



Who we are

What we stand for

What you can rely on



*Bakeline**



Founded in 1994



Modern
production
facilities



Trend-setting
pastry variations

Who we are

Since 1994 **Bakeline** has been **producing and distributing deep frozen pastries for wholesalers and industrial partners**. From the very beginning, American style pastries, such as muffins, donuts and bagels, have been among the most important product groups within our assortment. Due to the constant modernisation and expansion of our production facilities, we are able to ensure that the long-term production of these trend-setting pastries is both efficient and eco-friendly.

Our French **production site** is centrally located in the 'border triangle' of France, Germany and Luxembourg. Our staff at this site use all their experience and motivation for one purpose: to ensure high-quality production and to increase market-driven and innovative development.

It is to the fruitful and longstanding cooperation with our clients, however, that we owe our international success in the market for frozen pastries. These **partnership business relations** enable us to identify trends at an early stage, and so to develop competitive products for, and together with our customers. And enhancing this mutually-beneficial cooperation is what motivates us.



sustainable
fair
preserving

What we stand for

Responsible handling of natural resources:

- We purchase high quality ingredients from trusted suppliers.
- We use more and more sustainably produced ingredients in our pastries.
- We pay attention to energy saving and careful processing to maintain nutritional value.

Respect and partnership with each other:

- We value honest and solution-oriented communication, not only in internal collaboration between colleagues, but also in our dialog with customers.
- We try to learn from our staff's or customer's criticism. In return, we expect our partners and colleagues to deal with constructive criticism in an appropriate manner.

Long-standing cooperation:

- We are proud of our staff's loyalty: Our employees' long service records and low rate of staff turnover are more than an indicator of a good working atmosphere. For us, the preservation of staff is a crucial factor for the sustainable development of our company.
- We attach great importance to the long-term potential of a business partnership. We see in our customers more than just sales figures. This is why we have set ourselves the goal of actively contributing to the success of our customers by providing them with good products and service.

*Bakeline**

certified
active

What you can rely on

Tasty and safe products:

- You will receive tasty and safe pastries: We do not allow the use of AZO colorants or of GMO-labelled ingredients in our products.
- By buying our products you can support better conditions under which livestock is kept, because our pastries can be produced with barn eggs.
- You will receive hygienically flawless quality products, because we guarantee highest quality safety according to IFS standards.
- With the purchase of our products you are also supporting sustainable agricultural practices: We are RSPO certified and thus socially and ecologically support sustainable cultivation methods for palm oil.



4-1012-18-100-00

- Free of preservatives
- Free of AZO dyes
- Only the best ingredients

Individual advice and assistance:

- Permanent contact persons in our sales department and in our order processing are there at your disposal. Furthermore, we will gladly assist you in your marketing activities.
- Our customers can rely on the fast processing of enquiries, and can count on a fast reaction time during the development of new products.

Bakeline S.n.c
Z.A. rue André Ampère
F-57350 Schoeneck

Tel.: +33 (0) 38 78 46 860
Fax: +33 (0) 38 78 46 861
info@bake-line.com
www.bake-line.com

*Bakeline**