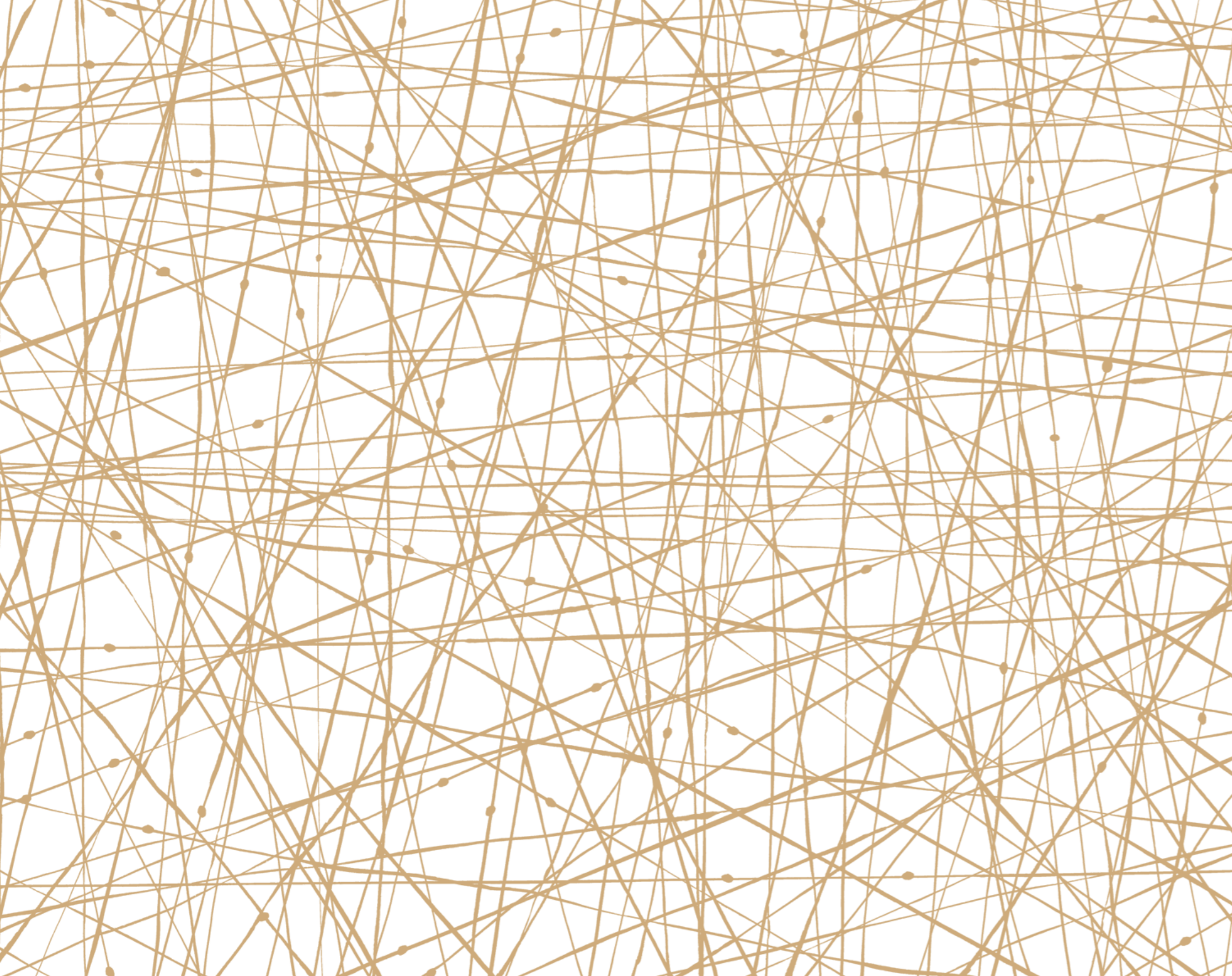


/masdeu/





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.



David Masdeu
CEO MASDEU GROUP



Our commitment to the ecosystem

✓ *Efficiency*

In recent years, Masdeu has improved how it manages resources internally to make this process more sustainable, and it has made a commitment to transition to a more efficient energy model.

The actions taken include installing reverse osmosis fountains to do away with plastic jugs, renovating facilities with centralized air conditioning, humidity and temperature control, recycling leftovers through certified waste companies to produce animal feed, and installing LED lamps throughout the factory.

☀ *Energy*

Starting in 2023, Masdeu began monitoring its carbon footprint, its goal being to use electricity to produce 80% of its products by 2030.

In 2022, the surface area of photovoltaic modules on the roof was expanded to a total of 3000 m². This means that 50% of the electricity consumed comes from our own photovoltaic energy. Thanks to this installation, which relies on an emission-free technology, we are helping to reduce greenhouse gas emissions (already in 2021, with 1500 m² of solar panels, we avoided 43 tonnes of atmospheric CO₂ emissions).

♻ *Raw Materials*

Since its inception, Masdeu has worked with high-quality, rigorously selected suppliers to make sure we have the best ingredients (such as, concentrated butter) and non-GMO raw materials, certified RSPO palm oil, and eggs from free-range hens.

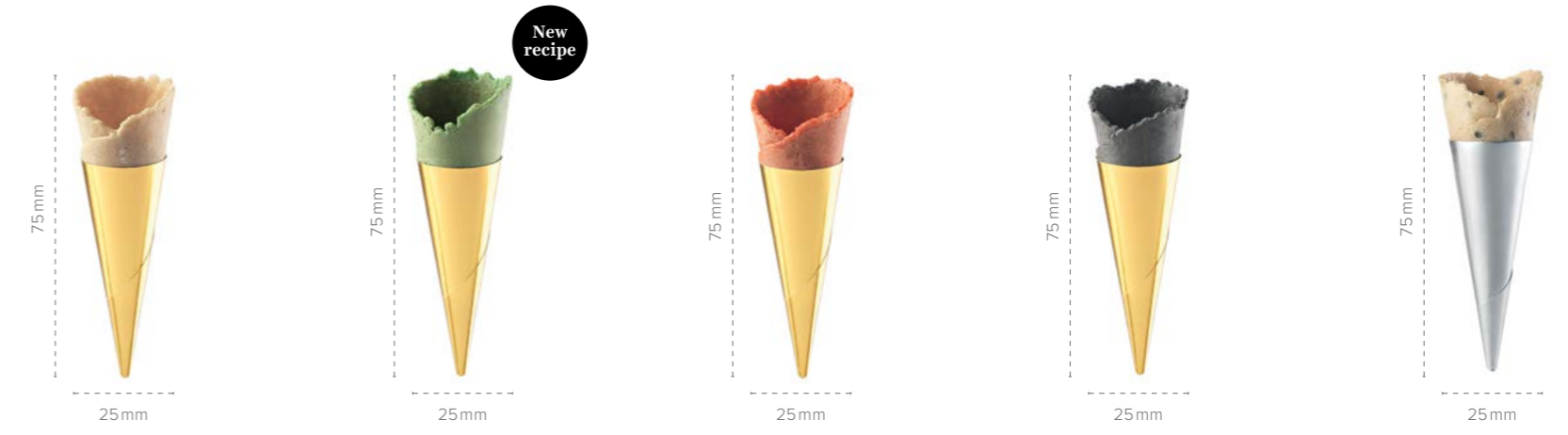
📦 *Packaging*

As a result of our commitment to the environment, we have also made improvements to the packaging of our products:

- Change from black to transparent plastic packaging for better recyclability (the new packaging is also 100% recyclable).
- Use of PET and RPET certified plastic packaging.
- Use of packaging with no bisphenol A.
- 100% of our boxes are made from recycled cardboard.

Premium Mini Cones

Waffle



DIS560
Mini Cone Neutral Coating Non-Moisture

180 units 

DIS561
Mini Cone Basil 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 



DIS295
Cone "Tapa" Black Sesame

140 units 





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

180 units 



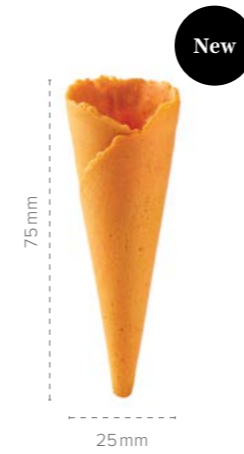
Golden or Silver sleeve and upright packaging.



Fill and serve 
Moisture resistant 

Premium Mini Cones

Waffle



DIS568
Mini Cone Carrot Coating
Non-Moisture

180 units



DIS569
Mini Cone Herbs de
Provence Coating
Non-Moisture

180 units



DIS577
Mini Cone Assortment Coating Non-Moisture
Basil, neutral, black, tomato.

180 units



*Without sleeve,
less packaging,
more sustainable.*



Without sleeve and upright packaging



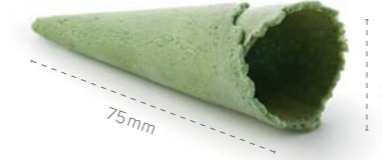
Mini Cones

Waffle



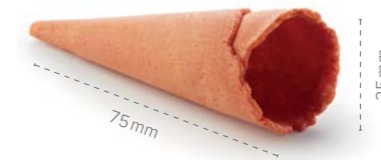
DIS501
Mini Cone Neutral
+ Cardboard Cornet Holder

286 units



DIS503
Mini Cone Basil
+ 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
Basil, neutral, black, tomato.

260 units



All products include a cardboard cornet holder.



Fill and serve

Premium Mini Tartlets

Shortcrust



DIS401
Straight-Edge Mini Tartlet,
Neutral 38 mm

192 units



DIS405
Straight-Edge Mini Tartlet,
Black 38 mm

192 units



DIS406
Straight-Edge Mini Tartlet,
Onion 38 mm

192 units



DIS407
Straight-Edge Mini Tartlet,
Sesame 38 mm

192 units



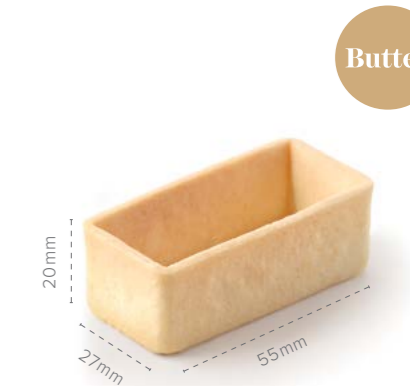
DIS404
Straight-Edge Mini Tartlet,
Assortment (Neutral and Black) 38 mm

192 units



DIS252
Mini Tartlet,
Neutral 40 mm

280 units



DIS410
Straight-Edge Mini Tartlet,
Rectangle Neutral 55 mm

144 units



Tartlets

Shortcrust and Puff Pastry



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



DIS230
Mini Spoon

252 units



DIS292
Mini Crunchy Tartlet

288 units



New

Sweet and savoury fillings

Fill and serve

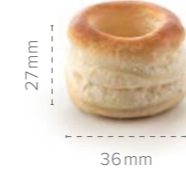
It can be baked

Moisture resistant



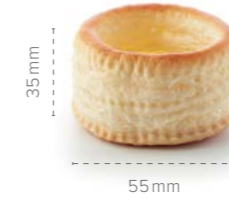
Vol-au-vents

Puff pastry



DIS202
Mini Vol-au-vent 36 mm

240 units



DIS204
Vol-au-vent 55 mm

100 units



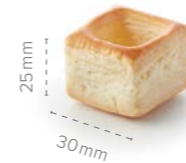
DIS201
Vol-au-vent 70 mm

90 units



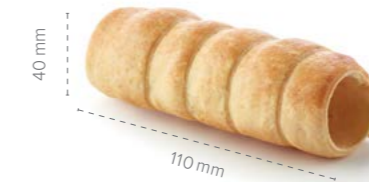
DIS200
Vol-au-vent 83 mm

72 units



DIS206
Mini Vol-au-vent Squared

240 units



DIS210
Roulé

90 units
25 mm inner diameter



Our puff pastry bases are produced according to the French method, the tourage, which ensures the formation of crispy layers during baking.

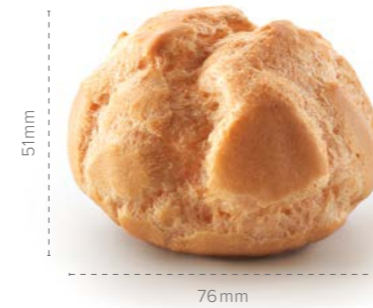


We recommend
5 minutes in the oven



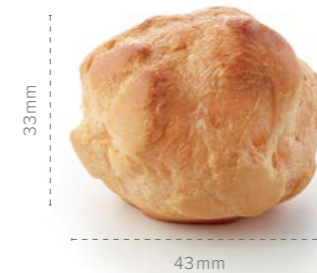
Profiterols and Éclairs

Choux



DIS272
Profiterol

120 units



DIS260
Mini Profiterol

200 units



Butter



DIS231
Éclair

140 units



DIS258
Mini Éclair

240 units



Butter

Tradition associates choux pastry with sweet pastries. However it also combines very well with savoury fillings.



Macarons



DIS662
Mini Macaron Cocoa

3 cardboard cases x 700g



DIS663
Mini Macaron Berries

3 cardboard cases x 700g



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 



Macarons



DIS690
Big Macaron Cocoa

48 units



DIS691
Big Macaron Natural

48 units



DIS692
Big Macaron Berries

48 units



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

384 units



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

384 units



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

576 units



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 



Premium Tartlets

Shortcrust



Butter



18 mm
40 mm

DIS251
**Mini Tartlet,
Sweet 40 mm**
280 units

It can be baked
Moisture resistant

Butter



18 mm
40 mm

DIS249
**Mini Tartlet,
Cocoa 40 mm**
280 units

It can be baked
Moisture resistant

Butter



20 mm
38 mm

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

It can be baked
Moisture resistant

Butter



20 mm
38 mm

DIS400
**Straight-Edge Mini Tartlet,
Sweet 38 mm**
192 units

It can be baked
Moisture resistant

Butter




20 mm
38 mm

DIS402
**Straight-Edge Mini Tartlet,
Cocoa 38 mm**
192 units

It can be baked
Moisture resistant

New
Butter



20 mm
38 mm

DIS408
**Straight-Edge Mini Tartlet,
Cocoa Nibs 38 mm**
192 units

It can be baked
Moisture resistant

Butter




20 mm
27 mm
55 mm

DIS411
**Straight-Edge Mini Tartlet,
Rectangle Sweet 55 mm**
144 units

It can be baked
Moisture resistant

Butter



20 mm
27 mm
55 mm

DIS412
**Straight-Edge Mini Tartlet,
Rectangle Cocoa 55 mm**
144 unidades

It can be baked
Moisture resistant

Butter



16 mm
35 mm

DIS283
**Straight-Edge Mini Tartlet,
Square Sweet 35 mm**
240 units

It can be baked
Moisture resistant



It can be baked
Moisture resistant

Premium Tartlets

Shortcrust



DIS281
Straight-Edge Tartlet,
Sweet 50 mm

200 units



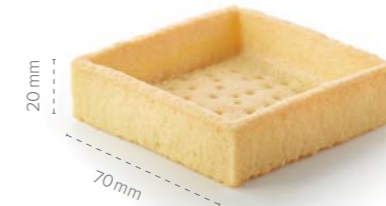
DIS294
Straight-Edge Tartlet,
Cocoa 50 mm

200 units



DIS282
Straight-Edge Tartlet,
Sweet 70 mm

96 units



DIS284
Straight-Edge Tartlet,
Square Sweet 70 mm

96 units



DIS289
Straight-Edge Tartlet,
Sweet 80 mm

96 units



DIS290
Straight-Edge Tartlet,
Cocoa 80 mm

96 units



Butter

SWEET BASES



It can
be baked 
Moisture
resistant 

Tartlets, Sheets and Savarins

Shortcrust and Sponge Cake



DIS291
Tartlet Sablée Sweet 83 mm

135 units



DIS257
Tartlet Sablée Sweet 110 mm

72 units



DIS250
Tart Sablée Sweet 280 mm

10 units



DIS273
Mini Savarin

240 units

Liq.

Butter



DIS700
Sponge Rolled Cake

12 units

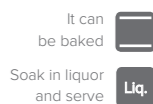
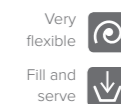


DIS701
Sponge Rolled Cake, Cocoa

12 units



The high egg content in the sponge cake sheets guarantees their flexibility and enables them to be rolled or used as a cake layer.



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
Strawberry Flavour

180 units 




DIS584
Mini Cone Cocoa
with Lemon Flavour

180 units  



DIS585
Mini Cone Cocoa
with Toasted Coconut

180 units  





DIS590
Mini Cone Cocoa Assortment Flavours
Cocoa, nutty cocoa, cocoa lemon flavour, cocoa strawberry flavour

180 units 

Packed in upright position.



Vegan-friendly 
Moisture resistant 

Rolled Biscuits and Cones

Waffle and Wafer



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



DIS270
Mini Toasted Coconut Cocoa Rolled Biscuit

165 units

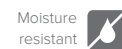
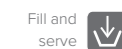
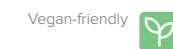


DIS269
Mini Cone Biscuit

715 units

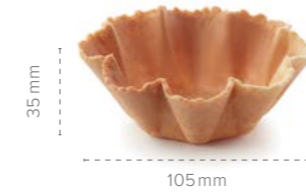


The crunchy texture of our waffle dough is completed with the creaminess of classic fillings such as whipped cream or more elaborated and creative ones.



Tulips

Waffle and Wafer



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



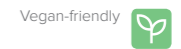
DIS101
Tulip Basket

96 units



DIS800
Cigarette Wafer

6 cardboard cases x 550g

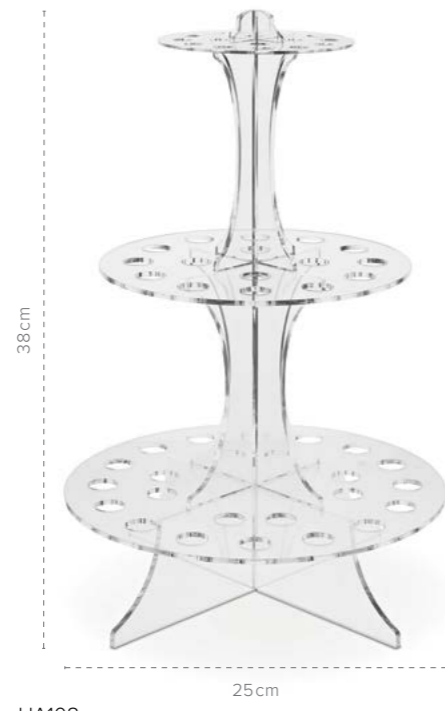


Holders



HA111
Plastic Holder Tower (56 Macarons)

2 units



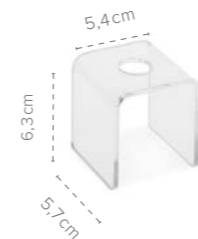
HA108
Plastic Holder Tower (48 Mini Cones)

1 unit



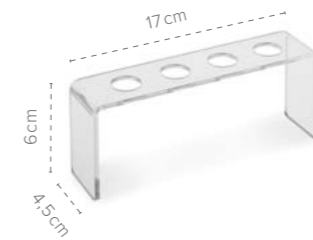
HA104
Plastic Holder Tower (100 Mini Cones)

1 unit



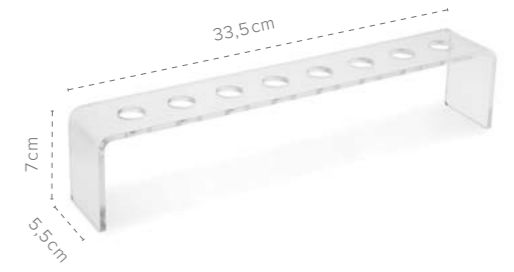
HA106
Plastic Holder Individual

15 units



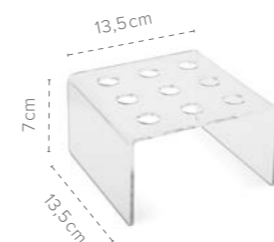
HA103
Plastic Holder Rectangle (4 Mini Cones)

10 units



HA100
Plastic Holder Rectangle (8 Mini Cones)

12 units



HA101
Plastic Holder Square (9 Mini Cones)

8 units



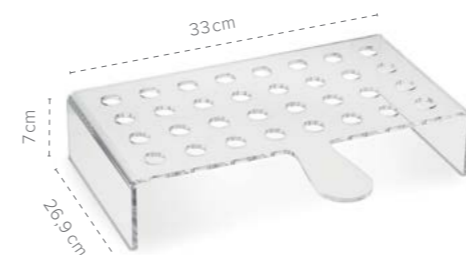
HA102
Plastic Holder Palette (38 Mini Cones)

10 units



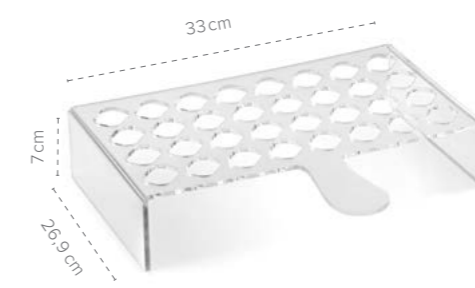
589005
Cardboard Holder Palette (32 Mini Cones)

25 units



HA109
Plastic Holder Palette (32 Mini Cones)

4 units



HA110
Plastic Holder Palette (32 Macarons)

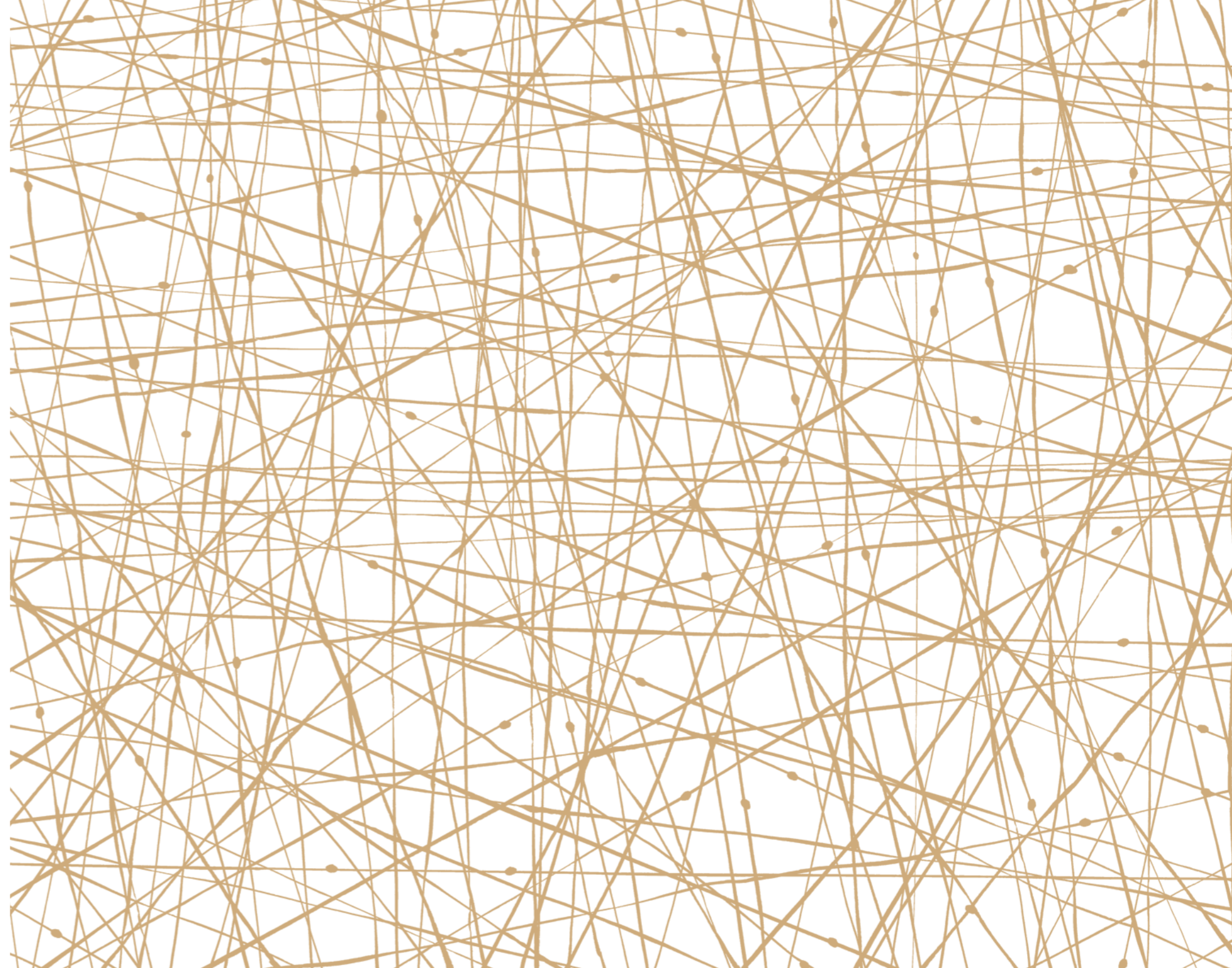
4 units



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Check our progress in www.rspo.org
(<https://rspo.org/members/1024>)



Printed by certified LED UV machine (100% ecological printing)



/masdeu/

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