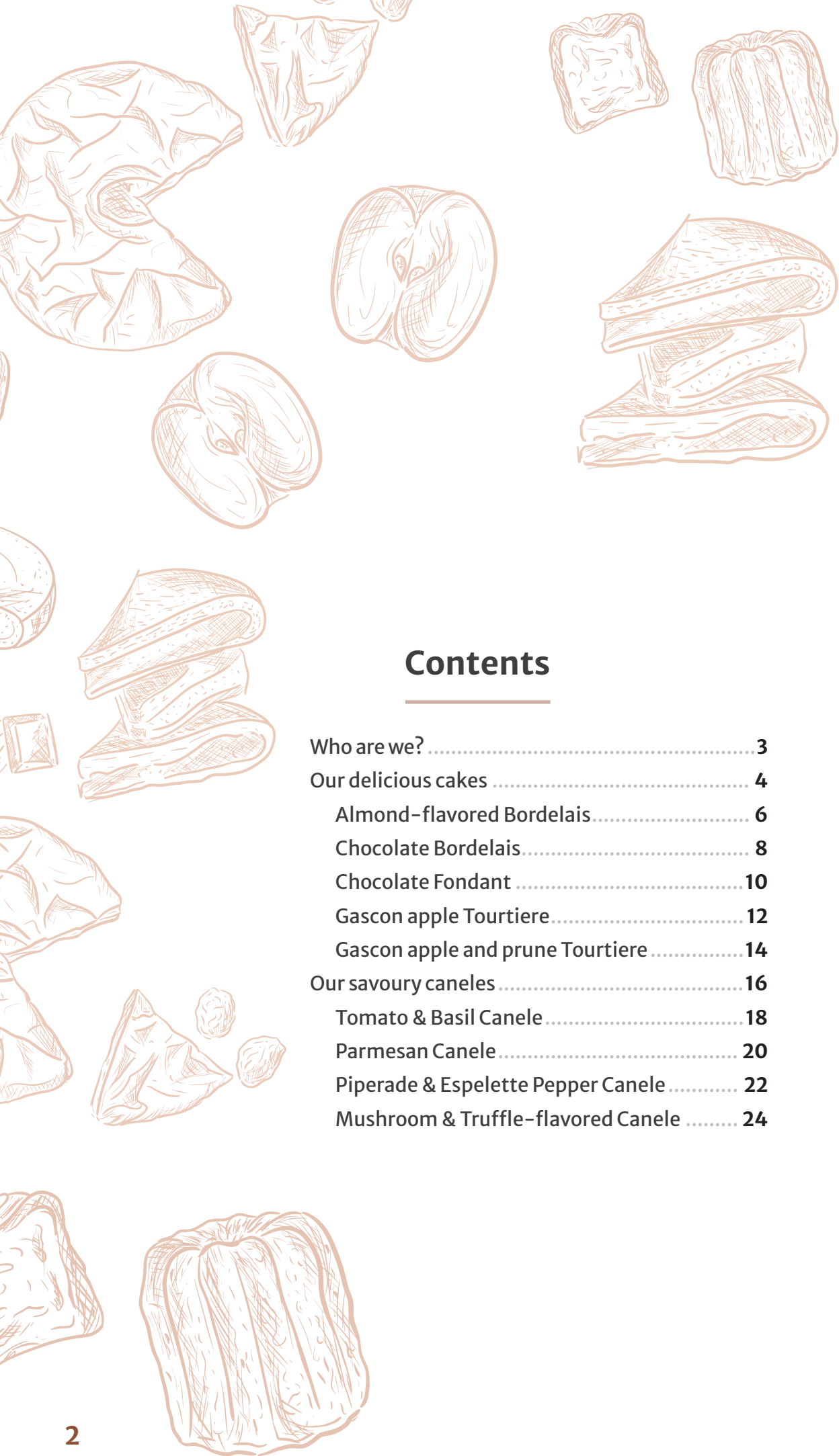


MADE IN GIRONDE

Catalog 2025

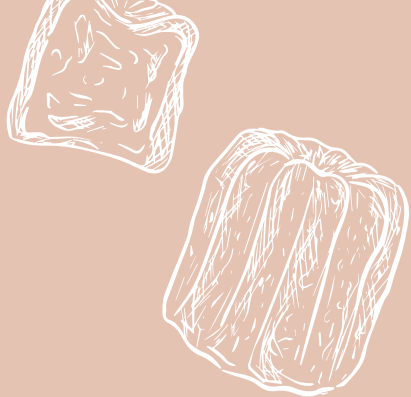


TRADITIONAL RECIPES CREATOR
FROM THE SOUTHWEST



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WHO ARE WE?

Gironde Pâtisserie, founded in 2014 by **Bernard LUSSAUT**, is a SME specialized in the manufacture of frozen pastries. Located near to Bordeaux, we offer a variety of cake recipes from our region.

As a lover of the **South-West**, Bernard LUSSAUT has developed **traditional local recipes** to help as many people as possible to discover it, especially the Gascon Apple Tourtiere since 1985.

Our SME combines the know-how of our pastry chefs with **industrial efficiency** to create **quality local products** and always meet our customer's requirements.

OUR COMMITMENTS



Professional
support



High-quality
local products



An innovative
R&D department



Flexibility
and responsiveness
of our services



Cold Chain
Management



Products
Made in France

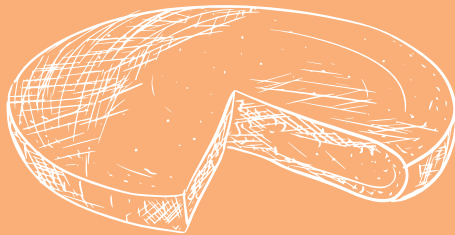


*Our
delicious
Cakes*



Almond-flavored Bordelais

“ A pastry reminiscent of the Basque cake, with a soft almond-flavored biscuit and a creamy filling. A delicious pastry, light and airy, perfect for a sweet dessert or a snack.”



600 g

NUTRITIONAL VALUES (PER 100G OF COOKED PRODUCT)

Energy	290 kcal / 1220 kJ
Fat	11 g
Saturated fat	6.7 g
Carbohydrates	43 g
Sugars	19 g
Proteins	4.8 g
Salt	0.64 g

Ingredients:

Sponge cake: wheat flour, water, sugar, colored concentrated pastry butter (concentrated butter [milk], dye : beta-carotene), whole eggs powder, vanilla flavor, baking powder (disodium diphosphate, sodium hydrogen carbonate), corn starch, bitter almond flavor (0,05%).

Pastry Cream: water, powdered pastry cream (sugar, acetylated diamedon phosphate, powdered whey, whole milk powder, vegetable fat, sodium, calcium sulfate, sodium caseinate, di and tetrasodium disphosphate, salt, flavors, beta-carotene, riboflavin), rum, vanilla flavor.

Gilding: water, semi-skimmed milk powder.

May contain traces of nuts.



TASTING TIPS

Enhance your taste experience by accompanying your Bordelais with a thyme cherry coulis. The cherries combined with the aromatic touch of thyme will create a delicious contrast with the richness of your cake.

FROZEN ALMOND-FLAVORED BORDELAIS



Ø 21 cm:
about
6 slices



NEW!
Printed case



Packaging:

- Bulk: 12 Bordelais / boxes, 49 boxes / pallet.
- Printed Case: 10 Bordelais / boxes, 49 boxes / pallet.

Advices for consumer use:



- 1- Defrost the Bordelais 24 hours in advance between 0°C and 4°C.
- 2- Without defrosting, preheat the oven at 200°C then place the Bordelais for about 10 min. Let it cool down and enjoy it warm.



Storage advices:

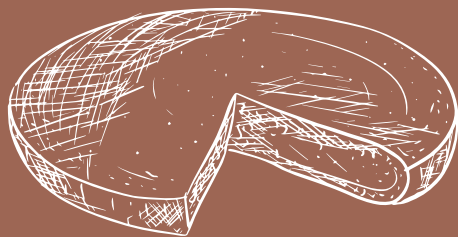


To be stored at -18°C. Shelf life : 12 months. Once defrosted, the Bordelais can be stored at 4°C for 5 days and 24h at room temperature. Never refreeze a thawed product.



Chocolate Bordelais

“To please chocolate lovers, we have created a chocolate version of our emblematic Almond Bordelais!”



600 g

NUTRITIONAL VALUES (PER 100G OF COOKED PRODUCT)

Energy	309 kcal / 1297 kJ
Fat	12 g
Saturated fat	7.6 g
Carbohydrates	45 g
Sugars	19 g
Proteins	5.2 g
Salt	0.63 g

Ingredients:

Sponge cake: wheat flour, water, sugar, aerated colored concentrated pastry butter (concentrated butter [**milk**], dye: beta-carotene), whole **eggs** powder, vanilla flavor, baking powder (disodium diphosphate, sodium hydrogen carbonate), corn starch.

Pastry cream: water, powdered pastry cream (sugar, acetylated diamedon phosphate, **whey** powder, whole **milk** powder, vegetable fat, acetylated diamedon adipate, glucose syrup, sodium alginate, calcium sulfate, sodium caseinate, disodium and tetrasodium diphosphate, salt, flavors, beta-carotene, riboflavin), dark chocolate with 53% cocoa (4%) (sugar, cocoa paste, cocoa butter, cocoa paste, sunflower lecithin, natural vanilla extract), vanilla flavor, chocolate flavor (0.3%).

Gilding: dark chocolate with 50% cocoa (cocoa paste, sugar, emulsifier: lecithin [**soy**]), water, semi-skimmed **milk** powder.

May contain traces of nuts. Made in France.



TASTING TIPS

Add a fruity, tangy touch to your chocolate Bordelais by topping it with a fresh raspberry coulis.
A divine combination of intense chocolate and the freshness of raspberries.

FROZEN CHOCOLATE BORDELAIS



Ø 21 cm:
about 6 slices



Packaging:

• Bulk: 12 Bordelais / boxes, 49 boxes / pallet.

Advices for consumer use:



1- Defrost the Bordelais 24 hours in advance between 0°C and 4°C.

2- Without defrosting, preheat the oven at 200°C then place the cake for about 10 min.
Let it cool down and enjoy it warm.

Storage advices:

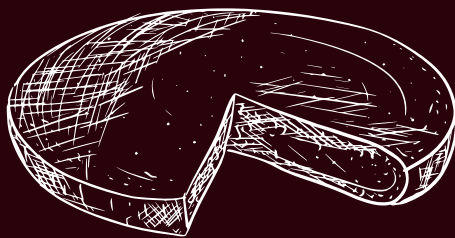


To be stored at -18°C. Shelf life: 12 months.
Once defrosted, the Bordelais can be stored at 4°C for 5 days and 24h at room temperature.
Never refreeze a thawed product.



Chocolate Fondant

“Give in to the chocolate temptation of our Fondant, a craft treat where cocoa and tenderness intertwine, making every bite a delightful taste experience!”



450 g

Ingredients:

Sugar, water, dark chocolate with 53% cocoa (21%) (sugar, cocoa paste, cocoa butter, cocoa paste, sunflower lecithin, natural vanilla extract), aerated colored concentrated pastry butter (concentrated butter [**milk**], dye: beta-carotene), **wheat** flour, whole **egg** powder.

Made in France.

NUTRITIONAL VALUES (PER 100G OF COOKED PRODUCT)

Energy	428 kcal / 1789 kJ
Fat	25g
Saturated fat	12 g
Carbohydrates	45 g
Sugars	35 g
Proteins	5.8 g
Salt	0.14 g

TASTING TIPS



Add a fruity, tangy touch to your chocolate Fondant by topping it with a fresh raspberry coulis. A divine combination of intense chocolate and the freshness of raspberries.

FROZEN CHOCOLATE FONDANT



Ø 21 cm :
about
6 slices



NEW!
Printed case



Packaging:

- Bulk: 12 Fondants / boxes, 49 boxes / pallet.
- Printed Case: 10 Fondants / boxes, 49 boxes / pallet.

Advices for consumer use:



1- Defrost the Fondant 24 hours in advance between 0°C and 4°C.

2- Without defrosting, preheat the oven at 200°C then place the Fondant for about 10 min. Let it cool down and enjoy it warm.



Storage advices :

To be stored at -18°C. Shelf life : 12 months. Once defrosted, the Fondant can be stored at 4°C for 5 days or 24 hours at room temperature. Never refreeze a thawed product.



Gascon apple Tourtiere

“The gascon apple Tourtiere is an emblematic specialty of the South-West of France, composed of thin sheets of stretched dough and pieces of apple, enhanced by a rum syrup. Its thin crispy dough and melting apples makes this cake a light and fruity dessert!”



21 cm - 350 g
27 cm - 650 g

NUTRITIONAL VALUES (PER 100G OF COOKED PRODUCT)

Energy	189 kcal / 796 kJ
Fat	5.8 g
Saturated fat	3.8 g
Carbohydrates	32 g
Sugars	18 g
Proteins	2.2 g
Salt	0.34 g

Ingredients:

Dough: wheat flour, water, whole **eggs** powder, salt, sunflower oil, vanilla flavor, orange blossom favor.

Trim: apples (67%), sugar, colored concentrated pastry butter (concentrated butter [**milk**], beta carotene dye).

Decoration: apple, syrup (liquid sugar, rum).

TASTING TIPS



Serve your Tourtiere with cinnamon whipped cream for a gourmet experience. The sweetness of the cream combined with the warmth of the cinnamon will enhance the flavours of your delicious dessert.

FROZEN GASCON APPLE TOURTIERE



Ø 21 cm:
about 6 slices

Ø 27 cm:
about 8 slices



NEW!
Printed case



Packaging:

- Bulk : 12 Tourtieres / boxes, 49 boxes / pallet.
- Printed Case : 10 Tourtieres / boxes, 49 boxes / pallet.

Advices for consumer use:



- 1- Defrost the Tourtiere 24 hours in advance between 0°C and 4°C.
- 2- Without defrosting, preheat the oven at 200°C then place the Tourtiere for about 10 min. Let it cool down and enjoy it warm.



Storage advices:

To be stored at -18°C. Shelf life: 12 months. Once defrosted, the Tourtiere can be stored at 4°C for 5 days and 24h at room temperature. Never refreeze a thawed product.



Gascon apple & prune Tourtiere

“For more deliciousness, we have added a delicate prunes coulis to our Gascon apple Tourtiere. Tasted warm and accompagnied by a scoop of vanilla ice cream, the Gascon apple & prunes Tourtiere will awaken your taste buds!”



21 cm - 350 g
27 cm - 650 g

Ingredients:

Dough: wheat flour, water, whole egg powder, salt, sunflower oil, vanilla flavor, orange blossom favor.

Trim: apples (67%), prunes cream (9% for Ø 21 cm and 10% for Ø27 cm), (prunes, water, sugar, preservative E200), colored concentrated pastry butter (concentrated butter [milk], beta carotene dye).

Decoration: apple, pasteurized stoned Agen prunes, syrup (liquid sugar, rum).

NUTRITIONAL VALUES (PER 100G OF COOKED PRODUCT)

Energy	172 kcal / 724 kJ
Fat	5.1 g
Saturated fat	3.1 g
Carbohydrates	29 g
Sugars	14 g
Proteins	2.5 g
Salt	0.36 g

TASTING TIPS



Serve your Tourtiere with cinnamon whipped cream for a gourmet experience. The sweetness of the cream combined with the warmth of the cinnamon will enhance the flavours of your delicious dessert.

FROZEN GASCON APPLE & PRUNE TOURTIERE



Ø 21 cm:
about 6 slices

Ø 27 cm:
about 8 slices



NEW!
Printed case



Packaging:

- Bulk : 12 Tourtieres / boxes, 49 boxes / pallet.
- Printed Case : 10 Tourtieres per boxes, 49 boxes / pallet.

Advices for consumer use:



1- Defrost the Tourtiere 24 hours in advance between 0°C and 4°C.



2- Without defrosting, preheat the oven at 200°C then place the Tourtiere for about 10 min. Let it cool down and enjoy it warm.



Storage advices:

To be stored at -18°C. Shelf life: 12 months. Once defrosted, the Tourtiere can be stored at 4°C for 5 days and 24h at room temperature. Never refreeze a thawed product.

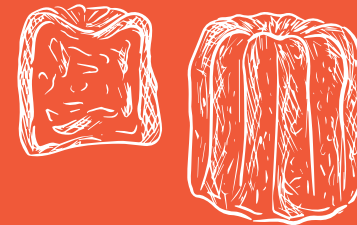


*Our
savoury
Caneles*



Tomato & Basil Canele

“Tomato, basil, gourmet flavors that will take you straight to Italy!”



Bouchee 10 g

Ingredients:

Water, basil tomato sauce (18,7%) (tomato [15%], onion, sugar, basil [0,7%], olive oil, garlic, salt), **wheat** flour, sunflower oil, semi-skimmed **milk** powder, whole **egg** powder, salt.

(% expressed on the total of the recipe).

NUTRITIONAL VALUES (PER 100G OF COOKED PRODUCT)

Energy	299 kcal / 1247 kJ
Fat	18 g
Saturated fat	2.7 g
Carbohydrates	26 g
Sugars	6.7 g
Proteins	8.2 g
Salt	1.2 g



FROZEN TOMATO & BASIL CANELE



Packaging:

- Plastic box: 12 caneles of 10g – 6 plastic box / boxes
- Bulk: 100 caneles of 10g / boxes



Advices for consumer use:

Remove the packaging. Place the caneles in a preheated oven at 180°C for 3 to 5 minutes. Let it cool down and enjoy it warm.



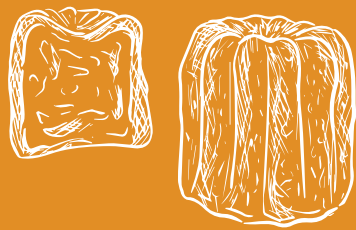
Storage advices:

To be conserved at -18°C. Shelf life : 12 months. Once defrosted, caneles can be stored at 4°C for 25 days in their plastic box. Once opened, store at 4°C and eat within 2 days. Never refreeze a thawed product.



Parmesan Canele

“The taste of Parmesan will lead you right away to Italy!”



Bouchee 10 g

Ingredients:

Water, **wheat** flour, parmesan (contain **milk**) (13,8%), sunflower oil, semi-skimmed **milk** powder, whole **eggs** powder, salt.
(% expressed on the total of the recipe).

NUTRITIONAL VALUES
(PER 100G OF COOKED PRODUCT)

Energy	356 kcal / 1483 kJ
Fat	26 g
Saturated fat	5.8 g
Carbohydrates	24 g
Sugars	2.5 g
Proteins	13 g
Salt	1.2 g

NO
conservatives,
coloring,
additives



**FROZEN
PARMESAN
CANELE**



Packaging:

- Plastic box: 12 caneles of 10g – 6 plastic box / boxes
- Bulk: 100 caneles of 10g



Advices for consumer use:

Remove the packaging. Place the caneles in a preheated oven at 180°C for 3 to 5 minutes. Let it cool down and enjoy it warm.

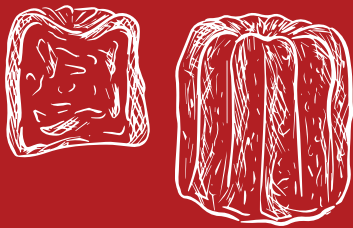


Storage advices:

To be conserved at -18°C. Shelf life : 12 months.
Once defrosted, caneles can be stored at 4°C for 25 days in their plastic box.
Once opened, store at 4°C and eat within 2 days.
Never refreeze a thawed product.



“With their spicy taste, our caneles will take you on a journey with one bite!”



Bouchee 10 g

Ingredients:

Water, piperade (19,3%) (tomatoes [9.3%], red pepper [6.2%], onion, olive oil, sugar, garlic, salt, thyme, pepper), **wheat** flour, sunflower oil, semi-skimmed **milk** powder, whole **eggs** powder, salt, Espelette's pepper powder (0,2%).

(% expressed on the total of the recipe).

NUTRITIONAL VALUES
(PER 100G OF COOKED PRODUCT)

Energy	306 kcal / 1277 kJ
Fat	20 g
Saturated fat	2.8 g
Carbohydrates	24 g
Sugars	4.9 g
Proteins	7.6 g
Salt	1.2 g



**FROZEN
PIPERADE & ESPELETTE'S
PEPPER CANELE**



Packaging:

- Plastic box: 12 caneles of 10g – 6 plastic box / boxes
- Bulk: 100 caneles of 10g, 192 cardboards / pallet



Advices for consumer use:

Remove the packaging. Place the caneles in a preheated oven at 180°C for 3 to 5 minutes. Let it cool down and enjoy it warm.



Storage advices:

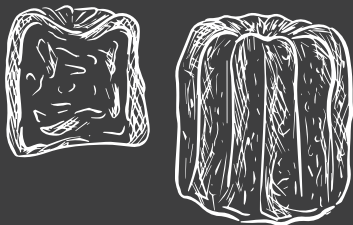
To be conserved at -18°C. Shelf life : 12 months. Once defrosted, caneles can be stored at 4°C for 25 days in their plastic box. Once opened, store at 4°C and eat within 2 days. Never refreeze a thawed product.

*Piperade
& Espelette's pepper Canele*



Mushroom
& Truffle Flavored Canele

<< The noble aroma of truffle, the tenderness of mushrooms...
A festive savory canelé, perfect for all your gourmet moments. >>



Bouchée 10 g

Ingredients:

Coming soon

NUTRITIONAL VALUES
(PER 100G OF COOKED PRODUCT)

Energy	XXX kcal / XXXX kJ
Fat	XX g
Saturated fat	X.X g
Carbohydrates	XX g
Sugars	X.X g
Proteins	X.X g
Salt	X.X g



MUSHROOM
& TRUFFLE-FLAVORED
CANELE



Packaging:

- Plastic box: 12 caneles of 10g – 6 plastic box / boxes
- Bulk: 100 caneles of 10g, 192 cardboards / pallet



Advices for consumer use:

Remove the packaging. Place the caneles in a preheated oven at 180°C for 3 to 5 minutes. Let it cool down and enjoy it warm.



Storage advices:

To be conserved at -18°C. Shelf life : 12 months.
Once defrosted, caneles can be stored at 4°C for 25 days in their plastic box.
Once opened, store at 4°C and eat within 2 days.
Never refreeze a thawed product.



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