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Scrumptious! Decadent! Irresistible!

*With words like these, word of mouth has
a whole new meaning.*



Foodservice Catalog

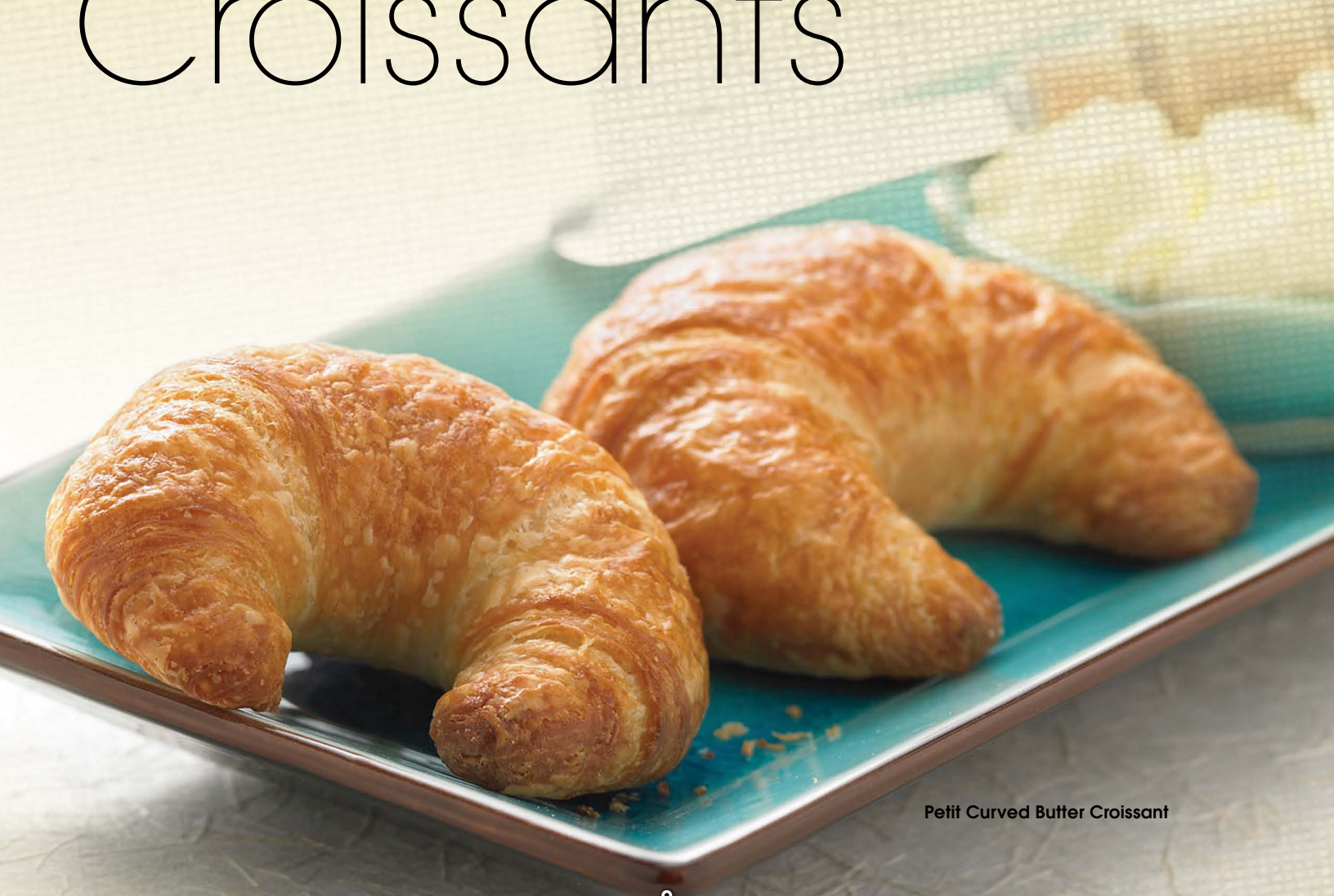


Jumbo Cinnamon Swirl Croissant

Perfect inside and out, 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.

Croissants



Petit Curved Butter Croissant



Spinach and Feta Croissant



Almond Croissant



Sweet Filled Demi Croissants



Ham and Swiss Croissant

Frozen Unbaked Pre-Shaped Croissants



Cheddar Omelette Croissant



Large Curved Butter Croissant

Product Code		Pack/Unit Weight	Gross Weight Per Case	Case Code
Omelette Croissants (made with margarine)				
79357	Cheddar	48/4.8 oz	15.40 lb	R
79358	Ham & Cheddar	48/5.3 oz	16.90 lb	R
79375	Sausage & Cheddar	48/5.8 oz	18.40 lb	R
Sandwich Croissants (made with margarine)				
79339	Ham & Swiss	54/4.8 oz	17.20 lb	R
79342	Turkey & Swiss	54/4.8 oz	17.20 lb	R
Vegetable Croissants (made with margarine)				
79350	Spinach & Feta	54/5.1 oz	18.20 lb	R
Gourmet Butter Croissants				
9325	Petit Curved	280/1.2 oz	22.25 lb	B
9308	Medium Curved	144/2.4 oz	22.85 lb	B
9326	Large Curved	108/3.4 oz	24.20 lb	B
Sweet Filled Croissants (made with butter)				
9332	Raspberry Cream Cheese	84/3.8 oz	21.20 lb	B
9421	Apple	84/3.4 oz	19.10 lb	B
9425	Strawberry Cream Cheese	84/3.8 oz	21.20 lb	B
9427	Raspberry	84/3.4 oz	19.10 lb	B
9429	Jumbo Cinnamon Swirl	72/4.5 oz	21.50 lb	B
9431	Almond	84/3.5 oz	19.63 lb	B
9434	Blueberry Cream Cheese	84/3.8 oz	21.20 lb	B
9437	Cream Cheese	84/3.8 oz	21.20 lb	B
9439	Chocolate	84/3.5 oz	19.63 lb	B
Margarine Croissants				
9397	Petit Straight	220/1.6 oz	24.00 lb	B
9316	Large Curved	108/3.4 oz	24.20 lb	B

Frozen Unbaked Butter Croissant Sheets

Product Code		Pack/Unit Weight	Gross Weight Per Case	Case Code
Butter Croissants				
9300	Croissant Sheets (9 1/2" x 15 1/2")	14/1.6 lb	23.50 lb	S
9313	Large Triangle	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	11.50 lb	F
7831	Medium Curved	72/2.0 oz	13.00 lb	F
7836	Medium Curved, Sliced	72/2.0 oz	13.00 lb	F
7832	Large Curved	48/3.0 oz	13.00 lb	F
7837	Large Curved, Sliced	48/3.0 oz	13.00 lb	F
7835	Large Straight	48/3.0 oz	13.00 lb	F

Frozen Pre-Proofed Croissants

Product Code		Pack/Unit Weight	Gross Weight Per Case	Case Code
Gourmet Butter Croissants				
9704	Petit Curved	120/1.3 oz	12.40 lb	J
9705	Large Curved	45/2.8 oz	10.30 lb	J
Sweet Filled Croissants (made with margarine)				
9750	Almond	72/3.5 oz	18.25 lb	J
9751	Apple	72/3.5 oz	18.25 lb	J
9752	Chocolate	72/3.5 oz	18.25 lb	J
9753	Raspberry Cream Cheese	72/3.5 oz	18.25 lb	J
9756	Cherry Cream Cheese	72/3.4 oz	17.80 lb	J
9757	Raspberry Chocolate	72/3.4 oz	17.80 lb	J
9761	Apple Demi	150/1.7 oz	18.40 lb	J
9762	Chocolate Demi	150/1.7 oz	18.40 lb	J
9763	Raspberry Cream Cheese Demi	150/1.7 oz	18.40 lb	J



Raspberry Cream Cheese Croissant

Shelf Life:

Frozen Unbaked 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

Frozen Pre-Proofed Frozen: 6 months at -10°F to 0°F Baked: 24 hours

Frozen Unbaked Croissant Handling Instructions

Entrée Croissants

1. Thaw under refrigeration overnight (12 hours).
2. Proof 1 to 1 1/2 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 Croissants

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.

Frozen Pre-Proofed Croissants Handling Instructions

1. Remove product from freezer and place on paper-lined sheet pan. Return unused product to the freezer.
2. Apply eggwash.
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 Handling Instructions

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.

Case Code	Case Dimensions (L x W x H)	Case Cube	Pallet Load
B	15 15/16" x 11 15/16" x 7 15/16"	0.87	10 ca x 8 layer
F	23 3/8" x 15 1/2" x 12"	2.52	5 ca x 6 layer
J	15 1/2" x 12 7/8" x 11 3/4"	1.35	9 ca x 6 layer
R	13 1/16" x 12 1/16" x 7 5/16"	0.68	12 ca x 8 layer
S	16" x 10 1/4" x 4 1/4"	0.40	10 ca x 12 layer

Enjoy the sweet taste of success with Danish 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.

Danish & Puff Pastries

Puff Pastry Sheet applications



Frozen Danish and Puff Pastries

Handling Instructions

Brioche

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

Pre-Cut Palmier

1. Thaw on a 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 Logs

1. Thaw on a 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 eggwash, then bake in a preheated convection oven at 350°F for 12-16 min. or per your recipe.

Shelf Life:

Frozen Unbaked Palmier

Frozen: 6 months at -10°F to 0°F
Baked: 24 Hours

Brioche and Puff Pastry

Frozen: 12 weeks at -10°F to 0°F
Baked: 24 hours

Product Code		Pack/Unit Weight	Gross Weight Per Case	Case Code
Unbaked Palmier				
9495	Pre-Cut Large	54/4.7 oz	16.60 lb	C
9499	Pre-Cut Medium	90/3.2 oz	18.70 lb	S
9541	Almond Log	10/25.3 oz	16.50 lb	S
Unbaked Brioche				
9481	Traditional	120/2.4 oz	19.50 lb	I
Unbaked Puff Pastry				
9572	Puff Pastry Sheets (15 1/4" x 10")	18/16.5 oz	19.20 lb	S



Clockwise from top: Large Pre-Cut, Almond and Medium Pre-Cut Palmiers

Case Code	Case Dimensions (L x W x H)	Case Cube	Pallet Load
C	17 3/4" x 9" x 6 1/8"	0.57	10 ca x 10 layer
I	16" x 11" x 6 1/4"	0.89	10 ca x 5 layer
S	16" x 10 1/4" x 4 1/4"	0.40	10 ca x 12 layer

Muffin Batters

Tradition and versatility, the collection of Vie de France muffin batters appeals to those everyday changing desires. Whether you love your muffins as a delicious breakfast item or a tasty afternoon snack, the batter is ready for baking in just a few easy steps. Our scoop-and-bake batters are created from the very finest ingredients, such as plump, cultivated blueberries; large apple chunks; and California grown double-picked walnuts, perfect to bake up moist and delectable with an enticing aroma.

Your customers can't deny their love for our classic Blueberry, bursting with fruit, and our very popular Apple Walnut. Premium quality, what each one of your customers deserves.

Blueberry





Handling Instructions:

1. Thaw overnight in refrigerator or at room temperature for 3-4 hours.
2. Preheat convection oven to 350°F.
3. Coat muffin pan with nonstick pan spray or line with paper muffin cups.
4. Portion batter according to size preference.
5. Turn oven off and insert pan for 10 min.
6. After 10 min., turn oven back on and adjust temperature to 325°F. Continue bake times as indicated:
 - 1 oz: 8-10 min.
 - 3 oz: 15-20 min.
 - 5 oz: 20-25 min.
7. Cool for 5 min. before removing from pan.

All Vie de France Muffin Batters are OU-Dairy.

Clockwise from top: Lemon Poppy Seed, Bran, Apple Walnut and Cranberry Orange

Muffin Batters

Product Code		Pack/Unit Weight	Gross Weight Per Case	Case Code
Traditional				
9600	Apple Walnut	2/8 lb tub	17.25 lb	C
9602	Blueberry	2/8 lb tub	17.25 lb	C
9604	Carrot Zucchini Oat Bran	2/8 lb tub	17.25 lb	C
9605	Chocolate Chip	2/8 lb tub	17.25 lb	C
9607	Cranberry Orange	2/8 lb tub	17.25 lb	C
9611	Lemon Poppy Seed	2/8 lb tub	17.25 lb	C
9620	Caramel Apple	2/8 lb tub	17.25 lb	C
9621	Banana Chocolate Chip	2/8 lb tub	17.25 lb	C
9623	Triple Chocolate	2/8 lb tub	17.25 lb	C

Case Code	Case Dimensions (L x W x H)	Case Cube	Pallet Load
C	17 3/4" x 9" x 6 1/8"	0.57	10 ca x 10 layer

Shelf Life:

Frozen: 6 months at -10°F to 0°F
Baked: 24 hours

Breads

Quality, versatility, variety and appeal, that's what you can count on when you choose breads from Vie de France. Using 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. You can look to Vie de France for consistent service, quality and taste. In the case of our parbaked breads, we ensure a consistent level of excellence by using a "Flash Frozen" process to expedite the freezer-to-table process.

Whether you prefer to shape your bread with our dough, deliver that fresh-baked experience using our parbaked breads, or when your schedule calls for the combination of ease and convenience of our thaw-and-serve products—Vie de France is committed to serving you.





Mini Petit Pains



French Baguette



Milano Sub Roll



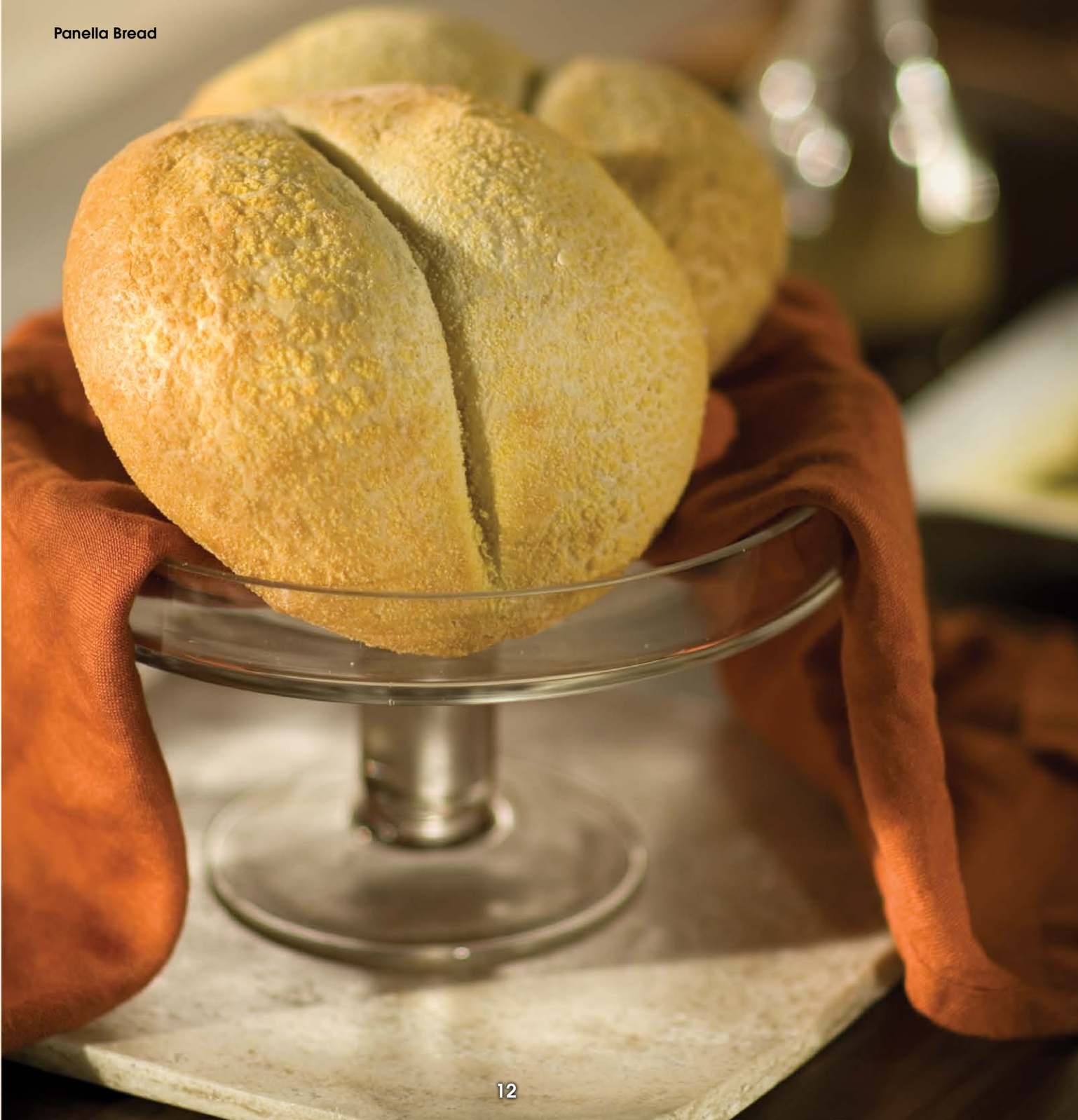
Ciabatta Tenera Mini



Mini Boules

Handling Instructions Preheat convection oven. Place frozen parbaked bread directly on oven racks or use perforated trays. Use time and temperature guidelines on page 13. (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.

Panella Bread



Parbaked Breads

Convection Oven Baking
Temperatures and Times

Table Breads & Specialty Loaves

Product	Temp	Time
Mini Alpine		
French	400°F	6-12 min
Mini Boule		
French	400°F	6-12 min
Sourdough	350°F	12-15 min
Romano, Swiss & Parsley	350°F	10-15 min
Boule		
Sourdough	350°F	15-18 min
Table Loaf		
Panella	350°F	6-12 min

Stick Breads

Product	Temp	Time
Midi Baguette		
French	400°F	6-12 min
Batard		
French	400°F	6-12 min
Sourdough, Multigrain, Seven Grain	350°F	6-10 min

Rolls & Breadsticks

Product	Temp	Time
Petit Pain		
French	400°F	6-12 min
Sourdough, Multigrain, Seven Grain, Romano, Swiss & Parsley	350°F	6-10 min
Bistro		
French	400°F	6-12 min
Wheat, Multigrain, Sourdough	350°F	6-10 min
Italian Panino	350°F	6-12 min
Breadstick		
Parmesan Cheese, Italian Spice, Soft French	350°F	2-3 min

Sandwich Breads

Product	Temp	Time
Mini Baguette		
French	400°F	6-12 min
Sub Roll		
Milano 8", Milano 12"	350°F	6-12 min
Multigrain 8", Soft French 8", Soft French 12"	350°F	6-10 min
Sandwich Round & Rustic		
Soft French, Multigrain, Potato Onion	350°F	6-10 min

Product Code

Pack/Unit
Weight

Gross Weight
Per Case

Case
Code

Table Breads & Specialty Loaves

77810	French Mini Alpine	52/4.8 oz	17.60 lb	Z
7978	French Mini Boule	40/5.0 oz	14.50 lb	Z
8038	Romano, Swiss & Parsley Mini Boule	40/6.0 oz	17.00 lb	Z
8070	Sourdough Mini Boule	40/6.5 oz	18.30 lb	Z
78122	Sourdough Boule	15/17.5 oz	18.40 lb	Z
78100	Panella Bread	58/5.5 oz	21.90 lb	Z

Stick Breads

7878	French Midi Baguette	36/6.0 oz	15.50 lb	Z
77804	French Batard	24/8.8 oz	15.20 lb	Z
77805	Multigrain Batard	24/10.8 oz	17.00 lb	Z
77807	Sourdough Batard	24/12.0 oz	20.00 lb	Z
7990	Seven Grain Batard	22/10.8 oz	16.90 lb	Z

Rolls & Breadsticks

7913	Soft French Breadstick	170/1.1 oz	13.70 lb	Y
7914	Italian Spice Breadstick	170/1.1 oz	13.70 lb	Y
7915	Parmesan Cheese Breadstick	170/1.1 oz	13.70 lb	Y
78104	Italian Panino Roll	220/1.3 oz	19.90 lb	Z
78111	Multigrain Bistro Roll	156/1.5 oz	16.80 lb	Z
78112	French Bistro Roll	156/1.5 oz	16.80 lb	Z
78114	Sourdough Bistro Roll	156/1.5 oz	16.80 lb	Z
78110	Bistro Roll Variety Pack <i>39 each: French, Sourdough, Multigrain, Wheat</i>	156/varies	17.30 lb	Z
8115	French Mini Petit Pain	245/0.9 oz	16.03 lb	Z
8044	Sourdough Mini Petit Pain	245/1.2 oz	20.40 lb	Z
8045	Multigrain Mini Petit Pain	245/1.0 oz	17.30 lb	Z
8046	Romano Swiss & Parsley Mini Petit Pain	245/1.1 oz	18.80 lb	Z
8048	Mini Petit Pain Variety Pack <i>60 each: French, Sourdough, Multigrain, Romano, Swiss & Parsley</i>	240/varies	17.80 lb	Z
8130	Petit Pain Variety Pack <i>36 each: French, Sourdough, Multigrain, Romano, Swiss & Parsley</i>	144/varies	16.20 lb	Z
78117	Romano, Swiss & Parsley Petit Pain	156/1.7 oz	18.70 lb	Z
78118	Multigrain Petit Pain	156/1.4 oz	15.80 lb	Z
78120	Sourdough Petit Pain	156/1.8 oz	19.70 lb	Z
78121	French Petit Pain	156/1.4 oz	15.70 lb	Z

Sandwich Breads

77743	French Mini Baguette	76/3.0 oz	16.30 lb	Z
78105	Milano Sub Roll 8"	66/3.5 oz	16.60 lb	Z
78123	Milano Sub Roll 12"	42/5.7 oz	17.00 lb	Z
7711	Multigrain Sub Roll 8"	64/3.5 oz	16.00 lb	Z
8170	Soft French Sub Roll 8"	64/3.5 oz	16.00 lb	Z
8172	Soft French Sub Roll 12"	36/5.7 oz	14.80 lb	Z
7747	Soft French Sandwich Round	88/2.9 oz	18.55 lb	F
7749	Multigrain Sandwich Round	88/2.9 oz	18.55 lb	F
7760	Potato Onion Sandwich Round	88/2.9 oz	18.55 lb	F

All Vie de France
breads have



Shelf Life:

Frozen: 9 months at -10°F to 0°F
Baked: 24 hours

Parbaked and Thaw-and-Serve Bread Shapes



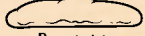
Petit Pain

Traditional oval roll with cut, 5" long



Bistro Roll

Distinctive slightly oblong roll with elegant cut, 3" long



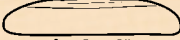
Breadstick

Ideal breadbasket stick, 6" long



Mini Baguette

Popular sandwich loaf, 8" long



Sub Roll, 8"

Small oblong roll, 8" long



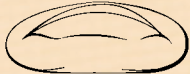
Sub Roll, 12"

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



Italian Herb Focaccia



Portuguese Corn Bread

Pronunciation Guide

Asiago
(ä-see-ägo)

Baguette
(bag-ette)

Batard
(bä-tärd)

Boule
(bool)

Ciabatta
(che-bätä)

Focaccia
(foe-cäch-eä)

Parisian
(pair-easy-en)

Petit Pain
(petty pän)

Case Code	Case Dimensions (L x W x H)	Case Cube	Pallet Load
A	23 3/8" x 15 1/2" x 10"	2.10	5 ca x 6 layers
D	16" x 12" x 12 1/2"	1.39	8 ca x 5 layers
E	31 1/16" x 16" x 12 15/16"	3.73	4 ca x 4 layers
F	23 3/8" x 15 1/2" x 12"	2.52	5 ca x 6 layers
P	16 1/2" x 12 1/2" x 12 1/2"	1.47	9 ca x 5 layers
X	23 3/8" x 20 3/8" x 10"	2.76	4 ca x 8 layers
Y	23 3/8" x 11 3/8" x 9 3/4"	1.34	6 ca x 8 layers
Z	23 11/16" x 15 11/16" x 11 5/8"	2.52	5 ca x 7 layers

Thaw-and-Serve Breads

Product Code		Pack/Unit Weight	Gross Weight Per Case	Case Code
Thaw-and-Serve Breads				
7533	Ciabatta Tenera Mini, 2.5"	245/1.0 oz	17.30 lb	Z
7534	Ciabatta Tenera Sandwich Square, 4"	80/2.6 oz	15.00 lb	F
7559	Sliced Brioche Bun	88/2.2 oz	14.10 lb	F
7844	Italian Herb Focaccia	24/11.6 oz	19.80 lb	X
7874	Italian Herb Focaccia Sheet	6/2.5 lb	17.00 lb	P
7704	French Restaurant Loaf	20/14.0 oz	20.00 lb	E
7789	French Batard	22/8.0 oz	13.00 lb	Z
7862	Portuguese Corn Bread Mini Boule	40/8.0 oz	22.00 lb	A
7848	Ciabatta, Large	24/14.0 oz	23.00 lb	F
7856	Garlic Rosemary Focaccia Square	72/3.4 oz	18.00 lb	F
8095	Soft Bistro Roll Variety Pack 50 each: French, Sourdough, Onion Dill, Wheat	200/1.2 oz	17.00 lb	F

Frozen Bread Dough

Product Code		Pack/Unit Weight	Gross Weight Per Case	Case Code
Classics				
9400	French	50/10.5 oz	34.70 lb	D
9450	Sourdough	25/19.0 oz	31.60 lb	D
9451	Italian	25/19.5 oz	32.40 lb	D
European Hearth Breads				
9455	Seven Grain	25/19.5 oz	32.40 lb	D
9470	Multigrain	25/19.0 oz	31.60 lb	D
Specialty Breads				
9583	Egg Bread	35/14.0 oz	32.50 lb	D

Batards



All Vie de France breads have



Handling Instructions

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.

Frozen Bread Dough

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 fillet 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.
NOTE: Instead of steam, apply eggwash before baking egg bread.
French: 400° 15-35 min.
Egg Bread: 300° 25-35 min.
Other Flavors: 350° 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.

Shelf Life:

Thaw-and-Serve Breads (except Focaccias and Ciabattas)

Frozen: 9 months at -10°F to 0°F
Thawed: 24 hours

Focaccias and Ciabattas

Frozen: 6 months at -10°F to 0°F
Thawed: 24 hours

Frozen Bread Dough

Frozen: 12 weeks at -10°F to 0°F
Thawed: 24 hours

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

Pre-portioned for added convenience, 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.



Chocolate Chip



Peanut Butter



**Macadamia White &
Chocolate Chunk**



Apple Cranberry Harvest

Cookie Doughs

Heath® Crunch



All Vie de France cookies have



All-Butter Gourmet Cookies 2-oz. Pre-portioned Frozen Dough

Product Code

9638	Chocolate Chip <i>Chewy & full of Barry Callebaut® semi-sweet chocolate chips.</i>
9641	Heath® Crunch <i>Traditional batter with chunks of Hershey's Heath® candy.</i>
9642	Oatmeal Raisin Nut <i>Rolled oats, maple syrup, golden raisins and walnuts.</i>
9643	Peanut Butter <i>Peanut butter cookie with peanut butter chips.</i>
9644	Macadamia White and Chocolate Chunk <i>Chocolate cookie with Australian macadamia nuts and large Barry Callebaut® white chocolate and semi-sweet chocolate chunks.</i>
9647	Double Chocolate Caramel <i>Dark and white chocolate chunks, chewy caramel bits and walnut chunks.</i>
9648	Gourmet Sugar <i>Traditional sugar cookie with extra butter and vanilla.</i>
9649	Chocolate Chunk <i>Traditional cookie base with mounds of Barry Callebaut® semi-sweet chocolate chunks.</i>
9684	Variety Pack <i>Contains 30 each of Chocolate Chip, Heath® Crunch, Oatmeal Raisin Nut and Peanut Butter.</i>

Pack Size: 9684: 120 pieces All others: 150 pieces
Unit Weight: 2-oz.
Gross Weight Per Case: 9684: 16 lb. All others: 19.7 lb.
Case Dimensions (L x W x H): 13 1/16" x 12 1/16" x 7 5/16"
Case Cube: 0.68 cu. ft.
Pallet Load: 72 cases (9 cases x 8 layers)

Unique Indulgence Cookies 3-oz. Pre-portioned Frozen Dough

Product Code

9556	Espresso Brownie Deluxe <i>An amazing blend of rich chocolate brownie chunks, espresso chips, fresh cake crumbs and large Barry Callebaut® dark chocolate chunks.</i>
9559	Variety Pack <i>Includes 30 pieces each Lemon Coconut Breeze, Espresso Brownie Deluxe, Oatmeal Coconut Jumble and Apple Cranberry Harvest.</i>

Pack Size: 120 pieces
Unit Weight: 3-oz.
Gross Weight Per Case:
9559: 23.87 lb. **All Others:** 23.79 lb.
Case Dimensions (L x W x H): 13 1/2" x 13 1/4" x 8"
Case Cube: 0.83 cu. ft.
Pallet Load: 72 cases (9 cases x 8 layers)

Handling Instructions:

Place frozen cookies evenly on a paper-lined baking tray. Follow baking times and temperatures listed below.

Conventional Oven:

Preheat oven to 375°F.
 2-oz. Cookies: Bake for 13-15 min.
 3-oz. Cookies: Bake for 15-17 min.

Convection Oven (using the fan):

Preheat oven to 325°F. Turn trays halfway through bake time.
 2-oz. Cookies: Bake for 14-16 min.
 3-oz. Cookies: Bake for 16-18 min.

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.

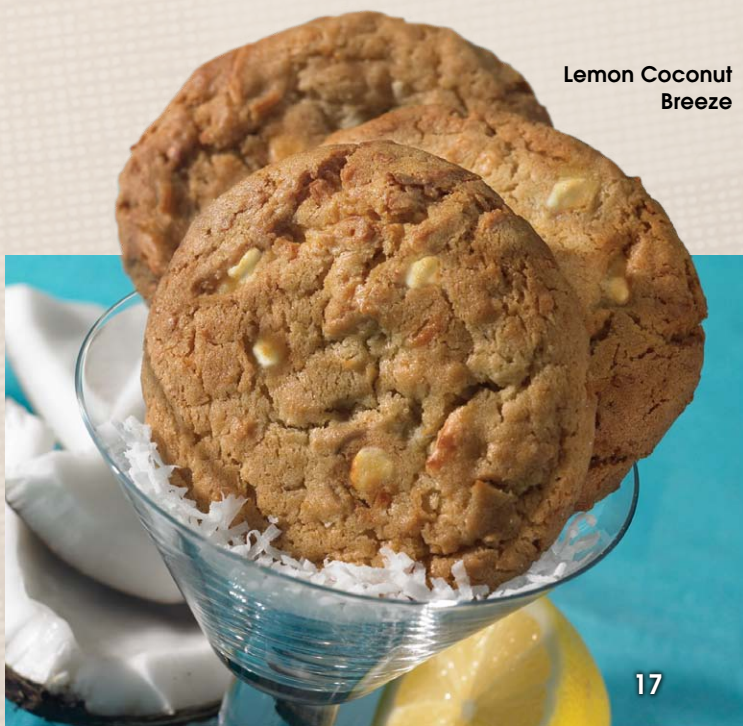
Cool 10-15 min. before removing from tray.

Heath® is a registered trademark of Hershey Foods Corporation and is used with permission.

Shelf Life (all cookies):

Frozen: 6 months at -10°F to 0°F
 Baked: 24 hours

All Vie de France Cookie Doughs are OU-Dairy.



Lemon Coconut Breeze

Desserts

Unique, elegant and indulgent, the desserts of Vie de France are the perfect ending to any meal. Whether you run an elegant bistro, gourmet café or busy bakery, serve your customers exquisite desserts for an unforgettable experience. Our pastry-chef-quality treats feature artful decorations applied by hand and the finest ingredients, including European chocolate, Dutch-processed cocoa, Georgian pecans and classic butter creams, in our cakes. Our tarts are filled with delectable fruit fillings, have a buttery crust, and the lattice tops are hand-woven. Vie de France desserts will make a lasting impression, and only you will know that offering such sensational quality is as simple as thawing and serving.



Caramel Fudge Pecan Cake



Very Berry Tarte



Pear William Cake

**Deep Dish Peach and
Very Berry Retail Tartes**



**Chocolate Madness and
Caramel Fudge Pecan Retail Cakes**



Tartes and Pies

	Product Code		Size	Unit Weight	Servings	Case Pack	Gross Weight Per Case	Case Code
Deep Dish Tartes								
WHOLE	4045	Country Apple <i>Sliced Apples and a Layer of Cream Cheese in a Deep Dish Butter Lattice Topped Crust</i>	10"	3.13 lb	12	2	8.00 lb	U
	4096	Very Berry <i>Filled with Whole Red Raspberries, Sweet Blackberries and Plump Strawberries in a Deep Dish Butter Lattice Topped Crust</i>	10"	3.13 lb	12	2	8.00 lb	U
Pies								
WHOLE	4029	Pecan <i>Crunchy Georgian Pecans in a Buttery Brown Sugar Custard</i>	10"	2.25 lb	12	2	6.20 lb	U

Retail Desserts

WHOLE	5009	Caramel Fudge Pecan Cake <i>Rich chocolate cake, caramel, chocolate mousse topped with Heath, caramel and pecans.</i>	6"	1.31 lb	8	12	19.54 lb	NN
	5010	Chocolate Madness Cake <i>Chocolate Cake Crust, Chocolate Mousse, with bits of Heath®, Brownie Chunks and Chocolate Truffle</i>	6"	1.63 lb	9	12	23.12 lb	NN
	5091	Very Berry Deep Dish Tarte <i>Filled with Whole Red Raspberries, Sweet Blackberries and Plump Strawberries in a Deep Dish Butter Lattice Topped Crust</i>	6"	1.25 lb	4	12	15.8 lb	N
	5094	Peach Deep Dish Tarte <i>Sliced Peaches and a Layer of Cream Cheese in a Deep Dish Butter Lattice Topped Crust</i>	6"	1.25 lb	4	12	15.8 lb	N

True Temptations

WHOLE	4116	Caramel Fudge Pecan Cake <i>Rich Chocolate Cake, Caramel, Chocolate Mousse Topped w/ Caramel, Toffee and Pecans</i>	10"	3.68 lb	16	2	9.10 lb	U
	4053	Mississippi Fudge Cake <i>Fudge Brownie Base, Rich Chocolate Mousse, Walnuts and Chocolate Chunks</i>	10"	3.88 lb	16	2	9.48 lb	U

Layer Cakes and Tortes

	Product Code		Size	Unit Weight	Servings	Case Pack	Gross Weight Per Case	Case Code
WHOLE	4011	Midnight Layer Cake <i>Dense Chocolate Cake filled with Chocolate Cream and topped with Chocolate Buttercream</i>	9"	4.50 lb	14	2	11.30 lb	T
	4179	Lemon Crème Cake <i>Sponge cake soaked with lemon simple syrup, filled with lemon crème and decorated with lemon buttercream</i>	9"	3.38 lb	16	2	9.13 lb	T
	4837	Chocolate and Mascarpone Pearl Cake <i>Chocolate chiffon cake with Crème de Cacao syrup, layered with mascarpone mousse and enrobed with chocolate, pre-scored</i>	10"	3.75 lb	14	2	9.78 lb	T
PRE-CUT	4012	Midnight Layer Cake <i>Dense Chocolate Cake filled with Chocolate Cream and topped with Chocolate Buttercream</i>	9"	4.50 lb	14	2	11.30 lb	T
	4160	Key Lime Torté <i>Tangy key lime mousse on a honey graham cracker crust, topped with key lime whipped cream then finished with tinted white chocolate drizzle</i>	10"	4.00 lb	16	2	10.38 lb	T
	4707	Chocolate Fudge Cake <i>Dense, Moist Chocolate with Rich Chocolate Frosting</i>	9"	4.68 lb	14	2	11.70 lb	T
	4711	Strawberry Shortcake <i>Three Layers of Strawberry-marbled White Cake with luscious Strawberries and Whipped Cream Filling</i>	9"	3.75 lb	14	2	9.80 lb	T
	4838	Pear William Cake <i>Vanilla chiffon cake layered with pear Bavarian mousse and pear chunks, topped with a caramel miroir glaze and sliced toasted almonds</i>	10"	4.12 lb	14	2	10.53 lb	T

Cheesecakes

PRE-CUT	4170	Sublime Key Lime Cheesecake <i>Tart key lime cheesecake with honey graham cracker crust, topped with key lime whipped cream and finished with toasted coconut (pre-scored)</i>	9"	3.50 lb	14	2	9.06 lb	V
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Chocolate and Mascarpone Pearl Cake





Clockwise from top:
Key Lime Torte, Lemon Crème Cake and
Sublime Key Lime Cheesecake



Individual Desserts (clockwise from top):
Peanut Butter Blast, Midnight Layer Cake,
Caramel Fudge Pecan Cake
and Strawberry Shortcake



Lemon Crème Cake
and Key Lime Torte

Individual Desserts

	Product Code		Size	Unit Weight	Servings	Case Pack	Gross Weight Per Case	Case Code
WHOLE	4609	Caramel Fudge Pecan Cake <i>Rich chocolate cake, caramel, chocolate mousse topped with Heath, caramel and pecans</i>	3"	5.0 oz	1	24	9.25 lb	K
	4611	Peanut Butter Blast <i>Chocolate cake topped with peanut butter mousse and Reese's peanut butter cups pieces</i>	3"	5.0 oz	1	24	9.25 lb	K
	4613	Variety Pack <i>(contains 6 pieces each: Caramel Fudge Pecan, Midnight Layer Cake, Peanut Butter Blast and Strawberry Shortcake)</i>	3"	varies	1	24	8.31 lb	K
	4614	Black & White Espresso Cake <i>Chocolate and Vanilla Chiffon Cake with Espresso Mousse, topped with Mocha Buttercream</i>	3"	4.0 oz	1	24	7.75 lb	K
	4619	Pear William Cake <i>Vanilla chiffon cake layered with pear Bavarian mousse and pear chunks, topped with a caramel miroir glaze and sliced toasted almonds</i>	3"	4.0 oz	1	24	7.75 lb	K
	4620	Apple Cinnamon Rustic Tarte <i>Cinnamon and NY State Grown Apples in a hand-formed butter crust</i>	3"	5.0 oz	1	24	9.25 lb	K
	4621	Blackberry Peach Rustic Tarte <i>Marion Blackberries and Freestone Peaches in a hand-formed butter crust</i>	3"	5.0 oz	1	24	9.25 lb	K
	4622	Chocolate Pecan Rustic Tarte <i>Barry Callebaut Semi-Sweet Chocolate Chunks and Pecan Halves in a hand-formed butter crust</i>	3"	4.0 oz	1	24	7.75 lb	K
	4626	Lemon Crème Cake <i>Sponge cake soaked with lemon simple syrup, filled with lemon crème and decorated with lemon buttercream</i>	3"	4 oz	1	24	7.75 lb	K
	4627	Key Lime Torte <i>Tangy key lime mousse on a honey graham cracker crust, topped with key lime whipped cream then finished with tinted white chocolate drizzle.</i>	3"	5 oz	1	24	9.25 lb	K



Black and White Espresso

Extreme Desserts

Product Code		Size	Unit Weight	Servings	Case Pack	Gross Weight Per Case	Case Code	
PRE-CUT	4141	Peanut Butter Blast <i>Chocolate Cake Crust, Creamy Peanut Butter Mousse, with Brownie Chunks, Reese's® Cup pieces and Chocolate Truffle</i>	10"	5.56 lb	14	2	13.46 lb	T
	4142	Chocolate Madness <i>Chocolate Cake Crust, Chocolate Mousse, with bits of Heath®, Brownie Chunks and Chocolate Truffle</i>	10"	5.94 lb	14	2	14.22 lb	T

* Paper between slices



Chocolate Madness



Blackberry Peach Tarte



Apple Cinnamon Tarte

Dessert Handling Instructions

To ensure maximum quality and customer satisfaction, we recommend handling our dessert products using the guidelines below.

All Vie de France desserts should be kept frozen (-10°F to 0°F) until ready to use.

Layer Cakes, True Temptations, Extreme Desserts and Cheesecakes:

1. Remove inner wrapping before defrosting. Thaw in original box, away from strong odors, in refrigerator overnight. After thawing, keep cakes refrigerated at all times.
2. For best results, cut when cake is semi-frozen. Use a thin, non-serrated knife dipped in hot water and wipe knife after each cut.
3. Once cut, cover exposed edges of cake with wax paper to prevent dryness.

Tartes:

1. Remove inner wrapping before defrosting. Thaw in original box, away from strong odors, in refrigerator overnight. Tartes can also be thawed at room temperature approximately 6 hours. Internal temperature should not exceed 45°F.
2. After thawing, keep tartes refrigerated at all times. For best results, cut all tartes when chilled (40°–45°F). Tartes may be served chilled or heated.
3. Once cut, cover exposed edges of tartes with wax paper to prevent dryness.
4. To heat, bake tarte slice in preheated convection oven at 325°F for 2–4 min. (8–10 min. for whole Deep Dish) on a paper-lined baking sheet.

Note: Ovens may vary, so adjust oven temperature and keep bake time the same. If oven is not full, use middle shelves to provide a more even bake.

Individual Desserts:

1. Best if kept in original packaging until ready to serve.
2. Thaw in original box, away from strong odors, in refrigerator overnight.
3. When ready to serve, gently remove dessert from packaging and place on plate.
4. Remove plastic strip from dessert. Best if served close to room temperature.

Case Code	Dimensions (L x W x H)	Case Cube	Pallet Load
K	17" x 12 1/4" x 6 3/4"	0.81	7 ca x 11 layer
N	18 1/2" x 12 1/2" x 5 5/16"	0.71	6 ca x 11 layer
T	22 3/8" x 11 5/8" x 5 7/8"	0.88	6 ca x 12 layer
U	22 1/8" x 11 1/2" x 3 3/4"	0.56	6 ca x 20 layer
V	22 7/8" x 11 7/8" x 4 5/8"	0.73	6 ca x 15 layer
NN	19 9/16" x 12 1/2" x 7 9/16"	1.02	7 ca x 7 layer

Shelf Life:

9" Cheesecakes and Pumpkin Custard Tarte:

Frozen: 6 months at -10°F to 0°F Refrigerated: 5 days

All others:

Frozen: 12 months at -10°F to 0°F Refrigerated: 5 days

All Vie de France desserts, except Very Berry Tarte and Blackberry Peach Tarte, are OU-Dairy.



When Quality Matters

Vie de France Yamazaki, Inc.

2070 Chain Bridge Road

Vienna, VA 22182

Nationwide: 800-446-4404

For more product photos, specs and information or to find a Vie de France sales representative near you, please visit us at:

www.viedefrance.com

From the First Bite

Since 1971, Vie de France has been raising the bar. Inspired by the lack of authentic, high-quality French bread in America, the founders of Vie de France recruited master French bakers, laboratory assistants and technical staff. Not satisfied with the conventional flour and ovens, we then formulated our own flour and acquired the best bricks and other materials necessary to make authentic ovens. The end result was French bread that had that perfect taste and texture.

Over the decades, Vie de France evolved into more than the nation's premier baker of authentic French bakery products. Through the acquisition of Country Epicure®, a New York-based maker of European cakes and pastries, Vie de France strengthened its position in the industry. Additionally, in 1978, Vie de France embarked on a project to develop a chain of retail establishments around the country. This project has resulted in many Vie de France Bakery/Café shops in several major cities throughout the United States.

In 1991, a milestone in Vie de France history was achieved when Yamazaki Baking Company, Ltd., of Tokyo purchased the Vie de France Bakery division. Later, in May 1994, Yamazaki Baking purchased the Vie de France Restaurant division and formed what it is today—Vie de France Yamazaki, Inc., the U.S. subsidiary of Yamazaki Baking Company, Ltd., of Tokyo.

Serving the Best of Every Nation

From French Batards to Ukrainian Bread, at Vie de France we take pride in respecting and addressing the concerns and preferences of our customers. Not only do the vast majority of our products contain zero grams of trans fat, we also offer a wide selection of kosher items and whole grain choices.

Our selection includes items that reflect the global tastes of many nations, including French, Italian, English, Russian, Portuguese, Spanish, Latin American and domestic favorites. It's a changing and expanding world, but with Vie de France you can always turn to us as your single source for baked goods that are sure to spell profit in any language.

Lasting Satisfaction

At Vie de France, the only thing as important to us as the quality of our products is the quality of our relationships with our foodservice customers. We are committed to forming long-lasting, mutually beneficial relationships with you by providing:

- Research and development capabilities focused on the strategic needs of the foodservice market.
- A national network of six manufacturing facilities to ensure consistent, high-quality products from coast to coast.
- A full line of gourmet bakery products made with the finest ingredients that are essential to the success of our European formulations.
- Professional salespeople with expertise in the bakery industry, trained to support your business with recommendations on products, programs and promotions.
- A technical support team to assist with training and troubleshooting in the areas of baking or finishing our products.
- A technical baking school where we teach the best methods for proofing, shaping and baking Vie de France products.

We've evolved into the nation's premier supplier of authentic French bakery goods and gone on to become the comprehensive one-source supplier for premium quality breads, desserts, cookies and other bakery goods. With a full range of more than 400 products, Vie de France offers foodservice operations of every size both variety and quality. So, whether your operation is a bistro or a fast-moving chain restaurant, Vie de France can serve your needs with frozen dough, parbaked bread, thaw-and-serve baked goods or desserts that your customers cannot resist.