



De Maro is fully aware of current consumer needs.

We also know why our partners opt for us: due to our market knowledge, flexibility, creativity and customisation options. This is one of the main reasons that De Maro has proven successful as an industrial bakery for over 80 years and a valued partner of retail, food services, the B-to-B market and out-of-home. Both in the Netherlands and abroad.

Authentic. Artisanal. Easy to prepare. Adept in the area of customisation. This is De Maro's recipe for success.



De Maro has proven a successful patisserie throughout the past 80 years, as well as a valued partner in both domestic and foreign markets.



As a specialist in custom-made solutions,
De Maro develops bespoke products,
product lines and complete food concepts,
with your requirements as the starting point
A unique flavour, customised packaging,
a different weight; it's all possible.

De Maro has the experience, expertise and the large-scale, corporate capabilities to get things done. With our widely deployable production lines, we can also move quickly.

Product and flavour development

Unique products are increasingly the differentiator and the reason why customers come back. Do you also want to score points with a unique product range? We would love to discuss the possibilities with you. Led by our test bakers and product technologist, step by step we determine the shortest route to your new products, product lines or complete food concept.

Custom volumes

Thanks to our extensive, flexible production lines, we can easily handle both large and small volumes and scale up and down quickly.

Shape and weight as required

Need a product in a different shape (e.g. mini format) or weight? We are happy to draw up a plan to suit your ambitions.



Packaging according to your wishes

Our packaging options are also extensive. Besides the standard options such as flow packs, cookie rolls, cups or buckets, we also offer tailor-made packaging solutions. Our specialists are happy to talk things over with you.





CELEBRATION BROWNIE

DECORATED BROWNIE

BROWNIES THAT BRING A SMILE TO YOUR FACE. AVAILABLE AS BOTH A TRAY BAKE AND IN SMALL PACKAGES TO-GO. SPOIL YOUR CUSTOMER BY SERVING A SURPRISING HIGH TEA IN YOUR CATERING ESTABLISHMENT.







NUTS & CHOCOLATE



BLUE SPRINKLES





CARAMEL & DARK CHOCOLATE



COCONUT



SMARTIES



PISTACHIO



MARSHMALLOW ROCKY ROAD



NUTELLA AND HAZELNUT



WHITE CHOCOLATE



OREO



YELLOW SPRINKLES





Bolster your range with these delicious flavours.



SWEET CHILI



BRUSCHETTA ZUCCHINI

In addition to its unctuous bite, this muffin features the familiar flavours of courgette, tomato and bell pepper. A delicious blend of veg and Mediterranean spices.



CHEESE ONION

Savour the blend of mozzarella, mature cheese and onion, garnished with mixed herbs and chopped chives.

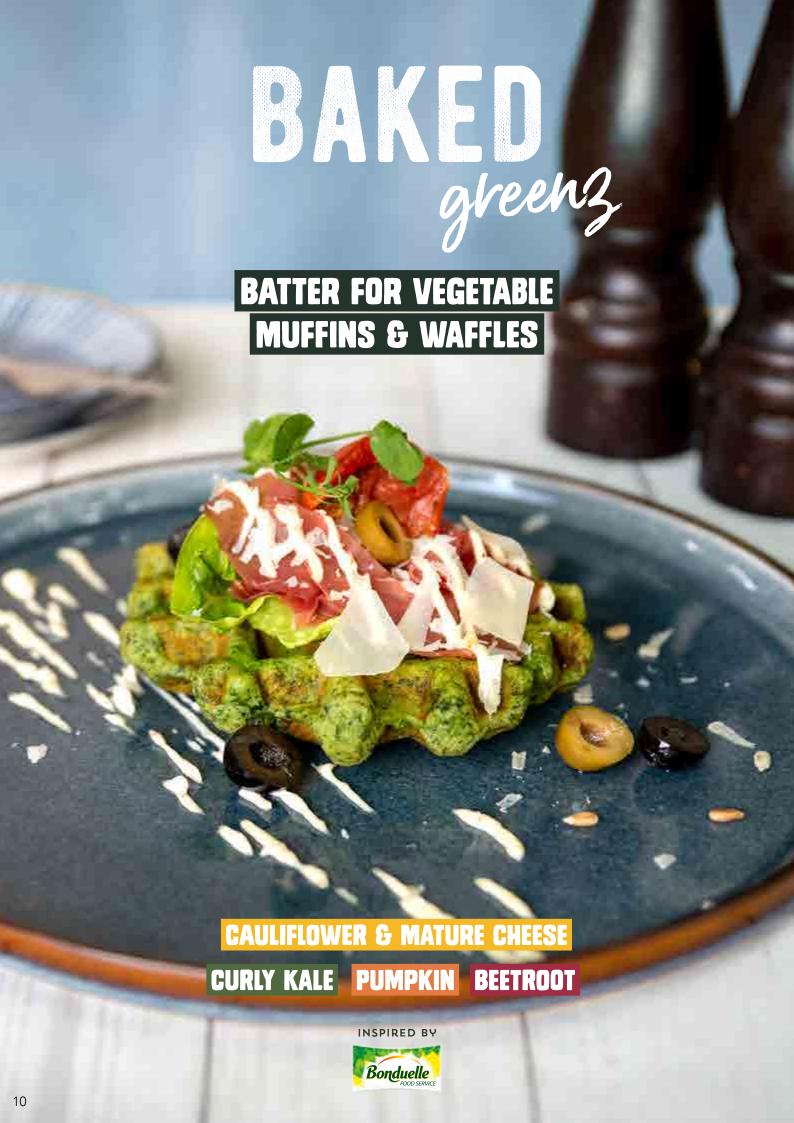




POMODORO CHEESE

This muffin's combination of crumbled white cheese, spinach and tomato is a true eye-opener.





DOUGH COMPRISING 60% VEGETABLES SUPPLIED BY THE A-BRAND BONDUELLE

Baked Greenz batter

- * implies that you have immediate access to fresh dough at any time of day;
- * can be baked in either a waffle iron or baking tin;
- * is available in the balanced flavours: cauliflower & mature cheese, curly kale, beetroot and pumpkin;
- * is available in 1 and 3kg buckets.

BAKED greenz



Turn your pinchos into tapas. Mini-muffins with toppings.



Replace one of the sandwiches on your lunch menu with a vegetable walfle.



Surprise your guests with new tapas appetisers.

BAKED greenz

READY-MADE BATTER THAT ENABLES YOU TO BAKE THE MOST DELICIOUS VEGETABLE MUFFINS & WAFFLES IN NO TIME.



Curly kale walfle with pulled pork and BBQ sauce



The walfle burger! How cool is that!



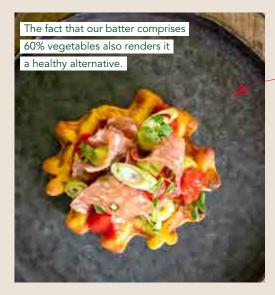
Serve your soup with a mini-pizza walfle for a change!





Beetroot walfle with green asparagus, feta, olives and avocado cream





A delicious pumpkin walfle with Spianata Romana, avocado cream and grilled sweet pointed pepper.





Cauliflower and smoked fish remains a delicious combination.

This curly kale paneake perfectly complements a Mexican setting.

Pumpkin batter in a mould, extra tomatoes, olives, mozzarella, then a drizzle of fresh pesto as the finishing touch...

Mmmm.



Pumpkin walfle with buffalo mozzarella, nectarine and fresh pesto





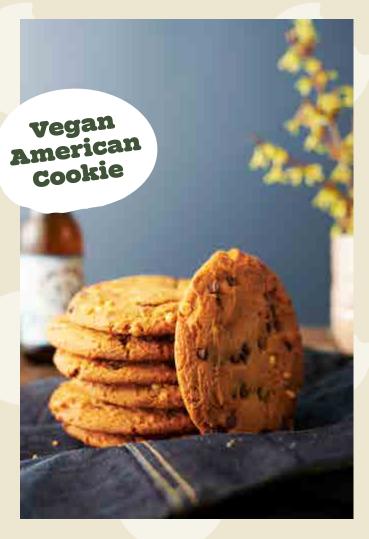
Freshly baked vegan cookies!

Delightfully chewy cookies freshly baked in our ovens. Simply taste, and let our fantastic flavour amaze you.





An American cookie with the full flavour of chocolate, filled with dark chocolate chips.



That typical crunch and flavour sensation of vanilla and chocolate chips. Irresistible!







chocolate caramel



The chocolatey bite combined with the creamy caramel make this an absolute winner. Serve with some decorative chocolate fondant: scrummy!

filled dutch gingerbread



This cake is filled with almond paste and gingerbread spices.

LUXURIOUS INDULGENCE WITH **COUNTLESS SERVING OPTIONS**

A rough and richly filled tray bake cake is a true asset to the product range of any confectionery. Our tray bake cakes include rich, fresh fillings. They have been freshly baked and frozen immediately afterwards to optimally preserve freshness. One package can be used for at least 35 portions. These can be served fresh from the freezer for up to 14 days.

cooking pears caramel



A moist cake with a luxurious filling of cooking pear and smooth caramel. With some cinnamon ice cream, this makes for an absolute classic dessert.





A vegan tray bake cake with a delicious filling of apple and walnuts and a topping of cake crumbs & pecans.

apple cinnamon



This typically Dutch flavour combination with apple and cinnamon is very popular. Extra festive with some whipped cream and cinnamon.

lemon



Refreshing, fruity and airy. This richly filled cake is the ideal component for a high tea, a cosy coffee moment or a snack on the road.

strawberry



An airy cake with a luxurious filling with strawberry pieces. Nice and sweet!

cherries



A colourful mixture and a true taste sensation due to the refreshing cherries. With a scoop of vanilla ice cream it becomes a dream dessert.

apricot



An airy, sweet cake combined with the refreshing taste of apricot. Wonderful with some lightly sweetened cream, will look lovely and festive on any table.



FRUIT

brownie cheesecake



The best of both worlds: full chocolate flavour of the brownie and the creamy taste of cream cheese with a hint of lemon.

brownie rocky road



chocolate and caramel. Decorated with walnuts and hazelnuts.

red velvet cheesecake



The deep red colour of red velvet combined with the moist cheese cake filling turn this tray bake cake into a true eyecatcher.

brownie



The density of a brownie, processed into a fudgy tray bake cake. Mouthwatering for chocolate fans!

carrot cake



A carrot cake with delicious gingerbread spices.

rhubarb



This colourful cake stands out thanks to its deep red colour. The fresh, slightly sour rhubarb is colourful and very tasty. Quite innovative!



The flavours of Bak'm Beet



Ready-made dough & batter

Bak 'm Beet specialises in the supply of frozen dough and batter that is ready to use. A little added creativity is all you require to make Bak 'm Beet products irresistible, thereby boosting your returns!

Our pure and homemade products not only meet the highest standards, but are also highly versatile in use. All our dough and batter is very easy to use. Defrost, scoop, bake, decorate where applicable, and serve straight away!







VEGAN HOMEMADE DOUGH



An American cookie with a dark chocolate flavour, stuffed with white chocolate chips. Every bite is a sensation...



VEGAN HOMEMADE DOUGH

AMERICAN COOKIE VEGAN

All the way from America! That typical crunch and flavour sensation of vanilla and chocolate chunks.

Irresistible!

HOMEMADE

EIER

Enjoy typically Dutch egg sponge cakes. This recipe guarantees an egg sponge cake that is crispy on the outside and soft and airy inside.

HOMEMADE

VANILLE WAFEL

Really tempting, the flavour of freshly baked waffles. A hint of vanilla provides a sophisticated flavour. Extra delicious with some icing sugar.

HOMEMADE BATTER

CHOCOLADE MUFFIN

Muffins are suitable for endless display options and because of their lush looks they are truly irresistible. With real chocolate chunks. HOMEMADE BATTER

VANILLE MUFFIN

A crispy, golden crust and soft on the inside, with true vanilla flavour. That perfectly describes this muffin.

HOMEMADE ALL-BUTTER DOUGH

COEK

Butter cake traditionally tastes great with coffee or tea. It becomes completely authentic with some almonds on top and few fork stripes. HOMEMADE ALL-BUTTER BATTER



The refreshing taste of banana combined with walnuts: with this dough you'll make the most delicious banana breads and muffins.







HOMEMADE ALL-BUTTER DOUGH HOMEMADE ALL-BUTTER DOUGH

CHOCOLATE CHIP COOKIE

An American cookie with a dark chocolate flavour, stuffed with white chocolate chips.

Every bite is a sensation...

AMERICAN COOKIE

All the way from America! That typical crunch and flavour sensation of vanilla and chocolate chunks.

Irresistible!

BEREID MET ROOMBOTER

HOMEMADE ALL-BUTTER DOUGH



For the conscious chooser: an oatmeal cookie. Ideal with coffee, high tea and desserts.

HOMEMADE ALL-BUTTER DOUGH



An American cookie in a red velvet cover.

This delicious cookie is filled with chunks of white chocolate.

HOMEMADE DOUGH



A delicious cookie and the perfect ingredient for desserts or to accompany ice cream. And a feast for the eye of course, with its pretty cracked crust. HOMEMADE BATTER



A holiday breeze wrapped up in a cookie! It has a soft structure but still a solid bite. A delicious cookie for coconut fans and the perfect ingredient for desserts.





Flavoured muffins

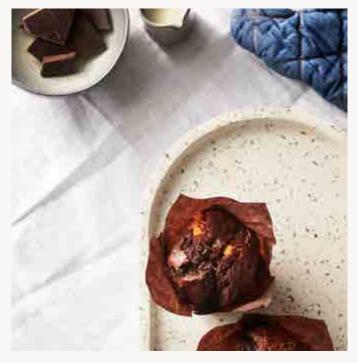
for your customer's moment of joy



SPICE & RAISIN



RED VELVET



DOUBLE CHOC MUFFIN

VANILLE MUFFIN



BLUEBERRY MUFFIN



APPLE & CINNAMON MUFFIN

Product information

- Frozen muffins in cases
- 2 x 12 cases per HE
- Can be kept for 3 days after defrosting.
- Ideal for sale as a snack in your hotel, restaurant, café, canteen, kiosk, bakery or retail outlet.



DOUGH THAT WILL MAKE YOU SAY WOW!

edible cookie dough

The dessert trend: cookie dough

This is the latest trend to have blown in from New York, which has numerous bars serving cookie dough only. This sweet biscuit dough has already gained a firm foothold in the Netherlands too. It is particularly popular among children and young people.

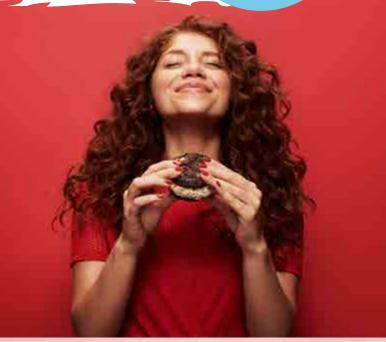
De Maro has responded to the trend by launching a product called WOW cookie dough. It is available in no fewer than six flavours. It is eaten cold, from either a tub or a cone.

Moreover, toppings can be added to make your treat even tastier. Available in a handy 95g tub, which is convenient for direct consumption. We also have 1kg gastronomy standard tubs, from which the cookie dough can be readily scooped in restaurants and ice cream parlours.

CURIOUS

SIMPLY CALL +31-(0)13-5385160 FOR FURTHER INFORMATION.









contains Belgian chocolate chips and crushed hazelnut.



The scrumptious combined flavour of rich chocolate and white Belgian chocolate chips!



Cinnamon flavoured cookie dough. Delightful when combined with apple chunks and sultanas.



Scrumptious vanilla dough complemented strawberry chunks and white Belgian chocolate.



Velvety red dough containing white Belgian chocolate chips.



The familiar flavour of that fresh cake batter that you used to lick from your mother's or grandmother's mixing bowl.









Quality is top priority

Quality and food safety are top priorities.

Our best efforts have been rewarded with certificates expressing the ultimate acclaim. Setting the bar so high comes as second nature to us. After all, quality and reliability remain paramount.

















5056 DE Berkel-Enschot

