



FOOD SERVICE CATALOGUE

2026

Bakery specialties from France
Frozen and ambient collection of cakes, biscuits and pastry bases.

FRENCH ICONIC BAKERY SPECIALTIES

Made by your solution-driven partner for a unique experience of fresh baking.



**PURE
BUTTER**
recipes

ORGANIC
recipes



100%
french
wheat

Palm
FREE
recipes



Since 1905 St Michel's family has been perfecting recipes and is now adapting our more than 120-year-old recipes to professionals.

n°1

of cakes
in France

more than
120
year-old
recipes

8
factories
in France

4000
french
farms
supported

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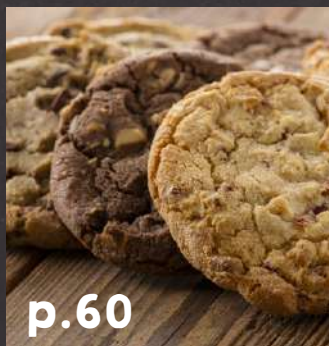
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A STORY OF BAKING



MADELEINE

Born in the 18th century, the famous Madeleine owes her name to the young maid who prepared these delicious cakes for Stanislas the King of Lorraine in 1755 in Commercy (France).

Since 1986, St Michel has preserved the classic madeleine tradition, still baking all our madeleines in the birth place of Commercy.



THE **MADELEINE**
SINCE **1755**
IN **COMMERCY**



Once upon a time in 1905, Joseph Grellier, pastry chef at Saint-Michel-Chef-Chef (along the Brittany coast of France) had a secret recipe. In his wood-fired oven he baked some round, golden biscuits and stamped them with his seal. He called them "Galettes St Michel" and treated the local villagers with them.

The Galettes became so popular, that one fine morning, in July, his wife, Constance, had the idea of setting off in her cart to offer these biscuits to the fine ladies of Paris who came to bathe in the sea at the beaches along the coast. She was successful beyond her wildest dreams.

GALETTE

THE GALETTE
SINCE 1905
IN SAINT-MICHEL-CHEF-CHEF

A STORY OF BAKING



CHOUX PASTRY

Jean Ducourtieux, son of pastry chefs from Nontron in the Dordogne, founded his own pastry shop with his wife in 1952 in Piégut. A few years later, at a woman of his village's request, he baked ready to fill choux. This was the beginning of a products range recognized for their outstanding technical qualities.

Still made in the Dordogne at Champagnac de Belair, our range of ready-to-fill products is available in ambient and frozen versions, to save you precious time and guarantee you a professional quality, with regular and easy-to-use products.



CHOUX PASTRY
SINCE 1955
IN CHAMPAGNAC
DE BELAIR



Developed in France since 2007, in Villers-Cotterêts (North of France, international city of French language), "American Desserts" products are made with raw ingredients (no premixes) and primarily sourced from French suppliers (flour, eggs, sugar, and butter). Recipes combine delicious taste with a homemade look.

Discover:

- Cookies, ready to bake or pre-baked, available in various sizes and flavors.
- Muffins generously filled with toppings and chunks.
- The Brookie, an iconic and incredibly indulgent creation, handcrafted: a buttery brownie base topped with a crumble-style cookie dough.

COOKIES SINCE **2007**
IN VILLERS-COTTERÈTS



AMERICAN PASTRIES





A word from the President

We are very proud and excited to introduce you St Michel's new collection, which is full of our latest innovations.

As a family bakery upheld by experienced pastry chefs, we draw on all our own experiences when working with other catering professionals. Our products are made predominantly from French ingredients, making them perfect additions to the diverse foodservice range for hotels, restaurants, bakeries, coffee shops, caterers, and vending machines.

Our mission is to provide you with the best French ingredients, our products and services to make every moment a mouthwatering success.

**Bruno
Rousseau**

Managing Director

Our Range

DEDICATED TO PROFESSIONALS

The St Michel range for professionals, which has been developed for restaurant, hotel, catering and bakery professionals, offers **many different solutions** and options based on our **biscuit** and **pastry expertise** and **know-how**.

Our product range, supported by the well known and trusted St Michel brand, is suited to the **needs** and **requirements** of **chefs across the globe**. Our ambition is to become your **preferred partner** for the confection and creation of desserts and surprising delicious snacks.

With our **large selection of products** you can **reveal your creativity** at breakfast time, in your desserts and treats. Team them up with coffee, lunch or to take away, every opportunity for a sweet treat is covered.



**Our chefs will be happy
to assist you to create delights and
creations made with our products**



LEGEND

PRODUCT TYPES

AMBIENT



Store at
15-25° C / 59-77°F

FROZEN



Store at
-18° C / 64,4°F

HANDLING TIPS

TO BE BAKED
IN THE OVEN



Reheat at
190° C / 375°F

TO BE THAWED
SLOWLY



X hours

For Every Moment



SNACK



BREAKFAST



ON THE GO



MAIN



TEA TIME



APERITIF



COFFEE TIME



DESSERT

HEAT & Serve

COLLECTION





4
STEPS

Delicately **CAMELIZED** and **GOLDEN-BROWN** look given by the **FEW MINUTES HEATING** in the oven.

Authentic & trending **FRENCH BAKE-OFF PASTRIES**. With a **QUICK AND EASY RE-HEAT** process it let you offer **FRESHLY BAKED** products on the demand and avoid waste. **ADAPTABLE** to chefs time, know-how, culture and wishes. **A CONSISTENT QUALITY** product to re-heat, decorate, garnish or re-invent. **EXPRESS YOUR OWN BAKING STYLE!**



1

Put the frozen products directly on the rack or pan.



2

Put the rack or pan in the pre-heated oven: 190°C / 375°F.



3

Take out after a few minutes.



Leave to Cool

4

Leave to cool before serving.



FILLED MADELEINES

Ideal for delicious breaks or snacks.

INTENSE CHOCOLATE FILLED MADELEINES



041985 • 56g x 64*



This fabulous, **intensely chocolate** madeleine is filled with a **chocolate spread** with a hint of **hazelnut** (19%) and sprinkled with chocolate chips inside, a delicious lava cake.



CHOCOLATE HAZELNUT FILLED MADELEINES

041688 • 56g x 64*



Rich and buttery madeleine filled with **creamy chocolate hazelnut spread** (19%). The outside is crispy while the inside gives way to melted chocolate.



STRAWBERRY JAM FILLED MADELEINES



041895 • 56g x 64*



Crispy on the outside, fruity on the inside. It's an explosion of **fruity strawberry jam** (19%) encased in a rich butter cake.



NEW

CHOCOLATE HAZELNUT FILLED PISTACHIO MADELEINES

042916 • 51g x 70*

An innovative and indulgent Madeleine with a **delicious pistachio flavor** and a **chocolate-hazelnut filling**, elevated by a crunchy **pistachio topping** for the perfect finishing touch.



CARAMEL SALTED BUTTER FILLED MADELEINES

042577 • 51g x 70*

A delicious recipe with a melt heart made of **caramel salted butter** with **Guérande salt** (19%). This madeleine is the perfect balance: caramelized on the outside & moist inside after bake-off.



HEAT & SERVE COLLECTION



MADELEINES

At breakfast time or afternoon break,
eat-in or take away.



CRÈME BRÛLÉE MADELEINES



041750 • 45g x 70*



A touch of butter and **whipped cream** to re-invent the **crème brûlée** experience, topped with **crispy delicate sugar** and delicately flavoured with **natural vanilla**.

ALL BUTTER MADELEINES

041575 • 45g x 70*



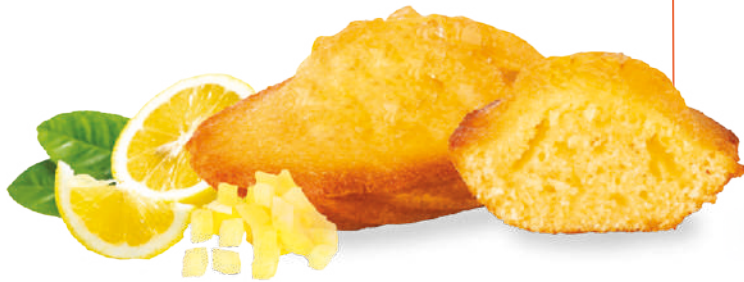
Original Commercy recipe, this madeleine is the right balance between eggs and butter. Try the experience of the madeleine freshly baked: **caramelized on the outside and moist inside**.



LEMON WITH TOPPING MADELEINES

042485 • 45g x 70*

This soft madeleine is delicately **lemon flavoured** thanks to the **subtle mix** of **real lemon juice (4.5%)** and **natural flavours** that will delight your mouth.



MADELEINES WITH CITRUS FRUIT

041605 • 45g x 70*

Madeleines with delicate **citrus flavors**, a **blend of orange** and **candied mandarin** enhanced by a **touch of honey**.



RASPBERRY MADELEINES WITH PEARL SUGAR

042467 • 45g x 70*

A well balanced **raspberry** flavored madeleine with a taste enhanced thanks to some **pearl sugar**.



NEW



MARBLED MADELEINES WITH CHOCOLATE CHIPS

041751 • 45g x 70*

Tasty marble madeleine with a **crispy chocolate** top and a **vanilla bottom** studded with delicious **chocolate chips** that melt in the mouth.



*around



PETITES MADELEINES

To pair with your coffee or show off your dessert.

PETITES CANDIED CITRUS MADELEINES

041445 • 18g x 140*

A well-balanced **citrus flavor** with **candied orange peel** (5%) and candied tangerine preparation. Enhanced with a **touch of honey**.



4.30 MIN



PETITES ALL BUTTER MADELEINES

041594 • 18g x 140*

Original Commercy recipe, this little madeleine is the right balance **between eggs** and **butter**. Try the experience of a freshly baked madeleine.



4.30 MIN



PETITES CHOCOLATE MADELEINES

041277 • 18g x 140*



3.30 MIN

This little madeleine with an intense **chocolate taste** and **chocolate chips** that melt slightly after baking, giving you a pleasurable sensation.

*around



NEW

PETITE RASPBERRY MADELEINES WITH PEARL SUGAR

042649 • 18g x 140*



A **fruity raspberry** flavored taste enhanced with some **pearl sugar**, perfect for your desserts.



PETITES CRÈME BRÛLÉE MADELEINES



041547 • 18g x 140*



A delicious little madeleine topped with a delicate **sugar candy that caramelizes** when reheated. Paired with a subtle hint of vanilla and a touch of **butter** and **whipped cream**.







SAVOURY BITES

Innovative savoury snacks, ideal to serve with an aperitif, or show off your starter and main meal.

OLIVE & HERBES DE PROVENCE



041760 • 13g x 100*



A little bite with Mediterranean flavours, where the sun joins you at table with the **tasty flavour of black olives** highlighted by a sprinkle of herbes de Provence.



1-1h30



PESTO & PARMESAN

041759 • 13g x 100*



A little bite with flavours inspired by Italy and the **delicious taste of pesto**. The perfect balance between fresh basil and crispy parmesan.



1-1h30

NEW

TOMATO & HERBES DE PROVENCE



042684 • 13g x 100*



This little bite is the perfect balance between the sweetness of tomato pulp and the **mediterranean flavours** of the herbes de Provence.



1-1h30



CHEDDAR & EMMENTAL

042134 • 13g x 100*



This little bite will delight all cheese lovers. You will enjoy the savoury taste of authentic melted **cheddar cheese** and enhanced by the crispness of the **emmental cheese**. Its texture is soft and airy brought by eggs.



1-1h30

*around



PETITS FRENCH CAKES

Ideal for serving as a dessert
or with a coffee.

AVAILABLE
in **45 g**
FORMAT
version
041747

ALL BUTTER & ALMOND FINANCIERS



042175 • 60g x 70*



Treat yourself by the real authentic recipe of the financier. Its **light texture** brought by **egg whites** (22%), enriched with almond powder (13%) and butter (18%).



2-3h







THE SWEET HEARTS

Heart-shaped pastries, perfect for gifting and celebrating any occasion

PLAIN HEART

042572 • 45g x 83*



Inspired by **French traditional** recipes, we created a soft and heart-shaped pastry with a touch of **almond powder** and **butter** for added richness. Perfect for customization to suit any occasion.



NEW

HAZELNUT CHOCOLATE FILLED HEART

042967 • 51g x 72*



Filled with delicious **chocolate and hazelnut** spread, this **soft heart-shaped** treat has a creamy center that melts in your mouth. The crispy outside gives way to an inside melted chocolate.



NEW

RASPBERRY HEART FILLED WITH RASPBERRY JAM

042955 • 51g x 72*



A delicious raspberry-filled heart with a luscious **raspberry jam center** and a **vibrant color**. Perfect for any occasion, offering a burst of **fruity** sweetness and indulgence in every bite.



*around



THAW & Serve

COLLECTION



*Madeleines
au beurre*

3
STEPS

QUICK & EASY

For every delicious breakfast buffet, fresh desserts or snacks.

FROZEN CAKES & PASTRIES to **DEFROST** and serve for a **FRESH** breakfast, dessert, or snack.

Add your own touch with a little **DECORATION** if you wish to. **COMPLETE YOUR OFFER WITH FRESH PRODUCTS!**



1

Take the product out of the freezer.



2

Let the product defrost for a few hours.



3

After thawing, sell the product as is or take out the plastic wrapped and serve.





LOAF CAKES

Ideal for breakfast buffet.

CHOCOLATE MARBLE CAKES

042017 • 575g x 8

Buttery vanilla cake swirled with **rich chocolate** cake in a moist and soft cake. Top with fresh whipped cream and share with friends and family.



12 MIN

or



8h



BUTTER LOAF CAKES

042016 • 575g x 8

Rich butter cakes that are **soft, moist** and **delicious**. Slice and share or toast pieces and spread with honey or jam.



12 MIN

or



8h



LITTLE TIGER CAKE

The perfect portion to pair with tea or coffee or for dessert menus



LITTLE TIGER CAKE

042744 • 30g x 80



1-2h

Our soft chocolate-coated Gallettes, an innovative recipe that reimagines our iconic Galette St Michel as a tender and **moist** cake with a delicious **chocolate hazelnut** heart.



*around



COMMERCY MADELEINES

Have a unique experience of freshness with our Pure Butter Madeleine.



PURE BUTTER MADELEINES



Bulk case: 042018 • 35g x 80*



1-2h

A moist madeleine created with 22% of butter and a light texture due to 18% **eggs**. Perfect to pair with your coffee or tea.



TRAYS OF MADELEINES

BABY MADELEINES



041915 • 5g x 420*



1-2h

An adorable little soft and melty madeleine with a **delicious almond taste**. Perfect to serve at coffee or tea time.



x35

x12



x6

x9
210g



CHOCOLATE CHIPS MADELEINES



042632 • 210g x 9*



2-3h

Rediscover the authentic taste of the French soft madeleine, enhanced with delicious **chocolate chips**. Crafted with St Michel's traditional expertise and made with **quality ingredients**, they're packed in convenient **ready-to-sell** freshness sachets.

PURE BUTTER MADELEINES



042600 • 210g x 9*



2-3h

Rediscover the authentic taste of the French soft and **buttery** madeleine in a trays format. Made with **quality ingredients** and packed in convenient **ready-to-sell** freshness sachets.



x6

x9
210g

*around

FILL & Serve

COLLECTION



3
STEPS

QUICK AND EASY TO PREPARE

AUTHENTIC FRENCH FROZEN PASTRY BASES to DEFROST, to simplify your kitchen process and organization. RELY on our KNOW-HOW and our GUARANTEE of CONSISTENT and TIME-SAVING products. OFFER THE BEST FROM YOUR CREATIVITY!



1

Put the frozen products on a rack.



2

Let the products thaw a few minutes before using.



3

The products are ready to be filled






SPONGE SHEETS

Perfect to use in a huge range of dessert.



PLAIN SPONGE SHEETS


 799728 • 400g x 14
L 580 W 380mm H 8mm
910929 • 750g x 8
L 580 W 380mm H 15mm


 042580 • 400g x 7
L 580 W 380mm H 8mm
15MIN



NEW


BAKERY-STYLE GENOISE



 042734 • 447g x 7
L 580 W 380mm H 8mm



15MIN

COCOA SPONGE SHEETS

799820 • 400g x 14 
L 580 W 380mm H 8mm

042579 • 400g x 7 
L 580 W 380mm H 8mm 
15MIN



Made in France, with the best ingredients, **palm free, no colourings, no artificial flavourings**; our sheets are **very soft**, flexible and regular, **to use without soaking**.



SUCCÈS ALMOND SPONGE SHEETS



042587 • 650g x 7



L 580 W 380mm H 8mm

15MIN





PASTRY CRUSTS

An artisanal look, a simple recipe and quality ingredients for indulgent, on-trend pastries.

STRAIGHT-EDGE BUTTER TARTS

- 042511 • 140g x 12 Ø18cm
- 057161 • 200g x 12 Ø22cm
- 042512 • 320g x 12 Ø28cm



PURE BUTTER TARTS

- 465037 • 142g x 12 Ø18cm
- 040971 • 200g x 12 Ø22cm
- 098033 • 240g x 12 Ø24cm
- 227031 • 310g x 12 Ø28cm



STRAIGHT EDGE BUTTER TARTLETS

- 042509 • 24g x 144 Ø8cm
- 042510 • 42g x 72 Ø10,5cm



FOR A COLD GARNISH



FOR A HOT GARNISH



FRENCHBUTTER SHORTBREADS

- 042892 • 25g x 48 Ø8cm



PURE BUTTER SHORTCRUST TARTLETS

- 522035 • 24g x 144 Ø8,2cm
- 793037 • 41g x 96 Ø11cm



FOR A COLD GARNISH



FOR A HOT GARNISH



Discover all pastry crusts references page 70-71



MINI TARTLETS

688700 • Savoury mini tartlets x 240 4,7g Ø4,9cm

689009 • Sweet mini pure butter tartlets x 240 5,6g Ø4,9cm



TARTLETS Ø10,5CM

150110 • Multi-solution baking special tartlet x 96 26g Ø10,5cm
688904 • Savoury tartlets aluminium dish x 96 30g Ø10,5cm



COCKTAIL ASSORTMENT

150258 • Savoury cocktail assortment x 120 3,37g

150257 • Sweet cocktail assortment x 120 3,85g



TARTLETS Ø8CM

689203 • Savoury tartlet aluminium dish x 240 16g Ø8cm
150042 • Multi-solution baking special tartlet x 240 15,5g Ø8cm



TARTLET BLISTER PACK



054861 • Savoury mini tartlets blister pack x 24 113g
054851 • Pure butter tartlets x24 134g






CHOUX PASTRY

A real handmade look, a golden finish, a thin inner membrane for easy filling. A neutral dough to use for sweet or savoury recipes.


PURE BUTTER PASTRY ECLAIRS

 689407 • Mini: 2,3g x 240 L60mm H25mm
716127 • Medium: 10g x 140 L130mm H34,5mm
029391 • Large: 14,2g x 90 L160mm H40mm

 042582 • Large: 19,5g x 90 L160mm H40mm

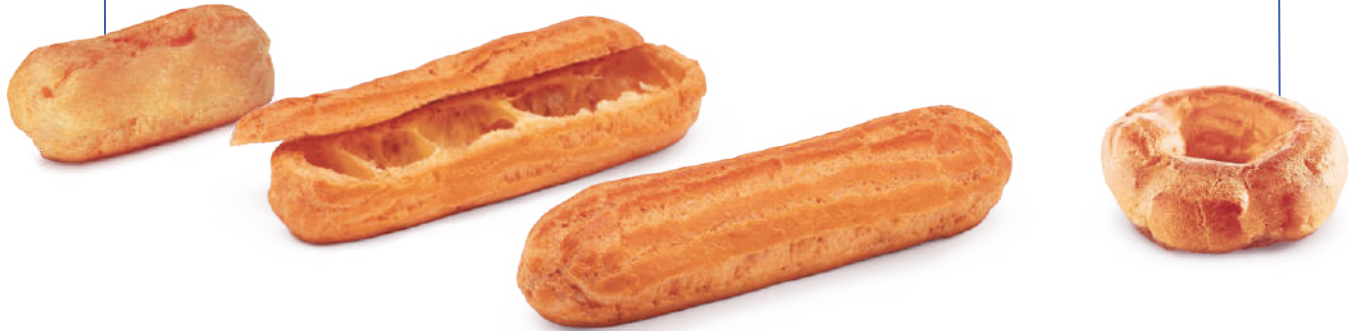

15MIN

PURE BUTTER PARIS BREST

110036 • 13,2g x 80 Ø95mm H35mm 

042583 • 20g x 80 Ø95mm H35mm 


15MIN




Discover all choux pastry references page 72







PURE BUTTER CHOUX

519031 • Mini: 2,4g x 200 Ø43mm H33,5mm 
 752329 • Lunch: 5g x 120 Ø55mm H40mm
 804032 • Medium: 10,4g x 120 Ø76mm H51,5mm
 099036 • Large: 14,5g x 80 Ø84mm H56,5mm

PURE BUTTER CHOUX

 042585 • Mini: 3,9g x 200 Ø43mm H33,5mm
 042586 • Lunch: 5,2g x 120 Ø55mm H40mm

 15MIN




SAVOURY CHOUX



NEW



SAVOURY CHOUX EMMENTAL

 042986 • Lunch: 7.1g x100
 Ø48mm H26mm

 15MIN

NEW


SAVOURY CHOUX TOMATO

 042985 • Lunch: 7.8g x100
 Ø48mm H26mm

 15MIN



NEW

SAVOURY CHOUX PESTO

 042984 • Lunch: 7.5g x 100
 Ø48mm H29mm

 15MIN



SAVARINS

A practical and time-saving product,
for a quick and easy preparation and serving.

PURE BUTTER SAVARINS



Mini (with case): 689305 • 3g x 240 Ø3,5cm H2cm

Medium: 709031 • 13g x 120 Ø6,6cm H3,5cm

Medium (with case): 042207 • 14g x 120 Ø6,6cm H3,5cm

Large: 740033 • 95g x 6 Ø15,5cm H5,9cm



CHAMPAGNE CORK SAVARINS



730037 • 16g x 120
Ø5,1cm H7,1cm



SOAKED AND COATED PURE BUTTER SAVARINS



Mini (with case) : 042590 • 18g x 240 Ø4,2cm H2cm



Medium (with case): 042588 • 80g x 120 Ø8,2cm H3,5cm

15MIN

Large (with case) : 042589 • 360g x 8 Ø19cm H5,5cm

Savarins can be used in **many variations**. To decorate with cream, fruits, chocolate or to try a **savoury variation** by soaking the savarin in a fish or vegetable stock and adding a savoury topping.

Discover all Savarins references page 74




VOL-AU-VENT




Perfect for savoury recipes with hot filling,
such as vegetable, béchamel sauce, cheese.




SQUARE VOL-AU-VENT

 without lid: 040995 • 34g x 90
L68mm H46mm

ROUND VOL-AU-VENT

 Delicatessen-style vol-au-vent: 040994 • 38g x 72 Ø85mm H53,5mm
Pure butter delicatessen-style vol-au-vent: 040992 • 39g x 72 Ø85mm H45mm
Round vol-au-vent: 040996 • 27g x 90 Ø73mm H46mm

HOTEL-STYLE VOL-AU-VENT

 040993 • 38g x 72 Ø85mm H53,5mm

VOL-AU-VENT BLISTER PACK



Hotel-style vol-au-vent in blister pack x4:
041324 and x6: 041187
Pure butter delicatessen-style vol-au-vent
in blister pack x4: 041323



Discover all Vol-au-vent
references page 74





PASTRY INGREDIENTS

An authentic biscuits, generous and crisp crumbles, dedicated to professionals. Use them as toppings, inclusions or pastry bases.



CHOCOLATE COOKIE CRUMBLES

042555 • 700g bag x 6



GALETTE CRUMBLES

042553 • 700g bag x 5

SOFT LADYFINGERS



The lady finger biscuit is made in our biscuit factory in Nièvre region of France with selected ingredients from French origin: eggs, flour and sugar.



SOFT LADYFINGERS



041460 • 24 pouches x 5 soft ladyfinger
8,3g x 120 • L 105mm x l 37mm



x24



Grab & GO

COLLECTION





INDIVIDUAL INDULGENCES

For every delicious snacks.

TO PAIR OR HIGHLIGHT DESSERTS, HOT COFFEE OR TEA. Treat your customers with emblematic delicious products and a recognized French brand. **DIFFERENTIATE YOUR OFFER WITH ST MICHEL!**



COFFEE SIDE



OR



ON THE GO



COFFEE SIDES RANGES



Small treats in individual wrapping to enhance your coffee or tea offer.

LE PETIT BROWNIE

Box: 052145 • 5g x 350



CHOCOLATE CHIPS PETITE GALETTE

Dispenser: 040960 • 3,5g x 200
Box: 040990 • 3,5g x 400



ALL BUTTER PETITE GALETTE

Dispenser: 040959 • 3,5g x 200
Box: 040989 • 3,5g x 400



LA PETITE MADELEINE

Box: 051071 • 5g x 350



CARAMEL PETITE GALETTE

Dispenser: 041221 • 3,5g x 200
Box: 041218 • 3,5g x 400



ALL BUTTER ORGANIC PETITE GALETTE

Box: 041835 • 3,5g x 400



MIX OF ALL BUTTER, CHOCOLATE CHIPS AND CARAMEL PETITE GALETTE

Box: 042318 • 3,5g x 700



COFFEE SIDES RANGES

Small treats in individual wrapping to enhance your coffee or tea offer.



PURE BUTTER LITTLE GALETTE

Dispenser: 041179 • 3,5g x 200



PURE BUTTER MADELEINE

Box: 042267 • 5g x 200



PETIT COOKIE WITH CHOCOLATE CHIPS

Box: 041286 • 5g x 280



ALMOND FINANCIER

Box: 042502 • 5g x 200



Only distributed in Europe



**LA MADELEINE
PURE BUTTER**



Box : 040283 • 25g x 84



**BISCUITS WITH MILK
CHOCOLATE FILLING**



Box : 042416 • 60g x 35





ON THE GO

Convenient and tasty pocket-sized offers to enjoy alone or to share. Perfect for a breakfast on the go, to satisfy a little hunger, to boost your energy, or simply to treat yourself.

WHITE CHOCOLATE BROWNIES

041975 • 30g x 50



CHOCOLATE COATED FRENCH DOONUTS

041319 • 30g x 50



CHOCOLATE BROWNIES

041976 • 30g x 50



WAFFLE STICK CHOCOLATE

042121 • 30g x 60



TRADITION ALORGANIC MADELEINE

042298 • 25g x 100



CHOCOLATE MARBLE FRENCH DOONUTS

041318 • 30g x 50



COCONUTS COOKIES X 2

461300 • 12g x 200



ALL BUTTER ORGANIC GAULETTES X 2

041668 • 13g x 225



ALL BUTTER FRENCH GAULETTES X 2

577100 • 13g x 200



GAULETTES PÉPITES X 2

042991 • 13g x 200



PLAIN MADELEINE

 041036 • 25g x 100



ALL BUTTER GRANDES GALETTES WITH SEA SALT X 3

 041009 • 50g x 108



MINI MADELEINES

 040853 • 85g x 18



CHOCOLATE CHIPS MINI MADELEINES

 041255 • 75g x 24



COLLECTION



3 STEPS

DELICIOUS TYPICAL AMERICAN PRODUCTS FOR SNACKING, BAKERY, GRAB & GO MOMENTS.

Authentic **MADE IN FRANCE** at our **FACTORY IN PICARDIE** (North France). Our range is made from raw ingredients, mostly sourced from **FRENCH SUPPLIERS** (flour, eggs, sugar, and butter). No additives, no preservatives, and only natural... A wide range of **ULTRA-INDULGENT FROZEN AMERICAN** pastries (muffins, cookies, tray-bake pastries, etc.) designed for **FOOD SERVICE INDUSTRIES**.



1

Take the product out of the freezer.



2

Let the product defrost for a few hours.

3



Serve & enjoy



RAW COOKIES

HEAT & SERVE

RAW FILLED COCOA HAZELNUTS COOKIE

042770 • 83g x 48 / 3984g

Combine indulgence and pleasure with this generous cookie, **filled with hazelnut chocolate paste.**



RAW PISTACHIO CRANBERRY COOKIE

042747 • 83g x 80 / 6640g

An original recipe where **pistachio** is combined with cranberry, bringing a **fruity & sour touch.**



RAW CHOCOLATE MILK & DARK CHIPS COOKIE

042752 • 83g x 80 / 6640g

A delight chocolate cookie combining the **sweetness of milk chocolate chips** with the **intensity of dark chocolate.**



RAW DOOFFY 3 CHOCOLATES CHIPS COOKIE

042769 • 130g x 48 / 6240g

A generous **triple chocolate cookie** with a slightly crispy crust and a **100% soft center.**



RAW COCOA 3 CHOCOLATES CHIPS COOKIE

042749 • 83g x 80 / 6640g

A delicious **cocoa** cookie, rich in dark, **white, and milk chocolate chips.**





COOKIES TO GARNISH

HEAT &
SERVE



THE COOKIE BACKGROUND TO FILL



042948 • 60g x 31 / 1860g



A fluffy cookie dough, creative base of all your desserts:
For implementations with or without cooking.

0C-4C



Ready to serve: place a scoop of ice cream, a topping in
the heart and it's ready.

Ready to bake: pour in the center your sidewall appliance,
a chocolate ganache, etc. bake in the oven for a marriage of
ultra gourmet textures.





BAKED & BULKED COOKIES

HEAT &
SERVE

COCOA 3 CHOCOLATES CHIPS COOKIE

042757 • 80g x 56 / 4000g

A delicious cocoa cookie, rich in dark, white, and milk chocolate chips.



NEW

COCOA FILLED PISTACHIO COOKIE

042947 • 80g x 50 / 4000g

Inspired from the Dubai style trend, a delicious cocoa cookie filled with pistachio crispy paste. Roasted pistachio on top for an incredible gourmet experience.



FILLED COCOA HAZELNUTS COOKIE

042758 • 80g x 50 / 4000g

Combine indulgence and pleasure with this generous cookie, filled with hazelnut chocolate paste.



CRANBERRY & WHITE CHOCOLATE COOKIE

042761 • 80g x 56 / 4000g

An original recipe mixing cranberries & white chocolate for a sweet touch.



NEW

RASPBERRY WHITE CHOCOLATE COOKIE

042970 • 80g x 56 / 4000g

The tartness of raspberry meets the sweetness and crunch of white chocolate chunks. Its vibrant pink color is perfect for brightening your seasonal ranges for Pink October, Valentine's Day, Mother's Day, and more.



DOOFFY 3 CHOCOLATES CHIPS COOKIE



042753 • 125g x 40 / 5000g

Inspired by the real **new york cookie**, fall in love with the **xxl cookie dough**.



NEW



CHOCOLATE MILK CHIPS COOKIE



042887 • 80g x 56 / 4480g

A **delight chocolate cookie** combining the **sweetness of milk chocolate** chips.

CHOCOLAT MILK & DARK CHIPS COOKIE



042765 • 80g x 40 / 5480g

A **delight chocolate cookie** combining the **sweetness of milk chocolate** chips with the **intensity of dark chocolate**.





GRAB & GO COOKIES

GRAB &
GO



FILLED COCOA HAZELNUTS COOKIE

042755 • 80g x 40 / 3200g

Combine indulgence and pleasure with this generous cookie, filled with hazelnut chocolate paste.



COCOA 3 CHOCOLATES CHIPS COOKIE

042754 • 80g x 46 / 3200g

A delicious cocoa cookie, rich in dark, white, and milk chocolate chips.



TRAY BAKES



NUTS BLONDIE TRAY PRE SLICED X 35



042756 • Tray of 2 400g



0°C-4°C



A **white chocolate brownie**, enhanced by **cranberries** and the **crunch of almonds** and **pecans nuts**.

BROWNIE PECAN NUTS TRAY - PRE-SLICED X 35



042750 • Tray of 2 400g



The **iconic NY brownie**, melt in mouth **intense in chocolate** and **pecans nuts**.

0°C-4°C



BROOKIE TRAY PRE SLICED X 35



042748 • Tray of 2 400g



0°C-4°C



A handcrafted pastry baked in two stages. A **pure butter brownie** base and a **cookie dough** topped with a crumble topping.

also available sliced x 20

MUESLI BARRE TRAY PRE-SLICES X 35



042950 • Tray of 2 900 g



A **muesli style cake** rich in **oat**, **cranberries**, **hazelnuts** & **pistachio**. Perfect for a snack thanks to its finger form.

0°C-4°C





MUFFINS

TRAW &
SERVE

FILLED COCOA HAZELNUTS MUFFINS

042762 • 40 x 125g / 5000g

A soft and indulgent muffin, with a delicious chocolate hazelnut heart and hazelnuts topping.



2°C-4°C



NEW

VANILLA MUFFINS WITH CHOCOLATE CHIPS

042829 • 40 x 125g / 5000g

A muffin combining delicate taste of vanilla with the rich intensity of dark chocolate chips.



2°C-4°C



NEW

BLUEBERRIES MUFFINS

042946 • 40 x 125g / 5000g

Fall in love with the intense taste of blueberries thanks to real pieces of fruits.



2°C-4°C





NEW

LEMON & POPPY SEEDS MUFFINS

042945 • 40 x 125g / 5000g
 The **sourness of lemon** with the crunch of **sugar pieces & poppy seeds**.



MUFFINS COCOA WITH DARK CHOCOLATE CHIPS

042759 • 40 x 125g / 5000g
 A **classic cocoa** muffin for **dark chocolate lovers**.



INFINITY CHOCOLATE MUFFINS

042763 • 40 x 125g / 5000g
 For **chocolate hazelnut filling & chocolate taste lovers**.









Technical information AND LOGISTICS



ITEM		PRODUCT TYPE	HANDLING TIPS	ITEM CODE	EAN CODE
Chocolate hazelnut filled madeleines 56 g	MIX			041688	3178530416886
Strawberry jam filled madeleines 56 g	MIX			041895	3178530418958
Intense chocolate filled madeleines 56 g	MIX			041985	3178530419856
Caramel salted butter filled madeleines 51 g	MIX			042577	3178530425772
Chocolate hazelnut filled pistachio madeleines 51 g New	MIX			042916	3178530429169
All butter madeleines 45 g	PB			041575	3178530415759
Crème brûlée madeleines 45 g	MIX			041750	3178530417500
Madeleines with citrus fruit 45 g	MIX			041605	3178530416053
Lemon with topping madeleines 45 g	MIX			042485	3178530424850
Raspberry madeleines with pearl sugar 45 g New	MIX			042467	3178530424676
Marbled madeleines with chocolate chips 45 g	MIX			041751	3178530417517
Petites all butter madeleines 18 g	PB			041594	3178530415940
Petites candied citrus madeleines 18 g	MIX			041445	3178530414455
Petites chocolate madeleines 18 g	MIX			041277	3178530412772
Petites crème brûlée madeleines 18 g	MIX			041547	3178530415476
Petites raspberry madeleines with pearl sugar 18 g New	MIX			042649	3178530426496
Savoury bites olive & herbes de Provence 13 g	VO		1h-1h30 or	041760	3178530417609
Savoury bites tomato & herbes de Provence 13 g New	VO		1h-1h30 or	042684	3178530426847
Savoury bites pesto & parmesan 13 g	VO		1h-1h30 or	041759	3178530417593
Savoury bites cheddar & emmental 13 g	VO		2h-3h or	042134	3178530421347
Financiers all butter & almond 60 g	PB		2h-3h or	042175	3178530421750

Heat & SERVE

PRODUCT PER BOX* (*approximately)	BOX WEIGHT	FROZEN SHELF LIFE	BOX PER PALET 80*120 (Stackable)	REF PAGE
64	3 584 g	24 months	48	p.18
64	3 584 g	24 months	48	p.18
64	3 584 g	24 months	48	p.18
70	3 570 g	24 months	48	p.18
70	3 570 g	24 months	48	p.18
70	3 150 g	24 months	48	p.20
70	3 150 g	24 months	48	p.20
70	3 150 g	24 months	48	p.21
70	3 150 g	24 months	48	p.21
70	3 150 g	24 months	48	p.21
70	3 150 g	24 months	48	p.21
140	2 520 g	24 months	56	p.22
140	2 520 g	24 months	56	p.22
140	2 520 g	24 months	56	p.22
140	2 520 g	24 months	56	p.23
140	2 520 g	24 months	56	p.23
100	1 300 g	24 months	98	p.25
100	1 300 g	24 months	98	p.25
70	1 300 g	24 months	98	p.25
100	1 300 g	24 months	98	p.25
70	4 200 g	24 months	48	p.26

Technical information AND LOGISTICS

ITEM	PRODUCT TYPE	HANDLING TIPS	ITEM CODE	EAN CODE	
Plain Heart 45 g	MIX			042572	3178530425727
Chocolate filled Heart 51 g New	MIX			042967	3178530429671
Raspberry heart filled with raspberry jam 51 g New	MIX			042955	3178530429558

ITEM	PRODUCT TYPE	HANDLING TIPS	ITEM CODE	EAN CODE
Butter loaf cakes 575 g	PB	 8h  or 	042016	3178530420166
Chocolate marble loaf cakes 575 g	MIX	 8h  or 	042017	3178530420173
Little tiger cake 30 g	VO	 1h-2h 	042744	317853042744
Pure butter madeleines in bulk case 35 g	PB	 1h-2h 	042018	3178530420180
Baby madeleines 5 g	VO	 2h-3h 	041915	3178530419153
Pure butter madeleines 35 g	PB	 2h-3h 	042600	3178530426007
Chocolate chips madeleines 35 g	VO	 2h-3h 	042632	3178530426328

PB = Pure Butter / MIX = Mix Butter & Oil / VO = Vegetable Oils



Heat & SERVE

PRODUCT PER BOX* (*approximately)	BOX WEIGHT	FROZEN SHELF LIFE	BOX PER PALET 80*120 (Stackable)	REF PAGE
83	3735 g	24 months	48	p.28
72	3672 g	24 months	48	p.28
72	3672 g	24 months	48	p.28

Thaw & SERVE

PRODUCT PER BOX* (*approximately)	BOX WEIGHT	FROZEN SHELF LIFE	BOX PER PALET 80*120 (Stackable)	REF PAGE
8	4 600 g	24 months	48	p.32
8	4 600 g	24 months	48	p.32
80	3 672 g	24 months	72	p.32
80	2 800 g	24 months	48	p.33
420	2 100 g	24 months	48	p.33
9	1 890 g	24 months	48	p.33
9	1 890 g	24 months	48	p.33


























Technical information AND LOGISTICS

ITEM		PRODUCT TYPE	HANDLING TIPS	ITEM CODE	EAN CODE
Plain sponge sheets 8mm 400 g	VO		-	799728	3048287997283
Plain sponge sheets 8mm 400 g	VO		-	049281	3017760492898
Plain sponge sheets 15mm 750 g	VO		-	910929	3048289109295
Plain sponge sheets 8mm 400 g	VO		15 MIN	042580	3178530415643
Cocoa sponge sheets 8mm 400 g	VO		-	799820	3048287998204
Cocoa sponge sheets 8mm 400 g	VO		15 MIN	042579	3178530415650
Bakery-style genoise 8mm 447 g New	VO		15 MIN	042734	3178530427349
Succès almond sponge sheet 8mm 650 g	VO		15 MIN	042587	3178530414691
Straight-edge butter tart Ø18cm 140 g	PB		-	042511	3178530425116
Straight-edge butter tart Ø22cm 200 g	PB		-	057161	3178530571615
Straight-edge butter tart Ø28cm 320 g	PB		-	042512	3178530425123
Pure butter shortcrust tart base Ø18cm 142 g	PB		-	465037	3048284650372
Pure butter shortcrust tart base Ø24cm 240 g	PB		-	098033	3048280980336
Pure butter shortcrust tart base Ø28cm 310 g	PB		-	227031	3048282270398
Standard shortcrust tart base Ø28cm 310 g	VO		-	225034	3048282250338
Standard shortcrust tartlet Ø8,2cm 24 g	VO		-	524031	3048285240312
Pure butter shortcrust tartlet Ø8,2cm 24 g	PB		-	522035	3048285220352
Standard shortcrust tartlet with case Ø8,2cm 24 g	VO		or	547030	3048285470306
Standard shortcrust tartlet Ø10,6cm 41 g	VO		-	772034	3048287720348
Pure butter shortcrust tartlet Ø10,6cm 41 g	PB		-	793037	3048287930372
Straight-edge butter tartlet Ø8cm 24 g	PB		-	042509	3178530425093
Straight-edge butter tartlet Ø10.5cm 42 g	PB		or	042510	3178530425109
Pure butter shortcrust pastry base Ø8cm 25 g	PB		-	042892	3178530427288

Fill & SERVE

PRODUCT PER BOX	BOX WEIGHT	SHELF LIFE	BOX PER PALET 80*120 (Stackable)	REF PAGE
14	5 600 g	4 months	24	p.36
6	2 400 g	4 months	32	p.36
8	6 000 g	7 months	24	p.36
7	2 800 g	24 months	32	p.36
14	5 600 g	4 months	24	p.36
7	2 800 g	24 months	32	p.36
7	3 129 g	24 months	32	p.36
7	4 550 g	24 months	32	p.37
12	1 680 g	12 months	60	p.38
12	2 400 g	12 months	35	p.38
12	3840 g	12 months	20	p.38
12	1 704 g	12 months	60	p.38
12	2 880 g	12 months	30	p.38
12	3 720 g	12 months	20	p.38
12	3 720 g	12 months	20	p.38
144	3 456 g	12 months	40	p.38
144	3 456 g	12 months	40	p.38
144	3 456 g	12 months	40	p.38
96	3 936 g	12 months	32	p.38
96	3 936 g	12 months	32	p.38
144	3 456 g	12 months	32	p.38
72	3 024 g	12 months	32	p.38
48	1 200 g	12 months	128	p.38





























Technical information AND LOGISTICS

ITEM		PRODUCT TYPE	HANDLING TIPS	ITEM CODE	EAN CODE
Savoury tartlet aluminium dish Ø10,5cm 30 g	VO		-	688904	3048286889046
Savoury mini tartlet Ø4,9cm 4,7 g	VO		-	688700	3048286887004
Savoury cocktail assortment 3,37 g	VO		-	150258	3607221502589
Sweet mini pure butter tartlets Ø4,9cm 5,6 g	PB		-	689009	3048286890097
Sweet cocktail assortment 3,85 g	VO		-	150257	3607221502572
Savoury mini tartlets blister pack 113 g x24	VO		-	054861	301770548694
Pure butter tartlets Ø4,9cm 5,6 g blister pack x24	PB		-	054851	3017760548595
Savoury tartlet aluminium dish Ø8cm 16 g	VO		-	689203	304828 892039
Multi-solution baking special tartlet Ø8cm 15,5 g	VO		-	150042	3607221500424
Multi-solution baking special tartlet Ø10,5cm 26 g	VO		-	150110	3607221501100
Mini pastry éclairs 2,3 g Ø60mm	VO		-	689407	3048286894071
Medium standard pastry éclairs 9,5 g 130mm	VO		-	716025	3048287160250
Medium pure butter pastry éclairs 10 g 130mm	PB		-	716127	3048287161271
Large standard pastry éclairs 13,7 g 160mm	VO		-	029381	3017760293891
Large pure butter pastry éclairs 19,5 g 160mm	PB		-	029391	3017760293990
Large pure butter pastry éclairs 19,5 g 160mm	PB		15 MIN 	042582	3048289154240
Mini pure butter St Honoré choux 3,9 g	PB		15 MIN 	042585	3048289102258
Mini pure butter St Honoré choux 2,4 g	PB		-	519031	3048285190310
Pure butter lunch choux 5 g	PB		-	752329	3048287523291
Pure butter lunch choux 5,2 g	PB		15 MIN 	042586	3017760302098

Fill & SERVE

PRODUCT PER BOX	BOX WEIGHT	SHELF LIFE	BOX PER PALET 80*120 (Stackable)	REF PAGE
96	2 880 g	12 months	32	p.39
240	1 128 g	12 months	84	p.39
120	1 620 g	12 months	42	p.39
240	1 344 g	12 months	84	p.39
120	1 848 g	12 months	42	p.39
18	2 034 g	12 months	32	p.39
18	2 419 g	12 months	32	p.39
144	2 304 g	12 months	40	p.39
144	2 232 g	12 months	40	p.39
96	2 496 g	12 months	32	p.39
240	552 g	18 months	60	p.40
140	1 330 g	12 months	24	p.40
140	1 400 g	12months	24	p.40
90	1 233 g	12 months	24	p.40
90	1 278 g	12 months	24	p.40
90	1 755 g	24 months	40	p.40
200	780 g	24 months	96	p.41
200	480 g	12 months	60	p.41
120	600g	12 months	60	p.41
120	624 g	24 months	96	p.41







Technical information AND LOGISTICS






ITEM		PRODUCT TYPE	HANDLING TIPS	ITEM CODE	EAN CODE
Pure butter choux 10,4 g	PB		-	804032	3048288040322
Large pure butter choux 14,5 g	PB		-	099036	3048280990366
Pure butter gland 10,3 g	PB		-	841033	3048288410330
Pure butter Paris Brest 13,2 g	PB		-	110036	3048281100368
Pure butter Paris Brest 20 g	PB		-	042583	3048289104290
Pure butter choux pesto New	PB		15 MIN 	042984	3178530429848
Pure butter choux tomato New	PB		15 MIN 	042985	3178530429855
Pure butter choux emmental New	PB		15 MIN 	042986	3178530429862
Pure butter mini baba with case 3 g	PB		-	689305	3048286893050
Standard savarin 13 g	VO		-	709031	3017767090394
Pure butter savarin 14 g	PB		-	725037	3017767250392
Standard savarin with case 13 g	VO		-	726032	3017767260391
Standard savarin bouchon 15 g	VO		-	729031	3017767290398
Pure butter savarin bouchon 16 g	PB		-	730037	3017767300394
Medium soaked and coated savarins 80 g	VO		15 MIN 	042588	3048288881253
Mini soaked and coated savarins 18 g	PB		15 MIN 	042590	3017760312592
Large soaked and coated savarins 360 g	PB		15 MIN 	042589	3048288882274
Large pure butter savarin 95 g	PB		-	740033	3048287400332
Round vol-au-vent Ø7,3cm 27 g	VO		-	040996	3178530409963
Square vol-au-vent without lid 34 g	VO		-	040995	3178530409956
Hotel-style vol-au-vent Ø 8,5cm 38 g	VO		-	040993	3178530409932
Delicatessen-style vol-au-vent Ø8,5cm 38 g	VO		-	040994	3178530409949
Pure butter delicatessen-style vol-au-vent Ø8,5cm 39 g	PB		-	040992	3178530409925

Fill & SERVE

PRODUCT PER BOX	BOX WEIGHT	SHELF LIFE	BOX PER PALET 80*120 (Stackable)	REF PAGE
120	1 248 g	12 months	24	p.41
80	1 160 g	12 months	24	p.41
120	1 236 g	12 months	24	p.41
80	1 056 g	12 months	24	p.41
80	1 600 g	24 months	40	p.41
100	750 g	24 months	84	p.44
100	780 g	24 months	84	p.44
100	710 g	24 months	84	p.44
240	720 g	12 month	60	p.41
120	1 560 g	12 months	24	p.42
120	1 680 g	12 months	24	p.42
120	1 560 g	12 months	24	p.42
120	1 800 g	12 months	24	p.42
120	1 920 g	12 months	24	p.42
120	9 600 g	24 months	16	p.42
240	4 320g	24 months	54	p.42
8	2 880g	24 months	40	p.42
6	570 g	12 months	85	p.42
90	2 430 g	12 months	32	p.44
90	3 060 g	12 months	24	p.44
72	2 736 g	12 months	24	p.44
72	2 736 g	12 months	24	p.44
72	2 808 g	12 months	24	p.44

Technical information AND LOGISTICS

ITEM		PRODUCT TYPE	HANDLING TIPS	ITEM CODE	EAN CODE
Hotel-style vol-au-vent blister pack x4 152 g	VO		-	041324	3178530413243
Hotel-style vol-au-vent blister pack x6 228 g	VO		-	041187	3178530411874
Delicatessen-style butter vol-au-vent blister pack x4 156 g	PB		-	041323	3178530413236
Galettes crumbles - 700 g bag	PB		-	042553	3178530425536
Chocolate cookie crumbles - 700g bag	PB		-	042555	3178530425550
Soft ladyfingers 8,3 g			-	041460	3178530414608

ITEM		PRODUCT TYPE	ITEM CODE	EAN CODE
All butter petite galette 3,5 g - dispenser	PB		040959	3178530409598
All butter petite galette 3,5 g - Box	PB		040989	3178530 409895
Chocolate chips petite galette 3,5 g - dispenser	PB		040960	3178530409604
Chocolate chips petite galette 3,5 g - Box	PB		040990	3178530409901
Caramel petite galette 3,5 g - dispenser	PB		041221	3178530412185
Caramel petite galette 3,5 g - Box	PB		041218	3178530412215
All butter organic petite galette	PB		041835	3178530418354
Mix of all butter, chocolate chips and caramel petite galette	PB		042318	3178530423181
Pure butter little galette 3,5 g Dispenser	PB		041179	3178530411799
Petit cookie with chocolate chips 5 g box	PB		041286	3178530412864
Pure butter madeleine 5 g box	PB		042267	3178530422672




















Fill & SERVE

PRODUCT PER BOX	BOX WEIGHT	SHELF LIFE	BOX PER PALET 80*120 (Stackable)	REF PAGE
30	4 560 g	12 months	12	p.44
20	4 560 g	12 months	12	p.44
30	4 680 g	12 months	12	p.44
5	3 500 g	9 months	48	p.46
6	4 200 g	9 months	48	p.46
120	1 000 g	12 months	50	p.47

Grab & GO

PRODUCT PER BOX	BOX WEIGHT	SHELF LIFE	BOX PER PALET 80*120 (Stackable)	REF PAGE
200	700 g	14 months	24	p.51
400	1 400 g	14 months	80	p.51
200	700 g	14 months	24	p.51
400	1 400 g	14 months	80	p.51
200	700 g	14 months	24	p.51
400	1 400 g	14 months	80	p.51
400	1 400 g	14 months	80	p.51
700	2 450 g	14 months	45	p.51
200	700 g	12 months	144	p.52
280	1 400 g	12 months	80	p.52
200	1 000 g	6 months	98	p.52









































Technical information AND LOGISTICS

ITEM	PRODUCT TYPE		ITEM CODE	EAN CODE
Almond financier 5 g box	PB		042502	3178530425024
La madeleine pure butter 25 g box	PB		040283	3178530402834
Biscuits with chocolate filling 60 g box	MIX		042416	3178530424164
Petite madeleine 5 g	VO		051071	3178530510713
Petit brownie 5 g	VO		052145	3178530521450
Chocolate brownies 30 g	VO		041976	3178530419764
White chocolate brownies 30 g	VO		041975	3178530419757
Marbled french doonuts 30 g	VO		041318	3178530413182
Coated french doonuts 30 g	VO		041319	3178530411399
Waffle Stick Chocolat 30 g	VO		042121	3178530421217
Traditional organic Madeleine 25 g	VO		042298	3178530422986
All butter french galettes x2 - 13 g	PB		577100	3023470001107
Coconuts cookies x2 - 12 g	VO		461300	3178530413199
All butter organic galettes x2 - 13 g	PB		041668	3178530416688
Galettes pépites x2 - 13 g	VO		042991	3178530429916
Plain madeleine 25 g	VO		041036	3178530410365
All butter grandes galettes with sea salt x3 - 50 g	PB		041009	3178530410099
Mini madeleines 85 g	VO		040853	3178530408539
Chocolate chips mini madeleines 75 g	VO		041255	3178530412550

Grab & GO

PRODUCT PER BOX	BOX WEIGHT	SHELF LIFE	BOX PER PALET 80*120 (Stackable)	REF PAGE
200	1 000 g	6 months	98	p.52
84	2 100 g	4 months	48	p.52
35	2 100 g	12 months	80	p.52
350	1 750 g	7 months	98	p.51
350	1 750 g	6 months	48	p.51
50	1 500 g	9 months	72	p.54
50	1 500 g	9 months	72	p.54
50	1 500 g	9 months	72	p.54
50	1 500 g	9 months	72	p.54
60	1 800 g	12 months	72	p.54
100	2 500 g	6 months	40	p.54
200	2 600 g	14 months	48	p.54
200	2 400 g	14 months	48	p.54
225	2 925 g	14 months	48	p.54
200	2 600 g	9 months	48	p.54
100	2 500 g	12 months	48	p.55
108	5 400 g	12 months	48	p.55
18	1 530 g	12 months	48	p.55
24	1 800 g	12 months	48	p.55













Technical information AND LOGISTICS

ITEM		PRODUCT TYPE	HANDLING TIPS	ITEM CODE	EAN CODE
Raw filled cocoa hazelnuts cookie 83g	VO			042770	317853042770
Raw pistachio cranberry cookie 83g	VO			042747	317853042747
Raw chocolat milk & dark chips cookie 83g	VO			042752	317853042752
Raw cocoa 3 chocolates chips 83g	VO			042749	317853042749
Raw doffy 3 chocolates chips cookie 130g	VO			042769	317853042769
Raw dooffy 3 chocolates chips cookie 130g	VO		lh 	042948	3178530429480
Cocoa 3 chocolates chips cookie 80g	VO		lh 	042757	3178530510713
Filled cocoa hazelnuts cookie 80g	VO		lh 	042758	3178530521450
Cranberry & white chocolat cookie 80g New	VO		lh 	042761	317853042761
Cocoa filled pistachio cookie 80g New	VO		lh 	042947	317853042947
Raspberry white choc cookie 80g	VO		lh 	042970	317853042870
Dooffy 3 chocolates chips cookie 125 g New	VO		lh 	042753	317853042753
Chocolat milk chips cookie 80g	VO		lh 	042887	317853042887
Chocolat milk & dark chips cookie 80g	VO		lh 	042765	317853042765
Filled cocoa hazelnuts cookie 80g	VO		lh 	042755	317853042755
Cocoa 3 chocolate chips cookie 80g	VO		lh 	042754	317853042754
Nuts blondie tray pre sliced x35	VO		lh 	042756	317853042756
Brownie pecan nuts tray - pre-sliced x35	VO		lh 	042750	317853042750
Brookie tray pre sliced x35	MIX		lh 	042748	317853042748
Museli barre tray pre-slices x35	VO		lh 	042950	317853042950



PRODUCT PER BOX	BOX WEIGHT	SHELF LIFE	BOX PER PALET 80*120 (Stackable)	REF PAGE
48	3 984g	12 months	198	p.58
80	6 640g	12 months	108	p.58
80	6 640g	12 months	108	p.58
80	6 640g	12 months	108	p.58
48	6 240g	12 months	108	p.58
31	1 860g	12 months	198	p.59
56	4 000g	12 months	98	p.60
50	4 000g	12 months	48	p.60
56	4 000g	12 months	108	p.60
50	4 000g	12 months	105	p.60
50	4 000g	12 months	108	p.60
40	5 000g	12 months	108	p.61
56	4 480g	12 months	105	p.61
40	5 480g	12 months	108	p.61
40	3 200g	12 months	108	p.62
46	3 680g	12 months	108	p.62
1 plaque de 35 parts	2 400g	12 months	192	p.63
1 plaque de 35 parts	2 400g	12 months	192	p.63
1 plaque de 35 parts	2 400g	12 months	192	p.63
1 plaque de 35 parts	2 900 g	12 months	192	p.63

Technical information AND LOGISTICS

ITEM		PRODUCT TYPE	HANDLING TIPS	ITEM CODE	EAN CODE
Filled cocoa hazelnuts muffins 125g	VO		2h 	042762	317853042762
Vanilla muffin with chocolate chips 125g New	VO		2h 	042829	317853042829
Blue berries muffins 125g New	VO		2h 	042946	317853042760
Lemon & poppy seeds muffins 83g New	VO		2h 	042945	317853042745
Muffin cocoa with dark chocolate chips 125g	VO		2h 	042759	317853042759
infinity chocolate muffin 125g	VO		2h 	042763	317853042763

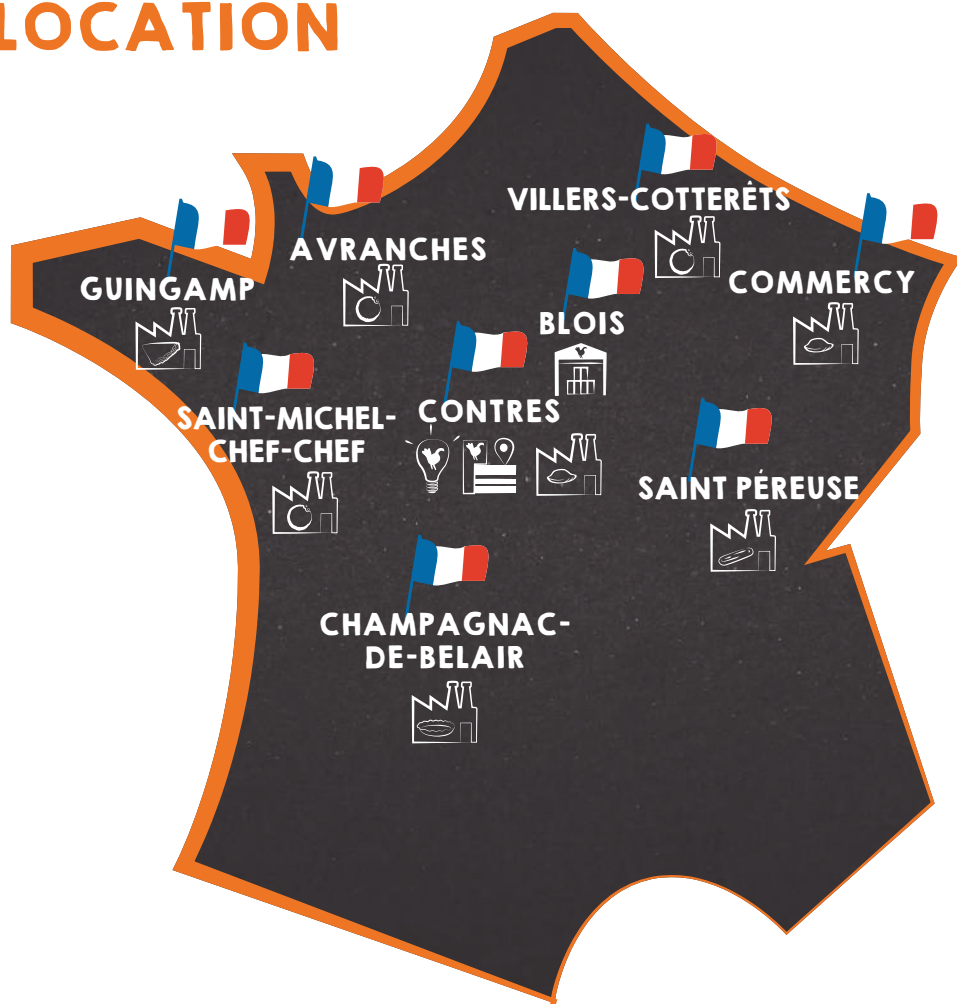


PRODUCT PER BOX	BOX WEIGHT	SHELF LIFE	BOX PER PALET 80*120 (Stackable)	REF PAGE
40	5 000g	12 months	48	p.64
40	5 000g	12 months	48	p.64
40	5 000g	12 months	48	p.64
40	5 000g	12 months	48	p.65
40	5 000g	12 months	48	p.65
40	5 000g	12 months	48	p.65

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