

PASCUAL[®]

Desserts

A pure
tensation..



PRODUCT	CONTAINER AND CONTENT	UNITS PER BOX	UNIT EAN CODE	PALLET COMPOSITION	PALLET NET WEIGHT
Vanilla crème caramel	Pack 400 g (4 x 100g)	6	8410128430030	9x22	475
Chocolate pudding	Pack 500 g (4 x 125g)	6	8410128001162	6x30	432
Vanilla pudding	Pack 500 g (4 x 125g)	6	8410128280314	6x30	432





Desserts

► CONCEPT:

Pascual desserts are a gift for your palate. Its delicious taste and texture make them ideal for the whole family. Prepared only with prime quality ingredients: Pascual liquid milk and delicious caramel, chocolate and vainilla.

► BENEFITS:

- With all the nutritional values of fresh milk.
- It helps covering the daily calcium intake necessary for growing.
- No preservatives added.
- No refrigeration required. Room temperature storage.

► RANGE:

3 delicious varieties available: vainilla crème caramel, chocolate pudding and vainilla pudding.

► SHELF-LIFE:

Shelf-life: 7 months

► LOGISTICS:

Sale unit: Pack with 4 cups of polystyrene heat-formed with Alu-PET lids and card grouping.

Packaging: Tray with 2x3 packs of 4 units.

Pallet Crème caramel: 198 trays(9 trays/layer x 22 layers) fixed with stretched film.

Pallet pudding: 180 trays(6 trays/layer x 30 layers) fixed with stretched film.





Low Fat Yogurt

The pieces of
fruit make them
different!



PRODUCT	CONTAINER AND CONTENT	UNITS PER BOX	UNIT EAN CODE	PALLET COMPOSITION	PALLET NET WEIGHT
Strawberries	Pack 500 g (4 x 125g)	6	8410128001186	9x22	594
Summer Fruits	Pack 500 g (4 x 125g)	6	8410128111311	9x22	594
Peach and Passion Fruit	Pack 500 g (4 x 125g)	6	8410128001209	9x22	594
Pineapple and Melon	Pack 500 g (4 x 125g)	6	8410128001193	9x22	594





Low Fat Yogurt

► CONCEPT:

Yogurts with fruit pasteurized after fermentation. They are made from curdled milk which is transformed into yogurt by lactic fermentation using *Lactobacillus bulgaricus* and *Streptococcus thermophilus*. These products are later heat-treated and aseptically packed. They are, therefore, long-life products that conserve their nutritional values intact.

► BENEFITS:

Prepared only with the best quality milk from Pascual.
With no powder milk in its preparation.
The best taste with low fat content (1,2%).
No colourings or preservatives added.
No refrigeration required. Room temperature storage.

► RANGE:

4 delicious flavours available: strawberries, fruits of the forest, peach-passion fruit, and pineapple-melon.

► SHELF-LIFE:

Shelf-life: 7 months

► LOGISTICS:

Sale unit: Pack with 4 cups of polystyrene heat-formed with Alu-PET lids and card grouping.

Packaging: Tray with 2x3 packs.

Pallet: 198 trays (9 trays/layer x 22 layers) fixed with stretched film.



1,2 % fat



Published by: INTERNATIONAL DIVISION
Avda. de Manoteras, 24 28050 Madrid
España - Spain / ☎ +34 91 203 55 00 ☎ +34 91 203 55 07
✉ webmaster@lechepascual.com / www.lechepascual.com

Quality and health come first



PASCUAL YogiKids

Enjoy your new
yogurts...with
natural fruits but
no pieces!



PRODUCT	CONTAINER AND CONTENT	UNITS PER BOX	UNIT EAN CODE	PALLET COMPOSITION	PALLET NET WEIGHT
Strawberries	Pack 500 g (4 x 125g)	6	841 01 28111717	9x22	594
Coconut	Pack 500 g (4 x 125g)	6	8410128111015	9x22	594
Strawberry-Banana	Pack 500 g (4 x 125g)	6	8410128111618	9x22	594



PASCUAL

YogiKids

► CONCEPT:

Yogurts with fruit pasteurized after fermentation. They are made from curdled milk which is transformed into yogurt by lactic fermentation using *Lactobacillus bulgaricus* and *Streptococcus thermophilus*. These products are later heat-treated and aseptically packed. They are, therefore, long- life products that conserve their nutritional values intact.

► BENEFITS:

- Prepared only with the best quality milk from Pascual.
- With no powder milk in its preparation.
- With no pieces of fruit. Children love them!
- No colourings or preservatives added.
- No refrigeration required. Room temperature storage.

► RANGE:

3 delicious flavours available: strawberries, coco and strawberry-banana.

► SHELF-LIFE:

Shelf-life: 7 months

► LOGISTICS:

Sale unit: Pack with 4 cups of polystyrene heat-formed with Alu-PET lids and card grouping.

Packaging: Tray with 2x3 packs.

Pallet: 198 trays (9 trays/layer x 22 layers) fixed with stretched film.





Thick & Creamy Yogurt

A real
pleasure
to taste!



PRODUCT	CONTAINER AND CONTENT	UNITS PER BOX	UNIT EAN CODE	PALLET COMPOSITION	PALLET NET WEIGHT
Strawberries	Pack 500 g (4 x 125g)	6	8410128112219	9x22	594
Apricot-Mango	Pack 500 g (4 x 125g)	6	8410128113216	9x22	594
Black-cherry	Pack 500 g (4 x 125g)	6	8410128112417	9x22	594
Peach-Passion fruit	Pack 500 g (4 x 125g)	6	8410128112318	9x22	594
Papaya	Pack 500 g (4 x 125g)	6	8410128116484	9x22	594





Thick & Creamy Yogurt

► CONCEPT:

Yogurts with fruit pasteurized after fermentation. They are made from curdled milk which is transformed into yogurt by lactic fermentation using *Lactobacillus bulgaricus* and *Streptococcus thermophilus*. These products are later heat-treated and aseptically packed.

They are, therefore, long- life products that conserve their nutritional values intact.

► BENEFITS:

- Prepared only with the best quality milk from Pascual.
- With no powder milk in its preparation.
- A great selection of fruits with the creamiest texture... just a pleasure to taste!
- No colourings or preservatives added.
- No refrigeration required. Room temperature storage.

► RANGE:

4 delicious flavours available: strawberries, apricot-mango, black-cherry, peach-passion fruit and papaya.

► SHELF-LIFE:

Shelf-life: 7 months

► LOGISTICS:

Sale unit: Pack with 4 cups of polystyrene heat-formed with Alu-PET lids and card grouping.

Packaging: Tray with 2x3 packs.

Pallet: 198 trays (9 trays/layer x 22 layers) fixed with stretched film.



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