

About Us Process Products Certifications Testimonials

Contact Us

THE WORLD IS VIBRANT

YOUR BAKERY SHOULD BE TOO!

Your customers want authentic, high-quality Mexican pastries Azteca makes it easy with **frozen**, ready-to-bake Pan Dulce!



SHOW HISPANICS HOW WELCOME THEY ARE IN YOUR STORES



Growth of Hispanic Market by 2050*



Historic Buying
Power*
(in trillions)



Hispanics Represent
Nearly 1/5th
of the U.S.
Population*

*5 Steps To Capturing The Hispanic Market — The Last True Growth Opportunity – Forbes

We fold right into your baking process.

There's no need disrupt your current workflow. Azteca Mexican pastries are baked at the same or similar temperatures as your other baked goods, and for similar amounts of time. It's that easy.

CONTACT US

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PANNING

Pull your dough from the freezer.

Done.

PROOFING

Azteca
dough proofs
naturally
without a
proof box.

BAKING

Bake Azteca
breads with
your others;
we follow
similar
times and
temperatures.

DISPLAYING

Make your display pop with funky shapes, bursts of color, exotic flavors, and intriguing textures.



Delicious pastries. Our customers love them.

Maria G. - Baker, Food City

THE AZTECA STORY

We've always been serious about baking. The only thing that's changed is we've learned how to deliver the vibrant tastes of Mexico at scale while maintaining "from-scratch" quality.



Since 1954

Azteca began in 1954 as a combination restaurant-bakery-deli in downtown Phoenix, Arizona.



Baking Takes Off

The bakery has continued to grow with a focus on automation. Our facility meets GFSI requirements and is SQF certified.



Family Owned And Operated

Azteca has continued to grow over the years, but it's never left the family. We're still going strong after three generations!

CONTACT US

PRODUCTS

PASTRIES



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COOKIES

BREADS & ROLLS

MUFFINS & CAKES

SEASONAL

Taste the pride.

Creating extraordinary Mexican pastries starts with the finest ingredients.

② Little to no preservatives

- Always from scratch

We work with the best products (taste the difference). We manually manipulate the dough (if machines won't cut it). We flash-freeze (for superior quality and maximum freshness).

CONTACT US

CONTACT INFO

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Web:

www.aztecabakeries.com

CONTACT US

If you want to expand your Hispanic bakery business* (and your profits), we want to hear from you. Our

Minimum order is 20,000

Lbs. shipped to your distribution center.

Name *

First			
Last			

CONNECT ON SOCIAL







Email *					
Phone *					
Reason for contact	*				
O I'm interested in Azte Bakeries Products.	eca				
O I have a product or set that can help Azteca					
Other					
САРТСНА					
I'm not a robot	reCAPTCHA Privacy - Terms				

SUBMIT

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