

# BAKERS MAISON

YOUR AUTHENTIC FRENCH BAKE HOUSE

# Our Story



Established in New South Wales in 1998, Bakers Maison draws on authentic French traditions to bring you and your customers the very best in fine French baking.

With our range of over 100 traditional French style breads, pastries and sweets, Bakers Maison par and fully baked frozen products will impress your customers with the delicious, honest and heart-warming taste of France, no matter what the occasion.

Steeped in centuries of time-honoured French baking traditions, our recipes use only natural, mostly Australian ingredients and contain no added sugars or preservatives.

# Corporate Social Responsibility

## Environment

- We have reduced our carbon footprint by 30% in the past two years and work to continue reducing our energy consumption.
- We have installed solar panels and LED lighting and switched to natural gas power rather than electric where practical.
- We encourage all employees to recycle as much as possible.
- We incorporate environmental issues into all business decision-making processes.
- We are proudly palm oil free.

## Society / Community

- Bakers Maison works in partnership with various charitable, government and not-for-profit organisations and invests in specific community projects through donations of money, products and volunteer time.
- We raise funds for approved charities that have been nominated by the staff majority.
- We have an engaged Social Committee that organises community activities and events on a quarterly basis.

## Workplace / People

Our learning and development activities can be broadly broken into the following areas: technical/skills, compliance and development.

- The diversity of our workforce is highly valued and we provide equal opportunities for all.
- We provide a safe, secure and healthy workplace and work to improve employee wellbeing in the working environment.
- Long service is recognised at company events.

## Market Place

- Bakers Maison strives to make and deliver products of consistently high quality and also to provide our customers with service levels that exceed their expectations.
- Our production facility is of the highest Australian standard for food safety. We invest in manufacturing equipment to provide modern and innovative product concepts and solutions to customers.
- All business is conducted ethically. We demonstrate integrity in all our dealings with customers, suppliers and contractors.
- We source as many ingredients as possible from within Australia.

# Fully Baked Range

## Glossary

### Plant-based

Perfect for vegetarians, Bakers Maison's plant-based products enable those who adhere to a vegan diet to enjoy our range of French style breads, pastries and sweets guilt-free. Please note that while our plant-based products are suitable for vegetarians, they are processed in the same facility as animal products.

### Clean Label

The Bakers Maison Clean Label range of products are 100% natural and packed with the goodness of nature. Featuring natural flavourings only, these products include no artificial flavour enhancers, colouring agents, preservatives, antioxidants, hydrogenated fats/oils, or palm fats/oil.

### Gluten-Free

Our Gluten-Free range of products have been approved and accepted for endorsement by Coeliac Australia. This means that they are subject to laboratory testing every 12 months, independently approved and suitable for individuals who follow a gluten-free diet.

Our fully baked products are completely finished and snap-frozen. These products can be served in two ways:

1. Defrosting for 20-60 minutes (depending on the size of the product), or
2. Heating for 5-10 minutes to get heat throughout the product.

Continental

Turkish

Sourdough

Rolls

Specialty Buns

Croissants

Baguettes

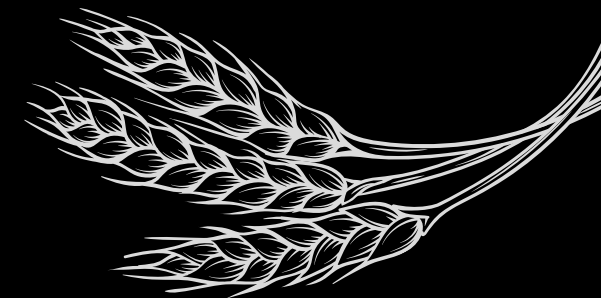
Gluten Free

Ciabatta

Seasonal

Bagels

Sweet Loaves





## Continental

### Continental Mini Roll - 11750

Weight  
40 g

Units / Box  
145



### Continental Baby Roll - 11751

Weight  
80 g

Units / Box  
72



### Continental Oval - 11760

Weight  
120 g

Units / Box  
50



### Continental Medium Roll- 11753


Weight  
125 g

Units / Box  
40





## Sourdough

### Sourdough Baby Baguette - 11315

Weight 100 g    Units / Box 63     



### Artisan Sourdough Baguette - 11125

Weight 310 g    Units / Box 24     




### Sourdough White Loaf (Cafe Style) - 11903

Weight 1200 g    Units / Box 8     



### Sourdough Multigrain Loaf (Cafe Style) - 11912

Weight 1200 g    Units / Box 8    



### Sourdough Rye Loaf (Cafe Style) - 11913

Weight 1200 g    Units / Box 8



## Specialty Buns

### Brioche Slider - 14921

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Weight	Units / Box
35 g	150



### Milk Bun Slider - 14924

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Weight	Units / Box
35 g	150



### Hot Dog Milk bun Roll - 14930

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Weight	Units / Box
95 g	60



### Brioche - 14920

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Weight	Units / Box
120 g	50



### Milk Bun - 14922

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Weight	Units / Box
90 g	60



### Sesame Seed Milk Bun - 14923

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Weight	Units / Box
90 g	60



## Baguette

### Baguette Demi White - 11153A

Weight Units / Box  
140 g 48 




### Baguette White - 11171

Weight Units / Box  
340 g 20  



## Ciabatta

### Mini Ciabatta Roll (Wrapped) - 11440

Weight Units / Box  
30 g 160  



### Sandwich Ciabatta - 11801

Weight Units / Box  
110 g 64  



## Bagels

### Bagel Boiled Plain - 11811

Weight Units / Box  
120 g 45  





## Turkish Bread

### Turkish Bread Roll - 11806

Weight  
175 g

Units / Box  
48



### Turkish Bread Loaf - 11808

Weight  
430 g

Units / Box  
20



### Turkish Medium Round Roll - 11850

Weight  
125 g

Units / Box  
60



### Turkish Roll Oval - 11815

Weight  
130 g

Units / Box  
60



## Rolls

### Gourmet White Roll (Wrapped) - 11499

Weight    Units / Box  
40 g      160



### Gourmet Wholemeal Roll (Wrapped) - 11482

Weight    Units / Box  
40 g      160





## Croissants

### Small Butter Croissant Straight - 12636

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Weight	Units / Box
27 g	160



### Small Butter Croissant (Wrapped) - 12631

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Weight	Units / Box
27 g	150



### Medium Butter Croissant Straight - 12637

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Weight	Units / Box
45 g	80



### Large Butter Croissant Straight - 12638

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Weight	Units / Box
95 g	36



### Large Butter Croissant Bent - 12639

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Weight	Units / Box
95 g	40



## Gluten-Free



### Gluten-Free Large White Bread (Sliced) - 11836

Weight Units / Box   

1260 g 8



### Gluten-Free Raspberry Crumble Muffin - 13333

Weight Units / Box   

120 g 36



### Gluten-Free Large Multigrain Bread (Sliced) - 11837

Weight Units / Box   

1260 g 8



### Gluten-Free Chocolate chip Muffin - 13334

Weight Units / Box   

120 g 36



## Seasonal

### Hot Cross Buns - 19400


Weight Units / Box 

75 g 48



## Sweet Loaves

### Banana Loaf - 14507

Weight Units / Box 

2000 g 2





# Par - Baked Range

Our Par-Baked products are mostly finished but require some oven time to complete the product and provide that beautiful golden colour.

Rolls

Baguettes

Garlic Bread



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## Rolls

### Dinner Mixed Rolls x3 - 11415

Weight	Units / Box	V
55 g	120	



### Dinner White - 11401A

Weight	Units / Box	V
55 g	160	



### Sandwich White - 11301

Weight	Units / Box	V	Clean Label
130 g	45		



### Catering White Roll - 11430A

Weight	Units / Box	V
35 g	240	



### Dinner Wholemeal - 11407A

Weight	Units / Box	V	Clean Label
90 g	60		



### Sandwich Multigrain - 11308

Weight	Units / Box	V	Clean Label
130 g	45		



## Baguettes


### Baby Baguette - 11360A

Weight Units / Box 

110 g 72



### Baguette Demi White - 11150A

Weight Units / Box  

150 g 50



### Baguette Parisienne White - 11101A

Weight Units / Box  

390 g 20




### Baguette Maison - 11100

Weight Units / Box  

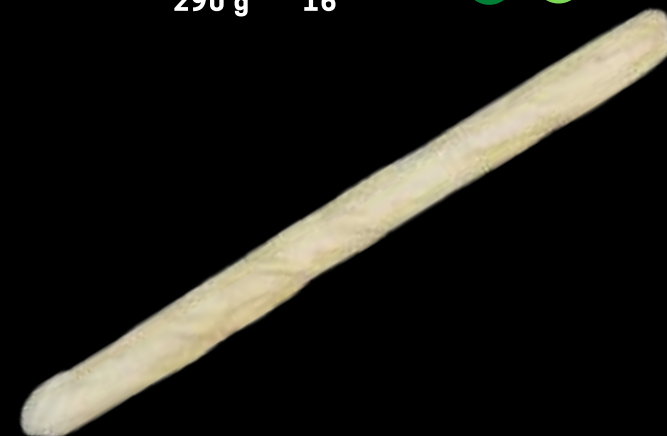
310 g 24



### Baguette White - 11102

Weight Units / Box  

290 g 16





## Garlic Bread

### Garlic Bread Slice - 11701

Weight Units / Box  
70 g 96



### Garlic Ciabatta Square (Wrapped) - 11705

Weight Units / Box  
40 g 160



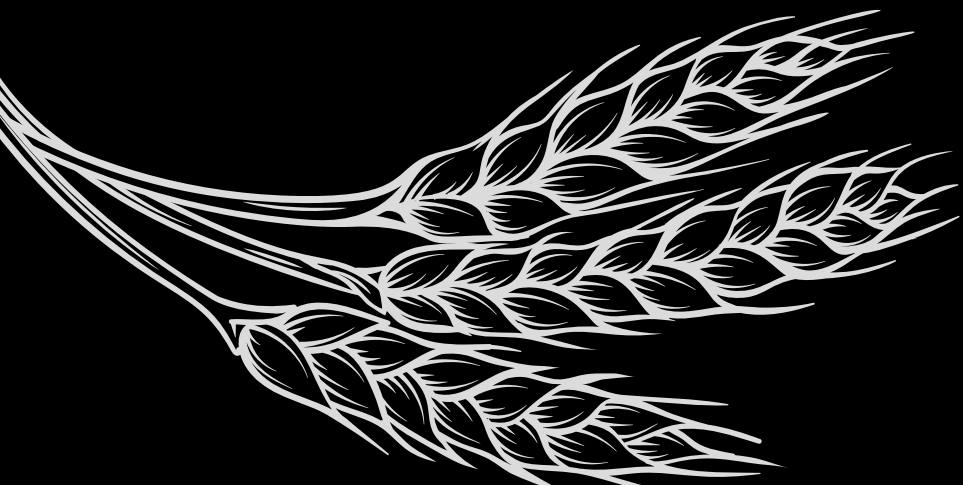


# Ready to Bake Range

Our ready to bake products are ready to be brushed with egg wash and placed in the oven for baking.

Croissants

Mixed Danishes



## Croissants

### Small Butter Croissant Straight - 12624

Weight	Units / Box
30 g	200



### Large Chocolate Croissant Straight - 12611

Weight	Units / Box
110 g	60



### Medium Butter Croissant Straight - 12625

Weight	Units / Box
50 g	144



### Large Butter Croissant Bent - 12608

Weight	Units / Box
105 g	72



## Mixed Danishes

### Large Mixed Danish x 5 - 12713

1. Apple Strudel, 2.Chocolate & Banana Snail 3. Sultana Snail, 4.Chocolate Croissant, 5. Cherry Boat

Weight	Units / Box
110 g	75



### Mini Mixed Danish x 5 - 12703

1. Apricot Boat, 2. Cherry Strudel, 3. Apple Strudel 4. Sultana Snail, 5. Orange & Poppy Snail

Weight	Units / Box
35 g	150



# Ready to Prove

**Large Butter Croissant Bent  
- 12609**

<b>Weight</b>	<b>Units / Box</b>
<b>105 g</b>	<b>80</b>



Our ready to prove products can be defrosted at room temperature or placed in a commercial proving oven prior to eggwashing and baking

**Croissants**





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