



Product Catalogue



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Our Story

Established in 1998 in New South Wales, Bakers Maison uses its authentic French experience to bring you and your customers the very best of French baking.

Baked goods for every meal

With our range of over one hundred traditional French breads, pastries and sweets, Bakers Maison par-baked and fully baked products will impress your customers with the delicious and heart-warming taste of France no matter what the occasion.

Steeped in centuries of tradition, our recipes use only natural, mostly Australian ingredients and contain no added fat, sugar or preservatives.

The best of France within minutes!

By baking our products as you need them, you can treat customers to the smell and taste of just baked bread in minutes. We've taken the hard work out of traditional French baking with our no mess, no fuss products.

Bakers Maison distributes nationally through an extensive distribution network ensuring efficient delivery and service, wherever you are.

The highest standards

When it comes to protecting the environment, Bakers Maison is leading the way in the industry. Consistently investing in strategies that minimise our carbon footprint, we most recently converted our ovens from electricity to gas and installed over 1,000m² of solar panels to allow us to generate our own electricity.

Committed to delivering safe, high-quality products, Bakers Maison is both Hazard Analysis and Critical Control Points (HACCP) and Safe Quality Food (SQF) certified to the highest available level. With stringent internal quality control and regular product checks, you can be assured our high standards are actively monitored and maintained.

Corporate Social Responsibility

Bakers Maison aims to act at all times in a socially responsible manner to maintain our high reputation in the marketplace. We respect the interest of our stakeholders, our shareholders, employees, customers, suppliers and the wider community. We actively seek out opportunities to improve the environment and to contribute to the well-being of the communities in which we do business.

We fulfil our CSR through our mission 'to be a recognized leader in the bakery industry' and core values of people, excellence, integrity and respect by applying them to all aspects of the way we do business.

Each of our core values permeate the following four CSR areas:

1. Environment

- Bakers Maison is committed to responsible environmental management with all its employees expected to work towards fulfilling this commitment.
- We have reduced our carbon footprint by 30% in the past 2 years and work to continue reducing our energy consumption.
- We have installed solar panels and LED lighting; switched to natural gas power rather than electric where practical.
- We encourage all employees to recycle as much as possible.
- We incorporate environmental issues into all business decision-making processes.
- We are proudly palm oil free.

2. Workplace / People

- Bakers Maison recognises that the skills and capabilities of our employees are central to our ongoing success. We value our employees and reward them with opportunities for career development within the Company to assist them to realise their own potential. The Company's learning and development activities can be broadly broken into the following areas: technical/skills, compliance and development.
- The diversity of our workforce is highly valued and we provide equal opportunities for all.
- We provide a safe, secure and healthy workplace and work to improve employee wellbeing in the working environment.
- Long service is recognized at Company events.

3. Market Place

- Bakers Maison strive to make and deliver products of a consistently high quality and also to provide our customers with service levels that exceed their expectations. We promote a culture of innovation and continuous improvement.
- Our production facility is of the highest Australian standard for food safety. We invest in new state of the art manufacturing equipment to provide new innovative product concepts and solutions to customers.
- All business is conducted ethically. We demonstrate integrity in all our dealings with customers, suppliers and contractors.
- We source as many ingredients from within Australia as possible.

4. Society / Community

- Bakers Maison works in partnership with various charitable, government and non-profit organisations; investing in specific community projects through donations of money, products and volunteer time.
- We raise funds for approved charities that have been nominated by the staff majority.
- We have an engaged Social Committee that organises communal activities and events on a quarterly basis.

Fully Baked Range

Our fully baked products are completely finished and snap frozen. These products can be served in two ways; defrosting for 20-60 minutes (depending on the size of the product) or heating for 5-10 minutes to get heat throughout the product.

Continental



Continental Mini Roll

Item No: **11750**
Weight: **40g**
Length: **7cm**
Units/Box: **145**



Continental Baby Roll

Item No: **11751**
Weight: **80g**
Length: **10cm**
Units/Box: **72**



Continental Medium Roll

Item No: **11753**
Weight: **125g**
Length: **13cm**
Units/Box: **40**



Continental Oval FB

Item No: **11760**
Weight: **120g**
Length: **19-21cm**
Units/Box: **50**



Continental Long Roll

Item No: **11752**
Weight: **450g**
Length: **48cm**
Units/Box: **12**

Sourdough



Sourdough Baby Baguette

Item No: **11315**
Weight: **100g**
Length: **17-18.5cm**
Units/Box: **63**



Sourdough Stone Baked Lunch Roll

Item No: **11907**
Weight: **100g**
Length: **19-21cm**
Units/Box: **60**



Sourdough Roll (round)

Item No: **11457**
Weight: **110g**
Length: **10cm**
Units/Box: **55**



Rustic Sourdough Baguette

Item No: **11902**
Weight: **340g**
Length: **46.5cm**
Units/Box: **20**



Artisan Sourdough Baguette

Item No: **11125**
Weight: **310g**
Length: **50cm**
Units/Box: **24**



Sourdough Stone Baked 9" Roll

Item No: **11908**
Weight: **125g**
Length: **22-24cm**
Units/Box: **48**



Sourdough loaf Cafe Style Sliced

Item No: **11903**
Weight: **1200g**
Length: **31cm**
Units/Box: **8**



Sourdough Vienna Loaf

Item No: **11601**
Weight: **480g**
Length: **28-30cm**
Units/Box: **14**

Specialty Buns and Rolls



Brioche Slider

Item No: 14921

Weight: 35g

Length: 7.5 - 8.5cm

Units/Box: 150



Brioche

Item No: 14920

Weight: 90g

Length: 11cm

Units/Box: 60



Milk Bun Slider

Item No: 14924

Weight: 35g

Length: 7.5-8.5cm

Units/Box: 150



Milk Bun

Item No: 14922

Weight: 90g

Length: 11cm

Units/Box: 60



Sesame Seed Milk Bun Slider

Item No: 14925

Weight: 35g

Length: 7.5-8.5cm

Units/Box: 150



Sesame Seed Milk Bun

Item No: 14923

Weight: 90g

Length: 11cm

Units/Box: 60



Milk Bun Hot Dog Roll

Item No: 11180

Weight: 110g

Length: 21cm

Units/Box: 50

Stone Baked



Pain De Campagne

Item No: 11901

Weight: 460g

Length: 17.5cm

Units/Box: 16



Pain Au Levain

Item No: 11900

Weight: 460g

Length: 24cm

Units/Box: 16



White Batard Stone Baked Sliced

Item No: 11905

Weight: 550g

Length: 29-33cm

Units/Box: 12



Ciabatta Loaf Stone Baked

Item No: 11906

Weight: 250g

Length: 24

Units/Box: 24



Multigrain Batard Stone Baked Sliced

Item No: 11904

Weight: 550g

Length: 29-33cm

Units/Box: 12

Ciabatta



Mini Ciabatta Roll
Item No: 11703
Weight: 30g
Length: 7-8cm
Units/Box: 180



Sandwich Ciabatta
Item No: 11801
Weight: 110g
Length: 17-18cm
Units/Box: 64



Panini Rosemary
Item No: 11822
Weight: 110g
Length: 18cm
Units/Box: 64



Panini Multigrain
Item No: 11821
Weight: 110g
Length: 18-19cm
Units/Box: 64

Baguettes



Baguette Demi White
Item No: 11153A
Weight: 140g
Length: 29cm
Units/Box: 48



Baguette White
Item No: 11171
Weight: 340g
Length: 56cm
Units/Box: 20



Sandwich White FB
Item No: 11320
Weight: 140g
Length: 20cm
Units/Box: 45

Rolls



Mini Hamburger Bun (sliders)
Item No: 11835
Weight: 25g
Length: 6-7cm
Units/Box: 200



Gourmet White Roll
Item No: 11480A
Weight: 40g
Length: 8-10cm
Units/Box: 200



Gourmet Wholemeal Roll
Item No: 11481A
Weight: 40g
Length: 8-10cm
Units/Box: 200



Dinner White FB
Item No: 11431A
Weight: 55g
Length: 10-12cm
Units/Box: 160



Hamburger Bun 4" White
Item No: 11807
Weight: 80g
Length: 10cm
Units/Box: 60



Square Seeded Roll FB
Item No: 11755
Weight: 80g
Length: 10-11cm
Units/Box: 60

Bagels



Mini Bagel Boiled Plain

Item No: **11802**

Weight: **30g**

Length: **6cm**

Units/Box: **120**



Bagel Boiled Plain

Item No: **11811**

Weight: **120g**

Length: **12cm**

Units/Box: **45**

Turkish Bread



Turkish Bread Roll

Item No: **11806**

Weight: **175g**

Length: **15cm**

Units/Box: **48**



Turkish Bread Roll Oval

Item No: **11815**

Weight: **130g**

Length: **18cm**

Units/Box: **60**



Turkish Medium Round Roll

Item No: **11850**

Weight: **125g**

Length: **14cm**

Units/Box: **60**



Turkish Bread Loaf

Item No: **11808**

Weight: **430g**

Length: **48cm**

Units/Box: **20**

Gluten Free Breads



Gluten Free Large White Loaf (sliced)

Item No: **11836**

Weight: **1260g**

Length: **30cm**

Units/Box: **8**



Gluten Free Large Multigrain Loaf (sliced)

Item No: **11837**

Weight: **1260g**

Length: **27cm**

Units/Box: **8**



Gluten Free White Chia Loaf

Item No: **11838**

Weight: **1260g**

Length: **27cm**

Units/Box: **2**



Gluten Free Sourdough Loaf

Item No: **11839**

Weight: **1260g**

Length: **27cm**

Units/Box: **2**



Gluten Free White Roll

Item No: **11841**

Weight: **120g**

Length: **10cm**

Units/Box: **48**

Pastries

Our fully baked crossiants are baked to perfection and super easy to serve. These can be either defrosted at room temperature for about 15-20 minutes or warmed up in the oven at 180°C for 2 minutes. Bon Apetit!

Croissants



Small Butter Croissant Straight

Item No: **12628**

Weight: **27g**

Length: **10cm**

Units/Box: **200**



Small Butter Croissant Straight (wrapped)

Item No: **12631**

Weight: **27g**

Length: **10cm**

Units/Box: **150**



Medium Butter Croissant Straight

Item No: **12629**

Weight: **45g**

Length: **13cm**

Units/Box: **100**



Large Butter Croissant Straight

Item No: **12632**

Weight: **95g**

Length: **14cm**

Units/Box: **40**



Large Butter Croissant Bent

Item No: **12606**

Weight: **95g**

Length: **14cm**

Units/Box: **40**

Sweet Loaves



Banana & Caramel Loaf

Item No: **14505**

Weight: **2000g**

Length: **26cm**

Units/Box: **2**



Banana Bread Loaf Plain

Item No: **14507**

Weight: **2000g**

Length: **26cm**

Units/Box: **2**

Raisin Toast



**Raisin Loaf Sliced
café Style 2.5cm**

Item No: **14914**

Weight: **900g**

Length: **26cm**

Units/Box: **6**

Seasonal

(Available February to Easter)



Hot Cross Bun Classic

Item No: **14900**

Weight: **75g**

Length: **8.5cm**

Units/Box: **48**

Par Baked

Our par-baked products are mostly finished, but require some oven time to complete the product and provide the beautiful golden colour.

Baguettes



Baguette Maison

Item No: **11100**
Weight: **310g**
Length: **68-70cm**
Units/Box: **24**



Baguette Demi White

Item No: **11150A**
Weight: **150g**
Length: **28-30cm**
Units/Box: **50**



Baguette Parisienne White

Item No: **11101A**
Weight: **390g**
Length: **54-56cm**
Units/Box: **20**



Baguette White

Item No: **11102**
Weight: **290g**
Length: **58-60cm**
Units/Box: **16**



Baby Baguette

Item No: **11360A**
Weight: **110g**
Length: **18-20cm**
Units/Box: **72**



Sourdough loaf

Item No: **11503A**
Weight: **410g**
Length: **30-32cm**
Units/Box: **20**

Rolls



Baguettine White

Item No: **11403A**
Weight: **45g**
Length: **18-19cm**
Units/Box: **192**



Gourmet Mixed Rolls x 3 (Olive, Balsamic/Onion & Sea Salt)

Item No: **11417**
Weight: **45g**
Length: **10-12cm**
Units/Box: **140**



Catering White Roll

Item No: **11430A**
Weight: **35g**
Length: **8-10cm**
Units/Box: **240**



Dinner White

Item No: **11401A**
Weight: **55g**
Length: **10-12cm**
Units/Box: **160**



Dinner Wholemeal

Item No: **11407A**
Weight: **55g**
Length: **10-12cm**
Units/Box: **160**



Dinner Mixed Roll x 3 (Rye, Spinach, Herb & Garlic)

Item No: **11415**
Weight: **55g**
Length: **10-12cm**
Units/Box: **120**



Sandwich White

Item No: **11301**
Weight: **130g**
Length: **18-20cm**
Units/Box: **45**



Sandwich Wholemeal

Item No: **11307**
Weight: **130g**
Length: **18-20cm**
Units/Box: **45**



Sandwich Multigrain

Item No: **11308**
Weight: **130g**
Length: **18-20cm**
Units/Box: **45**

Large Loaves



Batard German Style Rye

Item No: **11205A**
Weight: **310g**
Length: **30-32cm**
Units/Box: **24**



Batard Butter-Nut Pumpkin

Item No: **11206A**
Weight: **310g**
Length: **30-32cm**
Units/Box: **24**



Batard Olive

Item No: **11230**
Weight: **420g**
Length: **32-35cm**
Units/Box: **18**



Batard Rosemary & Garlic

Item No: **11231**
Weight: **420g**
Length: **32-35cm**
Units/Box: **18**



Batard White

Item No: **11232**
Weight: **420g**
Length: **32-35cm**
Units/Box: **18**



Batard Multigrain

Item No: **11233**
Weight: **420g**
Length: **32-35cm**
Units/Box: **18**



Garlic Bread

Item No: **11701**
Weight: **80g**
Length: **18-20cm**
Units/Box: **96**



Ready to Bake

Ready to Bake is perfect for those wanting the alluring aromas of baked crossiants wafting throughout their premises. Pre-proved and ready for the oven, add your own colour and serve.

1. Remove crossiant from plastic bag and place on the tray with a 10cm gap between each crossiant
2. Defrost at room temperature at 25°C
3. Place tray in proving unit at 26-28°C and 75-80% humidity for 60-90 mins, depending on preferred size
 - i. During defrosting time, spray with water every half hour to prevent dry surface and acheive better baking result.
4. Preheat oven to 180°C ready for baking to commence.
 - i. Crossiant can be sprayed with water or egg wash before placing in the oven if the oven doesn't have steam option.
 - ii. If egg wash is applied, set oven to 170°C
5. Bake crossiant for 12-15 mins, depending on oven type and colour preferred.

Croissants



Small Butter Croissant Straight

Item No: **12624**
Weight: **30g**
Length: **8.5cm**
Units/Box: **200**



Medium Butter Croissant Straight

Item No: **12625**
Weight: **50g**
Length: **12cm**
Units/Box: **144**



Large Butter Croissant Straight

Item No: **12626**
Weight: **95g**
Length: **17cm**
Units/Box: **72**



Large Butter Croissant Bent

Item No: **12608**
Weight: **110g**
Length: **14cm**
Units/Box: **72**



Medium Chocolate Croissant

Item No: **12613**
Weight: **55g**
Length: **12cm**
Units/Box: **60**



Large Chocolate Croissant

Item No: **12611**
Weight: **110g**
Length: **16cm**
Units/Box: **60**

Danish



Mini Mixed Danish x5

Item No: **12703**

Weight: **35g**

Length: **7cm**

Units/Box: **150**



Medium Mixed Danish x4

Item No: **12722**

Weight: **60g**

Length: **9cm**

Units/Box: **120**



Larged Mixed Danish x5

Item No: **12713**

Weight: **110g**

Length: **13cm**

Units/Box: **75**



Muffin Wet Mixes



Apple & Cinnamon Mufin Wet Mix

Item No: **13201**

Units/Box: **4kg Bucket**



Chocolate Muffin Wet Mix

Item No: **13204**

Units/Box: **4kg Bucket**



Blueberry Muffin Wet Mix

Item No: **13202**

Units/Box: **4kg Bucket**



Orange & Poppy Muffin Wet Mix

Item No: **13208**

Units/Box: **4kg Bucket**

Ready to Prove

Ready to Prove products simply mean we give you the opportunity to own more of the baking process, by removing some steps on our end. We highly recommend the use of a prover for perfection before you bake this product.

1. Remove crossiant from plastic bag and place on the tray with a 10cm gap between each crossiant.
2. Defrost at room temperature at 25°C for approx. 1 hour to soften the crossiant.
3. Place tray in proving unit at 26-28°C and 75-80% humidity for 60-90 minutes, depending on preferred size.
4. Preheat oven to 180°C ready for baking to commence
 - i. Crossiant can be sprayed with water or egg before placing in the oven, if oven doesn't have steam option.
 - ii. If egg spray is applied, set oven to 170°C
5. Bake crossiant for 12-15 mins, depending on oven type and colour preferred

Tip: Crossiants can be left in cool room overnight to defrost and cover with plastic to avoid dry surface

Croissants



Small Butter Croissant Straight

Item No: **12620**

Weight: **30g**

Length: **8cm**

Units/Box: **280**



Medium Butter Croissant Straight

Item No: **12621**

Weight: **50g**

Length: **13cm**

Units/Box: **132**



Large Butter Croissant Straight

Item No: **12622**

Weight: **105g**

Length: **15cm**

Units/Box: **90**



Large Butter Croissant Bent

Item No: **12609**

Weight: **105g**

Length: **9.5cm**

Units/Box: **90**

Pastry Shells



Large Square Pastry Shell

Item No: **12705**

Weight: **110g**

Length: **11.5cm**

Units/Box: **168**



To find your nearest Bakers Maison distributor go to bakersmaison.com.au
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