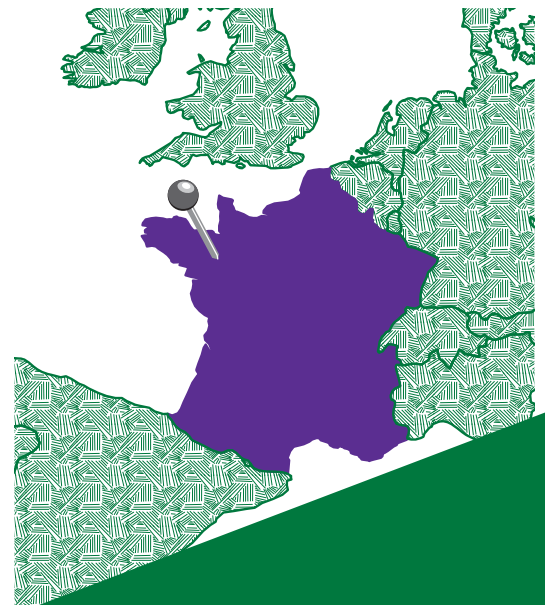




## About: Bridor

LE DUFF Group designs and produces classic baked goods, pastries and cakes in its own Bridor factories. This production model stems from our desire to constantly monitor the origin, traceability and quality of products used in our recipes. Bridor has a worldwide presence, but always with the same philosophy: an artisan approach to products, industrial know-how in management, and total customer service. A favourite brand for chefs, Bridor designs, develops and provides solutions for high-quality bread and baked goods to be consumed at any time of day. Over the years, Bridor has become the supplier for well-known customers in the hotel and restaurant business, amusement parks, such as Disneyland Paris, Eurostar and airlines. Bridor has been operating in Brittany since 1988, alongside the greatest names in gastronomy and the culinary professions. Bridor has worked with Maison Lenôte since 1997, designing bread, pastries and cakes of the highest quality.

Location: Rennes (Bretagne),  
France





**Products:**



**Innovation:** Bun'n'Roll (made from a croissant dough, this flaky, spiral-shaped bun is the ideal base for some stunning burgers).



**Vienna in Paris:** croissants, plain and filled (from 25g to 90g), organic; Pain au Chocolat; Pain Raisins; Mixed cases; Twists, Cinammon swirls, etc.



**Patisseries:** Macarons, Petit Fours, Eclairs, Moelleux, Choux, etc.



**Breads:** Baguettes, Sandwich breads, Loafs, Rolls, Ciabattas, gluten free breads, organic breads, etc.

**Certificates:**



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