



**HORNO DE
SAN JUAN**
SINCE 1910



**HORNO DE
SAN JUAN**



SINCE 1910

GROUP



US



INNOVATION



SUSTAINABILITY



PRODUCTS



CONTACT





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OUR GROUP

HOFRED is a company that arises from the merger of **Horno de San Juan** and **Pastisfred**, having more than a century of experience and a constant desire for innovation. The origins of our modern manufacturing plants in Girona and Tarragona can be traced back to a small workshop in Ceret, where it all began in 1910.

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HOFRED combines the artisan spirit with a cutting-edge industrial capacity, making us masters in baked and frozen pastries and one of the largest Spanish pastry groups.

Our commitment and dedication allow us to work with the most demanding companies in the market, from the supermarket chain with the largest share in the distribution sector in Spain to the main international distributors.

The new talent and drive of young people, altogether with the expertise of those who have worked a lifetime in the sector, nourish our pastry culture. **The key is our human factor.**



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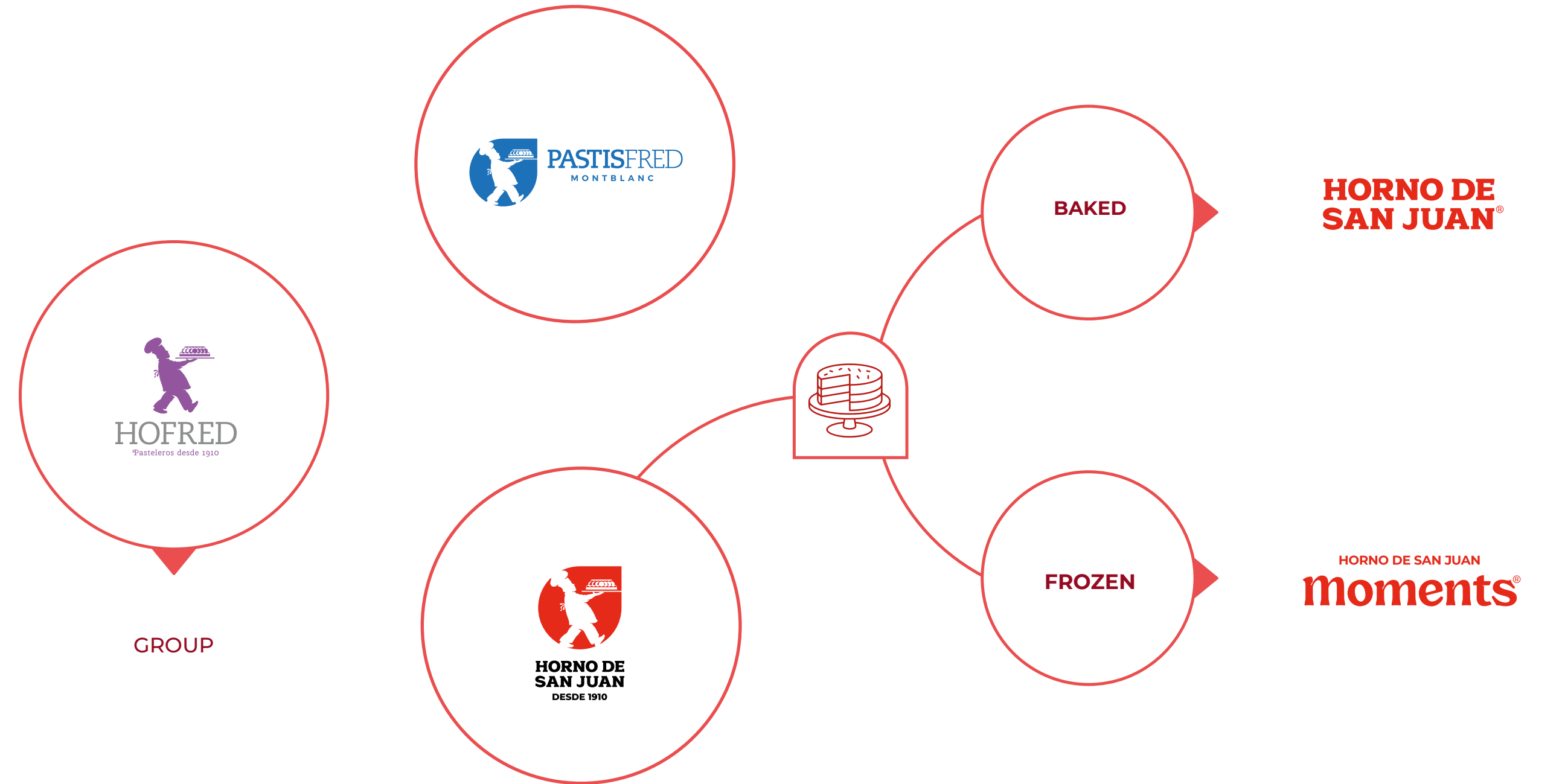
 **PRODUCTS**

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CONSOLIDATED BUSINESS GROUP



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THE BRANDS THAT REPRESENT US

BAKED

**HORNO DE
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FROZEN

HORNO DE SAN JUAN
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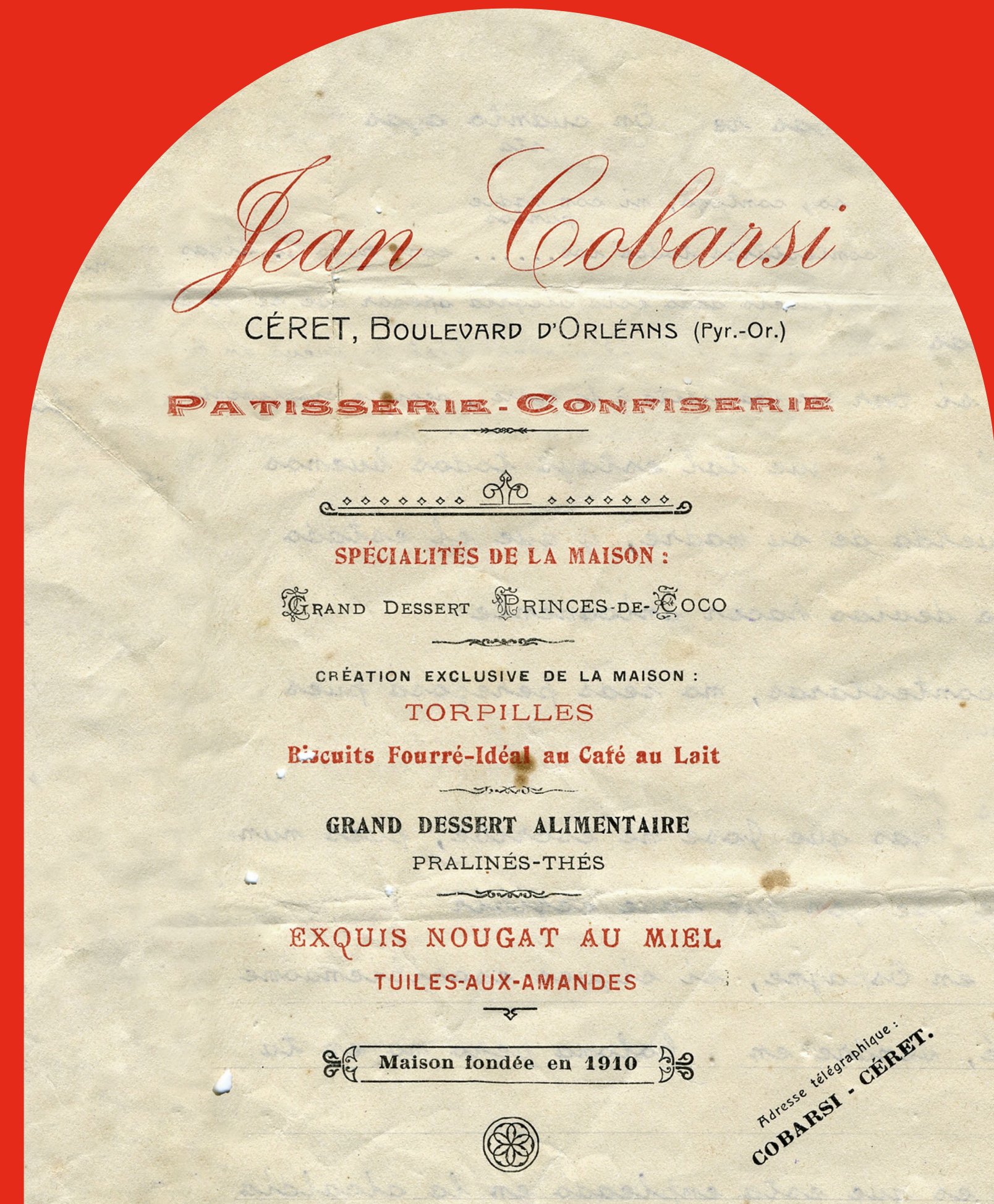
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A FAMILY STORY

Horno de San Juan is a family story, the story of Jean, Juan, and Joan Cubarsí. It begins in 1910, when Jean Cubarsí started his activity in a confectionery workshop in Ceret. Among his specialities were almond paste nougats, pralines and long-life candied fruit.

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Years later, Jean Cubarsí moved his "Confiserie Roussillonnaise", as the patisserie was still known, to Santa Cristina d'Aro.

There he began to produce pastries, sweets and other specialities. With the second generation of confectioners, led by Juan Cubarsí, they moved to San Feliu de Guíxols, where the range of products continued to grow.

Later on, the construction of a new factory began in the centre of Girona, expanding the business to the rest of Spain under the name of Horno de San Juan.



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In 1995, the third generation of the family built a new, modern manufacturing plant in Girona. In this new plant, Joan Cubarsí expands sales to Europe and later to the rest of the world.

His proactive nature led him to invest in trade fairs, market prospecting trips and business missions which, together with a great commercial effort, ended up bearing fruit. Starting with France and Italy, **we are now exporting to more than 35 countries around the world.**

In 2011, due to our growth, land was purchased in Bonmati (Girona) and the construction of a new plant started, allowing us to modernise and become more efficient, while maintaining our original values and focusing on constant innovation and diversification.

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Pastifred was created in 2016, with the acquisition of a new plant in Montblanc (Tarragona) specialised in frozen pastries. This allowed us to expand our product range with frozen cakes and mousses, enabling us to reach markets all over the world with a broader and more attractive portfolio.

In 2021, our brand Horno de **San Juan Moments**[®] was born, with a more modern and dynamic image of the company, that allowed us to embark on a new international adventure, with the challenge of making our pastries close and accessible to every home in the world.



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OUR LOCATIONS





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The modern facilities 108 km from Barcelona, surrounded by a green environment near the River Ter, in Girona.



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SINCE 1910

The modern facilities 113 km from Barcelona.



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**PRESENCE IN 35
COUNTRIES AROUND
THE WORLD**



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RESEARCH & DEVELOPMENT

Our R&D team aims to provide the **exquisite and traditional flavour of the Cubarsí family** to new products, because creative confectionery is part of our heritage.

In addition, we innovate in the presentation, packaging, and formulation of new products. We continuously improve our responsiveness to customer needs and the excellence of every product detail.

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CERTIFIED QUALITY

At Horno de San Juan and Pastisfred we offer artisan quality with the guarantee of meeting the most demanding standards in the industry. All our products are certified by the most rigorous quality management system for the food industry: IFS (International Food Standard) with a High-Level score.

We have also obtained ISO 14001 certification, which guarantees that we comply with the strictest respect for the environment during the manufacturing process of our products. In addition, we only use the best raw materials and only work with suppliers who meet the requirements set out by the HOFRED Group Quality Policy.



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A COMMITMENT THAT IS A REALITY

Commitment to the environment is essential for the sustainable development of Horno de San Juan and Pastisfred, and its fulfilment guides all the actions we carry out.

We have our own Environmental Policy, which is the result of the conviction that our activity must be perfectly compatible with climate change prevention and the protection and conservation of the environment in all its magnitudes.

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And to put these principles into practice, commitments have been made to reduce our environmental footprint:

01

Guaranteeing compliance with all environmental regulations applicable to our activities.

02

Efficient use of energy, water, raw materials, packaging, and reduction, reuse and recycling of waste.

03

Training and raising awareness among employees on environmental actions.

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OUR PRODUCTS

Horno de San Juan offers two product lines: baked and frozen.
Both reflect the search for excellence through innovation.

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All the exquisite and traditional flavour of more than a hundred years of experience can be found in our cakes, perfectly made for today's customer.

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CHOOSE YOUR BITE



CLASSICS



ARTISAN CAKES



SEASONAL

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CLASSICS

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CATALAN
CREAM CAKE



COCOA
CREAM CAKE



LEMON
CREAM CAKE



STRAWBERRY
CREAM CAKE



APPLE
CAKE



DRIED FRUITS
AND NUTS CAKE



LITTLE
STARS CAKE



TRIPLE COCOA
CAKE



SUGAR PEARS
CAKE



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**HORNO DE
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CATALAN CREAM CAKE

Round sponge cake with irregular drawing and Catalan cream filling.

 300g (net weight)


 400g (net weight)

 220 x 50mm

 245 x 50mm

 6 serving sizes

 8 serving sizes

 8 units per standard box
6 units per display box
12 units per display box

 6 units per box

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**HORNO DE
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COCOA CREAM CAKE

Round sponge cake with irregular drawing and cocoa cream filling.

 300g (net weight)

 220 x 50mm

 6 serving sizes

 8 units per standard box
6 units per display box
12 units per display box

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**HORNO DE
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LEMON CREAM CAKE

Round sponge cake with irregular drawing and lemon cream filling.

 300g (net weight)


 400g (net weight)

 220 x 50mm

 245 x 50mm

 6 serving sizes

 8 serving sizes

 8 units per standard box
6 units per display box
12 units per display box

 6 units per box

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**HORNO DE
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STRAWBERRY CREAM CAKE

Round sponge cake with irregular drawing and strawberry cream filling.

 300g (net weight)


 400g (net weight)

 220 x 50mm

 245 x 50mm

 6 serving sizes

 8 serving sizes

 8 units per standard box
6 units per display box
12 units per display box

 6 units per box

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**HORNO DE
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APPLE CAKE

Round sponge cake
with apple.

 300g (net weight)


 400g (net weight)

 220 x 50mm

 245 x 50mm

 6 serving sizes

 8 serving sizes

 8 units per standard box
6 units per display box
12 units per display box

 6 units per box

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DRIED FRUITS AND NUTS CAKE

Round sponge cake with irregular drawing and cream filling and nuts on the surface.

 300g (net weight)


 400g (net weight)

 220 x 50mm

 245 x 50mm

 6 serving sizes

 8 serving sizes

 8 units per standard box
6 units per display box
12 units per display box

 6 units per box

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**HORNO DE
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LITTLE STARS CAKE

Round cocoa sponge cake with cocoa cream covering and sugar decoration.

 300g (net weight)


 400g (net weight)

 220 x 50mm

 245 x 50mm

 6 serving sizes

 8 serving sizes

 8 units per standard box
6 units per display box
12 units per display box

 6 units per box

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TRIPLE COCOA CAKE

Round cocoa sponge cake with covering of black cocoa cream, milk cocoa cream and white cocoa cream.

 300g (net weight)


 400g (net weight)

 220 x 50mm

 245 x 50mm

 6 serving sizes

 8 serving sizes

 8 units per standard box
6 units per display box
12 units per display box

 6 units per box

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**HORNO DE
SAN JUAN®**

SUGAR PEARLS CAKE

Round cocoa sponge cake with covering of milk cocoa cream and sugar decoration.

 300g (net weight)


 400g (net weight)

 220 x 50mm

 245 x 50mm

 6 serving sizes

 8 serving sizes

 8 units per standard box
6 units per display box
12 units per display box

 6 units per box

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OUR DISPLAYS



8 units per box

12 units per box

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ARTISAN CAKES



—
CHOCOLATE
CAKE



—
YOGHURT
CAKE



—
RED
VELVET



—
CARROT CAKE



—
COCOA CAKE
WITH CHOCOLATE
CHIPS



—
YOGHURT
CAKE



—
RING
CAKE



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CHOCOLATE CAKE

Round chocolate sponge cake with a tender, moist texture and tender with chocolate chips.



 **430g (net weight)**

 155 x 50mm

 8 units per box



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**HORNO DE
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YOGHURT CAKE

Round yoghurt sponge cake with
a tender and moist texture.



 **400g (net weight)**

 155 x 50mm

 8 units per box



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RED VELVET

Red round sponge cake with tender and moist texture.



 **390g (net weight)**

 155 x 50mm

 8 units per box



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CARROT CAKE

Carrot round sponge cake
with walnuts and spices with a
tender and moist texture.



 420g (net weight)

 155 x 50mm

 8 units per box

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COCOA CAKE WITH CHOCOLATE CHIPS

Round cocoa sponge cake with
a tender and moist texture and
chocolate chips.



 600g (net weight)

 175 x 90mm

 4 units per box

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**HORNO DE
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YOGHURT CAKE

Round yoghurt sponge cake
with a tender and moist texture.



 **600g (net weight)**

 175 x 90mm

 4 units per box

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RING CAKE

Round yogurt cake with
central hole.



 **800g (net weight)**

 290 x 220 x 90mm

 6 units per box

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SEASONAL

SINCE 1910



ST. VALENTINE'S



**FATHER'S
DAY**



**MOTHER'S
DAY**



EASTER



HALLOWEEN



CHRISTMAS



**LITTLE
TREE CAKE**



**HEART
CAKE**



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ST. VALENTINE'S


Round cocoa sponge cake with cocoa cream covering and Valentine's decoration.

 300g (net weight)

 6 serving sizes

 220 x 50mm

 480 x 240 x 200mm

 8 units per standard box
6 units per display box
12 units per display box

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FATHER'S DAY


Round cocoa sponge cake with cocoa cream covering
and Father's Day decoration.

 300g (net weight)

 6 serving sizes

 220 x 50mm

 480 x 240 x 200mm

 8 units per standard box
6 units per display box
12 units per display box

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MOTHER'S DAY


Round cocoa sponge cake with cocoa cream covering
and Mother's Day decoration.

 300g (net weight)

 6 serving sizes

 220 x 50mm

 480 x 240 x 200mm

 8 units per standard box
6 units per display box
12 units per display box

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EASTER


Round cocoa sponge cake with cocoa cream covering and Easter decoration.

 300g (net weight)

 6 serving sizes

 220 x 50mm

 480 x 240 x 200mm

 8 units per standard box
6 units per display box
12 units per display box

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HALLOWEEN

Round cocoa sponge cake with cocoa cream covering
and Halloween decoration.

 300g (net weight)

 6 serving sizes

 220 x 50mm

 480 x 240 x 200mm

 8 units per standard box

6 units per display box

12 units per display box

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CHRISTMAS


Round cocoa sponge cake with cocoa cream covering and Christmas decoration.

 300g (net weight)

 6 serving sizes

 220 x 50mm

 480 x 240 x 200mm

 8 units per standard box
6 units per display box
12 units per display box

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LITTLE TREE CAKE

Tree-shaped sponge cake covered with
cocoa cream and sugar decoration.

 180g (net weight)

 400 x 200 x 200mm

 8 units per standard box
8 units per display box

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HEART CAKE

Heart-shaped sponge cake covered with cocoa cream
and sugar decoration.

 180g (net weight)

 400 x 200 x 200mm

 8 units per standard box
8 units per display box

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FROZEN

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Our innovation capacity brings the pastry tradition to any place
and at any time with the best taste and the highest quality.

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ENJOY YOUR MOMENT



**PREMIUM
PACKAGING**



**CLASSIC
PACKAGING**



FOODSERVICE

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BASQUE BURNT CHEESECAKE



BLACK FOREST



MASSINI



BLUEBERRY CHEESECAKE



LEMON MOUSSE



THREE CHOCOLATES FLAVOUR



RED VELVET



CARROT CAKE



CRUNCHY COCOA DELICE



TIRAMISU



CRUNCHY HEART



KIDS CAKE



BLACK FOREST



SAN MARCOS



COCOA SWISS ROLL

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BASQUE BURNT CHEESECAKE


Classic Basque-style cheesecake, creamy on the inside and burnt on the outside.



 620g (net weight)

 170mm (Ø)

 10 serving sizes

 Defrosting: 8h. refrigerated conditions / 6h. room temperature

 8 units per box

 440 x 224 x 240mm

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BLACK FOREST


Spongy cocoa sponge cake covered with syrup and raspberry jam. The cake is decorated with a cream-flavoured layer accompanied by dark chocolate shavings and finished with cherries.



 620g (net weight)

 170mm (Ø)

 8 serving sizes

 Defrosting: 3h. refrigerated conditions /
2h. room temperature

 4 units per box

 476 x 240 x 174mm

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MASSINI


Thin sponge cake filled with cream and cocoa cream covered with a layer of egg yolk and decorated with chocolate.



 605g (net weight)

 165mm (Ø)

 6 serving sizes

 Defrosting: 5:30h. refrigerated conditions / 3:30h. room temperature

 4 units per box

 476 x 240 x 174mm

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BLUEBERRY CHEESECAKE


Soft cheese mousse with a shiny blueberry topping on a crunchy biscuit and butter mix base.



 520g (net weight)

 155mm (Ø)

 5 serving sizes

 Defrosting: 4:30h. refrigerated conditions / 2:30h. room temperature

 6 units per box

 436 x 221 x 205mm

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LEMON MOUSSE

Light mousse made with lemon juice on a crunchy buttery biscuit base, decorated with lemon glitter and white chocolate flakes.



 805g (net weight)

 170 x 170mm

 8 serving sizes

 Defrosting: 3h. refrigerated conditions / 1:30h. room temperature

 4 units per box

 476 x 240 x 174mm

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THREE CHOCOLATES FLAVOUR


Cake on a biscuit base and three different layers on creamy chocolates (black, milk and white).



 880g (net weight)

 165mm (Ø)

 9 serving sizes

 Defrosting: 6:30h. refrigerated conditions / 3:30h. room temperature

 6 units per box

 446 x 224 x 240mm

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RED VELVET

Red cocoa sponge cake with a delicious layer
of creamy cheese.



 700g (net weight)

 152mm (Ø)

 7 serving sizes

 Defrosting: 3:45h. refrigerated conditions /
2:30h. room temperature

 6 units per box

 440 x 224 x 265mm



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CARROT CAKE

Spongy cake made with spices, carrots, and walnuts
with a delicious creamy cheese filling.



 750g (net weight)

 152mm (Ø)

 8 serving sizes

 Defrosting: 4:30h. refrigerated conditions /
3h. room temperature

 6 units per box

 440 x 224 x 265mm



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CRUNCHY COCOA DELICE


Sponge cake filled with cocoa mousse and crunchy cocoa, biscuit and hazelnut cream. Decorated with dark chocolate shavings and crunchy cereal balls.



 630g (net weight)

 165mm (Ø)

 6 serving sizes

 Defrosting: 5:15h. refrigerated conditions / 3:45h. room temperature

 4 units per box

 476 x 240 x 174mm

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TIRAMISU

Two layers of sponge cake, moist with intense coffee, filled with a smooth cheese cream and topped with sprinkled with cocoa.



 500g (net weight)

 140 x 140mm

 8 serving sizes

 Defrosting: 3:45h. refrigerated conditions / 1:45h. room temperature

 6 units per box

 440 x 224 x 240mm

SINCE 1910

BACK



**HORNO DE
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CRUNCHY HEART

Heart shaped sponge cake filled with cream mousse and crunchy cocoa cream, biscuit, and walnuts covered in an intense dark chocolate coating and crunchy sugar pearls.



 320g (net weight)

 145 x 147 x 50mm

 4 serving sizes

 Defrosting: 3:45h. refrigerated conditions / 2:15h. room temperature

 6 units per box

 471 x 229 x 234mm

SINCE 1910

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KIDS CAKE

Cake for children's celebrations, made up of a delicious sponge cake and chocolate-flavoured mousse. Covered with a thin layer of hazelnut-flavoured cocoa cream. Decorated with crunchy chocolate balls in different colours and an edible plate with children's images.



 680g (net weight)

 165mm (Ø)

 8 serving sizes

 Defrosting: 5:15h. refrigerated conditions / 3:45h. room temperature

 4 units per box

 476 x 240 x 174mm

SINCE 1910

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BLACK FOREST

Layer of cocoa cream mounted between two cocoa sponge cakes covered with syrup. The surface is topped with a layer of cream with dark chocolate shavings.



 1900g (net weight)

 300 x 300mm

 19 serving sizes

 Defrosting: 5h. refrigerated conditions /
2h. room temperature

 3 units per box

 382 x 382 x 253mm

SINCE 1910

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SAN MARCOS

Layer of cream between two vanilla sponge cakes with syrup, topped with a layer of egg yolk, cocoa and chocolate shavings.



 1650g (net weight)

 300 x 300mm

 17 serving sizes

 Defrosting: 4h. refrigerated conditions /
2h. room temperature

 3 units per box

 382 x 382 x 253mm

SINCE 1910

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COCOA SWISS ROLL

Tender vanilla sponge cake filled with cocoa cream and covered with chocolate icing.




 1650g (net weight)

 300 x 300mm

 17 serving sizes

 Defrosting: 4h. refrigerated conditions /
2h. room temperature

 3 units per box

 382 x 382 x 253mm

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**BLACK
FOREST**



**KIDS
CAKE**



**RED
VELVET**



**CARROT
CAKE**



TIRAMISU



**STRAWBERRY
CHEESECAKE**



**COCOA
MOUSSE**



SAN MARCOS



**COCOA
SWISS ROLL**



**EGG YOLK
SWISS ROLL**

SINCE 1910



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BLACK FOREST


Spongy cocoa sponge cake covered with syrup and raspberry jam. The cake is decorated with a cream-flavoured layer accompanied by dark chocolate shavings and finished with cherries.



 620g (net weight)

 170mm (Ø)

 8 serving sizes

 Defrosting: 3h. refrigerated conditions / 2h. room temperature

 8 units per box

 398 x 200 x 273mm

SINCE 1910

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KIDS CAKE

Sponge cake filled with delicious cocoa cream, covered with a cocoa and hazelnut cream. Decorated with coloured sugar decoration topped with a thin cartoon decoration.



 680g (net weight)

 170mm (Ø)

 8 serving sizes

 Defrosting: 5:15h. refrigerated conditions / 3:45h. room temperature

 8 units per box

 398 x 200 x 273mm



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RED VELVET

Juicy red sponge cake with cocoa,
topped with delicious cream cheese.



 610g (net weight)

 170mm (Ø)

 8 serving sizes

 Defrosting: 3:45h. refrigerated conditions /
2:30h. room temperature

 8 units per box

 398 x 200 x 273mm



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CARROT CAKE

Carrot, walnut and spice cake with a fluffy sponge cake topped with a smooth cream cheese frosting.



 650g (net weight)

 170mm (Ø)

 8 serving sizes

 Defrosting: 4:30h. refrigerated conditions / 2:30h. room temperature

 8 units per box

 398 x 200 x 273mm

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TIRAMISU

Two layers of sponge cake, moist with intense coffee, filled with a smooth cheese cream and topped with sprinkled with cocoa.



 500g (net weight)

 143mm (Ø)

 6 serving sizes

 Defrosting: 3:45h. refrigerated conditions / 1:45h. room temperature

 6 units per box

 440 x 224 x 240mm

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STRAWBERRY CHEESECAKE

Soft cheese mousse on a crunchy biscuit and butter mix base, and a shiny strawberry topping.



 560g (net weight)

 157mm (Ø)

 6 serving sizes

 Defrosting: 4:30h. refrigerated conditions / 2:30h. room temperature

 8 units per box

 398 x 200 x 273mm

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COCOA MOUSSE


Cocoa mousse cake on a crunchy cocoa biscuit base, topped with a smooth chocolate flavoured icing and some appetising butter biscuits and chocolate cannoli.



 560g (net weight)

 157mm (Ø)

 6 serving sizes

 Defrosting: 4:30h. refrigerated conditions / 2:30h. room temperature

 8 units per box

 398 x 200 x 273mm

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SAN MARCOS

Layer of cream between two vanilla sponge cakes with syrup,
topped with a layer of egg yolk and almonds.



 450g (net weight)

 145 x 145mm

 6 serving sizes

 Defrosting: 3h. refrigerated conditions /
1:30h. room temperature

 6 units per box

 398 x 200 x 273mm

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COCOA SWISS ROLL

Tender vanilla sponge cake filled with cocoa cream and covered with chocolate icing.



 500g (net weight)

 295 x 90mm

 8 serving sizes

 Defrosting: 4h. refrigerated conditions / 2:30h. room temperature

 8 units per box

 400 x 300 x 352mm

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EGG YOLK SWISS ROLL

Tender sponge cake filled with a soft cream, bathed in a shiny egg yolk and decorated with dark chocolate and a fine almond croccanti.



 510g (net weight)

 295 x 90mm

 8 serving sizes

 Defrosting: 4h. refrigerated conditions / 2:30h. room temperature

 8 units per box

 400 x 300 x 352mm

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FOODSERVICE

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FINAL CAKES FOR DECORATIONS

Special for bakeries, pastry shops, restaurants...



**CARROT
CAKE**



**RED
VELVET**



CHEESECAKE



**CRUNCHY COCOA
DELICE**



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CARROT CAKE

Spongy cake made with spices, carrots and walnuts with a delicious creamy cheese filling.



 730g (net weight)

 152mm (Ø)

 8 serving sizes

 Defrosting: 4:30h. refrigerated conditions /
3h. room temperature

 6 units per box

 398 x 200 x 273mm



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RED VELVET

Red cocoa spongy cake with a delicious layer of creamy cheese.



 700g (net weight)

 152mm (Ø)

 7 serving sizes

 Defrosting: 3:45h. refrigerated conditions / 2:30h. room temperature

 6 units per box

 398 x 200 x 273mm

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CHEESECAKE


Gluten-free cake with a crunchy biscuit and butter mix base and a soft cheese mousse.



 490g (net weight)

 155mm (Ø)

 5 serving sizes

 Defrosting: 4:30h. refrigerated conditions / 2:30h. room temperature

 8 units per box

 398 x 200 x 273mm

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CRUNCHY COCOA DELICE

Thick, spongy cocoa cake with a layer of crunchy hazelnut filling covered with a cocoa mousse.



 615g (net weight)

 165mm (Ø)

 6 serving sizes

 Defrosting: 5:15h. refrigerated conditions / 3:45h. room temperature

 6 units per box

 398 x 200 x 273mm

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LET'S TALK, WE LOOK FORWARD TO HEARING FROM YOU

Visit us and find out what we can do together.



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