

*Le BRIÓ*  
*C'est magnifique!*

**Brioche Range**  
Butter · Margarine

 europastry®





**Europastry's Brioche range** is one of the most innovative and extensive in the market. It has three outstanding categories, made with exceptional ingredients, among which the new Le BRIÓ brand stands out; a selection of our best brioches, inspired by the authentic French recipe.

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#### **Butter**

Premium Butter - Cream  
Standard  
Specialties



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#### **Margarine**

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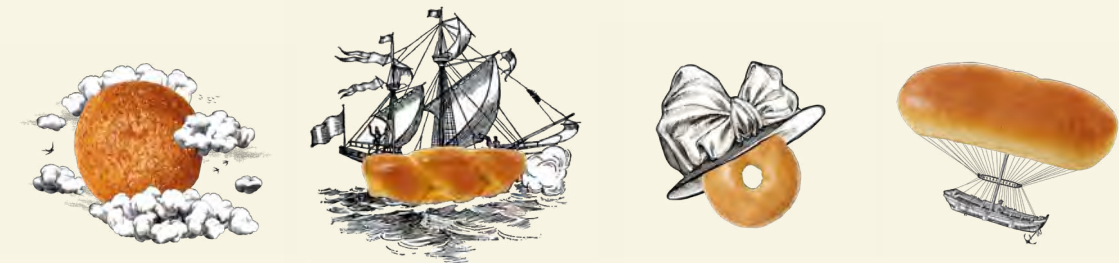






# Le BRIÓ

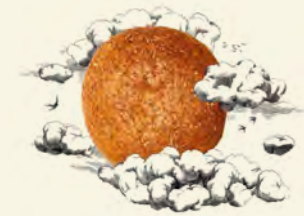
*C'est magnifique!*



## Authentic “*Recette française*”

Truly delicate, tender morsels of light and sweet bread, our brioches are made with high-quality butter according to the original recipe; soft, fluffy, delicious, and irresistible.





| Brioche Premium |

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Le Brio

Le Brio  
*C'est magnifique!*

Butter Burger | Brioche Premium | Bulk

We use real butter of the highest quality to make our burger buns.  
And for the most adventurous palates, we add cream to some  
of our breads to give an extra flavor and a truly surprising smoothness.

110 mm → 65 mm



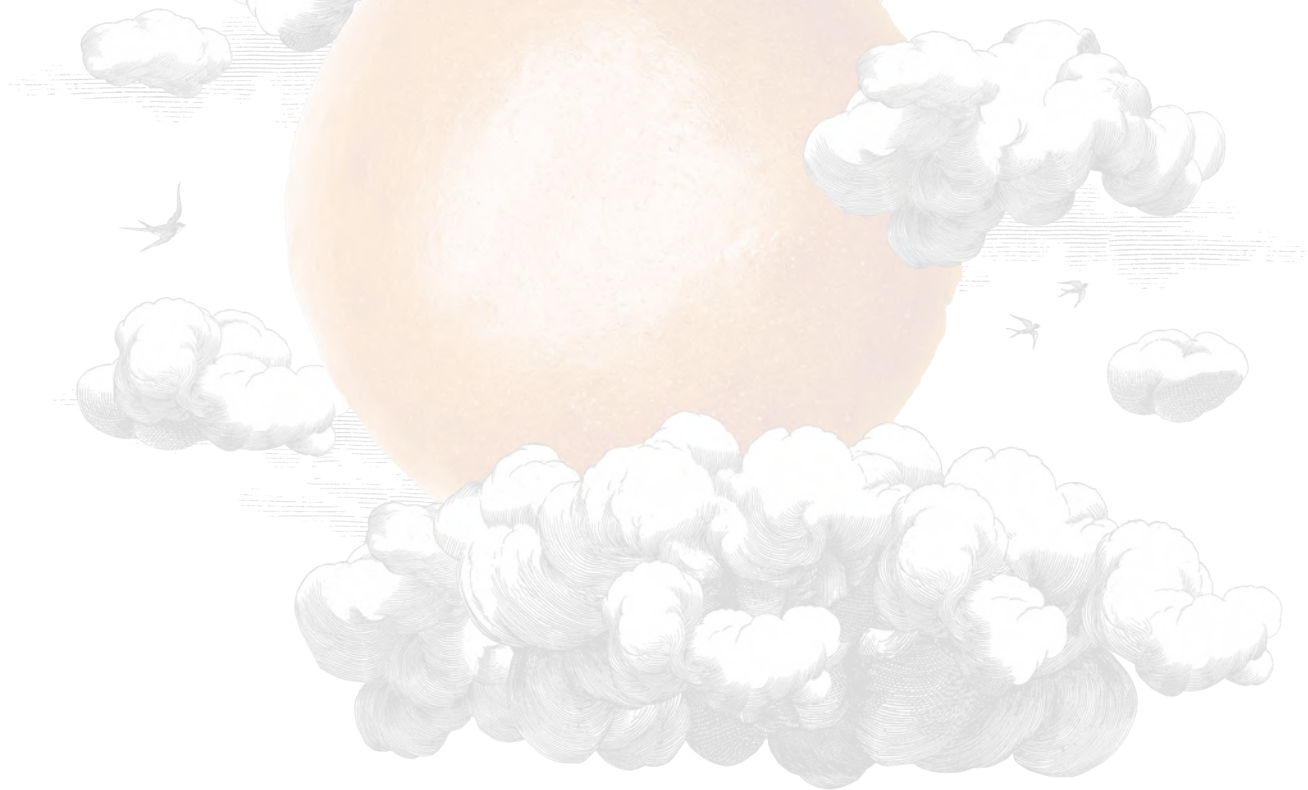
**85605**  
Select  
Brioche

← ø 110 mm →



**65469**  
Burger Brioche  
Nata

← ø 95 mm →



**65487**  
Mini Burger  
Cream Brioche

← →



**65488**  
Mini Burger  
Cream Seed

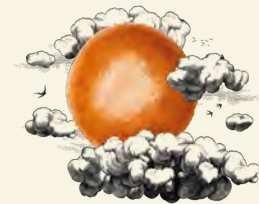
ø 65 mm



**63291**  
Brioche  
Mini Burger

→





Brioche Standard

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Butter Burger | Brioche Estándar | Bulk

We use the perfect ratio of butter in our recipe, to achieve the original standard of flavor, softness, and that bright appearance of its crust.

105 mm → 95 mm



**65489**  
Burger Brioche  
Sesame

ø 105 mm



**65481**  
Brioche  
Burger

← ø 95 mm →



**61595**  
Mushroom  
Beach Burger

← ø 102 mm →



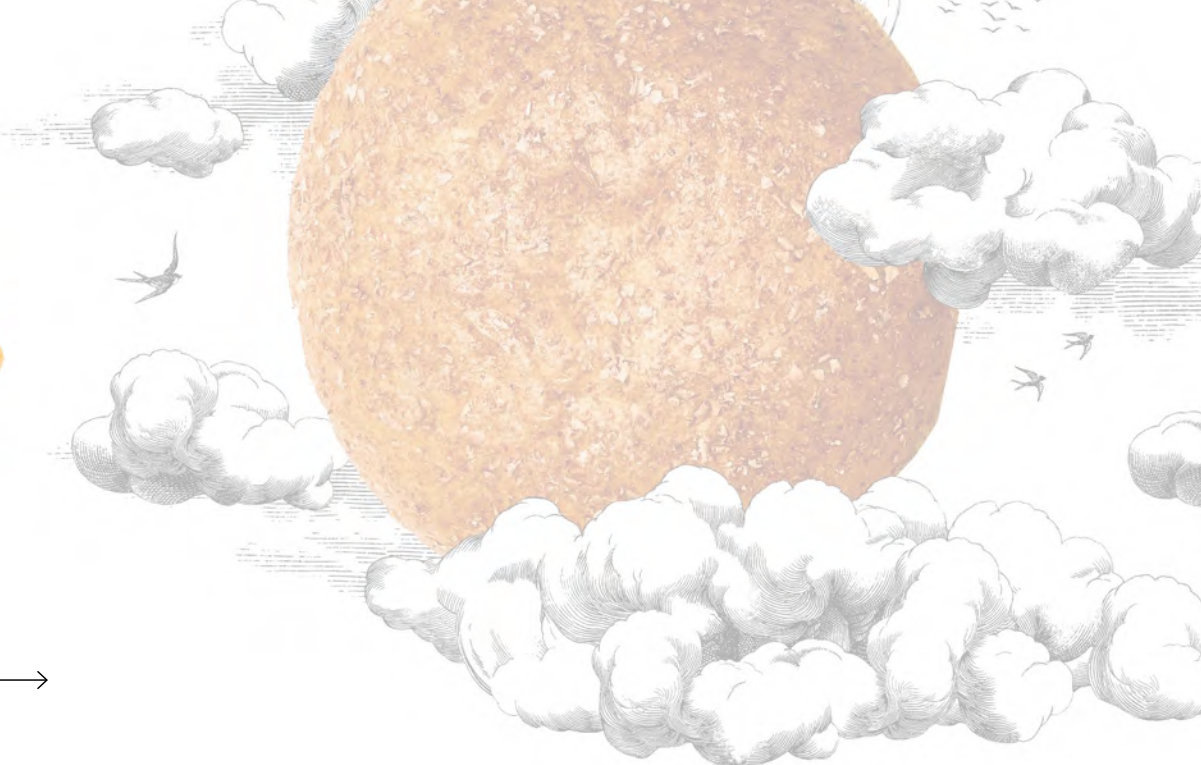
**65795**  
Cube  
Beach Burger

← ø 78 mm →



**63483**  
Burger  
Beach Bun

← ø 113 mm →

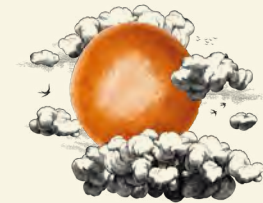


**Wholegrain**

This delicious whole-grain brioche bun is packed with rich whole grains and is a good source of fiber. It's perfect for any healthy sandwich!

**Sesame**

Light and soft, with plenty of sesame seeds that add a warm, toasty touch to your dishes while still letting other ingredients shine.



Brioche Specialties

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Le BRIÓ  
*C'est magnifique!*

Specialties | Butter | Bulk

In addition to our hamburger buns,  
we continue to offer a variety of specialties made from authentic  
brioche dough with excellent quality butter,  
original taste, fluffy, soft in the mouth, irresistible.



**63225**  
Swiss Brioche

← 140 mm →



**61420**  
Mini Brioche

← 100 mm →



← 360 mm →



**63240**  
Hot Dog  
Beach

← 365 mm →



**Swiss Brioche**

Inspired by the traditional recipe,  
with a soft, spongy texture that we top  
off with an irresistible golden crust,  
this speciality made with high-quality  
butter melts in your mouth with each  
bite.

**Mini Brioche**

This delicate mini-sized brioche  
is made with fine butter, which gives  
it a spongy texture that is incredibly  
fresh, making each mouthful  
an unforgettable taste and texture  
experience.



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**Butter | Brioche | Retail Ready**

The two most common formats packaged  
for Retail, ready to go.



**Retail Brioche**



**67110**  
Burger Brioche Le Brió

*ø 105 mm - 14p / 4u.*



**67165**  
Hot Dog Brioche Le Brió

*160 mm - 18p / 4u.*



**82036**  
Ciabatta Le Brió

*110 mm - 16p / 6u.*



**85766**  
Brioché Mini Burger

*90 mm - 12p / 6u.*





## Gama **Brioche Panburger**

In addition to our brioche, which is made according to the original recipe with quality butter, we have a variety of products made with margarine, oil, and natural ingredients that satisfy a large part of the burger world and the vegan public.



# Brioche

Butter



**81326**  
Brioche  
Chapata

← 110 mm →



**60550**  
Hot Dog  
Brioche

← 160 mm →



**85658**  
Mini Sandwich  
Le Brió

← 90 mm →



**61157**  
Le Brió  
Bear Bun

← 85 mm →



# Multiply sales in your establishment

Boost your **Point of Sale** with our Displays

- Boost impulse sales by highlighting the product with greater visibility at the point of sale.
- Place the display in the highest traffic areas within the establishment.
- It strengthens brand positioning.
- It makes it easier for the consumer to make a purchase decision.



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Contact your sales representative for more details.

