

Buongiorno

bindi
fantasia nel dessert®

Year 2018





BINDI'S BREAKFAST PASTRIES COLLECTION

Bindi's breakfast pastries collection offers a range of delectable treats. Traditional methods and ingredients create products that are rich in flavor, quality and texture.

The breakfast line branches out to fulfill a variety of desire. From delicious, yet traditional items like the Cornetti and the classic French Croissant, to a more health-conscious selection of Multigrain, Vegan, and Mini Croissants.

Want to serve something different? Try our bomboloni, waffles or conchiglia! These make great snacks, breakfast options and brunch menu additions.

POINTS OF DIFFERENCE

Bindi has perfectly married tradition and quality with the cornetti line, using the mother dough for every batch that is created. The mother dough is produced using flour, water, fermented milk, fermented wine and fruit juices. A small part of the mother dough is then added to each cornetto mix. This allows for greater complexities of flavor and creates a multisensorial experience when baked on premises!

All of our items are thaw and serve or thaw, bake and serve. No proofing required!

The ease in preparation as well as variety has captured not only the markets' needs, but the needs of our palates as well!

BINDI HISTORY

For over 75 years, our dedication to crafting the perfect pastries and desserts, using only the finest ingredients, has set the Bindi brand apart.

Our founder Attilio Bindi's vision for uncompromised quality and service has made the company a leading player in the foodservice industry. Two generations later, those founding principles stand unwavered. The commitment to sourcing only premium ingredients while maintaining the standards of the original recipes is carried on by our pastry chefs, our R&D team and our quality assurance specialists.

Not only do Bindi desserts share the finest ingredients and flavors, the variety of products has expanded greatly since the very first pasticceria in Milano, Italy years ago.





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Cornetti

A traditional Italian breakfast consists of espresso or cappuccino accompanied by a cornetto. Cornetti are similar to croissants, however, the dough is slightly sweeter and they come with a variety of different fillings.

Croissants & Mini Croissants

A staple in French bakeries since the 1920's. Buttery, flaky crescent shaped pastries. Croissants are usually an on-the-go breakfast.

8



11

Conchiglie

Conchiglie pronounced con-KEEL-yay means "seashell" in Italian. It refers to the shape of this delicious item. The conchiglia is a crisp puff pastry with your choice of two different fillings. This item is not only perfect for breakfast, but is a great option as an addition to your brunch menu or can be served as a snack anytime of the day.

Bomboloni

This soft, fluffy fried dough is similar to a doughnut but much lighter in texture. bomboloni are eaten as a dessert or a snack in most of Italy.

12



14

Waffles

This thick and fluffy Belgian-style waffle can be served in many ways. You can top it with your favorite fruit, ice cream or syrup.

Cookies

An assortment of Italian cookies. Perfect together with an afternoon tea, as a bite-size dessert to be served at banquets or as a snack at any time of the day.

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Cornetto Vuoto

Plain

ITEM CODE: 3338

50 SERVINGS/case

NET WT. 8 lbs 12.8 oz - 4 kg

NET WT./SERVING 2.82 oz - 80 g

ⓐ Do not defrost

🍳 Oven 350°F for 25 minutes



Cornetto al Cioccolato

Filled with chocolate hazelnut cream

ITEM CODE: 1700

50 SERVINGS/case

NET WT. 9 lbs 14 oz - 4.5 kg

NET WT./SERVING 3.17 oz - 90 g

ⓐ Do not defrost

🍳 Oven 350°F for 25 minutes





Cornetto all'Albicocca

Filled with apricot marmalade

ITEM CODE: 1701

50 SERVINGS/case

NET WT. 9 lbs 14 oz - 4.5 kg

NET WT./SERVING 3.17 oz - 90 g

- ⓪ Do not defrost
- 🔥 Oven 350°F for 25 minutes



Cornetto Cereali & Arancia

Multigrain filled with orange marmalade

ITEM CODE: 2093

50 SERVINGS/case

NET WT. 9 lbs 14.4 oz - 4.5 kg

NET WT./SERVING 3.17 oz - 90 g

- Do not defrost ⓪
- Oven 350°F for 25 minutes 🔥



Cornetto alla Crema

Filled with pastry cream

ITEM CODE: 1838

50 SERVINGS/case

NET WT. 9 lbs 14 oz - 4.5 kg

NET WT./SERVING 3.17 oz - 90 g

- ⓪ Do not defrost
- 🔥 Oven 350°F for 25 minutes



Croissant Plain

ITEM CODE 0247

80 SERVINGS/CASE

NET WT. 11 lbs 13 oz - 5.36 kg

NET WT./SERVING 2.36 oz - 67 g

- Ⓞ Do not defrost
- 🕒 Oven 350°F for 25 minutes



Croissant Vegan

ITEM CODE 0182

50 Servings/case

Net wt. 7 lbs. 11 oz. - 3.5 kg

Net wt./serving 2.47 oz. - 70g

- Ⓞ Do not defrost
- 🕒 Oven 350°F for 25 minutes







Croissant Savory

ITEM CODE 0218

70 Servings/case

Net wt 10 lbs. 0.5 oz - 4.6 kg

Net wt/serving 2.3 oz - 65 g

-  Do not defrost
-  Oven 350°F for 25 minutes





Croissant Chocolate Hazelnut

ITEM CODE: 0240

60 Servings/case

NET WT. 11 lbs 3 oz - 5.1 kg

NET WT./Serving 3 oz - 85 g

- Do not defrost 
- Oven 350°F for 25 minutes 





Croissant Multigrain

ITEM CODE: 2098

60 SERVINGS/case

NET WT. 10 lbs 9.3 oz - 4.8 kg

NET WT./SERVING 2.82 oz - 80 g

-  Do not defrost
-  Oven 350°F for 25 minutes





Pain au Chocolate

ITEM CODE: 0632

60 SERVINGS/case

NET WT. 9 lbs 14.7 oz - 4.5 kg

NET WT./SERVING 2.64 oz - 75 g

- Do not defrost 
- Oven 350°F for 25 minutes 



Mini Croissant

All Butter

ITEM CODE: 0600

150 SERVINGS/case

Net wt 8 lbs. 4.2 oz. - 3.75 kg

Net wt/SERVING 0.88 oz - 25 g

Ⓢ Do not defrost

🕒 Oven 350°F for 20 minutes



Mini Girella

All Butter

ITEM CODE: 0601

150 SERVINGS/case

Net wt 9 lbs. 14.7 oz. - 4.5 kg

Net wt/SERVING 1.05 oz - 30 g

Ⓢ Do not defrost

🕒 Oven 350°F for 20 minutes



Mini Multigrain Croissant

All Butter

ITEM CODE: 2347

150 SERVINGS/case

Net wt 8 lbs. 4.2 oz. - 3.75 kg

Net wt/SERVING 0.88 oz - 25 g

Ⓢ Do not defrost

🕒 Oven 350°F for 20 minutes



Mini Pain au Chocolat

All Butter

ITEM CODE: 0602

150 SERVINGS/case

Net wt 9 lbs. 14.7 oz. - 4.5 kg

Net wt/SERVING 1.05 oz - 30 g

Ⓢ Do not defrost

🕒 Oven 350°F for 20 minutes

Conchiglie Panna Latte


A crisp puff pastry filled with cream


ITEM CODE: 2099

80 SERVINGS/case

NET WT. 14 lbs 15.8 oz - 6.8 kg

NET WT./SERVING 2.99 oz - 85 g

Do not defrost 

Oven 350°F for 25 minutes 




Conchiglie Cioccolato


ITEM CODE: 2115

80 SERVINGS/case

NET WT. 14 lbs 15.8 oz - 6.8 kg

NET WT./SERVING 2.99 oz - 85 g

 Do not defrost

 Oven 350°F for 25 minutes



Bomboloni Plain

A soft, fluffy fried dough rolled in sugar

ITEM CODE: 1809

24 SERVINGS/case

NET WT. 2 lbs 10.2 oz - 1.2 kg

NET WT./SERVING 1.76 oz - 50 g

🕒 1.5-2 hours at room temperature

❄️ 3 days in the refrigerator



Bomboloni Cream

A soft, fluffy fried dough filled with pastry cream and rolled in sugar

ITEM CODE: 1763

24 SERVINGS/case

NET WT. 3 lbs 11 oz - 1.68 kg

NET WT./SERVING 2.47 oz - 70 g

🕒 1.5-2 hours at room temperature

❄️ 3 days in the refrigerator





Bomboloni Chocolate and Hazelnut

A soft, fluffy fried dough filled with chocolate hazelnut cream and rolled in sugar

ITEM CODE: 0216

24 SERVINGS/case

NET WT. 3 lbs 11 oz - 1.68 kg

NET WT./SERVING 2.47 oz - 70 g

🕒 1.5-2 hours at room temperature

❄️ 3 days in the refrigerator



Mini Bomboloni Cream

A smaller, two-bite version of our bomboloni cream. A soft, fluffy fried dough filled with pastry cream.

ITEM CODE: 0224

104 SERVINGS/case

NET WT. 5 lbs 8 oz - 2.5 kg

NET WT./SERVING 0.84 oz - 24 g

1.5-2 hours at room temperature 🕒

3 days in the refrigerator ❄️



Waffle

A thick, fluffy Belgian-style waffle studded with sugar crystals.

ITEM CODE: 2357

40 Servings/case

NET WT. 7 lbs 15 oz - 3.6 kg

NET WT./Serving 3.17 oz - 90 g

- 🚫 Do not defrost
- 🔥 Remove from package / Oven 400° F for 2-3 minutes
- 📺 Remove from package / Microwave 60-80 seconds (850w)

Waffle (Retail Pack)

A thick, fluffy Belgian-style waffle studded with sugar crystals.

ITEM CODE: 2002

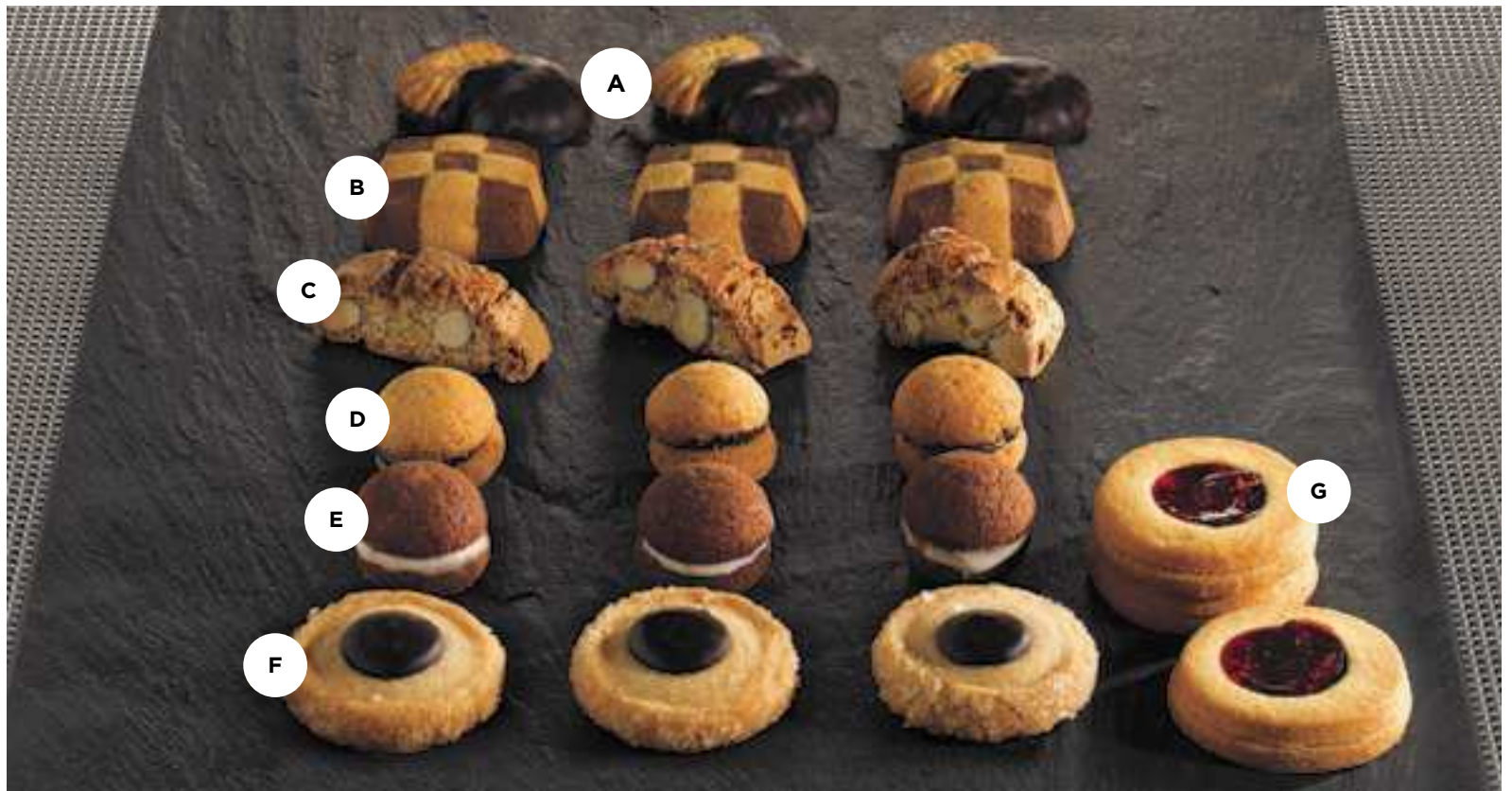
54 Servings/case

NET WT. 10 lbs 11.4 oz - 4.86 kg

NET WT./Serving 3.2 oz - 90 g

- Do not defrost 🚫
- Remove from package / Oven 400° F for 2-3 minutes 🔥
- Remove from package / Microwave 60-80 seconds (850w) 📺





Traditional Italian Biscotti Cookies

A. ESSE MIGNON

"S" shaped hazelnut cookie with a dark chocolate coating.

ITEM CODE: 0737

NET WT. 2 lbs 3 oz - 1 kg

B. DAMA

Shortbread cookie checkered with chocolate.

ITEM CODE: 0732

NET WT. 2 lbs 3 oz - 1 kg

C. CANTUCCI

Traditional Italian biscotti with almonds.

ITEM CODE: 0415

NET WT. 4 lbs 6 oz - 2 kg

D. BACIO DI DAMA

Sandwich cookie filled with a chocolate hazelnut cream.

ITEM CODE: 0730

NET WT. 2 lbs 3 oz - 1 kg

E. CHOCOLATE BACIO DI DAMA

Chocolate hazelnut sandwich cookie filled with a vanilla cream.

ITEM CODE: 1269

NET WT. 2 lbs 3 oz - 1 kg

F. SABBIOSINO

Sugar cookie with a drop of rich dark chocolate.

ITEM CODE: 0733

NET WT. 2 lbs 3 oz - 1 kg


G. FRAGOLA

A rich buttery cookie with strawberry marmalade.

ITEM CODE: 0607

NET WT. 2 lbs 3 oz - 1 kg

6 hours in refrigerator 

10 days in the refrigerator 

Poker Di Frolle


An assortment of four shortbread cookies:

1. Shortbread cookie filled with apricot marmalade.
2. "S" shaped shortbread cookie.
3. Shortbread cookie filled with chocolate hazelnut cream.
4. Sugar cookie with an almond in the center.

ITEM CODE: 1621

NET WT. 6 lbs 2.56 oz - 2.8 kg

6 hours in refrigerator 

10 days in the refrigerator 




Thankyou


Year 2018

by Bindi



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