



**joriba**

PRODUCT CATALOG  
2024





# 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

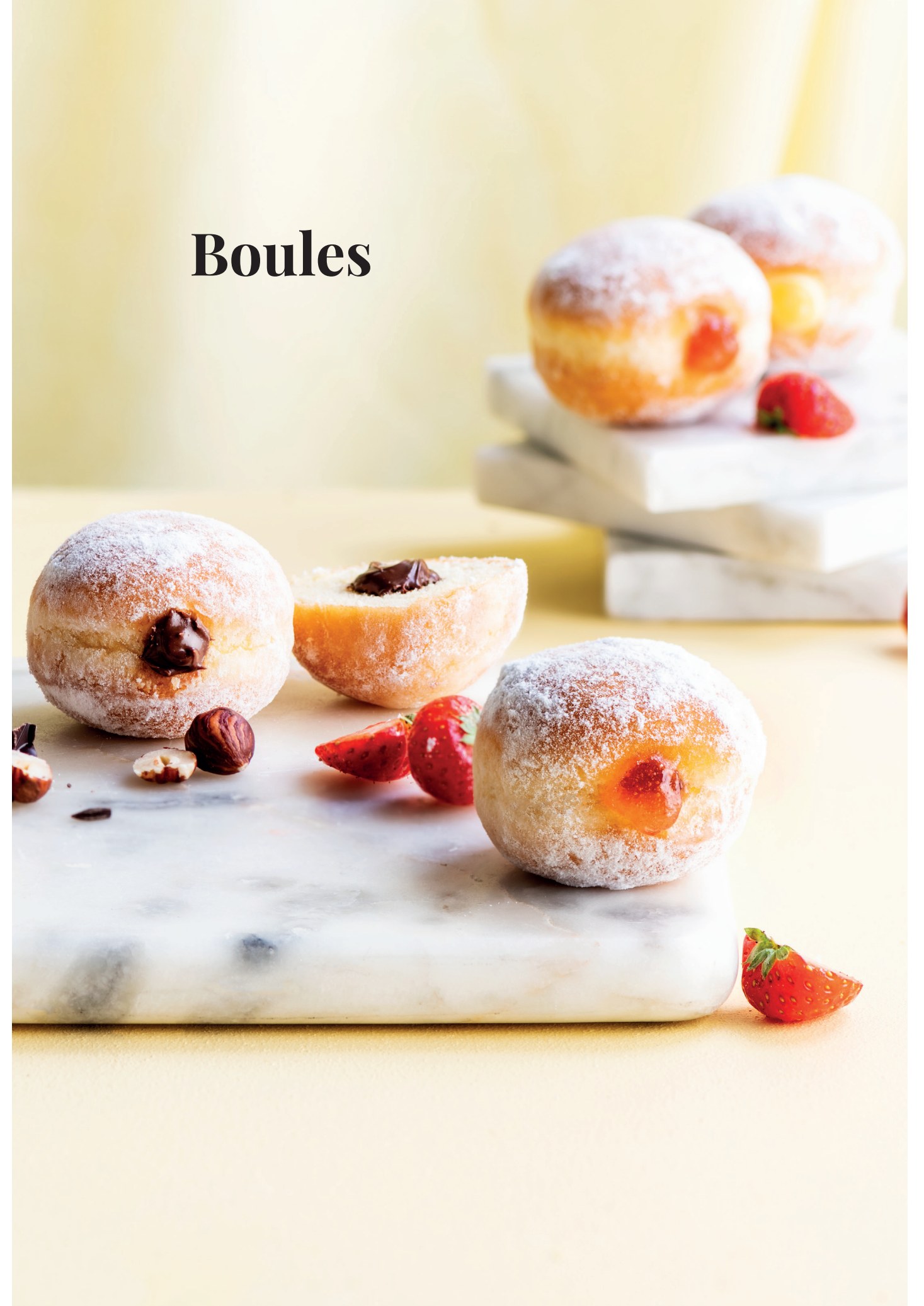
## OUR PRODUCT RANGE

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.



# Boules





## 100% BELGIAN BOULE

Boule de Berlin, Krapfen, bomboloni, bolas de Berlim, ... a sweet sin known worldwide, but the Joriba Bakery boule is one of a kind. Since 1988, we have been preparing this Belgian delicacy according to a traditional recipe with an airy dough. Over the years, we have built up valuable expertise, resulting in a high-quality, flavorful product that meets the highest quality standards.

Because we strongly believe in the growth of our boules, a new production site was recently built and became operational. We still rely on our authentic recipe, but now have an increased production capacity to meet rising consumer demand.

Our new infrastructure allows us to guarantee consistent quality and transfer our lightness to a variety of formats. In addition to our classic crème patissière, we now offer different fillings to create a truly indulgent experience for anyone who tastes our boule.

### Boule Mini updated DBH03\_JO002

Mini Berliner based on luxury dough and deep fried in sunflower oil

53mm diameter - 18g
defrost : min. 1h at room temperature
120 pieces per carton
88 cartons/pallet



### Boule Midi DBH02\_JO001

Medium Berliner based on luxury dough and deep fried in sunflower oil

70mm diameter - 39g
defrost : min. 1h at room temperature
45 pieces per carton
88 cartons/pallet



### Boule Original new packaging DBH01\_JO002

Large Berliner based on luxury dough and deep fried in sunflower oil

90mm diameter - 60g
defrost : min. 1h at room temperature
80 pieces per carton
40 cartons/pallet







FOR SALES IN CHILLED SECTION AFTER DEFROSTING

**Mini boule sliced** updated  
DBS03\_JO002

Mini Berliner sliced and filled with pastry cream

53mm diameter - 35g
defrost : min. 5-6h at 5-7°C
70 pieces per carton
88 cartons/pallet



**Original boule sliced**  
DBS01\_JO001

Original Berliner sliced and filled with pastry cream

90mm diameter - 105g
defrost : min. 12h at 5-7°C
48 pieces per carton
40 cartons/pallet



**Original boule injected**  
DBG01\_JO001

Original Berliner injected with pastry cream

90mm diameter - 110g
defrost : min. 12h at 5-7°C
48 pieces per carton
48 cartons/pallet





## NEW IN OUR RANGE

### FOR SALES AT ROOM TEMPERATURE AFTER DEFROSTING

#### Mini boule vanilla flavored

DBG03\_JO001

Our delicious mini Berliner filled with a rich vanilla flavored filling and enrobed in a sugar coating

53mm diameter - 30g

defrost : min. 1h at room temperature

105 pieces per carton

88 cartons/pallet



#### Mini boule choco-hazelnut

DBG08\_JO001

Our delicious mini Berliner filled with a creamy hazelnut filling and enrobed in a sugar coating

53mm diameter - 24g

defrost : min. 1h at room temperature

105 pieces per carton

88 cartons/pallet



#### Mini boule strawberry

DBG08\_JO002

Our delicious mini Berliner filled with a fresh strawberry jam and enrobed in a sugar coating

53mm diameter - 24g

defrost : min. 1h at room temperature

105 pieces per carton

88 cartons/pallet



with a delicious  
sugar coating





# Artisan eclairs







**Eclair Mini**

DEH08\_JO002

Our smallest eclair shell (formerly known as “mignon”) based on our authentic pâte à choux dough

8 × 3,5cm - 7g

defrost: 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 × 5,5cm - 27g

defrost: min. 1h at room temperature

144 pieces per carton

24 cartons/pallet



**Eclair Pâtissier**

DEH07\_JO001

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

16 × 4,5cm - 19g

defrost: min. 1h at room temperature

120 pieces per carton

40 cartons/pallet







**Eclair Mini dark**

DEG08\_JO001

Our smallest eclair (formerly known as ‘mignon’) filled with pastry cream and finished with a homemade dark chocolate ganache

8 × 3,5cm - 35g

defrost: 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 finished with a homemade dark chocolate ganache

16 × 4,5cm - 100g

defrost: 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 finished with a homemade milk chocolate ganache

15 × 5,5cm - 120g

defrost: 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 × 7,5cm - 450g

defrost: 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

defrost: 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

17cm diameter - 480g

defrost: 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

17cm diameter - 525g

defrost: min. 2h at room temperature

6 pieces per carton

88 cartons/pallet



**Artisan cake Original -  
Chocolate brownie**

DCE05\_JO001

A round chocolate brownie cake

17cm diameter - 425g

defrost: 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

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defrost: min. 1h at room temperature

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60 pieces per carton

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24 cartons/pallet

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### Klaaskoek brioche with raisins

DOE02\_JO001

Soft luxury dough with a hint of cinnamon and raisins

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defrost: min. 1h at room temperature

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60 pieces per carton

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24 cartons/pallet

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### Klaaskoek brioche with chocolate chips

DOE03\_JO001

Soft luxury dough with a hint of cinnamon and chocolate chips

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defrost: min. 1h at room temperature

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60 pieces per carton

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24 cartons/pallet

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### Diksmuidse boterkoek

DVE01\_JO001

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

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

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defrost: min. 1h at room temperature

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4 × 21 pieces per carton

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24 cartons/pallet

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### 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.

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

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defrost: min. 1h at room temperature

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4 × 21 pieces per carton

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24 cartons/pallet

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**NEW IN OUR RANGE**

**Cinnamon roll**

DVE05\_JO002

An artisan handmade cinnamon roll for true cinnamon lovers

per 18 pieces in alu tray - ca. 75g/piece

defrost: min. 1h at room temperature

2 x 18 pieces per carton

48 cartons/pallet



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BELGIAN HEROES

