



# PRODUCT RANGE

BREAD



PASTRIES



SWEETS



‘100% AUTHENTIC FRENCH STYLE BREADS AND PASTRIES ’



BAKERS MAISON IS DELIGHTED TO OFFER YOU ITS ENTICING RANGE OF AUTHENTIC FRENCH STYLE BREADS AND PASTRIES:

- PAR BAKE AND FULLY BAKED BREADS.
- READY TO BAKE, READY TO PROVE AND FULLY BAKED PASTRIES.
- MUFFIN WET MIXES AND FULLY BAKED SWEETS.

HOTELS, RESTAURANTS, CLUBS, CAFES, CATERERS, BAKERIES, AIRLINES, SUPERMARKETS AND CONVENIENCE STORES ARE JUST SOME OF THE MANY CUSTOMERS ENJOYING THE BENEFITS OF BAKERS MAISON PRODUCTS.

BY BAKING OUR PRODUCTS THEMSELVES, WITHIN A FEW MINUTES FOOD SERVICE OPERATORS PROVIDE THEIR CUSTOMERS WITH A CONSISTENT FRESHNESS AND QUALITY EVERY DAY OF THE WEEK. OUR FROZEN PRODUCTS ARE SO EASY TO USE, YOU JUST NEED TO DEFROST, BAKE AND SERVE! IT REDUCES WASTAGE AND DOES NOT REQUIRE ANY EXPERIENCED STAFF.

WE WELCOME ALL ENQUIRIES NATIONWIDE. CALL TOLL-FREE NOW 1800 300 220 AND SPEAK TO OUR SALES TEAM.

## SYDNEY ( HEAD OFFICE )

### ADDRESS:

98 MILPERRA ROAD  
REVESBY NSW 2212  
info@bakersmaison.com.au

### CONTACT NUMBERS:

TEL: 02 8707 7777  
TOLL FREE: 1800 300 220 (AUSTRALIA ONLY)  
FAX: 02 9792 7110

### WEBSITE:

WWW.BAKERSMAISON.COM.AU

## NEW SOUTH WALES

sales.nsw1@bakersmaison.com.au Tel: 0406 531 154

## AUSTRALIAN CAPITAL TERRITORY

act@bakersmaison.com.au

## VICTORIA

victoria@bakersmaison.com.au Tel: 0417 301 874

## QUEENSLAND

queensland@bakersmaison.com.au Tel: 0438 090 065

## SOUTH AUSTRALIA

southaustralia@bakersmaison.com.au

## NORTHERN TERRITORY

northernterritory@bakersmaison.com.au Tel: 0417 833 014

## EXPORT

info@bakersmaison.com.au  
Tel: +61 2 8707 7700 Fax: +61 2 9792 7110



 HACCP ACCREDITED

 AUSTRALIAN MADE



NUTRITIONAL INFORMATION IS AVAILABLE  
ON REQUEST FOR EACH PRODUCT

## CONTENTS

### BREAD 5-8

<b>PAR BAKE</b>	<b>6-7</b>
BAGUETTES	6
BATARDS	6
COBS & LOAVES	6
GARLIC BREAD	6
SANDWICH ROLLS	7
DINNER ROLLS	7
<b>FULLY BAKED</b>	<b>8</b>
BAGUETTES	8
LOAVES	8
SANDWICH ROLLS	8
BAGELS	8
DINNER ROLLS	8
GLUTEN FREE BREADS	8

### PASTRIES 9-11

<b>READY TO BAKE</b>	<b>10</b>
CROISSANTS	10
DANISH	10
MIXED DANISH	10
<b>READY TO PROVE</b>	<b>11</b>
CROISSANTS	11
DANISH	11
SQUARE SHELLS	11
<b>FULLY BAKED</b>	<b>11</b>
CROISSANTS	11
DANISH	11

### SWEETS 12-13

<b>READY TO BAKE</b>	<b>13</b>
MUFFIN WET MIXES	13
<b>FULLY BAKED</b>	<b>13</b>
MUFFINS	13
LOAVES	13
FRIENDS	13
OTHER	13

### BAKING TIPS 14-15

**New!**

PRODUCT RANGE UPDATE



PAR BAKE BREAD

PAGE 6 - 7



11214 Batard Sundried Tomato & Cheese



11814 Garlic Bread 7.5"



11419 Catering Roll Multigrain



11417 Gourmet Mixed Rolls

FULLY BAKED BREAD

PAGE 8



11815 Turkish Roll Oval



11493 Mini Ciabatta Roll



11120 Soft Half Baguette

GLUTEN FREE BREAD ( FULLY BAKED )

PAGE 8



11816 Gluten Free White Loaf Pre sliced



11817 Gluten Free Multigrain Loaf Pre sliced



11818 Gluten Free White Bread Roll

PASTRIES READY TO BAKE

PAGE 10



12607 Pain Au Chocolat



12714 Large Mixed Danish version 2

SWEETS FULLY BAKED

PAGE 13



13219 Fair Trade Chocolate Muffin



14914 Raisin Loaf Café Style

‘ 100% AUTHENTIC FRENCH STYLE BREADS AND PASTRIES ’

**New!**

PRODUCTS



EASY PRODUCT HANDLING



## NEW IMPROVED PACKAGING LAYOUT FOR ALL BAKERS MAISON MIXED DANISHES!

DANISHES BAGGED SEPARATELY



EACH TYPE OF DANISH IS NOW PACKED IN ONE INDIVIDUAL BAG (1 DANISH VARIETY PER BAG )

- EASY HANDLING
- CLEAN PRESENTATION
- QUICK PRODUCT SELECTION
- STRONGER CARTON WITH UPDATED DESIGNS

EASY SELECTION FROM BAG



IDEAL FOR ASSORTED TRAYS



THE **NEW** IMPROVED PACKAGING LAYOUT APPLIES TO THE FOLLOWING PRODUCTS:

BAKE &amp; GET THE FRESHEST PASTRIES

**Code****Product Description**

12713	Large Mixed Danish x 5 RTB
12714	Large Mixed Danish Version 2 x 5 RTB NEW
12722	Medium Mixed Danish x 4 RTB
12703	Mini Mixed Danish x 5 RTB

‘100% AUTHENTIC FRENCH STYLE BREADS AND PASTRIES’

## BREAD



- ✓ TRADITIONAL FRENCH RECIPE
- ✓ NO PRESERVATIVES
- ✓ NO ADDED SUGARS
- ✓ NO ADDED FATS
- ✓ UNIQUE INDIVIDUAL SHAPE



BAKERS MAISON BREADS HAVE A CRUSTY TEXTURE WHILST MAINTAINING A DENSE MOIST CENTRE. OUR BREADS ARE MADE ACCORDING TO TRADITIONAL FRENCH RECIPES USING ALL NATURAL INGREDIENTS. THEY CONTAIN NO ADDED FATS, SUGARS OR PRESERVATIVES.

FROM THE SIMPLE WHITE BREAD ROLL TO A NUTRITIOUS MULTIGRAIN BATARD, WE HAVE BREADS TO CATER FOR ANY OCCASION: OPEN STYLE SANDWICHES, GARLIC BREAD, BRUSCHETTA, CROUTONS, BREAKFAST BASKETS OR TO ACCOMPANY SOUPS AND SALADS.

‘100% AUTHENTIC FRENCH STYLE BREADS AND PASTRIES’

## BREAD



## BAGUETTE MAISON



## PAR BAKED

## BAGUETTES

Code	Product Description	Weight	Length cm	Units/Box
11101A	Baguette Parisienne White	390g	54-56	20
11118A	Herb & Garlic Parisienne Baguette	390g	54-56	20
11100	Baguette Maison	310g	68-70	24
11102	Baguette White	290g	58-60	16
11150A	Baguette Demi White ( Half Baguette )	150g	28-30	50
11130	Baguette Sour Dough White	310g	56	24

## BAGUETTE PARISIENNE WHITE



## BATARD SPINACH



## BATARDS

Code	Product Description	Weight	Length cm	Units/Box
11201A	Batard White	290g	30-32	24
11203A	Batard Spinach	310g	30-32	24
11205A	Batard German Style Rye	310g	30-32	24
11206A	Batard Butter-Nut Pumpkin	310g	30-32	24
11208A	Batard Multi-Grain	310g	30-32	24
11220A	Corn & Poppy Seed Damper	310g	30-32	24
11214	Batard Sundried Tomato & Cheese	310g	30-32	20

## BATARD BUTTER - NUT PUMPKIN



## MEDIUM BOULE WHITE



## COBS &amp; LOAVES

Code	Product Description	Weight	Length cm	Units/Box
11502A	Medium Boule White ( Cob )	290g	16	30
11503A	Sour Dough Loaf	410g	32	20

## SOUR DOUGH BREAD LOAF



## GARLIC BREAD

Code	Product Description	Weight	Length cm	Units/Box
11814	Garlic Bread 7" Slice	80g	18-20	60

## CORN AND POPPY SEED BATARD



## GARLIC BREAD



' OUR PAR BAKED BREADS DO NOT CONTAIN ANY ADDED FATS, SUGARS OR PRESERVATIVES '

## BREAD



SANDWICH WHITE



## PAR BAKED

## SANDWICH ROLLS

Code	Product Description	Weight	Length cm	Units/Box
11360A	Baby Baguette ( Third Baguette )	110g	18-20	72
11301	Sandwich White	130g	18-20	45
11307	Sandwich Farmer	130g	18-20	45
11308	Sandwich Multi-Grain	130g	18-20	45

SANDWICH MULTIGRAIN



BAGUETTINE



## DINNER ROLLS

Code	Product Description	Weight	Length cm	Units/Box
11408A	Buffet Multi-Grain	75g	12-14	128
11450A	Buffet White	75g	12-14	128
11401A	Dinner White	55g	10-12	160
11406A	Dinner Butter-Nut Pumpkin	55g	10-12	160
11407A	Dinner Farmer Wholemeal	55g	10-12	160
11415	Dinner Mixed Roll x 3 ( Herb, Spinach & Rye)	55g	10-12	120
11424A	Pistolet Country Sour	55g	10-12	160
11403A	Baguettine	45g	12-14	192
11417	Gourmet Mixed Rolls x 3 ( Onion/Balsamic,Olive, Sea Salt/Rosemary )	45g	8-10	140
11430A	Catering White Roll	35g	8-10	240
11419	Catering Multigrain Roll	35g	8-10	240

PISTOLET COUNTRY SOUR



DINNER MIXED ROLLS



CATERING MULTIGRAIN ROLL



CATERING WHITE



‘ OUR BREADS ARE MADE FROM ALL NATURAL INGREDIENTS ’

## BREAD



BAGUETTE DEMI WHITE



## FULLY BAKED

## BAGUETTES

Code	Product Description	Weight	Length cm	Units/Box
11153A	Baguette Demi White ( Half Baguette )	150g	28-30	48
11120	Soft Half Baguette	140g	28-30	42

TURKISH BREAD LONG



## LOAVES

Code	Product Description	Weight	Length cm	Units/Box
11808	Turkish Bread Loaf	430g	48	20

CIABATTA SANDWICH ROLL



## SANDWICH ROLLS

Code	Product Description	Weight	Length cm	Units/Box
11806	Turkish Bread Roll	175g	15	48
11815	Turkish Roll Oval	130g	18	60
11801	Sandwich Ciabatta	130g	16	64
11807	Hamburger Bun White	80g	12	60

BAGEL BOILED MIXED



## BAGELS

Code	Product Description	Weight	Length cm	Units/Box
11800	Bagel Boiled Blueberry	120g	12	45
11811	Bagel Boiled Plain	120g	12	45
11804	Bagel Boiled Poppy Seed	120g	12	45
11802	Mini Bagel Boiled Plain	30g	6	120

MINI CIABATTA ROLL



## DINNER ROLLS

Code	Product Description	Weight	Length cm	Units/Box
11431A	Dinner White	55g	10 -12	160
11433A	Dinner Wholemeal	55g	10 -12	160
11480A	Gourmet Catering White Roll*	40g	8	200
11481A	Gourmet Farmer Roll*	40g	8	200
11803	Turkish Roll Mini	40g	9	160
11493	Mini Ciabatta Roll	40g	7.5	144

\* Also available wrapped

GLUTEN FREE MULTIGRAIN LOAF



## GLUTEN FREE

Code	Product Description	Weight	Length cm	Units/Box
11816	Gluten Free White Loaf	630g	16	4
11817	Gluten Free Multigrain Loaf	630g	16	4
11818	Gluten Free White Bread Roll	80g	7.5	24

## PASTRIES



- ✓ PURE BUTTER
- ✓ HAND SHAPED
- ✓ GREAT TASTE AND MOUTH FEEL



BAKERS MAISON PASTRIES ARE HAND MADE AND UNIQUE. PURE BUTTER AND PREMIUM QUALITY INGREDIENTS HAVE BEEN CAREFULLY SELECTED TO MAKE OUR DANISHES AND CROISSANTS IRRESISTIBLE. OUR LARGE SIZED CROISSANTS AND DANISHES SET OUT IN A DISPLAY CABINET ARE A FEAST FOR THE EYES AND TASTE ABSOLUTELY DELICIOUS. OUR MEDIUM AND MINI SIZED PASTRIES ARE PERFECT FOR BREAKFAST BUFFETS AS WELL AS CATERED MORNING AND AFTERNOON TEAS.

‘ 100% AUTHENTIC FRENCH STYLE BREADS AND PASTRIES ’

## PASTRIES



LARGE BUTTER CROISSANT



## READY TO BAKE

## CROISSANTS

Code	Product Description	Weight	Length cm	Units/Box
12608	Large Butter Croissant	110g	15	48
12611	Large Chocolate Croissant	110g	16	60
12607	Pain Au Chocolat	100g	11.5	60
12615	Medium Butter Croissant	55g	12	48
12613	Medium Chocolate Croissant	55g	14	60
12603	Cocktail Butter Croissant	35g	11	120

COCKTAIL BUTTER CROISSANT



LARGE SULTANA SNAIL



## DANISHES

Code	Product Description	Weight	Length cm	Units/Box
12706	Large Sultana Snail	125g	12.5	60

LARGE MIXED DANISH x 5



## MIXED DANISHES

Code	Product Description	Weight	Length cm	Units/Box
12713	Large Mixed Danish x 5 ( 1 x Chocolate Croissant, 1 x Apple Strudel, 1 x Cherry Custard Danish, 1 x Chocolate Banana Snail, 1 x Sultana Snail )	110g	13	75
12714	Large mixed Danish Version 2 x 5 ( 1 x Vanilla/Sultana Twist, 1 x Vanilla Choc Twist, 1 x Apricot Crown, 1 Blueberry Crown, 1 x Apple Turnover )	100g	13	60
12722	Medium Mixed Danish x 4 ( 1 x Apricot Cigar, 1 x Sultana Snail, 1 x Apple Pocket, 1 x Chocolate Banana Snail )	60g	9	120
12703	Mini Mixed Danish x 5 ( 1 x Apricot Cigar, 2 x Snails, 2 x Pockets )	35g	7	150
12700	Large Mixed Lattice x 4 ( Apple, Apricot, Cherry, Custard	130g	11	60

LARGE MIXED DANISH VERSION 2 x 5



LARGE MIXED LATTICE



PAIN AU CHOCOLAT



MINI MIXED DANISH



'100% PURE BUTTER PASTRIES, 100% DELICIOUS'

# PASTRIES



LARGE BUTTER CROISSANT



## READY TO PROVE

### CROISSANTS

Code	Product Description	Weight	Length cm	Units/Box
12609	Large Butter Croissant	110g	15	100
12612	Large Chocolate Croissant	110g	11.5	150

LARGE SULTANA SNAIL



### DANISHES

Code	Product Description	Weight	Length cm	Units/Box
12707	Large Sultana Snail	120g	12.5	100
12712	Large Apple Strudel	110g	11	90
12715	Cinnamon Scroll	120g	10.5	100

LARGE APPLE STRUDEL



### SQUARE SHELLS

Code	Product Description	Weight	Length cm	Units/Box
12705	Large Square Pastry Shell	110g	11.5	168

LARGE CINNAMON SCROLL



## FULLY BAKED

### CROISSANTS

MEDIUM BUTTER CROISSANT FULLY BAKED



Code	Product Description	Weight	Length cm	Units/Box
12600	Mini Butter Croissant	35g	10	225
12601	Medium Butter Croissant	55g	12	125

BUTTER CROISSANT



UNCOOKED BUTTER CROISSANT



'100% PURE BUTTER PASTRIES, 100% DELICIOUS'

## SWEETS



- ✓ LONG SHELF LIFE  
(3 DAYS AFTER THAWING)
- ✓ MIXED FLAVOURS IN  
SINGLE BOX
- ✓ SHRINK WRAPPED  
TRAYS FOR  
MAXIMUM FRESHNESS



BAKERS MAISON OFFERS A DELICIOUS RANGE OF MUFFINS, BANANA LOAVES AND FRIANDS. THESE PRODUCTS ARE FULLY BAKED, THEN BLAST FROZEN TO MAINTAIN MAXIMUM FRESHNESS AND TASTE. ONCE THAWED, THESE PRODUCTS HAVE AN EXCEPTIONAL SHELF LIFE WHICH REDUCES WASTAGE COSTS. YOU CAN ALSO MAKE YOUR OWN MUFFINS WITH OUR PRE-MADE MIXES, AVAILABLE IN THE MOST POPULAR FLAVOURS.

## SWEETS



## READY TO BAKE

## MUFFIN WET MIXES

LARGE BLUEBERRY MUFFIN



LARGE CHOCOLATE MUFFIN



Code	Product Description	Weight
13201	Apple and Cinnamon Muffin	4Kg
13202	Blueberry Muffin	4Kg
13203	Raspberry and White Chocolate Muffin	4Kg
13204	Chocolate Muffin	4Kg
13208	Orange and Poppy Seed Muffin	4Kg
13211	Banana and Chocolate Muffin	4Kg

ORANGE &amp; POPPY SEED WET MIX



## FULLY BAKED

## MUFFINS

LARGE CHOCOLATE FAIRTRADE MUFFIN



Code	Product Description	Weight	Dia cm	Units/Box
13210	Large Mixed Muffins ( Chocolate, Blueberry, Orange / Poppy Seed )	120g	7.5	36
13212	Large Blueberry Muffin x 36	120g	7.5	36
13222	Large Chocolate Muffin x 36	120g	7.5	36
13200	Cocktail Mixed Muffins ( Raspberry, Blueberry, Orange / Poppy, Chocolate )	35g	5	140
13219	Large Chocolate Fairtrade Muffin	120g	7.5	36

BANANA CARAMEL LOAF



## LOAVES

Code	Product Description	Weight	Length cm	Units/Box
14504	Banana Fruit and Nut Loaf	2kg	26	2
14505	Banana Caramel Loaf	2kg	26	2
14506	Banana Coconut Loaf	2kg	26	2

BANANA FRUIT &amp; NUT LOAF



## RAISIN TOAST

Code	Product Description	Weight	Length cm	Units/Box
14914	Raisin Loaf Café Style	900g	26	6

RAISIN LOAF CAFE STYLE



## FRIENDS

Code	Product Description	Weight	Length cm	Units/Box
14915	Medium Mixed Friends Orange/Poppy Seed, Blueberry, Raspberry, Almond	80g	6.0	32

MEDIUM MIXED FRIENDS



## OTHERS

Code	Product Description	Weight	Length cm	Units/Box
14701	Portuguese Tart	75g	6.5	40

## HANDLING & BAKING TIPS



WE WOULD LIKE YOU TO ENJOY PERFECT BAKERS MAISON BREADS AND PASTRIES EVERYTIME, SO PLEASE TAKE A MOMENT TO READ SOME HELPFUL HINTS.

### RECEIPT AND STORAGE

ALL PRODUCTS SHOULD BE RECEIVED FROZEN AT -18°C

**PAR BAKED BREAD** CAN BE KEPT FROZEN AT -18°C OR ALTERNATIVELY REFRIGERATED FOR UP TO 4 DAYS. ONCE THE CARTON IS OPENED, ENSURE THE BREAD IS KEPT COVERED TO PREVENT IT FROM DRYING OUT. BREAD KEPT FROZEN LASTS UP TO 9 MONTHS FROM DATE OF MANUFACTURE.

**FULLY BAKED BREAD:** CAN BE KEPT FROZEN AT -18°C. BREAD KEPT FROZEN LASTS UP TO 9 MONTHS. ONCE THE CARTON IS OPENED, COVER THE BREAD WITH A PLASTIC BAG TO PREVENT IT FROM DRYING OUT.

**PASTRIES SHOULD BE** KEPT FROZEN AT -18°C UNTIL READY TO USE. FROZEN PASTRIES LAST UP TO 9 MONTHS FROM DATE OF MANUFACTURE.

**MUFFIN MIXES** SHOULD BE KEPT FROZEN AT -18°C UNTIL READY TO USE. ANY REMAINING MUFFIN MIX CAN BE KEPT REFRIGERATED FOR 24 HOURS. MUFFIN MIX KEPT FROZEN LASTS UP TO 9 MONTHS FROM DATE OF MANUFACTURE.

### THAWING

ALLOW THE BREAD OR PASTRIES TO DEFROST IN A REFRIGERATOR UNTIL THAWED. BOTH BREAD AND PASTRIES SHOULD BE KEPT AWAY FROM FANS OR DRAUGHTS WHICH WILL ADVERSELY DRY OUT THE PRODUCT.

**PAR BAKE BREAD** CAN BE PLACED DIRECTLY ON TRAYS READY TO BAKE. STEAM IF AVAILABLE, OR WATER SPRAY PRIOR TO BAKING, WILL ENSURE A CRISP GOLDEN CRUST.

**FULLY BAKED BREAD** ALLOW THE BREAD TO DEFROST AT AMBIENT TEMPERATURE (~15 MINUTES) OR IN A COOL ROOM (~1 HOUR). SERVE BREAD ONCE THAWED OUT. IT IS RECOMMENDED TO CONSUME THE BREAD WITHIN 4 HOURS OF THAWING. ALTERNATIVELY, TO OBTAIN PERFECT RESULTS, WARM THE BREAD IN THE OVEN FOR ABOUT 2 MINUTES AT HIGH TEMPERATURE (~200°C) BEFORE SERVING.

**READY TO BAKE PASTRIES** SHOULD BE PLACED ON BAKING PAPER AND REQUIRE SUFFICIENT SPACE BETWEEN AND ABOVE ITEMS TO ALLOW THE PROVING TO FINISH. EGG WASHING OF PASTRIES PRIOR TO BAKING WILL GIVE A CRISP, GLOSSY EXTERIOR AND MAKE THEM LIGHTER AND FLUFFIER IN TEXTURE. STEAM CAN ALSO BE USED.

TUNNEL BLAST FREEZER



PART OF BAKERS MAISON FROZEN WAREHOUSE



## HANDLING & BAKING TIPS



**READY TO PROVE PASTRIES** FOR BEST RESULTS, A COMMERCIAL PROVING OVEN SHOULD BE USED PRIOR TO BAKING. ALTERNATIVELY, DEFROST AT ROOM TEMPERATURE AND PROVE TO REQUIRED SIZE AT 28°C MAX BEFORE EGG-WASHING AND BAKING.

**MUFFIN WET MIXES** DEFROST MUFFIN MIX IN TUB. PLACE THAWED MUFFIN MIX INTO DESIRED MUFFIN TRAY AND BAKE.

## BAKING

FOLLOW DIRECTIONS ON BAKING CHART BELOW. TEMPERATURES MAY VARY FROM ONE OVEN TO ANOTHER.

Products - Par Bake and Ready to Bake	Egg wash	Baking Temperature	Steam or water spray	Baking Time	Finish
Large Breads ie. Batards	No	180 - 200°C	Yes	16 - 18 mins	No
Rolls & Baguettes	No	180 - 200°C	Yes	12 - 15 mins	No
Butter Croissant	Yes	160 - 180°C	Optional	17 - 18 mins	No
Chocolate Croissant	Yes	160 - 180°C	Optional	17 - 18 mins	Icing Sugar
Sultana Snail	Yes	160 - 180°C	Optional	17 - 18 mins	Glaze
Danishes & Lattices	Yes	160 - 180°C	Yes	15 mins	Glaze
Muffin Mix	No	165°C Fan Forced 180°C Conventional	No	25 - 30 mins	No

WHEN BAKING MUFFIN MIX, TAKE INTO ACCOUNT THAT WET DOUGH WEIGHT WILL REDUCE BY APPROXIMATELY 12% AFTER BAKING. ONE 4KG TUB MAKES APPROXIMATELY:

- 28 LARGE MUFFINS 120G
- 50 MEDIUM MUFFINS 70G
- 100 MINI MUFFINS 35G

## FINISHING

IMAGINATIVE DECORATING OF YOUR PASTRIES WILL GREATLY ENHANCE THE APPEARANCE OF THE FINISHED PRODUCT. WHEN COOL, GLAZE AND DECORATE WITH ICING SUGAR AND CRUSHED OR FLAKED NUTS.

HIGHLY EFFICIENT PROVER TECHNOLOGY



THE VERY LATEST IN BAKING TECHNOLOGY



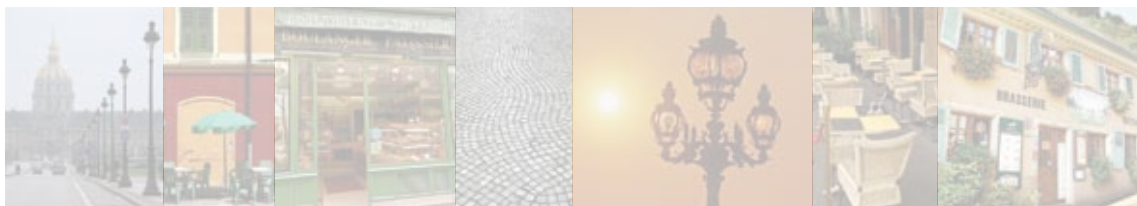


**BAKERS MAISON PTY LTD**

ABN 047 085 281 269

TO FIND YOUR NEAREST DISTRIBUTOR GO TO:

**[WWW.BAKERSMAISON.COM.AU](http://WWW.BAKERSMAISON.COM.AU)**



**'100% AUTHENTIC FRENCH STYLE BREADS AND PASTRIES'**

© JANUARY 2010 BY BAKERS MAISON. BAKERS MAISON IS A REGISTERED TRADEMARK. ALL RIGHTS RESERVED. NO PART OF THIS PUBLICATION MAY BE REPRODUCED OR USED IN ANY FORM OR BY ANY MEANS - GRAPHIC, ELECTRONIC, MECHANICAL, INCLUDING PHOTOCOPYING, RECORDING, TAPING, OR INFORMATION STORAGE AND RETRIEVAL SYSTEMS, WITHOUT THE WRITTEN PERMISSION OF BAKERS MAISON PTY LTD

DESIGNED BY:



TEL: 02 9790 5305  
STUDIO@DGD.COM.AU