



Bread & Viennoiseries

SELECTION 2024



CLASSIC FINE FOODS
OFFICIAL PARTNER, 2022-2023

PART OF
METRO



Classic Fine Foods & Metro Around the World



FSD Companies

METRO

Aviludo

CLASSIC
FINE FOODS

JOHAN I HALLEN
& BERGFALK

PRO à PRO

PRO à PRO
EL SABOR DEL COMPROMISO

RUNGIS
EXPRESS

FSD Companies

1. Aviludo
2. Classic Fine Foods
3. Johan i Hallen & Bergfalk
4. Pro à Pro
5. Pro à Pro Spain
6. Rungis Express

METRO

- | | |
|-------------------------|-----------------------|
| 1. METRO Austria | 7. METRO Hungary |
| 2. METRO Bulgaria | 8. METRO Italy |
| 3. METRO Croatia | 9. METRO Kazakhstan |
| 4. MAKRO Czech Republic | 10. METRO Moldova |
| 5. METRO France | 11. MAKRO Netherlands |
| 6. METRO Germany | |

Classic Fine Foods

- | | |
|-------------------------|--------------|
| 1. United Kingdom | 6. Singapore |
| 2. Saudi Arabia | 7. Indonesia |
| 3. United Arab Emirates | 8. Japan |
| 4. Vietnam | 9. Hong Kong |
| 5. Malaysia | 10. Macau |
| | 11. France |

- | | |
|--------------------|--------------------|
| 12. METRO Pakistan | 17. METRO Serbia |
| 13. MAKRO Poland | 18. METRO Slovakia |
| 14. MAKRO Portugal | 19. MAKRO Spain |
| 15. METRO Romania | 20. METRO Turkey |
| 16. METRO Russia | 21. METRO Ukraine |

Our presence in UAE

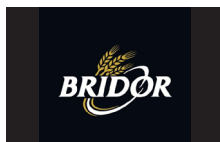
Classic Fine Foods opened its UAE office in 2006 and started its operations within the country, supplying luxury hotels and fine dining restaurants with products imported from abroad. The company has since extended its supplies to the GCC region, as well as Maldives and Seychelles. More than 120 employees are part of Classic Fine Foods UAE, working with new channels in retail, catering companies and now casual dining restaurants.

Around the World

The Classic Fine Foods Company was first registered in 2000 in Hong Kong, and continued its expansion across Asia with the opening of subsidiaries in the Philippines in 2002, Vietnam in 2005, Indonesia in 2007, Macau in 2008 and China in 2012. Expansion into Europe started with the UK in 2004. Classic Fine Foods also targeted the Middle East opening Classic Fine Foods Dubai in 2006. It is now present in 10 countries, across Europe, GCC & Asia.

Find out more on our website
www.classicfinefoods.market

Part of **METRO**



The family-owned Bridor bakery was founded by Louis le Duff, Chairman of Le Duff Group. The French company has grown to be a leading bakery industrial, with one essential motto: 'sharing the bakery cultures of the world'.

Delivering professional clients with promising quality of pure butter Viennese & Danishes pastries, as well as crispy, tasty baguettes, with rich and delicate aromas.

Combining state-of-the-art facilities - all based in France - , careful selection of raw materials –**additive free** - with French know-how, Bridor produces a full range of bakery products embodying French lifestyle and entertaining culinary art.

Bridor has been a partner to the Maison Lenôtre, designing high-quality breads, pastries and cakes, since 1997 and, in 2010, entered in partnership with MOF Frédéric Lalos to create a range of great breads bearing his name.

Bridor's Commitment is focused on Ingredient's selection

THE QUALITY AND ORIGIN OF OUR INGREDIENTS	THE HEALTH AND WELL-BEING OF CONSUMERS	THE PROTECTION OF OUR ENVIRONMENT	RESPECT FOR WOMEN AND MEN



/ Priority is given to France, and mainly local production located near production sites.

/ Most are labelled and certified:

- Label Rouge and responsible agricultural supply chains for our flours.
- AOP Charentes-Poitou butter, fine or organic.
- Fair trade chocolate (UTZ or Fair trade certified).
- Certified organic farming for our organic product line.

/ A clean label policy concerning over 70% of our products:

- 100% ingredients of natural origin.
- No artificial colourings, flavourings or additives.

/ Better consideration of animal welfare:

- As of January 2019, the transition to cage-free eggs for Bridor products.
- Regulated supply chain for butter.

Chef's advice to ensure the quality of the products

Bridor does everything possible to guarantee excellence in its products while respecting good practice and providing high quality bakery goods:

- / Storing products without breaking the cold chain.**
- / Respect for defrosting time for the highest quality**
- / Respect for cooking times and temperatures**
- / Serving as soon as possible after cooking (i.e less than 3 hours)**





Mini Viennoiserie



BRI162

Mini Croissant Terroir (35191)
30 GR x 195 pcs / BOX



170° 10-12 min



BRI804

Mini Croissant (32956)
20 GR x 260 pcs / BOX



170° 12-14 min



BRI02131

Mini Pain au Chocolat (39749)
28 GR x 260 pcs / BOX



170° 10-12 min



BRI214

Mini Raspberry (36815)
35 GR x 150 pcs / BOX



170° 12-14 min



BRI017

Mini Lattice Strawberry (31105)
40 GR x 100 pcs / BOX



170° 12-14 min



BRI016

Mini Lattice Cherry (31104)
40 GR x 100 pcs / BOX



170° 10-12 min



BRI018

Mini Lattice Apple (31106)
40 GR x 100 pcs / BOX



170° 10-12 min



BRI015

Mini Lattice Mango (31103)
40 GR x 100 pcs / BOX



170° 12-14 min

Mixed Fat



BRI965

Mini Croissant 18% Butter
25G x 225 pcs / Box



170° 10-12 min



BRI966

Mini Pain Au Choco 21% Butter
25G x 250 pcs / Box



170° 12-14 min



BRI968

Mini Croissant 10% Butter
25G x 225 pcs / Box



170° 10-12 min



BRI969

Mini Pain Au Choco 10% Butter
28G x 260 pcs / Box




170° 12-14 min




Mini Viennoiserie



BRI963
Mini Torsade Chocolat (31701)
28 GR x 100 pcs / BOX
170° 12-14 min 




BRI213
Mini Finger Praline (36821)
35 GR x 150 pcs / BOX
170° 12-14 min 




BRI212
Mix Friandises (36822)
35 GR x 200 pcs / BOX
Raspberry Bread, Twist Chocolate,
finger Praline. Vanilla Danish




BRI072
Mini Raison Roll (32183)
30 GR x 260 pcs / BOX
170° 10-12 min 




BRI166
Mini Cinnamon Roll (32157)
35 GR x 260 pcs / BOX
170° 12-14 min 




BRI02123
Mini Cheese Extravagant
(38798)
35 GR x 180 pcs / BOX
170° 16-18 min 



BRI038
Mix Gourmandise (32232)
35 GR x 140 pcs / BOX
Cinnamon roll, Twist
Chocolate, Twist Cranberries
Custard Bread
170° 10-12 min 



BRI179
Mini Zaatar Croissant (40544)
35 GR x 195 pcs / BOX
170° 10-12 min 





Mini Viennoiserie



These exclusive recipes have been invented by Lenôtre Master Bakers to create exclusively pure butter Viennese pastries with delicate flavors and exceptional puff pastry.

Each product is inspected by the Quality Department of La Maison Lenôtre, a guarantee of compliance and a signature of excellence.



Viennese pastries made in the spirit of French pastry-making tradition with a long resting time for the dough.



Charentes-Poitou PDO butter or Fine Butter for meltingly soft Viennese pastries with fine puff pastry.




An offer available in RTP (ready-to-prove) and RTB (ready-to-bake) versions to suit all requirements.



BRI073
"LENÔTRE" Croissant Lunch
(32974)


30 GR x 195 pcs / BOX

170° 12 min 



BRI145
"LENÔTRE" Pain au Chocolat
(32973)


35 GR x 210 pcs / BOX

170° 12 min 



BRI147
"LENÔTRE" Apple Turnover
(30227)


40 GR x 225 pcs / BOX

170° 12-14 min 



BRI146
"LENÔTRE" Pain au Raisin
(30300)

30 GR x 230 pcs / BOX


170° 10 - 12 min 



Large Viennoiserie




BRI012
Pain au Chocolat
(34581)
75 GR x 70 pcs / BOX

170° 15 - 16 min 




BRI02132
Croissant Large
(31000)
60 GR x 70 pcs / BOX

170° 14 - 16 min 




BRI810
Croissant Courbe Eclat du Terroir
(35203)
70 GR x 70 pcs / BOX

170° 16 - 18 min 




BRI891
Croissant with Hazelnut & Cacao
(36672)
90 GR x 44 pcs / BOX

170° 16 - 18 min 




BRI187
Croissant Extra Large
(35676)
90 GR x 50 pcs / BOX

170° 16 - 18 min 




BRI100
Croissant with Almond
(34421)
90 GR x 60 pcs / BOX

170° 16 - 18 min 




BRI889
Croissant with Raspberry
(40404)
90 GR x 40 pcs / BOX

170° 16 - 18 min 



BRI215
Bun'N'Roll
(36967)
70 GR x 70 pcs / BOX


170° 12 - 14 min 






Large Viennoiserie




BRI013
Raisins Roll
(31002)
110 GR x 60 pcs / BOX
170° 14 - 16 min 



BRI849
Swiss Chocolate
(33441)
100 GR x 70 pcs / BOX
170° 14 - 16 min 



BRI087
Twist Chocolate
(40637)
90 GR x 70 pcs / BOX
170° 14 - 16 min 

Frozen Macarons




BRI883
Macarons Assortment (36173)
Vanilla, Chocolate, Raspberry, Pistacchio,
Lemon, PDO Isigny Caramel, Coffee,
Passion Fruit
12 GR x 48 pcs / BOX



Savory Viennoiseries




BRI02130
Croissant Zaatar (40543)
70 GR x 60 pcs / BOX

170° 14-16 min 




BRI216
Filled Cheese croissant
(37243)
90 GR x 60 pcs / BOX

170° 14-16 min 




BRI9996
Cheese Lattice (40642)
100 GR x 70 pcs / BOX

170° 16-18 min 




BRI215
Bun'N'Roll (36967)
70 GR x 70 pcs / BOX

170° 12 - 14 min 




BRI309
Onion & Cheese Salted Twist
(38238)
90 GR x 70 pcs / BOX

170° 16-18 min 




BRI310
Pizza Salted Twist (38239)
90 GR x 70 pcs / BOX

170° 16-18 min 




BRI179
Mini Zaatar Croissant (40544)
35 GR x 195 pcs / BOX

170° 10-12 min 



BRI02123
Mini Cheese Extravagant
(38798)
35 GR x 180 pcs / BOX

170° 16-18 min 



Pierre Hermé COLLECTION




Pierre Hermé applied the same requirement as the one he has to his creations with demanding and precise specifications. He created five recipes, of which he imagined each association of taste and textures and each flavor with its own finesse.

Each ingredient has been rigorously selected, with particular attention to the origin of the ingredients of this range: French wheat, Butter from Brittany, Pure chocolate from Madagascar, Almonds from California, Lemon juice from Sicily...




BRI10000
Mini Croissant 35g X 180
"Pierre Herme"
35 G - 180 Pcs/Box

170° 16-18 min 



BRI10001
Mini Pain Au Chocolat 40g X 180
"Pierre Herme"
40 G - 180 Pcs/Box

170° 16-18 min 



Vegan & Gluten Free



BRI1012
Vanilla Hazelnut Crown (39774)
90 GR x 48 pcs / BOX

170° 16-18 min



BRI1013
Cherry Crown & Flax seeds (39776)
90 GR x 48 pcs / BOX

170° 16-18 min



BRI1014
Orange & Hazelnut (39775)
90 GR x 48 pcs / BOX

170° 16-18 min



BRI01012
Croissant

170° 16-18 min



BRI01011
Pain Au Chocolat

170° 16-18 min



BRI307
Raspberry Vegan Croissant (38539)
90 GR x 44 pcs / BOX

170° 16-18 min



BRI182
Gluten Free Madeleine (35430)
30 GR x 50 pcs / BOX

160° 08-10 min



BRI183
Gluten Free Mini Brioche (35431)
50 GR x 50 pcs / BOX

160° 08-10 min



BRI171
Gluten Free Bread (354)
45 GR x 50 pcs / BOX

160° 08-10 min



BRI170
Gluten Free Bread
with Yellow Flax Seed Topping
45g x 50 pcs /BOX

160° 08-10 min


Frédéric Lalos

COLLECTION




BRI131
Le Muesli
Muesli Bread Loaf
(34503)
280 GR x 26 pcs / BOX
190° 12-14 min 




BRI130
Pain aux Figs
Figs Bread Loaf
(34230)
330 GR x 26 pcs / BOX
190° 12-14 min 




BRI126
Le Seigle Citron
Rye Lemon Bread Loaf
(34110)
330 GR x 26 pcs / BOX
190° 12-14 min 




BRI128
Le Complet
Rye Lemon Bread Loaf
(34233)
330 GR x 26 pcs / BOX
190° 12-14 min 




BRI129
Le pave aux noix
Pave with nuts Bread Loaf
(34234)
400 GR x 25 pcs / BOX
190° 12-14 min 




BRI066
Le Pain Cerealier
Cereal Bread Loaf
(32992)
450 GR x 16 pcs / BOX
190/200° 16-18 min 




BRI067
Le Pain Pochon
Buckwheat & sourdough
Bread Loaf (32993)
450 GR x 16 pcs / BOX
190/200° 16-18 min 




BRI165
Le Pain Batard
Wheat sourdough Bread
Loaf (33365)
540 GR x 14 pcs / BOX
190/200° 16-18 min 




BRI163
Grand Pochon
Buckwheat & sourdough Bread
Loaf (34673)
1.1 KG x 8 pcs / BOX
190/200° 16-18 min 




BRI164
Grand Cerealier
Cereal Bread Loaf
(34674)
1.1 KG x 8 pcs / BOX
190/200° 16-18 min 



BRI004
Pave Rustique Cereales
Cereal Bread Loaf Rustique
(30735)
450 GR x 30 pcs / BOX
190/200° 16-14 min 




BRI003
Pain au Levain Rustique
Sourdough Rustique Loaf Roll
(30734)
450 GR x 25 pcs / BOX
190/200° 16-14 min 



Bread by Lenotre




BRI025
Fine d'Or Epi
Bread Roll
(31692)
40 GR x 40 pcs / BOX

190° 6-8 min 




BRI009
Fine d'Or Nature
Baguette Roll
(30895)
45 GR x 50 pcs / BOX

190° 6-8 min 




BRI011
Pain Graines & Cereales
Cereal Bread Roll
(30898)
45 GR x 60 pcs / BOX

190/200° 8-10 min 




BRI906
Fine d'Or Cereales
Cereal Bread
(36768)
45 GR x 50 pcs / BOX

190° 8-10 min 




BRI010
Pain Triangle Olives Vertes
Green Olive Bread Roll
(30897)
45 GR x 45 pcs / BOX

190/200° 6-8 min 




BRI007
Pain de Campagne
Sourdough Bread Roll
(30893)
45 GR x 60 pcs / BOX

190/200° 8-10 min 




BRI186
Fine d'Or Olives Noires & Th
Black Olive Bread Roll
(31823)
50 GR x 50 pcs / BOX

190° 6-8 min 




BRI119
Pain Seigle
Bread Rye Roll
(33994)
50 GR x 50 pcs / BOX

190/200° 8-10 min 



BRI008
Pain Aux Fruits
Mix Fruits & Nuts Rye Bread
(30894) Bread Loaf
180 GR x 20 pcs / BOX

190/200° 16-18 min 



Classic Bread Roll




BRI020
 Mini Carre Rustique
 Square Bread Roll
 (31520)
 40 GR x 80 pcs / BOX
 190° 8-10 min 




BRI133
 Essentielle Nature
 Nature Bread Roll
 (34921)
 40 GR x 200 pcs / BOX
 190° 8-10 min 



BRI069
 Diamant Cereales
 Cereal Bread Roll
 (33002)
 55 GR x 100 pcs / BOX
 190° 10 min 




BRI068
 Diamant Nature
 Nature Diamant Bread Roll
 (33000)
 55 GR x 100 pcs / BOX
 190° 10 min 




Classic Breads




BRI240
Ciabatta Huile d'Olive
Olive Oil Ciabatte Bread
(37190)
140 GR x 46 pcs / BOX
190° 10-12 min 




BRI024
Ciabatta Olives Vertes
Ciabatta Green Olives
(31612)
140 GR x 30 pcs / BOX
190° 10-12 min 




BRI198
Brioche sandwich
(36110)
130 GR x 44 pcs / BOX
190/200° 10-12 min 




BRI023
Baguettine Cereales
Sandwich baguette Cereal
(31611)
140 GR x 28 pcs / BOX
190/200° 10-12 min 




BRI135
Baguette Blanche Essentielle
White Baguette Essentielle
(34790)
280 GR x 25 pcs / BOX
190° 16-18 min 




BRI158
Baguette Campagne
Country Bread baguette
(34792)
280 GR x 25 pcs / BOX
190° 16-18 min 



BRI022
Baguettine Nature
Sandwich Baguette Nature
(31610)
140 GR x 25 pcs / BOX
190/200° 10-12 min 




BRI9994
Focaccia Genovese
(40560)
600 GR x 5 pcs / BOX
220/240° 2-3 min 




BRI9993
Focaccia Genovese Cut
(40561)
600 GR x 5 pcs / BOX
220/240° 2-3 min 



BR19991
Focaccia Cinquanta
Nature 210g X 24/box
220/240° 2-3 min 



BRI9992
Focaccia Cinquanta
Nature 450g X 12/box
220/240° 2-3 min 

panidor®

NEW-IN

CLASSIC
FINE FOODS

The bakers of heart and soul since 1994

From a family company to the No. 1 manufacturer in Portugal in the area of frozen bakery products and pastries, present in almost all Portuguese homes and on all continents.

Tradition and innovation continues to be part of our DNA.



Bread & Roll

FROM PORTUGAL



PAN01003
MINI WATER ROLL
200 X 33G

33g 200 64 10-15m 5-8m 200°



PAN01004
MINI CAROB ROLL
250 X 33G

33g 250 56 10-15m 5-8m 200°



PAN01009
TRADITIONAL CORN BREAD
20 X 400G

400g 20 56 3h 10-14m 200°



PAN01005
MINI FIVE CEREALS ROLL
250 X 33G

33g 250 64 10-15m 5-8m 200°



PAN01006
MINI ROLL OLIVE OIL AND OLIVES
250 X 33G

33g 250 64 10-15m 5-8m 200°



PAN01010
MINI PASTEL DE NATA
120 X 35G

35g 120 80 10-15m 8-11m 250°



PAN01007
SPECIAL FIG AND HONEY MINI BREAD
250 X 33G

33g 250 56 10-15m 5-8m 200°



PAN01008
MINI PUMPKIN ROLL WITH NUTS
250 X 33G

33g 250 56 10-15m 5-8m 200°



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