



Part of the Brioche Pasquier Family of Bakers

# PRODUCT CATALOG

BRIOCHE



PASTRIES



DESSERTS



# BRIOCHE PASQUIER ABOUT US

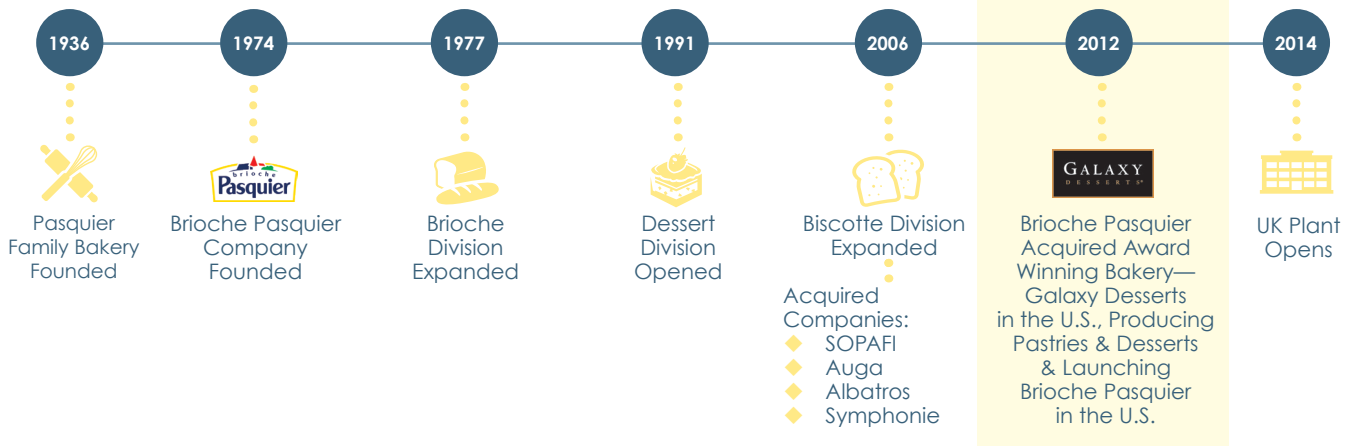
## OUR HISTORY

In 1936 our father, Gabriel Pasquier, opened his boulangerie in the small picturesque village of Les Cerqueux, located in the Loire region of Western France. From his culinary expertise and savoir-faire grew to what is now Brioche Pasquier. More than 40 years later, my four brothers and I have continued our family tradition, baking delicious brioche and desserts enjoyed around the world. For breakfast, as a snack, or for desserts—take a bite and enjoy the taste of France any time of day.



Gabriel Pasquier's Bakery in 1936

*Pascal Pasquier*  
CEO



## CERTIFICATIONS & QUALITY





# CLASSIC FRENCH MACARONS



CHOCOLATE



LEMON



RASPBERRY



COFFEE



PISTACHIO



VANILLA

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.

- TRANS FAT FREE
- NO PRESERVATIVES
- CAGE FREE EGGS
- NO ARTIFICIAL COLORS OR FLAVORS
- CALIFORNIA ALMONDS
- NO PALM OIL



New Packaging!



18 MONTH FROZEN SHELF LIFE

5 DAY REFRIGERATED SHELF LIFE

72 PACK TRAY



ITEM CODE	DESCRIPTION	PIECE COUNT / NET WT.	CASE	UNIT UPC 12	CASE GTIN 14
61713	CLASSIC FRENCH MACARONS	12 CT / 5.4 OZ	12 BOXES / CASE		
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.



TRANS FAT FREE



NO PRESERVATIVES



CAGE FREE EGGS



NO ARTIFICIAL COLORS OR FLAVORS



CALIFORNIA ALMONDS



NO PALM OIL



36 PACK TRAY



18 MONTH FROZEN SHELF LIFE



5 DAY REFRIGERATED 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	



# BITE-SIZE DESSERTS



## PETITS FOURS COLLECTIONS

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



18 MONTH FROZEN SHELF LIFE



1 DAY REFRIGERATED 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.

Improved!

Improved!



Chocolate Tart



Hazelnut Choux



Mandarin Tart



Pistachio Cake



59 PACK TRAY



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!

12 MONTH FROZEN SHELF LIFE

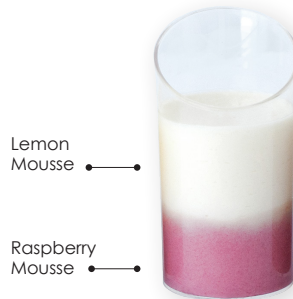
3-5 DAY REFRIGERATED SHELF LIFE

DEFROSTS IN REFRIGERATOR IN 2 HOURS

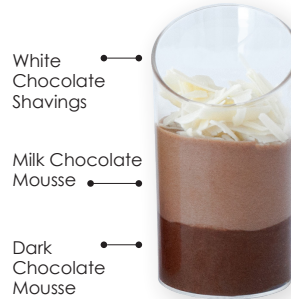
### CAPPUCCINO CHOCOLATE MOUSSE DUO



### RASPBERRY LEMON MOUSSE DUO



### DOUBLE CHOCOLATE MOUSSE DUO



### CRÈME CARAMEL MOUSSE DUO



Serving Suggestion



**NEW**  
Packaging

PACKAGING PREVIEW  
Now in 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	



# FRENCH INSPIRED MOUSSE CAKES



## Mousse Cake Collection

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, crunchy, 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

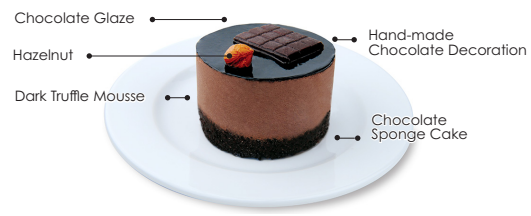
CHOCOLATE  
COFFEE  
FRUIT



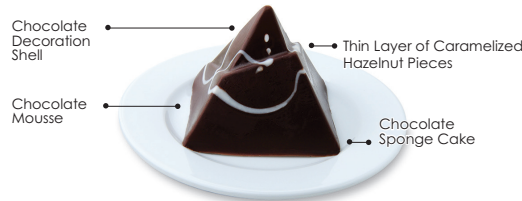
### TRIPLE MOUSSE CAKE



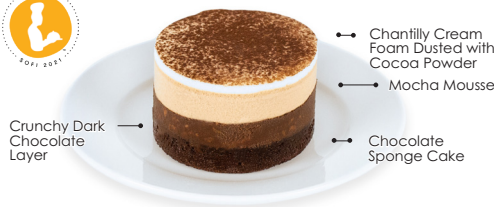
### TRUFFLE MARQUISE MOUSSE CAKE



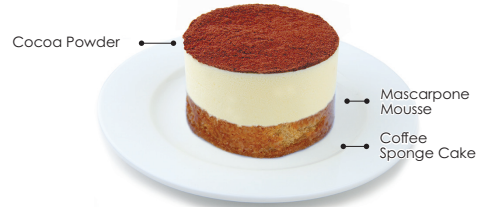
### GRAND TETON MOUSSE CAKE



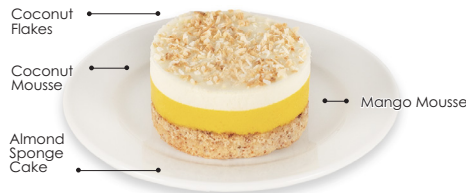
### CRUNCHY MOCHA MOUSSE CAKE



### TIRAMISU MOUSSE CAKE



### COCO MANGO 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	
1269	TRUFFLE 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	
2650	CRUNCHY MOCHA MOUSSE CAKE	4.3 OZ	12 CT / 3 LBS 3.6 OZ	2 BOXES / CASE	
1281	TIRAMISU MOUSSE CAKE	4.1 OZ	12 CT / 3 LBS 1.2 OZ	2 BOXES / CASE	
2649	COCO MANGO MOUSSE CAKE	3.7 OZ	12 CT / 2 LBS 12.4 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!

12 MONTH FROZEN SHELF LIFE

DEFROSTS IN REFRIGERATOR IN 2 HOURS

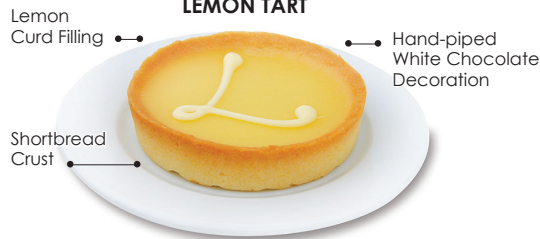
**PECAN TART**



**CRÈME FILLED TART 4-INCH**



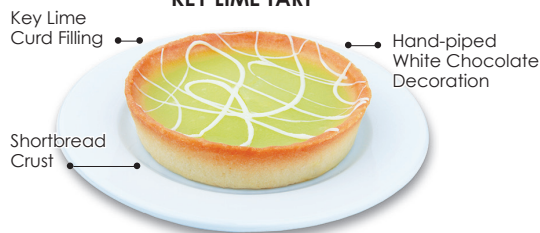
**LEMON TART**



**CRÈME FILLED TART 8-INCH**



**KEY LIME TART**



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	
1295	CRÈME FILLED TART 4-INCH	3.0 OZ	8 CT / 1 LB 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.

12 MONTH FROZEN SHELF LIFE

DEFROSTS IN REFRIGERATOR OR HEATS FROM FROZEN

## MOLTEN CHOCOLATE LAVA CAKE

Bittersweet  
Chocolate  
Cake

Liquid  
Chocolate  
Lava



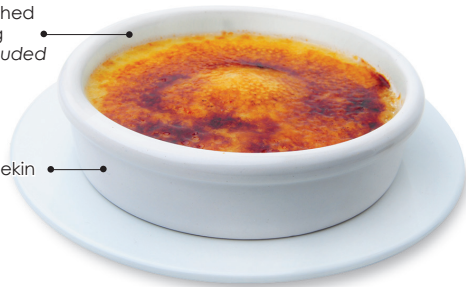
PACKAGING PREVIEW

## CRÈME BRÛLÉE

*Refill Available*

Sugar to be  
Added & Torched  
Before Serving  
Sugar Not Included

Ceramic Ramekin



PACKAGING PREVIEW

## NEW YORK CHEESECAKE

Natural Vanilla  
Cheesecake

Buttery  
Graham  
Crust

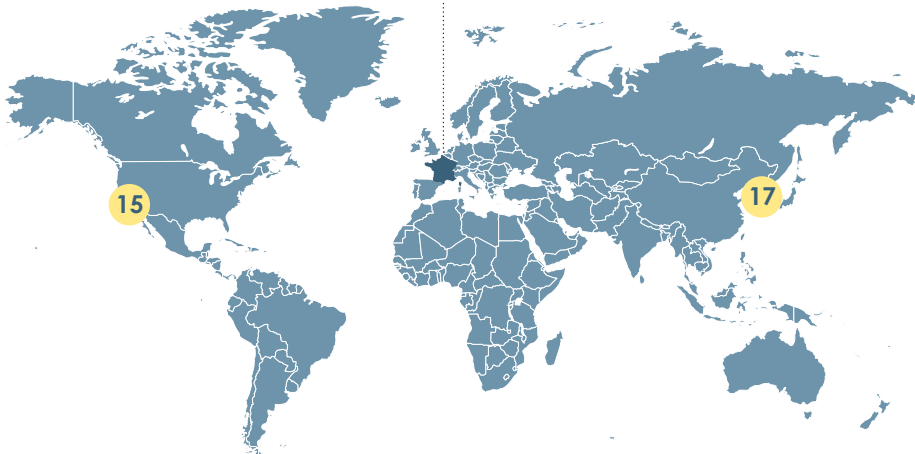
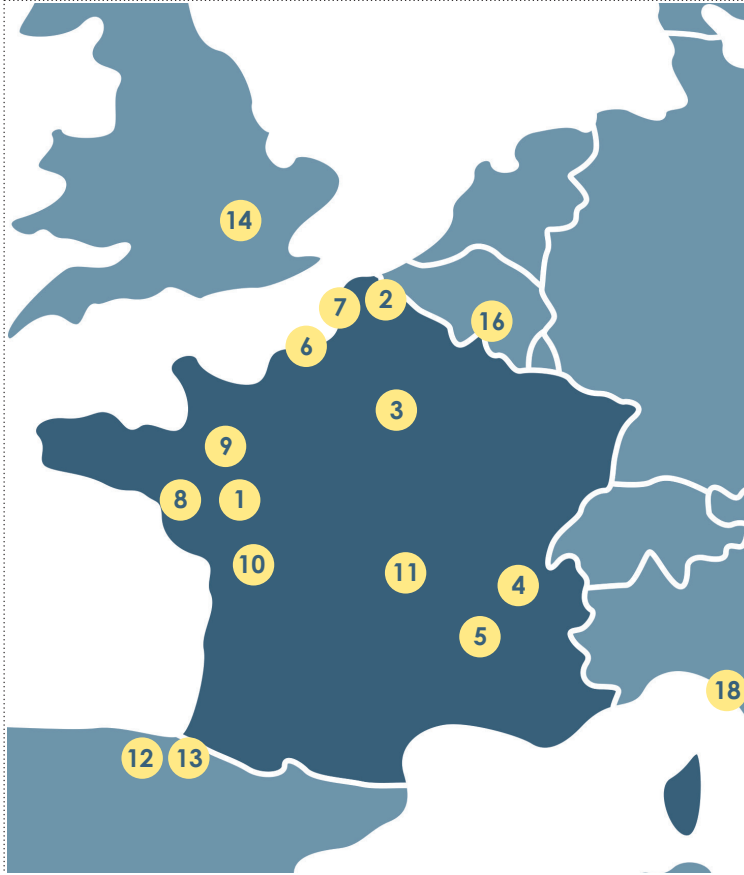


PACKAGING PREVIEW

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	
1157	CRÈME BRÛLÉE REFILL	4.4 OZ	4 CT / 1 LB 1.6 OZ	6 BOXES / CASE	
4459	NEW YORK CHEESECAKE	3.0 OZ	12 CT / 2 LBS 4 OZ	2 BOXES / CASE	



# 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 Recondo, Spain
- 13 Irun, Spain



## INTERNATIONAL DIVISION

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





BRIOCHE | PASTRIES | DESSERTS



Part of the Brioche Pasquier Family of Bakers

[www.galaxydesserts.com](http://www.galaxydesserts.com)



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