



# CATALOGUE



20  
24

SHARE

THE BAKERY CULTURES  
OF THE WORLD

# Summary



## INTRODUCTION

- 03 / Who we are
- 07 / Bakery cultures
- 09 / Inspirations
- 10 / Our commitments
- 13 / Trends
- 15 / New 2024 products
- 16 / Bridor services
- 17 / Logo library



## NATURALNESS & NUTRITION

- 20 / Well Being
- 22 / Organic



## BREAD

### 25 / FRENCH STYLE

- 26 / Bridor Une Recette Lenôte Professionnels
- 29 / Bridor signé Frédéric Lalos
- 32 / The Gourmet Breads
- 35 / The Essential Breads
- 38 / Breads of Indulgence

### 40 / OF THE WORLD

- 41 / Evasions
- 43 / Panidor



## VIENNESE PASTRIES

### 46 / FRENCH STYLE

- 47 / Bridor X Pierre Hermé Paris
- 49 / Bridor Une Recette Lenôte Professionnels
- 52 / Éclat Du Terroir
- 57 / Les Inspirés
- 59 / Savoureux
- 63 / Irrésistibles
- 65 / Classics
- 68 / Baker Solution

### 70 / THE INDULGENT COLLECTION

- 71 / Mini Delights
- 75 / Maxi Delights

### 80 / OFF THE WORLD

- 81 / Evasions



## SNACKING

- 84 / Savoury Collection
- 87 / Panidor



## PASTRIES

- 90 / Bridor Une Recette Lenôte Professionnels
- 93 / The Delights
- 95 / Evasions
- 97 / Panidor



This document is interactive. You can click directly on the titles to go to the page and browse through the document thanks to its function to return to the contents page.

# OUR PURPOSE

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

## **Bread is central to life, all over the world.**

It is 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 traditional and modern techniques, both local and global, recipes intersect and are reinvented to align with what consumers want.

## **Supporting and sharing bakery cultures worldwide**

From French baguettes to tasty Nordic loaves, from pure butter croissants to red bean-filled Japanese croissants, from Indian chapati to Brazilian pão de queijo.

We draw inspiration from the extraordinary know-how of bakers and chefs from all over the world to create exceptional products... Our breads and Viennese pastries are characterful, made of natural ingredients and true to their origins.

## **Since its foundation, Bridor has been driven by a passion for baking**

- / Developing 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 quality and taste without compromise.
- / Placing women and men at the heart of our efforts for a more responsible approach.

## **That's Bridor's mission**

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



BRIDOR.  
**Share the bakery cultures of the world**

# OUR DNA



## Preserving artisanal know-how

For over 30 years, **Bridor has been inspired by the bakery tradition and has teamed up with chefs** to propose characterful and delicious products. Through prestigious partnerships, such as those established with Maison Lenôtre, Maison Pierre Hermé Paris and Meilleur Ouvrier de France Boulanger, Frédéric Lalos, Bridor offers original collections tailored to a high-end customers.



## Quality for over 30 years

**Bridor's production methods respect the products and resting times necessary for the flavours to develop.** The teams consist of bakers, engineers and quality experts who work mainly with pure butter Viennese pastries. Some breads are made with sourdough, which have been kept going for over 20 years in our production workshops.

## Supporting and sharing bakery cultures of the world

**At Bridor, we draw inspiration from the know-how of bakers from all around the world to create typical products inspired by local traditions.** Our chefs create characterful ranges that are an invitation to indulgence with melt-in-the-mouth Viennese pastries, crispy breads and delicious pastries.



## People at the heart of our professions

**Bridor takes special care of the women and men who work every day to offer exceptional products.** Frequent initiatives to promote health, integration, safety and well-being in the workplace are organised throughout the year.

# BRIDOR

WORLDWIDE



GRAHAM BELL / DE ROUEN  
**QUEBEC / CANADA**

BRIDGEPORT  
**CONNECTICUT / USA**

VINELAND  
**NEW JERSEY / USA**

LOUVERNÉ  
**FRANCE**

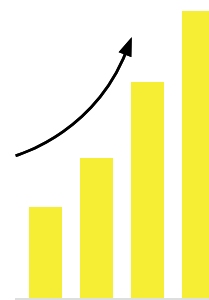
SERVON-SUR-VILAINE  
**FRANCE**

LEIRIA  
**PORTUGAL**  
**panidor.**

BRIDOR PÂTISSERIE  
**PONT DE L'ISÈRE / FRANCE**

AMANDINE  
**BEIJING / CHINA**

# BRIDOR IN FIGURES



**€1,3 billion**  
in turnover in 2023

**10** production  
sites



**400,000 tonnes**  
of products per year

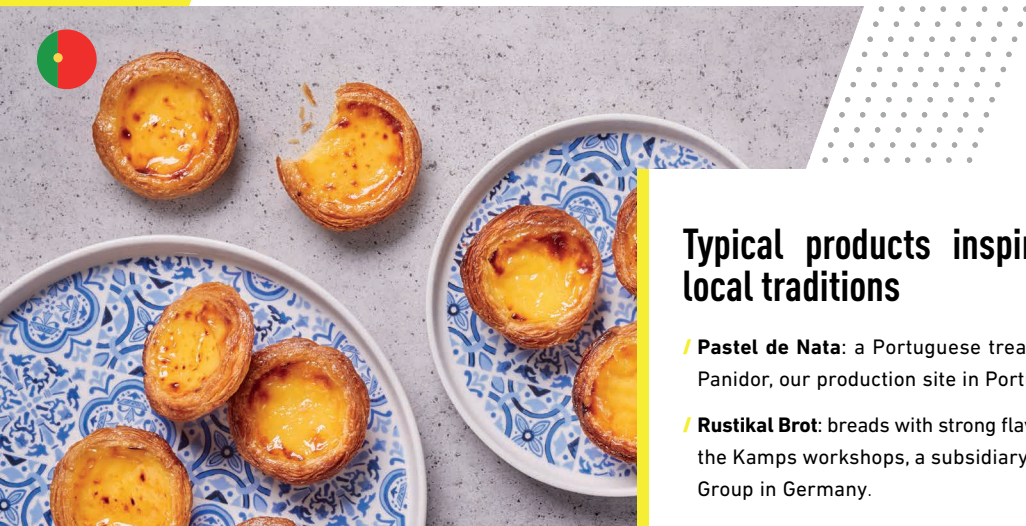


**4 000  
employees**

A grid of 4,000 small grey human icons arranged in 40 rows and 100 columns.

# SUPPORTING BAKERY CULTURES

FOR MANY YEARS, IT HAS BEEN TO OUR AMBITION IS TO SHARE THE BAKERY CULTURES OF THE WORLD THROUGH OUR PRODUCT RANGE AND INTERNATIONAL COLLABORATION.



## Typical products inspired by local traditions

- / **Pastel de Nata:** a Portuguese treat made by Panidor, our production site in Portugal.
- / **Rustikal Brot:** breads with strong flavours from the Kamps workshops, a subsidiary of Le Duff Group in Germany.



## Products inspired by world cultures and infused with our French know-how

- / **Ultra Kanel Swirl:** a Viennese pastry inspired by Scandinavia with an intense cinnamon taste.
- / **Zaatar Croissant:** a pure butter croissant with Oriental flavours thanks to a blend of spices and aromatic plants.
- / And much more...!

## Partnerships with chefs all over the world

- / **Frédéric Lalos**, Meilleur Ouvrier de France Boulangerie (Best Craftsman in France - Bakery) has been working with us for 12 years through a bread collection that reflects his values for excellence and creativity.
- / In 2021, the pastry chef **Pierre Hermé**, voted Best Pastry Chef in the World in 2016, dreamed up a unique and creative collection of Viennese pastries for Bridor.
- / **Michel Roux Jr.**, the famous English-French chef with 85,000 Instagram followers, is the ambassador of our Frédéric Lalos range in the UK. The range is in line with his demands for quality and flavours.
- / An Austrian chef living in Germany, **Johann Lafer** has become a real culinary icon in his adopted country and collaborates with Bridor in Germany.



Frédéric Lalos



Pierre Hermé



Michel Roux Jr.



The New York Roll, made with our iconic Bun'n'Roll.

## Recipes that immerse you in local bakery cultures

Discover over 170 recipes by our chefs and expert bakers worldwide! These recipe files, which can be downloaded from our Website, are filtered by type of recipe, preparation time and complexity.

Scan this code to discover more recipes!



Find our Chefs' tips too!



Croque-monsieur made with the Wholemeal Loaf by Frédéric Lalos.



Pierre and Giuseppe, our expert bakers from Spain/Portugal and Italy/Malta.



## The Bridor Bakery Cultures Club

In 2020, we set up the Bridor Bakery Cultures Club. This space for sharing and thinking brings together our 40 expert bakers who are located all over the world. **Together, they discuss new trends, local culinary traditions and good bakery practices.** Our chefs also take part in Bridor events internationally. Among these events, the yearly Culinary Creativity Contest invites them to pay homage to their regional bakery culture through Bridor products.



Jérôme and Sofi, our expert bakers from France and Scandinavia.



# INSPIRATIONS

INDULGENT AND CREATIVE RECIPES FOR YOU

## Our chefs share their best recipes with you



Our chefs and expert bakers, members of the Bridor Bakery Cultures Club with global presence, present their **best gourmet and delicious recipes made with our products.**

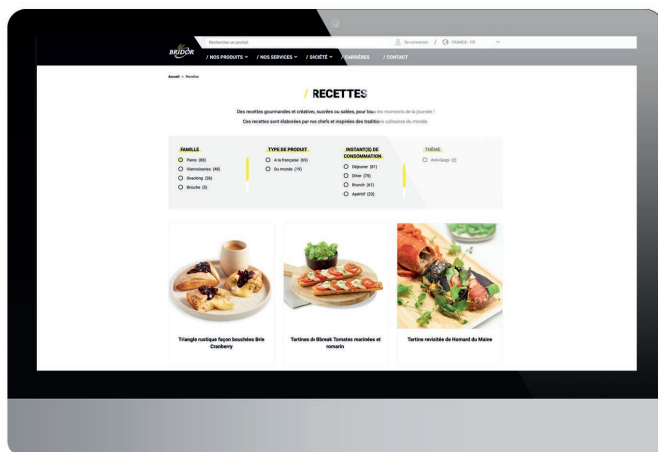
Discover **sweet or savoury recipes** for every moment of the day, which are sure to take you on a journey! From the vegetarian Mediterranean sandwich to the Tomato & Mozzarella Focaccia, including Apple & Cinnamon crumble, **let yourself be surprised and rediscover some of our flagships.**

We provide you with a selection of **over 170 recipes made by our chefs** to inspire you daily.



Premium and surprising burgers and desserts made with the Bun 'n' Roll

#waste: our chefs have come up with inspiring recipes to avoid wasting a single crumb of our products.



## A real dose of inspiration for all our customers

Make the most of a clear and easy-to-use interface to quickly find numerous recipes that meet your needs, and download the corresponding recipe files.

Download our recipe files



Elegant recipes inspired by global culinary traditions for festive moments

Surprising recipes from the yearly Bridor Bakery Cultures Club creativity competition

# OUR COMMITMENTS



FOR OUR BREAD AND PASTRY PRODUCTION SITES IN FRANCE



## FLOUR



- / 100% of our conventional flours used in our French production sites come from France, i.e. they are produced from French wheat<sup>1</sup> and processed by millers located less than 300 km from our production sites.
- / The organic wheat flours in the breads made on our French sites are also made with organic French wheat<sup>1</sup>.



## BUTTER

- / We are working on writing and signing our Bridor Responsible Butter Charter with our processing and livestock partners.
- / In some recipes, we use PDO Charentes-Poitou butter which is unanimously recognised by French artisan bakers.

## EGGS

- / Since 1 January 2019 the eggs used on our French sites for Bridor products are from barn hens. Some lines are made with free range eggs.



## BRIDOR CLEAN LABEL



Our Bridor Clean Label<sup>2</sup> recipes are made with:

- / ingredients of natural origin
- / ingredients with colouring, aromatic or texture-enhancing properties, such as vanilla flavouring or turmeric for the colour.

Only ascorbic acid, which plays a decisive role in the final quality of the products, is tolerated in our Bridor Clean Label recipes. When it is used, it is always in a quantity of less than 0.02%.

## SALT CONTENT OF OUR PRODUCTS

- / An ambitious commitment to reduce salt:  
Since 2024, the maximum salt content in our bread is 1.3 g/100 g<sup>3</sup>.
- / A low-salt product range: recipes made with 25% less salt compared to the average of similar products on the market.



74%  
Bridor Clean Label  
IN 2021

86%  
Bridor Clean Label  
IN 2023

100%  
Bridor Clean Label  
2026 GOAL



(1) With the exception of weather conditions making it impossible to supply 100% French origin wheat.  
(2) Bridor Clean Label scope: Bread, Viennese Pastries, Savoury snacking, Brioche under the Bridor brand, including trade product mix.  
(3) For products made in France. In the baked product, excluding Focaccias.



PROTECTING OUR ENVIRONMENT

## REDUCING CONSUMPTION

### Over 75,000 m<sup>3</sup>

of water per year has been saved on our French production sites since 2021 thanks to the use of adiabatic technology for our old and new freezing facilities. This technology brings warm, dry air into contact with a humid area, effectively reducing temperatures.



Cutting our water consumption by a third by using the best technology in the industry

#sharing

### 100% LED lighting

By the end of 2024, all of our French production sites will have LED lighting. This consumes less electricity and has a longer life span, which reduces waste.

### Reducing energy waste

The installation of a system for mapping our production facilities' consumption allows us to consume what we need and to avoid wasting energy.

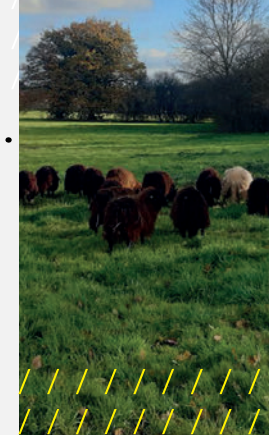
### -40% gas consumption

for our hot water tanks thanks to recovering heat from the machine rooms to preheat domestic hot water.



### ENERGY MANAGEMENT CERTIFICATION

This certification promotes companies which are committed to reducing their impact on the climate, preserving resources and improving their results thanks to efficient energy management.



## BIODIVERSITY

Consideration of biodiversity is an integral part in the study of all our future projects. Thus, our Louvern  site has eight beehives and its green spaces are maintained by sheep thanks to "Mouton de l'Ouest".

## ECO-ACTIONS



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

In 2022, this represented 112,000 m<sup>3</sup> of water reused!

### 100% of our waste

is now recovered through recycling, animal feed or heating buildings.



Reducing our waste by removing 8600T of butter packaging



The removal of cardboard packaging represents 158 tonnes less waste!



**RESPECT FOR WOMEN AND MEN**

## HEALTH, SAFETY AND WELL-BEING



### COMPANY WITH THE HEALTH AND SAFETY AT WORK CERTIFICATE

This certification encourages companies to incorporate a health and safety at work management policy and to associate goals with it.



### COMPANY WITH THE "VITRINE INDUSTRIE DU FUTUR" LABEL.

This label rewards technological innovations focused on people in our production sites.

Thanks to the **HUMAN project**, employees can benefit from a **tailor-made sports programme** and a gym to help them in the prevention of the risk of injuries and MSD (musculoskeletal disorders).

In 2019, we integrated our first exoskeletons. Since then, we have added **muscular activity sensors** to quantify the benefits of exoskeletons.

## INTEGRATION, TRAINING AND DIVERSITY



**CAMPUS BRIDOR**

**CAMPUS BRIDOR**, our training programme leading to certification, was launched in 2023 to offer training courses in Bridor professions. The programme alternates between the Servon-sur-Vilaine and Louverné production sites and can lead to employment.

In 2021, we installed two chatbots on our production sites. The first to help employees solve problems on production lines, the second to respond 24/7 to Human Resources issues.



At Bridor, July is Sign Language month. **Awareness-raising workshops held by deaf employees are organised to teach Sign Language to the teams.** After these workshops, memo files are given to all employees so that they can continue to practise in the divisions.



# TRENDS

THE BAKERY, VIENNESE PASTRY AND PÂTISSERIE MARKET IS A **DYNAMIC MARKET**. BAKERY PRODUCTS ARE PART OF **CONSUMERS' DAILY LIVES**, BASED ON **TRADITIONAL KNOW-HOW** WHILE **CONSTANTLY BEING RENEWED**.

## Bread

### A daily product

Bread is an **integral part of the daily life** of British people:

**92%** of people in the UK  
REGULARLY CONSUME BREAD<sup>1</sup>

**6/10** like to have a piece of bread  
WITH THEIR MEALS<sup>1</sup>

The most-consumed breads in the UK include: <sup>2</sup>

- / **Special breads** (wholemeal, seeded, etc.)
- / **The traditional baguette**
- / **Country-style bread**

### Naturalness & Nutrition

Nowadays, consumers are **looking to eat more healthily**, which involves **simple, natural and additive-free food**.

**70%** of people in the UK say they pay attention  
**TO THE NUTRITIONAL INTAKE**  
OF BAKERY PRODUCTS<sup>1</sup>

### Enjoyment and indulgence

Consumers **want food that gives them pleasure, at every moment of consumption**.

Thus, people in the UK agree that macarons are synonymous with:

- / **Exceptional moments** 70%
- / **Moment of enjoyment** 71%,
- / **Delicate flavours** 74% <sup>1</sup>

## Pâtisserie



# / Viennese pastries



## A blend of tradition and innovation

**1/4** of people in the UK regularly consume VIENNESE PASTRIES<sup>1</sup>

**Croissants and Pains au Chocolat are still among the favourite Viennese pastries for people in the UK with:**

- 59% favouring the Pain au Chocolat
- 60% favouring the Croissant by consumers of Viennese pastries<sup>1</sup>



However, the trend for increasingly indulgent **toppings and fillings** is not far behind.

Thus, Viennese pastry consumers include:

**over 1/2** buy chocolate-filled VIENNESE PASTRIES (Suissees, twists, swirls, croissants, etc.)<sup>1</sup>

**nearly 1/2** buy fruit-filled VIENNESE PASTRIES<sup>1</sup>



# NEW PRODUCTS 2024

BRIDOR AND MAISON LENÔTRE COMBINE THEIR EXPERTISE TO BRING YOU TWO NEW PRODUCTS WITH ELEGANT SHAPES AND UNIQUE FLAVOURS.



DISCOVER



DISCOVER



DISCOVER



DISCOVER

## MINI TARTELETTES 35G

Three **new** and **elegant** mini tartelettes with a **unique shape** have been created with Maison Lenôtre chefs. Their recipes with **intense and fruity flavours**, perfectly balanced by a **very fine and delicate pure butter puff pastry**, create an irresistible experience.

**76%** of Europeans like **DISCOVERING NEW SHAPES AND FLAVOURS OF VIENNESE PASTRIES**<sup>1</sup>

## MULLED WINE AND CHESTNUT BREAD 130 G

An exceptional and very original recipe created in collaboration with Maison Lenôtre chefs to form the creative basis for your **canapés!** Red **wine**, **orange purée**, "mulled wine" spices and **chestnuts** are added to the recipe to provide a lovely pink colour and a unique taste.

**61%** of Europeans like **GOURMET BREADS RICH IN PIECES**<sup>2</sup>

## KHORASAN WHEAT AND ANCIENT SEEDS BREAD 450 G

This new loaf from the Frédéric Lalos collection combines **tradition and creativity** thanks to a recipe made with a blend of **Khorasan wheat flour** (heirloom wheat variety) and wheat flour, both grown in France, and wheat flour sourdough made in our workshops. A **unique mix of six ancient seeds** adds crunchiness and a rustic and indulgent look.

**75%** of Europeans want **TO TRY THIS PRODUCT**<sup>1</sup>

## GOURMETSEEDED BAGUETTE 280 G

A delicious baguette made with carefully selected ingredients:

! a **unique blend of seeds** which adds indulgence and a crunchy texture

! a **wheat sourdough with seeds** (sunflower, quinoa, chia, amaranth and millet), made in our workshops, for excellent development and a **unique taste**.

**78%** of Europeans think that a **BAGUETTE COVERED IN SEEDS IS MORE APPETIZING**<sup>3</sup>

(1) Bridor survey on 6,000 consumers representative of the population in six countries in Europe (France, United Kingdom, Germany, Spain, Italy and Netherlands), 2023.

(2) Bridor survey on 10,000 consumers representative of the population in 10 European countries (France, Germany, Netherlands, United Kingdom, Italy, Spain, Denmark, Poland, Czech Republic, Romania), December 2022.

(3) Bridor survey on 8,000 consumers representative of the population, in eight countries in Europe (France, United Kingdom, Germany, Spain, Italy, Netherlands, Belgium and Poland), December 2023.

# DIGITAL TECHNOLOGY & YOU

## Your personalised customer space


Connect to your **personal space on Bridor.com** via your customer account. You'll find **your specific references there**.

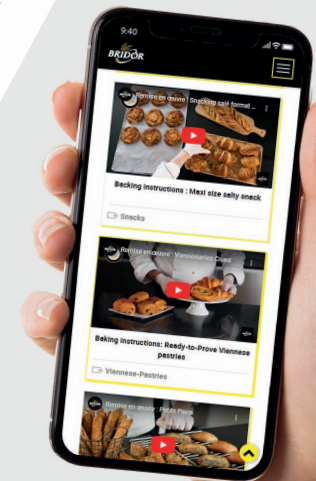
In addition, you will find:

- / Your **list of favourite products**
- / Your **orders**
- / Your **purchase history**
- / Additional documents to download: **technical data sheets, invoices**, etc.
- / Speak directly to **customer service**

## Full support for your preparations

On our Website, you can find **complete instructions** in the form of **short videos** for **optimal preparation**.

 **AS A BONUS: our Chefs' tips!**



Watch the videos



\* To access your on-line account, please contact our teams (commercialfrance@groupeleduff.com for France / exportsales@groupeleduff.com for all other countries). For more information, fill in **our on-line contact form**.



# LOGO LIBRARY

WHAT ALL THE LOGOS AND ICONS ON OUR PRODUCTS MEAN

## Ingredients



Products made with sourdough. All our sourdoughs are made in our production workshops.



Products containing Label Rouge flour, the quality label most recognised by consumers.<sup>1</sup>



Products made with olive oil for a soft texture.



Products made with free range eggs.



Viennese pastries made with Brittany butter in the recipe for delicious and crispy lamination. This butter is used exclusively in our prestigious Viennese pastry range, Bridor x Pierre Hermé Paris.



Viennese pastries made with Charentes-Poitou PDO butter.



Products made with quality margarine for a well-loved taste and a light and crispy texture.



Products made with a fat blend or a blend of margarine and concentrated butter. This combination of vegetable fat and the lovely taste of butter results in a high-quality range of Viennese pastries.

## Naturalness and Nutrition



Products containing at least 6 g of fibre in 100 g of baked product.<sup>2</sup>



Products containing at least 3 g of fibre in 100 g of baked product.<sup>2</sup>



At least 12% of the energy value of these products is made up of protein.<sup>2</sup>



Bridor Clean Label products are made only with the essentials and ingredients of natural origin. The only tolerated exception is ascorbic acid for its decisive role in the final product quality.



Products not containing meat (ingredients, including additives, flavourings, enzymes and carriers and processing aids which are not animal-based)



Products without animal ingredients (including additives, flavourings, enzymes and carriers) or animal-based processing aids, at every step of production.



Breads containing flax flour in their recipe and part of the Bleu-Blanc-Coeur approach.



Gluten-free products made from a unique mix of gluten-free flours.



Organic breads and Viennese pastries made with rigorously selected raw materials in compliance with Organic Farming specifications and Bridor's requirements.

## Technologies

**RTP** READY-TO-PROVE products requiring proving time in the preparation.

**RTB** READY-TO-BAKE products for easy and fast preparation.

**PART-BAKED** Bread baked to 80%, requiring baking in the oven.

**FULLY BAKED** Products READY-TO-SERVE after defrosting.

## Our ranges



Viennese pastries with simple and 100% natural ingredients, without ascorbic acid and without lecithin.



B2C brand for our bags suitable for consumer sales.



Products for which the recipes are inspired by local cultures to offer creative and delicious products.



Products launched this year.



Products for which the recipe has been redesigned this year.



# 01 NATURALNESS AND NUTRITION



## Consumer well-being

From breads in the Bleu-Blanc-Coeur or gluten-free range to the croissant without ascorbic acid and lecithin, Bridor reinvents itself every year to **propose tasty products committed to well-being and healthier eating** in its "Healthier Eating" range.

## The environment

A concern at the heart of Bridor's commitments. It is embodied by the **organic collection**, which contains products made from raw materials from organic farming.

## Quality

Products made with **rigorously selected ingredients** and according to specifications established by Bridor quality teams.

# Well-Being



Strongly committed to wellness, Bridor has developed a range of products in phase with new nutritional considerations. **Bridor's well-being products combine naturalness, enjoyment and quality.**

This collection consists of several delicious **Bleu Blanc Cœur** breads, an approach that incorporates nutritional objectives for people while respecting animal health and our environment.

It also includes **gluten-free** breads, a brioche and a madeleine, protected in individual bags.

Finally, this collection includes **NAKED** Viennese pastries, made only with ingredients of natural origin (without ascorbic acid and lecithin) and free range eggs.

All the breads and Viennese pastries in this collection meet our Bridor Clean Label requirements.



**66%** of consumers in the UK pay attention to THE COMPOSITION OF THE PRODUCTS THEY BUY\*

\* Bridor survey on 1,000 consumers representative of the UK population, 2022

BLEU-BLANC-CŒUR

37021



FULLY BAKED

Bleu Blanc Cœur Roll 50g x150



37022



PART-BAKED

Grains Half-Baguettes 140g x50



41694



FULLY BAKED

Bleu-Blanc-Cœur Roll 40g x185



GLUTEN FREE

35432



FULLY BAKED

Grains Gluten free Roll 45g x50



35433



FULLY BAKED

Plain Gluten Free Roll 45g x50



35700



FULLY BAKED

Grains Gluten free Roll 45g x50



35431



FULLY BAKED

gluten free Mini Brioche 50g x50



35430



FULLY BAKED

gluten free Madeleine 30g x50



NAKED

39779



RTB

Naked Croissant 60g x70





A TASTE  
FOR  
ORGANIC.



# Organic

What is the secret of Bridor organic Viennese pastries and bread?

**Carefully selected raw materials: flour, butter, free range eggs, chocolate, apples, cane sugar.** These organic raw ingredients meet both organic farming specifications and Bridor's requirements for an exceptional product result.

**Organic Sourdough:** created in 2010 by Bridor master bakers, organic chef's sourdough starter is made from wheat flour ground on a stone mill.

**Nearly one in every two Europeans**  
SAYS THEY REGULARLY BUY ORGANIC PRODUCTS\*

**80%** of people in the UK consider that  
ORGANIC FARMING PRODUCTS ARE OF BETTER QUALITY\*\*

\* The Healthy trend, CHD Expert, 2021 - Europe, 1,800 consumers  
\*\* Bridor survey on 1,000 consumers representative of the UK population, 2023

BREADS

33573



Spelt and Pumpkin Seeds Loaf Organic 450g x16



PART-BAKED

37448



Country-Style Loaf Organic 400g x15



PART-BAKED

37449



Baguette Organic 280g x22



PART-BAKED

38941



Roll Organic 50g x60



PART-BAKED

38942



Roll Organic 50g x180



PART-BAKED

39019



Nordic Loaf Organic 280g x28



PART-BAKED

32504

VIENNESE PASTRIES



Croissant Organic 70g x60



RTB

32564



Pain au Chocolat Organic 75g x70



RTB

38410



Apple Turnover Organic 110g x50



RTB

38563



Lunch Pain au chocolat Organic 35g x210



RTB

38564



Lunch Croissant Organic 30g x225



RTB

40534



Croissant Organic 70g x72



RTB

# 02 BREADS



## Quality raw materials

- / T65 **wheat flour minimum**. Since 2021, all our standard wheat flours are made from **wheat grown in France**<sup>1</sup>.
- / Sourdoughs **made in our production workshops** following precise specifications.

## The taste of tradition

- / The doughs are worked, kneaded and formed slowly.
- / Long **rising and fermenting times** for honeycomb centres and unique flavours.
- / Baked or pre-baked in a **stone oven**.

## Know-how and creativity

- / A line inspired by **pure French bakery know-how and the bakery cultures of the world**, for a wide range of breads with multiple shapes and flavours.

## Commitment to healthier eating

- / **98% of our breads have the Bridor Clean Label.**



(1) For our French production sites, excluding improver wheat flour. With the exception of weather conditions making it impossible to supply 100% French origin wheat.





CATEGORY

*French-style*  
**BREADS**

DISCOVER THE VALUABLE  
PREPARATION ADVICE  
FROM OUR EXPERT  
BAKERS!



# Bridor Une Recette Lenôtre Professionnels



This collaboration between Bridor and the prestigious La Maison Lenôtre proposes **refined bread rolls**, pre-baked in a stone deck oven, which represent the excellence of French bakery, **dedicated to the Hotel and Catering industry**.

These exclusive recipes have been invented by Lenôtre master bakers, ranging from the great classics to more creative recipes, full of flavour and inclusions.

**84%** of people in the UK appreciate **QUALITY BREAD ROLLS IN RESTAURANTS\***

\*Bridor survey on 1,000 consumers representative of the UK population, 2023

FINEDOR

30895



Plain Finedor® 45g x50



PART-BAKED

31692



Finedor® Epi 40g x40



PART-BAKED

31823



Finedor® Black Olives and Thyme 50g x50



PART-BAKED

36768



Finedor® Ancient Grains 50g x50



PART-BAKED

ROLLS

30893



Country-Style Roll 45g x60



PART-BAKED

30897



Green Olives Triangular Roll 45g x45



PART-BAKED

30898



Seeds and Cereals Roll 45g x60



PART-BAKED

31588



Assortment of Prestige Rolls 45g x90



PART-BAKED

33994



Rye Roll 50g x50



PART-BAKED

39040



Nordic-Style Roll 60g x65



PART-BAKED

CATERING BREAD

30894



Fruit Bread 180g x20



PART-BAKED

41977

N!



mulled wine and chestnut Bread 130g x18



PART-BAKED

SERVICE REFERENCES

31301



Plain Finedor® 45g x30



31305



Seeds and Cereals Roll 45g x35



Frédéric Lalos

MEILLEUR  
OUVRIER  
DE FRANCE

# Bridor by Frédéric Lalos

Developed in partnership with Frédéric Lalos, Meilleur Ouvrier de France Boulanger (Best Craftsman in France for Baking), these loaves with exceptional baking quality immediately project us inside a bakery.

Bridor and Frédéric Lalos joined forces in 2010 to propose these **flavoursome breads with exceptional baking quality that combine creativity and excellence.**

In his quest for excellence, Frédéric Lalos, an exceptional artisan, has restored the reputation of French Bakery, in particular by updating the large loaves.

**53%** of consumers in the UK  
PREFER SOURDOUGH BREAD\*

See our Pochon Loaf

\* Bridor survey on 1,000 consumers representative of the UK population, 2022

RETURN TO THE  
CONTENTS PAGE

BAGUETTES

33362



PART-BAKED

Parisian Baguette 280g x25



33364



PART-BAKED

Country-Style Baguette 280g x25



BREADS TO SHARE

32992



PART-BAKED

Multigrain Loaf 450g x16



32993



PART-BAKED

Pochon Loaf 450g x16



33363



PART-BAKED

Bâtard Loaf 330g x20



33365



PART-BAKED

Bâtard Loaf 540g x14



34110



PART-BAKED

Lemon-Rye Bread 330g x26



34230



PART-BAKED

Fig Bread 330g x26



34233



PART-BAKED

Wholemeal Loaf 330g x26



34234



PART-BAKED

Walnut Loaf 400g x25



38148



PART-BAKED

Multigrain Loaf 280g x28



41009



PART-BAKED

Large Pochon Loaf 1.1kg x10



41015



Pochon Loaf 280g x24



41016



Large Parisien Loaf 1.1kg x10



41017



Large Multigrain Loaf 1.1kg x10



41630



Le Müsli 280g x26

N!

42392



Khorasan wheat and Ancient Seeds Bread  
450g x16



/ **64%** of consumers in the UK particularly like the  
ROUND SHARING FORMAT\*

# The Gourmet Breads

Recipes expertly made by our bakers, to offer **characterful breads with intense flavours and complex shapes and finishes.**

The breads in this collection are based on three essential pillars: **quality, know-how and creativity.**

The ingredients are rigorously selected and the sourdoughs are made in our production workshops respecting long fermentation times.

[Click here to see our  
Gourmet collection](#)

\* Bridor survey on 1,000 consumers representative of the UK population, 2022

[RETURN TO THE  
CONTENTS PAGE](#)



ROUND LOAVES

41641



PART-BAKED

Cereals and Seeds round loaf 530g x14



41644



PART-BAKED

Caractère round loaf 530g x14



30729

ROLLS



PART-BAKED

Country-style Loaf 70g x100



31480



PART-BAKED

Rye Roll 45g x60



31520



PART-BAKED

Rustic Square Roll 40g x80



33417



PART-BAKED

Country-style Loaf 50g x130



35130



PART-BAKED

Rustic round loaf 55g x70



37627



PART-BAKED

Caractère Roll 50g x65



37628



PART-BAKED

Cereals and Seeds Roll 50g x65



31610

SANDWICH BREADS



PART-BAKED

Plain Half-Baguette 140g x25



31611



PART-BAKED

Seeds and Cereals Half-Baguette 140g x28



41014



PART-BAKED

Cereals and Seeds Half-Baguette 120g x60



BAGUETTES

32672



PART-BAKED

1778 Baguette 280g x25



36831



PART-BAKED

Caractère Baguette 280g x22



42332

N!



PART-BAKED

Grains Gourmet Baguette 280g x22



30734

BREADS TO SHARE



PART-BAKED

Rustic Loaf 450g x25



30735



PART-BAKED

Cereal Loaf 450g x30



34909



PART-BAKED

Spelt Cob loaf 450g x18



35030



PART-BAKED

Rye Loaf 330g x26



41299



PART-BAKED

Cereals and Seeds Bread 400g x18



SERVICE REFERENCES

31816



PART-BAKED

Country-style Loaf 450g x9



32147



PART-BAKED

Rustic Square Roll 40g x30





# The Essential Breads

Breads made simply, but always with the same Bridor quality standards, characterised by **classic shapes and well-loved flavours to meet daily needs.**

Some of the recipes in the "Essential Breads" collection are made with Label Rouge flour.

From bread rolls to large baguettes, these breads shaped with simplicity and regularity suit every moment of consumption.

**60%** of people in the UK like BREAD WITH THEIR MEAL\*

\* Bridor survey on 1,000 consumers representative of the UK population, 2023

ROLLS

31586



PART-BAKED

Plain flute Roll 70g x55



33000



PART-BAKED

Plain Diamond Roll 55g x100



33001



PART-BAKED

Poppy Seeds Diamond Roll 55g x100



33002



PART-BAKED

Seeds and Cereals Diamond Roll 55g x100



33003



PART-BAKED

Sesame Seeds Diamond Roll 55g x100



33074



PART-BAKED

Assortment of Diamond Rolls 55g x100



34921



PART-BAKED

Plain Roll 40g x200



34922



PART-BAKED

Plain Rectangular roll 55g x140



34971



PART-BAKED

Rustic Rectangular Seeded Roll 55g x140



37089



PART-BAKED

Multigrain Rectangular roll 55g x140



37090



PART-BAKED

Multigrain Roll 40g x200



37551



PART-BAKED

Assortment of Rectangular roll 55g x120



SANDWICH BREADS

34793



PART-BAKED

Plain Half-Baguettes 140g x50



34794



PART-BAKED

Multigrain Half-Baguettes 140g x50



35021



PART-BAKED

Poppy Seeds Half-Baguettes 140g x50



BAGUETTES

34790



PART-BAKED

Plain Baguette 280g x25



34791



PART-BAKED

Multigrain Baguette 280g x25



34792



PART-BAKED

Country-Style Baguette 280g x25



38558

SERVICE REFERENCES



PART-BAKED

Bag x 2 Plain Half-Baguettes 140g x24





# Breads of Indulgence

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

The different formats proposed in this collection satisfy different eating occasions.

**56%** of consumers in the UK like THE BREADS OF INDULGENCE, WHICH ARE RICH IN ADD-INS\*

Discover our fruit bread

\*Bridor survey on 1,000 consumers representative of the UK population, 2022

RETURN TO THE CONTENTS PAGE

ROLLS

37452



PART-BAKED

Walnut and Hazelnut Roll 55g x75



37453



PART-BAKED

Fig Roll 55g x75



37393



FULLY BAKED

2 Olives and Rosemary B'Break 70g x40



37394



FULLY BAKED

Chorizo B'Break 70g x40

37395



FULLY BAKED

Cocoa and Chocolate Chips B'Break 70g x40



37396



FULLY BAKED

Muesli B'Break 70g x40



35026



PART-BAKED

Fig Loaf 330g x26



40495



PART-BAKED

Corn Bread 300g x30



40496



PART-BAKED

Walnut Loaf 300g x28



40497



PART-BAKED

Fruit Bread 300g x30





CATEGORY

# BREADS *of the World*

**82%** of people in the UK like discovering  
NEW FLAVOURS FROM AROUND THE WORLD\*

\* Bridor survey on 1,000 consumers representative of the UK population, 2023





Travel the world with our Evasions collection

# Evasions

When French baking expertise is inspired by **trends from around the world**, to offer breads with original and delicious recipes.

Discover the bakery cultures of the world in our Evasions collection, consisting of a Scandinavian-inspired Nordic loaf, German-influenced Rustikal Brot baked in a mould and rich in seeds or our Ciabattas and Focccias with an Italian flavour.

**/ 69%** of consumers in the UK say  
THEY WANT TO CONSUME THESE BREADS\*

\* Bridor survey on 300 consumers representative of the UK population, 2022

RUSTIKAL BRÖT

41288



Kürbiskern Bread 750g x7



PART-BAKED

41289



Vollkorn Triangle 750g x12



PART-BAKED

CIABATTAS

37140



Plain Ciabatta 140g x50



PART-BAKED

37147



Olive Oil Ciabatta 140g x50



PART-BAKED

41331



Plain Ciabatta 330g x22



PART-BAKED

36110

SO MOELLEUX



Viennese Style Brioche Bread 130g x44



FULLY BAKED

36417



Plain SO Moelleux 100g x64



PART-BAKED

40515

FOCACCIA



Plain Focaccia Cinquanta 210g x24



PART-BAKED

40517



Plain Focaccia Cinquanta 450g x12



PART-BAKED

40560

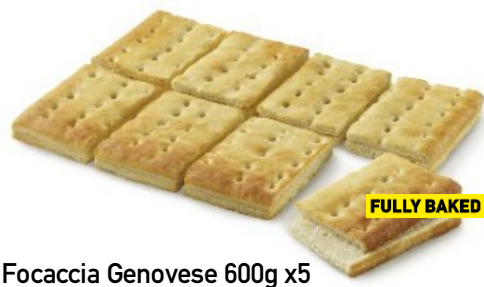


Focaccia Genovese 600g x5



FULLY BAKED

40561



Focaccia Genovese 600g x5



FULLY BAKED

38226

BREADS TO SHARE



Nordic Loaf 330g x26



PART-BAKED



panidor®



# Panidor

Made exclusively in Portugal, the Panidor collection embodies **high-quality products inspired by local traditions**. Thanks to a full range of easy-to-prepare bakery products, journey to the heart of the Portuguese bakery culture.

A selection of breads with **rustic looks and delicious recipes**, pre-baked in a stone deck oven.

**Large, small and mini breads** with varied recipes to suit every need.

LARGE BREADS

41583



pumpkin and walnuts Bread 350g x20



SOURCE OF FIBRE



Rustic Mini roll 33g x200



SOURCE OF FIBRE



41584



Dark Mini roll 33g x250



SOURCE OF FIBRE



41586



Cereals and Seeds Mini roll 33g x250



SOURCE OF FIBRE



41595

ROLLS

41590



Rustic Roll 90g x90



SOURCE OF FIBRE



41594



Dark Roll 80g x100



SOURCE OF FIBRE



# 03 VIENNESE PASTRIES



## High quality puff pastry

- / Essentially **PURE BUTTER** range: Charentes-Poitou PDO butter or fine butter for Viennese pastries with a melting texture and fine lamination.
- / **FRENCH FLOURS**: standard wheat flours made from wheat grown in France<sup>1</sup>.
- / With barn or free range eggs<sup>2</sup>.

## The taste of tradition

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

## Flexibility and speed

- / Available **RTP** (ready-to-prove) and **RTB** (ready-to-bake) to meet every need.

## Commitment to healthier eating

- / 76% of our Viennese pastries have the Bridor Clean Label.



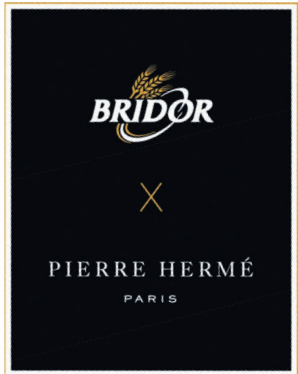
(1) For our French production sites, excluding organic references, wheat gluten and with the exception of weather conditions making it impossible to supply 100% French wheat. • (2) For our French and Portuguese production sites.



CATEGORY

*French-style*  
**VIENNESE PASTRIES**

READ OUR EXPERT  
BAKERS' ADVICE ON  
HOW TO PREPARE THE  
VIENNESE PASTRIES



# / Bridor x Pierre Hermé Paris

Elected Best Pastry Chef by the Academy of the World's 50 Best Restaurants in 2016, **Pierre Hermé** offers his technical expertise, talent and creativity for his gourmet collaboration with Bridor.

Driven by their shared values and a deep respect for know-how, Bridor and Pierre Hermé Paris have concocted a collection of Viennese pastries that is unique in terms of **both flavours and the finesse of the ingredients.**

Pierre Hermé applied the same high standards as for his own creations, with demanding and precise specifications. He has created two recipes, using the sophistication for which is he known to combine taste, texture and flavour.

**Each ingredient has been rigorously selected, with particular attention to the origin of the ingredients in this range:** French wheat, Brittany butter, Madagascar pure origin chocolate.

MINIS AND LUNCHS

40260



RTB

Mini Croissant 35g x180



40261



RTB

Mini Pain au Chocolat 40g x180







# Bridor Une Recette Lenôtre Professionnels

This collaboration of over 20 years has been built on shared values: high standards, excellence and creativity.

These exclusive recipes have been invented by Lenôtre master bakers to create exclusively **pure butter Viennese pastries with delicate flavours and exceptional lamination.**

Each product is inspected by the Quality Department of La Maison Lenôtre, a guarantee of compliance and a signature of excellence. This prestigious brand, **designed for chefs by chefs**, is today available throughout the world to our most demanding clients.

**/ 61%** of consumers in the UK attach importance to the **QUALITY, FRESHNESS and CRISPINESS** of Viennese pastries when staying in a **HOTEL\***

\* Bridor survey on 1,000 consumers representative of the UK population, 2023

MINI TARTELETTES

N!

42321



RTB

Mini apple pear Tartelette 35g x144



N!

N!

42322



RTB

Mini Blackcurrant Apple Tartelette 35g x144



N!

N!

42323



RTB

Mini passion fruit and pineapple Tartelette 35g x144



N!

N!

42337



RTB

Mix mini Tartelette x144



N!

MINIS AND LUNCHS



30227



RTB

Lunch Apple Turnover 40g x255



31290



RTB

Mini Pain aux Raisins 30g x230



31776



RTB

Lunch Pain au Chocolat 35g x210



31778



RTB

Lunch Croissant 30g x195



32972



RTB

Mini Pain aux Raisins 30g x230



32973



RTB

Lunch Pain au chocolat 35g x210



32974



RTB

Lunch Croissant 30g x195



THE ESSENTIALS



30995



RTP

Croissant 80g x120





**31802**



**RTP**

Croissant 70g x165



**31803**



**RTP**

Pain au Chocolat 80g x150



SERVICE REFERENCES



**31542**



**RTB**

Croissant 30g x70



**31543**



**RTB**

Lunch Pain au Chocolat 35g x70



**31544**



**RTB**

Lunch Pain aux Raisins 30g x70



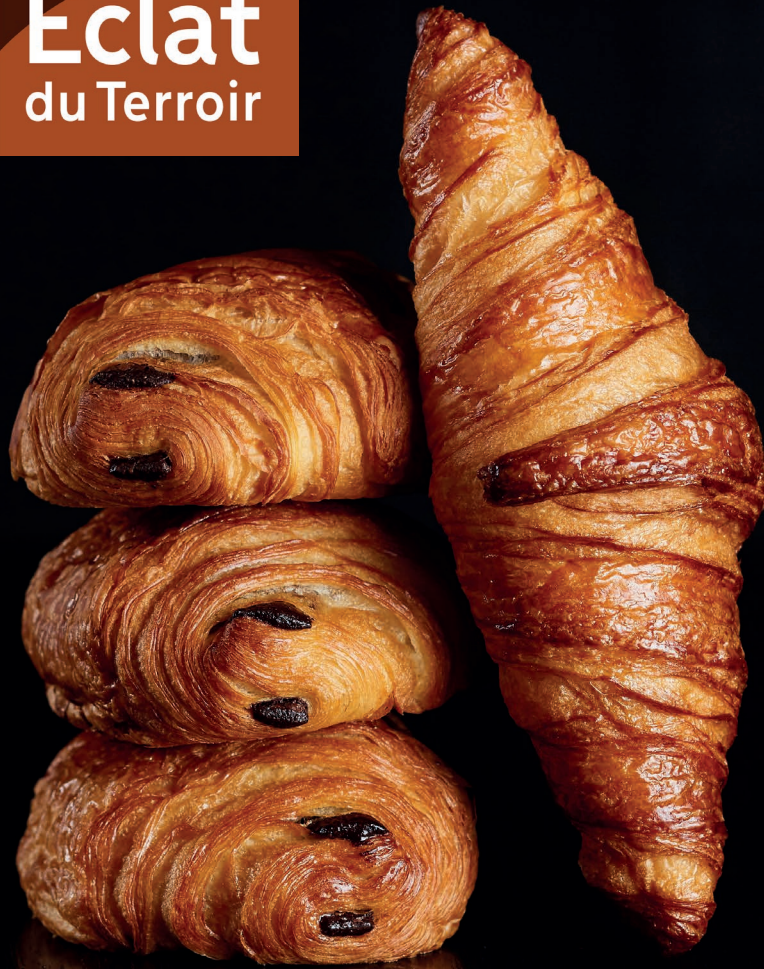
**33861**



**RTB**

Mix mini Viennese Pastry x90





# / Éclat du Terroir

Éclat du Terroir, a collection with three ranges:

**/ Éclat du Terroir Original**, the secret, unique and unrivalled recipe made with Charentes-Poitou PDO butter, the historic reference in dry butter;

**/ Éclat du Terroir Fine Butter**, a range of Viennese pastries made with fine butter with particular characteristics resulting in the quality and flavour of Eclat du Terroir.;

**/ ARTY**, created like real works of art. ARTY Viennese pastries rise to the occasion with modern, regular and sleek appearances.

**/ No. 1 brand** FOR ARTISAN BAKERS\*

**/ croissant preferred** BY CONSUMERS\*\*

\* Foodservice Vision survey for Bridor, November 2022, 240 bakers, France.  
\*\* Consumer panels, Actalia, 2020-2022, France, Spain, Poland, Germany, 100 consumers per country.

# FOCUS ON ARTY

*Viennese pastries by creative artisans*

Succumb to our two Arty  
Viennese pastries

Art, like baking, is all about passion.

Éclat du Terroir is inspired by the work of leading figures from the world of pâtisserie, who are using the visual aspect to reinvent the codes of indulgence, and thus propose the ARTY Viennese pastries.

Designed like true works of art, these ARTY Viennese pastries rise to the occasion with modern, regular and sleek appearances.

**The ARTY RTP 75 g croissant:** original, modern and pyramid shape of the croissant has thin and delicate puff pastry on the outside, well-defined layers and a silky smooth crumb. A unique and graphic look made possible thanks to the creation of a new process.

**The ARTY RTP 85 g pain au chocolat:** exceptional lamination and a fairly short, but wide and generous shape obtained by special folding, and an extra-indulgent recipe with 20% more chocolate\*.

**/ 80%** INTEND TO CONSUME\*\*





**33981** Mini Pain au Chocolat 30g x200

**RTP**



**33980** Mini Croissant 25g x200

**RTP**



**33982** Mini Pain aux Raisins 35g x200

**RTP**



**35191** Lunch Croissant 30g x195

**RTB**



**35193** Lunch Pain aux Raisins 30g x230

**RTB**



**35192** Lunch Pain au Chocolat 35g x210

**RTB**



THE ESSENTIALS

**N!**



**41855** Arty Croissant 75g x150

**RTP**



**N!** ARTY

**N!**



**41856** Arty Pain au Chocolat 85g x135

**RTP**



**N!** ARTY



**31780** Croissant 80g x60

**RTB**

**37383** Croissant 70g x70

**RTB**



**33914** Croissant 70g x165

**RTP**



**31792** Pain au Chocolat 80g x60

**RTB**



**31691** Pain au Chocolat 80g x150

**RTP**



**32960** Croissant 50g x120

**RTB**

**33230** Croissant 70g x70

**RTB**

**34161** Croissant 60g x70

**RTB**

**40677** Croissant 80g x60

**RTB**



**40721** Croissant 70g x165

**RTP**



**34162** Pain au Chocolat 70g x90

**RTB**

**40675** Pain au Chocolat 80g x60

**RTB**



**41476** Pain au Chocolat 80g x150

**RTP**





**32569** Pain aux Raisins 130g x90

**RTP**



**35022** Curved Croissant 70g x165

**RTP**



**41053** Pain aux Raisins 130g x50

**RTB**



**41052** Pain aux Raisins 130g x90

**RTP**



SERVICE REFERENCES



**31825** Croissant 80g x25

**RTB**





Les  
Inspirés

# Les Inspirés



**A premium range of very flaky pure butter Viennese pastries in generous volumes.**

A very flaky croissant, with visible layers and a large size.

A fairly short, but wide and large pain au chocolate that looks delicious and generous.

An original recipe enriched in milk\* for delicious milky notes and a lovely cream-coloured lamination.

Only available RTP

**/ 66%** of consumers in the UK LIKE GIVING THEIR CHILDREN VIENNESE PASTRIES for a snack\*\*

\* incorporated in the form of powder

\*\* Bridor survey on 1,000 consumers representative of the UK population, 2023

41413



RTP

Pain au Chocolat 80g x150



41414



RTP

Croissant 70g x165





# Savoureux

Made with a butter-rich recipe, the Savoureux Viennese pastries are characterised by their **meltingly soft texture and their intense flavours**.

Their delicate puff pastry gives these Viennese pastries unrivalled crispiness.

A source of enjoyment and indulgence, they are perfect for every moment of the day.

**74%** of consumers in the UK regularly buy VIENNESE PASTRIES FROM THE BAKERY AT THE WEEKEND FOR BREAKFAST\*

\* Bridor survey on 1,000 consumers representative of the UK population, 2023

MINIS AND LUNCHS



**32924** Mini Apple Turnover 40g x255

**RTB**



**32181** Mini Croissant 25g x225

**RTB**

**32956** Mini Croissant 20g x260

**RTB**



**32921** Mini Croissant 20g x200

**RTB**



**33320** Mix mini Lunch Viennese Pastry x135

**RTP**

**RTB**



**32182** Mini Pain au Chocolat 25g x250

**RTB**

**32958** Mini Pain au Chocolat 28g x260

**RTB**



**32922** Mini Pain au Chocolat 28g x200

**RTP**



**32183** Mini Pain aux Raisins 30g x260

**RTB**

**32919** Pain aux Raisins 35g x260

**RTB**



**32923** Mini Pain aux Raisins 30g x200

**RTP**

THE ESSENTIALS



**30228** Apple Turnover 105g x50

**RTB**



**40083** apple chunks Turnover 105g x50

**RTB**



**31000** Croissant 60g x70

**RTB**

**31044** Croissant 70g x60

**RTB**

**33250** Croissant 40g x165

**RTB**



**35653** Croissant 80g x60

**RTB**

**35676** Croissant 90g x50

**RTB**



**30063** Croissant 71g x150

**RTP**

**35099** Croissant 80g x150

**RTP**



**31001** Pain au Chocolat 75g x70

**RTB**

**32822** Pain au Chocolat 65g x90

**RTB**



**32099** Pain au Chocolat 80g x150

**RTP**



**31002** Pain aux Raisins 110g x60

**RTB**

**35712** Pain aux Raisins 96g x66

**RTB**





**39621** Curved Croissant 80g x56

**RTB**



**41054** Pain aux Raisins 105g x120

**RTP**

SERVICE REFERENCES



**30937** Pain au Chocolat 75g x20

**RTB**



**30936** Croissant 60g x30

**RTB**



**32422** Pain aux Raisins 110g x22

**RTB**



**40630** Mini Croissant 25g x200

**RTB**



**41214** Mix mini Viennese Pastry x90

**RTB**



**41132** Mix mini Viennese Pastry x120

**RTP**



# Irrésistibles

A range of Viennese Pastries made using a unique recipe, where the **splashes of milk\* and cream\* add intense flavours** that will delight gourmets.

Combined with pure butter puff pastry, this recipe creates very crispy, regular and airy Viennese pastries with a tender and golden centre.

These Viennese pastries have a light puff pastry thanks to a specific manufacturing process and even distribution of the chocolate in the pain au chocolat.

*WHEN CHOOSING A VIENNESE PASTRY, FRESHNESS is the main criterion for consumers in the UK\*\**

\* Incorporated in powder form.

\*\* Bridor survey on 1,000 consumers representative of the UK population, 2023

MINIS AND LUNCHS



39713

RTB

Mini Pain au Chocolat 28g x160



39714

RTB

Mini Croissant 25g x160



THE ESSENTIALS



36039

RTP

Croissant 65g x180



36040

RTP

Pain au Chocolat 75g x165



37460

RTB

Croissant 60g x70



37461

RTB

Pain au Chocolat 70g x76



38317

RTP

Croissant 75g x150



38318

RTP

Pain au Chocolat 85g x135



N!

42466

RTB



Croissant 80g x60



N!

SERVICE REFERENCES

38203

RTB



Croissant 60g x72



38204

RTB

Pain au Chocolat 70g x72







# Classics

The Classics, a **wide range of French-style Viennese pastries made with butter**, available ready-to-prove and ready-to-bake, in a variety of formats.

This collection includes straight croissants, curved croissants, pains aux chocolat, tasty pains aux raisins and delicious apple turnovers.

These products come in a variety of formats to meet different moments of consumption.

**58%** of consumers in the UK enjoy **MINI VIENNESE PASTRIES DURING BREAKS AT SEMINARS OR PROFESSIONAL EVENTS\***

\* Bridor survey on 1,000 consumers representative of the UK population, 2022



**31024** Lunch Pain aux Raisins 35g x360

**RTB**



**31025** Lunch Pain au chocolat 32g x340

**RTB**



**31026** Lunch Croissant 30g x400

**RTB**



**34840** Mini Croissant 25g x225

**RTB**



**34854** Mini Pain aux Raisins 30g x260

**RTB**



**34853** Mini Pain au Chocolat 25g x250

**RTB**



THE ESSENTIALS



**32629** Croissant 55g x110

**RTB**

**35511** Croissant 80g x60

**RTB**



**30158** Croissant 50g x200

**RTB**

**30168** Croissant 60g x180

**RTB**





**31027** Pain au Chocolat 80g x70

**RTB**

**33751** Pain au Chocolat 65g x90

**RTB**

**34581** Pain au Chocolat 75g x70

**RTB**



**30095** Pain au Chocolat 70g x180

**RTP**



**30261** Pain aux Raisins 105g x120

**RTP**

**32659** Pain aux Raisins 120g x105

**RTP**



**32562** Curved Croissant 80g x60

**RTB**



**32717** Maxi Pain au Chocolat 150g x36

**RTB**





# Baker Solution

Simple Viennese pastries with a light and crispy texture, **made with high-quality fat blends<sup>1</sup> or margarine<sup>2</sup> and rigorously selected ingredients.**

Baker Solution is a collection of French-style Viennese pastries available ready-to-bake for fast and efficient preparation.

Premium and tasty vegan references complete this Baker Solution collection to meet a growing trend that is taking hold.

**43%** of Europeans OCCASIONALLY CONSUME VEGAN FOOD at home or in a restaurant\*

\* The Healthy trend, CHD Expert - 300 consumers per country - France, Italy, Germany, Netherlands, United Kingdom, Spain, 2021

(1) Fat blend: blend of concentrated butter and vegetable fat (non hydrogenated)

(2) Quality margarine based on vegetable fat.

THE ESSENTIALS

35508



RTB

Croissant 70g x64



35509



RTB

Pain au Chocolat 80g x70



38509



RTB

Apple Turnover 105g x50



40871



RTB

finish sugar Croissant 75g x50



40882



RTB

Pain aux Raisins 110g x60



35506

MINI & LUNCH



RTB

Mini croissant 25g x225



35507



RTB

Mini Pain au Chocolat 28g x260



40837



RTB

Mini Croissant 30g x240



40839



RTB

Lunch Pain au chocolat 32g x240



40841



RTB

Lunch Pain aux Raisins 35g x260



41221



RTB

Vegan Pain au Chocolat 80g x60



41241



RTB

Vegan Croissant 70g x60





CATEGORY

*Delights*

# VIENNESE PASTRIES

FOR PERFECT BAKING,  
FOLLOW OUR EXPERT  
BAKERS' ADVICE !



# Mini Delights Viennese Pastries

Today's consumers seek pleasure. They love new sensations, new, original and delicious taste experiences.

The Mini Delights Viennese pastries **combine new flavours and new textures with original shapes and attractive looks.** This collection provides originality and indulgence thanks to a unique taste experience.

**/ 57%** of consumers in the UK like to have  
A WIDE RANGE OF MINI VIENNESE PASTRIES  
ON A HOTEL BREAKFAST BUFFET\*

**/ 80%** of consumers in the UK like  
COLOURED OR DECORATED VIENNESE PASTRIES\*

# FOCUS ON

## The Mini Tartelettes

When the world of Viennese pastries meets the world of pâtisserie...

- // Three exclusive and elegant recipes combining the pastry-making talent of Maison Lenôtre and the know-how of Bridor
- // Very fine and delicate pure butter puff pastry, creating an irresistible experience
- // A unique shape in a mini 35 G format, ideal for every moment of consumption
- // Ready-to-bake, for simple use and fast preparation.



 **79%** of European consumers perceive THESE MINI TARTELETTES AS VERY INDULGENT\*

////// **42321 APPLE & PEAR MINI TARTELETTE 35 G**

////// A generous apple and pear filling, enhanced with a touch of grapefruit and a crispy almond topping.

////// **42322 BLACKCURRANT & APPLE MINI TARTELETTE 35 G**

////// A balanced filling of blackcurrant and apple with a buckwheat seed topping.

////// **42323 PASSION FRUIT & PINEAPPLE MINI TARTELETTE 35 G**

////// An exotic pineapple and passion fruit filling with an indulgent coconut topping.

////// **42337 MINI TARTELETTE ASSORTMENT**

////// An assortment of these three fruity and intense recipes with 48 pieces per recipe.

Discover how we personalise the mini tartelettes 

\* Bridor survey on 8,000 consumers representative of the population in eight European countries - December 2023.



MINI TREATS

36814



RTB

Mini Madagascar Vanilla Custard Triangle  
40g x150



36815



RTB

Mini Raspberry Extravagant 35g x150

36821



RTB

Mini Praline Finger 35g x150



36822



RTB

Assortment of Mini Friandises x200

MINI GOURMANDISES

31293



RTP

Mini Chocolate Twist 28g x180

31701



RTB

Mini Chocolate Twist 28g x100

32156



RTB

Mini Cranberry Twist 30g x100

32157



RTB

Mini Cinnamon Swirl 35g x260

32232



RTB

Assortment of Mini Gourmandises x140

32330



RTB

Mini Custard Extravagant 40g x180

MINI LATTICES

31103



RTB

Mini Mango Lattice 40g x100



31104



RTB

Mini Cherry Lattice 40g x100



31105



RTB

Mini Strawberry Lattice 40g x100



31106



RTB

Mini Apple Tatin Lattice 40g x100



31507



RTB

Mix mini Fruit Lattice 40g x100





# Maxi Delights Viennese Pastries

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

Our Maxi Delights Viennese Pastries collection is made essentially with pure butter for Viennese pastries with fine lamination, a crispy texture and unrivalled taste. **The recipes are very generous and rich in taste for an explosion of flavours in the mouth.**

**/ 83%** of consumers in the UK like  
CHOCOLATE - HAZELNUT VIENNESE PASTRIES\*

\* Bridor survey on 1,000 consumers representative of the UK population, 2023

# FOCUS ON SWIRL WITH MILKA® CHOCOLATE CHIPS

- / A very indulgent **95 g Viennese pastry** with Milka® chocolate chips.
- / The unique, smooth and creamy taste of Milka® chocolate.
- / A **meltingly soft texture** thanks to a rich pastry cream.
- / **Pure butter** puff pastry.

THE AFTERNOON SNACK: MAIN MOMENT OF CONSUMPTION OF MILKA® PRODUCTS

**87%** of UK consumers thinks that THIS PRODUCT WOULD BE THE PERFECT SNACK.\*



BAGS OR STICKERS DIRECTLY IN THE BOXES TO PROMOTE THE BRAND ON THE SHELF TO CONSUMERS AND BOOST PRODUCT VISIBILITY.



5 codes available from stock:

- 42266** 66 MILKA® CHOCOLATE SWIRLS **RTB** + 33 STICKERS IN ENGLISH
- 42177** 66 MILKA® CHOCOLATE SWIRLS **RTB** + 33 STICKERS IN FRENCH
- 40473** 66 MILKA® CHOCOLATE SWIRLS **RTB** + 66 STICKERS IN FRENCH
- 42364** 66 MILKA® CHOCOLATE SWIRLS **RTB** + 66 STICKERS IN GERMAN
- 42345** 66 MILKA® CHOCOLATE SWIRLS **RTB**



Discover our Milka® Chocolate Swirl



\* Bridor survey on 1,000 consumers representative of the UK population, 2023

THE PUFF PASTRY  
BRIOCHE

39849



FULLY BAKED

spiral puff pastry brioche 295g x4



40449



RTB

DIY spiral puff pastry brioche 330g x24



FILLED CROISSANTS

34420



RTB

Cocoa and Hazelnut-Filled Croissant 90g x60



34421



RTB

Almond-Filled Croissant 90g x60



35716



RTB

Almond-Filled Croissant 95g x60



36672



RTB

Cocoa and Hazelnut-Filled Croissant 90g x44



37459



RTB

Cocoa and Hazelnut-Filled Croissant 70g x56



38539



RTB

Raspberry-filled Vegan Croissant Baker Solution 90g x44



39889



RTB

Custard-Filled Croissant 100g x50



40404



RTB

Raspberry-Filled Croissant 90g x40



40405



RTB

Cocoa and Hazelnut-Filled Croissant 90g x40



40407



RTB

Apricot-Filled Croissant 90g x40



40880



RTB

Custard-Filled Croissant Baker Solution  
100g x50



40883



RTB

Apricot-Filled Croissant Baker Solution  
90g x40



40884



RTB

Cocoa and Hazelnut-Filled Croissant Baker  
Solution 90g x40



32063

EXTRAVAGANTS



RTB

Custard Extravagant 90g x70

36622



RTB

Choco-Custard Extravagant 95g x70

37745



RTB

Triple Chocolate Extravagant 95g x60



30302

TWISTS



RTP

Chocolate Twist 120g x65

34060



RTP

Dark Chocolate Twist 110g x65

30042

SUISSES



RTP

Chocolate Suisse 120g x70

33441



RTB

Chocolate Suisse 100g x70

40498



RTB

Raisins Suisse 100g x70



39774

DANISH CROWNS



RTB

Vanilla taste chopped hazelnut Vegan  
Crown Baker Solution 90g x48



39775



RTB

Orange and chopped hazelnut Vegan Crown Baker Solution 90g x48



39776



RTB

cherry and flax seeds Vegan Crown Baker Solution 90g x48



32160



RTB

Cinnamon Swirl 100g x60



38184



RTB

Breizh'n'Roll 85g x60



OTHER SPECIALITIES

39701



RTB

Ultra Kanel Swirl 100g x60



42266

N!



RTB

Swirl with Milka® Chocolate 95g x66

N!

40538

SERVICE REFERENCES



RTB

Cocoa and Hazelnut-Filled Croissant 90g x22





CATEGORY

# VIENNESE PASTRIES

*of the World*





# / Evasions

When French bakery expertise is inspired by **bakery trends from near and far**, to offer Viennese pastries **with original and delicious recipes**.

Local flavours have been reinterpreted in our different products, such as the Nordic-influenced country-style croissant, the zaatar croissant with flavours from the Middle East, or Belgian inspired couques.

/ **82%** *of consumers in the UK like discovering*  
**NEW SHAPES AND FLAVOURS OF VIENNESE PASTRIES\***

\* Bridor survey on 1,000 consumers representative of the UK population, 2023

BUTTER COUCQUE

40942



RTB

butter Couque 75g x64



40943



RTB

Raisins butter Couque 85g x64



CROISSANTS

34732



RTB

Multigrain Croissant 70g x70



35681



RTB

Multigrain Lunch Croissant 35g x180



40543



RTB

Zaafer Croissant 70g x60



40838



RTB

Multigrain Lunch Croissant Baker Solution 35g x180



40544



RTB

Zaafer Croissant 35g x165



# 04 SNACKING



## High quality puff pastry

- / Ready-to-bake snacks with a **crispy texture** and **golden-coloured lamination**.
- / **FRENCH FLOURS**: standard wheat flours are made from wheat grown in France\*.
- / Exclusively with barn eggs\*\*.

## Flavours and Creativity

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

## Quick to prepare

- / A ready-to-bake offer for **fast and simple preparation**, guaranteeing freshness and flexibility.

## Commitment to healthier eating

- / **72% of our savoury snacks have the Bridor Clean Label.**



\* For our French production sites, excluding wheat gluten. With the exception of weather conditions making it impossible to supply 100% French origin wheat. \*\* For our French production sites.



# Savoury collection

Delicious savoury snacks with **generous and varied fillings** to respond to the growing snacking market.

Formats for different needs: **mini formats** for every moment of the day, at home or out-of-home, and also more generous **maxi formats**, ideal for eating sitting down or on-the-go.

**/ 86%** of consumers in the UK like CHEESE LATTICES

\* Bridor survey on 1,000 consumers representative of the UK population, 2023

FINGER



41251

RTB

Cheese Finger 90g x60



MINI SNACKS



38798

RTB

Cheese Extravagant 35g x180



38925

RTB

Mini Cheese Swirl 35g x225



38926

RTB

Mini Pesto Swirl 30g x225



38928



RTB

Mix mini Salted Swirl x225



38929



RTB

Mini Pizza Swirl 35g x225



LATTICES



34401

RTB

Ham and Cheese Lattice 100g x70



40642

RTB

The Laughing Cow® Cheese Lattice 100g (with stickers) x70



40643



RTB

The Laughing Cow® Cheese Lattice 100g (with bags) x70



SWIRLS



33123

RTB

Ham and Cheese Swirl 120g x54

FILLED CROISSANTS



37455

RTB

Cheese-Filled Croissant 90g x60



BUN 'N' ROLL



36967

RTB

Bun 'n' Roll 85g x50



SERVICE REFERENCES

38366



Bun'n'Roll 85g x20



**panidor**



# Panidor

Made exclusively in Portugal, the Panidor collection proposes **high-quality products inspired by local traditions**. Thanks to a full range of easy-to-prepare bakery products, journey to the heart of the Portuguese bakery culture.

A range of **ready-to-bake savoury puff pastry snacks with popular flavours** to meet market expectations.

**Generous formats**, easy to hold for consumption at the table or on-the-go.

41597



RTB

Ham and Cheese Puff Pastry 100g x30





# 05 PÂTISSERIES



## Know-how and excellence

/ Over 10 years of know-how and expertise to offer a **range of pastries with intense and varied flavours**. Everything you need for delicious moments of indulgence!

## Indulgence and creativity

/ A range inspired by pure **French bakery know-how** and the **bakery cultures of the world**, for a wide range of indulgent patisseries.

## Flexibility and speed

/ A range mainly available ready-to-serve, but also ready-to-bake, for **optimal quality** and in different packaging types to suit customers' requirements.



# Bridor Une Recette Lenôtre Professionnels

Bridor and Maison Lenôtre have teamed up to offer **exceptional macarons** to professionals: meticulous finishes, intense flavours and high-quality ingredients.

Macarons inspired by tradition, filled with butter cream, ganache or fruit compote.

**/ 62%** of consumers in the UK prefer **MACARONS WITH CLASSIC FLAVOURS** (vanilla, chocolate, raspberry, etc.)\*

**/ 63%** of consumers in the UK consider macarons **TO BE LUXURY PÂTISSERIES\***

\* Bridor survey on 1,000 consumers representative of the UK population, 2022

MACARONS



**35720** Tray of Vanilla macarons (48 x 12 g)  
2 trays per box  
box of 96 pieces



**35721** Tray of Raspberry macarons (48 x 12 g)  
2 trays per box  
box of 96 pieces



**35722** Tray of Chocolate macarons (48 x 12 g)  
2 trays per box  
box of 96 pieces



**35723** Tray of Lemon macarons (48 x 12 g)  
2 trays per box  
box of 96 pieces



**35724** Tray of Salted Butter Caramel macarons (48 x 12 g)  
2 trays per box  
box of 96 pieces



**35725** Tray of Pistachio macarons (48 x 12 g)  
2 trays per box  
box of 96 pieces



**35726** Tray of Coffee macarons (48 x 12 g)  
2 trays per box  
box of 96 pieces



**33440** Tray of macarons Assortment n°1 (48 x 12 g)  
16 pieces per recipe, on 2 trays  
box of 96 pieces

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



**34111** Tray of macarons Assortment n°2 (48 x 12 g)

**16 pieces per recipe, on 2 trays**  
**box of 96 pieces**

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

# The Delights

A collection of **French macarons with tasty, elegant and modern flavours** made with quality ingredients and following the precepts of French bakery know-how.

These delicious macarons have crispy shells that melt in the mouth thanks to their cold-prepared meringue

**52%** of consumers in the UK like discovering **NEW FLAVOURS OF MACARONS** (mango, passion fruit, etc.)\*

\* Bridor survey on 1,000 consumers representative of the UK population, 2022

[RETURN TO THE CONTENTS PAGE](#)



NEW  
N!

Discover our new tray of six intense flavour macarons, with original recipes and meticulous finishes.

MACARONS



**36173** Tray of macarons Classic Flavours (48 x 12 g)  
**6 pieces per recipe on 1 tray**

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



**41669** Tray of macarons Summer Flavours (48 x 12 g)

**8 pieces per recipe on 1 tray**

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



**41935** Tray of intense flavours Macarons (48 x 12 g)

**8 pieces per recipe on 1 tray**

1. Lemon - Lime
2. Morello Cherry
3. Pineapple & Coconut
4. Apple & Cinnamon
5. Vanilla & Yuzu
6. Chocolate & Fleur De Sel



**38200** Blister pack of macarons Classic Flavours (8 x 12 g)

**18 blister packs per box - 2 pieces per recipe per blister pack**

1. Chocolate
2. Pistachio
3. Vanilla
4. Raspberry



# Evasions

Indulgent and tasty products which are **true symbols of local bakery cultures**, such as the madeleine or chouquette, icons of French patisserie, or muffins direct from the United States.

A very indulgent range for many moments of enjoyment.

CHOUQUETTES



39052

RTB

Chouquette 20g x384

MUFFINS



38973

READY TO SERVE

Chocolate with Chocolate Chunks Muffin  
95g x28



38974

READY TO SERVE

Blueberries Muffin 95g x28



38978

READY TO SERVE

Chocolate Choco and Hazelnut-Filled  
Muffin 120g x28



The logo for Panidor, featuring the brand name in a bold, orange, lowercase sans-serif font with a registered trademark symbol. A thin orange swoosh underline is positioned beneath the text.

# Panidor

Made exclusively in Portugal, the Panidor collection proposes **high-quality products inspired by local traditions**. Thanks to a full range of easy-to-prepare bakery products, journey to the heart of the Portuguese bakery culture.

A range of delicious products representing the Portuguese pastry culture: **Pastel de Nata**, the iconic Portuguese pastry, and the **Bola de Berlim** doughnut, extremely popular in the summer.

Products available in **different flavours** and **mini & maxi formats** to suit different customer needs.

**/ 66%** of people in the UK are familiar with PASTEL DE NATA\*

\* Online survey conducted in the UK with around 500 respondents, 2022

BOLA DE BERLIM

41588



READY TO SERVE

Plain Bola de Berlim 80g x20



41591



READY TO SERVE

creamy Bola de Berlim 120g x20



41592



READY TO SERVE

Cocoa and Hazelnut Bola de Berlim 120g x20



39747

PASTEL DE NATA



RTB

Pastel de Nata 60g x60



41370



RTB

Pastel de Nata 60g x60

MARGA RINE



41587



RTB

Mini Pastel de Nata 35g x120

MARGA RINE



# 06 SERVICES

A RANGE OF PRODUCTS AND SERVICES TO SUIT THE DIFFERENT NEEDS OF OUR CUSTOMERS.

## Mini packs

- Products packaged in small white boxes with a large label for Cash & Carry.

## Consumer Bags

- A range for consumers to bake at home.

## Small packets

- Products packaged in small, neutral boxes for easy storage.

# Service references

## Mini packs

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





### / VIENNESE PASTRIES

Technology Pieces / box Boxes / pallet Standard code

#### The Essential Viennese Pastries

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

#### Mini and Lunch Croissants

31542	Lunch Croissant 30 g Une Recette Lenôtre Professionnels		RTB	70	120	31778
31543	Lunch Pain au Chocolat 35 g Une Recette Lenôtre Professionnels		RTB	70	120	31776
41214	Assortment of Lunch Savoureux Viennese Pastries (30 croissants + 30 pains au chocolat + 30 pains aux raisins)		RTB	90	132	
41132	Assortment of Mini Savoureux Viennese Pastries (36 croissants + 36 pains au chocolat + 24 pains aux raisins + 24 apple turnovers)		RTP	120	120	



#### Filled Croissants

40538	Cocoa and Hazelnut-Filled Croissant 90 g		RTB	22	132	40405
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### / BREADS

Technology Pieces / box Boxes / pallet Standard code

#### Rolls

31301	Finedor® Nature 45 g Une Recette Lenôtre Professionnels		Part-baked	30	120	30895
31305	Seeds and Cereals Roll 45 g Une Recette Lenôtre Professionnels		Part-baked	35	120	30898
32147	Rustic Square Roll 40 g		Part-baked	30	132	31520

### / SAVOURY COLLECTION

38366	Bun'n'Roll 85 g		RTB	20	132	36967
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# Small Packaging

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






## / BREADS

		Technology	Pieces / box	Boxes / pallet	Standard code
<b>BREADS TO SHARE</b>					
31816	Country-Style Roll 450 g	Part-baked	9	64	30734

# Consumer Bags




PACKAGING SUITABLE FOR CONSUMER SALES.

## / VIENNESE PASTRIES

		Technology	Pieces / box	Boxes / pallet	Standard code
38204	Bag x 6 Pains au Chocolat 70 g Le Fournil de Pierre	 <b>RTB</b>	12 bags	64	37461
38203	Bag x 6 Croissants 60 g Le Fournil de Pierre	 <b>RTB</b>	12 bags	64	37460
40534	Bag x 6 Organic Croissants 70 g Le Fournil de Pierre	  <b>RTB</b>	12 bags	70	32504
40630	Bag x 10 Mini Croissants 25 g Le Fournil de Pierre	 <b>RTB</b>	20 bags	64	



## / BREADS

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






# BAKING INSTRUCTIONS

## / BREADS

**BEST BEFORE DATE: 15 MONTHS**

### BAKING TIME

to adjust according to your oven<sup>(1)</sup>

		 <b>STEP 1: defrost<sup>(2)</sup></b>	 <b>STEP 2: bake (oven preheated to 230 °C<sup>(3)</sup>)</b>	 <b>STEP 3: cool before serving<sup>(4)</sup></b>
ROLLS	Mini Breads 33 g and Bread Roll 80 g Panidor	10-15 min	5-8 min at 200°C	10 to 15 min
	Finedor® (all Finedor® excluding Épi : 45 g, 50 g)	0-10 min (time to put on the tray)	6-8 min at 200-210°C	
	Finedor® Épi (40 g)		4-5 min at 200-210°C	
	Other Rolls (40g - 70g)	7-9 min at 190-200°C		
	Roll 90 g	15-20 min	8-12 min at 200°C	
Fully baked	Refer to the technical sheet			
SANDWICH BREADS	Mini sandwich breads (80 g) and Ciabatta 100 g	0-10 min (time to put on the tray)	9-11 min at 190-200°C	30 min
	Half-Baguettes (120 g - 140 g)		10-12 min at 190-200°C	
	Ciabattas (140 g - 180 g)		10-12 min at 180°C	
	50 moelleux (100 g and 140 g)		5-7 min at 180°C	
BAGUETTES	Baguettes (280 g)	0-10 min (time to put on the tray)	12-14 min at 190-200°C	30 min
	Caractère Baguette (280 g)		11-13 min at 210°C	
BREADS TO SHARE AND FOCACCIAS	Breads to share (< 400 g): Pochon, Multigrain, Nordic Loaf, Gourmet breads	0-10 min (time to put on the tray)	11-13 min at 190-200°C	30 min to 1 hour
	Fruit loaves to share: Fig, Muesli, Walnut, Lemon, etc. + Fruit Loaf 180 g Une Recette Lenôtre Professionnels		13-14 min at 180-190°C	
	Breads to share (> 400 g): Cereals, Country, Pochon, Multigrain, Bâtard, etc.		16-18 min at 190-200°C	
	Round Loaves 530 g	30 min	30 min at 180°C	15 min
	Kamps Loaves 750 g	1h30	9 min at 210°C	
	Fully baked	Refer to the technical sheet		

## / GLUTEN FREE



**BEST BEFORE DATE: 12 MONTHS**

### BAKING TIME

to adjust according to your oven<sup>(1)</sup>

Rolls and Mini Brioches

Madeleine

		 <b>STEP 1: bake (ventilate oven and rotary oven<sup>(5)</sup> at 160°C in the packaging)</b>	 <b>STEP 2: cool before serving</b>
Rolls and Mini Brioches	10 min	2 min out of the packaging	
Madeleine	8 min	2 min out of the packaging	

## / PÂTISSERIES

### MACARONS

**BEST BEFORE DATE: 12 MONTHS**

Macarons

### OTHER PÂTISSERIES

**BEST BEFORE DATE: CHOUQUETTES 6 MONTHS AND MADELEINES AND MUFFINS 18 MONTHS**

Chouquettes

Muffins 95 g

Muffins 120 g

Bolas de Bertim

Pastel de Nata 60 g

Pastel de Nata 35 g

		<b>STEP 1: remove film</b>	<b>STEP 2: defrost</b>	<b>STEP 3: remove from tray (at room temperature before eating)</b>
Macarons	After defrosting		minimum 4 h at + 4°C	15 min
		<b>STEP 1: defrost</b>	<b>STEP 2: bake (oven preheated to 210 °C)</b>	
Chouquettes	0-5 min (time to put on a tray)		18 to 20 min 185-190°C	
Muffins 95 g	1 hour		-	
Muffins 120 g	2 hours		-	
Bolas de Bertim	1h30 - 2h30		-	
Pastel de Nata 60 g	15-20 min		10-13 min at 250°C	
Pastel de Nata 35 g	10-15 min		8-11 min at 250°C	

## / SAVOURY COLLECTION

**BEST BEFORE DATE: 12 MONTHS**

### BAKING TIME

to adjust according to your oven<sup>(1)</sup>




Mini Snacks

Bun'n'roll

Savoury Swirls and Filled Croissants

Lattice 100 g

Twists and Fingers

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

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

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



## / READY-TO-PROVE VIENNESE PASTRIES

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

### BAKING TIME

to adjust according to your oven<sup>(1)</sup>

		Tray arrangement 40 x 60	STEP 1: prove (27-28°C hygrometry 70-80%)		STEP 2: dry (at room temperature)	STEP 3: egg wash	STEP 4: bake (oven preheated to 190°C)	
			Directly	Controlled				
FRENCH-STYLE VIENNESE PASTRIES	Mini / Lunch	by 20-25	from 1 hour 30 to 1 hour 45	from 1 hour to 1 hour 15	10 min	YES	13 to 15 min	165-175°C
	Croissants (50 g - 75 g)	by 12	from 1 hour 45 to 2 hours	from 1 hour 15 to 1 hour 30			15 to 17 min	
	Croissants (80 g - 100 g)	by 9-12	from 2 hours to 2 hours 15	from 1 hour 30 to 1 hour 45			16 to 18 min	
	Pains au Chocolat							
	Maxi Pain au Chocolat	by 8	from 2 hours 15 to 2 hours 30	from 1 hour 45 to 2 hours			21-23 min	
	Pains aux Raisins	by 8-12					15-17 min	
COLLECTION WITH SPECIFIC PREPARATION	Éclat du Terroir - Croissant (61 g - 79 g)	by 12	from 1 hour 45 to 2 hours	from 1 hour 15 to 1 hour 30	15 min	YES	15 to 16 min	165-175°C
	Éclat du Terroir - Pain au Chocolat (70 g - 85 g)		from 2 hours to 2 hours 15	from 1 hour 30 to 1 hour 45	15 min		16 to 17 min	
	Croissant and Pain au Chocolat - Les Créations d'Honoré		from 2 hours 15 to 2 hours 30	from 1 hour 45 to 2 hours	10 min		15 to 17 min	
	Croissant and Pain au Chocolat - Irrésistibles		from 1 hour 50 to 2 hours 10	from 1 hour 20 to 1 hour 35	15 min			
DELIGHTS VIENNESE PASTRIES AND PASTRIES OF THE WORLD	Mini Delights Viennese Pastries	by 24	from 1 hour 30 to 1 hour 45	from 1 hour to 1 hour 15	10 min	YES	13-15 min	165-175°C
	Filled Croissants	by 12	from 2 hours to 2 hours 15	from 1 hour 30 to 1 hour 45			16-18 min	
	Apricot Croissants	by 12	from 1 hour 45 to 2 hours	from 1 hour 15 to 1 hour 45			15-17 min	
	Almond Triangles	by 12	from 2 hours to 2 hours 15	from 1 hour 30 to 1 hour 45			13-15 min	
	Other Maxi Delights Viennese Pastries	by 8-10	from 2 hours 15 to 2 hours 30	from 1 hour 45 to 2 hours			15-17 min	
	Mini Brioche 30 g	by 20	from 2 hours to 2 hours 15	from 1 hour 30 to 1 hour 45			11 to 13 min	150-160°C
	Mini Brioche 60 g	by 12	from 2 hours 15 to 2 hours 30	from 1 hour 45 to 2 hours			12 to 14 min	150°C
	DIY Puff Pastry Brioche 330 g	by 6	from 2 hours 15 to 3 hours	-			45 to 50 min	
	Couques	by 9	from 2 hours to 2 hours 15	from 1 hour 30 to 1 hour 45			16-17 min	165-175°C

## / READY-TO-BAKE VIENNESE PASTRIES

**BEST BEFORE DATE: 12 MONTHS**

### BAKING TIME

to adjust according to your oven<sup>(1)</sup>

		Tray arrangement 40 x 60	STEP 1: defrost (at room temperature)	STEP 2: bake (preheated to + 20°C)		
FRENCH-STYLE VIENNESE PASTRIES	Mini / Lunch	by 24	30 to 45 min	13 to 15 min	165-170°C	
	Croissants (40 g to 60 g)	by 12-15		15 to 17 min		
	Croissants (65 g to 100 g)	by 9-12		15 to 18 min		
	Pains au Chocolat			16 to 18 min		
	Maxi Pain au Chocolat (150 g)	by 8		20 to 25 min		
	Pains aux Raisins	by 8-12		17 to 20 min		
	Mini Apple Turnovers	by 24	45 min to 1 hour	17 to 18 min	195 - 200°C	
	Apple Turnovers	by 12		19 to 20 min		
DELIGHTS VIENNESE PASTRIES AND PASTRIES OF THE WORLD	Mini Tartelette	by 24	30 to 45 min	12 to 14 min	165-170°C	
	Mini Delights Viennese Pastries and Mini Croissants of the World	by 20-24		13 to 15 min		
	Filled Mini Croissants	by 20		14 to 16 min		
	Other Maxi Delights Viennese Pastries	by 10-12		16 to 19 min		
	Filled Croissants and Croissants of the World	by 12	45 min to 1 hour	16 to 18 min	180-185°C	
	Breizh'n'Roll	by 12	30 to 45 min	18 to 19 min		
	Danish Crowns	by 10-12	No defrosting required	18 to 20 min		190°C
	Puff Pastry Brioche 295 g Fully Baked	-	45 to 60 min	<b>OR</b> 5 min		150°C
	Couques	by 12	30 to 45 min	15 to 18 min		165-170°C

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Bridor - Z.A. Olivet - 35530 Servon-sur-Vilaine - France - Tel. +33(0)2 99 00 11 67 - Fax: +33(0)2 99 00 21 26

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