



**Product Catalogue**



# 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 sugar or preservatives.



# Corporate Social Responsibility

Bakers Maison aims to act at all times in a socially responsible manner to maintain our high reputation in the marketplace. We respect the interest of our stakeholders, our shareholders, employees, customers, suppliers and the wider community. We actively seek out opportunities to improve the environment and to contribute to the well-being of the communities in which we do business.

## Environment

- Bakers Maison is committed to responsible environmental management with all employees expected to work towards fulfilling this commitment.
- 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.

We fulfil our CSR through our mission ‘to be a recognised leader in the bakery industry’ and core values of people, excellence, integrity and respect by applying them to all aspects of the way we do business. Each of our core values permeate the following four CSR areas:

## Workplace / People

- Bakers Maison recognises that the skills and capabilities of our employees are central to our ongoing success. We value our employees and reward them with opportunities for career development with Bakers Maison to assist them to realise their own potential. 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 a consistently high quality and also to provide our customers with service levels that exceed their expectations. We promote a culture of innovation and continuous improvement.
- Our production facility is of the highest Australian standard for food safety. We invest in state of the art 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.

## 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.



## 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.



# Fully Baked Range

Our fully baked products are completely finished and snap frozen. These products can be served in two ways: defrosting for 20-60 minutes (depending on the size of the product), or heating for 5-10 minutes to get heat throughout the product.

## Continental

### Continental Mini Roll – 11750

Weight	Units/Box	V	Clean Label
40 <sup>g</sup>	145		



### Continental Oval – 11760

Weight	Units/Box	V	Clean Label
120 <sup>g</sup>	50		



### Continental Baby Roll – 11751

Weight	Units/Box	V	Clean Label
80 <sup>g</sup>	72		



### Continental Long Roll – 11752

Weight	Units/Box	V	Clean Label
450 <sup>g</sup>	12		



### Continental Medium Roll – 11753

Weight	Units/Box	V	Clean Label
125 <sup>g</sup>	40		





Sourdough Baby Baguette – 11315

Weight 100<sup>g</sup> Units/Box 63  



Artisan Sourdough Baguette – 11125

Weight 310<sup>g</sup> Units/Box 24  




Sourdough Rye Loaf (Café Style) – 11913

Weight 1200<sup>g</sup> Units/Box 8




Sourdough Roll (Round) – 11457

Weight 110<sup>g</sup> Units/Box 55 




Sourdough White Loaf (Café Style) – 11903

Weight 1200<sup>g</sup> Units/Box 8  



Sourdough Multigrain Loaf (Café Style) – 11912

Weight 1200<sup>g</sup> Units/Box 8 



ENJOY  
PERFECT  
BREADS  
EVERY  
TIME





Specialty Buns & Rolls

Brioche Slider – 14921

Weight 35<sup>g</sup>  
Units/Box 150



Brioche – 14920

Weight 90<sup>g</sup>  
Units/Box 60



Sesame Seed Milk Bun Slider – 14925

Weight 35<sup>g</sup>  
Units/Box 150



Sesame Seed Milk Bun – 14923

Weight 90<sup>g</sup>  
Units/Box 60



Milk Bun Slider – 14924

Weight 35<sup>g</sup>  
Units/Box 150



Milk Bun Fully Baked – 14922

Weight 90<sup>g</sup>  
Units/Box 60



Milk Bun Hot Dog Roll – 11180

Weight 110<sup>g</sup>  
Units/Box 50



Baguettes

Baguette Demi White – 11153A

Weight 140<sup>g</sup>  
Units/Box 48



Baguette White – 11171

Weight 340<sup>g</sup>  
Units/Box 20





Ciabatta

Mini Ciabatta Roll –11702

Weight 30<sup>g</sup> Units/Box 90  



Mini Ciabatta Roll (Wrapped) – 11440

Weight 30<sup>g</sup> Units/Box 160  



Sandwich Ciabatta – 11801

Weight 110<sup>g</sup> Units/Box 64  




Multigrain Panini – 11821

Weight 110<sup>g</sup> Units/Box 64  



Rosemary Panini – 11822

Weight 110<sup>g</sup> Units/Box 64  



Bagels

Bagel Boiled Plain – 11811

Weight 120<sup>g</sup> Units/Box 45  



Turkish Bread

Turkish Bread Roll – 11806

Weight 175<sup>g</sup> Units/Box 48  



Medium Turkish Round Roll – 11850

Weight 125<sup>g</sup> Units/Box 60  



Turkish Bread Loaf – 11808

Weight 430<sup>g</sup> Units/Box 20  




Turkish Roll Oval – 11815

Weight 130<sup>g</sup> Units/Box 60  





Gourmet White Roll – 11480A

Weight 40<sup>g</sup> Units/Box 200 



Gourmet White Roll (Wrapped) – 11499

Weight 40<sup>g</sup> Units/Box 160  



Square Seeded Roll – 11755

Weight 80<sup>g</sup> Units/Box 60



Gourmet Wholemeal Roll – 11481A

Weight 40<sup>g</sup> Units/Box 200 



Gourmet Wholemeal Roll (Wrapped) – 11482

Weight 40<sup>g</sup> Units/Box 160  





Croissants – Straight

Small Butter Croissant  
Straight – 11636

Weight	Units/Box
27 <sup>g</sup>	160



Small Butter Croissant  
Straight (Wrapped) – 11631

Weight	Units/Box
27 <sup>g</sup>	150



Medium Butter Croissant  
Straight – 12637

Weight	Units/Box
45 <sup>g</sup>	80



Croissants – Bent

Large Butter Croissant  
Bent – 12639

Weight	Units/Box
95 <sup>g</sup>	40



Croissants – Straight Filled

Almond Filled Croissant  
Straight – 12650

Weight	Units/Box
60 <sup>g</sup>	32



Hazelnut Filled Croissant  
Straight – 12651

Weight	Units/Box
60 <sup>g</sup>	32





Gluten Free Bread

Gluten Free Large White Bread  
- 11824

Weight 1260<sup>g</sup> Units/Box 2 V GF Clean Label



Gluten Free Large Multigrain Bread  
- 11825

Weight 1260<sup>g</sup> Units/Box 2 V GF Clean Label



Gluten Free Muffins

Gluten Free Raspberry Crumble -  
13328

Weight 120<sup>g</sup> Units/Box 6 V GF Clean Label



Gluten Free Chocolate Chip Muffin  
- 13329

Weight 120<sup>g</sup> Units/Box 6 V GF Clean Label



Seasonal

Hot Cross Buns - 14900

Weight 75<sup>g</sup> Units/Box 48 V



Sweet Loaves

Banana Loaf - 14507

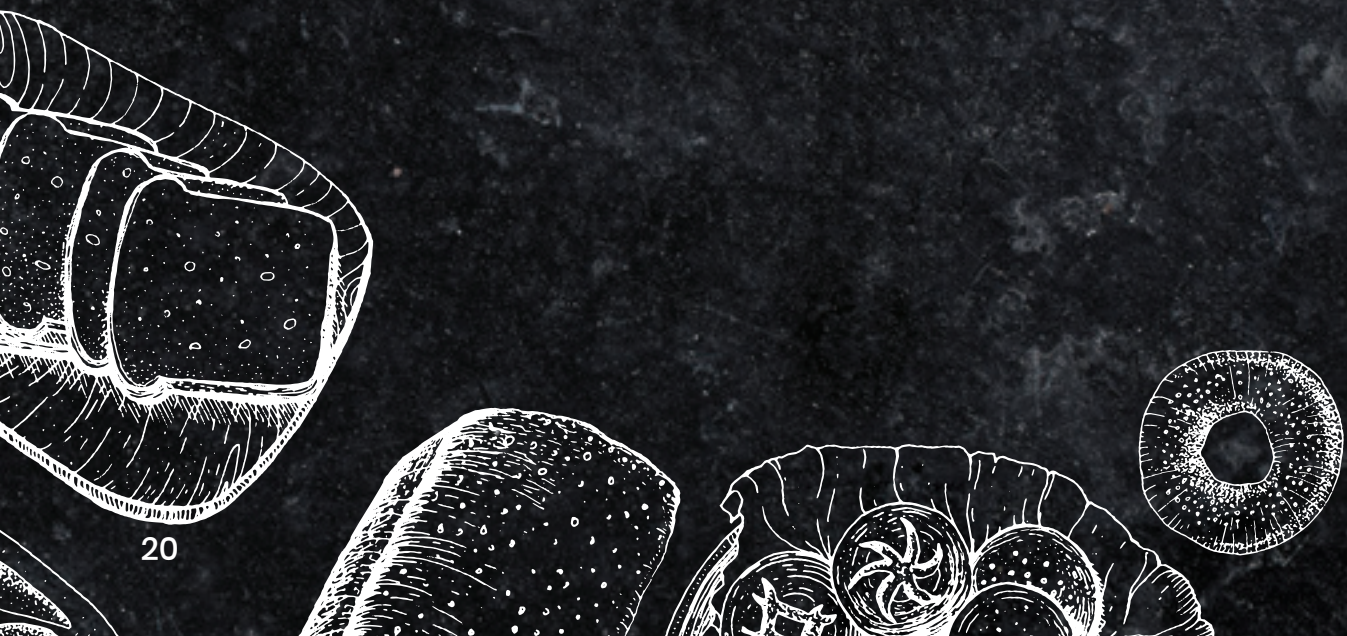
Weight 2000<sup>g</sup> Units/Box 2 Clean Label





# Par Baked Range

Our par baked products are mostly finished, but require some oven time to complete the product and provide the beautiful golden colour.



## Rolls

### Gourmet Mixed Rolls x 3 – 11417

Olive/ Balsamic & Onion/ Sea Salt

Weight  
45<sup>g</sup>

Units/Box  
140



### Dinner Mixed Roll x 3 – 11415

Rye/ Spinach/ Herbs & Garlic

Weight  
55<sup>g</sup>

Units/Box  
120



### Baguettine White – 11403A

Weight  
45<sup>g</sup>

Units/Box  
192



### Dinner Wholemeal – 11407A

Weight  
55<sup>g</sup>

Units/Box  
120



### Sandwich White – 11301

Weight  
130<sup>g</sup>

Units/Box  
45



### Sandwich Multigrain – 11308

Weight  
130<sup>g</sup>

Units/Box  
45



### Catering White Roll – 11430A

Weight  
35<sup>g</sup>

Units/Box  
240



### Dinner White – 11401A

Weight  
55<sup>g</sup>

Units/Box  
160






Baguettes

Baguette Parisienne  
White – 11101A

Weight 390<sup>g</sup>    Units/Box 20     



Baguette Maison – 11100

Weight 310<sup>g</sup>    Units/Box 24     



Baguette White – 11102

Weight 290<sup>g</sup>    Units/Box 16     



Baguette Demi White – 11150A

Weight 150<sup>g</sup>    Units/Box 50     



Baguette Baby – 11360A

Weight 110<sup>g</sup>    Units/Box 72    



Garlic Bread

Garlic Ciabatta Square – 11704

Weight 40<sup>g</sup>    Units/Box 210     



Garlic Ciabatta Square  
(Individually Wrapped) – 11705

Weight 40<sup>g</sup>    Units/Box 160     



Garlic Bread Slice – 11700

Weight 70<sup>g</sup>    Units/Box 48     





# 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 - Straight

## Small Butter Croissant - 12624

Weight	Units/Box
30 <sup>g</sup>	200



## Medium Butter Croissant - 12625

Weight	Units/Box
50 <sup>g</sup>	144



## Large Chocolate Croissant - 12611

Weight	Units/Box
110 <sup>g</sup>	60



Mixed Danishes

## Large Mixed Danish x5 - 12713

Apple Strudel/ Cherry Custard/ Sultana Snail/ Chocolate Croissant/ Chocolate & Banana Snail

Weight	Units/Box
110 <sup>g</sup>	75



Croissants - Bent

## Luna Croissant Bent - 12666

Weight	Units/Box
80 <sup>g</sup>	96



## Large Butter Croissant Bent - 12608

Weight	Units/Box
105 <sup>g</sup>	72



## Mini Mixed Danish x5 - 12703

Apricot Custard/ Poppy & Orange Custard/ Cherry Pocket/ White Apple Pocket/ Sultana & Custard

Weight	Units/Box
35 <sup>g</sup>	150





# Ready to Prove Range

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



Croissants – Straight

## Small Butter Croissant – 12620

Weight	Units/Box
30 <sup>g</sup>	280



Croissants – Bent

## Large Chocolate – 12609

Weight	Units/Box
105 <sup>g</sup>	90







**To find your nearest Bakers Maison distributor  
visit [bakersmaison.com.au](http://bakersmaison.com.au)**

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*Bakers Maison's Frozen Breads and Pastries  
are available through all good Food Distributors Nationally.*

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