



**GOURMANC**

Authentic French Baking



EN

**2025 CATALOGUE**





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# 100 YEARS OF EXPERTISE:

## Neuhauser, the Legacy of Gourmance

### 1906

#### A FAMILY HISTORY

Founded in 1906 by master baker Frédéric **Neuhauser** in Folschviller, near the German border, Neuhauser began its adventure by supplying local mining families. After the Second World War, the company was taken over by Frédéric's son, who opened the first shops and began to expand.

### 1970

#### THE INDUSTRIAL BOOM

In 1970, Neuhauser became a limited company, marking a turning point with the industrialisation of its production while **preserving its traditional know-how**. The company continued to grow, acquiring factories in France and abroad, and expanding its range to include local specialties, always with a focus on quality.

### TODAY

#### QUALITY AND INNOVATION

Bought by the Soufflet group, then INVIVO, Neuhauser is modernising by adopting **sustainable supply chains** and **focusing on premium ingredients**. Today, Neuhauser is recognised as a **major player in the French bakery industry**, distributing high-quality products for the national and international markets.



Building on this century-old legacy, Neuhauser has launched **Gourmance**, a brand dedicated to food service professionals and export markets. **Gourmance** represents the premium development of Neuhauser's know-how, taking **'French gourmet food'** to new markets, with the ambition of embodying French excellence worldwide.





France.

Its heritage. Its art de vivre.

Its elegance. Its gastronomy.

GOURMANCE encapsulates this excellence.

**Honoring** 100 years of savoir-faire.

**Pioneering** with sustainable, low-carbon wheat processes.

**Promoting** premium-quality ingredients.

**Inspiring and inspired** by renowned chef Guy Martin.

**Partnering** for your success, putting experts by your side.

Unparalleled expertise that invites baking and restaurant professionals worldwide to showcase and

**INDULGE** consumers in  
**FRENCH BAKING EXCELLENCE.**



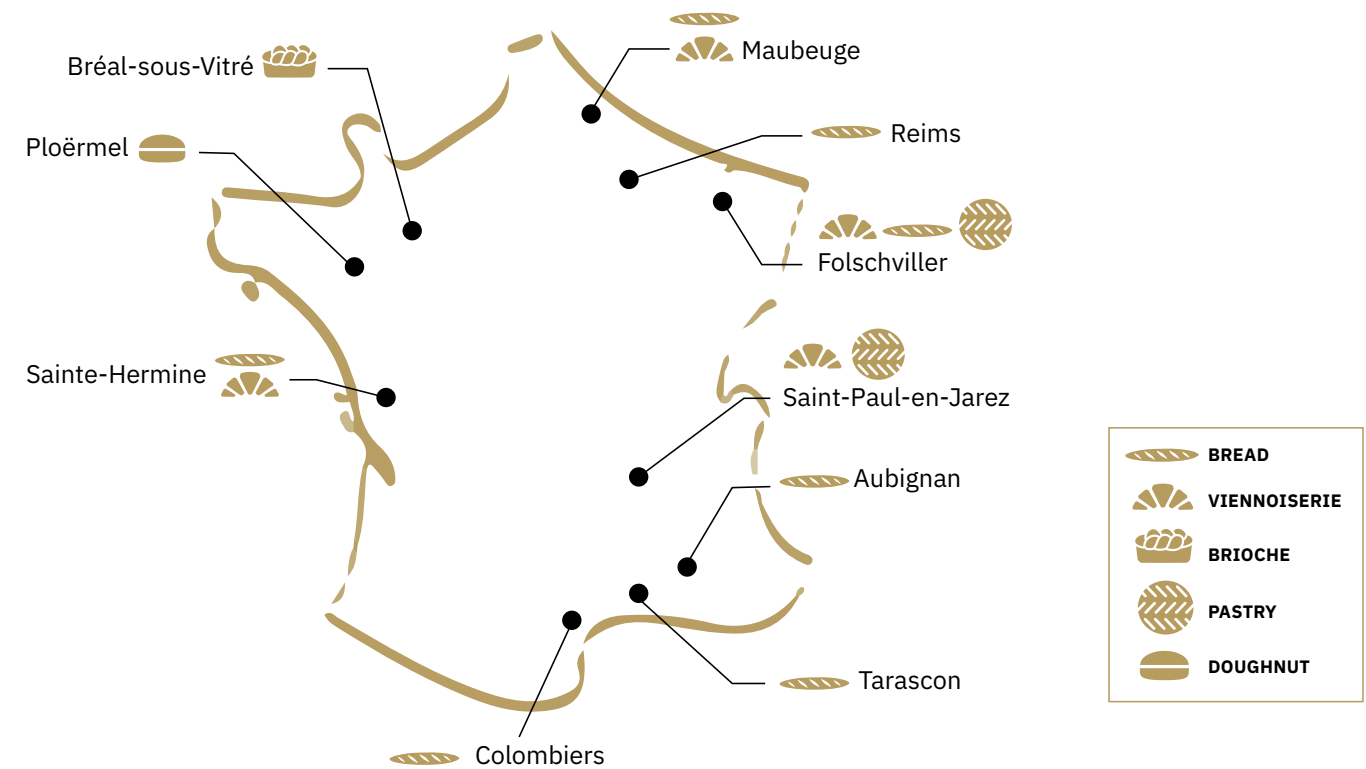
**OFFERING EVERY GOURMET A MOMENT OF EXCELLENCE.**

With a hundred years of baking expertise behind us, we're committed to ensuring that every bite is a moment of pure bliss and culinary excellence.

We're proud of our mission: **to promote French baking expertise** by offering flavorsome, authentic products produced from sustainable agricultural sources.

Every day, our bakers and engineers passionately and meticulously revisit the great classics of **French bakery** to create new recipes.

Located all over France, **THE TEAMS AT OUR 10 PRODUCTION FACILITIES** produce high-quality products with the utmost respect for traditional craftsmanship.





# INSPIRING and INSPIRED, a range OF EXCELLENCE by our ambassadors



*Guy Martin, a renowned chef both in France and internationally, embodies excellence in the field of gastronomy and culinary arts. Drawing on his expertise, he works closely with our research and development teams and marketing specialists to innovate and elevate our creations.*



*Jean-François Fayolle, awarded Best French Craftsperson in Bakery in 2000, is a master of traditional sourdough breadmaking and fermentation techniques. His unique expertise enriches our creative approach, guiding our research and development teams and marketing specialists in crafting exceptional breads that showcase the best in bakery products.*

## CREATING NEW RECIPES

As a partner of Gourmance, their role is to **inspire innovative projects** and support the development of new products, from the first creative idea through to recipe development and selection of high-quality ingredients. They also create **inspiring recipes** for clients who want to offer their customers new taste experiences.

## TRANSMISSION AND TRAINING

Our ambassadors **share** their know-how, techniques and expertise in the culinary arts with the Gourmance **bakery technicians**. Working alongside our clients every day, our bakery technicians **pass on best practices** in using our products in order to **ensure impeccable quality** and perfect consumer appeal.





# GOURMANCE, an EXCELLENT support

## ADVICE AND MARKET EXPERTISE

Make the most of our market expertise and tailored advice to precisely meet your needs.

Through in-depth studies, sometimes conducted directly in the field, we analyze consumer perceptions and purchasing behavior.

These valuable insights allow us to understand their expectations and desires, enabling us to offer you a range perfectly aligned with their demands. Provide your customers with products that resonate with their preferences and current trends while strengthening your position in the market.



## THE BAKERY ACADEMY : Your Partners in Mastering Baking Excellence

Composed of a team of product experts, the Bakery Academy is here to provide you with in-depth insights into our creations. From preparation to distribution and showcasing in your points of sale, we support you at every stage to maximize the potential of our products.

### Our Purpose:

*From the field to the plate, their task is simple... to intervene in the key stages of product development so that it is enhanced for users and the best it can be for customers.*

## A 100% CENTRALISED R&D DIVISION

### PRODUCT R&D

A team dedicated to innovation and developing the recipes of our end products

### SOURDOUGH R&D

A team that works continuously to improve and develop the character of our sourdoughs

**Four specialised, centralised business lines and departments working in synergy with the sole aim of creating value by setting us apart.**

### FLOURS AND INGREDIENTS R&D

A team that makes sure we have the best flours and ingredients

### PRODUCT ANALYSIS

A team that maintains the organoleptic quality of our products and works on an eco-design approach to packaging



**Driving INNOVATION**



**Recognised BAKING EXPERTISE**



**A partner TO OUR CLIENTS**





# COMMITTED to responsible products from sustainable agriculture.



## EXCELLENCE FROM THE FIELD TO THE END PRODUCT

Thanks to our commitment to the **Sowing Good Sense** sustainable supply chains, we are a stakeholder in the agricultural and food transition, with the aim of meeting our clients' social and environmental challenges.

In practical terms, this means setting up and complying with wheat production specifications, audited by an independent third-party organisation. Our partner farmers are committed to implementing farming practices that favour biodiversity and respect the climate.

## AGILE SUPPLY CHAINS TO SET YOU APART:

Gourmance is committed to offering you products from sustainable wheat mills, in particular with its **Responsible Wheat and Label Rouge supply chains**. These two supply chains guarantee unique product promises.



*Learn more about our Sowing Good Sense approach*



### NEW

To take things a step further, we are investing in a low-carbon wheat supply chain that accounts for 20% of our supplies. This **'low-carbon' supply chain** will enable you to enhance and strengthen your CSR commitments.

Three key practices used by our farmers in the fields:

- **Soil analysis** at the end of the winter season.
- **Adapted fertilisation:** choosing a solid fertiliser (emits less greenhouse gas).
- **Adjusting to the right dose** with a decision support tool.


## OUR COMMITMENTS

*100% of our products made in France are made with French wheat flour, grown in a climate-friendly way!*

### Our commitments in a few figures

 **4 000** Farmers

 **9** Mills in France

 More than **50 000** ha of wheat

**54** products designed with our supply chain wheats

## CONCRETE PROMISES TO COMMUNICATE TO YOUR CONSUMERS

		
<b>PRODUCTS</b>	All Gourmance products are made with Responsible* wheat flour. <small>*except pasteis de nata and brioches.</small>	Pavés and loaves.
 <b>ORIGIN</b> guaranteeing the origin and traceability of our products.	100% French wheat, guaranteed traceability from grain to product.	100% French wheat, guaranteed traceability from grain to product.
 <b>ENVIRONMENT</b> guaranteeing products produced using methods that reduce our carbon footprint and respect biodiversity, soil life and water quality.	<b>Good agricultural practices conducive to biodiversity (15 biodiversity indicators measured).</b> Production chain recognized by HVE level 2 environmental certification.	Good farming practices NFV30 001 standard.
 <b>NATURALNESS</b> guaranteeing healthy products without post-harvest treatments.	Wheat without post-harvest treatment.	Wheat without post-harvest treatment.
 <b>DISTRIBUTION OF VALUE</b> promoting products that provide fair remuneration for those involved in the industry.	Farmers receive a bonus to reward good grain growing practices and storage techniques.	Farmers receive a bonus to reward good grain growing practices and storage techniques.
 <b>QUALITY</b> offering authentic, tasty products.	Wheat varieties selected for their agronomic, organoleptic and bread-making qualities.	<b>Superior quality, Label Rouge-certified flours.</b> Varieties of wheat recommended by the milling industry (VRM), recognized for their baking quality.





# BREADS



Discover our range of breads combining tradition and convenience, specially designed for catering professionals. Whether you're a hotelier, restaurant owner or looking for unique flavours, our breads offer diversity and quality to enhance your creations.

## Our STRENGTHS

### OUR BAKING EXPERTISE

The fermentation time of our doughs is a crucial step in creating authentic, tasty breads.

Some of **our breads ferment for up to 48 hours**, resulting in an unparalleled taste experience: a light crumb, a crispy crust and rich flavours.



**A unique sourdough** to enhance the flavors of our breads

### A POWERFUL INDUSTRIAL TOOL

Thanks to the expertise of our seven production sites across France, we can keep pace with market growth at both national and international level

### A STRONG COMMITMENT



#### TO THE WHEAT SUPPLY CHAIN:

A flour made from 100% French wheat, from our **Responsible supply chain**.

Some of our breads are made with **Label Rouge** flour.



#### CLEAN LABEL :

With no controversial or superfluous additives, our recipes focus on the essential.

#### SALT REDUCTION:

Our breads contain less than 1.3g or 1.4g of salt per 100g depending on the type.

## BAGUETTES

Explore our range of tasty baguettes, offering a traditional look and authentic taste experience.

From the iconic plain recipe to gourmet variations with cereals and seeds, as well as those boasting intense flavor profiles, our baguettes cater to all your needs, adding an irresistible touch of French tradition to your storefronts and menus.

The **BAGUETTE** is France's favorite bread, with the 'Traditional baguette' remaining the top choice for 41% of French people.\*<sup>(1)</sup>

## BREADS TO SHARE

Offer your customers an authentic experience with our exceptional breads, designed to elevate every meal into a moment of sharing and conviviality.

Pavé loaves with gourmet toppings that really set them apart, with a unique recipe based on an exclusive sourdough, maintained daily through expertise handed down for twenty years on our Colombiers site.

Generous loaves with a variety of flavors and textures, popular for their long shelf life.

Breads in unusual shapes with a variety of rustic flavors.

**1/3** of CONSUMERS indulge in speciality breads at least once a week.\*<sup>(2)</sup>

## SANDWICHS BREADS

Explore our diverse selection of sandwich breads.

Crisp half baguettes and richly flavored ethnic breads designed to elevate your culinary creations.

Treat your customers to a one-of-a-kind journey with our selection of simple yet diverse breads, each boasting distinct flavors.

**41%** of LUNCH BREAKS feature sandwiches.\*<sup>(3)</sup>





# BAGUETTES

*Baguettes with an artisanal look for even greater authenticity!*

## Recipe benefits



Artisanal baguettes **with authentic flavors and an enticing appearance**, featuring a honeycombed crumb and a fine, golden crust.

Flour made from 100% French wheat, sourced from our **Responsible production Chain**, for an ethical and sustainable approach.

Baguettes with longer fermentation times **for better flavor development and a delicate texture**.

Baguettes part-baked in a **stone oven**, for an **authentic taste experience** in every bite.



### Signature Baguette 37cm

- A simple, floured, artisanal design with a colourful, honeycombed crumb.
- A unique flavour thanks to an exclusive sourdough combining wheat and spelt
- Express baking without defrosting, meeting the need for speed and, above all, quality.
- A short, plump baguette (270g, 38x7 cm) ideal for modern consumers looking for authenticity.



### 1/2 Signature baguette

- A simple, floured, traditional look with a colourful, honeycombed crumb
- A unique flavour thanks to an exclusive sourdough combining wheat and spelt
- Express baking without defrosting, for greater convenience
- A large baguette (27x6.5 cm) with square ends ideal for generous sandwiches



### Multigrain baguette with 6 cereals 52 cm

- A blend of wheat, rye, buckwheat, corn, oat and toasted malted barley flours
- A mix of 6 seeds in the crumb: millet, buckwheat, brown linseed, sesame, sunflower and yellow linseed
- A generous topping of brown linseed, sesame, sunflower and yellow linseed seeds
- A sourdough\* taste with subtle fruity notes



### Rustiguette 52 cm

- A blend of wheat and malted wheat flours
- A distinctive look with beveled ends
- A honeycombed, melt-in-the-mouth crumb

## Our suggestions for use by our clients

- *In restaurants, to accompany a cold meat platter*
- *In hotels, for tasty toast at breakfast*
- *Or simply plain in the shop.*

TECHNOLOGY	PRODUCTS	WEIGHT	CODE	UNITS PER BOX	BAKING		EATING
							SHELF LIFE
PRE-BAKED	Signature Baguette 37 cm (with pouch)	270g	340196	32	NO	3-5 min at 190°C	12 Months
	1/2 Signature baguette	140g	340198	40	NO	3 min at 190°C	12 Months
	Rustiguette 52cm	270g	303690	25	NO	8 - 10 min at 190°C	12 Months
	Multigrain baguette with 6 cereals 52 cm	250g	310540	40	NO	8 - 10 min at 200°C	12 Months

Baking recommendations will vary depending on the equipment used and how full the oven is. Optimize this data for your clients' tools for better results.

Store at -18°C. Do not refreeze once thawed





# BREAD TO SHARE

*A generous size for gourmet toasts!*

## Recipe benefits



Flour made from 100% French wheat, sourced from our **Responsible and Label Rouge production Chain**, for an ethical and sustainable approach.

Breads with **gourmet inclusions**, visible in the crumb but also in the crust for **added indulgence**.

**Varied flavors and textures** to appeal to a wide range of tastes: crunchy seeds, sourdough\* flavor, rich inclusions...



Quality bread  
in the opinion of  
**96% of consumers<sup>(1)</sup>**.

### Multigrain pavé

- Dried fruit notes and a soft crumb for a gourmet bread
- A generous pavé with 11.3% seeds (sunflower in the topping; oats, brown linseed and millet in the crumb) for a crunchy yet tender texture
- Long fermentation times of at least 24 hours to develop all the flavors our breads
- Carefully selected ingredients and a unique sourdough\* flavor developed from stone-ground



### Multigrain loaf with seed topping 350g

- A blend of flours: wheat, rye, corn, barley, oats, buckwheat, toasted malted barley, durum semolina
- A mixture of four seeds in the crumb: brown linseed, millet, sesame and sunflower
- A crunchy topping of various seeds: brown linseed, yellow linseed, buckwheat, sesame and sunflower



### Corn and sunflower seed loaf with spices 350g

- Extruded corn balls and sunflower seeds add a touch of crunch to contrast with the melt-in-the-mouth texture of the crumb
- A blend of spices (turmeric, coriander and nutmeg) to subtly enhance the flavor of the corn flour
- A corn chip topping for crunchiness

## Our suggestions for use by our clients

- *In hotels, for breakfast buffets*
- *For gourmet sandwiches*
- *To serve at the table in restaurants*

TECHNOLOGY	PRODUCTS	WEIGHT	CODE	UNITS PER BOX	BAKING		EATING
							SHELF LIFE
PRE-BAKED	Multigrain Pavé	400g	340068	20	NO	25-30 min at 190°C	12 months
	Corn and sunflower seed loaf	350g	310680	20	NO	20-25 min at 190°C	12 months
	Multigrain loaf	350g	310378	20	NO	20-25 min at 190°C	12 months

Baking recommendations will vary depending on the equipment used and how full the oven is. Optimize this data for your clients' tools for better results.

**Store at -18°C.**  
**Do not refreeze once thawed**





# PLAIN BAGUETTES

*The essential baguettes for every meal!*



## Recipe benefits

Baguettes with a **thin, golden crust** and a **light, melt-in-the-mouth crumb**.

A range with **subtle notes of wheat** for even more flavor.



### Baguette 57 cm

- A simple recipe for preserved wheat notes
- 5 blade strokes
- Available in different weights (250 and 280g)



### Parisian 57 cm

- A blend of wheat and malted wheat flours
- Floured bread with scoring for greater authenticity



### 1/2 baguette 27 cm

- Thin, golden crust
- A soft, creamy crumb

TECHNOLOGY	PRODUCTS	WEIGHT	CODE	UNITS PER BOX	BAKING		EATING
					🌨️	🕒	SHELF LIFE
PRE-BAKED	1/2 baguette 27 cm	140g	303595	50	NO	14-16 min at 190°C	12 months
	Baguette 57 cm	250g	303070	35	NO	15-18 min at 190°C	12 months
		280g	300300	30	NO	15-18 min at 190°C	12 months
	Parisian 57 cm	430g	302473	18	NO	22-24 min at 190°C	12 months

Baking recommendations will vary depending on the equipment used and how full the oven is. Optimize this data for your clients' tools for better results.

❄️ **Store at -18°C.**  
Do not refreeze once thawed





# SNACKING



*Our snacking range meets the demands of the Food Service industry with products that combine convenience and quality.*

*Offer your customers an authentic experience with products that showcase baking expertise while making your daily operations easier.*

## Our **STRENGTHS**

### OUR EXPERTISE:

Snacking is a natural extension of our baking mastery. Our products are the result of artisanal craftsmanship combined with constant innovation, ensuring perfect textures, authentic flavors, and unparalleled enjoyment with every bite.

### A POWERFUL INDUSTRIAL TOOL:

Thanks to the diversity and expertise of our production sites in France, we create a wide range of products that combine unique craftsmanship with advanced technologies. Each site brings its own specialty, enabling us to offer a comprehensive selection perfectly suited to snacking requirements.

### A STRONG COMMITMENT:



### WHEAT PRODUCTION CHAIN:

All our snacking products are made using flours from 100% French wheat, grown with respect for the environment through our sustainable supply chains. This ethical approach guarantees delicious products that align with the growing consumer demand for natural and high-quality goods.

## PUFF PASTRY SNACKS

**The Art of Snacking  
Reinvented**

Embark on a culinary voyage with our new range of savoury snacks.

Each recipe is a different flavour of the world, combining authenticity and creativity.

## OUR SANDWICH BREADS

**The essential  
for lunch breaks.**

Fall for our sandwich breads, true icons of baking tradition, available in generous and practical formats, perfect for delicious breaks at any time of the day.





# FLAVOURS OF THE WORLD

*The art of snacking reinvented*

## Recipe benefits



Flour made from 100% French wheat, sourced from our **Responsible production Chain**, for an ethical and sustainable approach.

Incomparably light and crisp **pure butter** puff pastry.

**A generous filling** (over 35%) for an unrivalled gourmet experience.

Pre-coated and ready-to-bake products designed for **quick and easy baking**.

Recipes endorsed by **Chef Guy Martin**



**Cheddar twist** RTB

• A classic revisited with melted cheddar cheese in a crispy pastry. A generous, gourmet twist, perfect for relaxed occasions.



**Feta spinach and mint twist** RTB

• A delicious combination of the sweetness of feta cheese, the subtle character of garlic, the freshness of spinach and a delicate touch of mint, all rolled up in crispy, golden puff pastry.



**Mediterranean vegetables swiss** RTB

• A delicious, colourful mix of marinated summer vegetables wrapped in puff pastry.



**Chicken curry and caraway seeds swiss** RTB

• A bold combination of curry-flavoured chicken and the subtle crunch of caraway seeds for an exotic taste experience.



**Ham & cheese twist** RTB

• The essential ham and cheese combination with a touch of nutmeg made delicious in a tasty twist.

*Easy to eat on the move with practical packaging!*

Offer the best snacking experience with packaging designed for on-the-go consumption.

Available upon request.

TECHNOLOGY	PRODUCTS	WEIGHT	CODE	UNITS PER BOX	BAKING		EATING
							SHELF LIFE
READY-TO-BAKE	Cheddar twist	115g	640017	60	30 min	20-22 min at 180°C	12 months
	Feta spinach and mint twist	115g	NEW	60	30 min	20-22 min at 180°C	6 months
	Ham and cheese twist	115g	NEW	60	30 min	20-22 min at 180°C	6 months
	Mediterranean vegetables swiss	115g	NEW	70	30 min	20-22 min at 180°C	6 months
	Chicken curry and caraway seeds swiss	115g	NEW	70	30 min	20-22 min at 180°C	6 months

Baking recommendations will vary depending on the equipment used and how full the oven is. Optimize this data for your clients' tools for better results.

Store at -18°C. Do not refreeze once thawed





# DISCOVER all our snacking products and their suggested uses!



## FLAVOURS OF THE WORLD

*Puff pastry snacks, ready to enjoy for a tasty, gourmet meal!*

P.24



**OUR HALF-BAGUETTES,**  
*the ideal ally for gourmet sandwiches.*

P.16

## AND EVEN MORE READY-TO-FILL PRODUCTS

*to enhance your snacking range:*



## PLAIN DOUGHNUTS

*for an original savoury doughnut recipe!*

P.44



## OUR SPECIALTY BREADS

*for delicious sliced sandwiches.*

P.18



**OUR CROISSANTS**  
*for innovative sandwiches.*

P.30



# VIENNOISERIES



*Discover our range of Viennoiseries, combining traditional know-how and convenience for professionals. From the classic to the mini, offer tasty, gourmet recipes to delight your customers at every moment.*

## Our **STRENGTHS**

### OUR EXPERTISE

To deliver top-quality puff pastry, we carefully select ingredients (responsibly sourced wheat flour, high standards for butter quality and content in our recipes) and adhere to the golden rules of layering (with controlled resting times and temperatures).

### A POWERFUL INDUSTRIAL TOOL

Thanks to the expertise of our four production sites spread across France and the rigorous quality controls carried out throughout the production process, we can guarantee that our products have optimal consistency.

### A STRONG COMMITMENT



#### TO THE WHEAT SUPPLY CHAIN:

All our pastries are made using our Responsible flour, sourced from French wheat grown with respect for biodiversity and the climate.



#### CLEAN LABEL:

With no controversial or superfluous additives, our recipes focus on the essentials.

## THE ICONICS

As true symbols of French viennoiserie pastry expertise, croissants, pains au chocolat, raisin swirls and apple turnovers stand as emblematic and essential offerings in this category.

## Discover our 4 RANGES

### THE SIGNATURE

Top-of-the-range viennoiserie pastry with **distinctive flavor** profiles and a **rich, refined taste**.

### THE GOURMETS

Top-of-the-range, ultra-indulgent viennoiserie pastry with **intense, buttery notes**.

### THE AUTHENTICS

Delicious 100% pure butter viennoiserie pastry with crispy puff pastry and melting crumb, a **fine blend of authenticity and tradition**.

### THE CLASSICS

Amid economic challenges, opt for a **more affordable** selection with our 'Classic' viennoiserie pastry.

**70%** of **FRENCH** people say that the Croissant is their favourite viennoiserie pastry.\*

## THE GOURMETS

Boost your range and encourage impulse purchases with classic viennoiseries pastries revisited in even tastier recipes. Featuring generous fillings and a variety of flavors to make each choice a promise of renewal.

## Discover our 2 RANGES

### FILLED CROISSANTS

Creative recipes, sprinkled with **crunchy** ingredients and a gourmet filling with **intense flavors**.

### TWISTS AND SWISS PASTRIES

**Tasty gourmet** specialities offering a varied flavour experience.

**PLEASURE IS THE N°1**  
driver of innovation.<sup>(2)</sup>





# SIGNATURE

A combination of high-quality flours and sourdough for intense, refined flavors.



## Recipe benefits



Viennoiseries with **unique aromatic notes**, the result of a combination of **noble flours: gaude (toasted corn) flour and toasted malted wheat flour**.

The presence of **wheat sourdough** adds a delicate touch of acidity.

An **exceptional puff pastry** thanks to the generous butter content (25% butter in the dough).

Flour made from 100% French wheat, sourced from our **Responsible production Chain**, for an ethical and sustainable approach.

# GOURMETS

Viennoiseries with an intense buttery taste !



## Recipe benefits



Delicious recipes that will appeal to you with their **intense buttery taste** (27% in the dough).

These viennoiseries with **puff pastry layers**, a golden color and a **honeycomb crumb** contain **no colorings or flavors**.

A delicate **blend of textures** between the **flakiness** of the puff pastry and the **melt-in-the-mouth** texture of the crumb.

Flour made from 100% French wheat, sourced from our **Responsible production Chain**, for an ethical and sustainable approach.



Signature croissant

RTP



80% inted to buy again after tasting - the preferred recipe on the market!<sup>(1)</sup>

- A recipe with a unique taste and slightly sweet toasted notes from the gaude flour.
- A pure butter recipe (25%\*) with a finely honeycombed, melt-in-the-mouth crumb.
- A pretty caramel-blond puff pastry with clearly visible flakes for irresistible crunchiness.



Signature pain au chocolat

RTP

- A recipe with a unique taste and slightly sweet toasted notes from the gaude flour.
- A pure butter recipe (22,5%\*) with a finely honeycombed, melt-in-the-mouth crumb.
- The perfect balance between chocolate and puff pastry.
- A pretty caramel-blond puff pastry with clearly visible flakes for irresistible crunchiness.



Gourmet croissant

RTP

Scored at least 7/10 for their buttery taste.<sup>(1)</sup>

- A pure butter recipe (27%\*)
- A recipe with a lovely, pure butter taste
- Regular, well-developed puff pastry

TECHNOLOGY	PRODUCTS	WEIGHT	CODE	UNITS PER BOX	BAKING				COMSUMPTION
					❄️	🔥	👤	🕒	SHELF LIFE
READY-TO-PROVE	Signature croissant	70g	440479	165	NO	2 hrs 30 min at 26°C	YES	18-20 min at 165°C	6 months
	Signature pain au chocolat	80g	440480	165	NO	2 hrs 30 min at 26°C	YES	22-24 min at 165°C	6 months

Baking recommendations will vary depending on the equipment used and how full the oven is. Optimize this data for your clients' tools for better results.

❄️ Store at -18°C. Do not refreeze once thawed

TECHNOLOGY	PRODUCTS	WEIGHT	CODE	UNITS PER BOX	BAKING				COMSUMPTION
					❄️	🔥	👤	🕒	SHELF LIFE
READY-TO-PROVE	Gourmet croissant	70g	440347	165	NON	2 hrs 30 min at 26°C	YES	18-20 min at 165°C	9 months

Baking recommendations will vary depending on the equipment used and how full the oven is. Optimize this data for your clients' tools for better results.

❄️ Store at -18°C. Do not refreeze once thawed





# AUTHENTICS

*Delicious pure butter viennoiseries, with flaky puff pastry, melting crumb and a lovely buttery taste!*

## Recipe benefits



Flour made from 100% French wheat, sourced from our **Responsible production Chain**, for an ethical and sustainable approach.

Viennoiseries with a **lovely butter taste** and a delicious blend of textures, from the **flakiness of the puff pastry** to the **melt-in-the-mouth** texture of the honeycomb crumb.

Carefully selected ingredients like our **barn eggs**.



**Croissant** RTP RTB

- A ready-to-prove recipe reworked to withstand baking even better
- Pure butter (between 23 and 24%\*)
- A pre-browned recipe for ready-to-bake viennoiseries
- > Available in weights ranging from 50g to 70g and maxi size 80g



**Pain au chocolat** RTP RTB

- A ready-to-prove recipe reworked to withstand baking even better
- Pure butter (between 20.5 and 21%\*)
- Generous chocolate content
- A pre-browned recipe for ready-to-bake viennoiseries
- > Available in weights from 60g to 80g



**Raisin swirl** RTP RTB

- A unique appearance
- A visible indulgent filling
- Pure butter recipes
- A generous filling: custard cream and raisins
- A pre-decorated recipe for ready-to-bake pastries
- > Available in 100g and 110g



**Apple turnover** RTB

- Oblique striated decoration
- A generous filling of applesauce
- A pure butter recipe
- A yeast-free recipe, characteristic of apple turnover, requiring no proving
- A pre-browned recipe



**Apple cubes turnover** RTB

- Oblique striated decoration
- A generous, gourmet filling with real apple pieces
- A fruit-rich filling
- A pure butter recipe
- A yeast-free recipe, characteristic of apple turnover, requiring no proving
- A pre-browned recipe



**Caramelized apple cubes turnover** RTB

- Striated decoration with small oblique stripes
- A generous, gourmet filling with real pieces of caramelized apple
- A filling with plenty of fruit pieces
- A pure butter recipe
- A yeast-free recipe, characteristic of apple turnover, requiring no proving
- A pre-browned recipe

TECHNOLOGY	PRODUCTS	WEIGHT	CODE	UNITS PER BOX	BAKING				COMSUMPTION
					🌨️	🔥	🤖	📦	SHELF LIFE
READY-TO-PROVE	Croissant	50g	440196	200	NO	2h30 at 26°C	YES	14-16 min at 165°C	9 months
		60g	440195	180	NO	2h30 at 26°C	YES	16-18 min at 165°C	9 months
READY-TO-BAKE	Croissant	60g	402119	90	30 min	NO	NO	16-18 min at 165°C	12 months
		70g	410339	84	30 min	NO	NO	18-20min at 165°C	12 months
		80g	440047	60	30 min	NO	NO	20-22 min at 165°C	12 months
READY-TO-PROVE	Pain au chocolat	60g	440198	200	NO	2h30 at 26°C	YES	18-20min at 165°C	9 months
		70g	440197	180	NO	2h30 at 26°C	YES	20-22 min at 165°C	9 months
READY-TO-BAKE	Pain au chocolat	70g	410286	80	30 min	NO	NO	20-22 min at 165°C	12 months
READY-TO-BAKE	Pain au chocolat	80g	402909	68	30 min	NO	NO	22-24 min at 165°C	12 months
READY-TO-PROVE	Raisin swirl	100g	400188	120	NO	2h30 at 26°C	YES	20-22 min at 165°C	9 months
READY-TO-BAKE		Raisin swirl	110	402663	60	30 min	NO	NO	20-22 min at 165°C
READY-TO-BAKE	Apple turnover	100g	402370	54	30 min	NO	NO	18-20 min at 190°C	12 months
	Apple cubes turnover	120g	402566	40	30 min	NO	NO	20-22 min at 190°C	12 months
	Caramelized apple turnover	120g	403051	35	30 min	NO	NO	20-22 min at 190°C	12 months

Baking recommendations will vary depending on the equipment used and how full the oven is. Optimize this data for your clients' tools for better results.

🌨️ Store at -18°C. Do not refreeze once thawed



\*% of butter in the finished product



# AUTHENTICS mini

*Our delicious authentic viennoiseries  
in mini sizes.*

## Recipe benefits



Flour made from 100% French wheat, sourced from our **Responsible production Chain**, for an ethical and sustainable approach.

Viennoiseries with a **lovely buttery taste** and a delicious blend of textures from the **flakiness of the puff pastry** to the softness of the **honeycombed crumb**.

Carefully selected ingredients like our **barn eggs**.



**Mini croissant** RTP RTB

- A ready-to-prove recipe reworked to withstand baking even better
- Pure butter (between 22.5 and 24%\*)
- A pre-browned recipe for ready-to-bake viennoiseries
- > Available as 25g and 30g



**Mini pain au chocolat** RTP RTB

- A ready-to-prove recipe reworked to withstand baking even better
- Pure butter (between 20 and 21%\*)
- Generous chocolate content
- A pre-browned recipe for ready-to-bake viennoiseries



**Mini raisin swirl** RTP RTB

- Pure butter recipes
- A generous filling of custard cream and raisins
- Clean label cream
- A pre-browned recipe for ready-to-bake viennoiseries

TECHNOLOGY	PRODUCTS	WEIGHT	CODE	UNITS PER BOX	BAKING				COMSUMPTION
					❄️	👤	👤	📅	SHELF LIFE
READY-TO-PROVE	Mini croissant	25g	440361	270	NO	2h at 26°C	YES	10-12 min at 165°C	9 months
READY-TO-BAKE		30g	440438	200	30 min	NO	NO	10-12 min at 165°C	12 months
READY-TO-PROVE	Mini pain au chocolat	30g	440362	220	30 min	NO	NO	10-12 min at 165°C	9 months
READY-TO-BAKE		30g	440435	200	30 min	NO	NO	10-12 min at 165°C	12 months
READY-TO-PROVE	Mini raisin swirl	30g	440358	200	NO	2h at 26°C	YES	10-12 min at 165°C	6 months
READY-TO-BAKE		30g	440441	240	30 min	NO	NO	10-12 min at 165°C	12 months

Baking recommendations will vary depending on the equipment used and how full the oven is. Optimize this data for your clients' tools for better results.

❄️ **Store at -18°C.**  
Do not refreeze once thawed

\*% of butter in the finished product





# CLASSICS

*Affordable viennoiseries with simple, tasty recipes.*

## Recipe benefits



Simple, tasty viennoiseries with a **buttery taste**.

Flour made from 100% French wheat, sourced from our **Responsible production Chain**, for an ethical and sustainable approach.

Carefully selected ingredients like our **barn eggs**.



**Croissant** RTB

- A pure butter recipe (18%\*)
- A pre-browned recipe for ready-to-bake viennoiseries
- > Available in weights ranging from 50g to maxi size 90g



**Mini croissant** RTB

- A pure butter recipe (18%\*)
- A pre-browned recipe



**Pain au chocolat** RTB

- A pure butter recipe (16%\*)
- Generous chocolate content
- A pre-browned recipe for ready-to-bake viennoiseries



**Mini pain au chocolat** RTB

- A pure butter recipe (16%\*)
- Generous chocolate content
- A pre-browned recipe

TECHNOLOGY	PRODUCTS	WEIGHT	CODE	UNITS PER BOX	BAKING				COMSUMPTION
					🌨️	🌞	👤	📅	SHELF LIFE
READY-TO-BAKE	Croissant	65g	401258	68	30 min	NO	NO	16-18 min at 165°C	12 months
		90g	401569	80	30 min	NO	NO	22-24 min at 165°C	12 months
	Pain au chocolat	80g	402907	68	30 min	NO	NO	22-24 min at 165°C	12 months
	Mini croissant	25g	401262	160	30 min	NO	NO	10-12 min at 165°C	12 months
	Mini pain au chocolat	25g	440028	200	30 min	NO	NO	10-12 min at 165°C	12 months

Baking recommendations will vary depending on the equipment used and how full the oven is. Optimize this data for your clients' tools for better results.

❄️ **Store at -18°C. Do not refreeze once thawed**



\*% of butter in the finished product



# FILLED CROISSANTS

Creative recipes with a gourmet filling and intense flavor.

## Recipe benefits



An **assortment of three recipes** to satisfy every gourmet craving: cocoa-hazelnut, raspberry and almond.

**Gourmet**, pure-butter **viennoiseries** with **creative toppings** and **creamy fillings**.

Flour made from 100% French wheat, sourced from our **Responsible production Chain**, for an ethical and sustainable approach.

Carefully selected ingredients like our **barn eggs**.



# TWIST

A generous range, rich in flavor: with chocolate and cream.

## Recipe benefits



**Gourmet**, pure butter **viennoiseries** with a generous amount of **chocolate chips**.

Flour made from 100% French wheat, sourced from our **Responsible production Chain**, for an ethical and sustainable approach.

Carefully selected ingredients like our **barn eggs**.

A **practical, on-the-go size** to take with you.



**Cocoa and hazelnut-filled croissant** RTB

- A crunchy cocoa-hazelnut topping
- A creamy cocoa-hazelnut filling
- A pure butter recipe
- A cocoa taste enhanced by intense hazelnut notes
- > Blend version available



**Raspberry-filled croissant** RTB

- A crunchy pink sugar topping
- A fruit-rich filling
- A taste and texture reminiscent of raspberry jam, intensified by raspberry pieces and raspberry puree
- A pure butter recipe



**Almond-filled croissant** RTB

- A crunchy slivered almond topping
- A creamy almond filling
- A taste and texture reminiscent of frangipane, intensified by the almonds in the filling and topping
- A pure butter recipe
- Contains alcohol



**Chocolate chip twist** RTB

- Generous custard cream filling
- Dark chocolate chip inclusions
- A pure butter recipe

*3/4 of consumers are willing to buy the croissants after tasting them.*

TECHNOLOGY	PRODUCTS	WEIGHT	CODE	UNITS PER BOX	BAKING		COMSUMPTION
					🌨️	🕒	SHELF LIFE
READY-TO-BAKE	Cocoa and hazelnut-filled croissant	85g	440021	60	30 min	18-20 min at 165°C	12 months
	Cocoa and hazelnut-filled croissant blend	85g	440283	60	30 min	18-20 min at 165°C	12 months
	Raspberry-filled croissant	85g	440019	60	30 min	18-20 min at 165°C	12 months
	Almond-filled croissant	85g	440020	60	30 min	18-20 min at 165°C	12 months

Baking recommendations will vary depending on the equipment used and how full the oven is. Optimize this data for your clients' tools for better results.

🌨️ **Store at -18°C. Do not refreeze once thawed**



TECHNOLOGY	PRODUCTS	WEIGHT	CODE	UNITS PER BOX	BAKING		COMSUMPTION
					🌨️	🕒	SHELF LIFE
READY-TO-BAKE	Chocolate chip twist	100g	440442	66	30 min	16-18 min at 165°C	12 months

Baking recommendations will vary depending on the equipment used and how full the oven is. Optimize this data for your clients' tools for better results.

🌨️ **Store at -18°C. Do not refreeze once thawed**





# DOUGHNUTS



Discover our delicious range of doughnuts, specially designed for catering professionals :  
a world of sweetness, adding a gourmet touch to every moment of the day.

## Our **STRENGTHS**

### OUR EXPERTISE

With over 25 years of expertise, we're proud to be one of the forerunners in the manufacture of **palm oil-free** doughnuts, reflecting our dedication to quality, ethics, and environmental responsibility.

### A POWERFUL INDUSTRIAL TOOL

Our doughnuts are expertly crafted in Brittany, France, at our dedicated factory, honoring our French expertise.

### A STRONG COMMITMENT



**TO THE WHEAT SUPPLY CHAIN:**  
Our doughnuts are made using responsible flour, sourced from French wheat grown with respect for biodiversity and the climate.



## Discover doughnuts:

You're bound to fall for Gourmance doughnuts, featuring a soft recipe with indulgent fillings generously distributed.

Our four flavors provide plenty of opportunities for repeat purchases, offering a variety of delights.

### MINI DOUGHNUTS

Maximum indulgence in a miniature format!

Perfect for creating varied assortments and encouraging impulse purchases.

Available in the following flavors:  
**plain, chocolate-hazelnut, apple, raspberry, dusted with sugar or not.**

### CLASSIC DOUGHNUTS

A must-have option for every gourmet break.

Our doughnuts are double-filled to ensure an even spread and a burst of flavor in every bite!

Available in the following flavors:  
**plain, chocolate-hazelnut, apple, apricot, raspberry.**

### LONG DOUGHNUTS

Our must-have option in a more generous size!

Our long doughnut is perfect for any occasion, from breakfast to afternoon snacks. Its elongated shape makes it the perfect base for a variety of toppings, allowing you to customize it.

Available in the following flavors:  
**plain, chocolate-hazelnut, apple, raspberry.**

The **FOODSERVICE** sector  
accounted for **55%**  
of doughnuts distribution in Europe in 2022.\*





# MINIS DOUGHNUTS

An explosion of sweetness in a mini size for unlimited gourmet moments.

## Recipe benefits



Flour made from 100% French wheat, sourced from our **Responsible production Chain**, for an ethical and sustainable approach.

Carefully selected ingredients like our **barn eggs**.

This recipe **contains no palm oil, artificial coloring or flavoring**.

A **pretty golden color** and a **melt-in-the-mouth texture**.

A gourmet recipe thanks to our **creamy, gourmet fillings**.



### Mini plain doughnut

- A preservative-free recipe
- > Available in sweetened and unsweetened versions



### Mini chocolate and hazelnut filled doughnut

- A generous 25% cocoa-hazelnut filling
- A preservative-free recipe
- > Available in sweetened and unsweetened versions



### Mini raspberry-filled doughnut

- A generous 25% raspberry filling
- A fruity and slightly tart naturalraspberry taste
- A fruit-rich filling with 40%raspberries
- > Available in sweetened and unsweetened versions



### Mini apple-filled doughnut

- A generous 25% apple filling
- French apples from the Val-de-Loire
- A texture reminiscent of fruit compote
- A fruit-rich filling with 65% apples
- > Available in sweetened and unsweetened versions

TECHNOLOGY	WEIGHT	WEIGHT	CODE	UNITS PER BOX	SPECIFIC FEATURE	BAKING		COMSUMPTION	
								SHELF LIFE	
THAW AND SERVE	Mini chocolate and hazelnut filled doughnut	25g	520019	140	Sweetened tray (4x35)			60 min	18 months
	Mini raspberry-filled doughnut	25g	502591	140	Sweetened tray (4x35)			60 min	18 months
	Mini plain doughnut	20g	502527	140	Sweetened tray (4x35)			60 min	18 months
	Mini apple-filled doughnut	25g	502529	140	Sweetened tray (4x35)			60 min	18 months

Remove doughnuts sold loose from their cardboard box and lay them flat on a baking tray

Kept in packaging, they can be consumed for up to 72 hours after thawing

Store at -18°C. Do not refreeze once thawed





# CLASSIC DOUGHNUTS

The authenticity of a timeless delicacy.

## Recipe benefits



Flour made from 100% French wheat, sourced from our **Responsible production Chain**, for an ethical and sustainable approach.

**Carefully selected ingredients** like our **barn eggs**.

This recipe **contains no palm oil, artificial coloring or flavoring**.

A **gourmet recipe** with our **generous, creamy fillings** spread across two injection points.

A **pretty golden color** and a **light crumb**.

A **regular, well-defined collar** that emphasizes the **round, voluminous shape**.



# LONG DOUGHNUTS

Even more generous doughnuts.

## Recipe benefits



Flour made from 100% French wheat, sourced from our **Responsible production Chain**, for an ethical and sustainable approach.

**Carefully selected ingredients** like our **barn eggs**.

A recipe with **no palm oil, artificial coloring or flavoring**.

A **pretty golden color** and a **melt-in-the-mouth crumb**.

A **gourmet recipe** with our **generous, creamy fillings** spread across four injection points.



### Plain doughnuts

- A preservative-free recipe



### Chocolate and hazelnut filled doughnut

- A generous 28% cocoa-hazelnut filling
- A preservative-free recipe



### Raspberry-filled doughnut

- A generous 28% raspberry filling
- A fruity and slightly tart natural raspberry taste
- A fruit-rich filling with 40% raspberries



### Apple-filled doughnut

- A generous 28% apple filling
- French apples from the Val-de-Loire
- A texture reminiscent of fruit compote
- A fruit-rich filling with 65% apples



### Plain long doughnut

- A preservative-free recipe



### Chocolate and hazelnut filled long doughnut

- A generous 20% cocoa hazelnut filling
- A preservative-free recipe



### Raspberry-filled long doughnut

- A generous 25% raspberry filling
- A fruity and slightly tart natural raspberry taste
- A fruit-rich filling with 40% raspberries



### Apple-filled long doughnut

- A generous 25% apple filling
- French apples from the Val-de-Loire
- A texture reminiscent of fruit compote
- A fruit-rich filling with 65% apples

### DID YOU KNOW?

Long doughnuts are produced using the same manufacturing process as classic doughnuts, i.e. by **rounding**. Rounding creates a spherical dough, which is then stretched into a long doughnuts.

TECHNOLOGY	PRODUCTS	WEIGHT	CODE	UNITS PER BOX	SPECIFIC FEATURE	BAKING		COMSUMPTION
								SHELF LIFE
THAW AND SERVE	Chocolate and hazelnut filled doughnut	75g	520021	40	loose			18 months
	Raspberry-filled doughnut	75g	502699	40	loose			18 months
	Plain doughnut	60g	501201	40	loose			18 months
	Apple-filled doughnut	75g	502695	40	loose			18 months

Kept in packaging, they can be eaten up to 72 hours after thawing.

Store at -18°C. Do not refreeze once thawed



TECHNOLOGY	PRODUCTS	WEIGHT	CODE	UNITS PER BOX	SPÉ SPECIFIC FEATURE	BAKING		COMSUMPTION
								SHELF LIFE
THAW AND SERVE	Chocolate and hazelnut filled long doughnut	130g	520018	30	loose			18 months
	Raspberry-filled long doughnut	130g	502593	30	loose			18 months
	Plain long doughnut	90g	502558	30	loose			18 months
	Apple-filled long doughnut	130g	502486	30	loose			18 months

Kept in packaging, they can be eaten up to 72 hours after thawing.

Store at -18°C. Do not refreeze once thawed





# PASTRY



*Discover the Gourmance world of pastry, combining tradition and modernity.  
Our ranges are designed to support your creativity every day and on seasonal occasions.*

## Our STRENGTHS

### OUR EXPERTISE

To deliver top-quality puff pastry, we carefully select ingredients (responsibly sourced wheat flour, butter quality and content in our recipes) and adhere to the golden rules of layering (with controlled resting times and temperatures).

### A POWERFUL INDUSTRIAL TOOL

To keep pace with market growth, we rely on our two production sites at Saint-Paul-en-Jarez and Furst, where a new line was inaugurated in 2023.

### A STRONG COMMITMENT



**TO THE WHEAT SUPPLY CHAIN:**  
Our galettes, discs, and puff pastry sheets are made using our responsible flour, sourced from French wheat grown with respect for biodiversity and the climate.



**CLEAN LABEL:**  
With no controversial or superfluous additives, our recipes focus on the essentials.

### GALETTES DES ROIS

Epiphany is a key moment in the calendar for French bakeries, who sell over 50% of all galettes des rois.\*



74%  
express intent  
to repurchase.<sup>(3)</sup>

Explore our full range of galette des rois for a campaign crowned with success. Recipes **approved by our partner chef Guy Martin**, with pure butter puff pastry and carefully selected ingredients.

Available in various sizes, we're also happy to work with you to **develop brand new recipes**.

90% of FRENCH  
people eat the galette des rois.<sup>(1)</sup>

### CULINARY BASES

Simplify your recipes and unleash your creativity with our ready-to-bake puff pastry bases.



Available in various sizes, our discs and sheets are **fast, practical** cooking aids you can use every day.

Get creative with both **sweet and savoury gourmet** recipes to delight consumers looking for variety and innovation.

**Need inspiration?** Ask our product experts for their customization tips and recipes.

70% of CONSUMERS  
are looking for new flavors and textures.<sup>(1)</sup>





# GALETTES DES ROIS

Take Epiphany to another level with our delicious galettes.

## Recipe benefits



A flour made from 100% French wheat, sourced from our **Responsible production Chain**, for an ethical and sustainable approach.

An assortment of **four tasty, clean-label recipes\***: the intense grey almond frangipane, the essential white almond frangipane, and the delicate apple.

Recipes endorsed by our partner chef **Guy Martin**.

Available in **a range of sizes**, they're sure to meet all expectations.



Galette des rois white almond frangipane-filled

RTB

- A traditional, tasty recipe
  - A **creamy** and **well-balanced frangipane** made with a generous hot cream
  - A delicious **almond taste** from almond extract that intensifies the flavor of the frangipane
  - **A wheat ear decoration**
- > Available in D12, D18, D22 and D28



Galette des rois apple-filled

RTB

- A tasty, fruity recipe
  - A light but generous **apple compote filling with fruit piece**
  - **Just the right balance of** flavors with soft, sweet apple
  - A **diagonal decoration** distinguishes it from the frangipane galette
- > Available in D22 and D28



Galette des rois grey almond frangipane - filled

RTB

- A recipe combining tradition and modernity
  - An intense **frangipane** with **grey almond** and generous hot cream
  - **Marked** grey almonds accentuate the **traditional character** of the product
  - **A wheat ear decoration**
- > Available in D12, D18, D22 and D28



Galette des rois blend white almond frangipane - filled

RTB

- A traditional, tasty recipe
  - A balanced and flavorful **frangipane** filling
  - A puff pastry sheet with margarine and butter
  - An **original dotted decoration**
- > Available in D22 and D28

TECHNOLOGY	PRODUCTS	WEIGHT	CODE	DIMENSIONS	UNITS PER BOX	BAKING		COMSUMPTION
						🌨️	🕒	SHELF LIFE
READY-TO-BAKE	Galette des rois white almond frangipane- filled	120g	540268	12cm	40	60 min	15-20 min at 190°C	12 months
		380g	540267	18cm	16	60 min	20-25 min at 190°C	12 months
		480g	540265	22cm	14	60 min	25-30 min at 190°C	12 months
		750g	540266	28cm	12	60 min	30-35 min at 190°C	12 months
	Galette des rois apple-filled	480g	540269	22cm	14	60 min	25-30 min at 190°C	12 months
		750g	540270	28cm	12	60 min	30-35 min at 190°C	12 months
	Galette des rois grey almond frangipane - filled	120g	NEW	12cm	-	60 min	15-20 min at 190°	12 months
		380g	NEW	18cm	-	60 min	20-25 min at 190°	12 months
		550g	NEW	22cm	-	60 min	25-30 min at 190°	12 months
		875g	NEW	28cm	-	60 min	30-35 min at 190°	12 months
	Galette des rois blend white almond frangipane - filled	450g	NEW	22cm	-	60 min	25-30 min at 190°	12 months
		700g	NEW	28cm	-	60 min	30-35 min at 190°	12 months

Baking recommendations will vary depending on the equipment used and how full the oven is. Optimize this data for your clients' tools for better results.

🌨️ Store at **-18°C**. Do not refreeze once thawed





# CULINARY BASES

*Puff pastry bases to personalize as you wish !*

## Recipe benefits



A flour made from 100% French wheat, sourced from our **Responsible production Chain**, for an ethical and sustainable approach.

Regular puff pastry bases with a **buttery taste**, ready to fill.

Recipes **without colorings, additives or flavorings**.

A **wide range** to suit all your needs.

> AVAILABLE ALL YEAR ROUND



**Unpricked puff pastry disc** RTB

- A pure butter recipe
- > Available in sizes from 14 to 32 cm



**Sweet puff pastry disc** RTB

- A pure butter recipe



**Puff pastry sheet** RTB

- A recipe with butter
- > Available in margarine version 36x28 cm



**Sweet puff pastry sheet** RTB

- A pure butter recipe

TECHNOLOGY	PRODUCTS	WEIGHT	CODE	UNITS PER BOX	SPECIFIC FEATURE	DIMENSIONS	BAKING		COMSUMPTION
							🕒	🌡️	SHELF LIFE
READY-TO-BAKE	Puff pastry disc	55g	502363	160	unpricked	14cm	30 min	18-20 min at 190°C	14 months
		90g	502364	80	unpricked	18cm	30 min	20-22 min at 190°C	14 months
		140g	502365	20	unpricked	22cm	30 min	22-24 min at 190°C	14 months
		220g	502367	20	unpricked	26cm	30 min	24-26 min at 190°C	14 months
		260g	502366	18	unpricked	29cm	30 min	26-28 min at 190°C	14 months
		330g	540208	18	unpricked	32cm	30 min	28-30 min at 190°C	14 months
	Sweet puff pastry disc	220g	540271	35	pricked	26cm	30 min	24-26 min at 190°C	14 months
	Half puff pastry sheet	327g	540006	15	unpricked - margarine	36x28cm	30 min	20-22 min at 190°C	14 months
	Puff pastry sheet	600g	540107	16	unpricked - margarine	36x56cm	30 min	28-30 min at 190°C	14 months
		654g	540106	15	unpricked - concentrated butter	36x56cm	30 min	28-30 min at 190°C	14 months
		700g	540103	17	pricked	40x60cm	30 min	28-30 min at 190°C	14 months
		700g	540104	17	unpricked	40x60cm	30 min	28-30 min at 190°C	14 months
Sweet puff pastry sheet	940g	540272	12	unpricked	40x60cm	30 min	28-30 min at 190°C	14 months	

Baking recommendations will vary depending on the equipment used and how full the oven is. Optimize this data for your clients' tools for better results.

❄️ Store at -18°C. Do not refreeze once thawed





# PASTEIS DE NATA

*A range that celebrates the delicacy of Portuguese pastry.*

## Recipe benefits



A **clean label recipe** developed in our facilities in Portugal, near Lisbon.

The combination of an **ultra-flaky, additive-free puff pastry** and a **smooth custard** made from certified **barn eggs**.

The margarine used in the puff pastry is **RSPO-certified**.

An assortment of products with different **technologies and packaging** to meet all your needs.

Perfect for an afternoon **treat**, a **sweet snack**, or a **gourmet coffee break**.



**Pastel de nata** **RTB**

- Ready-to-bake technology to serve freshly baked pasteis to consumers



**Pastel de nata** **PRE-BAKED**

- Easy to bake: they are already baked— just thaw and pop into the oven for a few minutes to restore their flakiness



**Mini pastel de nata** **PRE-BAKED**

- A size suitable for a variety of uses: gourmet coffee or assortments of mini desserts
- Easy to bake: they are already baked — just thaw and pop into the oven for a few minutes to restore their flakiness

ALSO AVAILABLE UNDER THE BRAND



## Consumer's Favorite pastel



*80% of people who have tasted our pastel de nata would eat it again.<sup>(1)</sup>*

TECHNOLOGY	PRODUCTS	WEIGHT	CODE	UNITS PER BOX	BAKING		COMSUMPTION
							SHELF LIFE
<b>READY-TO-BAKE</b>	Pastel de nata	68g	500823	80	30 min	10-12 min at 250°C	9 months
<b>PRE-BAKED</b>	Mini pastel de nata	25g	502873	144	30 min	8-10 min at 200°C	18 months
	Pastel de nata	58g	540186	72	30 min	10-12 min at 200°C	18 months

Baking recommendations will vary depending on the equipment used and how full the oven is. Optimize this data for your clients' tools for better results.






Store at -18°C. Do not refreeze once thawed





# THE GOLDEN RULES AND ICON GLOSSARY

## GOLDEN RULES OF PRODUCT PREPARATION

-  → Always take out the products you need for baking and place them on sheets.
-  → Always follow the rules for placing products on sheets.
-  → Follow the baking times and temperatures indicated in the instructions.
-  → Leave the oven closed when baking.
-  → Let the products cool for at least 30 min before handling them.

TO GUARANTEE  
PRODUCTS  
TO OUR  
CUSTOMERS

**TASTY  
ATTRACTIVE  
and  
FRESH**


## HYGROMETRY

	Bakery	Viennoiserie	Brioches (ready-to-prove)	Pasteis (ready-to-prove)
Hygrometry <sup>(1)</sup>	75%	75%	75%	-
Damper <sup>(2)</sup>	Closed	Open	Open	Closed


This data applies to all products in these categories

## BAKING ICONS


### THAWING

 Bringing a frozen product back to room temperature.


### PROVE

 Proofing a product involves allowing it to rise. In an atmosphere saturated with humidity, the dough will rise and develop its unique aromas, reaching three-quarters of its final volume.

### EGG WASHING

 Browning a product, usually with egg, to give it a shine.

### BAKING

 Baking products.

## ICON GLOSSARY



This product contains a significant amount of dietary fiber (>3g of fiber/100g of bread), promoting good digestion.



This product has a high content of dietary fiber (>6g of fiber/100g of bread), important for intestinal transit.



This product is made with sourdough, providing a unique taste and character.



A product containing no ingredients of animal origin, offering an option suitable for vegetarian diets. Perfect for an animal- and environmentally-friendly diet



Product made without controversial additives, ensuring a shorter ingredient list.



This product does not contain palm oil, a choice made due to its ecological impact.



This product is made exclusively with butter, without added fats.



Traditionally baked in a stone oven, ensuring better heat distribution.



The flour used comes from superior quality agriculture, certified by the Label Rouge.



Product validated after rigorous consumer tests to ensure its quality.



Product free of artificial colors and flavors, offering a more natural composition.



Indicates that the palm oil used comes from RSPO-certified sustainable sources (Roundtable on Sustainable Palm Oil)



The eggs used come from barn-raised hens, ensuring farming conditions that are more respectful of animal welfare.





**GOURMANCE**  
Authentic French Baking



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