

B|F
BAKERY FOLIES
Premium quality



CATALOG



TASTE THE EXCELLENCE!

WELCOME AT

B|F BAKERY FOLIES

At Bakery Folies, we return to the very essence of bread culture, a journey that takes us back to Roman times. In that period, bread was not only considered food, but a living culture that constantly evolved. The Romans discovered and rediscovered bread in countless forms: they adopted existing **sourdough cultures**, experimented with various grains, and integrated the traditions of different peoples into their own baking skills. Bread thus became a symbol of connection, diversity, and continuous renewal.

As the **third generation in the bakery world**, we continue this tradition. Since 1994, we have been developing our **sourdough breads in a unique way**, where craftsmanship and experience merge with creativity and innovation. Our sourdough culture is not a static concept, but a living entity nourished by tradition as well as today's trends: respect for grain, attention to health, and a focus on sustainable and pure flavors.

Alongside our passion for bread, we also have a heart for **refined pastry**. Our carefully selected range is prepared with pure ingredients and exclusively with **100% butter**. The result is an assortment rich in taste and authenticity, reflecting the same dedication we put into our sourdough breads.

We translate our years of experience into a distinctive signature – one that remains true to the authenticity of bread while leaving room for innovation. Just as the Romans once embraced bread as culture and experimentation, we bring our vision to life today in every product that comes from our ovens: honest, full of character, and deeply rooted in the tradition of sourdough.



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NOTES

22

 Amount of packages per box

 Amount of boxes per pallet



SOURDOUGH BREAD COLLECTION

BREAD	4
MINI BAGUETTES	8
TABLE BREAD ROLLS	10
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MINI TABLE ROLLS	14



BREAD — MAP PACKAGING

Lumen - White Sourdough Bread



Lumen symbolizes light and purity. This white sourdough bread is crafted with respect for long resting times and natural fermentation. Stone-baked following authentic tradition, where the back to basics principle is central: only essential, pure ingredients for an unmatched taste and quality.

Weight: 320 g **Texture:** soft, airy crumb

📦 6 MAP / Box

Shape: Pavé **Feature:** pure and simple, clean label

🚚 84 Box / Pal

Horizon – Multigrain Sourdough Bread



Horizon brings together the richness of carefully selected grains in one loaf. Just like Lumen, it is based on long fermentation and baked on stone according to artisanal methods. The unique blend of grains creates a harmonious and refined flavour profile that unfolds elegantly on the palate.

Weight: 320 g **Texture:** robust and fiber-rich with a crunchy crust

Shape: Oval **Feature:** balanced grain flavour, refined complexity

📦 6 MAP / Box

🚚 84 Box / Pal



BREAD — MAP PACKAGING

Aurora – Spelt Sourdough Bread with pumpkin seeds



Aurora, named after the dawn, combines the ancient power of spelt with modern finesse. Made with spelt sourdough and fine spelt flour, resulting in a sourdough bread with a light texture and a rich, full-bodied taste. The subtle, nutty notes make this loaf both nourishing and delicate, packed with proteins and minerals. This bread is finished with pumpkin seeds.

Weight: 320 g **Texture:** airy crumb with a refined crust 📦 6 MAP / Box

Shape: Pavé **Feature:** nutty taste, nutritious and elegant 🚚 84 Box / Pal

Integrum – Wholegrain Sourdough Bread



Integrum stands for wholeness and purity. This wholegrain sourdough bread is crafted with carefully selected high-quality wholemeal flour, using the entire grain. A blend of wheat and rye provides a rich source of fibers, vitamins, and minerals. The result is a bread with a strong, hearty taste and a well-balanced nutritional profile.

Weight: 320 g **Texture:** dense, nourishing crumb

Shape: Oval **Feature:** rich in nutrients, authentic wholegrain flavour

📦 6 MAP / Box

🚚 84 Box / Pal



MINI BAGUETTE — MAP PACKAGING

Alba Nova – Mini Sourdough Baguette (2 × 130 g)



Alba Nova symbolizes renewal, freshness, and purity. This mini sourdough baguette is a tribute to simplicity and refinement: crafted with respect for long resting times, natural fermentation, and traditional stone baking.

Thanks to its compact size, Alba Nova is perfect for sharing or enjoying individually with a refined meal. The combination of a light, airy crumb and a golden, crisp crust makes this small bread a timeless classic presented in a modern, elegant way.

Packaging: 2 pieces

📦 6 MAP / Box

Weight: 2 x 130 g

🚚 84 Box / Pal

Shape: slender and elegant

Texture: soft, airy crumb with a delicately crisp, artisanal crust

Feature: pure and refined – a small baguette with great character



TABLE BREAD ROLL — MAP PACKAGING

Candora – Sourdough Table bread roll (2 × 170 g)



Candora, derived from the Latin candor (purity and clarity), embodies refinement and elegance. This round sourdough boule is a true expression of artisanal craftsmanship: prepared with long resting times, natural fermentation, and stone baking.

The result is a bread roll with a light, flavourful sourdough crumb and a golden, crisp crust that conveys both character and finesse. Candora strikes the perfect balance between simplicity and elegance – ideal for sharing or enjoying individually with any meal.

Packaging: 2 pieces

 6 MAP / Box

Weight: 2 x 170 g

 84 Box / Pal

Shape: round and elegant

Texture: airy sourdough crumb, golden crisp crust

Feature: pure and refined taste with an elegant appearance

Plenora – Multigrain Sourdough Table bread roll (2 × 170 g)



Plenora, derived from the Latin plenus (fullness, abundance), symbolizes richness and depth. This multigrain boule combines a carefully selected blend of grains with artisanal preparation, natural fermentation, and extended resting times to allow the sourdough to fully develop.

The well-balanced grain mix gives Plenora a rich, full-bodied flavour that unfolds with elegance and complexity on the palate. A harmonious union of strength and refinement, embodied in a stylish and nourishing bread roll.

Packaging: 2 pieces

 6 MAP / Box

Weight: 2 x 170 g

 84 Box / Pal

Shape: round and elegant

Texture: airy sourdough crumb, golden crisp crust

Feature: pure and refined taste with an elegant appearance



DIAMOND ROLLS — MAP PACKAGING

Cerealis – Multigrain Sourdough Diamond rolls (4 × 80 g)



Cerealis, derived from Ceres, the Roman goddess of grain, embodies abundance and refinement. This elegant diamond-shaped bread roll combines artisanal craftsmanship with natural fermentation and extended resting times, allowing the sourdough to fully express its quality.

The carefully selected blend of grains gives Cerealis a rich and layered flavour that unfolds with harmony and elegance on the palate. A bread that is both nourishing and refined – ideal as a table bread or to accompany a meal.

Packaging: 4 pieces

📦 6 MAP / Box

Weight: 4 x 80 g

🚚 84 Box / Pal

Shape: losange (diamond-shaped)

Texture: light sourdough crumb, elegant crust

Feature: rich, refined grain flavour with an elegant finish

Calora – Spelt & Pumpkin Sourdough Diamond rolls (4 × 80 g)



Calora, derived from the Latin calor (warmth, glow), evokes the natural warmth and golden color of pumpkin. This diamond-shaped bread roll, made with spelt and pumpkin, offers a soft and generous flavour, enhanced by a subtle warm note.

The combination of spelt sourdough and pumpkin creates a bread with a light, airy crumb and a delicate, refined taste. Calora is a unique bread roll that unites tradition, nourishment, and elegance.

Packaging: 4 pieces

📦 6 MAP / Box

Weight: 4 x 80 g

🚚 84 Box / Pal

Shape: losange (diamond-shaped)

Texture: airy, soft sourdough crumb, elegant crust

Feature: rich spelt and pumpkin flavour, refined and warm character



MINI TABLE ROLLS — MAP PACKAGING

Minora – Artisan Sourdough Mini Table Rolls (4 × 50 g)



Minora, derived from the Latin minor (small, refined), is an elegant mini sourdough boule. These small bread rolls are crafted with the same care as their larger counterparts: natural fermentation, long resting times, and true artisanal expertise.

Their compact size and airy sourdough structure make Minora the perfect addition to the table, an elegant companion to any meal, or simply a moment of pure, artisanal enjoyment. With its golden, delicate crust and soft, flavourful crumb, Minora guarantees authentic bread pleasure in a small yet refined form.

Packaging: 4 pieces

📦 6 MAP / Box

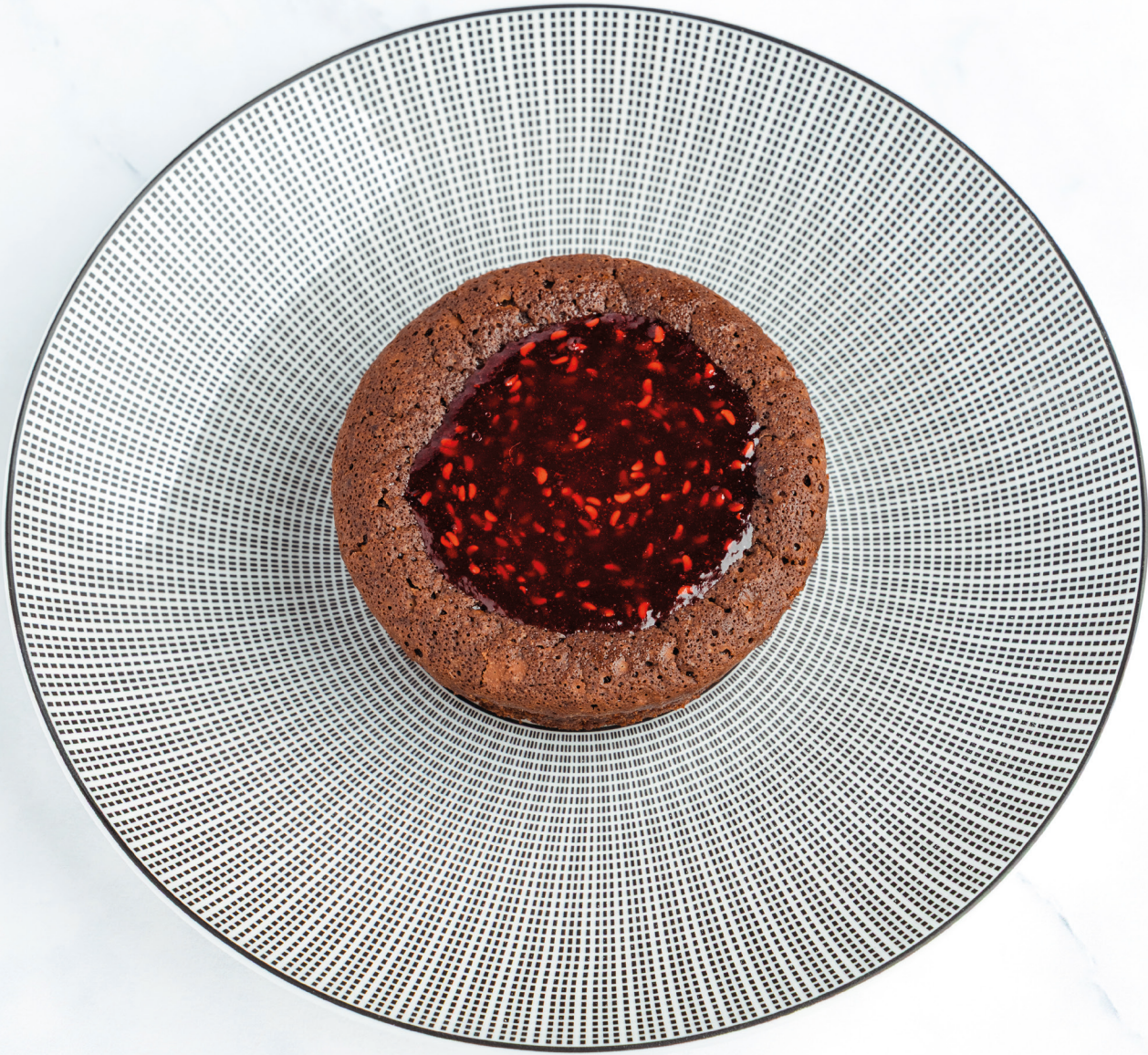
Weight: 4 x 50 g

🚚 84 Box / Pal

Shape: round, mini format

Texture: airy sourdough crumb, delicate golden crust

Feature: refined mini boule – small in size, grand in taste



PASTRY FROZEN

TARTE FONDANT CHOCOLAT	18
FONDANT CHOCOLAT	18
LAVA CAKE CHOCOLAT	20
LAVA CAKE CHOCOLAT FRAMBOISE	20



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PASTRIES

Fondora – Chocolate Fondant Tart (600 g, Ø 16 cm)

100% Butter



Fondora, derived from fundere (to melt) and aurum (gold), symbolizes pure luxury and indulgence. This elegant fondant tart is crafted with the finest Belgian chocolate & 100 % pure butter. Its rich, velvety filling and smooth texture make Fondora a masterpiece that elevates any table with refinement and intensity.

Weight: 600 g

Diameter: 16 cm

Shape: round tart

Texture: creamy fondant, deep chocolate flavour

Feature: crafted with premium Belgian chocolate

Fervora – Chocolate Fondants (2 x 75 g)

100% Butter



Fervora, derived from fervor (passion, warmth), reflects the fiery intensity of chocolate in a refined mini-portion. These fondants are the smaller version of Fondora, combining the same rich taste with elegant presentation. Perfectly packed per two, they offer an intimate moment of indulgence.

Weight: 2 x 75 g

Packaging: 2 pieces

Shape: individual round portion

Texture: soft exterior with a melting heart

Feature: intense yet elegant – small in size, great in taste

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PASTRIES

Ignis – Chocolate Lava Cake (2 x 80 g)

100% Butter



Fondora, derived from fundere (to melt) and aurum (gold), symbolizes pure luxury and indulgence. This elegant fondant tart is crafted with the finest Belgian chocolate & 100 % pure butter. Its rich, velvety filling and smooth texture make Fondora a masterpiece that elevates any table with refinement and intensity.

Weight: 2 x 80 g

Packaging: 2 pieces

Shape: round tart

Texture: creamy fondant, deep chocolate flavour

Feature: crafted with premium Belgian chocolate



Rubina – Raspberry Chocolate Lava Cake (2 x 80 g)

100% Butter

Rubina, inspired by the ruby, unites the deep intensity of Belgian chocolate with the refined freshness of raspberry. This round lava cake hides a delicate raspberry purée at its core, adding a fruity brightness to the rich chocolate. A true delight for the palate, balancing strength and finesse.

Weight: 2 x 80 g

Packaging: 2 pieces

Shape: round

Texture: soft cake with a flowing chocolate-raspberry center

Feature: elegant harmony of chocolate and fruit, luxurious experience



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