

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 Oval - 11760

Weight
120 g

Units / Box
50



Continental Baby Roll - 11751

Weight
80 g

Units / Box
72



Continental Medium Roll- 11753

Weight
125 g

Units / Box
40



Sourdough

Sourdough Baby Baguette - 11315

Weight	Units / Box	V	Clean Label
100 g	63		



Artisan Sourdough Baguette - 11125

Weight	Units / Box	V	Clean Label
310 g	24		



Sourdough White Loaf (Cafe Style) - 11903

Weight	Units / Box
1200 g	8



Sourdough Rye Loaf (Cafe Style) - 11913

Weight	Units / Box
1200 g	8



Specialty Buns

Brioche Slider - 14921

Weight	Units / Box
35 g	150



Milk Bun Slider - 14924

Weight	Units / Box
35 g	150



Hot Dog Milk bun Roll - 14930

Weight	Units / Box
95 g	60



Brioche - 14920

Weight	Units / Box
90g	60



Potato Bun - 14935

Weight	Units / Box
80 g	80



Milk Bun - 14932

Weight	Units / Box
80 g	80



Sesame Seed Milk Bun - 14933

Weight	Units / Box
80 g	80



Baguette

Baguette Demi White - 11153A

Weight Units / Box
140 g 48



Bagels

Bagel Boiled Plain - 11811

Weight Units / Box
120 g 45



Ciabatta

Mini Ciabatta Roll (Wrapped) - 11440

Weight Units / Box
30 g 160



Sandwich Ciabatta - 11801

Weight Units / Box
110 g 64



Turkish Bread

Turkish Bread Roll - 11806

Weight
175 g

Units / Box
48



Turkish Medium Round Roll - 11850

Weight
125 g

Units / Box
60



Turkish Bread Loaf - 11808

Weight
430 g

Units / Box
20



Turkish Roll Oval - 11815

Weight
130 g

Units / Box
60



Gluten-Free

Gluten-Free Large White Bread (Sliced) - 11836

Weight	Units / Box	V	Clean Label	GF
1260 g	8			



Gluten-Free Large Multigrain Bread (Sliced) - 11837

Weight	Units / Box	V	Clean Label	GF
1260 g	8			



Rolls

Gourmet White Roll (Wrapped) - 11499

Weight	Units / Box	V	Clean Label
40 g	160		



Gourmet Wholemeal Roll (Wrapped) - 11482

Weight	Units / Box	V	Clean Label
40 g	160		



Seasonal

Hot Cross Buns - 19400

Weight	Units / Box	V
75 g	48	



Sweet Loaves

Banana Loaf - 14507

Weight	Units / Box	Clean Label
2000 g	2	



Croissants

Small Butter Croissant Straight - 12636

Weight	Units / Box
27 g	160



Small Butter Croissant (Wrapped) - 12631

Weight	Units / Box
27 g	150



Medium Butter Croissant Straight - 12637

Weight	Units / Box
45 g	80



Large Butter Croissant Straight - 12638

Weight	Units / Box
95 g	36



Large Butter Croissant Bent - 12639

Weight	Units / Box
95 g	40



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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Baguettes

Baby Baguette - 11360A

Weight	Units / Box	
110 g	72	V



Baguette Demi White - 11150A

Weight	Units / Box		
150 g	50	V	Clean Label



Baguette Parisienne White - 11101A

Weight	Units / Box		
390 g	20	V	Clean Label



Baguette Maison - 11100

Weight	Units / Box		
310 g	24	V	Clean Label



Rolls

Sandwich White - 11301

Weight Units / Box
130 g 45



Catering White Roll - 11430A

Weight Units / Box
35 g 240



Dinner Mixed Rolls x3 - 11415

Weight Units / Box
55 g 120



Dinner White - 11401A

Weight Units / Box
55 g 160



Garlic Bread

Garlic Bread Slice - 11701

Weight Units / Box

70 g 96

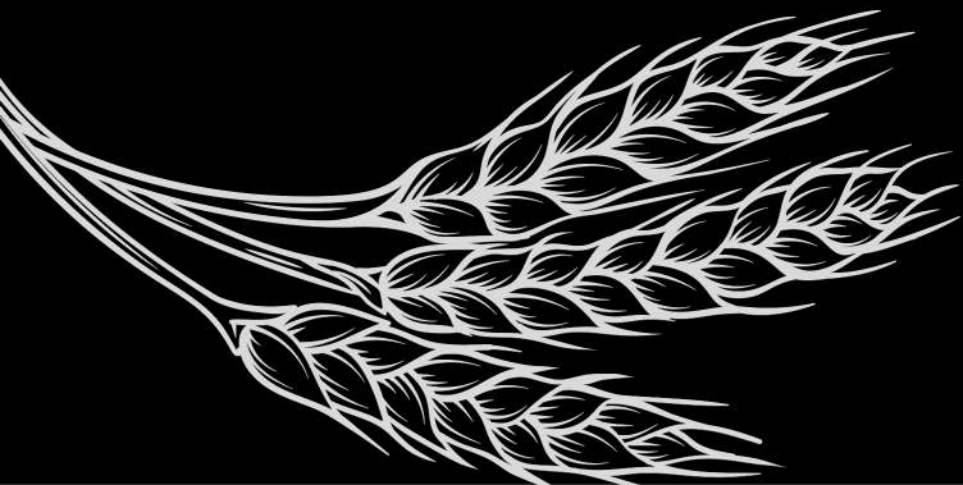


Ready to Bake Range

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



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

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

Croissants

Large Butter Croissant Bent - 12609

Weight	Units / Box
105 g	80





Bakers Maison Australia Pty Ltd ABN 047 085 281 269

98 Milperra Road, Revesby NSW 2212


T: +61 2 8707 7777

F: +61 2 9792 7110

E: info@bakersmaison.com.au

W: www.bakersmaison.com.au

 @bakersmaison

 @bakersmaisonrevesby