



Gourmand  
PASTRIES

# Catalog



US



Gourmand  
PASTRIES







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# About Gourmand Pastries

## Gourmand Pastries, a taste for quality

Our passion to develop supreme tasting pastry products is at the core of everything we do. Taste is what drives and motivates us. Each and every day.

As a family business, our mission is to develop products that will support customers in growing their business. We strive for an active and long-term partnership with our customers and are actively mapping marketing opportunities. This has made us into specialists in early trend detection, new product development and co-creation.

## We make customers smile around the world

Consumers enjoy our baked delights in over 35 countries around the world. Our sweet and savory delicacies can be found in retail, foodservice and on-the-go channels. All products are produced in our state-of-the-art facility in Mouscron, allowing the enjoyment of Belgian gastronomy worldwide.

## Quality is our commitment

We maintain strict internal quality standards and procedures which are audited by external parties on a regular basis. This ensures our production policies comply with BRC, IFS and FDA standards.

## A little bite of history

Gourmand's history dates back to the 1980's when Christian Moulin opened a bakery in the center of Mouscron. Shortly thereafter he began expanding to neighboring countries, ultimately launching Europe's first industrial pre-proofed croissant.

Inspired by his expertise and the business opportunities offered by the large-scale production of semi-finished products, he established Gourmand in 1984 and specialized in producing laminated dough products. Once again Gourmand pioneered by launching the first industrial filled croissant.

In 1991, the company was purchased by the Dossche Group, a privately-owned business established in 1875 and active in the agro-food industry. A targeted and integrated quality control system enabled the family business to expand into an internationally renowned status with rapid investments in product development, capacity expansion and machine automation. These investments ultimately transformed Gourmand into the success story we know today.



# Tips and Tricks

## Storage

1. Ensure products are stored at -0.4°F.
2. Defrosted products should never be refrozen.
3. Always store products in sealed bags (the air circulation in the freezer can cause products to dry out).
4. Follow the First Expired, First Out rule for optimum quality control of products.

## Defrosting

Check the detailed product information, keeping in mind Danish pastries should NEVER be thawed (these products go from freezer to oven).

To check if products are thawed, push your thumb softly into the center of the dough; if it feels soft, it is ready to bake.

## Baking



Make sure the oven is properly preheated, ideally 75°F higher than the specified baking temperature, due to the temperature drop when the oven door opens. Use parchment paper, leaving adequate space between products.



Since baking temperatures vary from oven to oven, the specified baking temperature should be used as a guideline.



If products appear to be baking too dark or not dark enough, adjust oven temperature or baking time accordingly.



Allow products to cool on baking tray, adding topping as desired, before serving.



# Fat types and Symbols

## Butter

### Textured Butter\*

A fat substance using either milk or cream along with an optimized process, resulting in a butter with a minimum 82% milk fat content, improved elasticity, and homogenous water spread.

- Superior taste, crispness, and layering compared to other fat types

## SuperBlend

### SuperBlend

A fat substance comprised of concentrated butter\*\* and margarine.

- New generation butter alternative
- Butter-like taste
- Similar layering and crispness as butter products
- Excellent value for the money



### Danish Margarine

A fat substance originating from Denmark and manufactured from vegetable fat.

- Ideal for Danish pastries, making the layering light and crispy



Drizzle Maple Pecan Braid with **syrup** immediately after baking



Top with **icing** after fully cooled



Add **steam**



Guaranteed NAFNAC (No Artificial Flavors, No Artificial Colors)



Made with **Belgian Chocolate**



**Kosher**

\* Primarily used in our products.

\*\* A concentrated butter oil, guaranteeing a fat content of 99.8 %.



# Croissants

## sweet filled

- Praliné Croissant (Chocolate Hazelnut) P. 08
- Mix Mini Filled Croissants (Almond - Praliné - Apricot) P. 08
- Almond Croissant P. 09



# Croissants

## sweet filled






Praliné Croissant  
(Chocolate Hazelnut)



Mix Mini  
Filled Croissants  
(Almond - Praliné - Apricot)

fat type	16%  Butter	SuperBlend	SuperBlend
weight	3.5 oz	3.0 oz	1.6 oz
topping	Chocolate flakes	Chocolate flakes	Almond flakes, Chocolate flakes & Yellow sugar
code	132570000114	132700850114	199710450114
quantities/case	60 (2x30)	60 (2x30)	108 (3x36)
weight/case	13.2 lb	11.24 lb	10.7 lb
cases/pallet	100	100	130

### Thaw & bake

defrost time	30 min	30 min	20 min
bake temperature	355°F	355°F	355°F
bake time	18 - 20 min 	18 - 20 min 	15 - 17 min 

### Freezer to oven

bake temperature	330°F	330°F	330°F
bake time	20 - 25 min 	20 - 25 min 	19 - 21 min 





## Almond Croissant

14% 🧈 Butter

3.53 oz

Almond flakes

133500001914

60 (2x30)

13.22 lb

64

30 min

355°F

18 - 20 min 🕒

330°F

20 - 25 min 🕒







# Danish Pastries

- Mini Maple Pecan Braid P. 12
- Maple Pecan Braid P. 12
- Blueberry Custard Braid P. 13
- Mini Danish Raspberry Crown P. 14
- Mini Assorted Danish Pastry P. 14  
(Custard Cream Crown, Apple Crown, Raspberry Crown, Maple Pecan Braid & Cinnamon Swirl)
- Large Assorted Danish Pastry P. 15  
(Custard Cream Crown, Apple Crown, Raspberry Crown, Maple Pecan Braid)




# Danish Pastries




Mini Maple Pecan Braid



Maple Pecan Braid

fat type	 Danish Margarine
weight	1.5 oz
topping	Pecan nuts
code	159605421014
quantities/case	120 (5x24)
weight/case	11.1 lb
cases/pallet	150

 Danish Margarine
3.35 oz
Pecan nuts
159605950614
48 (4x12)
10.1 lb
150

## Thaw & bake

defrost time	-	-
bake temperature	-	-
bake time	-	-

## Freezer to oven

bake temperature	375°F	375°F
bake time	14 - 17 min	17 - 20 min



## Blueberry Custard Braid

 Danish Margarine

3.5 oz

Sugar

157600000314

48 (1x48)

10.6 lb

150

-  
-  
-

375°F

17 - 20 min






# Danish Pastries



Mini Danish  
Raspberry Crown



Mini Assorted  
Danish Pastry  
(Custard Cream Crown, Apple Crown,  
Raspberry Crown, Maple Pecan Braid  
& Cinnamon Swirl)

fat type	 Danish Margarine
weight	1.5 oz
topping	-
code	152676420114
quantities/case	120 (5x24)
weight/case	11.1 lb
cases/pallet	150

 Danish Margarine
1.5 oz
Pecan nuts
199625420114
120 (5x24)
11.1 lb
150

## Thaw & bake

defrost time	-	-
bake temperature	-	-
bake time	-	-

## Freezer to oven

bake temperature	375°F	375°F
bake time	14 - 17 min	14 - 17 min





## Large Assorted Danish Pastry

(Custard Cream Crown, Apple Crown, Raspberry Crown, Maple Pecan Braid)

 Danish Margarine

3.35 - 3.5 oz

Pecan nuts

199605000114

48 (4x12)

10.4 lb

150

-  
-  
-

375°F

17 - 20 min







# Specialties

- Mix Mini Viennoiserie (Plain Croissant, Pain aux Raisins & Pain au Chocolate) P. 18
- Chocolate Twist with Custard Cream P. 18
- Salted Butter Caramel Swirl P. 19
- Gouda Cheese Pastry P. 20
- Spinach & Ricotta Pastry P. 20



# Specialties



## Mix Mini Viennoiserie

(Plain Croissant, Pain aux Raisins  
& Pain au Chocolate)

fat type	22, 13 & 19% 🧈 Butter
weight	0.9 - 1.1 oz
topping	-
code	199510300314
quantities/case	225 (3x75)
weight/case	14.1 lb
cases/pallet	100



## Chocolate Twist with Custard Cream

fat type	11% 🧈 Butter
weight	3.2 oz
topping	-
code	134500900314
quantities/case	50 (2x25)
weight/case	9.9 lb
cases/pallet	130

### Thaw & bake

defrost time	20 min	30 min
bake temperature	355°F	355°F
bake time	12 - 14 min 🕒	20 - 22 min 🕒

### Freezer to oven

bake temperature	330°F	330°F
bake time	18 - 30 min	20 - 25 min 🕒

**NEW**



## Salted Butter Caramel Swirl

**SuperBlend**

3.35 oz

-

120701950250

60 (2x30)

12.56 lb

64

30 min

180°C

20 - 22 min 🕒

165°C

20 - 25 min 🕒





# Specialties



Gouda Cheese Pastry



Spinach  
& Ricotta Pastry

fat type	SuperBlend
weight	3.7 oz
topping	Grated cheese
code	145700050214
quantities/case	60 (2x30)
weight/case	13.89 lb
cases/pallet	100

fat type	SuperBlend
weight	3.7 oz
topping	-
code	148710050214
quantities/case	60 (2x30)
weight/case	13.89 lb
cases/pallet	100

## Thaw & bake

defrost time	30 min
bake temperature	355°F
bake time	18 - 20 min 🕒

defrost time	30 min
bake temperature	355°F
bake time	18 - 20 min 🕒

## Freezer to oven

bake temperature	330°F
bake time	20 - 25 min 🕒

bake temperature	330°F
bake time	20 - 25 min 🕒







# Croissants

## plain

- Mini Butter Croissant P. 24
- Medium Butter Croissant P. 24
- Butter Croissant P. 25
- Butter Croissant Curved P. 25
- Mini Multigrain Croissant P. 26
- Multigrain Croissant P. 26
- Pretzel Croissant P. 27
- Mix Mini Croissants (Multigrain, Plain & Pretzel) P. 27





# Croissants

## plain



Mini Butter Croissant



Medium Butter Croissant

fat type 22% 🧈 Butter  
weight 0.9 oz  
topping -  
code 111500252114  
quantities/case 150 (2x75)  
weight/case 8.26 lb  
cases/pallet 130

fat type 22% 🧈 Butter  
weight 1.5 oz  
topping -  
code 111570420214  
quantities/case 90 (2x45)  
weight/case 8.33 lb  
cases/pallet 130

### Thaw & bake

defrost time 20 min  
bake temperature 355°F  
bake time 12 - 14 min 🕒

20 min  
355°F  
14 - 17 min 🕒

### Freezer to oven

bake temperature 330°F  
bake time 18 - 20 min 🕒

330°F  
20 - 25 min 🕒



Butter Croissant

22% 🧈 Butter

3.5 oz

-

111500000114

50 (2x25)

11 lb

100

30 min

355°F

18 - 20 min 🕒

165°C

20 - 25 min 🕒



Butter Croissant Curved

24% 🧈 Butter

3.2 oz

-

112510900314

60 (2x30)

11.9 lb

100

30 min

355°F

18 - 20 min 🕒

330°F

20 - 25 min 🕒

# Croissants

## plain



Mini  
Multigrain Croissant



Multigrain  
Croissant

fat type	19% 🧈 Butter
weight	1.5 oz
topping	Sunflower & Linseed
code	115500420114
quantities/case	90 (2x45)
weight/case	8.33 lb
cases/pallet	130

fat type	20% 🧈 Butter
weight	2.8 oz
topping	Sunflower & Linseed
code	115570800214
quantities/case	60 (2x30)
weight/case	10.6 lb
cases/pallet	100

### Thaw & bake

defrost time	20 min
bake temperature	355°F
bake time	12 - 14 min 🕒

defrost time	30 min
bake temperature	355°F
bake time	18 - 20 min 🕒

### Freezer to oven

bake temperature	330°F
bake time	18 - 20 min 🕒

bake temperature	330°F
bake time	20 - 25 min 🕒



Pretzel  
Croissant

22% 🧈 Butter  
2.8 oz  
-  
112590802114  
60 (2x30)  
10.6 lb  
100

30 min  
355°F  
18 - 20 min 🕒

330°F  
20 - 25 min 🕒



Mix Mini  
Croissants  
(Plain, Multigrain & Pretzel)

22, 21 & 18% 🧈 Butter  
0.9 oz  
-  
199500250114  
225 (3x75)  
12.4 lb  
100

20 min  
355°F  
12 - 14 min 🕒

330°F  
18 - 20 min 🕒





# Pain au Chocolate

- Mini Pain Au Chocolate P. 30
- Pain Au Chocolate P. 30



# Pain au Chocolate



Mini Pain Au Chocolate



Pain Au Chocolate

fat type	SuperBlend
weight	1.1 oz
topping	-
code	126700300214
quantities/case	150 (2x75)
weight/case	9.9 lb
cases/pallet	130

fat type	SuperBlend
weight	2.6 oz
topping	-
code	126710750214
quantities/case	60 (2x30)
weight/case	9.9 lb
cases/pallet	130

## Thaw & bake

defrost time	20 min	30 min
bake temperature	355°F	355°F
bake time	12 - 14 min	20 - 22 min

## Freezer to oven

bake temperature	330°F	330°F
bake time	18 - 20 min	20 - 25 min







# Overview



## Croissants sweet filled

	fat type	code	quantities /case	weight /case	cases /pallet	Thaw & bake		Freezer to oven
						defrost time	bake temperature bake time	bake temperature bake time
	Praliné Croissant (Chocolate Hazelnut) - 3.5 oz							
	16% 	132570000114	60 (2x30)	13.2 lb	100	30 min	355°F / 18 - 20 min 	330°F / 20 - 25 min 
	Praliné Croissant (Chocolate Hazelnut) - 3.0 oz							
	SuperBlend	132700850114	60 (2x30)	11.24 lb	100	30 min	355°F / 18 - 20 min 	330°F / 20 - 25 min 
	Mix mini Filled Croissants (Almond - Praliné - Apricot) - 1.6 oz							
	SuperBlend	199710450114	108 (3x36)	10.7 lb	130	20 min	355°F / 15 - 17 min 	330°F / 19 - 21 min 
	Almond Croissant - 3.35 oz							
	14% 	133500001914	60 (2x30)	13.22 lb	64	30 min	355°F / 18 - 20 min 	330°F / 20 - 25 min 

## Danish Pastries

	fat type	code	quantities /case	weight /case	cases /pallet	Thaw & bake		Freezer to oven
						defrost time	bake temperature bake time	bake temperature bake time
	Mini Maple Pecan Braid - 1.5 oz							
	159605421014	120 (5x24)	11.1 lb	150	-	-	375°F / 14 - 17 min	
	Maple Pecan Braid - 3.35 oz							
	159605950614	48 (4x12)	10.1 lb	150	-	-	375°F / 17 - 20 min	
	Blueberry Custard Braid - 3.5 oz							
	157600000314	48 (1x48)	10.6 lb	150	-	-	375°F / 17 - 20 min	
	Mini Danish Raspberry Crown - 1.5 oz							
	152676420114	120 (5x24)	11.1 lb	150	-	-	375°F / 14 - 17 min	
	Mini Assorted Danish Pastry (Custard Cream Crown, Apple Crown, Raspberry Crown, Maple Pecan Braid & Cinnamon Swirl) - 1.5 oz							
	199625420114	120 (5x24)	11.1 lb	150	-	-	375°F / 14 - 17 min	
	Large Assorted Danish Pastry (Custard Cream Crown, Apple Crown, Raspberry Crown, Maple Pecan Braid) - 3.35 - 3.5 oz							
	199605000114	48 (4x12)	10.4 lb	150	-	-	375°F / 17 - 20 min	







## Specialties

						Thaw & bake		Freezer to oven
	fat type	code	quantities /case	weight /case	cases /pallet	defrost time	bake temperature bake time	bake temperature bake time
	<b>Mix Mini Viennoiserie (Plain Croissant, Pain aux Raisins &amp; Pain au Chocolate) - 0.9 - 1.1 oz</b>							
	22, 13 & 19% 🍳	199510300314	225 (3x75)	14.1 lb	100	20 min	355°F / 12 - 14 min 🔥	330°F / 18 - 30 min
	<b>Chocolate Twist with Custard Cream - 3.2 oz</b>							
	11% 🍳	134500900314	50 (2x25)	9.9 lb	130	30 min	355°F / 20 - 22 min 🔥	330°F / 20 - 25 min 🔥



## Specialties

						Thaw & bake		Freezer to oven
	fat type	code	quantities /case	weight /case	cases /pallet	defrost time	bake temperature bake time	bake temperature bake time
	Salted Butter Caramel Swirl - 3.53 oz							
	SuperBlend	120701950250	60 (2x30)	12.56 lb	64	30 min	355°F / 20 - 22 min	330°F / 20 - 25 min
	Gouda Cheese Pastry - 3.7 oz							
	SuperBlend	145700050214	60 (2x30)	13.89 lb	100	30 min	355°F / 18 - 20 min 🌀	330°F / 20 - 25 min 🌀
	Spinach & Ricotta Pastry - 3.7 oz							
	SuperBlend	148710050214	60 (2x30)	13.89 lb	100	30 min	355°F / 18 - 20 min 🌀	330°F / 20 - 25 min 🌀

## Croissants plain

	fat type	code	quantities /case	weight /case	cases /pallet	Thaw & bake		Freezer to oven
						defrost time	bake temperature bake time	bake temperature bake time
	Mini Butter Croissant - 0.9 oz							
22% 🌀	111500252114	150 (2x75)	8.26 lb	130	20 min	355°F / 12 - 14 min 🌀	330°F / 18 - 20 min 🌀	
	Medium Butter Croissant - 1.5 oz							
22% 🌀	111570420214	90 (2x45)	8.33 lb	130	20 min	355°F / 14 - 17 min 🌀	330°F / 20 - 25 min 🌀	
	Butter Croissant - 3.5 oz							
22% 🌀	111500000114	50 (2x25)	11 lb	100	30 min	355°F / 18 - 20 min 🌀	330°F / 20 - 25 min 🌀	
	Butter Croissant Curved - 3.2 oz							
24% 🌀	112510900314	60 (2x30)	11.9 lb	100	30 min	355°F / 18 - 20 min 🌀	330°F / 20 - 25 min 🌀	
	Mini Multigrain Croissant - 1.5 oz							
19% 🌀	115500420114	90 (2x45)	8.33 lb	130	20 min	355°F / 12 - 14 min 🌀	330°F / 18 - 20 min 🌀	
	Multigrain Croissant - 2.8 oz							
20% 🌀	115570800214	60 (2x30)	10.6 lb	100	30 min	355°F / 18 - 20 min 🌀	330°F / 20 - 25 min 🌀	
	Pretzel Croissant - 2.8 oz							
22% 🌀	112590802114	60 (2x30)	10.6 lb	100	30 min	355°F / 18 - 20 min 🌀	330°F / 20 - 25 min 🌀	
	Mix Mini Croissants (Plain, Multigrain & Pretzel) - 0.9 oz							
22, 21 & 18% 🌀	199500250114	225 (3x75)	12.4 lb	100	30 min	355°F / 12 - 14 min 🌀	330°F / 18 - 20 min 🌀	

## Pain au Chocolate

						Thaw & bake		Freezer to oven
	fat type	code	quantities /case	weight /case	cases /pallet	defrost time	bake temperature bake time	bake temperature bake time
	Mini Pain Au Chocolate - 1.1 oz							
	SuperBlend	126700300214	150 (2x75)	9.9 lb	130	20 min	355°F / 12 - 14 min	330°F / 18 - 20 min
	Pain Au Chocolate - 2.6 oz							
	SuperBlend	126710750214	60 (2x30)	9.9 lb	130	30 min	355°F / 20 - 22 min	330°F / 20 - 25 min



Member of



Gourmand Pastries is part of the Dossche family's group of companies and is well-supported by Dossche Mills (flour for bakers, biscuits and other human nutrition since 1875), Flinn (heat-treated flour), Mexma Foods (tortillas).

Altogether, the group has some 550 employees worldwide.







**Head Office**

Gourmand S.A. • Drève Gustave Fache 6, 7700 Mouscron - Belgium  
T. + 32 (0)56 85 90 90 • [info@gourmandpastries.com](mailto:info@gourmandpastries.com)

**Sales Office**

Gourmand Pastries • 1177 Avenue of the Americas (7<sup>th</sup> Floor) • New York, New York 10036  
T. 855-932-3721 • [info@gourmandpastries.com](mailto:info@gourmandpastries.com)

[www.gourmandpastries.com](http://www.gourmandpastries.com)