



MAY 2026 BRIDOR CATALOG CANADA

SHARE
THE BAKERY CULTURES
OF THE WORLD



OUR MISSION

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 full of character, made with natural ingredients chosen by chefs 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 flavors.
- / 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

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

BRIDOR IN NUMBERS

Present in
100 countries
worldwide

5,000
employees

Business volume of
2 billion Euros
in turnover in 2022

600,000 tons
of products per year

LEADER IN THE CREATION OF PREMIUM BAKERY PRODUCTS...

PRESERVING OUR TRADITIONAL KNOW-HOW

Bridor is proud of working with highly skilled master bakers trained in traditional baking techniques. In collaboration with renowned *Meilleurs Ouvriers de France*, Bridor develops unique and distinctive premium product lines for its customers.



QUALITY FOR MORE THAN 40 YEARS

Bridor's production methods respect the product requirements and resting times flavors need to flourish. Our skilled team of bakers, engineers and quality experts work close together to ensure outstanding quality.

Delicious pure butter pastries made in the spirit of French pastry making, and artisanal breads reflecting the taste of tradition by combining artisanal bakery expertise and new technology. You will taste the difference of Bridor products immediately.



INNOVATION IS OUR DRIVER

Bridor is inspired by the bakery cultures of the world to create authentic and flavorful products with simple and clean ingredients, always in line with consumer trends and demands.

PEOPLE ARE CENTRAL TO OUR ACTIVITIES

Our employees are our greatest asset and we constantly invest in their health, safety and well-being.

Regular training and possibilities to grow within our company are central to our daily activities. We want to win the greatest talents to successfully support our customers on a daily basis.



BRIDOR NORTH AMERICA AT A GLANCE...

A SUCCESS STORY FOR MORE THAN 40 YEARS!

NORTH AMERICA FACTS

EMPLOYEES:

more than
1,000

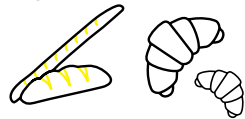


PRODUCT PORTFOLIO

in North America includes more than

220
pastries

185
breads



OUR ACHIEVEMENTS

in North America

Sales: double digit growth each year

Products: more than 70 launches annually



MARKET SEGMENTS

Our strong presence in all segments enables us to be at the heart of all relevant market development



HOTELS



TABLE SERVICE
RESTAURANTS



BAKERY



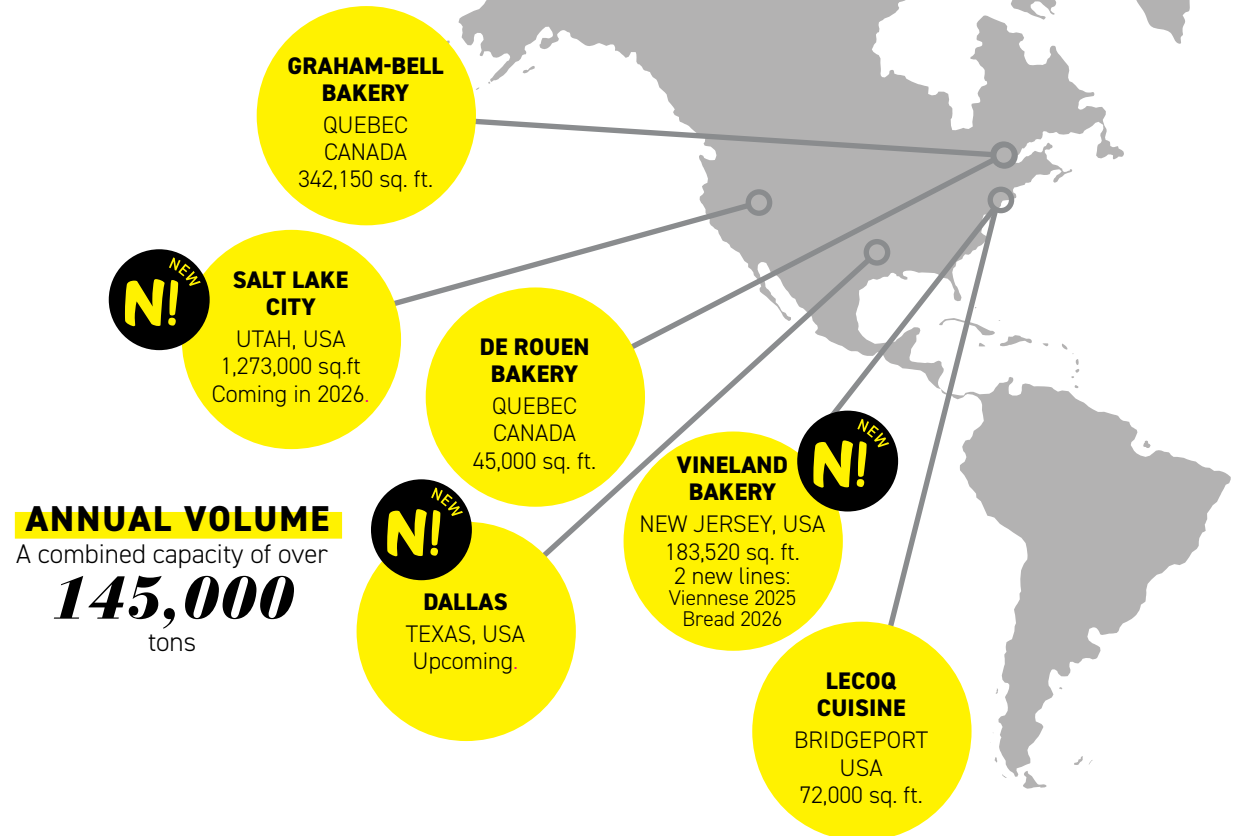
FAST FOOD
INDUSTRY



RETAIL

OUR PRODUCTION FACILITIES

OPERATING FIVE PRODUCTION PLANTS IN NORTH AMERICA, WITH A SIXTH UPCOMING!



ANNUAL VOLUME

A combined capacity of over

145,000
tons

COMMITMENT

IS NOW ESSENTIAL FOR OUR PLANET

Protecting people and our planet goes hand-in-hand with Bridor's values of transparency and sustainability.



THE QUALITY OF OUR INGREDIENTS



THE HEALTH & THE WELL-BEING OF CONSUMERS



THE PROTECTION OF OUR ENVIRONMENT



THE RESPECT FOR WOMEN & MEN

Bridor North America is committed to a strong **Corporate Social Responsibility (CSR)**, promoting a **transparent, ethical** and responsible approach to its activities. Our vision is based on the core of our business, a «product» policy oriented towards **quality, taste, nutrition** and **well-being** in a **social, environmental** and **economic** dimension.

This approach will allow us to contribute to a **healthy** and **sustainable future** for our **stakeholders, employees, future generations** and **business activities**.

Our commitments are aligned with Le Duff Group's and Bridor's global social responsibility program, where growing international success is part of its **united cultures for sustainable bakery**.





THE QUALITY OF OUR INGREDIENTS

ONLY THE HIGHEST QUALITY, CAREFULLY SOURCED INGREDIENTS ARE USED IN OUR PRODUCTS.

OUR ACHIEVEMENTS



We carefully select our suppliers and assure that they fulfill the standards required by the GFSI. Bridor's Quebec, NJ, and Bridgeport facilities are **BRCGS** certified, thereby guaranteeing reliable and accurate product traceability in addition to a controlled food safety policy.



We prioritize **national** sourcing of our butter and flour – the essential part of our recipes – and are proud of the strong environmental and social commitments of our main suppliers.



52 of our breads are currently **NON GMO project verified**. We are constantly adding new products with this highly valued certification.



Approximately **80%** of our products are **Kosher certified**, in recognition of a strong requirement of the North American market.

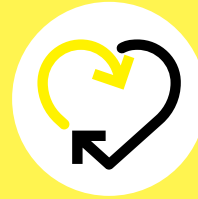
Animal welfare is a subject that appeals to consumers and a concern at the heart of Bridor North America's priorities.



Since **2025**, we have used **cage-free eggs** for **100%** of the products developed and manufactured by Bridor in North America.

OUR COMMITMENTS

Continued collaboration with our suppliers to **consistently implement responsible purchasing policies.**



THE HEALTH AND WELL-BEING OF CONSUMERS

OUR COMMITMENT TO BETTER EATING AND LIVING SUPPORTED BY OUR PRODUCTS.

OUR ACHIEVEMENTS



At Bridor, we have defined our own Clean Label criteria, based on the **BEST PRACTICES** and the **HIGHEST STANDARDS** of the food industry. We **avoid** more than **300 banned ingredients** in our Clean Label recipes:

- / No artificial colors
- / No artificial flavors
- / No artificial preservatives
- / No artificial sweeteners
- / No bleached flour
- / No high fructose corn syrup
- / No hydrogenated or partially hydrogenated fats and oils

91.9% of the products produced by Bridor North America currently adhere to these standards.



57% of our breads and pastries are plant-based. Bridor is **pioneering in the creation of vegan pastries**, using responsible ingredients in line with our Clean Label standards.



Constant **reduction of sodium and sugar levels** in our products without compromising the taste.

OUR COMMITMENTS

We will **continue to innovate** and provide our customers with good-tasting products as well as **plant-based alternatives.**

By **2025**, more than **60%** of our **breads** will be **below the maximum sodium value** recommended by Health Canada.





THE PROTECTION OF OUR ENVIRONMENT

A CAUSE AT THE HEART OF OUR CONCERNS.

OUR ACHIEVEMENTS

Continuous optimization is key for the reduction of our waste and energy consumption. The implementation of efficient monitoring and management systems are necessary to give reuse and recycling concepts a whole new meaning.



FOCUS ON A ZERO WASTE APPROACH

- / Large scale recycling of our packaging waste
- / **100%** of our organic bakery waste is reused in **animal feed production** for three of our facilities
- / Constant reduction and optimization of product packaging
- / Continued progress towards becoming a paperless factory



CONSTANT REDUCTION OF WATER AND ENERGY CONSUMPTION

- / **75%** of all lights in our factories are **converted to LED**
- / Systems to measure the water usage and reduce the wastewater
- / Investments in water-efficient technologies
- / Employee awareness and mobilization



PAVING THE WAY TO BECOMING A CARBON NEUTRAL COMPANY

- / Optimization of transportation vehicles, truck loads and routes
- / Company parking lots with free charging stations for electric cars
- / Support of our suppliers in their eco-responsible commitments

OUR COMMITMENTS

We aim at implementing the **circular economy model** as one of our main corporate social responsibility principles.



Building a **decarbonization roadmap**.



THE RESPECT FOR OUR EMPLOYEES

THEY ARE OUR GREATEST ASSET.

OUR ACHIEVEMENTS



- / Establishment of globally aligned programs to bring **well-being** and **integration** to a reference level in the industry

- / A dedicated health and wellness committee assures regular sensibilization and encouragement to physical activities



- / Advanced employee health assistance program and extensive health insurance coverage

- / Standardized pre-shift warm-ups to reduce the risks of physical injuries



- / We have proudly completed the **ISO 45001 certification**, the leading international standard for health and safety at work for 2 of our facilities

OUR COMMITMENTS

By the end of **2025**, we aim at completing the **ISO 45001 certification** for all of our 4 facilities.

Continued investments in increasing the attractiveness of our company to attract the best talent in the industry.

OUR COLLECTIONS



9 / NEW PRODUCTS

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- 9 **PUMPKIN SPICE CHEESECAKE-STYLE DANISHES**
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NEW PRODUCTS

WITH IT'S EXPERTISE, BRIDOR BRINGS YOU NEW PRODUCTS WITH ELEGANT SHAPES AND UNIQUE FLAVORS.



TIRAMISU CHEESECAKE-STYLE DANISHES

Delicious comforting pastries that bring together the creamy richness of cheesecake and the classic flavor of tiramisu. *Page 23*



PUMPKIN SPICE CHEESECAKE-STYLE DANISHES

A combination of rich, creamy cheesecake filling with warm fall spices, wrapped in a flaky all-butter laminated dough. *Page 22*



PINSAS

Handcrafted in Italy with exceptional quality. *Page 36*



MINI BLUEBERRY AND STRAWBERRY CHEESECAKE-STYLE DANISHES

Our best-sellers now available in a mini format! *Page 23*

VIENNESE PASTRIES



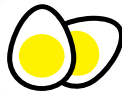
MAINLY PURE BUTTER PASTRIES

By using the highest quality butter, we create superior doughs that ensure outstanding flakiness and beautiful layers.



CAGE-FREE

All products developed and manufactured by Bridor in North America are made with cage-free eggs.



THE TASTE OF TRADITION

Viennese pastries made in the spirit of French pastry-making. We respect dough resting and process times for flavorsome viennese pastries with complex, rich and intense aromas and golden lamination.



FLEXIBILITY AND SPEED

Ready-to-bake pastries offer a convenient product that is consistent, easy to prepare, saves time, and guarantees absolute freshness.



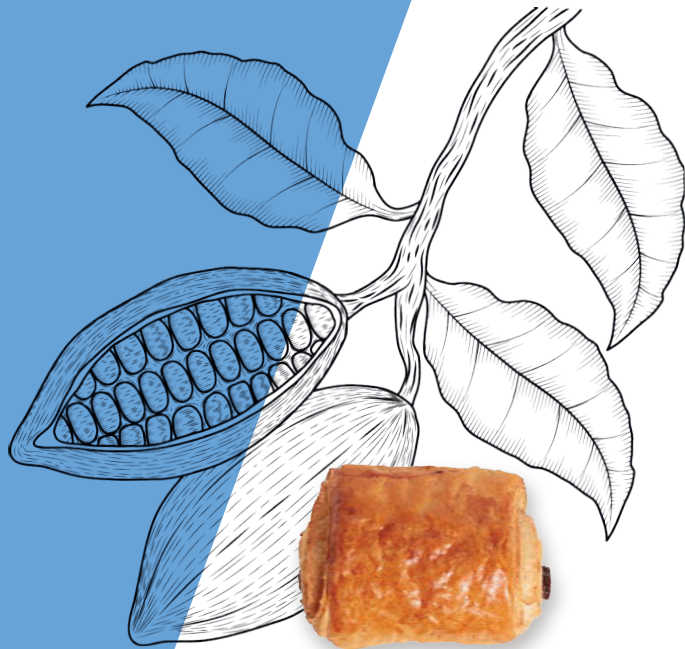
COMMITMENT TO BETTER EATING:

86.3% of our viennese pastries are Clean Label.
Reference year: 2024, including all Bridor brand products manufactured by Bridor North America.



B **P&B** **RTB** **CL** **PLANT-BASED** **PURE BUTTER** **PRE-SLICED**

Croissants & Chocolatines



RCHOCL-105 Chocolate Croissant

- Large

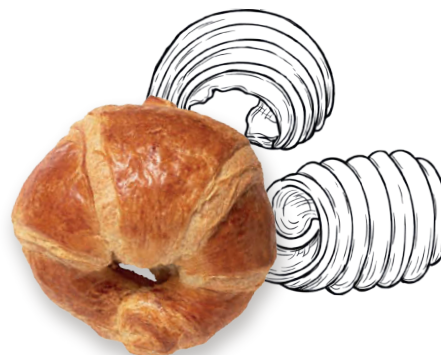
82 g / 2.9 oz | 105 un/cs



RCRH-280 Curved Croissant -

Extra Small

25 g / 0.9 oz | 280 un/cs



RCRL-64 Curved Croissant - Large

85 g / 3 oz | 64 un/cs



ARTISAN, QUALITY & KNOW-HOW

WITHIN THE WALLS OF OUR FACTORY WHERE EVERYTHING IS CRAFTED IN SMALL BATCHES, THE ARTISANAL TOUCH UNFOLDS IN EVERY PASTRY, WITH PASSIONATE HANDS BRINGING TO LIFE UNIQUE DELIGHTS THAT AWAKEN ALL YOUR SENSES.

THE DOUBLE FERMENTATION OF OUR DOUGHS OFFERS A LIGHT AND AIRY TEXTURE WHILE REVEALING COMPLEX AND DELICATE FLAVORS.



Danishes & Delicacies



52387 Almondine
100 g | 3.5 oz | 60 un/cs
RTB CL



RTCANL-96 Cranberry Twist
90 g / 3.2 oz | 96 un/cs
RTB



Savories



RSPRCL-45 Croissant Spinach & Ricotta
85 g / 3 oz | 45 un/cs



RBECL-45 Croissant Bacon & Egg
85 g / 3 oz | 45 un/cs



RHCCL-45 Croissant Ham & Swiss Cheese
85 / 3 oz | 45 un/cs





Our classics

THE REAL KNOW-HOW OF ANY PASTRY MANUFACTURER COULD NOT BE ASSESSED WITHOUT TASTING THE TRUE CLASSICS OF VIENNESE PASTRIES. SINCE THE FOUNDATION OF THE ORGANIZATION OVER 30 YEARS AGO, CROISSANTS, CHOCOLATINES AND BRIOCHES HAVE ALWAYS BEEN THE BACKBONE OF BRIDOR'S PASTRY OFFERING.

ALWAYS WORKING WITH PREMIUM INGREDIENTS, WE THRIVE TO OFFER THE BEST QUALITY AND PROVIDE A DELICATE TASTE AND OUTSTANDING FLAKINESS IN ALL OUR CLASSICS. THE BEAUTIFUL LAYERS OF THE DOUGH IN THIS CLASS OF PRODUCTS WILL TRULY ENSURE TENDERNESS AND THIS ENJOYABLE CRISP IN EVERY BITE.



Straight Croissants



52336 Butter Croissant
78 g | 2.8 oz | 160 un/cs
P&B **CL** **CF**



59103 Perfect Croissant
78 g / 2.8 oz | 80 un/cs
RTB **CL** **CF**



52779 Straight Vegan Croissant
78 g / 2.8 oz | 80 un/cs
RTB **CL** **CF**



1920 x 1080 VIDEO



Curved Croissants



52442 Curved Butter Croissant
106 g / 3.7 oz | 60 un/cs
RTB **CL**



52381 Curved and Pinched Croissant
85 g / 3 oz | 60 un/cs
RTB **CL**



52385 Curved Multigrain Croissant
100 g / 3.5 oz | 54 un/cs
RTB



RCRL-64 Curved Croissant - Large
85 g / 3 oz | 64 un/cs
RTB **CL**



52742 Curved Vegan Croissant
100 g / 3.5 oz | 44 un/cs
RTB **CL**



52673 Curved Croissant
71 g / 2.5 oz | 80 un/cs
RTB **CL**



Mini Croissants



33370 Mini Croissant
25 g / 0.9 oz | 215 un/cs



52359 Mini Perfect Croissant
42 g / 1.5 oz | 160 un/cs



RCRH-280 Curved Croissant - Extra Small
25 g / 0.9 oz | 280 un/cs



52405 Mini Multigrain Croissant
45 g / 1.6 oz | 120 un/cs



Get creative
with our
mini croissants
by combining
sweet and savory
flavors.



Fully Baked

PRE-SLICED FOR MAXIMUM CONVENIENCE, OUR FULLY BAKED CROISSANTS ARE THE PERFECT SANDWICH CARRIERS. DELICATE, BUTTERY LAYERS THAT MELT IN YOUR MOUTH. AVAILABLE IN CONVENIENT BULK PACKAGING TO SAVE TIME AND COSTS WHILE REDUCING PACKAGING AND WASTE. THE IDEAL SOLUTION FOR HIGH QUALITY SANDWICH PRODUCTION.



42010 Curved Croissant
68 g / 2.4 oz | 90 un/cs



52826 Croissant Bun
70 g / 2.5 oz | 80 un/cs



42050 Curved Croissant
63 g / 2.2 oz | 90 un/cs



Filled croissants

GENEROUSLY FILLED VIENNESE PASTRIES FOR A TRUE MOMENT OF INDULGENCE. TASTY FLAVORS THAT GO INCREDIBLY WELL WITH THE FLAKINESS OF OUR BUTTER CROISSANTS.



40639 Raspberry-Filled Croissant
90 g / 3.2 oz | 40 un/cs



37432 Cocoa And Hazelnut-Filled Croissant
90 g / 3.2 oz | 44 un/cs



38741 Almond-Filled Croissant
95 g / 3.4 oz | 60 un/cs



Chocolatines

AIRY AND FLAKY PASTRY DOUGH COMBINED WITH GENEROUS CHOCOLATE BARS. AN EXPLOSION OF DELICATE, HARMONIC TASTES FOR A CHOCOLATE DELIGHT WITH EVERY BITE.



59040 Perfect Chocolatine
80 g / 2.8 oz | 60 un/cs
RTB **CL**



52119 Chocolatine
80 g / 2.8 oz | 60 un/cs
P&B **CL**



RCHOCL-105 Chocolate Croissant - Large
82 g / 2.9 oz | 105 un/cs
RTB



52706 Chocolate Avalanche
115 g / 4.1 oz | 70 un/cs
RTB **CL**



59242 Mini Chocolatine
45 g / 1.6 oz | 120 un/cs
RTB **CL**



37641 Mini Chocolatine
32 g / 1.1 oz | 230 un/cs
RTB **CL**

Brioches

DISCOVER OUR EXQUISITE BRIOCHE RECIPES WITH A CRISPY, GOLDEN TEXTURE AND CREAMY, FLAVORSOME, HARMONIC FILLINGS FOR TRULY INDULGENT TASTING EXPERIENCES.



52371 Perfect Cinnamon Brioche
105 g / 3.7 oz | 42 un/cs

RTB CL



52435 Decadent Cinnamon Brioche
130 g / 4.6 oz | 30 un/cs

RTB CL



52110 Cinnamon Brioche
130 g / 4.6 oz | 36 un/cs

RTB CL



52796 Chocolate Brioche
110 g / 3.9 oz | 72 un/cs

RTB CL



40649 Raisin Swirl
105 g / 3.7 oz | 60 un/cs

RTB



52109 Cinnamon Brioche
130 g / 4.6 oz | 108 un/cs

P&B CL



52436 Mini Decadent Cinnamon Bun
50 g / 1.8 oz | 80 un/cs

RTB CL



52108 Mini Cinnamon Brioche
45 g / 1.6 oz | 120 un/cs

P&B CL

Danishes

INDULGENCE AT ITS BEST! ENJOY A WIDE RANGE OF SWEET DELIGHTS, BROUGHT TO LIFE BY COMBINING FLAKY PURE BUTTER PASTRIES WITH UNIQUE FILLINGS, GIVING EACH PASTRY A SPECIAL TOUCH OF FINESSE.



52877 Lemon Danish
100 g / 3.5 oz | 84 un/cs



52642 Maple Pecan Danish
90 g / 3.2 oz | 40 un/cs



52434 Cherry and Greek Yogurt Danish
115 g / 4.1 oz | 60 un/cs



52415 Cream Cheese Danish
116 g / 4.1 oz | 60 un/cs



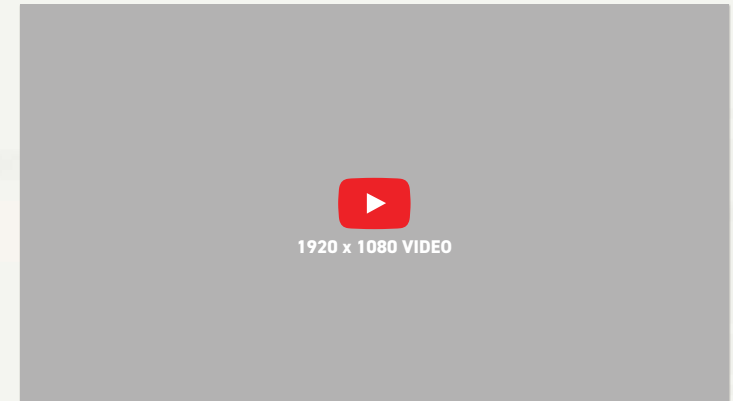
59602 Apple Danish
113 g / 4.0 oz | 60 un/cs



53019 Pumpkin Spice
Cheesecake-Style Danish
100 g / 3.5 oz
84 un/cs



53050 Mini Pumpkin Spice
Cheesecake-Style Danish
50 g / 1.8 oz
60 un/cs



Cheesecake-style Danishes

OUR UNIQUE TAKE ON THIS CLASSIC DESSERT WITH A DELIGHTFUL CREAM CHEESE
AND FOUR DISTINCT FLAVORS CRAFTED TO CAPTIVATE EVERY PALATE.



Blueberry Cheesecake-style Danish
52888 100 g / 3.5 oz | 84 un/cs
Mini 53056 50 g / 1.8 oz | 60 un/cs



Strawberry Cheesecake-style Danish
52889 100 g / 3.5 oz | 84 un/cs
Mini 53047 50 g / 1.8 oz | 60 un/cs



Tiramisu Cheesecake-style Danish
53058 100 g / 3.5 oz | 84 un/cs
Mini 53043 50 g / 1.8 oz | 60 un/cs



52976 Raspberry
Cheesecake-style Danish
100 g / 3.5 oz | 84 un/cs



52890 Key Lime
Cheesecake-style Danish
100 g / 3.5 oz | 84 un/cs

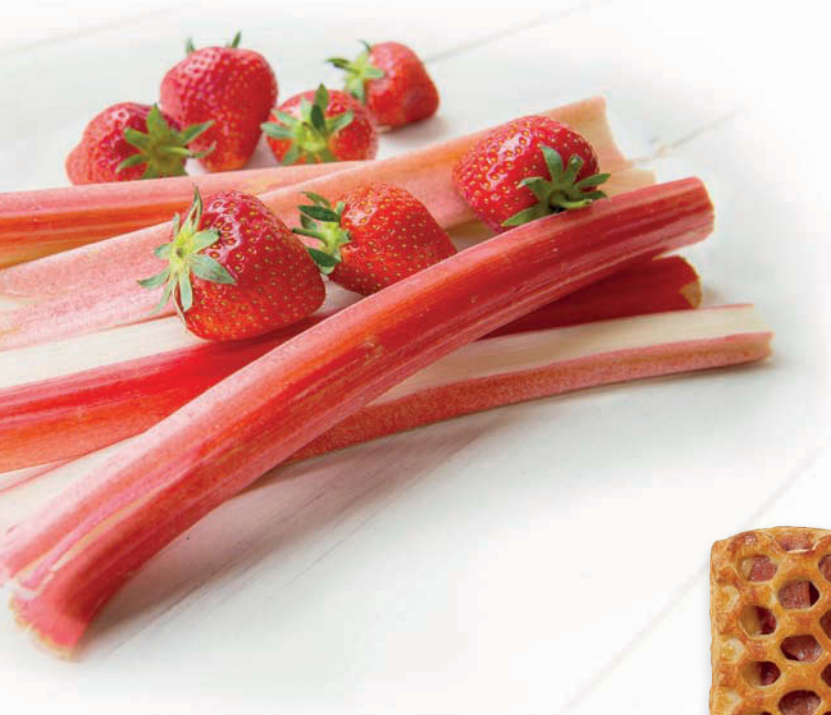


*Delicious
home-style
fillings*



Fruity Selection

A FRUIT-FILLED SELECTION CRAFTED BY OUR TEAM, WITH A GENEROUS TOUCH, RANGING FROM COMFORTING CHILDHOOD FLAVORS TO TRENDY AND EXOTIC NOTES.



53001 Strawberry-Rhubarb Delight Danish
90 g / 3.2 oz | 88 un/cs
RTB **CL**



53002 Apple Pie Delight Danish
90 g / 3.2 oz | 88 un/cs
RTB **CL**



52858 Mango Danish
90 g / 3.2 oz | 42 un/cs
RTB **CL**



52876 Peach Danish
90 g / 3.2 oz | 42 un/cs
RTB **CL**



52833 Guava Danish
90 g / 3.2 oz | 42 un/cs
RTB **CL**

Delicacies

UNIQUE SHAPES AND TEXTURES THAT STAND ALONE IN OUR VIENNESE PASTRIES SELECTION.
DELICACIES TO ENJOY WHEN YOU WANT TO EXPLORE BEYOND THE CLASSICS.



59021 Folded Butter Danish
100 g / 3.5 oz | 48 un/cs
RTB **CL**



37630 Apple Turnover
105 g / 3.7 oz | 50 un/cs
P&B



52146 Danish
100 g / 3.5 oz | 60 un/cs
RTB **CL**



52670 Caramel Almond Delicacy
90 g / 3.2 oz | 36 un/cs
RTB **CL**



40648 Chocolate Twist
90 g / 3.2 oz | 70 un/cs
RTB **CL**



52153 Palm leaf
60 g / 2.1 oz | 170 un/cs
P&B **CL**



Mini danishes

MINI IN SIZE, MAXIMUM DELIGHTFULNESS IN TASTE. SPICE UP YOUR CATERING, BANQUET AND BREAKFAST BUFFET OFFERING WITH OUR CREATIVE AND FLAVORFUL MINI DANISHES.



52440 Mini Maple Danish
45 g / 1.6 oz | 80 un/cs
RTB CL



52561 Mini Salted Caramel Danish
45 g / 1.6 oz | 80 un/cs
RTB CL



52441 Mini Cream Cheese Danish
45 g / 1.6 oz | 80 un/cs
RTB CL



52438 Mini Apple Danish
45 g / 1.6 oz | 80 un/cs
RTB



52439 Mini Raspberry Danish
45 g / 1.6 oz | 80 un/cs
RTB CL



53056 Mini Blueberry
Cheesecake-style Danish
50 g / 1.8 oz | 60 un/cs
RTB CL



53047 Mini Strawberry
Cheesecake-style Danish
50 g / 1.8 oz | 60 un/cs
RTB CL



53043 Mini Tiramisu
Cheesecake-style Danish
50 g / 1.8 oz | 60 un/cs
RTB CL

Assortment

OUR TIME SAVING ASSORTMENTS ARE THE BEST SOLUTION TO BENEFIT FROM VARIOUS FLAVORS AND SHAPES UNDER A SAME PRODUCT CODE. GET THE VARIETY YOU ARE LOOKING FOR WITH THESE CAREFULLY SELECTED COMBINATIONS.



52437 Mini Danishes Assortment
Apple, Raspberry, Maple, Cinnamon
45 g / 1.6 oz | 80 un/cs

RTB 

Savories



RHCL-45 Croissant Ham & Swiss Cheese
85 g / 3 oz | 45 un/cs



RBECL-45 Croissant Bacon & Egg
85 g / 3 oz | 45 un/cs



RSPRCL-45 Croissant Spinach & Ricotta
85 g / 3 oz | 45 un/cs



52400 Spinach and Feta Bistro by Bridor
110 g / 3.9 oz | 36 un/cs



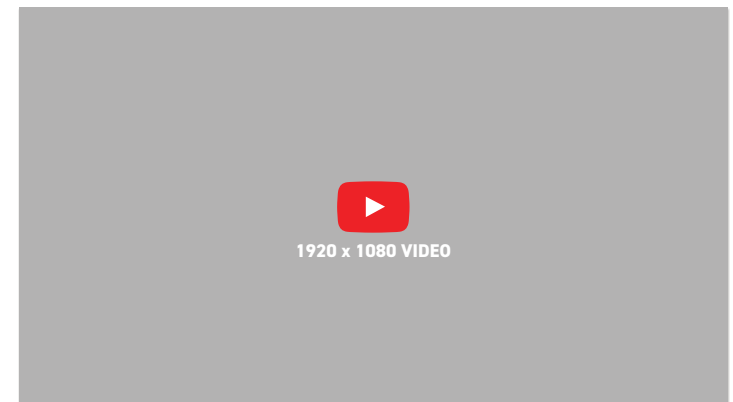
52401 Leek and Parmesan Bistro
by Bridor
110 g / 3.9 oz | 36 un/cs



52399 Tomato and Olive Bistro
by Bridor
110 g / 3.9 oz | 36 un/cs



52556 Margherita Bistro by Bridor
110 g / 3.9 oz | 36 un/cs



Our doughs

COMMITTED TO UPHOLDING THE HIGHEST STANDARDS OF QUALITY AND EXCELLENCE, OUR DOUGH COLLECTION IS CRAFTED USING TRADITIONAL RECIPES AND PREMIUM INGREDIENTS. DESIGNED FOR EASE OF USE, OUR DOUGHS PROVIDE GREAT FLEXIBILITY, ALLOWING PROFESSIONALS TO EXPLORE A WIDE RANGE OF CREATIONS WHILE OPTIMIZING THEIR PRODUCTION PROCESS.



Pure Butter Dough Sheets

GET CREATIVE AND FACILITATE YOUR OPERATIONS WHILE ENSURING HIGHEST QUALITY STANDARDS WITH OUR CONVENIENT PURE BUTTER DOUGH SHEETS.

GET CREATIVE WITH



LECOQ CUISINE™

BUTTER DOUGH SHEETS



PSM-16 Full Puff Pastry Sheet
0.998 kg / 2.2 lbs | 16 un/cs



CRDSSL-10 Croissant Dough Sheet
1.98 kg / 4.31 lbs | 10 un/cs



PHSM-16 Half Puff Pastry Sheet
0.5 kg / 1.1 lbs | 16 un/cs



Margarine dough sheets

FACILITATE YOUR OPERATIONS WHILE ENSURING THE HIGHEST QUALITY STANDARDS
WITH OUR CONVENIENT PUFF PASTRY DOUGH SHEETS.



53152

Puff Pastry Dough Sheet 15x10
0.35 kg / 0.77 lbs | 20 un/cs

RTB



52152

Puff Pastry Dough Sheet 16x12
0.5 kg / 1.1 lbs | 36 un/cs

RTB



PÂTISSERIES



KNOW-HOW AND EXCELLENCE

Over 10 years of know-how and expertise to offer a range of pastries with intense and varied flavors. 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 of ready-to-serve treats for optimal quality and convenience, and in different packaging types to suit customers' requirements.



- B** BAKED
- PB** PARBAKED
- P&B** PROOF & BAKE
- RTB** READY-TO-BAKE
- CL** CLEAN LABEL
- PLANT-BASED**
- PURE BUTTER**
- PRE-SLICED**



LENÔTRE, THE EXCELLENCE OF FRENCH BAKERY IN SMALL FORMATS FOR HOTEL AND CATERING PROFESSIONALS, IS A PRESTIGIOUS PARTNER. THESE PRODUCTS ARE MADE IN PARTNERSHIP WITH LA MAISON LENÔTRE PARIS. THEY ARE IDEAL FOR CREATING A VARIETY OF ENJOYABLE TASTES THANKS TO DIFFERENT RECIPES, SHAPES AND FLAVORS.



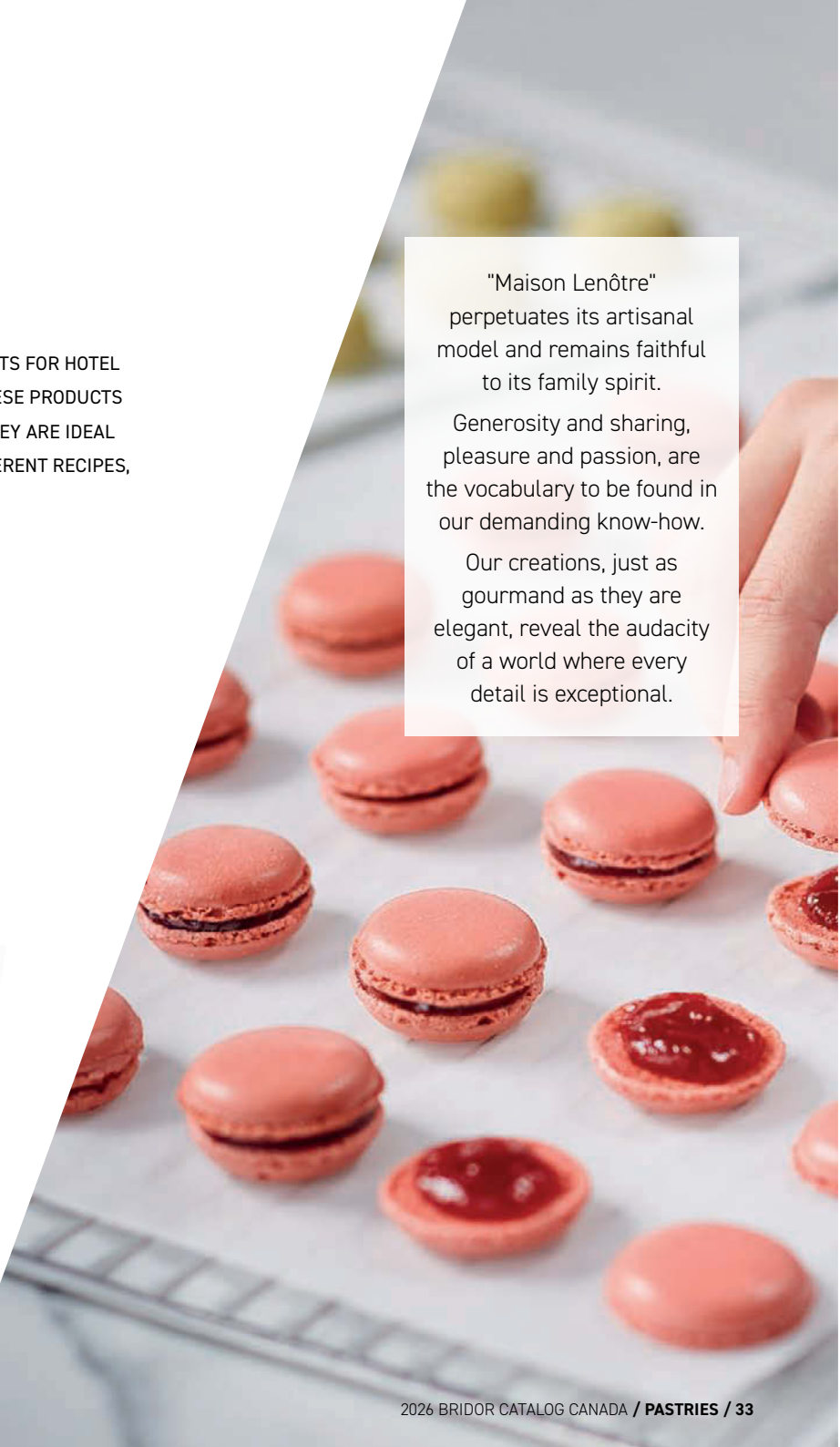
37838 Assorted Macarons – Lenôtre
12 g / 0.4 oz | 96 un/cs



"Maison Lenôtre" perpetuates its artisanal model and remains faithful to its family spirit.

Generosity and sharing, pleasure and passion, are the vocabulary to be found in our demanding know-how.

Our creations, just as gourmand as they are elegant, reveal the audacity of a world where every detail is exceptional.





Pastel de nata

INDULGENT, TASTY AND AUTHENTIC PÂTISSERIES DIRECTLY FROM PORTUGAL,
TRUE SYMBOLS OF THE PORTUGUESE BAKERY CULTURE.



- 52915 Pastel de Nata Panidor
50 g / 1.8 oz | 60 un/cs
- 52916 Mini Pastel de Nata Panidor
30 g / 1.1 oz | 120 un/cs



Made in Portugal



BREADS



FLOURS SELECTED WITH CARE

For maximum flavor and in order to offer the highest quality breads, we work closely with our suppliers to monitor the quality of our flours.



KNOW-HOW AND CREATIVITY

A range resulting from our French baking heritage and expertise combined with our North American baker know-how and experience in local tastes.



COMMITMENT TO BETTER EATING:

98.2% of our breads are Clean Label.
Reference year: 2024, including all Bridor brand products manufactured by Bridor North America.



B BAKED **PB** PARBAKED **P&B** PROOF & BAKE **RTB** READY-TO-BAKE **CL** CLEAN LABEL **PL** PLANT-BASED **PS** PRE-SLICED

PINSA

• *Romana Original* •



MADE IN ITALY

The origins of Pinsa are deeply rooted in the Rome region of Italy, which is why it is also known as "Focaccia Romana".

Invented in 2001, it is made from a carefully crafted blend of selected flours and sourdough, creating a dough that is

crispy on the outside, soft on the inside, and lighter and more digestible than traditional pizza.



53029 Pinsa Romana Ovale

230 g / 8.1 oz | 20 un/cs



53030 Pinsa Sorriso

120 g / 4.2 oz | 35 un/cs



53031 Pinsa Snack

130 g / 4.6 oz | 50 un/cs



• *Unleash your* •
PINSA CREATIVITY

Easy to garnish



Savory



Sweet



*With a drizzle of olive oil
and salt, to serve like bread*



BOULANGERIE

Cuisinée

BY BRIDOR & SÉBASTIEN CANONNE. M.O.F.



52806 Pain Cuisiné Roll Red Beet
Oat Groats and Onion
35 g / 1.2 oz | 144 un/cs



52807 Pain Cuisiné Sandwich
Red Beet, Oat Groats and Onion
105 g / 3.7 oz | 60 un/cs



Oat groats

Onion

Beets

THE CREATIVITY AND INNOVATION OF HAUTE CUISINE.

The comfort and reliability of fresh bakery items, enjoyed at any time of day. The artisanal, irresistible appeal of French pastries. Boulangerie Cuisinée combines all three arts of gastronomy to develop innovative products from nourishing ingredients that engage all five senses.

In short, Boulangerie Cuisinée takes beneficial, flavorful, and sophisticated ingredients combined into unique recipes that help chefs create a perfectly balanced menu.





Artisan Signature

BRIDOR'S ARTISAN SIGNATURE LINE IS A SELECTION OF OUR MOST CHARACTERFUL BREADS WITH A EXQUISITE ORGANOLEPTIC RANGE: INTENSE TASTES, INCLUSIONS, ORIGINAL SHAPES AND FINISHES.

INSPIRED BY THE TRADITIONS WITH LONG FERMENTED DOUGH OR HOUSEMADE SOURDOUGH, THESE FLAVORSOME BREADS WERE MADE WITH EXCEPTIONAL BAKING QUALITIES AND LUSCIOUS RECIPES FOR A SIGNATURE TASTE.



BAGUETTES



52646 Simply Baguette 20"
350 g / 12.3 oz | 16 un/cs



52823 San Fransisco
Sourdough Baguette 20"
375 g / 13.2 oz | 32 un/cs



52724 Multigrain
Sourdough Baguette 18"
325 g / 11.5 oz | 32 un/cs



52964 Sourdough Baguette 18"
270 g / 9.5 oz | 34 un/cs



60BGBL Golden Baguette 20"
285 g / 10.1 oz | 36 un/cs



LOAVES



60FCCR Rosemary & Olive Oil Focaccia
430 g / 15.2 oz | 14 un/cs



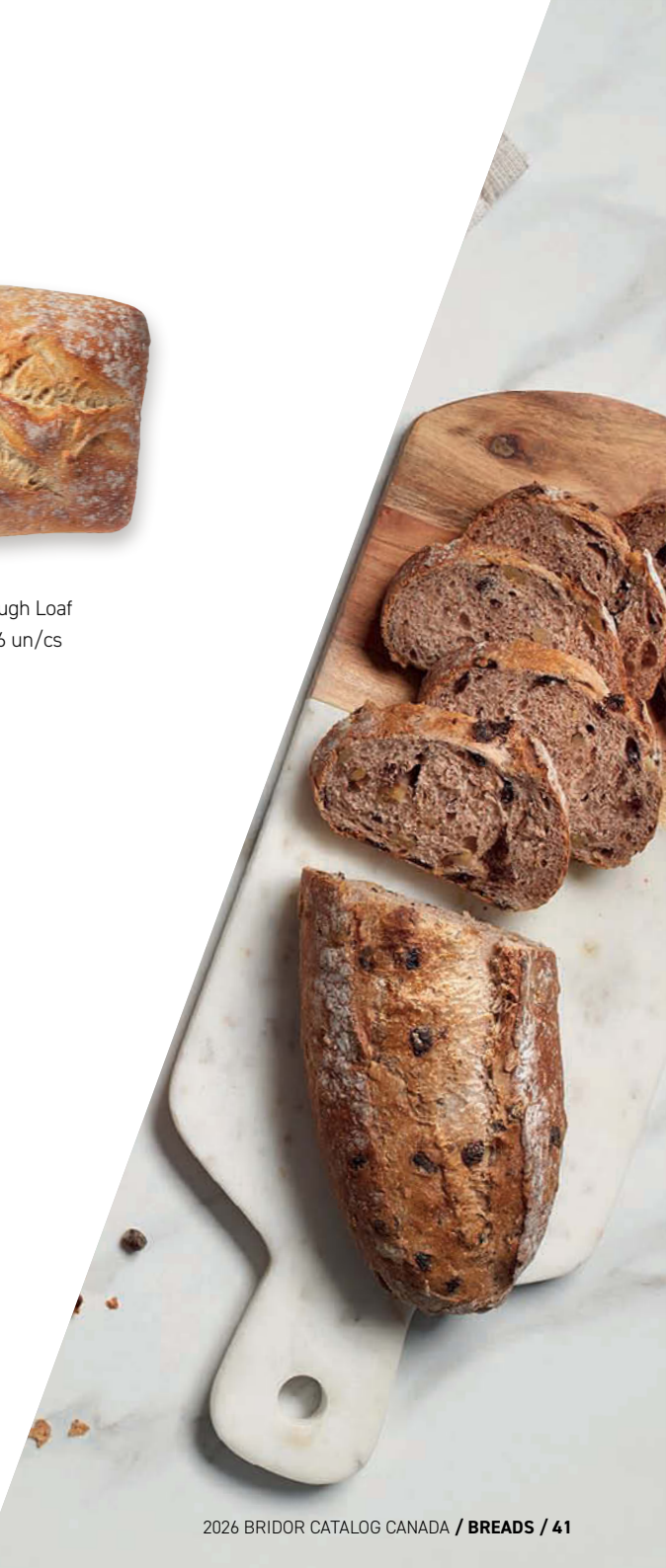
52825 Oat Sourdough Loaf
525 g / 18.5 oz | 16 un/cs



60POMR Apple & Raisin Loaf
454 g / 16 oz | 18 un/cs



60NORA Nut & Raisin Loaf
330 g / 11.6 oz | 18 un/cs





Artisan- Style

FROM FULLY BAKED TO PARBAKED OPTIONS, CLASSIC TO CREATIVE SHAPES, WE ARE PROUD TO PRESENT IN THIS SECTION OUR SELECTION OF ARTISAN-STYLE BREADS WITH FLAVORFUL TEXTURES AND TASTES.

COMBINING GENTLE ROLLING AND LAMINATION WITH A UNIQUE TECHNOLOGY FOR A PERFECT CRISPY CRUST AND MOIST HONEYCOMB CRUMB.





BAGUETTES



60FRAN Old-Style Parisian Baguette 19"
475 g / 16.8 oz | 20 un/cs
B CL ♻️



52647 Demi-baguette 10"
150 g / 5.3 oz | 32 un/cs
B CL ♻️



60BGCB Ciabatta Baguette 20"
330 g / 11.6 oz | 30 un/cs
B CL ♻️



60BGFT Bigfoot Ciabatta Baguette 20"
450 g / 15.9 oz | 20 un/cs
B CL ♻️

PRE-SLICED SANDWICH CARRIERS

OUR CONVENIENT PRE-SLICED SANDWICH CARRIER OPTIONS
SIGNIFICANTLY REDUCE LABOR AND PREPARATION TIME.



52721 Sourdough Ciabatta 4x4
100 g / 3.5 oz | 60 un/cs



52574 12 Grains Soft Artisan Bread
100 g / 3.5 oz | 72 un/cs



52665 Rustic Ciabatta 3x8
160 g / 5.6 oz | 75 un/cs



52687 Rustic Ciabatta 3x6
110 g / 3.9 oz | 48 un/cs



52828 Multigrain Sourdough Baguette
140 g / 4.9 oz | 42 un/cs



52827 Sourdough Baguette
140 g / 4.9 oz | 42 un/cs





SANDWICH CARRIERS

MORE OPTIONS TO CREATE
THE PERFECT SANDWICH EXPERIENCE.



52378 Small Rosemary Focaccia
127 g / 4.5 oz | 60 un/cs
B **GL** **CL**



60CAIV Olive Ciabatta Roll
105 g / 3.7 oz | 80 un/cs
B **CL** **GL**



60BGCR Cranberry Baguettine
110 g / 3.9 oz | 72 un/cs
B **CL** **GL**



60KAIS Square Kaiser Roll
100 g / 3.5 oz | 80 un/cs
B **CL** **GL**



52333 Il Perfetto
128 g / 4.5 oz | 60 un/cs
PB **CL** **GL**





60BGTI Baguettine
115 g / 4.1 oz | 72 un/cs



52676 Ciabatta 4x4
100 g / 3.5 oz | 58 un/cs



60CISA Olive Oil Ciabatta
140 g / 4.9 oz | 60 un/cs



52654 Focaccia
135 g / 4.8 oz | 55 un/cs



60BAMG Multigrain Baguettine
115 g / 4.1 oz | 72 un/cs



BREAD ROLLS

A VARIETY OF ARTISANAL RECIPES IN DIFFERENT SHAPES AND FLAVORS TO COMPLEMENT ANY MEAL. THEY ARE ALSO PERFECT FOR DIPPING AND DELICIOUS AS MINI SANDWICHES.



60RODO Golden Roll
48 g / 1.7 oz | 108 un/cs



60ROMG Multigrain Roll
48 g / 1.7 oz | 108 un/cs



52347 Mini Ciabatta Roll
35 g / 1.2 oz | 200 un/cs



60MIRU Mini Rustic Bread
65 g / 2.3 oz | 140 un/cs



52327 Diamond Roll
40 g / 1.4 oz | 240 un/cs





52884 Mini Rustic Bread Roll
33 g / 1.2 oz | 200 un/cs
PB **CL** **GL**



52885 Mini Dark Bread Roll
33 g / 1.2 oz | 200 un/cs
PB **CL** **GL**

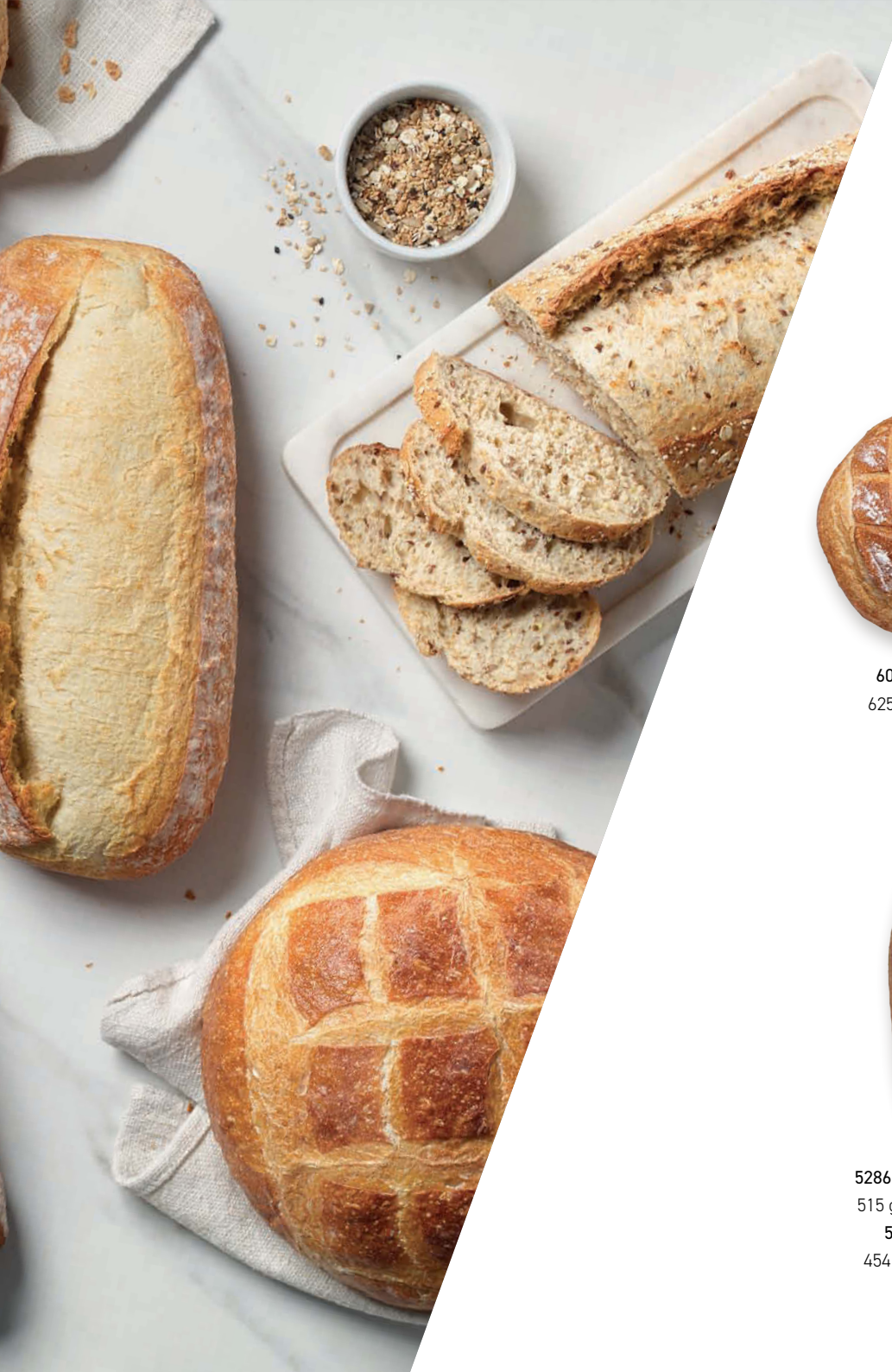


52887 Mini Fig and Honey Bread Roll
33 g / 1.2 oz | 250 un/cs
PB **CL** **GL**

52886 Mini Cereals and Seeds Bread Roll
33 g / 1.2 oz | 250 un/cs
PB **GL**



LOAVES



60MIQU French Loaf
625 g / 22 oz | 15 un/cs
B CL



52743 Sliced Country Loaf
800 g / 28.2 oz | 8 un/cs
B CL



52895 Sliced Multigrain Rustic Loaf
625 g / 22 oz | 10 un/cs
B CL



52865 Italian Crusty Loaf
515 g / 18.2 oz | 16 un/cs
52871 Italian Loaf
454 g / 16 oz | 18 un/cs
PB CL



52869 Multigrain Loaf
565 g / 19.9 oz | 16 un/cs
B CL



52985 Rustic Mini Loaf
200 g / 7.1 oz | 30 un/cs
B CL

Slightly sweet artisanal buns

TRY OUR AUTHENTIC ARTISAN BRIOCHE BUN OPTIONS TO EXPERIENCE AN ULTRA SOFT AND BUTTERY CRUMB.



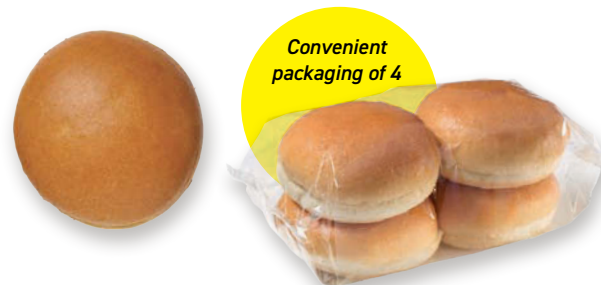
BRIOCHE BREADS



60HASD Authentic Brioche Burger Bun
60 g / 2.1 oz | 45 un/cs



60ROBR Authentic Brioche Slider Bun
25 g / 0.9 oz | 192 un/cs



52854 Brioche-Style Burger Bun
70 g / 2.5 oz | 64 un/cs



53021 Golden Hamburger Bread
55 g / 1.9 oz | 60 un/cs



52917 Brioche-Style Hot-dog Bun
60 g / 2.1 oz | 72 un/cs





Standard

OUR RANGE OF STANDARD PARBAKED BREADS HAVE A THIN CRUST COMBINED WITH A SOFT, DENSE CRUMB. THEY ARE VERY CONSISTENT AND SHINE WITH A UNIFORM APPEARANCE.



BAGUETTES



6371 French Baguette 21.5"
300 g / 10.6 oz | 24 un/cs



63420 French Baguette 22.5"
350 g / 12.3 oz | 24 un/cs



6378 Wheat Baguette 21.5"
300 g / 10.6 oz | 24 un/cs



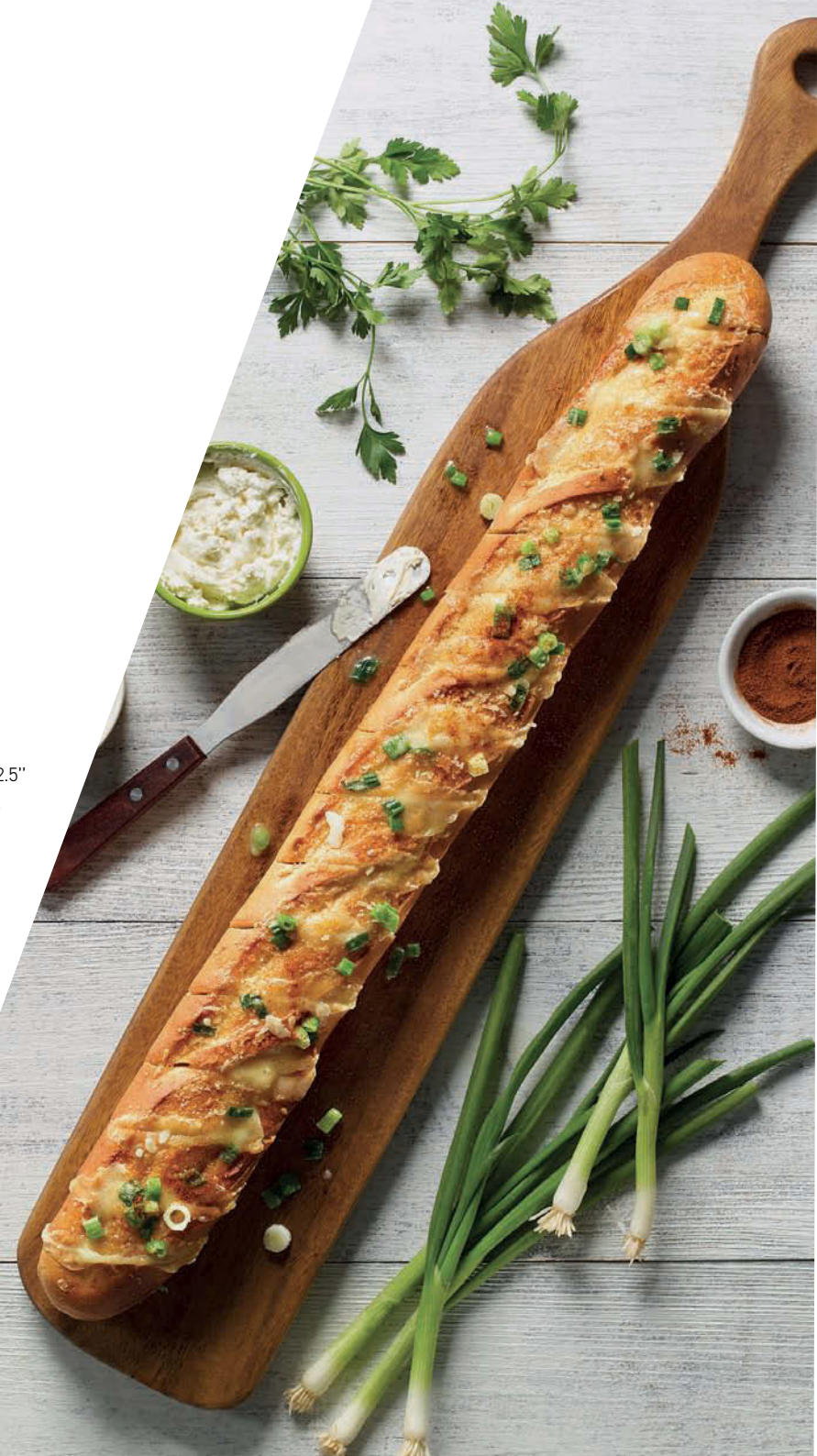
6363 Parisian Baguette 22.5"
510 g / 18 oz | 16 un/cs



63896 Parisian Half-Baguette 11"
270 g / 9.5 oz | 30 un/cs



6376 French Half-Baguette 12"
170 g / 6 oz | 32 un/cs



SANDWICH CARRIERS



63500 6.5-inch French Panini Roll
100 g / 3.5 oz | 72 un/cs



6383 8-inch French Panini Roll
110 g / 3.9 oz | 60 un/cs



52379 7-inch French Panini Roll
105 g / 3.7 oz | 60 un/cs



52315 Traditional Dinner Roll
78 g / 2.8 oz | 96 un/cs



6384 8-inch Wheat Panini Roll
110 g / 3.9 oz | 60 un/cs



RETAIL



The retail industry has been growing substantially for bakery products since the past decade. Consumers are looking for a variety of options of freshly baked products.

Consequently, Bridor has increased its offer for bakeries and food courts sections in grocery and convenience stores.

Bagging solutions have been developed to answer customers' needs and to facilitate handling by the operators.



BAKED CLEAN LABEL PLANT-BASED

Our retail ready solutions



52709

Multigrain Sourdough Baguette

18" with Bag

325 g / 11.5 oz | 32 un/cs



52693

White Artisan Style Baguette 20"

with Bag

375 g / 13.2 oz | 32 un/cs



33420

French Baguette 23" with Bag

350 g / 12.3 oz | 24 un/cs



53009

Golden Baguette 20" with Bag

285 g / 10.1 oz | 36 un/cs



53010

Ciabatta Baguette 20" with Bag

330 g / 11.6 oz | 30 un/cs



53011

Old Style Parisian Baguette 19"

with Bag

475 g / 16.8 oz | 20 un/cs



52743

Sliced Country Loaf with Bag

800 g / 28.2 oz | 8 un/cs



52895

Sliced Multigrain Rustic Loaf with Bag

625 g / 22 oz | 10 un/cs



/ NEW PRODUCTS

		Unit Weight		Baking type	Non GMO		Kosher	Thawing at room temperature	Baking (Convection oven)			Case	Pallet	Page
		g	oz		Verified	Non Verified			°C	°F	Time			
53058	Tiramisu Cheesecake-Style Danish	100	3.5	RTB		x	NON-KOSHER	30 min.	180	356	18-22 min.	84	60	23
53043	Mini Tiramisu Cheesecake-Style Danish	50	1.8	RTB		x	NON-KOSHER	45 min.	180	356	14-18 min.	60	105	23
53019	Pumpkin Spice Cheesecake-Style Danish	100	3.5	RTB		x	DAIRY-325	30 min.	180	356	18-22 min.	84	60	22
53050	Mini Pumpkin Spice Cheesecake-Style Danish	50	1.8	RTB		x	DAIRY-325	45 min.	180	356	14-18 min.	60	105	22
53029	Pinsa Romana Ovale	230	8.1	PB		x	NON-KOSHER	0-10 min.	240	464	5-8 min.	20	72	41
53030	Pinsa Sorriso	120	4.2	PB		x	NON-KOSHER	0-10 min.	240	464	5-8 min.	35	72	41
53031	Pinsa Snack	130	4.6	PB		x	NON-KOSHER	0-10 min.	240	464	5-8 min.	50	35	41
53056	Mini Blueberry Cheesecake-Style Danish	50	1.8	RTB		x	DAIRY-325	45 min.	180	356	14-18 min.	60	105	23
53047	Mini Strawberry Cheesecake-Style Danish	50	1.8	RTB		x	DAIRY-325	45 min.	180	356	14-18 min.	60	105	23

/ VIENNESE PASTRIES

LECOQ CUISINE

RCHOCL-105	Chocolate Croissant - Large	82	2.9	RTB		x	DAIRY	25-35 min.	187	369	15-18 min.	105	80	11
RCRH-280	Curved Croissant - Extra Small	25	0.9	RTB		x	DAIRY	25-35 min.	177	351	10-15 min.	280	80	11
RCRL-64	Curved Croissant - Large	85	3.0	RTB		x	DAIRY	25-35 min.	187	369	13-15 min.	64	80	11
52387	Almondine	100	3.5	RTB		x	DAIRY	30 min.	180	356	18-20 min.	60	80	12
RTCRAWL-96	Cranberry Twist	90	3.2	RTB		x	NON-KOSHER	40-50 min.	177	351	10-15 min.	96	80	12
RSPRCL-45	Croissant Spinach & Ricotta	85	3.0	RTB		x	NON-KOSHER	40-50 min.	177	351	16-20 min.	45	90	13
RHCCL-45	Croissant Ham & Swiss Cheese	85	3.0	RTB		x	NON-KOSHER	40-50 min.	177	351	12-15 min.	45	100	13
RBECCL-45	Croissant Bacon & Egg	85	3.0	RTB		x	NON-KOSHER	40-50 min.	177	351	16-20 min.	45	90	13

CROISSANTS

59103	Perfect Croissant	78	2.8	RTB		x	DAIRY-503	24-35 min.	177	351	15-19 min.	80	60	15
52236	Butter Croissant	78	2.8	P&B		x	DAIRY-325	24-35 min.	177	351	15-19 min.	160	60	15
52779	Straight Vegan Croissant	78	2.8	RTB		x	DAIRY-325	24-35 min.	180	356	16-20 min.	80	60	15
52442	Curved Butter Croissant	106	3.7	RTB		x	DAIRY-325	40-50 min.	177	351	18-21 min.	60	60	16
52381	Curved and Pinched Croissant	85	3.0	RTB		x	DAIRY-325	25-35 min.	177	351	16-20 min.	60	60	16
52385	Curved Multigrain Croissant	100	3.5	RTB		x	KOF-K	30 min.	180	356	20-24 min.	54	80	16
RCRL-64	Curved Croissant - Large	85	3.0	RTB		x	DAIRY	24-35 min.	187	369	13-15 min.	64	80	16
52742	Curved Vegan Croissant	100	3.5	RTB		x	DAIRY-325	30 min.	175	347	18-20 min.	44	60	16
52673	Curved Croissant	71	2.5	RTB		x	DAIRY-325	30 min.	180	356	15-18 min.	80	60	16
33370	Mini Croissant	24	0.9	RTB		x	NON-KOSHER	20-45 min.	165	329	13-14 min.	215	80	17
52359	Mini Perfect Croissant	42	1.5	RTB		x	DAIRY-503	24-35 min.	177	351	14-18 min.	160	60	17
RCRH-280	Curved Croissant - Extra Small	24	0.9	RTB		x	DAIRY	24-35 min.	177	351	10-15 min.	280	80	17
52405	Mini Multigrain Croissant	45	1.6	RTB		x	KOF-K	Not required	177	351	18-22 min.	120	80	17
42010	Curved Croissant	68	2.4	Baked		x	NON-KOSHER	60 min.	Not required	Not required	Not required	90	40	18
52826	Croissant Bun	70	2.5	Baked		x	NON-KOSHER	60 min.	Not required	Not required	Not required	80	60	18
42050	Curved Croissant	63	2.2	Baked		x	NON-KOSHER	60 min.	Not required	Not required	Not required	90	40	18
40639	Raspberry-Filled Croissant	90	3.2	RTB		x	NON-KOSHER	45-60 min.	175	347	17-18 min.	40	110	19
37432	Cocoa and Hazelnut-Filled Croissant	90	3.2	RTB		x	NON-KOSHER	45-60 min.	165	329	15-18 min.	44	110	19
38741	Almond-Filled Croissant	95	3.4	RTB		x	NON-KOSHER	60 min.	170	338	17-18 min.	60	80	19

CHOCOLATINES

59040	Perfect Chocolate	80	2.8	RTB		x	DAIRY-325	24-35 min.	177	351	16-20 min.	60	80	20
52119	Chocolate	80	2.8	P&B		x	DAIRY-325	24-35 min.	177	351	16-20 min.	60	105	20
RCHOCL-105	Chocolate Croissant - Large	82	2.9	RTB		x	DAIRY	24-35 min.	187	369	15-18 min.	105	80	20
52706	Chocolate Avalanche	115	4.1	RTB		x	DAIRY-325	40-50 min.	177	351	18-21 min.	70	60	20
37641	Mini Chocolate	32	1.1	RTB		x	NON-KOSHER	30-45 min.	170	338	13-14 min.	230	80	20
59242	Mini Chocolate	45	1.6	RTB		x	DAIRY-503	24-35 min.	177	351	14-18 min.	120	80	20

/ VIENNESE PASTRIES

								
Unit Weight	Baking type	Non GMO	Kosher	Thawing	Baking (Convection oven)	Case	Pallet	Page
g oz		Verified Non Verified		at room temperature	°C °F Time			

BRIOCHEs

52371	Perfect Cinnamon Brioche	105	3.7	RTB		x	DAIRY-503	40-50 min.	177	351	18-22 min.	42	105	21
52435	Decadent Cinnamon Brioche	130	4.6	RTB		x	DAIRY-503	40-50 min.	177	351	20-24 min.	30	90	21
52110	Cinnamon Brioche	130	4.6	RTB		x	DAIRY-325	40-50 min.	177	351	20-24 min.	36	60	21
52796	Chocolate Brioche	110	3.9	RTB		x	DAIRY-325	40-50 min.	180	356	18-22 min.	72	60	21
40649	Raisin Swirl	105	3.7	RTB		x	NON-KOSHER	30-45 min.	165	329	16-18 min.	60	80	21
52109	Cinnamon Brioche	130	4.6	P&B		x	DAIRY-503	40-50 min.	177	351	20-24 min.	108	60	21
52436	Mini Decadent Cinnamon Bun	50	1.8	RTB		x	DAIRY-325	25-35 min.	177	351	14-18 min.	80	105	21
52108	Mini Cinnamon Brioche	45	1.6	P&B		x	DAIRY-325	25-35 min.	177	351	14-18 min.	120	105	21

DANISHES

52877	Lemon Danish	100	3.5	RTB		x	DAIRY-325	60 min.	180	356	18-22 min.	84	60	22
52642	Maple Pecan Danish	90	3.2	RTB		x	DAIRY-325	40-50 min.	177	351	17-21 min.	40	105	22
52434	Cherry and Greek Yogurt Danish	115	4.1	RTB		x	DAIRY-325	55-65 min.	177	351	19-23 min.	60	60	22
52415	Cream Cheese Danish	116	4.1	RTB		x	DAIRY-503	55-65 min.	177	351	19-23 min.	60	56	22
59602	Apple Danish	113	4.0	RTB		x	DAIRY-325	55-65 min.	177	351	19-23 min.	60	60	22
53019	Pumpkin Spice Cheesecake-Style Danish	100	3.5	RTB		x	DAIRY-325	30 min.	180	356	18-22 min.	84	60	22
53050	Mini Pumpkin Spice Cheesecake-Style Danish	50	1.8	RTB		x	DAIRY-325	45 min.	180	356	14-18 min.	60	105	22
52888	Blueberry Cheesecake-Style Danish	100	3.5	RTB		x	DAIRY-325	30 min.	180	356	18-22 min.	84	60	23
52889	Strawberry Cheesecake-Style Danish	100	3.5	RTB		x	DAIRY-325	30 min.	180	356	18-22 min.	84	60	23
52890	Key Lime Cheesecake-Style Danish	100	3.5	RTB		x	NON-KOSHER	25-35 min.	180	356	18-22 min.	84	60	23
52976	Raspberry Cheesecake-Style Danish	100	3.5	RTB		x	DAIRY-325	30 min.	180	356	18-22 min.	84	60	23
53058	Tiramisu Cheesecake-Style Danish	100	3.5	RTB		x	NON-KOSHER	30 min.	180	356	18-22 min.	84	60	23
53043	Mini Tiramisu Cheesecake-Style Danish	50	1.8	RTB		x	NON-KOSHER	45 min.	180	356	14-18 min.	60	105	23
53056	Mini Blueberry Cheesecake-Style Danish	50	1.8	RTB		x	DAIRY-325	45 min.	180	356	14-18 min.	60	105	23
53047	Mini Strawberry Cheesecake-Style Danish	50	1.8	RTB		x	DAIRY-325	45 min.	180	356	14-18 min.	60	105	23
53001	Strawberry Rhubarb Delight Danish	90	3.2	RTB		x	NON-KOSHER	30 min.	180	356	15-20 min.	88	60	24
53002	Apple Pie Delight Danish	90	3.2	RTB		x	NON-KOSHER	30 min.	180	356	15-20 min.	88	60	24
52833	Guava Danish	90	3.2	RTB		x	DAIRY-325	30 min.	180	356	15-18 min.	42	105	24
52858	Mango Danish	90	3.2	RTB		x	NON-KOSHER	30 min.	180	356	15-18 min.	42	105	24
52876	Peach Danish	90	3.2	RTB		x	DAIRY-325	30 min.	180	356	15-18 min.	42	105	24

DELICACIES

59021	Folded Butter Danish	100	3.5	RTB		x	DAIRY	55-65 min.	180	356	14-15 min.	48	60	25
52146	Danish	100	3.5	RTB		x	DAIRY-325	55-65 min.	177	351	19-23 min.	60	60	25
40446	Apple Turnover	105	3.7	RTB		x	NON-KOSHER	45-60 min.	195	383	18-20 min.	50	140	25
52670	Caramel Almond Delicacy	90	3.2	RTB		x	DAIRY-325	40-50 min.	177	351	17-21 min.	36	105	25
40648	Chocolate Twist	90	3.2	RTB		x	NON-KOSHER	30-45 min.	165	329	16-17 min.	70	80	25
52153	Palm Leaf	60	2.1	P&B		x	NON-KOSHER	Not required	190	374	18-20 min.	170	102	25

MINIS

52440	Mini Maple Danish	45	1.6	RTB		x	DAIRY-325	40-50 min.	177	351	14-18 min.	80	105	26
52561	Mini Salted Caramel Danish	45	1.6	RTB		x	DAIRY-325	40-50 min.	177	351	14-18 min.	80	105	26
52441	Mini Cream Cheese Danish	45	1.6	RTB		x	DAIRY-325	40-50 min.	177	351	14-18 min.	80	105	26
52438	Mini Apple Danish	45	1.6	RTB		x	DAIRY-325	40-50 min.	177	351	14-18 min.	80	105	26
52439	Mini Raspberry Danish	45	1.6	RTB		x	DAIRY-325	40-50 min.	177	351	14-18 min.	80	105	26
53043	Mini Tiramisu Cheesecake-Style Danish	50	1.8	RTB		x	NON-KOSHER	45 min.	180	356	14-18 min.	60	105	26
53056	Mini Blueberry Cheesecake-Style Danish	50	1.8	RTB		x	DAIRY-325	45 min.	180	356	14-18 min.	60	105	26
53047	Mini Strawberry Cheesecake-Style Danish	50	1.8	RTB		x	DAIRY-325	45 min.	180	356	14-18 min.	60	105	26

ASSORTMENTS

52437	Mini Danishes Assortment	45	1.6	RTB		x	DAIRY-325	40-50 min.	177	351	14-18 min.	80	105	27
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Unit Weight
g oz



Baking type



Non GMO
Verified Non Verified



Kosher



Thawing
at room temperature



Baking (Convection oven)
°C °F Time



Case



Pallet



Page

/ VIENNESE PASTRIES

SAVORY SNACKS

Product Code	Description	g	oz	Baking type	Non GMO	Kosher	Thawing	Baking (Convection oven)	Case	Pallet	Page
52556	Margherita Bistro by Bridor	110	3.9	RTB	x	NON-KOSHER	55-65 min.	177 351	19-23 min.	36	105 28
52399	Tomato and Olive Bistro by Bridor	110	3.9	RTB	x	NON-KOSHER	55-65 min.	177 351	19-23 min.	36	105 28
52400	Spinach and Feta Bistro by Bridor	110	3.9	RTB	x	NON-KOSHER	55-65 min.	177 351	19-23 min.	36	105 28
52401	Leek and Parmesan Bistro by Bridor	110	3.9	RTB	x	NON-KOSHER	55-65 min.	177 351	19-23 min.	36	105 28
RSRCL-45	Croissant Spinach & Ricotta	85	3.0	RTB	x	NON-KOSHER	40-50 min.	177 351	16-20 min.	45	90 28
RHCCL-45	Croissant Ham & Swiss Cheese	85	3.0	RTB	x	NON-KOSHER	40-50 min.	177 351	12-15 min.	45	100 28
RBECL-45	Croissant Bacon & Egg	85	3.0	RTB	x	NON-KOSHER	40-50 min.	177 351	16-20 min.	45	90 28

/ DOUGHS

DOUGH SHEETS

Product Code	Description	1.98 kg	4.31 lbs	P&B	Non GMO	Kosher	Thawing	Baking (Convection oven)	Case	Pallet	Page
CRDHL-10	Croissant Dough Sheet	1.98 kg	4.31 lbs	P&B	x	DAIRY	40-50 min.	177 351	12-15 min.	10	60 30
PHSM-16	Half Puff Pastry Sheet	0.5 kg	1.1 lbs	RTB	x	DAIRY	30 min.	218 425	12-15 min.	16	120 30
PSM-16	Full Puff Pastry Sheet	0.998 kg	2.2 lbs	RTB	x	DAIRY	30 min.	218 425	12-15 min.	16	60 30
52152	Puff Pastry Dough Sheet 16x12	0.5 kg	1.1 lbs	RTB	x	NON-KOSHER	30 min.	177 351	18-20 min.	36	56 31
53152	Puff Pastry Dough Sheet 15x10	0.35 kg	0.77 lbs	RTB	x	NON-KOSHER	30 min.	177 351	18-20 min.	20	120 31

/ PÂTISSERIES

OUR ESSENTIALS

Product Code	Description	12	0.4	Baked	Non GMO	Kosher	Thawing	Baking (Convection oven)	Case	Pallet	Page
37838	Assorted Macarons - Lenôtre	12	0.4	Baked	x	NON-KOSHER	4 hour in fridge	Not required	Not required	Not required	96 176 33
52915	Pastel de Nata	50	1.8	BAKED	x	NON-KOSHER	15-20 min.	Not required	Not required	Not required	60 195 34
52916	Mini Pastel de Nata	30	1.1	BAKED	x	NON-KOSHER	10-15 min.	Not required	Not required	Not required	120 195 34

/ BREADS

Product Code	Description	230	8.1	PB	Non GMO	Kosher	Thawing	Baking (Convection oven)	Case	Pallet	Page
53029	Pinsa Romana Ovale	230	8.1	PB	x	NON-KOSHER	0-10 min.	240 464	5-8 min.	20	72 36
53030	Pinsa Sorriso	120	4.2	PB	x	NON-KOSHER	0-10 min.	240 464	5-8 min.	35	72 36
53031	Pinsa Snack	130	4.6	PB	x	NON-KOSHER	0-10 min.	240 464	5-8 min.	50	35 36
52806	Pain Cuisiné Roll Red Beet Oat Groats and Onion	35	1.2	Baked	x	NON-KOSHER	Not required	205 401	2-3 min.	144	50 38
52807	Pain Cuisiné Sandwich Red Beet, Oat Groats and Onion	105	3.7	Baked	x	NON-KOSHER	Not required	205 401	4-5 min.	60	50 38

ARTISAN SIGNATURE BAGUETTES

Product Code	Description	350	12.3	Baked	Non GMO	Kosher	Thawing	Baking (Convection oven)	Case	Pallet	Page
52646	Simply Baguette 20"	350	12.3	Baked	x	PAREVE-325	Not required	205 401	6-7 min.	16	50 40
52823	San Francisco Sourdough Baguette 20"	375	13.2	Baked	x	PAREVE-325	Not required	210 410	4-5 min.	32	30 40
52724	Multigrain Sourdough Baguette 18"	325	11.5	Baked	x	PAREVE-325	Not required	210 410	4-5 min.	32	36 40
52964	Sourdough Baguette 18"	370	9.5	Baked	x	PAREVE-325	Not required	210 410	4-5 min.	34	36 40
60BGBL	Golden Baguette 20"	285	10.1	Baked	x	PAS-PAREVE-820	Not required	210 410	2-3 min.	36	30 40

ARTISAN SIGNATURE LOAVES

Product Code	Description	525	18.5	Baked	Non GMO	Kosher	Thawing	Baking (Convection oven)	Case	Pallet	Page
52825	Oat Sourdough Loaf	525	18.5	Baked	x	PAREVE-325	180 min	Not required	Not required	Not required	16 36 41
60FCCR	Rosemary & Olive Oil Focaccia	430	15.2	Baked	x	PAS-PAREVE-820	Not required	205 401	4-5 min.	14	50 41
60POMR	Apple & Raisin Loaf	454	16.0	Baked	x	PAS-PAREVE-820	60 min.	210 410	4-5 min.	18	50 41
60NORA	Nut & Raisin Loaf	330	11.6	Baked	x	PAS-PAREVE-820	Not required	205 401	4-5 min.	18	50 41

/ BREADS



Unit Weight
g oz



Baking type



Non GMO
Verified Non Verified



Kosher



Thawing
at room temperature



Baking (Convection oven)
°C °F



Case



Pallet



Page

ARTISAN-STYLE BAGUETTES

Product Code	Description	Unit Weight (g)	Unit Weight (oz)	Baking type	Non GMO	Kosher	Thawing	Baking (°C)	Baking (°F)	Time	Case	Pallet	Page	
60FRAN	Old-Style Parisian Baguette 19"	475	16.8	Baked		x	PAS-PAREVE-820	60 min.	205	401	4-5 min.	20	30	43
52647	Demi-baguette 10"	150	5.3	Baked	x		PAREVE-325	Not required	205	401	2-3 min.	32	50	43
60BGCB	Ciabatta Baguette 20"	330	11.6	Baked		x	PAS-PAREVE-325	Not required	205	401	4-5 min.	30	30	43
60BGFT	Bigfoot Ciabatta Baguette 20"	450	15.9	Baked		x	PAS-PAREVE-820	60 min.	205	401	4-5 min.	20	30	43

ARTISAN-STYLE SANDWICH CARRIERS

Product Code	Description	Unit Weight (g)	Unit Weight (oz)	Baking type	Non GMO	Kosher	Thawing	Baking (°C)	Baking (°F)	Time	Case	Pallet	Page	
52721	Sourdough Ciabatta 4x4	100	3.5	Baked		x	PAREVE-325	Not required	210	410	4-5 min.	60	50	44
52574	12 Grains Soft Artisan Bread	100	3.5	Baked		x	PAREVE-503	Not required	210	410	2-3 min.	72	40	44
52665	Rustic Ciabatta 3x8	160	5.6	Baked		x	PAREVE-325	Not required	210	410	4-5 min.	75	30	44
52687	Rustic Ciabatta 3x6	110	3.9	Baked		x	PAREVE-325	Not required	210	410	4-5 min.	48	50	44
52828	Multigrain Sourdough Baguettine	140	4.9	Baked	x		PAREVE-325	Not required	210	410	2-3 min.	42	50	44
52827	Sourdough Baguettine	140	4.9	Baked	x		PAREVE-325	Not required	210	410	2-3 min.	42	50	44
52378	Small Rosemary Focaccia	127	4.5	Baked		x	PAREVE-503	30 min.	Not required	Not required	Not required	60	40	45
60CAIV	Olive Ciabatta Roll	105	3.7	Baked		x	PAS-PAREVE-820	Not required	205	401	4-5 min.	80	30	45
60BGCR	Cranberry Baguettine	110	3.9	Baked		x	PAS-PAREVE-820	Not required	205	401	4-5 min.	72	30	45
60KAIS	Square Kaiser Roll	100	3.5	Baked		x	PAS-PAREVE-820	Not required	205	401	4-5 min.	80	30	45
52333	Il Perfetto	128	4.5	Parbaked		x	PAREVE-503	Not required	205	401	2-3 min.	60	40	45
60BGTI	Baguettine	115	4.1	Baked		x	PAS-PAREVE-820	Not required	205	401	4-5 min.	72	30	46
52676	Ciabatta 4x4	100	3.5	Baked		x	PAREVE-325	Not required	210	410	4-5 min.	58	50	46
60CISA	Olive Oil Ciabatta	140	4.9	Baked		x	PAS-PAREVE-820	Not required	205	401	4-5 min.	60	30	46
52654	Focaccia	135	4.8	Baked		x	PAREVE-503	30 min.	190	374	2-3 min.	55	40	46
60BAMG	Multigrain Baguettine	115	4.1	Baked		x	PAS-PAREVE-820	Not required	205	401	4-5 min.	72	30	46

ARTISAN-STYLE BREAD ROLLS

Product Code	Description	Unit Weight (g)	Unit Weight (oz)	Baking type	Non GMO	Kosher	Thawing	Baking (°C)	Baking (°F)	Time	Case	Pallet	Page	
60RODO	Golden Roll	48	1.7	Baked		x	PAS-PAREVE-820	Not required	205	401	2-3 min.	108	50	47
60ROMG	Multigrain Roll	48	1.7	Baked		x	PAS-PAREVE-820	Not required	210	410	2-3 min.	108	50	47
52347	Mini Ciabatta Roll	35	1.2	Baked		x	PAREVE-325	Not required	190	374	4-5 min.	200	40	47
52327	Diamond Roll	40	1.4	Parbaked		x	PAREVE-503	Not required	205	401	2-3 min.	240	40	47
60MIRU	Mini Rustic Bread	65	2.3	Baked		x	PAS-PAREVE-820	Not required	205	401	4-5 min.	140	30	47
52884	Mini Rustic Bread Roll	33	1.2	Parbaked		x	NON-KOSHER	10-15 min.	200	392	5-8 min.	200	45	48
52885	Mini Dark Bread Roll	33	1.2	Parbaked		x	NON-KOSHER	10-15 min.	200	392	5-8 min.	200	45	48
52886	Mini Cereals and Seeds Bread Roll	33	1.2	Parbaked		x	NON-KOSHER	10-15 min.	200	392	5-8 min.	250	45	48
52887	Mini Fig and Honey Bread Roll	33	1.2	Parbaked		x	NON-KOSHER	10-15 min.	200	392	5-8 min.	250	45	48

ARTISAN-STYLE LOAVES

Product Code	Description	Unit Weight (g)	Unit Weight (oz)	Baking type	Non GMO	Kosher	Thawing	Baking (°C)	Baking (°F)	Time	Case	Pallet	Page	
60MIQU	French Loaf	625	22.0	Baked		x	PAS-PAREVE-820	90 min.	205	401	6-7 min.	15	30	49
52895	Sliced Multigrain Rustic Loaf	625	22.0	Baked	x		PAS-PAREVE-820	240 min.	Not required	Not required	Not required	10	48	49
52865	Italian Crusty Loaf	515	18.2	Parbaked	x		PAREVE-325	60 min.	190	374	10-15 min.	16	30	49
52871	Italian Loaf	454	16.0	Parbaked	x		PAREVE-325	60 min.	190	374	10-15 min.	18	30	49
52869	Multigrain Loaf	565	19.9	Baked	x		PAREVE-325	30 min.	210	410	6-7 min.	16	36	49
52743	Sliced Country Loaf	800	28.2	Baked	x		PAS-PAREVE-820	90 min.	Not required	Not required	Not required	8	48	49
52985	Rustic Mini Loaf	200	7.1	Baked		x	PAS-PAREVE-820	45 min.	210	410	6-7 min.	30	50	49



Unit Weight
g oz



Baking type



Non GMO
Verified Non Verified



Kosher



Thawing
at room temperature



Baking (Convection oven)
°C °F Time



Case



Pallet



Page

/ BREADS

ARTISAN-STYLE BRIOCHE BREADS

Product Code	Description	g	oz	Baking type	Non GMO	Kosher	Thawing	Baking (Convection oven)	Case	Pallet	Page
60HASD	Authentic Brioche Burger Bun	60	2.1	Baked	x	NON-KOSHER	Not required	205 401	2-3 min.	45	50
60ROBR	Authentic Brioche Slider Bun	25	0.9	Baked	x	NON-KOSHER	Not required	205 401	2-3 min.	192	50
52854	Brioche-Style Burger Bun	70	2.5	Baked	x	NON-KOSHER	30 min.	Not required Not required	Not required	64	50
53021	Golden Hamburger Bread	55	1.9	Baked	x	NON-KOSHER	60 min.	Not required Not required	Not required	60	50
52917	Brioche-Style Hot-dog Bun	60	2.1	Baked	x	NON-KOSHER	30 min.	Not required Not required	Not required	72	50

STANDARD BAGUETTES

6371	French Baguette 21.5"	300	10.6	Parbaked	x	PAREVE-503	Not required	190 374	10-12 min.	24	48
63420	French Baguette 22.5"	350	12.3	Parbaked	x	PAREVE-325	30 min.	190 374	13-15 min.	24	40
63896	Parisian Half Baguette 11"	270	9.5	Parbaked	x	DAIRY-503	30 min.	190 374	10-15 min.	30	40
6363	Parisian Baguette 22.5"	510	18.0	Parbaked	x	PAREVE-503	30 min.	190 374	13-15 min.	16	40
6378	Wheat Baguette 21.5"	300	10.6	Parbaked	x	PAREVE-325	30 min.	190 374	13-15 min.	24	48
6376	French Half-Baguette 12"	170	6.0	Parbaked	x	PAREVE-325	Not required	190 374	8-10 min.	32	48

STANDARD SANDWICH CARRIERS

63500	6.5-Inch French Panini Roll	100	3.5	Baked	x	PAREVE-325	15 min.	190 374	4-5 min.	72	40
52379	7-Inch French Panini Roll	105	3.7	Parbaked	x	PAREVE-325	15 min.	190 374	10-12 min.	60	45
6383	8-Inch French Panini Roll	110	3.9	Parbaked	x	PAREVE-325	30 min.	190 374	8-10 min.	60	40
52315	Traditional Dinner Roll	78	2.8	Parbaked	x	PAREVE-503	Not required	180 356	6-7 min.	96	40
6384	8-Inch Wheat Panini Roll	110	3.9	Parbaked	x	PAREVE-325	30 min.	190 374	8-10 min.	60	40

RETAIL

52709	Multigrain Sourdough Baguette with Bag	325	11.5	Baked	x	PAREVE-325	Not required	210 410	4-5 min.	32	36
52693	White Artisan Style Baguette with Bag	375	13.2	Baked	x	PAREVE-325	Not required	210 410	4-5 min.	32	30
33420	French Baguette 23" with Bag	350	12.3	Parbaked	x	PAREVE-325	30 min.	190 374	8-10 min.	24	40
53009	Golden Baguette 20" with Bag	285	10.1	Baked	x	PAS-PAREVE-820	Not required	210 410	2-3 min.	36	30
53010	Ciabatta Baguette 20" with Bag	330	11.6	Baked	x	PAS-PAREVE-820	Not required	205 401	4-5 min.	30	30
53011	Old Style Parisian Baguette 19" with Bag	475	16.8	Baked	x	PAS-PAREVE-820	60 min.	205 401	4-5 min.	20	30
52743	Sliced Country Loaf with Bag	800	28.2	Baked	x	PAS-PAREVE-820	120 min.	Not required Not required	Not required	8	48
52895	Sliced Multigrain Rustic Loaf with Bag	625	22.0	Baked	x	PAS-PAREVE-820	240 min.	Not required Not required	Not required	10	48



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