

MUNCH *Food Service*





Embark on a tantalizing journey with **Munch Bakery**, where flavor reigns supreme and quality is our queen. In our kingdom, Master bakers conjure your next craving, blending artistry and passion. Here, each mouthwatering morsel tells a story of delight, carefully crafted for your enjoyment. So to you, our beloved Munch Lovers, savor every bite, as every crumb is a piece of our heart. Welcome to the **Munch Delights** experience.



MUNCH STORY

Since 2008

delivering delicious experiences to all passionate dessert lovers.

Innovative production team

producing unique sweet solutions to satisfy the diversified tastes of our customers.

8,000 kg

of cakes consumed, enjoyed and loved by our customers daily.

42 locations

across Saudi Arabia ensuring pleasurable cake access to our customers



Our aim is to continue enriching the sweet market

On this catalog, you can navigate all of our B2B products offered for supermarkets, school, cafe's, corporations, hospitals, catering companies and more.

The success of Munch is the direct result of four concrete principles that are part of basic operation of Munch:

1. "Outstanding Quality"
2. "Unique Taste"
3. "Something New"
4. "The Munch Experience".



We can create a wide variety of delicious and unique desserts and flavors that are tailored to your specific needs and preferences. Our team of expert food scientist and chefs that will create the perfect dessert that will leave your customers wanting more!"





We specialize in creating a wide variety of exquisite and unique desserts and flavors that are customized to your specific needs and preferences. Our team of expert food scientists and chefs will work with you to create the perfect dessert that will leave your customers wanting more!

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There are more new flavours to be discovered

Our quest for remarkable new flavours is never-ending, and so, as in previous years, we have prepared a few surprises for you.

This time, we want to bring you a little taste of the holidays, even if you are back at home.

Our new creations will stir your sweetest holiday memories with cakes that are not just a pleasure to look at, but also the exquisite experience of a fresh combination of flavours.





Round / Pre-Sliced Cakes

Red Velvet Cake

Red velvet cake is a classic and popular dessert that is known for its vibrant red color and rich velvety texture. This cake is typically made with high quality ingredients. It can be served on special occasions such as weddings, birthdays, and holidays. The striking red color and rich flavor make it a favorite among dessert lovers, and the addition of cream cheese frosting provides a delicious contrast to the cake's sweetness.



1600 gm

How to Serve

To prepare remove from freezer and set it in chiller to thaw minimum for 4 hours before serving.



Chocolate Cake

Chocolate cake is a dessert that is typically made with high quality ingredients. It is a decadent and indulgent cake that is known for its deep chocolate flavor and moist texture, it's popular dessert for special occasions such as birthdays, weddings, and holidays.



1700 gm



How to Serve

To prepare remove from freezer and set it in chiller to thaw minimum for 4 hours before serving.



Carrot Cake

Carrot cake is a moist and flavorful dessert that combines the sweetness of carrots with the nutty crunch of pecans. This cake is typically made with high quality ingredients. It's a favorite among those who love the combination of sweet and nutty flavors. The addition of grated carrots in the cake not only adds a natural sweetness but also provides a moist texture, while the chopped pecans add a crunchy texture and a nutty flavor that complements the carrots perfectly.

A round carrot cake sits on a yellow circular base, which is placed on a light-colored wooden cutting board. The cake is covered in white frosting and topped with a generous amount of chopped pecans. The sides of the cake are also coated with the same pecan mixture. A single slice of the cake is cut and placed to the right of the main cake, showing the internal layers of cake and frosting.

1600 gm

How to Serve

To prepare remove from freezer and set it in chiller to thaw minimum for 4 hours before serving.



Cardamom Walnut Cake

Cardamom walnut cake is a flavorful dessert that combines the warm and aromatic spice of cardamom with the nutty crunch of walnuts. This cake is typically made with high quality ingredients. It can be served with a cup of tea or coffee and as a midday snack or a dessert after a meal. The combination of cardamom and walnuts in this cake creates a unique and delicious flavor profile that is sure to please anyone with a sweet tooth.



1600 gm

How to Serve

To prepare remove from freezer and set it in chiller to thaw minimum for 4 hours before serving.



Carrot Cake

1600 Gram



Red Velvet Cake

1600 Gram



Chocolate Cake

1700 Gram



Cardamom Walnut Cake

1600 Gram

Cake Slicing



1



8



10



12

Available Sizes

23 CM

16 CM

We are capable of doing customized sizes

Munch Logistics



1



90



Cheesecakes

Strawberry Cheesecake

Strawberry cheesecake is a delicious dessert that combines the tangy flavor of cream cheese with the sweet taste of fresh strawberries. It's typically served chilled as a popular dessert choice during the spring and summer seasons.



160 gm

How to Serve

Serve as chilled. To prepare remove from freezer and set it in chiller to thaw minimum for 4 hours before serving.



San Sebastian Cheesecake

Unlike traditional cheesecake, San Sebastian cheesecake is intentionally burnt on the outside, giving it a caramelized and slightly smoky flavor. With a signature cracked and burnt appearance. The texture is rich and creamy, with a soft and slightly gooey center which gives both delicious and visually striking, it can be served plain or with variety of topping.

130 gm

How to Serve

Serve as chilled. To prepare remove from freezer and set it in chiller to thaw minimum for 4 hours before serving.



Lotus Cheesecake

Lotus cheesecake is a variation of the classic cheesecake that made with the traditional cream cheese filling and topped with a layer of Lotus Biscoff cookie spread, which gives it a unique and delicious flavor.

130 gm

How to Serve

Served as chilled. To prepare remove from freezer and set it in chiller to thaw minimum for 4 hours before serving.

New York Cheesecake

New York cheesecake is a delicious classic dessert that gives a tangy and rich flavor with dense creamy texture and a smooth surface. It's typically served chilled, and it can be enjoyed plain or with various toppings.



How to Serve

Served as chilled. To prepare remove from freezer and set it in chiller to thaw minimum for 4 hours before serving.

1700 gm





San Sebastian Cheesecake 130 Gram



Lotus Cheesecake 130 Gram



Strawberry Cheesecake 160 Gram



New York Cheesecake 1700 Gram

Cheesecake Slicing



Min. 3.5x3 CM
Max. 40x30 CM

Available Sizes

23 CM 16 CM

We are capable of doing
customized sizes

Munch Logistics



1



90

Cupcakes Regular & Mini

Cupcakes



Cupcakes are a type of small, single-serving cake that are slightly moist, crumbly texture, decorated with frosting, it's typically delicious and versatile dessert option that convenient for serving at parties and events.

How to Serve

To prepare remove from freezer and set it in chiller to thaw minimum for 4 hours to over night before serving.



Mini Cupcakes

Cupcakes are a type of small, single-serving cake that are slightly moist, crumbly texture, decorated with frosting, it's typically delicious and versatile dessert option that convenient for serving at parties and events.



How to Serve

To prepare remove from freezer and set it in chiller to thaw minimum for 4 hours to over night before serving.



Cupcakes



Mini Cupcakes

Product Weight

Cupcakes

65 gm

Mini Cupcakes

26 gm

Munch Logistics

Cupcakes



6



108



1296

Mini Cupcakes



6



120



3240

Cookies



Cookies

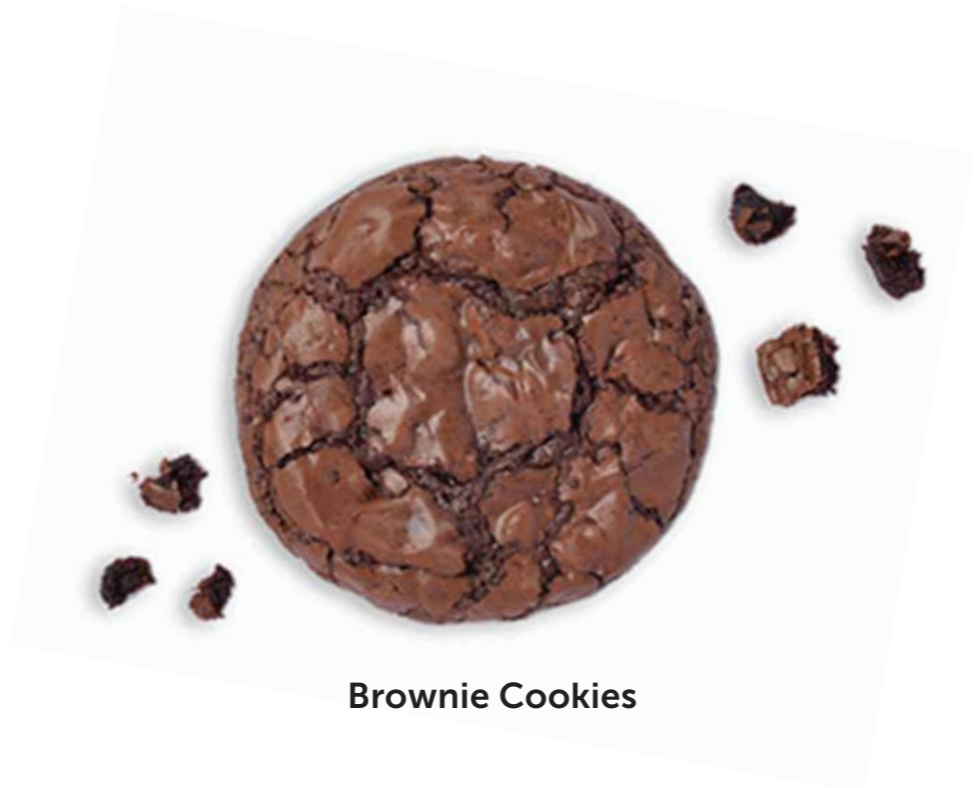
Chocolate cookies are a classic dessert that are loved by many. The cookies are soft and chewy with a rich chocolate flavor that is sure to satisfy your sweet tooth. They are especially thick, soft-centered, crispy-edged, dark, rich, melt-in-your-mouth chocolate cookies. They're beautiful, festive, deeply delicious.

How to Serve

To prepare remove from freezer and set it in chiller to thaw minimum for 4 hours to over night before serving.



Velvet Cookies



Brownie Cookies



Golden Cookies



Double Chocolate Cookies

Product Weight



30 gm



45 gm



60 gm



90 gm



120 gm



180 gm

We are capable of doing customized sizes

Munch Logistics



100



9000



Muffins

Muffins

Muffins are a type of baked goods that are individually portioned. They can be flavored with a variety of ingredients such as fruits, nuts, chocolate chips, and spices. Muffins can be sweet or savory depending on the ingredients used. They are often served for breakfast or as a snack



How to Serve

To prepare remove from freezer and set it in chiller to thaw minimum for 4 hours to over night before serving.



Banana Muffin



Chocolate Muffin



Carrot Muffin



Cardamom Muffin

Product Weight



18 gm



25 gm



40 gm



60 gm



80 gm



100 gm



120 gm



140 gm

We are capable of doing customized sizes

Munch Logistics



40



1080



Melting Chocolate Cake

Chocolate Lava Cake

Chocolate lava cake is a small chocolate cake with chocolate molten fudge at center, it's truly irresistible dessert, it's warm and soft, with a slightly crispy exterior. The fudge center is hot and liquid, which creating a contrast in texture and temperature and the intense of chocolate flavor and sweetness blending together in perfect harmony for satisfying and indulgent.

How to Serve

Served as chilled. To prepare remove from freezer and set it in chiller to thaw minimum for 4 hours before serving.



Molten Cake

Molten cake, is a dessert that features a soft and moist chocolate cake with a gooey chocolate ganache center. the cake is slightly crispy and has a delicate texture that is rich and chocolatey, and the center spills out, revealing a warm and silky-smooth chocolate ganache filling, which giving deep and complex flavor profile that is both sweet and bitter.

How to Serve

Served as chilled. To prepare remove from freezer and set it in chiller to thaw minimum for 4 hours before serving.



Chocolate Lava Cake



Molten Lava Cake

Product Weight

Chocolate Lava Cake

90 gm

Molten Lava Cake

140 gm

We are capable of doing customized sizes

Munch Logistics



20



9



3



2100



810



English Cake

Vanilla English Cake

English cake is a classic dessert that is loved by many. The cake is soft and moist with a rich buttery flavor that is sure to satisfy your sweet tooth. It is perfect for any occasion and can be enjoyed with a cup of tea or coffee.



2100 g

How to Serve

To prepare remove from freezer and set it in chiller to thaw minimum for 4 hours to over night before serving.



Marble English Cake

Marble cake is a classic dessert that is loved by many. The cake is soft and moist with a rich buttery flavor that is sure to satisfy your sweet tooth. The cake has a marbled effect which is achieved by combining two different colored batters together. The most common combination is chocolate and vanilla. It is a classic marble cake that is light and fluffy with a beautiful marbled effect.



How to Serve

To prepare remove from freezer and set it in chiller to thaw minimum for 4 hours to over night before serving.



Product Weight

Min. 80 gm
Max. 180 gm

We are capable of doing
customized sizes

Munch Logistics



24



2160



Vanilla English Cake Slice 100 Gram



Marble English Cake Slice 100 Gram



OUR MAIN PARTNERS





Thank you very *much!*

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