



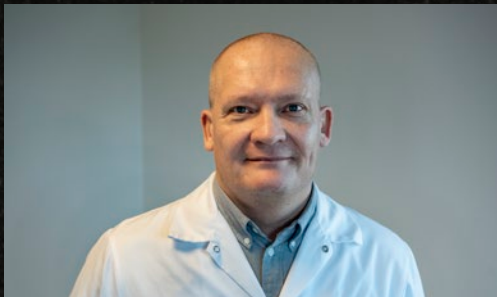


# Take a bite of Coronet

**For more than 70 years, the scent of freshly baked treats, bites and cakes has been characteristic for Coronet Cake Company's products.**

The whole adventure started in the outskirts of Copenhagen, where the first Danish butter cookies were made from local ingredients and sold locally, but due to higher demand the company expanded and, today, we manufacture more than 100 different sweet treats to customers all over the world, e.g. Norway, Italy, Saudi Arabia and the US.

A lot has happened over the years, but our purpose is basically the same today as it was in the beginning: baking delicious cakes that consumers like and request. Although there is an ongoing product development and new recipes are developed, we still bake some of the same classics as when we started out.



*Brian Back, Factory Manager*







**A cookie is much more than  
just eggs and flour.**

**It's the buttery scent, the flaky sugar  
and the golden brown surface.**

**It's the taste of memories and happy times.**

**Over the years, our products have  
been a faithful companion in  
many families – and still are!**



# Danish Pancake Bites

Maybe you've heard about æbleskiver, the small, round cakes with a crispy surface and a soft and spongy centre. A true classic in the Danish kitchen at Christmas time, but actually the tasteful little bite could and should be enjoyed all year round.

In many ways, æbleskiver – or Danish Pancake Bites – share some similarities with the traditional American pancakes, but instead of cooking them on a regular frying pan, the pancake bites get their round shape from an old school "æbleskive pan", where the dough is constantly turned to secure the shape and crispy surface.



## Cookies True classics

**Chocolate cookies, cinnamon cookies, oat cookies, ginger cookies – and many more!**

When it comes to cookies, Coronet offers a large selection of crispy treats. The cookie production is a big part of our DNA, where taste and quality are main ingredients, and where we have perfected every single recipe to fit taste buds all over the world.

From our facilities in Denmark, we produce and manufacture all our products to cookie-loving people around the globe.



# Quality Standards

Keeping high standards are essential when working in the food industry, and at Coronet we prioritise food safety as well as working accordingly to Danish and EU legislation.



Denne Interaktive Brochure er designet og leveret af **JS Danmark**

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**De Danske  
Gærfabrikker**  
Siden 1881



**NIELS BURCHARTH**

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