



FOR BAKERY AND PATISSERIE OWNERS

# Cookies for Bakeries

A premium line for your display that does not compete with what you already bake and takes no extra oven time.

NO OVEN TIME

HIGHER TICKET

DISPLAY-READY

NO PRODUCTION WASTE



# What we can supply you

Five formats from the same bakery. You can mix them in a single order and a single delivery.



## Gourmet

90 g · filled

The core line. Individually wrapped, premium fillings.



## Classic

45 g

Smaller format and lower ticket, for volume and impulse.



## Cookie Pie

10" · to share

A whole pie to slice, for counter display or dessert service.



## Biscochos

by the kilo

Anise and cinnamon, sold by weight with a 10 kg minimum.



## Bulk

unwrapped

Sold by weight for trays, canteens and sale by the piece.

## One supplier

Every line comes from the same plant, on one invoice and one delivery.

## Private label

Any line can carry your packaging and your flavours, quoted separately.

GOURMET LINE

# The flavours you can order

The full gourmet line, filled and 90 g. You choose the flavours in your range and can change them at every restock.



**Reese's Pieces**



**Nutz Brownie**



**Cookies n' Cream**



**Chocolate Chip**



**Tropicoco**



**Blackberry Cheesecake**



**S'mores**



**Pay de Limón**

# Why it works in a bakery

1

## It does not fight for the oven

Your oven is already committed to the day's bread. This line arrives baked and takes display space, not production.

2

## It is a different price point

A filled gourmet cookie sells at several times the price of a sweet bread. It lifts the ticket without cannibalising your own product.

3

## It complements, it does not replace

The customer who came in for bread also leaves with a premium dessert. You are not changing your offer, you are extending it upward.

4

## No production waste

You buy no flour for this, you mix nothing and you throw away nothing that came out of the oven wrong. Waste is limited to what did not turn over.

PRICE AND TERMS

# One price per piece

One price per piece, no matter how much you order.

| ITEM                   | WHAT IT INCLUDES                                      | PRICE PER COOKIE  |
|------------------------|-------------------------------------------------------|-------------------|
| Wholesale price        | You collect at the kitchen — Av. Columbia, Cuauhtémoc | \$25.00           |
| Delivered in Chihuahua | We bring it to your route                             | \$28.00           |
| Outside Chihuahua      | Plus freight to your destination                      | \$25.00 + freight |
| Single order of 1,000+ | Quoted separately, outside this list                  |                   |

BEST BEFORE

4 weeks

MINIMUM ORDER

32 pieces

PRODUCTION AND DELIVERY

5–10 days

SHIPPING

Quoted

One price

No tiers to reach and no monthly review to negotiate.

Shipping not included

Freight is quoted to your destination and added to the order.

Private label

Private label and exclusive flavours are quoted separately.

NEXT STEP

# How we start your order

01

## Request a sample

Taste it and decide where it sits in your display.

02

## Build the range

Choose flavours and how often you restock.

03

## First order

We confirm the price per piece and freight, and schedule delivery.

**A premium case that costs you no oven time.**

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[thecookiestop.mx/en/bakery-cookies/](https://thecookiestop.mx/en/bakery-cookies/)