FRANCE

Nantes Atlantic College of Veterinary Medicine, Food Science and Engineering

Oniris

Nantes-Atlantic National College of Veterinary Medicine, Food Science and Engineering

Health and food at the heart of life

Address:
Rue de la Giraudière - BP 82227
44322 NANTES CEDEX 03
FRANCE

Website:
www.oniris-nantes.fr

Contact Person:
Mr. Jean-Marc FERRANDI
+33 2 51 78 54 47

Team presentation
Guillaume FLOC'H
Mathilde FRIN
Gaëlle HUTIN
Julie ROCHER
Jérémy ROSSI

BREAD&COOK

Are you fed up with leftover breads and think it is a pity to not reuse it? Do you want a home-made tasty cake that you can savour whenever you want? Bread & Cook is made for you!

Give yourself a treat with this innovative and ready for use liquid preparation for French toast and cakes. The concept is so simple! Stop wasting your bread and reuse it in order to quickly make a delicious dessert. Just add some stale or fresh bread, brioche or even sandwich loaf to the Bread & Cook preparation, cook it and you will have instant French toasts which can remember your childhood memories. You can also put your bread and the preparation in cake tins, then in your oven and get delectable cakes for any occasion: breakfast, dessert, tea time…

Bread & Cook is a liquid well balanced formulation, including natural ingredients without additives or preservatives, made for getting a dessert with good nutritional values (less fats and less sugar) compared to other cakes.

You will have the opportunity to indulge yourself in any event! Epicurians will be able to enjoy its mix of crunchy and melting textures. You can feel as a chief cook and let your imagination express itself! Indeed you can embellish your cake by adding whatever you want or have at home and in the fridge: chocolate sprinkles, peanuts, pieces of fruit…

Let yourself be captivated by its eye-catching packaging and its innovative concept!

Bread & Cook Because I don't throw away my stale bread anymore, I enjoy it!