

# Product Catalog

AUTHENTIC, EUROPEAN-INSPIRED BAKERY GOODS



When it needs to be *perfect*





French Restaurant Loaf



# When it needs to be *perfect*



For 50 years Vie de France has brought old-world charm to the modern bakery business. Refusing to cut corners, Vie de France offers today's bakers traditional bakery products made in a time-honored way with attention to consistency and dedication to quality.



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# Croissants

The croissants of Vie de France are unforgettable and unequalled. We use only the highest-quality ingredients, including Grade AA butter and the finest milled flour. Our traditional fermentation process ensures the flakiest and best-tasting croissants available anywhere.

The results of these efforts are authentic croissants that are truly legendary in the foodservice industry and beyond. With a full range of sweet and savory fillings available and a variety of forms to choose from, including frozen unbaked dough, pre-proofed, and thaw-and-serve, Vie de France has whatever you need, regardless of your skill level or time pressures.

## PROOF-AND-BAKE BUTTER CROISSANT SHEETS

Product Code		Pack/Unit Weight	Gross Weight per Case	Case Code
Butter Croissants (made without ADA, Datem or l-cysteine)				
9300	Croissant Sheets (CL) (9 ½" x 15 ½")	14/1.6 lb	23.30 lb	S
9313	Large Triangle (CL)	96/3.4 oz	21.65 lb	B



## THAW-AND-SERVE BUTTER CROISSANTS

Product Code		Pack/Unit Weight	Gross Weight per Case	Case Code
Gourmet Butter Croissants				
7830	Petit Curved	120/1.0 oz	11.30 lb	F
7831	Medium Curved	72/2.0 oz	12.80 lb	F
7836	Medium Curved, Sliced	72/2.0 oz	12.80 lb	F
7832	Large Curved	48/3.0 oz	12.80 lb	F
7837	Large Curved, Sliced	48/3.0 oz	12.80 lb	F
7835	Large Straight	48/3.0 oz	12.80 lb	F
7644	Unsliced Sandwich Bun	80/2.5 oz	16.30 lb	F

## PRE-PROOFED CROISSANTS

Product Code		Pack/Unit Weight	Gross Weight per Case	Case Code
Gourmet Butter Croissants (contains no ADA, Datem or l-cysteine)				
9704	Petit Curved (CL)	120/1.3 oz	12.60 lb	J
9705	Large Curved (CL)	45/2.8 oz	10.50 lb	J
Sweet Filled Margarine Croissants (contains no ADA, Datem or l-cysteine)				
9752	Chocolate *	72/3.5 oz	18.60 lb	J
9753	Raspberry Cream Cheese *	72/3.5 oz	18.60 lb	J
9762	Chocolate Demi *	150/1.7 oz	18.80 lb	J
9763	Raspberry Cream Cheese Demi *	150/1.7 oz	18.80 lb	J
Unfilled Margarine Croissants (contains no ADA, Datem or l-cysteine)				
9729	Croissant Beignet	180/9 oz	13.00 lb	J

\* contains CL filling



Croissant Beignet

Jumbo Cinnamon Swirl Croissant







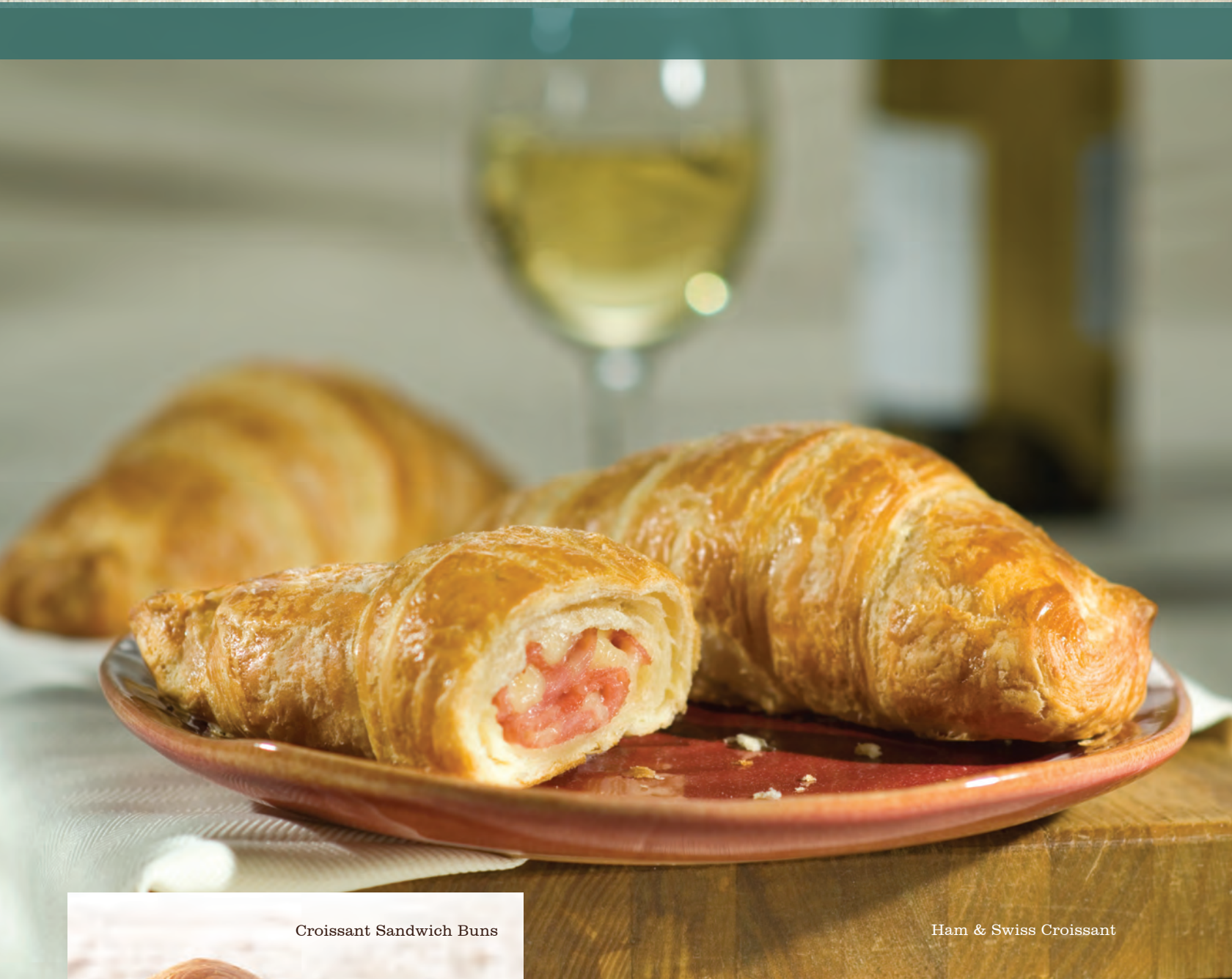
## PROOF-AND-BAKE CROISSANTS

Product Code		Pack/Unit Weight	Gross Weight per Case	Case Code
Omelette Croissants (contains no ADA, Datem or l-cysteine)				
79358	Ham & Cheddar	48/5.3 oz	16.90 lb	A
79375	Sausage & Cheddar	48/5.8 oz	18.40 lb	A
Sandwich Croissants (contains no ADA, Datem or l-cysteine)				
79339	Ham & Swiss	54/4.7 oz	16.90 lb	A
79342	Turkey & Swiss	54/4.7 oz	16.90 lb	A
Vegetable Croissant (contains no ADA, Datem or l-cysteine)				
79350	Spinach & Feta (CL)	54/5.1 oz	18.30 lb	A
Gourmet Butter Croissants (contains no ADA, Datem or l-cysteine)				
9325	Petit Curved	280/1.2 oz	22.20 lb	B
9308	Medium Curved	144/2.4 oz	22.80 lb	B
9326	Large Curved	108/3.4 oz	24.20 lb	B
Sweet Filled Butter Croissants (contains no ADA, Datem or l-cysteine)				
9332	Raspberry Cream Cheese (CL)	84/3.8 oz	21.20 lb	B
9425	Strawberry Cream Cheese (CL)	84/3.8 oz	21.20 lb	B
9429	Jumbo Cinnamon Swirl (CL)	72/4.5 oz	21.50 lb	B
9431	Almond	84/3.5 oz	19.60 lb	B
9437	Cream Cheese (CL)	84/3.8 oz	21.20 lb	B
9439	Chocolate (CL)	84/3.5 oz	19.60 lb	B
Margarine Croissants				
9397	Petit Straight	220/1.6 oz	23.20 lb	B
9316	Large Curved	108/3.4 oz	24.20 lb	B



Spinach and Feta Croissant





Ham & Swiss Croissant



Croissant Sandwich Buns

Case Code	Case Dimensions (L x W x H)	Case Cube	Pallet Load
A	13 1/2" x 12 1/4" x 7 5/8"	0.73	12 x 8
B	16" x 12" x 7 7/8"	0.88	10 x 8
F	23 3/4" x 15 7/8" x 12 5/8"	2.75	5 x 6
J	15 7/8" x 13 1/4" x 12 3/8"	1.51	9 x 6
S	16 3/8" x 10 5/8" x 5 5/8"	0.57	10 x 12

Shelf Life:

Proof-and-Bake Croissants Frozen: 12 weeks at -10°F to 0°F Baked: 24 hours  
 Thaw-and-Serve Frozen: 6 months at -10°F to 0°F Thawed: 24 hours  
 Pre-Proofed Croissants Frozen: 6 months at -10°F to 0°F Baked: 24 hours



# Brioche & Puff Pastry

Enjoy the sweet taste of success with Brioche and Puff Pastries from Vie de France. Made with the finest ingredients, these delicacies offer a melt-in-your-mouth experience that will have your customers asking for more.

Make your own creations from our Puff Pastry Sheets or our traditional Brioche Dough, which is perfect for shaping into signature items. The flavor and crispiness of our Palmiers make them an unforgettable customer favorite.



Puff Pastry Sheet  
serving suggestions





Traditional Brioche Dough  
serving suggestions

## FROZEN BRIOCHE & PUFF PASTRY

Product Code		Pack/Unit Weight	Gross Weight per Case	Case Code
<b>Unbaked Palmier</b> (contains no ADA, Datem or l-cysteine)				
9495	Pre-cut Large	54/4.7 oz	16.80 lb	CCC
<b>Proof-and-Bake Brioche</b> (contains no ADA, Datem or l-cysteine)				
9481	Traditional (CL)	120/2.4 oz	18.80 lb	I
<b>Unbaked Puff Pastry</b> (contains no ADA, Datem or l-cysteine)				
9572	Puff Pastry Sheets (15 ¼" x 10")	18/16.5 oz	19.40 lb	S

Case Code	Case Dimensions (L x W x H)	Case Cube	Pallet Load
CCC	17 ¾" x 9 ⅛" x 6"	0.56	10 x 10
I	16 ⅞" x 11 ⅜" x 7 ⅞"	0.80	10 x 5
S	16 ⅜" x 10 ⅝" x 5 ⅝"	0.57	10 x 12

### Shelf Life:

Palmier and Puff Pastry	Frozen: 6 months at -10°F to 0°F	Baked: 24 hours
Traditional Brioche	Frozen: 16 weeks at -10°F to 0°F	Baked: 24 hours

All Vie de France Puff Pastry and Palmiers are OU-Dairy.



# Breads

Quality, versatility, variety, and appeal - that's what you can count on when you choose breads from Vie de France. Because we use only the finest ingredients, Vie de France is your ideal single-source supplier for breads that are wholesomely nutritious as well as delicious.

We offer a comprehensive selection of breads in all shapes, sizes, flavors and levels of preparation. Whether you prefer to shape your bread with our dough, deliver that fresh-baked experience using our parbaked breads, or take advantage of the ease and convenience of our thaw-and-serve products - Vie de France is committed to serving you.

French Mini Alpine



## PAR BAKED & THAW-AND-SERVE BREAD SHAPES



**Petit Pain**  
Traditional oval roll with cut, 5" long



**Bistro Roll**  
Distinctive slightly oblong roll with elegant cut, 3" long



**Breadstick**  
Ideal breadbasket stick, 6" long



**Mini Baguette**  
Popular sandwich loaf, 8" long



**Sub Roll, 8"**  
Small oblong roll, 8" long



**Sub Roll, 12"**  
Large oblong roll, 12" long



**Sandwich Round**  
Classic round roll, 4" diameter



**Mini Alpine**  
Traditional oblong loaf, 8 1/2" long



**Mini Boule**  
Small round loaf with lattice cuts, 5" diameter



**Boule**  
Large round loaf with lattice cuts, 6 1/2" diameter



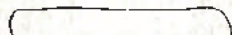
**Table Loaf**  
Perfect for table service, 7 1/2" long



**Focaccia**  
Flat, round, large dense porous loaf, 10" diameter



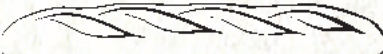
**Ciabatta Small**  
Rustic bread, chewy, porous interior and crispy crust, 4" square



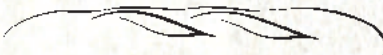
**Ciabatta Loaf**  
Rustic loaf, chewy, porous interior and crispy crust, 14" long



**Midi Baguette**  
Long thin loaf, 18 1/2" long



**Batard**  
Classic loaf with attractive cuts, 19" long



**Restaurant Loaf**  
Traditional loaf, 30" long



Milano Sub Roll



Mini Boules

Ciabatta Tenera Sandwich Square





## PARBAKED BREADS

Product Code		Pack/Unit Weight	Gross Weight per Case	Case Code
Table Breads & Specialty Loaves				
77810	French Mini Alpine	52/4.8 oz	17.50 lb	Z
7978	French Mini Boule	40/5.0 oz	14.40 lb	Z
8070	Sourdough Mini Boule	40/6.5 oz	18.20 lb	Z
78122	Sourdough Boule	15/17.5 oz	18.30 lb	Z
78100	Panella Bread	58/5.5 oz	21.80 lb	Z
Stick Breads				
7878	French Midi Baguette	36/6.0 oz	15.40 lb	Z
77804	French Batard	24/8.8 oz	15.10 lb	Z
77805	Multigrain Batard	24/10.8 oz	18.10 lb	Z
77807	Sourdough Batard	24/12.0 oz	19.90 lb	Z
7990	Seven-Grain Batard	22/10.8 oz	16.80 lb	Z
Rolls & Breadsticks				
7913	Soft French Breadstick	170/1.1 oz	13.10 lb	Y
7915	Parmesan Cheese Breadstick	170/1.1 oz	13.10 lb	Y
8251	White Wheat Breadstick	200/0.9 oz	13.20 lb	Z
78104	Panino Roll	220/1.3 oz	19.80 lb	Z
78112	French Bistro Roll	156/1.5 oz	16.50 lb	Z
78110	Bistro Roll Variety Pack 39 each: French; Sourdough; Multigrain; Wheat	156/varies	16.50 lb	Z
8115	Mini French Petit Pain	245/0.9 oz	15.70 lb	Z
8250	White Wheat Petit Pain	200/1.0 oz	14.40 lb	Z
78121	French Petit Pain	156/1.5 oz	16.50 lb	Z
Sandwich Breads				
77743	French Mini Baguette	76/3.0 oz	16.20 lb	Z
78105	Milano Sub Roll 8"	66/3.5 oz	16.30 lb	Z
78123	Milano Sub Roll 12"	42/5.7 oz	16.90 lb	Z
7711	Multigrain Sub Roll 8"	64/3.5 oz	15.90 lb	Z
8170	Soft French Sub Roll 8"	64/3.5 oz	15.90 lb	Z
8172	Soft French Sub Roll 12"	36/5.7 oz	14.70 lb	Z
7747	Soft French Sandwich Round	88/2.9 oz	18.00 lb	F
8255	Cheddar Biscuit Bun	60/2.9 oz	12.70 lb	D

Parmesan Breadsticks









Multigrain Sub Roll



White Wheat Breads (from top):  
Petit Pain, Breadstick, and Sub Roll



Biscuit Buns



## THAW-AND-SERVE BREADS

Product Code		Pack/Unit Weight	Gross Weight per Case	Case Code
Thaw-and-Serve Breads				
7534	Ciabatta Tenera Sandwich Square, 4"	80/2.6 oz	15.00 lb	F
7559	Sliced Brioche Bun, 4" (CL)	88/2.2 oz	14.10 lb	F
8253	White Wheat Sliced Sub Roll	160/2.1 oz	23.00 lb	F
7874	Italian Herb Focaccia Sheet	6/2.5 lb	17.00 lb	P
7704	French Restaurant Loaf	20/14.0 oz	19.70 lb	E
7783	Soft French Restaurant Loaf	20/14.0 oz	19.70 lb	E
7789	French Batard	22/8.0 oz	12.90 lb	Z
7862	Portuguese Corn Bread Mini Boule	40/8.0 oz	21.90 lb	Z
78101	Soft White 12" Sub (CL)	42/6.0 oz.	17.8 lb.	F
78102	Dark Wheat 12" Sub (CL)	42/6.0 oz.	17.8 lb.	F
78103	Romano, Swiss & Parsely 12" Sub (CL)	42/6.0 oz.	18.3 lb.	F

## PROOF-AND-BAKE BREADS

Product Code		Pack/Unit Weight	Gross Weight per Case	Case Code
Classics				
69400	French (CL)	50/10.5 oz	34.60 lb	D
9450	Sourdough	25/19.0 oz	31.50 lb	D
69451	Italian (CL)	25/19.5 oz	32.30 lb	D
9583	Egg	35/14.0 oz	32.40 lb	D
9455	Seven Grain	25/19.5 oz	32.30 lb	D

Case Code	Case Dimensions (L x W x H)	Case Cube	Pallet Load
D	16 1/8" x 12 1/4" x 12 1/4"	1.40	10 x 5
E	15" x 11" x 31 7/8"	3.04	10 x 2
F	24 1/8" x 16 1/8" x 13 1/4"	2.98	5 x 6
P	16 1/2" x 13" x 13 1/2"	1.68	9 x 5
Y	23 1/4" x 11 1/4" x 9 1/8"	1.49	6 x 7
Z	23 3/4" x 15 3/4" x 11 3/4"	2.54	5 x 7

ALL VIE DE FRANCE  
BREADS HAVE



### Shelf Life:

Parbaked Breads	Frozen: 9 months at -10°F to 0°F	Baked: 24 hours
Thaw-and-Serve Breads (except Focaccia and Ciabatta)	Frozen: 9 months at -10°F to 0°F	Baked: 24 hours
Focaccias and Ciabattas	Frozen: 6 months at -10°F to 0°F	Baked: 24 hours
Proof-and-Bake Breads	Frozen: 12 weeks at -10°F to 0°F	Baked: 24 hours



# Cookie Dough

Sweet treats for every palate, cookies from Vie de France are made with the finest ingredients, including Australian macadamia nuts, Barry Callebaut chocolates, and Ocean Spray sweetened, dried cranberries.

All Vie de France cookies are preportioned for added convenience, and you can choose between the all-butter sweetness of our 2 oz. gourmet line or the total decadence of our 3 oz. Unique Indulgence line.

Heath® Crunch



## ALL-BUTTER GOURMET COOKIES 2 OZ. PRE-PORTIONED FROZEN DOUGH

Product Code		Pack/Unit Weight	Gross Weight per Case	Case Code
All-Butter Gourmet Cookies				
9638	Chocolate Chip	150/2 oz.	19.6 lb.	A
9641	Heath® Crunch	150/2 oz.	19.6 lb.	A
9642	Oatmeal Raisin Nut	150/2 oz.	19.6 lb.	A
9644	Macadamia White & Chocolate Chunk	150/2 oz.	19.6 lb.	A

Case Code	Case Dimensions (L x W x H)	Case Cube	Pallet Load
A	13 1/2" x 12 1/4" x 7 3/8"	.73	12 x 8



Chocolate Chip



Macadamia White & Chocolate Chunk

ALL VIE DE FRANCE COOKIES HAVE





## HANDLING & BAKING INSTRUCTIONS



### PROOF-AND-BAKE CROISSANTS

#### Entrée Croissants

1. Thaw under refrigeration overnight (12 hours).
2. Proof 1 to 1½ hours in a proof box preheated to 85°–88°F and 83%–86% humidity. Let product stand for 3 min.
3. Egg wash with 3 parts egg and 1 part water.
4. Bake 15–18 min. in a preheated 325°F convection oven.
5. Hold in a warming cabinet (above 140°F) up to 2 hours; or cool croissants after baking and store in refrigerator up to 24 hours, then reheat in a 325°F oven for 3–5 min.

#### Butter & Sweet Filled Croissant

1. Thaw under refrigeration overnight (12 hours).
2. Proof in a proof box preheated to 85°–88°F with 83%–86% humidity.  
Proof Time:  
Butter: 90–120 min.  
Sweet Filled: 60–90 min.  
Let product stand for 3 min.
3. Egg wash with 3 parts egg and 1 part water.
4. Bake 15–18 min. in a preheated 325°F convection oven.
5. Cool for 15 min.

### PRE-PROOFED CROISSANTS

1. Remove product from freezer and place on paper-lined sheet pan. Return unused product to the freezer.
2. Apply egg wash.
3. Bake in a convection oven preheated to 325°F:  
Butter: Petit 14–17 min.  
Large 18–22 min.  
Sweet Filled: 15–18 min.
4. Allow sweet filled croissants to cool prior to applying garnish (if desired).

### THAW-AND-SERVE CROISSANTS

1. Thaw 20–30 min. at room temperature.
2. Optional warming instructions: Preheat convection oven to 350°F.  
Bake Time:  
Butter: 3–5 min.  
Sweet Filled: 2–3 min.

### PROOF-AND-BAKE BRIOCHE

1. Place on paper-lined tray and cover with plastic wrap.
2. Thaw overnight in refrigerator for 30–40 min. at room temperature. Shape as desired.
3. Proof 1–1½ hours in a proof box preheated to 85°F–88°F with 83%–86% humidity.
4. Apply egg wash and bake in a preheated convection oven at 300°F for 12–22 min.

### PRE-CUT PALMIER

1. Place on paper-lined baking tray at room temperature for 5 min.
2. Open ends of palmier to form a V shape.
3. Bake in a preheated convection oven at 350°F for 25 min., turning palmier over halfway through bake time.
4. Allow palmier to cool before garnishing with powdered sugar and/or melted chocolate.

### PALMIER LOG

1. Place on paper-lined tray at room temperature for 20 min.
2. Slice log with a sharp, straight-edged knife into 18–20 5/8" cookies. Place cookies on a paper-lined baking tray.
3. Bake in a preheated convection oven at 350°F for 8–10 min., then flip cookies with a spatula and bake for 8 more min.
4. Allow palmier to cool before garnishing with powdered sugar and/or melted chocolate.

### PUFF PASTRY SHEETS

1. Thaw at room temperature for 5–10 min.
2. Cut and shape dough according to your recipe.
3. Apply egg wash, then bake in a preheated convection oven at 350°F for 12–16 min. or per your recipe.



## HANDLING & BAKING INSTRUCTIONS



### PARBAKED BREADS

Preheat convection oven. Place frozen parbaked bread directly on oven racks or use perforated trays. Use time and temperature guidelines to the right. If desired, apply 5 seconds of steam at start of bake.

Important: Various ovens may require slight modifications in the recommended baking times. Should adjustments be necessary to achieve proper bake color, keep bake time the same and adjust baking temperature.

### THAW-AND-SERVE BREAD

1. Thaw overnight in refrigerator or for one hour at room temperature in poly bag.
2. Warm in convection oven for 2 - 3 min. at 350°F if needed.

### PROOF-AND-BAKE BREADS

1. Thaw for 8–12 hours in refrigerator (38–42°F) on 18" x 26" paper-lined tray. Cover with plastic.  
French Bread: 3 rows of 5  
Other flavors: 3 rows of 4  
Once thawed, rest at room temperature for 20–30 min. until internal temperature of dough is 50–60°F.
2. To shape Baguette, Batard and Alpine, set bread shaper at appropriate setting (refer to your operator's manual). To shape Boules, use downward pressure and gently pull the dough toward you. Make quarter turns and continue until the dough forms a firm ball with smooth exterior skin. For additional shape ideas, contact your local Vie de France representative.

3. Place loaf seam side down on filet or perforated pan.

4. Proof in preheated proof box at 85–88°F & 83%–86% humidity for the following times:

French: 1½–2 hours

Sourdough: 2½–3 hours

Other flavors: 1¼–1½ hours

5. To cut Baguette, Batard and Alpine, hold double-edge razor blade at 45° angle to loaf and make cuts. To cut Boule, hold blade perpendicular to loaf and make cuts.
6. Bake in preheated convection oven. Apply 5-20 seconds of steam at start of bake.  
NOTE: If desired, before baking egg bread, apply egg wash instead of steam.  
French: 400°F 15–35 min.  
Egg Bread: 300°F 25–35 min.  
Other flavors: 350°F 25–35 min.  
NOTE: Time and temperature will vary based upon dough weight and individual equipment.
7. Cool for 15 min. before displaying. Cool to room temperature before packaging.

### ALL-BUTTER GOURMET COOKIES

Place cookies on a paper-lined baking sheet in a Conventional Oven.

1. Preheat convection oven to 325°F.
2. Place frozen cookie dough on paper-lined sheet pan.
3. Bake for 13-15 minutes, turning pan halfway through bake time to get an even color.
4. Allow Cookies to cool before serving.

NOTE: Oven temperatures may vary slightly, so adjust baking times accordingly to obtain proper color. If you use less than a full oven, use middle shelves to provide a more even bake. Cookies continue to brown slightly after removal from oven.

### CONVECTION OVEN BAKING TEMPERATURE AND TIMES FOR PARBAKED BREADS

#### Table Breads & Specialty Loaves

Mini Alpine		
French	400°F	6–12 min
Mini Boule		
French	400°F	6–12 min
Sourdough	350°F	12–15 min
Boule		
Sourdough	350°F	15–18 min
Table Loaf		
Panella	350°F	6–12 min

#### Stick Breads

Midi Baguette		
French	400°F	6–12 min
Batard		
French	400°F	6–12 min
Sourdough	350°F	6–10 min
Multigrain		
Seven-Grain		

#### Rolls & Breadsticks

Mini Petit Pain		
French	400°F	6–12 min
Petit Pain		
French	400°F	6–12 min
White Wheat	325°F	3 min
Bistro		
French	400°F	6–12 min
Wheat	350°F	6–10 min
Multigrain		
Sourdough		
Panino	350°F	6–12 min
Breadstick		
Parmesan Cheese	350°F	2–3 min
Soft French		
White Wheat	325°F	3 min

#### Sandwich Breads

Mini Baguette		
French	400°F	6–12 min
Sub Roll		
Milano	350°F	6–12 min
Soft French	350°F	6–10 min
Multigrain		
Sandwich Round		
Soft French	350°F	6–10 min
Biscuit Bun		
Cheddar	375°F	4–7 min





## *Our promise*

is to deliver the finest quality product to our customers. As the nation's premier supplier of authentic French bakery goods we strive to offer the best service and true value.

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For more photos, specs and information or to find a Vie de France sales representative near you, please visit us at  
[www.viedefrancefoodservice.com](http://www.viedefrancefoodservice.com)

