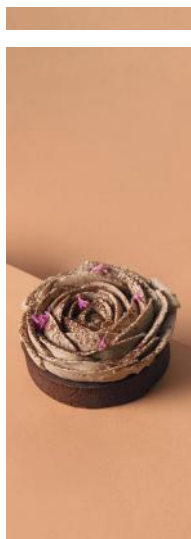




Bring **colours** to your plate



Specialist in ready to fill pastry since 1967

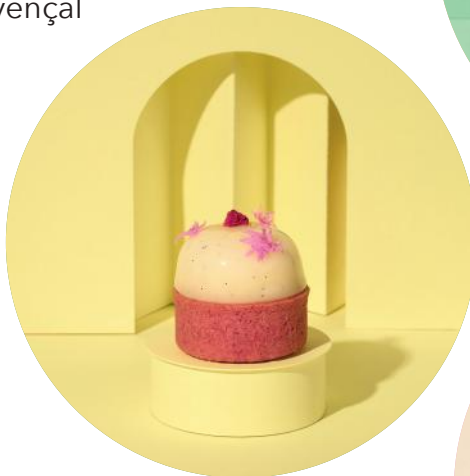
Even more
colours in **2026**

Editorial

For over 50 years, Pidy has been reinventing the lives of culinary professionals with ready-to-fill products that combine quality, creativity and convenience. Year after year, we unlock new possibilities with innovative solutions that support all your inspirations, from savoury to sweet.

In **2026**, Pidy dares to go even further, with more flavour, more colour and more boldness, through a range that elevates your creations in an instant:

- Trendy tart shells in vibrant colours and subtle flavours, reinventing the art of dessert
- Iris appetisers with notes of garlic butter and tomatoes with Provençal herbs, perfect for appetisers that are as elegant as they are delicious
- Wholemeal puff pastry, combining crispiness and natural goodness



More than just products, a true toolkit for your creativity. Welcome to the Pidy 2026 universe, where every innovation is designed to help you save time without ever compromising on excellence.

On the Menu

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75 GLUTEN FREE & VEGAN **NEW**

75

78 PIDY SELECTION RANGE

78

82 DELOS RANGE

82



Legend



With butter



Clean recipe



Vegetable fats



Gluten Free



Frozen



With a coating



Vegan Recipe



Selection by Pidy



+ 400

references available

Made in
**France,
Belgium
and
the USA**

6 factories

14 production lines &
1 workshop

BRC, IFS, or SQF certified



19

technologies

mastered and
recognised by our
partners in the food
industry.



▼ Sustainable production

- Implementation of **renewable energies**.
- Evolution of management practices with the Kaizen method.
- Enhanced sorting & recovery of **waste for animal feed**.
- Raising awareness on **biodiversity** with 5 beehives.

▼ Putting people first

- **Safety**, a daily priority.
- **Career** development.
- **Team cohesion** and CSR awareness.



▼ Rethinking tomorrow's products

- **Better quality**: multiple audits and Quality & CSR labels (Smeta & Ecovadis on certain factories).
- **Healthier recipes**: 'Clean Label' program, high-quality raw materials and reduction of additives.
- **Product innovation**: gluten-free and vegan recipes.
- **Responsible raw materials**: eggs from barn or free-range hens, flour without storage pesticides, RSPO palm oil and RFA-certified cocoa on certain factories.

Majority of local sourcing

- Bouvard Sustainable Procurement Charter and CSR webinar.
- **Responsible** packaging options.
- **Annual carbon assessment** on all of our sites and Bouvard's decarbonisation trajectory validated by SBTi.





APPETISERS

COLOURFUL MINI CREATIVES	10
COLOURFUL MINI PUFF PASTRY	12
MINI CONES NEW	14
MINI PUFF PASTRY SHELLS	16
MINI TARTLETS	18
MINI CREATIVES	20



Specialist in ready to fill pastry
since 1967

colourful mini creatives

MEDITERRANEAN CUPS

NEW



 **Tomatoes &
Provençal herbs**
ø 3,2 x h 1,5cm - 4g

ref.		
717.90.096	96	168

NEW



 **Garlic &
parsley butter**
ø 3,2 x h 1,5cm - 4g

ref.		
717.91.096	96	168



TO HELP YOU WITH YOUR PRESENTATION



**Multifunctional
appetiser/dessert display**
37,1 x 29,3 x 6,5cm

ref.		
000.10.001	1	168



Buffet display
39 x 35cm

ref.		
000.09.001	1	112

VEGGIE CUPS

**Beetroot**

ø 3,2 x h 1,5cm - 3,5g

ref.		
716.84.024	6 x 24	88
716.84.096	96	168

**Carrot**

ø 3,2 x h 1,5cm - 3,5g

ref.		
716.82.024	6 x 24	88
716.82.096	96	168

**Spinach**

ø 3,2 x h 1,5cm - 3,5g

ref.		
716.81.024	6 x 24	88
716.81.096	96	168

**Grilled Onion**

ø 3,2 x h 1,5cm - 3,5g

ref.		
716.85.024	6 x 24	88
716.85.096	96	168

**Assortment
96 Veggie cups**

24 Beetroot
24 Carrot
24 Spinach
24 Grilled onioni

ref.		
716.79.048	48	320
716.79.096	96	168

SPICY CUPS

**Southern pepper**

ø 3,2 x h 1,5cm - 4g

ref.		
717.64.024	6 x 24	88
717.64.096	96	168

**African falafel**

ø 3,2 x h 1,5cm - 4g

ref.		
717.61.024	6 x 24	88
717.61.096	96	168

**Mexican chili**

ø 3,2 x h 1,5cm - 4g

ref.		
717.63.024	6 x 24	88
717.63.096	96	168

**Asian curry**

ø 3,2 x h 1,5cm - 4g

ref.		
717.62.024	6 x 24	88
717.62.096	96	168

**Assortment
96 Spicy cups**

24 Southern pepper
24 African falafel
24 Mexican chili
24 Asian curry

ref.		
717.65.048	48	320
717.65.096	96	168

SAVOURY MACARONS

**Assortment
192 Savoury Macarons**

96 Curry
96 Spicy
ø 3,5cm
2,1g

ref.		
460.99.192	192	200

mini coloured puff pastry shells

NEW



 Wholemeal Mini puff pastry

 ø 3,5 x h 2,5cm - 5,5g

ref.		
658.71.480	480	48

Product benefits

- Traditional French puff pastry recipe
- Light and crispy texture
- Clean recipe
- Richer in fibers
- No added flavourings
- No colourants
- No preservatives
- Suitable for vegetarian and halal diets

Usage benefits

- Can be used in both SAVOURY and SWEET recipes
- Can be frozen after filling and baking
- For an even crispier puff pastry, reheating at 180 °C is recommended
- Resistant to humidity





 Mini square -
Tomato & Provençal herbs
□ 3,2 x h 2,3cm - 5g

ref.		
010.61OR.098	96	168
Upon request 010.61OR.480	480	48



 Mini square -
Beetroot & pepper
□ 3,2 x h 2,3cm - 5g

ref.		
010.66RE.098	96	168
Upon request 010.66RE.480	480	48



 Mini square -
Pesto flavour
□ 3,2 x h 2,3cm - 5g

ref.		
010.60GR.098	96	168
Upon request 010.60GR.480	480	48

mini cones

NEW



 Mini cone tomato
+ sleeve + stand up tray
+ coating
ø 2,5 x 7,5cm - 4,8g

ref.		
508.82.093	90	152

 Mini cone tomato
ø 2,5 x 7,5cm - 3,8g

ref.		
508.62.024	6 x 24	88

 + coating + stand up tray
ø 2,5 x 7,5cm - 4,8g

ref.		
508.82.090	90	152

NEW



 Mini cone
vegetable carbon
+ sleeve + stand up tray
+ coating
ø 2,5 x 7,5cm - 4,8g

ref.		
508.85.093	90	152

 Mini cone
vegetable carbon
ø 2,5 x 7,5cm - 3,8g

ref.		
508.65.024	6 x 24	88

 + coating + stand up tray
ø 2,5 x 7,5cm - 4,8g

ref.		
508.85.090	90	152

NEW



 Mini cone basil
+ sleeve + stand up tray
+ coating
ø 2,5 x 7,5cm - 4,8g

ref.		
508.86.093	90	152

 Mini cone basil
+ coating + stand up tray
ø 2,5 x 7,5cm - 4,8g

ref.		
508.86.090	90	152

NEW



 Mini cone neutral
+ sleeve + stand up tray
+ coating
ø 2,5 x 7,5cm - 4,8g

ref.		
508.80.093	90	152

 Mini cone neutral
+ coating + stand up tray
ø 2,5 x 7,5cm - 4,8g

ref.		
508.80.090	90	152

NEW



Mini cone
Provençal herbs
 + coating + stand up tray
 ø 2,5 x 7,5cm - 4,8g

ref.		
508.87.090	90	152



Mini cone sesame
 ø 2,5 x 7,5cm - 4g

ref.		
508.79.112	112	200

Tray



Assortment
180 Mini cones
 + coating + stand up tray
 + **painter palette**
 45 Neutral / 45 vegetable carbon /
 45 Tomato / 45 basil

ref.		
508.99.284	180	72



Assortment
96 Mini cones
 + **painter palette**
 24 Neutral /
 24 vegetable carbon /
 24 Tomato / 24 basil

ref.		
508.98.052	48	320
508.98.200	96	200



Mini cone display
 13,5 x 13,5 x 8cm - 9 holes

ref.		
000.06.008	8	42



Painter palette
 38 x 29cm - 35 holes

ref.		
000.02.015	15	120

Mini cone neutral
 ø 2,5 x 7,5cm - 3,8g

ref.		
508.90.144	6 x 24	88
508.90.112	112	200
508.90.286	286	176

Mini cone neutral
 + **painter palette**
 ø 2,5 x 7,5cm - 3,8g

ref.		
508.90.212	112	200
508.90.386	286	176



mini puff pastry shells



 Mini puff pastry
straight sided
ø 3,5 x h 2,5cm - 5,5g

ref.		
658.50.480	480	48



 Mini puff pastry
straight sided
ø 4,2 x h 2,8cm - 8,5g

ref.		
662.50.105	105	136
662.50.350	350	48



 Mini square
□ 3,2 x h 2,3cm - 5g

ref.		
010.49.096	96	168
010.49.192	192	112
010.49.480	480	48

Upon
request



 Apéricœur
3,5 x 4,2 x h 2,5cm - 5,5g

ref.		
080.50.096	96	168
080.50.480	480	48




point

- It is recommended to heat the puff pastry shells in a preheated oven for 7 minutes at 170 °C before filling them.
- Suitable for both savoury and sweet applications.
- Can be frozen after filling.



Mini puff pastry straight sided
ø 4,8 x h 3,5cm - 11g

ref.		
210.50.072	72	88
210.50.096	96	88



Zakouski
ø 3,3 x h 2,2cm - 4,5g

ref.		
020.50.096	96	168
020.50.192	192	96
020.50.480	480	48



Apéritiquiche
ø 4,5 x h 1,1cm - 6g

ref.		
160.29.090	90	168



Available
Sept./Dec.

Mini star
ø 2,9 x h 2,7cm - 6g

ref.		
659.50.096	96	192
659.50.480	480	48



Available
Sept./Dec.

Mini Christmas tree
6 x 4,1 x h 2,1cm - 8g

ref.		
085.50.320	320	48



Fishka
6 x 3 x h 1,7cm - 5g

ref.		
090.49.084	84	168



Puff pastry assortment

12 Mini square / 12 Zakouski /
12 Gourmande / 12 Apéricœur

ref.		
047.50.048	48	360

mini tartlets



TRENDY



P Mini Trendy
round neutral
ø 4 x h 1,5cm - 6,5g

ref.		
647.81.210	210	96



G Mini Trendy
round neutral
ø 5 x h 1,6cm - 13g

ref.		
645.20.090	90	168



P Mini Trendy
square neutral
□ 3,5 x h 1,6cm - 7g

ref.		
646.81.210	210	96

G Mini Trendy
round neutral
ø 4 x h 1,6cm - 6,5g

ref.		
647.20.096	96	168
647.20.240	240	120

G Mini Trendy
square neutral
□ 3,5 x h 1,6cm - 7g

ref.		
646.20.096	96	168
646.20.240	240	120

G Mini Trendy
round neutral
+ coating
ø 4 x h 1,6cm - 6,8g

ref.		
637.20.240	240	120

Upon
request



G Assortment
96 Mini Trendy
neutral

48 Mini Trendy round /
48 Mini Trendy square

ref.		
648.20.096	96	168



G Assortment
152 Mini shortcrust
neutral

48 Mini Trendy round /
48 Mini Trendy square /
56 Mini barquettes

ref.		
351.80.152	152	160

GLUTEN FREE



 **Mini
tartlet**
ø 4 x h 2cm - 4g

ref.		
725.01.096	96	200



 **Mini
tartlet**
ø 5 x h 2cm - 7,5g

ref.		
730.01.070	70	320

PUFF PASTRY TARTLETS



 **Gourmande**
ø 4 x h 2cm - 3g

ref.		
710.20.096	96	200
710.20.192	192	200
710.20.480	480	80



 **Mignardise**
ø 6 x h 2cm - 8g

ref.		
720.86.080	80	168
720.86.240	240	88
720.86.360	360	72

Upon
request

SHORTCRUST TARTLETS



 **Mini telline straight
sided & neutral**
ø 4 x h 1,5cm - 6g

ref.		
713.20.096	96	200
713.20.480	480	80



 **Mini telline
Taco**
ø 4 x h 1,5cm - 4,5g

ref.		
713.72.096	96	168



 **Mini croustade
neutral**
ø 4,2 x h 1,7cm - 5g

ref.		
315.80.192	192	160



 **Mini telline
fluted & neutral**
ø 4,5 x h 1,5cm - 6g

ref.		
882.20.120	120	176
882.20.480	480	72

mini creatives



 **Mini Scallop**
ø 5 x h 1cm
 3,5g

ref.		
792.75.090	90	168
792.75.480	480	72



 **Spoonette**
3,6 x 7,5cm
 3,5g

ref.		
790.77.444	6 x 24	88
790.77.084	84	168
790.77.252	252	184



 **Mini
casserole**
ø 5,1 x h 1,1cm
 3,5g

ref.		
794.77.090	90	168
794.77.192	192	184



 **Iris**
ø 3,2 x h 1,5cm
 4g

ref.		
717.70.144	6 x 24	88
717.70.096	96	168
717.70.192	192	112
717.70.480	480	48



 **Corolle**
ø 3 x h 1,5cm
 3,5g

ref.		
715.70.144	6 x 24	88
715.70.096	96	168
715.70.192	192	112
715.70.480	480	48



 **Canapé cuppy**
ø 5 x h 1cm - 3,5g



ref.		
719.70.140	140	320
719.70.280	280	184



 **Flower cuppy**
ø 5,5 x h 1,2cm - 3,4g



ref.		
718.70.140	140	320
718.70.280	280	184



 **Mini barquette**
6,5 x 2,5 x h 1,2cm - 3,8g



ref.		
350.80.280	280	120



 **Mussel shell**
vegetable carbon
6,7 x 3,2 x h 1cm - 4g

ref.		
795.59.024	6 x 24	88
795.59.084	84	320
795.59.435	435	100



 **Mussel shell**
neutral
6,7 x 3,2 x h 1cm - 4g

ref.		
795.50.024	6 x 24	88
795.50.084	84	320
795.50.435	435	100



 **Mussel shell**
with parsley
6,7 x 3,2 x h 1cm - 4g

ref.		
795.51.084	84	320
795.51.435	435	100



 **Creative**
 **assortment 356 I**
96 Iris / 120 Mini Telline
fluted & neutral/
140 Flower cuppy

ref.		
074.00.356	356	80



 **Creative**
 **assortment 226 II**
48 Iris / 48 Gourmandes /
60 Mini scallop /
70 Flower cuppy

ref.		
076.00.226	226	104





MEALS

PUFF PASTRY SHELLS	24
PUFF PASTRY DISCS & SHEETS	28
NEUTRAL BASES	29
QUICHES	30



Specialist in ready to fill pastry
since 1967

puff pastry shells



 Puff pastry shell **standard**
 ø 5,7 x h 4cm - 17g

ref.		
190.49.040	40	88
190.49.060	60	88



 Puff pastry shell **standard**
 ø 7 x h 4,5cm - 25g

ref.		
230.50.026	24	120
230.50.096	96	40



 Fleuron
 6,2 x 2,1 x h 1,6cm
5,5g

ref.		
100.50.084	84	168



 Puff pastry shell **Without hat**
 ø 7 x h 4,5cm - 27g

ref.		
220.50.024	24	120
220.50.096	96	40



 Puff pastry shell **With separated hat**
 ø 7 x h 4,5cm - 27g

ref.		
220.50.924	24	120
220.50.960	60	48



- It is recommended to heat the puff pastry shells in a preheated oven for 7 minutes at 170°C before filling them.
- Suitable for both savoury and sweet applications.
- Can be frozen after filling.



 **Vol au vent**
 **pure butter**
ø 8 x h 4,5cm - 33g

ref.		
240.05.072	72	48

 **Vol au vent**
 **standard**
ø 8 x h 4,5cm - 32g

ref.		
240.52.024	24	120
240.52.072	72	48



 **Vol au vent**
 **rustic**
ø 8,5 x h 5,5cm - 40g

ref.		
241.27.072	72	40



 **Vol au vent**
 **Without hat**
ø 8 x h 4,5cm - 33g

ref.		
240.53.072	72	48



 **Vol au vent**
 **With separated hat**
ø 8 x h 4,5cm - 33g

ref.		
240.53.972	72	40



 **Vol au vent**
 **meal**
ø 9,5 x h 4,5cm - 44g

ref.		
682.01.048	48	48

ALSO AVAILABLE WITH A SMOOTH EDGE



 **Vol au vent**
 **straight sided**
ø 8 x h 4,5cm - 35g

ref.		
681.50.072	72	48



creative puff pastry shells



 Puff pastry shell
square
 □ 6 x h 4,5cm - 25g

ref.		
200.49.048	48	72



 Quatro
 □ 8 x h 3,2cm - 33g

ref.		
222.49.048	48	48



 Puff pastry shell
square
 □ 8 x h 4,8cm - 44g

ref.		
242.05.018	18	64



 Fish shaped
puff pastry shell
 9 x 6,5 x h 4,5cm - 30g

ref.		
244.49.054	54	48

Upon
request



Available
Sept./Dec.

 Christmas tree shaped
puff pastry shell
 10 x 6,5 x h 4,5cm - 30g

ref.		
249.49.054	54	48



 Puff pastry roll
ø 5 x 11,5 x h 4,5cm - 27g

ref.		
550.30.090	90	40



 **Bunny shaped
puff pastry shell**
10 x 6,5 x h 4,5cm - 30g

ref.		
247.50.054	54	48



 **Wholemeal puff pastry**
ø 7 x h 4,5cm - 30g

ref.		
230.70.096	96	40



puff pastry discs and sheets

PUFF PASTRY DISCS



 Puff pastry base
ø 12,5 x h 1,3cm - 40g

	ref.		
	255.15.075	75	48



 Raw puff pastry
base
ø 25cm
 119g

	ref.		
	257.91.020	20	152

 ø 28cm
208g

	ref.		
	267.91.034	30	60

RAW PUFF PASTRY SHEETS



Puff pastry sheet

 29 x 37cm x h 3mm
325g

	ref.		
	282.91.015	15	108

 57 x 37cm x h 2,5mm
660g

	ref.		
	287.80.020	20	60

Upon request

 57 x 37cm x h 3,5mm
870g

	ref.		
	288.91.015	15	60

 57 x 37cm x h 2,5mm
660g

	ref.		
	287.90.020	20	60

tartlets

TRENDY



P Trendy square
& neutral

+ coating
□ 7 x h 1,7cm - 30g

ref.		
642.81.036	36	152



G Trendy triangle
& neutral

△ 8 x h 1,8cm - 19g

ref.		
301.80.036	36	168
301.80.096	96	88



G Trendy round
& neutral

ø 7 x h 1,8cm - 22g

ref.		
643.20.036	36	168
643.20.096	96	88



P Trendy round
& neutral

+ coating
ø 8 x h 1,7cm - 28g

ref.		
641.81.036	36	152

G Trendy square
& neutral

□ 7 x h 1,8cm - 30g

ref.		
642.20.036	36	168
642.20.096	96	88

GLUTEN FREE



G Gluten free
tartlet neutral

ø 8,5 x h 2cm - 19g

ref.		
749.01.027	27	200

SHORTCRUST



G Shortcrust tartlet
neutral

ø 8,5 x h 1,5cm - 24g

ref.		
890.42.135	135	56

quiches



Mini quiche

ø 7 x h 2cm
12,5g



ref.		
740.20.090	90	120
740.20.180	180	48



Quiche

ø 8,5 x h 2,1cm
18,2g



ref.		
750.20.024	24	168
750.20.072	72	120
750.20.144	144	56

point

- Made using the Dutch puff pastry method: a tight and regular puff pastry for strong resistance to sogginess.

Usage Instructions

- Bake filled product for 25 minutes at 170 °C, then 15 minutes at 150 °C in a preheated oven.
- Can be frozen after filling.



Quiche low

ø 11 x h 2,5cm
35g

ref.		
758.03.052	48	56



Quiche low

ø 11 x h 2,5cm
29g

ref.		
758.00.048	48	56



Quiche high

ø 11 x h 3,7cm
46g

ref.		
760.00.042	42	48



Wholemeal quiche

ø 11 x h 3,7cm
46g

ref.		
760.73.042	42	48



 **Quiche
+ aluminium case**
ø 11 x h 3,7cm - 46g

ref.		
760.00.442	42	56



 **Handcraft quiche**
ø 8,5 x h 2,1cm - 18.2g

ref.		
750.20.560	60	88



 **Quiche + aluminium case**
ø 18 x h 3,2cm
100g

ref.		
770.03.014	10	100



 **Handcraft quiche**
ø 11 x h 3,7cm - 46g

ref.		
760.00.542	42	48

 **Quiche + aluminium case**
ø 18 x h 3,2cm
85g

ref.		
770.00.010	10	100
770.00.036	36	36



 **Wholemeal quiche
+ aluminium case**
ø 22 x h 3,2cm - 130g

ref.		
780.73.406	6	84



 **Handcraft quiche**
ø 18 x h 3,2cm - 85g

ref.		
770.00.508	8	100



DESSERTS

COLOURFUL TRENDY TARTLETS	34
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MERINGUES	60
TOPPINGS	61
WAFFLE CUPS	62



Specialist in ready to fill pastry
since 1967

colourful Trendy tartlets



NEW



 **Mini Trendy round**
lemon
ø 4 x h 1,5cm - 7,9g

ref.		
647.61.096	96	168



NEW



 **Mini Trendy round**
raspberry flavour
ø 4 x h 1,5cm - 7,9g

ref.		
647.63.096	96	168

NEW



 **Mini Trendy round**
speculoos
ø 4 x h 1,5cm - 8,6g

ref.		
647.65.096	96	168

sweet Trendy tarts



p Micro Trendy round & sweet

+ coating
ø 3 x h 1,7cm - 5,2g

ref.		
316.25.189	189	152



p Mini Trendy round & sweet

+ coating
ø 4 x h 1,5cm - 7,5g

ref.		
647.82.210	210	96



p Mini Trendy round & sweet

+ coating
ø 5 x h 1,6cm - 15g

ref.		
645.82.090	90	152

c Micro Trendy round & sweet

ø 3 x h 1,7cm - 5,2g

ref.		
316.74.063	63	320
316.74.189	189	160

c Mini Trendy round & sweet

ø 4 x h 1,5cm - 7,5g

ref.		
647.23.096	96	168
647.23.240	240	120
647.23.480	480	64

c Mini Trendy round & sweet

ø 5 x h 1,6cm - 15g

ref.		
645.23.090	90	168

NEW

v Mini Trendy round & sweet

ø 4 x h 1,5cm - 7,9g

ref.		
647.91.240	240	120

NEW

v Mini Trendy round & sweet

ø 5 x h 1,6cm - 15,1g

ref.		
645.91.090	90	168

These products are made using vegan recipes and in a production workshop where cleaning is systematic. However, the products may contain traces of egg and milk.



BUTTER + COATING



BUTTER



VEGAN





P Trendy round
& sweet
+ coating
ø 8 x h 1,8cm - 32g

ref.		
641.82.036	36	152

P Trendy round & sweet
low edges
+ coating
ø 8 x h 1,1cm - 18,1g

ref.		
306.25.060	60	96

C Trendy round
& sweet
ø 7 x h 1,8cm - 22g

ref.		
643.23.036	36	168
643.23.096	96	88

C Trendy round
& sweet
ø 8 x h 1,8cm - 31g

ref.		
641.23.036	36	168
641.23.096	96	88

C Trendy round
& sweet
ø 8 x h 1,1cm - 20,1g

ref.		
306.74.036	36	168
306.74.096	96	72



sweet Trendy tarts



P Mini Trendy
square & sweet
+ coating
 □ 3,5 x h 1,5cm - 7g

ref.		
646.82.210	210	96



P Trendy
square & sweet
+ coating
 □ 7 x h 1,8cm - 33g

ref.		
642.82.036	36	152



Trendy
 triangle & sweet
△ 8 x h 1,8cm - 19g

ref.		
301.74.036	36	168
301.74.096	96	88

Mini Trendy
 square & sweet
□ 3,5 x h 1,5cm - 7g

ref.		
646.23.096	96	168
646.23.240	240	120

Trendy
 square & sweet
□ 7 x h 1,8cm - 33g

ref.		
642.23.036	36	168
642.23.096	96	88



P Trendy
rectangle
+ coating
9,8 x 3,5 x 1,8cm - 25g

ref.		
640.82.090	90	96



P Trendy
rectangle
C 9,8 x 3,5 x 1,8cm - 24g

ref.		
640.23.054	54	168
640.23.108	108	104

P Assortment
C 96 Mini Trendy sweet
48 Mini Trendy square /
48 Mini Trendy round

ref.		
648.23.096	96	168



P Assortment
C 36 Trendy sweet 7 cm
12 Trendy square /
24 Trendy round

ref.		
644.23.036	36	168



chocolate Trendy tarts



P Mini Trendy round
& chocolate
+ coating
ø 4 x h 1,5cm - 6,8g

ref.		
647.83.210	210	96



NEW

C Mini Trendy round
& chocolate
ø 4 x h 1,5cm - 6,5g

ref.		
647.27.096	96	168
647.27.240	240	120

C Mini Trendy round
& chocolate
ø 5 x h 1,6cm - 15g

ref.		
645.27.090	90	168

C Mini Trendy round
& chocolate
ø 7 x h 1,8cm - 23,5g

ref.		
643.27.036	36	168
643.27.096	96	88





P Trendy round
& chocolate
+ coating
ø 8 x h 1,8cm - 32g

ref.		
641.83.036	36	152



P Mini Trendy square
& chocolate
+ coating
□ 3,5 x h 1,5cm - 7g

ref.		
646.83.210	210	96



P Trendy square
& chocolate
+ coating
□ 7 x h 1,8cm - 33g

ref.		
642.83.036	36	152



C Trendy round
& chocolate
ø 8 x h 1,8cm - 31g

ref.		
641.27.036	36	168
641.27.096	96	88

C Mini Trendy square
& chocolate
□ 3,5 x h 1,5cm - 7g

ref.		
646.27.096	96	168
646.27.240	240	120

C Trendy square
& chocolate
□ 7 x h 1,8cm - 33g

ref.		
642.27.036	36	168
642.27.096	96	88

C Trendy triangle
& chocolate
△ 8 x h 1,8cm - 19g

ref.		
301.64.096	96	88



C Assortment
96 Mini trendy chocolate
48 Mini Trendy square/
48 Mini Trendy round

ref.		
648.27.096	96	168



C Assortment
36 Trendy chocolate 7 cm
24 Trendy square /
12 Trendy round

ref.		
644.27.036	36	168

mini tartlets

SHORTCRUST



 **Mini shortcrust
tartlet fluted & sweet**
ø 4,5 x h 1,2cm - 6g

ref.		
885.47.090	90	176
885.47.180	180	112
885.47.480	480	48



 **Mini telline
fluted & sweet**
ø 4,5 x h 1,5cm - 6g

ref.		
882.23.120	120	176
882.23.480	480	72



 **Mini telline straight
sided & sweet**
ø 4,5 x h 1,5cm - 6,5g

ref.		
713.23.096	96	200



 **Telline straight
sided & sweet**
ø 8,5 x h 2,1cm - 29g

ref.		
751.23.072	72	96

 **Mini telline
fluted & sweet**
ø 4,5 x h 1,5cm - 6g

ref.		
882.12.120	120	176
882.12.480	480	80

 **Mini telline straight
sided & sweet**
ø 4,5 x h 1,5cm - 6,5g

ref.		
713.12.096	96	200

 **Telline straight
sided & sweet**
ø 8,5 x h 2,1cm - 29g

ref.		
751.12.036	36	200

GLUTEN FREE



 **Mini tartlet
sweet**
ø 4 x h 2cm
4g

ref.		
725.02.096	96	200



 **Mini tartlet
sweet**
ø 5 x h 2cm
7,5g

ref.		
730.02.070	70	320



 **Tartlet
sweet**
ø 8,5 x h 2cm
19g

ref.		
749.02.027	27	200

straight sided shortcrust tarts



 ø 8,5 x h 1,6cm
23g

ref.		
894.14.135	135	56



 ø 9,5 x h 1,6cm
+ coating - 34,3g

ref.		
945.14.108	108	48



 ø 11 x h 1,6cm
38g

ref.		
946.47.072	72	64



 ø 11 x h 1,6cm
+ coating - 38g

ref.		
947.47.072	72	56

Upon request



 ø 18 x h 2cm
130g

ref.		
928.14.012	12	90



 ø 22 x h 2,3cm
220g

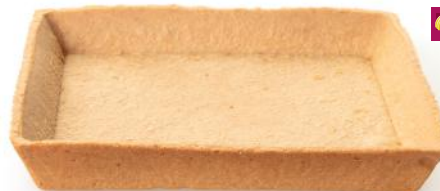
ref.		
904.14.010	10	48



 Heart shaped tart
ø 14,9 x h 2,2cm
110g

ref.		
378.74.012	12	88

Upon request



 Square shaped tart
□ 17,5 x h 2,2cm
175g

ref.		
389.74.012	12	80

fluted shortcrust tarts



 ø 8,5 x h 1,6cm
24g

ref.		
890.47.054	54	88
890.47.135	135	56

 ø 8,5 x h 1,6cm
24g

ref.		
890.46.135	135	56



 ø 9,5 x h 1,6cm
31g

ref.		
892.47.108	108	48

 ø 9,5 x h 1,6cm
+ coating - 33,5g



ref.		
893.47.108	108	48

Upon request

 ø 9,5 x h 1,6cm
31g

ref.		
892.35.108	108	48

 ø 9,5 x h 1,6cm
31g

ref.		
892.46.108	108	48



 ø 11 x h 1,8cm
38g

ref.		
895.47.072	72	72

 ø 11 x h 1,8cm
+ coating - 41g



ref.		
897.47.072	72	72

 ø 11 x h 1,8cm
38g

ref.		
895.46.072	72	72



 ø 18 x h 2cm
128g

ref.		
898.47.012	12	90

 ø 18 x h 2cm
128g

ref.		
898.46.012	12	90



 **ø 22 x h 2,3cm**
200g

ref.		
900.47.010	10	48

 **ø 22 x h 2,3cm**
200g

ref.		
900.46.010	10	48

 **ø 22 x h 2,3cm**
+ coating - 203g



ref.		
901.47.010	10	48

Upon
request



 **ø 24 x h 2,3cm**
250g

ref.		
906.47.014	10	48

 **ø 24 x h 2,3cm**
250g

ref.		
906.46.014	10	48



 **ø 28 x h 2,3cm**
350g

ref.		
910.47.010	10	48

 **ø 28 x h 2,3cm**
350g

ref.		
910.46.010	10	48

choux pastry



 **Profiterole**
ø 4 x h 3,6cm - 2,4g

ref.		
820.50.075	75	192
820.50.250	250	88



 **Choux lunch**
ø 5,5 x h 4cm - 5g

ref.		
825.50.250	250	48



 **Choux**
ø 7 x h 5,1cm - 8,5g

ref.		
830.50.040	40	88
830.50.120	120	48



 **Giant choux**
ø 8 x h 5,8cm - 13g

ref.		
835.50.080	80	48

 **Choux**
ø 7 x h 5,1cm - 8,5g

ref.		
830.52.120	120	48

 **Giant choux**
ø 8 x h 5,8cm - 13g

ref.		
835.52.080	80	48



ALSO AVAILABLE IN FROZEN



 **Profiterole**
ø 4 x h 3,6cm - 2,4g

ref.		
820.95.250	250	88



 **Choux lunch**
ø 5,5 x h 4cm - 5g

ref.		
825.95.250	250	40



 **Choux**
ø 7 x h 5,1cm - 8,5g

ref.		
830.95.120	120	48

Upon
request



 **Mini éclair**
6 x 3 x h 2,5cm - 2,2g

ref.		
849.50.080	80	192
849.50.250	250	112



 **Éclair**
13 x 4 x h 3,4cm - 8,5g

ref.		
860.50.030	30	192
860.50.140	140	48



 **Giant éclair**
16 x 4,5 x h 4cm - 12g

ref.		
865.50.100	100	48



 **Paris Brest**
ø 10 x h 2,5cm - 14,5g

ref.		
841.50.100	100	48

 **Éclair**
13 x 4 x h 3,4cm - 8,5g

ref.		
860.52.140	140	48

 **Giant éclair**
16 x 4,5 x h 4cm - 12g

ref.		
865.52.100	100	48



 **Giant éclair**
16 x 4,5 x h 4cm - 16g

ref.		
864.94.142	140	28

 **Giant éclair**
16 x 4,5 x h 4cm - 16g

ref.		
864.84.142	140	28

flavoured puff pastry



Cinnamon flavour



ø 3,3 x h 2,2cm - 4,5g

ref.



020.69SC.098

96

168

Upon request

020.69SC.480

480

48



Chocolate flavour



ø 3,3 x h 2,2cm - 4,5g

ref.



020.67BL.098

96

168

Upon request

020.67BL.480

480

48



Vanilla flavour



ø 3,3 x h 2,2cm - 4,5g

ref.



020.68SV.098

96

168

Upon request

020.68SV.480

480

48



sweet puff pastry

 **Jockey tart 6 pieces**
ø 22 x h 2,3cm - 170g

ref.		
272.03.012	12	44



 **Jockey tart 8 pieces**
ø 25,5 x h 2,3cm - 220g

ref.		
274.03.012	12	44

SWEET



 **Horn with sugar crystals**
ø 3,5 x 12 x h 5,2cm - 38g

ref.		
630.34.080	80	36

 **Horn with sugar crystals**
ø 3,5 x 12 x h 5,2cm - 38g

ref.		
630.38.024	24	120
630.38.080	80	36



 **Tartlet with sugar crystals**
ø 8,5 x h 2,5cm - 24g

ref.		
534.10.027	27	160
534.10.081	81	80



 **Tulip with sugar crystals**
ø 8,5 x h 2,5cm - 18g

ref.		
524.10.036	36	112



 **Tart with sugar crystals**
ø 23 x h 3,8cm - 144g

ref.		
536.10.014	14	28

artisanal tulip



 **Mini artisanal tulip**
 ø 3,7 x h 3,4cm - 7g
 ref. LC401.400A.20090

	
90	66



 **Artisanal tulip**
 ø 5,5 x h 6,5cm - 30g
 ref. LC400.400A.20060

	
60	44

the soft cakes



 **Soft cake Tigré neutral**
 ø 7 x h 3,2cm - 30g
 ref. LC500.500C.00049

	
48	105



 **Soft cake chocolate**
 ø 7 x h 3,2cm - 30g
 ref. LC500.510C.00049

	
48	105

savarins



 **Mini savarin**
+ tray
ø 3,5 x h 2,2cm - 5g
ref. LC010.002A.10300

	
300	90



 **Savarin Lunch**
ø 4 x h 2,2 cm - 5,5g
ref. LC011.002A.00300

	
300	90

 **Savarin Lunch**
+ tray
ø 4 x h 2,2 cm - 5,5g
ref. LC011.002A.10300

	
300	90



 **Savarin**
+ tray
ø 6,5 x h 3,3cm - 17g
ref. LC000.000A.10120

	
120	72



 **Savarin**
ø 6,5 x h 3,3cm - 17g
ref. LC000.000A.00121

	
120	72



 **Mini Savarin square**
+ tray
□ 4 x h 2,5cm - 5,5g
ref. LC012.002A.30192

	
192	66

Upon
request



 **Savarin square**
+ tray
□ 5,7 x h 3,3cm - 17g
ref. LC006.001A.30112

	
112	44



 **Savarin cork**
ø 2 x h 4,2cm - 5g
ref. LC020.005A.00250

	
250	90



 **Mini Baba with rum**
 + tray
 ø 4,3 x h 2,5cm - 23g
 ref. LC310.300S.30070

	
70	105



 **Baba with rum**
 + tray
 ø 8 x h 4cm - 80g
 ref. LC300.300S.30048

	
48	56



 **Baba with vanilla flavour**
 + tray
 ø 8 x h 4cm - 85g
 ref. LC300.340S.30048

	
48	56



Upon request



 **Baba (Irish Coffee) with whisky and coffee**
 + tray
 ø 8 x h 4cm - 85g
 ref. LC300.330S.30048

	
48	56

Upon request



 **Mini baba square with rum**
 + tray
 □ 4.6 x h 3.1 cm - 22g
 ref. LC312.300S.10071

	
70	105



 **Baba square with rum**
 + tray
 □ 7 x h 4cm - 80g
 ref. LC306.300S.30048

	
48	56



 **Mini baba cork
with rum**
 ø 2,4 x h 5,5 cm - 24g
 ref. LC321.300S.20070

	
70	105



 **Baba cork
with rum**
 + tray
 ø 4 x h 8cm - 100g
 ref. LC315.300S.30024

	
24	56



 **Baba cork brioché
with rum**
 + tray
 ø 4 x h 8,5cm - 130g
 ref. LC316.300S.30014

	
14	105

 **Baba cork brioché with rum +
flambé gel NEGRITA**
 + tray
 ø 4 x h 8,5cm - 130g
 ref. LC317.300S.30014

	
14	105



macarons



Large macaron
raspberry flavour
ø 6,9cm - 14g
ref. LC269.230A.30065

64	105

Large macaron
raspberry flavour
ø 6,9cm - 14g
ref. LC269.230C.30064

64	105



Large macaron
neutral flavour
ø 6,9cm - 14g
ref. LC269.200A.30065

64	105

Large macaron
neutral flavour
ø 6,9cm - 14g
ref. LC269.200C.30064

64	105



Large macaron
chocolate flavour
ø 6,9cm - 14g
ref. LC269.210A.30065

64	105

Large macaron
chocolate flavour
ø 6,9cm - 14g
ref. LC269.210C.30064

64	105



**Mini macaron
raspberry flavour**
ø 3,5cm - 2,5g
ref. LC235.230A.30181

180	168

**Mini macaron
raspberry flavour**
ø 3,5cm - 2,5g
ref. LC235.230C.30180

180	152



**Mini macaron
pistachio flavour**
ø 3,5cm - 2,5g
ref. LC235.260A.30181

180	168



**Mini macaron
neutral flavour**
ø 3,5cm - 2,5g
ref. LC235.200A.30181

180	168

**Mini macaron
neutral flavour**
ø 3,5cm - 2,5g
ref. LC235.200C.30180

180	152



**Assortment
180 Mini macarons
4 flavours**

45 Neutral / 45 Chocolate /
45 Raspberry / 45 Pistachio
ø 3,5cm - 2,5g
ref. LC235.299A.30181

180	168

point

- Our range of mini macarons is evolving towards even more indulgent products. Discover our new flavours!
- Remove them from the fridge 15-20 min. before serving to bring them to room temperature; they will be even more flavourful.
- Our ambient macaron shells can be frozen after filling.



**Mini macaron
chocolate flavour**
ø 3,5cm - 2,5g
ref. LC235.210A.30181

180	168

**Mini macaron
chocolate flavour**
ø 3,5cm - 2,5g
ref. LC235.210C.30180

180	152

génoise / sponge cake



Mini Genoise/Sponge disc

Nature

ø 5,5 x h 1,3 cm - 3,5g

ref. LC106.100A.00250

Upon
request



250 | 90

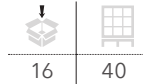


Sponge cake round

Neutral

ø 18cm - 175g

ref. LC118.100A.50016



16 | 40



ref. LC118.100C.00016



Sponge cake round

Chocolate

ø 18cm - 185g

ref. LC118.130A.50016



16 | 40



ref. LC118.130C.00016

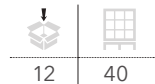


Sponge cake round

Neutral

ø 22cm - 250g

ref. LC122.100A.50012



12 | 40



ref. LC122.100C.00012

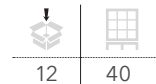


Sponge cake round

Chocolate

ø 22cm - 270g

ref. LC122.130A.50012



12 | 40



ref. LC122.130C.00012

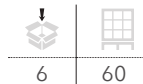


Sponge cake round

Neutral

ø 28cm - 450g

ref. LC128.100A.50006



6 | 60



ref. LC128.100C.00006



Sponge cake round

Chocolate

ø 28cm - 490g

ref. LC128.130A.50006



6 | 60



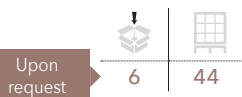
ref. LC128.130C.00006



1/2 Sponge block

Neutral

25 x 35cm - 685g
ref. LC135.100A.50006



ref. LC135.100C.00006



1/2 Sponge block

Chocolate

25 x 35cm - 685g
ref. LC135.130A.50006



ref. LC135.130C.00006



Sponge block

Neutral

600 x 400 x 45mm - 1670g
ref. LC140.100C.00002



Sponge block

Chocolate

600 x 400 x 45mm - 1985g
ref. LC140.130C.00002



sponge sheets



Sponge cake
sheet
Neutral

580 x 380 x **7mm** - 360g

ref		
571.53.006	6	112
571.53.017	12	60



580 x 380 x **7mm** - 360g
ref. 571.55.909

9	72



580 x 380 x **5mm** - 297g
ref. 572.53.912

12	72



Sponge cake
sheet
Chocolate

580 x 380 x **7mm** - 360g

ref		
571.54.006	6	112
571.54.016	12	60



580 x 380 x **7mm** - 360g
ref. 571.56.909

9	72



580 x 380 x **5mm** - 297g
ref. 572.54.912

12	72



Sponge cake
sheet **Madeleine**



580 x 380 x **7mm** - 650g
ref. 576.58.908

8	72



Sponge cake
sheet **Red Velvet**



580 x 380 x **10mm** - 505g
ref. 577.61.907

7	72



Sponge cake
sheet
Banana bread



580 x 380 x **10mm** - 510g
ref. 577.59.907

7	72

joconde sheets



 **Joconde sheet with
raspberry flavour**
580 x 380 x **5mm** - 410g
ref. 574.50.910

	
10	72



 **Joconde sheet with
pistachio flavour**
580 x 380 x **5mm** - 342g
ref. 574.57.910

	
10	72



 **Joconde sheet
neutral**
580 x 380 x **5mm** - 342g
ref. 574.53.910

	
10	72



 **Joconde sheet with
chocolate flavour &
3 different sort of nuts**
580 x 380 x **5mm** - 405g
ref. 574.60.910

	
10	72



meringues



Meringuette

ø 4,5 x h 2cm
3,5g

ref.		
491.65.144	144	104
491.65.320	320	88



Meringue

ø 6,5 x h 2,2cm
8g

ref.		
495.65.060	60	104
495.65.330	330	40



Meringue

ø 7 x h 2,8cm
11g

ref.		
496.65.050	50	88



Meringue Pavlova

ø 7,5cm
15g

ref.		
493.65.048	48	88



Twisted meringue

9 x 6,5 x h 2,5cm
11,5g

ref.		
492.65.048	48	112
492.65.096	96	56



Meringue shell

ø 6,5cm
15g

ref.		
484.65.150	150	60



Meringue disc

ø 21 x h 2,2cm
70g

ref.		
497.65.010	10	60



Meringue disc

ø 22 x h 2,2cm
115g

ref.		
498.65.020	20	36

Meringue disc

ø 26 x h 2,2cm
170g

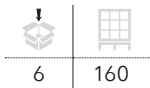
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toppings



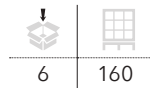
**Macaron pearls
raspberry**

ref. 462.49.006 - 200g



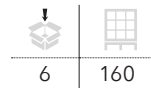
**Macaron pearls
chocolate**

ref. 462.66.006 - 200g



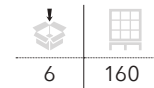
**Meringue
pearls**

ref. 488.65.006 - 200g



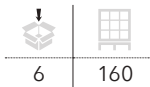
**American cookies
crumble**

ref. 489.67.006 - 550g



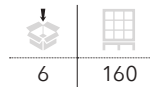
**Meringue
crumble neutral**

ref. 489.65.006 - 180g



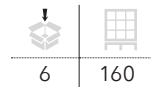
**Meringue crumble
strawberry**

ref. 489.64.006 - 190g



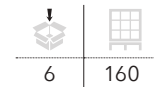
**3 chocolate coated
meringue crumble**

ref. 489.66.006 - 575g



**Speculoos
crumble**

ref. 430.26.006 - 400g

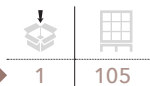


OUR FROZEN CRUMBLE



**Crumble
neutral**

ref. LC420.421C.00002 - 2kg

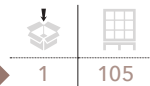


Upon
request



**Crumble neutral with
pure butter**

ref. LC420.420C.00002 - 2kg



Upon
request

waffle cups



Mini tulip
ø 5,5 x h 3,8cm
3,4g

ref.		
515.93.120	120	168



**Mini tulip
chocolate**
ø 5,5 x h 3,8cm
7,4g

ref.		
515.94.100	100	168



Tulip
ø 10,5 x h 3,5cm
11g

ref.		
510.93.024	24	180



**Tulip
chocolate**
ø 10,5 x h 3,5cm
21g

ref.		
510.94.012	12	168
510.94.096	96	42



Waffle flower
ø 9,2 x h 3,8cm
13g

ref.		
511.93.096	96	72



**Waffle flower
chocolate**
ø 9,2 x h 3,8cm
18g

ref.		
511.94.096	96	72



 **Mini cone sweet**
 ø 2,5 x 6cm
 ref. 508.93.228 - 4g

	
228	200

+ 10 clips
 ref. 508.93.112 - 4g

	
112	168

**White
 mini cone clip**
 ref. 000.01.100

	
100	270



 **Mini cone sweet
 + coating choco
 + stand up tray**
 ø 2,5 x 7,5cm
 ref. 508.50.090 - 5,8g

	
90	152



 **Liquor cup (15ml)**
 ø 3,8 x h 2,3cm
 1,1g

ref.		
517.93.096	96	168
517.93.288	288	88

NEW

**Assortment
 Mini Cones
 Cocoa**
 ø 2,5 x h 7,5 cm
 9g



ref.		
508.88.180	180	72



**Mini milk chocolate
 coffee cup**
 ø 2,2 x h 2,5cm
 ref. 485.78.120 - 4,2g

	
120	240



**Mini dark chocolate
 coffee cup**
 ø 2,2 x h 2,5cm
 ref. 485.79.120 - 4,2g

	
120	240



**Mini milk
 chocolate cup**
 ø 2,5 x h 2,5cm
 ref. 486.78.072 - 4,2g

	
72	240



**Mini dark
 chocolate cup**
 ø 2,5 x h 2,5cm
 ref. 486.79.072 - 4,2g

	
72	240



 **Mini cannelloni
 chocolate
 & coconuts**
 ø 2 x 5cm
 ref. 465.13.110



	
110	168





FROZEN

RAW PUFF PASTRY	66
GÉNOISE/SPONGE CAKES	67
JOCONDES	69
BABAS	70
CRUMBLES	72
SOFT CAKES	72
MACARONS	73
CHOUX PASTRY	74



Specialist in ready to fill pastry
since 1967

raw puff pastry ❄️

DISCS



Puff pastry disc

 ø 25cm

119g

ref.		
257.91.020	20	152

 ø 28cm

 208g

ref.		
267.91.034	30	60

SHEETS



Puff pastry sheet

 29 x 37cm x h 3mm

 325g

ref.		
282.91.015	15	108

 57 x 37cm x h 2,5mm

 660g

ref.		
287.80.020	20	60

Upon request

 57 x 37cm x h 3,5mm

 870g

ref.		
288.91.015	15	60

 57 x 37cm x h 2,5mm

 660g

ref.		
287.90.020	20	60

sponge cakes ❄️

SPONGE CAKES ROUND

Neutral
ø 18cm
ref. LC118.100C.00016

175 g	16	40



Neutral
ø 22cm
ref. LC122.100C.00012

250 g	12	40



Neutral
ø 28cm
ref. LC128.100C.00006

450 g	6	60



Chocolate
ø 18cm
ref. LC118.130C.00016

185 g	16	40

Chocolate
ø 22cm
ref. LC122.130C.00012

270 g	12	40

Chocolate
ø 28cm
ref. LC128.130C.00006

490 g	6	60

SPONGE CAKES BLOCK



1/2 Sponge block

Neutral
25 x 35cm
ref. LC135.100C.00006

685 g	6	44



1/2 Sponge block

Chocolate
25 x 35cm
ref. LC135.130C.00006

705 g	6	44



Sponge block

Neutral
600 x 400 x 45mm
ref. LC140.100C.00002

1670 g	2	40



Sponge block

Chocolate
600 x 400 x 45mm
ref. LC140.130C.00002

1985 g	2	40

FROZEN

SPONGE CAKES

sponge sheets ❄️



Sponge cake
sheet
Neutral

580 x 380 x **7mm** - 360g
ref. 571.55.909

9	72

580 x 380 x **5mm** - 297g
ref. 572.53.912

12	72



Sponge cake
sheet
Chocolate

580 x 380 x **7mm** - 360g
ref. 571.56.909

9	72

580 x 380 x **5mm** - 297g
ref. 572.54.912

12	72



Sponge cake
sheet **Madeleine**

580 x 380 x **7mm** - 650g
ref. 576.58.908

8	72



Sponge cake
sheet **Red Velvet**

580 x 380 x **10mm** - 505g
ref. 577.61.907

7	72



Sponge cake
sheet
Banana bread

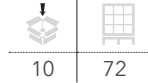
580 x 380 x **10mm** - 510g
ref. 577.59.907

7	72



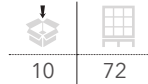
Joconde sheet with raspberry flavour

580 x 380 x **5mm** - 410g
ref. 574.50.910



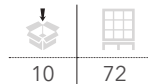
Joconde sheet with pistachio flavour

580 x 380 x **5mm** - 342g
ref. 574.57.910



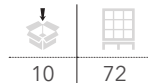
Joconde sheet neutral

580 x 380 x **5mm** - 342g
ref. 574.53.910



Joconde sheet with chocolate flavour & 3 different sort of nuts

580 x 380 x **5mm** - 405g
ref. 574.60.910



+ point



Stretch the filling on the sheet without overlapping the edges. Then start rolling, using the baking parchment to form a perfect cylinder shaped cake.



Its beautiful colour and look make it perfect as a decoration, around the cake or on the sides of a log.



Because of its soft texture, it doesn't have to be soaked when you use it as a layer, on the top of or around the cake.

Once thawed, guaranteed quality for 48 hours.



 **Mini Baba with rum**
+ tray
ø 4,3 x h 2,5cm - 23g
ref. LC310.300S.30070

	
70	105



 **Baba with rum**
+ tray
ø 8 x h 4cm - 80g
ref. LC300.300S.30048

	
48	56



 **Baba with vanilla flavour**
+ tray
ø 8 x h 4cm - 85g
ref. LC300.340S.30048

	
48	56



Upon request



 **Baba (Irish Coffee) with whisky and coffee**
+ tray
ø 8 x h 4cm - 85g
ref. LC300.330S.30048

	
48	56

Upon request



 **Mini Baba square with rum**
+ tray
□ 4.6 x h 3.1cm - 22g
ref. LC312.300S.10071

	
70	105



 **Baba square with rum**
+ tray
□ 7 x h 4cm - 80g
ref. LC306.300S.30048

	
48	56



 **Mini baba cork
with rum**
ø 2,4 x h 5,5 cm - 24g
ref. LC321.300S.20070

	
70	105



 **Baba cork
with rum**
+ tray
ø 4 x h 8cm - 100g
ref. LC315.300S.30024

	
24	56



 **Baba cork brioché
with rum**
+ tray
ø 4 x h 8,5cm - 130g
ref. LC316.300S.30014

	
14	105



 **Baba cork brioché with rum +
flambé gel NEGRITA**
+ tray
ø 4 x h 8,5cm 130g
ref. LC317.300S.30014

	
14	105



Pipette
ref. 000.04.500

	
500	288

crumbles ❄️



Crumble neutral
ref. LC420.421C.00002
2kg

Upon request	↓ 1	105



Crumble neutral with pure butter
ref. LC420.420C.00002
2kg

Upon request	↓ 1	105

the soft cakes ❄️



Soft cake Tigré neutral
ø 7 x h 3,2cm - 30g
ref. LC500.500C.00049

↓ 48	105



Soft cake chocolate
ø 7 x h 3,2cm - 30g
ref. LC500.510C.00049

↓ 48	105

macarons ❄️



**Large macaron
raspberry flavour**
ø 6,9cm - 14g
ref. LC269.230C.30064

64	105



**Mini macaron
raspberry flavour**
ø 3,5cm - 2,5g
ref. LC235.230C.30180

180	152



**Large macaron
neutral flavour**
ø 6,9cm - 14g
ref. LC269.200C.30064

64	105



**Mini macaron
neutral flavour**
ø 3,5cm - 2,5g
ref. LC235.200C.30180

180	152



**Large macaron
chocolate flavour**
ø 6,9cm - 14g
ref. LC269.210C.30064

64	105



**Mini macaron
chocolate flavour**
ø 3,5cm - 2,5g
ref. LC235.210C.30180

180	152

choux pastry ❄️



 **Profiterole**
ø 4 x h 3,6cm - 2,4g

ref.		
820.95.250	250	88



 **Choux lunch**
ø 5,5 x h 4cm - 5g

ref.		
825.95.250	250	40



 **Choux**
ø 7 x h 5,1cm - 8,5g

ref.		
830.95.120	120	48

Upon request



 **Giant éclair**
16 x 4,5 x h 4cm - 16g

ref.		
864.94.142	140	28

 **Giant éclair**
16 x 4,5 x h 4cm - 16g

ref.		
864.84.142	140	28

Discover our
Gluten Free & vegan range





Gluten-free

A range of neutral or sweet tartlets developed to meet the most demanding diets. All our products are made in a dedicated workshop and adhere to very strict specifications. Delicious with their crispy texture, they are also modern with their straight and smooth edges.

NEUTRAL



**Mini
tartlet**

ø 4 x h 2cm - 4g

ref.		
725.01.096	96	200



**Mini
tartlet**

ø 5 x h 2cm - 7,5g

ref.		
730.01.070	70	320



**Neutral
tartlet**

ø 8,5 x h 2cm - 19g

ref.		
749.01.027	27	200

SWEET



**Mini tartlet
sweet**

ø 4 x h 2cm - 4g

ref.		
725.02.096	96	200



**Mini tartlet
sweet**

ø 5 x h 2cm - 7,5g

ref.		
730.02.070	70	320



**Tartlet
sweet**

ø 8,5 x h 2cm - 19g

ref.		
749.02.027	27	200



Vegan

Discover our range of appetizer cups and sweet shortcrust tartlets, suitable for vegetarian and vegan diets. Our recipes have been developed to meet the strict requirements of these diets, but most importantly, to bring indulgence to your creations. They are free from flavours and colourings (and palm oil-free for our Veggie Cup range).

VEGGIE CUPS



Beetroot

ø 3,2 x h 1,5cm - 3,5g

ref.		
716.84.024	6 x 24	88
716.84.096	96	168



Carrot

ø 3,2 x h 1,5cm - 3,5g

ref.		
716.82.024	6 x 24	88
716.82.096	96	168



Spinach

ø 3,2 x h 1,5cm - 3,5g

ref.		
716.81.024	6 x 24	88
716.81.096	96	168



Grilled onion

ø 3,2 x h 1,5cm - 3,5g

ref.		
716.85.024	6 x 24	88
716.85.096	96	168

Assortment 96 Veggie cups

24 Beetroot
24 Carrot
24 Spinach
24 Grilled onion

ref.		
716.79.048	48	320
716.79.096	96	168

SWEET



Fluted tart sweet

ø 9,5 x h 1,6cm - 31g

ref.		
892.35.108	108	48



Mini Trendy round & sweet

ø 4 x h 1,5cm - 7,9g

ref.		
647.91.240	240	120



ø 5 x h 1,6cm - 15,1g

ref.		
645.91.090	90	168



These products are made using vegan recipes and in a production workshop where cleaning is systematic. However, the products may contain traces of egg and milk.

Selection

by **Pidy**

A range of **premium** ready-to-fill shortcrust tartlets that meet the expectations of professionals to create exceptional desserts.

Practicality:

- ✓ Excellent moisture resistance after fill due to our plant based coating.
- ✓ Packed in small white, double layered carton boxes with hard clear trays and a strong flow pack to obtain a long shelf life.

Recipe:

- ✓ 3 recipes: neutral, sweet with a touch of vanilla and chocolate.
- ✓ Made the traditional way using selected ingredients: free range eggs & pure butter.
- ✓ Superior texture with a delicate crunch.

Format:

- ✓ Different formats with great regularity: mini & individual size.
- ✓ A modern and contemporary design with perpendicular edges.

A contemporary range made to
the highest quality.





Selection

by **Pidy**



NEUTRAL



 ø 4 × h 1,5cm - 6,5g
ref. 647.81.210



210



96



 ø 8 × h 1,7cm - 28g
ref. 641.81.036



36



152



 □ 3,5 × h 1,5cm - 7g
ref. 646.81.210



210



96



 □ 7 × h 1,7cm - 30g
ref. 642.81.036



36



152

SWEET



ø 3 × h 1,7cm - 5,2g
ref. 316.25.189



189	152



ø 4 × h 1,5cm - 7,5g
ref. 647.82.210



210	96



ø 5 × h 1,7cm - 14g
ref. 645.82.090.



90	152



ø 8 × h 1,1cm - 18,1g
ref. 306.25.060



60	96



ø 8 × h 1,7cm - 32g
ref. 641.82.036



36	152



□ 3,5 × h 1,5cm - 7g
ref. 646.82.210



210	96



□ 7 × h 1,7cm - 33g
ref. 642.82.036



36	152



9,8 × 3,5 × h 1,8cm - 25g
ref. 640.82.090



90	96

CHOCOLATE



ø 3,8 × h 1,5cm - 6,8g
ref. 647.83.210



210	96



ø 8 × h 1,7cm - 32g
ref. 641.83.036



32 g	36	152



□ 3,5 × h 1,5cm - 7g
ref. 646.83.210



210	96



□ 7 × h 1,7cm - 33g
ref. 642.83.036



36	152



Since 1929, our factory located in Bessay-sur-Allier has upheld a rich pastry heritage in the production of egg biscuits, particularly the sponge fingers biscuit under the Délos brand.

Recognised for our artisanal expertise, we offer egg biscuits that combine lightness and a soft texture, perfect for assembling desserts such as tiramisu and Charlottes.

Our wide range of egg biscuits is customisable both in terms of recipes and formats, meeting the specific needs of your clients. We carefully select high-quality ingredients to ensure an authentic and delicious taste.

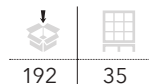
Committed to sustainability, we prioritise environmentally friendly methods. The Délos brand's seal of approval is the passion for ladyfinger biscuits for over 90 years!



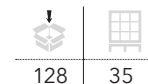




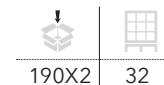
Soft Sponge
Biscuit Resto
L 9,7 x b 3,5cm - 8,33g
ref. 568.07.195



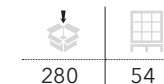
Soft Sponge
Biscuit Pastry
L 10 x b 4cm - 12,5g
ref. 469.07.131



Sponge Fingers
L 10 x h 2,2cm - 5,83g
ref. 563.02.193



Sponge Fingers
L 10 x h 2,2cm - 5,83g
ref. 563.02.283



A melting biscuit made in accordance with the traditional sponge fingers recipe.
Recipes made with fresh eggs ensure a soft and melting texture once soaked.

- The biscuits do not crumble after soaking!
- **Available in many formats:** individual or family size, in strips, rounds, or sheets.
- Recipe without palm oil.



Savourine
 ø 6,8cm - 10g
 ref. 596.10.123

120	54



Kit Charlotte Individual
 ø 7,5 x h 4cm - 25g
 ref. 597.11.033

30	64



Charlotte Ribbon
 L 37 x b 6cm - 59g
 ref. 595.08.037

34	60



Traditional Soft Sponge Biscuit Sheet
 L58 x b 38 x h 1,2cm - 560g
 ref. 598.04.009

6	72

notes

[illegible]

notes

[illegible]



Bring **colours** to your plate

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Export

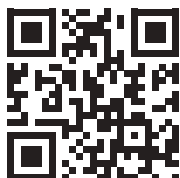
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Are brands of
Groupe Biscuits Bouvard

