

French Artisan Pastries & Fillings



Authentic

Pure

Natural

An Adventure in Good Taste

Our French Origin



My Personal Guarantee

Exceptional products, excellent service, and the well-deserved attention that you can only expect from a smaller company.

**Patrick Novak, Chef & Founder
CEO, French Gourmet**

French Gourmet had its beginnings on the French Riviera, with a 13 year-old boy looking for summer jobs to buy a moped.

A beachfront restaurant hired him on the spot to do kitchen prep and begin his apprenticeship. There, Patrick Novak found his passion in the frenzied kitchen environment of fine cuisine.

Leaving his native country just shy of 18, he came to America and continued to build his reputation on the fundamental principle of consistent, superior quality without compromise. At the young age of just 22, he earned the coveted position of Executive Sous Chef at the Beverly Hills Hotel.

He mastered his appreciation for consistent quality and authenticity...core values that would be woven into the fabric of his future company. Seeing a niche market in the United States for quality, European-style pastries and danishes, Chef Novak founded French Gourmet in 1984.

Over thirty-five years later, these founding principles continue to guide our pursuit of excellence. We shop the globe to select the finest, purest ingredients available. Unlike others, our old world, small-batch dough mixing and fermenting methods demand that we cultivate the dough aroma to its fullest to extract its rich flavors. Fusing the ancient art of dough making with modern manufacturing results in authenticity, manufacturing precision, and product consistency. These core fundamentals are what sets the French Gourmet brand apart; an artisan pastry that all melds into the most delicious flavor and a difference that your customers can see, feel, and taste in every bite.

We are consistently **ranked #1 in blind tests across the nation.**

French heritage... made for you in the USA. We do the work for you. That's the French Gourmet difference.



Patrick Novak, 14 years old
Menton, France

He was intercepted by his mom and aunt as they walked out of a uniform shop. They had just purchased his first chef's hat, and insisted he try it on the spot.



"Reliability, consistency, and quality are critical to our business. I had the privilege to work with French Gourmet products for many years and found their products to be consistently of the highest quality. I would recommend French Gourmet, and would like to thank French Gourmet for their commitment in keeping up with tradition."

Otto Weibel, Chef & Director of Kitchens

Your Solution to a Changing Market

The Food Service Industry is Changing... are you?

Millennials are the largest and most health-conscious segment of the adult population. They are shaping the food service industry by both outspending the Baby Boomers and by a willingness to pay a premium for high-quality, all-natural foods. French Gourmet's proven quality, purity and reliability assures your success in meeting the needs of this changing market.



French Gourmet quality keeps your customers coming back for more

Other brands rush their dough through a brief fermentation process, sacrificing quality in favor of production volumes. We craft small batches over a lengthy fermentation process, rewarding you with unsurpassed taste, superior flakiness, luscious aroma and visual appeal—the hallmarks of French Gourmet's incomparable quality. Don't just take our word for it - in blind tests, French Gourmet consistently beats the best competing brands for the delicious taste, aroma and texture your customers demand. *The proof is in the dough.*

We are pleased to have Mother Nature as a proud sponsor

French Gourmet shops the world to discover the finest, purest ingredients Mother Nature can offer. All of our fillings and artisanal frozen dough are 100% pure and natural, made in-house and free of additives, preservatives, colorings, bleached flour, high-fructose corn syrup, and hydrogenated fats.

Mother Nature tells our story in every bite.



You Can't Sell a Product That Isn't Available

Outsourcing often means unreliable supply. Stock rupture from overseas product creates lost revenue. For over 35 years, French Gourmet's USA-based production and network of 85+ distributors have earned their reputation by consistent and reliable supply - as you need it. The promise of reliability is baked in. Focus on your core business...we've got your dough covered.

Made with
100%
Butter

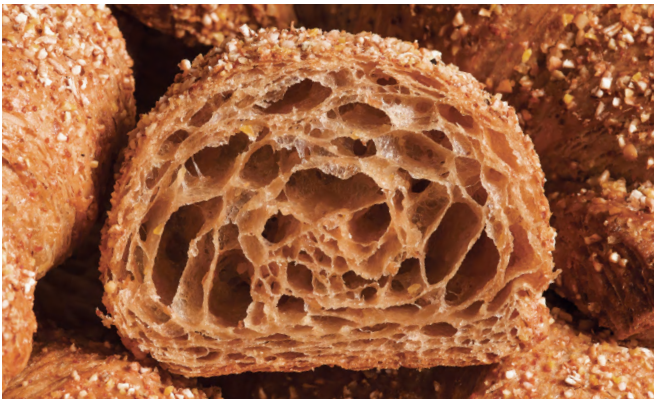
Pre-
Proofed
Ready
to Bake

Croissants

The Ultimate in Flakiness



Everything Croissants



9-Grain Croissants



Everything Croissants

Curved

CE15 1.5 OZ / 42 G 100 / case

Pinched

CEP35 3.5 OZ / 100 G 36 / case



9-Grain Croissants

Curved

CG15 1.5 OZ / 42 G 100 / case

Pinched

CG35 3.5 OZ / 100 G 36 / case



Made with
100%
Butter

Pre-
Proofed
Ready
to Bake

Croissants

The Ultimate in Flakiness



Wheat Croissants



Traditional Croissants



Wheat Croissants

Pinched

CW35 3.5 OZ / 100 G 36 / case



Traditional Croissants - Curved

C10	1 OZ / 28 G	150 / case
C15	1.5 OZ / 42 G	100 / case
C25	2.5 OZ / 71 G	60 / case
C35	3.5 OZ / 100 G	36 / case
C45	4.5 OZ / 128 G	27 / case

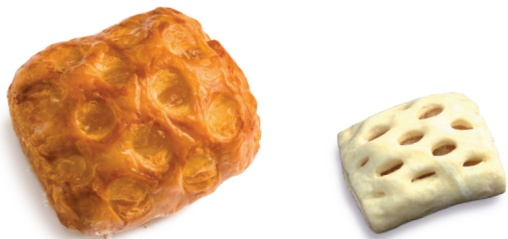


Made with
100%
Butter

Pre-
Proofed
Ready
to Bake

Danish Pastries

Mini Collection



Apple Lattice

DAPL 1.25 OZ / 35 G 210 / case



Cinnamon Rolls

DCNR 1.25 OZ / 35 G 180 / case



Pain Au Chocolat

CPC 1.25 OZ / 35 G 210 / case



Banana Tricorneres

DBAT 1.25 OZ / 35 G 140 / case



Coconut Cream Pockets

DCCP 1.25 OZ / 35 G 210 / case



Raspberry Leaves

DRSL 1.25 OZ / 35 G 210 / case



Mocha Java Danish

DMOCH 1.25 OZ / 35 G 210 / case



Almond Bear Claws

DALB 1.25 OZ / 35 G 180 / case

Made with
100%
Butter

Pre-
Proofed
Ready
to Bake

Danish Pastries

Mini Collection



New!



Passion Fruit (Lilikoi) Combs

DPASC 1.25 OZ / 35 G 210 / case



Lemon Cream Cheese Pillows

DLCP 1.25 OZ / 35 G 252 / case



Raisin Custard Rolls

DRCR 1.25 OZ / 35 G 180 / case



Wild Blueberry Pockets

DWBP 1.25 OZ / 35 G 210 / case



Guava Bursts

DGB 1.25 OZ / 35 G 140 / case



Mango Pockets

DMGS 1.25 OZ / 35 G 210 / case

Large Collection



Almond Bear Claws

DABC 3.25 OZ / 92 G 48 / case



Pain Au Chocolat

DPAC 3.25 OZ / 92 G 75 / case



Cinnamon Rolls

DCMON 3.25 OZ / 92 G 45 / case

Made with
**100%
Butter**

**Pre-
Proofed**
Ready
to Bake

Café Packs

Mini Danishes

Favorite

CP1 1.25 OZ / 35 G 200 / case

- (70) **Apple Lattice**
- (60) **Cinnamon Rolls**
- (70) **Pain Au Chocolat**



Popular

CP2 1.25 OZ / 35 G 200 / case

- (70) **Raspberry Leaves**
- (60) **Banana Tricorner**
- (70) **Coconut Cream Pockets**

Traditional

CP5 1.25 OZ / 35 G 214 / case

- (60) **Almond Bear Claws**
- (84) **Lemon Cream Cheese Pillows**
- (70) **Wild Blueberry Pockets**



Tropical

CP6A 1.25 OZ / 35 G 190 / case

- (60) **Passion Fruit (Lilikoi) Combs**
- (60) **Guava Bursts**
- (70) **Mango Pockets**

Pre-
Proofed
Ready
to Bake

Sweet & Savories

Create Your Own



Traditional Danish Squares

DTSQ 2.5 OZ / 71 G 84 / case



Canapé Shells



Canapé Shells - Blank

CCAP2 0.55 OZ / 16 G 912 / case



Made with
100%
Butter

Pre-
Proofed
Ready
to Bake

Create Your Own

Sweet & Savory

Ready to be filled with your own fillings, just bake. Voilà!



Small Diamond Shells - Blank

DBDS 1.25 OZ / 35 G 175 / case



New!



Large Diamond Shells - Blank

DLBDS 3 OZ / 85 G 54 / case

A Croissant... but square!



New!

Everything Croissant² Square

CSQE25 2.5 OZ / 71 G 100 / case



Above, baked 3 ways: Sheetpan — Muffin Pan — Waffle Iron

Dough Sheets, Slabs & Logs

Cut, Shape, Fill, Proof & Bake

Make your own creation using a pre-made dough foundation.



Cinnamon Danish Logs

DCLOG 1.4 LB / 635 G 24 / case



Danish Dough Sheets

DSHH 1.4 LB / 635 G 26 / case



Danish Dough Slabs

DSLAB 7.25 LB / 3.3 KG 5 / case



Croissant Sheets

CDSH 2.5 LB / 1.13 KG 16 / case



Croissant Triangle

CT35 3.5 OZ / 100 G 108 / case



Puff Pastry

Strudels & Sheets



Puff Pastry Full Sheet - 100% Butter

PDSHB 2.2 lb / 1 KG 18 / case



Apple Raisin Walnut Strudel - 100% Butter

PAST 24 OZ / 680 G 16 / case



New!



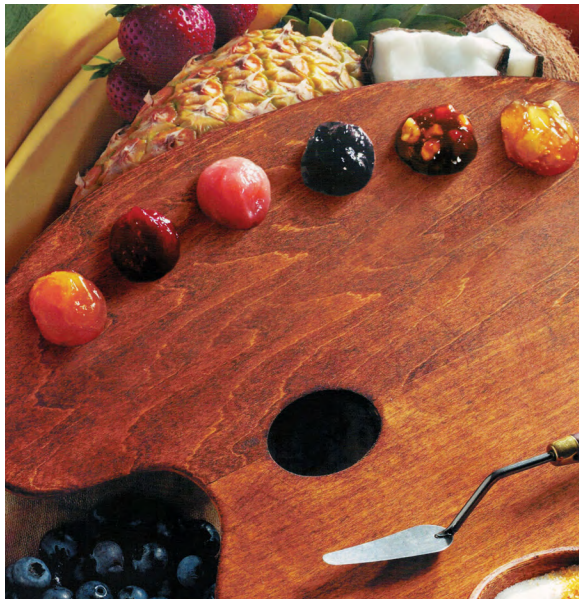
Wild Blueberry Cream Cheese Strudel - 100% Butter

PBCCST 16.25 OZ / 461 G 20 / case



Artisan Pastry Filling

All Natural



New!

Guava

FGUAV 12 lbs / 5.45 KG

Coconut Cream

FCOCC 12 lbs / 5.45 KG

Green Tea Custard

FGTEC 12 lbs / 5.45 KG

Passion Fruit (Lilikoi)

FPASF 12 lbs / 5.45 KG

Calamansi Lime & Lemon Grass

FCALG 12 lbs / 5.45 KG (Special Order)



Muffins

Scoop & Bake



Plain Muffin Batter

MBPL 12 lbs / 5.45 KG



Banana Muffin Batter

MBBAN 12 lbs / 5.45 KG



Blueberry Muffin Batter

MBBLU 12 lbs / 5.45 KG

Dry Muffin Mix



Dry Muffin Mix

MXMF50 50 lbs / 22.7 KG



Grab
N' Go

NEW!

Grab N' Go

Brioche Style - All Butter

Fully
Baked
Ready
to Eat



Individually wrapped



Croissant Brioche Style

CFB14 1.5 OZ / 42G 96 / case

Pain Au Chocolat Brioche Style

DFBPAC16 1.5 OZ / 42G 128 / case



Individually wrapped



We put a Wrap on Pandemic Fears - Have You?

Individual wrapping offers you an added protective barrier against infectious handling, eliminating consumer fears about food safety.

Convenience, no left overs and no waste, thaw and serve only as much as needed.

Grab-and-Go, ready to eat and individually wrapped means you eliminate all labor and product waste.

Long Shelf-life: 2 weeks once thawed, and kept at an ambient temperature of 75° F / 24° C or below. An entire year when stored at -5° F / -20° C.

Custom Manufacturing

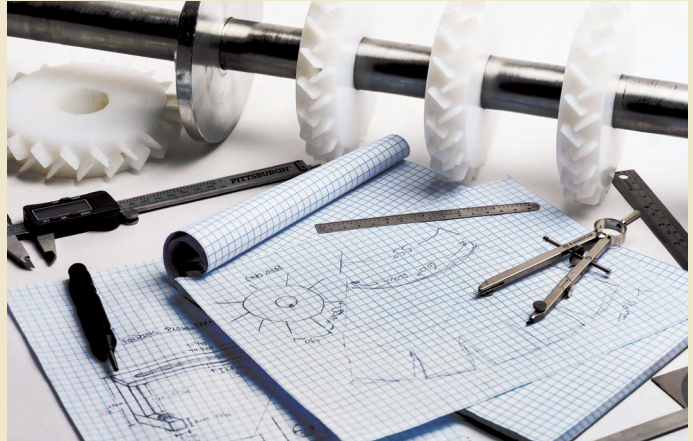
Specialty & Quality

Have You Thought of Custom Manufacturing?

Differentiated products distinguish you from your competition, enhance your brand and enable you to charge premium prices.

French Gourmet's **Custom Manufacturing Program** enables you to bring unique products to market, all with the convenience of manufacturing runs of as little as 2,000 lbs. of dough.

Whether you want us to manufacture your own creation, or have us create and manufacture a custom product or filling for you, we can help.



Enhance your brand and realize greater revenues through premium pricing.

Obtain consistency and reliability with unique and convenient products.

Avoid or completely eliminate labor costs, overtime and training expenses.

Whether it's custom-made products or fillings, ask if **French Gourmet's Custom Manufacturing Program** or **private label** makes sense for you.

What Is Layer Packaging?

Have you ever had a clump of product that was unusable due to temperature abuse?

French Gourmet's **proprietary Layer Packaging System** is designed to limit damage, cushioning any mishandling due to thaw and refreeze that occurs during delivery or at your receiving dock.



Logistics

Shelf Life, Unit Quantities, Case & Pallet Dimensions

Page #	Code	Product Description	Frozen Shelf Life Months	Storage Temp.		Quantity per Case	Net Case Wt.		Cases / Pallet	Pallet (Ti x Hi)	
				F°	C°		Lbs	/ kg			
2	CE15	Everything Croissant-Curved 1.5oz	12	-10	-23	100	9.38	4.25	54	9	6
2	CEP35	Everything Croissant-Pinched 3.5oz	12	-10	-23	36	7.88	3.57	54	9	6
2	CG15	9-Grain Croissant-Curved 1.5oz	12	-10	-23	100	9.38	4.25	54	9	6
2	CG35	9-Grain Croissant-Pinched 3.5oz	12	-10	-23	36	7.88	3.57	54	9	6
3	CW35	Wheat Croissant-Pinched 3.5oz	12	-10	-23	36	7.88	3.57	54	9	6
3	C10	Traditional Croissant-Curved 1oz	12	-10	-23	150	9.38	4.25	54	9	6
3	C15	Traditional Croissant-Curved 1.5oz	12	-10	-23	100	9.38	4.25	54	9	6
3	C25	Traditional Croissant-Curved 2.5oz	12	-10	-23	60	9.38	4.25	54	9	6
3	C35	Traditional Croissant-Curved 3.5oz	12	-10	-23	36	7.88	3.57	54	9	6
3	C45	Traditional Croissant-Curved 4.5oz	12	-10	-23	27	7.61	3.45	54	9	6
4	DAPL	Apple Lattice 1.25oz	12	-10	-23	210	16.41	7.44	54	9	6
4	CPC	Pain Au Chocolat 1.25oz	12	-10	-23	210	16.41	7.44	54	9	6
4	DCCP	Coconut Cream Pockets 1.25oz	12	-10	-23	210	16.41	7.44	54	9	6
4	DMOCH	Mocha Java Danish 1.25oz	12	-10	-23	210	16.41	7.44	54	9	6
4	DCNR	Cinnamon Rolls 1.25oz	12	-10	-23	180	14.06	6.37	54	9	6
4	DBAT	Banana Tricornes 1.25oz	12	-10	-23	140	10.94	4.96	54	9	6
4	DRSL	Raspberry Leaves 1.25oz	12	-10	-23	210	16.41	7.44	54	9	6
4	DALB	Almond Bear Claws 1.25oz	12	-10	-23	180	14.06	6.37	54	9	6
5	DPASC	Passion Fruit Combs 1.25oz	12	-10	-23	210	16.41	7.44	54	9	6
5	DRCR	Raisin Custard Rolls 1.25oz	12	-10	-23	180	14.06	6.37	54	9	6
5	DGB	Guava Bursts 1.25oz	12	-10	-23	140	10.94	4.96	54	9	6
5	DLCP	Lemon Cream Pillows 1.25oz	12	-10	-23	252	19.69	8.93	54	9	6
5	DWBP	Wild Blueberry Pockets 1.25oz	12	-10	-23	210	16.41	7.44	54	9	6
5	DMGS	Mango Pockets 1.25oz	12	-10	-23	210	16.41	7.44	54	9	6
5	DABC	Almond Bear Claws 3.25oz	12	-10	-23	48	9.75	4.42	54	9	6
5	DPAC	Pain Au Chocolat 3.25oz	12	-10	-23	75	15.23	6.91	54	9	6
5	DCMON	Cinnamon Rolls 3.25oz	12	-10	-23	45	9.14	4.14	54	9	6
6	CP1	Café Pack 1 - Favorite	12	-10	-23	200	15.63	7.08	54	9	6
6	CP2	Café Pack 2 - Popular	12	-10	-23	200	15.63	7.08	54	9	6
6	CP5	Café Pack 5 - Traditional	12	-10	-23	214	16.72	7.58	54	9	6
6	CP6A	Café Pack 6A - Tropical	12	-10	-23	190	14.84	6.73	54	9	6
7	DTSQ	Traditional Danish Squares 2.5oz	12	-10	-23	84	13.13	5.95	54	9	6
7	CCAP2	Canape Shells - Blank .55oz	12	-10	-23	912	32.14	14.58	54	9	6
8	DBDS	Small Diamond Shells 1.25oz	12	-10	-23	175	13.67	6.2	54	9	6
8	DLBDS	Large Diamond Shells 3oz	12	-10	-23	54	13.67	6.2	54	9	6
8	CSQE25	Everything Croissant Square 2.5oz	12	-10	-23	100	15.64	7.09	54	9	6
9	DCLOG	Cinnamon Danish Logs 1.4lb	6	0	-18	24	33.6	15.24	54	9	6
9	DSHH	Danish Dough Sheets 1.4lb	6	0	-18	26	36.4	16.51	54	9	6
9	DSLAB	Danish Dough Slabs 7.25lb	6	0	-18	5	36.25	16.44	54	9	6
9	CDSH	Croissant Sheets 2.5lb	6	0	-18	16	40	18.14	35	5	7
9	CT35	Croissant Triangle 3.5oz	6	0	-18	108	23.62	10.71	35	5	7
10	PDSHB	Puff Pastry Full Sheet-Butter 2.2lb	12	-10	-23	18	39.6	17.96	35	5	7
10	PAST	Apple Raisin Walnut Strudel 24oz	12	-10	-23	16	22.2	10.07	54	9	6
10	PBCCST	Blueberry Strudel 16.25oz	12	-10	-23	20	20.31	9.21	54	9	6
11	FGUAV	Guava Filling 12lbs	6	-10	-23		12	5.54	72	24	3
11	FPASF	Passion Fruit Filling 12lbs	6	-10	-23		12	5.54	72	24	3
11	FCOCC	Coconut Cream Filling 12lbs	6	-10	-23		12	5.54	72	24	3
11	FGTEC	Green Tea Custard Filling 12lbs	6	-10	-23		12	5.54	72	24	3
11	FCALG	Calamansi Lime Filling 12lbs	6	-10	-23		12	5.54	72	24	3
11	MBPL	Plain Muffin Batter 12lbs	12	-10	-23		12	5.54	72	24	3
11	MBBAN	Banana Muffin Batter 12lbs	12	-10	-23		12	5.54	72	24	3
11	MBBLU	Blueberry Muffin Batter 12lbs	12	-10	-23		12	5.54	72	24	3
11	MXMF50	Dry Muffin Mix 50lbs	6	0	-18		50	22.68	50	5	10
12	CFB14	Croissant - Brioche Style 1.5oz	12	-5	-20	96	8.47	3.84	64	8	8
12	DFBPAC16	Pain Au Chocolat - Brioche Style 1.5oz	12	-5	-20	96	12.7	5.76	64	8	8

Made in the USA

Reno, Nevada



Licensed
NV20111388266



Registered
19989797918



Permitted
F120169

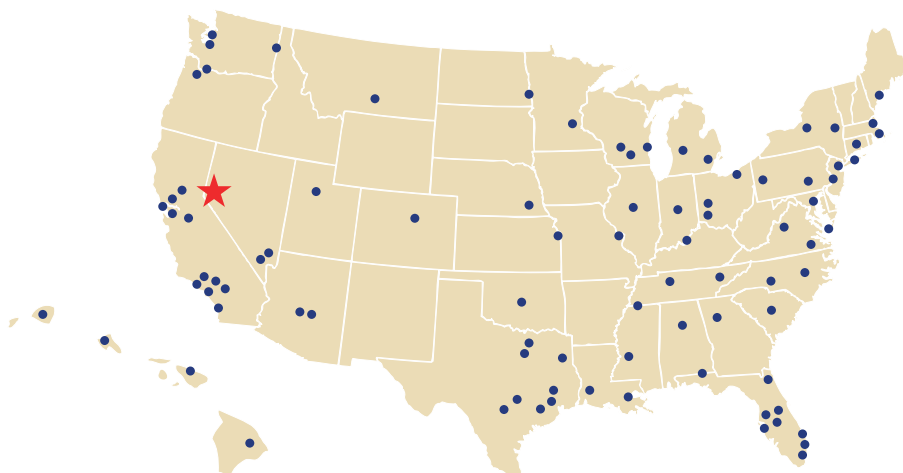


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