

ROZELL

AND CAKE

CRÊPES BRETONNES & PÂTISSERIES

POUR PROFESSIONNELS

BRETON CONFECTIONERY MANUFACTURING

for foodservice professionals



A KNOW-HOW

recognized by our clients for 40 years



Rozell & Cake, an offshoot of the renowned Crêperie de Langadoué, proudly carries a know-how celebrated for nearly four decades, notably in large retail under the La Quimperloise brand. With this rich experience, we have honed our understanding of your customers' preferences and expectations, whether professionals or consumers, allowing us to meet market demand precisely in both B2B and B2C.

ROZELL & CAKE

our production site and our team

Nestled in the heart of the idyllic Breton countryside, our site spans 1,200 m², housing three crepe production lines and three pastry workshops. Our dynamic team of 25 employees, including several master crepe makers and pastry chefs, works every day to craft our crepes and cakes with passion.

Firmly rooted in our beloved Brittany, we serve foodservice professionals across France and beyond. The superior quality of our products has won over major accounts as well as high-end caterers, establishing our reputation both nationally and internationally.



BLINIS

blinienn



Frozen



Fresh

Our tender, fluffy blinis are the ideal choice for countless occasions. Experience the authentic taste of Brittany, or customize them to your own requirements.

Type	Size / Weight	Packaging
Mini blinis	60 mm / 8.5g	• Trays of 16 • Bulk
Standard blinis	120 mm / 50g	• Trays of 4 • Bulk
Custom-made	on request	on request



Enjoy the soft, fluffy delight of our traditional pancakes, perfect for a hearty breakfast or a sweet break at any time of day. Give in to their light texture and unforgettable taste, or customize them to your liking.

Type	Size / Weight	Packaging
Pancake25	85 mm / 25g	• Trays • Bags
Pancake40	110 mm / 40g	• Trays • Bags
Custom-made	on request	on request

PANCAKES

pancakes



Frozen



Fresh



CREPES

krampouezh



Frozen



Fresh



Our thin, delicate crepes are an invitation to discover the authentic flavors of Brittany. Available in a large 270 mm format or a mini 110 mm format, ideal for aperitifs, brunch and bite-size treats, they are the perfect canvas for a multitude of fillings. Choose our standard range or customize to your preferences.

Type	Size / Weight	Packaging
Wheat, salted or sweet	270 mm / 43 g	Bag of 20 crepes, box of 3 bags
Mini crepe, salted or sweet	110 mm / 20 g	Bag of 90 crepes, box of 2 bags
Custom-made	on request	on request



Galettes & palets



Ambient

For your volume requirements, our thin galettes and our pure butter palets bretons come in bulk or in plastic trays. The same Breton recipes, in packaging designed for your own presentations: biscuits wrapped individually or in twos, 3 kg boxes, ready to fill your gift boxes, hampers, platters or own-brand assortments. Pallet orders, custom formats and packaging on request.

Type	Bulk	Plastic tray
Thin galettes	2 x 7.5 g, 3 kg box	150 g / 350 g / 500 g
Palets	23 g single, 3 kg box	150 g
Assortment of galettes and palets	-	350 g / 500 g



Breton biscuits



Ambient

Savor the authenticity of Brittany with our exclusive selection of Breton biscuits. Every biscuit is an invitation to discover the region's rich culinary heritage, combining tradition and indulgence. Our palets and our galettes (plain, buckwheat, lemon, chocolate and caramel chips) are made to time-honored recipes for an unforgettable taste.



Type	Weight	Packaging
Wooden tray	185 g	Box of 16 trays
Custom-made	on request	on request



Discover our Breton aperitif range, a savory collection that turns every shared moment into a memorable experience. Each bite is a promise of quality, reflecting the authenticity and rich heritage of Brittany. Perfect for your get-togethers, our aperitif biscuits are made with care, promising a symphony of flavors that will awaken your senses and delight your guests.

Type	Weight	Packaging
Doy pack	100 g	Box of 20 bags
Custom-made	on request	on request

Breton aperitifs



Ambient



Breton cakes



Frozen



Ambient



Discover our exquisite collection of Breton cakes, a true celebration of Breton flavors and tradition. Plain or generously filled with raspberry, caramel or prune, each cake is a work of culinary art. Perfect for any occasion, they are the expression of a timeless gastronomic heritage.

Type	Weight	Packaging
Plain or filled	400 g	Box of 10 cakes
Custom-made	on request	on request



Enjoy the perfect harmony of crisp and soft with our traditional Kouign Amann. Each bite celebrates authentic Breton flavors with a touch of caramelized sweetness that delights the palate. Choose our standard range or customize to your preferences.

Type	Weight	Packaging
Kouign Amann	60 g	Individual
Kouign Amann	400 g	Box of 10 cakes
Custom-made	on request	on request

Kouign Amann



Frozen



Ambient



OUR COMMITMENTS

We are engaged in an ISO 22000 certification process: HACCP plan, full traceability and rigorous control of every supplier. We build lasting partnerships with local producers, guaranteeing fresh and authentic ingredients, never using palm oil and always choosing butter for an unmatched flavor.

Our human scale gives us exemplary adaptability and responsiveness, allowing us to meet your requests promptly and to create custom products, including lower-sugar or sugar-free options, as well as a certified organic range on request.

Committed to protecting the environment, we minimize our energy footprint and avoid over-packaging. Our membership of the Produit en Bretagne association and our work with local producers underline our determination to support the local economy and local employment, cementing our position as a responsible business attentive to the needs of our community and our clients.



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