

CATALOGUE 2025



SHARE

THE BAKERY CULTURES
OF THE WORLD

Summary



INTRODUCTION

- 003 / Who we are
- 007 / Bakery cultures
- 009 / Inspirations
- 011 / Our commitments
- 012 / Trends
- 014 / Products to discover
- 015 / Logo library



NATURALNESS & NUTRITION

- 018 / Famille Mieux-Être
- 020 / Organic



PAIN

023/ FRENCH STYLE

- 024 / Pain > Collection Lenôtre
- 027 / Pain > Collection Lalos
- 030 / Pain > Collection les gourmets
- 033 /
- 036 / Pain > Collection les gourmands
- 038/ Of the world
- 039 / Pain > Collection les évasions EN
- 041 / Panidor



VIENNOISERIES

044/ FRENCH STYLE

- 045 / Viennoiseries > Collection Herme Paris
- 047 / Viennoiseries > Collection Lenotre
- 050 / Viennoiseries > Collection Eclat du terroir
- 055 /
- 057 / Viennoiseries > Collection Les savoureux
- 061 / Viennoiseries > Collection les irresistibles
- 063 / Viennoiseries > Collection les classiques
- 066 / Baker Solutions
- 070/ The indulgent collection
- 071 / Viennoiseries > Collection les minis gourmandes
- 076 / Viennoiseries > Collection les maxis gourmandes
- 083/ Off the world
- 084 / Viennoiseries > Collection les évasions



SNACKING

- 087 / Snacking > Les snackings salés



PATISseries

- 091 /
- 094 /
- 096 / Patisseries > Collection Les évasions
- 098 / Panidor > Patisserie



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

OUR PURPOSE

SINCE IT WAS CREATED BY LOUIS LE DUFF IN 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.

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.



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.



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.

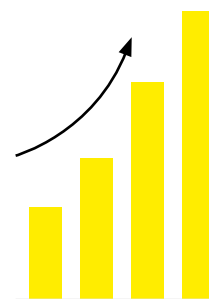
BRIDOR

WORLDWIDE



BRIDOR

IN FIGURES



2 billion
Euro in turnover in 2025

13 production
sites



The number '13' is large and yellow, followed by the words 'production sites' in a smaller black font. Below the text is a small icon of a factory with smoke coming out of the chimneys.



400,000 tonnes
of products per year

4,800
employees



The text '4,800 employees' is displayed in a bold black font, with 'employees' in italics. The background of the entire section is a repeating pattern of small, grey human silhouettes.

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.



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



Scan this code to discover more recipes!



Avocado toast-style Bun'n'Roll recipe



BBC
BRIDOR BAKERY CULTURES
CLUB

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.



BBC 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

[RETURN TO THE
CONTENTS PAGE](#)

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



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

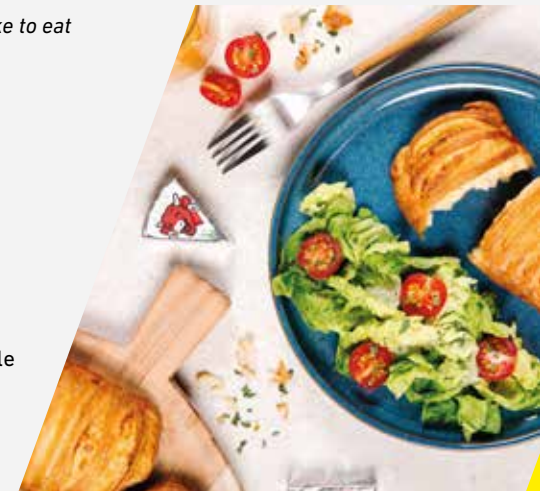
The main motivations are:

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

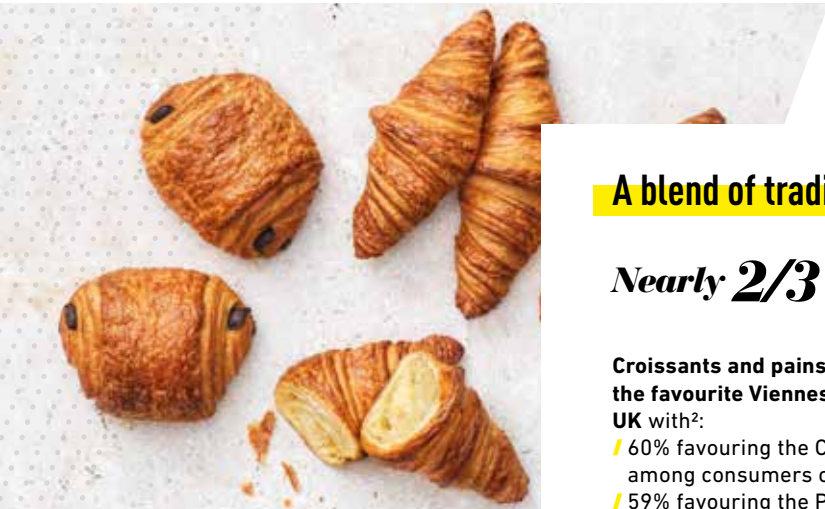
Trending recipes

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 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**



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



DISCOVER

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



DISCOVER

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



DISCOVER

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

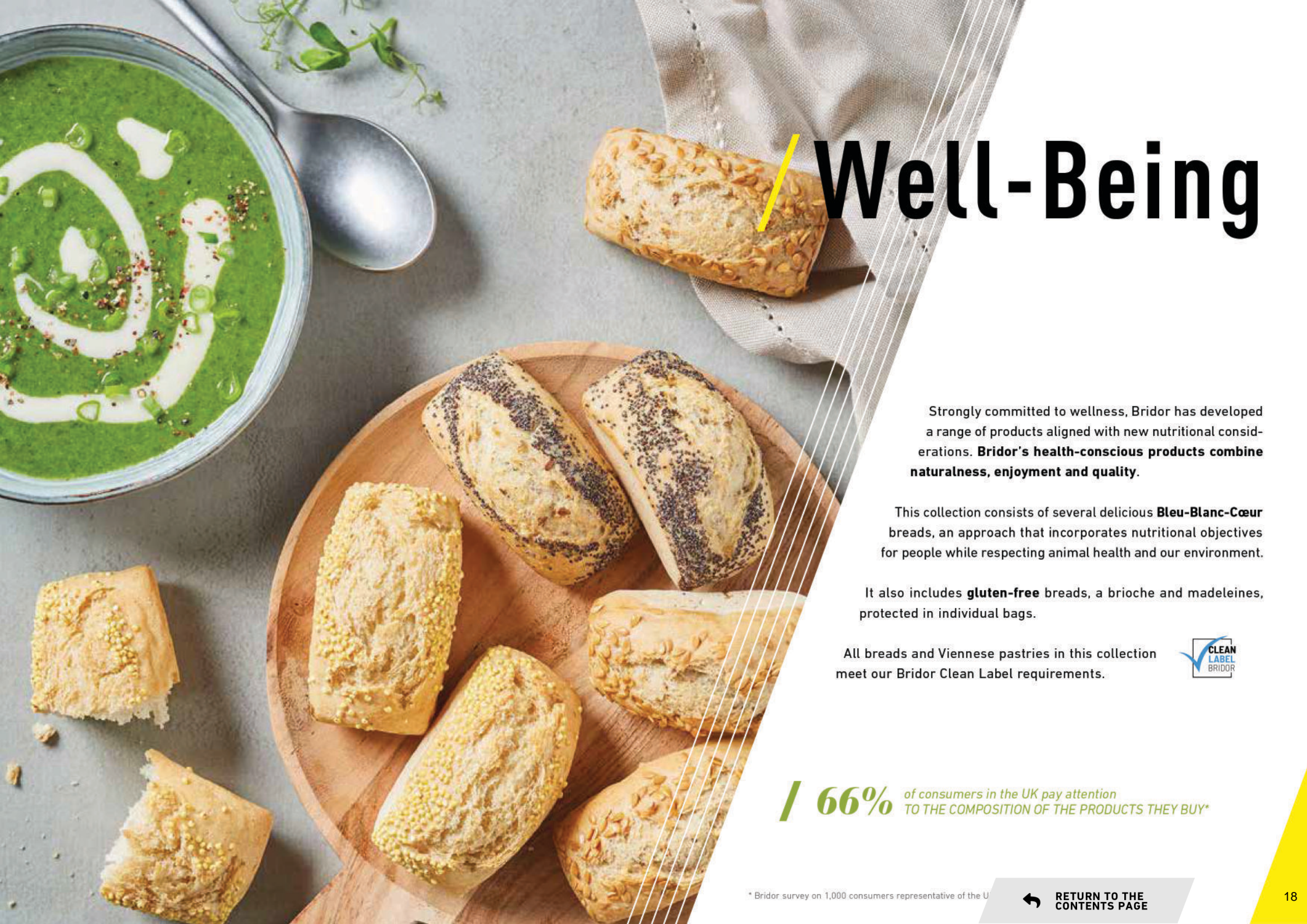
/ From Bleu-Blanc-Cœur breads to gluten-free products, Bridor is constantly reinventing itself to offer, within its "Better Living" range, **delicious products with a commitment to well-being.**

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 U



RETURN TO THE CONTENTS PAGE

BLEU-BLANC-CŒUR

37021



Bleu Blanc Cœur Roll 50g x150



37022



Grains Half-Baguettes 140g x50



41694



Bleu-Blanc-Cœur Roll 40g x185



GLUTEN FREE

35432



Grains Gluten free Roll 45g x50



35433



Plain Gluten Free Roll 45g x50



35700



Grains Gluten free Roll 45g x50



35431



gluten free Mini Brioche 50g x50



35430



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**

BREADS



37448



37449



38941



38942



39019



32504



32564



38410



38563



38564



40534



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!



RETURN TO THE
CONTENTS PAGE



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

FINEDOR

30895



Plain Finedor® 45g x50



31692



Finedor® Epi 40g x40



31823



Finedor® Black Olives and Thyme 50g x50



36768



Finedor® Ancient Grains 50g x50



ROLLS

30893



Country-Style Roll 45g x60



30897



Green Olives Triangular Roll 45g x45



30898



Seeds and Cereals Roll 45g x60



31588



Assortment of Prestige Rolls 45g x90



33994



Rye Roll 50g x50



39040



Nordic-Style Roll 60g x65



30894



Fruit Bread 180g x20



CATERING BREAD

31301



Plain Finedor® 45g x30



SERVICE REFERENCES

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



RETURN TO THE
CONTENTS PAGE

BAGUETTES

33362



Parisian Baguette 280g x25



33364



Country-Style Baguette 280g x25



BREADS TO SHARE

32992



Multigrain Loaf 450g x16



32993



Pochon Loaf 450g x16



33363



Bâtard Loaf 330g x20



33365



Bâtard Loaf 540g x14



34110



Lemon-Rye Bread 330g x26



34230



Fig Bread 330g x26



34233



Wholemeal Loaf 330g x26



34234



Walnut Loaf 400g x25



38148



Multigrain Loaf 280g x28



41009



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!

43242



Large Multigrain Loaf 700g x14




N!

43243



Large Pochon Loaf 700g x14





/ 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



Country-style Loaf 70g x100



31480



Rye Roll 45g x60



31520



Rustic Square Roll 40g x80



33417



Country-style Loaf 50g x130



35130



Rustic round loaf 55g x70



37627



Caractère Roll 50g x65



37628



Cereals and Seeds Roll 50g x65



31610



Plain Half-Baguette 140g x25



31611



Seeds and Cereals Half-Baguette 140g x28



N!

42619



Caractère Half-Baguette 140g x50



N!

42884



Grains Gourmet Half-Baguette 140g x50



BAGUETTES

32672



1778 Baguette 280g x25



36831



Caractère Baguette 280g x22



42332



Grains Gourmet Baguette 280g x22



BREADS TO SHARE

30734



Rustic Loaf 450g x25



30735



Cereal Loaf 450g x30



34909



Spelt Cob loaf 450g x18



35030



Rye Loaf 330g x26



41299



Cereals and Seeds Bread 400g x18



31816



Country-style Loaf 450g x9



SERVICE REFERENCES

32147



Rustic Square Roll 40g x30





The Essential Breads

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

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

From bread rolls to large baguettes, these breads shaped with simplicity and regularity suit every eating occasion.

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

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

[RETURN TO THE CONTENTS PAGE](#)

ROLLS

31586



Plain flute Roll 70g x55



33000



Plain Diamond Roll 55g x100



33001



Poppy Seeds Diamond Roll 55g x100



33002



Diamond Roll with Seeds and Cereals 55g x100



33003



Sesame Seeds Diamond Roll 55g x100



33074



Assortment of Diamond Rolls 55g x100



34921



Plain Roll 40g x200



34922



Plain Rectangular roll 55g x140



34971



Rustic Rectangular Seeded Roll 55g x140



37089



Multigrain Rectangular roll 55g x140



37090



Multigrain Roll 40g x200



37551



Assortment of Rectangular roll 55g x120



SANDWICH BREADS

34793



Plain Half-Baguette 140g x50



34794



Multigrain Half-Baguette 140g x50



35021



Poppy Seeds Half-Baguette 140g x50



BAGUETTES

34790



Plain Baguette 280g x25



34791



Multigrain Baguette 280g x25



34792



Country-Style Baguette 280g x25



N!

42611



Baguette Nova 280g x22




SERVICE REFERENCES

38558



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

 **RETURN TO THE CONTENTS PAGE**

ROLLS

37452

Walnut and Hazelnut Roll 55g x75



37453

Fig Roll 55g x75



N!

42665

Chocolate Round Roll 60g x60



B'BREAK

37393

2 Olives and Rosemary B'Break 70g x40



37394

Chorizo B'Break 70g x40

37396

B'Break Muesli 70g x40



BREADS TO SHARE

35026

Fig Loaf 330g x26



40496

Walnut Loaf 300g x28



40497

Fruit Bread 300g x30






CATEGORY

BREAD *from around the World*

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

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

[RETURN TO THE
CONTENTS PAGE](#)



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

 **RETURN TO THE
CONTENTS PAGE**

RUSTIKAL BRÖT

41288



Kürbiskern Bread 750g x7



41289



Vollkorn Triangle 750g x12



CIABATTAS

37140



Plain Ciabatta 140g x50



37147



Olive Oil Ciabatta 140g x50



SO MOELLEUX

36110



Viennese Style Brioche Bread 130g x44



36417



Plain SO Soft 100g x64



PINSAS

43244



Pinsa 450g x12



43248



Pinsa 205g x24



BREADS TO SHARE

38226



Nordic Loaf 330g x26





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.



RETURN TO THE
CONTENTS PAGE

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



Mini 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
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



RETURN TO THE
CONTENTS PAGE



/ 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



40260



Mini Croissant 35g x180



40261



Mini Pain au Chocolat 40g x180



GOURMANDISES

N!



42761



Raspberry Lychee Signature 70g x50



N!



42762



Lemon Sensation 70g x50





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

42321



Mini apple pear Tartelette 35g x144



42322



Mini Blackcurrant Apple Tartelette 35g x144



42323



Mini passion fruit and pineapple Tartelette 35g x144



42337



Mix mini Tartelette x144



MINIS AND LUNCHS

30227



Lunch Apple Turnover 40g x255



31290



Mini Pain aux Raisins 30g x230



31776



Lunch Pain au Chocolat 35g x210



31778



Lunch Croissant 30g x195



32972



Mini Pain aux Raisins 30g x230



32973



Lunch Pain au chocolat 35g x210



32974



Lunch Croissant 30g x195



30995



Croissant 80g x120



THE ESSENTIALS



31802



Croissant 70g x165



31803



Pain au Chocolat 80g x150



31542

SERVICE REFERENCES



Lunch Croissant 30g x70



31543



Lunch Pain au Chocolat 35g x70



33861



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 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 bakers

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



RETURN TO THE
CONTENTS PAGE

FOCUS ON ARTY

Viennese pastries by creative artisans

Éclat
du Terroir

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***





33980 Croissant 25g x200



33981 Croissant au Chocolat 30g x200



33982 Croissant aux Raisins 35g x200



35191 Croissant 30g x195



35192 Pain au Chocolat 35g x210



35193 Pain aux Raisins 30g x230



THE ESSENTIALS



41855 Croissant 75g x150



ARTY



41856 Croissant au Chocolat 85g x135



ARTY



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





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 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

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



RETURN TO THE
CONTENTS PAGE



32924 Apple Turnover 40g x255



32181 Croissant 25g x225

32956 Croissant 20g x260

32881 Croissant 30g x240



32921 Croissant 20g x200



33320 Mini Lunch Viennese Pastry x135



32182 Croissant au Chocolat 25g x250

32918 Croissant au Chocolat 32g x240

32958 Croissant au Chocolat 28g x260



32922 Croissant au Chocolat 28g x200



32183 Croissant aux Raisins 30g x260

32919 Croissant aux Raisins 35g x260



32923 Croissant 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 i Viennese Pastry x90



/ 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



**RETURN TO THE
CONTENTS PAGE**

MINIS AND LUNCHS



Mini Pain au Chocolat 28g x160



39713



Mini Croissant 25g x160



39714

THE ESSENTIALS



Croissant 65g x180



36039



Pain au Chocolat 75g x165



36040



Croissant 60g x70



37460



Pain au Chocolat 70g x76



37461



Croissant 70g x60



37693



Croissant 75g x150



38317



Pain au Chocolat 85g x135



38318



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-serve 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 Croissant 25g x225



34853 Pain au Chocolat 25g x250



34854 Pain aux Raisins 30g x260

THE ESSENTIALS



32629 Croissant 55g x110

35511 Croissant 80g x60



30168 Croissant 60g x180

30158 Croissant 50g x200



31027 Croissant Chocolat 80g x70

33751 Croissant Chocolat 65g x90

34581 Croissant 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



RETURN TO THE CONTENTS PAGE

THE ESSENTIALS



35508 Blend Croissant 70g x64



35509 Blend Pain au Chocolat 80g x70



38509 Turnover 105g x50



40882 Blend Pain aux Raisins 110g x60



40871 Sugar SelectBlend Croissant 75g x50



41241 Croissant 70g x60



41221 Pain au Chocolat 80g x60



42747 Blend Pain au Chocolat 70g x76



N!



42739 lectBlend Croissant 80g x60

FAT
BLEND



Select
blend

N!



42746 lectBlend Croissant 60g x70

FAT
BLEND



Select
blend

N!



42857 lectBlend Pain au Chocolat 105g x46

FAT
BLEND

Select
blend

MINI & LUNCH



35506 lectBlend Croissant 25g x225

40837 lectBlend Croissant 30g x240

FAT
BLEND



Select
blend



35507 lectBlend Pain au Chocolat 28g x260



40841 Pain aux Raisins 35g x260



40839 Pain au chocolat 32g x240

N!



42760 lectBlend Pain au Chocolat 35g x210

N!



42759 lectBlend Pain aux Raisins 30g x260

FAT
BLEND

Select
blend

N!



42750 lend Lunch Croissant 40g x165

FAT
BLEND

CLEAN
LABEL
BRIDOR

Select
blend

N!



42870 gan Pain au Chocolat 32g x240

VEGAN

CLEAN
LABEL
BRIDOR

N!



42855 gan Croissant 30g x195

VEGAN

CLEAN
LABEL
BRIDOR

N!



42848 i Viennese Pastry x135

FAT
BLEND

Select
blend



CATEGORY

Indulgent VIENNESE PASTRIES

FOR PERFECT BAKING,
FOLLOW OUR EXPERT
BAKERS' ADVICE!



RETURN TO THE
CONTENTS PAGE



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

MINI TREATS

36814



Mini Vanilla Custard Triangle 40g x150



36815



Mini Raspberry Extravagant 35g x150



36821



Mini Praline Finger 35g x150

36822



Assortment of Mini Friandises x200

MINI GOURMANDISES

31293



Mini Chocolate Twist 28g x180

31701



Mini Chocolate Twist 28g x100

32156



Mini Cranberry Twist 30g x100

32157



Mini Cinnamon Swirl 35g x260

32232



Assortment of Mini Gourmandises x140

32330



Mini Custard Extravagant 40g x180

N!

42867



Mix mini Gourmandises x140



N!

42868



Mini SelectBlend Cranberry Twist 30g x100



N!

42869



Mini Extravagant Crème SelectBlend 40g x180



N!

42872



Mini SelectBlend Cinnamon Swirl 35g x260



N!

42873



Mini SelectBlend Chocolate Twist 28g x100



N!

42971



Mini Croissant with Apricot Filling SelectBlend 40g x165



FILLED MINI CROISSANTS

N!

42972



Mini Croissant with Cocoa-Hazelnut Filling SelectBlend 40g x165



N!

42973



Mini SelectBlend Custard-Filled Croissant 40g x165



N!

43088



Mini SelectBlend Filled Croissant Mix 40g x165



MINI LATTICES

31103



Mini Mango Lattice 40g x100



31104



Mini Cherry Lattice 40g x100



31105



Mini Strawberry Lattice 40g x100



31106



Mini Apple Tatin Lattice 40g x100



31507



Mix mini Fruit Lattice 40g x100



OTHER SPECIALITIES

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*

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

[RETURN TO THE CONTENTS PAGE](#)

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! *

* Bridor survey on 6,000 consumers representative of the population in Europe, 2023

SIGNATURE
RASPBERRY
LYCHEE



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.

SENSATION
LEMON



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 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

spiral puff pastry brioche 295g x4



40449

DIY spiral puff pastry brioche 330g x24



FILLED CROISSANTS



34420

Cocoa and Hazelnut-Filled Croissant 90g x60



34421

Almond-Filled Croissant 90g x60



35716

Almond-Filled Croissant 95g x60



36672

Cocoa and Hazelnut-Filled Croissant 90g x44



37459

Cocoa and Hazelnut-Filled Croissant 70g x56



38539

Raspberry-filled Vegan Croissant Baker Solution 90g x44



39889

Custard-Filled Croissant 100g x50



40404

Raspberry-Filled Croissant 90g x40



40405

Cocoa and Hazelnut-Filled Croissant 90g x40



40407

Apricot-Filled Croissant 90g x40



40884



Croissant with Cocoa-Hazelnut Filling
SelectBlend 90g x40



42563



Croissant with Pistachio filling 85g x50

42831



SelectBlend Custard-Filled Croissant 90g
x40



42970



Croissant with Apricot Filling SelectBlend
90g x40



EXTRAVAGANTS

32063



Custard Extravagant 90g x70

36622



Choco-Custard Extravagant 95g x70

37745



Triple Chocolate Extravagant 95g x60



N!

42841



Choco-Custard SelectBlend Extravagant
95g x70



N!

42842



Triple Chocolate SelectBlend Extravagant
95g x60



SWIRLS

32160



Cinnamon Swirl 100g x60



39701



Ultra Kanel Swirl 100g x60



42266



Swirl with Milka® Chocolate 95g x66

N!

43399



SelectBlend Praline and Hazelnut Swirl
100g x62

FAT
BLEND

Select

TWISTS

30302



Chocolate Twist 120g x65

34060



Dark Chocolate Twist 110g x65

SUISSES

30042



Chocolate Suisse 120g x70

33441



Chocolate Suisse 100g x70

40498



Raisins Suisse 100g x70



N!

42843



Chocolate SelectBlend Suisse 100g x70

FAT
BLEND

Select

THE LATTICE

N!

43239



Selectblend Custard Lattice 100g x70

FAT
BLEND

Select

N!

43283



Apple Lattice 100g x70



DANISH CROWNS

39774



Vanilla taste chopped hazelnut Vegan
Crown Baker Solution 90g x48

MARGA
RINE



39775



Orange and chopped hazelnut Vegan
Crown Baker Solution 90g x48

MARGA
RINE



39776



cherry and flax seeds Vegan Crown Baker
Solution 90g x48

MARGA
RINE



OTHER SPECIALITIES

38184



Breizh'n'Roll 85g x60



42623



Maple syrup and pecans Plait 95g x48



SERVICE REFERENCES

40538



Cocoa and Hazelnut-Filled Croissant 90g x22



35310



Cocoa and Hazelnut-Filled Croissant 95g x60



CATEGORY

VIENNESE PASTRIES

from around the World



RETURN TO THE
CONTENTS PAGE



/ 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

40942



Butter Couque 75g x64



40943



Raisins butter Couque 85g x64



CROISSANTS

34732



Multigrain Croissant 70g x70



35681



Multigrain Lunch Croissant 35g x180



40543



Zaatar Croissant 70g x60



40838



SelectBlend Multigrain Croissant 35g x180



40544



Zaatar 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. W making it impossible to supply 100% French origin wheat.





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



RETURN TO THE
CONTENTS PAGE

FINGER



Cheese Finger 90g x60



41251

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

LATTICES



Ham and Cheese Lattice 100g x70

34401



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



40642

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



40643

SWIRLS



Ham and Cheese Swirl 120g x54

33123

FILLED CROISSANTS



Cheese-Filled Croissant 90g x60

37455



N!



SelectBlend Cheese-filled croissant 95g x60

42974





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

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.)*

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

[RETURN TO THE CONTENTS PAGE](#)

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.

MUFFINS

38973



Chocolate with Chocolate Chunks Muffin
95g x28

38974



Blueberries Muffin 95g x28

38978



Chocolate Chocolate and Hazelnut-Filled
Muffin 120g x28

The Panidor logo is written in a bold, orange, sans-serif font. Below the text is a stylized orange wave graphic.

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 respondents



RETURN TO THE
CONTENTS PAGE

BOLA DE BERLIM



Plain Bola de Berlim 80g x20



41588



creamy Bola de Berlim 120g x20



41591

PASTEL DE NATA



Pastel de Nata 60g x60



39747



Pastel de Nata 60g x60



41370

Mini Pastel de Nata 35g x120



41587



Pastel de Nata 60g x60



42450



Pastel de Nata 50g x60



42452



Pastel de Nata 60g x60

N!



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
-------	--	------------	----	-----	-------

/ BREADS

Rolls

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

Catering bread

32321	Fruit Loaf 180 g Une Recette Lenôtre Professionnels	 RTB	Part-baked	15	132	30894
-------	--	--	------------	----	-----	-------

/ SAVOURY COLLECTION

38366	Bun'n'Roll 85 g	RTB		20	132	36967
-------	-----------------	------------	--	----	-----	-------

/ PÂTISSERIE

42655	Pastel de Nata 60 g	RTB		60	110	39747
-------	---------------------	------------	--	----	-----	-------

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
-------	-----------------------------------	-----	----	-----


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
-------	---------------------	--	------------	----	----





/ 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




	STEP1: 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

OTHER PÂTISSERIES**BEST BEFORE DATE: CHOUQUETTES 6 MONTHS AND MUFFINS 18 MONTHS**

	STEP 1: defrost	OR	STEP 2: bake (oven preheated to 210°C)
Chouquettes	0-5 min (time to put on a tray)		18 to 20 min 185-190°C
Muffins 95 g	1 hour		-
Muffins 120 g	2 hours		-
Bolas de 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	by 10	45 min to 1 hour	
Fingers			

(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⁾

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							
	Pains aux Raisins	by 8-12	from 2 hours 15 to 2 hours 30	from 1 hour 45 to 2 hours			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	15 min		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 min		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⁾

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	45 min to 1 hour	17 to 18 min	195 - 200°C
	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
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



SHARE

THE BAKERY CULTURES
OF THE WORLD

GROUPE
LE DUFF

BRIDOR, A LE DUFF GROUP BRAND



www.bridor.com

Contact France: commercialfrance@groupeleduff.com

International Contact: exportsales@groupeleduff.com

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

SIRET 491 668 893 00010 - Trade & Companies Register of Rennes

BR64ENVF - December 2023 edition - Non-binding photos - Photo credits: A point studio - Studio Rougureau - Bruno Panchèvre - Le Studio des Fleurs - BAM! Studio - iStock - Shutterstock - Studio Mixture - Clan d'Oeil - Charlotte Strömwall - Franck Boisselier - Guillaume Gautier - Mélanie Denizot