



P.A.N.

It is a global brand with a strong legacy of tradition and innovation. As a world pioneer in the production of precooked cornmeal for over 63 years, it has expanded its presence to more than 100 countries, adapting to a global market in constant evolution. Its tasty, nutritious, and convenient products are ideal for home use, restaurants, and any occasion.



VERSATILITY

The versatility of P.A.N. products is a distinctive feature of the brand that has positioned it as an international culinary reference. In addition to its natural, gluten-free and GMO-free precooked cornmeal, its broad portfolio of products offers countless possibilities and occasions to enjoy its exquisite taste and quality. Its line of ready-to-eat products is a fast, delicious and practical option that adapts to different consumer profiles and evolving needs.

FLAVORS FOR THE WORLD

P.A.N. unites different cuisines, cultures and above all people, through a unique gastronomic experience, creating a global community of food lovers who appreciate the quality, authenticity and versatility it brings to every meal.



WORLD'S NUMBER 1 PRECOOKED CORNMEAL

DELICIOUSAND **TASTY**



ENDLESS RECIPES













Cornmeal can elevate all your dishes—whether you're breading croquettes or adding an exotic twist to your favorite fried foods. From breaded steak to crispy calamari, nothing can resist its unique flavor.

It can even be used in cakes and cookies, adding a sweet touch that will surprise any palate.



HARINA P.A.N.

Precooked white cornmeal.



Features



Allergens





Ideal for making arepas, empanadas, pancakes, croquettes, batter-dipped meals and much more.



RECIPE

P.A.N. BROWNIE



INGREDIENTS

- ½ cup of P.A.N. Precooked White Cornmeal
- 2/3 cup of water.
- Pinch of salt.
- 4 medium sized eggs.
- ½ cup of sugar.
- 1 cup of butter at room temperature..
- 1 cup of melted dark chocolate.
- 1/4 cup of cocoa powder
- 1 teaspoon of baking powder.
- 1 cup of walnuts (optional).
- Cocoa powder to sprinkle the pan.



PREPARATION

- Preheat the oven to 170°C. Grease and flour a 20 cm. mold or a rectangular mold.
- In a bowl, pour the water and add the salt. Incorporate P.A.N. Precooked White Cornmeal gradually until it is blended. Set the dough aside.
- In a separate bowl, beat the sugar with the eggs and cocoa until creamy. Set aside.
- 4 With the aid of an electric mixer, mix the butter and baking powder. Then, slowly add the dough. Add the chocolate topping and incorporate the egg mixture

and the chopped walnuts (optional). Whisk until everything is combined. Pour the batter into the greased baking pan.

Bake for 30-40 minutes. Take out and let it rest to unmold.

HARINA P.A.N.

Precooked yellow cornmeal.



Features



Allergens





Ideal for making arepas, empanadas, tortitas, tamales, polenta and much more.

HARINA P.A.N.

Sweet corn mix.



Features



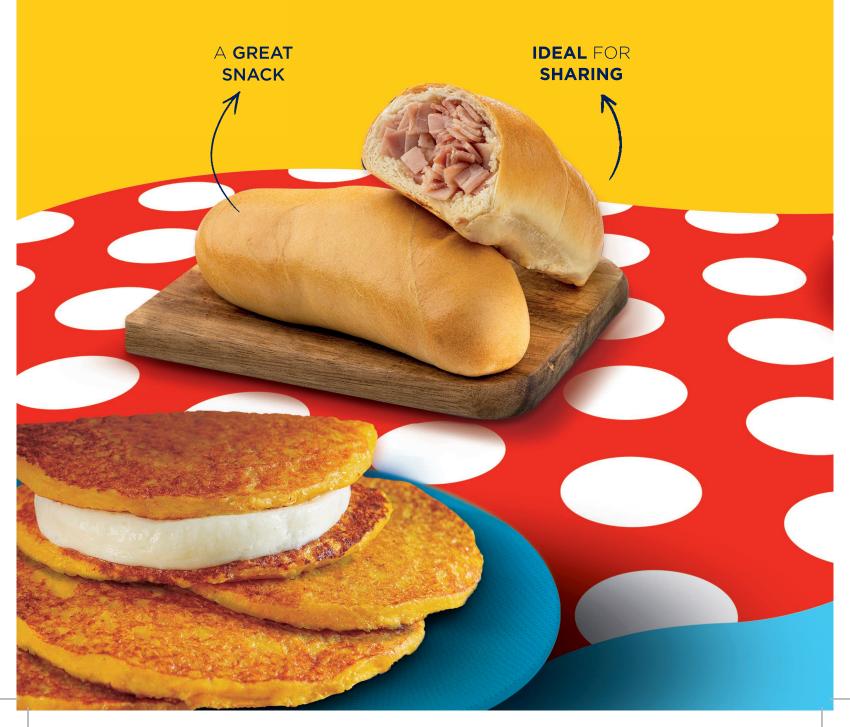
Allergens





Ideal for making cachapas, tortitas, corn bread, desserts and much more.

THE ANYTIME SNACK















Did you know?

The word "snack" comes from "snakke," an old medieval term meaning bite or morsel.

Today, "snack" is a superstar word, recognized all over the world. It refers to those delicious little foods that save us in a rush and make us instantly happy!

Because let's face it -who doesn't love to enjoy a good snack just for the fun of it?

CLASSIC AREPAS

Precooked white arepas.









DEEP FRYER

5 min

Features







Allergens





Can be served stuffed, with toppings, as a side dish, as a dip, for spreading and as a dessert. Ideal for breakfasts, snacks, lunch and dinner.



RECIPE

CAPRESE AREPA



INGREDIENTS

- 4 classic P.A.N. frozen arepas.
- Mozzarella.
- 2 tomatoes.
- Basil.
- Olive oil



PREPARATION

- 1 Prepare your P.A.N. classic frozen arepas the way you like, whether fried, baked, or in an air fryer, and make sure they are crispy.
- 2 Cut the mozzarella and tomato into small squares and finely chop the basil.
- Then, cut the arepa in half and place the mozzarella, tomatoes, and basil on both sides. Add a drizzle of extra virgin olive oil to enhance the flavors.











Did you know?

Since its first appearances in the 1950s as a weekend lunch, shredded beef has evolved into a staple of Venezuelan cuisine.

Originally served with mashed potatoes, its versatility allowed it to be incorporated into a variety of dishes—eventually becoming one of the most popular fillings for our beloved arepas.

Over time, more modern and irresistible variations have joined this classic, including cheese and turkey, as well as cheddar and bacon.

These flavors reflect its ability to adapt to a wide range of ingredients and satisfy every palate

TURKEY AND CHEESE STUFFED AREPA

Juicy turkey meat and a soft, creamy cheese are combined in this delicious filling.



Features







Peparation



Allergens





PACKAGE 1 u.

Perfect for spending less time in the kitchen and more time enjoying its flavor.

AREPA STUFFED WITH SHREDDED MEAT

A traditional and tasty filling that can be enjoyed in just a few minutes.





Features







Peparation



Allergens







<u>.</u>

Ideal for quick, easy and tasty enjoyment after a long day at work or college.

AREPA STUFFED WITH CHEDDAR AND BACON

The creamy taste of cheddar and the smoky flavor of bacon merge into an irresistible filling.







Features







Peparation



Allergens







Ideal to enjoy it with a cold Polar Pilsen and make everything more refreshing and tasty.

YOUR QUICKEST CRAVING

Enjoy your favorite filling in minutes.



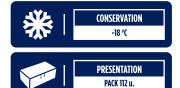
JOJOTICOS

Precooked sweet corn sticks filled with fresh cheese.



FOOD SERVICE

available





*Raw product

Features



Preparation



Allergens





Great for any moment of the day with our Nata criolla.

CACHAPAS

Sweet corn pancakes.



FOOD SERVICE disponible













Features





PACKAGE 5 u. MEDIUM





750 g

Preparation







7-8 min

7 min

Allergens





MAY CONTAIN TRACES OF SOY



Ideal for quick and light meals, they can be served with queso de mano, queso guayanés, and queso telita. They can also be stuffed with meat stew.

CHEESE AREPAS

Precooked cheese arepas.



FOOD SERVICE available







*Raw product

Features



Preparation



Allergens





These arepas can be served as tapas or stuffed with cheese, meat, chicken, tuna, etc. Ideal for breakfast, snacks and appetizers.

MANDOCAS

Precooked plantain sticks stuffed with fresh cheese.



FOOD SERVICE available







*Raw product

Features



Preparation



Allergens





Perfect for breakfast and snacks. We suggest serving them with our Nata criolla.

CHEESE EMPANADAS

Precooked half moons made of cornmeal and stuffed with cheese.



FOOD SERVICE available







Features



Preparation



Allergens





Ideal for any time of the day, especially breakfasts and snacks, along with our Guasacaca sauce.

BEEF EMPANADAS

Precooked half moons made of cornmeal and stuffed with beef.



FOOD SERVICE available





Features



Preparation



Allergens





Ideal for any time of the day, especially breakfasts and snacks, along with our Guasacaca sauce.

TEQUEÑOS, LITTLE BITES OF JOY













Like many famous dishes around the world, it is said that the first tequeños were created by accident.

They were made using leftover bread dough, which was rolled around pieces of cheese and then fried.

Thus, this delicious Venezuelan snack was born, now enjoyed worldwide.

Gust by P.A.N. is a line of tasty, practical, and versatile products that can be enjoyed on any occasion, with unique ingredients that go beyond corn.

CHEESE TEQUEÑOS

Sticks made with cheese wrapped in crispy wheat flour dough.





FOOD SERVICE









*Raw product

Features



PRESENTATION

PACKAGE 12 u. PACKAGE 60 u.



WEIGHT

240 g

480 g

2.400 g

SKILLET

Preparation

4 min

Allergens





An ideal appetizer or tapa for any time of the day. We recommend serving with our fresh Guasacaca sauce.

CHEESE TEQUEÑOS

Precooked fresh cheese sticks wrapped in crispy wheat flour dough.



FOOD SERVICE available









Features



Preparation



Allergens





Great as tapas, breakfast or snack, suitable for oven and air fryer.

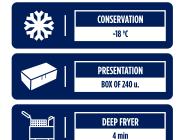
PIZZA TEQUEÑOS

Crunchy dough sticks made with fresh cheese and seasoned with Neapolitan sauce.



FOOD SERVICE

available



*Raw product

Features



Preparation



Allergens





Ideal as a starter or tapa for any time of the day.

CHOCOLATE **TEQUEÑOS**

Milk chocolate and hazelnut sticks wrapped in crunchy dough.



FOOD SERVICE

available





*Raw product

Features



PRESENTATION

PACKAGE 12 u.



480 g

4 min

Allergens













CONTAINS GLUTEN

MAY CONTAIN TRACES OF SOY

CONTAINS MUSTARD



Ideal as a dessert, starter or tapa for any time of the day.

GUAVA & CHEESE TEQUEÑOS

Crunchy wheat flour dough stick filled with guava and cheese.



FOOD SERVICE

available



BOX OF 240 u.



*Raw product

Features







Preparation



Allergens





Ideal as a dessert, starter or snack for any moment of the day.



CACHITOS

Precooked brioche bread stuffed with diced ham and bacon.



FOOD SERVICE

available













340 g

Preparation



Allergens





Delicious for breakfasts and snacks with coffee, hot chocolate or orange juice.

GOLFEADOS

Precooked sweet dessert bread with cheese.

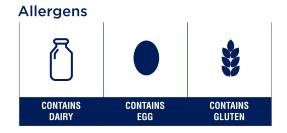


FOOD SERVICE

available









Ideal for breakfast, snacks and desserts. We recommend to serve them with queso de mano.

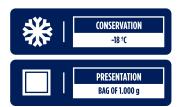
GUASACACA

Fresh green sauce made from a mixture of vegetables and herbs.



FOOD SERVICE

available



Allergens





A very popular dip in Venezuela, similar to a green mojo, it is served with meats, chicken, empanadas, arepas and tequeños.

TIME TO DIP AND ENJOY!













Did you know?

Shredded Beef (Carne Desmechada) is the main ingredient in some of the most popular and irresistible arepas. "La Catira" is made with shredded chicken and grated yellow cheese, a juicy and flavorful combination that is simply irresistible.

On the other hand, our "Pelúa" is filled with shredded beef and the same grated cheese, creating a blend of intensely tempting flavors.

Both are the perfect example of the taste and variety our brand has to offer.

SHREDDED CHICKEN

Shredded cooked chicken, ready to heat and serve.



Hand-pulled into pieces and seasoned with a mixture of spices and vegetables.

FOOD SERVICE

available



CONSERVATION
-18 °C



PRESENTATION BAG OF 1.000 g

Features



PRESENTATION BAG

WEIGHT

400 g

Preparation



Allergens



CONTAINS CONTAINS GLUTEN FISH MEAT



Perfect for salads, tacos, arepas, wraps and burritos.

SHREDDED BEEF

Cooked shredded beef, ready to heat and serve.



Hand- pulled into pieces and seasoned with a mixture of spices and vegetables.

FOOD SERVICE

available





Features



Preparation



Allergens





Great for making arepas, sandwiches, tacos and burritos.

BLACK BEANS

Stewed black beans, ready to heat and serve.





MEXICAN, VENEZUELAN, SPANISH AND WORLD CUISINE: The delicious homemade flavor of our beans adapts to any cuisine and recipe.



Features



PRESENTATION



Preparation





suitable for VEGANS



Perfect as a protein source to be served with arepas, nachos, tacos and salads.



RECIPE

GUST · by P.A.N. BLACK BEAN BURGER



INGREDIENTS

- 2 cans of Gust- by P.A.N. Black Beans (drained).
- 1/2 medium onion, diced.
- 1 clove of garlic.
- 1/4 cup cilantro leaves.
- 1 egg.
- 1/2 teaspoon cumin powder.
- 1 cup bread crumbs.
- Salt and black pepper to taste.
- 10 mini hamburger buns.
- 1 medium tomato in slices.
- 4 leaves of romaine lettuce, or similar.
- 1 ripe avocado.



PREPARATION

- In a food processor, place 1 can of **Gust-by P.A.N. Black Beans**, along with onion, garlic, cilantro, egg, salt and pepper. Process until a smooth and homogeneous texture, similar to a puree, is obtained.
- 2 Place the mixture in a large bowl and add the remaining can of **Black Beans Gust-by P.A.N.** Also, add the bread crumbs. Mix all ingredients until perfectly combined.
- 3 Heat a skillet over medium-low heat and spray with cooking spray to prevent the patties from sticking.
- 4 With your hands lightly dampened with water or oil, form the bean mixture into a ball and then flatten it into a patty shape. Cook each patty for about 3 minutes on each side.
- 5 Serve with lettuce, tomato and avocado.



DIPS AND SAUCES









Did you know?

The origin of dips and sauces dates back to ancient times, with civilizations such as the Egyptians and Romans using these mixture of ingredients to enhance the flavor of their dishes. The word "sauce" comes from the Latin "salsus", which means "salty".

Today, sauces are essential in various cuisines around the world, and each culture has adapted and created its own versions, making sauces a key ingredient for adding flavor to any dish.

GUAVA BARBECUE SAUCE

An irresistible combination of barbecue sauce and selected fresh guava.



Features









DRY PLACE KEEP AWAY FROM LIGHT

PACKAGE 10 u.



Best enjoyed with grilled meats, baked potatoes, nachos, cheese tequeños and much more.

CHESS SAUCE WITH BACON

Delicious melted cheddar and smoked bacon combine in an irresistible blend.



Features











10 u. 280 (



Perfect to enjoy with grilled meats, poultry, fresh fish, tequeños, salads and much more.

SWEET PEPPER SAUCE

The peppers' rich and sweet notes are enhanced.



Features













Perfect to enhance the taste of meats, poultry, fish, salads, cheese tequeños and much more.

TARTAR SAUCE

A sauce with a smooth and creamy taste, the perfect balance between acid and freshness.



Features





Allergens





DRY PLACE KEEP AWAY FROM LIGHT

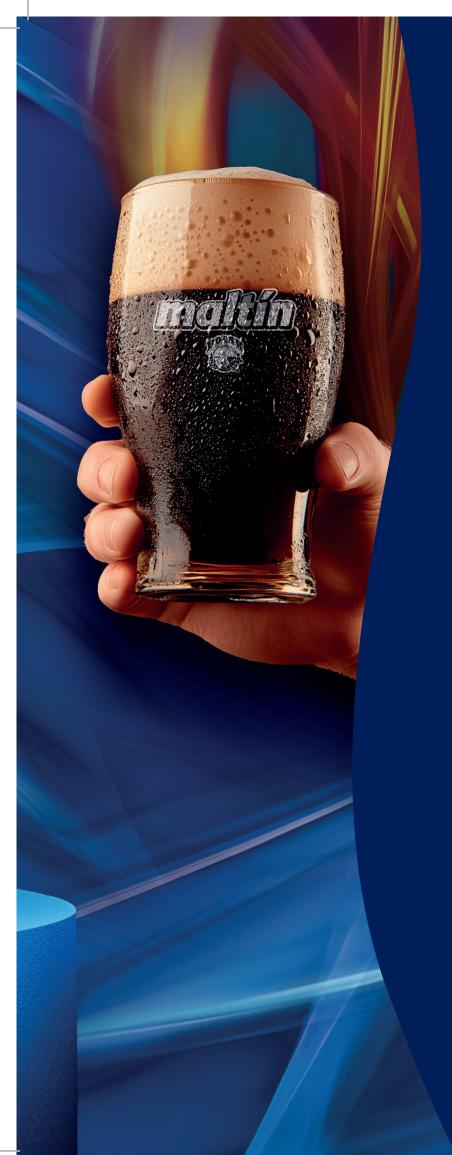
PACKAGE 10 u.



Great when used on fish and seafood, hamburgers, french fries, cheese tequeños, empanadas and much more.

DRINK FULL OF FRESHNESS AND ENERGY









Did you know?

Since the times of the ancient Sumerians and Egyptians, malt has been the secret star behind beer, serving as the essential ingredient in its creation. Over time, beer and malt beverages have gone their separate ways, with beer becoming the preferred alcoholic drink. Non-alcoholic malt beverages have emerged as an alternative for everyone, while still maintaining their unique taste and health benefits.

POLAR MALTÍN MALT BEVERAGE

Malt beverage without alcohol.



Features



KEEP AWAY FROM LIGHT AND HEAT



BOX OF 24 CANS. **BOX OF 24 BOTTLES.**



330 ml u. 250 ml u.

Allergens





Best consumed chilled.



TODDY

Chocolate malt beverage mix.



Features





400 g

Allergens

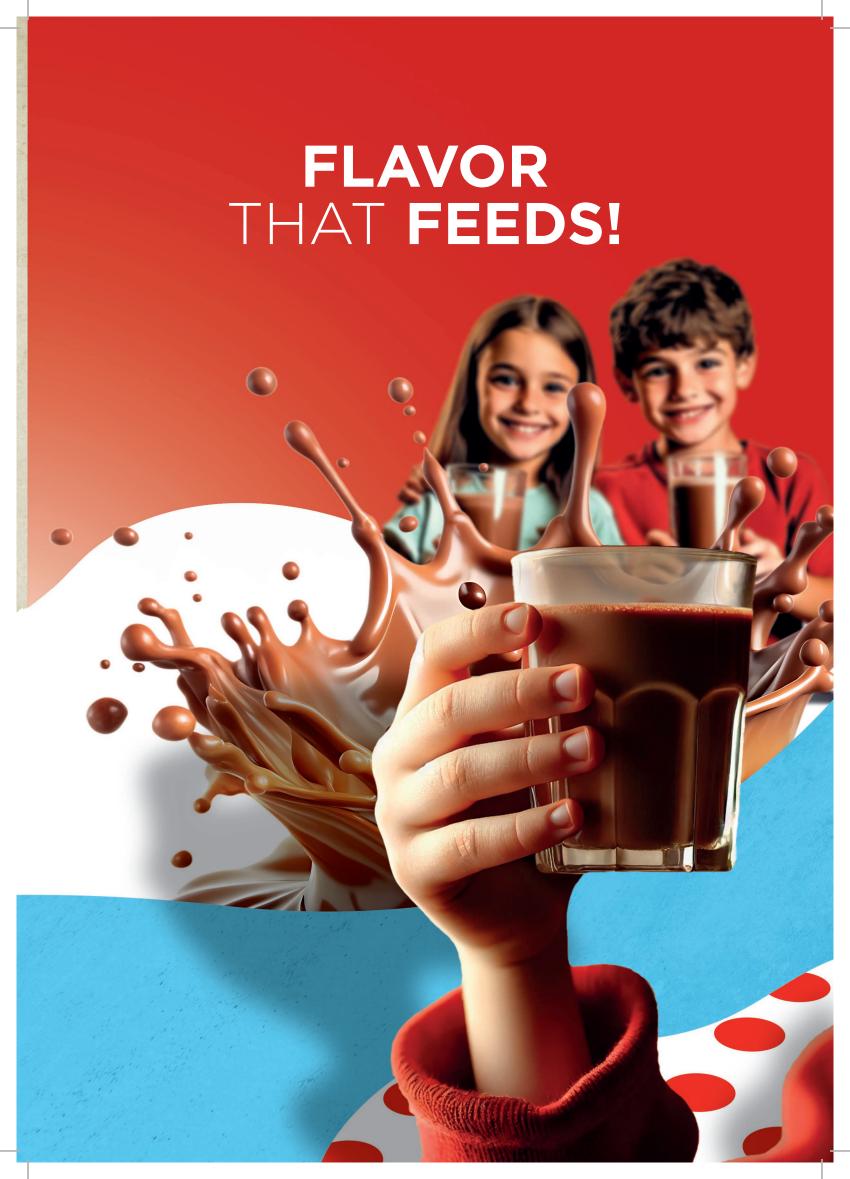


CLEAN, DRY AND FRESH PLACE

PACKAGE 12 u.



The best match for breakfast, snacks or any time you want to enjoy chocolate.







A GLOBAL BRAND PRESENT IN MORE THAN 100 COUNTRIES



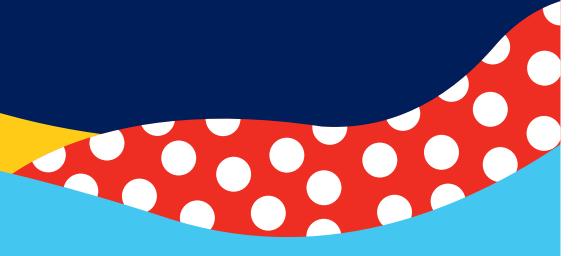






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