



**INTERNATIONAL  
CATALOGUE**



## History

The company Don Don was established in 1992 in the time of economic and social transformation in Slovenia by sister and brother Mozetič. It all began with production of donuts under the brand Your 5 minutes. In 2003 the company started its expansion in to Croatia, in 2008 to Serbia, and in 2009 to Bulgaria, Montenegro and Bosnia and Herzegovina. In October 2015, the company Don Don took over "Pekarna Grosuplje" bakery, until then owned by Mercator. Enlargement is planned to Albania, Hungary and Czech Republic.

## Don Don group

Our objective is to lead the industry consolidation in the region. Following our commitment to high quality products, further industrialization and implementation of new technologies is required. The latest investment of 25 million euros was for a new production plant in Novi Sad, with its production capacity of 35,000 tons of frozen products per year.

Today Don Don group is the leading bakery company in the region, with revenues of 128 million euros and 2154 employees. Don Don group is producing and distributing a wide range of bakery products: daily fresh bread and pastry, extended shelf life products, frozen bread and pastry, toast, sandwiches and berliners.

## Brands



### PEKARNA GROSUPLJE

"Pekarna Grosuplje" is a high-quality bakery and the oldest established baking brand in Slovenia. It constantly strives to combine heritage and modern trends and to select raw materials of highest quality to ensure the best products for our customers every single day. Development of new innovative products, such as products without yeast, products with sponge dough, additive free products and product with a positive impact on consumers' health, are crucial distinction from other competition on the market.

Golden awards received by the Slovenian Chamber of Commerce and Industry each year (34 golden awards in 2022) prove why "Pekarna Grosuplje" has been a synonym for excellent bread for more than 70 years.



### TVOJIH 5 MINUT

With delicious fried pastry, fine pastry and sandwiches "Your 5 minutes" already became a favorite choice of many consumers. "Your 5 minutes" products can be found in a variety of forms and flavors, always freshly prepared, juicy and of rich taste. You can choose between sandwiches, buns or tempting berliners, which will turn your breakfast or quick meal into a special experience.

# 35 GOLDEN AWARDS



## Bread without yeast with seeds

(MIXED WHEAT BREAD WITH SEEDS)

Product weight: 0.4 kg

Characteristics:

- NO ADDED YEAST
- A short loaf from four types of flour (wheat, rye, buckwheat, corn)
- Oat flakes (8.2%) and four kinds of seeds (sesame, sunflower, flax and crushed pumpkin seeds)
- The surface of bread is sprinkled with sunflower seeds
- Made with addition of natural sourdough for long freshness



120 min 200–180 °C 7–9 min 90 12 400 x 300 x 270 mm 8

## Bread without yeast with seeds

(WHITE WHEAT BREAD WITH SEEDS)

Product weight: 0.3 kg, 0.35 kg

Characteristics:

- NO ADDED YEAST
- A short baguette with two diagonal cuts
- Crust is crispy and richly sprinkled with 6% of seeds (sesame, flax, poppy and sunflower)
- Soft and juicy core with flax and sesame seeds



60 min 200–180 °C 14–16 min 120 10 400 x 300 x 270 mm 8

## Multi-seed bread

(BREAD WITH SEEDS)

Product weight: 0.4 kg

Characteristics:

- NO ADDITIVES
- NO ADDED YEAST
- Rich with seeds (38%) (pumpkin, sunflower, flax, sesame and chia seeds (*Salvia hispanica*))
- A shape of a bread pan, dark brown crust and a distinctive sweet taste
- Contains 55% less carbohydrates than other kinds of bread from Pekarna Grosuplje
- Bread that you can enjoy without any additional toppings



- SOURCE OF PROTEIN
- HIGH FIBER
- REDUCED CARBOHYDRATE CONTENT
- HIGH POLYUNSATURATED FAT
- Protein contributes to the growth or maintenance of muscle mass
- Protein contributes to the maintenance of bone health
- Replacing saturated fats with unsaturated fats in the diet contributes to the maintenance of normal blood cholesterol levels



180 min 200–180 °C 4–6 min 90 12 400 x 300 x 270 mm 8



## Bread without yeast

(MIXED WHEAT BREAD WITH SEEDS)

Product weight: 0.35 kg

Characteristics:

- NO ADDED YEAST
- 4 types of flour (wheat, buckwheat, rye, corn), oat flakes (7.7%) and enriched with seeds (sunflower, sesame, flax, crushed pumpkin)
- Made from natural sourdough for long freshness



120 min



200–180 °C



7–9 min



90



15



400 x 300 x 210 mm



8



## Roll without yeast

(MIXED WHEAT ROLL WITH SEEDS)

Product weight: 0.35 kg

Characteristics:

- NO ADDED YEAST
- Soft core
- Long freshness



120 min



200–180 °C



7–9 min



90



12



400 x 300 x 270 mm



8



## Crusty bread without yeast with corn

(MIXED CORN BREAD)

Product weight: 0.40 kg

Characteristics:

- NO ADDED YEAST
- Shape of a loaf
- Made from corn flour and white flour
- The core is slightly yellow, juicy and has a dense crumb
- The crust is crunchy after baking and sprinkled with corn grits



60 min



200–180 °C



6–8 min



90



8



400 x 300 x 270 mm



8



## Oat cornbread

(MIXED OAT BREAD)

Product weight: 0.4 kg

Characteristics:

- NO ADDITIVES
- Made from wheat, corn and oat flour
- Corn grits and crumbled pumpkin seeds give it a rich flavour
- Its crunchy crust is sprinkled with DURUM wheat semolina



60 min



200–180 °C



6–8 min



120



12



400 x 300 x 270 mm



8



## Protein bread

(MIXED WHEAT BREAD WITH SEEDS)

Product weight: 0.4 kg

Characteristics:

- NO ADDITIVES
- Made from several types of flour (wheat, oat and buckwheat) and rich with seeds (7.7%)
- Made from ingredients which are rich source of protein
- Addition of natural low fat cocoa powder for special aroma and colour
- The most innovative product of 2020



- SOURCE OF PROTEIN
- HIGH FIBRE
- Protein contributes to the growth or maintenance of muscle mass
- Protein contributes to the bone health



120 min



200–180 °C



7–9 min



90



12



400 x 300 x 270 mm



8



## Protein bread with chia seeds

(MIXED WHEAT BREAD WITH CHIA (*SALVIA HISPANICA*) SEEDS)

Product weight: 0.4 kg

Characteristics:

- NO ADDITIVES
- Several types of flour (wheat, oat and buckwheat) and rich with seeds
- Made from ingredients which are a rich source of protein
- With natural low fat cocoa powder for special aroma and colour
- Dark baked crust is sprinkled with chia (*Salvia hispanica*) seeds (1.9%) and sesame seeds



- SOURCE OF PROTEIN
- Protein contributes to the growth or maintenance of muscle mass.
- Protein contributes to the bone health



120 min



200–180 °C



7–9 min



90



12



400 x 300 x 270 mm



8



## Grandma's colourful bread

(MIXED WHEAT BREAD)

Product weight: 0.4 kg

Characteristics:

- NO ADDITIVES
- Mix of 3 different types of dough: white wheat, yellow corn and buckwheat dough
- The crumb is spongy, soft and elastic
- Made with addition of natural sourdough for long freshness



90 min



200–180 °C



7–9 min



90



8



400 x 300 x 270 mm



8



## Grandma's corn bread

(MIXED CORN BREAD)

Product weight: 0.4 kg

Characteristics:

- Made from wheat white and corn flour with addition of corn meal (as a topping)
- Crispy golden-yellow crust
- Made with addition of sponge dough



90 min



200–180 °C



7–9 min



90



8



400 x 300 x 270 mm



8



## Grandma's organic bread

(ORGANIC MIXED WHEAT BREAD WITH SEEDS)

Product weight: 0.35 kg

Characteristics:

- Raw ingredients are organically grown
- Made from organic white and brown wheat flour, rye wholemeal and oat flour
- Organically grown seeds contribute to its rich taste 12.7% (sunflower, flax, sesame)



60 min



200–180 °C



6–8 min



90



8



400 x 300 x 270 mm



8



## Homemade rye bread

(RYE BREAD)

Product weight: 0.5 kg

Characteristics:

- NO ADDITIVES
- 80% rye flour by weight of flour
- Typically cracked crust and dark, dense, but juicy core
- Made with addition of natural sourdough for long freshness



120 min



200–180 °C



18–20 min



120



10



400 x 300 x 270 mm



8



## Wholegrain wheat bread with flax

(WHOLEGRAIN WHEAT BREAD WITH SEEDS)

Product weight: 0.5 kg

Characteristics:

- NO ADDITIVES
- HIGH FIBRE
- Main ingredients: wholegrain wheat (80%), wheat and rye flour, flax seeds (7.7%)
- Made with addition of natural sourdough for long freshness



120 min



200–180 °C



18–20 min



120



8



400 x 300 x 210 mm



8





## SYMBOLS GUIDE



Defrosting time



Baking temperature



Baking time



Shelf life (frozen) in days



Pieces per box



Dimensions of the transport box:  
length x width x height



Number of boxes per one row

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*Pekarna  
Grosuplje*

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