



French Artisan Pastries



Authentic

Pure

Natural

An Adventure in Good Taste

Our French Origin



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, our founder discovered his passion in the frenzied kitchen environment of fine cuisine.

Leaving his native country just shy of 18, 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, French Gourmet was founded in 1984.

Over forty 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.



"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 and Gen Z 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 com 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 40 years, French Gourmet's USA-based production and network of 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**

Croissants

The Ultimate in Flakiness

**Pre-
Proofed**
Ready
to Bake



Everything Croissants



9-Grain Croissants



Everything Croissants

Curved

CE15 1.5 OZ / 42 G 100 / case

Curved

CEP35 3.5 OZ / 100 G 36 / case



9-Grain Croissants

Curved

CG15 1.5 OZ / 42 G 100 / case

Curved

CG35 3.5 OZ / 100 G 36 / case



Made with
**100%
Butter**

Croissants

The Ultimate in Flakiness

**Pre-
Proofed**
Ready
to Bake



Wheat Croissants



Traditional Croissants



Wheat Croissants

Pinched

CW35 3.5 OZ / 100 G 36 / case



**TOP
SELLER**

Traditional Croissants

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**

Danish Pastries

Mini Collection

**Pre-
Proofed**
Ready
to Bake



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



Passion Fruit (Lilikoi) Combs

DPASC 1.25 OZ / 35 G 210 / case



Lemon Cream Cheese Pillows

DLCP 1.25 OZ / 35 G 252 / case

Made with
**100%
Butter**

Danish Pastries

Mini Collection

**Pre-
Proofed**
Ready
to Bake



Raisin Custard Rolls

DRCR 1.25 OZ / 35 G 180 / case



Wild Blueberry Pockets

DWBP 1.25 OZ / 35 G 210 / case



Guava Burst

DGB 1.25 OZ / 35 G 140 / case



Mango Pockets

DMGS 1.25 OZ / 35 G 210 / case

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) Passion Fruit (Lilikoi) Combs
- (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

Made with
**100%
Butter**

Danish Pastries

Large Collection

**Pre-
Proofed**
Ready
to Bake



Almond Bear Claws

DABC 3.25 OZ / 92 G 48 / case



Cinnamon Rolls

DCMON 3.25 OZ / 92 G 45 / case

**TOP
SELLER**



Pain Au Chocolat

DPAC 3.25 OZ / 92 G 75 / case



Key Lime Custard Gator Claws

DGACL 4.5 OZ / 128 G 45 / case



Pecan Kringle

DKRP 18 OZ / 504 G 12 / case

Super Size Danishes



Almond Paws

DABC10 10 OZ / 284 G 18 / case



Blackberry Paws

DBBC10 10 OZ / 284 G 18 / case

Made with
**100%
Butter**

Sweet & Savories

Create Your Own

**Pre-
Proofed**
Ready
to Bake



**TOP
SELLER**



Traditional Danish Squares

DTSQ 2.5 OZ / 72 G 84 / case



Canapé Shells



Canapé Shells - Blank

CCAP2 0.55 OZ / 16 G 912 / case



Made with
**100%
Butter**

Create Your Own

Sweet & Savory

**Pre-
Proofed**
Ready
to Bake

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



Small Diamond Shells - Blank

DBDS 1.25 OZ / 35 G 175 / case



Large Diamond Shells - Blank

DLBDS 3 OZ / 85 G 54 / case

A Croissant... but square!



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



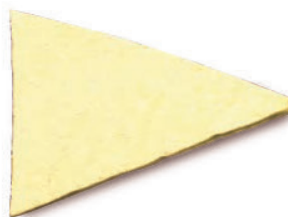
Danish Dough Slabs

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 22.2 OZ / 630 G 16 / case

Custom Manufacturing

Specialty & Quality

Why Not Consider 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.



Eliminate Labor Costs

Achieve Premium Pricing

Ensure Consistency

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

How Does Layer Packaging Protect Your Product?

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

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		Ti	Hi
CE15	Everything Croissant-Curved 1.5 OZ*	12	-10	-23	100	9.38	4.25	54	9	6
CEP35	Everything Croissant-Curved 3.5 OZ*	12	-10	-23	36	7.88	3.57	54	9	6
CG15	9-Grain Croissant-Curved 1.5 OZ	12	-10	-23	100	9.38	4.25	54	9	6
CG35	9-Grain Croissant-Curved 3.5 OZ	12	-10	-23	36	7.88	3.57	54	9	6
CW35	Wheat Croissant-Pinched 3.5 OZ*	12	-10	-23	36	7.88	3.57	54	9	6
C10	Traditional Croissant-Curved 1 OZ	12	-10	-23	150	9.38	4.25	54	9	6
C15	Traditional Croissant-Curved 1.5 OZ	12	-10	-23	100	9.38	4.25	54	9	6
C25	Traditional Croissant-Curved 2.5 OZ	12	-10	-23	60	9.38	4.25	54	9	6
C35	Traditional Croissant-Curved 3.5 OZ	12	-10	-23	36	7.88	3.57	54	9	6
C45	Traditional Croissant-Curved 4.5 OZ	12	-10	-23	27	7.61	3.45	54	9	6
DAPL	Apple Lattice 1.25 OZ	12	-10	-23	210	16.41	7.44	54	9	6
CPC	Pain Au Chocolat 1.25 OZ	12	-10	-23	210	16.41	7.44	54	9	6
DCCP	Coconut Cream Pockets 1.25 OZ	12	-10	-23	210	16.41	7.44	54	9	6
DMOCH	Mocha Java Danish 1.25 OZ*	12	-10	-23	210	16.41	7.44	54	9	6
DCNR	Cinnamon Rolls 1.25 OZ	12	-10	-23	180	14.06	6.37	54	9	6
DBAT	Banana Tricornes 1.25 OZ*	12	-10	-23	140	10.94	4.96	54	9	6
DRSL	Raspberry Leaves 1.25 OZ	12	-10	-23	210	16.41	7.44	54	9	6
DALB	Almond Bear Claws 1.25 OZ	12	-10	-23	180	14.06	6.37	54	9	6
DPASC	Passion Fruit Combs 1.25 OZ	12	-10	-23	210	16.41	7.44	54	9	6
DLCP	Lemon Cream Pillows 1.25 OZ	12	-10	-23	100	19.69	8.93	54	9	6
DGB	Guava Bursts 1.25 OZ	12	-10	-23	100	10.94	4.96	54	9	6
DRCR	Raisin Custard Rolls 1.25 OZ*	12	-10	-23	180	14.06	6.37	54	9	6
DWBP	Wild Blueberry Pockets 1.25 OZ	12	-10	-23	210	16.41	7.44	54	9	6
DMGS	Mango Pockets 1.25 OZ	12	-10	-23	210	16.41	7.44	54	9	6
CP1	Café Pack 1 - Favorite	12	-10	-23	200	15.63	7.08	54	9	6
CP2	Café Pack 2 - Popular	12	-10	-23	200	15.63	7.08	54	9	6
CP5	Café Pack 5 - Traditional	12	-10	-23	214	16.72	7.58	54	9	6
DABC	Almond Bear Claws 3.25 OZ	12	-10	-23	48	9.75	4.42	54	9	6
DPAC	Pain Au Chocolat 3.25 OZ	12	-10	-23	75	15.23	6.91	54	9	6
DCMON	Cinnamon Rolls 3.25 OZ	12	-10	-23	45	9.14	4.14	54	9	6
DKRP	Pecan Kringle 18 OZ	12	-10	-23	12	13.5	6.12	54	9	6
DGACL	Key Lime Custard Gator Claws 4.5 OZ	12	-10	-23	45	12.65	5.73	54	9	6
DBBC10	Blackperry Paws 10oz	12	-10	-23	18	11.25	5.1	54	9	6
DABC10	Almond Paws 10 OZ	12	-10	-23	18	11.25	5.1	54	9	6
DTSQ	Traditional Danish Squares 2.5 OZ	12	-10	-23	84	13.13	5.95	54	9	6
CCAP2	Canape Shells - Blank .55 OZ	12	-10	-23	912	32.14	14.58	54	9	6
DBDS	Small Diamond Shells 1.25 OZ*	12	-10	-23	175	13.67	6.2	54	9	6
DLBDS	Large Diamond Shells 3 OZ*	12	-10	-23	54	13.67	6.2	54	9	6
CSQE25	Everything Croissant Square 2.5 OZ*	12	-10	-23	100	15.64	7.09	54	9	6
DCLOG	Cinnamon Danish Logs 1.4 LB*	6	0	-18	24	33.6	15.24	54	9	6
DSHH	Danish Dough Sheets 1.4 LB*	6	0	-18	26	36.4	16.51	54	9	6
DSLAB	Danish Dough Slabs 7.25 LB	6	0	-18	5	36.25	16.44	54	9	6
CDSH	Croissant Sheets 2.5 LB*	6	0	-18	16	40	18.14	35	5	7
CT35	Croissant Triangle 3.5 OZ	6	0	-18	108	23.62	10.71	35	5	7
PDSHB	Puff Pastry Full Sheet-Butter 2.2 LB	12	-10	-23	18	39.6	17.96	35	5	7
PAST	Apple Raisin Walnut Strudel 22.2 OZ	12	-10	-23	16	22.2	10.07	54	9	6

Made in the USA

Reno, Nevada



Licensed
NV20111388266



Registered
19989797918



Permitted
F120169

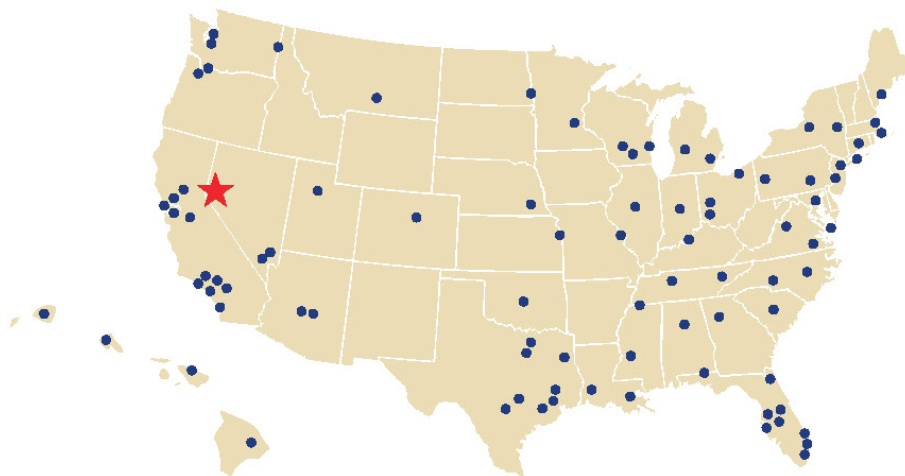


Verified
1032833926



Certified
Kosher

Authorized Distributors



245 Coney Island Drive
Sparks, NV 89431, USA

Phone: +1 (775) 525-2525
Fax: +1 (775) 525-2530

frenchgourmet.com

Please contact us to locate an authorized distributor near you.



HONG KONG

Indoguna Lordly
+852 2730-2025



KOREA

SHS Co. Ltd.
+82 (70) 7136-5973



CANADA

SnowCap Enterprises Ltd.
(604) 515-3200 Western



GUAM

Quality Distributors
(671) 649-9788