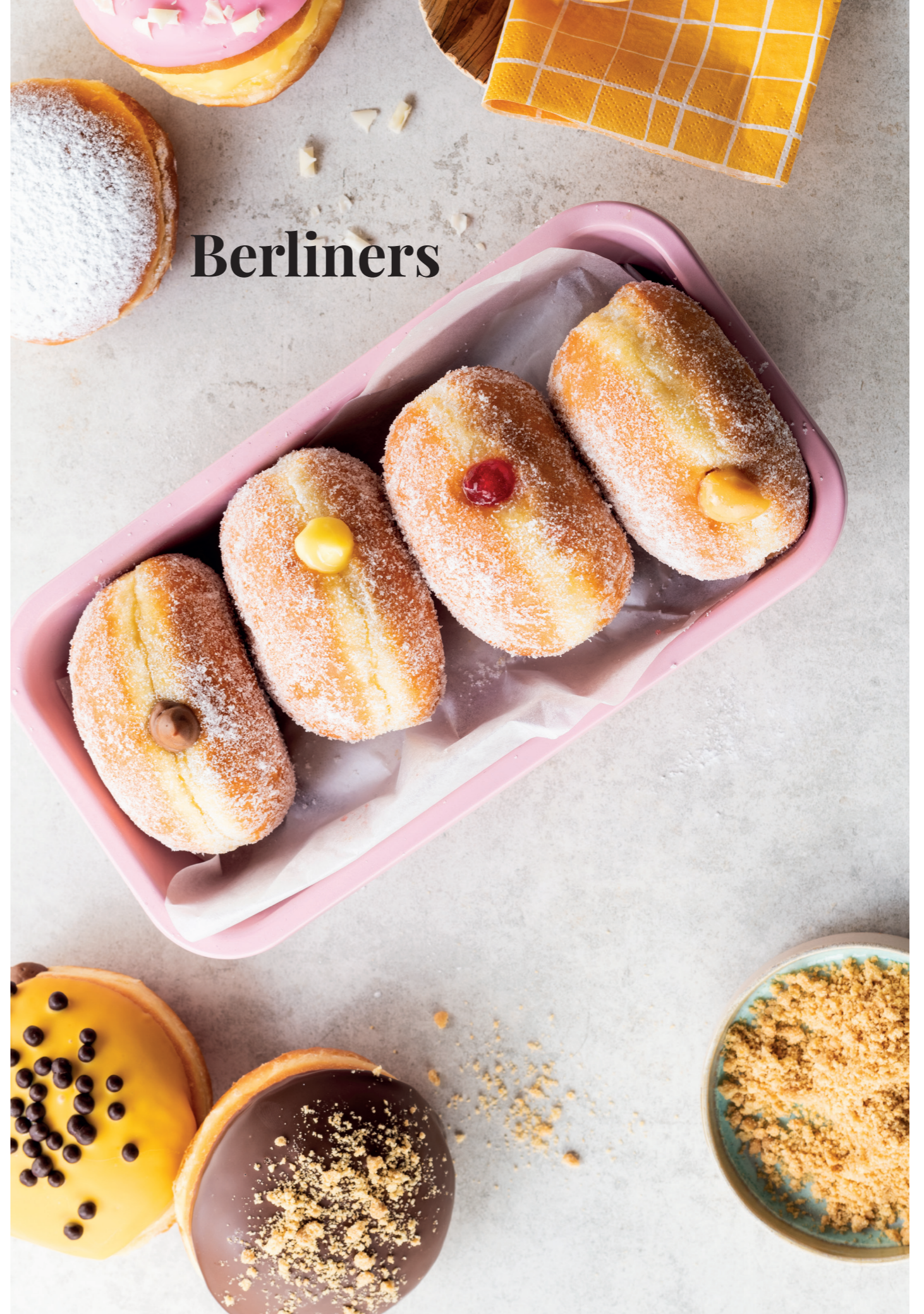
- ✓ Authentic recipes
- ✓ Expertise since 1978
- ✓ Artisan quality in chilled and frozen
- ✓ Focus on product innovation and seasonal products

OUR PRODUCT RANGE

We specialise in the artisan preparation of bakery products. We started with our authentic Diksmuidse Boterkoek pastry and have since expanded our range to include eclairs and berliners in various flavours and sizes.

Due to the artisan nature of our products, stated weights and sizes may vary within prescribed limits.

Berliners





Berliner Petit / DBH05_JO001 NEW

Available from 1 november

Our smallest berliner shell based on luxury dough and deep fried in sunflower oil

45mm diameter - 17g

defrosting time: min. 1h at room temperature

125 pieces per carton

88 cartons/pallet



Berliner Mini / DBH03_JO001

Mini berliner shell based on luxury dough and deep fried in sunflower oil

55mm diameter - 23g

defrosting time: min. 1h at room temperature

88 pieces per carton

88 cartons/pallet



Berliner Midi / DBH02_JO001

Midi berliner shell based on luxury dough and deep fried in sunflower oil

70mm diameter - 39g

defrosting time : min. 1h at room temperature

45 pieces per carton

88 cartons/pallet



Berliner Original / DBH01_JO001

Standard size berliner based on luxury dough and deep fried in sunflower oil

90mm diameter - 60g

defrosting time : min. 1h at room temperature

70 pieces per carton

40 cartons/pallet



Petit (injected)/ DBG05_JO001 NEW
Available from 2024

Our smallest berliner injected with pastry cream

45mm diameter - 25g

defrosting time : min. 5-6h at 5-7°C

125 pieces per carton

88 cartons/pallet



Mini (sliced)/ DBS03_JO001

Mini berliner sliced and filled with pastry cream

55mm diameter - 45g

defrosting time : min. 5-6h at 5-7°C

48 pieces per carton

88 cartons/pallet



Original (sliced)/ DBS01_JO001

Original berliner sliced and filled with pastry cream

90mm diameter - 105g

defrosting time : min. 12h at 5-7°C

48 pieces per carton

40 cartons/pallet



Original (injected)/ DBG01_JO001

Original berliner injected with pastry cream

90mm diameter - 105g

defrosting time : min. 12h at 5-7°C

48 pieces per carton

48 cartons/pallet



Artisan eclairs



Eclair Mignon / DEH08_JO002

Our smallest eclair shell based on our authentic pâte à choux dough

8 x 3,5cm - 7g

defrosting time : min. 1h at room temperature

160 pieces per carton

88 cartons/pallet



Eclair Original / DEH01_JO002

Our standard wide eclair shell based on our authentic pâte à choux dough

15 x 5,5cm - 27g

defrosting time : min. 1h at room temperature

144 pieces per carton

24 cartons/pallet



Eclair Français/ DEH06_JO001

A long, sleek eclair shell based on our authentic pâte à choux dough

16 x 4,5cm - 19g

defrosting time : min. 1h at room temperature

120 pieces per carton

40 cartons/pallet



Eclair Patissier / DEH07_JO001 NEW

Available from 1 november

Our elegant, serrated eclair sleeve based on our authentic pâte à choux dough

16 x 4,5cm - 19g

defrosting time : min. 1h at room temperature

120 pieces per carton

40 cartons/pallet



Eclair Mignon dark/ DEG08_JO001

Mignon eclair filled with pastry cream and topped with a homemade Belgian dark chocolate ganache

8 × 3,5cm - 35g

defrosting time : min. 5-6h at 5-7°C

60 pieces per carton

88 cartons/pallet



Eclair Français dark / DEG06_JO001

Français eclair filled with pastry cream and topped with a homemade Belgian dark chocolate ganache

16 × 4,5cm - 100g

defrosting time : min. 12h at 5-7°C

48 pieces per carton

48 cartons/pallet



Eclair Original milk / DEG09_JO001

Original eclair filled with pastry cream and topped with a homemade Belgian milk chocolate ganache

15 × 5,5cm - 120g

defrosting time : min. 12h at 5-7°C

46 pieces per carton

48 cartons/pallet



Cakes & pastries



**Artisan cake Long -
with apple cubes / DCE01_JO001**

A long cake with fresh Jonagold apple cubes

27 x 7,5cm - 450g

defrosting time: min. 2h at room temperature

14 pieces per carton

48 cartons/pallet



Apple tartlet (1p.) / DTE01_JO001

A tartlet with cake dough and fresh Jonagold apple cubes

11cm diameter - 130g

defrosting time: min. 2h at room temperature

60 pieces per carton

48 cartons/pallet



**Artisan cake Original
Apple crumble/ DCE04_JO001**

A round cake with fresh Jonagold cubes, finished with a crumble, in an authentic wooden packaging

17cm diameter - 480g

defrosting time: min. 2h at room temperature

6 pieces per carton

88 cartons/pallet



**Artisan cake Original
Cherry crumble / DCE07_JO001**

A round cake with cherry filling, finished with a crumble, in an authentic wooden packaging

17cm diameter - 525g

defrosting time : min. 2h at room temperature

6 pieces per carton

88 cartons/pallet



**Artisan cake Original
Chocolate brownie / DCE05_JO001**

A round chocolate brownie cake, in an authentic wooden packaging

17cm diameter - 425g

defrosting time : min. 2h at room temperature

6 pieces per carton

88 cartons/pallet



**Belgian
heroes**



Klaaskoek brioche nature /
DOE01_JO001

Soft luxury dough with a hint of cinnamon

defrosting time: min. 1h at room temperature

60 pieces per carton

24 cartons/pallet



Diksmuidse boterkoek /
DVE01_JO001

A sweet roll, handmade from our unique and secret recipe and 100% vegan

per 21 pieces in alu tray - ca. 60g/piece

defrosting time : min. 1h at room temperature

4 x 21 pieces per carton

24 cartons/pallet



Klaaskoek brioche with raisins /
DOE02_JO001

Soft luxury dough with a hint of cinnamon and raisins

defrosting time: min. 1h at room temperature

60 pieces per carton

24 cartons/pallet



Diksmuidse chocoladekoek /
DVE02_JO001

A sweet roll with a bar of Belgian dark chocolate inside, handmade from our unique and secret recipe and 100% vegan.

per 21 pieces in alu tray - ca. 65g/piece

defrosting time : min. 1h at room temperature

4 x 21 pieces per carton

24 cartons/pallet



Klaaskoek brioche with chocolate chips/ DOE03_JO001

Soft luxury dough with a hint of cinnamon and chocolate chips

defrosting time : min. 1h at room temperature

60 pieces per carton

24 cartons/pallet



**100%
PLANT-BASED**