



nata pura®

pastel de nata

PORTUGUESE CUSTARD TART



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LOVE

AT

FIRST

BITE

”

PRODUCT HISTORY & TRADITION

Three hundred years ago, the monks of a monastery near Lisbon, in Portugal, created this little pastry called **pastel de nata**.

Convents and monasteries used the egg whites to dye their habits and the remaining yolks to make pastries, helping finance the **monastery**.

Conventual pastry is a traditional part of the Portuguese cuisine and a generic term to a variety of sweets, cakes and desserts.

The ingredients of choice are sugar, egg yolks and almond.

These recipes passed from generation to generation and were integrated in the Portuguese cuisine.

The pastel de nata was the most successful of all, becoming the Portuguese pastry icon.

Nowadays, it's the most recognizable Portuguese food staple.

The most appreciated combo is with coffee and it's common to spread cinnamon on top! Usually enjoyed as a snack or as a dessert.

PRODUCT RANGE & INNOVATION

Pastel de nata - a delightful creamy filling, slightly caramelized on top, with a crunchy layered shell of puff pastry.

Our **product range**:

ORIGINAL 25g/60g



VEGAN 60g



GLUTEN FREE 60g



MIXED BERRIES 60g



CHOCOLATE 60g



SALTED CARAMEL 60g



APPLE 60g



Keeping the original pastel de nata recipe, our natas have revolutionized this iconic pastry with the addition of trendy flavours and constant innovation.

We are creating a legacy and spreading it around the world.

ETHICAL & SUSTAINABLE SOURCING

We take an active and careful approach when it comes to sourcing the **highest quality ingredients**. This includes responsible purchasing practices, strict selection of the suppliers and their quality control systems - certified ingredients from sustainable sources (RSPO, UTZ, UHT). Free of GMOs, preservatives or additives.

Our natas are **pre-baked** and immediately blast frozen. This process ensures highest food safety and quality standards.

Stored at -18°C and with 18 months of shelf life, preparation can be done and finished at the point of sale. This allows the client to experience a fresh and made-in-the-moment pastry.

Our **preparation instructions** were carefully tested in order to ensure that the product keeps its original organoleptic characteristics. This will allow customers to experience a crunchy puff pastry crust, a creamy filling and a perfect balance between the savory of the pastry and the sweetness of the filling. It's essential to keep the original preparation instructions.

We offer BRC - Grade A, IFS and HALAL certifications.



PACKAGING OPTIONS - 60g

4 / 6 units and foodservice available for private label

RETAIL



4 UNITS

original / apple
salted caramel / chocolate
mixed berries



6 UNITS

original / apple
salted caramel / chocolate
mixed berries



12 UNITS

original / vegan / apple
salted caramel / chocolate
mixed berries

FOODSERVICE



80 UNITS BULK PACKS

original / vegan / apple
salted caramel / chocolate
mixed berries

PACKAGING OPTIONS - 25G

36 units and foodservice available for private label

RETAIL



36 UNITS
original

FOODSERVICE



140 UNITS BULK PACKS
original



NATA PURA, THE MOST INTERNATIONALLY AWARDED NATA

2019



**2015
2020**



**2018
2021
2023**



**2023
2025**



SOME OF OUR PARTNERS



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