



GALAXY
DESSERTS®

PRODUCT CATALOG

BRIOCHE

PASTRIES

DESSERTS





BRIOCHE PASQUIER ABOUT US

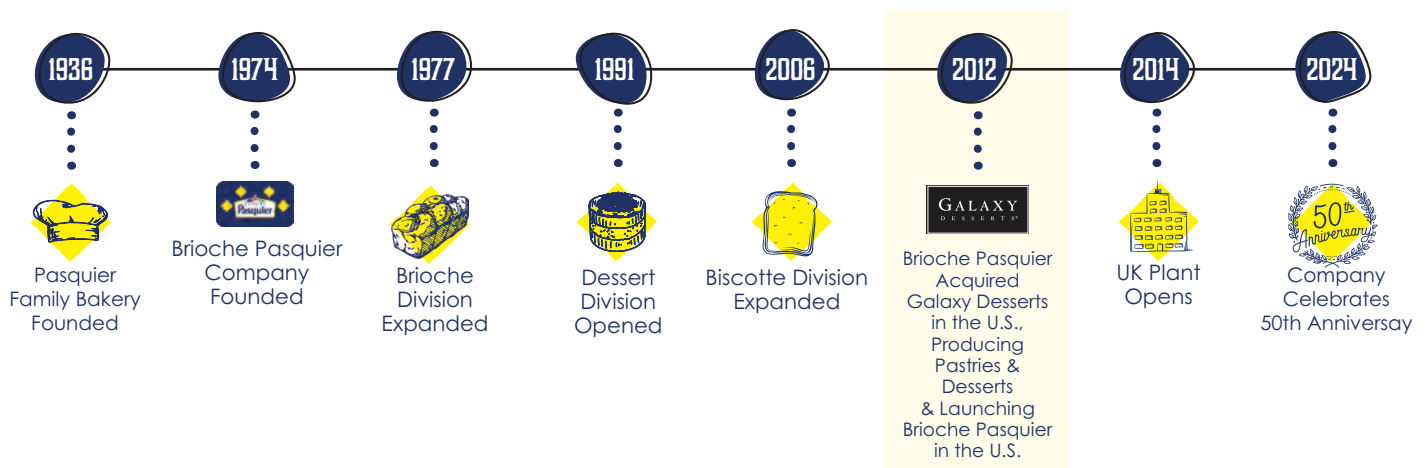
OUR HISTORY

In 1936, Gabriel Pasquier opened his boulangerie in a small picturesque village located in the Loire region of Western France. He passed on his passion and savoir-faire to his children, who have continued this family tradition, baking delicious pastries and desserts enjoyed around the world. For breakfast, as a snack, or for desserts —take a bite and enjoy the taste of your very own French bakery, any time of day.



Gabriel Pasquier's Bakery in 1936

Pascal Pasquier



CERTIFICATIONS & QUALITY





CLASSIC FRENCH MACARONS



PISTACHIO
Naturally Flavored



VANILLA
Naturally Flavored



COFFEE



RASPBERRY



CHOCOLATE



LEMON

Brioche Pasquier is the world's largest producer of Parisian Macarons, with more than 1 million macarons made per day. For more than 20 years, we have improved our "savoir-faire" to bring you the perfect macaron, made with only natural ingredients and cage-free eggs. Our delicate, light-as-air macaron come in an assortment of 6 top-selling flavors, preserved in a unique packaging that maintains freshness and taste.



72 PACK TRAY

QUALITY INGREDIENTS

MADE WITH
CAGE-FREE EGGS &
100% ALMOND FLOUR

CONTAINS NO:
ARTIFICIAL COLORS
ARTIFICIAL FLAVORS
PRESERVATIVES



5 DAY REFRIGERATED SHELF



18 MONTH FROZEN SHELF LIFE



ITEM CODE	DESCRIPTION	PIECE COUNT / NET WT.	CASE	CASE GTIN 14
61337	CLASSIC FRENCH MACARONS	72 CT / 2 LBS 0.6 OZ	2 BOXES / CASE	



GOURMET FRENCH MACARONS



SALTED
CARAMEL



CANDIED
ORANGE



TOASTED
COCONUT



FIG
POPPY SEED



LEMON CURD



CHOCOLATE
HAZELNUT

Our medley of Parisian macarons are made in the classic French tradition, sandwiching two petit crisp cookie shells together with a flavor-bursting filled center. The delicate light-as-air macarons come in an assortment of six flavors: salted caramel, candied orange, toasted coconut, fig poppy seed, lemon curd and chocolate hazelnut.



36 PACK TRAY

QUALITY INGREDIENTS

MADE WITH
CAGE-FREE EGGS &
100% ALMOND FLOUR

CONTAINS NO:
ARTIFICIAL COLORS
ARTIFICIAL FLAVORS
PRESERVATIVES



5 DAY REFRIGERATED SHELF



18 MONTH FROZEN SHELF LIFE



ITEM CODE	DESCRIPTION	PIECE COUNT / NET WT.	CASE	CASE GTIN 14
61714	GOURMET FRENCH MACARONS	36 CT / 1 LB 0.6 OZ	4 BOXES / CASE	

INTRODUCING



MOLTEN LAVA MACARONS

NEW!

Imagine a crisp and soft macaron shell that encases a rich molten center. When you take bite, the crunch of the shell gives way to the luscious, flowing center creating a delightful contrast like you've never experienced before! Simply heat from frozen for up to 30 seconds (heating time may vary depending on microwave).



BUTTERSCOTCH
MOLTEN LAVA MACARON



CHOCOLATE
MOLTEN LAVA MACARON

QUALITY INGREDIENTS

MADE WITH
CAGE-FREE EGGS &
100% ALMOND FLOUR

CONTAINS NO:
ARTIFICIAL COLORS
ARTIFICIAL FLAVORS
PRESERVATIVES



5 DAY REFRIGERATED SHELF



18 MONTH FROZEN SHELF LIFE



ITEM CODE	DESCRIPTION	PIECE COUNT / NET WT.	CASE	UNIT UPC 12	CASE GTIN 14
61946	CHOCOLATE MOLTEN LAVA MACARON	12 CT / 23.2 OZ	4 TRAYS / CASE	6 40445 09994 0	1 318767 061605 3
61947	BUTTERSCOTCH MOLTEN LAVA MACARON	12 CT / 23.2 OZ	4 TRAYS / CASE	6 40445 09995 7	1 318767 061607 7



BITE-SIZE DESSERTS

Petits Fours Collection

French inspired miniature bite-size luxury desserts. Delicious assortments of sweets are the perfect delectable party or gathering treat.



3 DAY REFRIGERATED SHELF LIFE



18 MONTH FROZEN SHELF LIFE



Chocolate &
Espresso Tart



Financier with
Chocolate
Ganache



White Chocolate
Mousse Brownie



Financier with
Chocolate Orange
Ganache



Chocolate
Eclair



Gianduja Cake



Crispy Chocolate
& Coconut Cream



Ganache
Chocolate Cake

NEW!

NEW &
IMPROVED

BLACK & WHITE PETITS FOURS

A premium assortment playing around chocolate, its colors and flavors.



48 PACK TRAY

NEW &
IMPROVED

EMOTION PETITS FOURS

Discover some of the most traditional French pâtisseries, including Eclairs, Opéra, and Choux.



59 PACK TRAY

IMPROVED



Chocolate
Tart



Hazelnut
Choux



Mandarin
Tart



Pistachio
Cake

IMPROVED



Eclairs



Raspberry
Tart



Opéra



Lemon Tart

ITEM CODE	DESCRIPTION	PIECE COUNT / NET WT.	CASE	CASE GTIN 14
61715	BLACK & WHITE PETITS FOURS	48 PER TRAY / 1 LB 6.7 OZ	2 TRAYS / CASE	
61716	EMOTION PETITS FOURS	59 PER TRAY / 1 LB 3.5 OZ	2 TRAYS / CASE	



BITE-SIZE DESSERTS



CLASSIC MOUSSE DUO COLLECTION

Duos are named for their harmonic pairing of two exceptional mousse flavors beautifully presented in an individual size shot glass. With four delicious varieties, your customers will enjoy both the selection and combinations of mousse flavors!

DEFROSTS IN REFRIGERATOR IN 2 HOURS

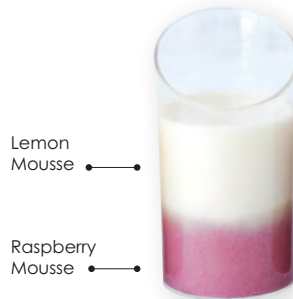
3-5 DAY REFRIGERATED SHELF LIFE

12 MONTH FROZEN SHELF LIFE

CAPPUCCINO CHOCOLATE MOUSSE DUO



RASPBERRY LEMON MOUSSE DUO



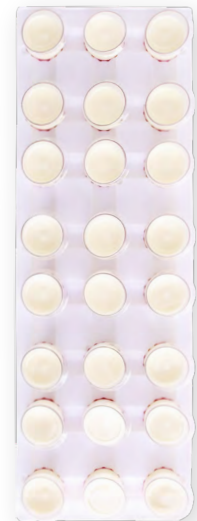
DOUBLE CHOCOLATE MOUSSE DUO



CRÈME CARAMEL MOUSSE DUO



Serving Suggestion



PACKAGING PREVIEW
Single-flavor packs of 24 shots

ITEM CODE	DESCRIPTION	WEIGHT PER CUP	PIECE COUNT / NET WT.	CASE	CASE GTIN 14
4436	CAPPUCCINO CHOCOLATE	1.4 OZ	24 PER BOX / 2 LBS 1.6 OZ	1 BOX / CASE	
4431	RASPBERRY LEMON	1.6 OZ	24 PER BOX / 2 LBS 6.4 OZ	1 BOX / CASE	
4432	DOUBLE CHOCOLATE	1.5 OZ	24 PER BOX / 2 LBS 4.0 OZ	1 BOX / CASE	
4435	CRÈME CARAMEL	2.6 OZ	24 PER BOX / 3 LBS 14.4 OZ	1 BOX / CASE	

RE-INTRODUCING



LEGACY MOUSSE CAKES

With innovative flavors and textures, we bring mousse cakes to the next level. While frozen, carefully remove the protective plastic collar from each mousse cake. Thaw product in the refrigerator for at least 2 hours before serving. The multiple smooth and soft layers make a beautiful mouth-watering display behind glass!

DEFROSTS IN REFRIGERATOR IN 2 HOURS

3-5 DAY REFRIGERATED SHELF LIFE

12 MONTH FROZEN SHELF LIFE

CHOCOLATE

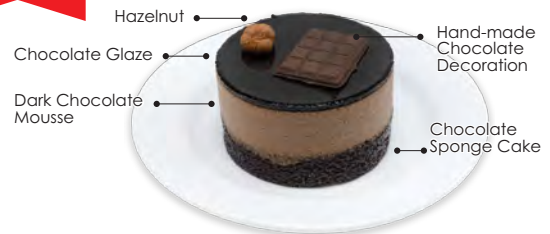


TRIPLE MOUSSE CAKE

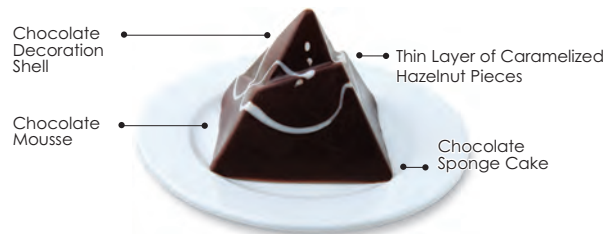


NEW & IMPROVED

MARQUISE MOUSSE CAKE



GRAND TETON MOUSSE CAKE



COFFEE

TIRAMISU MOUSSE CAKE



PACKAGING PREVIEW

ITEM CODE	DESCRIPTION	PIECE NET WT.	PIECE COUNT / NET WT.	CASE	CASE GTIN 14
1282	TRIPLE MOUSSE CAKE	4.2 OZ	12 CT / 3 LBS 2.4 OZ	2 BOXES / CASE	
4782	MARQUISE MOUSSE CAKE	4.2 OZ	12 CT / 3 LBS 2.4 OZ	2 BOXES / CASE	
1277	GRAND TETON MOUSSE CAKE	4.0 OZ	12 CT / 3 LBS	2 BOXES / CASE	
1281	TIRAMISU MOUSSE CAKE	4.1 OZ	12 CT / 3 LBS 1.2 OZ	2 BOXES / CASE	



FRENCH INSPIRED DESSERT COLLECTION

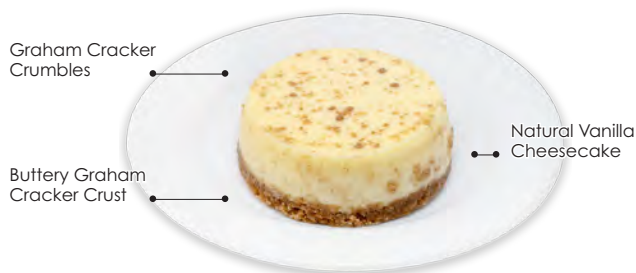
Experience French-inspired desserts like never before with our innovative flavors and textures. To enjoy, simply remove the protective plastic collar from each frozen mousse cake and allow it to thaw in the refrigerator for at least 2 hours before serving. The combination of smooth, crunchy, and soft layers creates a stunning, mouth-watering display behind the glass. Plus, at just 3oz or less, these desserts offer a perfectly indulgent yet portion-conscious treat!

DEFROSTS IN REFRIGERATOR IN 2 HOURS

3-5 DAY REFRIGERATED SHELF LIFE

12 MONTH FROZEN SHELF LIFE

NEW YORK CHEESECAKE



DOUBLE CHOCOLATE MOUSSE CAKE



TIRAMISU MOUSSE CAKE



PACKAGING PREVIEW



ITEM CODE	DESCRIPTION	PIECE NET WT.	PIECE COUNT / NET WT.	CASE	CASE GTIN 14
4459	NEW YORK CHEESECAKE	3.0 OZ	12 CT / 2 LBS 4 OZ	2 BOXES / CASE	
4460	DOUBLE CHOCOLATE MOUSSE CAKE	2.8 OZ	12 CT / 2 LBS 1.6 OZ	2 BOXES / CASE	
4461	TIRAMISU MOUSSE CAKE	3 OZ	12 CT / 2 LBS 4 OZ	2 BOXES / CASE	



FINISHED & SEMI-FINISHED TARTS

Our French-inspired tarts with American flavors are the perfect dessert solution. Made with only the finest ingredients: 100% butter shortcrust and flavor-bursting fillings. Simply defrost in the refrigerator for 2 hours and serve decorated on a plate, packaged in a clamshell for take-out, or tempt your customers presenting them in your dessert case!

DEFROSTS IN REFRIGERATOR IN 2 HOURS

12 MONTH FROZEN SHELF LIFE

PECAN TART



LEMON TART



KEY LIME TART



PACKAGING PREVIEW

CRÈME FILLED TART 8-INCH



PACKAGING PREVIEW

ITEM CODE	DESCRIPTION	PIECE NET WT.	BOX COUNT / NET WT.	CASE	CASE GTIN 14
1309	PECAN TART	3.6 OZ	8 CT / 1 LB 12.8 OZ	2 BOXES / CASE	
1302	LEMON TART	3.5 OZ	8 CT / 1 LB 12.8 OZ	2 BOXES / CASE	
1300	KEY LIME TART	3.6 OZ	8 CT / 1 LB 12.8 OZ	2 BOXES / CASE	
1297	CRÈME FILLED TART 8-INCH	16.0 OZ	1 CT / 1 LB	10 BOXES / CASE	



FRENCH INSPIRED CLASSIC CAKES

Perfect desserts to entice customers: Our decadent classic desserts are made with only the finest ingredients and simple ingredient lists. Ready to serve or heat, you will find the perfect option for your bakery needs.

DEFROSTS IN REFRIGERATOR OR HEATS FROM FROZEN

12 MONTH FROZEN SHELF LIFE

MOLTEN CHOCOLATE LAVA CAKE

Bittersweet
Chocolate
Cake

Liquid
Chocolate
Lava

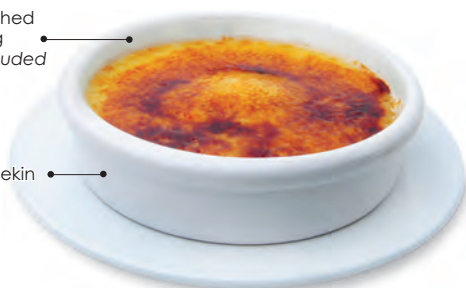


PACKAGING PREVIEW

CRÈME BRÛLÉE

Sugar to be
Added & Torched
Before Serving
Sugar Not Included

Ceramic Ramekin



PACKAGING PREVIEW

NEW YORK CHEESECAKE

Buttery
Graham
Crust

Natural Vanilla
Cheesecake



PACKAGING PREVIEW

ITEM CODE	DESCRIPTION	PIECE NET WT.	PIECE COUNT / NET WT.	CASE	CASE GTIN 14
1171	MOLTEN CHOCOLATE LAVA CAKE	4.3 OZ	12 CT / 3 LBS 3.6 OZ	2 BOXES / CASE	
1160	CRÈME BRÛLÉE	4.4 OZ	2 CT / 8.8 OZ	12 BOXES / CASE	
1139	NEW YORK CHEESECAKE	4.0 OZ	12 CT / 3 LBS	2 BOXES / CASE	

INTRODUCING



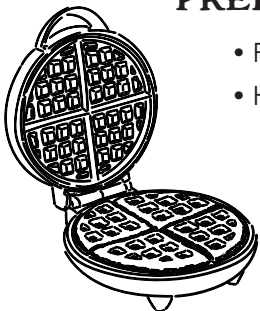
PROOF & BAKE CROFFLE

NEW!

Discover our latest innovation: using our award-winning croissant dough—our new Croffle dough comes pre-cut and rolled, and simple to prepare. Just let rise overnight and bake in a waffle iron. This exciting cross between a croissant and a waffle is a delicious mix of flaky inside and crispy golden outside. Serve with your favorite waffle toppings from sweet to savory, the possibilities are endless!



PREPARATION INSTRUCTIONS:



- Proof Croffle dough overnight
- Heat waffle iron on medium temperature setting
 - Place the croffle dough in the center of heated waffle iron and close waffle iron, pressing gently. Bake croffle for about 5 to 5 ½ minutes until golden and crisp. Core temperature should reach 210° F
- Plate, customize with sweet or savory toppings, and serve. *Voila!*

ITEM CODE	DESCRIPTION	PIECE NET WT.	BOX COUNT / NET WT.	CASE GTIN 14
4582	CROFFLE	3 OZ	100 CT /18.75 LBS 12.0 OZ	1 064044 500031 8

2025-01



BRIOCHE PASQUIER DIVISIONS



CORPORATE DIVISION

- 1 Les Cerqueux, France



BRIOCHE DIVISION

- 1 Les Cerqueux, France
- 2 Aubigny, France
- 3 Le Châtelet en Brie, France
- 4 Charancieu, France
- 5 Étoile-sur-Rhône, France



DESSERT DIVISION

- 1 Les Cerqueux, France
- 6 Saint-Valéry en Caux, France
- 7 Vron, France
- 5 Étoile-sur-Rhône, France



BISCOTTE DIVISION

- 8 Saint-Herblain, France
- 9 Brissac, France
- 10 Fontenay, France
- 11 Andrézieux, France
- 12 Irun, Spain



INTERNATIONAL DIVISION

- 13 Milton Keynes, UK
- 14 Richmond, California, USA
- 15 Saint-Ghislain, Belgium (Office)
- 16 Seoul, South Korea (Office)
- 17 Rome, Italy (Office)





SCAN TO
VIEW ONLINE
CATALOG



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