



BRIDOR



SHARE

**THE BAKERY CULTURES
OF THE WORLD**

OUR KNOW-HOW



EXCEPTIONAL PRODUCTS

Breads **with** characteristics directly **inspired by craftsmanship**; **Viennese pastries** with high quality golden puff pastry; **generous snacks** and **patisseries** that are as **indulgent** as they are creative.



Most of

OUR RECIPES

are **easy to understand and contain only essential ingredients** thanks to the Bridor Clean Label policy.



Collections inspired

BY THE BAKERY CULTURES OF THE WORLD

to take flavours on a journey.



A WIDE PRODUCT RANGE

suitable for **every eating occasion**.



Frédéric Lalos



Michel Roux Jr.



Pierre Hermé

PARTNERSHIPS

with **prestigious chefs** to create or embody collections that live up to our quality standards.



OUR DNA



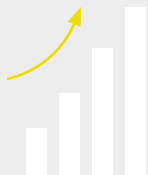
PRESERVING ARTISANAL KNOW-HOW

For over 30 years, **Bridor has been inspired by the bakery tradition and has teamed up with chefs** to propose characterful and delicious products. Bridor offers original collections for high-end customers through prestigious partnerships, such as with La Maison Lenôtre, La Maison Pierre Hermé Paris and Meilleur Ouvrier de France Boulanger, Frédéric Lalos.

PEOPLE AT THE HEART OF OUR PROFESSIONS

Bridor takes special care of the women and men who work with us every day to offer exceptional products. Frequent initiatives to promote health, integration, safety and well-being in the workplace are organised throughout the year.

BRIDOR IN NUMBERS



€1.3 billion
turnover in 2023



Presence in over
100 countries
worldwide



QUALITY FOR OVER 30 YEARS

Bridor's production methods respect the products and resting times necessary for the flavours to develop. The teams, made up of experts, make essentially pure butter Viennese pastries. Some breads are made with sourdough, which has been kept going for over 20 years in our production workshops.

SUPPORTING AND SHARING BAKERY CULTURES OF THE WORLD

At Bridor, we draw inspiration from the know-how of bakers from all around the world to create typical products inspired by local traditions. Our chefs thus create characterful ranges that are an invitation to indulgence with melt-in-the-mouth Viennese pastries, crispy breads and delicious pastries.



THE BRIDOR BAKERY CULTURES CLUB

Since 2020, the BBCC has offered a forum for sharing and reflection to our 40 expert bakers all over the world. Together, they discuss new trends, local culinary traditions and good bakery practices.

10 production

sites



400,000 tonnes

of products per year



4,000

employees

**BRIDOR, A
BRAND NAME**

**GRUPE
LE DUFF**

The world leader in the bread-pastry, café bakery and pizza-pasta sector, LE DUFF Group is present in over 100 countries on 5 continents.

OUR COMMITMENTS

for our French bread and Viennese production sites.



THE QUALITY OF OUR INGREDIENTS

WHEAT VARIETIES

Nearly 97% of wheat varieties for our French production sites are from France*. They are processed by millers located less than 300 km from our production sites.

Our goal? To reach 100% of French wheat varieties by 2027.

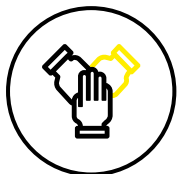


PROTECTING OUR ENVIRONMENT

ADIABATIC TECHNOLOGY

This technology brings warm, dry air into contact with a humid area, effectively reducing temperatures.

Over 75,000m³ of water has been saved per year thanks to the use of this technology on all of our freezing facilities.



RESPECTING WOMEN AND MEN

CERTIFICATION

Energy Management



EXOSKELETONS

In 2019, we integrated our first exoskeletons. Since then, we have added muscular activity sensors to quantify the benefits of exoskeletons.

CERTIFICATION

Health and Safety at work



CONSUMERS' HEALTH AND WELL-BEING

COMMITMENT REGARDING SALT

Since 1 January 2024, our breads have a maximum salt content of 1.3 g/100 g.**

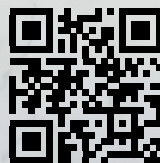


* With the exception of weather conditions preventing supply of 100% French origin wheat.
** In the baked product, excluding focaccias.

TO FIND OUT MORE
Go to our website and social media

BR19ENV1 - BRIDOR - Zone artisanale Olivet - 35630 SERVON-SUR-VILLAINE - Rennes Trade & Companies Register - SIRET 491 668 893 00010 - Non-binding photos -
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