



Maison  Bruyère
.... FRENCH FINE COOKIES
Since 1964

*Maison Bruyère,
a family biscuit story since 1964.
Come share our passion...*



Our history...

In 1964 Roger Bruyère started a cookie and cake business in a small town near Albi. He named the company Sudbiscuits. He was a baker at the time and he would confection croquants (French crunchy cookies), but also madeleines, fruit cakes, king cakes, “fouaces” and other sweet treats. Roger Bruyère quickly became famous within the area and the business started to grow. The artisan baker chose to use only natural ingredients and tried to get the best taste out of each recipe.

In 1984 Christian Bruyère, Roger's son, took over the company and shifted the production toward sweet fine cookies only. The business was now a true biscuiterie (cookie manufacture).

He decided to seek old regional recipes and bring them back to life. He then started to sell “oreillettes, chalumeaux, bricelets, gaufres liégeoises...” (a few French delicacies!). His love for true taste pushed him to look for premium quality and to only use natural ingredients. In the early 90's, the artisan offered customers “his” version of the fabulous Croquant from Cordes-sur-Ciel. His secret recipe will allow the business to grow like never before. This simple yet so original and delicate cookie

will quickly win every gourmet's heart in the country...

The two daughters of Christian worked with him until he retired in 2009. After he left, the two women decided to give thanks to their legacy and to show their recognition to their father and grandfather by giving a new name to the company: Maison Bruyère.

Nowadays Léa, the youngest granddaughter of Roger, is running the business alone. Maison Bruyère has now sold cookies to over 15 countries but remains foremost a cookie factory with an artisan savoir-faire and a sincere attachment to product quality. It remains essential to seek for the right suppliers and distributors with similar values.





Our passion...
We'll turn you into a gourmet lover!



Maison Bruyère is an artisan cookie factory and our savoir-faire is preciously kept. Everyday we confection quality recipes so that every food lover can find a cookie that resembles him or her: crunchy, melting, crispy, light, intense, soft, comforting, old fashioned, crumbly...

Maison Bruyère was able to take a new look at some traditional recipes but we are also offering a full range of fine cookies and biscuits: sweet or savory, confectioned with nothing but simple, healthy, premium and natural ingredients.



Croquants from Cordes

A traditional recipe from Cordes-sur-Ciel (South Western France) - it's been enjoyed for over four centuries!

The elders say that Mrs Bordes, tenant of a local tavern, secretly created the recipe. The Croquant has been described in so many different ways, sometimes as prestigious as for wine. Depending on the batches, we say that it shines, it contains body and character or it reveals such a brightness. The Croquant can be delicate, royal or young. Its taste withholds mystery: it's the miraculous baking process where the dough threefolds and moves like magma. Sugar caramelizes, egg whites bubble like lava and turn into crystal, and almonds bring the final touch to harmonize the flavors. The perfect Croquant from Cordes should let the light shine through...



Our French Fine Cookie Selection

We have selected seven of our best seller cookies to offer you with a complete range of flavors and textures.

- **CROQUANTS DE CORDES / ALMOND PUFFS**

A unique and incomparable lightness, crispness and delicate flavor.

- **CROUSTILLANTS CARAMEL AU BEURRE SALÉ / SALTED CARAMEL CRISPS**

A surprisingly light and crispy fine cookie flavored with real salted caramel.

- **CROUSTILLANTS À LA VIOLETTE DE TOULOUSE / VIOLET CRISPS**

Violets have been grown in Toulouse, Southwestern France, for decades. This subtle flavor is combining very well with a crispy and light fine cookie.

- **CROQUANTS NOISETTES / HAZELNUT CRUNCHY COOKIES**

Originated from Occitanie (Southwestern France), this cookie will show you an intense flavor of praliné.

- **BISCUITS AMANDES CITRON / ALMOND LEMON COOKIES**

The light crunch of this cookie will delight you. The combination of almonds and lemon brings a nice balance to this fine cookie.

- **FONDANTS CITRON / LEMON FONDANTS**

It's such a guilty pleasure to enjoy a lemon fondant. The crispy yet melt-in-the-mouth texture is unbelievably delightful, letting you ask for more...!

- **MACARONS ABRICOT VANILLE / APRICOT VANILLA MACAROONS**

What a fantastic treat to eat these crunchy macaroons. They are almost like candies, flavored with natural apricot and Bourbon vanilla!



Our rigorous methods...

NORMS HIGHLIGHT TASTEFUL COOKIES

Our artisan know-how is completed with strict procedures. Maison Bruyère makes fine cookies rhyme with quality controls, audits and sanitary safety. Our production unit complies with the highest safety and sanitary standards within the food industry. We have chosen to comply with the highly recognized IFS certification for food (International Featured Standards).



These standards guarantee optimal quality to clients and consumers. All of our cookies are produced in the factory located in Lagrave.

MAINTAIN CLOSE RELATIONSHIPS WITH OUR SUPPLIERS

We carefully select our suppliers upon their values and the quality standards they comply with. Whenever possible we work with local suppliers. We're very thorough with the selection of our ingredients. We only use natural products, no additive, no preservative, no coloring, no flavor enhancer or other synthetic products.

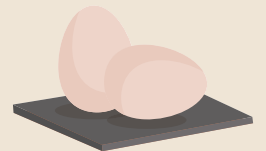
AUTHENTIC NATURAL INGREDIENTS



Flour, one of our main ingredients, is provided by a family owned flourmill, located a few steps away from our factory.



Sugar is grown in France.



Egg whites come from free range chicken.



Flavors and aromas we use are all natural. We do not use any coloring agent or preservative.

OUR
ENTIRE
PRODUCTION
IS GMO
FREE

MAINTAINING LONG TERM RELATIONSHIPS WITH OUR DISTRIBUTORS

With our French and foreigner distributors we've established relationships based on common values:

- highlight and appreciation of the French gastronomic Patrimony
- be professional and thorough at all times
- value customer satisfaction
- relationships based on listening and trust

Maison Bruyère can also adapt to specific requests:

- new recipe
- private label
- customized packaging





Tel: +33 (0)5 63 81 19 66

Fax: +33 (0)5 63 81 42 27

contact@maisonbruyere.fr

ZA La Bouissounade

A68 / Sortie n°10

81150 LAGRAVE - France

www.maisonbruyere.fr