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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 indulgence 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



FRANCE

FALAISE

SERVON-SUR-VILAINE
LOUVERNÉ

FB SOLUTION



BRIDOR PÂTISSERIE
PONT DE L'ISÈRE

DE ROUEN
QUÉBEC / CANADA

GRAHAM BELL
QUÉBEC / CANADA

BRIDGEPORT
CONNECTICUT / USA

VINELAND
NEW JERSEY / USA



FB SOLUTION
ENGLAND

MEPPEL
NETHERLANDS

FULDA
GERMANY



BRIDOR SWITZERLAND
SWITZERLAND

BRIDOR CHINA
CHINA

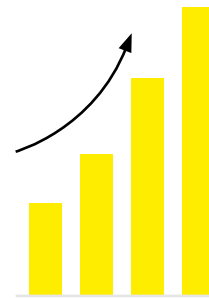
LEIRIA
PORTUGAL



LAURENT
MELBOURNE
AUSTRALIA



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

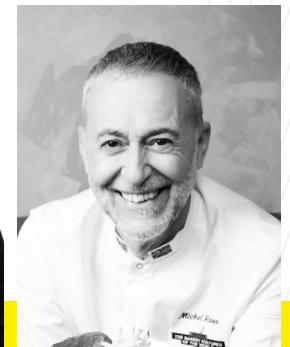
- / **Frédéric Lalos**, Meilleur Ouvrier de France Boulangerie (Best Craftsman in France - Bakery), has been working with us for 14 years through a bread collection that reflects his values for excellence and creativity.
- / In 2021, the pastry chef **Pierre Hermé**, voted Best Pastry Chef in the World 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



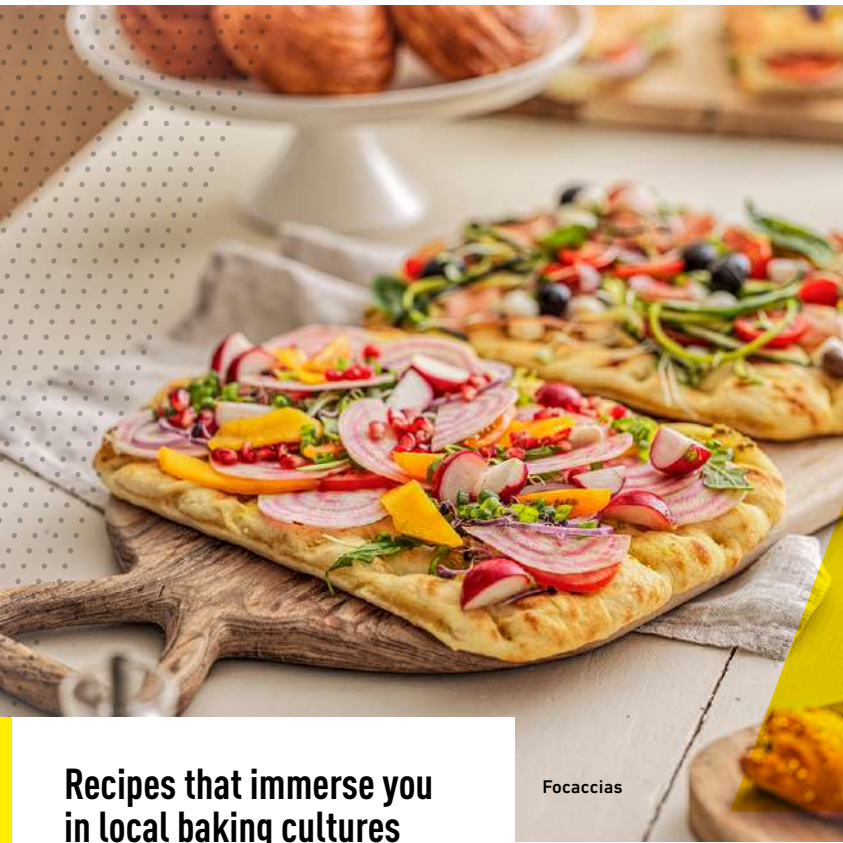
Frédéric Lalos



Pierre Hermé



Michel Roux



Focaccias

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!



The Flat croissant



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.



BCC 2024 culinary creativity competition

INSPIRATIONS

INDULGENT AND CREATIVE CONTENT
AT YOUR DISPOSAL

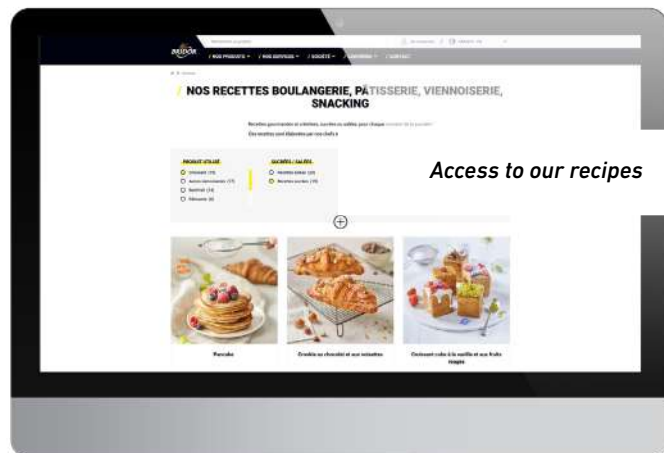
Our chefs share their best
creations with you



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



Access to our recipes



#ZeroWaste: Inspiring recipes
to ensure not a single crumb



User guides

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

/ Market trend analysis to uncover innovative, inspiring ideas.

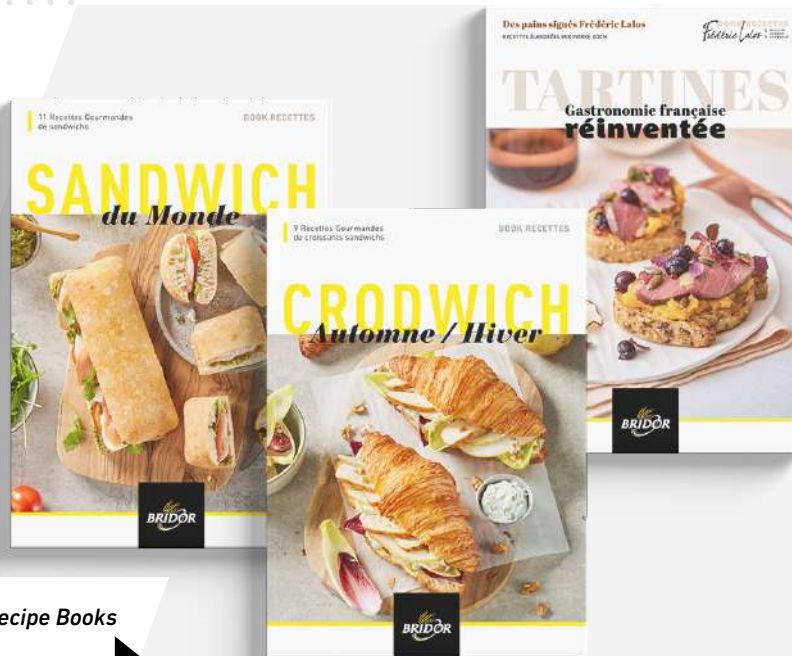
/ Practical tips and culinary advice from our chefs.

/ Exclusive, indulgent recipes.



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

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 BREAD²

6/10 enjoy a
PIECE OF BREAD WITH THEIR MEAL²

The most-consumed breads in the UK include³:

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

Authenticity and Nutrition

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

When purchasing bread:

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

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

Snacks

Enjoyment and practicality

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

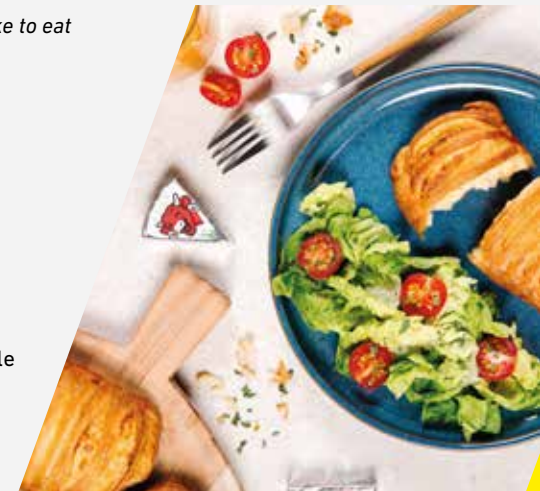
The main motivations are:

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

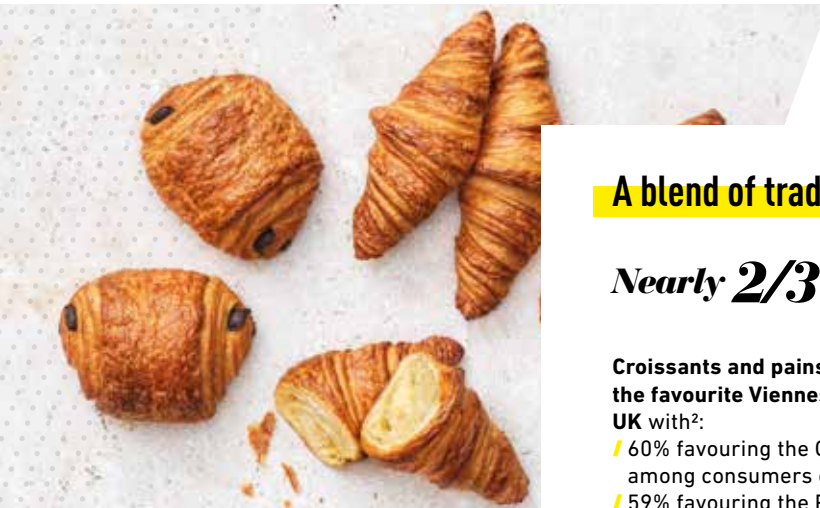
Trending recipes

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

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



Viennese pastries / Pâtisserie



A blend of tradition and innovation

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

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

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



Ultra-indulgence

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

For Viennese pastry consumers¹:

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

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



Enjoyment and world flavours

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

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

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

Consumers also want to discover new flavours⁴:

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

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



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

DISCOVER VIENNESE PASTRIES



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.*



DISCOVER

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.*



DISCOVER

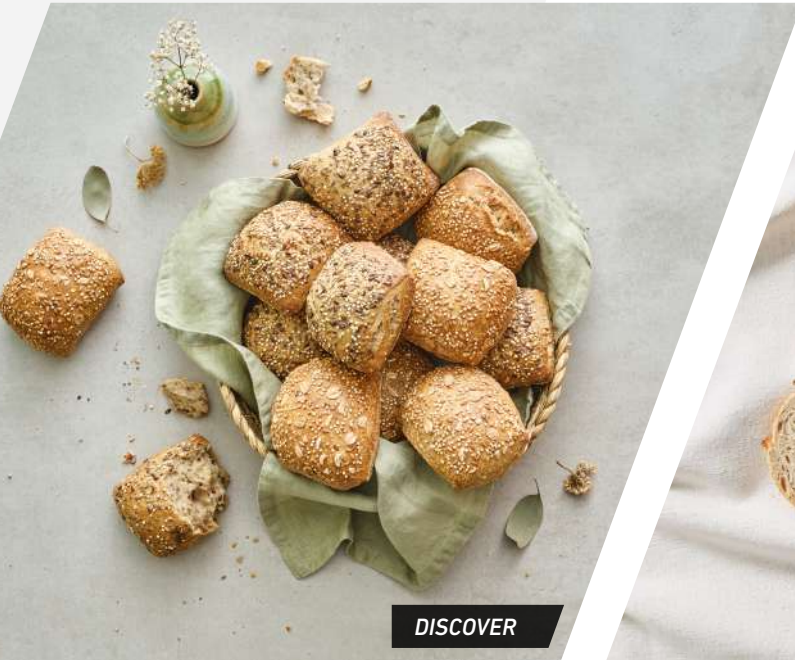
PRALINE AND HAZELNUT SWIRL

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



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 ¹



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 LARGE POCHON LOAF 700G
43242 THE LARGE MULTIGRAIN LOAF 700G

78% of European consumers say they VALUE A VARIED RANGE OF BREADS WHEN BREAKFASTING AT A HOTEL ²



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.

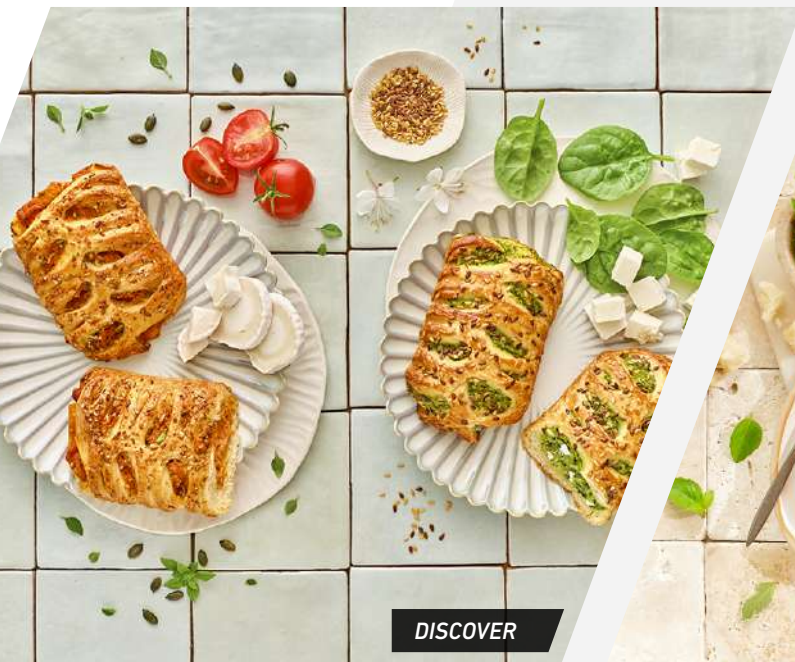
42665 CHOCOLATE ROUND ROLL 60G

76% of European consumers say they ARE ATTRACTED BY VISUALLY APPETISING PRODUCTS ³

SNACKING

87% of European consumers of savoury puff pastries LIKE SAVOURY CHEESE LATTICES. ¹

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

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®2

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

43272 LA VACHE QUI RIT® MINI PUFF PASTRY 40G + STICKERS
43278 LA VACHE QUI RIT® MINI PUFF PASTRY 40G + BAGS

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

66% of Europeans express INTEREST IN PUFF PASTRIES FILLED WITH LA VACHE QUI RIT® CHEESE. ³

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 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.²



Products containing at least 3g of fibre in 100g 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-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.

BLEU-BLANC-CŒUR



37021

FULLY BAKED

Bleu Blanc Cœur Roll 50g x150



37022

PART-BAKED

Grains Half-Baguette 140g x50



41694

FULLY BAKED

Bleu-Blanc-Cœur Roll 40g x185



35432

FULLY BAKED

Grains Gluten free Roll 45g x50



GLUTEN FREE



35433

FULLY BAKED

Plain Gluten Free Roll 45g x50



35700

FULLY BAKED

Grains Gluten free Roll 45g x50



35431

FULLY BAKED

gluten free Mini Brioche 50g x50



35430

FULLY BAKED

gluten free Madeleine 30g x50



BUTTER



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

BREADS



37448

PART-BAKED

Country-Style Loaf Organic 400g x15



37449

PART-BAKED

Baguette Organic 280g x22



38941

PART-BAKED

Roll Organic 50g x60



38942

PART-BAKED

Roll Organic 50g x180



39019

PART-BAKED

Nordic Loaf Organic 280g x28



32504

RTB

Croissant Organic 70g x60



32564

RTB

Pain au Chocolat Organic 75g x70



38410

RTB

Apple Turnover Organic 110g x50



38563

RTB

Lunch Pain au chocolat Organic 35g x210



38564

RTB

Lunch Croissant Organic 30g x225



40534

RTB

Croissant Organic 70g x72



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**¹.
- / **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 person's hands holding three golden-brown baguettes. The person is wearing a light-colored, textured sweater and a gold chain necklace. The background is a soft, neutral grey. The text is overlaid on the image.

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



30895

PART-BAKED

Plain Finedor® 45g x50



31692

PART-BAKED

Finedor® Epi 40g x40



31823

PART-BAKED

Finedor® Black Olives and Thyme 50g x50



36768

PART-BAKED

Finedor® Ancient Grains 50g x50



ROLLS



30893

PART-BAKED

Country-Style Roll 45g x60



30897

PART-BAKED

Green Olives Triangular Roll 45g x45



30898

PART-BAKED

Seeds and Cereals Roll 45g x60



31588

PART-BAKED

Assortment of Prestige Rolls 45g x90



33994

PART-BAKED

Rye Roll 50g x50



39040

PART-BAKED

Nordic-Style Roll 60g x65



30894

PART-BAKED

Fruit Bread 180g x20



CATERING BREAD



31301

PART-BAKED

Plain Finedor® 45g x30



SERVICE REFERENCES

31305



PART-BAKED

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 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.

See the large Pochon loaf

/ 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.

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BAGUETTES

33362



PART-BAKED

Parisian Baguette 280g x25



33364



PART-BAKED

Country-Style Baguette 280g x25



BREADS TO SHARE

32992



PART-BAKED

Multigrain Loaf 450g x16



32993



PART-BAKED

Pochon Loaf 450g x16



33363



PART-BAKED

Bâtard Loaf 330g x20



33365



PART-BAKED

Bâtard Loaf 540g x14



34110



PART-BAKED

Lemon-Rye Bread 330g x26



34230



PART-BAKED

Fig Bread 330g x26



34233



PART-BAKED

Wholemeal Loaf 330g x26



34234



PART-BAKED

Walnut Loaf 400g x25



38148



PART-BAKED

Multigrain Loaf 280g x28



41009



PART-BAKED

Large Pochon Loaf 1.1kg x10





41015

PART-BAKED

Pochon Loaf 280g x24



41016

PART-BAKED

Large Parisien Loaf 1.1kg x10



41017

PART-BAKED

Large Multigrain Loaf 1.1kg x10



41630

PART-BAKED

Le Müsli 280g x26



43242

PART-BAKED

Large Multigrain Loaf 700g x14

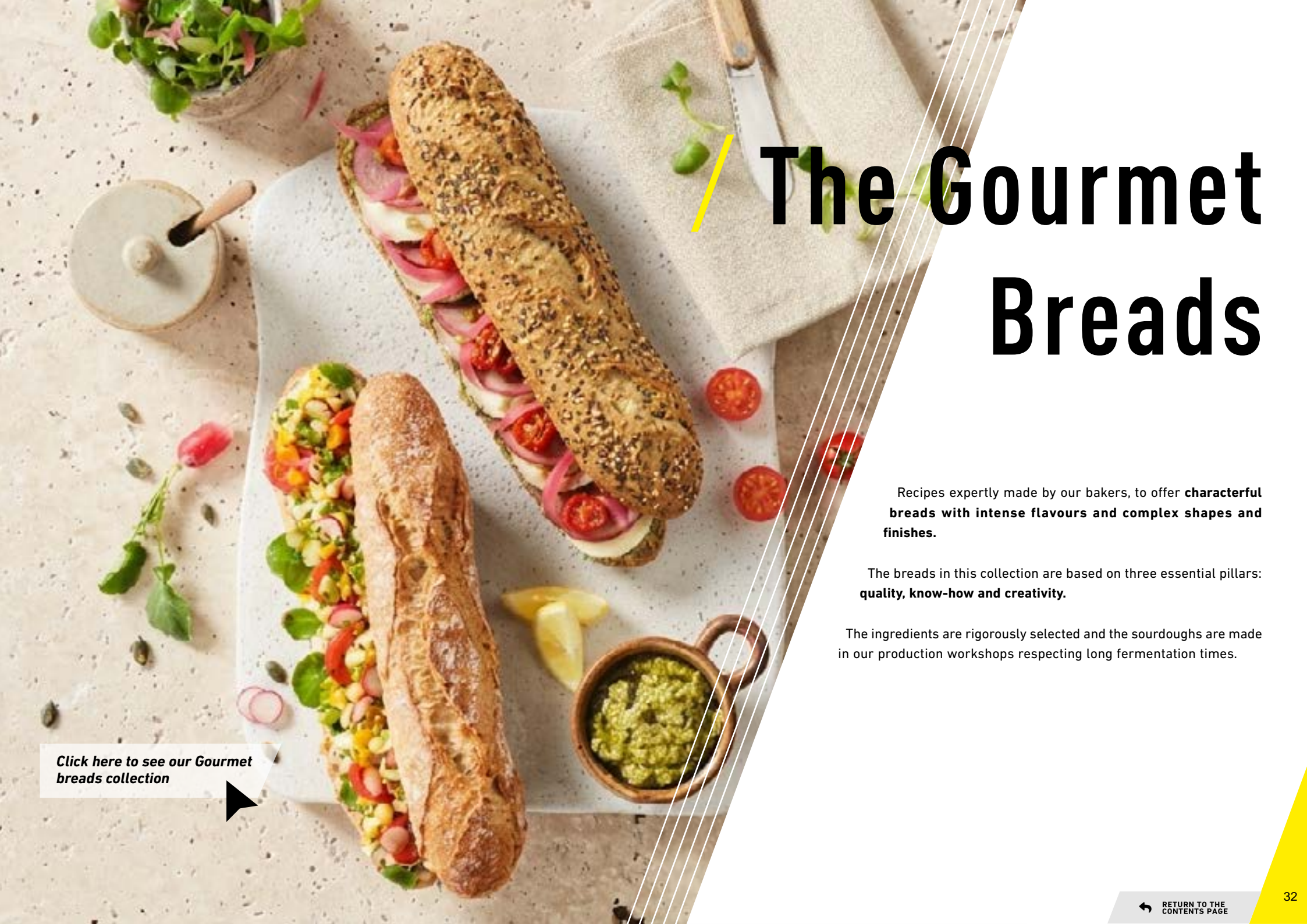


43243

PART-BAKED

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 breads collection](#)

ROLLS



30729

PART-BAKED

Country-style Loaf 70g x100



31480

PART-BAKED

Rye Roll 45g x60



31520

PART-BAKED

Rustic Square Roll 40g x80



33417

PART-BAKED

Country-style Loaf 50g x130



35130

PART-BAKED

Rustic round loaf 55g x70



37627

PART-BAKED

Caractère Roll 50g x65



37628

PART-BAKED

Cereals and Seeds Roll 50g x65



43378

PART-BAKED

Grains Roll 60g x100



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



SANDWICH BREADS

42884



PART-BAKED

Baguettine Gourmet aux Graines 140g x50



BAGUETTES

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



SERVICE REFERENCES

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 *

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





43291

PART-BAKED

Rustic Seeded Roll 40g x200



43458

PART-BAKED

Assortment of Roll 40g x180



SANDWICH BREADS

34793

PART-BAKED

Plain Half-Baguette 140g x50



34794

PART-BAKED

Multigrain Half-Baguette 140g x50



35021

PART-BAKED

Poppy Seeds Half-Baguette 140g x50



34790

PART-BAKED

Plain Baguette 280g x25



34791

PART-BAKED

Multigrain Baguette 280g x25



34792

PART-BAKED

Country-Style Baguette 280g x25



42611

PART-BAKED

Baguette Nova 280g x22



43904

PART-BAKED

Plain Baguette 400g x15



38558

PART-BAKED

Bag x 2 Plain Half-Baguettes 140g x24



SERVICE REFERENCES



/ 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



B' BREAK



37393

FULLY BAKED

2 Olives and Rosemary B'Break 70g x40



37394

FULLY BAKED

Chorizo B'Break 70g x40



37396

FULLY BAKED

B'Break Muesli 70g x40



BREADS TO SHARE

35026

PART-BAKED

Fig Loaf 330g x26



40496

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 *

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



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 BRÖT



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



PINSAS



43244

PART-BAKED

Pinsa 450g x12



43248



PART-BAKED

Pinsa 205g x24



BREADS TO SHARE



38226

PART-BAKED

Nordic Loaf 330g x26



panidor®



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

PART-BAKED

pumpkin and walnuts Bread 350g x20



SOURCE OF FIBRE



41584

PART-BAKED

MINI BREADS

Rustic Mini roll 33g x200



SOURCE OF FIBRE



41586

PART-BAKED

Dark Mini roll 33g x250



SOURCE OF FIBRE



41595

PART-BAKED

Mini Cereals and Seeds Bread 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 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

- / 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...



MINIS AND LUNCHS



40260



RTB

Mini Pain au Chocolat 40g x180



40261

GOURMANDISES



RTB

Raspberry Lychee Signature 70g x50



42761



RTB

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 **Viennese pastries 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 Viennese pastry during a hotel stay*

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

MINI TARTELETTES

BUTTER



42321

BUTTER



42322

BUTTER



42323

BUTTER



42337

RTB

RTB

RTB

RTB

Mini apple pear Tartelette 35g x144

Mini Blackcurrant Apple Tartelette 35g x144

Mini passion fruit and pineapple Tartelette 35g x144

Mix mini Tartelette x144



MINIS AND LUNCHS



30227



31290



31776



31778

RTB

RTB

RTB

RTB

Lunch Apple Turnover 40g x255

Mini Pain aux Raisins 30g x230

Lunch Pain au Chocolat 35g x210

Lunch Croissant 30g x195



BUTTER



32972

BUTTER



32973

BUTTER



32974



30995

RTB

RTB

RTB

RTB

Mini Pain aux Raisins 30g x230

Lunch Pain au chocolat 35g x210

Lunch Croissant 30g x195

Croissant 80g x120



THE ESSENTIALS





31802

RTP

Croissant 70g x165



31803

RTP

Pain au Chocolat 80g x150



SERVICE REFERENCES



31542

RTB

Lunch Croissant 30g x70



31543

RTB

Lunch Pain au Chocolat 35g x70



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*

Indulge in our two Arty
Viennese pastries

Art, like baking, is a story of 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, 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*.



BUTTER



33980 Mini Croissant 25g x200

RTP



BUTTER



33981 Mini Pain au Chocolat 30g x200

RTP



BUTTER



33982 Mini Pain aux Raisins 35g x200

RTP

BUTTER



35191 Lunch Croissant 30g x195

RTB



BUTTER



35192 Lunch Pain au Chocolat 35g x210

RTB



BUTTER



35193 Lunch Pain aux Raisins 30g x230

RTB



THE ESSENTIALS

BUTTER



41855 Arty Croissant 75g x150

RTP



ARTY

BUTTER



41856 Arty Pain au Chocolat 85g x135

RTB



ARTY



31780 Croissant 80g x60
37383 Croissant 70g x70

RTB
RTB



33914 Croissant 70g x165

RTP



31792 Pain au Chocolat 80g x60



31691 Pain au Chocolat 80g x150

RTB

RTP



BUTTER



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

RTB
RTB
RTB
RTB



BUTTER



40721 Croissant 70g x165

RTP



BUTTER



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

RTB
RTB



BUTTER



41476 Pain au Chocolat 80g x150

RTP





32569 Pain aux Raisins 130g x90

RTP

BUTTER



35022 Curved Croissant 70g x165

RTP



BUTTER



41053 Pain aux Raisins 130g x50

RTP



BUTTER



41052 Pain aux Raisins 130g x90

RTB

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**

BUTTER



41413

BUTTER



41414

RTP

Pain au Chocolat 80g x150



RTP

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.

MINIS AND LUNCHS

BUTTER



32924 Mini Apple Turnover 40g x255

RTB



BUTTER



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

RTB

RTB

RTB



BUTTER



32921 Mini Croissant 20g x200

RTP



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

RTB

RTB

RTB



BUTTER



32922 Mini Pain au Chocolat 28g x200

RTP



BUTTER



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

RTB

RTB

BUTTER



32923 Mini Pain aux Raisins 30g x200

RTP

THE ESSENTIALS

BUTTER



30228 Apple Turnover 105g x50

RTB



BUTTER



40083 apple chunks Turnover 105g x50

RTB



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

RTB
 RTB
 RTB
 RTB



BUTTER



30063 Croissant 71g x150
35099 Croissant 80g x150

RTP
 RTP



BUTTER



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

RTB
 RTB



BUTTER



32099 Pain au Chocolat 80g x150



BUTTER



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

RTP

RTB
 RTB



BUTTER



39621 Curved Croissant 80g x56



BUTTER



41054 Pain aux Raisins 105g x120

RTB

SERVICE REFERENCES

BUTTER



30937 Pain au Chocolat 75g x20

RTP



BUTTER



30936 Croissant 60g x30

RTB



BUTTER



32422 Pain aux Raisins 110g x22

RTB

BUTTER



40630 Mini Croissant 25g x200

RTB



BUTTER



41214 Mix mini Viennese Pastry x90

RTB



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

MINIS AND LUNCHS

BUTTER



39713

BUTTER



39714

BUTTER



36039

BUTTER



36040

Mini Pain au Chocolat 28g x160

Mini Croissant 25g x160

Croissant 65g x180

Pain au Chocolat 75g x165



BUTTER



37460

BUTTER



37461

BUTTER



37693

BUTTER



38317

Croissant 60g x70

Pain au Chocolat 70g x76

Croissant 70g x60

Croissant 75g x150



BUTTER



38318

BUTTER



42466

BUTTER



38203

BUTTER



38204

Pain au Chocolat 85g x135

Croissant 80g x60

Croissant 60g x72

Pain au Chocolat 70g x72



SERVICE REFERENCES



Classics

The Classics are a **wide range of French-style Viennese 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***.

BUTTER



31025 Lunch Pain au chocolat 32g x340

RTP



BUTTER



31026 Lunch Croissant 30g x400

RTP



BUTTER



34840 Mini Croissant 25g x225

RTP



BUTTER



34853 Mini Pain au Chocolat 25g x250

RTB



BUTTER



34854 Mini Pain aux Raisins 30g x260

RTB

THE ESSENTIALS

BUTTER



32629 Croissant 55g x110

35511 Croissant 80g x60

RTB

RTB



BUTTER



30168 Croissant 60g x180

30158 Croissant 50g x200

RTB

RTB



BUTTER



31027 Pain au Chocolat 80g x70

33751 Pain au Chocolat 65g x90

34581 Pain au Chocolat 75g x70

RTB

RTB



RTB

RTB

RTB

BUTTER



30095 Pain au Chocolat 70g x180



BUTTER



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

RTP

RTP

RTP

BUTTER



32562 Curved Croissant 80g x60



BUTTER



32717 Maxi Pain au Chocolat 150g x36

RTB



BUTTER



43279 Maxi Croissant 120g x36

RTB





Baker Solution



Simple Viennese pastries with a light, crisp texture, crafted from **high quality fat blends¹ or margarine²** 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.

THE ESSENTIALS

FAT BLEND



35508 SelectBlend Croissant 70g x64

RTB



FAT BLEND



35509 SelectBlend Pain au Chocolat 80g x70

RTB



MARGA RINE



38509 Apple Turnover 105g x50

RTB



FAT BLEND



40882 SelectBlend Pain aux Raisins 110g x60

RTB



FAT BLEND



40871 finish sugar SelectBlend Croissant 75g x50

RTB



VEGAN

MARGA RINE



41241 Vegan Croissant 70g x60

RTB



VEGAN

MARGA RINE



41221 Vegan Pain au Chocolat 80g x60

RTB



FAT BLEND



42747 SelectBlend Pain au Chocolat 70g x76

RTB



FAT BLEND



42739 SelectBlend Croissant 80g x60

RTB



FAT BLEND



42746 SelectBlend Croissant 60g x70

RTB



FAT BLEND



42857 SelectBlend Pain au Chocolat 105g x46

RTB



FAT BLEND



MINI & LUNCH

35506 Mini SelectBlend Croissant 25g x225

RTB

40837 Mini SelectBlend Croissant 30g x240

RTB



FAT BLEND



35507 Mini SelectBlend Pain au Chocolat 28g x260

RTB



MARGARINE



40841 Lunch Pain aux Raisins 35g x260

RTB

MARGARINE



40839 Lunch Pain au chocolat 32g x240

RTB



FAT BLEND



42760 Mini SelectBlend Pain au Chocolat 35g x210

RTB



FAT BLEND



42759 Mini SelectBlend Pain aux Raisins 30g x260

RTB



FAT BLEND



42750 SelectBlend Lunch Croissant 40g x165

RTB



MARGARINE



42870 Mini Vegan Pain au Chocolat 32g x240

RTB



MARGARINE



42855 Mini Vegan Croissant 30g x195

RTB



FAT BLEND



42848 Mix mini Viennese Pastry x135

RTB



FAT BLEND



43903 SelectBlend Pain aux Raisins 105g x120

RTP



FAT BLEND



43879 SelectBlend Pain au Chocolat 75g x165

RTP



FAT BLEND



43880 SelectBlend Croissant 65g x165

RTP





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



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

MINI TREATS

BUTTER



36814

BUTTER



36815

BUTTER



36821

BUTTER



36822

RTB

Mini Raspberry Extravagant 35g x150

RTB

Mini Praline Finger 35g x150

RTB

Assortment of Mini Friandises x200

RTB



MINI GOURMANDISES

BUTTER



31293

BUTTER



31701

BUTTER



32156

BUTTER



32157

RTP

Mini Chocolate Twist 28g x100

RTB

Mini Cranberry Twist 30g x100

RTB

Mini Cinnamon Swirl 35g x260

RTB

BUTTER



32232

BUTTER



32330

FAT BLEND



42867

FAT BLEND



42868

RTB

Mini Custard Extravagant 40g x180

RTB

Mix mini Gourmandises x140

RTB

Mini SelectBlend Cranberry Twist 30g x100

RTB



FAT BLEND



42869

FAT BLEND



42872

FAT BLEND



42873

FILLED MINI CROISSANTS

FAT BLEND



42971

RTB

Mini SelectBlend Cinnamon Swirl 35g x260

RTB

Mini SelectBlend Chocolate Twist 28g x100

RTB

Mini Croissant with Apricot Filling SelectBlend 40g x165

RTB



FAT BLEND



42972

FAT BLEND



42973

FAT BLEND



43088

MINI LATTICES

BUTTER



31103

RTB

Mini SelectBlend Custard-Filled Croissant 40g x165

RTB

Mini SelectBlend Filled Croissant Mix 40g x165

RTB

Mini Mango Lattice 40g x100

RTB



BUTTER



31104

BUTTER



31105

BUTTER



31106

BUTTER



31507

RTB

Mini Strawberry Lattice 40g x100

RTB

Mini Apple Tatin Lattice 40g x100

RTB

Mix mini Fruit Lattice 40g x100

RTB



OTHER SPECIALITIES

MARGARINE



42624

RTB

Mini Maple syrup and pecans Plait 40g x100





The Maxi Delights

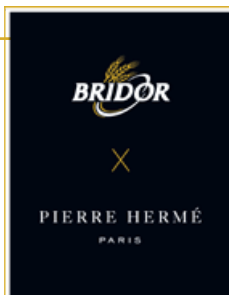
A unique experience centred on pure indulgence, thanks to creative and generously crafted Viennese pastries.

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.

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!*

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

SIGNATURE
RASPBERRY-
LYCHEE



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.

LEMON
SENSATION



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 crêpe 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.

Discover our Milka®
Chocolate Swirl

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
- 43620 70 MILKA® CHOCOLATE FINGERS **PAC** + 35 STICKERS IN FR/EN

Discover our Milka®
Chocolate Finger

* Bridor survey conducted among 4,800 consumers representative of the population in Europe, 2025.

THE PUFF PASTRY
BRIOCHE

BUTTER



39849

FULLY BAKED

spiral puff pastry brioche 295g x4



BUTTER



40449

RTP

DIY spiral puff pastry brioche 330g x24



FILLED CROISSANTS

BUTTER



34420

RTB

Cocoa and Hazelnut-Filled Croissant 90g x60



BUTTER



34421

RTB

Almond-Filled Croissant 90g x60



BUTTER



35310

RTB

Cocoa and Hazelnut-Filled Croissant 95g x60

BUTTER



35716

RTB

Almond-Filled Croissant 95g x60



BUTTER



36672

RTB

Cocoa and Hazelnut-Filled Croissant 90g x44



BUTTER



37459

RTB

Cocoa and Hazelnut-Filled Croissant 70g x56



MARGARINE



38539

RTB

Raspberry-filled Vegan Croissant Baker Solution 90g x44



BUTTER



39889

RTB

Custard-Filled Croissant 100g x50



BUTTER



40404

RTB

Raspberry-Filled Croissant 90g x40



BUTTER



40405

RTB

Cocoa and Hazelnut-Filled Croissant 90g x40



BUTTER



40407

FAT BLEND



40884

BUTTER



42563

FAT BLEND



42831

RTB

Apricot-Filled Croissant 90g x40



RTB

Croissant with Cocoa-Hazelnut Filling SelectBlend 90g x40



RTB

Croissant with Pistachio filling 85g x50

RTB

SelectBlend Custard-Filled Croissant 90g x40



FAT BLEND



42970

EXTRAVAGANTS

BUTTER



32063

BUTTER



36622

BUTTER



37745

RTB

Croissant with Apricot Filling SelectBlend 90g x40



RTB

Custard Extravagant 90g x70

RTB

Choco-Custard Extravagant 95g x70

RTB

Triple Chocolate Extravagant 95g x60



FAT BLEND



42841

FAT BLEND



42842

BUTTER



32160

BUTTER



39701

RTB

Choco-Custard SelectBlend Extravagant 95g x70



RTB

Triple Chocolate SelectBlend Extravagant 95g x60



Cinnamon Swirl 100g x60



RTB

Ultra Kanel Swirl 100g x60



RTB

BUTTER



42266

FAT BLEND



43399

RTB

Swirl with Milka® Chocolate 95g x66

RTB

SelectBlend Praline and Hazelnut Swirl 100g x62



BUTTER



30302

TWISTS

BUTTER



34060

RTP

Chocolate Twist 120g x65

RTP

Dark Chocolate Twist 110g x65

SUISSES

BUTTER



30042

BUTTER



33441

RTP

Chocolate Suisse 120g x70

RTB

Chocolate Suisse 100g x70

BUTTER



40498

FAT BLEND



42843

RTB

Raisins Suisse 100g x70

RTB

Chocolate SelectBlend Suisse 100g x70



MAXI FINGERS

BUTTER



43280

FAT BLEND



43620

RTB

Pistachio Chocolate Finger 90g x60

RTB

Milka® Chocolate Finger 90g (with sticklers) x70

THE LATTICE

FAT BLEND



43239

BUTTER



43283

RTB

Selectblend Custard Lattice 100g x70

RTB

Apple Lattice 100g x70



DANISH CROWNS



MARGA RINE

39774



RTB

Vanilla taste chopped hazelnut Vegan Crown Baker Solution 90g x48



MARGA RINE

39775



RTB

Orange and chopped hazelnut Vegan Crown Baker Solution 90g x48



MARGA RINE

39776



RTB

cherry and flax seeds Vegan Crown Baker Solution 90g x48



OTHER SPECIALITIES

BUTTER

38184



RTB

Breizh'n'Roll 85g x60



MARGA RINE

42623



RTB

Maple syrup and pecans Plait 95g x48



SERVICE REFERENCES

BUTTER

40538



RTB

Cocoa and Hazelnut-Filled Croissant 90g x22



FAT BLEND

43908



RTB

Ultra Kanel Swirl Selectblend 100g x60





CATEGORY

VIENNESE PASTRIES *from around the World*



/ 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***

BUTTER COUQUE

BUTTER



40942

RTB

butter Couque 75g x64



BUTTER



40943

RTB

Raisins butter Couque 85g x64



CROISSANTS

BUTTER



34732

RTB

Multigrain Croissant 70g x70



BUTTER



35681

RTB

Multigrain Lunch Croissant 35g x180



BUTTER



40543

RTB

Zaatar Croissant 70g x60



FAT BLEND



40838

RTB

SelectBlend Multigrain Croissant 35g x180



BUTTER



40544

RTB

Zaatar Croissant 35g x165



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.**



* For our French production sites, excluding wheat gluten. Seasonal and climatic variations may occasionally affect sourcing of 100% French wheat. ** For our French production sites.



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

FAT BLEND



43374

FAT BLEND



43375

BUTTER



FINGER

41251

BUTTER



MINI SNACKS

38798

RTB

SelectBlend Tomato and Goat Cheese Delice 100g x60



RTB

Selectblend Feta and Spinach Delice 100g x60



RTB

Cheese Finger 90g x60



RTB

Cheese Extravagant 35g x180



BUTTER



38925

BUTTER



38926

BUTTER



38928

BUTTER



38929

RTB

Mini Cheese Swirl 35g x225



RTB

Mini Pesto Swirl 30g x225



RTB

Mix mini Salted Swirl x225



RTB

Mini Pizza Swirl 35g x225



LATTICES

BUTTER



34401

BUTTER



40642

BUTTER



40643

FAT BLEND



43272

RTB

Ham and Cheese Lattice 100g x70



RTB

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

RTB

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



RTB

The Laughing Cow® Mini Cheese Lattice 40g (with stickers) x140



FAT BLEND



43278

RTB

The Mini Laughing Cow® Cheese Lattice 40g (with sachets) x140



BUTTER

SWIRLS



33123

RTB

Ham and Cheese Swirl 120g x54

BUTTER



43318

RTB

Pesto Swirl 100g x60



BUTTER



43319

RTB

Marinara Tomato Swirl 100g x60



FILLED CROISSANTS

BUTTER



37455

RTB

Cheese-Filled Croissant 90g x60



FAT BLEND



42974

RTB

SelectBlend Cheese-filled croissant 95g x60



BUTTER

BUN'N'ROLL



36967

RTB

Bun'n'roll 85g with moulds x50



SERVICE REFERENCES

BUTTER



38366

RTB

Bun'n'Roll 85g x20



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 Lenôte Professionnels Recipe

Bridor and Maison Lenôte 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

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

XXX /



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

16 pieces per recipe, on 2 trays

box of 96 pieces

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



/ The Delights

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

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

The centre of these macarons is made with:

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

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

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

MACARONS



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

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



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.

MUFFINS



38973

READY TO SERVE

Chocolate with Chocolate Chunks Muffin
95g x28



38974

READY TO SERVE

Blueberries Muffin 95g x28



38978

READY TO SERVE

Chocolate Choco and Hazelnut-Filled
Muffin 120g x28



panidor®



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

BOLA DE BERLIM

FAT BLEND



41588

READY TO SERVE

Plain Bola de Berlim 80g x20



FAT BLEND



41591

READY TO SERVE

creamy Bola de Berlim 120g x20



PASTEL DE NATA

BUTTER



39747

RTB

Pastel de Nata 60g x60



MARGA RINE



41370

RTB

Pastel de Nata 60g x60



MARGA RINE



41587

RTB

Mini Pastel de Nata 35g x120



MARGA RINE



42450

PART-BAKED

Pastel de Nata 60g x60



BUTTER



42452

PART-BAKED

Pastel de Nata 50g x60



BUTTER



42655

RTB

Pastel de Nata 60g x60

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

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

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	RTP	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	Part-baked	12 bags	64	34793
38941	Bag x 6 Plain rolls 40g Le Fournil de Pierre	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 a defrosted product: store at -18°C.

/ BREADS

BEST BEFORE DATE (BBD): 15 MONTHS

OVEN TEMPERATURE AND TIME

Indicative: adjust according to your oven⁽¹⁾

		 STEP 1: defrost⁽²⁾	 STEP 2: bake (preheated oven at 230 °C ⁽³⁾)	 STEP 3: cool before service⁽⁴⁾
THE ROLLS	Panidor Mini Bread 33g and Roll 80g	10-15 minutes	5-8 minutes at 200°C	10 to 15 minutes
	Finedor® (all Finedor® except Épi: 45g, 50g)	0-10 min (docking time)	6-8 minutes at 200-210°C	
	Finedor® Épi (40g)		4-5 minutes at 200-210°C	
	Other rolls (40g - 70g)	7-9 minutes at 190-200°C		
	Roll 90g	15-20 minutes	8-12 minutes at 200°C	
Fully cooked		Refer to the technical data sheet		
SANDWICH BREADS	Mini sandwich breads (80g)	0-10 min (docking time)	9-11 minutes at 190-200°C	30 minutes
	Half-Baguette (120g-140g)		10-12 minutes at 190-200°C	
	Ciabattas (140 g)		10-12 minutes at 180°C	
	SO mœlleux (140g)		5-7 minutes at 180°C	
THE BAGUETTES	Baguettes (280g)	0-10 min (docking time)	12-14 minutes at 190-200°C	30 minutes
	Caractère Baguette (280 g)		11-13 minutes at 210°C	
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	30 minutes to 1 hour
	Fruit loaves to share: Figs, Muesli, Walnuts, Lemon, etc. + Fruit Loaf 180 g Une Recette Lenôtre Professionnels		13-14 minutes at 180-190°C	
	Breads to share (> 400g): Cereal, Seeded, Pochon, Multigrain, Half-Baguette, etc.		16-18 minutes at 190-200°C	
	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⁽¹⁾

	 STEP 1: bake (ventilated oven and rotary oven ⁽⁵⁾ at 160°C in packaging)	 STEP 2: cool before service
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

	STEP 1: remove the film	STEP 2: defrost	STEP 3: remove the tray (at room temperature before tasting)
Macarons	After defrosting	minimum 4 hours at +4°C	15 minutes

PASTELS DE NATA

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

	STEP 1: defrost	STEP 2: bake (preheated oven at 210°C)
Pastel de Nata 60g	15-20 minutes	10-13 minutes at 230°C
Pastel de Nata 35g	10-15 minutes	8-11 minutes at 250°C
Pre-cooked Pastel de Nata 60g	No defrosting	6-7 minutes at 220°C
Pre-cooked Pastel de Nata 50g	No defrosting	6-7 minutes at 220°C

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




Muffins 95 g	1 hour	-
Muffins 120 g	2 hours	-
Bolas de Berlim	1 hour 30 minutes-2 hours 30 minutes	-

/ SNACKING

BEST BEFORE DATE (BBD): 12 MONTHS

OVEN TEMPERATURE AND TIME

Indicative: adjust according to your oven⁽¹⁾

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

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⁽¹⁾

		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 / Lunches	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						15 to 17 minutes	
	Pains aux Raisins						by 8-12	
COLLECTION REQUIRING SPECIFIC HANDLING	Éclat du Terroir - Croissant (61g - 79g)	by 12	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)		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⁽¹⁾

		Place on a baking tray 40 x 60	STEP 1: defrost (at room temperature)		STEP 2: bake (preheated oven at +20°C)	
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	
	Pains aux Raisins	by 8-12			17 to 20 minutes	
	Mini Apple Turnovers	by 24			45 minutes to 1 hour	17 to 18 minutes
	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	45 minutes to 1 hour	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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