



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

08 APPETISERS

Colourful Mini creatives NEW	10
Colourful Mini puff pastry NEW	12
Mini cones new	14
Mini puff pastry shells	16
Mini tartlets	18
Mini creatives	20

22 MEALS

Puff pastry shells NEW	24
Puff pastry discs & sheets	28
Neutral bases	29
Quiches	30

32 DESSERTS

Colourful Trendy tartlets NEW	34
Trendy tartlets NEW	36
Rustic tartlets	42
Shortcrust tarts with straight edges	43
Shortcrust tarts with fluted edges	44
Choux pastry	46
Flavoured puff pastry	48
Handcrafted tulips	50
Soft cakes	50
Savarins & babas	51
Macarons	54
Genoise/Sponge cakes & sheets	56
Meringues	60
Toppings	61
Waffle cups NEW	62



64 FROZEN

Raw puff pastry	66
Génoise/Sponge cakes	67
Jocondes	69
Babas	70
Crumbles	72
Soft cakes	72
Macarons	73
Choux pastry	74

75 GLUTEN FREE & VEGAN **NEW**

78 PIDY SELECTION RANGE

82 DELOS RANGE



With butter



Vegetable fats



With a coating



Clean recipe



Gluten Free



Vegan Recipe



Frozen



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.

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.

▼ Putting people first

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

OUR CSR COMMITMENTS

▼
For more information,
visit [pidy.com](https://www.pidy.com)

▼ 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.



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

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

NEW



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

ref.		
658.71.480	480	48



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
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

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

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

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



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

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

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 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



Apériquiche
ø 4,5 x h 1,1cm - 6g

ref.		
160.29.090	90	168



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



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



- 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.



Puff pastry
assortment

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

ref.		
047.50.048	48	360

mini tartlets



TRENDY



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

ref.	↓	🚚
647.81.210	210	96



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

ref.	↓	🚚
645.20.090	90	168



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

ref.	↓	🚚
646.81.210	210	96

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

ref.	↓	🚚
647.20.096	96	168
647.20.240	240	120

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

ref.	↓	🚚
637.20.240	240	120

Upon request



**Assortment
96 Mini Trendy
neutral**
48 Mini Trendy round /
48 Mini Trendy square

ref.	↓	🚚
648.20.096	96	168



**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



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



Mini casserole
ø 5,1 x h 1,1cm
 3,5g

ref.		
794.77.090	90	168
794.77.192	192	184



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



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



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



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

ref.		
240.05.072	72	48



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

ref.		
241.27.072	72	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



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



- 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.

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



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

ref.		
247.50.054	54	48



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

ref.		
244.49.054	54	48

Upon request



 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



 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 2,5mm
660g

ref.		
287.90.020	20	60

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

ref.		
288.91.015	15	60

tartlets

TRENDY



Trendy square
& neutral
+ coating
□ 7 x h 1,7cm - 30g

ref.		
642.81.036	36	152



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

ref.		
301.80.036	36	168
301.80.096	96	88



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

ref.		
643.20.036	36	168
643.20.096	96	88



Trendy round
& neutral
+ coating
ø 8 x h 1,7cm - 28g

ref.		
641.81.036	36	152

Trendy square
& neutral
□ 7 x h 1,8cm - 30g

ref.		
642.20.036	36	168
642.20.096	96	88

GLUTEN FREE



Gluten free
tartlet neutral
ø 8,5 x h 2cm - 19g

ref.		
749.01.027	27	200

SHORTCRUST



Shortcrust tartlet
neutral
ø 8,5 x h 1,5cm - 24g

ref.		
890.42.135	135	56

quiches

+ 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.



	Mini quiche	ref.		
	ø 7 x h 2cm	740.20.090	90	120
	12,5g	740.20.180	180	48



	Quiche	ref.		
	ø 8,5 x h 2,1cm	750.20.024	24	168
	18,2g	750.20.072	72	120
		750.20.144	144	56



	Quiche + aluminium case	ref.		
	ø 11 x h 3,7cm - 46g	760.00.442	42	56



	Handcraft quiche	ref.		
	ø 8,5 x h 2,1cm - 18.2g	750.20.560	60	88



	Quiche low	ref.		
	ø 11 x h 2,5cm	758.03.052	48	56
	35g			



	Quiche low	ref.		
	ø 11 x h 2,5cm	758.00.048	48	56
	29g			



	Quiche + aluminium case	ref.		
	ø 18 x h 3,2cm	770.03.014	10	100
	100g			



	Handcraft quiche	ref.		
	ø 11 x h 3,7cm - 46g	760.00.542	42	48



	Quiche high	ref.		
	ø 11 x h 3,7cm	760.00.042	42	48
	46g			



	Wholemeal quiche	ref.		
	ø 11 x h 3,7cm	760.73.042	42	48
	46g			



	Wholemeal quiche + aluminium case	ref.		
	ø 22 x h 3,2cm - 130g	780.73.406	6	84



	Handcraft quiche	ref.		
	ø 18 x h 3,2cm - 85g	770.00.508	8	100



DESSERTS

COLOURFUL TRENDY TARTLETS	34
TRENDY TARTLETS	36
RUSTIC TARTLETS	42
SHORTCRUST TARTS WITH STRAIGHT EDGES	43
SHORTCRUST TARTS WITH FLUTED EDGES	44
CHOUX PASTRY	46
FLAVOURED PUFF PASTRY	48
HANDCRAFTED TULIPS	50
SOFT CAKES	50
SAVARINS & BABAS	51
MACARONS	54
GENOISE/SPONGE CAKES & SHEETS	56
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



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 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

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

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.

NEW

C Mini Trendy round & sweet
ø 4 x h 1,5cm - 7,9g

ref.		
647.91.240	240	120

NEW

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

ref.		
645.91.090	90	168



sweet Trendy tarts

BUTTER + COATING



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



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

ref.		
301.74.036	36	168
301.74.096	96	88



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

ref.		
640.82.090	90	96



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

ref.		
646.23.096	96	168
646.23.240	240	120

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

ref.		
642.23.036	36	168
642.23.096	96	88

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

ref.		
640.23.054	54	168
640.23.108	108	104

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

ref.		
648.23.096	96	168



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

ref.		
644.23.036	36	168



DESSERTS

SWEET TRENDY TARTS

BUTTER

chocolate Trendy tarts

BUTTER + COATING

BUTTER



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

DESSERTS

CHOCOLATE TRENDY TARTS

fluted shortcrust tarts



ø 8,5 x h 1,6cm 24g			
ref.	↓		
890.47.054	54	88	
890.47.135	135	56	

ø 9,5 x h 1,6cm 31g			
ref.	↓		
892.47.108	108	48	

ø 11 x h 1,8cm 38g			
ref.	↓		
895.47.072	72	72	

ø 18 x h 2cm 128g			
ref.	↓		
898.47.012	12	90	

 ø 9,5 x h 1,6cm + coating - 33,5g			
	ref.		
	893.47.108	108	48
Upon request			

ø 11 x h 1,8cm + coating - 41g			
ref.	↓		
897.47.072	72	72	

ø 8,5 x h 1,6cm 24g			
ref.	↓		
890.46.135	135	56	

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.	↓		
895.46.072	72	72	

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 + coating - 203g			
ref.			
901.47.010	10	48	

ø 24 x h 2,3cm 250g			
ref.	↓		
906.47.014	10	48	

ø 28 x h 2,3cm 350g			
ref.	↓		
910.47.010	10	48	

ø 22 x h 2,3cm 200g			
ref.	↓		
900.46.010	10	48	

ø 24 x h 2,3cm 250g			
ref.	↓		
906.46.014	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



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



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



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



Upon request

ref.		
020.69SC.098	96	168
020.69SC.480	480	48



Chocolate flavour
ø 3,3 x h 2,2cm - 4,5g



Upon request

ref.		
020.67BL.098	96	168
020.67BL.480	480	48



Vanilla flavour
ø 3,3 x h 2,2cm - 4,5g



Upon request

ref.		
020.68SV.098	96	168
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**
+ tray
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**
+ tray
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

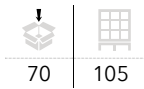


 **Savarin cork**
ø 2 x h 4,2cm - 5g
ref. LC020.005A.00250

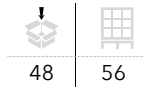
	
250	90



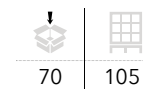
Mini Baba with rum
+ tray
ø 4,3 x h 2,5cm - 23g
ref. LC310.300S.30070



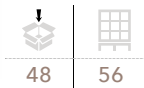
Baba with rum
+ tray
ø 8 x h 4cm - 80g
ref. LC300.300S.30048



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



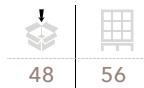
Baba with vanilla flavour
+ tray
ø 8 x h 4cm - 85g
ref. LC300.340S.30048



Upon request



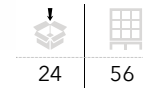
Baba (Irish Coffee) with whisky and coffee
+ tray
ø 8 x h 4cm - 85g
ref. LC300.330S.30048



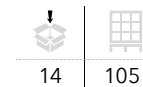
Upon request



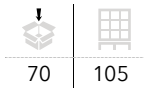
Baba cork with rum
+ tray
ø 4 x h 8cm - 100g
ref. LC315.300S.30024



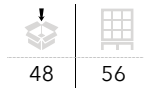
Baba cork brioché with rum
+ tray
ø 4 x h 8,5cm - 130g
ref. LC316.300S.30014



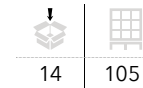
Mini baba square with rum
+ tray
□ 4,6 x h 3,1 cm - 22g
ref. LC312.300S.10071



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



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



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



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



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



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



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
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

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.

génoise / sponge cake



Mini Genoise/Sponge disc

Nature

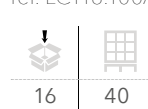
ø 5,5 x h 1,3 cm - 3,5g
ref. LC106.100A.00250



Sponge cake round

Neutral

ø 18cm - 175g
ref. LC118.100A.50016



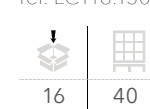
ref. LC118.100C.00016



Sponge cake round

Chocolate

ø 18cm - 185g
ref. LC118.130A.50016



ref. LC118.130C.00016



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



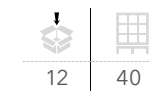
ref. LC135.130C.00006



Sponge cake round

Neutral

ø 22cm - 250g
ref. LC122.100A.50012



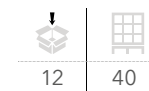
ref. LC122.100C.00012



Sponge cake round

Chocolate

ø 22cm - 270g
ref. LC122.130A.50012



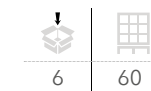
ref. LC122.130C.00012



Sponge cake round

Neutral

ø 28cm - 450g
ref. LC128.100A.50006



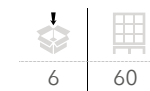
ref. LC128.100C.00006



Sponge cake round

Chocolate

ø 28cm - 490g
ref. LC128.130A.50006



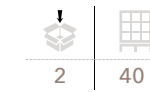
ref. LC128.130C.00006



Sponge block

Neutral

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



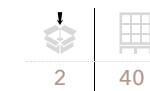
Upon request



Sponge block

Chocolate

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



Upon request

sponge sheets




Sponge cake sheet
Neutral

580 x 380 x 7mm - 360g		
ref		
571.53.006	6	112
571.53.017	12	60




Sponge cake sheet
Chocolate

580 x 380 x 7mm - 360g		
ref		
571.54.006	6	112
571.54.016	12	60




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



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

	
9	72



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

	
12	72



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

	
9	72



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

	
12	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

ref.		
487.65.012	12	36

toppings



Macaron pearls raspberry
ref. 462.49.006 - 200g

6	160



Macaron pearls chocolate
ref. 462.66.006 - 200g

6	160



Meringue pearls
ref. 488.65.006 - 200g

6	160



American cookies crumble
ref. 489.67.006 - 550g

6	160



Meringue crumble neutral
ref. 489.65.006 - 180g

6	160



Meringue crumble strawberry
ref. 489.64.006 - 190g

6	160



3 chocolate coated meringue crumble
ref. 489.66.006 - 575g

6	160



Speculoos crumble
ref. 430.26.006 - 400g

6	160



OUR FROZEN CRUMBLE



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

Upon request	105



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

Upon request	105

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



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

NEW

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



ref.		
508.88.180	180	72



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

sponge cakes ❄️

SPONGE CAKES ROUND

Neutral
ø 18cm
ref. LC118.100C.00016

		
175 g	16	40



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

		
185 g	16	40

Neutral
ø 22cm
ref. LC122.100C.00012

		
250 g	12	40



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

		
270 g	12	40

Neutral
ø 28cm
ref. LC128.100C.00006

		
450 g	6	60



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

Upon request



1/2 Sponge block
Chocolate
25 x 35cm
ref. LC135.130C.00006

		
705 g	6	44

Upon request



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

		
1670 g	2	40

Upon request



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

		
1985 g	2	40

Upon request




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

	
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



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



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

Upon request

ref.		
830.95.120	120	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

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.



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).

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

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.



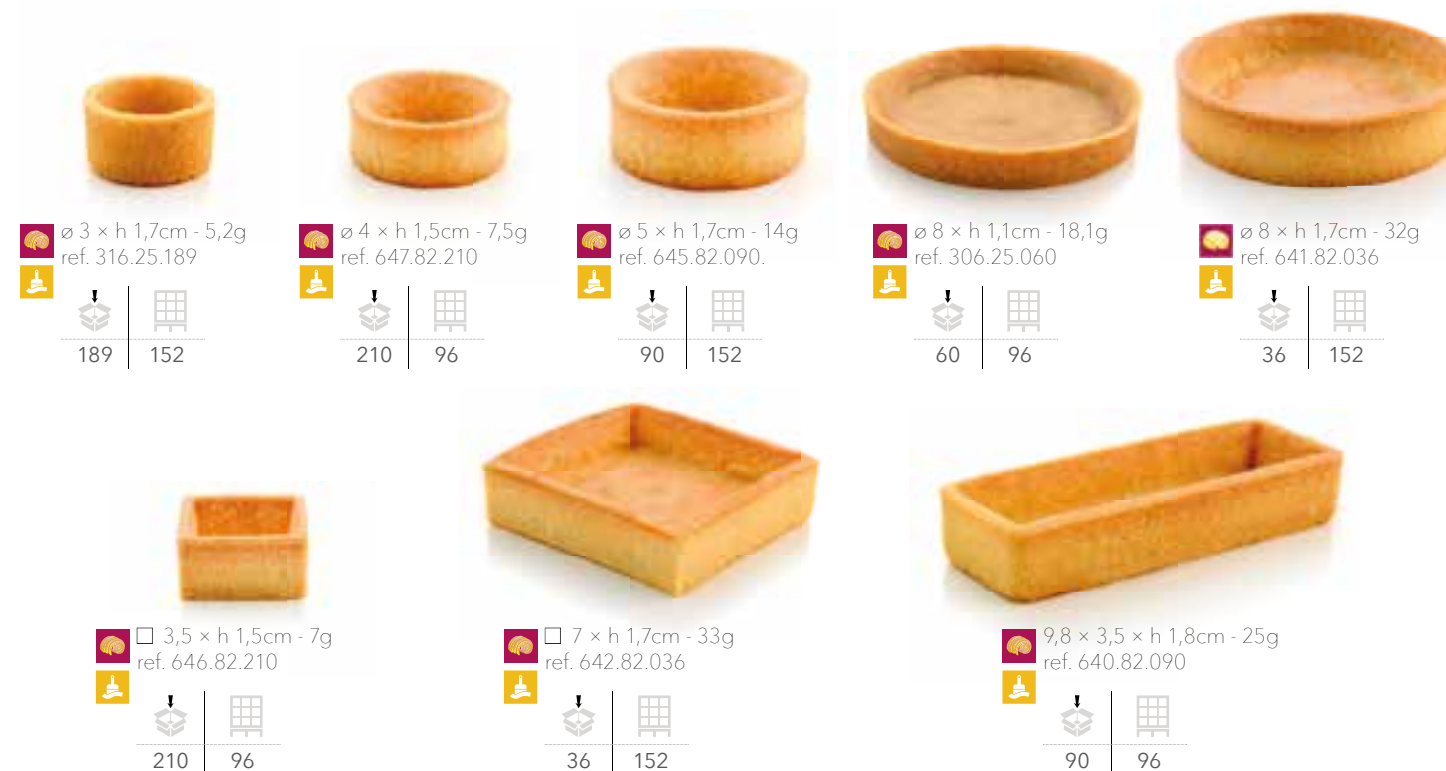
Selection by Pidy



NEUTRAL



SWEET



CHOCOLATE





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 Délös 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 Délös brand's seal of approval is the passion for ladyfinger biscuits for over 90 years!



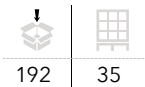


A melting biscuit made in accordance with the traditional sponge fingers recipe. Recipes made with fresh eggs ensure a soft and melting texture once soaked.

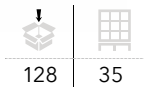
- The biscuits do not crumble after soaking!
- **Available in many formats:** individual or family size, in strips, rounds, or sheets.
- Recipe without palm oil.



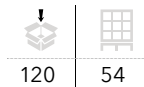
Soft Sponge
Biscuit Resto
L 9,7 x b 3,5cm - 8,33g
ref. 568.07.195



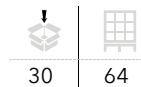
Soft Sponge
Biscuit Pastry
L 10 x b 4cm - 12,5g
ref. 469.07.131



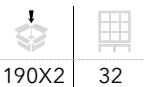
Savourine
ø 6,8cm - 10g
ref. DEL03210



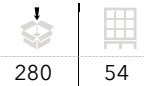
Kit Charlotte
Individual
ø 7,5 x h 4cm - 25g
ref. 597.11.033



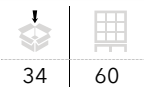
Sponge Fingers
L 10 x h 2,2cm - 5,83g
ref. 563.02.193



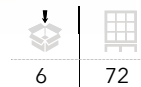
Sponge Fingers
L 10 x h 2,2cm - 5,83g
ref. 563.02.283



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



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



notes

notes



Bring **colours** to your plate

Contact us:

France

Zac de La Teppe,
73 rue Albert Metras,
01250 Ceyzeriat -
France
Tel.: +33 4 74 30 00 09
france@pidy.com

Benelux

Jaagpad 2,
8900 Ypres -
Belgium
Tel.: +32 57 49 01 01
Fax: +32 57 49 01 00
benelux@pidy.com

Export

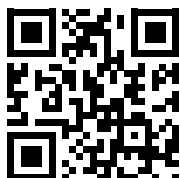
Jaagpad 2,
8900 Ypres -
Belgium
Tel.: +32 57 49 01 01
Fax: +32 57 49 01 00
export@pidy.com

North-America

90, Inip Drive -
Inwood, New York 11096 -
USA
Tel.: +1 516/239-6057
Fax: +1 516/239-9306
salesusa@pidy.com

United Kingdom

3a Maple Court,
Ash Lane, Collingtree,
Northampton NN4 0NB -
United Kingdom
Tel.: +44 1604 705666
Fax: +44 1604 702666
uk@pidy.com



Are brands of
Groupe Biscuits Bouvard

