



NEW PRODUCTS 2021

LEGUMI

SEEKING
PLANT PROTEINS

THE ULTRA KANEL SWIRL

A VIENNESE PASTRY DIRECT
FROM SCANDINAVIA

THE PUFF PASTRY BRIOCHE

A FIRST ON THE MARKET!

ÉLÉGANCE ROLLS

ROLLS WITH ORIGINAL SHAPES

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 to every table the finest products to more than 100 countries all around the world.

BRIDOR,

Share the bakery cultures of the world

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Nutrition and health



**Easy-to-understand recipes
that contain only 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 CLEAN LABEL RECIPES ARE MADE OF NATURAL AND ESSENTIAL BAKERY INGREDIENTS:



flour



yeast



salt



butter



eggs



sugar



water



chocolate



sourdough

For our more complex recipes, natural ingredients with colouring, aromatic or texturizing properties can 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%.

REDUCTION OF THE SALT AND SUGAR CONTENT OF OUR PRODUCTS

2023



A 10% REDUCTION IN SALT IN OUR BREADS ⁽²⁾

This measured and gradual reduction in salt in our breads is in line with recommendations of the French Ministry for Health via PNNS 4, with the aim of a maximum of 1.3g of salt / 100g for our standard and special breads.

2024



A 10% REDUCTION IN SUGAR IN OUR INDULGENT VIENNESE PASTRIES ⁽³⁾

This work to control sugar in our collections is based on analyses and targets recommended by ANSES.

(1) Concerns bread, Viennese pastries, brioches and snacks.

(2) Compared to the current average salt content in Bridor breads of 1.36g per 100g of the baked product.

(3) Compared to the current average sugar content in Bridor filled Viennese pastries breads of 17.3g per 100g of the baked product.



-25%
SALT⁽¹⁾

2 new recipes for the Pochon loaf and the Multigrain loaf

Frédéric Lalos | MEILLEUR
OUVRIER
DE FRANCE

25% LESS SALT, BUT JUST AS TASTY!

The recipes have been reworked with less salt but preserving the same flavour quality of Bridor breads by Frédéric Lalos. To preserve the organoleptic qualities of bread, the new recipes have been validated by a panel of 100 consumers. This study shows that the new recipes received full approval ⁽²⁾!

So why go without?

39766 POCHON LOAF WITH REDUCED SALT 450g x 16 **PART-BAKED**

39767 MULTIGRAIN LOAF WITH REDUCED SALT 450g x 16 **PART-BAKED**



(1) Compared to the quantity of salt in the previous Bridor recipes.

(2) Organoleptic assessment panel, 100 consumers, Actalia Sensoriel August 2020.

Just a Pinch

A RANGE OF BREADS RESULTING FROM FRENCH BAKERY EXPERTISE,
WITH JUST THE RIGHT AMOUNT OF SALT!

Recipes that are still as tasty:

- > Label Rouge T65 wheat flour;
- > wheat from France;
- > fermented dough to provide a delicious rustic taste and to improve conservation of the bread;
- > baked in a stone oven for a beautiful crispy crust;
- > gently kneaded for a lovely honeycomb-textured centre.

A range of breads reduced in salt with less than 0.9% salt



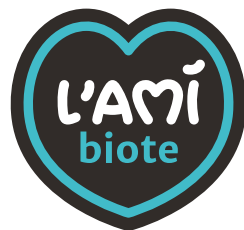
A complete range
to meet your
everyday needs

39770 JUST A PINCH ROLL 40g x 200 **PART-BAKED**

39744 JUST A PINCH BAGUETTE 280g x 25 **PART-BAKED**

39865 JUST A PINCH BÂTARD LOAF 330g x 20 **PART-BAKED**





L'Amibiote, your everyday friend!



L'Amibiote is a delicious recipe for the whole family, made with French T65 wheat flour and sourdough.

- > Rich in fibre (over 10g per 100g of bread), with an original and diversified blend from 7 plant fibres.
- > Nutriscore A.
- > Good for cholesterol: it contains beta-glucans that contribute to the maintenance of normal blood cholesterol levels ⁽¹⁾ when consuming a 200g daily portion of baguette over the whole day.

The Amibiote recipe comes in different formats to meet the needs of the market sectors. This year, trials were carried out to develop an Amibiote in batard format with cereals and seeds for retail and foodservice sales.



38841 AMIBIOTE BAGUETTE 250g x 25 **PART-BAKED**

38840 AMIBIOTE BAGUETTE WITH CEREALS AND SEEDS 250g x 25 **PART-BAKED**



The Bleu Blanc Cœur approach



The Bleu Blanc Cœur approach is a recognised approach to improve the nutritional content of our food, which includes nutritional objectives for humans while respecting animal health and the environment.

Discover the Bleu Blanc Cœur Roll: particularly suitable for catering, in a 50g format, fully baked in a stone oven.

37021 BLEU BLANC CŒUR ROLL 50g x 150 **FULLY BAKED**



Bleu Blanc Cœur flour

Bleu Blanc Cœur flour is a blend of 50% flax seed flour and 50% wheat flour. Processed into flour, the flax seeds help the body to better assimilate Omega 3. Omega 3 are essential fatty acids required for good health and good development, according to WHO.

NAKED

ESSENTIAL INGREDIENTS... AND THAT'S ALL!

100% TRANSPARENT

- > simple, true and essential ingredients: wheat flour, butter, water, yeast, sugar, eggs, salt, acerola, chocolate.

100% NATURAL

- > no ascorbic acid, which has been replaced with acerola;
- > no lecithin in the chocolate;
- > no colourants, no artificial flavours.

100% ANIMAL WELL-BEING

- > eggs from free-range hens.

100% ENJOYMENT

- > tasty and generous recipes, rich in butter;
- > crispy puff pastry;
- > melting texture.



100% natural ingredients
Guaranteed without additives



39779 NAKED CROISSANT 60g x 70 **RTB**

39780 NAKED PAIN AU CHOCOLAT 75g x 70 **RTB**

Consumers want greater transparency on the origin of their products. They are increasingly attentive to the composition of the products they buy and carefully look at the list of ingredients and the presence of additives.

78% 71% 68%

say that they regularly look at the composition of the products they buy.

Source: CHD Experts - Etude les européens et le healthy - 2019

LEGUMi

A NEW RANGE OF TASTY BREADS WITH PULSES
THAT ARE A SOURCE OF PROTEIN.

Made with a blend of T65 wheat flour, T65 wheat sourdough, **chickpea and green lentil flour**, and with **inclusions of whole red lentils**, these breads have surprising flavours, a crispy crust thanks to a topping of durum wheat flour and a delicious soft centre.

Available in 2 formats, the LEGUMi meet the different eating occasions: a 140g half-baguette for a healthy snack, and a 300g bâtard loaf to accompany different mealtimes, from breakfast to dinner.



39787 LEGUMI HALF-BAGUETTE 140g x 50 PART-BAKED

39786 LEGUMI BÂTARD LOAF 300g x 25 PART-BAKED



PULSES, LITTLE GRAINS MAKING WAVES:

Pulses such as dried lentils, beans or chickpeas are eaten for their taste, but also for their nutrients: they are naturally rich in fibre and protein. They also have a reduced quantity of sugar and fats⁽¹⁾. They are part of a balanced and tasty diet. **They form the base for many traditional dishes in many cultures**, such as cassoulet, baked beans, chili con carne, Indian dal, falafels or Lebanese hummus and are being used today in new products such as pasta, crisps, cakes, etc.

With the rapid emergence of new diets such as flexitarianism, vegetarianism or veganism, we are witnessing increased interest in plant proteins as a complement to and/or supplement for animal proteins (meat, eggs, fish, etc.). Pulses are the perfect solution.

In addition, consumers are seeking a healthy and balanced diet on a daily basis. Lastly, pulses have an environmental interest as they do not need much water. What is there not to like?

YARA - PRODUCT MANAGER, BREAD



B'Break Superfood

FULLY BAKED HEALTHY SNACKS MADE WITH
"SUPER INGREDIENTS", EASY TO CONSUME
AT ANY MOMENT THANKS TO THEIR IDEAL 70G FORMAT.

The B'Break Superfood, sources of fibre, are ideal for every eating occasion, from breakfast to afternoon snack, alone or as an accompaniment!

38989 B'BREAK FIGS, ALMONDS AND BUCKWHEAT 70g x 40 **FULLY BAKED**



A recipe that combines enjoyment and balance: a blend of wheat and buckwheat flours, honey for a natural sweet touch and generous pieces of fig and almonds for an explosion of tastes.

38988 B'BREAK APRICOT, PISTACHIO AND SPELT 70g x 40 **FULLY BAKED**



A recipe with wheat and spelt flours, generous chunks of apricots and pistachio slivers for an explosion of flavours.



Organic Nordic Loaf

A Scandinavian-inspired recipe made of a blend of wheat, rye and malted barley flours and seeds, which responds to current demand for breads with a dark colour and flavours of roasted cereals, rich in fibre.



39019 ORGANIC NORDIC LOAF 280g x 28 **PART-BAKED**



Organic Roll

A new ORGANIC bread roll recipe with French wheat flour, wheat sourdough and dry rye sourdough, perfect as part of a balanced meal. A bread roll for the catering universe, particularly suitable during the health crisis.



38942 ORGANIC ROLL 50g x 180 **PART-BAKED**



100 BILLION EUROS

that's the estimation of the global organic market⁽¹⁾, thanks to global growth in North America, Europe and Asia.⁽²⁾

(1) Agence bio - Les carnets internationaux de l'Agence BIO - 2019 Edition
(2) Ecovia Intelligence consulting and market research company, London, UK.

Premium


Consumers are increasingly in search of values and authenticity, while looking out for more specific products of a higher quality. Discover here the excellent Viennese pastries and rolls with sophisticated shapes made thanks to the expertise and know-how of Bridor bakers.

BLANDINE - EMEA MARKETING DIRECTOR




Les Créations d'Honoré

Les Créations d'Honoré, a unique recipe resulting from the association of wheat sourdough⁽¹⁾, milk and the right amount of fine butter, for a singular aromatic experience with intense and lingering milky notes.

38912 CROISSANT 70g x 60 **RTB** 

Iconic product with the good taste of butter and milky notes.

38911 PAIN AU CHOCOLAT 80g x 54 **RTB** 

Pure indulgence where the taste of chocolate is enhanced by this unique recipe.




Mini Irrésistibles

Rediscover the recipe of the Irrésistibles in mini format! These pure butter Viennese pastries are made with a unique recipe, where the inclusion of milk and cream (in powder form) add intense flavours.

The little extra practical packaging thanks to a smaller format (just 160 items per box) for these two products.


39714 MINI CROISSANT 25g x 160 **RTB** 

39713 MINI PAIN AU CHOCOLAT 28g x 160 **RTB** 

The Curved Croissant

This new croissant rich in butter and with a surprising crescent shape will allow you to add value to and differentiate your offer. The 80g format and its well-developed lamination make this a generous and indulgent product.



39621 CURVED CROISSANT 80g x 56 **RTB** 

Did you know?

This crescent shape is very popular in Germany.



Élégance Bread Rolls

EXCEPTIONALLY DELICATE BREAD ROLLS, PERFECT FOR MULTIPLYING ENJOYMENT AT THE TABLE, WITH EXCLUSIVE RECIPES AND A VARIETY OF SHAPES AND FLAVOURS.

39210 DEMI LUNE ROLL 50g x 120 **PART-BAKED**



This bread attracts customers' attention due to its original crescent shape.

36768 FINEDOR ANCIENT GRAINS 50g x 50 **PART-BAKED**



An elegant baguette in mini format made with spelt sourdough, the ancestor of wheat, and a unique blend of seeds.

39040 NORDIC ROLL 60g x 65 **PART-BAKED**



A Scandinavian-inspired recipe with a dark colour and rich in flavours.

39199 ASSORTMENT OF ELEGANCE ROLLS x 30 pieces (x3) **PART-BAKED**



GASTRONOMIC CATERING



Gastronomic catering is not only the art of preparing food from quality products, but also the art of tasting the food and offering the customer a global experience. The products are elaborately presented, starting with a warm welcome and décor that befits the food and beverages that are carefully selected to accompany the different dishes.

It is a sector that constantly has to reinvent itself and

demonstrate vast creativity whilst holding onto certain aspects of culinary tradition.

Bread may seem like a simple accompaniment, but it reveals the culinary skills of restaurants and conveys the desire to satisfy the customers, to share an emotion and good taste. It is thus important to choose it correctly, in line with the cuisine proposed.



Éclat du Terroir Viennese Pastries

Three new, even more generous, ready-to-bake Viennese pastries with PDO butter in the Éclat du Terroir collection. This exceptional recipe, kept secret since its creation, gives these Viennese pastries a natural aromatic richness and a final intense caramel note.

39723 CURVED CROISSANT 80g x 70 **RTB**

39722 PAIN AU CHOCOLAT 90g x 60 **RTB**

39743 PAIN AUX RAISINS 130g x 50 **RTB**



The iconic and original curved croissant shape! A shape that impacts the texture of the croissant for a unique tasting experience.



The quality of this unique recipe in a generously sized pain au chocolat. A beautiful golden colour, light and airy puff pastry and the right balance between butter, sugar and chocolate.



A smooth recipe made with a delicious and rich Clean Label vanilla custard cream. This Pain aux Raisins is particularly generous and rich in naturally sweet raisins.



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



Convenience

SUPERMARKET NETWORKS



87% OF FRENCH PEOPLE BUY BREAD AND / OR VIENNESE PASTRIES IN SUPERMARKETS; IT IS THE 2ND PLACE OF PURCHASE IN FRANCE, AFTER TRADITIONAL BAKERIES.

This circuit is particularly appreciated because it is close to work and proposes a variety of products.⁽¹⁾

The bakery department in supermarkets suffered during the health crisis and needs to renew itself. This involves:

- > reassurance for buyers that health standards are complied with;
- > baking all day long to guarantee optimal quality of the products and to avoid waste by adjusting to demand;
- > promoting products, with efficient merchandising and clear signage of the segments.⁽²⁾

Do not hesitate to contact us so that we can present our experts' approach to you!

(1) Survey of the BVP market in France, Kantar for Bridor, June 2020.

(2) Merchandising survey, Segments for Bridor, October 2018.

The fully baked Baguette!

A BAGUETTE COMBINING SIMPLICITY AND CONVENIENCE WITHOUT COMPROMISING ON QUALITY!

A service product:

- > simple and practical preparation: no need for specific equipment to bake the products;
- > better hygiene: less manipulation of the product;
- > availability and control of quantity: rapid defrosting at room temperature;
- > zero waste: better profitability (only defrost what you need);
- > delivered with bag;
- > retains all the qualities of a Bridor product.

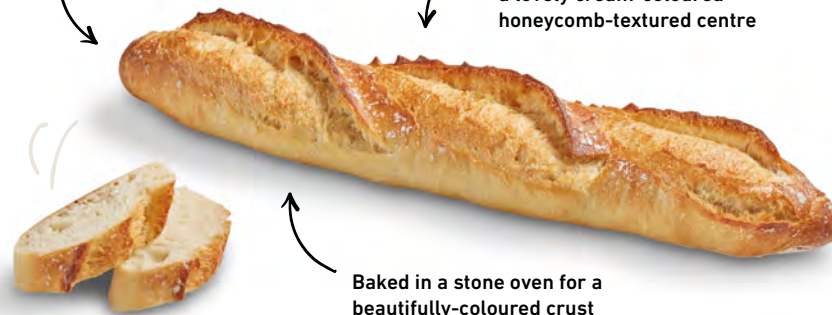
39488 BAGUETTE 250g x 20

FULLY BAKED



An authentic recipe made with T65 wheat flour and a little durum wheat flour

An artisanal look, well-developed grignes and a lovely cream-coloured honeycomb-textured centre



Baked in a stone oven for a beautifully-coloured crust

A 250g baked format, suitable for home consumption

There are so many new sweet products joining the market, which can be described as ultra-rich, ultra-indulgent and ultra-nostalgic. They correspond to consumer demand for more intense flavour sensations. The combinations of textures and flavours create an original and increasingly indulgent taste experience.

**JESSICA - HEAD OF
VIENNESE PASTRIES AND SNACKING**

Mini Fantaisies

ORIGINAL SHAPES AND FLAVOURS FOR MOMENTS OF PURE INDULGENCE

These 4 ready-to-bake pure butter mini Viennese pastries are ideal all day long: from breakfast in a hotel to a break during a seminar, or for a tasty and practical afternoon snack.

38234 MINI STRAWBERRY AND ALMOND CONFETTI'S 30g x 150 **RTB**

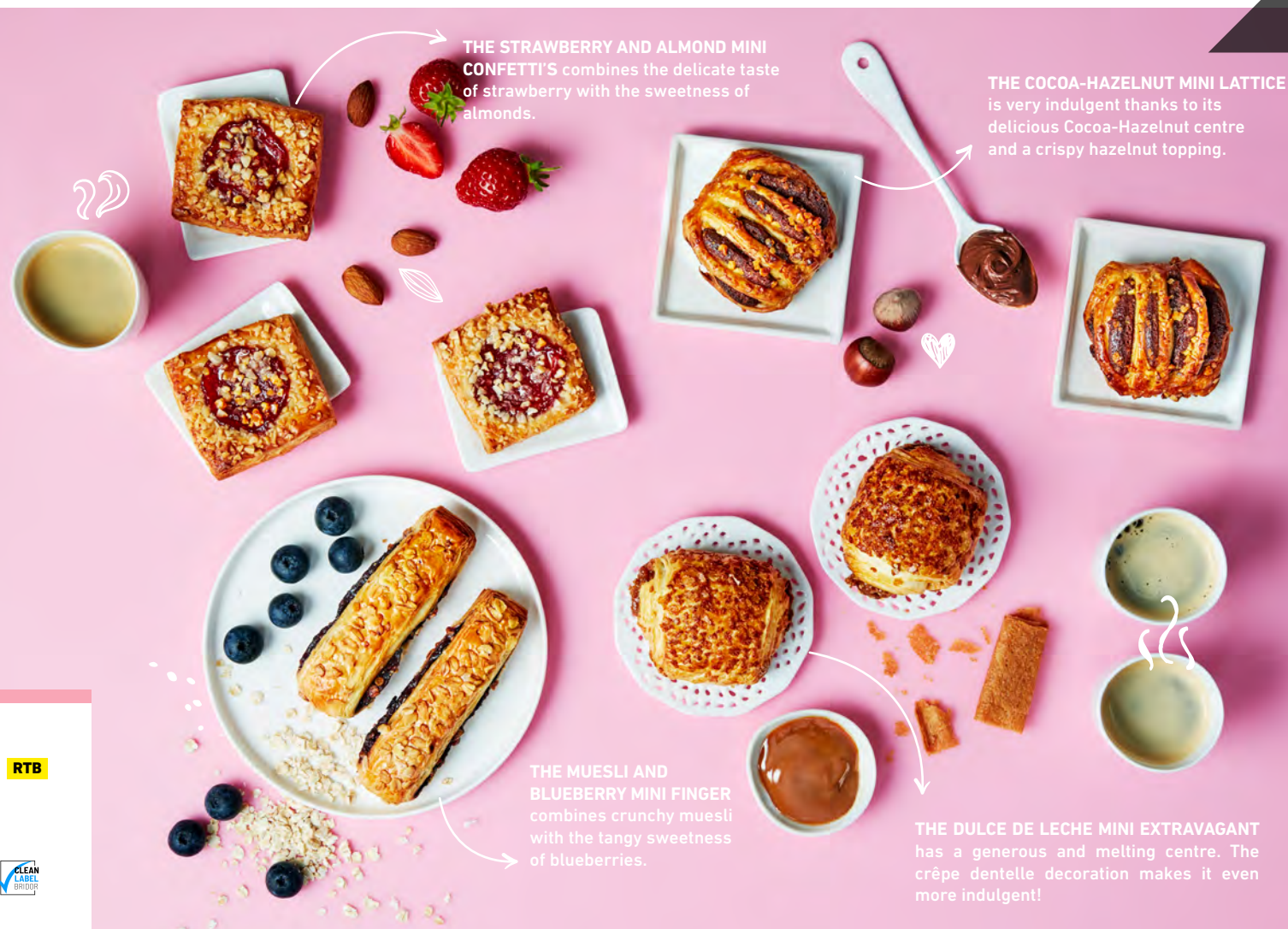
39207 COCOA-HAZELNUT MINI LATTICE 35g x 150 **RTB** 

39205 MINI FINGER BLUEBERRY AND MUESLI 35g x 150 **RTB**

39206 MINI EXTRAVAGANT DULCE DE LECHE 35g x 150 **RTB** 

39200 ASSORTMENT OF MINI FANTAISIES x 200 **RTB**

Indulgence





“

95% of customers on average have breakfast at the hotel. This service is essential as it is often the last service provided by the establishment before the customer leaves. A successful breakfast is the key to leaving a positive final impression! Buffet is the preferred form of hotel breakfast, as long as there is a wide choice of sweet and savoury products, served in a pleasant environment and offered at a reasonable price.

ERWAN - SALES DIRECTOR NORTHERN EUROPE

The Puff Pastry Brioche

TWO PUFF PASTRY BRIOCHES TO SHARE
WITH AN INCREDIBLE LOOK

Pure butter brioches made from a puff pastry brioche dough for a surprising look and a crispy texture:

- > 295g format, suitable for hotel buffets or consumption at home;
- > fully baked brioches for ultra-practical and easy preparation, and fine stock control (no wastage, defrosting as required);
- > practical and premium packaging: brioche delivered in its brown cardboard mould, ready to sell.



39847 WAVE PUFF PASTRY BRIOCHE 295g x 4 **FULLY BAKED**

Shaped by hand for an authentic and ultra-laminated look



39849 SPIRAL PUFF PASTRY BRIOCHE 295g x 4 **FULLY BAKED**

An original look for a very indulgent brioche



MAXI FINGERS

READY-TO-BAKE VIENNESE PASTRIES WITH A PURE BUTTER CROISSANT DOUGH.

ultra-tasty
and GENEROUS
RECIPES

39715 MAXI FINGER PRALINE 90g x 60

RTB



A Viennese pastry at the height of indulgence! An almond and hazelnut praline filling and a crispy hazelnut topping.

39716 MAXI FINGER CHOCOLATE 90g x 60

RTB



A must-have flavour in a maxi format for an ultra-tasty break: custard cream and chocolate inside, chocolate chips on the top for a very generous look.

39717 MAXI FINGER APPLE AND CINNAMON 90g x 60

RTB



A perfect balance between the spiciness of cinnamon and the sweetness of apple, for intense enjoyment! The little extra: a gingerbread-type topping, for a unique and original taste.



a VERY ATTRACTIVE LOOK:
GENEROUS TOPPINGS AND
VISIBLE FILLINGS

a PRACTICAL FORMAT
FOR EATING
ON-the-go



Dulce de Leche Extravagant

Make room for a new and incredible Viennese pastry: an Extravagant with a generous and melting Dulce de Leche centre combined with a crunchy chopped almond decoration.



38852 DULCE DE LECHE EXTRAVAGANT 90g x 60 **RTB**



Chouquettes

A typically French delight that melts in the mouth... An authentic and indulgent recipe of small sweet choux.

39052 CHOUQUETTE 20g x 384 **RTB**

Madeleines

The icon of French baking! These soft and tasty pure butter madeleines can be eaten all day long.

38982 PLAIN MADELEINE 45g x 54 **FULLY BAKED**

38983 COCOA AND HAZELNUT MADELEINE 55g x 54 **FULLY BAKED**

The vegan croissant

Our latest filled croissant which you're going to love! A delicious raspberry filling combined with a pink topping, for a rich-tasting croissant made with quality margarine.



38539 VEGAN RASPBERRY-FILLED CROISSANT WITH MARGARINE
90g x 44 **RTB**



For many years, the aperitif has been identified as THE growth lever for out-of-home catering. Nicknamed afterwork or happy hour, this eating occasion is a sign of cheerfulness and is popular among both consumers and professionals, who compete in terms of offers and concepts.

VALENTIN - PRODUCT MANAGER
VIENNESE PASTRIES AND SNACKING

VEGETARIAN SNACK PRODUCTS ON THE RISE

5% of the global population claims to be vegetarian or vegan, i.e. over 375 million people.

8.7% This is the expected growth of vegetarian snacking products in the coming years on a global level (2018-2028).⁽¹⁾

(1) Future Market Insights - 2018.

Tarti's

A NEW AND VERY TASTY SNACK, INSPIRED BY SAVOURY TARTS.

Three recipes with generous fillings are available: summer vegetables, chicken and coconut curry and tomato and goat's cheese. Their 85g format is ideal as an accompaniment and can be adapted to many uses, notably take-away sales.



39159 SUMMER VEGETABLE TARTI'S 85g x 70 **RTB**

39156 TOMATO AND GOAT'S CHEESE TARTI'S 85g x 70 **RTB**

39158 CHICKEN CURRY COCONUT TARTI'S 85g x 70 **RTB**



BON APÉRITIF

Mini Snacks

A NEW GENERATION OF SNACKING PRODUCTS, IN MINI FORMAT.

Bridor has created 4 mini savoury snacks bursting in flavour with generous and indulgent fillings, made with pure butter puff pastry.



38926 MINI PESTO SWIRL 30g x 225 **RTB** **VEGE TARIAN**
A recipe with an intense and unrivalled flavour!
A filling rich in basil, cheese and garlic for an unforgettable taste experience.

38929 MINI PIZZA SWIRL 35g x 225 **RTB** **VEGE TARIAN**
The traditional and generous Italian recipe: tomatoes, mushrooms, black olives, onions, garlic and basil.

38925 MINI CHEESE SWIRL 35g x 225 **RTB** **VEGE TARIAN**
A unique texture combining a meltingly soft Emmental cheese centre and crisp pastry. A taste sure to delight many!

38928 ASSORTMENT OF MINI SAVOURY SWIRLS x 225 **RTB** **VEGE TARIAN**
The 3 mini swirls available in the same box for sale as an assortment.

38798 CHEESE MINI EXTRAVAGANT 35g x 180 **RTB** **VEGE TARIAN**
A puff pastry roll with a generous and tasty Emmental centre. The crunchy and golden topping of grilled Emmental makes it even more indulgent.

Bakery cultures

WITH OUR PURPOSE STATEMENT "SHARE THE BAKERY CULTURES OF THE WORLD", WE TAKE INSPIRATION FROM THE EXPERTISE OF BAKERS FROM ALL OVER THE WORLD TO CREATE TASTY AND SURPRISING PRODUCTS.

The Pretzel-Style Croissant

THE ENCOUNTER BETWEEN A FRENCH-STYLE CROISSANT AND A PRETZEL FROM GERMANY.

The pure butter puff pastry, the melting texture and the straight shape are typical of the croissant from the French bakery culture. But the lovely brown colour and the crust with its slightly salty taste are specific to the German pretzel.



38832 PRETZEL-STYLE CROISSANT 80g x 70 **RTB**

It is estimated that the pretzel croissant, or laugencroissant in German, with its very typical taste, represents one third of croissant consumption in Germany. This iconic product is eaten on its own for breakfast, sprinkled with grated cheese as a snack, or used as a sandwich base to accompany cheeses, cold meats and vegetables.

GURKAN - SALES MANAGER GERMANY





This logo informs you that this product is the result of an innovation process that takes inspiration from local cultures to propose creative and tasty products!

Danish Crowns



NEW PRODUCTS INSPIRED BY SCANDINAVIA ARE JOINING OUR INDULGENT VIENNESE PASTRY COLLECTION: THE DANISH CROWNS!

These Viennese pastries, very traditional in Northern Europe, have been revisited to add modernity and originality:

- > puff pastry with margarine (without palm oil), with a touch of sourdough, for a light and crispy texture;
- > original, trendy and delicious flavours;
- > lovely appearances, thanks to the lamination and the indulgent toppings;
- > vegan recipes.

39774 VANILLA AND HAZELNUT CROWN 90g x 48 **RTB**

The combination of a creamy vanilla flavour, brown sugar and a hazelnut topping for an indulgent crown with a unique texture.

39776 CHERRY AND FLAX SEEDS CROWN 90g x 48 **RTB**

A delicious cherry centre with a very fruity taste, associated with a crunchy brown flax seed topping for a very colourful and indulgent crown.

39775 ORANGE AND HAZELNUT CROWN 90g x 48 **RTB**

An orange-flavoured crown with a subtly caramelised taste thanks to brown sugar and with a crunchy hazelnut topping.



The Ultra Kanel Swirl

WE WERE INSPIRED BY SCANDINAVIAN PASTRIES FOR THE ULTRA KANEL SWIRL, A DELICIOUS AND GENEROUS READY-TO-BAKE CINNAMON VIENNESE PASTRY.

This swirl is characterised by its cinnamon centre made only of sugar, butter, ground cinnamon and a little bit of Clean Label custard cream.

- > Filling made at our production site.
- > Subtly dosed cinnamon for a surprising and lingering taste in the mouth, to rediscover the characteristic taste of Scandinavian pastries.
- > Golden look and a crispy texture .



39701 UTRA KANEL SWIRL 100g x 60 **RTB**



This swirl is inspired by the Kanelbulle (Swedish name), a swirled sweet bun with cinnamon and sprinkled with sugar. This Viennese pastry is very widespread in all of the Scandinavian countries and is served in every bakery or coffee shop. In particular, it is appreciated in Sweden at "fika", the name given to the coffee break, which is a veritable Swedish institution.



SOFI - TECHNICAL MANAGER NORDIC COUNTRIES
/ MEMBER OF BBCC



Muffins



Generous, tender and tasty Muffins with attractive toppings! Available in a large format, ideal for snacks and in a mini format, perfect for seminar breaks, a gourmet coffee or dessert.

- 38976** MINI CHOCOLATE MUFFIN WITH CHOCOLATE CHIP TOPPING 25g x 42
- 38977** MINI BLUEBERRY MUFFIN WITH CRUMBLE TOPPING 25g x 42
- 38979** MINI PLAIN AND CHOCOLATE CHIP MUFFIN WITH CHOCOLATE CHIP 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 A SUPER INDULGENT CHOCO-HAZELNUT FILLING AND CHOCOLATE CHUNKS TOPPING 120g x 28

READY TO SERVE

Pastel de Nata

DESTINATION LISBON THANKS TO THIS PURE BUTTER PASTEL DE NATA!

Inspired by the traditional recipe, this typically Portuguese pastry will take you on a journey thanks to its cream enhanced with a touch of cinnamon and a zest of lemon, and its ultra-crispy puff pastry with a slightly caramelised taste!



39747 PASTEL DE NATA 60g x 60

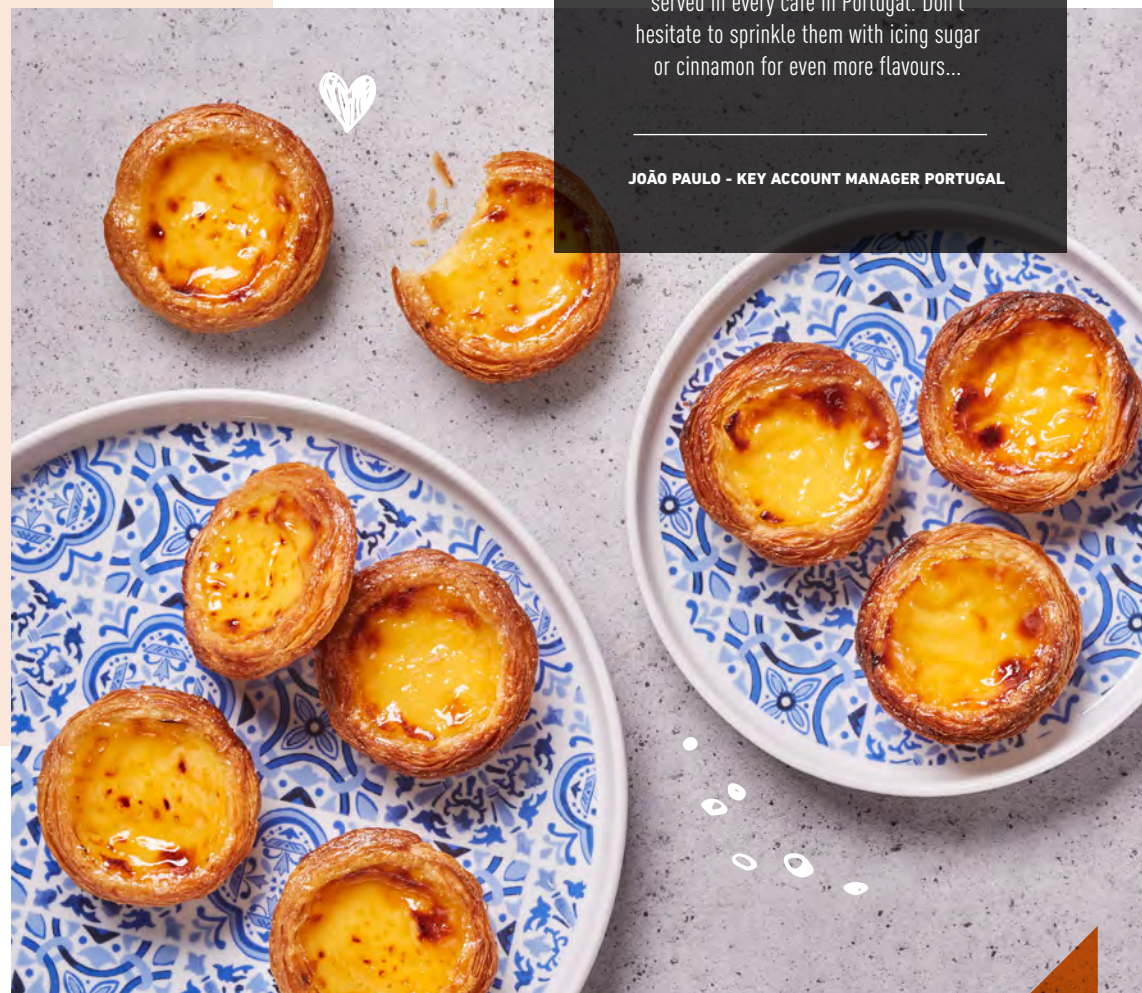
RTB



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This Portuguese pastry was created in 1837 by the monks in the Jeronimos monastery in Belem. Pasteis de Nata are served in every café in Portugal. Don't hesitate to sprinkle them with icing sugar or cinnamon for even more flavours...

JOÃO PAULO - KEY ACCOUNT MANAGER PORTUGAL



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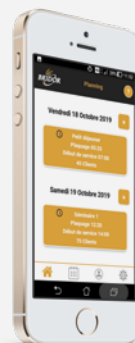


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