



COLLECTION
2018

BREADS | VIENNESE PASTRIES | PATISSERIES



CULTIVATING FRENCH-STYLE EXCELLENCE

BRIDOR IS COMMITTED

★★★
TO ENJOYMENT, HEALTH
AND GOOD
BAKERY PRACTICES.
★★★

Rigorous selection
of noble raw materials:

Flour from local millers,
Home-made dough,
pure butter Viennese pastries.

Manufacturing which respects
practices and products:

Slow kneading,
Gentle and steady lamination,
Long dough proofing time;

Lines developed
for well-being and health:

Breads high in fibre or a source of fibre.
Organic line: ECOCERT certified.
Gluten-free.



100% MADE IN FRANCE

“*Our*
“Hand-crafted products, industrial
management” positioning”
has been at the heart of our success for **30** YEARS.

FOR SUSTAINABLE DEVELOPMENT

“
a key
concern
”

Sustainable development is a key concern for Bridor and for our customers, so we strive to be exemplary in our actions. We have designed our Corporate Social Responsibility policy based on three main commitments: consumers, our employees and the environment.

In order to be transparent in our business activities, we have established a Code of Business Ethics that all employees undertake to apply, internally and externally, when dealing with company stakeholders. We are particularly keen to build lasting relationships with our suppliers by writing a Responsible Purchasing Charter, which aims to specify our commitments and expectations with regard to these stakeholders.

At Bridor, we put people at the centre of our concerns, thus reinforcing an adage which is dear to me: “the only wealth is mankind, and we respect the environment”.

As with everything we do, we are proud that our actions can boost and promote those taken by our customers.

Louis Le Duff
President and Founder



THE ONLY WEALTH
IS MANKIND



To consumers

Offer consumers quality products by encouraging responsible consumption and guaranteeing food safety.



To employees

Create motivating and stimulating work conditions for the well-being of our employees and to ensure stability of our workforce.



To the environment

Minimise the impact of our business on the environment at every step of the production chain, through to our products' end-of-life.

GOLD rating





30 YEARS

Advocating excellence and creativity, enjoyment and indulgence for 30 years, Bridor is known throughout the world and upholds the values of French-style *Art de Vivre*. A pioneering brand of privileged partnerships with chefs, Bridor innovates each day and creates tomorrow's trends in the purest respect of the bakery craft and tradition.

To you all, loyal and passionate Customers and Employees, we only have one word to celebrate together our 30 years of innovations, enjoyment and success: **THANK YOU.**

OF FRENCH-STYLE EXCELLENCE



1988 —

Birth of BRIDOR, supplier of Brioche Dorée restaurants

1990 —

Launch of the croissant made with PDO Charentes-Poitou butter

1997 —

Licence agreement with LENÔTRE and exports to Japan

2001 —

Development of the range of ready-to-bake Viennese pastries

2005 —

Launch of the bread activity in Servon sur Vilaine

2006 —

Birth of Eclat du Terroir, the reference brand for artisan bakers

2009 —

New range of ORGANIC VIENNESE PASTRIES

2010 —

Collaboration with Frédéric Lalos, Meilleur Ouvrier de France in the baker category

2011 —

Start of the partnership with the Bocuse d'Or competition

2012 —

Launch of the macaron range

2013 —

Inauguration of the new Louverné production facility.

2015 —

New gluten-free range, Grand Prix Sirha and Trophée Européen Innovation

2017 —

Launch of the Bun'n'Roll, Grand Prix Sirha Innovation

2018 —

BRIDOR celebrates 30 years of French-style excellence!

THE BREAD COLLECTION

100

BREADS SELECTED

PART-BAKED OR
BAKED IN A REAL
STONE OVEN ONLY

★ ★ ★

Excellent flours

minimum **T65** (Traditional flour).



Local millers

situated less than **200** km
from our sites.

The taste of tradition

The doughs are worked with respect, kneading and forming them **slowly**, with **many hours of fermentation** for an airy crumb and full-fledged, natural flavours.



Excellence and Creativity

A range resulting from pure **French baking** expertise, or inspired by the expertise of **foreign bakers**.



A bespoke range

Breakfast, catering
or snacking:

a tailor-made range to meet the needs
of every professional.

French-style BREADS



BRIDOR UNE RECETTE LENÔTRE PROFESSIONNEL

Refined rolls made with exclusive recipes developed by the Master Bakers of La Maison Lenôtre Paris.



BRIDOR BY FRÉDÉRIC LALOS

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



THE GOURMET BREADS

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



THE ESSENTIAL BREADS

Breads that everyone loves to meet your everyday needs.



BREADS OF INDULGENCE

Breads enhanced with add-ins, a product of French baking expertise.

BREADS of the World



EVASION RANGE

A range to discover new baking horizons.

Bridor Une Recette Lenôtre Professionnel



The best of French bakery, in small formats, available to professionals in the hotel and restaurant sector.

Exclusive recipes created by the Master Bakers of La Maison Lenôtre ranging from the great classics to more creative recipes, full of flavour and add-ins. This line of excellent rolls showcases techniques of the profession, with rolls scored by hand. An exceptional approach that produces rolls with a unique appearance.



FINEDOR® ROLLS

31824 Finedor® Maxi 80 g x 50



31692 Finedor® Epi 40 g x 40



36766 Finedor® Espelette Pepper 45 g x 50



36768 Finedor® Ancient Grains 50 g x 50



31823 Finedor® Black Olives & Thyme 50 g x 50



30895 Finedor® Plain 45 g x 50



36767 Finedor® Country-style 45 g x 50



ROLLS



30893 Country-style Roll 45 g x 50



30896 Rustic Poolish Square Roll 40 g x 50



30898 Seed and Cereal Roll 45 g x 60



33993 Buckwheat Roll 45 g x 50



33994 Rye Roll 50 g x 50



31588 Prestige Roll Assortment 45g x 90
(30 Finedor® Plain + 30 Seed & Cereal Rolls + 30 Triangular Rolls with Green Olives)



30897 Triangular Roll with Green Olives 45 g x 45

CATERING BREAD



30894 Fruit Bread 180 g x 20
(raisins, hazelnuts, and dried apricots)



Bridor by Frédéric Lalos



Frédéric Lalos demands only excellence. This insistence won him the Meilleur Ouvrier de France in the Baker category in 1997 and led to the development, with Bridor, of these distinctive, exceptionally baked breads. Some of the breads are formed and even decorated by hand, in an ultimate commitment for unique appearances which immediately make us stand out in bakeries.



BREADS TO SHARE



32993 "Pochon" Loaf 450 g x 16



32992 Multigrain Loaf 450 g x 16



33363 "Bâtard" Loaf 330 g x 20



33365 "Bâtard" Loaf 540 g x 14



32991 Sharing Bread 300 g x 25



34233 Wholemeal Loaf 330 g x 25



34671 Buckwheat Raisin Loaf 350 g x 20



34110 Lemon-Rye Loaf 330 g x 26



34503 Muesli 280 g x 26



(cranberries, raisins, oats, whole hazelnuts, dried apricots, sesame seeds, honey and sliced almonds)



34230 Fig "Bâtard" Loaf 330 g x 26



34234 Walnut Loaf 400 g x 25



34673 Large "Pochon" Loaf 1.1 kg x 8



34672 Large "Parisien" Loaf 1.1 kg x 8



34674 Large Multigrain Loaf 1.1 kg x 8



BAGUETTES



33362 Parisian Baguette 280 g x 25



33364 Country-style Baguette 280 g x 25



SANDWICH BREAD

33790 Olive Oil Ciabatta 180 g x 36



The Gourmet Breads

Distinctive breads with a specific commitment to propose products with a lovely organoleptic range: intense taste, complex shapes and finishes. The doughs are worked with a higher moisture level and long fermentation periods. They are made mainly with sourdough and special flours (T80 wheat flour milled with a stone mill, rye flour, or spelt flour).



BAGUETTES

36831 "Caractère" Baguette 280 g x 22 





32672 "1778" Baguette 280 g x 25 



SANDWICH BREADS

31610 Plain Half-Baguette 140 g x 25



31611 Seed and Cereal Half-Baguette 140 g x 28  



ROLLS



N! 37627 "Caractère" Roll 50 g x 65 



N! 37628 Seed & Cereal Roll 50 g x 65 

31520 Rustic square Roll 40 g x 80



35130 Rustic Roll 55 g x 70 (T80 wheat flour milled with a stone mill)



31480 Rye Roll 45 g x 60 

30416 Rustic triangle Roll 55 g x 50





33417 Country-style Roll 50 g x 130 

30729 Country-style Roll 70 g x 100 

BREADS TO SHARE




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




35262 Country-style twist Loaf 500 g x 10 





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



30734 Country-style Loaf 450 g x 25 



30735 Rustic seed and cereal loaf 450 g x 30  



The Essential Breads

Breads made with simplicity, but with the usual Bridor demand for quality, characterised by classic shapes and consensual flavours, for everyday needs.

BAGUETTES and PARISIAN



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



36879 "Extra" Baguette 280 g x 22
with Label Rouge wheat flour*



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



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



37450 "Parisien" 400 g x 14
with Label Rouge wheat flour*

ROLLS

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



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

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



34971 Rustic rectangular Roll with Seeds 55 g x 140
with Label Rouge wheat flour*



+ 37551 Rectangular Roll Assortment 55 g x 120
(40 Plain + 40 Multigrain + 40 Rustic with seeds)

N!

N! 37089 Multigrain rectangular Roll 55 g x 140
with Label Rouge wheat flour*



33574 Plain square Roll 30 g x 200
FULLY BAKED



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



34252 Plain rectangular Roll
55 g x 100 **FULLY BAKED**



33000 Plain Diamond Roll 55 g x 100



33003 Diamond Roll with Sesame Seeds 55 g x 100



33002 Diamond Roll with Seeds and Cereals 55 g x 100



33001 Diamond Roll with Poppy Seeds 55 g x 100



+ 33074 Diamond Roll Assortment 55 g x 100
(25 Plain + 25 Seed & Cereal + 25 Sesame seed + 25 Poppy seed)



N! 37253 Plain bevelled Roll 80 g x 120
with Label Rouge wheat flour*



31586 Plain Flute Roll 70 g x 55

SANDWICH BREADS



34793 Plain Half-Baguette 140 g x 50
with Label Rouge wheat flour*

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



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



Breads of Indulgence

Enticing breads that stand out thanks to their recipes enhanced with sweet or savoury add-ins, but always on a 100% bread base resulting from French baking expertise.



B'Break



N! 37396 B'Break Muesli 70 g x 40  **FULLY BAKED**



N! 37393 B'Break 2 Olives & Rosemary 70 g x 40 **FULLY BAKED**



N! 37394 B'Break Chorizo 70 g x 40 **FULLY BAKED**



N! 37395 B'Break Cocoa & Chocolate chips 70 g x 40 **FULLY BAKED**

ROLLS



37452 Walnut & Hazelnut Roll 55 g x 75



37453 Fig Roll 55 g x 75



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



34253 Black Olives Stick 45 g x 150

FULLY BAKED



BREADS TO SHARE



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



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





Evasion Range

A range that combines French baking expertise and that from other cultures and universes, to discover new baking horizons: soft textures, savours from near or far.

BREAD TO SHARE



35261 Panettone-Style Bread 330 g x 13

FULLY BAKED

SANDWICH BREADS



36110 Viennese-style Brioche Bread 130 g x 44

FULLY BAKED



37140 Ciabatta 140 g x 50



37147 Olive Oil Ciabatta 140 g x 50



33790 Olive Oil Ciabatta by Frédéric Lalos 180 g x 36



31612 Olive Oil & Green Olive Ciabatta 140 g x 30



33432 Dried Tomato & Basil Ciabatta 140 g x 25

SO moelleux
Soft sandwich bread.



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



36421 SO moelleux 2 Olives & Thyme 100 g x 64



36414 SO moelleux Multigrain 100 g x 64



36415 So Moelleux Sun-dried Tomato 100 g x 64



36425 SO moelleux Pesto 100 g x 64

THE VIENNESE PASTRY COLLECTION

OVER **150** REFERENCES
OF VIENNESE PASTRIES
MADE WITH LAMINATED PUFF PASTRY



CHARENTES-POITOU FINE BUTTER
PDO BUTTER*



Crafted in the spirit of
FRENCH PASTRY-MAKING
Slowly, gently, and carefully.

The dough rests for many hours for flavoursome viennese pastries with complex, rich and intense aromas.

10

TAILOR-MADE RANGES

French-Style Viennese Pastries:

Excellence and tradition.

Indulgent Viennese Pastries:

Taste and creativity.

Baking Instructions
FLEXIBILITY & SPEED

RTP

READY TO PROVE FROM FROZEN

Ideal for kitchens producing significant quantities of Viennese pastries on a regular basis.



PROVE



EGG WASH



BAKE

RTB

READY TO BAKE FROM FROZEN

A service product par excellence, they are quick and easy to prepare, guaranteeing freshness and flexibility.



DEFROST



BAKE

* PDO: Protected Designation of Origin

French-Style Viennese Pastries



BRIDOR UNE RECETTE LENÔTRE PROFESSIONNEL

The best of French Viennese pastries available to professionals in the Hotel and Restaurant sector.



ÉCLAT DU TERROIR

Drawing inspiration from French pastry-making tradition, this range distils Bridor expertise into a selection of exceptional Viennese pastries.



N!

CRÉATIONS D'HONORÉ ONLY RTP

A rich and complex recipe resulting from 30 years of expertise in Viennese pastry-making. A creation which offers a unique aromatic experience, with intense and persistent milky notes.



THE "SUCCESS" ONLY RTP

A special recipe (fine butter, pasteurized whole milk and pasteurized whole egg) for delicate, flavourful notes, airy puff pastry, and an exceptional tender texture.



THE "SAVOUREUX ORIGINE"

Made with Charentes-Poitou PDO butter, these Viennese pastries have intense notes and a melting texture.



THE "SAVOUREUX"

These delicious Viennese pastries are made with a recipe rich in butter for a meltingly soft texture and an intense taste.



N!

THE "IRRÉSISTIBLES"

Pure butter puff pastry with a new recipe where the splash of milk and cream adds intense flavours in the mouth.



THE CLASSICS

These simple and affordable Viennese pastries are dainty in texture, laminated with fine butter.

Indulgent Viennese Pastries



THE MINIS

Delectable mini Viennese pastries in various shapes and multiple flavours.



THE MAXIS

A unique experience of pleasure with creative, generously sized Viennese pastries.

Bridor Une Recette Lenôtre Professionnel



This partnership of over 20 years has developed around shared values: high standards, excellence, and creativity. These exclusive recipes have been dreamed up by the Master Bakers of LENÔTRE to create Viennese pastries made only with pure butter, with delicate flavours and exceptional puff pastry. Each production is certified by the Quality Department of 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.



LUNCH

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

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

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

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



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

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

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

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

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

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

LARGE

30995 Croissant 80 g x 120 **RTP**



31802 Croissant 70 g x 165 **RTP**



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

Éclat du Terroir



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, and a wealth of natural aromas. A unique experience which combines all the senses: a lovely golden colour, delicate crispiness, a characteristically firm texture and a final, unique caramel butter note.



MINI



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



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



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

LUNCH

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



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



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



LARGE

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

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



32960 Croissant 50 g x 120 **RTB**

34161 Croissant 60 g x 70 **RTB**

33230 Croissant 70 g x 70 **RTB**

37383 Croissant 70 g x 70 **RTB**

33914 Croissant 70 g x 165 **RTP**

31780 Croissant 80 g x 60 **RTB**



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

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



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

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

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





Créations d'Honoré

A rich and complex recipe resulting from 30 years of expertise in Viennese pastry-making.

The perfect balance, resulting from the association of wheat sourdough, milk and the right amount of fine butter, for a croissant and pain au chocolat with melting texture and fine and delicate puff pastry.

A creation which offers a unique aromatic experience, with intense and persistent milky notes.

LARGE **ONLY
READY TO PROVE**

N! 37456 Croissant 70 g x 165 **RTP**



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



The Success

The Success croissant and pain au chocolate stand out thanks to the use of carefully selected ingredients: fine butter, pasteurised whole milk and pasteurised whole eggs. A special recipe for delicate, flavourful notes, airy puff pastry, and an exceptional tender texture.

LARGE **ONLY**
READY TO PROVE



- 34557 Pain au Chocolat 70 g x 180 **RTP**
- 32577 Pain au Chocolat 80 g x 150 **RTP**



- 32566 Croissant 70 g x 165 **RTP**



The "Savoureux Origine"

Delicious Viennese pastries
made with Charentes-Poitou
PDO butter.

Rich in butter, these crispy
Viennese pastries have intense
notes and a melting texture.

MINI



30294 Mini Pain aux Raisins 30 g x 260 **RTB**
30281 Mini Pain aux Raisins 30 g x 200 **RTP**

30122 Mini Pain au Chocolat 28 g x 260 **RTB**
30109 Mini Pain au Chocolat 28 g x 200 **RTP**

30190 Mini Croissant 20 g x 260 **RTB**
30179 Mini Croissant 20 g x 200 **RTP**

LUNCH



- 30194 Lunch Croissant 30 g x 240 **RTB**
- 30192 Lunch Croissant 30 g x 400 **RTP**



- 30128 Lunch Pain au Chocolat 32 g x 240 **RTB**

- 30298 Lunch Pain aux Raisins 35 g x 260 **RTB**
- 30292 Lunch Pain aux Raisins 35 g x 360 **RTP**

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

- +** 30220 Lunch Viennese Pastry assortment x 135 **RTB**
(45 croissants + 45 pains au chocolat + 45 pain aux raisins)

LARGE



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

- 30234 Apple Turnover 105 g x 50 **RTB**



- 30277 Pain aux Raisins 105 g x 60 **RTB**
- 30269 Pain aux Raisins 105 g x 120 **RTP**

- 30147 Pain au Chocolat 70 g x 90 **RTB**
- 30132 Pain au Chocolat 70 g x 180 **RTP**

The "Savoureux"

Delicious Viennese pastries made with a recipe rich in fine butter for a crispy and meltingly soft texture and an intense taste.



MINI

- 32182 Mini Pain au Chocolat 25 g x 250 **RTB**
- 32958 Mini Pain au Chocolat 28 g x 260 **RTB**
- 32922 Mini Pain au Chocolat 28 g x 200 **RTP**



- 32183 Mini Pain aux Raisins 30 g x 260 **RTB**
- 32923 Mini Pain aux Raisins 30 g x 200 **RTP**

- 32956 Mini Croissant 20 g x 260 **RTB**
- 32921 Mini Croissant 20 g x 200 **RTP**
- 32181 Mini Croissant 25 g x 225 **RTB**

LUNCH



32924 Lunch Apple Turnover 40 g x 255 **RTB**

32918 Lunch Pain au Chocolat 32 g x 240 **RTB**



32881 Lunch Croissant 30 g x 240 **RTB**

32919 Lunch Pain aux Raisins 35 g x 260 **RTB**

+ 33320 Lunch Viennese Pastry assortment x 135 **RTB**
(45 croissants + 45 pains au chocolat + 45 pain aux raisins)

LARGE

31044 Croissant 70 g x 60 **RTB**

30063 Croissant 71 g x 150 **RTB**

35653 Croissant 80 g x 60 **RTB**

35099 Croissant 80 g x 150 **RTB**

35676 Croissant 90 g x 50 **RTB**

35419 Pain au Chocolat 55 g x 100 **RTB**

32822 Pain au Chocolat 65 g x 90 **RTB**

31001 Pain au Chocolat 75 g x 70 **RTB**

32099 Pain au Chocolat 80 g x 150 **RTB**



33250 Croissant 40 g x 165 **RTB**

32882 Croissant 50 g x 120 **RTB**

32819 Croissant 55 g x 110 **RTB**

31000 Croissant 60 g x 70 **RTB**

35712 Pain aux Raisins 96 g x 66 **RTB**

31002 Pain aux Raisins 110 g x 60 **RTB**



30228 Apple Turnover 105 g x 50 **RTB**

32670 Vanilla Apple Turnover 105 g x 50 **RTB**

The "Irrésistibles"

A new range of Viennese pastries made with a unique recipe where the splash of milk and cream adds intense flavours in the mouth.

Combined with a pure butter puff pastry, this recipe results in very crispy Viennese pastries with a soft and golden heart.



LARGE

N! 37461 Pain au Chocolat 70 g x 76 **RTB**

36040 Pain au Chocolat 75 g x 165 **RTP**



N! 37460 Croissant 60 g x 70 **RTB**

36039 Croissant 65 g x 180 **RTP**



The Classics

These simple and affordable Viennese pastries are dainty in texture, made with fine butter.

MINI AND LUNCH



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

34853 Mini Pain au Chocolat 25 g x 250 **RTB**
 31025 Lunch Pain au Chocolat 30 g x 340 **RTB**

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

LARGE



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

30261 Pain aux Raisins 105 g x 120 **RTB**
 34210 Pain aux Raisins 110 g x 60 **RTB**
 32659 Pain aux Raisins 120 g x 105 **RTB**

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

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

32717 Maxi Pain au Chocolat 150 g x 36 **RTB**

32434 Maxi Pain au Chocolat 150 g x 84 **RTB**



The Minis

Indulgent Viennese pastries in mini sizes to multiply the enjoyment and moments of consumption.

MINI GOURMANDISES

- 31701 Mini Chocolate Twist 28 g x 100 **RTB**
- 31293 Mini Chocolate Twist 28 g x 180 **RTP**

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

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

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

- +** 32232 Mini Gourmandises assortment x 140 **RTB**
(35 chocolate twists + 35 cranberry twists + 35 cinnamon swirls + 35 custard extravagants)

MINI FRIANDISES

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

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

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

- +** 36822 Mini Friandises assortment x 200 **RTB**
(50 raspberry extravagants + 50 praline fingers + 50 vanilla custard triangles + 50 chocolate twists)

MINI LATTICES

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



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



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



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



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

CROISSANTS OF THE WORLD



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



35730 Mini Zaatar Croissant 35 g x 195 **RTB**

BRIOCHES

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



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

MINI SWIRLS



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



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

36732 Mini Chocolate Cranberries Swirl 40 g x 120 **RTB**



+ 36734 Mini Arc-En-Ciel Swirl Assortment x 180 **RTB**
(60 Walnut & Caramel Swirls + 60 Apple Swirls + 60 Chocolate Cranberries Swirls)

The Maxis

A unique experience of pleasure with creative, generously sized Viennese pastries.

Viennese pastries made with chocolate, fruit, or custard cream or reinvented with unique recipes for a truly delicious range.



FILLED CROISSANTS

N! 37458 Apricot-Filled Croissant 70 g x 56 **RTB**
36670 Apricot-Filled Croissant 90 g x 44 **RTB**



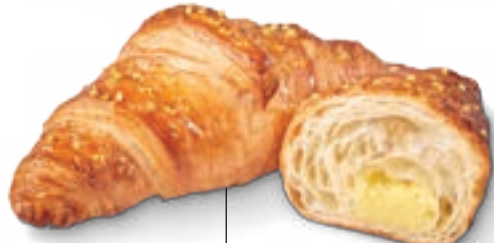
N! 37459 Cocoa and Hazelnut-Filled Croissant 70 g x 56 **RTB**
36672 Cocoa and Hazelnut-Filled Croissant 90 g x 44 **RTB**



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



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



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



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



33442 Cocoa and Hazelnut-Filled Croissant 90 g x 60 **RTP**
34420 Cocoa and Hazelnut-Filled Croissant 90 g x 60 **RTB**

EXTRAVAGANTS



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



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

TWISTS

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

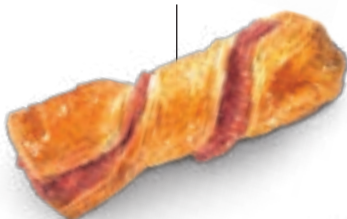


32155 Cranberry Twist 90 g x 70 **RTB**



30308 Chocolate Twist 90 g x 70 **RTB**
33927 Milk Chocolate Twist 90 g x 70 **RTB**

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



34060 Chocolate Twist 110 g x 65 **RTP**
30302 Chocolate Twist 120 g x 65 **RTP**



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



30958 Custard Cravate 100 g x 80 **RTP**



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

SUISSES



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

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



OTHER SPECIALITIES



30000 Apricot
Croissant 115 g x 40 **RTP**

30009 Apricot
Croissant 115 g x 60 **RTB**

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



N! 32443 Cocoa and Hazelnut-
Filled Bear Paw 80 g x 40 **RTB**

35161 Cocoa and Hazelnut-
Filled Bear Paw 100 g x 30 **RTB**

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



CROISSANTS OF THE WORLD



35435 Zaatar
Croissant 70 g x 70 **RTB**

34732 Multigrain
Croissant 70 g x 70 **RTB**



THE SAVOURY COLLECTION

DELICIOUS SAVOURY SNACKS WITH GENEROUS AND VARIED FILLINGS TO MEET THE GROWING SNACK MARKET.

FILLED CROISSANTS



N! 37455 Cheese Croissant 90 g x 60 **RTB**



N! 37540 Ham and Cheese Croissant
90 g x 60 **RTB**

LATTICE



34401 Ham and Cheese Lattice 100 g x 70 **RTB**



Bun'n'Roll

Made from a delicious croissant dough, this flaky, spiral-shaped bun is the ideal base for stunning top-quality burgers and desserts.

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



SWIRLS



33123 Ham and Cheese Swirl 120 g x 54 **RTB**



33140 Pizza Swirl 120 g x 54 **RTB**

33141 Mustard and Three Cheese Swirl 120 g x 54 **RTB**



36650 Pesto Swirl 100 g x 60 **RTB**



The Macaron Collection

A classic of French patisserie. All of our macaron recipes have a French-style meringue base and are made with natural colourants and flavours.



BRIDOR MACARONS

A modern recipe made with whipped ganache. Tray of 48 assorted macarons +/- 12g (576g). BEST BEFORE DATE: 12 months.



36173 Classic Flavours
6 pieces per recipe

1. Lemon Macaron
2. Salted Caramel Macaron
3. Raspberry Macaron
4. Vanilla Macaron
5. Chocolate Macaron
6. Pistachio Macaron
7. Coffee Macaron
8. Passion Fruit Macaron

36428 Spring-Summer Collection*
8 pieces per recipe

1. Orange Blossom Macaron
2. Strawberry Macaron
3. Blackcurrant Macaron
4. Coconut Macaron
5. Apricot Macaron
6. Rose Macaron

N! **36875 Autumn-Winter* Collection**
8 pieces per recipe

1. Apple-Cinnamon
2. Raspberry-Blueberry
3. Salted Chocolate
4. Chocolate-Hazelnut
5. Clementine
6. Banana

* Available subject to conditions. Contact us.

BRIDOR UNE RECETTE LENÔTRE PROFESSIONNEL MACARONS

Traditional recipe made with butter cream, ganache, or fruit compote. BEST BEFORE DATE: 12 months.



SINGLE FLAVOUR trays

Boxes of 96 pieces (1.152 kg)

35725 Pistachio Macaron +/- 12 g

35723 Lemon Macaron +/- 12 g

35720 Vanilla Macaron +/- 12 g

35721 Raspberry Compote Macaron +/- 12 g

35724 Salted butter caramel Macaron +/- 12 g

35726 Coffee Macaron +/- 12 g

35722 Chocolate macaron +/- 12 g

ASSORTMENT trays

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

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

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

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



The Bridor Une Recette Lenôte Professionnel Petits Four Collection



Bridor and Maison Lenôte have joined forces to offer catering professionals exceptional petits

fours with meticulous finishes, intense flavours and noble ingredients.

This range reflects the tradition of French patisserie: Lenôte excellence in a Bridor petit four!



PETITS FOURS



35980 Vendôme Tray - 28 pieces (380 g)

4 pieces per recipe - 2 trays per box - Best Before Date: 12 months

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



35981 Brown Diamond Tray - 35 pieces (387 g)

5 pieces per recipe - 2 trays per box - Best Before Date: 18 months

1. Chocolate Cake
2. Opéra Dessert
3. Chocolate, Passion Fruit, and Coconut Cup
4. Milk Chocolate Tartlet
5. Chocolate and Isigny PDO Butter Salted Caramel Cup
6. Concerto-Style Dessert
7. Chocolate Eclair



35982 Versailles Tray - 63 pieces (854 g)

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

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

The Organics

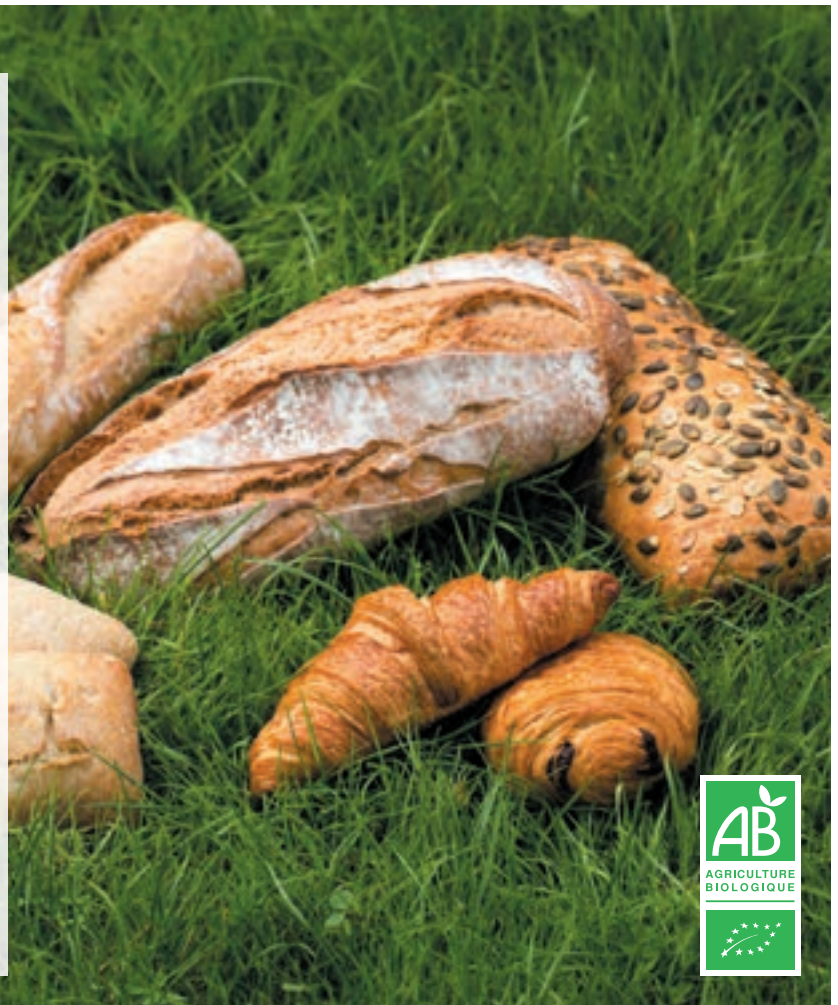
With an increasing number of consumers seeking enjoyment, well-being and respect for the environment, Bridor has developed a range of organic-certified breads and pastries. They are made from raw materials produced from organic-certified farming: no fertilisers, no pesticides, no synthetic chemical plant-health treatments.

Bridor Organic products, made with as few additives as possible, therefore respect the environment and health.

Our commitments:

- **95% of the selected raw materials are from certified organic farming.**
- **Production that respects traditional methods according to the Bridor method.**
- **Organically certified by ECOCERT®.**

* Except treatment agent for flour, salt and yeast.



BREADS



32681 ORGANIC square Roll 50 g x 140



N! 37449 ORGANIC Baguette 280 g x 22 **- WITH - SOURDOUGH**



33573 ORGANIC Spelt, Pumpkin and Sunflower Seed Loaf 450 g x 16 **- WITH - SOURDOUGH**



N! 37448 ORGANIC Country-style Loaf 400 g x 15 **- WITH - SOURDOUGH**

VIENNESE PASTRIES

32504 ORGANIC Croissant 70 g x 60 **RTB**



32564 ORGANIC Pain au Chocolat 75 g x 70 **RTB**

Gluten free

Thanks to its Gluten Free range, Bridor provides a solution for catering professionals who are increasingly asked for these products by their customers. A range of 5 references, consisting of individual rolls and pastries, which multiple advantages:

- Enjoyment: products that are as indulgent as conventional products.
- 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.



INDIVIDUAL ROLLS

FULLY BAKED



35433 Plain Roll with millet seed topping 45 g x 50



35700 Multi-seeded Roll with yellow flax seed topping 45 g x 50



35432 Multi-seeded Roll with poppy seed topping 45 g x 50

INDIVIDUAL PASTRIES

FULLY BAKED

35430 Pure butter Madeleine 30 g x 50



35431 Pure butter and sugar Mini Brioche 50 g x 50



All gluten-free products are packaged individually.



The role of gluten in bakery

Gluten is widely used in bakery for its visco-elastic properties which are useful for product preparation and consumption. It makes the dough stretchy, elastic and viscous, and gives the end bread-making products their soft texture.

This is why it is such a challenge to propose such tasty gluten-free products!

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

Large

| 31825 | Croissant 80 g Éclat du Terroir |  | RTB | 25 | 132 | 31780 |
|-------|----------------------------------|--|-----|----|-----|-------|
| 30936 | Croissant 60 g Savoureux | | RTB | 30 | 120 | 31000 |
| 30937 | Pain au Chocolat 75 g Savoureux | | RTB | 20 | 120 | 31001 |
| 32422 | Pain aux Raisins 110 g Savoureux | | RTB | 22 | 132 | 31002 |
| 30202 | Croissant 60 g Savoureux | | RTP | 60 | 120 | 30199 |
| 30135 | Pain au Chocolat 70 g Savoureux | | RTP | 60 | 120 | 30132 |

Lunches

| | | | | | | |
|-------|--|--|-----|----|-----|-------|
| 31542 | Lunch Croissant 30 g Une Recette Lenôtre Professionnel |  | RTB | 70 | 120 | 31778 |
| 31543 | Lunch Pain au Chocolat 35 g Une Recette Lenôtre Professionnel |  | RTB | 70 | 120 | 31776 |
| 31544 | Lunch Pain aux Raisins 30 g Une Recette Lenôtre Professionnel |  | RTB | 70 | 120 | 31290 |
| 33861 | Lunch Viennese Pastry assortment (30 croissants + 30 pains au chocolat + 30 pains aux raisins) |  | RTB | 90 | 144 | |
| 31982 | Lunch Viennese Pastry assortment (30 croissants + 30 pains au chocolat + 30 pain aux raisins) | | RTB | 90 | 132 | 30220 |




Mini

| | | | | | | |
|-------|--|--|-----|-----|-----|--|
| 30219 | Mini Viennese pastry assortment (36 croissants + 36 pains chocolats + 24 pains aux raisins + 24 apple turnovers) | | RTP | 120 | 120 | |
|-------|--|--|-----|-----|-----|--|

BREADS

Technology Pieces/Box Boxes/pallet Standard Code

Rolls

| | | | | | | |
|-------|--|--|------------|----|-----|-------|
| 31301 | Finedor® Plain 45 g Une Recette Lenôtre Professionnel |  | Part-baked | 30 | 120 | 30895 |
| 31305 | Seed and Cereal Roll 45 g Une Recette Lenôtre Professionnel |  | Part-baked | 35 | 120 | 30898 |
| 31304 | Triangular roll with Green Olives 45 g Une Recette Lenôtre Professionnel |  | Part-baked | 30 | 120 | 30897 |
| 32147 | Rustic square Roll 40 g | | Part-baked | 30 | 132 | 31520 |

Catering Bread

| | | | | | | |
|-------|---|--|------------|----|-----|-------|
| 32321 | Fruit Bread 180 g Une Recette Lenôtre Professionnel |  | Part-baked | 15 | 132 | 30894 |
|-------|---|--|------------|----|-----|-------|

Bread to Share

| | | | | | | |
|-------|---------------------------------|--|------------|---|----|-------|
| 33860 | "Pochon" Loaf by Frédéric Lalos |  | Part-baked | 4 | 80 | 32993 |
|-------|---------------------------------|--|------------|---|----|-------|

SMALL PACKAGING



The products are packaged in small neutral boxes to make storage easy.

| BREADS | | Technology | Pieces/Box | Pieces/pallet | Standard Code |
|------------------------|-----------------------------------|------------|------------|---------------|---------------|
| Breads to Share | | | | | |
| 31816 | Country-style Loaf 450 g | Part-baked | 9 | 64 | 30734 |
| 31817 | Rustic Seed and Cereal Loaf 450 g | Part-baked | 9 | 70 | 30735 |



CONSUMER BAGS

Packaging suitable for sale to consumers.

| VIENNESE PASTRIES | | Technology | Bags/box | Boxes/pallet | Standard Code |
|-------------------|---|---|----------|--------------|---------------|
| 31942 | Bag x 6 Pains au Chocolat 75 g Une Recette Lenôte Professionnel |  | 10 bags | 56 | |
| 31941 | Bag x 6 Croissants 60 g Une Recette Lenôte Professionnel |  | 12 bags | 56 | |

| BREADS | | Technology | Pieces/Box | Pieces/pallet | Standard Code | |
|--------------|----------------------------------|---|------------|---------------|---------------|--------------|
| 33023 | Bag x 6 Organic Plain Rolls 50 g |  | Part-baked | 10 bags | 64 | 32681 |



CHEF'S ADVICE

 More how-to videos on Bridor de France TV

www.bridordefrance.tv



1 Select your product

2 Watch the video

3 Download the instructions

BREAD BAKING INSTRUCTIONS

BEST BEFORE DATE: 12 MONTHS

BAKING TIMES
to adapt according to your oven ⁽¹⁾

STEP 1:
defrost ⁽²⁾



STEP 2:
bake in an oven
pre-heated to 230°C ⁽³⁾



STEP 3:
cool before
serving ⁽⁴⁾



ROLLS

| | | | |
|--|---|------------------------------|------------------|
| Finedor® (all Finedor® excluding Epi: 45g, 50g, 80g) | 0-10 minutes (the time to put on tray) | 6-8 minutes at 200-210°C | 10 to 15 minutes |
| Finedor® Epi (40g) | | 4-5 minutes at 200-210°C | |
| Other Rolls (40g - 70g) | | 7-9 minutes at 190-200 °C | |
| Fully baked | | Refer to the technical sheet | |

SANDWICH BREADS

| | | | |
|-----------------------------|---|------------------------------|------------|
| Mini sandwich breads (80g) | 0-10 minutes (the time to put on tray) | 9-11 minutes at 190-200°C | 30 minutes |
| Half-baguettes (140g) | | 10-12 minutes at 190-200°C | |
| Ciabattas (140g - 180g) | | 10-12 minutes at 180°C | |
| SO moelleux (100g and 140g) | | 5-7 minutes at 180°C | |
| Fully baked | | Refer to the technical sheet | |

BAGUETTES AND PARISIAN

| | | | |
|-----------------------------|---|----------------------------|------------|
| Baguettes (280g) | 0-10 minutes (the time to put on tray) | 12-14 minutes at 190-200°C | 30 minutes |
| Parisien (400g) | | 14-16 minutes at 190-200°C | |
| "Caractère" Baguette (280g) | | 11-13 minutes at 210°C | |

BREADS TO SHARE

| | | | |
|---|---|----------------------------|----------------------|
| Sharing bread by F. Lalos (300g) | 0-10 minutes (the time to put on tray) | 11-13 minutes at 190-200°C | 30 minutes to 1 hour |
| Fruit loaves to share (280g to 350g): Fig, Muesli, Walnut, Lemon, etc. + Fruit loaf 180 g Une Recette Lenôtre Professionnel | | 13-14 minutes at 180-190°C | |
| Breads to Share (330g to 1.1kg): Cereal, Country-style, etc. | | 16-18 minutes at 190-200°C | |

GLUTEN-FREE BAKING INSTRUCTIONS

BEST BEFORE DATE: 12 MONTHS

STEP 1:
bake in a ventilated or rotary oven ⁽⁶⁾
at 160°C in the packaging









STEP 2:
cool before serving



| | | |
|------------------------|------------|-------------------------------------|
| Rolls and Mini Brioche | 10 minutes | take out of packaging for 2 minutes |
| Madeleine | 8 minutes | take out of packaging for 2 minutes |






READY-TO-PROVE VIENNESE PASTRIES BAKING INSTRUCTIONS

BEST BEFORE DATE: 9 MONTHS AND MINI BRIOCHES: 4 MONTHS

| BAKING TIMES to adapt according to your oven ⁽¹⁾ |  40 x 60 |  32.5 x 53 | STEP 1:  proof on a tray (28°C hygrometry 70%) | STEP 2:  egg wash (leave to dry 15 minutes before egg washing) | STEP 3:  bake in a ventilated or rotary oven | STEP 4:  cool before serving ⁽⁴⁾ | |
|---|--|--|---|--|---|--|------------|
| Mini / Lunch | 20-24 | 15-20 | 1h30 | Yes | 180°C | 10-14 minutes | 15 minutes |
| Croissants (50-60 g) | 12 | 9 | 1h45 - 2h | Yes | 180°C | 14-16 minutes | 15 minutes |
| Croissants (65-80 g) | 9-12 | 6-8 | 1h45 - 2h | Yes | 165-180°C | 15-17 minutes | 15 minutes |
| Pains au Chocolat | 9-12 | 9 | 2h - 2h30 | Yes | 165-180°C | 15-18 minutes | 15 minutes |
| Maxi Pain au Chocolat | 9 | 5 | 2h30 | Yes | 180°C | 18 minutes | 15 minutes |
| Pains aux Raisins | 8-12 | 6-8 | 1h45-2h15 | Yes | 175-180°C | 16-20 minutes | 15 minutes |
| Indulgent Mini Viennese Pastries | 18 | 12-18 | 1h30 | Yes | 180°C | 10 minutes | 15 minutes |
| Indulgent Maxi Viennese Pastries | 8-12 | 6-8 | 1h30-2h | Yes | 175-180°C | 15-18 minutes | 15 minutes |
| Mini Brioche 30 g | 20 | 8 | 1h30 | Yes | 165°C | 12 minutes | 15 minutes |
| Mini Brioche 60 g | 12 | 8 | 2h15 | Yes | 165 °C | 15 minutes | 15 minutes |






READY-TO-BAKE VIENNESE PASTRIES BAKING INSTRUCTIONS

BEST BEFORE DATE: 9 MONTHS, EXCEPT TURNS: 12 MONTHS

| BAKING TIMES to adapt according to your oven ⁽¹⁾ |  40 x 60 |  32.5 x 53 | STEP 1:  defrost ⁽²⁾ | STEP 2:  bake in a ventilated or rotary oven | STEP 3:  cool before serving ⁽⁴⁾ | |
|---|--|--|---|---|--|------------|
| Mini / Lunch | 20-24 | 15-20 | 15-30 minutes | 165-175°C | 10-14 minutes | 15 minutes |
| Croissants | 9-12 | 9 | 20-30 minutes | 165-170°C | 16-18 minutes | 15 minutes |
| Pains au Chocolat | 12 | 9 | 20-30 minutes | 165-170°C | 16-18 minutes | 15 minutes |
| Maxi Pain au Chocolat | 9 | 5 | 20 minutes | 165-170°C | 18 minutes | 15 minutes |
| Pains aux Raisins | 12 | 6-8 | 20-30 minutes | 165-170°C | 16-18 minutes | 15 minutes |
| Filled Croissants | 12 | 9 | 30-60 minutes | 170°C | 16 minutes | 15 minutes |
| Croissants of the World | 12 | 9 | 20 minutes | 165°C | 16 minutes | 15 minutes |
| Mini Apple Turnovers | 20-24 | 12 | 30 minutes | 200°C | 18 minutes | 30 minutes |
| Indulgent Mini Viennese Pastries | 18-24 | 12-18 | 20-30 minutes | 165-170°C | 12-14 minutes | 15 minutes |
| Apple Turnovers | 12 | 9 | 30 minutes | 200°C | 20-30 minutes | 30 minutes |
| Indulgent Maxi Viennese Pastries | 8-12 | 6-8 | 20-30 minutes | 165-180°C | 15-20 minutes | 15 minutes |

READY-TO-BAKE SNACKS BAKING INSTRUCTIONS

BEST BEFORE DATE: 9 MONTHS

| BAKING TIMES to adapt according to your oven ⁽¹⁾ |  40 x 60 |  32.5 x 53 | STEP 1:  defrost ⁽²⁾ | STEP 2:  bake in a ventilated or rotary oven | STEP 3:  cool before serving ⁽⁴⁾ | |
|---|--|--|---|---|--|------------|
| Swirls (120g) | 12 | 8 | 30 minutes | 150-155°C | 20-25 minutes | 15 minutes |
| Lattice, Swirl (100g), Filled Croissants | 12 | 8 | 30 minutes | 170-175°C | 16-18 minutes | 15 minutes |
| Bun'n'Roll | 15 | 8 | 30 minutes | 175°C | 15-16 minutes | 15 minutes |


PATISSERIE SERVING INSTRUCTIONS







BEST BEFORE DATE: 12 MONTHS

| | STEP 1: remove film before or after defrosting | STEP 2: defrosting time | STEP 3: leave to warm at room temperature before eating |
|-------------|---|----------------------------|---|
| Macarons | After | a minimum of 4h at + 4°C | 15 minutes |
| Petit Fours | Before | 3-4h at + 4°C | 15 minutes |

(1) Check your oven and have it inspected on a regular basis. (2) Defrost before cooking (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) Mandatory cooling on rack and trolley, in a temperate, well-ventilated room. (5) Viennese pastries - Always preheat your oven before baking. Open damper. (6) Do not heat in a gas or stone oven. Never refreeze a thawed product: store at -18 °C.

BREADS

| ROLLS | | Segmentation | Technology | Pieces/box | Boxes/ pallet | |
|------------------------|--|--|--------------------|------------|------------------|-------|
| SINGLE FLAVOURS | | | | | | |
| 33574 | Plain square Roll 30 g | The Essential Breads | FULLY BAKED | 200 | 32 | p. 15 |
| 30896 | Rustic Polish square Roll 40 g | Bridor Une Recette Lenôtre Professionnel | Part-baked | 50 | 96 | p. 9 |
| 31692 | Finedor® Epi (40g) | Bridor Une Recette Lenôtre Professionnel | Part-baked | 40 | 96 | p. 8 |
| 34250 | Plain Stick 40 g | The Essential Breads | FULLY BAKED | 150 | 32 | p. 15 |
| 34921 | Plain Roll 40 g | The Essential Breads | Part-baked | 200 | 32 | p. 15 |
| 31520 | Rustic Square Roll 40 g | The Gourmet Breads | Part-baked | 80 | 64 | p. 13 |
| N! 37090 | Multigrain Roll 40 g | The Essential Breads | Part-baked | 200 | 32 | p. 15 |
| 30895 | Finedor® Plain 45 g | Bridor Une Recette Lenôtre Professionnel | Part-baked | 50 | 96 | p. 8 |
| 36767 | Finedor® Country-style 45 g | Bridor Une Recette Lenôtre Professionnel | Part-baked | 50 | 96 | p. 8 |
| 36766 | Finedor Espelette Pepper 45g | Bridor Une Recette Lenôtre Professionnel | Part-baked | 50 | 96 | p. 8 |
| 30893 | Country-style Roll 45 g | Bridor Une Recette Lenôtre Professionnel | Part-baked | 60 | 96 | p. 9 |
| 30898 | Seed and Cereal Roll 45 g | Bridor Une Recette Lenôtre Professionnel | Part-baked | 60 | 96 | p. 9 |
| 33993 | Buckwheat Roll 45 g | Bridor Une Recette Lenôtre Professionnel | Part-baked | 50 | 96 | p. 9 |
| 30897 | Triangular Roll with Green Olives 45 g | Bridor Une Recette Lenôtre Professionnel | Part-baked | 45 | 96 | p. 9 |
| 31480 | Rye Roll 45 g | The Gourmet Breads | Part-baked | 60 | 96 | p. 13 |
| 34253 | Black Olive Stick 45 g | Breads of Indulgence | FULLY BAKED | 150 | 32 | p. 16 |
| 31823 | Finedor® Black Olives & Thyme 50 g | Bridor Une Recette Lenôtre Professionnel | Part-baked | 50 | 96 | p. 8 |
| 36768 | Finedor® Ancient Grains 50 g | Bridor Une Recette Lenôtre Professionnel | Part-baked | 50 | 96 | p. 8 |
| 33994 | Rye Roll 50 g | Bridor Une Recette Lenôtre Professionnel | Part-baked | 50 | 96 | p. 9 |
| 33417 | Country-style Roll 50 g | The Gourmet Breads | Part-baked | 130 | 36 | p. 13 |
| 31720 | Sun-dried Tomato & Basil Roll 50 g | Breads of Indulgence | Part-baked | 45 | 96 | p. 16 |
| 32681 | Organic square Roll 50 g  | Organic | Part-baked | 140 | 32 | p. 40 |
| N! 37627 | “Caractère” Roll 50 g | The Gourmet Breads | Part-baked | x65 | 64 | p. 13 |
| N! 37628 | Cereal & Seed Roll 50 g | The Gourmet Breads | Part-baked | x65 | 64 | p. 13 |
| 34922 | Plain rectangular Roll 55 g | The Essential Breads | Part-baked | 140 | 32 | p. 15 |
| 34252 | Plain rectangular Roll 55 g | The Essential Breads | FULLY BAKED | 100 | 32 | p. 15 |
| 33000 | Plain Diamond Roll 55 g | The Essential Breads | Part-baked | 100 | 36 | p. 15 |
| 33001 | Diamond Roll with Poppy Seeds 55 g | The Essential Breads | Part-baked | 100 | 36 | p. 15 |
| 33002 | Diamond Roll with Seeds and Cereals 55 g | The Essential Breads | Part-baked | 100 | 36 | p. 15 |
| 33003 | Diamond Roll with Sesame Seeds 55 g | The Essential Breads | Part-baked | 100 | 36 | p. 15 |
| 30416 | Rustic triangular Roll 55 g | The Gourmet Breads | Part-baked | 50 | 64 | p. 13 |
| 35130 | Rustic Roll 55 g | The Gourmet Breads | Part-baked | 70 | 64 | p. 13 |
| 34971 | Rustic triangular Roll with Seeds 55 g | The Essential Breads | Part-baked | 140 | 32 | p. 15 |
| 37453 | Fig Roll 55 g | Breads of Indulgence | Part-baked | 75 | 64 | p. 16 |
| 37452 | Walnut & Hazelnut Roll 55 g | Breads of Indulgence | Part-baked | 75 | 64 | p. 16 |
| N! 37089 | Multigrain rectangular Roll 55 g | The Essential Breads | Part-baked | 140 | 32 | p. 15 |
| 30729 | Country-style Roll 70 g | The Gourmet Breads | Part-baked | 100 | 36 | p. 13 |
| 31586 | Plain Flute Roll 70 g | The Essential Breads | Part-baked | 55 | 64 | p. 15 |
| N! 37393 | B'Break 2 Olives & Rosemary 70 g | Breads of Indulgence | FULLY BAKED | 40 | 96 | p. 16 |
| N! 37394 | B'Break Chorizo 70 g | Breads of Indulgence | FULLY BAKED | 40 | 96 | p. 16 |
| N! 37395 | B'Break Cocoa & Chocolate chips 70 g | Breads of Indulgence | FULLY BAKED | 40 | 96 | p. 16 |
| N! 37396 | B'Break Muesli 70 g | Breads of Indulgence | FULLY BAKED | 40 | 96 | p. 16 |
| 31824 | Finedor® Maxi 80 g | Bridor Une Recette Lenôtre Professionnel | Part-baked | 50 | 64 | p. 8 |
| N! 37253 | Plain Diamond Roll 80 g | The Essential Breads | Part-baked | 120 | 24 | p. 15 |
| ASSORTMENTS | | | | | | |
| 31588 | Prestige Roll Assortment 45 g | Bridor Une Recette Lenôtre Professionnel | Part-baked | 90 | 64 | p. 9 |
| 33074 | Diamond Roll Assortment 55 g | The Essential Breads | Part-baked | 100 | 36 | p. 15 |
| N! 37551 | Rectangular Roll assortment 55 g | The Essential Breads | Part-baked | 120 | 32 | p. 15 |

| CATERING BREAD | | Segmentation | Technology | Pieces/box | Boxes/ pallet | |
|--|--|---|--------------------|------------|------------------|-------|
| 30894 | Fruit Loaf 180 g | Bridor Une Recette Lenôte Professionnel | Part-baked | 20 | 96 | p. 9 |
| BAGUETTES AND PARISIAN BAGUETTE | | Segmentation | Technology | Pieces/box | Boxes/ pallet | |
| 33362 | Parisian Baguette 280 g | Bridor by Frédéric Lalos | Part-baked | 25 | 32 | p. 11 |
| 33364 | Country-style Baguette 280 g | Bridor by Frédéric Lalos | Part-baked | 25 | 32 | p. 11 |
| 34790 | Plain Baguette 280 g | The Essential Breads | Part-baked | 25 | 32 | p. 14 |
| 34792 | Country-style Baguette 280 g | The Essential Breads | Part-baked | 25 | 32 | p. 14 |
| 34791 | Multigrain Baguette 280 g | The Essential Breads | Part-baked | 25 | 32 | p. 14 |
|  37449 | Organic Baguette 280 g  | Organic | Part-baked | 22 | 32 | p. 40 |
| 36879 | Extra Baguette 280 g | The Essential Breads | Part-baked | 22 | 32 | p. 14 |
| 32672 | "1778" Baguette 280 g | The Gourmet Breads | Part-baked | 25 | 32 | p. 12 |
| 36831 | "Caractère" Baguette 280 g | The Gourmet Breads | Part-baked | 22 | 32 | p. 12 |
|  37450 | Parisian (400g) | The Essential Breads | Part-baked | 14 | 32 | p. 14 |
| BREADS TO SHARE | | Segmentation | Technology | Pieces/box | Boxes/ pallet | |
| 34503 | Muesli Loaf 280 g | Bridor by Frédéric Lalos | Part-baked | 26 | 32 | p. 11 |
| 32991 | Sharing Bread 300 g | Bridor by Frédéric Lalos | Part-baked | 25 | 32 | p. 10 |
| 34233 | Wholemeal Loaf 330 g | Bridor by Frédéric Lalos | Part-baked | 26 | 32 | p. 10 |
| 34110 | Lemon-Rye Loaf 330 g | Bridor by Frédéric Lalos | Part-baked | 26 | 32 | p. 11 |
| 34230 | Fig "Bâtard" Loaf 330 g | Bridor by Frédéric Lalos | Part-baked | 26 | 32 | p. 11 |
| 33363 | "Bâtard" Loaf 330 g | Bridor by Frédéric Lalos | Part-baked | 20 | 32 | p. 10 |
| 35030 | Rye Loaf 330 g | The Gourmet Breads | Part-baked | 26 | 32 | p. 13 |
| 35026 | Fig Loaf 330 g | Breads of Indulgence | Part-baked | 26 | 32 | p. 16 |
| 35110 | Muesli Loaf 330 g | Breads of Indulgence | Part-baked | 26 | 32 | p. 16 |
| 35261 | Panettone-Style Bread 330 g | Evasion Range | FULLY BAKED | 13 | 64 | p. 17 |
| 34671 | Buckwheat Raisin Loaf 350 g | Bridor by Frédéric Lalos | Part-baked | 20 | 32 | p. 11 |
| 34234 | Walnut Loaf 400 g | Bridor by Frédéric Lalos | Part-baked | 25 | 32 | p. 11 |
|  37448 | Country-style Loaf 400g  | Organic | Part-baked | 15 | 32 | p. 40 |
| 32993 | "Pochon" Loaf 450 g | Bridor by Frédéric Lalos | Part-baked | 16 | 24 | p. 10 |
| 32992 | Multigrain Loaf 450 g | Bridor by Frédéric Lalos | Part-baked | 16 | 32 | p. 10 |
| 30734 | Rustic Loaf 450 g | The Gourmet Breads | Part-baked | 25 | 20 | p. 13 |
| 30735 | Rustic Seed and Cereal Loaf 450 g | The Gourmet Breads | Part-baked | 30 | 20 | p. 13 |
| 34909 | Spelt cob loaf 450 g | The Gourmet Breads | Part-baked | 18 | 24 | p. 13 |
| 33573 | Organic Spelt, Pumpkin and Sunflower Seed Loaf 450 g  | Organic | Part-baked | 16 | 32 | p. 40 |
| 35262 | Country-style Twist Loaf 500g | The Gourmet Breads | Part-baked | 10 | 32 | p. 13 |
| 33365 | "Bâtard" Loaf 540 g | Bridor by Frédéric Lalos | Part-baked | 14 | 24 | p. 10 |
| 34672 | Large "Parisien" Loaf 1.1 kg | Bridor by Frédéric Lalos | Part-baked | 8 | 24 | p. 11 |
| 34673 | Large "Pochon" Loaf 1.1 kg | Bridor by Frédéric Lalos | Part-baked | 8 | 24 | p. 11 |
| 34674 | Large Multigrain Loaf 1.1 kg | Bridor by Frédéric Lalos | Part-baked | 8 | 24 | p. 11 |
| SANDWICH BREADS | | Segmentation | Technology | Pieces/box | Boxes/ pallet | |
| HALF-BAGUETTES | | | | | | |
| 36110 | Viennese style brioche bread 130 g | Evasion Range | FULLY BAKED | 44 | | p. 17 |
| 34793 | Plain Half-Baguette 140 g | The Essential Breads | Part-baked | 50 | 32 | p. 15 |
| 34794 | Multigrain Half-Baguette 140 g | The Essential Breads | Part-baked | 50 | 32 | p. 15 |
| 35021 | Poppy seeds Half-Baguette 140 g | The Essential Breads | Part-baked | 50 | 32 | p. 15 |
| 31610 | Plain Half-Baguette 140 g | The Gourmet Breads | Part-baked | 25 | 64 | p. 12 |
| 31611 | Seeds and Cereals Half-Baguette 140 g | The Gourmet Breads | Part-baked | 28 | 64 | p. 12 |
| CIABATTAS | | | | | | |
| 37140 | Ciabatta 140 g | Evasion Range | Part-baked | 50 | 64 | p. 17 |
| 37147 | Olive Oil Ciabatta 140 g | Evasion Range | Part-baked | 50 | 64 | p. 17 |
| 31612 | Olive Oil & Green Olives Ciabatta 140 g | Evasion Range | Part-baked | 30 | 64 | p. 17 |
| 33432 | Sun-dried Tomato & Basil Ciabatta 140 g | Evasion Range | Part-baked | 25 | 64 | p. 17 |
| 33790 | Olive Oil Ciabatta by Frédéric Lalos 180 g | Bridor by Frédéric Lalos | Part-baked | 36 | 32 | p. 11 |
| SO MOELLEUX | | | | | | |
| 36417 | SO moelleux Plain 100 g | Evasion Range | Part-baked | 64 | 32 | p. 17 |
| 36100 | SO moelleux Plain 140 g | Evasion Range | Part-baked | 46 | 32 | p. 17 |
| 36414 | SO moelleux Multigrain 100 g | Evasion Range | Part-baked | 64 | 32 | p. 17 |
| 36421 | SO moelleux 2 Olives & Thyme 100 g | Evasion Range | Part-baked | 64 | 32 | p. 17 |
| 36425 | SO moelleux Pesto 100 g | Evasion Range | Part-baked | 64 | 32 | p. 17 |
| 36415 | SO moelleux Sun Dried Tomato 100 g | Evasion Range | Part-baked | 64 | 32 | p. 17 |

| PÂTISSERIES | | Segmentation | Technology | Pieces/box | Boxes/ pallet | |
|-----------------|--|---|----------------|------------------------|------------------|-------|
| MACARONS | | | | | | |
| 33440 | Macaron Assortment +/-12 g No. 1 | Bridor Une Recette Lenôte Professionnel | Ready to serve | 2 Trays of 48 pieces | 132 | p. 38 |
| 34111 | Macaron Assortment +/- 12 g No. 2 | Bridor Une Recette Lenôte Professionnel | Ready to serve | 2 Trays of 48 pieces | 132 | p. 38 |
| 35720 | Single-Flavour Vanilla Macaron Tray +/- 12 g | Bridor Une Recette Lenôte Professionnel | Ready to serve | 2 Trays of 48 pieces | 132 | p. 38 |
| 35721 | Single-Flavour Strawberry Macaron Tray +/- 12 g | Bridor Une Recette Lenôte Professionnel | Ready to serve | 2 Trays of 48 pieces | 132 | p. 38 |
| 35722 | Single-Flavour Chocolate Macaron Tray +/- 12 g | Bridor Une Recette Lenôte Professionnel | Ready to serve | 2 Trays of 48 pieces | 132 | p. 38 |
| 35723 | Single-Flavour Lemon Macaron Tray +/- 12 g | Bridor Une Recette Lenôte Professionnel | Ready to serve | 2 Trays of 48 pieces | 132 | p. 38 |
| 35724 | Single-Flavour Salted Butter Caramel Macaron Tray +/- 12 g | Bridor Une Recette Lenôte Professionnel | Ready to serve | 2 Trays of 48 pieces | 132 | p. 38 |
| 35725 | Single-Flavour Pistachio Macaron Tray +/- 12 g | Bridor Une Recette Lenôte Professionnel | Ready to serve | 2 Trays of 48 pieces | 132 | p. 38 |
| 35726 | Single-Flavour Coffee Macaron Tray +/- 12 g | Bridor Une Recette Lenôte Professionnel | Ready to serve | 2 Trays of 48 pieces | 132 | p. 38 |
| 36173 | Classic Flavours Macaron Tray +/- 12g | Bridor Collection | Ready to serve | 1 package of 48 pieces | 250 | p. 39 |
| 36428 | Tray of Macarons +/- 12g Spring-Summer Collection | Bridor Collection | Ready to serve | 1 package of 48 pieces | 250 | p. 39 |
| NI 36875 | Tray of Macarons +/- 12g Autumn-Winter Collection | Bridor Collection | Ready to serve | 1 package of 48 pieces | 250 | p. 39 |

| | | | | | | |
|--------------------|--------------------------|---|----------------|----------------------|-----|-------|
| PETIT FOURS | | | | | | |
| 35980 | Vendôme Tray 380 g | Bridor Une Recette Lenôte Professionnel | Ready to serve | 2 Trays of 28 pieces | 200 | p. 39 |
| 35981 | Brown Diamond Tray 387 g | Bridor Une Recette Lenôte Professionnel | Ready to serve | 2 Trays of 35 pieces | 200 | p. 39 |
| 35982 | Versailles Tray 854 g | Bridor Une Recette Lenôte Professionnel | Ready to serve | 1 Tray of 63 pieces | 200 | p. 39 |


| GLUTEN-FREE RANGE | | | Technology | Pieces/box | Boxes/ pallet | |
|-------------------|--|--|--------------------|------------|------------------|-------|
| 35430 | Pure butter Madeleine 30 g | | FULLY BAKED | 50 | 96 | p. 41 |
| 35431 | Pure butter and sugar Mini Brioche 50 g | | FULLY BAKED | 50 | 64 | p. 41 |
| 35433 | Plain Roll with millet seed topping 45 g | | FULLY BAKED | 50 | 64 | p. 41 |
| 35432 | Multigrain Roll with poppy seed topping 45 g | | FULLY BAKED | 50 | 64 | p. 41 |
| 35700 | Multigrain Roll with yellow flax seed topping 45 g | | FULLY BAKED | 50 | 64 | p. 41 |


FRENCH-STYLE VIENNESE PASTRIES

| CROISSANTS | | Segmentation | Butter | Technology | Pieces/Box | Boxes/ pallet | |
|--------------|---------------------|-------------------|--------|------------|------------|------------------|-------|
| MINI | | | | | | | |
| 32956 | Mini Croissant 20 g | Savoureux | Fine | RTB | 260 | 64 | p. 28 |
| 32921 | Mini Croissant 20 g | Savoureux | Fine | RTB | 200 | 96 | p. 28 |
| 30190 | Mini Croissant 20 g | Savoureux Origine | PDO | RTB | 260 | 64 | p. 26 |
| 30179 | Mini Croissant 20 g | Savoureux Origine | PDO | RTB | 200 | 96 | p. 26 |
| 34840 | Mini Croissant 25 g | Classic | Fine | RTB | 225 | 64 | p. 31 |
| 32181 | Mini Croissant 25 g | Savoureux | Fine | RTB | 225 | 64 | p. 28 |
| 33980 | Mini Croissant 25 g | Éclat du Terroir | Fine | RTB | 200 | 96 | p. 22 |

| | | | | | | | |
|--------------|----------------------|---|------|------------|-----|----|-------|
| LUNCH | | | | | | | |
| 31026 | Lunch Croissant 30 g | Classic | Fine | RTB | 400 | 56 | p. 31 |
| 32881 | Lunch Croissant 30 g | Savoureux | Fine | RTB | 240 | 64 | p. 29 |
| 30194 | Lunch Croissant 30 g | Savoureux Origine | PDO | RTB | 240 | 64 | p. 27 |
| 30192 | Lunch Croissant 30 g | Savoureux Origine | PDO | RTB | 400 | 64 | p. 27 |
| 32974 | Lunch Croissant 30 g | Bridor Une Recette Lenôte Professionnel | Fine | RTB | 195 | 64 | p. 21 |
| 31778 | Lunch Croissant 30 g | Bridor Une Recette Lenôte Professionnel | PDO | RTB | 195 | 64 | p. 21 |
| 31800 | Lunch Croissant 30 g | Bridor Une Recette Lenôte Professionnel | PDO | RTB | 200 | 96 | p. 21 |
| 35191 | Lunch Croissant 30 g | Éclat du Terroir | Fine | RTB | 195 | 64 | p. 23 |

| | | | | | | | |
|--------------|----------------|-------------------|------|------------|-----|----|-------|
| LARGE | | | | | | | |
| 33250 | Croissant 40 g | Savoureux | Fine | RTB | 165 | 64 | p. 29 |
| 30158 | Croissant 50 g | Classic | Fine | RTB | 200 | 64 | p. 31 |
| 32882 | Croissant 50 g | Savoureux | Fine | RTB | 120 | 64 | p. 29 |
| 30198 | Croissant 50 g | Savoureux Origine | PDO | RTB | 120 | 64 | p. 27 |
| 32960 | Croissant 50 g | Éclat du Terroir | Fine | RTB | 120 | 64 | p. 23 |
| 32629 | Croissant 55 g | Classic | Fine | RTB | 110 | 64 | p. 31 |
| 32819 | Croissant 55 g | Savoureux | Fine | RTB | 110 | 64 | p. 29 |
| 30168 | Croissant 60 g | Classic | Fine | RTB | 180 | 64 | p. 31 |
| 31000 | Croissant 60 g | Savoureux | Fine | RTB | 70 | 64 | p. 29 |
| 30214 | Croissant 60 g | Savoureux Origine | PDO | RTB | 70 | 64 | p. 27 |
| 30199 | Croissant 60 g | Savoureux Origine | PDO | RTB | 180 | 64 | p. 27 |

| | | Segmentation | Butter | Technology | Pieces/Box | Boxes/ pallet | | |
|-------------|--------------|--|---|------------|------------|------------------|----|-------|
| | 34161 | Croissant 60 g | Éclat du Terroir | Fine | RTB | 70 | 64 | p. 23 |
| (NI) | 37460 | Croissant 60 g | Irrésistibles | Fine | RTB | 70 | 64 | p. 30 |
| | 36039 | Croissant 65 g | Irrésistibles | Fine | RTP | 180 | 64 | p. 30 |
| | 31044 | Croissant 70 g | Savoureux | Fine | RTB | 60 | 64 | p. 29 |
| | 30458 | Croissant 70 g | Savoureux Origine | PDO | RTB | 60 | 64 | p. 27 |
| | 32566 | Croissant 70 g | Success | Fine | RTP | 165 | 64 | p. 25 |
| | 31802 | Croissant 70 g | Bridor Une Recette Lenôte Professionnel | PDO | RTP | 165 | 64 | p. 21 |
| | 33914 | Croissant 70 g | Éclat du Terroir | PDO | RTP | 165 | 64 | p. 23 |
| | 32504 | Organic Croissant 70 g  | Organic | Organic | RTB | 60 | 64 | p. 40 |
| | 35022 | Curved Croissant 70 g | Éclat du Terroir | Fine | RTP | 165 | 64 | p. 23 |
| | 35203 | Curved Croissant 70 g | Éclat du Terroir | Fine | RTB | 70 | 64 | p. 23 |
| (NI) | 37456 | Croissant 70 g | Créations d'Honoré | Fine | RTP | 165 | 64 | p. 24 |
| | 33230 | Croissant 70 g | Eclat du Terroir | Fine | RTB | 70 | 64 | p. 23 |
| | 37383 | Croissant 70 g | Eclat du Terroir | PDO | RTB | 70 | 64 | p. 23 |
| | 30063 | Croissant 71 g | Savoureux | Fine | RTP | 150 | 64 | p. 29 |
| | 32562 | Curved Croissant 80 g | Classic | Fine | RTB | 60 | 64 | p. 31 |
| | 35653 | Croissant 80 g | Savoureux | Fine | RTB | 60 | 64 | p. 29 |
| | 35099 | Croissant 80 g | Savoureux | Fine | RTP | 150 | 64 | p. 29 |
| | 30995 | Croissant 80 g | Bridor Une Recette Lenôte Professionnel | PDO | RTP | 120 | 64 | p. 21 |
| | 35511 | Croissant 80 g | Classic | Fine | RTB | 60 | 64 | p. 31 |
| | 31780 | Croissant 80 g | Éclat du Terroir | PDO | RTB | 60 | 64 | p. 23 |
| | 35676 | Croissant 90 g | Savoureux | Fine | RTB | 50 | 64 | p. 29 |

| PAINS AU CHOCOLAT | | | Segmentation | Butter | Technology | Pieces/Box | Boxes/ pallet | |
|--------------------------|--------------|---|---|---------|------------|------------|------------------|-------|
| MINI | | | | | | | | |
| | 34853 | Mini Pain au Chocolat 25 g | Classic | Fine | RTB | 250 | 64 | p. 31 |
| | 32182 | Mini Pain au Chocolat 25 g | Savoureux | Fine | RTB | 250 | 64 | p. 28 |
| | 32958 | Mini Pain au Chocolat 28 g | Savoureux | Fine | RTB | 260 | 64 | p. 28 |
| | 32922 | Mini Pain au Chocolat 28 g | Savoureux | Fine | RTP | 200 | 96 | p. 28 |
| | 30122 | Mini Pain au Chocolat 28 g | Savoureux Origine | PDO | RTB | 260 | 64 | p. 26 |
| | 30109 | Mini Pain au Chocolat 28 g | Savoureux Origine | PDO | RTP | 200 | 96 | p. 26 |
| | 33981 | Mini Pain au Chocolat 30 g | Éclat du Terroir | Fine | RTP | 200 | 96 | p. 22 |
| LUNCH | | | | | | | | |
| | 31025 | Lunch Pain au Chocolat 30 g | Classic | Fine | RTP | 340 | 56 | p. 31 |
| | 32918 | Lunch Pain au Chocolat 32 g | Savoureux | Fine | RTB | 240 | 64 | p. 29 |
| | 30128 | Lunch Pain au Chocolat 32 g | Savoureux Origine | PDO | RTB | 240 | 64 | p. 27 |
| | 32973 | Lunch Pain au Chocolat 35 g | Bridor Une Recette Lenôte Professionnel | Fine | RTB | 210 | 64 | p. 21 |
| | 31776 | Lunch Pain au Chocolat 35 g | Bridor Une Recette Lenôte Professionnel | PDO | RTB | 210 | 64 | p. 21 |
| | 31801 | Lunch Pain au Chocolat 35 g | Bridor Une Recette Lenôte Professionnel | PDO | RTP | 200 | 96 | p. 21 |
| | 35192 | Lunch Pain au Chocolat 35 g | Éclat du Terroir | Fine | RTB | 210 | 64 | p. 23 |
| LARGE | | | | | | | | |
| | 35419 | Pain au Chocolat 55 g | Savoureux | Fine | RTB | 100 | 64 | p. 29 |
| | 33751 | Pain au Chocolat 65 g | Classic | Fine | RTB | 90 | 64 | p. 31 |
| | 32822 | Pain au Chocolat 65 g | Savoureux | Fine | RTB | 90 | 64 | p. 29 |
| | 30095 | Pain au Chocolat 70 g | Classic | Fine | RTP | 180 | 64 | p. 31 |
| | 30147 | Pain au Chocolat 70 g | Savoureux Origine | PDO | RTB | 90 | 64 | p. 27 |
| | 30132 | Pain au Chocolat 70 g | Savoureux Origine | PDO | RTP | 180 | 64 | p. 27 |
| | 34162 | Pain au Chocolat 70 g | Éclat du Terroir | Fine | RTB | 90 | 64 | p. 23 |
| | 34557 | Pain au Chocolat 70 g | Success | Fine | RTP | 180 | 64 | p. 25 |
| (NI) | 37461 | Pain au Chocolat 70 g | Irrésistibles | Fine | RTB | 76 | 64 | p. 30 |
| | 34581 | Pain au Chocolat 75 g | Classic | Fine | RTB | 70 | 64 | p. 31 |
| | 36040 | Pain au Chocolat 75 g | Irrésistibles | Fine | RTP | 165 | 64 | p. 30 |
| | 31001 | Pain au Chocolat 75 g | Savoureux | Fine | RTB | 70 | 64 | p. 29 |
| | 32564 | Organic Pain au Chocolat 75 g  | Organic | Organic | RTB | 70 | 64 | p. 40 |
| | 31027 | Pain au Chocolat 80 g | Classic | Fine | RTB | 70 | 64 | p. 31 |
| | 32099 | Pain au Chocolat 80 g | Savoureux | Fine | RTP | 150 | 64 | p. 29 |
| | 32577 | Pain au Chocolat 80 g | Success | Fine | RTP | 150 | 64 | p. 25 |
| | 31803 | Pain au Chocolat 80 g | Bridor Une Recette Lenôte Professionnel | PDO | RTP | 150 | 64 | p. 21 |
| | 31691 | Pain au Chocolat 80 g | Éclat du Terroir | PDO | RTP | 150 | 64 | p. 23 |
| | 31792 | Pain au Chocolat 80 g | Éclat du Terroir | PDO | RTB | 60 | 64 | p. 23 |
| (NI) | 37457 | Pain au Chocolat 80 g | Créations d'Honoré | Fine | RTP | 150 | 64 | p. 24 |
| | 32434 | Maxi Pain au Chocolat 150 g | Classic | Fine | RTP | 84 | 56 | p. 31 |
| | 32717 | Maxi Pain au Chocolat 150 g | Classic | Fine | RTB | 36 | 64 | p. 31 |

OUR PRODUCT REFERENCES

| PAINS AUX RAISINS | | Segmentation | Butter | Technology | Pieces/Box | Boxes/ pallet | |
|---|--|--|--------|------------|------------|------------------|-------|
| MINI | | | | | | | |
| 34854 | Mini Pain aux Raisins 30 g | Classic | Fine | RTB | 260 | 64 | p. 31 |
| 32183 | Mini Pain aux Raisins 30 g | Savoureux | Fine | RTB | 260 | 64 | p. 28 |
| 32923 | Mini Pain aux Raisins 30 g | Savoureux | Fine | RTP | 200 | 96 | p. 28 |
| 30294 | Mini Pain aux Raisins 30 g | Savoureux Origine | PDO | RTB | 260 | 64 | p. 26 |
| 30281 | Mini Pain aux Raisins 30 g | Savoureux Origine | PDO | RTP | 200 | 96 | p. 26 |
| 33982 | Mini Pain aux Raisins 35 g | Éclat du Terroir | Fine | RTP | 200 | 96 | p. 22 |
| LUNCH | | | | | | | |
| 32972 | Lunch Pain aux Raisins 30 g | Bridor Une Recette Lenôtre Professionnel | Fine | RTB | 230 | 64 | p. 21 |
| 31290 | Lunch Pain aux Raisins 30 g | Bridor Une Recette Lenôtre Professionnel | PDO | RTB | 230 | 64 | p. 21 |
| 30300 | Lunch Pain aux Raisins 30 g | Bridor Une Recette Lenôtre Professionnel | PDO | RTP | 400 | 64 | p. 21 |
| 35193 | Lunch Pain aux Raisins 30 g | Éclat du Terroir | Fine | RTB | 230 | 64 | p. 23 |
| 31024 | Lunch Pain aux Raisins 35 g | Classic | Fine | RTP | 360 | 64 | p. 31 |
| 32919 | Lunch Pain aux Raisins 35 g | Savoureux | Fine | RTB | 260 | 64 | p. 29 |
| 30298 | Lunch Pain aux Raisins 35 g | Savoureux Origine | PDO | RTB | 260 | 64 | p. 27 |
| 30292 | Lunch Pain aux Raisins 35 g | Savoureux Origine | PDO | RTP | 360 | 64 | p. 27 |
| LARGE | | | | | | | |
| 35712 | Pain aux Raisins 96 g | Savoureux | Fine | RTB | 66 | 64 | p. 29 |
| 30261 | Pain aux Raisins 105 g | Classic | Fine | RTP | 120 | 64 | p. 31 |
| 30277 | Pain aux Raisins 105 g | Savoureux Origine | PDO | RTB | 60 | 64 | p. 27 |
| 30269 | Pain aux Raisins 105 g | Savoureux Origine | PDO | RTP | 120 | 64 | p. 27 |
| 31002 | Pain aux Raisins 110 g | Savoureux | Fine | RTB | 60 | 64 | p. 29 |
| 34210 | Pain aux Raisins 110 g | Classic | Fine | RTB | 60 | 64 | p. 31 |
| 32659 | Pain aux Raisins 120 g | Classic | Fine | RTP | 105 | 64 | p. 31 |
| 33453 | Pain aux Raisins 120 g | Éclat du Terroir | Fine | RTP | 99 | 64 | p. 23 |
| 32569 | Pain aux Raisins 130 g | Éclat du Terroir | PDO | RTP | 90 | 64 | p. 23 |
| APPLE TURNOVERS | | | | | | | |
| LUNCH | | | | | | | |
| 32924 | Lunch Apple Turnover 40 g | Savoureux | Fine | RTB | 255 | 64 | p. 29 |
| 31252 | Lunch Apple Turnover 40 g | Savoureux Origine | PDO | RTB | 255 | 64 | p. 27 |
| 30227 | Lunch Apple Turnover 40 g | Bridor Une Recette Lenôtre Professionnel | PDO | RTB | 255 | 64 | p. 21 |
| LARGE | | | | | | | |
| 30228 | Apple Turnover 105 g | Savoureux | Fine | RTB | 50 | 96 | p. 29 |
| 32670 | Apple-Vanilla Turnover 105 g | Savoureux | Fine | RTB | 50 | 96 | p. 29 |
| 30234 | Apple Turnover 105 g | Savoureux Origine | PDO | RTB | 50 | 96 | p. 27 |
| ASSORTMENTS | | | | | | | |
| LUNCH | | | | | | | |
| 33320 | Lunch Viennese Pastry Assortment - 3 x 45 pieces | Savoureux | Fine | RTB | 135 | 96 | p. 29 |
| 30220 | Lunch Viennese Pastry Assortment - 3 x 45 pieces | Savoureux Origine | PDO | RTB | 135 | 96 | p. 27 |
| INDULGENT VIENNESE PASTRIES | | | | | | | |
| THE MINIS | | | | | | | |
| GOURMANDISES | | | | | | | |
| 31701 | Mini Chocolate Twist 28 g | | | RTB | 100 | 96 | p. 32 |
| 31293 | Mini Chocolate Twist 28 g | | | RTP | 180 | 96 | p. 32 |
| 32156 | Mini Cranberry Twist 30 g | | | RTB | 100 | 96 | p. 32 |
| 32157 | Mini Cinnamon Swirl 35 g | | | RTB | 260 | 64 | p. 32 |
| 32330 | Mini Custard Extravagant 40 g | | | RTB | 180 | 64 | p. 32 |
| 32232 | Mini Gourmandises Assortment | | | RTB | 140 | 96 | p. 32 |
| FRIANDISES | | | | | | | |
| 36815 | Mini Raspberry Extravagant 35 g | | | RTB | 150 | 64 | p. 32 |
| 36821 | Mini Praline Finger 35 g | | | RTB | 150 | 64 | p. 32 |
| 36814 | Mini Triangle with Madagascar Vanilla Custard 40 g | | | RTB | 150 | 64 | p. 32 |
| 36822 | Mini Friandises Assortment | | | RTB | 200 | 64 | p. 32 |
| ARC-EN-CIEL SWIRLS UNE RECETTE LENÔTRE PROFESSIONNEL | | | | | | | |
| 36731 | Mini Walnut and Caramel Swirl 40 g | | | RTB | 120 | 96 | p. 33 |
| 36732 | Mini Chocolate & Cranberries Swirl 40 g | | | RTB | 120 | 96 | p. 33 |
| 36733 | Mini Apple Tart Swirl 40 g | | | RTB | 120 | 96 | p. 33 |
| 36734 | Mini Arc-En-Ciel Swirl Assortment | | | RTB | 180 | 64 | p. 33 |
| LATTICES | | | | | | | |
| 31105 | Mini Strawberry Lattice 40 g | | | RTB | 100 | 96 | p. 33 |
| 31104 | Mini Cherry Lattice 40 g | | | RTB | 100 | 96 | p. 33 |

| | | Technology | Pieces/Box | Boxes/ pallet | |
|--------------------------------|------------------------------------|------------|------------|------------------|-------|
| 31103 | Mini Mango Lattice 40 g | RTB | 100 | 96 | p. 33 |
| 31106 | Mini Apple Lattice 40 g | RTB | 100 | 96 | p. 33 |
| 31507 | Mini Fruit Lattice Assortment 40 g | RTB | 100 | 96 | p. 33 |
| CROISSANTS OF THE WORLD | | | | | |
| 35681 | Mini Multigrain Croissant 35 g | RTB | 180 | 64 | p. 33 |
| 35730 | Mini Zaatar Croissant 35 g | RTB | 195 | 64 | p. 33 |
| BRIOCHEs | | | | | |
| 30028 | Mini Brioche 30 g | RTP | 400 | 64 | p. 33 |
| 30031 | Mini Brioche 60 g | RTP | 210 | 64 | p. 33 |

| THE MAXIS | | Technology | Pieces/Box | Boxes/ pallet | |
|--------------------------------|--|------------|------------|------------------|-------|
| EXTRAVAGANTS | | | | | |
| 32063 | Custard Extravagant 90 g | RTB | 70 | 64 | p. 35 |
| 36622 | Choco-Custard Extravagant 95 g | RTB | 70 | 64 | p. 35 |
| FILLED CROISSANTS | | | | | |
| NI 37458 | Apricot-Filled Croissant 70 g | RTB | 56 | 80 | p. 34 |
| NI 37459 | Cocoa and Hazelnut-Filled Croissant 70 g | RTB | 56 | 80 | p. 34 |
| 36670 | Apricot-Filled Croissant 90 g | RTB | 44 | 80 | p. 34 |
| 36671 | Raspberry-Filled Croissant 90 g | RTB | 44 | 80 | p. 34 |
| 36672 | Cocoa and Hazelnut-Filled Croissant 90 g | RTB | 44 | 80 | p. 34 |
| 36673 | Custard-Filled-Croissant 90 g | RTB | 44 | 80 | p. 34 |
| 34421 | Almond-Filled Croissant 90 g | RTB | 60 | 64 | p. 34 |
| 33442 | Cocoa and Hazelnut-Filled Croissant 90 g | RTP | 60 | 96 | p. 34 |
| 34420 | Cocoa and Hazelnut-Filled Croissant 90 g | RTB | 60 | 64 | p. 34 |
| 35716 | Almond-Filled Croissant 95 g | RTB | 60 | 64 | p. 34 |
| CROISSANTS OF THE WORLD | | | | | |
| 35435 | Zaatar Croissant 70 g | RTB | 70 | 64 | p. 36 |
| 34732 | Multigrain Croissant 70 g | RTB | 70 | 64 | p. 36 |
| TWISTS | | | | | |
| 34045 | Apricot Twist 85 g | RTB | 70 | 64 | p. 35 |
| 34044 | Raspberry Twist 85 g | RTB | 70 | 64 | p. 35 |
| 30308 | Chocolate Twist 90 g | RTB | 70 | 64 | p. 35 |
| 33927 | Milk Chocolate Twist 90 g | RTB | 70 | 64 | p. 35 |
| 32155 | Cranberry Twist 90 g | RTB | 70 | 64 | p. 35 |
| 30958 | Custard Cravate 100 g | RTP | 80 | 64 | p. 35 |
| 33472 | Apricot Twist 110 g | RTP | 65 | 64 | p. 35 |
| 33471 | Raspberry Twist 110 g | RTP | 65 | 64 | p. 35 |
| 34060 | Dark Chocolate Twist 110 g | RTP | 65 | 64 | p. 35 |
| 30302 | Chocolate Twist 120 g | RTP | 65 | 64 | p. 35 |
| SUISSES | | | | | |
| 33441 | Chocolate Suisse 100 g | RTB | 70 | 64 | p. 36 |
| 30042 | Chocolate Suisse 120 g | RTP | 70 | 80 | p. 36 |
| OTHER SPECIALITIES | | | | | |
| 30310 | Almond Triangle 90 g | RTP | 100 | 56 | p. 36 |
| NI 32443 | Cocoa and Hazelnut Bear Paw 80 g | RTB | 40 | 96 | p. 36 |
| 35161 | Cocoa and Hazelnut Bear Paw 100 g | RTB | 30 | 96 | p. 36 |
| 32160 | Cinnamon Swirl 100 g | RTB | 60 | 64 | p. 36 |
| 30000 | Apricot Croissant 115 g | RTP | 40 | 96 | p. 36 |
| 30009 | Apricot Croissant 115 g | RTB | 60 | 64 | p. 36 |

| SNACKS | | Technology | Pieces/Box | Boxes/ pallet | |
|--------------------------|------------------------------------|------------|------------|------------------|-------|
| FILLED CROISSANTS | | | | | |
| NI 37455 | Cheese Croissant 90 g | RTB | 60 | 64 | p. 36 |
| NI 37540 | Ham & Cheese Croissant 90 g | RTB | 60 | 64 | p. 36 |
| SWIRLS | | | | | |
| 33123 | Ham & Cheese Swirl 120 g | RTB | 54 | 64 | p. 37 |
| 33140 | Pizza Swirl 120 g | RTB | 54 | 64 | p. 37 |
| 33141 | Mustard & Three Cheese Swirl 120 g | RTB | 54 | 64 | p. 37 |
| 36650 | Pesto Swirl 100 g | RTB | 60 | 64 | p. 37 |
| LATTICE | | | | | |
| 34401 | Ham & Cheese Lattice 100 g | RTB | 70 | 64 | p. 36 |
| BUN'N'ROLL | | | | | |
| NI 36967 | Bun'n'Roll 85 g | RTB | 50 | 80 | p. 37 |



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