Buongiorno

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 conchiglie! 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.
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.

**Cornetti**

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.

**Croissants & Mini Croissants**

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.

**Conchiglie**
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.

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.
**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

Do not defrost
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

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
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**

**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

**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

**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
Waffles by Bindi

**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)

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**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)
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

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**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

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**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
Thank you

Year 2018 by Bindi