



Our *know-how*



SHARE

THE BAKERY CULTURES
OF THE WORLD

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.



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, kept going for over 20 years in our production workshops.

Supporting and sharing bakery cultures worldwide

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.

Bridor in numbers



€1.3 billion
turnover in 2023



10 production

sites



400,000 tonnes
of products per year



4,000
employees

LOCAL SERVICES

ON OUR WEBSITE BRIDOR.COM

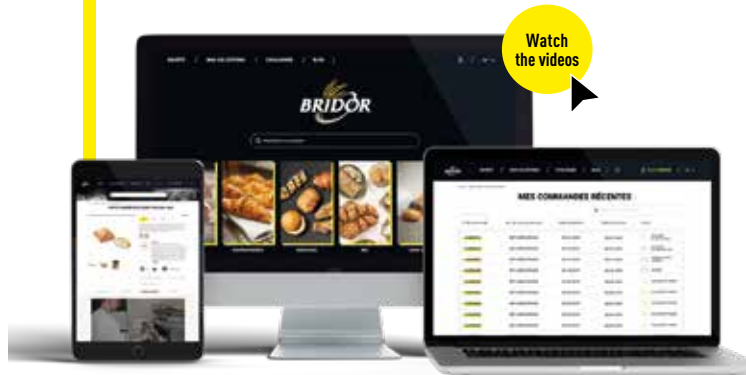
A 100% digital catalogue

With over 300 products, it's the ideal way of seeing the whole Bridor range. It allows you to select the products that best suit your needs.



Full support for your preparations

On our Website, you can find complete instructions in the form of short videos for optimal preparation.



Your personalised customer space

Connect to your personal space on Bridor.com via your customer account. You'll find your specific references there.

In addition, you will find:

- / Your list of favourite products
- / Your orders
- / Your purchase history
- / Additional documents to download: technical data sheets, invoices, etc.

And talk directly with our customer service.

Inspiring and creative recipes for you

/ Our chefs and expert bakers, members of the Bridor Bakery Cultures Club, present their best gourmet and delicious, sweet or savoury recipes made with our products.

/ Make the most of a clear and easy-to-use interface to quickly find over 170 recipes that meet your needs, and download the corresponding recipe files.



BCC
BRIDOR BAKERY CULTURES
CLUB

The Bridor Bakery Cultures Club

In 2020, we set up the Bridor Bakery Cultures Club. This space for sharing and thinking brings together our 40 expert bakers who are located all over the world. Together, they discuss new trends, local culinary traditions and good bakery practices.

Bread

OUR KNOW-HOW

Quality raw materials

- / Minimum **T65 wheat flours**: since 2021, all our classic wheat flours are made from **wheat grown in France**.*
- / Sourdoughs **made in our production workshops** following precise specifications.


The taste of tradition

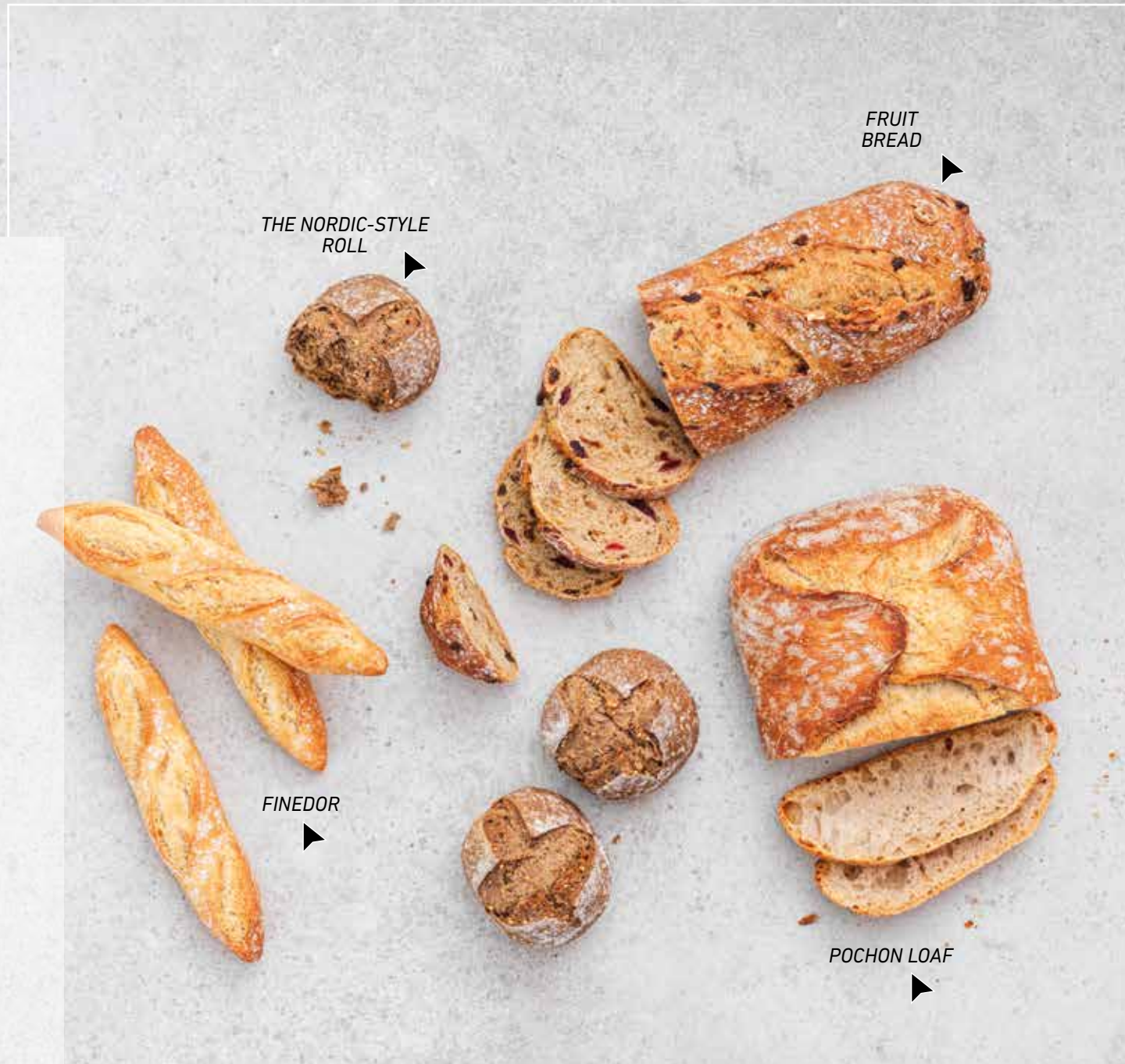
- / The doughs are worked, kneaded and formed slowly.
- / Long rising **and fermentation times** for centres with a honeycomb texture and unique flavours.
- / Baked or pre-baked.

Know-how and creativity

- / A line inspired by **pure French bakery know-how and the bakery cultures of the world**, for a wide range of breads with multiple shapes and flavours.

Commitment to healthier eating

- / **98% of our breads have the Bridor Clean Label.** 
- / Since 2024, the maximum salt content in our bread is 1.3 g/100 g**.



OUR COLLECTIONS



French-style breads

A selection of bread inspired by pure French baking know-how.

Evasions



A collection made up of typical products inspired by local traditions and products that combine French know-how with different world cultures.

Organic Breads



Made with organic* raw materials, the breads in this collection come in a variety of formats to satisfy every moment of enjoyment.

Well-Being

A collection of delicious breads committed to Better Living and Better Eating, such as the Bleu-Blanc-Cœur and gluten-free breads.

1
PREMIUM



Bridor Une Recette Lenôtre Professionnels

Exclusive bread roll and bread recipes for caterers, made in collaboration with Maison Lenôtre: classic or more creative recipes in small formats to enhance meals.



Bridor by Frédéric Lalos

Developed in partnership with Frédéric Lalos, Meilleur Ouvrier de France, these large loaves with exceptional baking qualities immediately project us inside a bakery.

2



The Gourmet Breads

Recipes skilfully developed by our bakers, to offer characterful breads with intense flavours and complex shapes and finishes.



Breads of Indulgence

Very indulgent and generous, sweet or savoury loaves, rich in add-ins and suitable for any time.

3



The Essential Breads

Breads made with simplicity, but always with the same Bridor quality standards, characterised by classic shapes and well-loved flavours to meet daily needs. Some of the recipes in this collection are made with Label Rouge flour.

* In compliance with regulations.



Bridor, Une Recette Lenôte Professionnels

The "Bridor, Une Recette Lenôte Professionnels" bread range features the **excellence of French bakery, in small formats**, for hotel and catering professionals. The rolls in this range are refined and delicate. Made **with sourdough and baked in a stone oven**, they create a variety of enjoyable tastes through different recipes, shapes and flavours.



FOCUS ON *The Finedor®*

The Finedor® is the perfect emblem of this prestigious collection. This mini baguette has become a must-have product at top restaurants. Embodying French elegance and finesse, the Finedor® is meticulously made from carefully selected raw materials.

61% OF EUROPEANS LIKE GOURMET BREADS WITH LOTS OF ADDED BITS.*



DISCOVER

MULLED WINE AND CHESTNUT BREAD

An exceptional and original recipe created in collaboration with Maison Lenôte chefs to form the creative basis for your canapés!

- / **Red wine** (17.8%) is added to the dough to give the crumb a lovely pink colour and refined aroma.
- / **Generous pieces of chestnuts** (10%) provide a slightly crunchy texture.
- / **"Mulled wine" spices** (cinnamon, ginger and zesty spices) give it character and unmistakable flavour.

41977 MULLED WINE AND CHESTNUT BREAD 130G

Bridor by
Frédéric Lalos

MEILLEUR
OUVRIER
DE FRANCE

Since 2010, Bridor has teamed up with **Frédéric Lalos, Meilleur Ouvrier de France in the Baking category**, to offer a bread range with exceptional baking qualities, combining **creativity and excellence**. Some of the breads are shaped or decorated by hand in the ultimate commitment to appearance and unique flavours. Discover this collection part-baked in a stone oven, which reinvents large, characterful loaves in a variety of shapes and sizes.



“Bread is only good if it tastes good.”

FOCUS ON

The Pochon Loaf, a truly iconic product!

The Pochon loaf is the result of a blend of T65 wheat sourdough and dehydrated buckwheat sourdough for a loaf full of character.

Long fermentation is the key to its subtle flavour. Its thick crust and exclusive shape are obtained by folding by hand.

Find more about this loaf on our Website!



KHORASAN WHEAT AND ANCIENT SEEDS BREAD

A new loaf combining creativity and know-how.

KHORASAN WHEAT IS AN HEIRLOOM WHEAT VARIETY ORIGINATING IN THE MIDDLE EAST.

Discover this recipe with intense flavours, made with ingredients carefully selected for their quality:

/ Khorasan wheat flour and French wheat flour: an exclusive blend of wheat grown in France and selected for their unique taste properties.

/ Wheat sourdough: Made carefully in our workshops to produce bread that develops beautifully and has an incomparable taste.

/ A unique mix of six heirloom seeds: sunflower, brown flax, amaranth, white quinoa, millet and yellow flax, for a unique taste, a crunchy texture and a very appealing look.

42392 KHORASAN WHEAT AND ANCIENT SEEDS BREAD 450 G

DISCOVER



75% OF EUROPEANS WANT TO TRY THIS PRODUCT.*

The Gourmet Breads

Characterful breads, specifically worked by our teams to offer **recipes inspired by French baking know-how**. This collection includes a wide range of quality recipes in **various formats**, such as baguettes, half-baguettes, rolls and large loaves.

Each recipe is carefully made with **respect for processes and the dough**. The dough is worked with high moisture levels and long fermentation times for optimal development of the crumb and intense flavours.

Sourdoughs made in our production workshops, which respect long fermentation times, are incorporated into the dough resulting in exceptional products.



78% OF EUROPEANS THINK THAT A BAGUETTE COVERED IN SEEDS IS MORE APPETIZING.*

48% OF EUROPEANS CONSUME SEEDED BAGUETTES AT LEAST ONCE OR TWICE A WEEK.**

DISCOVER

THE GRAINS GOURMET BAGUETTE

A delicious baguette made with:

- / Wheat **flour** and **roasted corn flour** for a cream-coloured crumb.
- / A **seeded wheat sourdough** made in our workshops, which provides unique scents and flavours.
- / A **blend of seven seeds in the dough**: sunflower, amaranth, millet, chia, red quinoa, brown flax, buckwheat and spelt wheat flakes.
- / A **topping of seeds**, with brown flax, yellow flax, quinoa and chia, to add extra indulgence and create an attractive look.
- / Pre-baked in a deck oven and featuring a single stroke of the blade along the length for a lovely crust and excellent development.

42332 GRAINS GOURMET BAGUETTE 280 G

Breads of Indulgence

Enticing breads that stand out thanks to their recipes enhanced with **sweet or savoury inclusions**, but always on a bread base inspired by French baking expertise. In this collection, discover bread roles and large gourmet loaves, in a variety of shapes and tastes, for every moment of enjoyment.

61% OF EUROPEANS LIKE GOURMET BREADS, RICH IN PIECES (WALNUTS, DRIED FRUITS, ETC.)*



FOCUS ON Large Breads of Indulgence

Breads with unique recipes and a generous quantity of fruits, seeds or nuts. A soft and airy crumb with a crunchy crust and inclusions resulting in breads to enjoy from breakfast to dinner, as a side or as bases.

- 40496 WALNUT LOAF 300 G
- 40497 FRUIT BREAD 300 G
- 40495 CORN BREAD 300 G

Evasions

When **French baking expertise is inspired by trends from near and far**, to offer breads with original and delicious recipes. Local flavours have been reinterpreted in our different products, such as the Nordic Loaf inspired by Scandinavia, or Ciabattas and Focaccias with Italian flavours. Discover this collection which reflects the **bakery cultures of the world!**



FOCUS ON

Cinquanta



Focaccia Romana, is emblematic of Italian cuisine. Discover the Cinquanta, made from wheat flours (T55 and T110), fermented dough (Biga) and extra-virgin olive oil. The fermentation time of 50 hours and a high rate of hydration give the product an airy crumb and a crispy crust.

- 40515 PLAIN FOCACCIA CINQUANTA 210 G
- 40517 PLAIN FOCACCIA CINQUANTA 450 G



FOCUS ON

Rustikal Brots



Bridor and Kamps offer professionals typically German breads. Made in Germany, these breads baked in moulds will transfer the essence of the German culture across the world!

- 41289 VOLLKORN TRIANGLE 750 G
An original shape, rich in seeds and made with rye flour and sourdough.
- 41288 KÜRBISKERN BREAD 750 G
A pumpkin seed bread made from rye and wholemeal flour, rich in seeds.

* Bridor survey on 6,000 consumers representative of the population in six countries in Europe (France, United Kingdom, Germany, Spain, Italy and Netherlands), September 2023.

Viennese pastries

OUR KNOW-HOW

High quality puff pastry

- / **Pure butter** for the majority of our ranges: Charentes-Poitou PDO butter or fine butter for meltingly-soft Viennese pastries with fine lamination.
- / **French flours:** classic wheat flours made from wheat grown in France.*
- / Using barn or free range eggs for our French production sites.

The taste of tradition

- / Viennese pastries **made in the spirit of French pastry-making.** The dough is left to prove for hours for flavoursome Viennese pastries with complex, rich and intense aromas and golden puff pastry.

Flexibility and speed

- / Available RTP (ready-to-prove) and RTB (ready-to-bake) to meet every need.

Commitment to healthier eating

- / **78% of our Viennese pastries have the Bridor Clean Label.**



PAIN
AU CHOCOLAT

CROISSANT

OUR COLLECTIONS

French-Style Viennese Pastries

A selection of French classics: croissants, pains au chocolat, pain aux raisins and apple turnovers in a range of recipes and formats.

Indulgent Viennese Pastries

A range of very indulgent Viennese pastries with a variety of shapes and flavours: MINI Indulgent Viennese Pastries and MAXI Indulgent Viennese Pastries.

Viennese Pastries of the world



When French baking expertise is inspired by trends from near and far.

Well-Being & Organic



A collection that combines nutritional benefits, enjoyment and quality.

PREMIUM



Bridor x Pierre Hermé Paris

A collection of Viennese pastries that is unique in terms of both flavours and the finesse of the ingredients.



Bridor, Une Recette Lenôtre Professionnels

The excellence of French bakery at the service of Hotel and Restaurant professionals.



Éclat du Terroir

Drawing inspiration from French pastry-making tradition, this range concentrates all Bridor's expertise in a selection of exceptional Viennese pastries.

Inspirés

A new collection with a generously sized, very flaky croissant and pain au chocolat, with lots of visible layers.

Savoureux

A recipe rich in butter. These crispy Viennese pastries have intense flavours and a melt-in-the-mouth texture.

Irrésistibles

A unique recipe where the touch milk¹ and cream¹ provides intense flavours that will delight the taste buds.

Classics

Exquisite and affordable Viennese pastries with a dainty texture, made with fine butter.

Baker Solution

Viennese pastries with a light and crispy texture, made with high-quality fat blends² or margarine³ and rigorously selected ingredients.



Bridor, Une Recette Lenôtre Professionnels

This collaboration of over 20 years has been built on shared values: high standards, excellence and creativity. These exclusive recipes have been invented by Lenôtre master bakers to create **pure butter Viennese pastries** with delicate flavours and exceptional lamination.

This **prestigious brand, designed for Chefs by Chefs**, is today available throughout the world to our most demanding clients.



FOCUS ON *PDO butter, a label to share with guests*

78%
OF EUROPEANS
CONSIDER THAT
CHARENTES-POITOU PDO
BUTTER IS THE RESULT
OF UNIQUE REGIONAL
KNOW-HOW*

The majority of these Viennese pastries is made with Charentes-Poitou PDO butter, a local butter resulting from unique regional know-how and based on a responsible approach.

Thanks to its authentic production method, with an organic maturing period of over 16 hours, Charentes-Poitou PDO butter has unique organoleptic qualities and is recognised by baking professionals as the reference for making high-quality Viennese pastries.

79% OF EUROPEANS THINK THAT THE MINI TARTELETTES ARE VERY INDULGENT*

DISCOVER

THE MINI TARTELETTES

When the world of Viennese pastries meets the world of patisserie!

- / A unique shape on the market with very fine and delicate pure butter puff pastry.
- / An indulgent mini ready-to-bake 35 g format, ideal for every moment of enjoyment.
- / Intense and fruity recipes offering a perfect balance between lamination and prestigious fillings.

- 42321** APPLE & PEAR MINI TARTELETTE 35 G
- 42322** BLACKCURRANT & APPLE MINI TARTELETTE 35 G
- 42323** PASSION FRUIT & PINEAPPLE MINI TARTELETTE 35 G
- 42337** MINI TARTELETTES ASSORTMENT

Éclat du Terroir

Drawing inspiration from French pastry-making tradition, Éclat du Terroir concentrates all of Bridor's expertise in a selection of exceptional Viennese pastries.

A recipe made exclusively with pure butter, with gentle and steady dough lamination and long proving times for a puff pastry of exceptional quality in terms of both texture and flavour.

This recipe, kept secret since its creation, gives these Viennese pastries a natural wealth of flavours and a final intense caramel note.



DISCOVER

ARTY
Viennese pastries by creative artisans

ARTY, THE VIENNESE PASTRY BY CREATIVE ARTISANS

Designed like true works of art, these ARTY Viennese pastries rise to the occasion with modern, regular and sleek appearances.

Éclat du Terroir is inspired by the work of leading figures from the world of pâtisserie, who are using the visual aspect to reinvent the codes of indulgence, and thus propose the ARTY Viennese pastries.

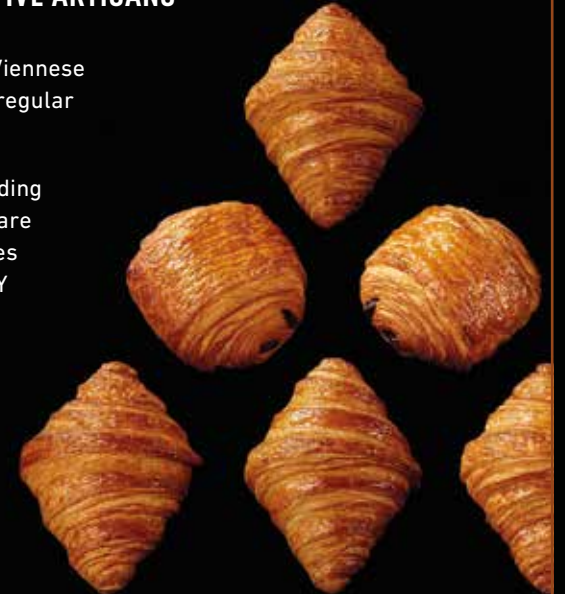
The ARTY Viennese pastries enable artisan bakers to assert their creativity and leave a stamp of their uniqueness.

41855 THE ARTY CROISSANT 75 G

A new, original, modern and pyramid shape with thin and delicate puff pastry on the outside, well-defined layers and a silky smooth crumb.

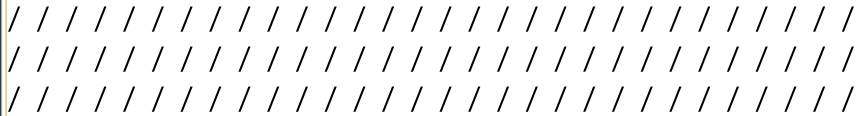
41856 THE ARTY PAIN AU CHOCOLAT 85 G

*Exceptional lamination, a fairly short but wide and generous shape thanks to special folding and an extra-indulgent recipe with 20% more chocolate.**



FOCUS ON *Charentes-Poitou PDO butter*

Éclat du Terroir Original Viennese pastries are made with Charentes-Poitou PDO butter, a local butter resulting from unique regional know-how and based on a responsible approach.



Bridor x Pierre Hermé Paris

A unique and creative collaboration!

Driven by their shared values and a deep respect for know-how, **Bridor and Pierre Hermé Paris have created a collection of Viennese pastries that is unique** in terms of both flavours and the finesse of the ingredients.

Each ingredient has been rigorously selected, with **particular attention to the origin of the ingredients** in this range: French wheat, Brittany butter, Madagascar pure origin chocolate, etc.

40260 MINI CROISSANT 35 G

A mini croissant that is both crispy and soft, which develops buttery flavours and has a unique lingering taste.

40261 MINI PAIN AU CHOCOLAT 40 G

It has the crispiness and buttery notes of the croissant associated with Madagascar pure origin chocolate with a strong flavour that is not too sweet and has tangy notes.



Evasions

The Évasion collection is a range of Viennese pastries resulting from a process of innovation inspired by the bakery cultures of the world to propose creative and delicious products. Local flavours have been reinterpreted in our different products, such as the Italian-influenced multigrain croissant, the Zaatar croissant with Middle Eastern flavours or couques, Viennese pastries typical of Belgium.



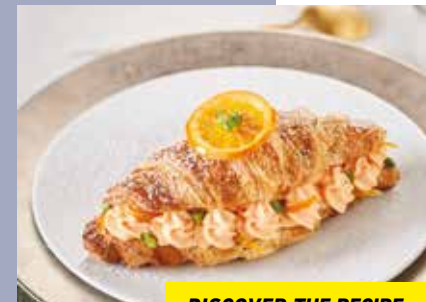
FOCUS ON *The Multigrain Croissant*

/ An original recipe with pure butter puff pastry and sunflower seeds, brown flax and poppy seeds for added flavour.

/ It has a crispy texture on the outside and is soft on the inside, with a delicious scent of fresh butter.

34732 MULTIGRAIN CROISSANT 70 G

35681 MULTIGRAIN MINI CROISSANT 35 G



DISCOVER THE RECIPE

MULTIGRAIN CROISSANT WITH A LIGHT MANDARIN CREAM & PISTACHIO PIECES

Indulgent Viennese Pastries

A unique experience of pleasure with creative, generously sized Viennese pastries. Today's consumers seek pleasure. They are drawn to new sensory tasting experiences.

The indulgent Viennese pastries combine new flavours, new textures with original shapes and attractive looks.

75% OF EUROPEANS LIKE DISCOVERING NEW SHAPES AND FLAVOURS OF VIENNESE PASTRIES*



FOCUS ON

Mini Friandises

- / Original, very appealing and mouth-watering visuals.
- / "Mini" formats from 28 g to 40 g, perfect for breakfast and little breaks, for guilt-free enjoyment.
- / Generous and clearly visible fillings, with intense flavours.
- / Pure butter recipes for fine and regular puff pastry.

- 31701 CHOCOLATE MINI TWIST 28 G
- 36814 VANILLA MINI TRIANGLE 40 G
- 36815 RASPBERRY MINI EXTRAVAGANT 35 G
- 36821 PRALINE MINI FINGER 35 G



FOCUS ON

85% OF EUROPEAN CONSUMERS THINK THAT THIS PRODUCT WOULD BE IDEAL FOR A SNACK**

Swirl with Milka® chocolate chips



- / A very indulgent **95 g Viennese pastry** with Milka® chocolate chips (10%).
- / The **unique, smooth and creamy taste** of Milka® chocolate.
- / A **meltingly soft texture** thanks to a rich pastry cream.



BAGS OR STICKERS DIRECTLY IN THE BOXES TO PROMOTE THE BRAND ON THE SHELF TO CONSUMERS AND BOOST PRODUCT VISIBILITY.

BAGS AND STICKERS CAN BE PERSONALISED SUBJECT TO MOQ.

* Bridor survey on 6,000 consumers representative of the population in six European countries (France, United Kingdom, Germany, Spain, Italy, Netherlands) - September 2023.
 ** Bridor survey on 6,000 consumers representative of the population in six countries in Europe (France, United Kingdom, Germany, Spain, Italy and Netherlands), November 2023.

Snacking

72% OF EUROPEAN CONSUMERS LIKE THE SAVOURY VEGETARIAN PUFF PASTRY RECIPES.³

87% OF EUROPEAN CONSUMERS LIKE THE CHEESE LATTICES.⁴

High quality puff pastry

- / **Pure butter** for the majority of our references: ready-to-bake savoury snacks made with flaky puff pastry for a crispy texture and golden appearance.
- / **French flours:** classic wheat flours made with wheat grown in France¹.
- / Solely with barn or free range eggs for our French production sites.


Flavours and Creativity

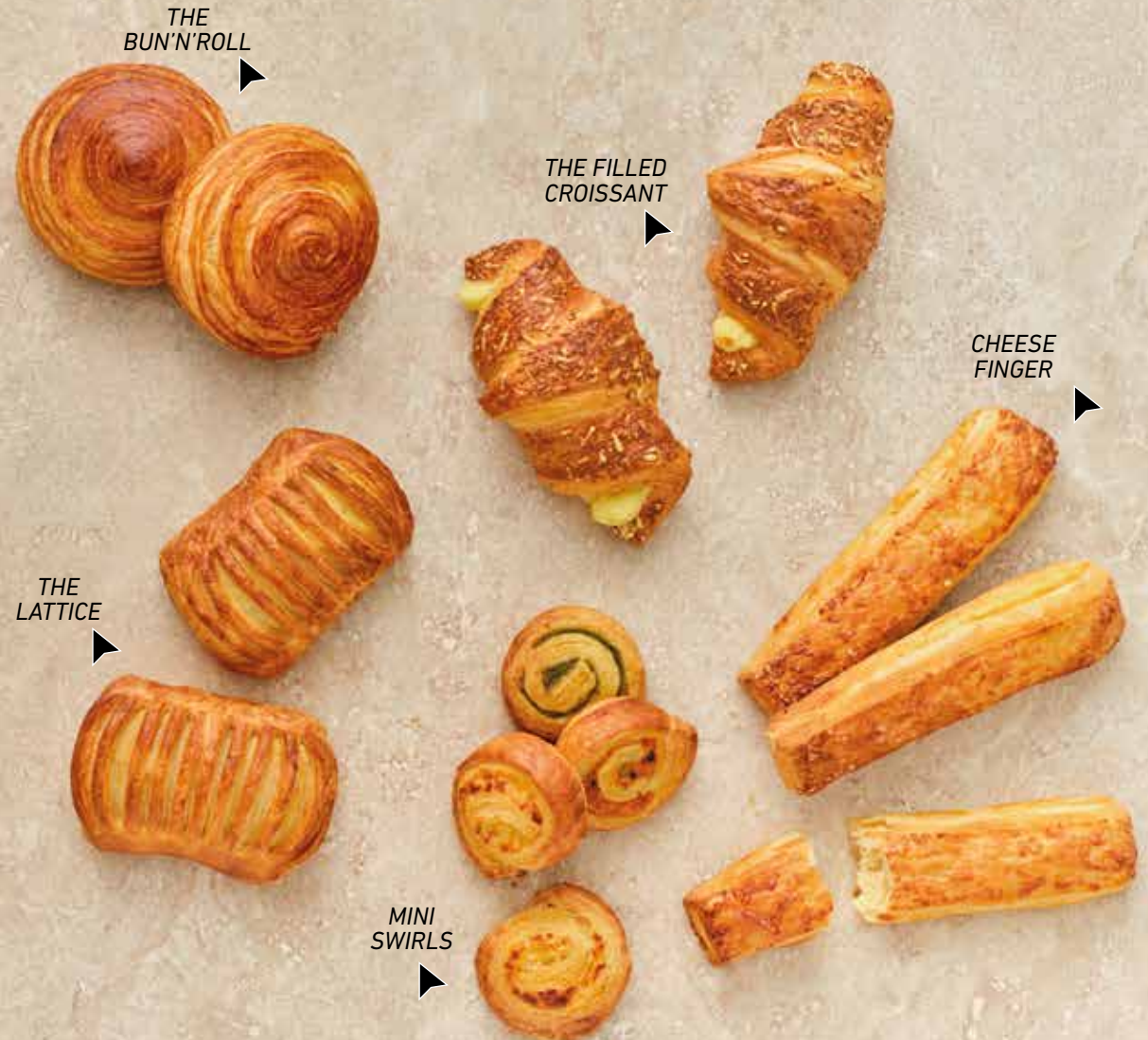
- / Generous, **flavoursome and varied fillings.**
- / **Different formats:** mini formats for every moment of the day, at home or out of home, and more generous maxi formats suitable for table dining or eating on-the-go.

Quick to prepare

- / An RTB (ready-to-bake) offer for fast and simple preparation, guaranteeing freshness and flexibility.

Commitment to healthier eating

- / 79% of our savoury snacks have the Bridor Clean Label². 



(1) For our French production sites, excluding wheat gluten. With the exception of weather conditions making it impossible to supply 100% French origin wheat • (2) Excluding the Panidor collection.

(3) CHD Expert survey for Bridor – June 2022 – 505 bakery consumers. • (4) Bridor survey on 6,000 consumers representative of the population in six European countries (France, United Kingdom, Germany, Spain, Italy, Netherlands) – September 2023.



FOCUS ON



The Laughing Cow® cheese lattice

Enjoyment and fun for all!

A delicious savoury snack to meet the growing snacking trend:

- / An **indulgent and creamy** centre with The Laughing Cow® cheese.
- / Lovely, **pure butter**, golden puff pastry with a crispy and melt-in-the-mouth texture.
- / A **generous 100 g format** suitable for different moments of enjoyment.

The Laughing Cow®:
10 MILLION PORTIONS
sold every day in 130 countries*

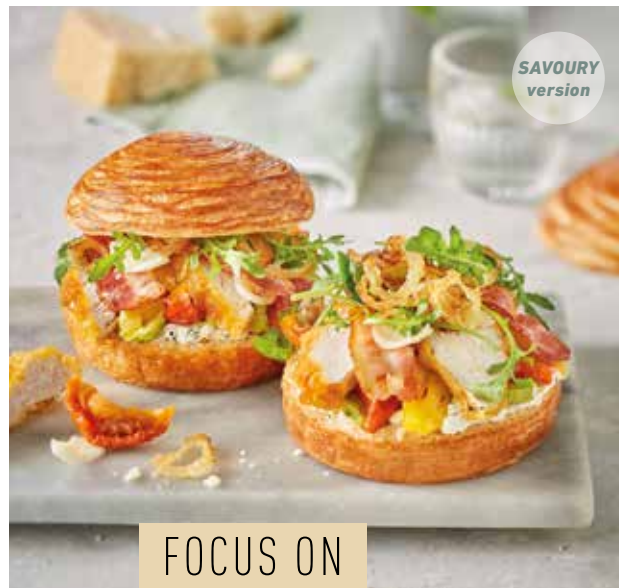
THE 7TH MOST SOLD
cheese brand in the world*



A COMPREHENSIVE
SALES HELP TOOL
PROVIDED IN THE
BOXES: BAG OR
STICKERS



* BEL data.



SAVOURY
version

FOCUS ON

The Bun'n'Roll, an iconic product!

Made from a delicious croissant dough, this 85 g spiral-shaped puff pastry bun is more than just a base. It will become the essential element for making gourmet burgers or presenting elegant desserts!

- / **So versatile!** The Bun'n'Roll is the ideal product all day long. From breakfast to evening meal, including sweet breaks, the Bun'n'Roll is a versatile and practical product that can be adapted to all your culinary wishes and ideas.
- / **So attractive!** Its spiral shape will not fail to catch the eyes of your guests.
- / **So surprising!** The Bun'n'Roll is not just visually surprising. It will stun your guests thanks to its delicious buttery taste and its unique textures: crispy on the outside and meltingly-soft in the middle!
- / **So practical!** Practicality is essential in today's cuisine. The Bun'n'Roll is supplied with paper moulds that make it easy to prepare and bake.

SWEET
version



DISCOVER
THE RECIPES

DISCOVER OUR WHITE PAPER
ON THE BUN'N'ROLL WITH
TRENDS, TIPS AND RECIPES
FROM OUR CHEFS.



Ideal
for making
New York
Rolls



Patisseries

Macarons

The macarons combine a **French "cold"-prepared meringue** with a **creamy** centre made with **whipped ganache, butter cream or fruit purée**. Available in around 20 flavours and in different packaging, the macarons meet every need!

Two ranges are available:

- ✓ **"Bridor Une Recette Lenôtre Professionnels"** macarons, which reflect the tradition of French patisserie
- ✓ **The Delights**, consisting of unique, elegant and trendy macarons.

Pastel de Nata

Inspired by the traditional recipe, this **typically Portuguese pastry** will take you on a journey thanks to its cream enhanced with a touch of cinnamon and a zest of lemon. You'll love its **ultra-crispy puff pastry** with a slightly caramelised taste! Today, this product is known and loved all over the world.

- ✓ Ready-to-bake or frozen part-baked.
- ✓ 35 g to 60 g formats.
- ✓ Available with butter or margarine.

Patisseries from around the world

Indulgent and tasty products inspired by local cultures from all over the world, such as the **chouquette**, the icon of French patisserie, **muffins** from the United States or **Bolas de Berlim**, typical Portuguese doughnuts.



CHOUQUETTES

MACARONS

PASTEL DE NATA

Naturalness and nutrition



Naturalness and nutrition are central to Bridor's commitments. These values are increasingly shared by consumers, who are seeking a more balanced diet.

Consumer well-being

From the breads in the Bleu-Blanc-Cœur or gluten-free range to the croissant without ascorbic acid, Bridor reinvents itself every year to propose tasty products committed to well-being and healthier eating in its "Healthier Eating" range.

[Discover the Healthier Eating range on our Website.](#)



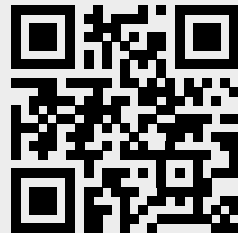
The environment

A concern central to Bridor's commitments. It is embodied by the organic collection, which contains products made from raw materials from organic farming.*

[Discover the Organic range on our Website.](#)



*Download
the catalogue*



www.bridor.com

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exportsales@groupeleduff.com