

CATALOGUE

2025



SHARE

THE BAKERY CULTURES
OF THE WORLD

Summary



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OUR PURPOSE

SINCE BRIDOR WAS CREATED BY LOUIS LE DUFF IN FRANCE 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.
- / Developing 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 actions 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 clientele.

Supporting and sharing bakery cultures worldwide

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.



Quality for over 30 years

Bridor's production methods that 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.



People at the heart of our professions

Bridor takes special care of the people 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



DE ROUEN
QUEBEC / CANADA

GRAHAM BELL
QUEBEC / CANADA

BRIDGEPORT
CONNECTICUT / USA

VINELAND
NEW JERSEY / USA

LOUVERNÉ
FRANCE

SERVON-SUR-VILAINE
FRANCE

FB SOLUTION
FRANCE

FB SOLUTION
UNITED KINGDOM

LEIRIA
PORTUGAL

BRIDOR PÂTISSERIE
PONT DE L'ISÈRE / FRANCE

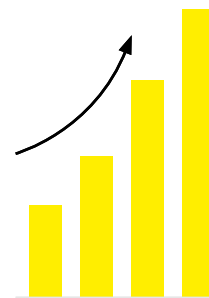
PANDRIKS MEPPEL
NETHERLANDS
PANDRIKS FULDA
GERMANY



AMANDINE
BEIJING / CHINA



BRIDOR IN FIGURES



€1.6 billion
turnover in 2024

13 production
sites



400,000 tonnes
of products per year

4,800
employees



SUPPORTING BAKERY CULTURES

FOR MANY YEARS, WE HAVE SHARED THE BAKERY CULTURES OF THE WORLD THROUGH PRODUCTS AND INTERNATIONAL PARTNERSHIPS.



Typical products inspired by local traditions

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



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 14 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 chef with 105,000 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.



Flat croissant

Recipes that immerse you in local bakery cultures

Discover over 220 recipes by our chefs and expert bakers worldwide! These recipe cards can be downloaded from our website and are filtered by eating occasions, preparation time and ease of preparation.



Scan this code to discover more recipes!



Avocado toast Bun'n'Roll



The Bridor Bakery Cultures Club

In 2020, we set up the Bridor Bakery Cultures Club. This space for sharing and thinking brings together our 42 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.



BBCC 2023 Creativity Competition

INSPIRATIONS

DELICIOUS 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.**
- Come and discover **sweet or savoury recipes** for every moment of the day, which will take you on a journey!
- We provide you with a selection of **over 200 recipes made by our chefs** to inspire you daily.
- 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.

#waste: inspiring recipes
to avoid wasting a single
crumb of our products.



Elegant recipes inspired by
global culinary traditions
for festive moments

ON BRIDOR.COM, DISCOVER USER GUIDES AND RECIPE BOOKS, DESIGNED TO INSPIRE PROFESSIONALS.

User guides **N!**

Comprehensive and detailed user guides, designed to provide in-depth and practical information on our products.

- / **Market trends decoded** to reveal innovative and inspiring ideas.
- / **Practical advice and tips** from our chefs.
- / **Exclusive and delicious recipes**.



THE MULTI-FACETED CROISSANT, AN INFINITE SOURCE OF CREATIVITY!

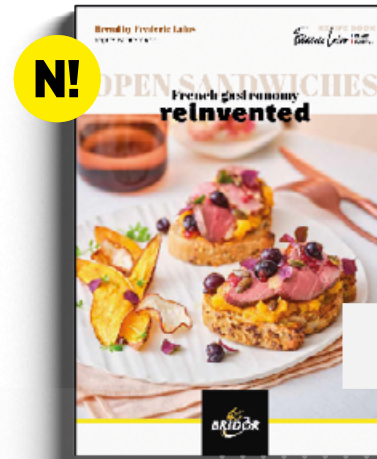
/ An essential guide to master the art of customisation of the croissant and explore innovative techniques: Flat Croissant, Cube Croissant, Cruffin, toppings and glazes, etc.

/ 17 exclusive recipes to transform the croissant and win over the most demanding customers.

Explore our user guide

Recipe books

Exclusive recipes, carefully developed using our products or based on themes to inspire your creations and enhance your menu.



Find our recipe books



OUR COMMITMENTS



FOR OUR BREAD AND PASTRY PRODUCTION SITES IN FRANCE



FLOUR

- / 100% of our conventional flours used on our French production sites are from France, which means they are produced from French wheat¹ 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 wheat¹.

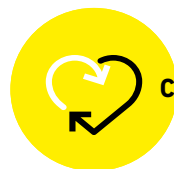


BUTTER

- / 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.



CONSUMER WELL-BEING

BRIDOR CLEAN LABEL



Our Bridor Clean Label² 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.

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 g³.
- / 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

82%
Bridor Clean Label
IN 2024

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

100% LED lighting

All of our French production sites are fitted with LED lighting. This consumes less electricity and has a longer life span, which reduces waste.



Over 90,000 m³ of water saved

on our production sites between the start of 2021 and the start of 2024, thanks to adiabatic technology. This technology brings warm, dry air into contact with a humid area, effectively reducing temperatures.

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.

-50% gas consumption

for our hot water tanks between 2021 and 2023, in particular 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 water is used to irrigate fields close to our production sites. In 2023, this represented 105,000 m³ of water reused!

100% of our waste

is recovered through recycling, animal feed or heating buildings.





**RESPECT
FOR PEOPLE**

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 personalised sports programme with a dynamic application and access to a gym. Supervised by nurses, these tailor-made sports sessions help to combat a sedentary lifestyle and to prevent the risk of injury and MSDs (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, our training programme leading to certification, was launched in 2023 to offer training courses in Bridor professions. The programme involves two industrial courses, a technical course and a commercial course. The programme alternates between the Servon-sur-Vilaine and Louvern  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, awareness-raising workshops held by deaf employees are organised each year to teach the teams Sign Language. After these workshops, memo files are given to all employees so that they can continue to practise in the divisions.



TRENDS

THE BREAD, 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 people in the UK:

92% of people in the UK
REGULARLY EAT BREAD²

6/10 enjoy a
PIECE OF BREAD WITH THEIR MEAL²

The most-consumed breads in the UK include³:

- / **Special breads** (wholemeal, seeded, etc.) at 42%
- / **The baguette** at 40%
- / **Country-style bread** at 20%

Authenticity and Nutrition

Nowadays, consumers are **looking to eat more healthy**, which involves **simplicity and authenticity**.

When purchasing bread:

78% of people in the UK say they consider
THE TASTE/RECIPE¹

70% of people in the UK say they pay attention
TO THE NUTRITIONAL INTAKE
OF BAKERY PRODUCTS²

Snacks

Enjoyment and practicality

83% of people in the UK would like to eat
SAVOURY LATTICES WITH
DELICIOUS FILLINGS²

The main motivations are:

- / **Enjoyment** at 57%
- / **Taste** at 55%
- / **Convenience** at 39%

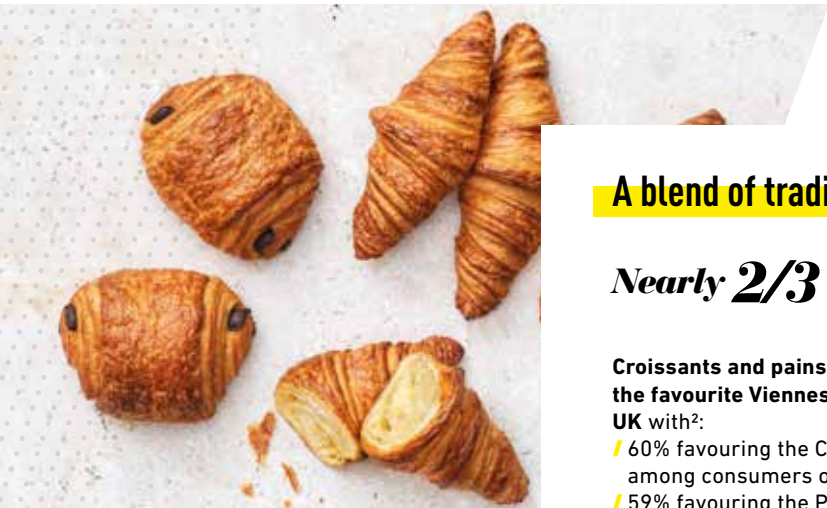
Trending recipes

The savoury lattices **preferred** by people in the UK are¹:

- 1 / Recipes with **cheese** at 67%
- 2 / Recipes with **chicken** at 61%
- 3 / Recipes with **ham** at 52%



Viennese pastries / Pâtisserie



A blend of tradition and innovation

Nearly **2/3** of people in the UK regularly EAT VIENNESE PASTRIES²

Croissants and pains au chocolat are still among the favourite Viennese pastries for people in the UK with²:

- / 60% favouring the Croissant among consumers of Viennese pastries
- / 59% favouring the Pain au chocolat



Ultra-indulgence

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

For Viennese pastry consumers¹:

80% would like to eat **FILLED VIENNESE PASTRIES** (chocolate, fruit, custard cream, caramel, etc.)

81% would like to eat **VIENNESE PASTRIES WITH DECORATIONS ON THE TOP** (chocolate chips, pieces of caramel, fruit toppings, icing sugar, etc.)



Enjoyment and world flavours

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

Thus, people in the UK agree that macarons are synonymous with²:

- / Delicate flavours at 74%
- / Moment of enjoyment at 71%,
- / Exceptional moments at 70%

Consumers also want to discover new flavours⁴:

2/3 of people in the UK are familiar with the PASTEL DE NATA

79% of people who have never tried it WOULD LIKE TO TRY IT



(1) Bridor survey on 1,000 consumers representative of the population in the UK, 2024 • (2) Bridor survey on 1,000 consumers representative of the population in the UK, 2023
 (3) Bridor survey on 1,000 consumers representative of the population in the UK, 2024, 2022 • (4) Bridor survey on 500 consumers representative of the population in the UK, 2022

DISCOVER



MINI TARTELETTES 35 G

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 PASTRIES¹



KHORASAN WHEAT AND ANCIENT SEEDS BREAD 450 G

This new bread from the Frédéric Lalos collection combines **know-how and creativity** thanks to a recipe made with a blend of **Khorasan wheat flour** (heirloom wheat variety) and wheat flour, both grown in France, wheat sourdough and a unique blend of six ancient seeds.

75% of Europeans want TO TRY THIS PRODUCT²



THE NOVA BAGUETTE 280 G

The new baguette in the "Essential" collection. A **modern** baguette with a **short and wide** format, with a **generous and voluminous look!**

65% of Europeans consume A BAGUETTE AT LEAST ONCE A WEEK¹



CARACTÈRE HALF-BAGUETTE 140 G

The secret ingredient for delicious sandwiches where bread is the **key element!** Discover this half-baguette with a lovely **honeycomb texture** and a **rustic look** thank to its irregular, "polka" scoring.

64% of Europeans consume SANDWICHES AT LEAST ONCE A WEEK³

(1) Bridor survey on 6,000 consumers representative of the population in six countries in Europe (France, United Kingdom, Germany, Spain, Italy and Netherlands), September 2023.
(2) 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.
(3) Bridor survey on 6,000 consumers representative of the population in six countries in Europe (France, United Kingdom, Germany, Spain, Italy and Netherlands), August, 2024.

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.¹



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.²



Products containing at least 3 g of fibre in 100 g of baked product.²



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



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



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 Bleu-Blanc-Cœur breads to gluten-free products, Bridor is constantly reinventing itself to offer, within its "Better Living" range, **delicious products with a commitment to well-being.**

The environment

/ The environment is a key commitment at Bridor, 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 aligned with new nutritional considerations. **Bridor's health-conscious 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 madeleines, protected in individual bags.

All 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, 2023.

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





**A TASTE
FOR ORGANIC!**

Organic

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

/ Carefully selected raw materials: flours, butter, free range eggs, chocolate, apples, cane sugar. These organic raw materials 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.

/ Almost 1 European out of 2
SAYS THEY REGULARLY BUY ORGANIC PRODUCTS*

/ 80% of people in the UK think that ORGANIC PRODUCTS ARE BETTER IN TERMS OF QUALITY**

* The Healthy trend, CHD Expert, 2021 - Europe, 1,800 consumers

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

BREADS

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 BREAD



Quality raw materials

- / T65 **wheat flour minimum**. Since 2021, all our standard wheat flours are made from **wheat grown in France**¹.
- / 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 BREAD

DISCOVER THE
VALUABLE
PREPARATION ADVICE
FROM OUR EXPERT
BAKERS!



Bridor Une Recette Lenôtre Professionnels

This partnership between Bridor and the prestigious La Maison Lenôtre offers **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 Maison Lenôtre master bakers, ranging from the great classics to more creative recipes, full of flavour and inclusions.

/ 84% of people in the UK enjoy eating **QUALITY BREAD ROLLS** in a restaurant**

/ 91% of catering professionals **ARE ATTACHED TO THE AUTHENTIC ASPECT OF BREAD***

* Foodservice Vision survey for Bridor, 2017, 415 French catering professionals
** 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



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 signé 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

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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





/ 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](#)

ROLLS

30729



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



SANDWICH BREADS

31610



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



42619

N!



PART-BAKED

Caractère Half-Baguette 140g x50



BAGUETTES

32672



PART-BAKED

1778 Baguette 280g x25



36831



Caractère Baguette 280g x22



PART-BAKED

N!

42332



Grains Gourmet Baguette 280g x22



PART-BAKED

BREADS TO SHARE

30734



Rustic Loaf 450g x25



PART-BAKED

30735



Cereal Loaf 450g x30



PART-BAKED

34909



Spelt Cob loaf 450g x18



PART-BAKED

35030



Rye Loaf 330g x26



PART-BAKED

41299



Cereals and Seeds Bread 400g x18



PART-BAKED

SERVICE REFERENCES

31816



Country-style Loaf 450g x9



PART-BAKED

32147



Rustic Square Roll 40g x30



PART-BAKED



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 eating occasion.

60% of people in the UK like to have BREAD WITH THEIR MEALS*

* 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

Diamond Roll with Seeds and Cereals 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



34790

BAGUETTES



PART-BAKED

Plain Baguette 280g x25



34791



PART-BAKED

Multigrain Baguette 280g x25



34792



PART-BAKED

Country-Style Baguette 280g x25



42611

N!



PART-BAKED

Baguette Nova 280g x22



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 moments of consumption.

/ 56% of consumers in the UK like GOURMET BREADS RICH IN PIECES*

Discover our fruit loaves

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

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ROLLS

37452



PART-BAKED

Walnut and Hazelnut Roll 55g x75



37453



PART-BAKED

Fig Roll 55g x75



N!

42665



PART-BAKED

Chocolate round loaf 60g x60



B'BREAK

37393



FULLY BAKED

2 Olives and Rosemary B'Break 70g x40



37394



FULLY BAKED

Chorizo B'Break 70g x40

37396



FULLY BAKED

B'Break Muesli 70g x40



BREADS TO SHARE

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

BREAD *from* *around the World*

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



Travel the world with our
Evasions collection

Evasions

When French baking expertise is inspired by **trends from near and far**, 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 foccacias 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

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RUSTIKAL BRÖT

41288



Kürbiskern Bread 750g x7



PART-BAKED

CIABATTAS

41289



Vollkorn Triangle 750g x12



PART-BAKED

37140



Plain Ciabatta 140g x50



PART-BAKED

37147



Olive Oil Ciabatta 140g x50



PART-BAKED

SO MOELLEUX

36110



Viennese Style Brioche Bread 130g x44



FULLY BAKED

36417



Plain SO Moelleux 100g x64



PART-BAKED

40515



Plain Focaccia Cinquanta 210g x24



PART-BAKED

40517



Plain Focaccia Cinquanta 450g x12



PART-BAKED

BREADS TO SHARE

38226

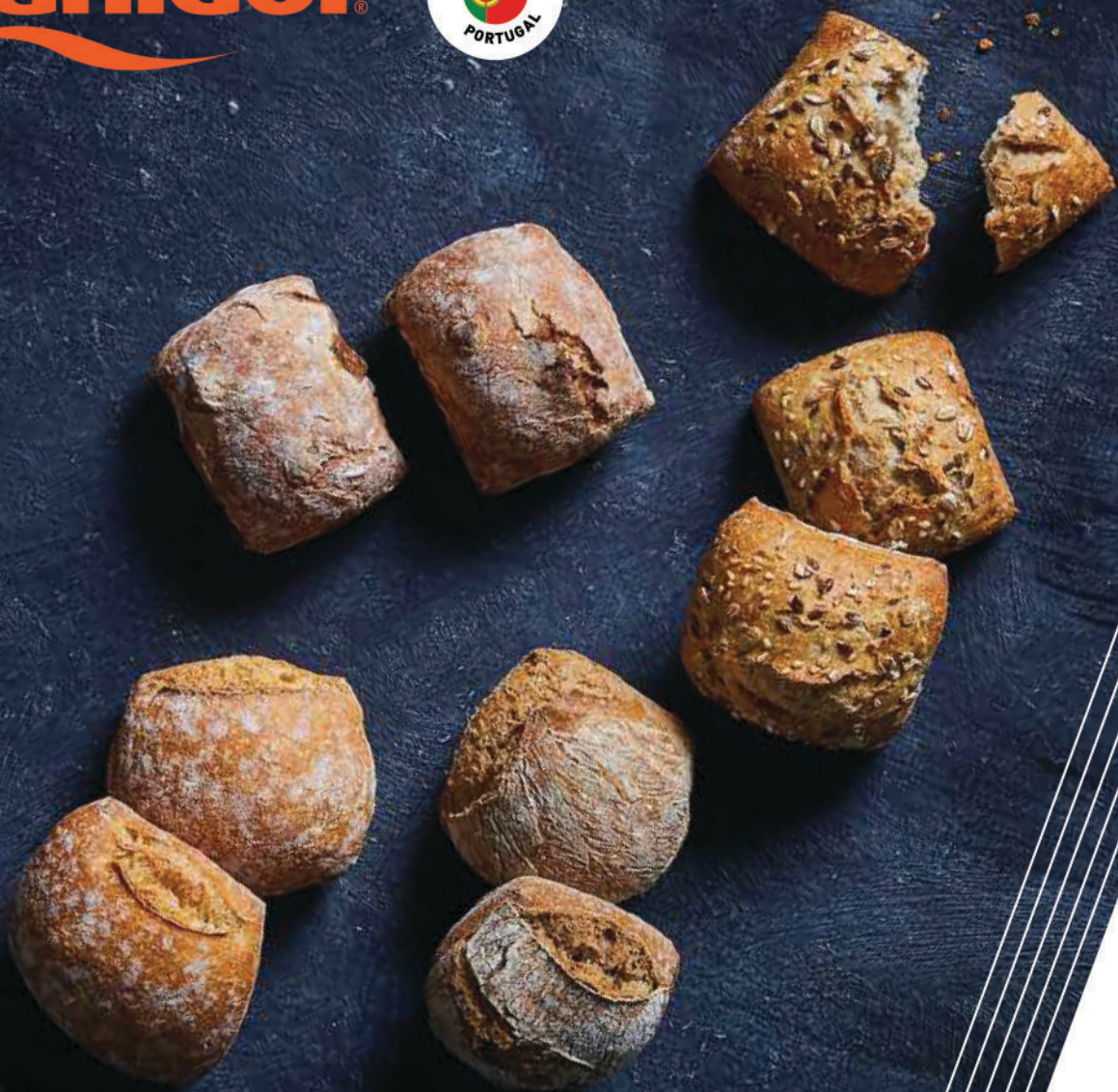


Nordic Loaf 330g x26



PART-BAKED

panidor[®]



Panidor

Made exclusively in Portugal, the Panidor collection offers **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 France¹.
- / With barn or free range eggs².

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

- / 74% of our Viennese pastries have the Bridor Clean Label.



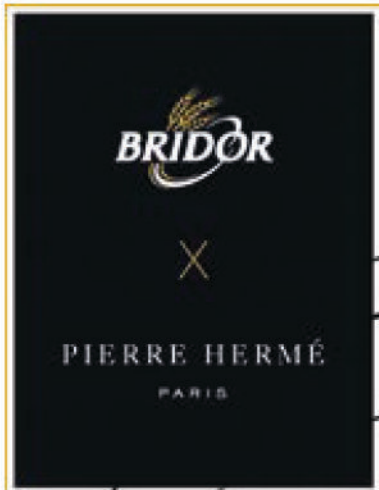
(1) For our French production sites, excluding organic references, wheat gluten and with the exception of weather conditions to supply 100% French wheat. • (2) For our French and Portuguese production sites.



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 partnership with Bridor.

Driven by their shared values and a deep respect for know-how, Bridor and Pierre Hermé Paris have created 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 four recipes, using the sophistication for which he is known to combine taste, texture and flavour.

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

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 **pure butter Viennese pastries with delicate flavours and exceptional lamination.**

Each product is inspected by the Quality Department of 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 think that the quality, freshness and crispiness of Viennese pastries are important when staying at a hotel**

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

Lunch 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:



Original Éclat, the secret, unique and unrivalled recipe, made with PDO Charentes-Poitou butter. Local butter resulting from unique regional know-how and based on a responsible approach.

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, designed 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, 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: an original, modern and pyramid shape with 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% *intention 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



41855 Arty Croissant 75g x150

RTP



41856 Arty Pain au Chocolat 85g x135

RTP





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 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 PURCHASE VIENNESE PASTRIES FROM A BAKERY AT WEEKENDS 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

32918 Pain au Chocolat 32g x240

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



/ 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 number 1 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



37693



RTB

Croissant 70g x60



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 chocolats, and also tasty pains aux raisins.

These products come in a variety of formats to meet different eating occasions.

58% of consumers in the UK enjoy eating **MINI VIENNESE PASTRIES DURING SEMINAR BREAKS OR PROFESSIONAL EVENTS***

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



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 blends¹ or margarine² 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 SelectBlend Croissant 70g x64

RTB



35509 SelectBlend Pain au Chocolat 80g x70

RTB



38509 Apple Turnover 105g x50

RTB



40882 SelectBlend Pain aux Raisins 110g x60

RTB



40871 finish sugar SelectBlend Croissant 75g x50

RTB



35506 Mini SelectBlend Croissant 25g x225

RTB

40837 Mini SelectBlend Croissant 30g x240

RTB



35507 Mini SelectBlend Pain au Chocolat 28g x260

RTB



40841 Lunch Pain aux Raisins 35g x260

RTB





40839 Lunch Pain au chocolat 32g x240

RTB



41241 Vegan Croissant 70g x60

RTB



41221 Vegan Pain au Chocolat 80g x60

RTB



N!



42760 Mini SelectBlend Pain au Chocolat 35g x210

RTB



N!



42759 Mini SelectBlend Pain aux Raisins 30g x260

RTB



N!



42747 SelectBlend Pain au Chocolat 70g x76

RTB



N!



42739 SelectBlend Croissant 80g x60

RTB



N!



42746 SelectBlend Croissant 60g x70

RTB



N!



42750 SelectBlend Lunch Croissant 40g
x165

RTB

FAT
BLEND

CLEAN
LABEL
BRIDGE

N!

Select
Blend



CATEGORY

Indulgent VIENNESE PASTRIES

FOR PERFECT BAKING,
FOLLOW OUR EXPERT
BAKERS' ADVICE!



Mini Indulgent Viennese pastries

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

The mini indulgent 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 CHOICE OF MINI VIENNESE PASTRIES ON THE BREAKFAST BUFFET IN A HOTEL*

/ 52% of consumers in the UK like COLOURED AND 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 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



42624

N!



RTB

Mini Maple syrup and pecans Plait 40g x100



N!

OTHER SPECIALITIES



Maxi Indulgent Viennese pastries

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

Our Maxi Indulgent Viennese pastry 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.



Discover our Swirl with Milka® Chocolate

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

88% of French consumers think 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 SWIRLS WITH MILKA® CHOCOLATE **RTB** + 33 STICKERS IN ENGLISH
- 42177** 66 SWIRLS WITH MILKA® CHOCOLATE **RTB** + 33 STICKERS IN FRENCH
- 40473** 66 SWIRLS WITH MILKA® CHOCOLATE **RTB** + 66 BAGS IN FRENCH
- 42364** 66 SWIRLS WITH MILKA® CHOCOLATE **RTB** + 66 BAGS IN GERMAN
- 42345** 66 SWIRLS WITH MILKA® CHOCOLATE **RTB**

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



THE PUFF PASTRY
BRIOCHE

39849



FULLY BAKED

spiral puff pastry brioche 295g x4



40449



RTP

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

Croissant fourré crème pâtissière
SelectBlend 100g x50



40883



RTB

Croissant fourré abricot SelectBlend 90g
x40



40884



RTB

Croissant fourré cacao noisette
SelectBlend 90g x40



42563

N!



RTB

Croissant with Pistachio filling 85g x50

N!

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



DANISH CROWNS

39774



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



OTHER SPECIALITIES

32160



RTB

Cinnamon Swirl 100g x60



38184



RTB

Breizh'n'Roll 85g x60



39701



RTB

Ultra Kanel Swirl 100g x60



42266



RTB

Swirl with Milka® Chocolate 95g x66

N!

42623



RTB

Maple syrup and pecans Plait 95g x48



N!

SERVICE REFERENCES

40538



RTB

Cocoa and Hazelnut-Filled Croissant 90g x22





CATEGORY

VIENNESE PASTRIES *from around the World*



Les Évasions

Quand le savoir-faire boulanger français s'inspire des **tendances boulangères d'ici ou d'ailleurs**, pour nous offrir des viennoiseries aux **recettes originales et savoureuses**.

Des saveurs locales se retrouvent au travers de nos différents produits, comme le croissant zaatar aux saveurs du Moyen-Orient ou les couques d'inspiration belge.

76% des consommateurs français apprécient découvrir **DE NOUVELLES FORMES ET SAVEURS DE VIENNOISERIES***

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

Zatar Croissant 70g x60



40838



RTB

Croissant multigrains SelectBlend 35g x180



40544



RTB

Zatar 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 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 wheat 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

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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



34401

LATTICES



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

37455

FILLED CROISSANTS



RTB

Cheese-Filled Croissant 90g x60



36967

BUN'N'ROLL



RTB

Bun'n'Roll 85g x50



SERVICE REFERENCES

38366



RTB

Bun'n'Roll 85g x20



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.)*

/ 73% of consumers in the UK think that macarons **ARE SYNONYMOUS WITH HIGH-END PATISSERIE PRODUCTS****

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

** Bridor survey on 1,000 consumers representative of the population, in the United Kingdom

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.

The centre of these macarons is made with:

- / Whipped ganache for finesse and lightness
- / Or fruit compote for freshness and intensity.

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

/ **52%** of consumers in the UK like to discover **NEW MACARON FLAVOURS** (mango, passion fruit, etc.)*

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

Les Évasions



Des produits gourmands et savoureux qui sont de **véritables symboles des cultures boulangères locales**, comme la chouquette, icônes de la pâtisserie française, ou encore les muffins dont la recette arrive tout droit des États-Unis.

Une gamme très gourmande pour de multiples instants de consommation.

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 stylized orange wave graphic is positioned below the text.

Panidor

Made exclusively in Portugal, the Panidor collection offers **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 the PASTEL DE NATA**

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

MARGARINE



41587



RTB

Mini Pastel de Nata 35g x120

MARGARINE



42450

N!



PART-BAKED

Pastel de Nata 60g x60

MARGARINE



N!

42452

N!



PART-BAKED

Pastel de Nata 50g x60



N!

N!

42655



RTB

Pastel de Nata 60g x60

06 SERVICES

A WIDE SELECTION OF PRODUCTS AND SERVICES
DESIGNED TO CATER TO THE VARIED NEEDS OF OUR CUSTOMERS

Mini packs

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

Consumer Bags

/ A range for consumers to bake at home.

Pastry sheets

/ Puff pastry and laminated puff pastry sheets for making sweet or savoury creations.




Service references

Mini packs




THE PRODUCTS ARE PACKAGED IN COMPACT BOXES FOR EASY PLACEMENT ON SHELVES, FEATURING A LARGE, COLORFUL LABEL FOR ENHANCED CLARITY 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	
Filled Croissants					
40538	Cocoa and Hazelnut-Filled Croissant 90 g	RTB	22	132	40405

/ 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
Catering bread					
32321	Fruit Loaf 180 g Une Recette Lenôtre Professionnels	 Part-baked	15	132	30894

/ SAVOURY COLLECTION

38366	Bun'in'Roll 85 g	RTB	20	132	36967
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/ PÂTISSERIE

42655	Pastel de Nata 60 g	RTB	60	110	39747
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Pastry sheets

PUFF PASTRY AND LAMINATED PUFF PASTRY SHEETS FOR MAKING SWEET OR SAVOURY CREATIONS.

/ PUFF PASTRY

		Technology	Pieces / box	Boxes / pallet
30081	Puff pastry sheet 2 kg	RTB	6	120
34171	Puff pastry sheet 300 g	RTB	36	120

/ LAMINATED PUFF PASTRY

34813	Laminated puff pastry sheet 500 g	RTP	25	120
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Consumer Packs

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		RTB	12 bags	64	37461
38203	Bag x 6 Croissants 60 g Le Fournil de Pierre		RTB	12 bags	64	37460
40534	Bag x 6 Organic Croissants 70 g Le Fournil de Pierre 		RTB	12 bags	70	32504
40630	Bag x 10 Mini Croissants 25 g Le Fournil de Pierre		RTB	20 bags	64	40762

/ BREAD

38558	Bag x 2 Half-Baguettes 140 g Le Fournil de Pierre		Part-baked	12 bags	64	34793
38941	Bag x 6 Plain Rolls 40 g Le Fournil de Pierre		Part-baked	14 bags	64	38942

/ PÂTISSERIES

42450	Pastel de Nata 60 g		Part-baked	60	64
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BAKING INSTRUCTIONS

/ BREADS

BEST BEFORE DATE: 15 MONTHS

BAKING TIME

to adjust according to your oven⁽¹⁾



		 STEP 1: defrost ⁽²⁾	 STEP 2: bake (oven preheated to 230°C ⁽³⁾)	 STEP 3: cool before serving ⁽⁴⁾
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 Epi : 45 g, 50 g)	0-10 min (time to put on the tray)	6-8 min at 200-210°C	
	Finedor® Epi (40 g)		4-5 min at 200-210°C	
	Other Rolls (40 g - 70 g)		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)	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)		10-12 min at 180°C	
	SO mœlleux (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	
	Kamps Loaves 750 g	1h30	9 min at 210°C	15 min.
	Fully baked		Refer to the technical sheet	

/ GLUTEN FREE

BEST BEFORE DATE: 12 MONTHS

BAKING TIME

to adjust according to your oven⁽¹⁾

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

/ PÂTISSERIES

MACARONS

BEST BEFORE DATE: 12 MONTHS

Macarons

OTHER PÂTISSERIES

BEST BEFORE DATE: CHOUQUETTES 6 MONTHS AND MUFFINS 18 MONTHS




	STEP 1: remove film	STEP 2: defrost	STEP 3: remove from tray (at room temperature before eating)
Macarons	After defrosting	minimum 4 h at + 4°C	15 min
	STEP 1: defrost	STEP 2: bake (oven preheated to 210°C)	
Chouquettes	0-5 min (time to put on a tray)	OR 18 to 20 min 185-190°C	
Muffins 95 g	1 hour	-	
Muffins 120 g	2 hours	-	
Bolas de Berlim	1h30 -2h30	-	
Pastel de Nata 60 g	15-20 min	10-13 min à 230°C	
Pastel de Nata 35 g	10-15 min	8-11 min at 250°C	
Pastel de Nata 60 g part-baked	No defrosting required	6-7 min at 220°C	
Pastel de Nata 50 g part-baked	No defrosting required	6-7 min at 220°C	

/ SAVOURY COLLECTION

BEST BEFORE DATE: 12 MONTHS

BAKING TIME

to adjust according to your oven⁽¹⁾

	 Tray arrangement 40 x 60	 STEP 1: defrost (at room temperature)	 STEP 2: bake (oven preheated to 190°C)
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			
Fingers	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⁽¹⁾

	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						15 to 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			16 to 17 min	
	Croissant and Pain au Chocolat - The Irrésistibles		from 1 hour 50 to 2 hours 10	from 1 hour 20 to 1 hour 35			15 to 17 min	
INDULGENT VIENNESE PASTRIES AND PASTRIES FROM AROUND THE WORLD	Mini Indulgent 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
	Maxi Indulgent Viennese Pastries	by 8-10	from 2 hours 15 to 2 hours 30	from 1 hour 45 to 2 hours			15-17 min	
	DIY Puff Pastry Brioche 330 g	by 6	from 2 hours 15 to 3 hours	-			45 to 50 min	150°C

/ READY-TO-BAKE VIENNESE PASTRIES

BEST BEFORE DATE: 12 MONTHS

BAKING TIME

to adjust according to your oven⁽¹⁾

	Tray arrangement 40 x 60	STEP 1: defrost (at room temperature)	STEP 2: bake (oven 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)			20 to 25 min	
	Pains aux Raisins	by 8-12		17 to 20 min	
	Mini Apple Turnovers	by 24		17 to 18 min	
Apple Turnovers	by 12	19 to 20 min			
INDULGENT VIENNESE PASTRIES AND FROM AROUND THE WORLD	Mini Indulgent Viennese Pastries and Mini Croissants from Around the World	by 20-24	30 to 45 min	13 to 15 min	165-170°C
	Other Maxi Indulgent Viennese Pastries	by 10-12		16 to 19 min	
	Filled Croissants and Croissants from Around the World	by 12	45 min to 1 hour	16 to 18 min	
	Breizh'n'Roll	by 12	30 to 45 min	18 to 19 min	180-185°C
	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	OR 5 min	150°C
	Couques	by 12	30 to 45 min	15 to 18 min	165-170°C
	Maple Syrup & Pecan Braid	-	No defrosting required	18 to 20 min	190°C
Mini Maple Syrup & Pecan Braid	-	14 to 15 min			

Download
the catalogue



Catalogue



SHARE

THE BAKERY CULTURES
OF THE WORLD

GRUPE
LE DUFF

BRIDOR, A LE DUFF GROUP BRAND



www.bridor.com

Contact France: commercialfrance@groupeleduff.com

International Contact: exportsales@groupeleduff.com

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