

A group of five diverse chefs in white uniforms and hats, each holding different types of bread. From left to right: a woman holding a tray of braided bread, a man holding a basket of croissants, a man holding several baguettes, a man holding two round loaves, and a woman holding a tray of small round pastries. The background is dark.

SHARE
THE BAKERY CULTURES
OF THE WORLD

OUR PURPOSE

**SINCE BRIDOR'S CREATION BY LOUIS LE DUFF IN 1988,
OUR 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 each country has its own lively 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 are inspired to create exceptional products through the extraordinary expertise of bakers and chefs from around the globe.

Our breads and Viennese pastries are characterful, delicious, from natural sources and stay true to their origins.

**From the very beginning, Bridor has been driven by
a passion for bakery:**

- Imagining and producing new recipes by showcasing a diversity of flavours,
- Ensuring excellence in our ingredients and supply chains,
- Combining large scale manufacturing strength with the virtuosity of bakery expertise,
- Defending quality and taste without compromise,
- Putting women and men at the heart of our efforts to create 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 over more than 100 countries all around the world.

BRIDOR,

Share the bakery cultures of the world

OUR DNA



Louis Le Duff (left) and Gaston Lenôtre (right).

1 / **Preserving traditional 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 with La Maison Lenôtre, La Maison Pierre Hermé Paris and Meilleur Ouvrier de France Boulanger (Best Craftsmen in France), Frédéric Lalos, Bridor offers original collections for high-end customers.



Frédéric Lalos, Meilleur Ouvrier de France (Best craftsmen in France) in the Baker category.



The Exceptional Viennese Pastries collection developed in collaboration with La Maison Pierre Hermé Paris.

2 / **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 on pure butter Viennese pastries, made following French pastry-making tradition. The breads are made from minimum T65 flour ("Traditional" flour) and /or sourdoughs maintained for nearly 15 years.



Samples are taken and baked every 15 to 30 minutes to ensure ongoing control of the finished products.

3 / **Innovation as a driving force**

Innovation is a real growth engine and has driven the Women and Men at Bridor since its creation. More than 100 products inspired by the bakery cultures of the world are thus proposed each year. Rewarded many times over for the quality of its innovations, Bridor in particular won the "Grand Prix SIRHA Innovation 2019" for L'Amibiote, a baguette developed in collaboration with INRAE (public research institute) and Joël Doré, expert in intestinal microbiota.



L'Amibiote, a fibre-rich bread developed in collaboration with INRAE.



The Breizh'n'Roll, inspired by the Kouign Amann, the traditional Breton cake.

4 / **People at the heart of our professions**

The company attaches great importance to the people who allow the company to thrive every day. Therefore, many investments are made each year to support the health, safety and well-being of the employees. Since 2019, exoskeletons have been introduced to improve the working conditions of employees in our historic production site. Frequent actions like Sign Language Month are also organised throughout the year to raise our teams' awareness of these subjects. Lastly, local employment is given precedence and training is encouraged.



Some products are made manually in the production facilities.



Four exoskeletons are currently used in our production facilities.

BRIDOR,
A LE DUFF GROUP BRAND

GROUPE
LE DUFF

4 /

The world leader in the bread-pastry, café bakery and pizza-pasta sector, LE DUFF Group is present in over 100 countries on 5 continents.

Since its foundation in 1976 by Louis Le Duff, the Group has owed its success to its restaurant chains (Brioche Dorée, Del Arte, Fournil de Pierre, La Madeleine [United States], Kamps [Germany], etc.) and also to Bridor, which makes premium quality bakery & Viennese pastry products for the best catering and hotel chains in the world, and Cité Gourmande, which prepares frozen ready meals and vegetables with respect for local ingredients.

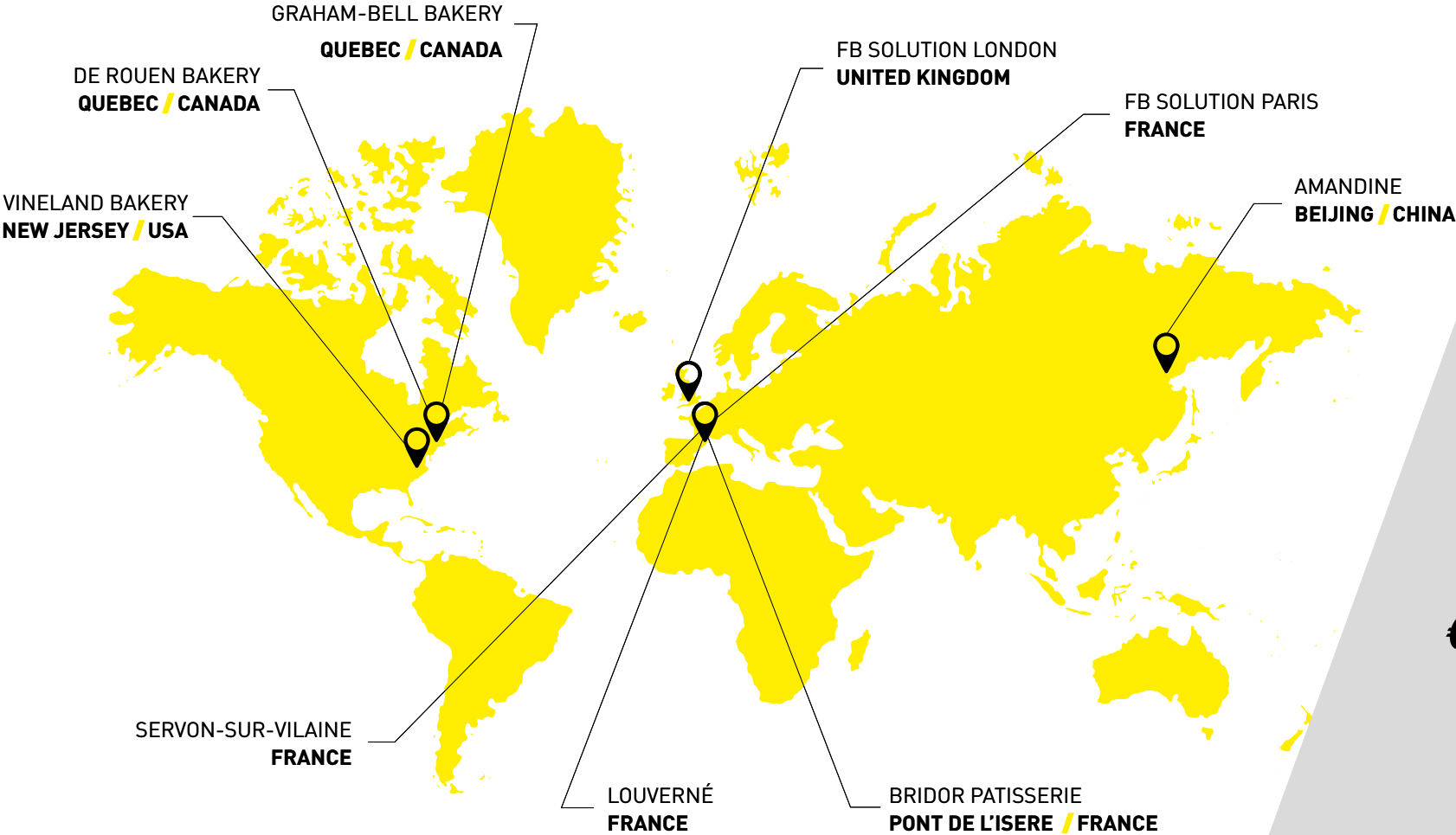
LE DUFF Group works with top chefs from bakery and catering, as well as institutions and experts in nutrition to make healthy recipes.

LE DUFF Group has built its success on giving priority to "quality and health on the plate."

Every year, the Group opens new establishments and reRTBits numerous talents in France and worldwide. Its turnover is more than €2 billion (2019).

BRIDOR IN THE WORLD

OUR PRODUCTION FACILITIES



BRIDOR IN FIGURES

Presence in over
100
countries

2 500
employees

€800 million
turnover in 2021

4 billion
products per year

9 production
facilities

SUPPORT THE BAKERY CULTURES OF THE WORLD



French know-how serving local specialities.

At Bridor, we want to share and support the bakery cultures of the world. With this in mind, we propose innovations directly inspired from local trends. They are designed to combine the tradition of our French know-how and the specificities of each region.



This logo informs you that this product is the result of an innovation process that takes inspiration from local cultures to propose creative and tasty products!

Norway



The Nordic Loaf

Bread with Nordic tastes thanks to its blend of flours (buckwheat, rye, malted wheat, malted barley) and its crispy white sesame, poppy and yellow flax seed topping.

In Norway, the traditional black bread, called "home bread" is made from sifted wheat flour, which gives it the typical colour of Nordic bread. With a dark centre, these breads are often enhanced with seeds, such as sesame, flax or sunflower.

Breizh'n'Roll

This is the association of the Kouign Amann cake and our know-how in flaky pastry dough. It is a recipe made with a croissant dough, butter and sugar, with a texture that is both crispy and soft!

Kouign Amann is a traditional caramelised Breton cake which is rich in butter. Known for its delicious taste, the reputation of the Kouign Amann reaches beyond the borders of Brittany today!

Brittany



Sweden



The Ultra Kanel Swirl

INSPIRED BY THE SWEDISH KANELBULLE
The kanelbulle holds a special place in the hearts of lovers of Swedish cuisine, and today it is hugely successful in both North America and in Europe. This pastry is always offered in Sweden during coffee breaks, called "fika".



Culinary demonstration by our Executive EMEA Chef, Pierre Koch.



Recipes made with our focaccias.



Culinary demonstration by our expert baker, Giuseppe Nacci.



BRIDOR BAKERY CULTURES CLUB

This club was created to keep the bakery cultures of the world alive.

It brings together all of our bakery experts around the world.

Together, they discuss local trends, share the bakery cultures specific to their regions and recipes, and take part in Bridor events worldwide: shows, creativity competitions, etc.

This club is a place of exchange, inspiration and transmission focused on the passion for bakery.



A SOCIAL AND ENVIRONMENTAL COMMITMENT IN OUR DNA SINCE THE START.

Acting to protect people, but also our environment, goes hand-in-hand with the notions of transparency and transmission that are so important to Bridor.

For many years, Bridor has been deeply committed

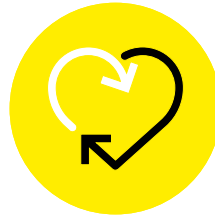
to Corporate Social Responsibility. We are strongly concerned with the well-being of people and preserving regional characteristics. Made with cereals produced by the earth, bakery products feed people, all over the world.

Since its creation, Bridor has been driven by a passion for baking

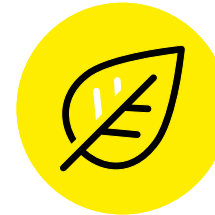
That's why today, we are taking concrete action based on four main commitments to go even further and to make them a constant element of our approach.



**THE QUALITY OF
OUR INGREDIENTS**



**CONSUMERS'
HEALTH AND
WELL-BEING**



**PROTECTING OUR
ENVIRONMENT**



**RESPECTING
WOMEN AND MEN**

Because actions are louder than words, we want to share a few concrete illustrations of our commitments with you.



1 / THE QUALITY OF OUR INGREDIENTS

The quality and origin of our ingredients is central to our mission

We select our raw materials with care. We promote responsible, local and French sourcing wherever possible.

Flour

Flour is our main raw material, therefore we have focused on its selection criteria for many years.



/ Since 2021, **100% of our conventional flours are from France**, which means that they are produced from French wheat* and processed by French millers located less than 300 km from our production sites.

/ The organic wheat flours used in our breads are also from organic French wheat*.

/ **Label Rouge flour is used in most of the breads in “The Essential Breads” collection.**



This label guarantees compliance with strict specifications, from selecting the grains to processing them into flour, thus ensuring excellent quality. **It’s also the most recognised quality label for French consumers.**

Source: Quantitude Study for LSA

Sourdough

/ **All the sourdoughs used in our recipes are made in our production workshops.**

/ We developed our own Chef sourdough in 2003 with the help of Jean-Louis Clément, Meilleur Ouvrier de France (Best craftsmen en France) and master baker for Maison Lenôtre. This sourdough then led to the development of seven sourdoughs which are “fed” daily.



To protect this heritage and ensure the reproducibility of the sourdoughs, the bacteria/yeast strains are kept in a «bank» at two INRAE sites (France’s National Research Institute for Agriculture, Food and Environment).

Butter

Fine butter is the essential ingredient in our viennese pastries and it is therefore essential for us to work together with our suppliers to ensure constant quality all year long.

/ We are working on **writing and signing our Bridor Responsible Butter Charter** with our processing partners and livestock partners. This charter will cover good purchasing practices, support for the dairy branch and respect for the environment.



/ In some recipes, we work with PDO Charentes-Poitou butter, which is unanimously recognised by French artisan bakers for being ideal for Viennese pastries.



/ We use Breton butter in our exclusive collection produced in collaboration with La Maison Pierre Hermé Paris.

Eggs

/ **Since 1 January 2019, we only use barn eggs for Bridor products.**

Some ranges (organic, NAKED, Bridor x Pierre Hermé Paris) are made with free range eggs.

* With the exception of weather conditions making it impossible to supply 100% French origin wheat.



2/ CONSUMERS' HEALTH AND WELL-BEING

Commitment to better living and better eating

The subjects of health and nutrition are an integral part of the DNA of Bridor and Le Duff Group. Our innovations and partnerships demonstrate this attachment and allow us to offer products that can be part of a healthy and balanced diet.

ACTION 1

Propose easy-to-understand recipes containing essential ingredients

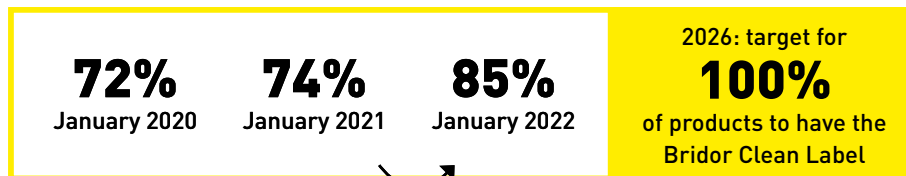


Over 85% of our references have the BRIDOR CLEAN LABEL⁽¹⁾ and all of our croissants, pains au chocolat and 98% of our breads are in line with this definition.

Our Bridor Clean Label recipes are made with:

- natural ingredients such as flour and butter,
- ingredients with naturally colouring, aromatic and texture-enhancing properties, such as vanilla flavouring or turmeric for colour.

Only ascorbic acid, which plays a decisive role in the final quality of the products, is tolerated in our recipes. When it is used, it is always in a quantity of less than 0.02%.



Reworking of our bechamel and a large number of our fruit fillings

ACTION 2

Committed to better eating

Our actions for nutrition that takes into account salt and sugar content, without compromising on quality, is based on four projects.

Salt

Ongoing work to reduce salt in our products

A three-year action plan to gradually reduce the amount of salt in our breads⁽²⁾.

2023: OUR BREADS WILL HAVE A MAXIMUM SALT CONTENT OF 1.3G/100G⁽³⁾

This measured and gradual approach reflects the commitment of the WHO Member States and the recommendations of the French Department of Health via the PNNS (National Nutrition and Health Programme).

A "low salt" product range



In Europe, the "Low salt" claim is only possible for recipes with a salt content that is at least 25% lower than the average of similar products on the market.

Bread range with less than 0.9% salt



In some countries, recommendations and regulations are stricter. This is why Bridor proposes the Just A Pinch range with less than 0.9% salt.

Sugar

In viennese Pastries, optimising our recipes into Clean Label also allows us to reduce the amount of sugar in our fillings.

(1) Clean Label scope: Bread, Viennese Pastries, Snacks, Brioches, under the BRIDOR brand, including trade product assortments.

(2) Except Focaccia Genovese.

(3) In the baked product

ACTION 3

Act for the nutritional quality of our products

Consumers are increasingly interested in naturalness and nutrition, wanting a more balanced and more environmentally-friendly diet. In line with these trends, we offer a BETTER LIVING range and an ORGANIC range which enhance our products meeting these demands.



JUST A PINCH

A range of breads inspired by French bakery know-how, with just a pinch of salt!



LEGUMI

Pulse breads (chickpeas, red and green lentils) that are tasty, as well as being a source of protein and fibre.



NAKED

Viennese pastries with simple, 100% natural, ingredients, without ascorbic acid and without lecithin.



GLUTEN-FREE

A range of five references, consisting of individual gluten-free bread rolls and pastries, combining enjoyment and safety, and quick to prepare.



BLEU-BLANC-COEUR BREADS

Two delicious breads made with flax flour and part of the Bleu-Blanc-Coeur approach.



AMIBIOTE

Tasty, fibre-rich baguettes (with an original and diversified blend of seven plant fibres), Nutriscore A and good for cholesterol (they contain beta-glucans which help to maintain normal blood cholesterol levels⁽¹⁾ when consuming a daily portion of 200 g of bread over the whole day).



THE ORGANIC RANGE

A committed range of organic breads and Viennese pastries made with rigorously selected raw materials in compliance with Organic Farming specifications and Bridor's requirements.

Our goal is to work with French farming raw materials wherever possible.



Some ingredients do not grow in France, and probably never will. In fact, despite its reputation as being a very wet region, Brittany is not wet enough to grow cacao trees!

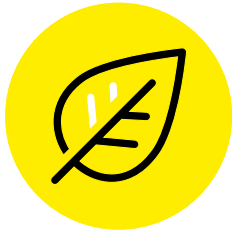
Close-up on fibre

Today, the Bridor catalogue proposes nine references of fibre-rich breads and 76 references of breads which are sources of fibre.

Fibre is one of the key elements in a healthy diet. Its consumption is recommended both in quantity and diversity⁽²⁾ for all adults.

(1) The beneficial effect is obtained with a daily intake in food of 3 g of beta-glucans from oats, barley, barley bran, or a mixture of these beta-glucans.

(2) World Health Organisation - www.who.int/fr



3 / PROTECTING OUR ENVIRONMENT

A cause we care about

Protecting our environment is one of the major challenges for our future. Our innovative actions are completed with daily actions which represent a considerable reduction of our long-term environmental imRTBt.

Reduce consumption

For many years, we have been setting up progress plans on our infrastructure to reduce our energy and water use.



In 2021, we took steps to obtain the **Energy Management Certificate**. This certification promotes companies which commit to reduce their imRTBt on the climate, to preserve resources and improve their results thanks to efficient energy management.

Our goal is to reduce our electricity and gas use.



By the end of 2023, over 70,000 m³ of water will be saved per year on our production sites. This saving will be achieved by reducing our water consumption due to cooling the infrastructure with adiabatic technology (evaporation of water thanks to heat from the air).



An audit on our raw materials RTBkaging is being conducted together with our suppliers to **reduce** our consumption of **plastics** and encourage the use of **recycled plastics**.

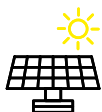


Generalisation of LED lighting on our French production sites

January 2020: 60%

January 2022: 90%

January 2024: 100% of our sites



In 2023, our Louverné site will be fitted with a **solar power plant**.

Eco-actions

On a medium or large scale, we strive to implement solutions to reduce and recycle our waste.



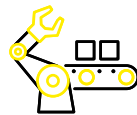
100% of our industrial water is used to irrigate fields close to our production sites. In 2020, this represented **90,000 m³ of water that was reused!**



Since the end of 2021, we have applied the **waste sorting policy** based on five streams (glass, metal, paper/cardboard, plastic, wood) on 100% of our sites.



97.2% of our solid waste was recovered through recycling, animal feed and heating for the buildings in 2020.



Since 2021 we have deployed **connected production lines** for predictive maintenance.

Biodiversity

Deeply attached to our regions and to their protection, consideration for biodiversity is an integral part of the design of all our future projects.

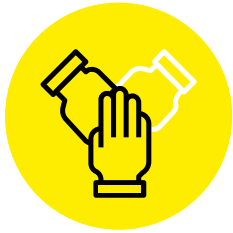


The green sRTBes on our Louverné site are now maintained by sheep thanks to the association **“Moutons de l'Ouest”**.

12 /



To contribute to protecting the biodiversity of our area, we have installed **8 beehives** at our Louverné site in partnership with the Groupement de Défense Sanitaire de Mayenne (Sanitary Defense Group of Mayenne).



4/ RESPECTING WOMEN AND MEN

The only wealth is mankind

We are particularly attentive to the women and men who work alongside us every day.

Health and safety

/ Our employees' health and safety are real challenges for which we have set ambitious targets.

TARGET: 50% FEWER LOST-TIME ACCIDENTS AT WORK
by 2024 in all divisions and all activities in the world.

In 2021, we...



Obtained Health and Safety at Work Certification. This certification aims to encourage companies to adopt a health and safety at work management policy associated with objectives.



50% of our employees have been trained in first aid.



Warm-up exercises have been generalised on certain workstations and the aim is to gradually roll out this practice to other stations.

Better-living, integration and diversity



/ **Obtaining the "Vitrine Industrie du Futur" label,** which rewards technological innovations focused on people in our production sites.



/ **Wide scale deployment of exoskeletons.** We introduced our first exoskeletons in 2019 and we have continued to copy the model and deploy more since this date. Since 2021, muscle fatigue sensors have been added to improve and quantify their benefits.



/ **Deployment of chatbots** on our production sites, one to help resolve problems frequently encountered on the production lines, the other to provide real-time support to managers and teams on everyday issues related to company life ("HR chatbot").



/ Set up a **programme for the inclusion of people with disability (physical, mental, and/or cognitive) and a programme for the insertion of refugee employees.**



/ **Training programme with certificate** (CQP - Professional Qualification Certificate) called PASSEPORT BRIDOR, from which over 60 employees have benefited in over four years. This programme is sponsored by Frédéric Lalos (Best craftsmen in France for Bakery).



/ **2024: Opening of the Bridor Academy:** integrated training centre with the aim of validating employees' experiences and developing learning of new reRTBits.



/ Launch of the **HUMAN project which targets the prevention of musculoskeletal disorders.** A gym and a physical measurement laboratory have been installed in order to propose employees a personalised programme to help them in the prevention of the risk of injury.

BRIDOR AT YOUR SERVICE

LOCAL SUPPORT



/ BRIDOR.COM

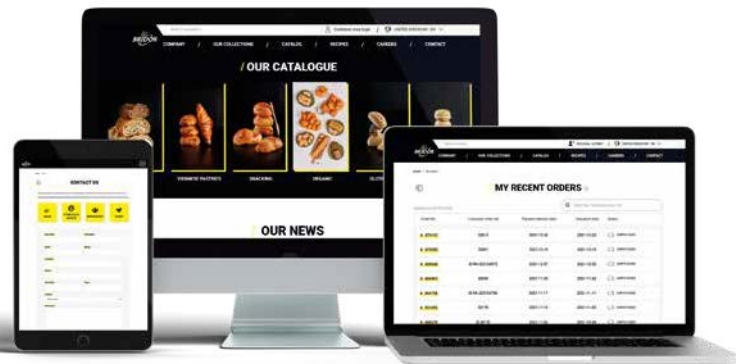
YOUR ONLINE CATALOGUE.

Products: on our website, find our bread, Viennese pastry, snack and pâtisserie references.

Preparation: instructions and videos are available so that you can prepare our products.

Recipes: using our products, our chefs from all over the world share their creative and delicious recipes, sweet or savour, for every moment of the day.

Customer account: you can open an online account⁽¹⁾ to find your specific products, your transaction documents, a personalised catalogue editor, and the after-sales service.



/ BRIDOR APP

YOUR TOOL TO HELP YOU BAKED OUR BREADS AND VIENNESE PASTRIES IN HOTELS.



An application to help hoteliers schedule baking sessions for breakfasts and seminar breaks.



SCHEDULE BATCHES EVERY 2 HOURS TO OFFER QUALITY VIENNESE PASTRIES.



/ COMMERCIAL AND TECHNICAL EXPERTISE

A TEAM OF EXPERT BAKERS AT YOUR SIDE, ALL OVER THE WORLD to accompany and advise you to guarantee consumers an optimal tasting experience.



/ BRIDOR CONNECT

YOUR REMOTE HELP DESK.



Contact our expert bakers to help you prepare our products:
08 002 810 40⁽²⁾

- From 7am to 11am
- Monday to Friday

(1) To access your online account, please contact our teams.
(commercialfrance@groupeleduff.com for France / exportsales@groupeleduff.com for all other countries).

(2) Free number / Service only available for mainland France.

SUMMARY

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Naturalness and nutrition



CONSUMER HEALTH AND WELL-BEING

From breads containing pulses, rich in fibre or gluten-free, to the croissant without ascorbic acid and lecithin, Bridor reinvents itself every year to propose tasty products committed to well-being and healthier eating in its "Healthier Eating" range.



THE ENVIRONMENT

A concern central to Bridor's commitments. It is embodied by the organic collection, which contains products made from agricultural 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 IN PHASE WITH NEW NUTRITIONAL CONSIDERATIONS. BRIDOR'S WELLNESS PRODUCTS COMBINE NATURALNESS, ENJOYMENT AND QUALITY.

THIS COLLECTION INCLUDES: DELICIOUS BREADS WITH PULSES, A FULL RANGE OF BREADS WITH LESS THAN 0.9% SALT, GLUTEN-FREE BREADS AND PASTRIES, VIENNESE PASTRIES WITHOUT ASCORBIC ACID AND LECITHIN, NOT FORGETTING L'AMIBIOTE, A DELICIOUS FIBRE-RICH BAGUETTE.

ALL BREADS AND VIENNESE PASTRIES IN THIS COLLECTION ALREADY MEET OUR BRIDOR CLEAN LABEL REQUIREMENTS.

BLEU-BLANC-CŒUR

37021



FULLY BAKED

Bleu Blanc Cœur Roll 50g x150



N!

37022



PART-BAKED

Bleu Blanc Cœur Half-Baguette 140g x50



JUST A PINCH

39744



PART-BAKED

Plain Baguette 280g x25



39770



PART-BAKED

Plain Roll 40g x200



LEGUMI

39786



PART-BAKED

LEGUMI Batard Bread 300g x25



GLUTEN FREE

35432



FULLY BAKED

Roll with poppy seed topping 45g x50



35433



FULLY BAKED

Plain roll with millet seed topping 45g x50



35700



FULLY BAKED

Roll with yellow flax seed topping 45g x50





Organic

A TASTE FOR ORGANIC!
WHAT'S THE SECRET OF BRIDOR ORGANIC BREADS
AND VIENNESE PASTRIES?

CAREFULLY SELECTED RAW MATERIALS THAT MEET THE
SPECIFICATIONS OF ORGANIC FARMING AND BRIDOR'S HIGH
STANDARDS RESULTING IN AN EXCEPTIONAL PRODUCT.

- / FLOUR MADE IN FRANCE (WITH FRENCH FLOUR FOR OUR BREAD RANGE⁽¹⁾)
- / BUTTER MADE IN FRANCE
- / FRENCH EGGS: EGGS FROM BARN HENS
- / ORGANIC FRENCH APPLES
- / SOURDOUGH: CREATED IN 2010 BY BRIDOR MASTER BAKERS, THE CHEF'S ORGANIC SOURDOUGH IS MADE FROM WHEAT FLOUR MILLED ON A STONE MILL
- / ORGANIC CHOCOLATE MADE IN FRANCE AND BELGIUM⁽²⁾.
- / ORGANIC SUGAR FROM CANE SUGAR AND PRODUCED ON ORGANICALLY FARMED LAND

⁽¹⁾ Excluding climatic hazards.

⁽²⁾ May come from European Union countries depending on availability.

BREADS

33573



PART-BAKED

Organic Spelt, Pumpkin and Sunflower Seed Loaf 450g x16



37448



PART-BAKED

Organic Country-style Bread 400g x15



37449



PART-BAKED

Organic Baguette 280g x22



38941



PART-BAKED

Bag x 6 Organic Plain Rolls 50g x60



38942



PART-BAKED

Organic Bread Roll 50g x180



39019



PART-BAKED

Organic Nordic Loaf 280g x28



VIENNESE PASTRIES

32504



RTB

Organic Croissant 70g x60



32564



RTB

Organic Pain au Chocolat 75g x70



38410



RTB

Organic Apple Turnover 110g x50



38563



RTB

Organic Lunch Pain au Chocolat 35g x210



38564



RTB

Organic Lunch Croissant 30g x225



40534

N!



RTB

Bag x 6 Croissants Organic 70g x72



Breads



QUALITY RAW MATERIALS

/ T65 wheat flour minimum.

Since 2021, all our standard wheat flours are made from wheat grown in France*.

/ Sourdough made in our production workshops according to well-defined specifications.



THE TASTE OF TRADITION

/ Doughs worked, kneaded and shaped slowly.

/ Long rising and fermenting times for honeycomb centres and unique flavours.

/ Baked or pre-baked in a stone oven.



KNOW-HOW AND CREATIVITY

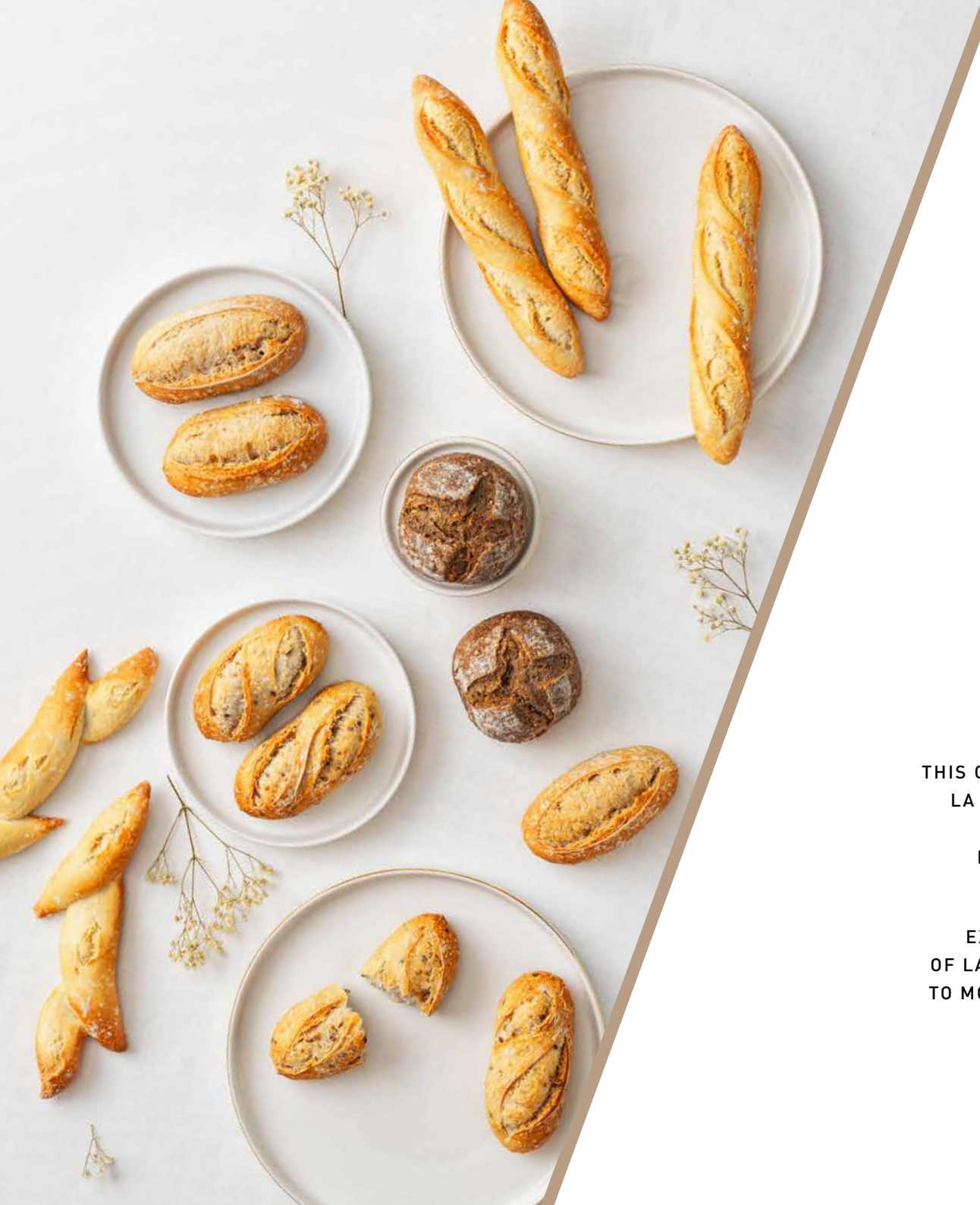
/ A range inspired by pure French bakery know-how and the bakery cultures of the world, for a wide range of breads with multiple shapes and flavours.



COMMITMENT TO HEALTHIER EATING

98% of our breads have the Bridor Clean Label.

(1) Excluding Focaccias and with the exception of weather conditions making it impossible to supply 100% French origin wheat.



BRIDOR, UNE RECETTE

Lenôtre

PROFESSIONNELS



THIS COLLABORATION BETWEEN BRIDOR AND THE PRESTIGIOUS LA MAISON LENÔTRE PROPOSES REFINED RECIPES WHICH REPRESENT THE EXCELLENCE OF FRENCH BAKERY, DEDICATED TO THE HOTEL AND CATERING INDUSTRY.

EXCLUSIVE RECIPES CREATED BY THE MASTER BAKERS OF LA MAISON LENÔTRE RANGING FROM THE GREAT CLASSICS TO MORE CREATIVE RECIPES, FULL OF FLAVOUR AND ADD-INS.

FINEDORS



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 x



30897

PART-BAKED

Green Olives Triangular Roll 45g x45



30898

PART-BAKED

Seeds and Cereals Roll 45g x60



31588

PART-BAKED

Assortment of Prestige Roll 45g x90



33993

PART-BAKED

Buckwheat Roll 45g x50



33994

PART-BAKED

Rye Roll 50g x50



39040

PART-BAKED

Nordic-Style Roll 60g x65



CATERING BREAD



30894

PART-BAKED

Fruit Bread 180g x20



SERVICE REFERENCES

31301



PART-BAKED

Plain Finedor® 45g x30



31305



PART-BAKED

Seeds and Cereals Roll 45g x35



32321



PART-BAKED

Fruit Bread 180g x15





BRIDOR SIGNÉ

Frédéric Lalos | MEILLEUR
OUVRIER
DE FRANCE

26 /

DEVELOPED IN PARTNERSHIP WITH FRÉDÉRIC LALOS, MEILLEUR OUVRIER DE FRANCE BOULANGER (BEST CRAFTSMAN IN FRANCE FOR BAKING), THESE LARGE BREADS WITH EXCEPTIONAL BAKING QUALITY IMMEDIATELY PROJECT US INSIDE A BAKERY.

BRIDOR AND FRÉDÉRIC LALOS JOINED FORCES IN 2010 TO PROPOSE THESE FLAVOURSOME BREADS WITH EXCEPTIONAL BAKING QUALITY THAT COMBINE CREATIVITY AND EXCELLENCE.

IN HIS QUEST FOR EXCELLENCE, FRÉDÉRIC LALOS, AN EXCEPTIONAL ARTISAN, HAS RESTORED THE REPUTATION OF FRENCH BAKERY, IN PARTICULAR BY UPDATING THE LARGE LOAVES.

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



34503



PART-BAKED

Le Müsli 280g x26



34671



PART-BAKED

Buckwheat Raisin Loaf 350g x20



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



33860

SERVICE REFERENCES



PART-BAKED

Pochon Loaf 450g x4





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 DEPEND ON THREE ESSENTIAL
PILLARS: QUALITY, KNOW-HOW AND CREATIVITY.

THE INGREDIENTS ARE RIGOROUSLY SELECTED, THE SOURDOUGHS
ARE MADE IN OUR PRODUCTION WORKSHOPS RESPECTING LONG
FERMENTATION TIMES, AND COMPLEX SHAPES AND FINISHES ARE
PROPOSED TO FIT IN WITH YOUR NEEDS.

ROLLS



30416

PART-BAKED

Rustic Triangular Roll 55g x50



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 Roll 50g x130



35130

PART-BAKED

Rustic Roll 55g x70



37627

PART-BAKED

Caractère Roll 50g x65



37628

PART-BAKED

Seeds and Cereals Roll 50g x65



31610

PART-BAKED

Plain Half-Baguette 140g x25



31611

PART-BAKED

Seeds and Cereals Half-Baguette 140g x28



41010

PART-BAKED

Rye and Cereals Half-Baguette 120g x60



41013

PART-BAKED

Caractère Half-Baguette 120g x60



41014



PART-BAKED

Cereals and Seeds Half-Baguettes 120g x60



BAGUETTES

32672



PART-BAKED

1778 Baguette 280g x25



36831



PART-BAKED

Caractère Baguette 280g x22



BREADS TO SHARE

30734



PART-BAKED

Rustic Loaf 450g x25



30735



PART-BAKED

Seeds and Cereals Country-style Loaf 450g x30



34909



PART-BAKED

Spelt Cob Loaf 450g x18



35030



PART-BAKED

Rye Loaf 330g x26



37742



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

THEY ARE PREPARED WITH SIMPLICITY, BUT ALWAYS WITH THE SAME HIGH BRIDOR STANDARD FOR QUALITY, CHARACTERISED BY CLASSIC SHAPES AND WELL-LOVED FLAVOURS TO MEET EVERYDAY NEEDS.

MOST OF THE BREAD RECIPES IN "THE ESSENTIALS" COLLECTION ARE MADE WITH LABEL ROUGE FLOUR.

FROM ROLLS TO LARGE BAGUETTES, THE ESSENTIAL BREADS ARE BAKED IN A REAL OVEN TO GUARANTEE EXCELLENT BAKING QUALITY.

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

Seeds and Cereals Diamond Roll 55g x100



33003



PART-BAKED

Sesame Seeds Diamond Roll 55g x100



33074



PART-BAKED

Assortment of Diamond Roll 55g x100



34250



FULLY BAKED

Plain Stick 40g x150



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



37253



PART-BAKED

Plain Diamond Roll 80g x120



37551



PART-BAKED

Assortment of Rectangular Rolls 55g x120



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

BAGUETTES



PART-BAKED

Plain Baguette 280g x25



34791



PART-BAKED

Multigrain Baguette 280g x25



34792



PART-BAKED

Country-Style Baguette 280g x25



38558

SERVICE REFERENCES



PART-BAKED

Bag x 2 Plain Half-Baguettes 140g x24



40589

N!



PART-BAKED

Bag x 6 Plain Rolls 50g x84





Breads of indulgence

VERY TASTY BREADS THAT ARE DISTINGUISHED BY THEIR RECIPES ENHANCED WITH SWEET OR SAVOURY ADD-INS, BUT ALWAYS ON A BREAD BASE MADE ENTIRELY FROM FRENCH BAKERY KNOW-HOW.

THE DIFFERENT FORMATS PROPOSED IN THIS COLLECTION SATISFY DIFFERENT MOMENTS OF CONSUMPTION.

ROLLS

37452



PART-BAKED

Walnut and Hazelnut Roll 55g x75



37453



PART-BAKED

Fig Roll 55g x75



37393



FULLY BAKED

B'Break 2 Olives and Rosemary 70g x40



37394



FULLY BAKED

B'Break Chorizo 70g x40

37395



FULLY BAKED

Cocoa and Chocolate Chips B'Break 70g x40



37396



FULLY BAKED

Muesli B'Break 70g x40



38884



FULLY BAKED

B'Break 2 Olives and Rosemary with bag x 2 x40



38885



FULLY BAKED

B'Break Chorizo with bag x 2 x40



38887



FULLY BAKED

B'Break Cocoa-Chocolate Chips with bag x 2 x40



38888



FULLY BAKED

B'Break Muesli with bag x 2 x40



35026

BREADS TO SHARE



PART-BAKED

Fig Loaf 330g x26



35110



PART-BAKED

Muesli Loaf 330g x26



N!

40497

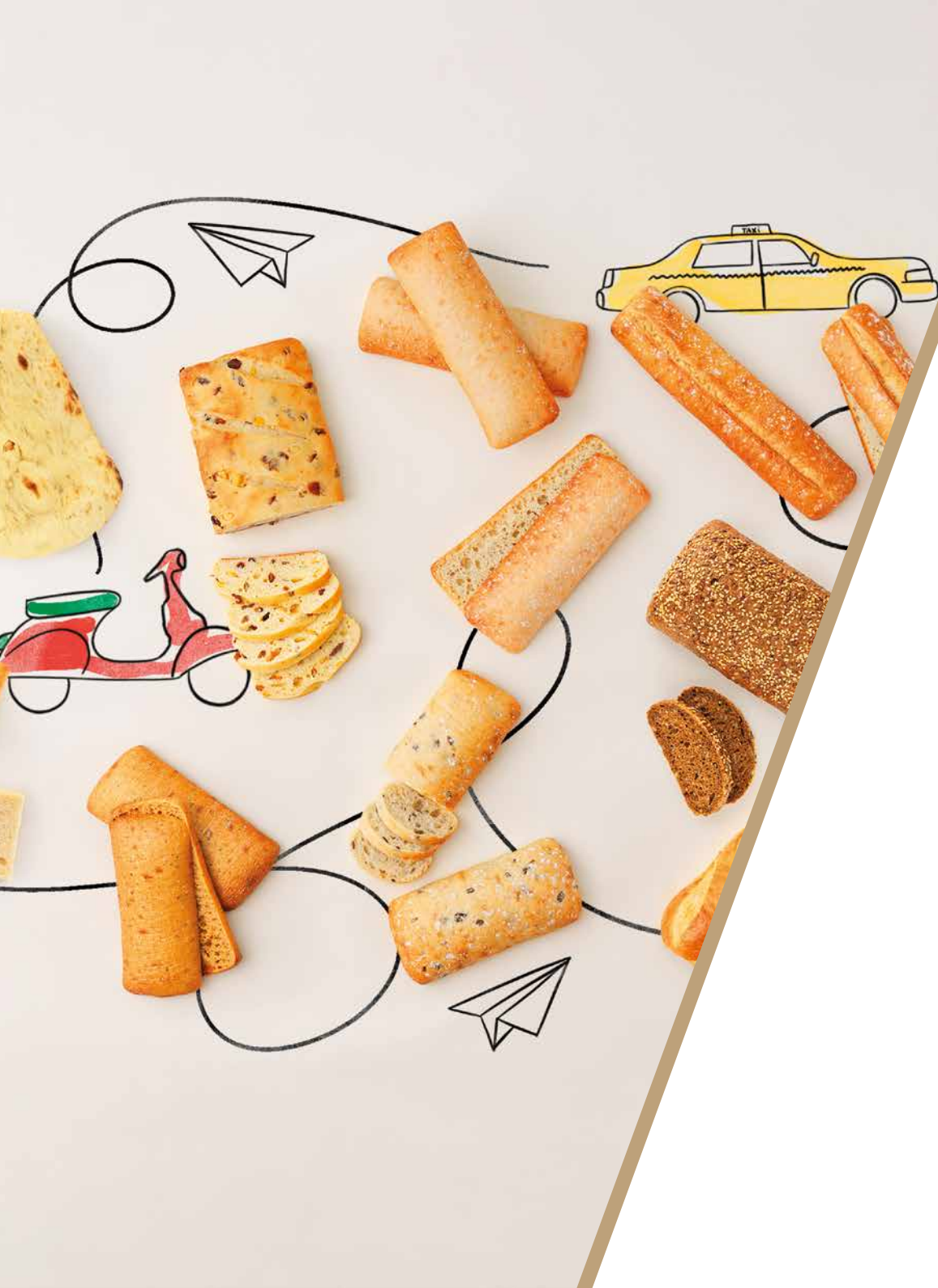


Fruit Bread 300g x30

SOURCE OF FIBRE

SOURCE OF PROTEIN

CLEAN LABEL BRIDGE



Evasions

WHEN FRENCH BAKERY KNOW-HOW IS INSPIRED BY TRENDS FROM NEAR AND FAR, TO OFFER BREADS WITH ORIGINAL AND TASTY RECIPES.

LOCAL FLAVOURS HAVE BEEN REINTERPRETED IN OUR DIFFERENT PRODUCTS, SUCH AS THE NORDIC LOAF INSPIRED BY SCANDINAVIA, OR CIABATTAS AND PANETTONE-STYLE BREAD WITH ITALIAN FLAVOURS.

CIABATTAS

31612



PART-BAKED

Olive Oil and Green Olives Ciabatta 140g x30



SOURCE OF FIBRE



37140



PART-BAKED

Ciabatta 140g x50



37147



PART-BAKED

Olive Oil Ciabatta 140g x50



SO MOELLEUX

36100



PART-BAKED

Plain SO Moelleux 140g x46



36110



FULLY BAKED

Viennese-Style Brioche Bread 130g x44



36417



PART-BAKED

Plain SO Moelleux 100g x64



40515

N!

FOCACCIA



PART-BAKED

Plain Focaccia Cinquanta 210g x24



40517

N!



PART-BAKED

Plain Focaccia Cinquanta 450g x12



40560

N!



FULLY BAKED

Focaccia Genovese 600g x5



40561

N!



FULLY BAKED

Focaccia Genovese 600g x5



35261

BREADS TO SHARE



FULLY BAKED

Panettone-Style Bread 330g x13



38226



PART-BAKED

Nordic Loaf 330g x26



Viennese pastries



HIGH QUALITY PUFF PASTRY

- / Essentially PURE BUTTER: Charentes-Poitou PDO butter or Fine Butter for Viennese pastries with fine lamination that melt-in-the-mouth.
- / FRENCH FLOUR: standard wheat flour made from wheat grown in France*.
- / With eggs from barn or free range hens.



FLAVOURS INSPIRED BY TRADITION

- / Viennese pastries made in the spirit of French pastry-making. The dough is left to prove for long hours for flavoursome Viennese pastries with complex, rich and intense aromas and golden puff pastry.



FLEXIBILITY AND SPEED

- / An offer available in RTP (ready-to-prove) and RTB (ready-to-bake) versions to suit all requirements.



COMMITMENT TO HEALTHIER EATING:
76% of our Viennese pastries have the Bridor Clean Label.



BRIDOR
X

Pierre Hermé Paris

A UNIQUE & CREATIVE COLLABORATION

DRIVEN BY THEIR SHARED VALUES AND A DEEP RESPECT FOR KNOW-HOW, BRIDOR AND PIERRE HERMÉ PARIS HAVE CONCOCTED A COLLECTION OF VIENNESE PASTRIES THAT IS UNIQUE IN TERMS OF BOTH FLAVOURS AND THE FINESSE OF THE INGREDIENTS.

PIERRE HERMÉ APPLIED THE SAME HIGH STANDARDS AS FOR HIS OWN CREATIONS, WITH DEMANDING AND PRECISE SPECIFICATIONS. HE HAS CREATED FIVE RECIPES, USING THE SOPHISTICATION FOR WHICH IS HE KNOWN TO COMBINE TASTE, TEXTURE AND FLAVOUR.

EACH INGREDIENT HAS BEEN RIGOROUSLY SELECTED, WITH PARTICULAR ATTENTION TO THE ORIGIN OF THE INGREDIENTS IN THIS RANGE: FRENCH WHEAT, BRETON BUTTER, MADAGASCAR PURE ORIGIN CHOCOLATE, CALIFORNIAN ALMONDS, SICILIAN LEMON JUICE, CEYLON CINNAMON, ETC.

MINIS AND LUNCHS

N!

40260



RTB

Mini Croissant 35g x180



N!

40261



RTB

Mini Pain au Chocolat 40g x180



GOURMANDISES

N!

40257



RTB

Almond and Pistachio Filled Croissant 80g x44



N!

40258



RTB

Apples and Ceylon Cinnamon Triangle 75g x44



N!

40259



RTB

Almond Lemon Filled Croissant 80g x44





BRIDOR, UNE RECETTE
Lenôtre
PROFESSIONNELS

43 /

THIS COLLABORATION OF OVER 20 YEARS HAS BEEN BUILT ON SHARED VALUES: HIGH STANDARDS, EXCELLENCE AND CREATIVITY.

THESE EXCLUSIVE RECIPES HAVE BEEN INVENTED BY LENÔTRE MASTER BAKERS TO CREATE EXCLUSIVELY PURE BUTTER VIENNESE PASTRIES WITH DELICATE FLAVOURS AND EXCEPTIONAL PUFF PASTRY.

EACH PRODUCT IS INSPECTED BY THE QUALITY DEPARTMENT OF LA MAISON LENÔTRE, A GUARANTEE OF COMPLIANCE AND A SIGNATURE OF EXCELLENCE. THIS PRESTIGIOUS BRAND, DESIGNED FOR CHEFS BY CHEFS, IS TODAY AVAILABLE THROUGHOUT THE WORLD TO OUR MOST DEMANDING CLIENTS.

MINIS AND LUNCHS

30227



RTB

Lunch Apple Turnover 40g x255



31290



RTB

Lunch Pain aux Raisins 30g x230



31776



RTB

Lunch Pain au Chocolat 35g x210



31778



RTB

Lunch Croissant 30g x195



32972



RTB

Lunch Pain aux Raisins 30g x230



32973



RTB

Lunch Pain au chocolat 35g x210



32974



RTB

Lunch Croissant 30g x195



THE ESSENTIALS

30995



RTP

Croissant 80g x120



31802



RTP

Croissant 70g x165



31803



RTP

Pain au Chocolat 80g x150



31542

SERVICE REFERENCES



RTB

Croissant 30g x70



31543



RTB

Lunch Pain au Chocolat 35g x70



31544



Lunch Pain aux Raisins 30g x70



33861



Assortment of Lunch Viennese Pastry x90





DRAWING INSPIRATION FROM FRENCH PASTRY-MAKING TRADITION, ECLAT DU TERROIR CONCENTRATES BRIDOR EXPERTISE IN A SELECTION OF EXCEPTIONAL VIENNESE PASTRIES.

A RECIPE MADE EXCLUSIVELY WITH PURE BUTTER, WITH GENTLE AND STEADY DOUGH LAMINATION AND LONG PROVING TIMES FOR A PUFF PASTRY OF EXCEPTIONAL QUALITY IN TERMS OF BOTH TEXTURE AND FLAVOUR.

THIS EXCEPTIONAL RECIPE, KEPT SECRET SINCE ITS CREATION, GIVES THESE VIENNESE PASTRIES A NATURAL AROMATIC RICHNESS AND A FINAL INTENSE CARAMEL NOTE.

THE MAJORITY OF OUR ECLAT DU TERROIR VIENNESE PASTRIES ARE MADE WITH CHARENTES-POITOU PDO BUTTER, THE HISTORIC CHOICE FOR USE IN PUFF PASTRY.



33981 Mini Pain au Chocolat 30g x200

RTB



33980 Mini Croissant 25g x200

RTB



33982 Mini Pain aux Raisins 35g x200

RTB



35191 Lunch Croissant 30g x195

RTB



35193 Lunch Pain aux Raisins 30g x230

RTB



35192 Lunch Pain au Chocolat 35g x210

RTB



THE ESSENTIALS



31780 Croissant 80g x60

RTB

37383 Croissant 70g x70

RTB



33914 Croissant 70g x165

RTB



32960 Croissant 50g x120

RTB

33230 Croissant 70g x70

RTB

34161 Croissant 60g x70

RTB



34162 Pain au Chocolat 70g x90

RTB



31691 Pain au Chocolat 80g x150

RTP



31792 Pain au Chocolat 80g x60

RTB



35022 Curved Croissant 70g x165

RTP



35203 Curved Croissant 70g x70

RTB



41053 Pain aux Raisins 130g x50

RTB



41052 Pain aux Raisins 130g x90

RTP



31825 Croissant 80g x25

RTB





Les Créations **D'HONORÉ**



50 /

A RICH AND COMPLEX RECIPE RESULTING FROM 30 YEARS OF EXPERTISE IN VIENNESE PASTRIES. THE PERFECT BALANCE, RESULTING FROM THE ASSOCIATION OF WHEAT SOURDOUGH⁽¹⁾, MILK⁽²⁾ AND JUST THE RIGHT QUANTITY OF FINE BUTTER TO OBTAIN A SOFT CROISSANT AND PAIN AU CHOCOLAT WITH A FINE AND DELICATE LAMINATION.

A CREATION THAT OFFERS A SINGULAR AROMATIC EXPERIENCE, WITH INTENSE AND LASTING MILKY NOTES.

(1) Deitalised dried sourdough. (2) Incorporated in powder form.

THE ESSENTIALS

37456



RTP

Croissant 70g x165



37457



RTP

Pain au Chocolat 80g x150



40590



RTB

Pain au Chocolat 80g x60





The Success

THE SUCCESS CROISSANT AND PAIN AU CHOCOLATE STAND OUT THANKS TO THE USE OF CAREFULLY SELECTED INGREDIENTS: FINE BUTTER, WHOLE MILK AND PASTEURISED WHOLE EGGS. A SPECIFIC RECIPE FOR DELICATE FLAVOURS, AIRY PUFF PASTRY AND AN EXCEPTIONAL TEXTURE.

THE ESSENTIALS

32566



RTP

Croissant 70g x165



32577



RTP

Pain au Chocolat 80g x150





Savoureux

MADE WITH A BUTTER-RICH RECIPE, SAVOUREUX VIENNESE PASTRIES ARE CHARACTERISED BY THEIR MELTINGLY SOFT TEXTURE AND THEIR INTENSE FLAVOURS.

THEIR LIGHT AND DELICATE PUFF PASTRY GIVES THESE VIENNESE PASTRIES UNRIVALLED CRISPINESS.

A SOURCE OF ENJOYMENT AND INDULGENCE, THEY ARE PERFECT FOR EVERY MOMENT OF THE DAY.

MINIS AND LUNCHS



32924 Lunch Apple Turnover 40g x255

RTB



30194 Lunch Croissant 30g x240

RTB

30190 Mini Croissant 20g x260

RTB



30179 Mini Croissant 20g x200

RTB



32181 Mini Croissant 25g x225

RTB

32881 Lunch Croissant 30g x240

RTB

32956 Mini Croissant 20g x260

RTB



32921 Mini Croissant 20g x200

RTP



33320 Assortment of Lunch Viennese Pastry x135

RTB



30122 Mini Pain au Chocolat 28g x260

RTB

30128 Lunch Pain au Chocolat 32g x240

RTB



32182 Mini Pain au Chocolat 25g x250

RTB

32918 Lunch Pain au Chocolat 32g x240

RTB

32958 Mini Pain au Chocolat 28g x260

RTB





32922 Mini Pain au Chocolat 28g x200

RTB



32183 Mini Pain aux Raisins 30g x260

RTB

32919 Lunch Pain aux Raisins 35g x260

RTB



32923 Mini Pain aux Raisins 30g x200

RTB

THE ESSENTIALS



30228 Apple Turnover 105g x50

RTB



N!

40083 apple chunks Turnover 105g x50

RTB



30198 Croissant 50g x120

RTB

30214 Croissant 60g x70

RTB

30458 Croissant 70g x60

RTB



30199 Croissant 60g x180

RTB



31000 Croissant 60g x70

RTB

31044 Croissant 70g x60

RTB

32882 Croissant 50g x120

RTB

33250 Croissant 40g x165

RTB





35653 Croissant 80g x60

RTB

35676 Croissant 90g x50

RTB



30063 Croissant 71g x150

RTP

35099 Croissant 80g x150

RTP



31001 Pain au Chocolat 75g x70

RTB

32822 Pain au Chocolat 65g x90

RTB



32099 Pain au Chocolat 80g x150

RTP



31002 Pain aux Raisins 110g x60

RTB

35712 Pain aux Raisins 96g x66

RTB



39621 Curved Croissant 80g x56

RTB



41054 Pain aux Raisins 105g x120

RTP



32022 Croissant 60g x60

RTP





30937 Pain au Chocolat 75g x20

RTB



30936 Croissant 60g x30

RTB



32422 Pain aux Raisins 110g x

RTB



40630 Bag x 10 Mini Croissants 25g x200

RTB



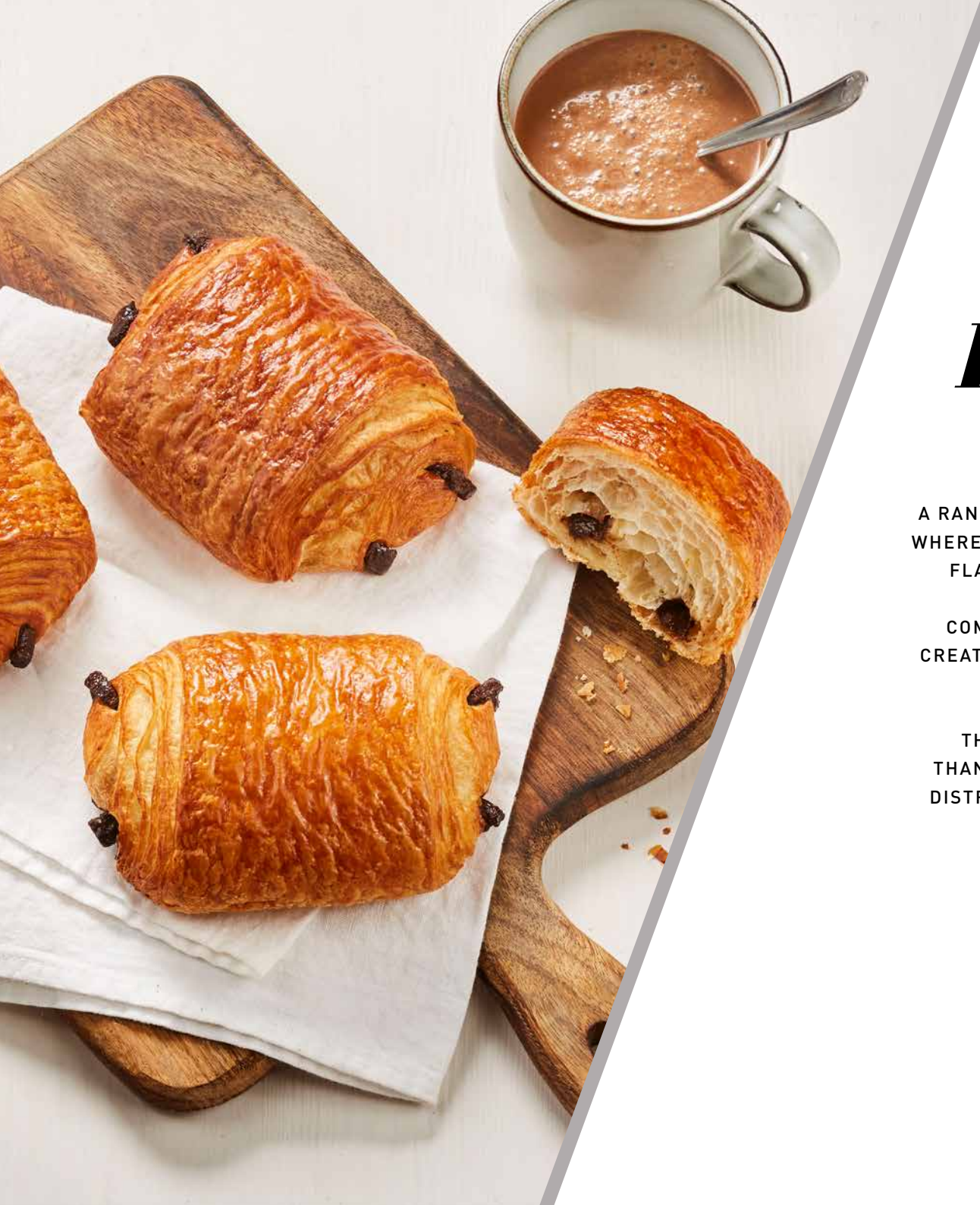
41214 Mix mini Viennese Pastry x90

RTB



41132 Mix mini Viennese Pastry x120

RTP



Irrésistibles

A RANGE OF VIENNESE PASTRIES MADE FROM A UNIQUE RECIPE, WHERE THE SPLASHES OF MILK⁽¹⁾ AND CREAM⁽¹⁾ PROVIDE INTENSE FLAVOURS IN THE MOUTH THAT WILL DELIGHT GOURMETS.

COMBINED WITH PURE BUTTER PUFF PASTRY, THIS RECIPE CREATES VERY CRISPY, REGULAR AND AIRY VIENNESE PASTRIES WITH A TENDER AND GOLDEN CENTRE.

THESE VIENNESE PASTRIES HAVE A LIGHT PUFF PASTRY THANKS TO A SPECIFIC MANUFACTURING PROCESS AND EVEN DISTRIBUTION OF THE CHOCOLATE IN THE PAIN AU CHOCOLAT.

(1) Incorporated in powder form.

MINIS AND LUNCHS



39713

RTB

Mini Pain au Chocolat 28g x160



THE ESSENTIALS



39714

RTB

Mini Croissant 25g x160



36039

RTP

Croissant 65g x180



36040

RTP

Pain au Chocolat 75g x165



37460



RTB

Croissant 60g x70



37461



RTB

Pain au Chocolat 70g x76



38317



RTP

Croissant 75g x150



38318



RTP

Pain au Chocolat 85g x135



SERVICE REFERENCES



38203

RTB

Bags Croissant 60g x72



38204

RTB

Bags Pain au Chocolat 70g x72





Classics

CLASSICS ARE A WIDE RANGE OF FRENCH-STYLE VIENNESE PASTRIES AVAILABLE IN READY-TO-PROVE AND READY-TO-BAKE VERSIONS, IN A VARIETY OF FORMATS.

THIS COLLECTION INCLUDES STRAIGHT CROISSANTS, CURVED CROISSANTS, PAINS AUX CHOCOLATS, AND ALSO TASTY PAINS AUX RAISINS.

THESE PRODUCTS COME IN A VARIETY OF FORMATS TO MEET DIFFERENT MOMENTS OF CONSUMPTION.



31024 Lunch Pain aux Raisins 35g x360

RTB



31025 Lunch Pain au Chocolat 32g x340

RTB



31026 Lunch Croissant 30g x400

RTB



34840 Mini Croissant 25g x225

RTB



34854 Mini Pain aux Raisins 30g x260

RTB



34853 Mini Pain au Chocolat 25g x250

RTB



THE ESSENTIALS



32629 Croissant 55g x110

RTB

35511 Croissant 80g x60

RTB



30158 Croissant 50g x200

RTB

30168 Croissant 60g x180

RTB





31027 Pain au Chocolat 80g x70

RTB

33751 Pain au Chocolat 65g x90

RTB

34581 Pain au Chocolat 75g x70

RTB



30095 Pain au Chocolat 70g x180

RTP



30261 Pain aux Raisins 105g x120

RTP

32659 Pain aux Raisins 120g x105

RTP



32562 Curved Croissant 80g x60

RTB



32717 Maxi Pain au Chocolat 150g x36

RTB





Baker Solution

SIMPLE VIENNESE PASTRIES WITH A LIGHT
AND CRISPY TEXTURE, MADE WITH MARGARINE
OR FAT BLENDS ⁽¹⁾.

BAKER SOLUTION IS A RANGE OF FRENCH-STYLE
VIENNESE PASTRIES AVAILABLE IN READY-TO-BAKE FOR FAST
AND EFFICIENT PREPARATION.

(1) Fat blend: blend of concentrated butter and margarine (non hydrogenated).

THE ESSENTIALS

35508



RTB

Croissant 70g x64



35509



RTB

Pain au Chocolat 80g x70



38509



RTB

Apple Turnover 105g x50



40871

N!



RTB

finish sugar Croissant 75g x50



40882



RTB

Pain aux Raisins 110g x60

MINI & LUNCH

35506



RTB

Mini croissant 25g x225



35507



RTB

Mini Pain au Chocolat 28g x260



40837

N!



RTB

Mini Croissant 30g x240

N!

40839



RTB

Lunch Pain au chocolat 32g x240



N!

40841



RTB

Lunch Pain aux Raisins 35g x260





Mini delights

TODAY, CONSUMERS EXPECT TO ENJOY FOOD. THEY LOVE NEW SENSATIONS, NEW, ORIGINAL AND DELICIOUS TASTE EXPERIENCES.

INDULGENT MINI VIENNESE PASTRIES COMBINE NEW FLAVOURS AND NEW TEXTURES WITH ORIGINAL SHAPES AND ATTRACTIVE TOPPINGS. THIS COLLECTION PROVIDES ORIGINALITY AND INDULGENCE THANKS TO A UNIQUE TASTE EXPERIENCE.

MINI TREATS

36814



RTB

Mini Madagascar Vanilla Custard Triangle
40g x150



36815



RTB

Mini Raspberry Extravagant 35g x150

36821



RTB

Mini Praline Finger 35g x150



36822



RTB

Assortment of Mini Friandises x200

MINI GOURMANDISES

31293



RTP

Mini Chocolate Twist 28g x180

31701



RTB

Mini Chocolate Twist 28g x100

32156



RTB

Mini Cranberry Twist 30g x100

32157



RTB

Mini Cinnamon Swirl 35g x260

67 /

32232



RTB

Assortment of Mini Gourmandises x140

32330



RTB

Mini Custard Extravagant 40g x180

FILLED MINI CROISSANTS

N!

40509



RTB

Mini Cocoa and Hazelnut-Filled Croissant
40g x165



N!

40510



RTB

Mini Apricot-Filled Croissant 40g x165



N!

40511



RTB

Mini Custard-Filled Croissant 40g x165



N!

40512



RTB

Mini Raspberry-Filled Croissant 40g x165



N!

40513



RTB

Assortment of Mini croissants with filling 40g x165



MINI LATTICES

31103



RTB

Mango Mini Lattice 40g x100



31104



RTB

Cherry Mini Lattice 40g x100



31105



RTB

Strawberry Mini Lattice 40g x100



31106



RTB

Apple Tatin Mini Lattice 40g x100



31507



RTB

Assortment of Fruit Mini Lattice 40g x100





Maxi delights

A UNIQUE EXPERIENCE OF PLEASURE WITH CREATIVE,
GENEROUSLY SIZED VIENNESE PASTRIES.

OUR INDULGENT MAXI VIENNESE PASTRIES ARE MADE
ESSENTIALLY FROM PURE BUTTER FOR A FINE PUFF PASTRY
WITH A CRISPY TEXTURE AND UNRIVALLED TASTE. THE RECIPES
ARE VERY GENEROUS AND RICH IN TASTE FOR AN EXPLOSION
OF FLAVOURS IN THE MOUTH.

THE PUFF PASTRY
BRIOCHE

39849



FULLY BAKED

spiral puff pastry brioche 295g x4



N!

40449



RTP

DIY spiral puff pastry brioche 330g x24



FILLED CROISSANTS

34420



RTB

Cocoa and Hazelnut-Filled Croissant 90g x60



34421



RTB

Almond-Filled Croissant 90g x60

35716



RTB

Almond-Filled Croissant 95g x60



36672



RTB

Cocoa and Hazelnut-Filled Croissant 90g x44



37459



RTB

Cocoa and Hazelnut-Filled Croissant 70g x56



38539



RTB

Raspberry-filled Vegan Croissant Baker Solution 90g x44



39889



RTB

Custard-Filled Croissant 100g x50



40404



RTB

Raspberry-Filled Croissant 90g x40



NEW RECIPE

40405



RTB

Cocoa and Hazelnut-Filled Croissant 90g x40



NEW RECIPE

40407



RTB

Apricot-Filled Croissant 90g x40



NEW RECIPE

N!

40880



RTB

Custard-Filled Croissant Baker Solution
100g x50



N!

40883



RTB

Apricot-Filled Croissant Baker Solution
90g x40



N!

40884



RTB

Cocoa and Hazelnut-Filled Croissant Baker
Solution 90g x40



MAXI FINGERS

39715



RTB

Maxi Praline Finger 90g x60



39716



RTB

Maxi Chocolate Finger 90g x60



39717



RTB

Maxi Apples and Cinnamon Finger 90g x60

EXTRAVAGANTS

32063



RTB

Custard Extravagant 90g x70

36622



RTB

Choco-Custard Extravagant 95g x70

71 /

37745



RTB

Triple Chocolate Extravagant 95g x60



TWISTS

30302



RTP

Chocolate Twist 120g x65

34060



RTP

Dark Chocolate Twist 110g x65

N!

40637



RTB

Chocolate Twist 90g x70



SUISSES

30042



RTB

Chocolate Suisse 120g x70

33441



RTB

Chocolate Suisse 100g x70

DANISH CROWNS

39774



RTB

Vanilla faste chopped hazelnut Vegan Crown Baker Solution 90g x48



39775



RTB

Orange and chopped hazelnut Vegan Crown Baker Solution 90g x48



39776



RTB

cherry and flax seeds Vegan Crown Baker Solution 90g x48



OTHER SPECIALITIES

30000



RTB

Apricot Croissant 115g x40

30009



RTB

Apricot Croissant 115g x60

30310



RTB

Almond Triangle 90g x100

72 /

32160



RTB

Cinnamon Swirl 100g x60

35161



RTB

Cocoa and Hazelnut Bear Paw 100g x30



38184



RTB

Breizh'n'Roll 85g x60

38557



RTB

Maple and Pecan Délice 90g x70



39701



RTB

Ultra Kanel Swirl 100g x60



40498



RTB

Raisins Suisse 100g x70



SERVICE REFERENCES

N!

40207



RTB

Custard-Filled Croissant 100g x22



N!

40535



RTB

Apricot-Filled Croissant 90g x22



N!

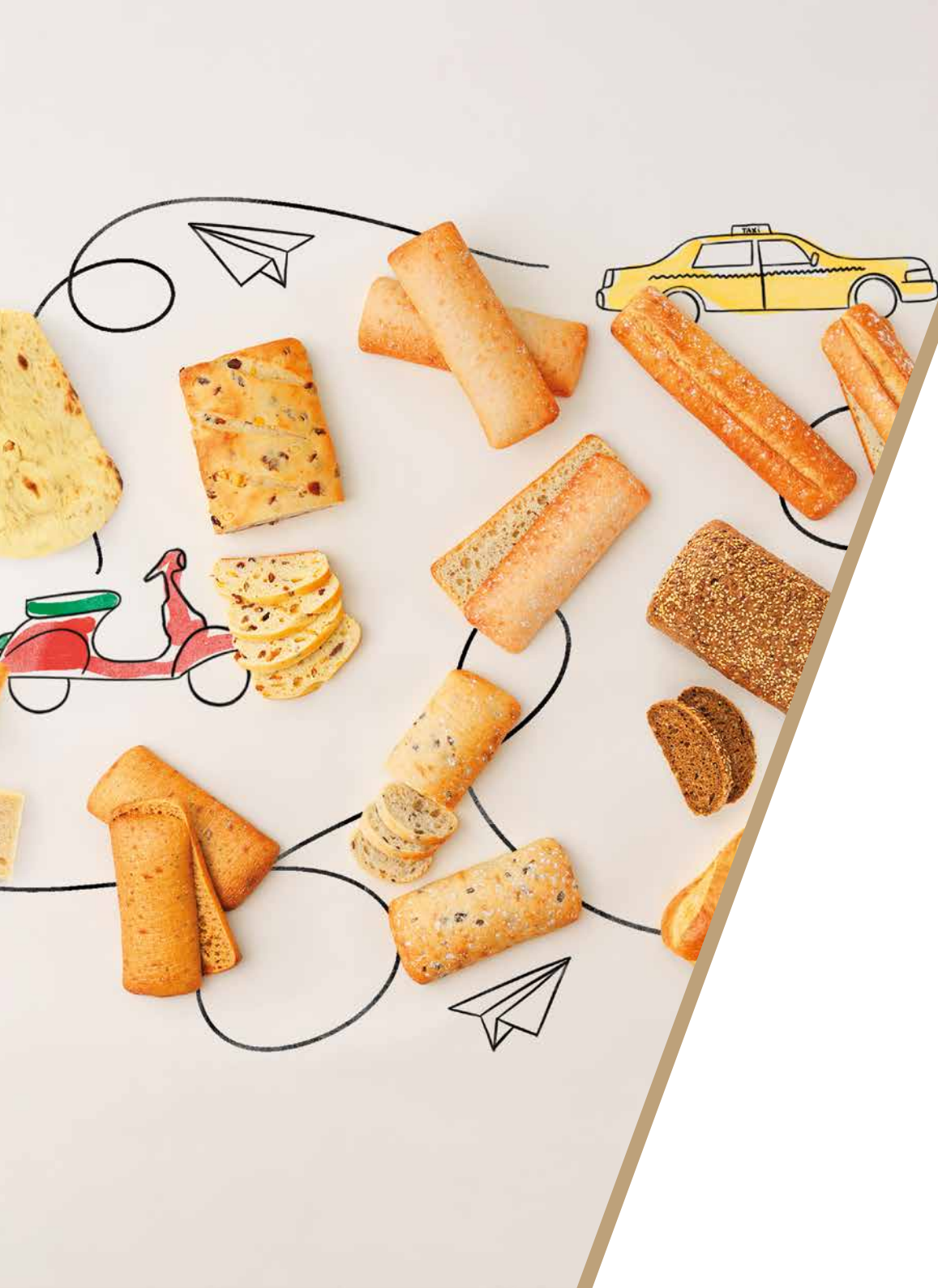
40538



RTB

Cocoa and Hazelnut-Filled Croissant 90g x22





Evasions

WHEN FRENCH BAKERY KNOW-HOW IS INSPIRED BY TRENDS FROM NEAR AND FAR, TO OFFER BREADS WITH ORIGINAL AND TASTY RECIPES.

LOCAL FLAVOURS HAVE BEEN REINTERPRETED IN OUR DIFFERENT PRODUCTS, SUCH AS THE NORDIC LOAF INSPIRED BY SCANDINAVIA, OR CIABATTAS AND PANETTONE-STYLE BREAD WITH ITALIAN FLAVOURS.

BUTTER COUCQUE

N!

40942



RTB

butter Couque 75g x64



N!

40943



RTB

Raisins butter Couque 85g x64



N!

40944



RTP

butter Couque 80g x141



N!

40961



RTP

Raisins butter Couque 85g x135



CROISSANTS

34732



RTB

Multigrain Croissant 70g x70



35681



RTB

Mini Multigrain Croissant 35g x180



38185



RTB

Country-style Croissant 70g x70



40543



RTB

Zaatar Croissant 70g x60



N!

40838



RTB

Multigrain Lunch Croissant Baker Solution 35g x180



40544



RTB

Zaatar Croissant 35g x165



Snacking



HIGH QUALITY PUFF PASTRY

- / 100% PURE BUTTER puff pastry: ready-to-bake snacks made with pure butter puff pastry for a delicious, flavour-enhancing buttery, a crispy texture and golden puff pastry.
- / FRENCH FLOUR: standard wheat flour made from wheat grown in France*.
- / Exclusively with eggs from barn hens.



FLAVOURS & CREATIVITY

- / Flavoursome, generous and varied fillings to respond to the growing snacking market.



QUICK PREPARATION

- / A ready-to-bake offer for easy and fast preparation to guarantee freshness and flexibility.

76 /



COMMITMENT TO HEALTHIER EATING:

86% of our savoury snacks have the Bridor Clean Label.

* With the exception of weather conditions making it impossible to supply 100% French origin wheat.



Savoury collection

DELICIOUS SAVOURY SNACKS WITH GENEROUS AND VARIED FILLINGS TO RESPOND TO THE GROWING SNACKING MARKET.

FORMATS FOR DIFFERENT NEEDS: MINI FORMATS FOR EVERY MOMENT OF THE DAY, AT HOME OR OUT-OF-HOME, BUT ALSO MORE GENEROUS FORMATS, IDEAL FOR EATING SITTING DOWN OR ON-THE-GO.

MINI SNACKS

38798



RTB

Cheese Extravagant 35g x180



38925



RTB

Mini Cheese Swirl 35g x



38926



RTB

Mini Pesto Swirl 30g x



38928



RTB

Mix mini Salted Swirl x225



38929



RTB

Mini Pizza Swirl 35g x



38238

TWISTS



RTB

Onion and Cheese Twist 90g x70



38239



RTB

Pizza Twist 90g x70



34401

LATTICES



RTB

Ham and Cheese Lattice 100g x70

78 /

N!

40642



RTB

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



N!

40643



RTB

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



33123

SWIRLS



RTB

Ham and Cheese Swirl 120g x54

33140



RTB

Pizza Swirl 120g x54



FILLED CROISSANTS

37455



RTB

Cheese-Filled Croissant 90g x60



BUN 'N' ROLL

36967



RTB

Bun 'n' Roll 85g x50



SERVICE REFERENCES

38366



RTB

Bun 'n' Roll 85g x20



Pâtisseries



KNOW-HOW AND EXCELLENCE

/ Over 10 years of know-how and expertise to offer a range of pastries with intense and varied flavours. Everything for delicious moments of enjoyment!



INDULGENCE AND CREATIVITY

/ A range inspired by pure French pastry know-how and the bakery cultures of the world, for a wide choice of indulgent pastries.



FLEXIBILITY AND SPEED

/ A range mainly available ready-to-serve, but also ready-to-bake, for optimal quality and in different packaging types to suit customers' requirements.



BRIDOR, UNE RECETTE

Lenôtre

PROFESSIONNELS

81 /

BRIDOR AND LENÔTRE HAVE TEAMED UP TO OFFER EXCEPTIONAL PETITS FOURS AND MACARONS TO PROFESSIONALS: METICULOUS FINISHES (HAND-DECORATED), INTENSE FLAVOURS AND HIGH-QUALITY INGREDIENTS. THIS RANGE REFLECTS THE TRADITION OF FRENCH PASTRY-MAKING: THE EXCELLENCE OF LENÔTRE IN A BRIDOR PETIT FOUR.

TRADITIONALLY INSPIRED MACARONS BASED ON BUTTER CREAM, GANACHE OR FRUIT COMPOTE. UNIQUE PETITS FOURS IN A VARIETY OF FORMATS FOR LUXURY TRAYS.

MACARONS



35720 Tray of Vanilla macarons (48 x 12 g)
2 trays per box



35721 Tray of Raspberry macarons (48 x 12 g)
2 trays per box



35722 Tray of Chocolate macarons (48 x 12 g)
2 trays per box



35723 Tray of Lemon macarons (48 x 12 g)
2 trays per box



35724 Tray of Salted Butter Caramel macarons
(48 x 12 g)
2 trays per box



35725 Tray of Pistachio macarons (48 x 12 g)
2 trays per box



35726 Tray of Coffee macarons (48 x 12 g)
2 trays per box



33440 Tray of macarons Assortment n°1 (48 x 12 g)
16 pieces per recipe, on 2 trays
1. Single-Origin Chocolate Ganache
2. Tahitian and Madagascar Vanilla
3. Pistachio
4. Raspberry Compote
5. Salted Butter Caramel
6. Lemon



PETITS FOURS



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

16 pieces per recipe, on 2 trays

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

35980 Vendôme Tray 380 g

8 pieces per recipe on 2 trays - Best Before Date 12 months

1. Chestnut Tartlet
2. Lemon Tartlet
3. Raspberry-Redcurrant Tartlet
4. Milk Chocolate and Passion Fruit Tartlet
5. Apple Tatin Tartlet
6. Raspberry Tartlet
7. Mirabelle Plum Tartlet

35981 Brown Diamond Tray 387 g

10 pieces per recipe on 2 trays - Best Before Date 18 months

1. Cacao Moelleux
2. Opera Dessert
3. Chocolate, passion Fruit and Coconut Shell
4. Milk Chocolate Tartelet
5. Chocolate and Isigny PDO Salted Butter Caramel Shell
6. Concerto-Style Dessert
7. Chocolate Eclair

35982 Versailles Tray 854 g

7 pieces per recipe on 1 tray - Best Before Date 12 months

1. Praline Chou
2. Concerto-Style Dessert
3. Cherry Tartelet
4. Lemon Meringue Tartlet
5. Strawberry Shell
6. Raspberry Tartlet
7. Chocolate Eclair
8. Apricot-Praline Dessert
9. Pear and Caramel Tartlet



The Delights

A COLLECTION OF UNIQUE, ELEGANT AND MODERN PASTRIES
MADE FROM HIGH-QUALITY INGREDIENTS AND FOLLOWING
THE PRECEPTS OF FRENCH KNOW-HOW.

/ DELICIOUS FRENCH MACARONS WITH MODERN FLAVOURS:
CRISPY SHELLS THAT MELT IN THE MOUTH THANKS
TO THEIR COLD-PREPARED MERINGUE.

/ FINANCIERS WITH FOUR TRADITIONAL RECIPES USING
PURE BUTTER AND GENEROUS AMOUNTS OF ALMOND.

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



36428 Tray of macarons Spring-Summer Collection
 (48 x 12 g)

8 pieces per recipe on 1 tray

1. Orange Blossom
2. Strawberry
3. Blackcurrant
4. Coconut
5. Apricot
6. Rose



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

FINANCIERS



35646 Tray of financiers (48 x 11 g)
6 pieces per recipe on 1 tray

1. Pistachio with pistachio stick topping
2. Lemon
3. Cocoa with cocoa bean topping
4. Pistachio
5. Vanilla with almond stick topping
6. Cocoa
7. Lemon with chopped almond topping
8. Vanilla



Evasions

INDULGENT AND TASTY PRODUCTS INSPIRED BY CULTURES FROM ALL OVER THE WORLD, SUCH AS THE MADELEINE, THE ICONIC FRENCH CAKE, MUFFINS WHOSE RECIPE COMES STRAIGHT FROM THE UNITED STATES OR PASTEL DE NATA FROM PORTUGAL.

A VERY INDULGENT RANGE FOR MANY MOMENTS OF ENJOYMENT.

MADELEINES



38982 Plain Madeleine 45 g



38983 Cocoa and Hazelnut Madeleine 55 g

CHOUQUETTES



39052 Chouquette 20 g

RTB

MUFFINS



38973 Chocolate Muffin with Chocolate Chunks 95 g



38975 Plain Muffin with Chocolate Chunks 95 g



38974 Blueberry Muffin 95 g



38978 Chocolate Muffin with Choco-Hazelnut Filling 120 g

PASTEL DE NATA



39747 Pastel de Nata 60 g

RTB



Services

A RANGE OF PRODUCTS AND SERVICES TO SUIT THE DIFFERENT NEEDS OF OUR CUSTOMERS.

- / MINI PACKS: PRODUCTS PACKAGED IN SMALL WHITE BOXES WITH A LARGE LABEL FOR CASH & CARRY**
- / CONSUMER BAGS: A RANGE FOR CONSUMERS TO BAKE AT HOME**
- / SMALL PACKS: PRODUCTS PACKAGED IN SMALL, NEUTRAL BOXES FOR EASY STORAGE**




SERVICES REFERENCES

/ *Mini Packs*





THE PRODUCTS ARE PACKAGED IN SMALL WHITE BOXES TO BE EASILY INSERTED ONTO SHELVES, WITH A LARGE COLOURED LABEL FOR EASY UNDERSTANDING AND VISIBILITY.



/ VIENNESE PASTRIES

		Technology	Pieces / box	Boxes / pallet	Standard code
The Essentials					
31825	Croissant 80g Éclat du Terroir	 RTB	25	132	31780
30936	Croissant 60g Savoureux	RTB	30	120	31000
30937	Pain au Chocolat 75g Savoureux	RTB	20	120	31001
32422	Pain aux Raisins 110g Savoureux	RTB	22	132	31002
30202	Croissant 60g Savoureux	RTP	60	120	30199
30135	Pain au Chocolat 70g Savoureux	RTP	60	120	30132
Lunch					
31542	Croissant Lunch 30g Une Recette Lenôtre Professionnels	 RTB	70	120	31778
31543	Pain au Chocolat Lunch 35 g Une Recette Lenôtre Professionnels	 RTB	70	120	31776
31982	Assortment of Lunch Savoureux Viennese Pastries (30 croissants + 30 pains au chocolat + 30 pains aux raisins)	RTB	90	132	
Filled Croissants					
40207	Custard-Filled Croissant 100g	RTB	22	132	39889
40535	Apricot-Filled Croissant 90g	RTB	22	132	40407
40538	Cocoa and Hazelnut-Filled Croissant 90g	RTB	22	132	40405

/ BREADS

		Technology	Pieces / box	Boxes / pallet	Standard code
Rolls					
31301	Plain Finedor® 45g Une Recette Lenôtre Professionnels	 Part-baked	30	120	30895
31305	Seeds and Cereals Roll 45g Une Recette Lenôtre Professionnels	 Part-baked	35	120	30898
32147	Rustic Square Roll 40g	Part-baked	30	132	31520
Cathering Bread					
32321	Fruit Bread 180g Une Recette Lenôtre Professionnels	 Part-baked	15	132	30894
Bread to Share					
33860	Pochon Loaf 450g by Frédéric Lalos	 Part-baked	4	80	32993
/ SNACKING					
38366	Bun'n'Roll 85g	RTB	20	132	36967

Small Packaging

THE PRODUCTS ARE PACKAGED IN SMALL, NEUTRAL BOXES FOR EASY STORAGE.

/ BREADS

Technology Pieces / box Boxes / pallet Standard code

Sharing Breads




31816	Country-Style Loaf 450g	Part-baked	9	64	30734
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Consumer Bags

PACKAGING SUITABLE FOR CONSUMER SALES.

/ VIENNESE PASTRIES

Technology Pieces / box Boxes / 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 60g Le Fournil de Pierre	 RTB	12 bags	64	37460
40534	Bag x 6 Croissants BIO 70g Le Fournil de Pierre	  RTB	12 bags	70	32504



/ BREADS

38558	Bag x 2 Half-Baguettes 140g Le Fournil de Pierre	 Part-baked	12 bags	64	34793
40589	Bag x6 Plain Roll 40g Le Fournil de Pierre	 Part-baked	14 bags	64	34921
38941	Bag x 6 Organic Plain Rolls 50g Le Fournil de Pierre - Part-baked	  Part-baked	10 bags	64	38942



BAKING INSTRUCTIONS




- (1) Check and have your oven checked regularly.
 (2) Defrost before baking (you can defrost your bread in the box at +4 °C the night before).
 (3) Breads - Always preheat your oven before baking. Closed damper.
 (4) Cool on grill and rack in a temperate and well-ventilated room.
 (5) Do not reheat in a gas oven or stone oven. Never refreeze a thawed product: store at -18 °C.

/ BREADS

BEST BEFORE DATE: 15 MONTHS

BAKING TIME

to adjust according to your oven ⁽¹⁾



		 STEP 1: defrost ⁽²⁾	 STEP 2: BAKE (oven preheated to 230 °C ⁽³⁾)	 STEP 3: cool before serving ⁽⁴⁾
ROLLS	Finedor® (all Finedor® excluding Epi : 45g, 50g, 80g)	0-10 min. (time to put on the tray)	6-8 min. at 200-210 °C	10 to 15 min.
	Finedor® Épi (40g)		4-5 min. at 200-210 °C	
	Other Rolls (40g - 70g)		7-9 min. at 190-200 °C	
	Fully baked		Refer to the technical sheet	
SANDWICH BREADS	Mini sandwich breads (80g)	0-10 min. (time to put on the tray)	9-11 min. at 190-200 °C	30 min.
	Half-baguettes (120g - 140g)		10-12 min. at 190-200 °C	
	Ciabattas (140g - 180g)		10-12 min. at 180 °C	
	SO moelleux (100g and 140g)		5-7 min. at 180 °C	
BAGUETTES AND PARISIAN	Baguettes (280 g)	0-10 min. (time to put on the tray)	12-14 min. at 190-200 °C	30 min.
	Caractère Baguette (280g), Lutécine (280g)		11-13 min. at 210 °C	
	Amibiote (250g), Amibiote with Cereals (250g)		(oven preheated to 190 °C) 15-17 min. at 170 °C	
SHARING BREADS	Sharing breads (< 400g) : Pochon, Multigrain, Bread to share, Nordic Loaf	0-10 min. (time to put on the tray)	12-14 min. at 190-200 °C	30 min. to 1 hour
	Fruit loaves to share: Fig, Muesli, Walnut, Lemon, etc. +Fruit loaf 180g Une Recette Lenôtre Professionnels		13-14 min. at 180-190 °C	
	Sharing breads (> 400g) : Multigrain, Country-style, etc.		16-18 min. at 190-200 °C	
	Fully baked		Refer to the technical sheet	

/ GLUTEN FREE PRODUCTS

BEST BEFORE DATE: 12 MONTHS

BAKING TIME

to adjust according to your oven ⁽¹⁾

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

/ PÂTISSERIES

MACARONS AND PETITS FOURS

BEST BEFORE DATE: 12 MONTHS

Macarons

Petit Fours

		STEP 1: remove film	STEP 2: defrost	STEP 3: remove from tray (at room temperature before eating)
Macarons		After defrosting	minimum 4 h at + 4 °C	15 min.
Petit Fours		Before defrosting	3-4 h at + 4 °C	15 min.

OTHER PÂTISSERIES

BEST BEFORE DATE: 6 MONTHS CHOUQUETTE 18 MONTHS MADELEINES AND MUFFINS

Chouquettes

Madeleines

Muffins 95 g

Muffins 120 g

Pastel de Nata

		STEP 1: defrost	STEP 2: bake (oven preheated to 210 °C)
Chouquettes		0-5 min. (time to put on the tray)	18 to 20 min. 185-190 °C
Madeleines		3 hours	3 to 6 min. 180-200 °C
Muffins 95 g		1 hour	
Muffins 120 g		2 hours	
Pastel de Nata		15-20 minutes	10-13 min at 250 °C

/ SAVOURY COLLECTION

BEST BEFORE DATE: 12 MONTHS

BAKING TIME

to adjust according to your oven ⁽¹⁾




Mini Snacks

Bun'i Roll

Savoury Swirls and Filled Croissants

Lattice 100g

Twists

		 Tray arrangement 40 x 60	 STEP 1: defrost (at room temperature)	 STEP 2: bake (oven preheated to 190°C)
Mini Snacks		by 24	30 to 45 min.	14 to 15 min. 165-170°C
Bun'i Roll		by 12 (moulds to be positioned on a grill)	45 min. to 1 hour	
Savoury Swirls and Filled Croissants		by 12	30 to 45 min.	16 to 18 min. 165-170°C
Lattice 100g		by 10	45 min. to 1 hour	

ORGANISE BAKING SESSIONS EVERY 2 HOURS TO OFFER QUALITY VIENNESE PASTRIES: SHINY AND CRISPY WITH A DELICIOUS BUTTERY AROMA.



/ READY-TO-PROVE VIENNESE PASTRIES

BEST BEFORE DATE: 9 MONTHS, EXCEPT MINI BRIOCHES: 4 MONTHS

BAKING TIME

to adjust according to your oven ⁽¹⁾

	Tray arrangement 40 x 60	STEP 1: prove (27-28°C hygrometry 70-80%)		STEP 2: dry (at room temperature)	STEP 3: egg wash	STEP 4: bake (oven preheated to 190°C)			
		Directly	Controlled						
FRENCH-STYLE VIENNESE PASTRIES	Mini / Lunch	by 20-25	from 1 hour 30 to 1 hour 45	from 1 hour 00 to 1 hour 15	10 min.	YES	13 to 15 min.	165-175 °C	
	Croissants (50g - 75g)	by 12	from 1 hour 45 to 2 hours	from 1 hour 15 to 1 hour 30			15 to 17 min.		
	Croissants (80g - 100g)	by 9-12	from 2 hours 00 to 2 hours 15	from 1 hour 30 to 1 hour 45			16 to 18 min.		
	Pains au Chocolat						21-23 min.		
	Maxi Pains au Chocolat						15-17 min.		
Pains aux Raisins	by 8	from 2 hours 15 to 2 hours 30	from 1 hour 45 to 2 hours						
COLLECTION WITH SPECIFIC BAKING INSTRUCTIONS	Éclat du Terroir - Croissant (61g - 79g)	by 12	from 1 hour 45 to 2 hours	from 1 hour 15 to 1 hour 30	15 min.	YES	15 to 16 min.	165-175 °C	
	Éclat du Terroir - Pain au Chocolat (70g - 85g)		from 2 hours 00 to 2 hours 15	from 1 hour 30 to 1 hour 45	15 min.		16 to 17 min.		
	Croissant and Pain au Chocolat - Les Créations d'Honoré		from 2 hours 15 - 2 hours 30	from 1 hour 45 to 2 hours	10 min.		15 to 17 min.		
	Croissant and Pain au Chocolat - Les Irrésistibles		from 1 hour 50 to 2 hours 10	from 1 hour 20 to 1 hour 35	15 min.				
INDULGENT VIENNESE PASTRIES	Mini Indulgent Viennese Pastries	by 24	from 1 hour 30 to 1 hour 45	from 1 hour 00 to 1 hour 15	10 min.	YES	13-15 min.	165-175 °C	
	Filled Croissants	by 12	from 2 hours 00 to 2 hours 15	from 1 hour 30 to 1 hour 45			16-18 min.		
	Apricot Croissants	by 12	from 1 hour 45 to 2 hours	from 1 hour 15 to 1 hour 45			15-17 min.		
	Almond Triangles	by 12	from 2 hours 00 to 2 hours 15	from 1 hour 30 to 1 hour 45			13-15 min.		
	Other Maxi Indulgent Viennese Pastries	by 8-10	from 2 hours 15 to 2 hours 30	from 1 hour 45 to 2 hours			15-17 min.		
	Mini Brioche 30g	by 20	from 2 hours 00 to 2 hours 15	from 1 hour 30 to 1 hour 45			11 to 13 min.		150-160 °C
	Mini Brioche 60g	by 12	from 2 hours 15 to 2 hours 30	from 1 hour 45 to 2 hours			12 to 14 min.		
DIY spiral puff pastry brioche 330g	by 6	from 2 hours 15 to 3 hours		10 min.	YES	45 to 50 min.	150 °C		

/ READY-TO-BAKE VIENNESE PASTRIES

BEST BEFORE DATE: 12 MONTHS

BAKING TIME

to adjust according to your oven ⁽¹⁾

	Tray arrangement 40 x 60	STEP 1: defrost (at room temperature)	STEP 2: bake (preheated to + 20°C)		
FRENCH-STYLE VIENNESE PASTRIES	Mini / Lunch	24	30 to 45 min.	13 to 15 min.	165-170°C
	Croissants (40g to 60g)	12-15		15 to 17 min.	
	Croissants (65g to 100g)	9-12		15 to 18 min.	
	Pains au Chocolat			16 to 18 min.	
	Maxi Pain au Chocolat (150g)			20 to 25 min.	
	Pains aux Raisins	8		17 to 20 min.	
	Mini Apple Turnovers	8-12		17 to 18 min.	
	Apple Turnovers	24		45 min. to 1 hour	19 to 20 min.
INDULGENT AND WORLD VIENNESE PASTRIES	Mini Indulgent Viennese Pastries and Mini Croissants of the World	20-24	30 to 45 min.	13 to 15 min.	165-170 °C
	Filled Mini Croissants	20		14 to 16 min.	
	Other Maxi Indulgent Viennese Pastries	10-12		16 to 19 min.	
	Filled Croissants and Large Croissants of the World	12	45 min. to 1 heure	16 to 18 min.	
	Breizh' n' Roll	12	30 to 45 min.	18 to 19 min.	180-185 °C
	Danish Crowns	10-12	without defrosting	18 to 20 min.	190 °C
Wave puff pastry brioche 295g	6	45 to 60 min	OR	5 min.	150°C



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