

Didess®

for Bakeries



At Didess, we are all about providing high-quality, artisanal products, developed with the utmost care and expertise. Whether it's delicious butter biscuits, decorations, colourful crackers or easy dessert solutions... we have it all.

The different brands, Frozen Elements by Didess, New Tex by Didess and Food Revolution by Didess are proof of our vision and creativity. With a wide range of products, we aim to help chefs boost their creativity and create flavourful dishes.

At Didess, we believe in working closely with our customers to develop products that meet their specific needs and requirements. Together, we can enrich the food world and create new culinary experiences.

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Quality

Didess places a high priority on quality. We develop and manufacture our products according to the strictest European standards. To meet these requirements and standards, Didess obtained the important IFS certification in 2008. A team of more than 45 pastry chefs and employees are ready day and night to prepare your orders with care and expertise.

Didess for Bakeries

There was a demand from the bakery industry to develop products that bakers could finish on their own. From this, the idea grew to launch the 'Didess for Bakeries' brand.

A range of high-quality products where you, the baker, save on staff costs and time so you can concentrate on what really matters: your own creativity and personal finishing.

Our premium products, made with the best raw materials such as 100% real butter and free-range eggs, offer you the top quality you have come to expect from a bakery.

With Didess for Bakeries, you add a nice extension to your range while maintaining your own identity. Our products are deep-frozen and have a long shelf life, so you only use what you need, without loss.

Choose Didess for Bakeries and make your pastries a huge success!



Save on personnel costs and time



Nice addition to your range



Easy to use



All products are deep-frozen with a long shelf life, so no waste



Maintaining own identity through personalised finishing



Quick ordering and delivery



Top quality, made with the best raw materials such as 100% real butter, free-range eggs, ...



Practical packaging

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Bordalou base -18°

Bordalou is a Parisian speciality; a luxurious buttery pastry base, filled with a creamy filling with added almond brioche.

The buttery base is to Wittamer's recipe and the filling to Debailleul's, ode to the two patrons where Dirk Peeters learned the baking trade. The basic bases can be filled to your own taste, allowing you to create your own identity.



Bordalou Base
Ø8 cm / Aluminium /
Unbaked / 33 g
30pc. / box
Ref. 05421



Bordalou Basic
Ø8 cm / Aluminium /
Unbaked / 60 g
30pc. / box
Ref. 05401



Bordalou Base Chocolate
Ø8 cm / Aluminium /
Unbaked / 33 g
30pc. / box
Ref. 05451



Bordalou Rice
Ø8 cm / Aluminium /
Unbaked / 80 g
30pc. / box
Ref. 05361



Bordalou Base Zústo
Ø8 cm / Aluminium /
Unbaked / 33 g
30pc. / box
Ref. 09401



Bordalou Base
Ø14 cm / Aluminium /
Unbaked / 91 g
12pc. / box
Ref. 05721



Bordalou Basic
Ø14 cm / Aluminium /
Unbaked / 170 g
12pc. / box
Ref. 05701



Bordalou Rice
Ø14 cm / Aluminium /
Unbaked / 420 g
12pc. / box
Ref. 05501

Serving tip:

Bordalou Base Chocolate |
Whipped cream | Raspberries |
Raspberrie Coullis |
Atsina Cress

Bordalou fruit -18°



Bordalou Apple
Ø8 cm / Aluminium /
Unbaked / 110 g
30pc. / box
Ref. 05223 



Bordalou Pear
Ø8 cm / Aluminium /
Unbaked / 110 g
30pc. / box
Ref. 05253 



Bordalou Red Fruit
Ø8 cm / Aluminium /
Unbaked / 100 g
30pc. / box
Ref. 05284 



Bordalou Apple Crumble
Ø8 cm / Aluminium /
Unbaked / 110 g
30pc. / box
Ref. 05352 



Cake -18°

Traditional quatre-quart cake, made from 100% real butter, fine granulated sugar and free-range eggs and enriched with 20% almond paste. These cakes are already baked in a wooden ring. Just thaw and they are ready to serve.



Cake Natural
Ø10 cm / Wooden ring /
Pre-baked / 110 g
20pc. / box
Ref. 0270



Cake Almond
Ø10 cm / Wooden ring /
Pre-baked / 110 g
20pc. / box
Ref. 0271



Cake Chocolate Straciatelli
Ø10 cm / Wooden ring /
Pre-baked / 110 g
20pc. / box
Ref. 0272



Cake Apple
Ø10 cm / Wooden ring /
Pre-baked / 115 g
20pc. / box
Ref. 0273



Cake Pear Almond
Ø10 cm / Wooden ring /
Pre-baked / 120 g
20pc. / box
Ref. 0274



Cake Red Fruit
Ø10 cm / Wooden ring /
Pre-baked / 115 g
20pc. / box
Ref. 0275



Cake Natural
Ø16 cm / Wooden ring /
Pre-baked / 410 g
6pc. / box
Ref. 0280



Cake Almond
Ø16 cm / Wooden ring /
Pre-baked / 410 g
6pc. / box
Ref. 0281



Cake Chocolate Straciatelli
Ø16 cm / Wooden ring /
Pre-baked / 405 g
6pc. / box
Ref. 0282



Cake Apple
Ø16 cm / Wooden ring /
Pre-baked / 430 g
6pc. / box
Ref. 0283



Cake Pear Almond
Ø16 cm / Wooden ring /
Pre-baked / 510 g
6pc. / box
Ref. 0284



Cake Red Fruit
Ø16 cm / Wooden ring /
Pre-baked / 520 g
6pc. / box
Ref. 0285

Dough Bars -18°

Didess' speciality is biscuits. Especially for Didess for Bakeries, we supply different dough bars to give you the freedom to finish your biscuits according to your own creativity. A freshly baked biscuit in the shop every day. Delicious!



Dough bar
Vanilla
Unbaked
4500 g / box
Ref. 0661



Dough bar
Chocolate
Unbaked
4500 g / box
Ref. 0662



Dough bar
Domino
Unbaked
4500 g / box
Ref. 0663



Dough bar
Pain Turc
Unbaked
4500 g / box
Ref. 0664



1

Cut the dough bar to the desired thickness.



2

Finish the cookies according to your own creativity: roll in sugar, spread with egg yolk, finish with chocolate, almond shavings, nuts, ...



3

Place the dough slices on a baking tray and bake. The baking time depends on the thickness of the cookie.
Tip: Dip the cookies in the chocolate!



Delights -18°

Didess' biscuits and cakes are made with great skill and passion. They are a real treat on festive occasions. The short thawing time makes them quick and easy to use. Bring more luxury and variety to your offering in a simple way.



Cupcake Fruit Collection
± 45 g per pc.
12pc. / box
Ref. 03000



Cupcake Chocolate Collection
± 45 g per pc.
12pc. / box
Ref. 03003



Biscuit Almond Meringue
550 g / box
Ref. 1075



Tartine Russe
530 g / box
Ref. 1077



Biscuit Vanilla
530 g / box
Ref. 1076



Assortment Friands
750 g / box
Ref. 1207



Mello Cakes White Chocolate
22 g per pc.
20pc. / box
Ref. 1085



Mello Cakes Milk Chocolate
22 g per pc.
20pc. / box
Ref. 1086



Mello Cakes Dark Chocolate
22 g per pc.
20pc. / box
Ref. 1087

Sponge Cakes

Baked golden brown ready-made sponge cake based on flour, sugar and free-range eggs. The possibilities with these biscuits are endless. The ideal basis for a delicious cream cake, fondant cake, fruit biscuit, wedding cake.



Sponge Cake Natural
385 x 280 x 32 mm / 700 g
1pc. / tray
Ref. 0001 * -18°



Sponge Cake Chocolate
385 x 280 x 32 mm / 700 g
1pc. / tray
Ref. 0000 * -18°

Sheet Cakes

Refined sheet cakes based on a traditional quatre-quart cake, made with 100% real butter, fine granulated sugar, free-range eggs and enriched with almond paste. Easy to portion.



Apple Cake
385 x 280 x 32 mm / 2500 g
2pc. / tray
Ref. 0422



Almond-Fruit Cake Pear Chocolate
385 x 280 x 32 mm / 2300 g
1pc. / tray
Ref. 0401 * -18°



Almond-Fruit Cake Rhubarb
385 x 280 x 32 mm / 2300 g
1pc. / tray
Ref. 0403 * -18°



Almond-Fruit Cake Red Fruits
385 x 280 x 32 mm / 2300 g
1pc. / tray
Ref. 0404 * -18°



Almond-Fruit Cake Apple Crumble
385 x 280 x 32 mm / 2300 g
1pc. / tray
Ref. 0405 * -18°

Savoury Pies

Didess for Bakeries' Savoury Pies are made in a wooden ring that is manually filled with fresh quality ingredients, such as Sud'n Sol tomatoes, Breydel bacon and fresh goat cheese from Farmer Polle. The base is made of delicious crispy puff pastry and the savoury tart is filled with a quiche porridge based on full cream 40% and free-range eggs.



Savoury Pie Lorraine
Ø16 cm / Wooden ring / Pre-baked / 480 g
6pc. / box
Ref. 0050



Savoury Pie Mediterranean
Ø16 cm / Wooden ring / Pre-baked / 480 g
6pc. / box
Ref. 0051



Savoury Pie Salmon Ricotta
Ø16 cm / Wooden ring / Pre-baked / 480 g
6pc. / box
Ref. 0052

Quiches



Quiche Mediterranean
385 x 280 x 32 mm / Pre-baked / 2,5 kg
1pc. / tray
Ref. 0400



Quiche Lorraine
385 x 280 x 32 mm / Pre-baked / 2,5 kg
1pc. / tray
Ref. 0402



Quiche Smoked Salmon
385 x 280 x 32 mm / Pre-baked / 2,5 kg
1pc. / tray
Ref. 0403



Didess
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