



bakery

Gagne Foods is a family run company from Bath, Maine. Our doughs are distinctive and particularly tasty because we “lamine” them – we use the same folding process as puff pastry. The result? Tender biscuits that puff to the sky and rich, buttery baked goods.

Each of our products are all natural and free of dough conditioners, trans fats and GMO’s. We use the finest, wholesome ingredients we can find, like real butter, cream cheese and whole milk. There is no need to proof our products, they go straight from the freezer to the oven.



biscuits cinnamon rolls
petite pies sticky buns



Package Biscuits in 4 or 6 packs in cello bags
Package in 2 or 4 packs in clam shells

Serve by the each in the cookie and baked goods case
Merchandise near the rotisserie chicken





Product Description	UPC	Item Codes
Cream Cheese Biscuits (96/2.66 oz)	8 9911900007 6	2031
Cheddar Chive Biscuits (96/2.66 oz)	8 9911900086 1	2500
Herb Parmesan Biscuits (96/2.66 oz)	8 9911900008 3	2131
Blueberry Biscuits (96/2.66 oz)	8 9911900076 2	2065
Triple Ginger Biscuits (96/2.66 oz)	8 9911900078 6	2402
Double Chocolate Biscuits (96/2.66 oz)	8 9911900080 9	2066
Cinnamon Raisin Biscuits (96.2/2.66 oz)	8 9911900082 3	2262
Cheddar Biscuits (96/2.66 oz)	8 9911900084 7	2407
Sweet Potato Biscuits (96/2.66 oz)	8 9911900022 9	2052
Cream Cheese Cinnamon Rolls (48/4 oz)	8 9911900010 6	2231
Pecan Sticky Buns (48/5 oz)	8 9911900055 7	2632
Red Raspberry Petite Pies (56/3oz)	8 9911900062 5	2321
Sour Cherry Petite Pies (56/3oz)	8 9911900063 2	2312
Spiced Apple Petite Pies (56/3oz)	8 9911900061 8	2305
Wild Maine Blueberry Petite Pies (56/3oz)	8 9911900057 1	2331

BAKING INSTRUCTIONS

Preheat a convection oven to 325 or a regular oven to 350 degrees. Bake frozen biscuits for 25 to 30 minutes or until golden brown. Ovens may vary, adjust accordingly.

Cinnamon Rolls - bake for 30 minutes

Pecan Sticky Buns - bake for 35 minutes

Petite Pies - bake 17 - 20 minutes at 400 degrees

3 day shelf life after baking



CREAM CHEESE BISCUIT INGREDIENTS

ENRICHED WHEAT, WHOLE MILK, BUTTER, CREAM CHEESE, BAKING POWDER, SUGAR, SALT.

Each of our additional flavors are made from the Cream Cheese Biscuit recipe and incorporate these additional high quality ingredients:

Cinnamon Rolls add : Filling: BROWN SUGAR, CINNAMON, BUTTER, CANOLA OIL, Glaze: CONFECTIONERS SUGAR, WHOLE MILK, VANILLA EXTRACT

Pecan Sticky Buns add: Filling: BROWN SUGAR, CINNAMON, BUTTER, CANOLA OIL Topping: BROWN SUGAR, BUTTER, HONEY, PECANS

Double Chocolate Biscuits add : SEMI-SWEET CHOCOLATE CHIPS, COCOA POWDER, VANILLA

Triple Ginger Biscuits add : CANDIED GINGER (sugar, ginger) GROUND GINGER, FRESH GINGER JUICE

Blueberry Biscuits add: WILD MAINE BLUEBERRIES

Cinnamon Raisin Biscuits add: CINNAMON and RAISINS

Sweet Potato Biscuits add : SWEET POTATO PUREE and CINNAMON

Herb Parmesan Biscuits add : IMPORTED REGGIANO PARMESANO and FRESH HERBS(basil, parsley, oregano, marjoram, thyme)

Cheddar Chive Biscuits add : CHEDDAR CHEESE CONCENTRATE, CHEDDAR CHEESE GARLIC, SALT, CHIVES

Cheddar Biscuits add : CHEDDAR CHEESE CONCENTRATE, CHEDDAR CHEESE GARLIC, SALT



PETITE PIE INGREDIENTS

ENRICHED WHEAT FLOUR, BUTTER, WATER, SUGAR, SALT.

Wild Maine Blueberry Petite Pies - Filling: WILD MAINE BLUEBERRIES, SUGAR, WATER, LEMON JUICE, CORN STARCH, SALT.

Red Raspberry Petite Pies - Filling: RASPBERRIES, SUGAR, WATER, LEMON JUICE, CORN STARCH, SALT.

Sour Cherry Petite Pies - Filling: SOUR CHERRIES, SUGAR, WATER, LEMON JUICE, CORN STARCH, SALT.

Spiced Apple Petite Pies - Filling : APPLES, SUGAR, BROWN SUGAR, WATER, LEMON JUICE, CORN STARCH, SPICES, SALT.



For mouth-watering recipes, visit us online at gagnefoods.com

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