



MANUEL SEGURA

PANADERÍA - PASTELERÍA - CONFITERÍA

Signature handcrafted products
combining tradition and innovation

At our artisan confectionery shop and bakery, we make traditional products based on recipes handed down from our ancestors to those that are highly innovative, where knowledge and experience blend perfectly with the enthusiasm and passion we feel for our profession.

Our products are made of natural, local ingredients, which is why they may change throughout the year.

If you have any queries or need something in this catalogue clarified, we would be delighted to hear from you.

Product sustainability, quality and commitment:
our raison d'être

All our products undergo exhaustive quality controls.

We put all our passion and care into every process, from production to delivery. Our staff, both at our shops and in the office, will be delighted to help you with your purchases and we will deal promptly with any queries you may have.

Quality
Control



Craftsmanship
and Passion



Careful
Delivery



Efficient
Shipping



Customer
Service



Discover our wide range of products and purchase them at our physical shops or from our online store.

You can also place your orders via WhatsApp!

Online shop



Telephone (+34)

**685
976
367**

WhatsApp



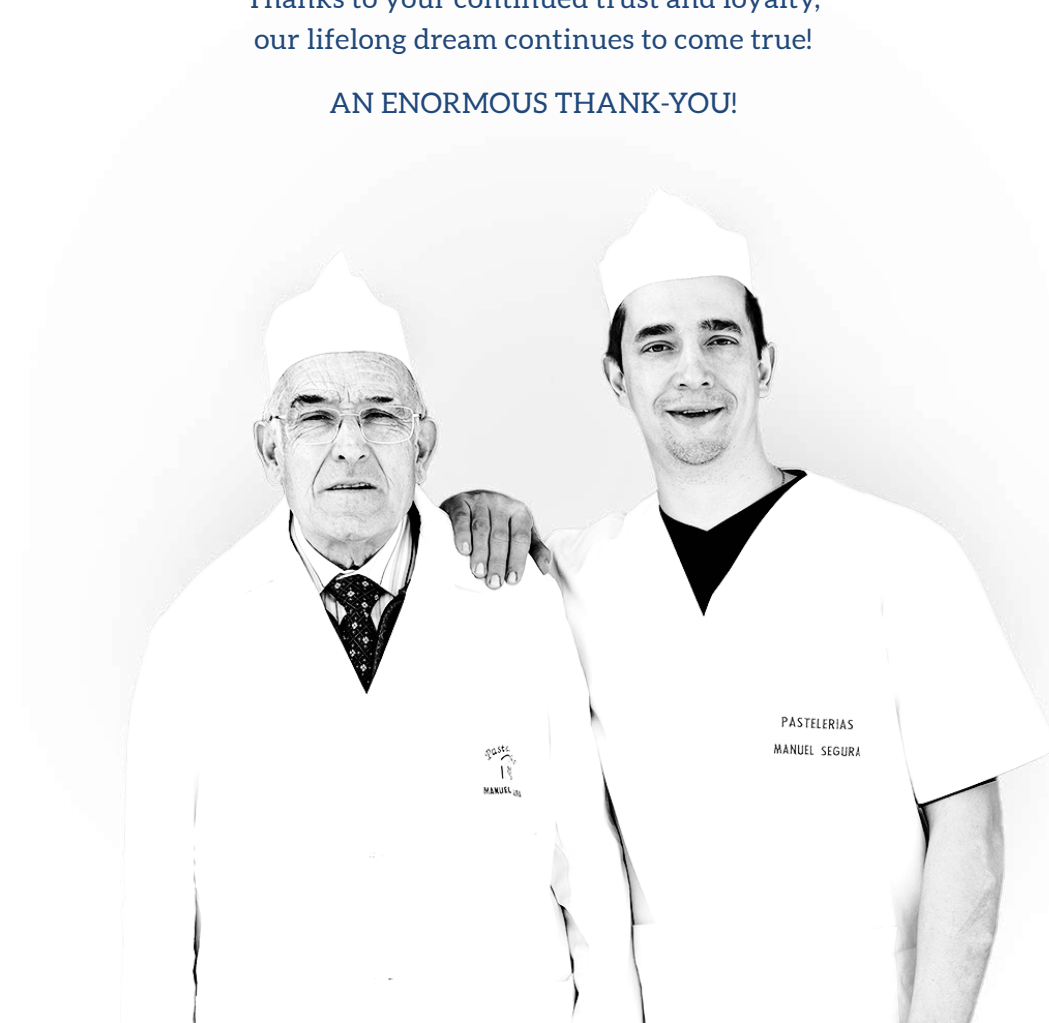
MANUEL SEGURA

PANADERÍA · PASTELERÍA · CONFITERÍA

From 1874 and six generations on, we are still crafting our delicacies at our artisan bakery and confectionery shop in Daroca, Zaragoza, always showing true passion and dedication and using only the best ingredients from our region.

**Thanks to your continued trust and loyalty,
our lifelong dream continues to come true!**

AN ENORMOUS THANK-YOU!





The taste of traditional, artisan products *Gourmet Selection*

Our family have always had a real passion for confectionery, its creation, for good food and high-quality gourmet products. We are always in pursuit of and trying out new tastes, flavours, textures and aromas that delight our palates, and we love to share our discoveries with you - the rest of our family!

Because together, life tastes much better.





Signature ingredients
Sweeten up the after-dinner conversation!



Mudējares

Aragon's Mudejar art and architecture is a World Heritage Item. Manuel Segura created this delicacy as a tribute to our land and as a sign of pride.

A delicious almond and pistachio crunchy delicacy caramelised with cream, on a 70% cocoa chocolate base, whose shape embodies the Mudejar-style windows in the Palacio de los Luna in Daroca, the most important civil monument from the Aragonese Mudejar period.

Allergens:



Soybean



Contains
gluten



Nuts



Dairy
products

Characteristics:



Best before
6 months



Transport:
cold



16° a 18°
preservation

Formats:



12 pcs



6 pcs



Moscatelicos

A delicious tribute to the neighbouring muscatel wine region, Campo de Cariñena.

This delicacy is an exquisite sponge cake made from the best raw materials and soaked in muscatel wine from the Campo de Cariñena region. To give it that extra sweet touch, at Manuel Segura we roll this sponge cake in a smooth hazelnut cream and decorate it with sultanas soaked in muscatel. Finally, we coat them with 70% cocoa chocolate.

Allergens:



Characteristics:



Formats:



Traditional delicacy
A unique taste

An Aragonese delight
for exquisite tastes

Frutas de Aragón

Exquisite, juicy, aromatic candied fruits:
pear, apple, plum, cherry, apricot and peach
coated in 70% cocoa chocolate.

Allergens:



Soybean



May contain
traces of
gluten



Nuts



Best before
6 months



Transport:
cold



16° a 18°
preservation

Characteristics:

Formats:



100 or 200 g baskets



200 g box



500 g box



Orange delights

Thin slices of candied orange, coated in
70% cocoa dark chocolate.
A delicious mixture of orange sourness and
dark chocolate bitterness.



Allergens:



Soybean



May contain
traces of
gluten



Nuts



Best before
6 months



Transport:
cold



16° a 18°
preservation

Characteristics

Formats:



200 g box



500 g box

Liquor cherries

Candied cherries soaked in delicate,
aromatic anisette and coated in 70% cocoa
chocolate.
A full-bodied flavour for the discerning palate.



Rosquillas de Daroca

From 1874 to the present day, the 'Daroca Ring-Shaped Pastry' has been one of our bakery's most traditional products. A delicious, juicy, lightly-browned pastry coated with a thin layer of sugar that makes your breakfast or afternoon coffee an absolute pleasure.



Allergens:



Characteristics:



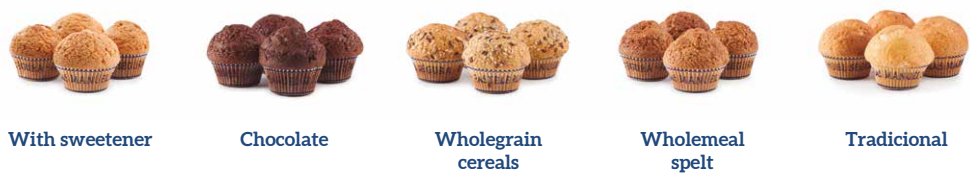
Formats:



Muffins

Our traditional muffins are made using a family recipe. Over time, we have added more varieties, whilst ensuring that they all still keep their original characteristic taste and spongy texture. We tailor our products to our customers and their needs. We make the traditional recipe with maltitol to make it low in sugar and suitable for people with diabetes. We add cocoa to the dough to create chocolate muffins for the more sweet-toothed and we also create wholemeal options for the diet-conscious. All our muffins are lactose-free, except those containing chocolate.

Flavours:



Allergens:



Format:



Different signature jam special

Jam



José Manuel Segura, belonging to today's generation, has added an innovative selection of different jams to this product range for a unique, distinct taste, the result of delicious blends of high-quality fruits, chocolates, liqueurs, flower petals and other spices.

The wide variety of flavours can be easily paired with sweet or savoury dishes, or even used as sauces for haute cuisine.

Available in a small individual size, ideal for tasting or as a gift, in a pack of three or as a large pack.

Flavours available in both sizes:

LOW IN SUGAR, WITH MALTITOL					
	Orange and cinnamon	Violet and Cava jelly	Mango, passion fruit and gianduja	Apple and white chocolate	Orange and dark chocolate
	Strawberry and white chocolate	Figs and nuts	Orange and saffron	Strawberry, raspberry, passion fruit and rose petals	Apricot, amaretto and vanilla

Flavours available in small sizes:

Pear with lemon and ginger	Blackberry and white chocolate	Cherry and vanilla	

General allergens: (consult according to flavour)

Soybean	May contain traces of gluten	Nuts	Dairy products

Characteristics:

	Best before 3 years
	Transport: normal
	Room temperature

Formats:

40 g	3 uds. 40 g pack	215 g



Chocolate

Our chocolate is made using the highest quality ingredients, and we have created a surprising mixture of tastes to satisfy even the fussiest taste buds!

The carefully chosen Mudejar-style motifs make them the perfect gift for any occasion.

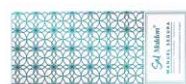


Flavours:



80% or 70% dark chocolate

A rich 80% cocoa chocolate without the intense bitterness of other chocolate containing as much cocoa. 70% cocoa chocolate also available.



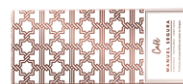
Dark chocolate with Maldon® sea salt

Fine dark chocolate containing 70% cocoa and mixed with Maldon® sea salt for that strong, refreshing taste.



Dark chocolate with Grenache salt

Dark chocolate coated with Grenache salt, from the evaporation of Grenache wine in Aragon.



Dark chocolate with coffee

A classic blend that never disappoints and even more so when you use a good Kenyan coffee of the highest quality.



Dark chocolate with ginger

The properties and flavour of ginger coupled with our 70% cocoa chocolate definitely give a different taste and flavour.



Dark chocolate with saffron

Dark chocolate with one of the best saffron varieties in Spain.



Dark chocolate with pink pepper

Dark chocolate coated on top with pink pepper. A mild hint of spice gives this chocolate a unique taste.



Dark chocolate with mint

We add freeze-dried mint to the 70% cocoa dark chocolate, giving it a very refreshing taste.



Dark chocolate with olive oil

70% cocoa dark chocolate made with extra virgin olive oil.



Milk chocolate

Milk chocolate containing 41% cocoa for a mild caramel flavour.



Milk chocolate with cinnamon

Smooth milk chocolate with a hint of natural Sri Lankan cinnamon.



Milk chocolate with grated coconut

The perfect blend of milk chocolate and grated coconut.

General allergens: (consult according to flavour)



Soybean



May contain traces of gluten



Nuts



Dairy products

Characteristics



Best before
1 year



Transport:
cold



16° a 18 °
preservation

Formats:



100 g bar



Box with all flavours



Chocolates
for all tastes

Chocolates

Our passion for chocolate can also be seen in our wide variety of chocolates, which can be found in different shapes and sizes, with traditional flavours or surprising blends.

Special chocolates for different celebrations, such as heart-shaped ones for Valentine's or Mother's Day, filled with wine or liqueur for the harvest festival, or made of truffle like the ones in the photo...

Formats: little bags for just a few or boxes with different sizes.





Praline nougat

Our traditionally-made gourmet nougats include a wide range of chocolate pralines filled with tasty ingredients, such as Cava with strawberries, orange, coffee, gianduja, peach truffle or cherry truffle with Kirsch liqueur.

This range of nougats is available all year round.
They are perfect for any occasion.

· TRADITIONAL GOURMET NOUGAT FOR EVERY OCCASION ·



Cava praline nougat with strawberries

Cava praline nougat. Nougat with a creamy praline layer of fine almond and white chocolate, exquisitely flavoured with Cava and freeze-dried strawberries and coated with fine milk chocolate.



Coffee praline nougat

Coffee praline. Nougat with a creamy praline layer of fine almond and refined dark and white chocolate, exquisitely flavoured with naturally roasted ground coffee and coated with a fine layer of 70% cocoa dark chocolate.



Truffle nougat with cherries soaked in Kirsch liqueur

A delicate dark chocolate truffle nougat with cherries soaked in cherry Kirsch liqueur and covered in 70% dark chocolate.



Crispy gianduja praline nougat

Creamy hazelnut gianduja with thin, crispy layers of pailletté feuilletine inside. All coated with 70% chocolate, making this nougat the perfect snack.



Truffle peach nougat

A smooth truffle of milk chocolate and peach liqueur that wraps the dried apricots soaked in liqueur and covered with milk chocolate.



Orange praline nougat

Smooth almond praline with candied orange, coated in delicious white chocolate.

General allergens:
(consult according to flavour)



Soybean



Contains
gluten



Nuts



Dairy
products

Characteristics



Best before
1 year



Transport:
cold



16° a 18°
preservation

Formats:



150 g

Artisan gourmet nougat with hints of Christmas



Traditional nougat

Traditional and distinctive tastes that still follow the recipes of our family's first master pastry chef. Supreme quality nougat with the best ingredients.



Soft almond nougat

A delicate paste made from Spanish almonds, lightly toasted and flavoured with rosemary honey from Aragon.



Hard almond nougat

Made with Spanish almonds, lightly toasted and coated in local rosemary honey.



Chocolate nougat with almonds

Made with delicious roasted almonds and 60% cocoa dark chocolate.

Supreme Quality with 50% almonds / 50% chocolate.



Toasted egg yolk nougat

We make our traditional egg yolk marzipan with eggs from the Daroca farm, coated in crunchy toasted cinnamon and sugar.

A distinctive colour and texture.



Black nougat with the C'Alial Quality Mark

Its colour and name come from the use of carefully selected Langueta almonds roasted in their skins.

Contains 70% almonds, rosemary honey and a little sugar.



Guirlache nougat with the C'Alial Quality Mark

This almond brittle nougat is one of the oldest from Aragon and comes in convenient, individually wrapped bars. Made with Marcona almonds, rosemary honey, sugar and aniseed. A healthy, energy-boosting snack.

General allergens: (consult according to flavour)



Soybean



Contains
gluten



Nuts



Dairy
products

Characteristics



Best before
1 year



Transport:
cold



16° a 18°
preservation

Formats:



150 g



300 g



200 g
Black nougat



12 pcs box

Our traditional, homemade confectionery is perfect for
sweetening up those special moments

At Manuel Segura, we spoil your taste buds on every special occasion, whether family celebrations, local feast days or national festivities.

For example, Roscón de Reyes: a typical ring-shaped cake eaten on the 6th January; Monas de Pascua: traditional Easter cakes; rose mousse cakes eaten on Mother's Day; chocolate or jam to express love on Valentine's Day;

... and a long etcetera ...

Besides all these delicacies, we also take customised orders, whether they are cakes or treats for special occasions.

Ask us without any obligation. :)



A wide selection of homemade bread from our
own bakery



Flatbread with oil (pan de cañada)

Wheat flour dough with olive oil. Typical of the Teruel region.

500 g



Sliced loaf bread

Traditional bread with a light, soft crumb. Can be cut into slices, perfect for toast.

Long-lasting bread.



Pintera bread

Round rustic bread from the Teruel province with a decorative, embossed crust. Wheat flour and olive oil.

500 g



Galician bread (pan gallego)

Galician bread has a strong taste of wheat with a hint of acidity and sharp aroma. Its crust protects it.

250 g



Rustic rye bread

Rye bread made with a pinch of wheat flour. An excellent alternative.

500 g



Wholemeal bread

Fibre-rich bread made with 100% wholemeal flour. Ideal for regulating intestinal transit.

150 g



Spelt bread

Bread made with spelt flour and malt for a touch of colour. An easily digestible, lower-calorie bread.

400 g



Chia bread

Spongy bread made with maize flour and chia seeds. Rich in calcium, potassium and iron.

400 g



Whole grain bread

Fibre-rich bread, made with wheat flour, malt and seven different grains from cereals.

150 g

Allergens:



Contains gluten



Frutos secos

Availability:

You can find all of our bread at our shops in Zaragoza, Daroca and Cariñena, but please note that to avoid wasting food, we try to limit the quantity we make. Ideally, you should order or book them at your usual shop.

MANUEL SEGURA'S *trusted selection of gourmet products*

In our shops, you will find a selection of trusted gourmet products, often from micro businesses in rural areas, which are essential for territorial support and structuring.

Packs and baskets consisting of sweet and savoury foods, natural products, all handmade and of the best quality, fruit of our love and passion for our profession.

Quality gifts to make your company's presents something unique, perfect at special events or simple to say thank you.

We can also customise packs to suit your budget.

The perfect choice as a gift or even as a present to spoil yourself.



Colegiata Selection



Our sweets

Mudéjares
Chocolate with coffee
Apricot, amaretto and
vanilla jam

Other products

Red Daroca wine
Black Truffle Sausage
Eggplant pate
Caramelized quail
with truffle

Low Gate Selection



Our sweets

Pack of 3 jams
Fruits of Aragon
Soft almond nougat
Hard almond nougat
Orange delights

Other products

Fried green pepper pate
White wine
D.O. Cariñan
Seasoning based on
EVOO and lemon peel

High Gate Selection



Our sweets

Mudéjares
Praline nougat:
Crispy Gianduja
Peach
Toasted Egg Yolk
Nougat

Other products

Teruel Ham
Red Cariñena wine

Pyrenees Selection



Our sweets

Mudéjares
Orange delights
Cinnamon chocolate
Fig and walnut jam

Other products

Ordesano Infusions:
- Pyrenean rosehip
- Blackberry tea
Artisanal honey

Castle Selection



Our sweets

Pack of 3 jams
Guirlache
Toasted egg yolk
nougat
Chocolate and
almond nougat

Other products

Caramelized onion with
truffle
Truffled Pepper Jam
Red wine
D.O. Cariñena

Valencia Portal Selection



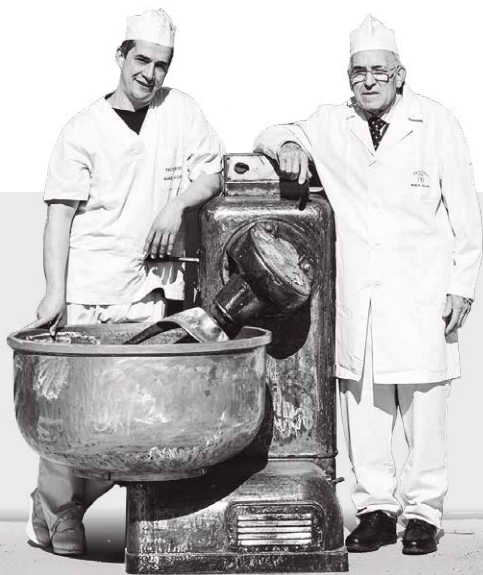
Our sweets

Mudéjares
Coffee praline nougat
C'alia Black Nougat
Apricot, amaretto
and vanilla jam
Orange delights

Other products

Boletus pâté
Foie gras block
Grenache wine
D.O. Cariñena

Making history since 1874



A unique museum in Aragon.

In Daroca, apart from our bakery and original shop, you can also find our Confectionery Museum.

A three-storey building, where we will give you a first-hand guided tour of our 'sweet' history.

Visits by appointment only: +34 685 976 367

Joining forces across the region

Confectionery is an art we want to promote, a way of life that includes fundamental values such as respect for raw materials, perseverance and high standards.

We believe in teamwork, which is why we are part of a network.



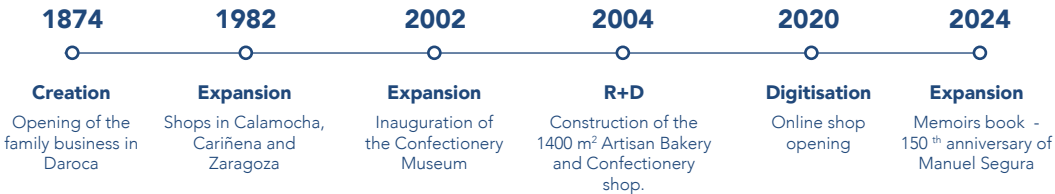
Discover the historical legacy and pastry-making know-how of the Segura family at our museum, a **fascinating journey through the tools and implements used by six generations of pastry chefs.**

Discover the **traditional processes of over a century ago** and how they have evolved to the present day. The **history of cocoa and other ingredients**, curious facts about what life was like without refrigeration or stainless steel, how important our close ties to the land have been, among many other interesting stories.



- From 2021**
RSA (Social Responsibility of Aragon) SME Seal of Approval from the Aragonese Institute of Development of the Government of Aragon.
- 2019**
Aragon Food Award from the Government of Aragon
- 2018**
Agri-Food Industrialisation and Marketing Award granted by the Aragonese Agri-Food Alliance.
- 2017**
Special award for centenary companies granted by the Agri-Food Industries Association
- 2016**
Special award for family-owned and centenary companies granted by the Confederation of Small and Medium Enterprises (CEPYME)
- 2014**
Jiloca and Gallocanta Regional Quality Mark Certificate
- 2007**
Diploma for the Daroca Confectionery Museum given at the InterSICOP International Bakery Exhibition held in Madrid.
- 2003**
Basilio Paraíso Award for centenary companies
- Outstanding Business Track Record Award, presented by King Felipe VI
- 1999**
Lanzón Award, Provincial Association of Pastry Chefs from Zaragoza

How MANUEL SEGURA has evolved over time



**Daroca bakery shop**

Pol. Ind. Daroca, parcela 6.
info@pasteleriasmanuelsegura.com

Daroca store

C/ Mayor, 63 Daroca

pasteleriasmanuelsegura.com

Zaragoza stores

C/ Eduardo Dato, 1
C/ Pintor Antonio Saura, 2

Cariñena store

C/ Reinanta, 1



Online shop

