

PRODUCT CATALOG 2023



deleye





FINE PASTRY

Innovative range of refined restaurant- quality patisserie

Deleye, the result of 30 years of craftsmanship and a passion for patisserie. Our desserts are a blend of unique flavors and textures, created with the finest ingredients and made with the utmost care by our Pastry Chefs in our atelier in Belgium. Each dessert tells a different story, with its unique shape and taste. Are you looking for a classic, such as chocolate, almond or raspberry? Or looking for something more adventurous, such as yuzu or tonka? Deleye offers a dessert for everyone.

With the renewal of the range, Deleye, as the food service brand of Joriba Bakery, wants to respond even more to market developments such as convenience, individual pastries and mini indulgences.

In addition to a fully finished range, we also have a range of semi-finished desserts that can be finished even further. These form the perfect basis for your own touch according to taste, season or occasion.

- ✓ Premium quality from frozen to fresh
- ✓ Focus on product development
- ✓ Made in Belgium

ROUND

Individual pastry



1G23003
Lemon meringue

Our twist on the classic lemon meringue consists of a crispy biscuit base with white chocolate topped with a fresh lemon cream, finished with a swirl of lightly burnt sweet meringue.

- Ø 60 mm diameter – 95 gr

📦 12 per carton
- ❄️ defrost : min. 4h at 5°C

📦 160 cartons/pallet



1G23002
Raspberry almond

This delicious combination of sweet and fresh consists of a crispy feuilletine base of dark chocolate, a crémeux of raspberries and soft almond mousse, topped with a shiny raspberry glaze.

- Ø 60 mm diameter – 90 gr

📦 24 per carton
- ❄️ defrost : min. 4h at 5°C

📦 160 cartons/pallet



1G23001
Tonka chocolate deluxe

Thé cake for the real chocolate lover. The crunchy feuilletine base of white and dark chocolate offers a delicious counterbalance to the soft tonka crémeux and the dark chocolate mousse. The whole is topped with a dark chocolate glaze for pure indulgence.

- Ø 60 mm diameter – 75 gr

📦 24 per carton
- ❄️ defrost : min. 4h at 5°C

📦 160 cartons/pallet



RECTANGULAR

Individual pastry





1G15003
Mango passion fruit

A crunchy layer of chocolate sponge cake with crumble. On top of that a fruity layer of mango compote and a mousse of passion fruit finished with a layer of passion fruit jam.

Ø 105 x 30 x 40 mm – 85 gr
☼ defrost : min. 4h at 5°C

3 x 10 per carton
99 cartons/pallet



1G17001
Chocolate salted caramel

This delicious dessert is made up of several layers. It consists of a crispy feuilletine with almond, a chocolate sponge cake and a chocolate mousse with salted caramel. This dessert is finished with a marbled chocolate ganache.

Ø 105 x 30 x 35 mm – 70 gr
☼ defrost : min. 4h at 5°C

3 x 10 per carton
99 cartons/pallet



1G19008

Piémont

This pastry is named after the Italian region where the hazelnuts originate from. The dessert consists of a chocolate sponge cake with a creamy layer of hazelnuts and a layer of milk chocolate mousse. The whole is covered in chocolate mixed with nuts and topped with five swirls of hazelnut butter.

Ø 105 x 29 x 35 mm – 85 gr
☼ defrost : min. 4h at 5°C

3 x 10 per carton
99 cartons/pallet



1G22004

Yuzu bar

This pastry consists of a crispy base, followed by a yuzu crèmeux, a fine layer of almond biscuit and topped with a white chocolate mousse. This pastry is completely covered in white chocolate and pistachio nuts.

Ø 105 x 29 x 35 mm – 85 gr
☼ defrost : min. 4h at 5°C

3 x 10 per carton
99 cartons/pallet



MONO & MIX

Mini pastry





1M10912
Mini black forest

A classic based on whipped cream and chocolate mousse, with a liqueur cherry center.
All this wrapped by hand in milk chocolate.

Ø 25 mm diameter - 30 gr
❄️ defrost : min. 4h at 5°C

📦 2 x 20 per carton
🚚 99 cartons/pallet



1M16005
**Assortment mini mix
Sans Souci**

This assortment consists of 10 pastries: 4 squares (javanais, miserable, mango, raspberry), 2 ovals (tiramisu/speculoos & périgourdine), 2 domes (almond raspberry & chocolate) and 2 quenelles (tonka & tiramisu).

Ø 25 mm diameter - 15 gr
❄️ defrost : min. 4h at 5°C

📦 40 per carton
🚚 160 cartons/pallet



PREMIUM

Long bars





1L10906
Passion fruit

Long bar (4 layers) based on a fresh mousse of passion fruit and sponge cake, finished with fine passion fruit jam with notes of raspberry.

- Ø 345 x 86 x 45 mm - 750 gr

✿ defrost : min. 4h at 5°C
- 📦 6 per carton

📦 90 cartons/pallet



1L10901
Raspberry

Long bar (4 layers) with raspberry mousse and sponge cake, finished with a layer of subtle raspberry jam.

- Ø 345 x 86 x 45 mm - 600 gr

✿ defrost : min. 4h at 5°C
- 📦 6 per carton

📦 90 cartons/pallet



Dessert cups



The Deleye dessert cups are the ideal snack or impulse buy. Simply thaw and serve. These mousses are available in elegant cups with lid. The lid helps preservation and ensures that the delicious content is not mixed with other scents when standing in the counter. Stickers listing the ingredients are included in every carton. The best before date can be written on these by hand, giving a home-made impression.



1P15901
Chocolate

Authentic, heavenly fondant chocolate mousse, finished with chocolate shavings.

- Ø 72 mm diameter - 105 gr

☼ defrost : min. 4h at 5°C
- 📦 15 per carton

🚚 160 cartons/pallet



1P15902
Tiramisu

Refined tiramisu on a crumble base, finished with a layer of cocoa powder.

- Ø 72 mm diameter - 100 gr

☼ defrost : min. 4h at 5°C
- 📦 15 per carton

🚚 160 cartons/pallet



1P15903
Tiramisu speculoos

2 layers of refined tiramisu mousse with 3 layers of ground speculoos.

- Ø 72 mm - 100 gr

☼ defrost : min. 4h at 5°C
- 📦 15 per carton

🚚 160 cartons/pallet



We are pleased to introduce four new flavours:
Trio chocolate mousse, raspberry/white chocolate, caramel mousse and
pudding/speculoos. Following the success of our 3 classic dessert cups,
we are now launching 4 new flavors in the same lidded cup in identical
packaging, with ingredient stickers included, in 4 new delicious flavours.
Order them today and find out why they’re a must-try.



1P23001
Trio Chocolate mousse

A delicious mix of three mousses based on dark chocolate, milk chocolate and white chocolate, finished with a dark chocolate ganache, for the ultimate chocoholic.

- Ø 72 mm diameter - 90 gr
❁ defrost : min. 4h at 5°C
- 📦 15 per carton
🚚 160 cartons/pallet



1P23002
Raspberry/white chocolate

A lovely combination of sweet white chocolate mousse and raspberry mousse, with a layer of crumble in between, and topped off with a fresh fruity coulis of raspberry.

- Ø 72 mm diameter - 90 gr
❁ defrost : min. 4h at 5°C
- 📦 15 per carton
🚚 160 cartons/pallet



1P23003
Caramel mousse

A crumble mixed with caramel, topped with a caramel mousse and caramel ganache, in short, the ultimate caramel experience.

- Ø 72 mm diameter - 90 gr
❁ defrost : min. 4h at 5°C
- 📦 15 per carton
🚚 160 cartons/pallet



1P23004
Pudding/speculoos

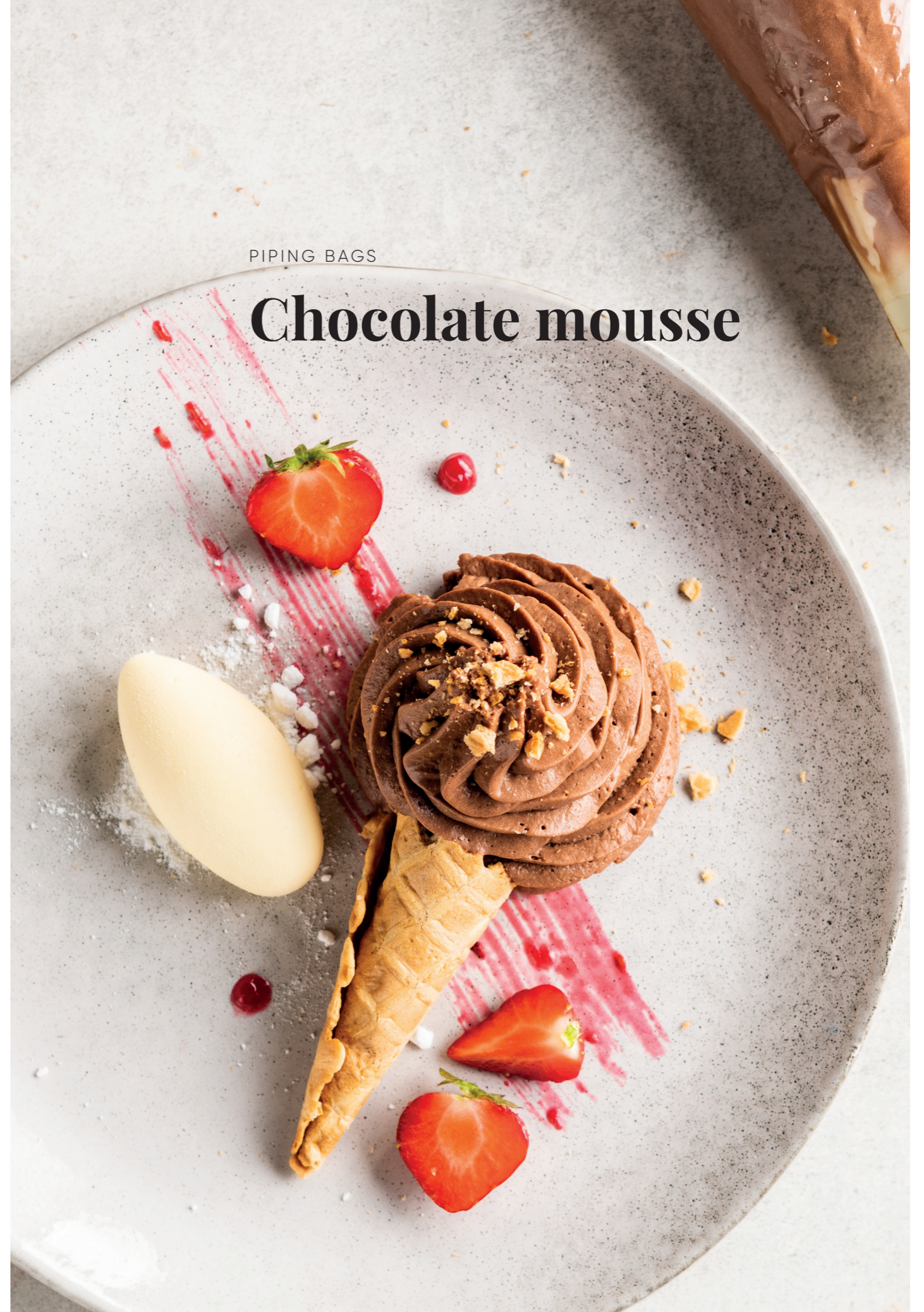
A mix of classic pudding with vanilla flavour, with a base and topping of speculoos crumble, for an extra crunchy texture.

- Ø 72 mm diameter - 130 gr
❁ defrost : min. 4h at 5°C
- 📦 15 per carton
🚚 160 cartons/pallet



PIPING BAGS

Chocolate mousse



Use these handy piping bags to finish your dessert plates. Pipe the chocolate mousse into a glass or jar and present it in your counter or your buffet. Take your indulgent coffee to the next level and serve with mini pastries or get creative.



1S10902
White chocolate mousse

Our own heavenly white chocolate mousse in a piping bag with a handy, serrated nozzle.

- Ø 1300 gr

✿ defrost : min. 4h at 5°C
- 📦 4 per carton

📦 60 cartons/pallet



1S10909
Dark chocolate mousse

Our authentic dark chocolate mousse in a piping bag with a handy, serrated nozzle.

- Ø 1300 gr

✿ defrost : min. 4h at 5°C
- 📦 4 per carton

📦 60 cartons/pallet



PASTRY

Plant-based



The new plant-based range was born out of our commitment to sustainability, a key value within the company. Discover these delicious treats that are not only good for yourself, but also for the planet.



1G23004

Plant-based chocolate deluxe

NIEUW

A core of brownie topped with an airy plant-based chocolate mousse topped with a plant-based chocolate glaze and finished with a dark chocolate shavings.

- Ø 60 mm diameter - 70 gr

🌀 defrost : min. 4h at 5°C
- 📦 12 per carton

🚚 160 cartons/pallet



1G23005

Plant-based brownie

NIEUW

A baked chocolate brownie made with plant-based cream.

- Ø 320 x 260 x 18 mm - 800 gr

🌀 defrost : min. 4h at 5°C
- 📦 3 per carton

🚚 160 cartons/pallet



1P23005

Plant-based chocolate mousse

NIEUW

A layer of plant-based chocolate ganache topped with an airy chocolate mousse and finished with a dark chocolate shavings.

- Ø 72 x 72 x 70 mm - 130 gr

🌀 defrost : min. 4h at 5°C
- 📦 15 per carton

🚚 160 cartons/pallet



BERLINERS & ECLAIRS

Joriba classics



The traditionnally produced Berliners and éclairs from the Joriba wholesale range can now also be purchased per box together with the Deleye assortment. Classics to complete your range!



2JO23001
Berliner Original

A standard size Berliner sliced and filled with a delicious crème patissière. Simply defrost, decorate with icing sugar and serve!



- Ø 90 mm diameter – 105 gr
✿ defrost : min. 6h at 5°C
- 📦 48 per carton
📦 40 cartons/pallet

2JO23002
Berliner Mini

A mini Berliner sliced and filled with a delicious crème patissière. Simply defrost, decorate with icing sugar and serve!



- Ø 55 mm diameter – 45 gr
✿ defrost : min. 6h at 5°C
- 📦 48 per carton
📦 88 cartons/pallet



2JO23003
Eclair français

A standard size eclair filled with a delicious crème patissière and finished with a Belgian chocolate ganache.



- Ø 155 x 45 mm – 100 gr
✿ defrost : min. 6h at 5°C
- 📦 48 per carton
📦 48 cartons/pallet

2JO23004
Eclair mignon

A mini eclair filled with a delicious crème patissière and finished with a Belgian chocolate ganache.



- Ø 80 x 35 mm – 35 gr
✿ defrost : min. 6h at 5°C
- 📦 60 per carton
📦 88 cartons/pallet

