

Junge.lv

JUNGE

http://www.junge.lv
info@junge.lv
+371 64807138 +371 64807138
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

Aiva Garleja
Speak: German, Latvian
+371 26440650
aiva@junge.lv

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

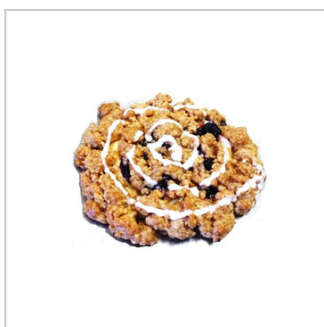


Product group
Cereals and cereal preparations
Product subgroup
Pastrycooks' products
Product code
1905 90 90
Product line

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