



# Let's meet your customers' satisfaction together!

It's with great pleasure that the entire team Neuhauser introduces its new catalogue. We have leveraged our expertise once again to offer you the best products, from must-haves to fashionable ones. You will find in this new edition everything you need to set up the assortment that fits best to your point of sales, and to meet your customer's satisfaction.

To facilitate your day-to-day running we offer solutions that are adapted to your ways of working: ready-to-serve products that can be customized, ready-to-bake ones for additional flexibility and thaw-and-serve solutions for more practicality. Based on selected raw materials and manufactured within production units located mainly in France, our products are elaborated within the respect of tradition.

From design to quality management of products and services, the Neuhauser know-how is recognized and exported worldwide, towards professionals - who like you - work with passion and high requirement level.

In the field and through our distant selling operators, we are on your side to provide you with any technical or commercial assistance you may need. Don't hesitate to contact us for expert service from our dedicated staff!

**The Neuhauser commercial team**

# Our commitments

## Your success is what drives us



### French know-how

With our expertise of more than 100 years we strive to express, through our products, all the values of the French bakery.

The traditional recipes are adapted to modern industrial processes in order to ensure greater regularity and always the good taste of authenticity.



### Customer intimacy

Our team is trained to provide all the necessary support in terms of selection of assortment, implementation techniques and customized solutions tailored to your specific needs.



### Open to the world

Partner of many actors in the bakery industry worldwide, we carry more than 40% of our turnover abroad and take part in many trade fairs.



### Quality and respect for the environment

Our products are made from selected ingredients, in sites with a thorough quality approach standardized by certifications such as IFS and BRC.

Environmentally conscious, we are committed to the implementation of an energy management system and we have been certified ISO 50001 since October 2014.



### Selection

We pay great attention to the selection of our products in order to meet your needs. Therefore our 219 references will allow you to best answer the demands of each of your customers.



# User guide

In order to facilitate your search, each range is classified according to its implementation technology. Guidance is given for each article.

These tips may vary depending on the equipment used. Our team is there to help you, do not hesitate to contact us.



proving time  
(direct proving instructions)



baking time



defrosting time



egg-glazed



alcohol-free



delivered with bag



pork-free

The baking instructions may vary with the equipment used.





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# Viennoiserie

Elaborated using our unique expertise, handed down by generations of bakers, our Viennoiseries have kept the real taste of the French tradition.





"Prestige" croissant and pain au chocolat  
Charentes-Poitou PDO  
réf. 403041 & réf. 403042 (page 7)



# Les Prestiges

Pure butter viennoiseries of exception, rich in butter and wheat sourdough\* for unique experience

RTP

## "Prestige" Croissant

**403039** 75 g | 28% of butter in the dough  
120 pieces per box



2h - 2h30 at 26-28°C



15 min at 180°C

Glaze with egg before baking



## "Prestige" Swirl with raisins and custard

**403050** 130 g | 28% of butter  
in the dough  
(16,5% in the finished product)  
44 pieces per box



2h - 2h30 at 26-28°C



15 min at 180°C

Glaze with egg before baking

## "Prestige" Pain au chocolat

**403040** 85 g | 28% of butter  
in the dough  
(25% in the finished product)  
120 pieces per box



2h - 2h30 at 26-28°C



15 min at 180°C

Glaze with egg before baking

RTP



"Prestige" Croissant  
Charentes-Poitou PDO

403041

70 g | 24% of PDO butter  
in the dough

150 pieces per box



2 h - 2h30 at 26-28°C

15 min at 180°C



"Prestige" Pain au chocolat  
Charentes-Poitou PDO

403042

80 g | 24% of PDO butter  
in the dough

(21,5% in the finished product)

135 pieces per box



2 h - 2h30 at 26-28°C

15 min at 180°C

RTB



"Prestige" caramelized  
apple cubes turnover

403051

120 g | 28% of butter in the dough  
(18,5% in the finished product)

35 pieces per box



1 h at room temperature

25 min at 200°C

\* "Prestige" caramelized apple cubes turnover contains no wheat sourdough



# Les authentiques

Light and delicate puff pastries,  
with the good taste of butter

RTP



"Gourmet" pure butter croissant

**401104** 70 g | 27% of butter in the dough  
150 pieces per box

    2h - 2h 30 at 28°C  
 15 min at 180°C

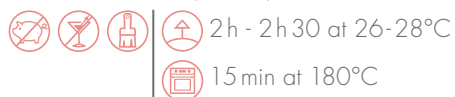
"Gourmet" pure butter  
pain au chocolat

**401103** 80 g | 27% of butter in the dough  
(24% in the finished product)  
150 pieces per box

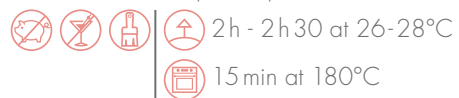
    2h - 2h 30 at 28°C  
 15 min at 180°C



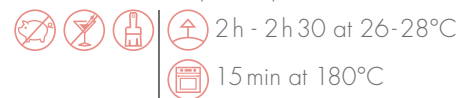
**400481** **70g** | **24%** of butter in the dough  
**150** pieces per box



**400215** **50g** | **24%** of butter in the dough  
**200** pieces per box



**400193** **60g** | **24%** of butter in the dough  
**180** pieces per box



# Les authentiques

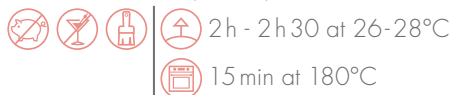
Light and delicate puff pastries,  
with the good taste of butter

RTP



Pure butter pain au chocolat

**402709** 60 g | 24% of butter in the dough  
(21,5% in the finished product)  
200 pieces per box



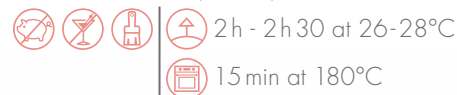
2h - 2h 30 at 26-28°C

15 min at 180°C



Pure butter pain au chocolat

**400480** 70 g | 24% of butter in the dough  
(21,5% in the finished product)  
180 pieces per box



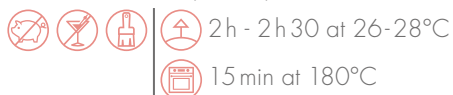
2h - 2h 30 at 26-28°C

15 min at 180°C



Pure butter pain au chocolat

**401351** 80 g | 24% of butter in the dough  
(21,5% in the finished product)  
150 pieces per box



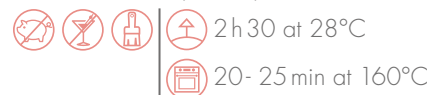
2h - 2h 30 at 26-28°C

15 min at 180°C



Large pure butter pain au chocolat

**400083** 120 g | 24% of butter in the dough  
(21% in the finished product)  
90 pieces per box



2h 30 at 28°C

20- 25 min at 160°C



RTP



Pure butter swirl with raisins and custard

**402772** 125 g | 24% of butter in the dough  
(18% in the finished product)  
90 pieces per box



2 h - 2 h 30 at 26-28°C

15 min at 190°C  
Glaze with egg before baking



Brioche swirl with custard & raisins pure butter

**403043** 130 g  
88 pieces per box



2 h 30 - 3 h at 24°C

18-20 min at 160°C  
Glaze with egg before baking



Mini pure butter pain au chocolat

**403045** 30 g | 24% of butter in the dough  
(21,5% in the finished product)  
180 pieces per box



1 h - 1 h 30 at 26-28°C

10-12 min at 180°C



Mini pure butter croissant

**403052** 25 g | 24% of butter in the dough  
250 pieces per box



1 h - 1 h 30 at 26-28°C

10-12 min at 180°C



Mini pure butter swirl with raisins and custard

**403053** 30 g | 24% of butter in the dough  
(15,5% in the finished product)  
200 pieces per box



1 h - 1 h 30 at 26-28°C

10-12 min at 180°C



# Les authentiques

Light and delicate puff pastries,  
with the good taste of butter

RTB



Pure butter croissant

**402119**

**60 g** | **24%** of butter in the dough  
**90** pieces per box



30 min at room temperature

18-20 min at 180°C



Pure butter pain au chocolat

**410286**

**70 g** | **24%** of butter in the dough  
(21,5% in the finished product)  
**80** pieces per box



30 min at room temperature

22-24 min at 165-170°C



Pure butter swirl with raisins  
and custard

**402663**

**110 g** | **24%** of butter in the dough  
(15,5% in the finished product)  
**60** pieces per box



30 min at room temperature

23-27 min at 165-170°C



Pure butter croissant

**402825**

**70 g** | **24%** of butter in the dough  
**60** pieces per box



30 min at room temperature

18-20 min at 180°C



Pure butter pain au chocolat

**402909**

**80 g** | **24%** of butter in the dough  
(21% in the finished product)  
**68** pieces per box



30 min at room temperature

22-24 min at 165-170°C



Pure butter apple turnover

**402370**

**100 g** | **33%** of butter in the dough  
(20,5% in the finished product)  
**54** pieces per box



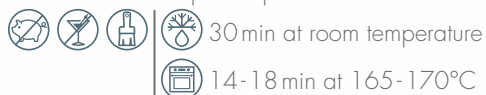
1 h at room temperature

25 min at 200°C



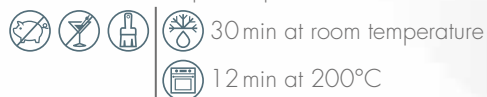
## Mini pure butter croissant

**402918** 30 g | 24% of butter in the dough  
180 pieces per box



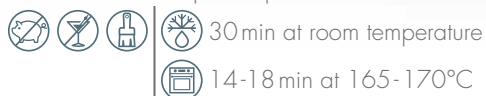
## Mini pure butter apple turnover

**403046** 40 g | 33% of butter in the dough  
(24,5% in the finished product)  
130 pieces per box



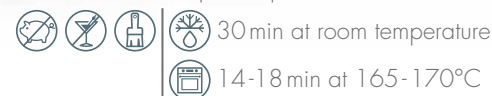
## Mini pure butter swirl with raisins and custard

**402969** 35 g | 24% of butter in the dough  
(15,5% in the finished product)  
200 pieces per box



## Mini pure butter pain au chocolat

**402946** 30 g | 24% of butter in the dough  
(21% in the finished product)  
180 pieces per box





# Les classiques

The classics of French Viennoiserie affordable for all

RTP

New  
recipe!

## Curved croissant

403048

70 g | Margarine puff pastry  
120 pieces per box



2h15-2h45 at 30°C



12-16 min at 180°C  
Glaze with egg before baking

RTP



### Croissant

**401421** 52 g | Margarine puff pastry  
200 pieces per box



2 h at 26-28°C



15 min at 180°C

Glaze with egg before baking



### Pain au chocolat

**403044** 65 g | Margarine puff pastry  
180 pieces per box



2 h - 2 h 30 at 26-28°C



15 min at 180°C

Glaze with egg before baking



### Pure butter swirl with raisins and custard

**400188** 100 g | 18% of butter in the dough  
(14% in the finished product)  
120 pieces per box



2 h - 2 h 30 at 26-28°C



15 min at 190°C

Glaze with egg before baking

RTB



### Pure butter croissant

**401258** 65 g | 18% of butter in the dough  
68 pieces per box



30 min at room temperature



22-24 min at 165°C



### Pure butter pain au chocolat

**402907** 80 g | 18% of butter in the dough  
(16% in the finished product)  
68 pieces per box



30 min at room temperature



22-24 min at 165°C



### Large pure butter pain au chocolat

**402628** 120 g | 19% of butter in the dough  
(17,5% in the finished product)  
45 pieces per box



30 min at room temperature



22-26 min at 165°C



# Les plaisirs

Fruits, chocolate, custard cream... for an array of colours and flavours

RTP



Almond triangle

401356

100 g | Butter puff pastry  
84 pieces per box



2h - 2h30 at 26-28°C



13 min at 180°C  
Glaze with egg before baking



Apricot croissant

400390

110 g | Butter puff pastry  
40 pieces per box



1 night at 4°C



1 h45 at 28°C



17 min at 180°C  
Glaze with egg before baking



Sweet pretzel  
with custard cream

400216

110 g  
60 pieces per box



2h30 - 3h at 24°C



18-20 min at 180°C  
Glaze with egg before baking



Almond croissant

403057

85 g | Margarine puff pastry  
120 pieces per box



2h30 - 3h at 24°C



18-20 min at 180°C  
Glaze with egg before baking



Chocolate croissant

403056

85 g | Margarine puff pastry  
120 pieces per box



2h30 - 3h at 24°C



18-20 min at 180°C  
Glaze with egg before baking



## Chocolate swiss

**403054** 120 g | Butter puff pastry  
45 pieces per box



2 h - 2 h 30 at 26-28°C

13 min at 180°C  
Glaze with egg before baking



## Chocolate twist

**400415** 100 g | Butter puff pastry  
80 pieces per box



1 h - 1 h 45 at 26-28°C

13 min at 180°C  
Glaze with egg before baking

# Les plaisirs

Fruits, chocolate, custard cream... for an array of colours and flavours

RTB



Cranberry twist

402568

90 g | Butter puff pastry  
48 pieces per box



30 min at room temperature

22-26 min at 165-170°C



Cocoa & halzelnut croissant

401257

85 g | Butter puff pastry  
68 pieces per box



15 min at room temperature

18-20 min at 170-200°C



Chocolate twist

403058

100 g | Butter puff pastry  
52 pieces per box



30 min at room temperature

25 min at 165-170°C





Cocoa stick "Scoubidou"

400272

70g

120 pieces per box



13-15 min at 185°C



Almond twist "Sacristain"

410003

150g

40 pieces per box



16 min at 200°C  
Dust with icing sugar  
after baking



Palmier

410001

110g | Butter puff pastry  
60 pieces per box



20 min at 200°C



Chouquette

502597

18g

480 pieces per box



28-36 min at 170°C

# Les brioches

Individual portions for each of your indulgent moments

RTP



Pure butter Parisian brioche

402774

50g  
100

pieces per box



2h - 2h30 at 24°C



13 min at 150°C  
Glaze with egg before baking



Mini pure butter brioche\*

403055

60g  
100

pieces per box



2h - 2h30 at 26-28°C



12 min at 190°C  
Glaze with egg before baking



Mini pure butter brioche\*

401668

90g  
120

pieces per box



2h - 2h30 at 26-28°C



15-18 min at 170°C  
Glaze with egg before baking



1/2 viennese baguette  
with chocolate chips

303740

150g  
80

pieces per box



3h at 24°C



15-18 min at 170°C  
Glaze with egg before baking

\*serving suggestion

# Les beignets

A light recipe made from premium ingredients



Chocolate & hazelnut doughnut

502547

70 g | Palm oil free  
44 pieces per box



4 h at 4°C  
Dust with sugar



Raspberry doughnut

502548

70 g | Palm oil free  
44 pieces per box



4 h at 4°C  
Dust with sugar



Apple doughnut

502546

70 g | Palm oil free  
44 pieces per box



4 h at 4°C  
Dust with sugar



Pretzel doughnut

502271

70 g  
48 pieces per box



45 min at room temperature  
Dust with sugar



# Les beignets

A light recipe made from premium ingredients



Plain "beach" doughnut

502526

100g | Palm oil free  
24 pieces per box



4h at 4°C  
To garnish according to your taste



Apple "beach" doughnut

502528

130g | Palm oil free  
24 pieces per box



4h at 4°C  
Dust with sugar



Chocolate & hazelnut  
"beach" doughnut

502525

130g | Palm oil free  
24 pieces per box



4h at 4°C  
Dust with sugar



Plain long doughnut

502558

90g | Palm oil free  
30 pieces per box



4h at 4°C  
To garnish according to your taste



Chocolate & hazelnut  
long doughnut

502485

130g | Palm oil free  
30 pieces per box



4h at 4°C  
Dust with sugar



Apple long doughnut

502486

130g | Palm oil free  
30 pieces per box



4h at 4°C  
Dust with sugar

# Les beignets

A light recipe made from premium ingredients



## Mini vanilla doughnut

**502563** 25 g | Palm oil free  
140 pieces per box



3 h at 4°C

## Mini plain doughnut

**502527** 20 g | Palm oil free  
140 pieces per box



3 h at 4°C



## Mini chocolate & hazelnut doughnut

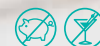
**502524** 25 g | Palm oil free  
140 pieces per box



3 h at 4°C

## Mini apple doughnut

**502529** 25 g | Palm oil free  
140 pieces per box



3 h at 4°C

Other flavours available : upon request

# Les beignets

A light recipe made from premium ingredients

T&S



Zebra chocolate  
& hazelnut doughnut

**502615** 75g  
48 pieces per box

🚫🍷 | 🌡️ 4h at 4°C



Mix of mini fancy doughnuts  
(apple, raspberry, chocolate  
& hazelnut)

**502610** 26g  
120 pieces per box

🚫🍷 | 🌡️ 3h at 4°C



Mini chocolate & hazelnut  
fancy doughnut

**502613** 26g  
120 pieces per box

🚫🍷 | 🌡️ 3h at 4°C



# Les donuts



Toffee ring donut

502608

70g

48 pieces per box



3 h at room temperature



Strawberry ring donut

502607

70g

48 pieces per box



3 h at room temperature



Cocoa & hazelnut ring donut

502404

72g

48 pieces per box



3 h at room temperature



Sugar ring donut

510007

53g

48 pieces per box



3 h at room temperature

# Bread

Transmitted by generations of bakers, the recipes of our breads have been preserved to perpetuate an unalterable know-how.









# Les prestiges

Outstanding breads, part-baked in stone ovens, reflecting the best of traditional French bakery



Rustiguette baguette

**303690** **270g**  
**25** pieces per box



8-10 min at 200°C



Rustiguette with cereals

**303725** **270g**  
**28** pieces per box



8-10 min at 200°C



Pavé with cereals

**310568** **450g**  
**15** pieces per box



32-37 min at 175°C



Rustic pavé

**303212** **450g**  
**15** pieces per box



32-37 min at 175°C

Linseed pavé

**310555** **450g**  
**15** pieces per box



32-37 min at 175°C



Occitan pavé

**310528** **450g**  
**15** pieces per box



32-37 min at 175°C



Country pavé

**310531** **450g**  
**15** pieces per box



32-37 min at 175°C



Plain bread bar

**310516** **70g**  
**80** pieces per box



9-12 min at 210°C



# Les authentiques

Breads with the good taste of tradition, part-baked in stone ovens for a crispy and golden crust



Country baguette  
(with pointed ends)

**310075** **250g**  
**35** pieces per box



 20-23 min at 175°C



"Pitchoune" baguette  
(with pointed ends)

**310064** **250g**  
**35** pieces per box



 20-22 min at 175°C



"Délicette" baguette  
(with pointed ends)

**305055** **280g**  
**20** pieces per box



 15-18 min at 200°C



Dark cereal baguette

**303058** **280g**  
**25** pieces per box



 15-18 min at 200°C





"Sézanette" baguette  
(with sesame seeds on top)

**310282** **250g**  
**40** pieces per box



 22-25 min at 175°C

6 cereal baguette

**310540** **250g**  
**40** pieces per box



 22-25 min at 175°C



"Coquelicot" baguette  
(with poppy seeds on top)

**310287** **250g**  
**40** pieces per box



 22-25 min at 175°C

# Les authentiques

Breads with the good taste of tradition, part-baked in stone ovens for a crispy and golden crust



"Andalou" loaf

305057

455 g

20 pieces per box



18-22 min at 200°C





Plain bûchette

**302817** **340g**  
**22** pieces per box

18-20 min at 200°C



Bûchette with sesame seeds

**302818** **340g**  
**22** pieces per box

20 min at 200°C



Bûchette with poppy seeds

**302819** **340g**  
**22** pieces per box

18-20 min at 200°C



Stonebaked baguette

**310325** **280g**  
**30** pieces per box

15-18 min at 190°C



Stonebaked Parisian bread

**310533** **450g**  
**20** pieces per box

18-22 min at 175°C



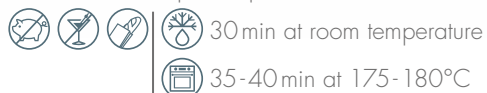
# Les authentiques

Breads with the good taste of tradition, part-baked in stone ovens for a crispy and golden crust



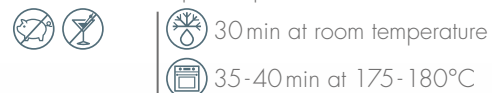
Cereal loaf

**310378** **350 g**  
**20** pieces per box



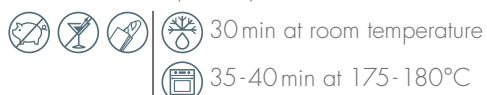
Country & walnut loaf

**310083** **350 g**  
**20** pieces per box



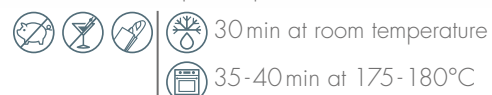
Country loaf

**310374** **440 g**  
**12** pieces per box



Wholemeal loaf

**303615** **350 g**  
**20** pieces per box





Loaf with black olives

**310051**

**350 g**  
**20** pieces per box



 30 min at room temperature  
 35-40 min at 175-180°C



Rye loaf

**310005**

**350 g**  
**20** pieces per box



 30 min at room temperature  
 35-40 min at 175-180°C



Corn and sunflower seed loaf

**310037**

**350 g**  
**20** pieces per box



 30 min at room temperature  
 35-40 min at 175-180°C



Bran loaf

**310088**

**350 g**  
**20** pieces per box



 30 min at room temperature  
 35-40 min at 175-180°C



White loaf

**310158**

**440 g**  
**12** pieces per box



 30 min at room temperature  
 35-40 min at 175-180°C

# Les authentiques

Breads with the good taste of tradition, part-baked in stone ovens for a crispy and golden crust



Polka loaf

**310271**

**550 g**

**18** pieces per box



30 min at room temperature



40-45 min at 175-180°C



Twisted loaf

**302631**

**450 g**

**18** pieces per box



18 min at 200°C



Country round bread

**310550**

**350 g**

**25** pieces per box



30 min at room temperature



35-40 min at 175-180°C



Round bread

**310259**

**440 g**

**12** pieces per box



30 min at room temperature

35-40 min at 175-180°C





## Country round bread

**310014** **650g**  
**15** pieces per box



 30 min at room temperature

 44-48 min at 175-180°C

# Les pains des chefs

A variety of shapes and flavours in small formats, perfect to make mini-sandwiches, with a salad or if you are feeling peckish



Mini ciabatta

**310553**

**45 g** | Extra virgin olive oil  
**110** pieces per box



10 min at 180°C



Multicereal fuson bread roll  
(Diamond shape)

**302731**

**80 g**  
**100** pieces per box



8-12 min at 200°C



Fuson bread roll  
(Diamond shape)

**305146**

**80 g**  
**100** pieces per box



8-12 min at 200°C



Dark cereal fuson bread roll  
(Diamond shape)

**302606**

**80 g**  
**100** pieces per box



8-12 min at 200°C



Assorted bread rolls (white bread roll 35g, onion bread roll 35g, bran bread roll 35g, 6 cereal bread roll 35g)

**303519** **35 g**  
**200** pieces per box (50 of each)



8-12 min at 200°C



Assorted rustic bread rolls (diamond roll 50g, seeded cereal round roll 50g, cereal bread bar 40g, mini pavé with black olives 40g)

**303101** **40 g and 50 g**  
**60** pieces per box (15 of each)



9 min at 190°C



Viennese bread roll with seeds

**310671** **60 g**  
**100** pieces per box



10-12 min at 200°C



White bread roll

**310174** **60 g**  
**100** pieces per box



8-12 min at 200°C



White bread roll

**302013** **65 g**  
**100** pieces per box



10-12 min at 200°C



# Les pains sandwichs

Original shapes, tastes and textures, to allow  
Chefs to express their creativities



½ baguette  
with poppy seeds

**302597** **130g**  
**70** pieces per box



12-15 min at 200°C



½ baguette  
with sesame seeds

**302596** **130g**  
**70** pieces per box



12-15 min at 200°C



Cereal ½ baguette

**302796** **130g**  
**70** pieces per box



12-15 min at 200°C



Rustiquette 1/2 baguette

**303161** 125g  
52 pieces per box

| 8-10 min at 200°C



Rustiquette 1/2 baguette  
with cereals

**303164** 125g  
52 pieces per box

| 8-10 min at 200°C



Déjeunette  
(1/2 rustic baguette)

**302600** 140g  
60 pieces per box

| 12-15 min at 200°C



1/2 baguette with onions

**301677** 140g  
50 pieces per box

| 12-15 min at 200°C



1/2 viennese baguette

**310069** 130g  
40 pieces per box

| 30 min at room temperature  
 4-8 min at 185°C



White 1/2 baguette

**300100** 140g  
50 pieces per box

| 12-15 min at 200°C

# Les pains sandwichs

Original shapes, tastes and textures, to allow  
Chefs to express their creativities

RTB



Panini

**310246**

**120g**

**40** pieces per box



30 min at room temperature



2-5 min on grill



Panini

**301175**

**140g**

**50** pieces per box



30 min at room temperature



2-5 min on grill



Oval panini with sesame seeds

**303660**

**130g**

**60** pieces per box



45 min at room temperature



2-5 min on grill



Bagnat

**303218**

**150g**

**36** pieces per box



18-20 min at 175-180°C





## Ciabatta

**303305**

**160g** | Extra virgin olive oil  
**44** pieces per box



30 min at room temperature



16-19 min at 175-180°C

# Les pains sandwichs

Original shapes, tastes and textures, to allow  
Chefs to express their creativities

T&S



Polar bread

**303609** 55 g | Ø 15,5cm  
84 pieces per box



3h-4h

RTB



Round focaccia

**302172** 100g  
48 pieces per box



6 min at 200°C

RTB



Round mediterranean focaccia

**303151** 200g  
24 pieces per box



8 min at 200°C

# Les classiques

The classics of French bakery affordable for all

RTP



"Fourniline" baguette

303729

330g

35 pieces per box



2h 30 at 24°C

24 min at 200°C



Cereal baguette

303730

330g

42 pieces per box



2h 30 at 24°C

18-20 min at 210°C



Sunflower seed baguette

303728

320g

45 pieces per box



2h 30 at 24°C

18-20 min at 210°C



# Les classiques

The classics of French bakery affordable for all

RTP



"Pitchoune" baguette

303751

330g

35 pieces per box



2h 15 at 24°C



18 min at 190°C



Country baguette

303732

330g

42 pieces per box



2h 30 at 24°C



18-20 min at 210°C



Wholemeal baguette

303733

340g

42 pieces per box



2h 30 at 24°C



18-20 min at 210°C



Viennese baguette

303731

340g

42 pieces per box



3h at 24°C



18-20 min at 170°C



"Champêtre" Bread  
(with pointed ends)

**303752** **530g**  
**24** pieces per box



2h 30 at 24°C



30min at 190°C

# Les classiques

The classics of French bakery affordable for all

RTP



White loaf

**303741** **340g**  
**30** pieces per box



3h 30 at 24°C

18-20 min at 210°C



Wholemeal loaf

**303742** **380g**  
**30** pieces per box



3h at 24°C

35 min at 190°C



Wholemeal loaf

**303743** **500g**  
**20** pieces per box



3h at 24°C

35-40 min at 180°C



Cereal loaf

**303744** **380g**  
**30** pieces per box



3h at 24°C

28 min at 200°C



Cereal loaf

**303745** **500g**  
**20** pieces per box



3h at 24°C

35 min at 200°C



Bran loaf

**303746** **380g**  
**30** pieces per box



3h at 24°C

30 min at 180°C





Rye loaf

**303748** **380g**  
**30** pieces per box



3h at 24°C

35 min at 190°C



Country loaf

**303749** **500g**  
**20** pieces per box



3h at 24°C

35-40 min at 180°C



Country round bread

**303750** **500g**  
**20** pieces per box



3h at 24°C

30 min at 190°C



Wheat round bread

**303747** **520g**  
**20** pieces per box



3h at 24°C

30 min at 190°C



White loaf

**303727** **650g**  
**18** pieces per box



3h at 24°C

35 min at 190°C

# Les classiques

The classics of French bakery affordable for all

RTP



White baguette 50 cm

**303734** **290 g**  
**45** pieces per box



2 h 30 at 24°C



18 min at 210°C



Parisian bread 50 cm

**303737** **530 g**  
**24** pieces per box



2 h 30 at 24°C



22 min at 210°C



Thin white baguette

**303753** **200 g**  
**65** pieces per box



2 h 30 at 24°C



18-20 min at 210°C



White baguette 57 cm

**303735** **290 g**  
**45** pieces per box



2 h 30 at 24°C



18 min at 210°C



White baguette 57 cm

**303736**

**330 g**

**42** pieces per box



2 h 30 at 24°C



18 min at 210°C



White baguette 64 cm

**303738**

**330 g**

**42** pieces per box



2 h 30 at 24°C



18 min at 210°C



Parisian bread 64 cm

**303739**

**530 g**

**26** pieces per box



2 h 30 at 24°C



22 min at 190°C



# Les classiques

The classics of French bakery affordable for all

RTB

Our breads are made using a unique process: the process 124.  
Product benefits:

- A thin and crispy crust
- A cream-coloured crumb
- Optimal shelf life after baking



Baguette with onions\*

301676

280g

30 pieces per box



15-20 min at 200°C



Viennese baguette\*

310033

230g

23 pieces per box



30 min at room temperature



15-17 min at 175-180°C



Thin white baguette

310165

145g

40 pieces per box



30 min at room temperature



16-18 min at 175-180°C



White baguette without salt

310090

250g

30 pieces per box



30 min at room temperature



18-21 min at 175-180°C



White baguette 57 cm\*

300300

280g

30 pieces per box



30 min at room temperature



15-18 min at 200°C



White baguette 62 cm

310242

300g

40 pieces per box



30 min at room temperature



18-21 min at 175-180°C

\* Not process 124



RTB



### White baguette 57 cm

**302309** **300g**  
**35** pieces per box



30 min at room temperature



20-23 min at 175-180°C

### White baguette 57 cm

**303070** **250g**  
**35** pieces per box



30 min at room temperature



15-18 min at 200°C

### Parisian bread 57 cm

**302473** **430g**  
**18** pieces per box



30 min at room temperature



18-22 min at 200°C

# Pastry

A selection of the best pastries, simple and quick to implement, to accompany all indulgent moments.







Lemon meringue tartlet  
réf. 502605 (page 56)

# Single-portions



Chocolate tartlet

**502604**

**85g**  
**24** pieces per box



| 2h at 4°C



Lemon meringue tartlet

**502605**

**120g**  
**12** pieces per box



| 2h at 4°C



Apple tartlet

**502606**

**110g**  
**24** pieces per box



| 2h at 4°C



## Coffee flavoured religieuse

**502598** 120g  
9 pieces per box



4 h 30 - 5 h at 0-4°C



## Chocolate flavoured religieuse

**502599** 120g  
9 pieces per box



4 h 30 - 5 h at 0-4°C

New recipe  
Palm oil free!



## Coffee flavoured éclair

**502488** 90g  
18 pieces per box



3 h - 3 h 30 at 0-4°C



## Chocolate flavoured éclair

**502487** 90g  
18 pieces per box



3 h - 3 h 30 at 0-4°C



## Vanilla flavoured éclair

**502489** 90g  
18 pieces per box



3 h - 3 h 30 at 0-4°C



# Single-portions



Millefeuille

510008

110g

17 pieces per box



3h - 4h at 0-4°C



Canelé

502600

60g

75 pieces per box



5h at 0-4°C



Or without defrosting  
5 min at 220°C



Pastel de nata

500823

68g

80 pieces per box



9-12 min at 260-280°C

# The macaroons



New!



Assortment of macaroons  
(flavours: salted butter caramel, chocolate,  
raspberry, vanilla, pistachio and lemon)

**502765**

**15** g per unit

**144** pieces per box (12 blisters of 12 pieces)



1h at 0-4°C

Then, 1h at room temperature

# Cakes to share

T&S



Custard tart pre-sliced 10 slices

510018

1800g

8 pieces per box



12h at 0-4°C



Few minutes at 150°C

RTB



Custard tart 10 slices

502583

2000g

7 pieces per box



60 min at 200°C

T&S



Chocolate cake pre-sliced 14 slices

510019

1700g

4 pieces per box



4h-5h at 0-4°C

T&S



Mousseline tropézienne 6/8 slices

510000

650g

6 pieces per box



3h at 0-4°C



# American specialties



Plain cookie  
with dark chocolate chips

**502492** 70g  
48 pieces per box  
🚫🍷 | 🌿 5h at 0-4°C



Cocoa cookie  
with dark chocolate chips

**502493** 70g  
48 pieces per box  
🚫🍷 | 🌿 5h at 0-4°C



Plain muffin  
with dark chocolate chips

**502490** 115g  
24 pieces per box  
🚫🍷 | 🌿 5h at 0-4°C



Chocolate muffin  
with dark chocolate chips

**502491** 115g  
24 pieces per box  
🚫🍷 | 🌿 5h at 0-4°C



Muffin with blueberries  
& crumble

**502596** 115g  
24 pieces per box  
🚫🍷 | 🌿 5h at 0-4°C

# Shells and sheets

RTB



Sweet pie shell pure butter  
Ø10 cm

**502601**

**45 g**

**100** pieces per box



15 min at 180°C

Fill after baking



Sweet pie shell pure butter  
Ø22 cm

**502602**

**220 g**

**16** pieces per box



20 min at 180°C

Fill after baking



Unpricked puff pastry sheet  
pure butter - 40x60 cm

**510056**

**700 g** | **33%** of butter

**15** pieces per box



30 min at room temperature



20 min at 200°C



Unpricked puff pastry sheet  
margarine - 36x56 cm

**510049**

**600 g** | **30%** of margarine

**16** pieces per box



30 min at room temperature



20 min at 200°C



Pricked puff pastry sheet  
pure butter - 40x60 cm

**510064**

**700 g** | **33 %** of butter  
**15** pieces per box



30 min at room temperature



20-25 min at 200°C



# Savoury

Offering a range of savoury products is a must today: we have selected for you the greatest gourmet classics, easy and quick to serve.





Recipe made with the Pizza dough sheet  
39 x 59 cm réf. 600700 (page 71)



# Single-portion tarts and croque-monsieur

RTB



Provençale tart  
(tomatoes, zucchinis, onions,  
peppers, mozzarella)

**600876** **200 g**  
**22** pieces per box



 45 min at 180°C



Salmon & spinach tart

**600695** **200 g**  
**24** pieces per box



 45 min at 180°C





Quiche lorraine

**600699** **200g**  
**24** pieces per box



45 min at 180°C



4 cheese tart

(emmental, comté, blue cheese, toska)

**600697** **200g**  
**24** pieces per box



45 min at 180°C



Leek tart

**600696** **200g**  
**24** pieces per box



45 min at 180°C



Croque-monsieur

**610031** **220g**  
**24** pieces per box



1 h at 0-4°C



15-20 min at 180°C

# Filled puff pastries

RTB



Meat roll (pork)

**600692** **200 g**  
**50** pieces per box

- 30 min at 0-4°C
- 25-30 min at 200°C  
Glaze with egg,  
cut and prick before baking



Premium cheese roll (Comté)

**600693** **200 g**  
**50** pieces per box

- 30 min at 0-4°C
- 25-30 min at 200°C  
Glaze with egg,  
cut and prick before baking



Hot-dog roll

**610002** **150 g**  
**35** pieces per box

- 30 min at 0-4°C
- 25-30 min at 200°C  
Glaze with egg,  
cut and prick before baking



Merguez sausage roll

**610014** **150 g**  
**35** pieces per box

- 30 min at 0-4°C
- 25-30 min at 200°C  
Glaze with egg before baking

# Topped baguettes

RTB



Royal pizza baguette  
(ham, mushrooms, peppers, tomato sauce)

**610003** 170g  
18 pieces per box



10min at 180°C



Baguette flambée  
(smoked bacon cubes, onions & béchamel)

**610004** 170g  
18 pieces per box



10min at 180°C



Goat cheese baguette

**610001** 170g  
18 pieces per box



10min at 180°C



# Local favourites

RTB



**Mediterranean foccacia**  
(tomatoes, red peppers, yellow peppers, green olives, capers)

**610025** 200 g | Extra virgin olive oil  
40 pieces per box

🚫🍷🍴🕒 7-8 min 200-210°C



**Stracchino foccacia**

**610026** 200 g | Extra virgin olive oil  
36 pieces per box

🚫🍷🍴🕒 7-8 min 200-210°C



New  
recipe!

**Meat puff pastry**  
(pork and veal meat marinated in Gris de Toul, a typical french white wine)

**600046** 160 g  
36 pieces per box

🕒 4h at 4°C  
🕒 20 min at 200°C



**Fougassette**  
(pork scratchings and 4 spices - cinnamon, ginger, clove, nutmeg)

**610000** 100 g  
40 pieces per box

🍷🕒 20 min at 200°C



New  
recipe!

**Coca frita**  
(tomato puree, onions, red and green peppers)

**600882** 150 g  
40 pieces per box

🚫🍷🕒 15-20 min at 180°C

# Shells and sheets

RTB



Pie shell pure butter Ø 12 cm

**502603** 70 g  
56 pieces per box



20 min at 180°C  
To be baked compulsory with filling



Pizza dough sheet  
39x59 cm

**600700** 1250 g  
10 pieces per box



1 h at 0-4°C



10-15 min (according  
to the filling) at 200°C



Pizza dough sheet  
(pre-proved) 40x60 cm

**510029** 1000 g  
10 pieces per box



30 min at room temperature



10-15 min (according  
to the filling) at 210°C

# Memo\_\_\_\_\_

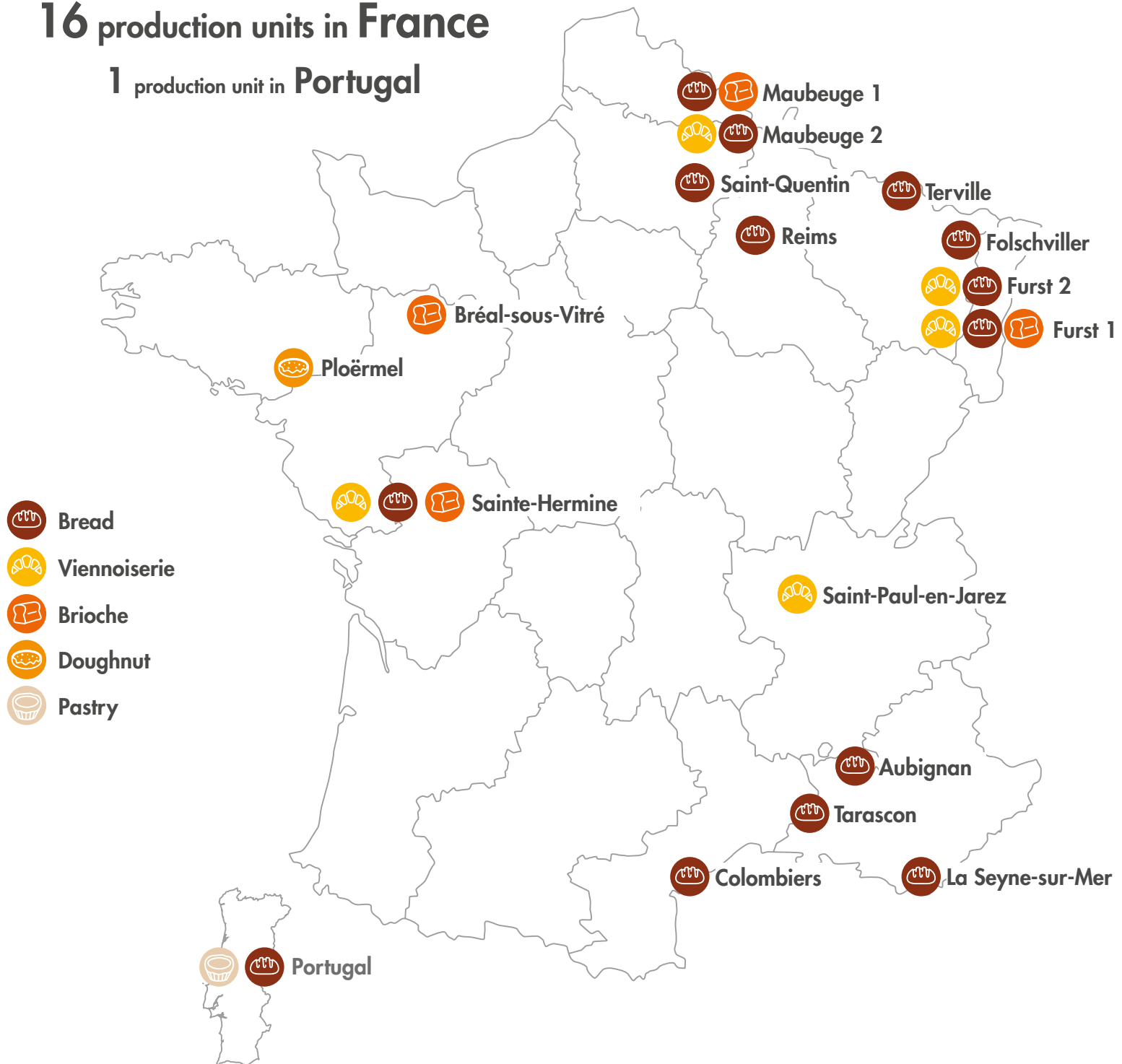




# Our production units

**16** production units in **France**

**1** production unit in **Portugal**





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