

# CATALOGUE

# 2026



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



## Uncompromising 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.

## Celebrating and sharing the world's diverse baking cultures

At Bridor, we draw inspiration from the knowhow 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 indulge with melt-in-the-mouth Viennese pastries, crispy breads and delicious pastries.



## People at the heart of our craft

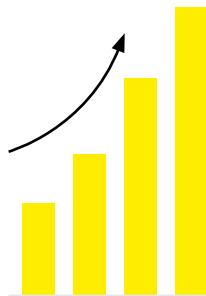
**Bridor takes special care of the women and men who work every day to offer exceptional products.** Frequent initiatives to promote health, integration, safety and well-being in the workplace are organised throughout the year.

# BRIDOR

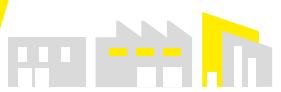
## AMEND TO WORLDWIDE



# BRIDOR IN A FEW FIGURES



**€2 billion**  
turnover in 2025

**17** production  
**sites**  




**600,000 T**  
of products per year



**5,000**  
*employees*

# SUPPORTING BAKING CULTURES

FOR MANY YEARS, WE HAVE BEEN COMMITTED TO SHARING THE WORLD'S BAKING CULTURES THROUGH OUR PRODUCTS AND INTERNATIONAL COLLABORATIONS.



## Typical products inspired by local traditions

- / **Rustikales Brot:** robust, flavourful rustic cob loaves crafted in the Kamps workshops, a subsidiary of Le Duff Group, in Germany.
- / **Pastel de Nata:** a beloved Portuguese delicacy, produced at our Panidor site in Portugal.



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

- / **Ultra Kanel:** a Scandinavian-inspired Viennese pastry swirl with an intense cinnamon profile.
- / **Zaatar Croissant:** a pure butter croissant enriched with the aromatic spices and herbs of the Orient.
- / And many more to discover...

## 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**, 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



## Recipes that immerse you in local baking cultures

Discover over 250 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 even more recipes!

Focaccias

The Flat croissant



**BBCC**  
BRIDOR BAKERY CULTURES  
**CLUB**

## The Bridor Bakery Cultures Club

In 2020, we created the Bridor Bakery Cultures Club.

It is a dedicated space for exchange and reflection, bringing together more than 40 expert bakers from across the globe. **United by a shared passion, these professionals collaborate to explore emerging trends, local culinary traditions, and best practices in the art of baking.**

Our chefs also take part in Bridor events held internationally, contributing their expertise and creativity. Among these events, the Annual Culinary Creativity Competition invites participants to honour their regional baking heritage by crafting exclusive Bridor creations.



BBCC 2024 culinary creativity competition

# INSPIRATIONS

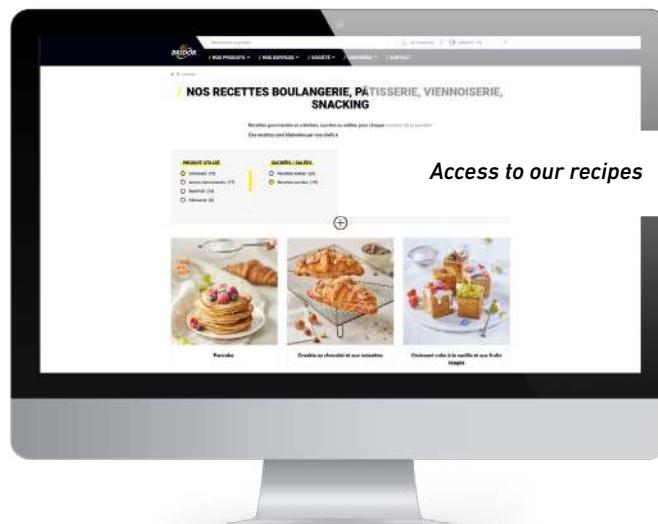
INDULGENT AND CREATIVE CONTENT  
AT YOUR DISPOSAL

Our chefs share their best  
creations with you



Our chefs and expert bakers, members of the Bridor Bakery Cultures Club worldwide, share their **finest indulgent recipes crafted with our products**.

- Explore **sweet and savoury creations** for every moment of the day, each designed to take you on a culinary journey!
- Enjoy a collection of **over 250 chef-crafted recipes** to inspire your everyday creations.
- Benefit from a clear, intuitive interface to quickly find recipes that meet your needs, and download the corresponding recipe sheets.



*Elegant recipes inspired by the world's culinary traditions*



#ZeroWaste: Inspiring recipes  
to ensure not a single crumb

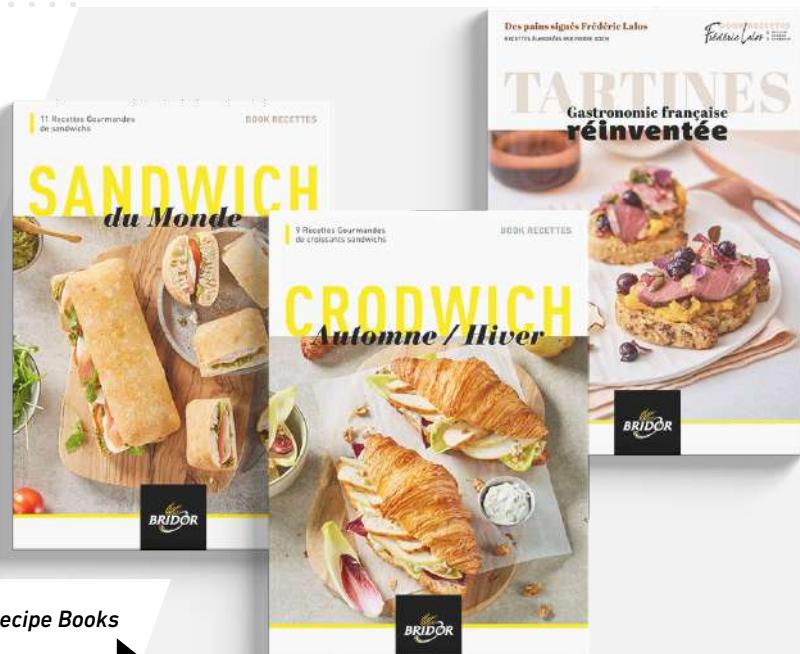
RETURN TO THE  
CONTENTS PAGE

DISCOVER WHITE PAPERS AND RECIPE BOOKS ON BRIDOR.COM, CRAFTED TO INSPIRE PROFESSIONALS.



## Recipe books

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



Access our exclusive Recipe Books

## User guides

Comprehensive, detailed user guides designed to provide in-depth, practical insights into our products.

- Market trend analysis to uncover innovative, inspiring ideas.
- Practical tips and culinary advice from our chefs.
- Exclusive, indulgent recipes.



## Focus on: The croissant in all its forms

An essential guide to mastering the art of croissant customisation and exploring innovative techniques: Flat Croissant, Croissant Cube, Cruffin, toppings and glazes...

17 exclusive recipes to reinvent the croissant and captivate the most discerning customers.

Explore our User Guides

# HERE WE COMMIT



## Respecting people

- / Ensuring safety and wellbeing in the workplace.
- / Promoting diversity and inclusion.
- / Supporting skills development and career progression.



## Responsible sourcing

- / Evaluating the CSR commitments of our suppliers.
- / Contributing to the economic development of local communities.
- / Upholding ethical and transparent business practices.



## Protecting the environment



- / Reducing our carbon footprint.
- / Safeguarding natural resources.
- / Minimising waste and promoting its responsible reuse.



## Quality and innovation

- / Upholding certified best practices in food safety.
- / Strengthening communication with our clients to better meet their expectations.
- / Advancing innovation to create products that are refined, flavourful, wholesome, 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 BREAD<sup>2</sup>

**6/10** enjoy a PIECE OF BREAD WITH THEIR MEAL<sup>2</sup>

The most-consumed breads in the UK include<sup>3</sup>:

- 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/RECIPE<sup>1</sup>

**70%** of people in the UK say they pay attention TO THE NUTRITIONAL INTAKE OF BAKERY PRODUCTS<sup>2</sup>



## / Snacks

### Enjoyment and practicality

**83%** of people in the UK would like to eat SAVOURY LATTICES WITH DELICIOUS FILLINGS<sup>2</sup>

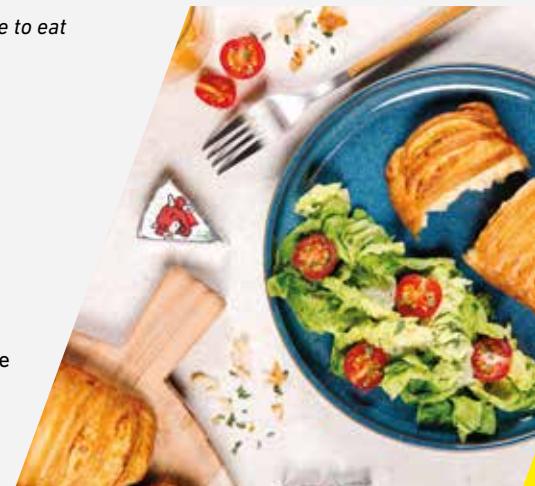
The main motivations are:

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

### Trending recipes

The savoury lattices preferred by people in the UK are<sup>1</sup>:

- 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 PASTRIES<sup>2</sup>

Croissants and pains au chocolat are still among the favourite Viennese pastries for people in the UK with<sup>2</sup>:

- / 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 consumers<sup>1</sup>:

**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**<sup>2</sup>:

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



Consumers also want to discover **new flavours**<sup>4</sup>:

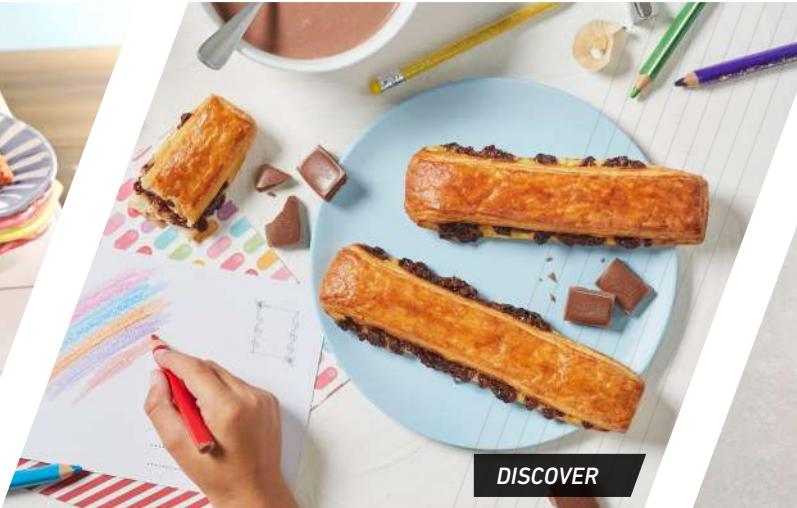
**2/3** of people in the UK are familiar with the **PASTEL DE NATA**

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

# DISCOVER VIENNESE PASTRIES



DISCOVER



DISCOVER



DISCOVER

## MINI CROISSANTS WITH FILLING

Mini croissants with filling are **ideal for appealing to every customer profile**, especially those keen to sample several products. By combining classic recipes with more original creations, you spark both curiosity and indulgence. **This format encourages discovery:** more variety, more pleasure.

42971 MINI CROISSANT WITH APRICOT FILLING 40G PAC  
42972 MINI CROISSANT WITH COCOA-HAZELNUT FILLING 40G PAC  
42973 MINI CUSTARD-FILLED CROISSANT 40G PAC

**82%** of European consumers enjoy VARYING THE FLAVOURS OF THE VIENNESE PASTRIES THEY EAT.\*

## MILKA FINGER

Give in to this delicious Viennese pastry made with **Milka® chocolate chips**, an irresistible treat even for the most indulgent chocolate lovers. Its **modern finger format** has been designed to suit on-the-go consumption perfectly\*\*

43459 MILKA CHOCOLATE FINGER 90G PAC WITH BAGS  
43620 MILKA CHOCOLATE FINGER 90G PAC WITH STICKERS

**87%** of Europeans consider THIS PRODUCT INDULGENT.\*

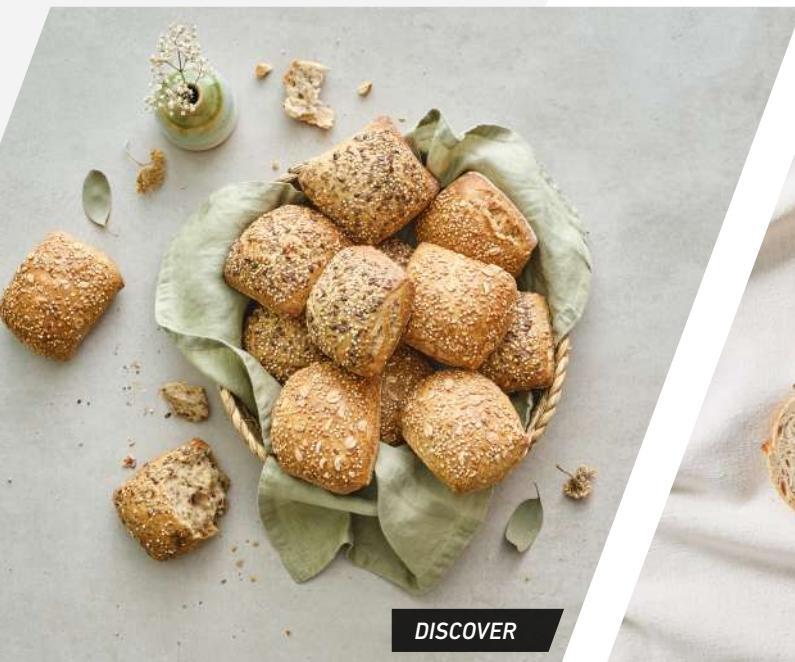
## PRALINE AND HAZELNUT SWIRL

With its **generous centre (28%)** made of **hazelnut-almond praline** filling, this swirl is exceptionally indulgent. It combines crisp, flaky pastry with the smooth melt of its praline heart, delivering an **irresistible taste experience**.

43399 PRALINE AND HAZELNUT SWIRL 100G PAC

**78%** of Europeans say they enjoy HAZELNUT PRALINE FILLING IN A VIENNESE PASTRY.\*

# BREAD



DISCOVER

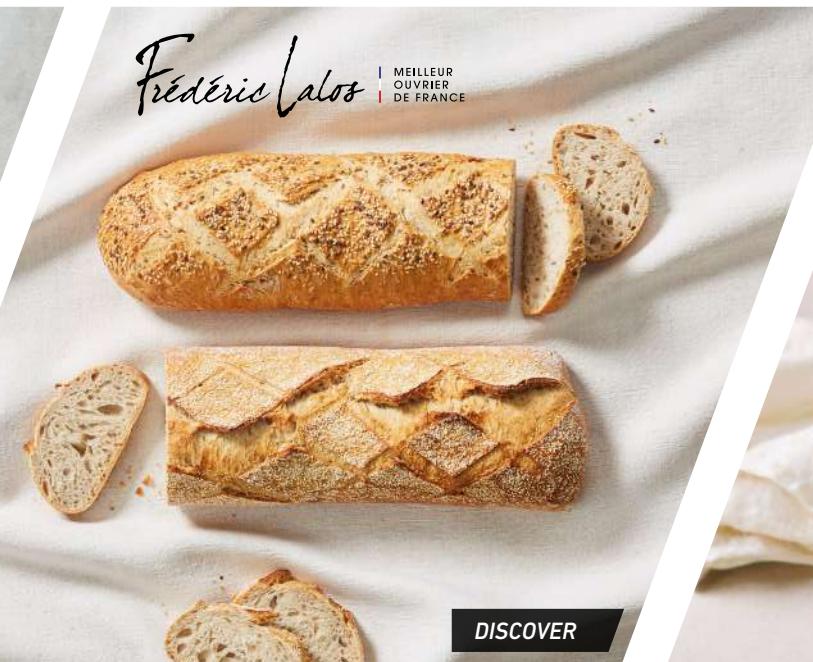
## THE GOURMET BREADS MINI LOAVES

Two delicious rolls: the **Spelt loaf**, soft and appealing with a quinoa and spelt-flake topping; and the **Seed loaf**, combining a tender crumb with crunch from its seed mix.

**Flavourful, well-balanced formats** to enjoy at any moment of the day.

43379 SPELT LOAF 60G  
43378 SEED LOAF 60G

**79%** of Europeans enjoy eating  
QUALITY ROLLS WHEN  
DINING IN RESTAURANTS<sup>1</sup>



DISCOVER

## LARGE LOAVES: BRIDOR, SIGNÉ FRÉDÉRIC LALOS

Two generous, rustic-looking loaves, part-baked on a stone sole: the **Large Pochon loaf**, made with wheat sourdough and buckwheat notes that lend real character; and the **Large Multigrain loaf**, rich in seeds for a crunchy, indulgent texture. **Perfect for slicing** in both hotel and restaurant settings.

43243 THE LARGEPOCHON LOAF 700G  
43242 THE LARGEMULTIGRAIN LOAF 700G

**78%** of European consumers say they  
VALUE A VARIED RANGE OF BREADS  
WHEN BREAKFASTING AT A HOTEL<sup>2</sup>



DISCOVER

## CHOCOLATE ROUND ROLL

A **delicious alternative** to Viennese pastries: a soft cocoa dough enriched with **melt-in-the mouth dark chocolate chips**. With its convenient format, rustic appearance and intense flavour, the Chocolate Round roll is ideal for **comforting** breakfast or afternoon breaks.

42665 CHOCOLATE ROUND ROLL 60G

**76%** of European consumers say they  
ARE ATTRACTED BY VISUALLY  
APPETISING PRODUCTS<sup>3</sup>

# SNACKING

**87%** of European consumers of savoury puff pastries LIKE  
SAVOURY CHEESE LATTICES.<sup>1</sup>

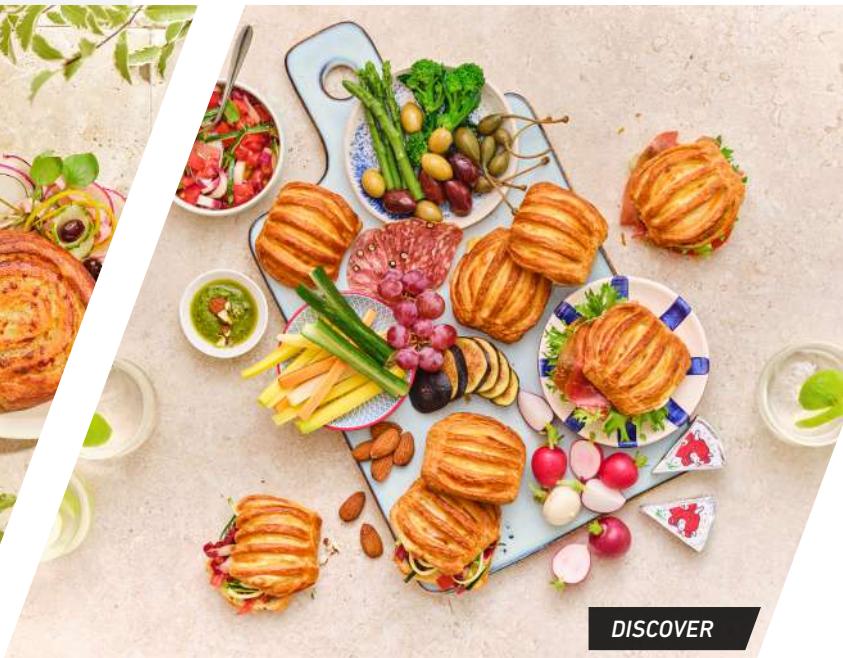
FR 91% / UK 86% / DE 84% / ES 90% / IT 88% / NL 81%



DISCOVER



DISCOVER



DISCOVER

## PUFF PASTRY DÉLICES

Discover our two new Puff Pastry Délices 100g, **crispy savoury snacks** with an **ultra-generous** filling and **intense flavour**. Their attractive, distinctive shape reveals a glimpse of their delicious fillings. For an extra touch of indulgence, each délice is **finished with a seed topping!**

43375 FETA SPINACH DÉLICE 100G

43374 GOAT CHEESE TOMATO DÉLICE 100G

**80%** of Europeans find **THE ADDITION OF A TOPPING** (seeds, grated cheese, herbs) on a savoury puff pastry appealing.<sup>2</sup>

## PUFF PASTRY SWIRLS

Discover our two new Puff Pastry Swirls 100g, **delicious all-butter savoury snacks** that combine crispiness with bold, intense flavours. Their generous 100-120g format lends itself to **multiple occasions**: at the heart of a meal with a salad, in a coffee shop, or as a satisfying snack throughout the day. It is sure to win over consumers and **satisfy every appetite!**

33123 HAM AND CHEESE SWIRL 100G

43319 MARINARA TOMATOES SWIRL 100G

43318 PESTO SWIRL 100G

## MINI CHEESE LATTICE LA VACHE QUI RIT<sup>®2</sup>

Discover the La Vache qui rit<sup>®</sup> Mini Cheese Lattice 40g: a clever, versatile format suited to various consumption moments. With its indulgent, creamy La Vache qui rit<sup>®</sup> cheese filling and beautifully golden puff pastry, it is sure to delight both children and adults alike!

43272 LA VACHE QUI RIT<sup>®</sup> MINI PUFF PASTRY 40G + STICKERS

43278 LA VACHE QUI RIT<sup>®</sup> MINI PUFF PASTRY 40G + BAGS

**66%** of Europeans express **INTEREST IN PUFF PASTRIES FILLED WITH LA VACHE QUI RIT<sup>®</sup> CHEESE.**<sup>3</sup>

# LOGO LIBRARY

WHAT ALL THE LOGOS AND ICONS ON OUR PRODUCTS MEAN

## Ingredients



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



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



Products made with olive oil for a soft texture.



Products made with free range eggs.



Viennese pastries made with Charentes-Poitou PDO butter.



Products made with 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 6g of fibre in 100g of baked product.<sup>2</sup>



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



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



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



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



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



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



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



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



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

## Technologies

### RTP

Ready-to-proof products, requiring a proofing time during preparation.

### RTB

Ready-to-bake products, for simple and quick preparation.

### PART-BAKED

Breads baked at 80%, requiring a final baking step.

### FULLY BAKED

Ready-to-serve products after simple defrosting.

## Our ranges



B2C brand bringing together our packaged products adapted for consumer sales.



Products inspired by local cultures to offer creative and flavorful recipes.



Products launched during the current 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 includes several delicious **Bleu-Blanc-Cœur** breads, an approach that integrates nutritional goals for people while respecting animal health and the environment.

You'll also find **gluten-free** breads, a brioche and a madeleine, each individually wrapped for protection.

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



**/ 80%** of European consumers pay close attention  
TO THE COMPOSITION OF THE PRODUCTS THEY BUY\*

\* Bridor survey of 6,000 consumers representative of the population in Europe (France-UK-Germany-Spain-Italy-Netherlands), September 2023.

 <p><b>37021</b></p> <p><b>FULLY BAKED</b></p> <p>Bleu Blanc Cœur Roll 50g x150</p> <p><small>SOURCE OF FIBRE</small> <small>CLEAN LABEL BRIDOR</small> <small>BLEU BLANC CŒUR</small></p>	 <p><b>37022</b></p> <p><b>PART-BAKED</b></p> <p>Grains Half-Baguette 140g x50</p> <p><small>SOURCE OF FIBRE</small> <small>CLEAN LABEL BRIDOR</small> <small>BLEU BLANC CŒUR</small></p>	 <p><b>41694</b></p> <p><b>FULLY BAKED</b></p> <p>Bleu-Blanc-Cœur Roll 40g x185</p> <p><small>SOURCE OF FIBRE</small> <small>CLEAN LABEL BRIDOR</small> <small>BLEU BLANC CŒUR</small></p>	 <p><b>35432</b></p> <p><b>FULLY BAKED</b></p> <p>Grains Gluten free Roll 45g x50</p> <p><small>FREE GLUTEN</small> <small>SOURCE OF FIBRE</small> <small>CLEAN LABEL BRIDOR</small></p>
 <p><b>35433</b></p> <p><b>FULLY BAKED</b></p> <p>Plain Gluten Free Roll 45g x50</p> <p><small>FREE GLUTEN</small> <small>CLEAN LABEL BRIDOR</small></p>	 <p><b>35700</b></p> <p><b>FULLY BAKED</b></p> <p>Grains Gluten free Roll 45g x50</p> <p><small>FREE GLUTEN</small> <small>SOURCE OF FIBRE</small> <small>CLEAN LABEL BRIDOR</small></p>	 <p><b>35431</b></p> <p><b>FULLY BAKED</b></p> <p>gluten free Mini Brioche 50g x50</p> <p><small>FREE GLUTEN</small> <small>CLEAN LABEL BRIDOR</small></p>	 <p><b>35430</b></p> <p><b>FULLY BAKED</b></p> <p>gluten free Madeleine 30g x50</p> <p><small>FREE GLUTEN</small></p>



ORGANIC,  
THE TASTE  
YOU'LL LOVE!



# Organic

What's the secret behind Bridor's organic breads and Viennese pastries?

**Carefully selected raw materials: flour, butter, free-range eggs, chocolate, apples, and cane sugar.** These organic ingredients meet both the strict standards of organic farming and Bridor's requirements for exceptional results.

**Organic Sourdough:** created in 2010 by Bridor's master bakers, our organic starter is made from wheat flour milled on a traditional stone wheel.

**Nearly 1 in 2 Europeans**  
SAY THEY BUY ORGANIC REGULARLY\*

**58%** of Europeans believe that products from ORGANIC FARMING ARE OF HIGHER QUALITY\*\*

\* Healthy trends, CHD Expert, 2021 - Europe, 1,800 consumers  
\*\* Bridor survey conducted among 6,000 consumers representative of the population in Europe, 2023



37448

Country-Style Loaf Organic 400g x15



PART-BAKED



37449

Baguette Organic 280g x22



PART-BAKED



38941

Roll Organic 50g x60



PART-BAKED



38942

Roll Organic 50g x180



PART-BAKED



39019

Nordic Loaf Organic 280g x28



PART-BAKED

BUTTER



32504

Croissant Organic 70g x60



RTB



32564

Pain au Chocolat Organic 75g x70



RTB



38410

Apple Turnover Organic 110g x50



RTB



38563

Lunch Pain au chocolat Organic 35g x210



RTB

BUTTER



38564

Lunch Croissant Organic 30g x225



RTB



40534

Croissant Organic 70g x72



RTB

# 02 BREADS



## Quality raw materials

- ✓ **Wheat flours of at least T65 grade.** Since 2021, all our classic wheat flours have been produced **wheat grown in France**<sup>1</sup>.
- ✓ **Sourdoughs prepared in our own workshops**, following strict specifications.

## The taste of tradition

- ✓ Doughs worked, kneaded and formed slowly.
- ✓ **Long resting and fermentation times** respected, for airy crumbs and unique flavours.
- ✓ Baked or pre-baked in a **stone oven**.

## Craftsmanship and creativity

- ✓ A range inspired by **the pure heritage of French baking and the world's bread cultures**, offering an extensive selection of loaves in diverse shapes and flavours.

## Commitment to healthier eating

- ✓ **99% of our breads are Bridor Clean Label.**



(1) For our French production sites, except for wheat flour improvers. Seasonal and climatic variations may occasionally affect sourcing of 100% French wheat.

A close-up photograph of a woman's neck and shoulder. She is wearing a light-colored, ribbed, short-sleeved top and a thin gold chain necklace with a small circular pendant. Her right arm is bent, and she is holding a long, crusty baguette with both hands. The background is a soft, out-of-focus grey.

# CATEGORY

# BREADS

*in the French tradition*

FIND OUT HOW TO  
PREPARE YOUR  
BREAD FROM OUR  
EXPERT BAKERS!





# Bridor Une recette Lenôtre Professionnels

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

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

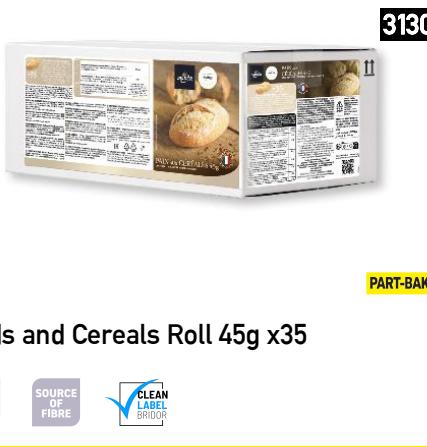
| **79%** *of bread consumers in Europe enjoy EATING QUALITY ROLLS IN RESTAURANTS\**

\* Bridor survey of 6,000 consumers representative of the population in Europe (France-UK-Germany-Spain-Italy-Netherlands), September 2023.

FINEDOR

	<b>30895</b> <b>Plain Finedor® 45g x50</b> 	<b>PART-BAKED</b>		<b>31692</b> <b>Finedor® Epi 40g x40</b> 	<b>PART-BAKED</b>		<b>31823</b> <b>Finedor® Black Olives and Thyme 50g x50</b> 	<b>PART-BAKED</b>		<b>36768</b> <b>Finedor® Ancient Grains 50g x50</b> 	<b>PART-BAKED</b>	
	<b>30893</b> <b>Country-Style Roll 45g x60</b> 	<b>PART-BAKED</b>		<b>30897</b> <b>Green Olives Triangular Roll 45g x45</b> 	<b>PART-BAKED</b>		<b>30898</b> <b>Seeds and Cereals Roll 45g x60</b> 	<b>PART-BAKED</b>		<b>31588</b> <b>Assortment of Prestige Rolls 45g x90</b> 	<b>PART-BAKED</b>	
	<b>33994</b> <b>Rye Roll 50g x50</b> 	<b>PART-BAKED</b>		<b>39040</b> <b>Nordic-Style Roll 60g x65</b> 	<b>PART-BAKED</b>			<b>30894</b> <b>Fruit Bread 180g x20</b> 	<b>PART-BAKED</b>		<b>31301</b> <b>Plain Finedor® 45g x30</b> 	<b>PART-BAKED</b>

**31305**



**Seeds and Cereals Roll 45g x35**

**PART-BAKED**

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

Frédéric Lalos

MEILLEUR  
OUVRIER  
DE FRANCE

# Bridor signé Frédéric Lalos



See the large Pochon loaf



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 offer these **breads of remarkable flavour and outstanding craftsmanship, combining creativity with 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.

67% of Europeans prefer SOURDOUGH BREAD\*

\* Bridor survey of 10,000 consumers representative of the population in Europe (France-UK-Germany-Spain-Italy-Netherlands, Poland, Czech Republic, Romania), 2022.

## BAGUETTES



33362

Parisian Baguette 280g x25



PART-BAKED



33364

Country-Style Baguette 280g x25



PART-BAKED



32992

Multigrain Loaf 450g x16



PART-BAKED



32993

Pochon Loaf 450g x16



PART-BAKED



33363

Bâtant Loaf 330g x20



PART-BAKED



33365

Bâtant Loaf 540g x14



PART-BAKED



34110

Lemon-Rye Bread 330g x26



PART-BAKED



34230

Fig Bread 330g x26



PART-BAKED



34233

Wholemeal Loaf 330g x26



PART-BAKED



34234

Walnut Loaf 400g x25



PART-BAKED



38148

Multigrain Loaf 280g x28



PART-BAKED



41009

Large Pochon Loaf 1.1kg x10



PART-BAKED



41015

Pochon Loaf 280g x24



PART-BAKED

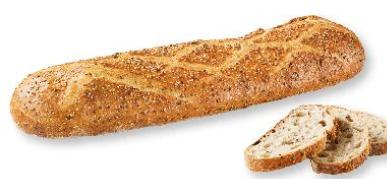


41016

Large Parisien Loaf 1.1kg x10



PART-BAKED



41017

Large Multigrain Loaf 1.1kg x10



PART-BAKED

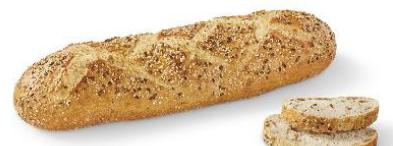


41630

Le Müsli 280g x26



PART-BAKED



43242

Large Multigrain Loaf 700g x14



PART-BAKED

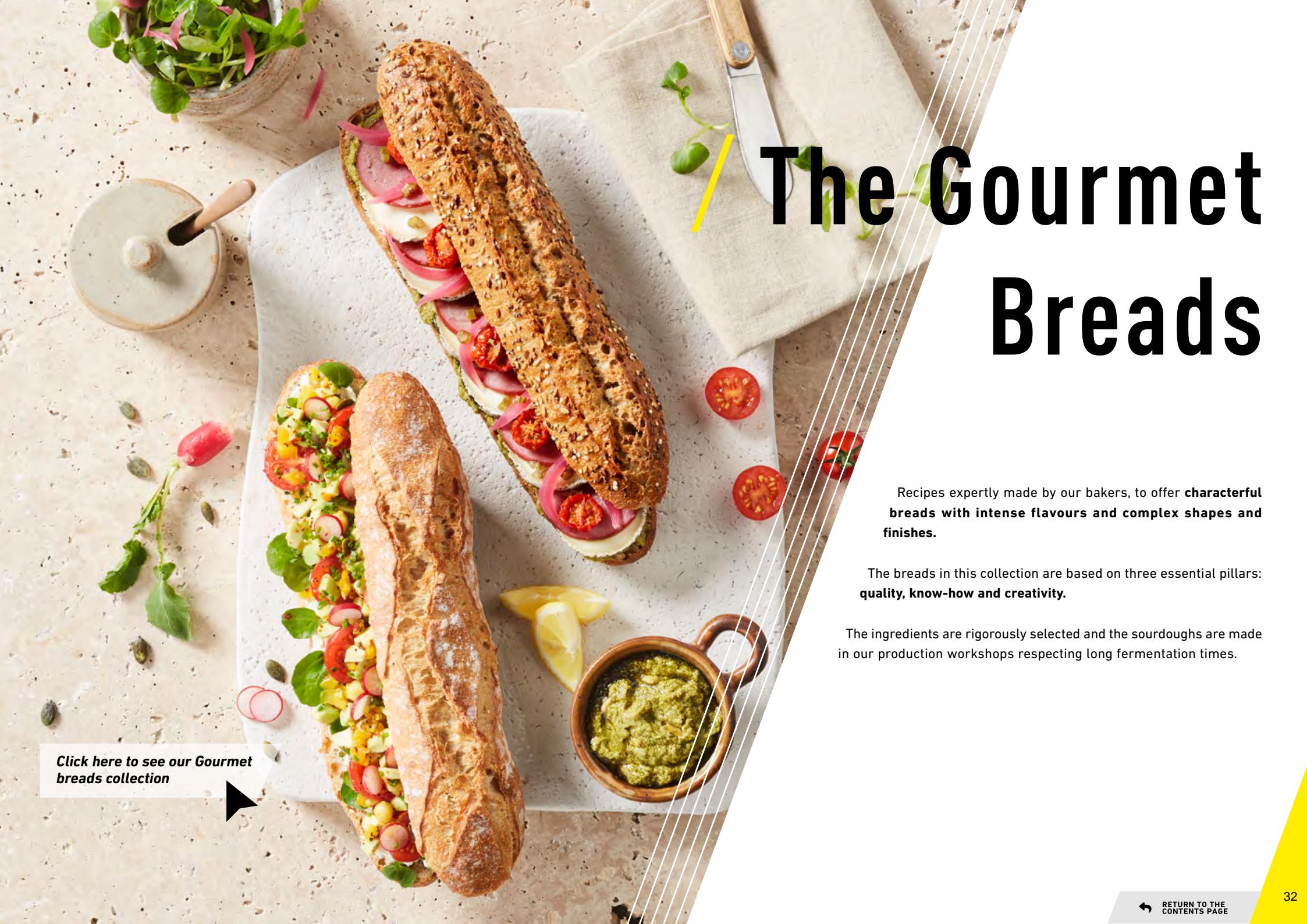


43243

Large Pochon Loaf 700g x14



PART-BAKED



# The Gourmet Breads

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



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.

## ROLLS

	<b>30729</b>		<b>31480</b>		<b>31520</b>		<b>33417</b>
Country-style Loaf 70g x100	PART-BAKED	Rye Roll 45g x60	PART-BAKED	Rustic Square Roll 40g x80	PART-BAKED	Country-style Loaf 50g x130	PART-BAKED



Rustic round loaf 55g x70

**35130**

PART-BAKED

**37627**

Caractère Roll 50g x65

PART-BAKED

**37628**

Cereals and Seeds Roll 50g x65

PART-BAKED

**43378**

Grains Roll 60g x100

PART-BAKED

**43379**

PART-BAKED

Spelt Roll 60g x100

**31610**

PART-BAKED

Plain Half-Baguette 140g x25

**31611**

PART-BAKED

Seeds and Cereals Half-Baguette 140g x28

**42619**

PART-BAKED

Caractère Half-Baguette 140g x50

N!



42884

BAGUETTES

Grains Gourmet Half-Baguette 140g x50



32672

PART-BAKED

1778 Baguette 280g x25



36831

PART-BAKED

Caractère Baguette 280g x22



42332

PART-BAKED

Grains Gourmet Baguette 280g x22



BREADS TO SHARE



30734

PART-BAKED

Rustic Loaf 450g x25



30735

PART-BAKED

Cereal Loaf 450g x30



34909

PART-BAKED

Spelt Cob loaf 450g x18



35030

PART-BAKED

Rye Loaf 330g x26



41299

PART-BAKED

Cereals and Seeds Bread 400g x18



31816

PART-BAKED

Country-style Loaf 450g x9



32147

PART-BAKED

Rustic Square Roll 40g x30





# The Essential Breads

A range of breads crafted with simplicity yet always to Bridor's uncompromising standards of quality, characterised by **classic shapes and familiar flavours to meet everyday expectations.**

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

From rolls to large baguettes, these loaves, shaped with simplicity and consistency, adapt perfectly to every moment of consumption.

| **67%** *of bread consumers in Europe like to ACCOMPANY THEIR MEAL WITH BREAD \**

\* Bridor survey of 6,000 consumers representative of the population in Europe (France-UK-Germany-Spain-Italy-Netherlands), September 2023.

## ROLLS

31586



PART-BAKED

Plain flute Roll 70g x55



33000



PART-BAKED

Plain Diamond Roll 55g x100



33001



PART-BAKED

Poppy Seeds Diamond Roll 55g x100



33002



PART-BAKED

Diamond Roll with Seeds and Cereals 55g x100



33003



PART-BAKED

Sesame Seeds Diamond Roll 55g x100



33074



PART-BAKED

Assortment of Diamond Rolls 55g x100



34921



PART-BAKED

Plain Roll 40g x200



34922



PART-BAKED

Plain Rectangular roll 55g x140



34971



PART-BAKED

Rustic Rectangular Seeded Roll 55g x140



37089



PART-BAKED

Multigrain Rectangular roll 55g x140



37090



PART-BAKED

Multigrain Roll 40g x200



37551



PART-BAKED

Assortment of Rectangular roll 55g x120



N!



43291

N!



43458

Rustic Seeded Roll 40g x200

PART-BAKED

SOURCE OF FIBRE

CLEAN LABEL  
BRIDOR

35021

BAGUETTES

Poppy Seeds Half-Baguette 140g x50

PART-BAKED

LABEL ROUGE FLOUR



SOURCE OF FIBRE

CLEAN LABEL  
BRIDOR

42611

SERVICE REFERENCES

Baguette Nova 280g x22

PART-BAKED

SOURDOUGH



LABEL ROUGE FLOUR

CLEAN LABEL  
BRIDOR

38558

Bag x 2 Plain Half-Baguettes 140g x24

PART-BAKED

LABEL ROUGE FLOUR



SOURCE OF FIBRE

CLEAN LABEL  
BRIDOR

SANDWICH BREADS

34793

PART-BAKED

Plain Half-Baguette 140g x50

LABEL ROUGE FLOUR



SOURCE OF FIBRE

CLEAN LABEL  
BRIDOR

34794

PART-BAKED

Multigrain Half-Baguette 140g x50

LABEL ROUGE FLOUR



SOURCE OF FIBRE

CLEAN LABEL  
BRIDOR

34791

PART-BAKED

Multigrain Baguette 280g x25

LABEL ROUGE FLOUR



SOURCE OF FIBRE

CLEAN LABEL  
BRIDOR

34792

PART-BAKED

Country-Style Baguette 280g x25

SOURDOUGH



SOURCE OF FIBRE

CLEAN LABEL  
BRIDOR

SERVICE REFERENCES

42611

PART-BAKED

Baguette Nova 280g x22

PART-BAKED

SOURDOUGH



LABEL ROUGE FLOUR

CLEAN LABEL  
BRIDOR



# / Bread of Indulgence

Breads that are truly indulgent, distinguished by **recipes rich in sweet or savoury inclusions**, always built on a foundation inspired by the finest French baking traditions.

The variety of formats offered in this collection ensures they suit every occasion and moment of consumption.

/ **61%** *of Europeans appreciate INDULGENT BREADS, GENEROUSLY PACKED WITH PIECES \**

\* Bridor survey of 10,000 consumers representative of the population in Europe (France-UK-Germany-Spain-Italy-Netherlands, Poland, Czech Republic, Romania), 2022.

## ROLLS

37452



PART-BAKED

Walnut and Hazelnut Roll 55g x75



37453



PART-BAKED

Fig Roll 55g x75



42665



PART-BAKED

Chocolate Round Roll 60g x60



37393



FULLY BAKED

2 Olives and Rosemary B'Break 70g x40



40496



FULLY BAKED

Chorizo B'Break 70g x40



FULLY BAKED

B'Break Muesli 70g x40



## BREADS TO SHARE

35026



PART-BAKED

Fig Loaf 330g x26



PART-BAKED

Walnut Loaf 300g x28



40497



PART-BAKED

Fruit Bread 300g x30





# CATEGORY **BREADS** *from around the world*

/ **79%** of bread consumers in Europe enjoy  
DISCOVERING NEW FLAVOURS FROM AROUND THE WORLD \*

# Evasions

When French artisanal baking draws inspiration from **trends at home and abroad**, it gives rise to breads crafted from original, flavour-rich recipes.

Discover the world's baking cultures with our Evasions collection, featuring a Nordic loaf inspired by Scandinavian traditions, Rustikal Brot baked in moulds and rich in seeds with German influences and our ciabattas and pinsas bursting with the flavours of Italy.

Travel the world with our Evasions collection



## RUSTIKAL BROT



41288

PART-BAKED

Kürbiskern Bread 750g x7



41289

PART-BAKED

Vollkorn Triangle 750g x12



## CIABATTAS



37140

PART-BAKED

Plain Ciabatta 140g x50



37147

PART-BAKED

Olive Oil Ciabatta 140g x50



## SO MOELLEUX



36110

FULLY BAKED

Viennese Style Brioche Bread 130g x44



36417

PART-BAKED

Plain SO Soft 100g x64



## PINASAS



43244

PART-BAKED

Pinsa 450g x12



43248

PART-BAKED

Pinsa 205g x24



## BREADS TO SHARE



38226

PART-BAKED

Nordic Loaf 330g x26





# Panidor



Exclusively crafted in Portugal, the Panidor collection offers **high-quality products inspired by local traditions**.

Through a complete range of bakery items that are easy to prepare, embark on a journey to the heart of Portuguese baking culture.

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

From **large loaves, rolls and mini rolls** to a variety of recipes to suit every need.

## LARGE BREADS



41583

## MINI BREADS



41584

PART-BAKED

pumpkin and walnuts Bread 350g x20



SOURCE OF FIBRE



SOURCE OF FIBRE



Rustic Mini roll 33g x200

41595

PART-BAKED



Mini Cereals and Seeds Mini roll 33g x250



SOURCE OF FIBRE



## ROLLS



41590

PART-BAKED

Rustic Roll 90g x90



SOURCE OF FIBRE



41594

PART-BAKED

Dark Roll 80g x100



SOURCE OF FIBRE



# 03 VIENNESE PASTRIES



## High quality puff pastry

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

## The taste of tradition

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

## Flexibility and speed

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

## Commitment to healthier eating

- 71% of our Viennese pastries have the Bridor Clean Label.



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



CATEGORY

# *French-style* VIENNESE PASTRIES

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





# Bridor x Pierre Hermé Paris

Voted Best Pastry Chef by the World's 50 Best Restaurants Academy in 2016, Pierre Hermé brings his technical mastery, talent and creativity to an exceptional collaboration with Bridor.

United by shared values and a profound respect for craftsmanship, Bridor and Pierre Hermé Paris have created an exclusive collection of Viennese pastries, **distinguished by their refined flavours and the delicacy of their ingredients.**

Pierre Hermé applied the same exacting standards that define his own creations, working to a rigorous and precise specification. He imagined four recipes, crafting each harmony of taste and texture with his signature finesse.

**Every ingredient has been carefully selected, with particular care given to provenance:** French wheat, PDO Charentes-Poitou butter, single-origin Madagascan chocolate, Californian almonds, Italian lemons...





Mini Croissant 35g x180



40260



Mini Pain au Chocolat 40g x180



40261



Raspberry Lychee Signature 70g x50



42761



Lemon Sensation 70g x50



42762

RTB



# Bridor Une recette Lenôtre Professionnels



For more than 20 years, this collaboration has been built on shared values: high standards, excellence, and creativity.

These exclusive recipes were crafted by the Lenôtre master bakers to create **Viennoiseries with delicate flavours and exceptional flaky layers, created using PDO Charentes-Poitou butter.**

Each product is inspected by Maison Lenôtre's quality department, ensuring full compliance and standing as a mark of excellence. This prestigious brand, **created by chefs for chefs**, is now enjoyed worldwide by our most discerning clients.

**| 72 %** of European consumers place importance on the **QUALITY, FRESHNESS and CRISPNESS** of Viennoiseries during a hotel stay\*

## MINI TARTELETTES

BUTTER



42321

BUTTER



42322

BUTTER



42323

BUTTER



42337

Mini apple pear Tartelette 35g x144



RTB

Mini Blackcurrant Apple Tartelette 35g x144



RTB

Mini passion fruit and pineapple Tartelette 35g x144



Mix mini Tartelette x144



RTB

## MINIS AND LUNCHS

AOP  
CHARVETTE-PIRE

30227

AOP  
CHARVETTE-PIRE

31290

AOP  
CHARVETTE-PIRE

31776

AOP  
CHARVETTE-PIRE

31778

RTB

Lunch Apple Turnover 40g x255



RTB

Mini Pain aux Raisins 30g x230



RTB

Lunch Pain au Chocolat 35g x210



Lunch Croissant 30g x195



BUTTER



32972

BUTTER



32973

BUTTER



32974

THE ESSENTIALS



30995

RTP

Mini Pain aux Raisins 30g x230



RTB

Lunch Pain au chocolat 35g x210



RTB

Lunch Croissant 30g x195



Croissant 80g x120





31802



31803

RTP

Croissant 70g x165



Pain au Chocolat 80g x150



31542



31543

RTB

Lunch Croissant 30g x70



RTB

Lunch Pain au Chocolat 35g x70



33861

RTB

Mix mini Viennese Pastry x90





# Éclat du Terroir



Éclat du Terroir, a collection of three ranges:

■ **Éclat du Terroir Original**, the secret recipe, unique and never equalled, made with PDO Charentes-Poitou butter. A local product, created from a unique regional expertise and a commitment to responsible practices.

■ **Éclat du Terroir Fine Butter**, a range of Viennese pastries made with a fine butter of distinctive character, delivering the signature quality and flavour notes of Éclat du Terroir.

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

■ **THE BRAND OF CROISSANTS  
most purchased** *by bakers\**.

■ **THE READY-TO-PROVE CROISSANT  
most enjoyed** *by consumers\*\**

\* In-house survey carried out by Food Service Vision (2022). Data collected from a representative sample of 140 independent bakers who buy frozen Viennese pastries.

\*\* Survey carried out by Actalia Sensoriel for Bridor (2024). Data collected from 100 French consumers of butter croissants bought in bakeries. Among four leading national brands of croissants.

# FOCUS ON ARTY

*The Viennese pastry  
of creative craftsmen*

Art, like baking, is a story of passion.

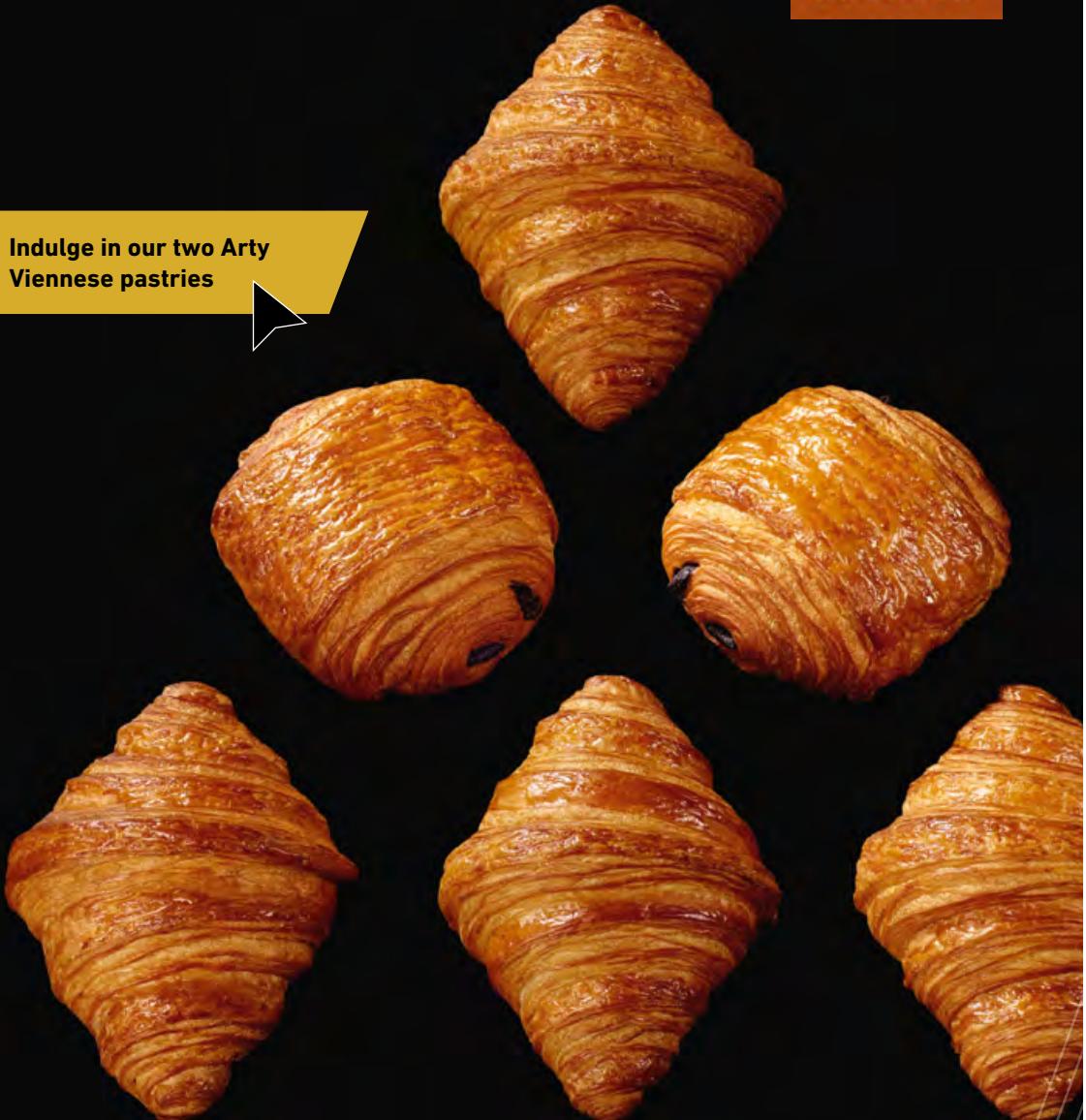
Éclat du Terroir is inspired by the work of leading figures from the world of patisserie, who are using the visual aspect to reinvent the codes of indulgence, and thus propose the ARTY Viennese pastries.

Designed like true works of art, ARTY Viennese pastries rise to new heights with sleek, modern, and perfectly balanced visual aspects.

**The ARTY croissant 75g:** its original, modern, pyramid-like shape offers a fine, delicate outer puff pastry, with well-defined folds and a silky crumb. A unique, graphic look made possible by an innovative process;

**The ARTY pain au chocolat 85g:** an exceptional puff pastry, a shape that is short yet wide and generously voluminous thanks to a distinctive folding technique, and a truly indulgent recipe with 20% more chocolate\*.

Indulge in our two ARTY  
Viennese pastries



BUTTER



33980 Mini Croissant 25g x200

BUTTER



33981 Mini Pain au Chocolat 30g x200

BUTTER



33982 Mini Pain aux Raisins 35g x200

BUTTER



35191 Lunch Croissant 30g x195

CLEAN  
LABEL  
BRIDORCLEAN  
LABEL  
BRIDOR

BUTTER



35192 Lunch Pain au Chocolat 35g x210

BUTTER



35193 Lunch Pain aux Raisins 30g x230

BUTTER



41855 Arty Croissant 75g x150

BUTTER



41856 Arty Pain au Chocolat 85g x135

CLEAN  
LABEL  
BRIDORCLEAN  
LABEL  
BRIDORCLEAN  
LABEL  
BRIDOR

ARTY

CLEAN  
LABEL  
BRIDOR

ARTY



31780 Croissant 80g x60  
37383 Croissant 70g x70



33914 Croissant 70g x165

RTB  
RTB



31792 Pain au Chocolat 80g x60



31691 Pain au Chocolat 80g x150

RTP



BUTTER



32960 Croissant 50g x120  
33230 Croissant 70g x70  
34161 Croissant 60g x70  
40677 Croissant 80g x60



BUTTER



40721 Croissant 70g x165

RTB  
RTB  
RTB  
RTB



BUTTER



34162 Pain au Chocolat 70g x90  
40675 Pain au Chocolat 80g x60



41476 Pain au Chocolat 80g x150

RTP





32569 Pain aux Raisins 130g x90

BUTTER

RTP



35022 Curved Croissant 70g x165



BUTTER

RTP



41053 Pain aux Raisins 130g x50



BUTTER

RTB



41052 Pain aux Raisins 130g x90

RTP

Les  
Inspirés



# / The Inspirés

**A range premium pure butter Viennese pastries with generous volumes.**

A truly puff pastry croissant, with visible flakes and good volume.

A pain au chocolat that is short yet wide and impressively voluminous, for an irresistibly indulgent look.

A new recipe enriched with **milk\*** for milky, gourmet notes and a very beautiful cream-coloured puff pastry.

Available **only as Ready to Prove**.

**/ 59%** *of European consumers of Viennese pastries also like to OFFER THEM TO THEIR CHILDREN AS A SNACK\*\**

\* incorporated in powder form. \*\* Bridor survey conducted among 2,287 consumers representative of the population in Europe, 2023.

BUTTER



41413

BUTTER



41414

Pain au Chocolat 80g x150



Croissant 70g x165



# Savoureux

Made with a butter-rich recipe, the Savoureux Viennese pastries are characterised by **their melt-in-the-mouth and intense notes**.

The delicate puff pastry gives these pastries an unrivalled crispness.

A source of pleasure and indulgence, they are perfect for any time of day.

/ **67%** of European consumers of Viennese pastries buy them regularly AT THE BAKERY FOR WEEKEND BREAKFAST\*

\* Bridor survey conducted among 2,287 consumers representative of the population in Europe, 2023.

BUTTER



32924 Mini Apple Turnover 40g x255

BUTTER

32181 Mini Croissant 25g x225  
32956 Mini Croissant 20g x260  
32881 Lunch Croissant 30g x240

BUTTER



32921 Mini Croissant 20g x200

BUTTER



33320 Mix mini Lunch Viennese Pastry x135

RTB



BUTTER

32182 Mini Pain au Chocolat 25g x250  
32918 Pain au Chocolat 32g x240  
32958 Mini Pain au Chocolat 28g x260

BUTTER



32922 Mini Pain au Chocolat 28g x200



BUTTER

32183 Mini Pain aux Raisins 30g x260  
32919 Pain aux Raisins 35g x260

BUTTER



32923 Mini Pain aux Raisins 30g x200

RTB



BUTTER



30228 Apple Turnover 105g x50

BUTTER



40083 apple chunks Turnover 105g x50

BUTTER



31000 Croissant 60g x70  
 31044 Croissant 70g x60  
 33250 Croissant 40g x165  
 32882 Croissant 50g x120

BUTTER



35653 Croissant 80g x60  
 35676 Croissant 90g x50



BUTTER



30063 Croissant 71g x150  
 35099 Croissant 80g x150



BUTTER



31001 Pain au Chocolat 75g x70  
 32822 Pain au Chocolat 65g x90



BUTTER



32099 Pain au Chocolat 80g x150



BUTTER



31002 Pain aux Raisins 110g x60  
 35712 Pain aux Raisins 96g x66



BUTTER



39621 Curved Croissant 80g x56

BUTTER



41054 Pain aux Raisins 105g x120

BUTTER



30937 Pain au Chocolat 75g x20

BUTTER



30936 Croissant 60g x30

RTB



BUTTER



32422 Pain aux Raisins 110g x22

BUTTER



40630 Mini Croissant 25g x200



BUTTER



41214 Mix mini Viennese Pastry x90



A photograph of a breakfast scene on a light-colored wooden table. In the foreground, a white ceramic plate holds three golden-brown croissants. Behind the plate, a white mug with a handle and a lid sits next to a white cup containing a dark liquid, likely coffee. A small green plant is visible in the background. The overall aesthetic is clean and modern.

# Irrésistibles

A range of Viennese pastries crafted from a unique recipe, where **hints of milk\*** and **cream\*** deliver intense **flavour notes** that will delight the most discerning palates.\*\*

Paired with **pure butter puff pastry**, this recipe creates Viennese pastries that are exceptionally crisp, perfectly even and airy, with a tender, golden centre.

A **specific production process** and the even distribution of chocolate in the pain au chocolat ensure these pastries achieve **impressive volume** and flawless consistency.

WHEN CHOOSING A VIENNESE PASTRY, FRESHNESS is the number one criterion for European consumers\*\*

\* Incorporated in powder form. \*\* Bridor survey conducted among 6,000 consumers representative of the population in Europe, 2023

BUTTER



39713

BUTTER



RTB

Mini Pain au Chocolat 28g x160



BUTTER



37460

BUTTER



RTB

Croissant 60g x70



38318

BUTTER



RTP

Pain au Chocolat 85g x135



BUTTER



39714

RTB

Mini Croissant 25g x160



BUTTER



36039

BUTTER



36040

RTP

Croissant 65g x180



37461

BUTTER



RTB

Croissant 70g x60



37693

BUTTER



38317

RTP

Croissant 75g x150



BUTTER

38318

BUTTER



42466

RTB

Croissant 80g x60



BUTTER



38203

RTB

Croissant 60g x72



38204

RTB

Pain au Chocolat 70g x72



SERVICE REFERENCES





# Classics

The Classics are a **wide range of French-style Viennois pastries made with butter**, available in ready-to-prove and ready-to-bake formats, offered in various sizes.

This collection includes straight croissants, curved croissants, pains au chocolat, and also tasty pains aux raisins.

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

71% of French consumers enjoy  
MINI VIENNESE PASTRIES DURING SEMINAR BREAKS  
OR PROFESSIONAL EVENTS\*.

\* Bridor survey conducted among 10,000 consumers representative of the population in Europe, 2022

BUTTER



31025 Lunch Pain au chocolat 32g x340

BUTTER



31026 Lunch Croissant 30g x400

BUTTER



34840 Mini Croissant 25g x225

BUTTER



34853 Mini Pain au Chocolat 25g x250



BUTTER



THE ESSENTIALS

BUTTER

32629 Croissant 55g x110  
35511 Croissant 80g x60

BUTTER

30168 Croissant 60g x180  
30158 Croissant 50g x200

BUTTER

31027 Pain au Chocolat 80g x70  
33751 Pain au Chocolat 65g x90  
34581 Pain au Chocolat 75g x70

BUTTER



30095 Pain au Chocolat 70g x180

BUTTER

30261 Pain aux Raisins 105g x120  
32659 Pain aux Raisins 120g x105

BUTTER



32562 Curved Croissant 80g x60

BUTTER



32717 Maxi Pain au Chocolat 150g x36

RTB



BUTTER

N!



43279 Maxi Croissant 120g x36

RTB





# Baker Solution

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

Baker Solution is a collection of French-inspired products,  
ready for quick and efficient preparation.

Premium, flavourful plant-based options now complement the  
Baker Solution collection, meeting a fast-growing trend.

| **43%** *of Europeans OCCASIONALLY CHOOSE  
VEGAN meals at home or in restaurants\**

\* Healthy Trends, CHD Expert – 300 consumers per country – France, Italy, Germany, Netherlands, United Kingdom, Spain, 2021.

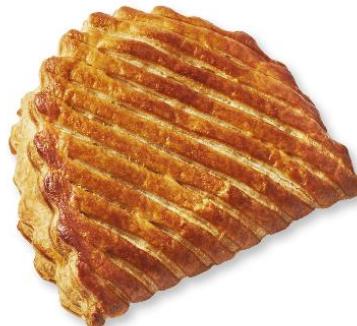
(1) Fat blend: a blend of concentrated butter and non-hydrogenated  
vegetable fats • (2) High-quality margarine made from vegetable fats.

FAT  
BLEND

35508 SelectBlend Croissant 70g x64

FAT  
BLEND

35509 SelectBlend Pain au Chocolat 80g x70

MARGA  
RINE

38509 Apple Turnover 105g x50

FAT  
BLEND

40882 SelectBlend Pain aux Raisins 110g x60

RTB

FAT  
BLEND

40871 finish sugar SelectBlend Croissant 75g x50

MARGA  
RINE

41241 Vegan Croissant 70g x60

MARGA  
RINE

41221 Vegan Pain au Chocolat 80g x60

FAT  
BLEND

42747 SelectBlend Pain au Chocolat 70g x76

RTB



**FAT BLEND** **N!**



**42739** SelectBlend Croissant 80g x60 **RTB**

**FAT BLEND** **N!**



**42746** SelectBlend Croissant 60g x70 **RTB**

**FAT BLEND** **N!**



**42857** SelectBlend Pain au Chocolat 105g x46 **RTB**

**CLEAN LABEL BRIDOR** **Select Blend**

**FAT BLEND** **N!**



**35506** Mini SelectBlend Croissant 25g x225 **RTB**

**FAT BLEND** **MINI & LUNCH**



**40837** Mini SelectBlend Croissant 30g x240 **RTB**

**CLEAN LABEL BRIDOR** **Select Blend**

**FAT BLEND**



**35507** Mini SelectBlend Pain au Chocolat 28g x260 **RTB**

**MARGARINE**



**40841** Lunch Pain aux Raisins 35g x260 **RTB**

**CLEAN LABEL BRIDOR** **Select Blend**

**MARGARINE**



**40839** Lunch Pain au chocolat 32g x240 **RTB**

**FAT BLEND** **N!**



**42760** Mini SelectBlend Pain au Chocolat 35g x210 **RTB**

**CLEAN LABEL BRIDOR** **Select Blend**

FAT  
BLEND

N!

**42759** Mini SelectBlend Pain aux Raisins  
30g x260FAT  
BLEND

N!

**42750** SelectBlend Lunch Croissant 40g  
x165

N!

VEGAN

MARGA  
RINE**42870** Mini Vegan Pain au Chocolat 32g  
x240

N!

VEGAN

MARGA  
RINE**42855** Mini Vegan Croissant 30g x195

RTB

Select  
BlendFAT  
BLEND

N!

**42848** Mix mini Viennese Pastry x135

RTB

Select  
Blend

CATEGORY  
**INDULGENT**  
*viennese pastries*



FOR PERFECT BAKING,  
FOLLOW THE ADVICE OF  
OUR EXPERT BAKERS!

# / Mini Delights



Today, indulgence is a genuine expectation among consumers. They crave new sensations and original tasting experiences that surprise and delight.

Mini Delights combine **innovative flavours and textures with distinctive shapes and eye-catching decorations**. This collection brings a breath of originality and indulgence through a truly unique tasting experience.

**/ 64%** of European consumers enjoy having a **WIDE CHOICE OF MINI VIENNESE PASTRIES IN VARIED SHAPES AND FLAVOURS** on the hotel breakfast buffet\*

**/ 60%** of European Viennese pastry lovers prefer them **COLOURFUL AND DECORATED\*\***

\* Bridor survey conducted among 6,000 consumers representative of the population in Europe, 2023.

\*\* Bridor survey conducted among 2,287 consumers representative of the population in Europe, 2023.

# 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

BUTTER



36814

BUTTER



RTB

Mini Vanilla Custard Triangle 40g x150



36815

BUTTER



RTB

Mini Praline Finger 35g x150



36821

BUTTER



36822

RTB

Assortment of Mini Friandises x200

## MINI GOURMANDISES

BUTTER



31293

BUTTER



RTB

Mini Chocolate Twist 28g x180

31701

BUTTER



RTB

Mini Cranberry Twist 30g x100

32156

BUTTER



RTB

Mini Cinnamon Swirl 35g x260

BUTTER



32232

BUTTER



RTB

Assortment of Mini Gourmandises x140

32330

FAT BLEND

N!



RTB

Mix mini Gourmandises x140

Select Blend

42867

FAT BLEND

N!



42868

RTB

Mini SelectBlend Cranberry Twist 30g x100

Select Blend

 <p><b>42869</b></p> <p>FAT BLEND </p> <p>RTB</p> <p>Mini Extravagant Crème SelectBlend 40g x180</p> <p></p>	 <p><b>42872</b></p> <p>FAT BLEND </p> <p>RTB</p> <p>Mini SelectBlend Cinnamon Swirl 35g x260</p> <p></p>	 <p><b>42873</b></p> <p>FAT BLEND </p> <p>RTB</p> <p>Mini SelectBlend Chocolate Twist 28g x100</p> <p></p>	<p><b>FILLED MINI CROISSANTS</b></p>  <p><b>42971</b></p> <p>FAT BLEND </p> <p>RTB</p> <p>Mini Croissant with Apricot Filling SelectBlend 40g x165</p> <p></p>
 <p><b>42972</b></p> <p>FAT BLEND </p> <p>RTB</p> <p>Mini Croissant with Cocoa-Hazelnut Filling SelectBlend 40g x165</p> <p> </p>	 <p><b>42973</b></p> <p>FAT BLEND </p> <p>RTB</p> <p>Mini SelectBlend Custard-Filled Croissant 40g x165</p> <p></p>	 <p><b>43088</b></p> <p>FAT BLEND </p> <p>RTB</p> <p>Mini SelectBlend Filled Croissant Mix 40g x165</p> <p></p>	<p><b>MINI LATTICES</b></p>  <p><b>31103</b></p> <p>BUTTER</p> <p>RTB</p> <p>Mini Mango Lattice 40g x100</p> <p></p>
<p><b>BUTTER</b></p>  <p><b>31104</b></p> <p>BUTTER</p> <p>RTB</p> <p>Mini Cherry Lattice 40g x100</p> <p></p>	<p><b>BUTTER</b></p>  <p><b>31105</b></p> <p>BUTTER</p> <p>RTB</p> <p>Mini Strawberry Lattice 40g x100</p> <p></p>	<p><b>BUTTER</b></p>  <p><b>31106</b></p> <p>BUTTER</p> <p>RTB</p> <p>Mini Apple Tatin Lattice 40g x100</p> <p></p>	 <p><b>31507</b></p> <p>BUTTER</p> <p>RTB</p> <p>Mix mini Fruit Lattice 40g x100</p> <p></p>

MARGA  
RINE

42624

RTB

Mini Maple syrup and pecans Plait 40g x100



# The Maxi Delights



A unique experience centred on pure indulgence, thanks to creative and generously crafted Viennese pastries.

Our Maxi Delights collection is predominantly pure butter, delivering pastries with fine puff pastry, a crisp texture and an incomparable taste. **Each recipe is generous and rich in flavour, for an explosion of taste in every bite.**

**/ 81%** of European consumers of Viennese pastries enjoy those with the CHOCOLATE - HAZELNUT\* FLAVOUR.

\* Bridor survey conducted among 2,287 consumers representative of the population in Europe, 2023.

# FOCUS ON

*The new collection of indulgent Viennese pastries by Pierre Hermé!*



Two exclusive, refined recipes born from the union of Pierre Hermé Paris's pastry artistry and Bridor's renowned expertise.

Delicate, golden layers crafted with PDO Charentes-Poitou butter

Luscious, creamy centres with intense flavours

Crisp toppings

Exceptional ingredients: French wheat, Italian lemons, Californian almonds...

68% OF EUROPEANS ENJOY FRUIT-FILLED VIENNESE PASTRIES! \*



42761 SIGNATURE RASPBERRY-LYCHEE 70G

A generously shaped Viennese pastry with delicate layers, inspired by the iconic pairing of fruits celebrated by Pierre Hermé Paris.

Its **soft almond paste centre, made with Californian almonds**, is elevated by a subtle harmony of flavours where the **sweetness of lychee meets the natural tartness of raspberry**. For added texture, crushed almonds are sprinkled across this Viennese pastry.



42762 LEMON SENSATION 70G

With its elegantly folded shape, this Viennese pastry delights with a **creamy, intensely lemony heart, blending Californian almond paste, Sicilian lemon juice, and pieces of Italian candied lemon**.

A delicate lace crépe topping adds a crisp finish, enhancing the richness of this creation that perfectly balances freshness and indulgence!

# FOCUS VIENNESE PASTRIES WITH MILKA® CHOCOLATE CHIPS

## THE SWIRL

- ▀ A 95g **pure butter** Viennese pastry, very indulgent, with Milka® chocolate chips (10%).
- ▀ Its round shape is designed for its **generosity** and embodies **indulgence in every bite**.
- ▀ The **uniquely smooth taste of Milka® chocolate**.
- ▀ A creamy custard for a tender, melt-in-the-mouth texture.

## THE FINGER

- ▀ A very indulgent 90g Viennese pastry with Milka® chocolate chips.
- ▀ Its modern finger format has been **designed to suit on-the-go consumption perfectly\***.
- ▀ The **uniquely smooth taste of Milka® chocolate**.
- ▀ A tender, melt-in-the-mouth texture, thanks to its silky smooth custard cream.

## AFTERNOON SNACK: THE TOP OCCASION FOR ENJOYING MILKA® PRODUCTS

▀ **72%** of European consumers consider that A MILKA® chocolate Viennese pastry is more indulgent than a classic chocolate Viennese pastry\*



BRANDED BAGS OR STICKERS DIRECTLY INSIDE THE CARTONS TO ENHANCE SHELF APPEAL AND BOOST PRODUCT VISIBILITY.

6 codes available:

42177 66 MILKA® CHOCOLATE SWIRLS **PAC** + 33 STICKERS IN FRENCH  
42266 66 MILKA® CHOCOLATE SWIRLS **PAC** + 33 STICKERS IN ENGLISH  
40473 66 MILKA® CHOCOLATE SWIRLS **PAC** + 66 BAGS IN FRENCH  
42364 66 MILKA® CHOCOLATE SWIRLS **PAC** + 66 BAGS IN GERMAN  
43459 70 MILKA® CHOCOLATE FINGERS **PAC** + 70 BAGS IN FR/EN  
42620 70 MILKA® CHOCOLATE FINGERS **PAC** + 35 STICKERS IN FR/EN

AUVEC / WITH  
**Milka**  
CHOCOLAT

Discover our Milka® Chocolate Swirl



<p><b>THE PUFF PASTRY Brioche</b></p>  <p><b>BUTTER</b></p> <p><b>39849</b></p> <p><b>FULLY BAKED</b></p> <p>spiral puff pastry brioche 295g x4</p> <p></p>	 <p><b>BUTTER</b></p> <p><b>40449</b></p> <p><b>RTP</b></p> <p>DIY spiral puff pastry brioche 330g x24</p> <p></p>	<p><b>FILLED CROISSANTS</b></p>  <p><b>BUTTER</b></p> <p><b>34420</b></p> <p><b>RTB</b></p> <p>Cocoa and Hazelnut-Filled Croissant 90g x60</p> <p> </p>	 <p><b>BUTTER</b></p> <p><b>34421</b></p> <p><b>RTB</b></p> <p>Almond-Filled Croissant 90g x60</p> <p></p>
<p><b>BUTTER</b></p>  <p><b>35310</b></p> <p><b>RTB</b></p> <p>Cocoa and Hazelnut-Filled Croissant 95g x60</p> <p> </p>	<p><b>BUTTER</b></p>  <p><b>35716</b></p> <p><b>RTB</b></p> <p>Almond-Filled Croissant 95g x60</p> <p> </p>	<p><b>BUTTER</b></p>  <p><b>36672</b></p> <p><b>RTB</b></p> <p>Cocoa and Hazelnut-Filled Croissant 90g x44</p> <p> </p>	<p><b>BUTTER</b></p>  <p><b>37459</b></p> <p><b>RTB</b></p> <p>Cocoa and Hazelnut-Filled Croissant 70g x56</p> <p> </p>
<p> <b>VEGAN</b></p>  <p><b>38539</b></p> <p><b>RTB</b></p> <p>Raspberry-filled Vegan Croissant Baker Solution 90g x44</p> <p>  </p>	<p><b>BUTTER</b></p>  <p><b>39889</b></p> <p><b>RTB</b></p> <p>Custard-Filled Croissant 100g x50</p> <p></p>	<p><b>BUTTER</b></p>  <p><b>40404</b></p> <p><b>RTB</b></p> <p>Raspberry-Filled Croissant 90g x40</p> <p> </p>	<p><b>BUTTER</b></p>  <p><b>40405</b></p> <p><b>RTB</b></p> <p>Cocoa and Hazelnut-Filled Croissant 90g x40</p> <p> </p>

BUTTER



40407

FAT BLEND



40884

BUTTER



42563

FAT BLEND



42831

RTB

Apricot-Filled Croissant 90g x40

Croissant with Cocoa-Hazelnut Filling  
SelectBlend 90g x40

FAT BLEND



42970

EXTRAVAGANTS



32063

Croissant with Apricot Filling SelectBlend  
90g x40

Custard Extravagant 90g x70

FAT BLEND



42841

N!

FAT BLEND



42842

N!

Choco-Custard SelectBlend Extravagant  
95g x70Triple Chocolate SelectBlend Extravagant  
95g x60

BUTTER



32160

SWIRLS

Cinnamon Swirl 100g x60



BUTTER



39701

RTB

Ultra Kanel Swirl 100g x60



**BUTTER**



**42266**

**FAT BLEND**

**N!**

**RTB**

Swirl with Milka® Chocolate 95g x66

**FAT BLEND**

**N!**



**43399**

**RTB**

SelectBlend Praline and Hazelnut Swirl 100g x62

Select Blend

**BUTTER**

**TWISTS**



**30302**

**BUTTER**

**RTB**

Chocolate Twist 120g x65

**BUTTER**



**34060**

**RTB**

Dark Chocolate Twist 110g x65

**SUISSES**

**BUTTER**



**30042**

**BUTTER**

**RTB**

Chocolate Suisse 120g x70

**BUTTER**



**33441**

**RTB**

Chocolate Suisse 100g x70

**BUTTER**



**40498**

**FAT BLEND**

**N!**

**RTB**

Raisins Suisse 100g x70

CLEAN LABEL BRIDOR

**42843**

**BUTTER**

**RTB**

Chocolate SelectBlend Suisse 100g x70

Select Blend

**MAXI FINGERS**

**BUTTER**

**N!**



**43280**

**FAT BLEND**

**N!**

**RTB**

Pistachio Chocolate Finger 90g x60

**FAT BLEND**

**N!**



**43620**

**RTB**

Milka® Chocolate Finger 90g (with stickers) x70

**FAT BLEND**

**N!**



**43239**

**BUTTER**

**RTB**

Selectblend Custard Lattice 100g x70

Select Blend

**43283**

**BUTTER**

**N!**



**RTB**

Apple Lattice 100g x70

CLEAN LABEL BRIDOR

## DANISH CROWNS



39774

MARGA  
RINEMARGA  
RINE

RTB

Vanilla taste chopped hazelnut Vegan  
Crown Baker Solution 90g x48

MARGA  
RINE

42623

RTB

Maple syrup and pecans Plait 95g x48



BUTTER



40538

RTB

Cocoa and Hazelnut-Filled Croissant 90g  
x22



BUTTER



39775

MARGA  
RINE

RTB

Orange and chopped hazelnut Vegan  
Crown Baker Solution 90g x48



39776

MARGA  
RINE

RTB

cherry and flax seeds Vegan Crown Baker  
Solution 90g x48



## OTHER SPECIALTIES



38184

RTB

Breizh'n'Roll 85g x60





CATEGORY

# VIENNESE PASTRIES

*from around the World*

A photograph of a breakfast spread on a light-colored table. In the foreground, a white plate holds a long, golden-brown croissant and a smaller, round croissant that has been cut in half to reveal its flaky, layered interior. A few small seeds are scattered on the plate. In the background, a white mug filled with coffee sits on a saucer, with a spoon resting nearby. To the left, a small glass vase contains white flowers. A newspaper with yellow and green accents is partially visible on the left side of the frame.

# / Evasions

When French artisanal baking draws inspiration from **trends at home and abroad**, it gives rise to Viennese pastries crafted from **original, flavour-rich recipes**.

Local flavours come to life in our creations, from the zaatar croissant inspired by the Middle East to Couques inspired by Belgian traditions.

/ **76%** of European Viennese pastry consumers enjoy discovering **NEW SHAPES AND FLAVOURS IN THEIR PASTRIES\***

<p><b>BUTTER COUQUE</b></p>  <p><b>40942</b></p> <p><b>BUTTER</b></p> <p><b>RTB</b></p> <p>butter Couque 75g x64</p> <p> </p>	 <p><b>40943</b></p> <p><b>BUTTER</b></p> <p><b>RTB</b></p> <p>Raisins butter Couque 85g x64</p> <p> </p>	<p><b>CROISSANTS</b></p>  <p><b>34732</b></p> <p><b>BUTTER</b></p> <p><b>RTB</b></p> <p>Multigrain Croissant 70g x70</p> <p>  </p>	 <p><b>35681</b></p> <p><b>RTB</b></p> <p>Multigrain Lunch Croissant 35g x180</p> <p>  </p>
<p><b>BUTTER</b></p>  <p><b>40543</b></p> <p><b>FAT BLEND</b></p> <p><b>RTB</b></p> <p>Zaatar Croissant 70g x60</p> <p> </p>	 <p><b>40838</b></p> <p><b>RTB</b></p> <p>SelectBlend Multigrain Croissant 35g x180</p> <p>  </p>	<p><b>BUTTER</b></p>  <p><b>40544</b></p> <p><b>RTB</b></p> <p>Zaatar Croissant 35g x165</p> <p> </p>	

# 04 SNACKING



## High-quality puff pastry

- Ready-to-bake snacks with **crispy texture** and **golden puff pastry**.
- FRENCH FLOUR:** conventional wheat flours made from wheat grown in France\*.
- Exclusively made with free range eggs\*\*.

## Flavours and creativity

- Generous, varied and flavourful fillings designed to meet the fast-growing demand for convenient snacking.

## Swift preparation

- A ready-to-bake range enabling **quick, effortless handling** while ensuring freshness and flexibility.

## Commitment to better eating

- 90% of our savoury snacks are Bridor Clean Label.





# Savoury snacks

Delicious savoury snacks with **generous, varied fillings** designed to meet the fast-growing demand for convenient snacking.

Formats tailored to every need: from **mini formats** suited to any time of the day, whether at home or on the go, to more indulgent **maxi formats**, ideal for eating sitting down or on-the-go\*.

/ **87%** *of savoury puff pastry consumers in Europe say they LOVE THE CHEESE LATTICES\*\**

\* Meals on the go. \* Bridor survey conducted among 6,000 consumers representative of the population in Europe, September 2025

 <p><b>N!</b></p> <p><b>43374</b></p> <p><b>FAT BLEND</b></p> <p><b>RTB</b></p> <p>SelectBlend Tomato and Goat Cheese Delice 100g x60</p> <p>  </p>	 <p><b>N!</b></p> <p><b>43375</b></p> <p><b>FAT BLEND</b></p> <p><b>RTB</b></p> <p>Selectblend Feta and Spinach Delice 100g x60</p> <p>  </p>	 <p><b>BUTTER</b></p> <p><b>41251</b></p> <p><b>FINGER</b></p> <p><b>RTB</b></p> <p>Cheese Finger 90g x60</p> <p></p>	 <p><b>BUTTER</b></p> <p><b>38798</b></p> <p><b>MINI SNACKS</b></p> <p><b>RTB</b></p> <p>Cheese Extravagant 35g x180</p> <p> </p>
 <p><b>BUTTER</b></p> <p><b>38925</b></p> <p><b>RTB</b></p> <p>Mini Cheese Swirl 35g x225</p> <p> </p>	 <p><b>BUTTER</b></p> <p><b>38926</b></p> <p><b>RTB</b></p> <p>Mini Pesto Swirl 30g x225</p> <p> </p>	 <p><b>BUTTER</b></p> <p><b>38928</b></p> <p><b>RTB</b></p> <p>Mix mini Salted Swirl x225</p> <p> </p>	 <p><b>BUTTER</b></p> <p><b>38929</b></p> <p><b>RTB</b></p> <p>Mini Pizza Swirl 35g x225</p> <p> </p>
<p><b>LATTICES</b></p>  <p><b>BUTTER</b></p> <p><b>34401</b></p> <p><b>RTB</b></p> <p>Ham and Cheese Lattice 100g x70</p>	 <p><b>BUTTER</b></p> <p><b>40642</b></p> <p><b>RTB</b></p> <p>The Laughing Cow® Cheese Lattice 100g (with stickers) x70</p> <p> </p>	 <p><b>BUTTER</b></p> <p><b>40643</b></p> <p><b>RTB</b></p> <p>The Laughing Cow® Cheese Lattice 100g (with bags) x70</p> <p> </p>	 <p><b>FAT BLEND</b></p> <p><b>N!</b></p> <p><b>43272</b></p> <p><b>RTB</b></p> <p>The Laughing Cow® Mini Cheese Lattice 40g (with stickers) x140</p> <p>  </p>

 <p><b>N!</b></p> <p><b>43278</b></p> <p><b>BUTTER</b></p> <p><b>SWIRLS</b></p> <p><b>RTB</b></p> <p>The Mini Laughing Cow® Cheese Lattice 40g (with sachets) x140</p> <p><b>VEGE</b> <b>TARIAN</b></p> <p><b>CLEAN LABEL</b> <b>BRIDOR</b></p> <p><b>Select</b> <b>BRIDOR</b></p>	 <p><b>43123</b></p> <p><b>BUTTER</b></p> <p><b>N!</b></p> <p><b>RTB</b></p> <p>Ham and Cheese Swirl 120g x54</p>	 <p><b>43318</b></p> <p><b>BUTTER</b></p> <p><b>N!</b></p> <p><b>RTB</b></p> <p>Pesto Swirl 100g x60</p> <p><b>CLEAN LABEL</b> <b>BRIDOR</b></p>	 <p><b>43319</b></p> <p><b>RTB</b></p> <p>Marinara Tomato Swirl 100g x60</p> <p><b>VEGE</b> <b>TARIAN</b></p>
<p><b>FILLED CROISSANTS</b></p>  <p><b>BUTTER</b></p> <p><b>37455</b></p> <p><b>FAT</b> <b>BLEND</b></p> <p><b>N!</b></p> <p><b>RTB</b></p> <p>Cheese-Filled Croissant 90g x60</p> <p><b>VEGE</b> <b>TARIAN</b></p> <p><b>CLEAN LABEL</b> <b>BRIDOR</b></p>	 <p><b>42974</b></p> <p><b>BUTTER</b></p> <p><b>RTB</b></p> <p>SelectBlend Cheese-filled croissant 95g x60</p> <p><b>VEGE</b> <b>TARIAN</b></p> <p><b>CLEAN LABEL</b> <b>BRIDOR</b></p> <p><b>Select</b> <b>BRIDOR</b></p>	 <p><b>42974</b></p> <p><b>BUN'N'ROLL</b></p> <p><b>BUTTER</b></p> <p><b>RTB</b></p> <p>Bun'n'roll 85g with moulds x50</p> <p><b>VEGE</b> <b>TARIAN</b></p> <p><b>CLEAN LABEL</b> <b>BRIDOR</b></p>	<p><b>SERVICE REFERENCES</b></p>  <p><b>38366</b></p> <p><b>BUTTER</b></p> <p><b>RTB</b></p> <p>Bun'n'Roll 85g x20</p> <p><b>VEGE</b> <b>TARIAN</b></p> <p><b>CLEAN LABEL</b> <b>BRIDOR</b></p>

# 05 BAKED PRODUCTS



## Craftsmanship and excellence

More than 10 years of craftsmanship and expertise to offer **a range of pastries with intense and varied flavours**. Everything you need for a gourmet tasting experience!

## Indulgence and creativity

A range inspired by **the pure heritage of French baked products and the world's bread cultures**, offering an extensive selection of indulgent baked products.

## Flexibility and speed

A range mainly available in ready-to-serve format, but also in ready-to-bake, **ensuring optimal quality** and offered in various packaging options to meet every customer need.



# Bridor A Lenôtre Professionnels Recipe

Bridor and Maison Lenôtre have joined forces to offer professionals **exceptional macarons**: flawless finishes, intense flavours and the finest ingredients.

Inspired by tradition, these macarons are filled with buttercream, ganache or fruit compote.

**68%** of French consumers prefer  
MACARONS WITH CLASSIC FLAVOURS  
(vanilla, chocolate, raspberry...)\*

**77%** of European consumers think that macarons  
ARE SYNONYMOUS WITH HIGH-END BAKED PRODUCTS\*\*

\* Bridor survey conducted among 1,000 consumers representative of the population in France, 2022.

\*\* Bridor survey conducted among 6,000 consumers representative of the population in Europe, September 2023



**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 population, 2022



**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



**41935** Tray of intense flavours Macarons (48 x 12 g)  
**8 pieces per recipe on 1 tray**

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



**38200** Blister pack of macarons Classic Flavours (8 x 12 g)  
**18 blister packs per box - 2 pieces per recipe per blister pack**

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

# Evasions

Indulgent, flavourful creations that **embody the rich traditions of local baking cultures**, such as muffins, whose recipe hails straight from the United States.

A truly generous range designed for countless moments of enjoyment.





38973

READY TO SERVE

Chocolate with Chocolate Chunks Muffin  
95g x28



38974

READY TO SERVE

Blueberries Muffin 95g x28



38978

READY TO SERVE

Chocolate Choco and Hazelnut-Filled  
Muffin 120g x28



**panidor**<sup>®</sup>



# Panidor

Exclusively crafted in Portugal, the Panidor collection offers **high-quality products inspired by local traditions**. Through a complete range of bakery items that are easy to prepare, embark on a journey to the heart of Portuguese baking culture.

Discover a tempting selection that celebrates Portugal's pastry heritage: the **Pastel de Nata**, the country's iconic custard tart, and the **Bolas de Berlim**, the beloved doughnuts enjoyed across Portugal, especially in summer.

These products come in a **variety of flavours** and in **both mini and maxi formats**, designed to meet every customer expectation.

/ **65%** of Europeans know of  
THE PASTEL DE NATA\*

\* Bridor survey conducted among 2,000 consumers representative of the population in Europe, 2022

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 <p><b>41588</b> READY TO SERVE</p> <p>Plain Bola de Berlim 80g x20</p> <p></p>	 <p><b>41591</b> READY TO SERVE</p> <p>creamy Bola de Berlim 120g x20</p> <p></p>	 <p><b>39747</b> RTB</p> <p>Pastel de Nata 60g x60</p> <p></p>	 <p><b>41370</b> RTB</p> <p>Pastel de Nata 60g x60</p> <p></p>
 <p><b>41587</b> RTB</p> <p>Mini Pastel de Nata 35g x120</p> <p></p>	 <p><b>42450</b> PART-BAKED</p> <p>Pastel de Nata 60g x60</p> <p></p>	 <p><b>42452</b> PART-BAKED</p> <p>Pastel de Nata 50g x60</p> <p></p>	 <p><b>42655</b> RTB</p> <p>Pastel de Nata 60g x60</p>

# 06 SERVICES

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



## Mini packs

Products packed in small cartons with large, highly visible labels, ideal for Cash & Carry.

## Consumer bags

A range for consumers to bake at home.

## Pastry Sheets

Puff pastry sheets and leavened puff pastry sheets, perfect for producing sweet or savoury gourmet 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

Technology	Items / carton	Cartons / pallet	Standard code
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#### The Essentials

30936	Croissant 60g Savoureux	RTB	30	120	31000
30937	Pain au Chocolat 75g Savoureux	RTB	20	120	31001
32422	Pain au Raisins 110g Savoureux	RTB	22	132	31002

#### Mini and Lunch

31542	Croissant Lunch 30g A Lenôtre Professionnels Recipe		RTB	70	120	31778
31543	Pain au Chocolat Lunch 35g A Lenôtre Professionnels Recipe		RTB	70	120	31776
41214	Savoureux Lunch Viennese Pastries Mix (30 croissants + 30 pains au chocolat + 30 pains aux raisins)		RTB	90	132	

#### Croissants with filling

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

Technology	Items / carton	Cartons / pallet	Standard code
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#### The Rolls

31301	Plain Finedor® 45g A Lenôtre Professionnels Recipe		Part-baked	30	120	30895
32147	Rustic Square Roll 40g		Part-baked	30	132	31520

### / SNACKING

38366	Bun'n'Roll 85g	RTB	20	132	36967
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### / BAKED PRODUCTS

42655	Pastel de Nata 60g	RTB	60	110	39747
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# Sheets

PUFF PASTRY SHEETS AND LEAVENED PUFF PASTRY SHEETS,  
PERFECT FOR PRODUCING SWEET OR SAVOURY GOURMET CREATIONS.

## / PUFF PASTRY

		Technology	Items / carton	Cartons / pallet
30081	Puff pastry sheet 2kg	RTB	6	120
34171	Puff pastry sheet 300g	RTB	36	120

## / LEAVENED PUFF PASTRY

34813	Leavened puff pastry sheet 500g	RTB	25	120
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# Consumer Packs

PACKAGING SUITABLE FOR DIRECT CONSUMER SALES.

## / VIENNESE PASTRIES

		Technology	Items / carton	Cartons / pallet	Standard code
38204	Bag x 6 Pains au Chocolat 70g 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 70g Le Fournil de Pierre	RTB	12 bags	70	32504
40630	Bag x 10 Mini Croissants 25g Le Fournil de Pierre	RTB	20 bags	64	40762



## / BREADS

38558	Bag x 2 Half-Baguettes 140g Le Fournil de Pierre	RTB	Part-baked	12 bags	64	34793
38941	Bag x 6 Plain rolls 40g Le Fournil de Pierre	RTB	Part-baked	14 bags	64	34921



## / BAKED PRODUCTS

41370	Pastel de Nata 60g x6, 10 boxes	Part-baked	60	64
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# BAKING INSTRUCTIONS

- 1) Have your oven checked and inspected regularly.
- 2) Defrost directly before baking (you can thaw your boxed bread at +4°C the night before).
- 3) Bread - Always preheat your oven before baking. Oven vent closed.
- 4) Cooling and draining on a wire rack and tiered rack are mandatory. In a temperate, well-ventilated room.
- 5) Do not reheat in a gas oven or on a stone hearth. Never refreeze the product; store at -18°C.

## / BREADS

**BEST BEFORE DATE (BBD): 15 MONTHS**

### OVEN TEMPERATURE AND TIME

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

			<b>STEP 1: defrost<sup>(2)</sup></b>		<b>STEP 2: bake</b> (preheated oven at 230 °C <sup>(3)</sup> )	
THE ROLLS	Panidor Mini Bread 33g and Roll 80g	10-15 minutes  0-10 min (docking time)	5-8 minutes at 200°C  6-8 minutes at 200-210°C  4-5 minutes at 200-210°C  7-9 minutes at 190-200°C  8-12 minutes at 200°C  Refer to the technical data sheet		10 to 15 minutes	
	Finedor® (all Finedor® except Épi: 45g, 50g)					
	Finedor® Épi (40g)					
	Other rolls (40g - 70g)					
	Roll 90g					
	Fully cooked					
SANDWICH BREADS	Mini sandwich breads (80g)	0-10 min (docking time)	9-11 minutes at 190-200°C  10-12 minutes at 190-200°C  10-12 minutes at 180°C  5-7 minutes at 180°C		30 minutes	
	Half-Baguette (120g-140g)					
	Ciabattas (140 g)					
	SO melleux (140g)					
THE BAGUETTES	Baguettes (280g)	0-10 min (docking time)	12-14 minutes at 190-200°C  11-13 minutes at 210°C		30 minutes	
	Caractère Baguette (280 g)					
BREADS TO SHARE AND FOCACCIA	Breads to share (< 400g): Pochon, Multigrain, Nordic Loaf, Breads of indulgence	0-10 min (docking time)	11-13 minutes at 190-200°C  13-14 minutes at 180-190°C  16-18 minutes at 190-200°C		30 minutes to 1 hour	
	Fruit loaves to share: Figs, Muesli, Walnuts, Lemon, etc. + Fruit Loaf 180 g Une Recette Lenôtre Professionnels					
	Breads to share (> 400g): Cereal, Seeded, Pochon, Multigrain, Half-Baguette, etc.					
	Kamps breads 750g	1 hour 30 minutes	9 min at 210°C		15 minutes	
	Fully cooked		Refer to the technical data sheet			

## / GLUTEN-FREE

**BEST BEFORE DATE (BBD): 12 MONTHS**

### OVEN TEMPERATURE AND TIME

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

		<b>STEP 1: bake</b> (ventilated oven and rotary oven <sup>(5)</sup> at 160°C in packaging)		<b>STEP 2: cool before service</b>
Rolls and Mini Brioches		10 minutes		2 minutes, removed from packaging
Madeleine		8 minutes		2 minutes, removed from packaging

## / BAKED PRODUCTS

### MACARONS

**BEST BEFORE DATE (BBD): 12 MONTHS**

Macarons

### PASTELS DE NATA

**BBD 18 MONTHS, EXCEPT PRE-COOKED 50G FORMAT: 12 MONTHS**

Pastel de Nata 60g

Pastel de Nata 35g

Pre-cooked Pastel de Nata 60g

Pre-cooked Pastel de Nata 50g

### OTHER BAKED PRODUCTS BBD: 18 MONTHS FOR MUFFINS, 9 MONTHS FOR BOLAS DE BERLIM

Muffins 95 g

Muffins 120 g

Bolas de Berlim

## / SNACKING

**BEST BEFORE DATE (BBD): 12 MONTHS**

### OVEN TEMPERATURE AND TIME

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

		<b>Place on a baking tray 40 x 60</b>		<b>STEP 1: defrost</b> (at room temperature)		<b>STEP 2: bake</b> (preheated oven at 190°C)
Mini Snacks		by 24	30 to 45 minutes			13 to 15 minutes at 165-170°C
	Bun'n'roll					
	Savoury Swirls and Croissants with Filling					
	Baskets and Délices 100g					
Fingers		by 12 (moulds to be placed on a rack)	45 minutes to 1 hour			16 to 19 minutes at 165-170°C
		by 12	30 to 45 minutes			
		by 10	45 minutes to 1 hour			



**STEP 3:  
cool before service<sup>(4)</sup>**

SCHEDULE BAKING EVERY 2 HOURS TO OFFER HIGH QUALITY VIENNESE PASTRIES: GOLDEN, CRISP AND WONDERFULLY BUTTERY.



## / READY-TO-PROVE VIENNESE PASTRIES

**BEST BEFORE DATE (BBD): 9 MONTHS  
EXCEPT FOR MINI BRIOCHES: 4 MONTHS**

**OVEN TEMPERATURE AND TIME**

Indicative: adjust according to your oven<sup>[1]</sup>

		Place on a baking tray 40 x 60	STEP 1: prove (27-28°C humidity at 70-80%)		STEP 2: dry (at room temperature)	STEP 3: glaze	STEP 4: bake (preheated oven at 190°C)	
			Immediately	Controlled				
FRENCH VIENNESE PASTRIES	Mini / Luches	by 20-25	from 1 hour 30 minutes to 1 hour 45 minutes	from 1 hour to 1 hour 15 minutes	10 minutes	YES	13 to 15 minutes	165-175°C
	Croissants (50g-75g)	by 12	from 1 hour 45 minutes to 2 hours	from 1 hour 15 minutes to 1 hour 30 minutes			15 to 17 minutes	
	Croissants (80g-120g)	by 9-12	from 2 hours to 2 hours 15 minutes	from 1 hour 30 minutes to 1 hour 45 minutes			16 to 18 minutes	
	Pains au Chocolat							
	Pains aux Raisins	by 8-12	from 2 hours 15 minutes to 2 hours 30 minutes	from 1 hour 45 minutes to 2 hours			15 to 17 minutes	
COLLECTION REQUIRING SPECIFIC HANDLING	Éclat du Terroir - Croissant (61g - 79g)		from 1 hour 45 minutes to 2 hours	from 1 hour 15 minutes to 1 hour 30 minutes	15 minutes	YES	15 to 16 minutes	165-175°C
	Éclat du Terroir - Pain au Chocolat (70g - 85g)	by 12	from 2 hours to 2 hours 15 minutes	from 1 hour 30 minutes to 1 hour 45 minutes	15 minutes		16 to 17 minutes	
	Croissant and Pain au Chocolat - Irrésistibles		from 1 hour 50 minutes to 2 hours 10 minutes	from 1 hour 20 minutes to 1 hour 35 minutes	15 minutes		15 to 17 minutes	
INDULGENT VIENNESE PASTRIES AND PASTRIES FROM AROUND THE WORLD	Indulgent Mini Viennese Pastries	by 24	from 1 hour 30 minutes to 1 hour 45 minutes	from 1 hour to 1 hour 15 minutes	10 minutes	YES	13-15 minutes	165-175°C
	Indulgent Maxi Viennese Pastries	by 8-10	from 2 hours 15 minutes to 2 hours 30 minutes	from 1 hour 45 minutes to 2 hours			15-17 minutes	
	DIY puff pastry brioche 330g	by 6	from 2 hours 15 minutes to 3 hours	-			45 to 50 minutes	150°C

## / READY-TO-BAKE VIENNESE PASTRIES

**BEST BEFORE DATE (BBD): 12 MONTHS**

**OVEN TEMPERATURE AND TIME**

Indicative: adjust according to your oven<sup>[1]</sup>

		Place on a baking tray 40 x 60	STEP 1: defrost (at room temperature)		STEP 2: bake (preheated oven at +20°C)
			30 to 45 minutes	45 minutes to 1 hour	
FRENCH VIENNESE PASTRIES	Mini / Lunch	by 24	30 to 45 minutes	13 to 15 minutes	165-170°C
	Croissants (40g to 60g)	by 12-15		15 to 17 minutes	
	Croissants (65g to 100g)	by 9-12		15 to 18 minutes	
	Pains au Chocolat			16 to 18 minutes	
	Maxi Pain au Chocolat (150g)	by 8		20 to 25 minutes	
	Pains aux Raisins	by 8-12		17 to 20 minutes	
	Mini Apple Turnovers	by 24	45 minutes to 1 hour	17 to 18 minutes	195-200°C
	Apple Turnovers	by 12		19 to 20 minutes	
INDULGENT VIENNESE PASTRIES AND PASTRIES FROM AROUND THE WORLD	Indulgent Mini Viennese Pastries and Mini Croissants from around the world	by 20-24	30 to 45 minutes	13 to 15 minutes	165-170°C
	Other Indulgent Maxi Viennese Pastries	by 10-12		16 to 19 minutes	
	Croissants with Filling and Croissants from around the world	by 12		16 to 18 minutes	
	Breizh'n'Roll	by 12	30 to 45 minutes	18 to 19 minutes	180-185°C
	Danish crown pastries	by 10-12	No defrosting	18 to 20 minutes	190°C
	Puff pastry brioche 295g, fully baked	-	45 to 60 minutes	OR 5 minutes	150°C
	Couques	by 12	30 to 45 minutes	15 to 18 minutes	165-170°C
	Maple syrup and pecans Plait	-	No defrosting	18 to 20 minutes	190°C
	Mini Maple syrup and pecans Plait	-		14 to 15 minutes	

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OF THE WORLD

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