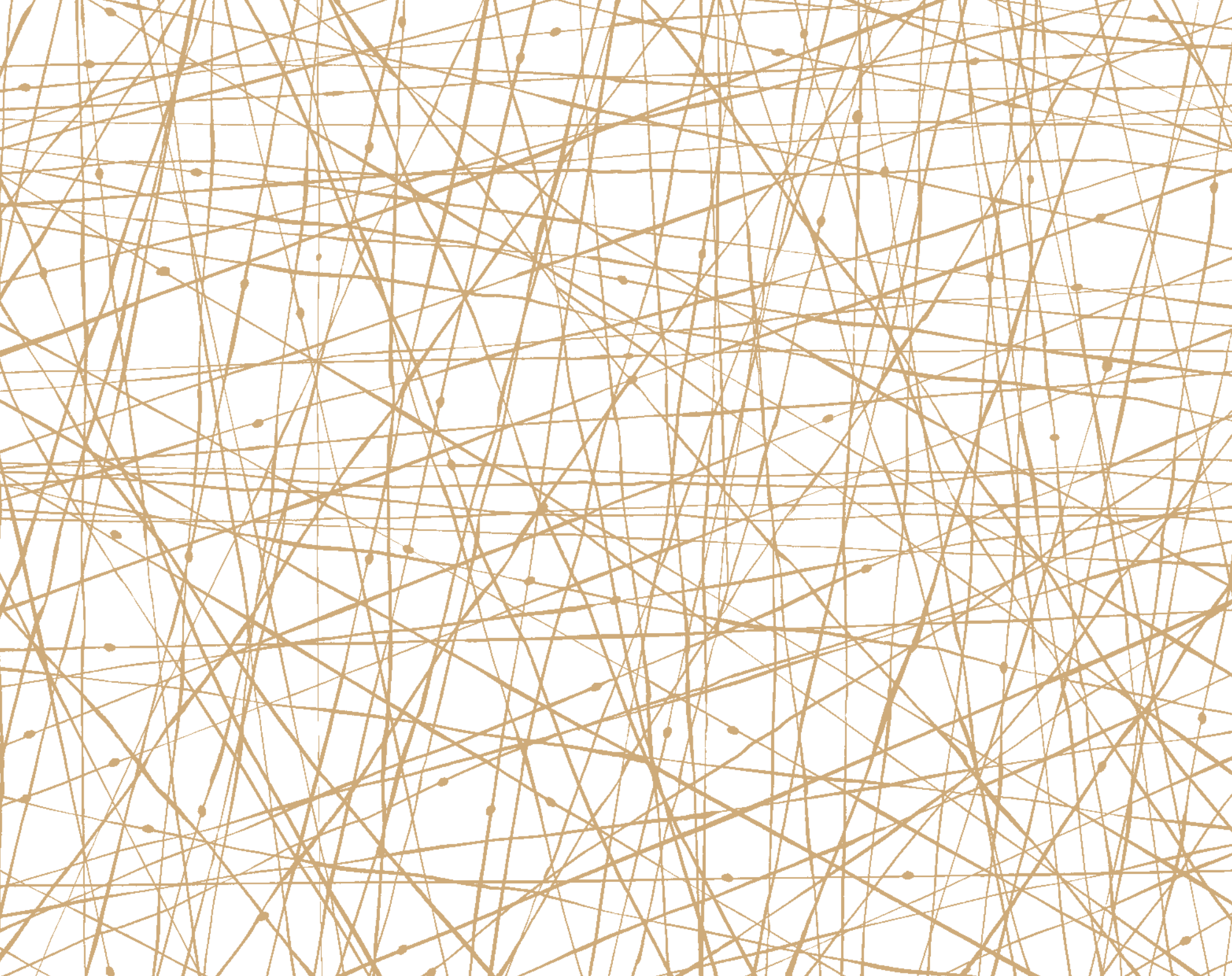
/ masdeu /



Masdeu
for professionals

Masdeu was born in 1945 as an artisan's bakery shop, who eventually specialized in manufacturing and commercializing ready to fill food bases. This catalogue brings together both traditional and innovative products, neutral, sweet and each in different types of doughs, manufactured in our plants in Puigdàlber and Les Lucs-sur-Boulogne.

The growth and internationalization of Masdeu owes much to the direct and continuous knowledge of its trade. A knowledge of professionals who, working for other professionals, know their demands, anticipate their needs and above all take care of the quality of the product and the service they offer.

9-0111-11-100-00

Premium Mini Cones

Waffle

DIS560
Mini Cone Neutral Coating Non-Moisture

180 units

DIS561
Mini Cone Spinach Coating Non-Moisture

180 units

DIS562
Mini Cone Tomato Coating Non-Moisture

180 units

DIS563
Mini Cone Black Coating Non-Moisture

180 units

DIS567
Mini Cone Black Sesame Coating Non-Moisture

180 units

DIS576
Mini Cone Tomato Sesame Coating Non-Moisture

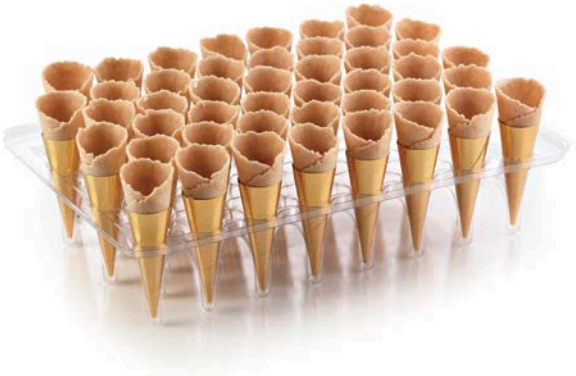
180 units

DIS295
Cone "Tapa" Black Sesame

140 units

DIS575
Mini Cone Assortment Coating Non-Moisture
Spinach, neutral, black, tomato.

180 units



Golden or Silver sleeve and upright packaging.

Fill and serve

Moisture resistant

0 10 20 30 40 50 60 70 80 90 100 110 120 130 140 150 mm

Mini Cones

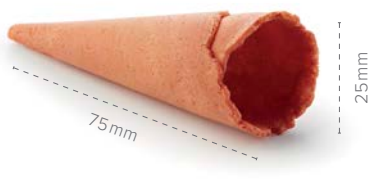
Waffle

DIS501
Mini Cone Neutral
+ Cardboard Cornet Holder

286 units

DIS503
Mini Cone Spinach
+ Cardboard Cornet Holder

260 units



DIS504
Mini Cone Tomato
+ Cardboard Cornet Holder

260 units

DIS505
Mini Cone Black
+ Cardboard Cornet Holder

260 units

DIS502
Mini Cone Flavours + Cardboard Cornet Holder
Spinach, neutral, black, tomato.

260 units

All products include a cardboard cornet holder.

0 10 20 30 40 50 60 70 80 90 100 110 120 130 140 150mm

Fill and serve

Premium Mini Tartlets

Shortcrust

Butter

DIS401
Straight-Edge Mini Tartlet, Neutral 38 mm

192 units

Butter

DIS405
Straight-Edge Mini Tartlet, Black 38 mm

192 units

New

Butter

DIS406
Straight-Edge Mini Tartlet, Onion 38 mm

192 units

New

Butter

DIS407
Straight-Edge Mini Tartlet, Sesame 38 mm

192 units

Butter

DIS404
Straight-Edge Mini Tartlet, Assortment (Neutral and Black) 38 mm

192 units

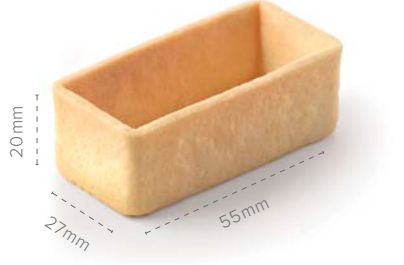
Butter

DIS252
Mini Tartlet, Neutral 40 mm

280 units

New

Butter



DIS410
Straight-Edge Mini Tartlet, Rectangle Neutral 55 mm

144 units

It can be baked

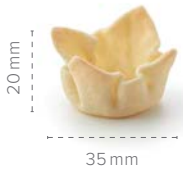
Moisture resistant

Tartlets

Shortcrust and Puff Pastry

DIS245
Mini Tartlet Kriss

192 units



DIS246
Mini Tartlet Star

192 units

DIS255
Mini Tartlet Croc

640 units

DIS254
Sablée Tartlet

135 units

DIS240
Mini Tartlet Snack 40 mm

480 units

DIS241
Tartlet Snack 60 mm

360 units

DIS243
Tartlet Snack 70 mm

180 units

DIS242
Tartlet Snack 85 mm

144 units

New

DIS230
Mini Spoon

252 units

New

DIS288
Ingot

192 units

New

DIS286
Mussel Neutral

192 units

New

DIS287
Mussel Black

192 units

Sweet and savoury fillings

Fill and serve

It can be baked

Moisture resistant

Vol-au-vents

Puff pastry

DIS202
Mini Vol-au-vent 36 mm

240 units

DIS204
Vol-au-vent 55 mm

100 units

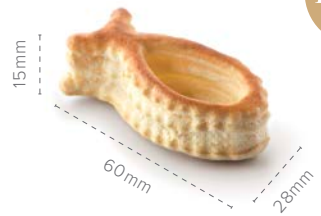
DIS201
Vol-au-vent 70 mm

90 units

DIS200
Vol-au-vent 83 mm

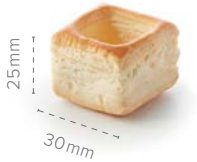
72 units

Butter



DIS203
Mini Fish

200 units



DIS206
Mini Vol-au-vent Squared

240 units

Butter

DIS232
Puff Pastry Daisy

384 units

0 10 20 30 40 50 60 70 80 90 100 110 120 130 140 150mm

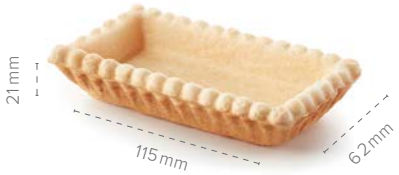
We recommend
5 minutes in the oven

Tartlets

Puff Pastry

DIS234
Boat-Sahped Puff Pastry Tart
150 units

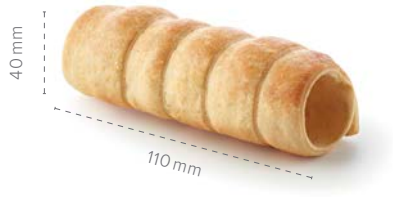
DIS235
Shell-Shaped Puff Pastry Tart
96 units



DIS236
Rectangular Puff Pastry Tart
120 units

DIS238
Puff Pastry Tartlet, 56 mm
240 units

DIS239
Puff Pastry Tartlet, 85 mm
144 units



DIS210
Roulé
90 units
25 mm inner diameter

Our tartlets are made of pressed puff pastry, which makes them very light and, at the same time, very resistant to moisture.

0 10 20 30 40 50 60 70 80 90 100 110 120 130 140 150 mm

We recommend
5 minutes in the oven

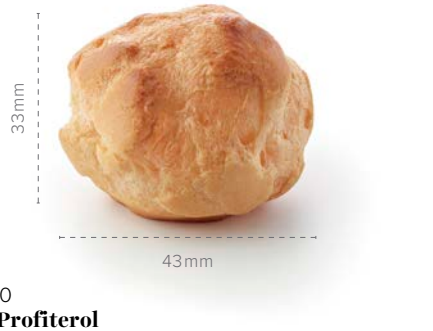
Profiterols and Éclairs

Choux

DIS272
Profiterol

120 units

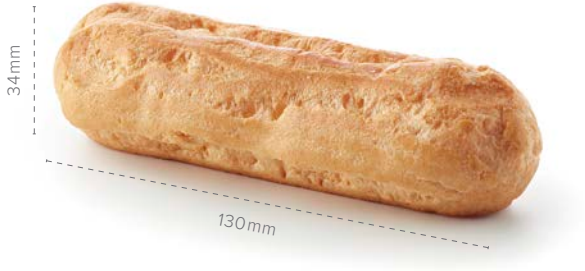
Butter



DIS260
Mini Profiterol

200 units

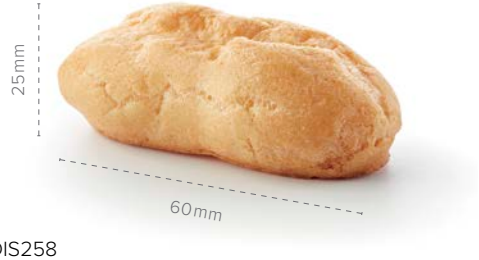
Tradition associates choux pastry with sweet pastries. However it also combines very well with savoury fillings in appetisers and afternoon snacks.



DIS231
Éclair

140 units

Butter



DIS258
Mini Éclair

240 units

0 10 20 30 40 50 60 70 80 90 100 110 120 130 140 150mm

Sweet and savoury fillings

Fill and serve

Macarons

New

DIS660
Mini Macaron Cocoa

6 jars x 180 g

New

DIS661
Mini Macaron Berries

6 jars x 180 g

DIS600
Cocoa Macaron

384 units

DIS601
Natural Macaron

384 units

DIS602
Berries Macaron

384 units

DIS603
Orange Macaron

384 units

DIS604
Pistachio Macaron

384 units

DIS605
Violet Macaron

384 units

DIS606
Lemon Macaron

384 units

DIS620
Redcurrant Macaron

384 units

DIS650
Black Macaron

384 units

DIS651
Turquoise Macaron

384 units

Sweet and savoury fillings

Fill at least 5 hours before serving

0 10 20 30 40 50 60 70 80 90 100 110 120 130 140 150 mm

Macarons

New

DIS690
Big Macaron Cocoa

48 units

5h

New

DIS691
Big Macaron Natural

48 units

5h

New

DIS692
Big Macaron Berries

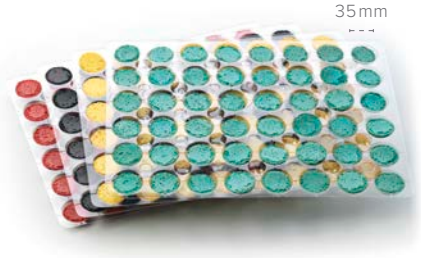
48 units

5h

DIS617
Macarons Assortment, Spring
Cocoa, berries, pistachio and orange.

384 units

5h



DIS618
Macarons Assortment, Summer
Turquoise, lemon, black and redcurrant.

384 units

5h

DIS610
Macarons Assortment 6 Colours
Natural, orange, berries,
pistachio, cocoa and violet.

576 units

5h

1. Fill

2. Cover

3. Let Stand

5 hours until the shell absorbs the moist of the filling.

4. Ready to eat it!

Sweet and savoury fillings

Fill at least 5 hours before serving 5h

Premium Tartlets

Shortcrust

Butter

DIS251
Mini Tartlet, Sweet 40 mm

280 units

DIS249
Mini Tartlet, Cocoa 40 mm

280 units

DIS403
Straight-Edge Mini Tartlet, Assortment (Sweet & Cocoa) 38 mm

192 units

DIS400
Straight-Edge Mini Tartlet, Sweet 38 mm

192 units

DIS402
Straight-Edge Mini Tartlet, Cocoa 38 mm

192 units

DIS281
Straight-Edge Tartlet, Sweet 50 mm

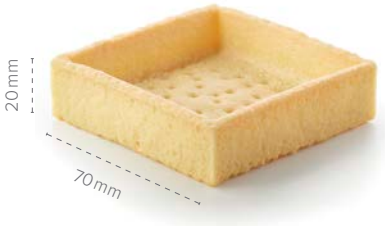
96 units

DIS282
Straight-Edge Tartlet, Sweet 70 mm

96 units

DIS283
Straight-Edge Mini Tartlet, Square Sweet 35 mm

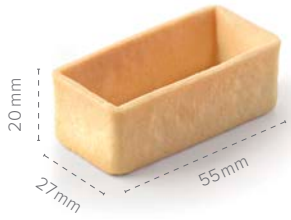
240 units



DIS284
Straight-Edge Mini Tartlet, Square Sweet 70 mm

96 units

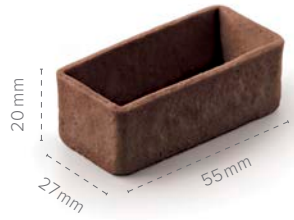
New



DIS411
Straight-Edge Mini Tartlet, Rectangle Sweet 55 mm

144 units

New



DIS412
Straight-Edge Mini Tartlet, Rectangle Cocoa 55 mm

144 units

It can be baked

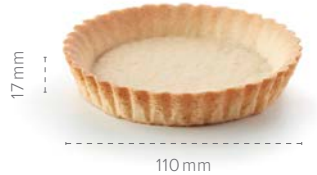
Moisture resistant

Tartlets, Sheets and Savarins

Shortcrust, Puff Pastry and Sponge Cake

DIS253
Tartlet Sablée Sweet 83 mm

144 units



DIS257
Tartlet Sablée Sweet 110 mm

72 units

DIS250
Tart Sablée Sweet 280 mm

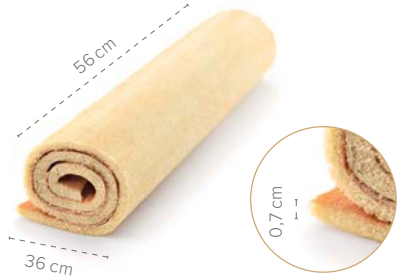
10 units

DIS273
Mini Savarin

240 units

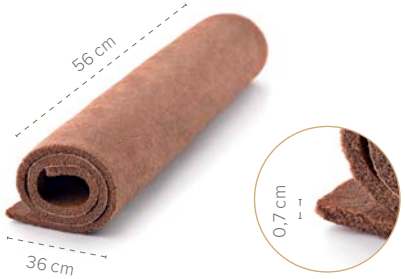
DIS285
Savarin

120 units



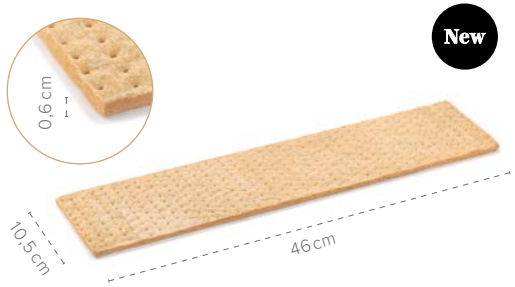
DIS700
Sponge Rolled Cake

12 units



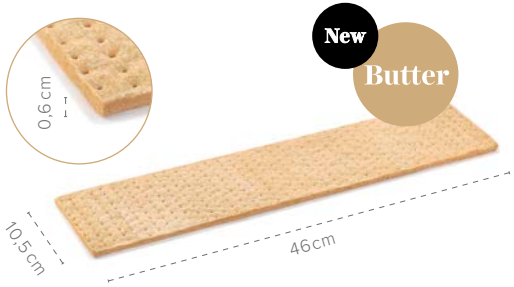
DIS701
Sponge Rolled Cake, Cocoa

12 units



DIS702
Puff Pastry Sheet Margarine

48 units



DIS703
Puff Pastry Sheet Butter

48 units

Very flexible

Fill and serve

It can be baked

Soak in liquor and serve

0 10 20 30 40 50 60 70 80 90 100 110 120 130 140 150 mm

Premium Mini Cones

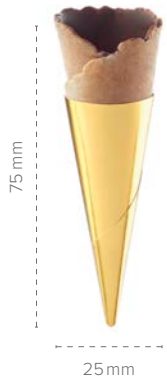
Waffle

DIS570
Mini Cone Biscuit Coating Non-Moisture

180 units

DIS581
Mini Cocoa Cone

180 units



DIS564
Mini Cone Cocoa Interior

180 units

DIS582
Mini Nutty Cocoa Cone

180 units

DIS583
Mini Cone Cocoa with Strawberry

180 units

DIS584
Mini Cone Cocoa with Lemon

180 units

DIS590
Mini Cone Cocoa Assortment
Cocoa, cocoa with lemon, nutty cocoa, cocoa with strawberry.

180 units

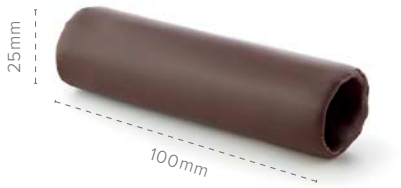
Packed in upright position.

0 10 20 30 40 50 60 70 80 90 100 110 120 130 140 150 mm

Moisture resistant

Rolled Biscuits and Cones

Waffle



DIS265
Cocoa Rolled Biscuit

66 units

DIS266
Nutty Cocoa Rolled Biscuit

66 units

DIS267
Mini Cocoa Rolled Biscuit

165 units

DIS268
Mini Nutty Cocoa Rolled Biscuit

165 units

DIS269
Mini Cone Biscuit

715 units

The crunchy texture of our waffle dough is completed with the creaminess of classic fillings such as whipped cream or more elaborated and creative ones.

Fill and serve

Moisture resistant

0 10 20 30 40 50 60 70 80 90 100 110 120 130 140 150mm

Tulips

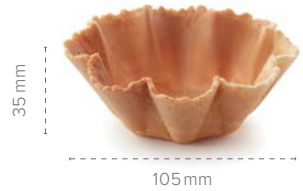
Waffle

DIS111
Mini Tulip

144 units

DIS112
Cocoa Interior Mini Tulip

144 units

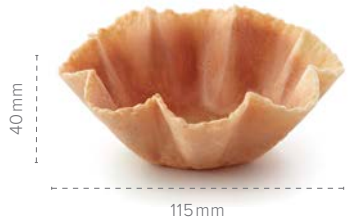


DIS160
Tulip Flower

72 units

DIS161
Tulip Flower Cocoa

72 units



DIS170
Medium Tulip Biscuit

120 units

DIS171
Cocoa Interior Medium Tulip

120 units

DIS172
Medium Tulip Cocoa

120 units

DIS101
Tulip Basket

96 units

DIS102
Tulip Basket Cocoa

88 units

Fill and serve

Moisture resistant

Decorations

Chocolate

DIS900
Black Curl

0,5 kg Case

DIS901
Silver Curl

0,5 kg Case

DIS902
Golden Curl

0,5 kg Case

DIS909
Spiral Dark/White

0,8 kg Case

DIS910
Pearl Ball

40 units Case

DIS911
Golden Ball

40 units Case

DIS912
Blue Ball

40 units Case

DIS913
Amber Ball

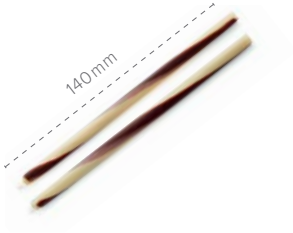
40 units Case

DIS914
Red Ball

40 units Case

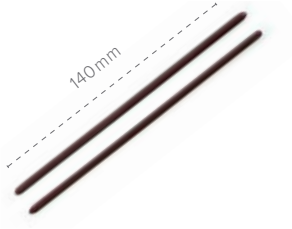
DIS940
Dark Ring

40 units



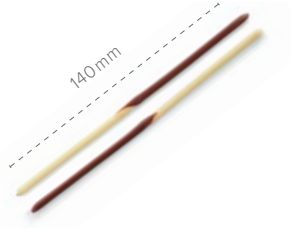
DIS920
Stick Retro

0,75 kg Case



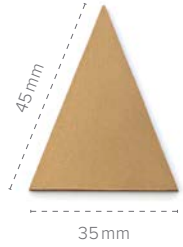
DIS921
Stick Dark

0,80 kg Case



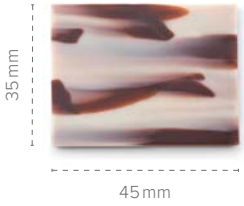
DIS922
Stick Dark/White

0,80 kg Case



DIS915
Golden Triangle

0,64 kg Case



DIS916
Marble Rectangle

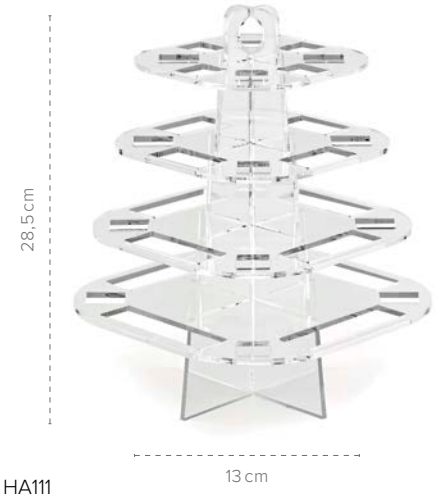
1,30 kg Case

0 10 20 30 40 50 60 70 80 90 100 110 120 130 140 150mm

Storage temperature
between 15-20 °C

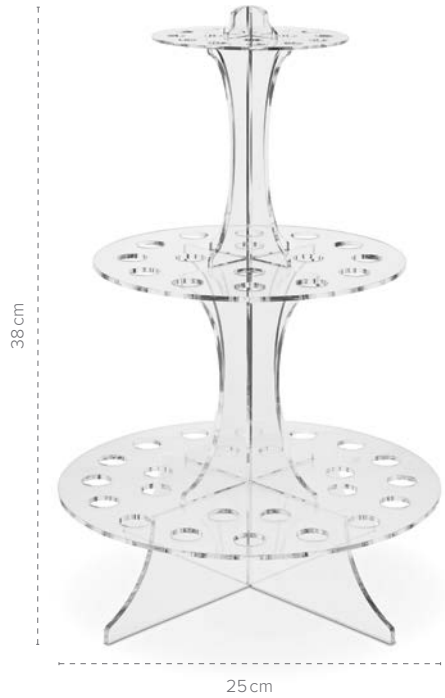
Holders

New



HA111
Plastic Holder Tower (56 Macarons)

2 units

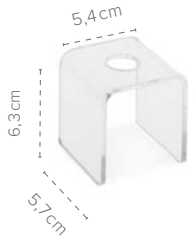


HA108
Plastic Holder Tower (48 Mini Cones)

1 unit

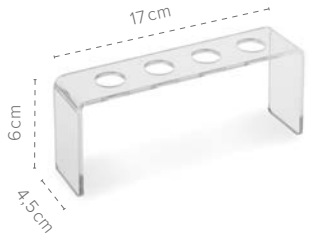
HA104
Plastic Holder Tower (100 Mini Cones)

1 unit



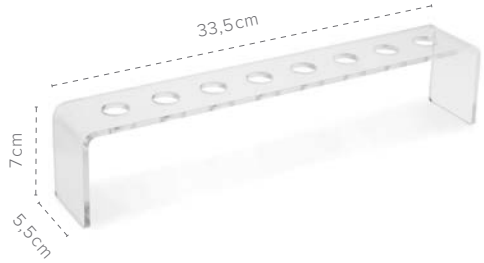
HA106
Plastic Holder Individual

15 units



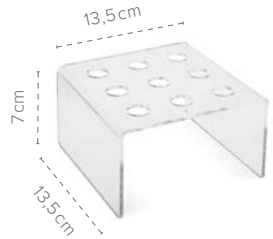
HA103
Plastic Holder Rectangle (4 Mini Cones)

10 units



HA100
Plastic Holder Rectangle (8 Mini Cones)

12 units



HA101
Plastic Holder Square (9 Mini Cones)

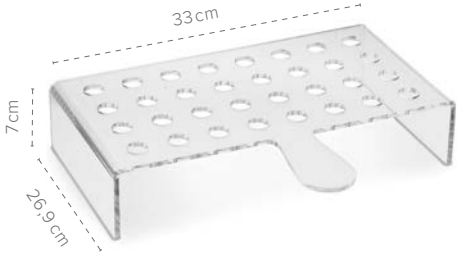
8 units

HA102
Plastic Holder Palette (38 Mini Cones)

10 units

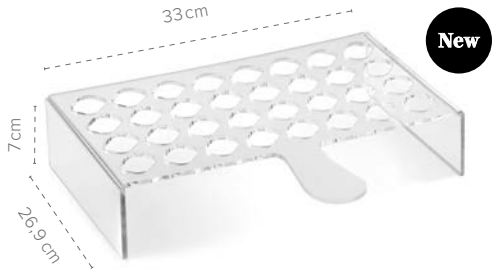
589005
Cardboard Holder Palette (32 Mini Cones)

25 units



HA109
Plastic Holder Palette (32 Mini Cones)

4 units



HA110
Plastic Holder Palette (32 Macarons)

4 units

/*masdeu*/

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