




85 years 
OF DELICACY
AND INNOVATION



APPETIZERS & SNACKING

EXPERTISE

Bakery



Our company was founded on our knowledge of the pretzel. Today, our expertise has grown to include many other bread specialties such as the organic pretzel, the «malicette», buns, bread with seeds and breads from around the world.



Appetizer Catering

For 15 years, we have been developing a range of original appetizers with a wide variety of recipes and sizes, from our smallest 5 g bite-size to our largest «surprise bread» of 3.5 kg.

Surprise Bread:

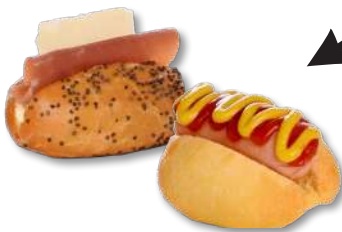
Made from bread dough, pretzel dough or polar bread... they are always culinary decorated!

Mini's:

Smaller versions of popular snacks such as burgers, hot dogs, ...

Veggie:

A range of gourmet vegetarian recipes of mini burgers, appetizers, surprise bread, ...



Veggie



Canapés

Burgard's latest innovation: a delicious collection of original recipes for an endless number of combinations. These products are available on trays or on ready-to-use displays.



Snacking

We offer a large selection of home-made breads with generous fillings: from burgers to focaccia, including hot dogs, baguette sandwiches, «malicettes» and bagels.





OUR R&D TEAM

Our 5 dedicated R&D team members develop around 100 new recipes per year.



FLEXIBILITY AND STRENGTH OF PROPOSAL

Our innovative culture motivates us to be proactive on behalf of our customers helping them to create value.

Innovation at the heart of THE COMPANY



OUR EQUIPEMENT

We have several facilities dedicated to innovation: a creativity room, an experimentation kitchen, and pilot lines near our production workshops.

OUR PRODUCTS

We use all of these to create our recipes, often in partnership with our customers. We draw our inspiration directly from our consumers, daily observed in our shops.



PRODUCTION SITE

Modern,
FLEXIBLE ...

What makes our production a unique system
is a harmonious combination of:

***industrial investment**, to optimise hygiene, safety, productivity, supply chain and flexibility.

***home-made products:**

every single product is made with traditional methods.

All of our products are made by our team.



From design to delivery, the entire manufacturing and storage chain takes place in our 8000 m² site, which was completely remodelled in 2015. We also demand the very best from our suppliers and partners, whom we select for the quality of their products and their commitment to excellence.

We source as much as possible from France and Europe.



... and **COMMITTED !**





MORE THAN 85 YEARS OF DELICACY AND INNOVATION

Our company was founded in Alsace in 1935. Our business was originally built around baking, which is still the cornerstone of our operations. Since 2001, we have diversified into catering products and snacks. In 2021, we achieved a turnover of €25 million thanks to our team of 220 employees at our 11 000 m² production site.



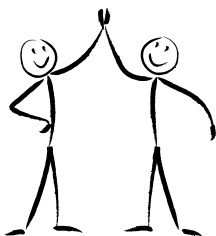
Innovation

We are constantly adapting to changing markets, encouraging creativity and inventing products linked to emerging trends.



Customer proximity

We forge close relationships with our customers in order to understand and offer them flexible custom products for each of their requirements.



Team spirit

We value collaboration and co-creation with committed teams daily driven by enthusiasm and passion.



Quality

We foster craftsmanship, in hygiene and food safety. We continuously pursue a taste oriented selection of our raw material suppliers with high discipline.



Come and pay us a visit!



Production site:

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