

1998
2023



PAINS & TRADITION
Le goût... c'est tout!



TOGETHER LET US SHARE

*the passion
of good bread*

www.pains-tradition.com

— PAINS & TRADITION Sàrl —

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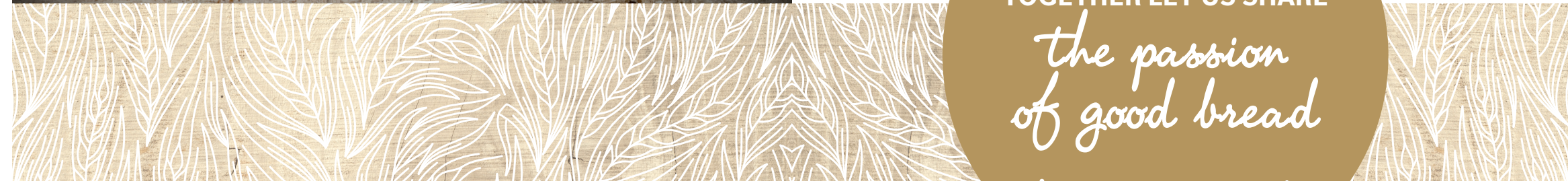
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« WE ARE 60 YEARS LATE,
AND WE ARE PROUD OF IT »

JEAN KIRCHER
FOUNDER



BREAD A TRADITION

PAINS & TRADITION

is...

- a 100% organic mill with two artisanal bakeries
- Traditional handmade production
- Production of « alive » bread totally natural without substitute, without emulsifiers or taste enhancers. We do not use any GMO's or any other processing aids or technological auxiliaries
- Slow fermentation at room temperature and stone baked bread
- Our breads are pre-baked and just waiting to be finished in your own oven giving it crunchy crust and smooth crumb that can be enjoyed at any time
- Our clients: Luxury restaurants, Luxury hotels, Delicatessen, Premium Retail
- Our certifications: IFS, EU-BIO, Slow Baking certified.



Just taste it

ARDENNAIS *Our signature*

Bread with spelt and wheat flour, wheat germ. Very good conservation and a low glycemic index: that's why our ArdenAIS is so tasty and with good digestibility

BAGUETTE TRADITION

Simple label but the taste is awesome. Our traditional baguette has an authentic true taste.

CARRÉS ÉPEAUTRE COURGE BIO 40G

Pumpkin seeds, a real source of health! Square shaped pumpkin seed rolls which will make great impression.



Watch
OUR VIDEO



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