



SHARE

THE BAKERY CULTURES
OF THE WORLD

OUR PURPOSE

**SINCE IT WAS CREATED BY LOUIS LE DUFF IN 1988,
BRIDOR HAS BEEN DRIVEN BY A PASSION FOR BAKING.**

Bread is at the heart of life, all over the world.

It's part of our cultural heritage, and every country has its own lively and unique bakery culture that gets passed down from generation to generation.

Between tradition and modern techniques, both locally and globally, recipes intersect and get reinvented to align with what consumers want.

Supporting and sharing bakery cultures worldwide.

From French baguettes to tasty Nordic loaves, from butter croissants to red bean filled Japanese croissants, from Indian chapati to Brazilian pão de queijo, we are inspired to create exceptional products through the extraordinary expertise of bakers and chefs from around the globe.

Our breads and pastries are delicious and authentic, healthy and natural, always staying true to their origins.

**From the very beginning, Bridor has been driven by
a passion for bakery:**

- Imagining and producing new recipes by showcasing a diversity of flavours,
- Ensuring excellence in our ingredients and supply chains,
- Combining large scale manufacturing strength with the virtuosity of bakery expertise,
- Defending it all with uncompromising quality and taste,
- Putting women and men at the heart of our efforts to create a more responsible approach...

That's Bridor's mission.

Together, let's share bakery's best talents and cultures, bringing the finest products to every table in more than 100 countries all around the world.

BRIDOR,

Share the bakery cultures of the world

BRIDOR IN NUMBERS

Presence in over

100 countries
worldwide

2,500
employees

Turnover of

**800 million
euros**
in 2019

4 billion
products per year

LEADER IN MAKING PREMIUM FROZEN BAKERY PRODUCTS

1 / PRESERVING TRADITIONAL KNOW-HOW

Bridor has been working with the Meilleurs Ouvriers de France (Best Craftsmen in France) and Maison Lenôtre for over 20 years to create original products for a high-end clientèle.



Frédéric Lalos, Meilleur Ouvrier de France Boulanger (Best Craftsman in France - Bakery).



Louis Le Duff (left) and Gaston Lenôtre (right).



Rolls from the range produced in collaboration with Maison Lenôtre.

3 / INNOVATION AS A DRIVER

Bridor is inspired by the bakery cultures of the world to come up with authentic and flavoursome, healthy and natural products in line with consumer demand.



L'Amibiote, a high-fibre baguette developed in collaboration with INRAE.



The Breizh'n'Roll, inspired by the Kouign Amann, the traditional Breton cake.

2 / QUALITY FOR OVER 30 YEARS

Bridor's production methods respect the products and resting times necessary for the flavours to develop. The teams consist of bakers, engineers and quality experts who work mainly on pure butter Viennese pastries, made following French pastry-making tradition. The breads are made from minimum T65 flour (traditional flour) and/or sourdoughs maintained for nearly 15 years.



Some products are shaped and scored by hand on the production sites.



4 / PEOPLE CENTRAL TO OUR ACTIVITIES

The company attaches great importance to the people who allow the company to thrive every day. Therefore, many investments are made each year to support the health, safety and well-being of the employees. Precedence is given to employing people locally and training is encouraged thanks to a system called PASSEPORT BRIDOR.

BRINGING TOGETHER BAKERY CUL

BBCC / THE BRIDOR CHEFS' CLUB



BEING INSPIRED BY BAKERY FROM ALL OVER THE WORLD



To sustain the bakery cultures of the world, we have created the Bridor chefs' club (BBCC). This club brings together bakery experts from all over the world. Together, they discuss local trends and share the bakery cultures specific to their regions. This club is a place of exchange, inspiration and transmission focused on a passion for bakery.

INTERNATIONAL DISTRIBUTION

THE BAKERY CULTURES OF THE WORLD, EVERYWHERE, FOR EVERYONE

Our products are distributed all over the world, thus allowing local flavours and specificities to travel among all consumers.



HOTELS



TABLE SERVICE
RESTAURANTS



BAKERY

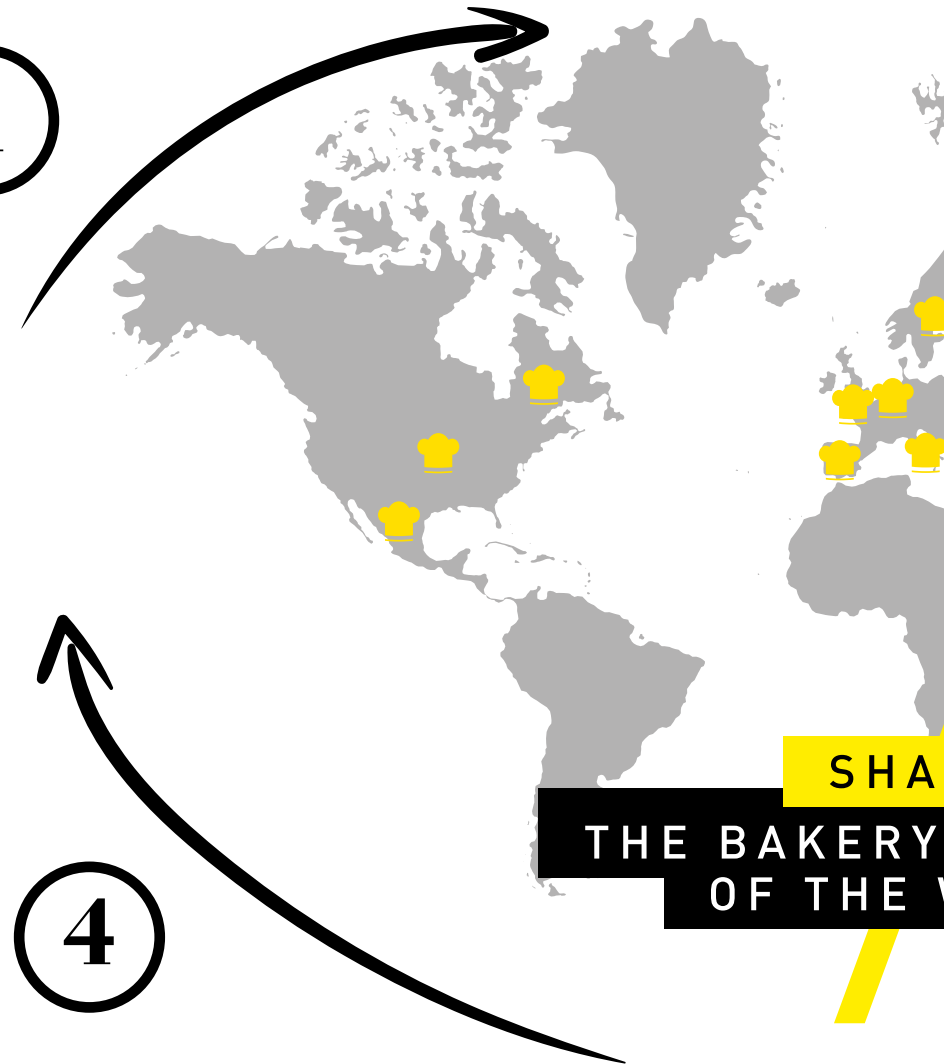


FAST FOOD
INDUSTRY



RETAIL

1



TURES OF THE WORLD



THE BRIDOR INNOVATION DIVISION

BAKERY TRENDS AND TRADITIONS, A BALANCE THAT WE TAKE TO HEART



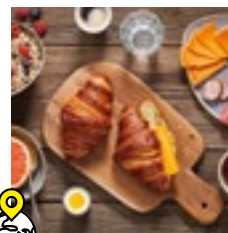
Our R&D and Marketing teams analyse all the information received from our local experts in order to revisit our products taking inspiration from the bakery cultures of the world. With this in mind, we also propose innovations directly borrowed from local trends. They are designed to combine the tradition of our French know-how and the specificities of each region.

PRODUCTS OF THE WORLD BY BRIDOR

FRENCH KNOW-HOW AT THE SERVICE OF LOCAL SPECIALITIES



Maple Pecan Plait



Laugencroissant



Cornetto



Roggenbrot



This logo indicates that this product is a recipe from the innovation process that takes inspiration from local cultures to propose creative and tasty products!

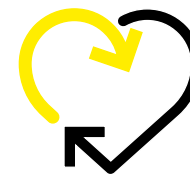
COMMITMENT

IS NOW ESSENTIAL FOR OUR PLANET

Because actions speak louder than words,
we want to share a few concrete illustrations
of our commitments with you.

Acting to protect people, but also our environment,
goes hand-in-hand with the notions of transparency
and transmission that are so important to Bridor.

**In 2020, we announced four commitments;
today we want to highlight
some of the actions developed
this year.**



CONSUMERS' HEALTH AND WELL-BEING

Commitment to better living and better eating



/ Recipes that are easy to understand and that contain the essential.

Over 70% of our products are **CLEAN LABEL⁽¹⁾**, such as all of our French-style classic breads, croissants and pains au chocolat.

Our objective by 2024 is for all of our references to be Clean Label. We intend to achieve this via a concrete progress plan of nearly 10% additional references each year.

/ Our Clean Label recipes are made of natural and essential bakery ingredients:



FLOUR



BUTTER



WATER



YEAST



EGGS



CHOCOLATE



SALT



SUGAR



SOURDOUGH

For our more complex recipes, ingredients from natural origin with colouring, aromatic and texture-enhancing properties may be added.

Only ascorbic acid, which plays a decisive role in the final quality of breads and Viennese pastries, is tolerated in our recipes. When it is used, it is always in a quantity of less than 0.02%.

/ Our commitment to better eating is illustrated through:

A "-25%" salt logo across the Collections for bread with an already limited salt content.

Find them from page 16 and on our website: www.bridor.com



THE QUALITY OF OUR INGREDIENTS

The quality and origin of our ingredients at the heart of our purpose

MOST OF OUR PRODUCTS HAVE LABELS. BUT WHAT DO THESE LABELS MEAN?

OUR INGREDIENTS

/ Flours

We are currently working closely with our suppliers in order to commit ourselves to a sustainable agriculture approach. This approach refers to agricultural practices that are favourable to biodiversity, guaranteeing that cereal crops are not treated after harvesting and also a commitment to ethical and fair trade practices with farmers. We are also committed to the French origin of our wheats. In 2021, for our breads, we are guaranteeing a classic wheat flour made from wheat grown in France. This commitment will be extended to our Viennese pastries in 2022⁽¹⁾.



The Label Rouge guarantees a wheat cultivation and flour processing method that aims to ensure consistent quality.

/ Butter



The PDO (Protected Designation of Origin) logo guarantees the geographic origin of the butter (Charentes-Poitou, France), its local production, its authentic know-how and its unique taste.

/ Sourdough



This logo identifies products made with sourdough. Sourdough is a natural leaven made from a blend of flour and water in which an ecosystem of bacteria and yeasts develops. It gives the product organoleptic and nutritional advantages.

OUR SPECIFICITIES



This logo identifies the products that meet our Clean Label requirements (see definition page 6).



This logo identifies products with a 25% reduced salt content compared to the average salt content of the reference product defined by ANSES⁽²⁾ via the Ciqua⁽³⁾ nutrient table or compared to the existing Bridor recipe. This calculation is based on the baked product.



This logo identifies products with a 30% reduced sugar content compared to the average sugar content of the reference product defined by ANSES⁽²⁾ via the Ciqua⁽³⁾ nutrient table. This calculation is based on the baked product.



This logo identifies products that contain at least 6g of fibre for 100g of baked product⁽⁴⁾.



This logo identifies products that contain at least 3g of fibre for 100g of baked product⁽⁴⁾.



The European and French *Eurofeuille* and *AB (Agriculture Biologique - Organic Farming)* logos guarantee that the ingredients are grown and processed in conditions that respect and protect the environment and people. A certified end product contains at least 95% of AB certified ingredients.

(1) With the exception of climatic variations making it impossible to supply 100% French origin wheat.
(2) French National Agency for Food, Environmental and Occupational Health Safety.

(3) Data available in 2020 on the website Ciqua.fr
(4) In compliance with EC regulation No. 1924/2006 of the European Parliament and Council of 20th December 2006.



PROTECTING OUR ENVIRONMENT

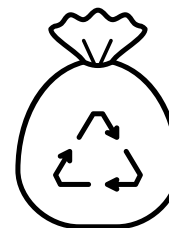
A cause close to our heart

PROTECTING OUR ENVIRONMENT IS ONE OF THE MAIN CHALLENGES OF OUR FUTURE. OUR INNOVATIVE ACTIONS ARE COMPLETED WITH EVERYDAY ACTIONS THAT REPRESENT A CONSIDERABLE REDUCTION OF LONG-TERM ENVIRONMENTAL IMPACTS:



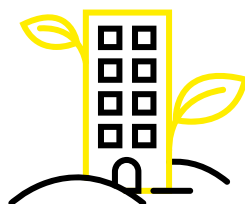
ACTIONS AT THE ADMINISTRATIVE LEVEL

/ A "Newcomer's" kit has been introduced. It states which eco-actions to adopt at work as well as in everyday life. Thus, drinking bottles, mugs and tote bags are given to employees to minimise the use of plastic and disposable materials.



ACTIONS WITH PRODUCTS

/ To guarantee the integrity and good preservation of our products, they are grouped together in bags. Although these bags are made of plastic, we have decided to embark on a new step by **switching all production to transparent bags** to improve their recyclability.



ACTIONS ON PRODUCTION SITES

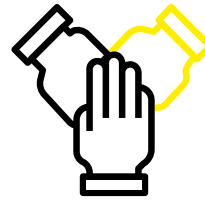
/ In 2019, we recycled over 97% of our waste. Depending on type, it was recycled for animal food or to heat buildings in the region.

/ 100% of our industrial water is used to irrigate fields close to our production sites.

/ Food waste is also avoided via donations to associations (Les Restos du Cœur, Les Petites Sœurs des Pauvres, La Croix-Rouge Française).

For more details on our current and future actions, go to our website to view our CSR brochure.





RESPECT FOR WOMEN AND MEN

The only wealth is mankind

/ Exoskeletons, a machine at the service of people.

In 2019, we introduced four exoskeletons into our factory in Servon-sur-Vilaine. The initial objective was to allow an employee in physical difficulty to remain in employment. The principle was quickly duplicated over several divisions and we intend to continue to develop these practices.

In addition to this programme, we are strengthening ergonomic analyses with a scientific approach to assess their impact on employees that use them.

We want to develop muscular intensity sensors in order to quantify the effects of the exoskeletons and maximise the benefits for users thanks to improving our command of the equipment.



“ This work on exoskeletons will allow us to continue to improve our employees’ working conditions and therefore their well-being at work. ”

Benoît LOGEAIS / Industrial Director,

/ July, sign language month.

To encourage this practice at Bridor and to continue our commitment, a *Sign Language Month* has been introduced. The principle is simple: every week, all employees receive a file containing simple and useful signs for everyday communication. A look back at the chronology of this approach:

2018

The maintenance team welcomed a deaf graduate. Throughout his induction, he was accompanied by a person equipped with the necessary technology to ensure communication (tablet). During these exchanges, the use of sign language naturally developed between the two colleagues.

2019

100 employees took a course in French Sign Language (LSF).



Bonjour (Hello)

2020

The company is pursuing its reflection on employment and disability by welcoming a new deaf colleague in the innovation and technological watch division at the end of the year.



To **watch our videos dedicated to exoskeletons and sign language**, go to our website, section: **"OUR COMMITMENTS"**.

QUALITY HAS **ALWAYS BEEN** A CENTRAL FOCUS FOR US

Apart from the rigorous selection of noble raw materials, we set ourselves high standards throughout the life of the product.

DURING THE PRODUCT MANUFACTURING PROCESS



FOR **ALL OF OUR PRODUCTS**

- Teams of bakers, engineers and quality experts.
- Certified production sites: IFS, BRC.
- 100% made in France.
- Demanding Clean Label approach based on strict criteria.



FOR **THE BREAD COLLECTION**

- Minimum T65 (Traditional bread flour).
- Sourdoughs maintained for nearly 15 years.
- Breads part-baked or baked in a real stone oven.
- Respect for artisanal traditions, with slow kneading, steady, gentle lamination, long dough proving times, and shaping and scoring by hand for some breads.
- Our own combinations of seeds and cereals to guarantee harmony of flavours.



FOR **THE VIENNESE PASTRY COLLECTION**

- Mainly pure butter, made with fine butter or Charentes-Poitou PDO butter.
- Exclusively made with barn eggs.
- Made in the spirit of French pastry-making.

DURING PRODUCT CONTROL



The in-house quality laboratories test all of the production every day.



Samples taken every 5 to 10 minutes from the line in order to validate the products' weight, size and appearance.



Samples taken every 15-30 minutes and baked to validate the finished product.

BRIDOR'S QUALITY APPROACH ALL THE WAY TO THE CONSUMER

SUPPORT FOR OUR CUSTOMERS TO OPTIMISE THE BAKING OF OUR PRODUCTS



For the best taste, Viennese pastries should ideally be baked every 2 hours.

THE FOUR TRUTHS ABOUT QUALITY



1 TRAY ARRANGEMENT



2 DEFROSTING



3 BAKING



4 RESTING TIME



To help you, use the **BRIDOR APP**, the application that helps you to plan your breakfasts and seminar breaks.

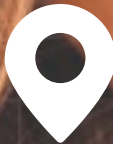
Service available only for the hotel sector in mainland France.



Gluten Free

A RANGE OF 5 PRODUCTS, CONSISTING OF INDIVIDUAL ROLLS AND PÂTISSERIES,
WHICH PRESENTS MULTIPLE ADVANTAGES:

- **ENJOYMENT:** PRODUCTS THAT ARE AS TASTY AS CONVENTIONAL.
- **SAFETY:** NO CONTAMINATION POSSIBLE THANKS TO **THE INDIVIDUAL WRAPPING** WHICH CAN GO IN THE OVEN UP TO 160°C OR IN THE MICROWAVE.
- **SPEEDY KITCHEN TO PLATE TIME:** FULLY BAKED PRODUCTS, READY IN JUST A FEW MINUTES.



Better living

BRIDOR IS COMMITTED TO BETTER LIVING
AND HAS DEVELOPED A RANGE OF
PRODUCTS IN LINE WITH THE NEW
NUTRITIONAL CONSIDERATIONS.
BRIDOR'S BETTER LIVING PRODUCTS
COMBINE NUTRITIONAL BENEFITS,
ENJOYMENT AND QUALITY.

ROLLS

⁽¹⁾
-25%
SALT



35433 Plain Roll with
millet seed topping 45g x 50

FULLY BAKED



35700 Roll with
yellow flax seed topping 45g x 50

FULLY BAKED

SOURCE
OF
FIBRE



35432 Seed Roll with
poppy seed topping 45g x 50

FULLY BAKED

SOURCE
OF
FIBRE

PÂTISSERIES



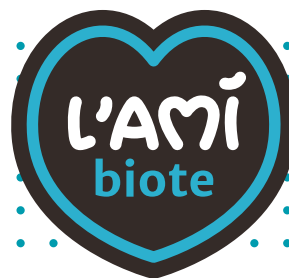
35430 Pure butter Madeleine 30g x 50

FULLY BAKED



35431 Pure butter and sugar mini Brioche 50g x 50

FULLY BAKED



YOUR EVERYDAY FRIEND

THIS PRODUCT IS THE FRUIT OF 3 YEARS OF RESEARCH WITH JOËL DORÉ,
AN EXPERT IN MICROBIOTA AT INRAE, AND A CLINICAL
TRIAL CONDUCTED BY CRNH RHÔNE ALPES.

A RECIPE THAT'S:

- FLAVOURSOME, WITH A BROAD APPEAL.
- MADE WITH T65 FLOUR AND SOURDOUGH.
- RICH IN FIBRES (>10G FOR 100G OF BREAD).
- CONSISTING OF A UNIQUE COMBINATION OF 7 PLANT FIBRES.
- GOOD FOR CHOLESTEROL. IT CONTAINS BETA-GLUCANS WHICH HELP TO MAINTAIN NORMAL BLOOD CHOLESTEROL LEVELS⁽¹⁾ WHEN CONSUMING A DAILY PORTION OF 200G OF BAGUETTE OVER THE WHOLE DAY.



38841 Amibiote Baguette 250g x 25
(Reference with bag in FR)



38840 Amibiote Baguette with Cereals 250g x 25
(Reference with bag in FR)



⁽¹⁾ The beneficial effect is obtained with a daily intake of 3g of beta-glucans from oats, oat bran, barley, barley bran, or from mixtures of these beta-glucans. The claims "High-fibre" and "Beta-glucans help to maintain normal blood cholesterol levels" conform to regulation (EC) No. 1924/2006.



Organic

WHAT IS THE SECRET OF BRIDOR ORGANIC VIENNESE PASTRIES AND BREADS?
CAREFULLY SELECTED RAW MATERIALS THAT MEET ORGANIC FARMING
SPECIFICATIONS ALONG WITH BRIDOR'S HIGH STANDARDS
FOR A TRULY EXCEPTIONAL PRODUCT.



ORGANIC FRENCH FLOUR

100% of the organic wheat used for our breads comes from organic French wheat^[1]. This will be the case for the wheat flours used in our Viennese pastries in 2022. The organic wheat flours are processed by local millers, less than 250 km away from the Bridor workshops. Environmentally friendly and traditional wheat-seed milling.



ORGANIC FRENCH BUTTER

Since 2019, only French butter has been used in Bridor organic Viennese pastries. This approach began in 2017.



FRENCH ORGANIC EGGS

Eggs from free-range hens, mainly fed with organic feed. Their food is mostly made on the farm or comes from organic farms in the same region.



The Organic Range



BRIDOR HAS BEEN A PIONEER IN THE ORGANIC MARKET FOR 10 YEARS NOW, WITH A WIDE RANGE OF ORGANIC BREADS AND VIENNESE PASTRIES MADE FROM CERTIFIED ORGANIC FARMING INGREDIENTS.

ORGANIC

BREADS



38942 Organic Roll 50g x 180
(exists in a consumer bag x 6: **38941**)



37448 Organic Country-Style Bread 400g x 15



33573 Organic Spelt, Pumpkin and Sunflower Seed Loaf 450g x 16



37449 Organic Baguette 280g x 22

VIENNESE PASTRIES

LUNCH



38564 Organic Lunch Croissant 30g x 225

38563 Organic Lunch Pain au Chocolat 35g x 210

THE ESSENTIAL VIENNESE PASTRIES

38410 Organic Apple Turnover 110g x 50



32564 Organic Pain au Chocolat 75g x 70

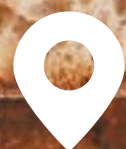


38606 Organic Pain aux Raisins 110g x 60

32504 Organic Croissant 70g x 150

[1] Compared to the average salt content in the Rye and Wheat Bread category, Ciquel.

[2] Compared to the average salt content in the organic Baguette or Round Loaf T55 to T110 flour category, Ciquel.



Breads

COMMITMENT TO BETTER EATING:



94% of our breads are Clean Label. This logo is affixed to the Collections that meet these requirements.



This logo illustrates bread with an already limited salt content.



FLOURS SELECTED WITH CARE

Minimum T65 wheat flours.

Millers located less than 250 km from the production sites. We are currently working closely with our suppliers in order to commit ourselves to a sustainable agriculture approach. In 2021, for our breads, we are guaranteeing a classic wheat flour made from wheat grown in France⁽¹⁾. For more information, see page 7.



THE TASTE OF TRADITION

Doughs are worked, kneaded and formed slowly, with long rising and fermentation times for an airy crumb, fully-fledged and natural flavours. Our breads are baked or part-baked in a real stone oven.



KNOW-HOW AND CREATIVITY

A range resulting from pure French baking expertise or inspired by the know-how of foreign bakers.

OUR COLLECTIONS

/ FRENCH-STYLE BREADS

18 **BRIDOR UNE RECETTE LENÔTRE PROFESSIONNELS**

Rolls of exceptional finesse, made from exclusive recipes invented by Master Bakers of La Maison Lenôtre Paris.

20 **BRIDOR BY FRÉDÉRIC LALOS**

Excellent breads, uniquely formed, with subtle and perfectly balanced flavours.

22 **THE GOURMET BREADS**

Characterful breads, specifically worked to offer an experience inspired by the artisanal universe.

24 **THE ESSENTIAL BREADS**

Breads that everyone loves to meet your everyday needs.

26 **BREADS OF INDULGENCE**

Breads enhanced with inclusions, a product of French baking expertise.

/ BREADS OF THE WORLD

28 **EVASIONS**

A collection inspired by the bakery cultures of the world, to make original and flavoursome recipes.



BRIDOR, UNE RECETTE
Lenôtre
PROFESSIONNELS

THE BEST OF FRENCH BAKERY, IN SMALL FORMATS,
AVAILABLE TO PROFESSIONALS IN THE HOTEL
AND RESTAURANT SECTOR.

Exclusive recipes invented by Master Bakers
from La Maison Lenôtre: grand classics or more
creative recipes, with generous flavours and inclusions.

A range of excellent rolls that pays honour
to the skills of the profession,
with mainly manually-scored rolls.
An exceptional approach that produces
rolls with a unique appearance.

FINEDORS

36768 Finedor® Ancient Grains 50g x 50



30895 Finedor® Plain 45g x 50
(exists in a mini pack x 30: 31301)



31824 Finedor® Maxi 80g x 50



31692 Finedor® Épi 40g x 40



31823 Finedor® Black Olives and Thyme 50g x 50



ROLLS



30893 Country-style Roll 45g x 60



30896 Rustic Poolish Square Roll 40g x 50



33993 Buckwheat Roll 45g x 50



33994 Rye Roll 50g x 50



30895 Finedor® Plain 45g x 50



30897 Green Olives



Triangular Roll 45g x 45
(exists in a mini pack x 30: **31304**)

30898 Seeds and Cereals
Roll 45g x 60

(exists in a mini pack x 35: **31305**)



31588 Assortment of Prestige Rolls 45g x 90
(30 Plain Finedor® + 30 Seeds and Cereals Rolls
+ 30 Green Olives Triangular Rolls)

CATERING BREAD



⁽¹⁾
-25%
SALT

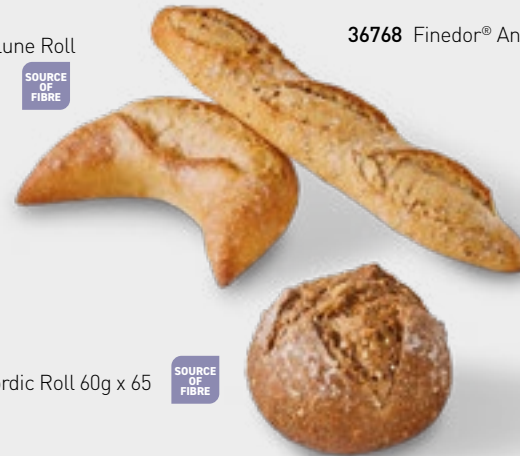


30894 Fruit Bread 180g x 20



(exists in a mini pack x 15: **32321**)

39210 Demi Lune Roll
50g x 120



36768 Finedor® Ancient Grains 50g x 50



39040 Nordic Roll 60g x 65



39199 Assortment of Elegance Rolls x 90
(30 Nordic + 30 Ancient Grains + 30 Demi Lunes)

[1] Compared to the average salt content in the Standard Bread category, Ciquel.



Frédéric Lalos | MEILLEUR
OUVRIER
DE FRANCE

BRIDOR BY

Frédéric Lalos

FRÉDÉRIC LALOS DEMANDS ONLY EXCELLENCE.
THIS PHILOSOPHY EARNED HIM
THE SUPREME TITLE OF MEILLEUR OUVRIER
DE FRANCE BOULANGER
(BEST CRAFTSMAN IN FRANCE FOR BAKERY)
IN 1997 AND LED HIM TO DEVELOP
THESE CHARACTERFUL BREADS WITH EXCEPTIONAL
BAKING QUALITIES WITH BRIDOR.
SOME ARE FORMED BY HAND
IN AN ULTIMATE DEMONSTRATION OF COMMITMENT
TO UNIQUE APPEARANCES WHICH IMMEDIATELY
PROJECT US INSIDE A BAKERY.

BAGUETTES



38186 Lutécine 280g x 22



38187 Lutécine with Seeds 280g x 22



33364 Country-Style Baguette 280g x 25



33362 Parisian Baguette 280g x 25



BREADS TO SHARE



38148 Multigrain Loaf 280g x 28



32992 Multigrain Loaf 450g x 16



38147 Pochon Loaf 280g x 28



32993 Pochon Loaf 450g x 16
(exist in a mini pack x 4: 33860)



33365 Bâtard Loaf 540g x 14



33363 Bâtard Loaf 330g x 20



34233 Wholemeal Loaf 330g x 26



32991 Sharing Bread 300g x 25



34110 Lemon-Rye Loaf 330g x 26



34230 Fig Bâtard Loaf 330g x 26



34234 Walnut Loaf 400g x 25



34503 Muesli Loaf 280g x 26



34672 Large Parisian Loaf 1,1kg x 8



34674 Large Multigrain Loaf 1,1kg x 8



34673 Large Pochon Loaf 1,1kg x 8



[1] Except Lemon-Rye Loaf. We are actively working to develop a recipe with inclusions to meet our Clean Label requirements.

[2] Compared to the average salt content in the Standard Bread category, Ciquel.

The Gourmet Breads

CHARACTERFUL BREADS WITH A SPECIFIC BAKING COMMITMENT TO OFFER PRODUCTS WITH A LOVELY ORGANOLEPTIC ARRAY: INTENSE FLAVOURS, COMPLEX FORMS AND FINISHES. THE DOUGHS ARE WORKED WITH A LONGER HYDRATION TIME AND LONG RISING TIMES. MAINLY SOURDOUGH AND SPECIFIC FLOURS (T80 WHEAT FLOUR MILLED ON A STONE MILL, RYE FLOUR AND SPELT FLOUR) ARE USED.

BAGUETTES



36831 Caractère Baguette 280g x 22



32672 1778 Baguette 280g x 25



39488 Baguette 250g x 20 **FULLY BAKED**

SANDWICH BREADS

38288 Rye and Cereals Half-Baguette 120g x 50



38289 Seeds and Cereals Half-Baguette 120g x 50



38287 Caractère Half-Baguette 120g x 50



31610 Plain Half-Baguette 140g x 25



31611 Seeds and Cereals Country-Style Half-Baguette 140g x 28



(1) Compared to the average salt content in the Rye and Wheat Bread category, Ciquel.

ROLLS



37628 Seeds and Cereals Roll 50g x 65



37627 Caractère Roll 50g x 65



31480 Rye Roll 45g x 60



31520 Rustic Square Roll 40g x 80
(exists in a mini pack x 30: **32147**)



35130 Rustic Roll 55g x 70

30416 Rustic Triangular Roll 55g x 50



30729 Country-Style Roll 70g x 100

33417 Country-Style Roll 50g x 130



BREADS TO SHARE



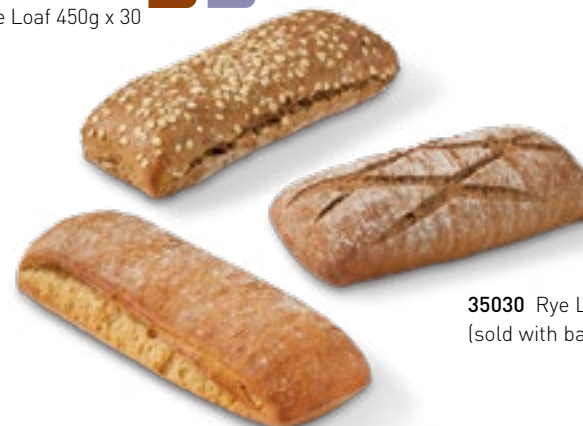
37743 Caractère Bread 400g x 18



37742 Seeds and Cereals Bread 400g x 18



30735 Seeds and Cereals
Country-Style Loaf 450g x 30



35030 Rye Loaf 330g x 26
(sold with bag)



35262 Twisted Country-Style Bread 500g x 10



34909 Spelt Cob Loaf 450g x 18
(sold with bag)



30734 Rustic Loaf 450g x 25



The Essential Breads

BREADS MADE WITH SIMPLICITY, BUT WITH THE USUAL BRIDOR DEMAND FOR QUALITY, CHARACTERISED BY CLASSIC SHAPES AND WELL-LOVED FLAVOURS, FOR EVERYDAY NEEDS.

BAGUETTES AND PARISIAN

37450 Parisian 400g x 14
with Label Rouge wheat flour

34792 Country-Style Baguette 280g x 25
with Label Rouge wheat flour

SOURDOUGH

34790 Plain Baguette 280g x 25
with Label Rouge wheat flour

34791 Multigrain Baguette 280g x 25
with Label Rouge wheat flour

SOURCE OF FIBRE

SANDWICH BREADS

35021 Poppy Seeds Half-Baguette 140g x 50
with Label Rouge wheat flour

SOURCE OF FIBRE

34793 Plain Half-Baguette 140g x 50
with Label Rouge wheat flour
(also exists in a consumer bag x 2: **32558**)

34794 Multigrain Half-Baguette 140g x 50
with Label Rouge wheat flour

SOURCE OF FIBRE

Label Rouge is the most recognised sign of quality by French consumers.

Label Rouge wheat flour complies with strict specifications from seed selection (100% French wheat, controlled growing conditions and respect for the environment, naturally-ventilated storage), through to processing into flour (traceability, periodical bread-making and sanitary inspections), thus guaranteeing excellent quality of the bread.



ROLLS



34971 Rustic Rectangular Seeded Roll 55g x 140
with Label Rouge wheat flour



37090 Multigrain Roll 40g x 200
with Label Rouge wheat flour



37089 Multigrain Rectangular Roll 55g x 140
with Label Rouge wheat flour



37253 Plain Diamond Roll 80g x 120
with Label Rouge wheat flour



34921 Plain Roll 40g x 200
with Label Rouge wheat flour

34922 Plain Rectangular Roll 55g x 140
with Label Rouge wheat flour

+ 37551 Assortment of Rectangular Rolls 55g x 120
(40 Plain + 40 Multigrain + 40 Rustic Seeded)

37021 Bleu Blanc Cœur Roll 50g x 150 **FULLY BAKED**
with Label Rouge wheat flour



34250 Plain Stick 40g x 150 **FULLY BAKED**

33574 Plain Square Roll 30g x 200 **FULLY BAKED**



31586 Plain Flute Roll 70g x 55

33000 Plain Diamond Roll 55g x 100



33002 Diamond Roll
with Seeds and Cereals 55g x 100



33003 Sesame Seeds Diamond Roll 55g x 100



33001 Poppy Seeds Diamond Roll 55g x 100



+ 33074 Assortment of Diamond Rolls 55g x 100 (25 Plain + 25 Seeds and Cereals + 25 Sesame Seeds + 25 Poppy Seeds)



THE BLEU BLANC CŒUR LABEL

Nearly half of French people recognise the Bleu Blanc Cœur label and 83% of French people are convinced of this approach.

Like the Bleu Blanc Cœur roll, Bleu Blanc Cœur products are made with ingredients from responsible and controlled agriculture. The Bleu Blanc Cœur roll is made with flax flour, the seeds of which are known for their rich Omega 3 content.

Source: Bleu-Blanc-Cœur.org

Breads of Indulgence

ENTICING BREADS THAT STAND OUT THANKS TO THEIR RECIPES ENHANCED WITH SWEET OR SAVOURY INCLUSIONS, BUT ALWAYS ON A 100% BREAD BASE RESULTING FROM FRENCH BAKING EXPERTISE.

ROLLS



31720 Sun-dried Tomato and Basil Roll 50g x 45



37452 Walnut and Hazelnut Roll 55g x 75



34253 Black Olive Stick 45g x 150 **FULLY BAKED**



37453 Fig Roll 55g x 75



BREADS TO SHARE



35110 Muesli Loaf 330g x 26 (sold with bag)



35026 Fig Loaf 330g x 26 (sold with bag)



(1) Compared to the average salt content in the standard bread category, Ciquel.



SAVOURY



38286 B'Break Bacon and Cheese 70g x 40
FULLY BAKED
(reference with bag x 2: **38972**)



37394 B'Break Chorizo 70g x 40
FULLY BAKED
(reference with bag x 2: **38885**)



37393 B'Break 2 Olives and Rosemary
70g x 40 **FULLY BAKED**
(reference with bag x 2: **38884**)



38225 B'Break Marinated Tomatoes
and Rosemary 70g x 40 **FULLY BAKED**



37396 B'Break Muesli 70g x 40
FULLY BAKED
(reference with bag x 2: **38888**)



37395 B'Break Cocoa-Chocolate Chips
70g x 40 **FULLY BAKED**
(reference with bag x 2: **38887**)

B'Break
Superfood



38989 B'Break Figs, Almonds, Buckwheat
70g x 40 **FULLY BAKED**



38988 B'Break Apricot, Pistachio, Spelt
70g x 40 **FULLY BAKED**



B'Break
Superfood

FULLY BAKED TASTY BREADS THAT COMBINE PLEASURE AND BALANCE

- An enjoyable and indulgent snack.
- Exceptional nutritional quality: healthy snacks made from bread dough and super-ingredients.
- Ideal to enjoy at any time: from breakfast to teatime, on their own or as a side dish.
- Convenient: perfect size to eat on-the-go.



Evasions

A COLLECTION OF BREADS WITH A SOFT TEXTURE THAT COMBINES FRENCH BAKERY KNOW-HOW WITH THAT OF OTHER CULTURES, MADE OF ORIGINAL AND TASTY RECIPES.

CIABATTAS



37140 Ciabatta 140g x 50



37147 Olive Oil Ciabatta 140g x 50



33432 Dried Tomato and Basil Ciabatta 140g x 25

SOURCE
OF
FIBRE



31612 Olive Oil and Green Olives Ciabatta 140g x 30



Frédéric Lalos
MEILLEUR
OUVRIER
DE FRANCE

33790 Olive Oil Ciabatta by Frédéric Lalos 180g x 36



36110 Viennese-Style Brioche bread 130g x 44 **FULLY BAKED**



36417 Plain SO moelleux 100g x 64
36100 Plain SO moelleux 140g x 46



36421 2 Olives and Thyme SO moelleux 100g x 64



36425 Pesto SO moelleux 100g x 64



36415 Sun-Dried Tomato SO moelleux 100g x 64

SHARING BREADS



35261 Panettone-Style Bread 330g x 13 **FULLY BAKED**



38226 Nordic Loaf 330g x 26



BREADS

Nordic Loaf

**A UNIQUE RECIPE FOR A
SCANDINAVIAN-INSPIRED BREAD
WITH A DARK AND DENSE CENTRE:**

- High in rye and seeds: sunflower, poppy, millet, white sesame, yellow and brown flax seeds.
- Toasted cereal aromas.
- Dense and soft centre.
- Crunchy and generous topping.

The ideal base for original and tasty recipes.

(1) Except 33432, 36425 and 35261.

(2) Compared to the average salt content in the Rye and Wheat Bread category, Ciquel.



Viennese pastries



64% OF OUR VIENNESE PASTRIES
ARE CLEAN LABEL



MAINLY PURE BUTTER PUFF PASTRY

Charentes-Poitou PDO butter or Fine Butter for Viennese pastries with a melting texture and fine lamination.



EXCLUSIVELY with barn eggs.



THE TASTE OF TRADITION

Viennese pastries made in the spirit of French pastry-making. The dough rests for many hours for flavoursome Viennese pastries with complex, rich and intense aromas and golden lamination.



FLEXIBILITY AND SPEED

Offering both RTP (ready-to-prove) and RTB (ready-to-bake) to meet every need.

RTP: prove, egg wash and bake

RTB: defrost and bake

OUR COLLECTIONS

/ FRENCH-STYLE VIENNESE PASTRIES

- 32 **BRIDOR UNE RECETTE LENÔTRE PROFESSIONNELS**
The best of French Viennese pastries available to professionals in the Hotel and Restaurant sector.
- 34 **ÉCLAT DU TERROIR**
Drawing inspiration from French pastry-making tradition, this range distils Bridor expertise into a selection of exceptional Viennese pastries.
- 36 **LES CRÉATIONS D'HONORÉ**
A rich and complex recipe that offers a singular aromatic experience, with intense and lasting milky notes.
- 37 **THE SUCCESS** - only RTP
A specific recipe (fine butter, whole milk and whole pasteurised eggs) for delicate flavours, airy lamination and an exceptional texture.
- 38 **SAVOUREUX**
These delicious Viennese pastries are made with a recipe rich in butter for a meltingly soft texture and an intense taste.
- 40 **IRRÉSISTIBLES**
Pure butter puff pastry with a new recipe where the splash of milk^[1] and cream^[1] adds intense flavours.
- 41 **CLASSICS**
These simple and affordable Viennese pastries are dainty in texture, laminated with fine butter.
- 41 **BAKER SOLUTIONS**
Simple Viennese pastries made from margarine or fat blends.

/ INDULGENT VIENNESE PASTRIES

- 42 **MINI**
Delectable mini Viennese pastries in various shapes and multiple flavours.
- 44 **MAXI**
A unique experience of pleasure with creative, generously sized Viennese pastries.

/ VIENNESE PASTRIES OF THE WORLD

- 47 **EVASIONS**
When French baking expertise is inspired by trends from near and far.

[1] Incorporated in powder form.



BRIDOR, UNE RECETTE
Lenôtre
PROFESSIONNELS



This collaboration of over 20 years has been built on shared values: those of high standards, excellence and creativity. Exclusive recipes have been invented by Lenôtre Master Bakers to create exclusively pure butter Viennese pastries with delicate flavours and exceptional crisp flaky pastry. Each product is certified by the Quality Department of La Maison Lenôtre, a guarantee of compliance and a signature of excellence. This prestigious brand, designed for Chefs by Chefs, is today available throughout the world to our most demanding clients.

MINI SWIRLS



36733 Mini Apple Tatin Swirl 40g x 120 **RTB**



36731 Mini Walnut and Caramel Swirl 40g x 120 **RTB**



36732 Mini Chocolate and Cranberry Swirl 40g x 120 **RTB**



36734 Assortment of Mini Arc-En-Ciel Swirls x 180 **RTB**
(60 Walnut and Caramel Swirls + 60 Apple Tatin Swirls + 60 Chocolate and Cranberry Swirls)

LUNCH

32974 Lunch Croissant 30g x 195 **RTB**

31778 Lunch Croissant 30g x 195 **RTB**

31800 Lunch Croissant 30g x 200 **RTP**



30227 Lunch Apple Turnover 40g x 255 **RTB**



32972 Lunch Pain aux Raisins 30g x 230 **RTB**

31290 Lunch Pain aux Raisins 30g x 230 **RTB**

30300 Lunch Pain aux Raisins 30g x 400 **RTP**



32973 Lunch Pain au Chocolat 35g x 210 **RTB**

31776 Lunch Pain au Chocolat 35g x 210 **RTB**

31801 Lunch Pain au Chocolat 35g x 200 **RTP**



THE ESSENTIAL VIENNESE PASTRIES



31802 Croissant 70g x 165 **RTP**



30995 Croissant 80g x 120 **RTP**



31803 Pain au Chocolat 80g x 150 **RTP**



VIENNESE
PASTRIES

[1] Except Pains aux Raisins. We are actively working to make recipes for fillings that meet our Clean Label requirements.



DRAWING INSPIRATION FROM
FRENCH PASTRY-MAKING TRADITION,
ÉCLAT DU TERROIR DISTILLS
BRIDOR EXPERTISE INTO A SELECTION OF
EXCEPTIONAL VIENNESE PASTRIES.

A RECIPE MADE EXCLUSIVELY
WITH PURE BUTTER,
WITH GENTLE AND STEADY DOUGH LAMINATION
AND LONG PROVING TIMES FOR A PUFF PASTRY
OF EXCEPTIONAL QUALITY IN TERMS OF BOTH
TEXTURE AND FLAVOUR.

THIS EXCEPTIONAL RECIPE, KEPT SECRET
SINCE ITS CREATION,
GIVES THESE VIENNESE PASTRIES A NATURAL
WEALTH OF FLAVOURS AND A FINAL INTENSE
Caramel note.



MINI & LUNCH



33982 Mini Pain aux Raisins 35g x 200 **RTP**

35193 Lunch Pain aux Raisins 30g x 230 **RTB**



33981 Mini Pain au Chocolat 30g x 200 **RTP**

35192 Lunch Pain au Chocolat 35g x 210 **RTB**



33980 Mini Croissant 25g x 200 **RTP**

35191 Lunch Croissant 30g x 195 **RTB**

THE ESSENTIAL VIENNESE PASTRIES



32960 Croissant 50g x 120 **RTB**

34161 Croissant 60g x 70 **RTB**

33230 Croissant 70g x 70 **RTB**

37383 Croissant 70g x 70 **RTB**

33914 Croissant 70g x 165 **RTP**

31780 Croissant 80g x 60 **RTB**



35203 Curved Croissant 70g x 70 **RTB**

35022 Curved Croissant 70g x 165 **RTP**

N! 39723 Curved Croissant 80g x 70 **RTB**



34162 Pain au Chocolat 70g x 90 **RTB**

31792 Pain au Chocolat 80g x 60 **RTB**

31691 Pain au Chocolat 80g x 150 **RTP**

N! 39722 Pain au Chocolat 90g x 60 **RTB**



32569 Pain aux Raisins 130g x 90 **RTB**

N! 39743 Pain aux Raisins 130g x 50 **RTB**

33453 Pain aux Raisins 120g x 99 **RTP**



**Charentes-Poitou
PDO butter is the
historic choice for use
in puff pastry.**

A butter recognised unanimously by French artisan bakers for being ideal for Viennese pastries.

This label should be communicated to consumers as the concepts of origin and expertise have great resonance today.

VIENNESE
PASTRIES

[1] Except RTP Pains aux Raisins. We are actively working to make recipes for fillings that meet our Clean Label requirements.

Les Créations D'HONORÉ



A RICH AND COMPLEX RECIPE RESULTING FROM 30 YEARS OF EXPERTISE IN VIENNESE PASTRIES.
THE PERFECT BALANCE, RESULTING FROM THE ASSOCIATION OF WHEAT SOURDOUGH⁽¹⁾, MILK⁽²⁾ AND JUST THE RIGHT QUANTITY
OF FINE BUTTER TO OBTAIN A SOFT CROISSANT AND PAIN AU CHOCOLAT WITH A FINE AND DELICATE LAMINATION.
A CREATION THAT OFFERS A SINGULAR AROMATIC EXPERIENCE, WITH INTENSE AND LASTING MILKY NOTES.

THE ESSENTIAL VIENNESE PASTRIES



37457 Pain au Chocolat 80g x 150 **RTP**

38911 Pain au Chocolat 80g x 54 **RTB**

37456 Croissant 70g x 165 **RTP**

38912 Croissant 70g x 60 **RTB**

(1) Devitalised dried sourdough.

(2) Incorporated in powder form.

The Success



THE SUCCESS CROISSANT AND PAIN AU CHOCOLAT ARE EXCEPTIONAL THANKS TO THE USE OF CAREFULLY SELECTED SPECIFIC INGREDIENTS: FINE BUTTER, WHOLE MILK, WHOLE PASTEURISED EGGS.

A SPECIFIC RECIPE FOR DELICATE FLAVOURS, AIRY LAMINATION AND AN EXCEPTIONAL TEXTURE.

ONLY RTP.

THE ESSENTIAL VIENNESE PASTRIES



34557 Pain au Chocolat 70g x 180 **RTP**

32577 Pain au Chocolat 80g x 150 **RTP**

32566 Croissant 70g x 165 **RTP**



VIENNESE
PASTRIES

Savoureux

MADE WITH A RECIPE RICH IN BUTTER,
THESE CRISPY VIENNESE PASTRIES
WITH INTENSE NOTES ARE CHARACTERISED
BY THEIR MELTING TEXTURE.
THESE DELICIOUS VIENNESE PASTRIES
ARE MADE WITH FINE BUTTER OR
CHARENTES-POITOU PDO BUTTER.

MINI & LUNCH

- 30190 Mini Croissant 20g x 260 **RTB**
- 30179 Mini Croissant 20g x 200 **RTP**
- 30194 Lunch Croissant 30g x 240 **RTB**
- 30192 Lunch Croissant 30g x 400 **RTP**
- 32956 Mini Croissant 20g x 260 **RTB**
- 32921 Mini Croissant 20g x 200 **RTP**
- 32181 Mini Croissant 25g x 225 **RTB**
- 32881 Lunch Croissant 30g x 240 **RTB**



- 30122 Mini Pain au Chocolat 28g x 260 **RTB**
- 30109 Mini Pain au Chocolat 28g x 200 **RTP**
- 30128 Lunch Pain au Chocolat 32g x 240 **RTB**
- 32182 Mini Pain au Chocolat 25g x 250 **RTB**
- 32958 Mini Pain au Chocolat 28g x 260 **RTB**
- 32922 Mini Pain au Chocolat 28g x 200 **RTP**
- 32918 Lunch Pain au Chocolat 32g x 240 **RTB**



- 31252 Lunch Apple Turnover 40g x 225 **RTB**
- 32924 Lunch Apple Turnover 40g x 255 **RTB**



- 30294 Mini Pain aux Raisins 30g x 260 **RTB**
- 30281 Mini Pain aux Raisins 30g x 200 **RTP**
- 30298 Lunch Pain aux Raisins 35g x 260 **RTB**
- 30292 Lunch Pain aux Raisins 35g x 360 **RTP**
- 32183 Mini Pain aux Raisins 30g x 260 **RTB**
- 32923 Mini Pain aux Raisins 30g x 200 **RTP**
- 32919 Lunch Pain aux Raisins 35g x 260 **RTB**



- 30220 Assortment of Lunch Viennese Pastries x 135 **RTB**
(45 croissants + 45 pains au chocolat + 45 pains aux raisins)
- 33320 Assortment of Lunch Viennese Pastries x 135 **RTB**
(45 croissants + 45 pains au chocolat + 45 pains aux raisins)



THE ESSENTIAL VIENNESE PASTRIES



- 30198 Croissant 50g x 120
- 30214 Croissant 60g x 70
- 30199 Croissant 60g x 180
- 30458 Croissant 70g x 60

RTB

RTB

RTP

RTB



- 30147 Pain au Chocolat 70g x 90
- 30132 Pain au Chocolat 70g x 180
- 35419 Pain au Chocolat 55g x 100
- 32822 Pain au Chocolat 65g x 90
- 31001 Pain au Chocolat 75g x 70
- 32099 Pain au Chocolat 80g x 150

RTB

RTP

RTB

RTB

RTB

RTP



- N!** 39621 Curved Croissant 80g x 56

RTB



- 33250 Croissant 40g x 165
- 32882 Croissant 50g x 120
- 31000 Croissant 60g x 70
- 31044 Croissant 70g x 60
- 30063 Croissant 71g x 150
- 35653 Croissant 80g x 60
- 35099 Croissant 80g x 150
- 35676 Croissant 90g x 50

RTB

RTB

RTB

RTB

RTP

RTB

RTP

RTB

- 30277 Pain aux Raisins 105g x 60
- 30269 Pain aux Raisins 105g x 120
- 35712 Pain aux Raisins 96g x 66
- 31002 Pain aux Raisins 110g x 60

RTB

RTP

RTB

RTB



- 30234 Apple Turnover 105g x 50
- 30228 Apple Turnover 105g x 50
- 32670 Apple-Vanilla Turnover 105g x 50

RTB

RTB

RTB



[1] Except Pains aux Raisins. We work actively to make recipes for fillings that meet our Clean Label requirements.

Irrésistibles

A RANGE OF VIENNESE PASTRIES
MADE USING A UNIQUE RECIPE, WHERE
THE SPLASHES OF MILK⁽¹⁾ AND CREAM⁽¹⁾
ADD INTENSE FLAVOURS.
COMBINED WITH A PURE BUTTER
CRISP FLAKY PASTRY,
THIS RECIPE RESULTS IN VERY CRISPY
VIENNESE PASTRIES WITH A
SOFT AND GOLDEN HEART.

MINI

N! 39714 Mini Croissant 25g x 160 **RTB**



N! 39713 Mini Pain au Chocolat 28g x 160 **RTB**

THE ESSENTIAL VIENNESE PASTRIES



37460 Croissant 60g x 70 **RTB**
36039 Croissant 65g x 180 **RTP**
38317 Croissant 75g x 150 **RTP**

37461 Pain au Chocolat 70g x 76 **RTB**
36040 Pain au Chocolat 75g x 165 **RTP**
38318 Pain au Chocolat 85g x 135 **RTP**



+ 38365 Assortment of Croissants 60g x 35 + Pain au Chocolat 70g x 35 **RTB**

Classics



SIMPLE AND AFFORDABLE VIENNESE PASTRIES WITH A TENDER TEXTURE,
MADE WITH FINE BUTTER.

MINI & LUNCH

- 34854 Mini Pain aux Raisins 30g x 260 **RTB**
31024 Lunch Pain aux Raisins 35g x 360 **RTP**



- 34840 Mini Croissant 25g x 225 **RTB**
31026 Lunch Croissant 30g x 400 **RTP**



- 34853 Mini Pain au Chocolat 25g x 250 **RTB**
31025 Lunch Pain au Chocolat 32g x 340 **RTP**

THE ESSENTIAL VIENNESE PASTRIES

- 33751 Pain au Chocolat 65g x 90 **RTB**
30095 Pain au Chocolat 70g x 180 **RTP**
34581 Pain au Chocolat 75g x 70 **RTB**
31027 Pain au Chocolat 80g x 70 **RTB**



- 30158 Croissant 50g x 200 **RTP**
32629 Croissant 55g x 110 **RTB**
30168 Croissant 60g x 180 **RTP**
35511 Croissant 80g x 60 **RTB**

- 30261 Pain aux Raisins 105g x 120 **RTP**
32659 Pain aux Raisins 120g x 105 **RTP**



- 32562 Curved Croissant 80g x 60 **RTB**

- 32717 Maxi Pain au Chocolat 150g x 36 **RTB**
32434 Maxi Pain au Chocolat 150g x 84 **RTP**



(1) Except Pains aux Raisins. We are actively working to make recipes for fillings that meet our Clean Label requirements.



Baker Solutions

SIMPLE VIENNESE PASTRIES WITH A LIGHT
AND CRISPY TEXTURE, MADE WITH MARGARINE
OR FAT BLENDS⁽¹⁾.

MINI

- 35506 Mini Croissant with fat blend 25g x 225 **RTB**



- 35507 Mini Pain au Chocolat with fat blend 28g x 260 **RTB**

THE ESSENTIAL VIENNESE PASTRIES

- 35508 Croissant with fat blend 70g x 64 **RTB**



- 35509 Pain au Chocolat with fat blend 80g x 70 **RTB**



- 38509 Apple Turnover with margarine 100g x 50 **RTB**

(1) Fat blend: blend of concentrated butter and margarine (non hydrogenated).



Mini

INDULGENT VIENNESE PASTRIES IN MINI
SIZES TO MULTIPLY THE ENJOYMENT
AND MEAL OCCASIONS.

MINI FANTAISIES



38234 Mini Strawberry
and Almond Confetti's
30g x150 **RTB**



39205 Mini Muesli and Blueberry
Finger 35g x150 **RTB**



39206 Mini Extravagant
Dulce de Leche 35g x 150 **RTB**



39207 Cocoa and Hazelnut
Mini Lattice 35g x150 **RTB**



39200 Assortment of Mini Fantaisies x 200 **RTB**
(50 Mini Confetti's Strawberry and Almonds + 50 Mini Muesli and Blueberry Fingers
+ 50 Mini Dulce de Leche Extravagants + 50 Cocoa and Hazelnut Mini Lattices)

MINI TREATS



36815 Mini Raspberry Extravagant 35g x 150 **RTB**



36821 Mini Praline Finger 35g x 150 **RTB**



36822 Assortment of Mini Treats x 200 **RTB**
(50 Raspberry Extravagants + 50 Praline Fingers
+ 50 Custard Cream-Filled Triangles + 50 Chocolate Twists)

36814 Mini Triangle with
Madagascar Vanilla Custard 40g x 150 **RTB**

MINI GOURMANDISES

31701 Mini Chocolate Twist 28g x 100 **RTB**

31293 Mini Chocolate Twist 28g x 180 **RTP**



(1)
-30%
SUGAR

32330 Mini Custard Extravagant 40g x 180 **RTB**

32156 Mini Cranberry Twist 30g x 100 **RTB**

32157 Mini Cinnamon Swirl 35g x 260 **RTB**

+ 32232 Assortment of Mini Gourmandises x 140 **RTB**
(35 Chocolate Twists + 35 Cranberry Twists + 35 Cinnamon Swirls + 35 Custard Extravagants)

BRIOCHES



30031 Mini Brioche 60g x 210 **RTP**



30028 Mini Brioche 30g x 400 **RTP**



(1) Compared to the average sugar content in the Filled Viennese pastry category, Ciquail.

MINI CONFETTI'S



38234 Mini Strawberry and Almond Confetti's 30g x 150 **RTB**

38233 Mini Lemon Cheesecake-Style Confetti's 30g x 150 **RTB**

38235 Mini Confetti's Praline and Chocolate 30g x 150 **RTB**

+ 38257 Assortment of Mini Confetti's x 150 **RTB**
(50 Lemon Cheesecake-Style Confetti's + 50 Strawberry and Almond Confetti's + 50 Praline and Chocolate Confetti's)

MINI LATTICES



31106 Apple Tatin Mini Lattice 40g x 100 **RTB**



31104 Cherry Mini Lattice 40g x 100 **RTB**



31105 Strawberry Mini Lattice 40g x 100 **RTB**



31103 Mango Mini Lattice 40g x 100 **RTB**

+ 31507 Assortment of Mini Fruit Lattices x 100 **RTB**
(25 Mango + 25 Cherry + 25 Apple + 25 Strawberry)

MINI SWIRLS

Bridor Mini Swirls Une Recette Lenôtre Professionnels can be found on page 32.



Walnut and Caramel



Chocolate and Cranberry



Apple Tatin



Maxi

A UNIQUE EXPERIENCE
OF PLEASURE WITH CREATIVE,
GENEROUSLY SIZED VIENNESE PASTRIES
MADE WITH CHOCOLATE,
FRUIT OR CUSTARD CREAM,
OR REINVENTED WITH UNIQUE RECIPES
FOR A TRULY DELICIOUS RANGE.

FILLED CROISSANTS



37459 Cocoa and Hazelnut-Filled Croissant 70g x 56 **RTB**
36672 Cocoa and Hazelnut-Filled Croissant 90g x 44 **RTB**



36673 Custard-Filled Croissant 90g x 44 **RTB**



36670 Apricot-Filled Croissant 90g x 44 **RTB**



36671 Raspberry-Filled Croissant 90g x 44 **RTB**



34421 Almond-Filled Croissant 90g x 60 **RTB**



35716 Almond-Filled Croissant 95g x 60 **RTB**



34420 Cocoa and Hazelnut-Filled Croissant 90g x 60 **RTB**



38539 Vegan Raspberry-Filled Croissant
with margarine 90g x 44 **RTB**

EXTRAVAGANTS



38852 Dulce de Leche Extravagant 90g x 60 **RTB**



37744 Muesli and Blueberry Extravagant 95g x 60 **RTB**



37745 Triple Chocolate Extravagant 95g x 60 **RTB**



36622 Choco-Custard Extravagant 95g x 70 **RTB**



⁽¹⁾
-30%
SUGAR

32063 Custard Extravagant 90g x 70 **RTB**

TWISTS

33472 Apricot Twist 110g x 65 **RTP**

30308 Chocolate Twist 90g x 70 **RTB**

33927 Milk Chocolate Twist 90g x 70 **RTB**

34045 Apricot Twist 85g x 70 **RTB**

34060 Chocolate Twist 110g x 65 **RTP**

30302 Chocolate Twist 120g x 65 **RTP**



33471 Raspberry Twist 110g x 65 **RTP**



32155 Cranberry Twist 90g x 70 **RTB**

34044 Raspberry Twist 85g x 70 **RTB**

[1] Compared to the average sugar content in the Filled Viennese pastry category, Ciquil.



BREIZH'N'ROLL

Inspired by the recipe for Kouign Amann, the traditional Breton cake

- Recipe made from croissant dough, butter and sugar.
- Texture that is crispy and meltingly soft at the same time.
- Caramelised and buttery notes.



MAPLE AND PECAN DÉLICE

A recipe straight from Canada

Home-made filling at our production site with more than 30% of Canadian maple syrup.

SUISES



30042 Chocolate Suisse 120g x 70 **RTP**



33441 Chocolate Suisse 100g x 70 **RTB**

OTHER SPECIALITIES



32443 Cocoa and Hazelnut Bear Paw 80g x 40 **RTB**
35161 Cocoa and Hazelnut Bear Paw 100g x 30 **RTB**



-30%
SUGAR⁽¹⁾

30000 Apricot Croissant 115g x 40 **RTP**
30009 Apricot Croissant 115g x 60 **RTB**



32160 Cinnamon Swirl 100g x 60 **RTB**



38184 Breizh'n'Roll 85g x 60 **RTB**



30310 Almond Triangle 90g x 100 **RTP**



38557 Maple and Pecan Délice 90g x 70 **RTB**



Evasions

WHEN FRENCH BAKING EXPERTISE IS
INSPIRED BY TRENDS FROM
NEAR AND FAR, TO OFFER VIENNESE
PASTRIES RICH IN FLAVOURS.

CROISSANTS



38832 Pretzel-Style Croissant
(Laugencroissant) 80g x 50 **RTB**



35681 Mini Multigrain Croissant 35g x 180 **RTB**
34732 Multigrain Croissant 70g x 70 **RTB**



35730 Mini Zaatar Croissant 35g x 195 **RTB**
38488 Zaatar Croissant 70g x 60 **RTB**



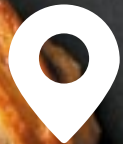
38185 Country-Style Croissant 70g x 70 **RTB**



COUNTRY-STYLE CROISSANT

A croissant with a dark centre, rich in seeds

- Original mix of 6 seeds (yellow flax, brown flax, white quinoa, millet, sunflower, nigella).
- Surprising recipe with malted barley flour.



Savoury collection



PURE BUTTER LAMINATED PUFF PASTRY

Snacks made with pure butter laminated puff pastry, for a delicious, flavour-enhancing buttery taste, crisp texture and lovely golden lamination.



FLAVOURS AND CREATIVITY

Generous, flavoursome and varied fillings to meet the growing snack market.



QUICK TO PREPARE

Easy and quick to serve, for products guaranteeing freshness and flexibility.



EXCLUSIVELY

with barn eggs.

MINI SNACKS

38926 Mini Pesto Swirl 30g x 225

RTB



38929 Mini Pizza Swirl 35g x 225

RTB



38925 Mini Cheese Swirl 35g x 225

RTB



38928 Assortment of Savoury Mini Swirls x 225
(75 Pesto + 75 Pizza + 75 Cheese)

RTB



38798 Cheese Extravagant 35g x 180

RTB



TARTI'S



39158 Chicken Curry Coconut Tarti's 85g x 70

RTB



39159 Summer Vegetable Tarti's 85g x 70

RTB



39156 Tomato and Goat's Cheese Tarti's 85g x 70

RTB



MINI SWIRLS

A mini size for more opportunities
to enjoy them

- Three generous and flavoursome fillings.
- Easily recognisable flavours.
- Attractive golden lamination.



TARTI'S

A very flavoursome new snacking solution,
inspired by savoury tarts!

- Flavoursome, generous fillings with an intense flavour.
- Three easily identifiable flavours, with cooked recipes and crunchy toppings.
- A very handy shape, particularly well-suited to eating "on-the-go".

TWISTS



38238 Onion and Cheese Twist 90g x 70

RTB



38239 Pizza Twist 90g x 70

RTB



FILLED CROISSANTS



37455 Cheese Croissant 90g x 60

RTB



37540 Ham and Cheese Croissant 90g x 60

RTB

LATTICES



34401 Ham and Cheese Lattice 100g x 70

RTB

SWIRLS



33123 Ham and Cheese Swirl 120g x 54

RTB



33140 Pizza Swirl 120g x 54

RTB

Bun'n'Roll

This flaky, spiral-shaped bun is the ideal base for truly original burgers and desserts.

- Surprising buttery taste
- Unique texture, crisp and meltingly soft at the same time



36967 Bun'n'Roll 85g x 50 **RTB**



Made from a delicious croissant dough, the Bun'n'Roll offers Chefs many opportunities for interpretation.

Jean-Jacques Massé uses it to reinvent many very indulgent recipes, in sweet and savoury versions.



THE B'Break

A SNACK RANGE THAT'S:

- pure pleasure: generous and indulgent recipes.
- Practical: ideal 70g for eating on-the-go.
- Hassle-free: fully baked, mini pack.
- A source of inspiration for a multitude of uses and recipes!

Product references available on page 27.



Bridor, Une Recette Lenôtre Professionnels



BRIDOR AND LA MAISON LENÔTRE HAVE JOINED FORCES TO OFFER PROFESSIONALS EXCEPTIONAL PETITS FOURS AND MACARONS: METICULOUS FINISHES, INTENSE FLAVOURS AND NOBLE INGREDIENTS. THIS RANGE REFLECTS THE TRADITION OF FRENCH PATISSERIE: LENÔTRE EXCELLENCE IN A BRIDOR PETIT FOUR!

MACARONS

Traditional recipe on a butter cream, ganache, or fruit compote base. Best before date: 12 months.

SINGLE FLAVOUR TRAYS

Boxes of 96 pieces (1.152kg)



ASSORTMENT TRAYS

33440 Assortment No.1 of 96 Macarons +/- 12g (1.152kg)

16 pieces per recipe, on 2 trays

1. Single-Origin Chocolate Ganache
2. Tahitian and Madagascar Vanilla
3. Pistachio
4. Raspberry Compote
5. Salted Butter Caramel
6. Lemon

34111 Assortment No.2 of 96 Macarons +/- 12g (1.152 kg)

16 pieces per recipe, on 2 trays

1. Lemon
2. Salted Butter Caramel
3. Raspberry Compote
4. Single-Origin Chocolate Ganache
5. Tahitian and Madagascar Vanilla
6. Coffee



PETITS FOURS



35980 Vendôme Tray - 56 pieces (760g)

8 pieces per recipe on 2 trays - Best Before Date 12 months

1. Chestnut Tartlet
2. Lemon Tartlet
3. Raspberry-Redcurrant Tartlet
4. Milk Chocolate and Passion Fruit Tartlet
5. Apple Tatin Tartlet
6. Raspberry Tartlet
7. Mirabelle Plum Tartlet



35981 Brown Diamond Tray - 70 pieces (774g)

10 pieces per recipe on 2 trays - Best Before Date 18 months

1. Cocoa Moelleux
2. Opera Dessert
3. Chocolate, Passion Fruit and Coconut Shell
4. Milk Chocolate Tartlet
5. Chocolate and Isigny PDO Salted Butter Caramel Shell
6. Concerto-Style Dessert
7. Chocolate Eclair



35982 Versailles Tray - 63 pieces (854g)

7 pieces per recipe on 1 tray - Best Before Date 12 months

- | | |
|---------------------------|-----------------------------|
| 1. Praline Chou | 6. Raspberry Tartlet |
| 2. Concerto-Style Dessert | 7. Chocolate Eclair |
| 3. Cherry Tartlet | 8. Apricot-Praline Dessert |
| 4. Lemon Meringue Tartlet | 9. Pear and Caramel Tartlet |
| 5. Strawberry Shell | |

Bridor Collection

BRIDOR PÂTISSERIE DISPLAYS TWOFOLD EXPERTISE TO OFFER A PÂTISSERIE RANGE WITH VARIED FLAVOURS, RANGING BETWEEN ELEGANCE AND MODERNITY. EVERYTHING YOU NEED FOR INTENSE MOMENTS OF INDULGENCE!

MACARONS

Modern recipe on a base of whipped ganache.
Natural colourants and flavours.
TRAY OF 48 MACARONS +/- 12g (576g). Best before date: 12 months.



36173 Classic Flavours
6 pieces per recipe
1. Lemon
2. Salted Caramel
3. Raspberry
4. Vanilla
5. Chocolate
6. Pistachio
7. Coffee
8. Passion Fruit

36428 Spring-Summer Collection⁽¹⁾
8 pieces per recipe
1. Orange Blossom
2. Strawberry
3. Blackcurrant
4. Coconut
5. Apricot
6. Rose

36875 Autumn-Winter Collection⁽¹⁾
8 pieces per recipe
1. Apple and Cinnamon
2. Raspberry and Blueberry
3. Salted Chocolate
4. Chocolate and Hazelnut
5. Clementine
6. Banana

BLISTER PACK OF 8 MACARONS
+/- 12g (96g). Best before date: 12 months.



38200 4 classic flavours⁽¹⁾
18 blister packs per box - 2 pieces per recipe per blister pack
1. Chocolate
2. Pistachio
3. Vanilla
4. Raspberry

MUFFINS



38976 Mini Chocolate Muffin with Chocolate Chips topping 25g x 42
38977 Mini Blueberry Muffin with Crumble topping 25g x 42
38979 Mini Plain and Chocolate Chip Muffin with Chocolate Chips topping 25g x 42
38973 Chocolate Muffin with Chocolate Chunks topping 95g x 28
38975 Plain Muffin with Chocolate Chunks topping 95g x 28
38974 Blueberry Muffin with Crumble topping 95g x 28
38978 Chocolate Muffin with Choco-Hazelnut Filling and Chocolate Chunks topping 120g x 28

FINANCIERS

Tray of 48 financiers +/- 11g (528g). 1 tray per box. Best before date: 18 months.



35646 So Moelleux Tray
6 pieces per recipe
1. Pistachio with pistachio stick topping
2. Lemon
3. Cocoa with cocoa bean topping
4. Pistachio
5. Vanilla with almond stick topping
6. Cocoa
7. Lemon with chopped almond topping
8. Vanilla

MADELEINES

38982 Plain Madeleine 45g x 54



38983 Cocoa and Hazelnut Madeleine 55g x 54

CHOUQUETTES



39052 Chouquette 20g x 384 **RTB**

⁽¹⁾ Available subject to conditions. Consult

SERVICE REFERENCES

/ *Mini packs*

THE PRODUCTS ARE PACKAGED IN SMALL WHITE BOXES TO BE EASILY INSERTED ONTO SHELVES, WITH A LARGE COLOURED LABEL FOR EASY UNDERSTANDING AND VISIBILITY.



/ VIENNESE PASTRIES		Technology	Pieces / box	Boxes / pallet	Standard code	
The Essential Pastries						
31825	Croissant 80g Éclat du Terroir		RTB	25	132	31780
30936	Croissant 60g Savoureux		RTB	30	120	31000
30937	Pain au Chocolat 75g Savoureux		RTB	20	120	31001
32422	Pain aux Raisins 110g Savoureux		RTB	22	132	31002
30202	Croissant 60g Savoureux		RTP	60	120	30199
30135	Pain au Chocolat 75g Savoureux		RTP	60	120	30132
Lunch						
31542	Lunch Croissant 30g Une Recette Lenôtre Professionnels		RTB	70	120	31778
31543	Lunch Pain au Chocolat 35g Une Recette Lenôtre Professionnels		RTB	70	120	31776
31544	Lunch Pain aux Raisins 30g Une Recette Lenôtre Professionnels		RTB	70	120	31290
33861	Assortment of Lunch Viennese Pastries (30 croissants + 30 pains au chocolat + 30 pains aux raisins) Une Recette Lenôtre Professionnels		RTB	90	144	
31982	Assortment of Lunch Savoureux Viennese Pastries (30 croissants + 30 pains au chocolat + 30 pains aux raisins)		RTB	90	132	30220
Minis						
30219	Assortment of Mini Viennese Pastries (36 croissants + 36 pains au chocolat + 24 pains aux raisins + 24 apple turnovers)		RTP	120	120	

/ BREADS		Technology	Pieces / box	Boxes / pallet	Standard code	
Rolls						
31301	Finedor® Plain 45g Une Recette Lenôtre Professionnels		Part-baked	30	120	30895
31305	Seeds and Cereals Roll 45g Une Recette Lenôtre Professionnels		Part-baked	35	120	30898
31304	Green Olives Triangular Roll 45g Une Recette Lenôtre Professionnels		Part-baked	30	120	30897
32147	Rustic Square Roll 40g		Part-baked	30	132	31520
Cathering Bread						
32321	Fruit Bread 180g Une Recette Lenôtre Professionnels		Part-baked	15	132	30894
Bread to Share						
33860	Pochon Loaf 450g by Frédéric Lalos		Part-baked	4	80	32993
/ SAVOURY COLLECTION						
38366	Bun'n Roll 85g		RTB	20	132	36967

Small Packaging

THE PRODUCTS ARE PACKAGED IN SMALL, NEUTRAL BOXES FOR EASY STORAGE.

/ BREADS

		Technology	Pieces / box	Boxes / pallet	Standard code
Sharing Breads					
31816	Country-Style Loaf 450g	Part-baked	9	64	30734
31817	Seeds and Cereals Country-Style Loaf 450g	Part-baked	9	70	30735

Consumer Bags

PACKAGING SUITABLE FOR CONSUMER SALES.

/ VIENNESE PASTRIES

			Technology	Pieces / box	Boxes / pallet	Standard code
31942	Bag x 6 Pains au Chocolat 75g Une Recette Lenôtre Professionnels		RTB	10 bags	56	
31941	Bag x 6 Croissants 60g Une Recette Lenôtre Professionnels		RTB	12 bags	56	
38204	Bag x 6 Pains au Chocolat 70g Le Fournil de Pierre		RTB	12 bags	64	37461
38203	Bag x 6 Croissants 60g Le Fournil de Pierre		RTB	12 bags	64	37460

/ BREADS

38941	Bag x 6 Organic Plain Rolls 50g Le Fournil de Pierre		Part-baked	10 bags	64	38942
38558	Bag x 2 Half-Baguettes 140g Le Fournil de Pierre		Part-baked	12 bags	64	34793



(1) Check and have your oven checked regularly.
 (2) Defrost before baking. You can defrost your bread in the box at +4°C the night before.
 (3) Breads - Always preheat your oven before baking. Closed damper.
 (4) Cool on grill and rack in a temperate and well-ventilated room.
 (5) Do not reheat in a gas oven or stone oven. Never refreeze a thawed product: store at -18°C.

/ BREADS

BEST BEFORE DATE: 15 MONTHS

BAKING TIME

to adjust according to your oven ⁽¹⁾

ROLLS	Finedor® (all Finedor® excluding Epi : 45g, 50g, 80g)	 STEP 1: defrost ⁽²⁾ 0-10 min. (time to put on the tray)	 STEP 2: bake (oven preheated to 230 °C ⁽³⁾) 6-8 min. at 200-210 °C 4-5 min. at 200-210 °C 7-9 min. at 190-200 °C Refer to the technical sheet	 STEP 3: cool before serving ⁽⁴⁾ 10 to 15 min.
	Finedor® Epi (40g)			
	Other Rolls (40g - 70g)			
	Fully baked			
SANDWICH BREADS	Mini sandwich breads (80g)	0-10 min. (time to put on the tray)	9-11 min. at 190-200 °C 10-12 min. at 190-200 °C 10-12 min. at 180 °C 5-7 min. at 180 °C	30 min.
	Half-baguettes (120g - 140g)			
	Ciabattas (140g - 180g)			
	SO moelleux (100g and 140g)			
BAGUETTES AND PARISIAN	Baguettes (280g)	0-10 min. (time to put on the tray)	12-14 min. at 190-200 °C 14-16 min. at 190-200 °C 11-13 min. at 210 °C (oven preheated to 190 °C) 15-17 min. at 170 °C Refer to the technical sheet	30 min. 15 min.
	Parisian (400g)			
	Caractère Baguette (280g), Lutécine (280g), Lutécine with seeds (280g)			
	Amibiotte (250g), Amibiotte with Cereals (250g)			
SHARING BREADS	Sharing breads (< 400g) : Pochon, Multigrain, Bread to share, Nordic Loaf	0-10 min. (time to put on the tray)	12-14 min. at 190-200 °C 13-14 min. at 180-190 °C 16-18 min. at 190-200 °C Refer to the technical sheet	30 min. to 1 hour
	Fruit loaves to share: Fig, Muesli, Walnut, Lemon, etc.			
	+Fruit loaf 180g Une Recette Lenôtre Professionnels			
	Sharing breads (> 400g) : Multigrain, Country-style, etc.			
	Fully baked			

/ GLUTEN FREE PRODUCTS

BEST BEFORE DATE: 12 MONTHS

BAKING TIME

to adjust according to your oven ⁽¹⁾

Rolls and Mini Brioches Madeleine	 STEP 1: bake (ventilated oven and rotary oven ⁽⁵⁾ at 160 °C in the packaging)	 STEP 2: cool before serving
Rolls and Mini Brioches	10 min.	2 min. out of the packaging
Madeleine	8 min.	2 min. out of the packaging

/ PÂTISSERIES

MACARONS AND PETITS FOURS

BEST BEFORE DATE: 12 MONTHS

Macarons

Petit Fours

OTHER PÂTISSERIES

BEST BEFORE DATE: 6 MONTHS CHOUQUETTE 18 MONTHS MADELEINES AND MUFFINS

Chouquettes Madeleines Muffins 25g and 95g Muffins 120g	STEP1: remove film After defrosting Before defrosting	STEP 2: defrost minimum 4 h at + 4 °C 3-4 h at + 4 °C	STEP 3: remove from tray (at room temperature before eating)
OTHER PÂTISSERIES	Step 1: defrost 0-5 min. (time to put on the tray) 3 hours 1 hour 2 hours	STEP 2: bake (oven preheated to 210 °C) 18 to 20 min. 185-190 °C 3 to 6 min. 180-200 °C	15 min. 15 min.

/ SAVOURY COLLECTION

BEST BEFORE DATE: 12 MONTHS

BAKING TIME

to adjust according to your oven ⁽¹⁾

Mini Snacks Bun'n'Roll Savoury Swirls and Filled Croissants Lattice 100g Twists Tarti's	 Tray arrangement 40 x 60 by 24 by 12 (moulds to be positioned on a grill) by 12 by 10 by 12	 STEP 1: defrost (at room temperature) 30 to 45 min. 45 min. to 1 hour 30 to 45 min. 45 min. to 1 hour 30 to 45 min.	 STEP 2: bake (oven preheated to 190°C) 14 to 15 min. 165-170°C 16 to 18 min. 165-170°C 15 to 16 min. 165-170°C

ORGANISE BAKING SESSIONS EVERY 2 HOURS TO OFFER QUALITY VIENNESE PASTRIES: SHINY AND CRISPY WITH A DELICIOUS BUTTERY AROMA.



/ READY-TO-PROVE VIENNESE PASTRIES

BEST BEFORE DATE: 9 MONTHS, EXCEPT MINI BRIOCHES: 4 MONTHS

BAKING TIME

to adjust according to your oven⁽¹⁾

		Directly		Controlled					
FRENCH-STYLE VIENNESE PASTRIES	Mini / Lunch	by 20-25	from 1 hour 30 to 1 hour 45	from 1 hour 00 to 1 hour 15	10 min.	YES	13 to 15 min.	165-175 °C	
	Croissants (50g - 75g)	by 12	from 1 hour 45 to 2 hours	from 1 hour 15 to 1 hour 30			15 to 17 min.		
	Croissants (80g - 100g)	by 9-12	from 2 hours 00 to 2 hours 15	from 1 hour 30 to 1 hour 45			16 to 18 min.		
	Pains au Chocolat						21-23 min.		
	Maxi Pains au Chocolat	by 8	from 2 hours 15 to 2 hours 30	from 1 hour 45 to 2 hours			15-17 min.		
	Pains aux Raisins	by 8-12							
COLLECTION WITH SPECIFIC BAKING INSTRUCTIONS	Éclat du Terroir - Croissant (61g - 79g)	by 12	from 1 hour 45 to 2 hours	from 1 hour 15 to 1 hour 30	15 min.	YES	15 to 16 min.	165-175 °C	
	Éclat du Terroir - Pain au Chocolat (70g - 85g)		from 2 hours 00 to 2 hours 15	from 1 hour 30 to 1 hour 45	15 min.		16 to 17 min.		
	Croissant and Pain au Chocolat - Les Créations d'Honoré		from 2 hours 15 - 2 hours 30	from 1 hour 45 to 2 hours	10 min.		15 to 17 min.		
	Croissant and Pain au Chocolat - Les Irrésistibles		from 1 hour 50 to 2 hours 10	from 1 hour 20 to 1 hour 35	15 min.				

INDULGENT VIENNESE PASTRIES	Mini Indulgent Viennese Pastries	by 24	from 1 hour 30 to 1 hour 45	from 1 hour 00 to 1 hour 15	10 min.	YES	13-15 min.	165-175 °C
	Filled Croissants	by 12	from 2 hours 00 to 2 hours 15	from 1 hour 30 to 1 hour 45			16-18 min.	
	Apricot Croissants	by 12	from 1 hour 45 to 2 hours	from 1 hour 15 to 1 hour 45			15-17 min.	
	Almond Triangles	by 12	from 2 hours 00 to 2 hours 15	from 1 hour 30 to 1 hour 45			13-15 min.	
	Other Maxi Indulgent Viennese Pastries	by 8-10	from 2 hours 15 to 2 hours 30	from 1 hour 45 to 2 hours			15-17 min.	
	Mini Brioche 30g	by 20	from 2 hours 00 to 2 hours 15	from 1 hour 30 to 1 hour 45			11 to 13 min.	150-160 °C
	Mini Brioche 60g	by 12	from 2 hours 15 to 2 hours 30	from 1 hour 45 to 2 hours			12 to 14 min.	

/ READY-TO-BAKE VIENNESE PASTRIES

BEST BEFORE DATE: 12 MONTHS

BAKING TIME

to adjust according to your oven⁽¹⁾

Adjust according to your oven					
FRENCH-STYLE VIENNESE PASTRIES	Mini / Lunch	24	30 to 45 min.	13 to 15 min.	165-170°C
	Croissants (40g to 60g)	12-15		15 to 17 min.	
	Croissants (65g to 100g)	9-12		15 to 18 min.	
	Pains au Chocolat			16 to 18 min.	
	Maxi Pain au Chocolat (150g)	8		20 to 25 min.	
	Pains aux Raisins	8-12		17 to 20 min.	
	Mini Apple Turnovers	24	45 min. to 1 hour	17 to 18 min.	195 - 200 °C
	Apple Turnovers	12		19 to 20 min.	
	INDULGENT AND WORLD VIENNESE PASTRIES	Mini Confetti's	24	30 to 45 min.	11 to 12 min.
Mini Indulgent Viennese Pastries and Mini Croissants of the World		20-24	13 to 15 min.		
Confetti's		12	13 to 14 min.		
Other Maxi Indulgent Viennese Pastries		10-12	16 to 19 min.		
Filled Croissants and large Croissants of the World		12	45 min. to 1 hour	16 to 18 min.	180-185 °C
Pretzel-style Croissant		9	30 to 45 min.	15 to 18 min.	
Breizh'n'Roll		12	30 to 45 min.	18 to 19 min.	

/ BREADS

ROLLS		Collection	Technology	Boxes / pallet		
				Pieces / box		
ROLLS						
33574	Plain Square Roll 30g	The Essential Breads	FULLY BAKED	200	32	p.25
30896	Rustic Polish Square Roll 40g	Une Recette Lenôtre Professionnels	Part-baked	50	96	p. 19
31692	Finedor® Épi 40g	Une Recette Lenôtre Professionnels	Part-baked	40	96	p.18
34250	Plain Stick 40g	The Essential Breads	FULLY BAKED	150	32	p.25
34921	Plain Roll 40g	The Essential Breads	Part-baked	200	32	p.25
31520	Rustic square Roll 40g	The Gourmet Breads	Part-baked	80	64	p.23
37090	Multigrain Roll 40g	The Essential Breads	Part-baked	200	32	p.25
30895	Finedor® Nature 45g	Une Recette Lenôtre Professionnels	Part-baked	50	96	p.18
30893	Country-Style Roll 45g	Une Recette Lenôtre Professionnels	Part-baked	60	96	p. 19
30898	Seeds and Cereals Roll 45g	Une Recette Lenôtre Professionnels	Part-baked	60	96	p. 19
33993	Buckwheat Roll 45g	Une Recette Lenôtre Professionnels	Part-baked	50	96	p. 19
30897	Green Olives Triangular Roll 45g	Une Recette Lenôtre Professionnels	Part-baked	45	96	p. 19
31480	Rye Roll 45g	The Gourmet Breads	Part-baked	60	96	p.23
34253	Black Olive Stick 45g	Breads of Indulgence	FULLY BAKED	150	32	p.26
35433	Plain roll with millet seed topping 45g	The Gluten Free range	FULLY BAKED	50	64	p.12
35432	Seed Roll with poppy seed topping 45g	The Gluten Free range	FULLY BAKED	50	64	p.12
35700	Roll with yellow flax seed topping 45g	The Gluten Free range	FULLY BAKED	50	64	p.12
31823	Finedor® Black Olives and Thyme 50g	Une Recette Lenôtre Professionnels	Part-baked	50	96	p.18
36768	Finedor® Ancient Grains 50g	Une Recette Lenôtre Professionnels	Part-baked	50	96	p.18
33994	Rye Roll 50g	Une Recette Lenôtre Professionnels	Part-baked	50	96	p. 19
39210	Demi-Lune Roll 50g	Une Recette Lenôtre Professionnels	Part-baked	120	32	p. 19
33417	Country-Style Roll 50g	The Gourmet Breads	Part-baked	130	36	p.23
31720	Sun-dried Tomato and Basil Roll 50g	Breads of Indulgence	Part-baked	45	96	p.26
38942	Organic Bread Roll 50g	 ORGANIC	Part-baked	180	24	p.15
37627	Caractère Roll 50g	The Gourmet Breads	Part-baked	65	64	p.23
37628	Seeds and Cereals Roll 50g	The Gourmet Breads	Part-baked	65	64	p.23
34922	Plain Rectangular Roll 55g	The Essential Breads	Part-baked	140	32	p.25

Ref	Name	Collection	Technology	Pieces / box	Boxes / pallet	
37021	Bleu Blanc Coeur Roll 50g 	The Essential Breads	FULLY BAKED	150	28	p.25
33000	Plain Diamond Roll 55g	The Essential Breads	Part-baked	100	36	p.25
33001	Poppy Seeds Diamond Roll 55g	The Essential Breads	Part-baked	100	36	p.25
33002	Diamond Roll with Seeds and Cereals 55g	The Essential Breads	Part-baked	100	36	p.25
33003	Sesame Seeds Diamond Roll 55g	The Essential Breads	Part-baked	100	36	p.25
30416	Rustic Triangular Roll 55g	The Gourmet Breads	Part-baked	50	64	p.23
35130	Rustic Roll 55g	The Gourmet Breads	Part-baked	70	64	p.23
34971	Rustic Rectangular Seeded Roll 55g	The Essential Breads	Part-baked	140	32	p.25
37453	Fig Roll 55g	Breads of Indulgence	Part-baked	75	64	p.26
37452	Walnut and Hazelnut Roll 55g	Breads of Indulgence	Part-baked	75	64	p.26
37089	Multigrain Rectangular Roll 55g	The Essential Breads	Part-baked	140	32	p.25
39040	Nordic-Style Roll 60g	Une Recette Lenôtre Professionnels	Part-baked	65	64	p. 19
30729	Country-Style Roll 50g	The Gourmet Breads	Part-baked	100	36	p.23
31586	Plain Flute Roll 70g	The Essential Breads	Part-baked	55	64	p.25
31824	Finedor® Maxi 80g	Une Recette Lenôtre Professionnels	Part-baked	50	64	p.18
37253	Plain Diamond Roll 80g	The Essential Breads	Part-baked	120	24	p.25

B'BREAK

38225	B'Break Marinated Tomatoes and Rosemary 70g	Breads of Indulgence	FULLY BAKED	40	96	p.27
38286	B'Break Bacon and Cheese 70g	Breads of Indulgence	FULLY BAKED	40	96	p.27
37393	B'Break 2 Olives and Rosemary 70g	Breads of Indulgence	FULLY BAKED	40	96	p.27
37394	B'Break Chorizo 70g	Breads of Indulgence	FULLY BAKED	40	96	p.27
37395	B'Break Cocoa-Chocolate Chips 70g	Breads of Indulgence	FULLY BAKED	40	96	p.27
37396	B'Break Muesli 70g	Breads of Indulgence	FULLY BAKED	40	96	p.27
38972	B'Break Bacon and Cheese with bag x 2	Breads of Indulgence	FULLY BAKED	40	96	p.27
38885	B'Break Chorizo with bag x 2	Breads of Indulgence	FULLY BAKED	40	96	p.27
38884	B'Break 2 Olives and Rosemary with bag x 2	Breads of Indulgence	FULLY BAKED	40	96	p.27
38888	B'Break Muesli with bag x 2	Breads of Indulgence	FULLY BAKED	40	96	p.27
38887	B'Break Cocoa-Chocolate Chips with bag x 2	Breads of Indulgence	FULLY BAKED	40	96	p.27
38988	B'Break Apricot Pistachio Spelt 70g	Breads of Indulgence	FULLY BAKED	40	96	p.27
38989	B'Break Figs Almonds Buckwheat 70g	Breads of Indulgence	FULLY BAKED	40	96	p.27

ASSORTMENTS		Collection	Technology	Pieces / box	Boxes / pallet	
31588	Assortment of Prestige Rolls 45g	Une Recette Lenôtre Professionnels	Part-baked	90	64	p. 19
33074	Assortment of Diamond Rolls 55g	The Essential Breads	Part-baked	100	36	p.25
37551	Assortment of Rectangular Rolls 55g	The Essential Breads	Part-baked	120	32	p.25
39199	Assortment of Elegance Rolls (30 Nordic+ 30 Ancient Grains + 30 Demi-Lune)	Une Recette Lenôtre Professionnels	Part-baked	90	36	p. 19

CATERING BREAD		Collection	Technology	Pieces / box	Boxes / pallet	
30894	Fruit Bread 180g	Une Recette Lenôtre Professionnels	Part-baked	20	96	p. 19

BAGUETTES AND PARISIAN		Collection	Technology	Pieces / box	Boxes / pallet	
38841	Amibiotte Baguette 250g	Better Living	Part-baked	25	36	p.13
38840	Amibiotte Cereal Baguette 250g	Better Living	Part-baked	25	36	p.13
39488	Fully Baked Baguette 250g	The Gourmet Breads	FULLY BAKED	20	36	p.22
38186	Lutécine 280g	Bridor by Frédéric Lalos	Part-baked	22	36	p.20
38187	Lutécine with Seeds 280g	Bridor by Frédéric Lalos	Part-baked	22	36	p.20
33362	Parisian Baguette 280g	Bridor by Frédéric Lalos	Part-baked	25	32	p.20
33364	Country-Style Baguette 280g	Bridor by Frédéric Lalos	Part-baked	25	32	p.20
34790	Plain Baguette 280g	The Essential Breads	Part-baked	25	32	p.24
34792	Country-Style Baguette 280g	The Essential Breads	Part-baked	25	32	p.24
34791	Multigrain Baguette 280g	The Essential Breads	Part-baked	25	32	p.24
37449	Organic Baguette 280g	 ORGANIC	Part-baked	22	32	p.15
32672	1778 Baguette 280g	The Gourmet Breads	Part-baked	25	32	p.22
36831	Caractère Baguette 280g	The Gourmet Breads	Part-baked	22	32	p.22
37450	Parisian 400g	The Essential Breads	Part-baked	14	32	p.24

BREADS TO SHARE		Collection	Technology	Pieces / box	Boxes / pallet	
38147	Pochon Loaf 280g	Bridor by Frédéric Lalos	Part-baked	28	32	p.20
38148	Multigrain Loaf 280g	Bridor by Frédéric Lalos	Part-baked	28	32	p.20
34503	Muesli Loaf 280g	Bridor by Frédéric Lalos	Part-baked	26	32	p.21
39019	Organic Nordic Loaf 280g	 ORGANIC	Part-baked	28	32	p.15
32991	Sharing Bread 300g	Bridor by Frédéric Lalos	Part-baked	25	32	p.21

Ref	Name	Collection	Technology	Pieces / box	Boxes / pallet	
34233	Wholemeal Loaf 330g	Bridor by Frédéric Lalos	Part-baked	26	32	p.21
34110	Lemon-Rye Loaf 330g	Bridor by Frédéric Lalos	Part-baked	26	32	p.21
34230	Fig Bâtard Loaf 330g	Bridor by Frédéric Lalos	Part-baked	26	32	p.21
33363	Bâtard Loaf 330g	Bridor by Frédéric Lalos	Part-baked	20	32	p.21
35030	Rye Loaf 330g	The Gourmet Breads	Part-baked	26	32	p.23
35026	Fig Loaf 330g	Breads of Indulgence	Part-baked	26	32	p.26
35110	Muesli Loaf 330g	Breads of Indulgence	Part-baked	26	32	p.26
38226	Nordic Loaf 330g	Evasions	Part-baked	26	32	p.29
35261	Panettone-Style Bread 330g	Evasions	FULLY BAKED	13	64	p.29
34671	Buckwheat Raisin Loaf 350g	Bridor by Frédéric Lalos	Part-baked	20	32	p.21
37742	Seeds and Cereals Bread 400 g	The Gourmet Breads	Part-baked	18	32	p.23
37743	Caractère Bread 400g	The Gourmet Breads	Part-baked	18	32	p.23
34234	Walnut Loaf 400g	Bridor by Frédéric Lalos	Part-baked	25	32	p.21
37448	Organic Country-style Bread 400g	 ORGANIC	Part-baked	15	32	p.15
32993	Pochon Loaf 450g	Bridor by Frédéric Lalos	Part-baked	16	24	p.20
32992	Multigrain Loaf 450g	Bridor by Frédéric Lalos	Part-baked	16	32	p.20
34909	Spelt cob loaf 450g	The Gourmet Breads	Part-baked	18	24	p.23
33573	Organic Spelt, Pumpkin and Sunflower Seed Loaf 450g	 ORGANIC	Part-baked	16	32	p.15
30734	Rustic Loaf 450g	The Gourmet Breads	Part-baked	25	20	p.23
30735	Seeds and Cereals Country-style Loaf 450g	The Gourmet Breads	Part-baked	30	20	p.23
35262	Twisted Country-Style Bread 500g	The Gourmet Breads	Part-baked	10	32	p.23
33365	Bâtard Loaf 540g	Bridor by Frédéric Lalos	Part-baked	14	24	p.21
34672	Large Parisian Loaf 1.1kg	Bridor by Frédéric Lalos	Part-baked	8	24	p.21
34673	Large Pochon Loaf 1.1kg	Bridor by Frédéric Lalos	Part-baked	8	24	p.21
34674	Large Multigrain Loaf 1.1kg	Bridor by Frédéric Lalos	Part-baked	8	24	p.21

SANDWICH BREADS		Collection	Technology	Pieces / box	Boxes / pallet	
HALF-BAGUETTES						
38287	Caractère Half-Baguette 120g	The Gourmet Breads	Part-baked	50	32	p.22
38289	Seeds and Cereals Half-Baguette 120g	The Gourmet Breads	Part-baked	50	32	p.22
38288	Rye and Cereals Half-Baguette 120g	The Gourmet Breads	Part-baked	50	32	p.22
34793	Plain Half-Baguette 140g	The Essential Breads	Part-baked	50	32	p.24
34794	Multigrain Half-Baguette 140g	The Essential Breads	Part-baked	50	32	p.24
35021	Poppy Seeds Half-Baguette 140g	The Essential Breads	Part-baked	50	32	p.24
31610	Plain Half-Baguette 140g	The Gourmet Breads	Part-baked	25	64	p.22
31611	Seeds and Cereals Country-Style Half-Baguette 140g	The Gourmet Breads	Part-baked	28	64	p.22

CIABATTAS

37140	Ciabatta 140g	Evasions	Part-baked	50	64	p.28
37147	Olive Oil Ciabatta 140g	Evasions	Part-baked	50	64	p.28
31612	Olive Oil and Green Olives Ciabatta 140g	Evasions	Part-baked	30	64	p.28
33432	Dried Tomato and Basil Ciabatta 140g	Evasions	Part-baked	25	64	p.28
33790	Olive Oil Ciabatta by Frédéric Lalos 180g	Bridor by Frédéric Lalos	Part-baked	36	32	p.28

SO MOELLEUX

36417	Plain SO moelleux 100g	Evasions	Part-baked	64	32	p.29
36100	Plain SO moelleux 140g	Evasions	Part-baked	46	32	p.29
36421	2 Olives and Thyme SO moelleux 100g	Evasions	Part-baked	64	32	p.29
36425	Pesto SO moelleux 100g	Evasions	Part-baked	64	32	p.29
36415	Sun-Dried Tomato SO moelleux 100g	Evasions	Part-baked	64	32	p.29
36108	Sun-Dried Tomato SO moelleux 100g	Evasions	Part-baked	46	32	p.29
36110	Viennese-Style Brioche Bread 130g	Evasions	FULLY BAKED	44	32	p.29

/ FRENCH-STYLE VIENNESE PASTRIES

CROISSANTS		Collection	Fat	Technology	Pieces / box	Boxes / pallet	
MINI AND LUNCH							
32956	Mini Croissant 20g	Savoureux	Butter	RTB	260	64	p.38
32921	Mini Croissant 20g	Savoureux	Butter	RTP	200	96	p.38

Ref	Name	Collection	Fat	Technology	Pieces / box	Boxes / pallet	
30190	Mini Croissant 20g	 Savoureux	Butter	RTB	260	64	p.38
30179	Mini Croissant 20g	 Savoureux	Butter	RTP	200	96	p.38
34840	Mini Croissant 25g	Classics	Butter	RTB	225	64	p.41
N! 39714	Mini Croissant 25g	Irrésistibles	Butter	RTB	160	80	p.40
32181	Mini Croissant 25g	Savoureux	Butter	RTB	225	64	p.38
33980	Mini Croissant 25g	Éclat du Terroir	Butter	RTP	200	96	p.35
35506	Mini croissant 25g	Baker Solutions	Fat blend	RTB	225	64	p.41
31026	Lunch Croissant 30g	Classics	Butter	RTP	400	56	p.41
32881	Lunch Croissant 30g	Savoureux	Butter	RTB	240	64	p.38
30194	Lunch Croissant 30g	 Savoureux	Butter	RTB	240	64	p.38
30192	Lunch Croissant 30g	Savoureux	Butter	RTP	400	64	p.38
32974	Lunch Croissant 30g	Une recette lenôtre professionnels	Butter	RTB	195	64	p.33
31778	Lunch Croissant 30g	 Une recette lenôtre professionnels	Butter	RTB	195	64	p.33
31800	Lunch Croissant 30g	 Une recette lenôtre professionnels	Butter	RTP	200	96	p.33
35191	Lunch Croissant 30g	Éclat du Terroir	Butter	RTB	195	64	p.35
38564	Organic Lunch Croissant 30g	 ORGANIC	Butter	RTB	225	64	p.15

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33250	Croissant 40g	Savoureux	Butter	RTB	165	64	p.39
30158	Croissant 50g	Classics	Butter	RTP	200	64	p.41
32882	Croissant 50g	Savoureux	Butter	RTB	120	64	p.39
30198	Croissant 50g	 Savoureux	Butter	RTB	120	64	p.39
32960	Croissant 50g	Éclat du Terroir	Butter	RTB	120	64	p.35
32629	Croissant 55g	Classics	Butter	RTB	110	64	p.41
30168	Croissant 60g	Classics	Butter	RTP	180	64	p.41
31000	Croissant 60g	Savoureux	Butter	RTB	70	64	p.39
30214	Croissant 60g	 Savoureux	Butter	RTB	70	64	p.39
30199	Croissant 60g	Savoureux	Butter	RTP	180	64	p.39
34161	Croissant 60g	Éclat du Terroir	Butter	RTB	70	64	p.35
37460	Croissant 60g	Irrésistibles	Butter	RTB	70	64	p.40
32566	Croissant 70g	Success	Butter	RTP	165	64	p.37
31802	Croissant 70g	 Une Recette Lenôtre Professionnels	Butter	RTP	165	64	p.33

Ref	Name	Collection	Fat	Technology	Pieces / box	Boxes / pallet	
36039	Croissant 65g	Irrésistibles	Butter	RTP	180	64	p.40
31044	Croissant 70g	Savoureux	Butter	RTB	60	64	p.39
30458	Croissant 70g	 Savoureux	Butter	RTB	60	64	p.39
33914	Croissant 70g	 Éclat du Terroir	Butter	RTP	165	64	p.35
32504	Organic Croissant 70g	 ORGANIC	Butter	RTB	60	64	p.15
35022	Curved Croissant 70g	Éclat du Terroir	Butter	RTP	165	64	p.35
35203	Curved Croissant 70g	Éclat du Terroir	Butter	RTB	70	64	p.35
37456	Croissant 70g	Créations d'honoré	Butter	RTP	165	64	p.36
38912	Croissant 70g	Créations d'honoré	Butter	RTB	60	64	p.36
33230	Croissant 70g	Éclat du Terroir	Butter	RTB	70	64	p.35
37383	Croissant 70g	 Éclat du Terroir	Butter	RTB	70	64	p.35
35508	Croissant 70g	Baker Solutions	Fat blend	RTB	64	64	p.41
30063	Croissant 71g	Savoureux	Butter	RTP	150	64	p.39
38317	Croissant 75g	Irrésistibles	Butter	RTP	150	64	p.40
32562	Curved Croissant 80g	Classics	Butter	RTB	60	64	p.41
35653	Croissant 80g	Savoureux	Butter	RTB	60	64	p.39
35099	Croissant 80g	Savoureux	Butter	RTP	150	64	p.39
NI 39621	Curved Croissant 80g	Savoureux	Butter	RTB	56	64	p.39
NI 39723	Curved Croissant 80g	 Éclat du Terroir	Butter	RTB	70	64	p.35
30995	Croissant 80g	 Une Recette Lenôtre Professionnels	Butter	RTP	120	64	p.33
35511	Croissant 80g	Classics	Butter	RTB	60	64	p.41
31780	Croissant 80g	 Éclat du Terroir	Butter	RTB	60	64	p.35
35676	Croissant 90g	Savoureux	Butter	RTB	50	64	p.39

PAINS AU CHOCOLAT

MINI AND LUNCH

		Collection	Fat	Technology	Pieces / box	Boxes / pallet	
34853	Mini Pain au Chocolat 25g	Classics	Butter	RTB	250	64	p.41
32182	Mini Pain au Chocolat 25g	Savoureux	Butter	RTB	250	64	p.38
NI 39713	Mini Pain au Chocolat 28g	Irrésistibles	Butter	RTB	160	64	p.40
35507	Mini Pain au Chocolat 28g	Baker Solutions	Fat blend	RTB	260	64	p.41
32958	Mini Pain au Chocolat 28g	Savoureux	Butter	RTB	260	64	p.38
32922	Mini Pain au Chocolat 28g	Savoureux	Butter	RTP	200	96	p.38

Ref	Name	Collection	Fat	Technology	Pieces / box	Boxes / pallet	
30122	Mini Pain au Chocolat 28g	 Savoureux	Butter	RTB	260	64	p.38
30109	Mini Pain au Chocolat 28g	 Savoureux	Butter	RTP	200	96	p.38
33981	Mini Pain au Chocolat 30g	Éclat du Terroir	Butter	RTP	200	96	p.35
31025	Lunch Pain au Chocolat 32g	Classics	Butter	RTP	340	56	p.41
32918	Lunch Pain au Chocolat 32g	 Savoureux	Butter	RTB	240	64	p.38
30128	Lunch Pain au Chocolat 32g	Savoureux	Butter	RTB	240	64	p.38
32973	Lunch Pain au Chocolat 35g	Une Recette Lenôtre Professionnels	Butter	RTB	210	64	p.33
31776	Lunch Pain au Chocolat 35g	 Une Recette Lenôtre Professionnels	Butter	RTB	210	64	p.33
31801	Lunch Pain au Chocolat 35g	 Une Recette Lenôtre Professionnels	Butter	RTP	200	96	p.33
35192	Lunch Pain au Chocolat 35g	Éclat du Terroir	Butter	RTB	210	64	p.35
38563	Organic Lunch Pain au Chocolat 35g	 ORGANIC	Butter	RTB	210	64	p.15

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35419	Pain au Chocolat 55g	Savoureux	Butter	RTB	100	64	p.39
33751	Pain au Chocolat 65g	Classics	Butter	RTB	90	64	p.41
32822	Pain au Chocolat 65g	Savoureux	Butter	RTB	90	64	p.39
30095	Pain au Chocolat 70g	Classics	Butter	RTP	180	64	p.41
30147	Pain au Chocolat 70g	 Savoureux	Butter	RTB	90	64	p.39
30132	Pain au Chocolat 70g	 Savoureux	Butter	RTP	180	64	p.39
34162	Pain au Chocolat 70g	Éclat du Terroir	Butter	RTB	90	64	p.35
34557	Pain au Chocolat 70g	Success	Butter	RTP	180	64	p.37
37461	Pain au Chocolat 70g	Irrésistibles	Butter	RTB	76	64	p.40
34581	Pain au Chocolat 75g	Classics	Butter	RTB	70	64	p.41
36040	Pain au Chocolat 75g	Irrésistibles	Butter	RTP	165	64	p.40
31001	Pain au Chocolat 75g	Savoureux	Butter	RTB	70	64	p.39
32564	Organic Pain au Chocolat 75g	 ORGANIC	Butter	RTB	70	64	p.15
35509	Pain au Chocolat 80g	Baker Solutions	Fat blend	RTB	70	64	p.41
31027	Pain au Chocolat 80g	Classics	Butter	RTB	70	64	p.41
32099	Pain au Chocolat 80g	Savoureux	Butter	RTP	150	64	p.39
32577	Pain au Chocolat 80g	Success	Butter	RTP	150	64	p.37
31803	Pain au Chocolat 80g	 Une Recette Lenôtre Professionnels	Butter	RTP	150	64	p.33

THE ESSENTIALS (CONTINUED)			Collection	Fat	Technology	Pieces / box	Boxes / pallet	
31691	Pain au Chocolat 80g		Éclat du Terroir	Butter	RTP	150	64	p.35
31792	Pain au Chocolat 80g		Éclat du Terroir	Butter	RTB	60	64	p.35
37457	Pain au Chocolat 80g		Créations d'Honoré	Butter	RTP	150	64	p.36
38911	Pain au Chocolat 80g		Créations d'Honoré	Butter	RTB	54	64	p.36
38318	Pain au Chocolat 85g		Irrésistibles	Butter	RTP	135	64	p.40
NI 39722	Pain au Chocolat 90g		Éclat du Terroir	Butter	RTB	60	64	p.35
32434	Maxi Pain au Chocolat 150g		Classics	Butter	RTP	84	56	p.41
32717	Maxi Pain au Chocolat 150g		Classics	Butter	RTB	36	64	p.41

PAINS AUX RAISINS			Collection	Fat	Technology	Pieces / box	Boxes / pallet	
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MINI AND LUNCH

34854	Mini Pain aux Raisins 30g		Classics	Butter	Butter	260	64	p.41
32183	Mini Pain aux Raisins 30g		Savoureux	Butter	Butter	260	64	p.38
32923	Mini Pain aux Raisins 30g		Savoureux	Butter	Butter	200	96	p.38
30294	Mini Pain aux Raisins 30g		Savoureux	Butter	Butter	260	64	p.38
30281	Mini Pain aux Raisins 30g		Savoureux	Butter	Butter	200	96	p.38
32972	Lunch Pain aux Raisins 30g		Une Recette Lenôte Professionnels	Butter	Butter	230	64	p.33
31290	Lunch Pain aux Raisins 30g		Une Recette Lenôte Professionnels	Butter	Butter	230	64	p.33
30300	Lunch Pain aux Raisins 30g		Une Recette Lenôte Professionnels	Butter	Butter	400	64	p.33
35193	Lunch Pain aux Raisins 30g		Éclat du Terroir	Butter	Butter	230	64	p.35
33982	Mini Pain aux Raisins 35g		Éclat du Terroir	Butter	Butter	200	96	p.35
31024	Lunch Pain aux Raisins 35g		Classics	Butter	Butter	360	64	p.41
32919	Lunch Pain aux Raisins 35g		Savoureux	Butter	Butter	260	64	p.38
30298	Lunch Pain aux Raisins 35g		Savoureux	Butter	Butter	260	64	p.38
30292	Lunch Pain aux Raisins 35g		Savoureux	Butter	Butter	360	64	p.38

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35712	Pain aux Raisins 96g		Savoureux	Butter	RTB	66	64	p.39
30261	Pain aux Raisins 105g		Classics	Butter	RTP	120	64	p.41

Ref	Name		Collection	Fat	Technology	Pieces / box	Boxes / pallet	
30277	Pain aux Raisins 105g		Savoureux	Butter	RTB	60	64	p.39
30269	Pain aux Raisins 105g		Savoureux	Butter	RTP	120	64	p.39
31002	Pain aux Raisins 110g		Savoureux	Butter	RTB	60	64	p.39
38606	Organic Pain aux Raisins 110g		ORGANIC	Butter	RTB	60	64	p.15
32659	Pain aux Raisins 120g		Classics	Butter	RTP	105	64	p.41
33453	Pain aux Raisins 120g		Éclat du Terroir	Butter	RTP	99	64	p.35
32569	Pain aux Raisins 130g		Éclat du Terroir	Butter	RTP	90	64	p.35
NI 39743	Pain aux Raisins 130g		Éclat du Terroir	Butter	RTB	50	64	p.35

APPLE TURNOVERS			Collection	Fat	Technology	Pieces / box	Boxes / pallet	
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LUNCH

32924	Lunch Apple Turnover 40g		Savoureux	Butter	RTB	255	64	p.38
31252	Lunch Apple Turnover 40g		Savoureux	Butter	RTB	255	64	p.38
30227	Lunch Apple Turnover 40g		Bridor Une Recette Lenôte Professionnels	Butter	RTB	255	64	p.33

THE ESSENTIAL VIENNESE PASTRIES

30228	Apple Turnover 105g		Savoureux	Butter	RTB	50	96	p.39
32670	Apple Vanilla Turnover 105g		Savoureux	Butter	RTB	50	96	p.39
30234	Apple Turnover 105g		Savoureux	Butter	RTB	50	96	p.39
38509	Apple Turnover 105g		Baker Solutions	Margarine	RTB	50	96	p.41
38410	Organic Apple Turnover 110g		ORGANIC	Butter	RTB	50	96	p.15

ASSORTMENTS			Collection	Fat	Technology	Pieces / box	Boxes / pallet	
33320	Assortment of Lunch Viennese Pastries 3 x 45 pieces		Savoureux	Butter	RTB	135	96	p.38
30220	Assortment of Lunch Viennese Pastries 3 x 45 pieces		Savoureux	Butter	RTB	135	96	p.38
38365	Assortment of Croissants 60g x 35 + Pain au Chocolat 70g x 35		Irrésistibles	Butter	RTB	70	64	p.40

/ INDULGENT VIENNESE PASTRIES

MINI		Fat	Technology	Pieces / box	Boxes / pallet	
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GOURMANDISES

31701	Mini Chocolate Twist 28g	Butter	RTB	100	96	p.43
31293	Mini Chocolate Twist 28g	Butter	RTP	180	96	p.43
32156	Mini Cranberry Twist 30g	Butter	RTB	100	96	p.43
32157	Mini Cinnamon Swirl 35g	Butter	RTB	260	64	p.43
32330	Mini Custard Extravagant 40g	Butter	RTB	180	64	p.43
32232	Assortment of Mini Gourmandises	Butter	RTB	140	96	p.43

FANTAISIES

38234	Mini Confetti's Strawberry and Almonds 30g	Butter	RTB	150	80	p.42
39205	Mini Muesli and Blueberry Finger 35g	Butter	RTB	150	64	p.42
39206	Mini Dulce de Leche Extravagant 35g	Butter	RTB	150	64	p.42
39207	Cocoa and Hazelnut Mini Lattice 35g	Butter	RTB	150	64	p.42
39200	Assortment of Mini Fantaisies	Butter	RTB	200	56	p.42

TREATS

31701	Mini Chocolate Twist 28g	Butter	RTB	100	96	p.42
36815	Mini Raspberry Extravagant 35g	Butter	RTB	150	64	p.42
36821	Mini Praline Finger 35g	Butter	RTB	150	64	p.42
36814	Mini Madagascar Vanilla Custard Triangle 40g	Butter	RTB	150	64	p.42
36822	Assortment of Mini Friandises	Butter	RTB	200	64	p.42

CONFETTI'S

38235	Mini Confetti's Praline and Chocolate 30g	Butter	RTB	150	80	p.43
38234	Mini Strawberry and Almond Confetti's 30g	Butter	RTB	150	80	p.43
38233	Mini Cheesecake-Style Lemon Confetti's 30g	Butter	RTB	150	80	p.43
38257	Assortment of Mini Confetti's	Butter	RTB	150	80	p.43

ARC-EN-CIEL SWIRLS UNE RECETTE LENÔTRE PROFESSIONNELS

36731	Mini Walnut and Caramel Swirl 40g	Butter	RTB	120	96	p.32
36732	Mini Chocolate and Cranberry Swirl 40g	Butter	RTB	120	96	p.32
36733	Mini Apple Tatin Swirl 40g	Butter	RTB	120	96	p.32
36734	Assortment of mini Arc-En-Ciel Swirls	Butter	RTB	180	64	p.32

LATTICES

31105	Strawberry Mini Lattice 40g	Butter	RTB	100	96	p.43
31104	Cherry Mini Lattice 40g	Butter	RTB	100	96	p.43
31103	Mango Mini Lattice 40g	Butter	RTB	100	96	p.43
31106	Apple Tatin Mini Lattice 40g	Butter	RTB	100	96	p.43
31507	Assortment of Mini Fruit Lattices 40g	Butter	RTB	100	96	p.43

BRIOCHEs

30028	Mini Brioche 30g	Butter	RTP	400	64	p.43
35431	Pure butter and sugar mini Brioche 50g	The Gluten Free range	FULLY BAKED	50	64	p.12
30031	Mini Brioche 60g	Butter	RTP	210	64	p.43

MAXI

		Fat	Technology	Pieces / box	Boxes / pallet	
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EXTRAVAGANTS

32063	Custard Extravagant 90g	Butter	RTB	70	64	p.45
38852	Dulce de Leche Extravagant 90g	Butter	RTB	60	64	p.45
36622	Choco-Custard Extravagant 95g	Butter	RTB	70	64	p.45
37744	Muesli and Blueberry Extravagant 95g	Butter	RTB	60	64	p.45
37745	Triple Chocolate Extravagant 95g	Butter	RTB	60	64	p.45

FILLED CROISSANTS

37459	Cocoa and Hazelnut-Filled Croissant 70g	Butter	RTB	56	80	p.44
36670	Apricot-Filled Croissant 90g	Butter	RTB	44	80	p.44
36671	Raspberry-Filled Croissant 90g	Butter	RTB	44	80	p.44
36672	Cocoa and Hazelnut-Filled Croissant 90g	Butter	RTB	44	80	p.44
36673	Custard Cream-Filled Croissant 90g	Butter	RTB	44	80	p.44
34421	Almond-Filled Croissant 90g	Butter	RTB	60	64	p.44
34420	Cocoa and Hazelnut-Filled Croissant 90g	Butter	RTB	60	64	p.44
35716	Almond-Filled Croissant 95g	Butter	RTB	60	64	p.44
38539	Vegan Raspberry-Filled Croissant 90g	Margarine	RTB	44	80	p.44

TWISTS

34045	Apricot Twist 85g	Butter	RTB	70	64	p.45
34044	Raspberry Twist 85g	Butter	RTB	70	64	p.45
30308	Chocolate Twist 90g	Butter	RTB	70	64	p.45
33927	Milk Chocolate Twist 90g	Butter	RTB	70	64	p.45
32155	Cranberry Twist 90g	Butter	RTB	70	64	p.45

TWISTS (CONTINUED)		Fat	Technology	Pieces / box	Boxes / pallet	
33472	Apricot Twist 110g	Butter	RTB	65	64	p.45
33471	Raspberry Twist 110g	Butter	RTB	65	64	p.45
34060	Dark Chocolate Twist 110g	Butter	RTB	65	64	p.45
30302	Chocolate Twist 120g	Butter	RTB	65	64	p.45

SUISSSES

33441	Chocolate Suisse 100g	Butter	RTB	70	64	p.46
30042	Chocolate Suisse 120g	Butter	RTB	70	80	p.46

OTHER SPECIALITIES

38184	Breizh'n'Roll 85g	Butter	RTB	60	96	p.46
30310	Almond Triangle 90g	Butter	RTB	100	56	p.46
38557	Maple and Pecan Délice 90g	Butter	RTB	70	64	p.46
32443	Cocoa and Hazelnut Bear Paw 80g	Butter	RTB	40	96	p.46
35161	Cocoa and Hazelnut Bear Paw 100g	Butter	RTB	30	96	p.46
32160	Cinnamon Swirl 100g	Butter	RTB	60	64	p.46
30000	Apricot Croissant 115g	Butter	RTB	40	96	p.46
30009	Apricot Croissant 115g	Butter	RTB	60	64	p.46

MINI EVASIONS

35681	Mini Multigrain Croissant 35g	Butter	RTB	180	64	p.47
35730	Mini Zaaar Croissant 35g	Butter	RTB	195	64	p.47

MAXI EVASIONS

38185	Country-Style Croissant 70g	Butter	RTB	70	64	p.47
38488	Zaaar Croissant 70g	Butter	RTB	60	80	p.47
34732	Multigrain Croissant 70g	Butter	RTB	70	64	p.47
38832	Pretzel-Style Croissant 80g	Butter	RTB	50	64	p.47

/ SAVOURY COLLECTION

MINI SNACKS		Fat	Technology	Pieces / box	Boxes / pallet	
38926	Mini Pesto Swirl 30g	Butter	RTB	225	64	p.49
38929	Mini Pizza Swirl 35g	Butter	RTB	225	64	p.49
38925	Mini Cheese Swirl 35g	Butter	RTB	225	64	p.49
38928	Assortment of Mini Savoury Swirls	Butter	RTB	225	64	p.49
38798	Cheese Extravagant 35g	Butter	RTB	180	64	p.49

TARTI'S		Fat	Technology	Pieces / box	Boxes / pallet	
39158	Chicken Curry and Coconut Tarti's 85g	Butter	RTB	70	64	p.49
39159	Summer Vegetable Tarti's 85g	Butter	RTB	70	64	p.49
39156	Tomato and Goat's Cheese Tarti's 85g	Butter	RTB	70	64	p.49

TWISTS		Fat	Technology	Pieces / box	Boxes / pallet	
38239	Pizza Twist 90g	Butter	RTB	70	64	p.50
38238	Onion and Cheese Twist 90g	Butter	RTB	70	64	p.50

FILLED CROISSANTS		Fat	Technology	Pieces / box	Boxes / pallet	
37455	Cheese Croissant 90g	Butter	RTB	60	64	p.50
37540	Ham and Cheese Croissant 90g	Butter	RTB	60	64	p.50

SWIRLS		Fat	Technology	Pieces / box	Boxes / pallet	
33123	Ham and Cheese Swirl 120g	Butter	RTB	54	64	p.50
33140	Pizza Swirl 120g	Butter	RTB	54	64	p.50

LATTICE		Fat	Technology	Pieces / box	Boxes / pallet	
34401	Ham and Cheese Lattice 100g	Butter	RTB	70	64	p.50

BUN N'ROLL		Fat	Technology	Pieces / box	Boxes / pallet	
36967	Bun n'Roll 85g	Butter	RTB	50	80	p.51

/ PÂTISSERIES

MACARONS		Collection	Technology	Pieces / box	Boxes / pallet	
33440	Assortment of Macarons +/-12g No. 1	Une Recette Lenôtre Professionnels	Ready to serve	2 trays of 48 pieces	132	p.52
34111	Assortment of Macarons +/-12g No. 2	Une Recette Lenôtre Professionnels	Ready to serve	2 trays of 48 pieces	132	p.52
35720	Vanilla Macarons +/- 12g	Une Recette Lenôtre Professionnels	Ready to serve	2 trays of 48 pieces	132	p.52
35721	Raspberry Macarons +/- 12g	Une Recette Lenôtre Professionnels	Ready to serve	2 trays of 48 pieces	132	p.52
35722	Chocolate Macarons +/- 12g	Une Recette Lenôtre Professionnels	Ready to serve	2 trays of 48 pieces	132	p.52
35723	Lemon Macarons +/- 12g	Une Recette Lenôtre Professionnels	Ready to serve	2 trays of 48 pieces	132	p.52
35724	Salted Butter Caramel Macarons +/- 12g	Une Recette Lenôtre Professionnels	Ready to serve	2 trays of 48 pieces	132	p.52
35725	Pistachio Macarons +/- 12g	Une Recette Lenôtre Professionnels	Ready to serve	2 trays of 48 pieces	132	p.52
35726	Coffee Macarons +/- 12g	Une Recette Lenôtre Professionnels	Ready to serve	2 trays of 48 pieces	132	p.52
36173	Classic Flavours Macarons +/-12g	Bridor Collection	Ready to serve	1 package of 48 pieces	250	p.53
36428	Spring-Summer Collection Macarons +/-12g	Bridor Collection	Ready to serve	1 package of 48 pieces	250	p.53
36875	Autumn-Winter Collection Macarons +/-12g	Bridor Collection	Ready to serve	1 package of 48 pieces	250	p.53
38200	Blister pack of 8 Macarons +/- 12g	Bridor Collection	Ready to serve	1 blister pack of 8 pieces	88	p.53

PETITS FOURS		Collection	Technology	Pieces / box	Boxes / pallet	
35980	Vendôme Tray 380g	Une Recette Lenôtre Professionnels	Ready to serve	2 trays of 28 pieces	200	p.52
35981	Brown Diamond Tray 387g	Une Recette Lenôtre Professionnels	Ready to serve	2 Trays of 35 pieces	200	p.52
35982	Versailles Tray 854g	Une Recette Lenôtre Professionnels	Ready to serve	1 Tray of 63 pieces	200	p.52
35646	So Moelleux Trays +/- 11g	Bridor Collection	Ready to serve	1 tray of 48 pieces	312	p.53

MADELEINES		Collection	Technology	Pieces / box	Boxes / pallet	
35430	Pure butter Madeleine 30g	The Gluten Free range	FULLY BAKED	50	96	p.12
38982	Plain Madeleine 45g	Bridor Collection	Ready to serve	54	98	p.53
38983	Cocoa Hazelnut Madeleine 55g	Bridor Collection	Ready to serve	54	98	p.53

CHOUQUETTES		Collection	Technology	Pieces / box	Boxes / pallet	
39052	Chouquette 20g	Bridor Collection	RTB	384	44	p.53

MUFFINS		Collection	Technology	Pieces / box	Boxes / pallet	
38976	Mini Chocolate Muffin with Chocolate Chips topping 25g	Bridor Collection	Ready to serve	42	200	p.53
38977	Mini Blueberry Muffin with Crumble topping 25g	Bridor Collection	Ready to serve	42	200	p.53
38979	Mini Plain and Chocolate Chip Muffin with Chocolate Chips topping 25g	Bridor Collection	Ready to serve	42	200	p.53
38973	Chocolate Muffin with Chocolate Chunks topping 95g	Bridor Collection	Ready to serve	28	72	p.53
38975	Plain Muffin with Chocolate Chunks topping 95g	Bridor Collection	Ready to serve	28	72	p.53
38974	Blueberry Muffin with Crumble topping 95g	Bridor Collection	Ready to serve	28	72	p.53
38978	Chocolate Muffin with Choco-Hazelnut Filling and Chocolate Chunks topping 120g	Bridor Collection	Ready to serve	28	72	p.53

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The image features a minimalist design with a white background. In the top-left and bottom-left corners, there are black geometric shapes. A large, bright yellow triangle occupies the right side of the page. In the center, the word 'SHARE' is written in black, uppercase letters on a yellow rectangular background. Below it, the words 'THE BAKERY CULTURES' and 'OF THE WORLD' are written in white, uppercase letters on a black rectangular background. Two yellow diagonal lines intersect behind the central text blocks.

SHARE
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OF THE WORLD



SHARE

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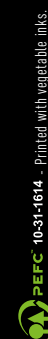


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