



#### JUNGE

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Madonas nov., Madona, Dārza iela  
16, LV-4801

Company type  
Registration Number  
Industry

Limited responsibility company  
44103025511  
Manufacture of bread;  
manufacture of fresh pastry  
goods and cakes (10.71)  
Manufacture of rusks and biscuits;  
manufacture of preserved pastry  
goods and cakes (10.72)  
Manufacture of other food  
products n.e.c. (10.89)  
Retail sale of bread, cakes, flour  
confectionery and sugar  
confectionery in specialised  
stores (47.24)  
Restaurants and mobile food  
service activities (56.10)

Turnover (EUR)  
Certificates

2816540.00

#### Product manager

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## BLACK FOREST CHERRY CAKE (SCHWARZWALD KIRSCH KUCHEN)



Product group  
Confectionery & Cocoa preparations  
Product subgroup  
Cakes  
Product code  
1806  
Product line

Product weight NET 950 Gram (g)  
Product weight GROSS 950 Gram (g)  
Storage terms (days) 90  
Storage temperature min (C) -18  
Storage temperature max (C) 25  
Storage conditions Dry and cool place  
Kind of packaging Packaging from composite materials  
Units per box 1  
Production capacity (per month) 200 Items

Typically, Black Forest cake consists of several layers of chocolate cake, with whipped cream and cherry jam between one layer, consisting of cherries and alcohol

## APPLE RING (BOILED IN OIL)



Product group  
Cereals and cereal preparations  
Product subgroup  
Pastrycooks' products  
Product code  
1905  
Product line

Product weight NET 100 Gram (g)  
Product weight GROSS 100 Gram (g)  
Storage terms (days) 120  
Storage temperature min (C) -18  
Storage conditions Dry place  
Kind of packaging Packaging from composite materials  
Units per box 30  
Production capacity (per month) 35000 Items

A golden-brown yeasted dough product. The surface is sprinkled with cinnamon sugar

Softness: porous. When dissected, apples are felt in the product

## BUN PLAIT "GOOD MORNING"



Product group  
Cereals and cereal preparations  
Product subgroup  
Pastrycooks' products  
Product code  
1905  
Product line

Product weight NET 70 Gram (g)  
Product weight GROSS 70 Gram (g)  
Storage terms (days) 120  
Storage temperature min (C) -18  
Storage conditions Dry place  
Kind of packaging Packaging from composite materials  
Units per box 90  
Production capacity (per month) 40000 Items

Yeast puff pastry product with a sweet boiled cream filling

## CHERRIES CRUMBLE CAKE

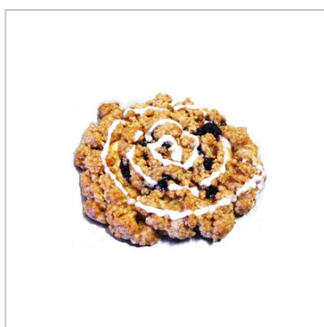


Product group  
Cereals and cereal preparations  
Product subgroup  
Pastrycooks' products  
Product code  
1905 90 90  
Product line

Product weight NET 115 Gram (g)  
Product weight GROSS 115 Gram (g)  
Storage terms (days) 150  
Storage temperature min (C) -18  
Storage temperature max (C) 20  
Storage conditions Dry place  
Kind of packaging Packaging from composite materials  
Units per box 30  
Production capacity (per month) 35000 Items

A product with a yeast-dough base and whole cherries thereupon. The cherries are covered by a crunchy cap of crumbs.

## BLACKCURRANTS CRUMBLE CAKE



Product group  
Cereals and cereal preparations  
Product subgroup  
Pastrycooks' products  
Product code  
1905  
Product line

Product weight NET 115 Gram (g)  
Product weight GROSS 115 Gram (g)  
Storage terms (days) 150  
Storage temperature min (C) -18  
Storage conditions Dry and cool place  
Kind of packaging Packaging from composite materials  
Units per box 30  
Production capacity (per month) 35000 Items

A product with yeast-dough base and a handful of black currants thereupon. Black currants are covered with a cap of cinnamon crumb, decorated with sugar icing

## ITALIAN BREAD CIABATTA



Product group  
Cereals and cereal preparations  
Product subgroup  
Bread,  
Wheat bread  
Product code  
1905  
Product line

Product weight NET	440 Gram (g)
Product weight GROSS	440 Gram (g)
Storage terms (days)	120
Storage temperature min (C)	-18
Storage temperature max (C)	25
Storage conditions	Dry place
Kind of packaging	Packaging from composite materials
Units per box	15
Production capacity (per month)	4000 Items

Golden classical Italian - style bread that is characterized by crunchy crust and big pores in the very gentle soft part  
A typical feature for this product is flour covering the surface