



SHARE

THE BAKERY CULTURES
OF THE WORLD

/ 2022 AMANDINE CATALOGUE



OUR PURPOSE

我们的宗旨

/ BRIDOR

GREAT BAKERY PRODUCT, FROM FRANCE TO THE WORLD...

卓越的烘焙产品, 从法国到世界.....

Since its founding by Louis Le Duff in 1988, Bridor has been driven by a passion for baking. As a leading manufacturer in premium frozen bakery products, Bridor combines a tradition of skill and craftsmanship with over 30 years of industrial management expertise to produce high-quality products inspired by the bakery cultures of the world.

From tasty French baguettes to classic Viennese pastries, we believe in applying artisan methods and using quality ingredients to expertly craft products with authentic and delicious flavors.

由Louis Le Duff于1988年创立, Bridor的发展始终被自身对烘焙的热情所驱使。作为优质冷冻烘焙产品的领先制造商, Bridor将技能和手工的传统与其30多年的工业管理专业知识相结合, 以世界各地的烘焙文化为灵感, 为其客户源源不断地提供着高品质的产品。

从美味的法式长棍面包到经典的维也纳酥点, 我们坚持采用传统工艺方法, 使用最优质的原材料, 精制地道美味的产品。



BRIDOR IN NUMBERS

BRIDOR数据

Presence in over

100 countries

worldwide

遍布全世界超过100个国家

2,500

employees

名员工

Turnover of

800 million euros

in 2019

2019年全年营业额达8亿欧元

4 billion

products per year

每年平均销售40亿件产品



/ AMANDINE

Acquired by Bridor France in 2017, Bridor China aspires to produce the finest-quality French bakery products by preserving a tradition of quality and craftsmanship while being guided by the tastes of local consumers. Using advanced bakery production methods and high-quality ingredients, we offer four ranges of products: thaw and serve Made in France products, Amandine Danishes, Amandine Breads, and Macarons.

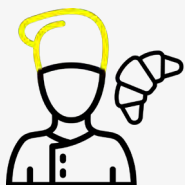
From using 100% almond powder in our macarons to making delicious danishes with dough imported from France to breads that are crafted by the tradition of artisan methods, we believe that with great ingredients and careful attention-to-detail we can create a finished product of excellent quality and taste.

Bridor于2017年收购建立Bridor中国,其愿景是在保持传统质量和手工艺的同时,以当地消费者的口味为指导,在中国生产最优质的法式烘焙产品。使用先进的生产方法和高品质的原料,我们提供四个系列的产品:法国制造解冻即食系列,Amandine丹麦起酥系列,Amandine面包系列和马卡龙系列。

我们在本系列的马卡龙中使用100%加州巴旦木粉,用从法国进口的面团制作美味的丹麦起酥,按照传统手工艺方法制作面包。我们相信,优质的食材加上我们对细节的关注,我们生产出的产品具有卓越的品质和味道。

OUR PILLARS

我们的特点



/ ARTISANSHIP

/ 匠心精神

An essential part of the process of producing a classic French baguette or Viennese pastry is the skill and attention-to-detail that leads to the finished product. At Bridor China, we take that passion for craftsmanship and apply it towards our production methods, passing along a proud heritage of French baking excellence while at the same time being dedicated to pleasing the diverse tastes of people around the world.

在制作经典法式长棍面包或维也纳酥点中, 我们的制作技巧和对细节的注重至关重要。在Bridor中国, 我们秉承对工匠技术的热情, 并将其运用到我们的生产方法中, 在继承法国卓越且令人自豪的烘焙传统的同时, 满足世界各地人群的多样化口味。

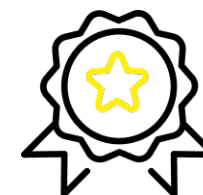


/ FLEXIBILITY

/ 生产灵活

Our factory is sized to human scale, giving us the flexibility to provide a wide range of bakery products both sweet and savory, using a variety of technologies, production methods and packaging to easily satisfy the needs of our customers.

我们的工厂规模精细, 使我们能够灵活地使用各种生产方法、技术和包装, 来提供多种甜味和咸味的烘焙产品, 从而全方位地满足客户的需求。

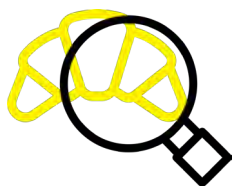


/ QUALITY & SAFETY

/ 质量安全

At Bridor China, quality is at the heart of our goal to produce the best bakery products. That is why we follow internationally-recognized food safety standards and carefully source ingredients of high quality in order to fulfill our assurance that the finished product we deliver to consumers is both delicious and safe.

在Bridor中国, 质量是我们生产优质烘焙产品的核心。我们遵循国际通用的食品安全标准, 精心采购高品质的原材料, 以确保我们交给消费者的最终产品既美味又安全。



/ RESEARCH & DEVELOPMENT

/ 专注研发

Inspired by the bakery cultures of the world and driven by a desire to innovate, we are committed to analyzing how to meet the ever-changing demands of consumers in order to develop new products that are constantly improving.

我们受世界烘焙文化的启发,也被自身的创新理念所驱动,我们致力于分析如何满足消费者不断变化的需求,从而不断研发新的产品。

OUR VALUES 我们的价值



The responsibility we have to serve our community is a core part of Bridor's mission. That is why we are proud sponsors of the Shanghai Young Bakers program, an initiative that provides fully funded training in French and Chinese bakery and pastry to young, up-and-coming local teenagers from disadvantaged backgrounds.

For every Amandine baguette sold, we will donate a portion of the profits towards turning these teenagers into skilled and artisan chefs.

社会责任是Bridor的一个核心任务。我们是海上青焙坊项目的赞助商,并对此深感自豪。该项目旨在为中国贫困家庭的青少年无偿提供法式和中式烘焙培训。

每卖出一个Amandine法式长棍面包,我们都将部分利润捐赠给海上青焙坊项目,帮助这些青少年们成为技术精湛的未來烘焙大师。





Breads

面包

OUR COLLECTIONS

产品甄选

BREAD / 面包

- 8 BAGUETTE / 法棍
- 9 LOAF / 硬欧包
- 10 ROLLS / 小餐包
- 11 SANDWICH / 三明治



FLOURS SELECTED WITH CARE

Minimum T65 wheat flours (High quality wheat flour).
Carefully selected from regions with traditional flour
production know-how.

精心挑选的面粉

使用T65以上等级(优质)小麦粉。
精选出自传统面粉生产工艺的地区。



THE TASTE OF TRADITION

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

传统风味

面团的揉和、打造和成型都是缓慢的，经过长时间的
耐心发酵制成蓬松且具天然风味的面包胚。
在传统的石板炉中进行完全烘焙或部分烘焙。



EXCELLENCE AND CREATIVITY

A range resulting from pure French baking
expertise and inspired by the know-how of
bakers from all over the world.

卓越品质与创意

一个来源于纯正法式烘焙技术和来自世界
各地的专业面包师灵感启发的系列。

Baguettes



300002

Rustic baguette 250g
传统法棍面包250克

T&S

12 MONTHS
保质期12个月

20 pc/个



300115

Half baguette 140g
半法棍面包 140克

T&S

12 MONTHS
保质期12个月

20 pc/个

Loafs



300057

Rye & cereals bread loaf 260g
黑麦谷物面包260克

T&S 12 MONTHS 保质期12个月 30 pc/个



300061

French cereals bread loaf 260g
法式谷物面包260克

T&S 12 MONTHS 保质期12个月 30 pc/个



300058

Raisin & walnut bread loaf 260g
核桃葡萄干面包260克

T&S 12 MONTHS 保质期12个月 30 pc/个



300098

Cheese bread loaf 260g
干酪面包 260克

T&S 12 MONTHS 保质期12个月 30 pc/个



Rolls



300018

Plain pain brioche 35g
法式牛奶面包 - 原味35克

T&S

12 MONTHS
保质期12个月

70 pc/个



300025

Whole wheat pain brioche 35g
法式牛奶面包-全麦35克

T&S

12 MONTHS
保质期12个月

70 pc/个



300024

Seaweed pain brioche 35g
法式牛奶面包 - 海苔35克

T&S

12 MONTHS
保质期12个月

70 pc/个



300046

French bread roll 40g
小法式面包 - 1刀 40克

T&S

12 MONTHS
保质期12个月

100 pc/个

Sandwiches



300010

Ciabatta sandwich 130g
恰巴塔三明治面包130克

T&S

12 MONTHS
保质期12个月

20 pc/个



300111

Whole wheat chocolate chips bread 180g
维全麦巧克力面包 180克

T&S

12 MONTHS
保质期12个月

36 pc/个



A wooden table set with a breakfast spread. In the center, a black bowl holds three golden-brown, flaky pastries with dark spots. To the left, a single croissant is broken open, showing its soft interior. In the foreground, a grey plate holds two large, perfectly baked croissants. To the right, a white mug with a black geometric pattern is filled with coffee and a spoon. In the top left, a yellow mug with a red and black floral pattern is partially visible. A small glass jar of honey and a spoon are also on the table.

Viennese Pastries

维也纳酥点



100073

Pain au chocolat 1 X 60g
巧克力起酥卷 1 X 60克

T&S 12 MONTHS
保质期12个月 40 pc/个



100145

Mini pain au chocolat 6 X 24g
迷你巧克力起酥卷 6 X 24克

T&S 12 MONTHS
保质期12个月 14 pc/个



100072

Croissant 1 X 60g
可颂起酥 1 X 60克

T&S 12 MONTHS
保质期12个月 40 pc/个

100144

Mini croissant 6 X 20g
迷你可颂起酥 6 X 20克

T&S 12 MONTHS
保质期12个月 15 pc/个



Thaw and serve made in France 法国生产, 解冻即食

WE IMPORT OUR ICONIC VIENNESE PASTRIES, THE CROISSANTS AND PAIN AU CHOCOLATS MADE IN OUR FACTORIES IN FRANCE, PROOF AND BAKE THEM TO PERFECTION BEFORE BLAST FREEZING THEM. THIS CONVENIENT FORMAT IS EXTREMELY EASY TO USE AND IS THE PERFECT SOLUTION FOR CUSTOMERS WHO ARE LOOKING FOR A CONVENIENT HIGH QUALITY PRODUCT.

我们进口在法国工厂生产的标志性维也纳酥点、可颂和巧克力面包, 进行醒面并将其烘烤至完美的成品, 然后再进行速冻。成品的食用准备非常简单, 对于寻求便捷且高质量产品的客户而言, 它是完美的解决方案。



Sweet Danish

甜味起酥

OUR COLLECTIONS

产品甄选

DANISHES / 丹麦酥

- 16 SWIRL / 蜗牛形卷
GRILLE / 网格起酥
- 17 CONFETTI / 节日小方酥
GRILLE / 网格起酥
SWIRL / 蜗牛形卷



EXCLUSIVELY PURE BUTTER PUFF PASTRY

Fine Butter for Viennese pastries with a melting texture and fine lamination.

独家纯正黄油酥皮

用夏朗德 - 普瓦图原产地认证黄油或维也纳酥点专用优质黄油制作，让酥皮层次丰富，入口即化。



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.

传统风味

深谙法式起酥制作精髓。静置面团数小时，以制成美味的维也纳酥点，使其具有复杂、丰富而浓郁的香气和金黄色的层次感。



FLEXIBILITY AND SPEED

Offering both RTB (ready-to-bake) and T&S (Thaw & Serve) to meet every need.

灵活性与速度

提供预烘焙 (RTB) 和解冻即食 (T&S) 产品，以满足各种需求。

Danish

SWIRL



100119

4 cheeses swirl 90g
混合奶酪蜗牛卷 90克

RTB

12 MONTHS
保质期12个月

60 pc/个

GRILLE



100115

Beef curry grille 100g
网格咖喱牛肉派 100克

RTB

12 MONTHS
保质期12个月

30 pc/个



100107

Pain aux raisins 110g
蜗牛形卷-卡仕达酱葡萄干 110克

RTB

12 MONTHS
保质期12个月

60 pc/个



The minis

CONFETTI

100027

Confetti apricot custard 35g
节日小方酥-卡仕达酱黄杏35克

RTB 12 MONTHS
保质期12个月 130 pc/个



100031

Confetti coco pineapple 32g
节日小方酥-菠萝椰子32克

RTB 12 MONTHS
保质期12个月 150 pc/个

GRILLE



100048

Mini grille banana chocolate drops 28g
迷你网格起酥-香蕉巧克力粒28克

RTB 12 MONTHS
保质期12个月 150 pc/个



100046

Mini grille blueberry 28g
迷你网格起酥-蓝莓 28克

RTB 12 MONTHS
保质期12个月 150 pc/个

MINI SWIRL



100131

Mini swirl red bean 30g
迷你蜗牛形卷 - 红豆30克

RTB 12 MONTHS
保质期12个月 130 pc/个



100106

Mini swirl custard raisin 30g
迷你蜗牛形卷-卡仕达酱葡萄干30克

RTB 12 MONTHS
保质期12个月 260 pc/个



Macarons

马卡龙

DISCOVER OUR AMANDINE MACARONS!

WE ONLY USE PREMIUM INGREDIENTS, 100% ALMOND POWDER, HIGH QUALITY FRUIT PURÉES OR GANACHE MADE WITH IMPORTED CREAM AND CHOCOLATE. THESE MACARONS ARE THAW AND SERVE, REQUIRE NO BAKING AND HAVE 12 MONTHS SHELF LIFE TO SIMPLIFY THE LIFE OF YOUR CUSTOMERS.

探索我们的Amandine马卡龙!

我们只使用上乘原料——100%巴旦木粉, 高品质果泥或进口奶油和巧克力制成的甘纳许(奶油巧克力甜浆)。解冻即食, 无需烘烤, 保质期12个月, 便于享用。

T&S

12 MONTHS
保质期12个月

225 pc/个

200004
Raspberry macaron 15g
树莓马卡龙15克

200001
Vanilla macaron 15g
香草马卡龙15克

200011
Coconut macaron 15g
椰子马卡龙15克

200006
Jasmine tea macaron 15g
茉莉花茶马卡龙15克

200002
Chocolate macaron 15g
巧克力马卡龙15克

200005
Lemon macaron 15g
柠檬马卡龙15克

200007
Sea salt caramel macaron 15g
海盐焦糖马卡龙15克

200003
Coffee macaron 15g
咖啡马卡龙15克

200016
Matcha macaron 15g
抹茶马卡龙15克

REFERENCES

BREAD / 面包

Reference	Name	名字	Pdt weight	Pcs/Box	Box/Pal	Shelf life	Technology	Box dim
300002	Rustic baguette 250g	传统法棍面包250克	250	20	30	12 month	T&S	58.5*38,5*23
300115	Half baguette 140g	半法棍面包 140克	140	20	60	12 month	T&S	39*29,5*23
300057	Rye & cereals bread loaf 260g	黑麦谷物面包260克	260	30	30	12 month	T&S	58.5*38,5*23
300061	French cereals bread loaf 260g	法式谷物面包260克	260	30	30	12 month	T&S	58.5*38,5*23
300098	Cheese bread loaf 260g	干酪面包 260克	260	30	30	12 month	T&S	58.5*38,5*23
300058	Raisin and walnut bread loaf 260g	核桃葡萄干面包260克	260	30	30	12 month	T&S	58.5*38,5*23
300018	Plain pain brioche 30g	法式牛奶面包 - 原味30克	35	70	60	12 month	T&S	39*29,5*23
300025	Whole wheat pain Brioche 35g	法式牛奶面包-全麦35克	35	70	60	12 month	T&S	39*29,5*23
300024	Seaweed pain brioche 30g	法式牛奶面包 - 海苔30克	35	70	60	12 month	T&S	39*29,5*23
300046	French bread roll 40g	小法式面包 - 40克	40	100	60	12 month	T&S	39*29,5*23
300010	Ciabatta sandwich bread 130g	恰巴塔三明治面包130克	130	20	60	12 month	T&S	39*29,5*23
300111	Whole wheat chocolate chips bread 180g	全麦巧克力面包 180克	180	36	30	12 month	T&S	58.5*38,5*23

VIENNESE PASTRY / 维也纳酥点

Reference	Name	名字	Pdt weight	Pcs/Box	Box/Pal	Shelf life	Technology	Box dim
100144	Mini croissant 6 X 20g	迷你可颂起酥 6 X 20克	120	15 X 6	30	12 month	T&S	58.5*38,5*23
100145	Mini pain au chocolat 6 X 24g	迷你巧克力起酥卷 6 X 24克	144	14 X 6	60	12 month	T&S	39*29.5*23
100072	Croissant 60g	可颂起酥60克	60	40	30	12 month	T&S	39*29.5*23
100073	Pain au chocolat 60g	巧克力起酥卷60克	60	40	30	12 month	T&S	39*29.5*23

DANISHES / 丹麦酥

Reference	Name	名字	Pdt weight	Pcs/Box	Box/Pal	Shelf life	Technology	Box dim
100027	Confetti apricot custard 35g	节日小方酥-卡仕达酱黄杏35克	35	130	100	12 month	RTB	39,5*29*14,5
100031	Confetti coco pineapple 32g	节日小方酥-菠萝椰子32克	32	150	100	12 month	RTB	39,5*29*14,5
100046	Mini grille blueberry 28g	迷你网格起酥-蓝莓28克	28	150	100	12 month	RTB	39,5*29*14,5
100048	Mini grille banana chocolate drops 28g	迷你网格起酥-香蕉巧克力粒28克	28	150	100	12 month	RTB	39,5*29*14,5
100107	Pain aux raisins 110g	蜗牛形卷-卡仕达酱葡萄干-生制 110克	110	60	60	12 month	T&S	39*29.5*23
100115	Beef curry grille 100g	网格咖喱牛肉派 100克	100	30	100	12 month	RTB	39,5*29*14,5
100119	4 cheeses swirl 90g	混合奶酪蜗牛卷 90克	90	60	100	12 month	RTB	39*29.5*23
100106	Mini swirl custard raisin 30g	迷你蜗牛形卷-卡仕达酱葡萄干30克	30	260	100	12 month	RTB	39*29.5*23
100061	Mini swirl red bean 30g	迷你蜗牛形卷 - 红豆30克	30	130	100	12 month	RTB	39,5*29*14,5

MACARONS / 马卡龙

Reference	Name	名字	Pdt weight	Pcs/Box	Box/Pal	Shelf life	Technology	Box dim
200001	Vanilla macaron 15g	香草马卡龙15克	15	225	40	12 month	T&S	49*29,5*27
200002	Chocolate macaron 15g	巧克力马卡龙15克	15	225	40	12 month	T&S	49*29,5*27
200003	Coffee macaron 15g	咖啡马卡龙15克	15	225	40	12 month	T&S	49*29,5*27
200004	Raspberry macaron 15g	树莓马卡龙15克	15	225	40	12 month	T&S	49*29,5*27
200005	Lemon macaron 15g	柠檬马卡龙15克	15	225	40	12 month	T&S	49*29,5*27
200006	Jasmine tea macaron 15g	茉莉花茶马卡龙15克	15	225	40	12 month	T&S	49*29,5*27
200007	Sea salt caramel macaron 15g	海盐焦糖马卡龙15克	15	225	40	12 month	T&S	49*29,5*27
200011	Coconut macaron 15g	椰子马卡龙15克	15	225	40	12 month	T&S	49*29,5*27
200016	Matcha macaron 15g	抹茶马卡龙15克	15	225	40	12 month	T&S	49*29,5*27



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OF THE WORLD



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