brioche Pasquier

GALAXY DESSERTS®

PRODUCT CATALOG

BRIOCHE | PASTRIES | DESSERTS

FAMILY BAKERS FRENCH SINCE 1936

1100 MARINA WAY SOUTH, SUITE D | RICHMOND, CA 94804 | (PHONE) 800.225.3523 | (FAX) 510.439.3170

BRIOCHE PASQUIER
ABOUT US

OUR HISTORY

In 1936, Gabriel Pasquier opened his boulangerie in a small picturesque village located in the Loire region of Western France. He passed on his passion and savoir-faire to his children, who have continued this family tradition, baking delicious pastries and desserts enjoyed around the world. For breakfast, as a snack, or for desserts —take a bite and enjoy the taste of your very own French bakery, any time of day.

Pascal Pasquier

Gabriel Pasquier's Bakery in 1936

- **1936** — Pasquier Family Bakery Founded
- **1974** — Brioche Pasquier Company Founded
- **1977** — Brioche Division Expanded
- **1991** — Dessert Division Opened
- **2006** — Biscotte Division Expanded
- **2012** — Brioche Pasquier Acquired Galaxy Desserts in the U.S., Producing Pastries & Desserts & Launching Brioche Pasquier in the U.S.
- **2014** — UK Plant Opens
- **2024** — Company Celebrates 50th Anniversay

CERTIFICATIONS & QUALITY

SQF LEVEL 2 CERTIFICATION

IFS Food

QUALITY INGREDIENTS

FRENCH INSPIRED RECIPES

CONTAINS NO:
- GMO INGREDIENTS
- PRESERVATIVES
- ARTIFICIAL COLORS & FLAVORS

FRENCH MACARONS

Our Parisian macarons are made in the classic French tradition, sandwiching two petit crisp cookie shells together with a flavor-bursting filled center. The delicate light-as-air macarons come in assortments of six flavors, bringing joy to guests across generations and preferences. Available in three distinct flavor collections: Classic Macarons, Gourmet Macarons, and Rainbow Macarons.

5 DAY REFRIGERATED SHELF LIFE

18 MONTH FROZEN SHELF LIFE

QUALITY INGREDIENTS

MADE WITH CAGE-FREE EGGS & 100% ALMOND FLOUR

CONTAINS NO:
- ARTIFICIAL COLORS
- ARTIFICIAL FLAVORS
- PRESERVATIVES

CLASSIC FRENCH MACARON COLLECTION

72 TRAY

GOURMET FRENCH MACARON COLLECTION

36 TRAY

RAINBOW FRENCH MACARON COLLECTION

NEW!

72 TRAY

ITEM CODE	DESCRIPTION	PIECE COUNT / NET WT.	CASE	CASE GTIN 14
61337	CLASSIC FRENCH MACARONS	72 CT / 2 LBS 0.6 OZ	2 BOXES / CASE	1 31 87670 611164
61714	GOURMET FRENCH MACARONS	36 CT / 1 LB 0.6 OZ	4 BOXES / CASE	1 31 87670 611867
61973	RAINBOW FRENCH MACARONS	72 CT / 2 LBS 0.6 OZ	2 BOXES / CASE	1 064044 502004 0

INTRODUCING

MOLTEN LAVA MACARONS

NEW! Imagine a crisp and soft macaron shell that encases a rich molten center. When you take bite, the crunch of the shell gives way to the luscious, flowing center creating a delightful contrast like you've never experienced before! Simply heat from frozen for up to 30 seconds (heating time may vary depending on microwave). At four times the size of our standard Macaron (1.9 oz or 55g), it makes the perfect individual dessert!

BUTTERSCOTCH
MOLTEN LAVA MACARON

CHOCOLATE
MOLTEN LAVA MACARON

ITEM CODE	DESCRIPTION	PIECE COUNT / NET WT.	CASE	UNIT UPC 12	CASE GTIN 14
61946	CHOCOLATE MOLTEN LAVA MACARON	12 CT / 23.2 OZ	4 TRAYS / CASE	6 40445 09994 0	1 318767 061605 3
61947	BUTTERSCOTCH MOLTEN LAVA MACARON	12 CT / 23.2 OZ	4 TRAYS / CASE	6 40445 09995 7	1 318767 061607 7

BITE-SIZE DESSERTS

Petits Fours Collection

French inspired miniature bite-size luxury desserts. Delicious assortments of sweets are the perfect delectable party or gathering treat.

3 DAY REFRIGERATED SHELF LIFE

18 MONTH FROZEN SHELF LIFE

NEW!

Chocolate & Espresso Tart

Financier with Chocolate Ganache

White Chocolate Mousse Brownie

Financier with Chocolate Orange Ganache

Chocolate Eclair

Gianduja Cake

Crispy Chocolate & Coconut Cream

Ganache Chocolate Cake

NEW & IMPROVED

BLACK & WHITE PETITS FOURS

A premium assortment playing around chocolate, its colors and flavors.

48 PACK TRAY

NEW & IMPROVED

EMOTION PETITS FOURS

Discover some of the most traditional French pâtisseries, including Eclairs, Opéra, and Choux.

59 PACK TRAY

IMPROVED!

Chocolate Tart

Hazelnut Choux

Mandarin Tart

IMPROVED!

Pistachio Cake

Eclairs

Raspberry Tart

Opéra

Lemon Tart

ITEM CODE	DESCRIPTION	PIECE COUNT / NET WT.	CASE	CASE GTIN 14
61715	BLACK & WHITE PETITS FOURS	48 PER TRAY / 1 LB 6.7 OZ	2 TRAYS / CASE	1 31 87670 61565 0
61716	EMOTION PETITS FOURS	59 PER TRAY / 1 LB 3.5 OZ	2 TRAYS / CASE	1 31 87670 61567 4

BITE-SIZE DESSERTS

CLASSIC MOUSSE DUO COLLECTION

Duos are named for their harmonic pairing of two exceptional mousse flavors beautifully presented in an individual size shot glass. With four delicious varieties, your customers will enjoy both the selection and combinations of mousse flavors!

DEFROSTS IN REFRIGERATOR IN 2 HOURS

3-5 DAY REFRIGERATED SHELF LIFE

12 MONTH FROZEN SHELF LIFE

CAPPUCCINO CHOCOLATE MOUSSE DUO

Cappuccino Mousse

Marquise Chocolate Mousse

RASPBERRY LEMON MOUSSE DUO

Lemon Mousse

Raspberry Mousse

DOUBLE CHOCOLATE MOUSSE DUO

White Chocolate Shavings

Milk Chocolate Mousse

Dark Chocolate Mousse

CRÈME CARAMEL MOUSSE DUO

Vanilla Cream Mousse

Caramel

Serving Suggestion

PACKAGING PREVIEW
Single-flavor packs of 24 shots

ITEM CODE	DESCRIPTION	WEIGHT PER CUP	PIECE COUNT / NET WT.	CASE	CASE GTIN 14
4436	CAPPUCCINO CHOCOLATE	1.4 OZ	24 PER BOX / 2 LBS 1.6 OZ	1 BOX / CASE	10640445960094
4431	RASPBERRY LEMON	1.6 OZ	24 PER BOX / 2 LBS 6.4 OZ	1 BOX / CASE	10640445960032
4432	DOUBLE CHOCOLATE	1.5 OZ	24 PER BOX / 2 LBS 4.0 OZ	1 BOX / CASE	10640445960056
4435	CRÈME CARAMEL	2.6 OZ	24 PER BOX / 3 LBS 14.4 OZ	1 BOX / CASE	10640445960070

RE-INTRODUCING

LEGACY MOUSSE CAKES

With innovative flavors and textures, we bring mousse cakes to the next level. While frozen, carefully remove the protective plastic collar from each mousse cake. Thaw product in the refrigerator for at least 2 hours before serving. The multiple smooth and soft layers make a beautiful mouth-watering display behind glass!

DEFROSTS IN REFRIGERATOR IN 2 HOURS

3-5 DAY REFRIGERATED SHELF LIFE

12 MONTH FROZEN SHELF LIFE

CHOCOLATE

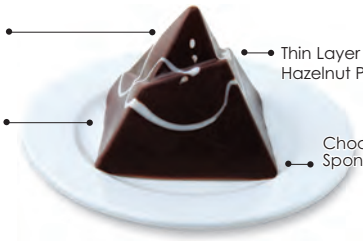
TRIPLE MOUSSE CAKE

Soft Award Winner

NEW & IMPROVED

MARQUISE MOUSSE CAKE

GRAND TETON MOUSSE CAKE



COFFEE

TIRAMISU MOUSSE CAKE

PACKAGING PREVIEW

ITEM CODE	DESCRIPTION	PIECE NET WT.	PIECE COUNT / NET WT.	CASE	CASE GTIN 14
1282	TRIPLE MOUSSE CAKE	4.2 OZ	12 CT / 3 LBS 2.4 OZ	2 BOXES / CASE	0 06 40445 24501 9
4782	MARQUISE MOUSSE CAKE	4.2 OZ	12 CT / 3 LBS 2.4 OZ	2 BOXES / CASE	0 06 40445 24516 3
1277	GRAND TETON MOUSSE CAKE	4.0 OZ	12 CT / 3 LBS	2 BOXES / CASE	0 06 40445 24523 1
1281	TIRAMISU MOUSSE CAKE	4.1 OZ	12 CT / 3 LBS 1.2 OZ	2 BOXES / CASE	0 06 40445 00257 5

FRENCH INSPIRED DESSERT COLLECTION

Experience French-inspired desserts like never before with our innovative flavors and textures. To enjoy, simply remove the protective plastic collar from each frozen mousse cake and allow it to thaw in the refrigerator for at least 2 hours before serving. The combination of smooth, crunchy, and soft layers creates a stunning, mouth-watering display behind the glass. Plus, at just 3oz or less, these desserts offer a perfectly indulgent yet portion-conscious treat!

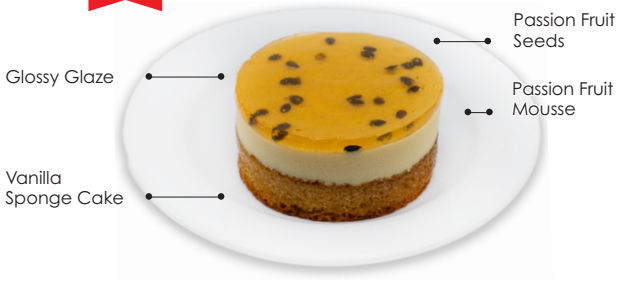
DEFROSTS IN REFRIGERATOR IN 2 HOURS

3-5 DAY REFRIGERATED SHELF LIFE

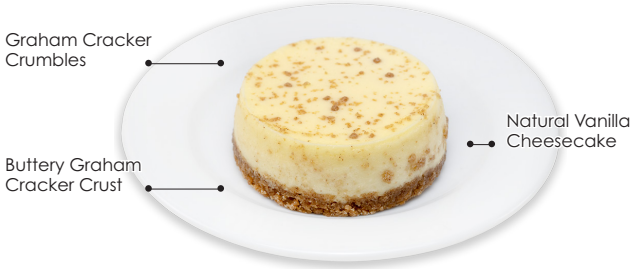
12 MONTH FROZEN SHELF LIFE

NEW!

PASSION FRUIT MOUSSE CAKE



NEW YORK CHEESECAKE



DOUBLE CHOCOLATE MOUSSE CAKE

TIRAMISU MOUSSE CAKE

PACKAGING PREVIEW

ITEM CODE	DESCRIPTION	PIECE NET WT.	PIECE COUNT / NET WT.	CASE	CASE GTIN 14
5535	PASSION FRUIT MOUSSE CAKE	3.5 OZ	12 CT / 2 LBS 9.9 OZ	2 BOXES / CASE	1 006404 451001 4
4459	NEW YORK CHEESECAKE	3.0 OZ	12 CT / 2 LBS 4 OZ	2 BOXES / CASE	1 64 04451 00001 4
4460	DOUBLE CHOCOLATE MOUSSE CAKE	2.8 OZ	12 CT / 2 LBS 1.6 OZ	2 BOXES / CASE	1 06 40445 99001 5
4461	TIRAMISU MOUSSE CAKE	3 OZ	12 CT / 2 LBS 4 OZ	2 BOXES / CASE	1 06 40445 99003 9

SINGLE-SERVE TARTS

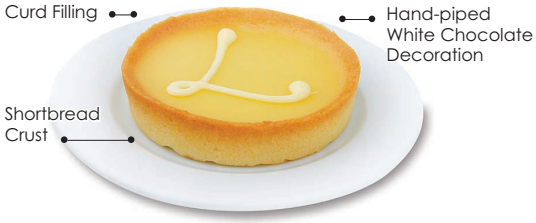
Our French-inspired tarts with American flavors are the perfect dessert solution. Made with only the finest ingredients: 100% butter shortcrust and flavor-bursting fillings. Simply defrost in the refrigerator for 2 hours and serve decorated on a plate, packaged in a clamshell for take-out, or tempt your customers presenting them in your dessert case!

DEFROSTS IN REFRIGERATOR IN 2 HOURS

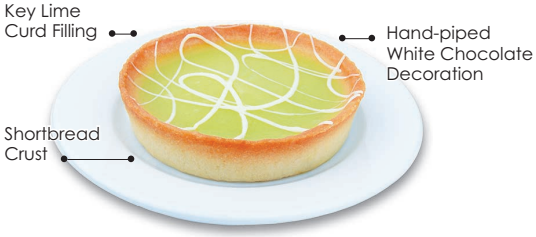
12 MONTH FROZEN SHELF LIFE

PECAN TART

LEMON TART



KEY LIME TART



PACKAGING PREVIEW

ITEM CODE	DESCRIPTION	PIECE NET WT.	BOX COUNT / NET WT.	CASE	CASE GTIN 14
1309	PECAN TART	3.6 OZ	8 CT / 1 LB 12.8 OZ	2 BOXES / CASE	0 06 40445 16214 9
1302	LEMON TART	3.5 OZ	8 CT / 1 LB 12.8 OZ	2 BOXES / CASE	0 06 40445 16212 5
1300	KEY LIME TART	3.6 OZ	8 CT / 1 LB 12.8 OZ	2 BOXES / CASE	0 06 40445 16222 4

FRENCH INSPIRED CLASSIC CAKES

Perfect desserts to entice customers: Our decadent classic desserts are made with only the finest ingredients and simple ingredient lists. Ready to serve or heat, you will find the perfect option for your bakery needs.

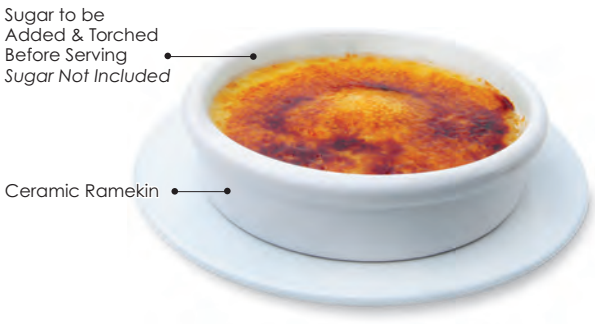
DEFROSTS IN REFRIGERATOR OR HEATS FROM FROZEN

12 MONTH FROZEN SHELF LIFE

MOLTEN CHOCOLATE LAVA CAKE

PACKAGING PREVIEW

CRÈME BRÛLÉE



PACKAGING PREVIEW

NEW YORK CHEESECAKE

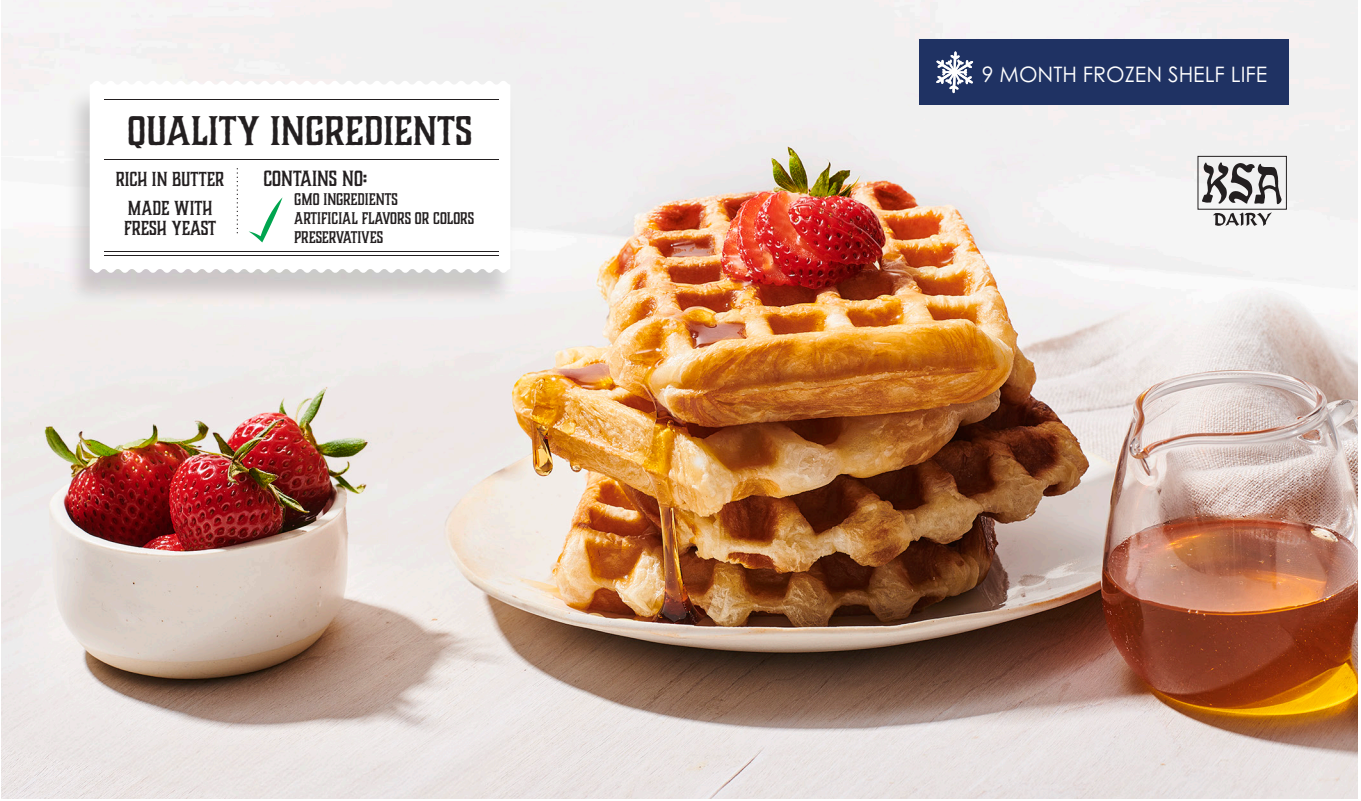
PACKAGING PREVIEW

ITEM CODE	DESCRIPTION	PIECE NET WT.	PIECE COUNT / NET WT.	CASE	CASE GTIN 14
1171	MOLTEN CHOCOLATE LAVA CAKE	4.3 OZ	12 CT / 3 LBS 3.6 OZ	2 BOXES / CASE	0 06 40445 24300 8
1160	CRÈME BRÛLÉE	4.4 OZ	2 CT / 8.8 OZ	12 BOXES / CASE	0 06 40445 24734 1
1139	NEW YORK CHEESECAKE	4.0 OZ	12 CT / 3 LBS	2 BOXES / CASE	0 07 38394 24251 4

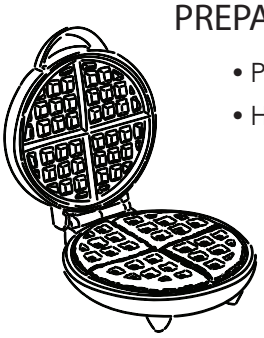
INTRODUCING

PROOF & BAKE CROFFLE

NEW! Discover our latest innovation: using our award-winning croissant dough—our new Croffle dough comes pre-cut and simple to prepare. Just let rise overnight and bake in a waffle iron. This exciting cross between a croissant and a waffle is a delicious mix of flaky inside and crispy golden outside. Serve with your favorite waffle toppings from sweet to savory, the possibilities are endless!



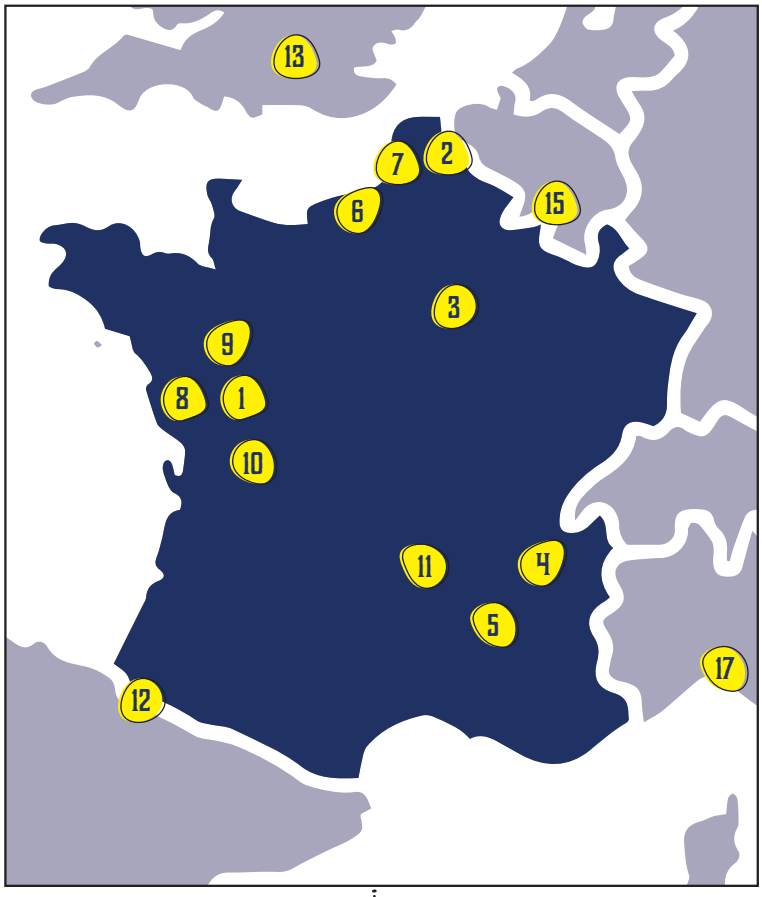
PREPARATION INSTRUCTIONS:

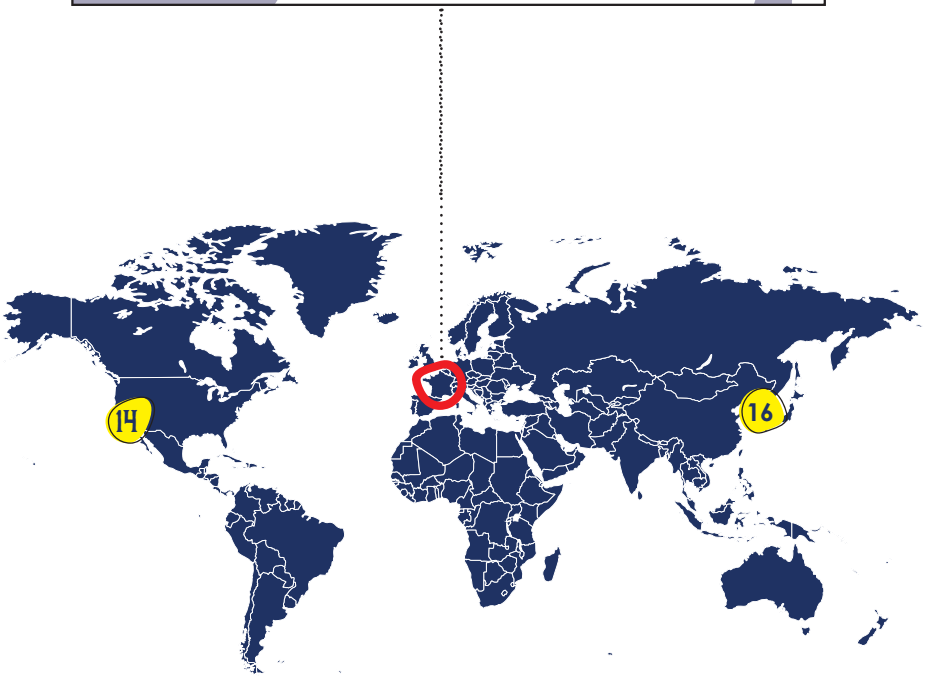


- Proof Croffle dough overnight
- Heat waffle iron on medium temperature setting
    - Place the croffle dough in the center of heated waffle iron and close waffle iron, pressing gently. Bake croffle for about 5 to 5 ½ minutes until golden and crisp. Core temperature should reach 210° F
- Plate, customize with sweet or savory toppings, and serve. *Voila!*

ITEM CODE	DESCRIPTION	PIECE NET WT.	BOX COUNT / NET WT.	CASE GTIN 14
5665	CROFFLE	3.3 OZ	7 CT PER BOX/12 BOXES PER CASE /1.44 LBS	1 064044 599015 2

BRIOCHE PASQUIER
DIVISIONS





CORPORATE DIVISION

1 Les Cerqueux, France

BRIOCHE DIVISION

1 Les Cerqueux, France

2 Aubigny, France

3 Le Châtelet en Brie, France

4 Charancieu, France

5 Étoile-sur-Rhône, France

DESSERT DIVISION

1 Les Cerqueux, France

6 Saint-Valéry en Caux, France

7 Vron, France

5 Étoile-sur-Rhône, France

BISCOTTE DIVISION

8 Saint-Herblain, France

9 Brissac, France

10 Fontenay, France

11 Andrézieux, France

12 Irun, Spain

INTERNATIONAL DIVISION

13 Milton Keynes, UK

14 Richmond, California, USA

15 Saint-Ghislain, Belgium (Office)

16 Seoul, South Korea (Office)

17 Rome, Italy (Office)

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