

CATALOGUE

2025



SHARE
THE BAKERY CULTURES
OF THE WORLD

Summary



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OUR PURPOSE

SINCE IT 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



Protecting bakery 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.



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, 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 thus 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



LECO CUISINE
CONNECTICUT / USA

VINELAND
NEW JERSEY / USA

DE ROUEN
QUEBEC / CANADA

GRAHAM BELL
QUEBEC / CANADA

LOUVERNÉ
FRANCE

SERVON-SUR-VILAINE
FRANCE

FB SOLUTION
FRANCE

BRIDOR PÂTISSERIE
PONT DE L'ISÈRE / FRANCE

FB SOLUTION
UNITED KINGDOM

PANDRIKS MEPPEL
NETHERLANDS

PANDRIKS FULDA
GERMANY



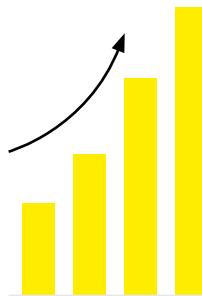
LEIRIA
PORTUGAL

panidor

BRIDOR CHINA
BEIJING / CHINA



BRIDOR IN FIGURES



2 billion

Euro in turnover in 2025

13 production sites



400,000 tonnes
of products per year

4,800
employees

SUPPORTING BAKERY CULTURES

FOR MANY YEARS, IT HAS BEEN OUR AMBITION TO SHARE THE BAKERY CULTURES OF THE WORLD THROUGH OUR PRODUCTS AND INTERNATIONAL COLLABORATIONS.



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.



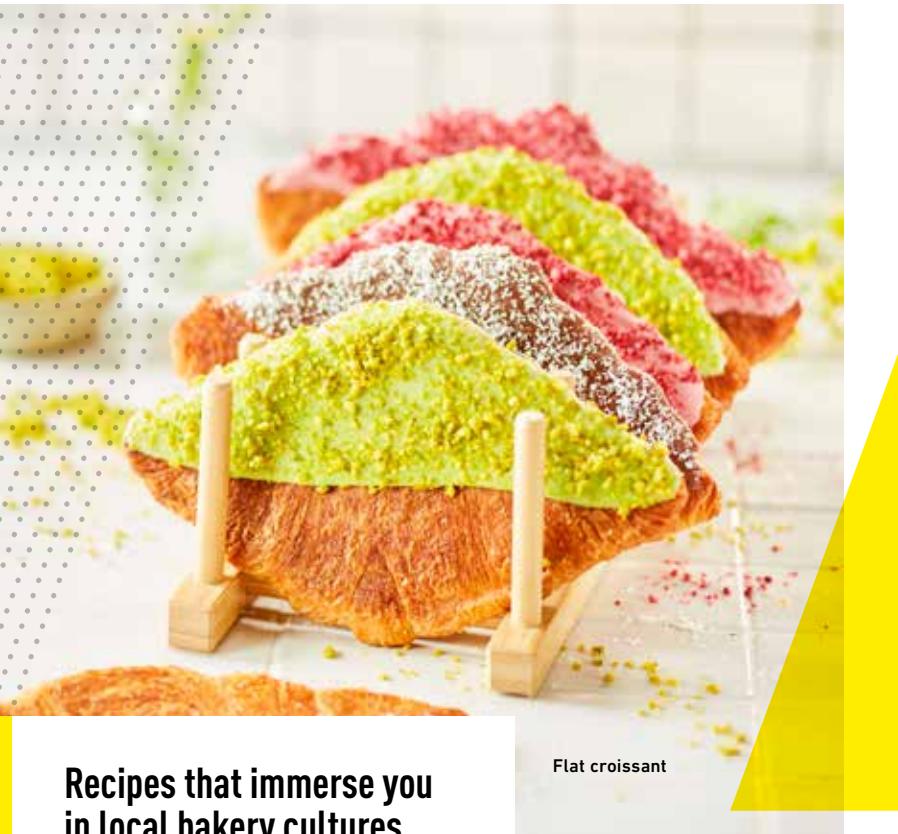
Frédéric Lalos

Pierre Hermé

Michel Roux Jr.



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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 on our website and are filtered by eating occasions, preparation time and ease of preparation.



Scan this code to discover more recipes!



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.



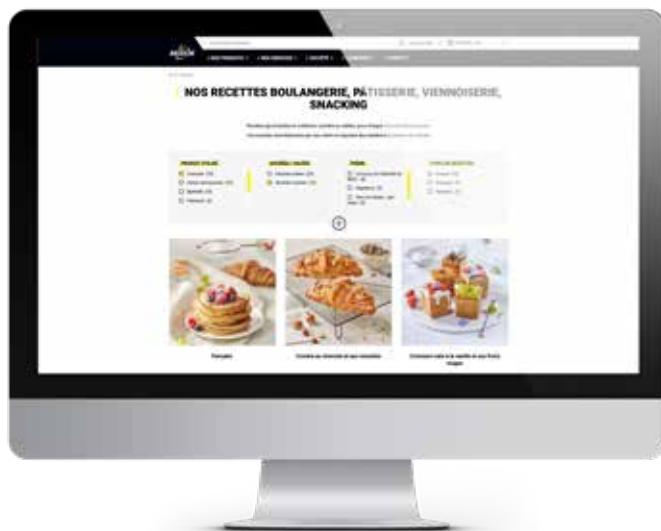
INSPIRATIONS

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.



Elegant recipes inspired by global culinary traditions for festive moments

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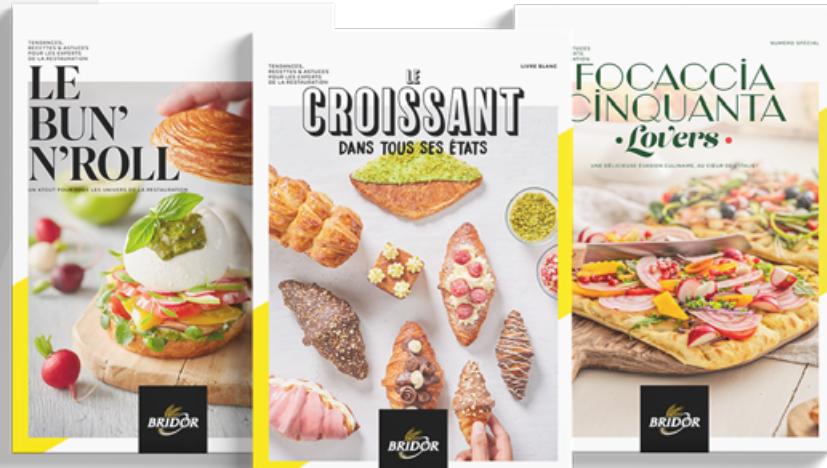
ON BRIDOR.COM, DISCOVER USER GUIDES AND RECIPE BOOKS, DESIGNED TO INSPIRE PROFESSIONALS.

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](#)



[Find our recipe books](#)



WHERE COMMITMENTS ARE MADE



Respect for women and men

- / **Guarantee** safety and well-being in the workplace.
- / **Encourage** diversity and inclusion.
- / **Develop** employees' skills and career paths.



Responsible purchasing

- / **Measure our suppliers' CSR commitments.**
- / **Contribute** to regional economic development.
- / **Ensure** ethical and transparent business conduct.



Protecting our environment



- / **Reduce** our carbon footprint.
- / **Preserve** natural resources.
- / **Reduce and recycle** waste.



Quality and innovation

- / **Certify best practices** in terms of food safety.
- / **Improve communication** with our customers to better meet their needs.
- / **Intensify our innovation drive** for products that are attractive, good, healthy and sustainable.



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 healthily, 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

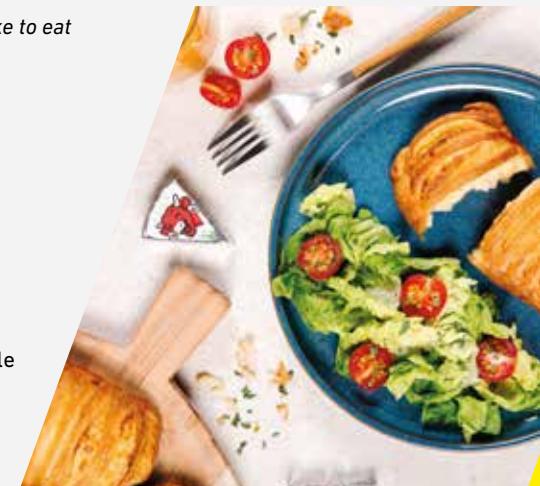
The main motivations are:

- 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 with**²:

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



Consumers also want to discover **new flavours**⁴:

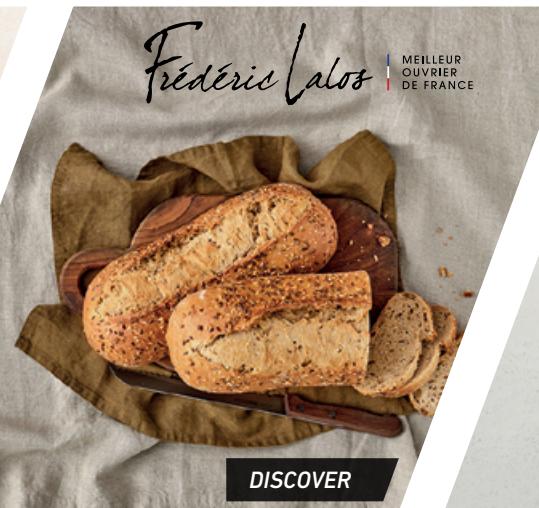
2/3 of people in the UK are familiar with the **PASTEL DE NATA**

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

DISCOVER



DISCOVER



DISCOVER



DISCOVER



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 2023.



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



SelectBlend, Viennese pastries made with a high-quality fat blend. The perfect balance between quality and competitiveness.

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

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37021



Bleu Blanc Cœur Roll 50g x150



Grains Half-Baguette 140g x50



37022



Bleu-Blanc-Cœur Roll 40g x185



41694



Grains Gluten free Roll 45g x50



Plain Gluten Free Roll 45g x50



Grains Gluten free Roll 45g x50



35700



gluten free Mini Brioche 50g x50



gluten free Madeleine 30g x50



35432

35431





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***



Country-Style Loaf Organic 400g x15



37448



Baguette Organic 280g x22



37449



Roll Organic 50g x60



38941



Roll Organic 50g x180



38942



Nordic Loaf Organic 280g x28



39019



Croissant Organic 70g x60



32504



Pain au Chocolat Organic 75g x70



32564



Apple Turnover Organic 110g x50



38563



Lunch Pain au chocolat Organic 35g x210



38564



Lunch Croissant Organic 30g x225



40534



Croissant Organic 70g x72



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



CATEGORY

French-style

BREAD

DISCOVER THE
VALUABLE
PREPARATION ADVICE
FROM OUR EXPERT
BAKERS!



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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 cat

** Bridor survey on 1,000 consumers representative of the

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FINEDOR

Plain Finedor® 45g x50



30895

Finedor® Epi 40g x40



31692

Finedor® Black Olives and Thyme 50g x50



31823

Finedor® Ancient Grains 50g x50



ROLLS

Country-Style Roll 45g x60



30893

Green Olives Triangular Roll 45g x45



30897

Seeds and Cereals Roll 45g x60



30898

Assortment of Prestige Rolls 45g x90



Rye Roll 50g x50



33994

Nordic-Style Roll 60g x65



39040

Fruit Bread 180g x20



30894

Plain Finedor® 45g x30



CATERING BREAD

SERVICE REFERENCES

36768

31588

31301

31305



Seeds and Cereals Roll 45g-x35



Frédéric Lalos

MEILLEUR
OUVRIER
DE FRANCE

Bridor signé Frédéric Lalos



See our Pochon Loaf

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

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

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BAGUETTES





Pochon Loaf 280g x24



41015



Large Parisien Loaf 1.1kg x10



41016



Large Multigrain Loaf 1.1kg x10



41017



Le Müsli 280g x26



41630



Large Multigrain Loaf 700g x14



43242



Large Pochon Loaf 700g x14



43243



/ The Gourmet Breads

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

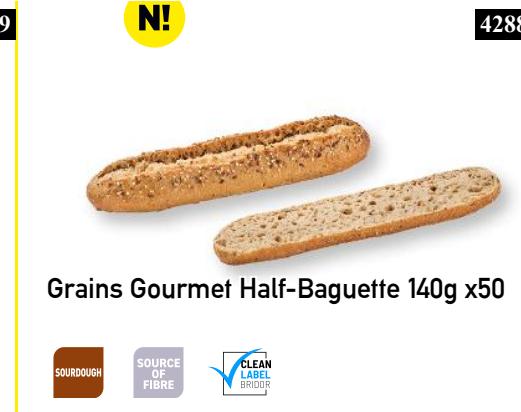
The breads in this collection are based on three essential pillars: **quality, know-how and creativity.**

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



BAGUETTES

36831



Caractère Baguette 280g x22

SOURDOUGH **CLEAN LABEL BRIOU**

42332



Grains Gourmet Baguette 280g x22

SOURDOUGH **SOURCE OF FIBRE** **CLEAN LABEL BRIOU**

30734

BREADS TO SHARE



Rustic Loaf 450g x25

SOURDOUGH **SOURCE OF FIBRE** **CLEAN LABEL BRIOU**

30735



Cereal Loaf 450g x30

SOURDOUGH **SOURCE OF FIBRE** **CLEAN LABEL BRIOU**

34909



Spelt Cob loaf 450g x18

SOURDOUGH **SOURCE OF FIBRE** **CLEAN LABEL BRIOU**

35030



Rye Loaf 330g x26

SOURCE OF FIBRE **CLEAN LABEL BRIOU**

41299



Cereals and Seeds Bread 400g x18

SOURCE OF FIBRE **CLEAN LABEL BRIOU**

31816

SERVICE REFERENCES



Country-style Loaf 450g x9

SOURDOUGH **SOURCE OF FIBRE** **CLEAN LABEL BRIOU**

32147



Rustic Square Roll 40g x30

SOURCE OF FIBRE **CLEAN LABEL BRIOU**



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



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 <p>31586 Plain flute Roll 70g x55</p> <p> </p>	 <p>33000 Plain Diamond Roll 55g x100</p> <p> </p>	 <p>33001 Poppy Seeds Diamond Roll 55g x100</p> <p> </p>	 <p>33002 Diamond Roll with Seeds and Cereals 55g x100</p> <p>  </p>
 <p>33003 Sesame Seeds Diamond Roll 55g x100</p> <p> </p>	 <p>33074 Assortment of Diamond Rolls 55g x100</p> <p> </p>	 <p>34921 Plain Roll 40g x200</p> <p> </p>	 <p>34922 Plain Rectangular roll 55g x140</p> <p> </p>
 <p>34971 Rustic Rectangular Seeded Roll 55g x140</p> <p> </p>	 <p>37089 Multigrain Rectangular roll 55g x140</p> <p> </p>	 <p>37090 Multigrain Roll 40g x200</p> <p>  </p>	 <p>37551 Assortment of Rectangular roll 55g x120</p> <p></p>

SANDWICH BREADS



Plain Half-Baguette 140g x50



34793



Multigrain Half-Baguette 140g x50



34794



Poppy Seeds Half-Baguette 140g x50



35021



Plain Baguette 280g x25



34790



Multigrain Baguette 280g x25



34791



Country-Style Baguette 280g x25



34792



Baguette Nova 280g x22



N!

42611



Bag x 2 Plain Half-Baguettes 140g x24



38558

SERVICE REFERENCES



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



ROLLS

37452



Walnut and Hazelnut Roll 55g x75

SOURDOUGH **SOURCE OF FIBRE** **CLEAN LABEL BRIDOR**

37453

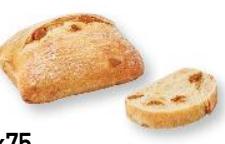


Fig Roll 55g x75

SOURCE OF FIBRE **CLEAN LABEL BRIDOR**

N!



Chocolate Round Roll 60g x60

CLEAN LABEL BRIDOR

42665



2 Olives and Rosemary B'Break 70g x40

SOURCE OF FIBRE **CLEAN LABEL BRIDOR**

37394



Chorizo B'Break 70g x40

SOURCE OF FIBRE **CLEAN LABEL BRIDOR**

37396



B'Break Muesli 70g x40

SOURCE OF FIBRE **CLEAN LABEL BRIDOR**

35026



Fig Loaf 330g x26

SOURCE OF FIBRE **CLEAN LABEL BRIDOR**

40496



Walnut Loaf 300g x28

CLEAN LABEL BRIDOR

40497



Fruit Bread 300g x30

SOURCE OF FIBRE **CLEAN LABEL BRIDOR**



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

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RUSTIKAL BROT



Kürbiskern Bread 750g x7



41288



Vollkorn Triangle 750g x12



41289

CIABATTAS



Plain Ciabatta 140g x50



37140



Olive Oil Ciabatta 140g x50



37147

SO MOELLEUX



Viennese Style Brioche Bread 130g x44



36110



Plain SO Soft 100g x64



36417

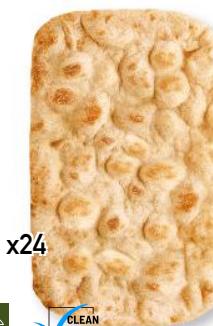
PINSAS



Pinsa 450g x12



43244



Pinsa 205g x24



43248

BREADS TO SHARE

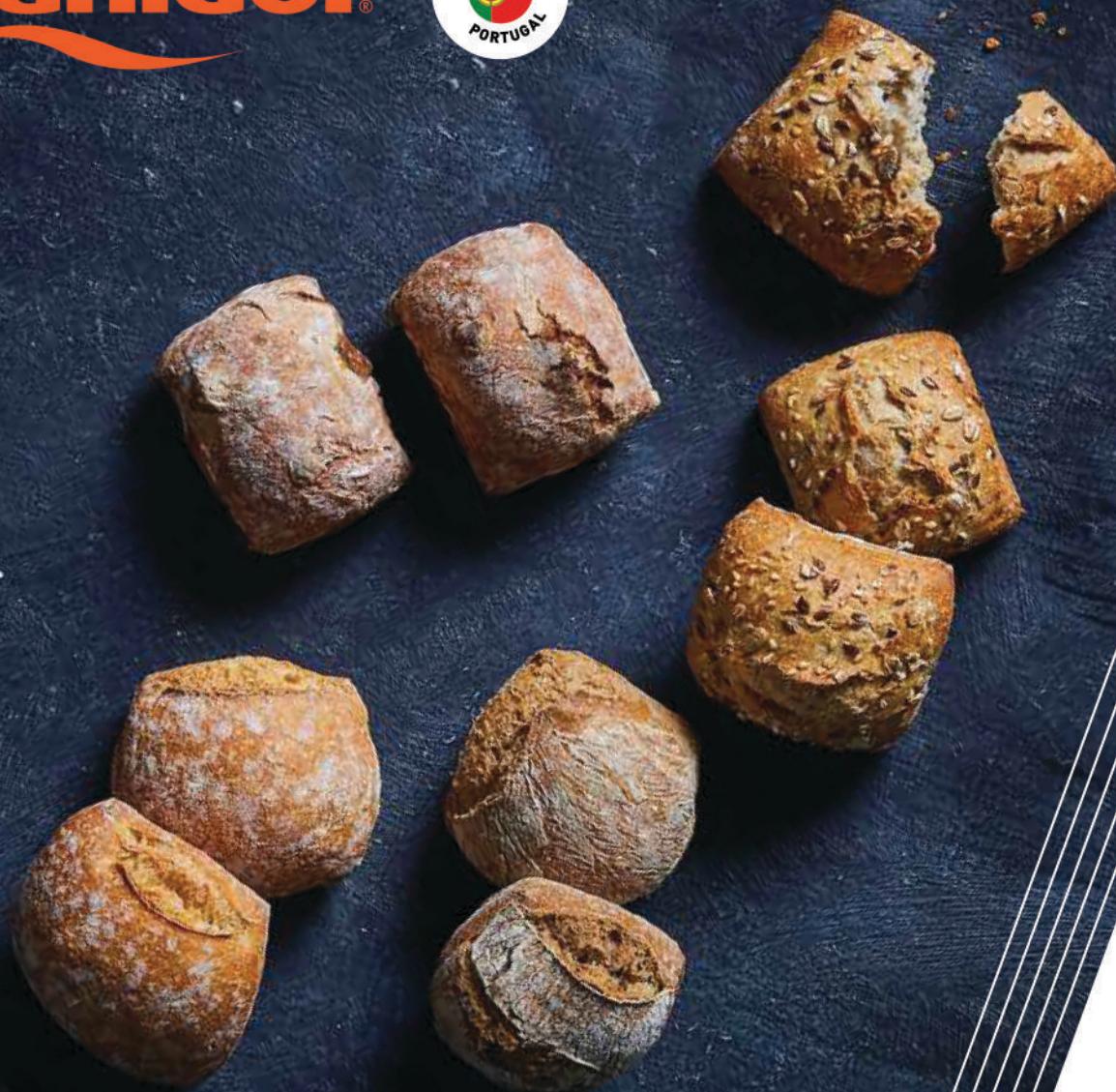


Nordic Loaf 330g x26



38226

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.



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LARGE BREADS



pumpkin and walnuts Bread 350g x20



MINI BREADS



Rustic Mini roll 33g x200



41584



Dark Mini roll 33g x250



41586



Mini Cereals and Seeds Mini roll 33g x250



ROLLS



Rustic Roll 90g x90



41590



Dark Roll 80g x100



41594

41595

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 to supply 100% French wheat. • (2) For our French and Portuguese production sites.

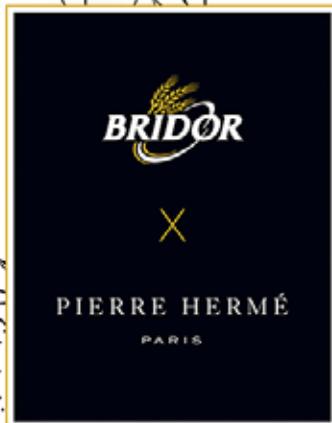


CATEGORY

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 four recipes, using the sophistication for which he is 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, Madagascar Pure Origin Chocolate, Californian almonds, Italian lemons, etc.

MINIS AND LUNCHS



Mini Croissant 35g x180



40260



Mini Pain au Chocolat 40g x180



40261



GOURMANDISES



Raspberry Lychee Signature 70g x50



42761



Lemon Sensation 70g x50



42762





UNE RECETTE
LENÔTRE
PARIS

PROFESSIONNELS

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



Mini apple pear Tartelette 35g x144



42321



Mini Blackcurrant Apple Tartelette 35g x144



42322



Mini passion fruit and pineapple Tartelette 35g x144



42323



Mix mini Tartelette x144



42337

MINIS AND LUNCHS



Lunch Apple Turnover 40g x255



30227



Mini Pain aux Raisins 30g x230



31290



Lunch Pain au Chocolat 35g x210



31776



Lunch Croissant 30g x195



31778



Mini Pain aux Raisins 30g x230



32972



Lunch Pain au chocolat 35g x210



32973



Lunch Croissant 30g x195



32974



Croissant 80g x120



30995

THE ESSENTIALS



Croissant 70g x165



31802



Pain au Chocolat 80g x150



31803



Lunch Croissant 30g x70



31542



Lunch Pain au Chocolat 35g x70



31543



Mix mini Viennese Pastry x90



33861



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 Éclat 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 h

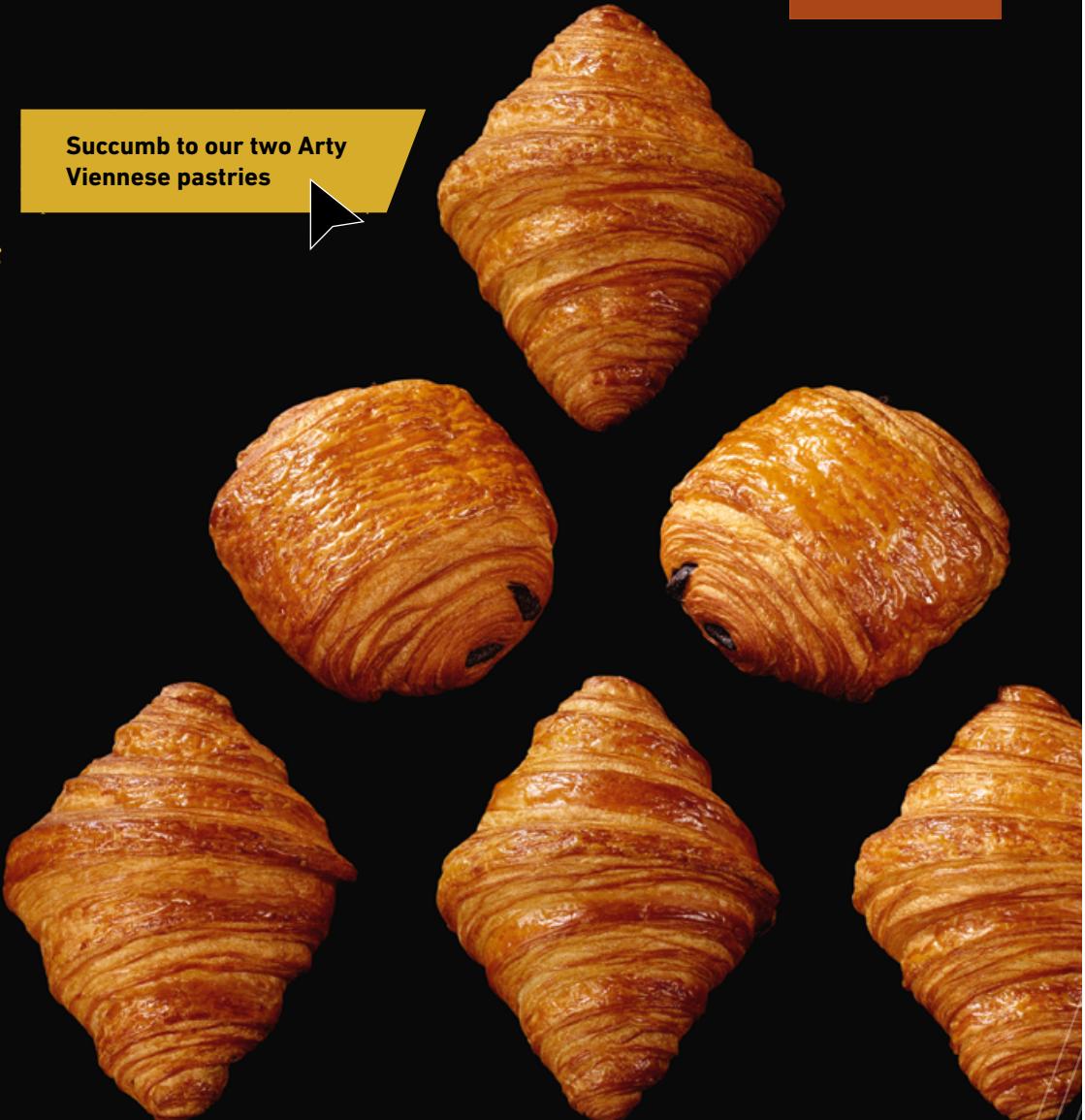
** Consumer panels, Actalia, 2020-2022, France, Spain, Pola

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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 patisserie, 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**



33980 Pissant 25g x200



33981 Pain au Chocolat 30g x200



33982 Pain aux Raisins 35g x200



35191 Croissant 30g x195



35192 Pain au Chocolat 35g x210



35193 Pain aux Raisins 30g x230



THE ESSENTIALS



41855 Pissant 75g x150



41856 Pain au Chocolat 85g x135



ÉCLAT DU TERROIR



31780 nt 80g x60

37383 nt 70g x70



33914 nt 70g x165



31792 Chocolat 80g x60



31691 Chocolat 80g x150



32960 nt 50g x120

33230 nt 70g x70

34161 nt 60g x70

40677 nt 80g x60



40721 nt 70g x165



34162 Chocolat 70g x90

40675 Chocolat 80g x60



41476 Chocolat 80g x150

VIENNESE PASTRIES

ÉCLAT DU TERROIR



32569 x Raisins 130g x90



35022 Croissant 70g x165



41053 x Raisins 130g x50



41052 x Raisins 130g x90

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 chocolat 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



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41413



Pain au Chocolat 80g x150



41414



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

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32924 Mini Turnover 40g x255

32181 Croissant 25g x225

32956 Croissant 20g x260

32881 Croissant 30g x240



33320 Mini Lunch Viennoiserie Pastry x135



32182 Mini au Chocolat 25g x250

32918 Chocolat 32g x240

32958 Mini au Chocolat 28g x260



32922 Mini au Chocolat 28g x200



32183 Mini aux Raisins 30g x260

32919 x Raisins 35g x260



32923 Mini aux Raisins 30g x200





30228 Turnover 105g x50



40083 Chunks Turnover 105g x50



31000 nt 60g x70

31044 nt 70g x60

33250 nt 40g x165

32882 nt 50g x120



35653 nt 80g x60

35676 nt 90g x50



30063 nt 71g x150

35099 nt 80g x150



31001 Chocolat 75g x70

32822 Chocolat 65g x90



32099 Chocolat 80g x150



31002 x Raisins 110g x60

35712 x Raisins 96g x66





39621 Croissant 80g x56



41054 x Raisins 105g x120

SERVICE REFERENCES



30937 Chocolat 75g x20



30936 nt 60g x30



32422 x Raisins 110g x22



40630 pissant 25g x200



41214 ni Viennese Pastry x90

II

A photograph of a wooden table setting. In the foreground, a silver tray holds three golden-brown croissants. Behind the tray, there is a white cup of coffee with a spoon, a white milk jug with a handle, and a small white pot with green leaves. The background is a plain, light-colored wall.

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



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39713



Mini Pain au Chocolat 28g x160



Mini Croissant 25g x160



39714



THE ESSENTIALS

Croissant 65g x180



36039



Pain au Chocolat 75g x165



36040



Croissant 60g x70



Pain au Chocolat 70g x76



37461



Croissant 70g x60



37693



Croissant 75g x150



38317



Pain au Chocolat 85g x135



Croissant 80g x60



42466

SERVICE REFERENCES



Croissant 60g x72



38203



Pain au Chocolat 70g x72



38204



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*



31025 Pain au chocolat 32g x340



31026 Croissant 30g x400



34840 Pissant 25g x225



34853 Pain au Chocolat 25g x250



34854 Pain aux Raisins 30g x260



THE ESSENTIALS



32629 nt 55g x110

35511 nt 80g x60



30168 nt 60g x180

30158 nt 50g x200



31027 Chocolat 80g x70

33751 Chocolat 65g x90

34581 Chocolat 75g x70





30095 Chocolat 70g x180



30261 x Raisins 105g x120

32659 x Raisins 120g x105



32562 Croissant 80g x60



32717 pain au Chocolat 150g x36



N!



43279 Croissant 120g x36





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 hydrogenated • (2) Quality margarine based on vegetable fat



35508 Blend Croissant 70g x64



35509 Blend Pain au Chocolat 80g x70



38509 Urnover 105g x50



40882 Blend Pain aux Raisins 110g x60



40871 Sugar SelectBlend Croissant 75g x50



41241 Croissant 70g x60



41221 Blend Pain au Chocolat 80g x60



42747 Blend Pain au Chocolat 70g x76



N!



42739 Lent Croissant 80g x60

FAT
BLEND



N!



42746 Lent Croissant 60g x70

FAT
BLEND



N!



42857 Lent Pain au Chocolat 105g x46

FAT
BLEND



MINI & LUNCH



35506 LectBlend Croissant 25g x225

40837 LectBlend Croissant 30g x240

FAT
BLEND



35507 LectBlend Pain au Chocolat 28g x260

FAT
BLEND



40841 Pain aux Raisins 35g x260

FAT
BLEND



40839 Pain au chocolat 32g x240

FAT
BLEND



42760 LectBlend Pain au Chocolat 35g x210

FAT
BLEND



N!**42759** Select Blend Pain aux Raisins 30g x260FAT
BLENDSelect
Blend**N!****42750** Blend Lunch Croissant 40g x165FAT
BLENDSelect
Blend**N!****42870** gan Pain au Chocolat 32g x240

VEGAN

**N!****42855** gan Croissant 30g x195

VEGAN

**N!****42848** i Viennese Pastry x135FAT
BLENDSelect
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



36814

Mini Vanilla Custard Triangle 40g x150



Mini Raspberry Extravagant 35g x150

36815



Mini Praline Finger 35g x150



36822

Assortment of Mini Friandises x200



31293

Mini Chocolate Twist 28g x180



Mini Chocolate Twist 28g x100

31701



Mini Cranberry Twist 30g x100

32156



Mini Cinnamon Swirl 35g x260

32157



Assortment of Mini Gourmandises x140

32232



Mini Custard Extravagant 40g x180

32330



Mix mini Gourmandises x140



42867



Mini SelectBlend Cranberry Twist 30g x100

42868



N!

42869



Mini Extravagant Crème SelectBlend 40g x180

FAT BLEND
Select Blend

N!

42872



Mini SelectBlend Cinnamon Swirl 35g x260

FAT BLEND
Select Blend

N!

42873



Mini SelectBlend Chocolate Twist 28g x100

FAT BLEND
Select Blend

N!

42971



Mini Croissant with Apricot Filling SelectBlend 40g x165

FAT BLEND
Select Blend

N!

42972



Mini Croissant with Cocoa-Hazelnut Filling SelectBlend 40g x165

FAT BLEND
CLEAN LABEL BRIDGE

N!

42973



Mini SelectBlend Custard-Filled Croissant 40g x165

FAT BLEND
Select Blend

N!

43088



Mini SelectBlend Filled Croissant Mix 40g x165

FAT BLEND
Select Blend

MINI LATTICES

31103



Mini Mango Lattice 40g x100

CLEAN LABEL BRIDGE



Mini Cherry Lattice 40g x100

CLEAN LABEL BRIDGE



Mini Strawberry Lattice 40g x100

CLEAN LABEL BRIDGE

31105



Mini Apple Tatin Lattice 40g x100

CLEAN LABEL BRIDGE

31106



Mix mini Fruit Lattice 40g x100

CLEAN LABEL BRIDGE

31507

42624



Mini Maple syrup and pecans Plait 40g
x100

MARGA
RINE



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**

FOCUS ON

The new collection of indulgent Viennese pastries by Pierre Hermé!



Two exclusive and elegant recipes, resulting from the alliance between the pastry-making talent of Pierre Hermé Paris and the know-how of Bridor

Golden and delicate pure butter puff pastry

Creamy and delicious centres with intense flavours

Crunchy toppings

Exceptional raw materials: French wheat, Italian lemons, Californian almonds, etc.

68% OF EUROPEANS LIKE VIENNESE PASTRIES WITH FRUITS! *



SIGNATURE
RASPBERRY
LYCHEE



SENSATION
LEMON

42761 RASPBERRY LYCHEE SIGNATURE 70 G

A generous Viennese pastry with fine puff pastry, inspired by the emblematic fruity alliance of Pierre Hermé Paris.

The soft Californian almond paste centre is enhanced by a delicate combination of flavours, where the sweetness of lychee meets the natural acidity of raspberry. For an interesting texture, chopped almonds are sprinkled over the pastry.

42762 LEMON SENSATION 70 G

With its elegantly folded shape, this Viennese pastry has a creamy and intensely lemony heart, combining Californian almond paste, Sicilian lemon juice and pieces of candied Italian lemons.

The crêpe dentelle topping provides a delicate crunch, enhancing the richness of this creation, which perfectly combines freshness and indulgence!

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 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 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**



THE PUFF PASTRY
Brioche

39849

spiral puff pastry brioche 295g x4



40449

DIY spiral puff pastry brioche 330g x24



FILLED CROISSANTS



Cocoa and Hazelnut-Filled Croissant 90g x60



34420



Almond-Filled Croissant 90g x60



Almond-Filled Croissant 95g x60



Cocoa and Hazelnut-Filled Croissant 90g x44



36672



Cocoa and Hazelnut-Filled Croissant 70g x56



37459



Raspberry-filled Vegan Croissant Baker Solution 90g x44



Custard-Filled Croissant 100g x50



Raspberry-Filled Croissant 90g x40



40404



Cocoa and Hazelnut-Filled Croissant 90g x40



40405



Apricot-Filled Croissant 90g x40



40407

N!

SelectBlend Praline and Hazelnut Swirl
100g x62FAT
BLENDSelect
Blend

43399

TWISTS



Chocolate Twist 120g x65

30302



Dark Chocolate Twist 110g x65

34060



Chocolate Suisse 120g x70

30042

SUISSES



Chocolate Suisse 100g x70

33441



Raisins Suisse 100g x70

CLEAN
LABEL
BRIDOR

40498



Chocolate SelectBlend Suisse 100g x70

FAT
BLENDSelect
Blend

42843



Selectblend Custard Lattice 100g x70

43239

N!



Apple Lattice 100g x70

DANISH CROWNS

39774

Vanilla taste chopped hazelnut Vegan
Crown Baker Solution 90g x48MARGA
RINE

VEGAN

MARGA
RINE

VEGAN

39775

Orange and chopped hazelnut Vegan
Crown Baker Solution 90g x48

39776

cherry and flax seeds Vegan Crown Baker
Solution 90g x48MARGA
RINE

VEGAN

39776



Breizh'n'Roll 85g x60



38184



Maple syrup and pecans Plait 95g x48

MARGA
RINE

42623

SERVICE REFERENCES



Cocoa and Hazelnut-Filled Croissant 90g x22



40538



Cocoa and Hazelnut-Filled Croissant 95g x60

35310



CATEGORY

VIENNESE PASTRIES

from around the World

A plate of various viennoiseries including croissants and a raisin roll.

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 COUQUE



butter Couque 75g x64



40942



Raisins butter Couque 85g x64



40943

CROISSANTS



Multigrain Croissant 70g x70



34732



Multigrain Lunch Croissant 35g x180



35681



Zaatar Croissant 70g x60



40543



SelectBlend Multigrain Croissant 35g x180



40838



Zaatar Croissant 35g x165



40544

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.





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*

FINGER

41251



Cheese Finger 90g x60



MINI SNACKS



Cheese Extravagant 35g x180



38798



Mini Cheese Swirl 35g x225



38925



Mini Pesto Swirl 30g x225



38926



Mix mini Salted Swirl x225



38928



Mini Pizza Swirl 35g x225



38929



Ham and Cheese Lattice 100g x70

LATICES

34401



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



40642



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



SWIRLS

40643



Ham and Cheese Swirl 120g x54

33123



Cheese-Filled Croissant 90g x60



37455



SelectBlend Cheese-filled croissant 95g x60



42974

N!

BUN'N'ROLL



Bun'n'Roll 85g x50



36967

SERVICE REFERENCES



Bun'n'Roll 85g x20



38366

N!



Marinara Tomato Swirl 100g x60



43319

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.



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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

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



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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



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



/ 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.

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

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



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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.



38973

Chocolate with Chocolate Chunks Muffin
95g x28



38974

Blueberries Muffin 95g x28



38978

Chocolate Choco and Hazelnut-Filled
Muffin 120g x28

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 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**

* Online survey conducted in the UK with around 500 resp

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Plain Bola de Berlim 80g x20



41588



creamy Bola de Berlim 120g x20



Mini Pastel de Nata 35g x120



41587



Pastel de Nata 60g x60



41591



Pastel de Nata 60g x60



39747



Pastel de Nata 60g x60



41370



Pastel de Nata 50g x60



N!



Pastel de Nata 60g x60

42655

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 SMALL BOXES TO BE EASILY INSERTED ONTO SHELVES, WITH A LARGE COLOURED LABEL FOR EASY UNDERSTANDING AND VISIBILITY.



/ VIENNESE PASTRIES

The Essential Viennese Pastries

		Technology	Pieces / box	Boxes / pallet	Standard code	
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
31544	Lunch Pain aux Raisins 30g Une Recette Lenôtre Professionnels		RTB	70	120	31290
33861	Mix mini Viennese Pastry Une Recette Lenôtre Professionnels		RTB	90	144	
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
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/ BREADS

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
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/ SAVOURY COLLECTION

38366	Bun'n'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	RTB	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	PIERRE	RTB	12 bags	64
38203	Bag x 6 Croissants 60 g Le Fournil de Pierre	PIERRE	RTB	12 bags	64
40534	Bag x 6 Organic Croissants 70 g Le Fournil de Pierre	PIERRE	RTB	12 bags	70
40630	Bag x 10 Mini Croissants 25 g Le Fournil de Pierre	PIERRE	RTB	20 bags	64



/ BREAD

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



/ PÂTISSERIES

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

- (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 reheat a thawed product: store at -18°C.

/ 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 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 (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, Bâtarde, 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 ⁽⁶⁾ 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

Chouquettes

Muffins 95 g

Muffins 120 g

Bolas de Berlin

Pastel de Nata 60 g

Pastel de Nata 35 g

Pastel de Nata 60 g part-baked

Pastel de Nata 50 g part-baked

/ SAVOURY COLLECTION

BEST BEFORE DATE: 12 MONTHS

BAKING TIME

to adjust according to your oven ⁽¹⁾

Mini Snacks

Bun 'n' roll

Savoury Swirls and Filled Croissants

Lattice 100 g

Fingers

			Tray arrangement 40 x 60		STEP 1: defrost (at room temperature)		STEP 2: bake (oven preheated to 190°C)			
BUN 'N' ROLL	by 24				30 to 45 min		14 to 15 min at 165-170°C			
	by 12 (moulds to be positioned on a grill)				45 min to 1 hour					
	by 12				30 to 45 min					
	by 10				45 min to 1 hour					
SAVOURY SWIRLS AND FILLED CROISSANTS					16 to 18 min at 165-170°C					
LATTICE 100 G					30 to 45 min					
FINGERS					45 min to 1 hour					

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⁾

FRENCH-STYLE VIENNESE PASTRIES	Collection with specific preparation	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			10 min	YES	
			15 to 17 min	16 to 18 min					
INDULGENT VIENNESE PASTRIES AND PASTRIES FROM AROUND THE WORLD	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		
COLLECTION WITH SPECIFIC PREPARATION	Pains au Chocolat						15 to 17 min		
	Pains aux Raisins	by 8-12	from 2 hours 15 to 2 hours 30	from 1 hour 45 to 2 hours	15 min	YES	15 to 16 min	165-175°C	
	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			16 to 17 min		
INDULGENT VIENNESE PASTRIES AND PASTRIES FROM AROUND THE WORLD	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 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		
	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	
INDULGENT VIENNESE PASTRIES AND PASTRIES FROM AROUND THE WORLD	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⁾

FRENCH-STYLE VIENNESE PASTRIES	INDULGENT VIENNESE PASTRIES AND PASTRIES FROM AROUND THE WORLD	Tray arrangement 40 x 60	STEP 1: defrost (at room temperature)		STEP 2: bake (oven preheated to + 20°C)		
			30 to 45 min	45 min to 1 hour			
			13 to 15 min	15 to 17 min			
INDULGENT VIENNESE PASTRIES AND PASTRIES FROM AROUND THE WORLD	Mini / Lunch	by 24	30 to 45 min	45 min to 1 hour	165-170°C		
	Croissants (40 g to 60 g)	by 12-15					
	Croissants (65 g to 100 g)	by 9-12					
INDULGENT VIENNESE PASTRIES AND PASTRIES FROM AROUND THE WORLD	Pains au Chocolat						
	Maxi Pain au Chocolat (150 g)	by 8	45 min to 1 hour	195 - 200°C	165-170°C		
	Pains aux Raisins	by 8-12					
INDULGENT VIENNESE PASTRIES AND PASTRIES FROM AROUND THE WORLD	Mini Apple Turnovers	by 24					
	Apple Turnovers	by 12					
	Mini Indulgent Viennese Pastries and Mini Croissants from Around the World	by 20-24					
INDULGENT VIENNESE PASTRIES AND PASTRIES FROM AROUND THE WORLD	Other Maxi Indulgent Viennese Pastries	by 10-12	No defrosting required	OR	165-170°C		
	Filled Croissants and Croissants from Around the World	by 12					
	Breizh'n'Roll	by 12					
INDULGENT VIENNESE PASTRIES AND PASTRIES FROM AROUND THE WORLD	Danish Crowns	by 10-12					
	Puff Pastry Brioche 295 g Fully Baked	-	45 to 60 min	5 min	150°C		
	Couques	by 12	30 to 45 min	15 to 18 min	165-170°C		
INDULGENT VIENNESE PASTRIES AND PASTRIES FROM AROUND THE WORLD	Maple Syrup & Pecan Braid	-	No defrosting required	18 to 20 min	190°C		
	Mini Maple Syrup & Pecan Braid	-		14 to 15 min			

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the catalogue



Catalogue



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OF THE WORLD

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GROUPE
LE DUFF

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