



CATALOG 2023



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OUR MISSION

*SINCE 1988, WHEN BRIDOR WAS
FOUNDED BY LOUIS LE DUFF, OUR
TEAMS HAVE BEEN DRIVEN BY A
PASSION FOR BAKERY.*

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 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, 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.
- / 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 talents and cultures, bringing exceptional bakery products to every table in more than 100 countries all around the world.

BRIDOR.
Share the bakery cultures of the world



OUR DNA



Preserving artisanal 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, Frédéric Lalos, Bridor offers original collections for high-end customers.



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. Some breads are made with sourdough, which have been kept going for over 20 years in our production workshops.

Innovation as a driving force

Innovation is a real growth engine and has driven the women and men at Bridor since its creation. **Over 150 products are proposed each year.** Rewarded many times over by the Grand Prix SIRHA Innovation for the quality of its innovations, Bridor proposes a wide range of products reflecting the bakery cultures of the world.

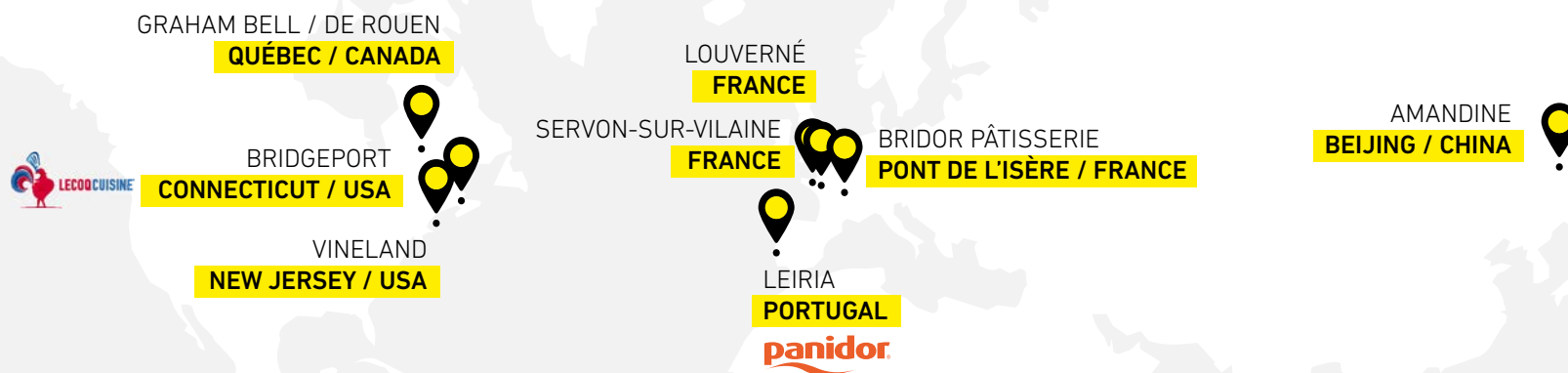


People at the heart of our professions

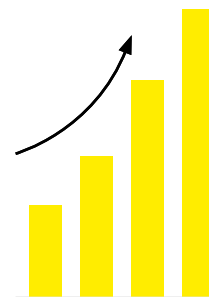
Since 2019, exoskeletons have been freely accessible to improve the working conditions of employees in our historic production site. **Frequent actions in favour of integration, safety and well-being at work are also organised throughout the year.**

BRIDOR

WORLDWIDE



BRIDOR IN FIGURES



€1 billion
in turnover in 2022

9 production
sites



A large yellow number '9' followed by the text 'production sites' and a small icon of a factory with smokestacks.



500,000 tonnes
of products per year

**3,500
employees**



The text '3,500 employees' is overlaid on a background of many small, grey human silhouettes arranged in a grid.

SUPPORT

BAKERY CULTURES

For many years, it has been our ambition to share the bakery cultures of the world through our product range.



Typical products inspired by local traditions

- / **Rustikal Brot:** breads with strong flavours from the Kamps workshops, a subsidiary of Le Duff Group in Germany.
- / **Pastel de Nata:** a Portuguese treat made by Panidor, our production site in Portugal.



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

- / **Ultra Kanel Swirl:** a Viennese pastry inspired by Scandinavia with an intense cinnamon taste.
- / **Zaatar Croissant:** a pure butter croissant with Oriental flavours thanks to a blend of spices and aromatic plants.
- / **Panettone-Style Bread:** a bread rich in inclusions, inspired by the Italian brioche.
- / And much more...!

IMMERSE YOURSELF
IN THE BAKERY CULTURES
OF THE WORLD



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 12 years through a bread collection that reflects his values for excellence and creativity.
- / In 2021, the pastry chef **Pierre Hermé**, voted Best Pastry Chef in the World in 2016, dreamed up a unique and creative collection of Viennese pastries for Bridor.
- / **Michel Roux Jr.**, the famous English-French chef with 60,000 Instagram followers, is the ambassador of our range by Frédéric Lalos in England. A range that meets his standards for quality and taste.
- / **Johann Lafer**, an Austrian chef living in Germany, has become a real culinary icon in his adopted country. For some time now, he has been accompanying us in the development of new products.



Frédéric Lalos



Pierre Hermé



Michel Roux Jr.



Recipes that immerse you in local bakery cultures

Discover over 130 recipes made by our expert chefs and bakers all over the world! These recipe cards can be downloaded on our website and are filtered by eating occasions, preparation time and ease of preparation.



BONUS: Discover our Chefs' tips too!

The Bridor Bakery Cultures Club

In 2020, we set up the Bridor Bakery Cultures Club.

This space for sharing and thinking brings together our 40 expert bakers who are located all over the world. **Together, they discuss new trends, local culinary traditions and good bakery practices.** Our chefs also take part in international Bridor events. Among these events, the yearly Culinary Creativity Contest invites them to pay homage to their regional bakery culture through Bridor products.

BCC
BRIDOR BAKERY CULTURES
CLUB



Scan the code to discover the competition recipes!

OUR COMMITMENTS



FLOUR

- / 100% of our conventional flours on our French production sites are of **French origin**, in other words they are made from French wheat¹ and are processed at millers situated less than 300 km from our production sites.
- / The organic wheat flours in the breads made on our French sites are also made with French organic wheat¹.



BUTTER

- / We are working on **writing and signing our Bridor Responsible Butter Charter** with our processing and livestock partners.
- / In some recipes, we use **PDO Charentes-Poitou butter** which is **unanimously recognised by French artisan bakers**.

EGGS

- / Since 1st January 2019, the eggs used at our French sites for Bridor products are barn eggs. Some lines are made with free range eggs.



BRIDOR CLEAN LABEL



Our Bridor Clean Label² recipes are made with:

- / ingredients of natural origin
- / ingredients with colouring, aromatic or texture-enhancing properties, such as vanilla flavouring or turmeric for the colour.

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



74% January 2021 86% January 2023

▶ 2026 objective
100%
BRIDOR CLEAN LABEL

COMMITTED TO BETTER EATING

/ **An ambitious commitment to reduce salt:**

2023: our breads will have a maximum salt content of 1.3g/100g³

59% January 2022 ▶ 77% January 2023

- / A “**Low salt**” product range: Recipes made with 25% less salt compared to the average of similar products on the market.



(1) With the exception of weather conditions making it impossible to supply 100% French origin wheat • (2) Bridor Clean Label Scope: Bridor brand Bread, Viennese pastries, Savoury Snacks and Brioche, including trade products, excluding the Panidor collection • (3) For products made in France. On the baked product, excluding Focaccias and excluding the Panidor collection



PROTECTING
OUR ENVIRONMENT

REDUCING CONSUMPTION

**over
70,000 m³**

of water per year will be saved on our production sites by the end of 2023, thanks to the use of adiabatic technology. This technology compresses air to recover the humidity.



100% LED

Generalisation of LED lighting on our French production sites:



The installation of a system for mapping our production facilities' consumption allows us to **consume what we need and to avoid wasting energy.**



-30%

gas consumption for our hot water tanks thanks to **recovering heat from the machine rooms to pre-heat domestic hot water.**

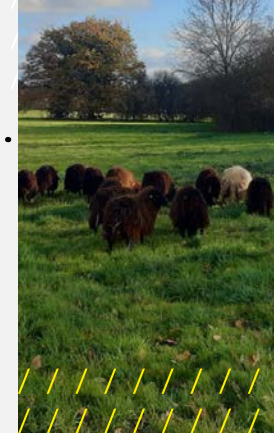
540 MWh

will be produced in 2023, thanks to the **installation of a solar power plant** on our Louverné site.



**CERTIFIED COMPANY
ENERGY MANAGEMENT**

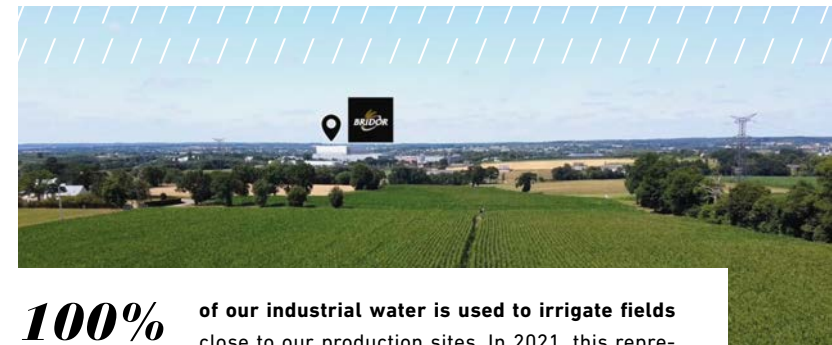
This certification promotes companies which are committed to reduce their impact on the climate, to preserve resources and improve their results thanks to efficient energy management.



BIODIVERSITY

Consideration of biodiversity is an integral part in the study of all our future projects. Thus, our Louverné site now has six beehives and its green spaces are maintained by sheep thanks to "Moutons de l'Ouest".

ECO-ACTIONS



100% of our industrial water is used to irrigate fields close to our production sites. In 2021, this represented 110,000m³ of water reused!

100%

of our waste is now recovered through recycling, animal feed or heating buildings.



The removal of cardboard packaging represents 4,500 tonnes less waste





RESPECT FOR WOMEN
AND MEN

HEALTH, SAFETY AND WELL-BEING



COMPANY WITH THE HEALTH AND SAFETY AT WORK CERTIFICATE

This certification encourages companies to incorporate a health and safety at work management policy and to associate goals with it.



COMPANY WITH THE "VITRINE INDUSTRIE DU FUTUR" LABEL.

This label rewards technological innovations focused on people in our production sites.

-50%

lost-time accidents by 2024 in all our divisions and activities worldwide.



100% of our employees
are in training in life
saving techniques

#sharing



Using warm-up exercises
to improve working conditions

#sharing

INTEGRATION, TRAINING AND DIVERSITY



Use smart technology to help
reduce fatigue and injury

#sharing

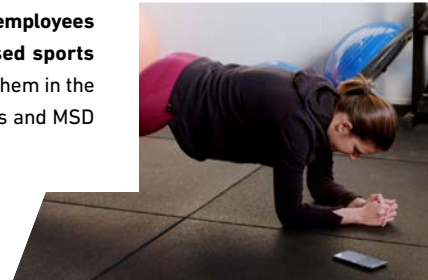


Offering our employees
recognised, certified training

#sharing

In 2019, we integrated our first exoskeletons. Since then, we have added **muscular activity sensors** to quantify the benefits of exoskeletons.

Thanks to the **HUMAN** project, employees can benefit from a **personalised sports programme** and a gym to help them in the prevention of the risk of injuries and MSD (musculoskeletal disorders).



Over 60 employees have benefited from the training programme with certificate (CQP - Professional Qualification Certificate), called **PASSEPORT BRIDOR**, since it was created. This programme is sponsored by Frédéric Lalos (MOF Baker).

In 2021, we installed two chatbots on our production sites. The first to help employees solve problems on production lines, the second to respond 24/7 to Human Resources issues.



Every year, July is Sign Language month at Bridor. **Awareness-raising workshops held by deaf employees are organised to teach the teams Sign Language.** After these workshops, memo files are given to all employees so that they can continue to practise in the divisions.

TRENDS

The bakery, Viennese pastry and pâtisserie market is a **dynamic market**. It was one of the most resilient sectors during the crisis. Bakery products are part of **consumers' daily lives**, based on **traditional know-how** while **constantly being renewed**.

Bread

Enjoyment and quality

1st PURCHASING CRITERIA
for bakery products
TASTE AND FRESHNESS¹

Naturalness & Nutrition

55% OF CONSUMERS READ
THE NUTRITIONAL VALUES
of the breads they purchase²

Artisanal and rustic look

79% OF CONSUMERS PREFER
products with an artisanal look¹

Savoury snacks

Savoury snack ranges are becoming more
premium to meet consumers' growing needs

/ Pure butter **PUFF PASTRY PRODUCTS**.

/ Clean Label **RECIPES** (without additives, with natural ingredients, etc.)

74% of consumers consider that it is important for food
to be 100% natural.³

/ **DELICIOUS RECIPES**: enjoyment is still the main purchasing criterion for
83% of consumers.⁴

Trend: more and more cheese and vegetarian recipes

+32% INCREASE IN CHEESE CONSUMPTION
for morning and afternoon snacks⁵

31% OF CONSUMERS WHO HAVE CHANGED THEIR DIET
have reduced their consumption of meat or adopted a flexitarian diet⁶

(1) Taste Tomorrow Puratos 2021, 40 countries across 5 continents, 17,000 consumers • (2) FMCG Gurus Bakery trends 2021 & beyond – 40 countries across 5 continents – 40,000 respondents • (3) FMCG Gurus – Clean & Clear Label in 2021 – Global Report – 2021 – 29 countries across 5 continents, 23,000 consumers • (4) Kantar – Perspectives 2021 – France • (5) Global cheese report – Tetra Pack – January/February 2021 – 4,500 web users from 9 countries • (6) FMCG Gurus – Active Nutrition, 2021 – Global – 26 countries across 5 continents, 26,000 consumers

/ Viennese pastries



Enjoyment and indulgence

66% OF CONSUMERS ARE PRIMARILY LOOKING FOR indulgence in artisanal bakery¹

A blend of tradition and innovation

- / Croissants and Pains au chocolat remain at the top: over 1 million tonnes of French-style Viennese pastries are consumed in Europe, of which 40% are croissants²!
- / Increasingly laminated products
- / Increasingly indulgent toppings and fillings, like American pastries

Viennese pastries: an infinite source of hybridisation!

/ CRONUT
Donut x Croissant



/ CRUFFIN
Muffin x Croissant



/ CROFFLE
Waffle x Croissant



/ Pâtisserie

Flavours from around the world

60% OF CONSUMERS ENJOY flavours from other countries³

PASTEL DE NATA



MUFFINS

MACARONS



Enjoyment and indulgence

71% OF CONSUMERS WORLDWIDE SOMETIMES TREAT THEMSELVES TO small luxuries for moments of enjoyment⁴

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 packets

/ Products packaged in small, neutral boxes for easy storage.

LOGO LIBRARY

WHAT ALL THE LOGOS
AND ICONS ON OUR
PRODUCTS MEAN

Ingredients



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



Products containing Label Rouge flour, the quality label most recognised by consumers.¹



Products made with olive oil for a soft texture.



Products made with free range eggs.



Viennese pastries made with Brittany butter in the recipe for delicious and crispy lamination. This butter is used exclusively in our prestigious Viennese pastry range, Bridor x Pierre Hermé Paris.



Viennese pastries made with Charentes-Poitou PDO butter.



Products made with quality margarine for a well-loved taste and a light and crispy texture.



Products made with a fat blend or a blend of margarine and concentrated butter. This combination of vegetable fat and the lovely taste of butter results in a high-quality range of Viennese pastries.

Naturalness and Nutrition



Products containing at least 6 g of fibre out of 100 g of baked product.²



Products containing at least 3 g of fibre out of 100 g of baked product.²



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



Bridor Clean Label products made only of the essential 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)



Product 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 requirements.

Technologies

RTP

READY-TO-PROVE products requiring proving time in the preparation.

RTB

READY-TO-BAKE products for easy and fast preparation.

PART-BAKED

Bread baked to 80%, requiring baking in the oven as part of the preparation.

FULLY BAKED

Products READY-TO-SERVE after defrosting.



Our ranges



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



Delicious breads made from pulses (chickpeas, red and green lentils) that are a source of protein and fibre.



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



BtoC brand for our bags suitable for consumer sales.



Products whose recipes are inspired by local cultures to offer creative and delicious products.

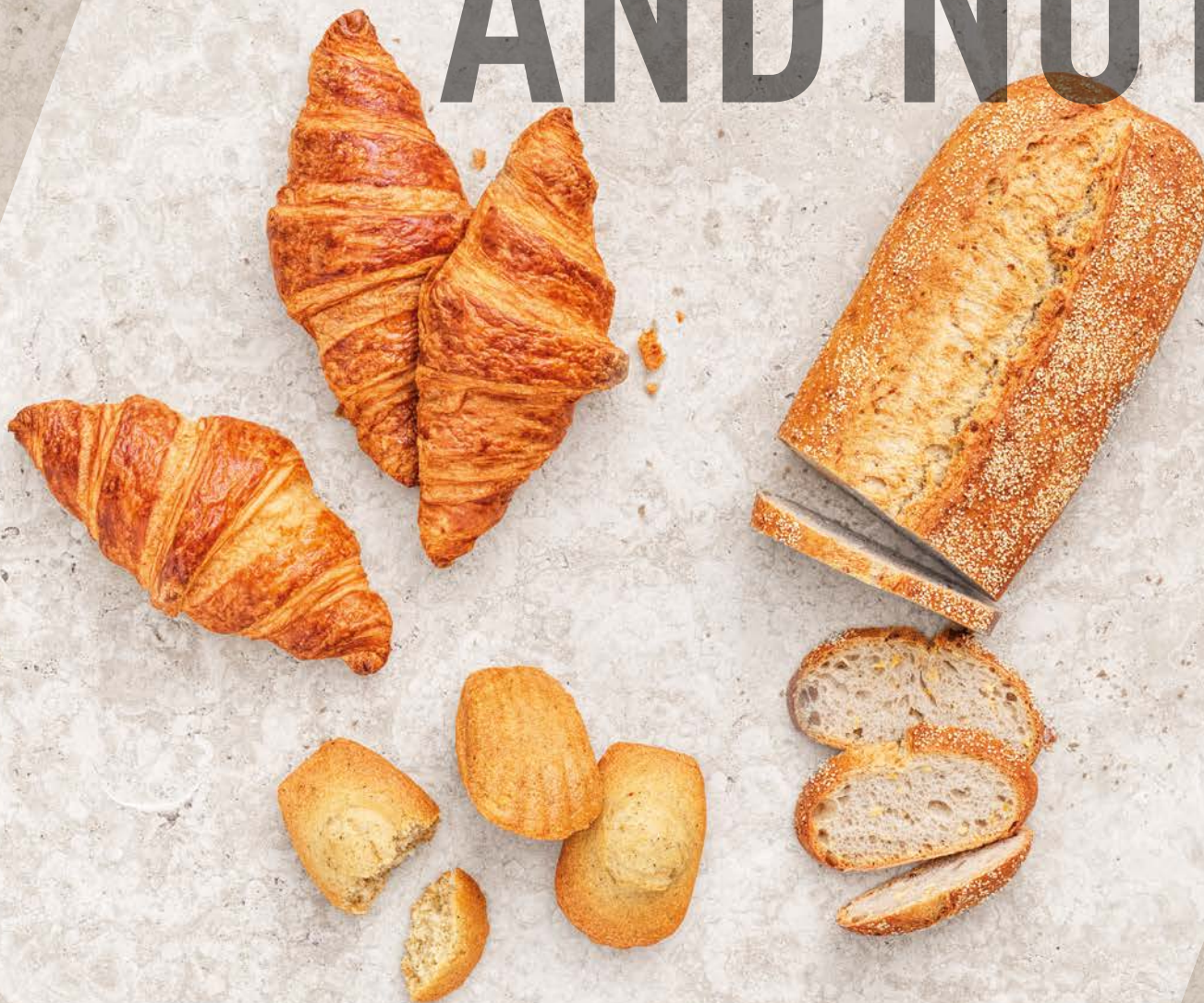


Products launched this year.



Products whose recipe has been reworked this year.

01 NATURALNESS AND NUTRITION



Consumer well-being

/ From breads made with pulses or without gluten, to croissants without ascorbic acid or lecithin, Bridor reinvents itself every year to offer **tasty products committed to well-being and healthier eating** as part of its “Better Living” range.

The environment

/ A concern close to Bridor's commitments. It is 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.

A still life photograph of various breads and pastries arranged on a light blue surface against a light blue background. The breads include several long baguettes, some whole and some sliced, and several croissants. There are also small, round pastries and a small white cup with a green plant. The breads are arranged on and around white concrete blocks and a white pedestal. A yellow diagonal line is visible in the top right corner.

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



BLEU-BLANC-CŒUR

37021



FULLY BAKED

Bleu Blanc Cœur Roll 50g x150



37022



PART-BAKED

Grains Half-Baguettes 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



35431



FULLY BAKED

Pure butter and sugar mini Brioche 50g x50



35430



FULLY BAKED

Pure butter Madeleine 30g x50



39779



RTB

Naked Croissant 60g x70



39780



RTB

Naked Pain au Chocolat 75g x70





A TASTE FOR
ORGANIC!

Organic

What is the secret of Bridor organic Viennese pastries and bread?

/ **Carefully selected raw materials: flours, butter, free range eggs, chocolate, apples, cane sugar.** These organic raw materials meet both organic farming specifications and Bridor's requirements for an exceptional product result.

/ **Organic Sourdough:** created in 2010 by Bridor master bakers, organic chef's sourdough starter is made from wheat flour ground on a stone mill.

Almost 1 European out of 2
SAYS THEY REGULARLY BUY ORGANIC PRODUCTS*

BREADS

33573



Organic Spelt, Pumpkin and Sunflower Seed Loaf 450g x16



PART-BAKED

37448



Organic Country-style Bread 400g x15



PART-BAKED

37449



Organic Baguette 280g x22



PART-BAKED

38941



Bag x 6 Organic Plain Rolls 50g x60



PART-BAKED

38942



Organic Bread Roll 50g x180



PART-BAKED

39019



Organic Nordic Loaf 280g x28



PART-BAKED

41170

N!



Wholemeal Loaf Organic 330g x26



PART-BAKED

32504

VIENNESE PASTRIES



Organic Croissant 70g x60



RTB

32564



Organic Pain au Chocolat 75g x70



RTB

38410



Organic Apple Turnover 110g x50



RTB

38563



Organic Lunch Pain au Chocolat 35g x210



RTB

38564



Organic Lunch Croissant 30g x225



RTB

40534



RTB

Bag x 6 Croissants Organic 70g x72



02 BREADS



Quality raw materials

- / **T65 wheat flour minimum.** Since 2021, all our standard wheat flours are made from **wheat grown in France**¹.
- / Sourdoughs **made in our production workshops** following precise specifications.

The taste of tradition

- / The doughs are worked, kneaded and formed slowly.
- / Long **rising and fermenting times** for honeycomb centres and unique flavours.
- / Baked or pre-baked in a **stone oven**.

Know-how and creativity

- / A 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 are Bridor Clean Label**².



(1) For our French production sites, excluding improver wheat flour. With the exception of weather conditions making it impossible to supply 100% French origin wheat. • (2) Excluding the Panidor collection.



CATEGORY

French *bread*s



Bridor Une Recette Lenôtre Professionnels

This collaboration between Bridor and the prestigious La Maison Lenôtre proposes **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 Lenôtre master bakers, ranging from the great classics to more creative recipes, full of flavour and inclusions.

/ 44% OF HOTELS / RESTAURANTS propose individual bread rolls*

/ 91% OF CATERING PROFESSIONALS are dedicated to the authentic aspect of bread*

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 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



30894



PART-BAKED

Fruit Bread 180g x20



CATERING BREAD

31301**PART-BAKED****Plain Finedor® 45g x30**SOURCE
OF
FIBRECLEAN
LABEL
BRIDOR**31305****PART-BAKED****Seeds and Cereals Roll 45g x35**

SOURDOUGH

SOURCE
OF
FIBRECLEAN
LABEL
BRIDOR**32321****PART-BAKED****Fruit Bread 180g x15**HIGH-
FIBRECLEAN
LABEL
BRIDOR

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 large loaves with exceptional baking quality immediately project us inside a bakery.

Bridor and Frédéric Lalos joined forces in 2010 to propose these **flavoursome loaves with exceptional baking quality that combine creativity and excellence.**

In his quest for excellence, Frédéric Lalos, an exceptional artisan, has restored the reputation of French Bakery, in particular by updating the large loaves.

/ **53%** OF CONSUMERS FIND
sourdough appealing*

* Out of home bread consumption, CHD Expert,
January 2022 – France, 600 consumers

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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



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



PART-BAKED

Pochon Loaf 450g x4



SERVICE REFERENCES



/ 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 3 essential pillars: **quality, know-how and creativity.**

The ingredients are rigorously selected and the sourdoughs are made in our production workshops respecting long fermentation times.

ROLLS



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



SANDWICH BREADS



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



N!

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

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

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

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

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



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

BAGUETTES



PART-BAKED

Plain Baguette 280g x25



34791



PART-BAKED

Multigrain Baguette 280g x25



34792



PART-BAKED

Country-Style Baguette 280g x25



38558



PART-BAKED

Bag x 2 Plain Half-Baguettes 140g x24



40589



PART-BAKED

Bag x 6 Plain Rolls 50g x84



SERVICE REFERENCES



/ Breads of Indulgence

Enticing breads that stand out thanks to their recipes **enhanced with sweet or savoury inclusions**, but always on a bread base resulting from French baking expertise.

The different formats proposed in this collection satisfy different eating occasions.

/ **87%** *positive buying intentions
FOR CORNBREAD**

/ **81%** *positive buying intentions
FOR THE WALNUT LOAF**

ROLLS

37452



PART-BAKED

Walnut and Hazelnut Roll 55g x75



37453



PART-BAKED

Fig Roll 55g x75



B'BREAK

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



BREADS TO SHARE

35026



PART-BAKED

Fig Loaf 330g x26



35110



PART-BAKED

Muesli Loaf 330g x26



N!

40495



Corn Bread 300g x30



N!

40496



Walnut Loaf 300g x28



40497



Fruit Bread 300g x30





CATEGORY

Breads *from* *Around the World*

/ 60% OF CONSUMERS LIKE THE FLAVOURS
FROM OTHER WORLD REGIONS*

* Ipsos consumer survey for Puratos, April-September 2020 - World, over 6,500 consumers

[RETURN TO THE
CONTENTS PAGE](#)

RUSTIKAL BRÖT

N!

41288



PART-BAKED

Kürbiskern Bread 750g x7



N!

41289



PART-BAKED

Vollkorn Triangle 750g x12



CIABATTAS

31612



PART-BAKED

Olive Oil and Green Olives Ciabatta 140g x30



37140



PART-BAKED

Ciabatta 140g x50



37147



PART-BAKED

Olive Oil Ciabatta 140g x50



N!

40519



PART-BAKED

Plain Ciabatta 100g x77



N!

41331



PART-BAKED

Plain Ciabatta 330g x22



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



FOCACCIA

40515



PART-BAKED

Plain Focaccia Cinquanta 210g x24



40517



PART-BAKED

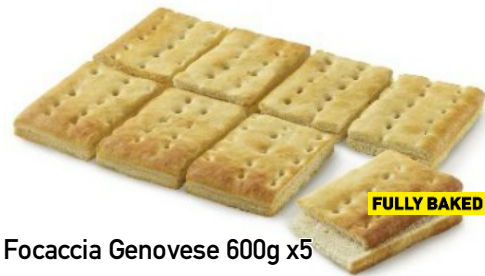
Plain Focaccia Cinquanta 450g x12



40560



40561



BREADS TO SHARE

35261



38226



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

Commitment to healthier eating

- / 80% of our Viennese pastries are Bridor Clean Label³.



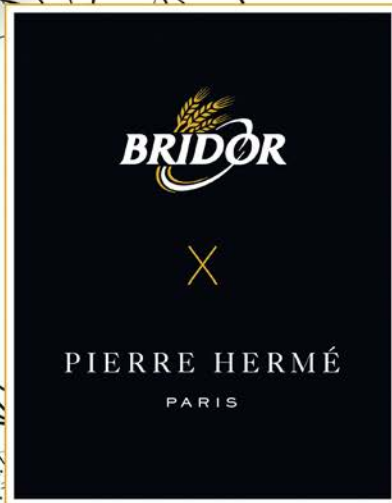
(1) For our French production sites, excluding organic references, excluding Danish crowns, excluding wheat gluten and with the exception of weather conditions making it impossible to supply 100% French origin wheat. • (2) For our French production sites • (3) excluding the Panidor collection.



CATEGORY

French-style *Viennese pastries*

/ 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 he is known, to combine taste, texture and flavour.

Each ingredient has been rigorously selected, with particular attention to the origin of the ingredients in this range: French flour, Brittany butter, Madagascar pure origin chocolate, Californian almonds, Sicilian lemon juice, Ceylon cinnamon, etc.

MINIS AND LUNCHS

40260



RTB

Mini Croissant 35g x180



40259



RTB

Almond Lemon Filled Croissant 80g x44



40261



RTB

Mini Pain au Chocolat 40g x180



GOURMANDISES

40257



RTB

Almond and Pistachio Filled Croissant 80g x44



40258



RTB

Apples and Ceylon Cinnamon Triangle 75g x44





Bridor Une Recette Lenôtre Professionnels

This collaboration of over 20 years has been built on shared values: high standards, excellence and creativity.

These exclusive recipes have been invented by Lenôtre master bakers to create exclusively **pure butter Viennese pastries with delicate flavours and exceptional lamination.**

Each product is certified 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.

/ 91% *OF CONSUMERS HAVE
breakfast when staying at a hotel**

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

Mini 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 x



33861



Assortment of Lunch Viennese Pastry x90





/ Éclat du Terroir

Drawing inspiration from French pastry-making tradition, Eclat du Terroir distils Bridor expertise into 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.

Some of these Viennese pastries are made with Charentes-Poitou PDO butter, the historic choice for premium butter.

/ No. 1 brand FOR FRENCH ARTISAN BAKERS*

/croissant preferred BY CONSUMERS**

* Foodservice Vision survey for Bridor, November 2022, 240 bakers, France.

** Consumer panels, Actalia, 2020-2022, France, Spain, Germany, Poland, 100 consumers per country



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

40677 Croissant 80g x60

RTB

40721 Croissant 70g x165

RTB



34162 Pain au Chocolat 70g x90

RTB

40675 Pain au Chocolat 80g x60

RTB

41476 Pain au Chocolat 80g x150

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

RTB





31825 Croissant 80g x25

RTB



/ Les Inspirés



A premium range of very flaky pure butter Viennese pastries in generous volumes.

A very flaky croissant, with visible layers and a large size.

A fairly short, but wide and large pain au chocolat that looks delicious and generous.

An original recipe enriched in milk¹ for delicious milky notes and a lovely cream-coloured lamination.

Only available in RTP

/ 80% OF POSITIVE BUYING intentions²

N!

41413



RTP

Pain au Chocolat 80g x150



N!

41414



RTP

Croissant 70g x165





Les Savoureux

Made with a butter-rich recipe, Savoureux Viennese pastries are characterised by their **meltingly soft texture and their intense flavours**.

Their delicate puff pastry gives these Viennese pastries unrivalled crispiness.

A source of enjoyment and indulgence, they are perfect for every moment of the day.



32924 Lunch Apple Turnover 40g x255

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



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

RTP



32183 Mini Pain aux Raisins 30g x260

RTB

32919 Lunch Pain aux Raisins 35g x260

RTB



32923 Mini Pain aux Raisins 30g x200

RTP

THE ESSENTIALS



30228 Apple Turnover 105g x50

RTB



40083 apple chunks Turnover 105g x50

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

41511 Croissant 60g x180

RTP



31001 Pain au Chocolat 75g x70

RTB

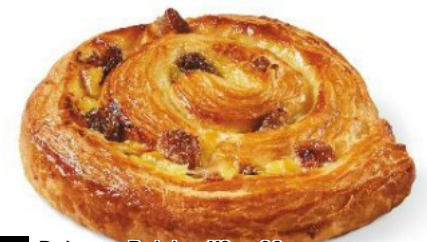
32822 Pain au Chocolat 65g x90

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

RTB



30937 Pain au Chocolat 75g x20

RTB



30936 Croissant 60g x30

RTB



32422 Pain aux Raisins 110g x22

RTB

N!



40630 Bag x 10 Mini Croissants 25g x200

RTB



41214 Mix mini Viennese Pastry x90

RTB



41132 Mix mini Viennese Pastry x120

RTB

A top-down photograph of four chocolate croissants on a wooden cutting board. Three croissants are whole, and one is cut open to show the flaky interior and chocolate chips. A white cup of coffee is visible in the top right corner. The title 'Les Irrésistibles' is overlaid in large black font, with a yellow diagonal line passing through the word 'Irrésistibles'.

Les Irrésistibles

A range of Viennese Pastries made using a unique recipe, where the **splashes of milk*** and **cream*** add **intense flavours** that will delight gourmets.

Combined with pure butter puff pastry, this recipe creates very crispy, regular and airy Viennese pastries with a tender and golden centre.

These Viennese pastries have a light puff pastry thanks to a specific manufacturing process and even distribution of the chocolate in the pain au chocolat.

* Incorporated in powder form.

MINIS AND LUNCHS



39713

RTB

Mini Pain au Chocolat 28g x160



39714

RTB

Mini Croissant 25g x160



THE ESSENTIALS



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

Bag x 6 Croissants 60g x72



38204

RTB

Bag x 6 Pains au Chocolat 70g x72



A photograph of a breakfast spread featuring a plate of assorted French-style Viennese pastries. The pastries include several croissants, some plain and some filled with chocolate chips, along with a chocolate-filled bun. They are served on a light-colored plate with a dark rim. In the background, there are two white mugs, one containing a light-colored beverage. The entire scene is set on a white tablecloth.

/ Classics

The Classics, a **wide range of French-style Viennese pastries made with butter**, available in ready-to-prove and ready-to-bake, in a variety of formats.

This collection includes straight croissants, curved croissants, pains aux chocolats, tasty pains aux raisins and very delicious apple turnovers.

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



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 high-quality fat blends¹ or margarine² and rigorously selected ingredients.**

Baker Solution is a collection of French-style Viennese pastries Available in ready to bake format for fast and efficient preparation.

Premium and tasty vegan references complete this Baker Solution collection to meet a popular, growing trend.

/ **43%** *OF EUROPEANS OCCASIONALLY CONSUME
vegan food at home or in a restaurant**

* The Healthy trend, CHD Expert - 300 consumers per country - France, Italy, Germany, Netherlands, United Kingdom, Spain

(1) Fat blend: blend of concentrated butter and vegetable fat (non hydrogenated) • (2) Quality margarine based on vegetable fat.

THE ESSENTIALS



Croissant 70g x64



35508

RTB



Pain au Chocolat 80g x70



35509

RTB



Apple Turnover 105g x50



38509

RTB



finish sugar Croissant 75g x50



40871

RTB

N!



Pain aux Raisins 110g x60



40882

RTB

MINI & LUNCH



Mini croissant 25g x225



35506

RTB



Mini Pain au Chocolat 28g x260



35507

RTB

N!



Mini Croissant 30g x240



40837

RTB

N!



Lunch Pain au chocolat 32g x240



40839

RTB

N!



Lunch Pain aux Raisins 35g x260



40841

RTB

VEGAN

N!



Vegan Pain au Chocolat 80g x60



41221

RTB

N!



Vegan Croissant 70g x60



41241

RTB



CATEGORY

Indulgent *Viennese pastries*

Mini Delights

Today's consumers seek pleasure. They love new sensations, new, original and delicious taste experiences.

The mini indulgent Viennese pastries **combine new flavours and new textures with original shapes and attractive appearance.** This collection provides originality and indulgence thanks to a unique taste experience.

54% OF CUSTOMERS CONSUME VIENNESE PASTRIES when they have breakfast in a hotel*

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

32232



RTB

Assortment of Mini Gourmandises x140

32330



RTB

Mini Custard Extravagant 40g x180

FILLED MINI CROISSANTS

40509



RTB

Mini Cocoa and Hazelnut-Filled Croissant
40g x165



40510



RTB

Mini Apricot-Filled Croissant 40g x165



40511



RTB

Mini Custard-Filled Croissant 40g x165



40512



RTB

Mini Raspberry-Filled Croissant 40g x165



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 Maxi Indulgent Viennese pastry collection is made essentially with pure butter for Viennese pastries with fine lamination, a crispy texture and unrivalled taste. **The recipes are very generous and rich in taste for an explosion of flavours in the mouth.**

FOOD IS MOTIVATED BY ENJOYMENT FOR
/ 71% of consumers*

THE PUFF PASTRY
BRIOCHE

39849



FULLY BAKED

spiral puff pastry brioche 295g x4



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



40405



RTB

Cocoa and Hazelnut-Filled Croissant 90g x40



40407



RTB

Apricot-Filled Croissant 90g x40



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

37745



RTB

Triple Chocolate Extravagant 95g x60



TWISTS

30302



RTP

Chocolate Twist 120g x65

34060



RTP

Dark Chocolate Twist 110g x65

40637



RTB

Chocolate Twist 90g x70



SUISES

30042



RTB

Chocolate Suisse 120g x70

33441



RTB

Chocolate Suisse 100g x70

DANISH CROWNS

39774



RTB

Vanilla taste 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

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

N!

40498



RTB

Raisins Suisse 100g x70



SERVICE REFERENCES

40207



RTB

Custard-Filled Croissant 100g x22



40535



RTB

Apricot-Filled Croissant 90g x22



40538



RTB

Cocoa and Hazelnut-Filled Croissant 90g x22





CATEGORY

VIENNESE PASTRIES

from around the world

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



04 SNACK COLLECTION



High quality puff pastry

- / Essentially **PURE BUTTER range**: ready-to-bake snacks with a **crispy texture** and **golden-coloured lamination**.
- / **FRENCH FLOURS**: standard wheat flours made from wheat grown in France¹.
- / Exclusively with barn eggs².

Flavours and Creativity

- / **Generous, flavoursome and varied fillings** to meet the growing snack market.

Quick to prepare

- / A ready-to-bake offer for **fast and simple preparation**, guaranteeing freshness and flexibility.

Commitment to healthier eating

- / **76% of our savoury snacks are Bridor Clean Label³**.



(1) For our French production sites, excluding wheat gluten. With the exception of weather conditions making it impossible to supply 100% French origin wheat. • (2) For our French production sites. • (3) Excluding the Panidor collection.



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 maxi formats**, ideal for eating in a café setting or on-the-go.

/ 91% OF CONSUMERS EAT A SNACK DURING THE DAY particularly for an afternoon break¹

FINGER

N!

41251



RTB

Cheese Finger 90g x60



MINI SNACKS

38798



RTB

Cheese Extravagant 35g x180



38925



RTB

Mini Cheese Swirl 35g x225



38926



RTB

Mini Pesto Swirl 30g x225



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



LATTICES

34401



RTB

Ham and Cheese Lattice 100g x70

40642



RTB

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



40643



RTB

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



N!

41252



RTB

Ham and cheese lattice baker solution 100g x70



SWIRLS

33123



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



05 PÂTISSERIES



Know-how and excellence

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

Indulgence and creativity

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

Flexibility and speed

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



Bridor Une Recette Lenôtre Professionnels

Bridor and Maison Lenôtre have teamed up to offer **exceptional macarons** to professionals: meticulous finishes, intense flavours and high-quality ingredients.

Macarons inspired by tradition, filled with butter cream, ganache or fruit compote.

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

/ **71%** OF CONSUMERS SOMETIMES TREAT THEMSELVES to small luxuries for moments of enjoyment*

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



/ Evasions

Indulgent and tasty products which are **true symbols of local bakery cultures**, such as the madeleine or chouxquette, icons of French pâtisserie, or muffins direct from the United States.

A very indulgent range for many moments of enjoyment.

PASTEL DE NATA

39747



RTB

Pastel de Nata 60 g RTB x60

CHOUQUETTES

39052



RTB

Chouquette 20 g RTB x384

MADELEINES

38982



READY TO SERVE

Plain Madeleine 45 g x54

38983



READY TO SERVE

Cocoa and Hazelnut Madeleine 55 g x54

MUFFINS

38973



READY TO SERVE

Chocolate Muffin with Chocolate Chunks 95 g x28

38974



READY TO SERVE

Blueberry Muffin 95 g x28

38975



READY TO SERVE

Plain Muffin with Chocolate Chunks 95 g x28

38978



READY TO SERVE

Chocolate Muffin with Choco-Hazelnut Filling 120 g x28

06 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 packets




/ 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
Mini & lunch						
31542	Croissant Lunch 30g Une Recette Lenôtre Professionnels		RTB	70	120	31778
31543	Pain au Chocolat Lunch 35g Une Recette Lenôtre Professionnels		RTB	70	120	31776
41214	Assortment of Lunch Savoureux Viennese Pastries (30 croissants + 30 pains au chocolat + 30 pains aux raisins)		RTB	90	132	
41132	Assortment of Mini Savoureux Viennese Pastries (36 mini croissants + 36 mini pains au chocolat + 24 mini pains aux raisins + 24 mini apple turnover)		RTP	120	120	
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
40630	Bag x 10 Mini Croissants 25g Le Fournil de Pierre		RTB	20 bags	64	



/ 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⁾



ROLLS	Finedor® (all Finedor® excluding Epi : 45g, 50g, 80g) Finedor® Épi (40g) Other Rolls (40g - 70g) Fully baked	 STEP 1: defrost ⁽²⁾ 0-10 min. (time to put on the tray)	 STEP 2: BAKE (oven preheated to 230 °C ⁽³⁾) 6-8 min. at 200-210 °C 4-5 min. at 200-210 °C 7-9 min. at 190-200 °C Refer to the technical sheet	 STEP 3: cool before serving ⁽⁴⁾ 10 to 15 min.
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	
	Amibote (250g), Amibote with Cereals (250g)		(oven preheated to 190 °C) 15-17 min. at 170 °C	15 min
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.		13-14 min. at 180-190 °C	
	+Fruit loaf 180g Une Recette Lenôtre Professionnels		16-18 min. at 190-200 °C	
	Sharing breads (> 400g) : Multigrain, Country-style, etc. Fully baked		Refer to the technical sheet	

/ GLUTEN FREE PRODUCTS

BEST BEFORE DATE: 12 MONTHS

BAKING TIME

to adjust according to your oven ⁽¹⁾

Rolls and Mini Brioches Madeleine	 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	STEP1: remove film After defrosting Before defrosting	STEP 2: defrost minimum 4 h at + 4 °C 3-4 h at + 4 °C	STEP 3: remove from tray (at room temperature before eating)
Macarons			15 min.
Petit Fours			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	STEP1: defrost 0-5 min. (time to put on the tray) 3 hours 1 hour 2 hours 15-20 minutes	STEP 2: bake (oven preheated to 210 °C) 18 to 20 min. 185-190 °C 3 to 6 min. 180-200 °C
		OR

/ SAVOURY COLLECTION

BEST BEFORE DATE: 12 MONTHS

BAKING TIME

to adjust according to your oven ⁽¹⁾

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



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

/ READY-TO-PROVE VIENNESE PASTRIES

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

BAKING TIME

to adjust according to your oven ⁽¹⁾

		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	by 8	from 2 hours 15 to 2 hours 30	from 1 hour 45 to 2 hours			15-17 min.	
	Pains aux Raisins	by 8-12						
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.			
	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.		15 to 17 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⁾

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	8-12		17 to 20 min.	
	Mini Apple Turnovers	24	45 min. to 1 hour	17 to 18 min.	195 - 200 °C
	Apple Turnovers	12		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.

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the catalogue



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THE BAKERY CULTURES
OF THE WORLD

GROUPE
LE DUFF

BRIDOR, A LE DUFF GROUP BRAND



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