



EXPORT PRODUCT CATALOG
CREAM PASTRY

www.liepkalni.com




"Liepkalni" Ltd is a bread and pastry production company with 30 years of experience in the industry. It is holding several production units in Latvia and one in Estonia. All products are handmade and produced from high-quality raw materials, which gives each product its uniqueness and distinguishes it from industrially produced goods. Keeping up with the times we are developing new products to meet consumer requirements.

Company: Ltd Liepkalni
Brand: Bakery Liepkalni
Address: Mūrmuižas iela 16D, Valmiera, LV-4201, Latvia
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Website: www.liepkalni.com
Member of the Board: Mr Dagnis Čākurs
CEO: Agne Eglīte
Languages spoken: Latvian, English, Russian, Estonian

Number of employees: 220
Founded in: 1992
Turnover in 2022: EUR 9691006
Turnover in 2023: EUR 10139600
Export volume 2022: EUR 1430298
Export volume 2023: EUR 1349661
Main markets: Latvia, Estonia
Business profile: Bread and confectionery production and trade.
Each day about 10 tons of productions

Product range has about 220 items.
The product groups - bread, cookies, crisps, pastries, gluten free

Seeking cooperation in: Rye bread, cookies, frozen pastries, gluten free products.

 We are ready to adjust product packages, weights and nuances at the customer's request. We are open to offer the consumer products labelled with our own brand, as well as ready for private label cooperation.

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1. SELECTION OF ECLAIRS "KOLIBRI"

Sea buckthorn, kiwi, pistachio and coconut eclairs.

A selection of small eclairs arranged in the box - eclairs with sea buckthorn, kiwi, pistachio and coconut fillings. The bun is made with choux pastry and filled with sweet cream/kiwi cream, sweet cream/pistachio cream, sweet cream/sea buckthorn cream and sweet cream/coconut cream. Topped with a chocolate icing. Expressive exotic flavour created by the combination of various fruit creams arranged in the selection. Particularly enjoyed by exotica

2. SELECTION OF ECLAIRS

Mango, berry and chocolate eclairs.

A selection of small eclairs arranged in the box – eclairs with mango, berry and chocolate fillings. The bun is made with choux pastry filled with sweet cream/ mango cream with mango chunks, sweet cream/chocolate cream and sweet cream/berry mixture (currants, strawberries, blackberries, raspberries, cherries, blackcurrants) and mascarpone cheese cream. Topped with a chocolate icing. Distinct chocolate, mango and berry flavour with the presence of berries in pieces.

The length of a small éclair is 6 cm, the weight is 10-15 g

The bun is made with choux pastry and filled with cream containing sweet cream.



360 g



Cardboard box 19,5 x 19,5 x 4,5



Available frozen



Shelf life of frozen food is 12 months



Shelf life after defrosting is 4 days



1.



2.

1. "DEBESMANNA /MOUSSE/HEAVEN FARINA" OF SMALL ECLAIRS

Strawberry, caramel and custard eclairs

The box contains a selection of three types of small-sized eclairs - eclairs with a strawberry, caramel and custard filling. As a base for the filling there serve sweet cream/strawberry, sweet cream/caramel and sweet cream/condensed milk creams. Topped with a chocolate icing. Expressive strawberry, condensed milk and caramel flavours.

2. QUARTET OF LARGE ECLAIRS

Mango, custard, strawberry and berry eclairs

The box contains a selection of four types of large eclairs – a Mango éclair, a Custard éclair, a Strawberry éclair and a Berry éclair. As a base for the filling there serves a sweet cream/mango cream with mango chunks, sweet cream/strawberry cream and sweet cream/berry mixture (currants, strawberries, blackberries, raspberries, cherries, blackcurrants) and mascarpone cheese cream. Topped with a chocolate icing. Expressive flavour of mango and strawberry and a bright bouquet of berries.



1. - 220g

2. - 300g



Cardboard box 24,5 x 12,5 x 4,5



Available frozen



Shelf life of frozen food is 12 months



Shelf life after defrosting is 4 days



1. MIX OF SMALL ECLAIRS The box contains two types of small éclairs - vanilla éclairs and chocolate éclairs. The bun is made with choux pastry filled either with sweet cream/vanilla or sweet cream/chocolate cream. It is topped with a chocolate icing. Distinctly rich vanilla and chocolate flavour.

2. SMALL CHOCOLATE ECLAIRS Small dark chocolate éclairs packed in the box. The bun is made with choux pastry filled with sweet cream/chocolate cream. Topped with a chocolate icing. Particularly distinct chocolate flavour.

3. SMALL VANILLA ECLAIRS Small light vanilla éclairs packed in the box. The bun is made with choux pastry filled with sweet cream/vanilla cream. Topped with a chocolate icing. Particularly distinct vanilla flavour.


4. SMALL STRAWBERRY ECLAIRS Small éclairs with strawberry cream filling packed in the box. The bun is made with choux pastry filled with sweet cream/strawberry cream. Topped with a chocolate icing. Particularly distinct strawberry flavour.

5. SMALL MANGO ECLAIRS Small éclairs with mango cream filling packed in the box. The base is made with choux pastry filled with sweet cream/mango cream and mango chunks. Topped with a chocolate icing. Particularly distinct mango flavour and the presence of flirty mango chunks.

The length of a small éclair is 6 cm, the weight is 10-15 g


The bun is made with choux pastry and filled with cream containing sweet cream.

 300 g

 Plastic box 14 x 14 x 7 cm

 Available frozen

 Shelf life of frozen food is 12 months

 Shelf life after defrosting is 4 days



CAKE BROWNIE WITH CARAMEL

A magical nocturnal dark chocolate cake with caramel filling, sunflower seeds and peanuts. 2 pieces per box. Expressive presence of dark chocolate.



150 g



Plastic box 13 x 9,5 x 6 cm



Available frozen



Shelf life of frozen food is 12 months








Shelf life after defrosting is 10 days



CAKE NAPOLEON

A puff pastry cake with custard. Layers of generous sweet cream/condensed milk cream and puff pastry that create a rich and hearty flavour.

-  4 pcs x 75g / 500 g
-  Cardboard box 19,5 x 19,5 x 4,5 cm
Plastic box 13 x 9,5 x 6 cm
-  Available frozen
-  Shelf life of frozen food is 12 months
-  Shelf life after defrosting is 4 days



COMPLIMENT OF CAKES

The box contains flirty little Nut, Grapefruit and Sea Buckthorn cakes. Each cake is like a work of art with a selection of expressive nut, grapefruit and sea buckthorn flavours and flirty colours.



240 g



Cardboard box 24,5 x 12,5 x 4,5 cm



Available frozen



Shelf life of frozen food is 12 months



Shelf life after defrosting is 4 days



1.



2.

1. SELECTION OF CAKES "HEPATICA / VIZBULĪTE"

Four types of small-sized cakes arranged in the box – light and chocolate sponge cakes with custard and cherry filling, cakes with boiled condensed milk cream, blueberry cream cakes and mango cream cakes. Each cake is like a work of art, where the flavours of chocolate, cherry, blueberry, mango and sweet cream play together.

2. SELECTION OF CAKES

There are four types of small cakes in the box – a chocolate-caramel cake, light Greek yogurt cakes with mango filling, yogurt cakes with cherry filling and small choux pastry cakes with curd cream filling. Each cake is like a work of art, where colours play with different flavours – chocolate, yogurt, curd cream, mango and cherry.



400 g



Cardboard box 19,5 x 19,5 x 4,5 cm



Available frozen



Shelf life of frozen food is 12 months



Shelf life after defrosting is 3 days



SELECTION OF CAKES "ŠOKOLĀDES SATIKŠANĀS / CHOCOLATE MEETING"

The selection of sweet cakes includes four types of treats – a brownie with caramel, a nut cake, small eclairs with pastry cream and small eclairs with a caramel filling.



500 g



Cardboard box 19,5 x 19,5 x 4,5 cm



Available frozen



Shelf life of frozen food is 12 months



Shelf life after defrosting is 4 days