

NEW!



Resilient BURGER BUNS for any occasion



French Onion Cheeseburger
on an ACE® Brioche Bun

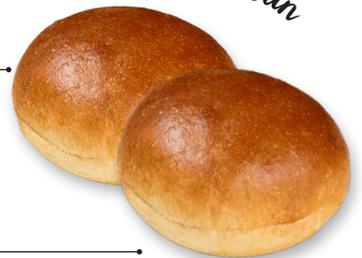
ACE® burger buns offer a high, golden crown which provides maximum visual appeal and commands a higher price on your menu. Our buns have a soft bite, a clean flavour, and are resilient enough to stand up to toppings and sauces — especially during delivery.

Anatomy of the ideal bun

CROWN RETAINS ITS DOMED SHAPE

SOFT BITE AND CLEAN FLAVOUR

HEEL DOESN'T ABSORB EXCESS SAUCES



ACE® Classic Burger Bun

GO AHEAD, SQUEEZE OUR BUNS — THEY'LL ALWAYS BOUNCE BACK!



Breakfast Vegetarian Sandwich on an
ACE® Black & White Sesame bun

60%

of consumers believe that the **type and quality of the burger bun is very important** when choosing a burger away from home.

Datassential SNAP, 2022

BETTER BURGERS BEGIN AT OUR BAKERY

We combine our simple ingredients, authentic starters, and slow fermentation to deliver a full line of artisan burger buns distinct in taste and texture!



Kale Caesar Turkey
Cheeseburger on an
ACE® Classic Burger Bun

Quality bread can greatly impact the eating experience — and it's more **cost-effective** vs. the cost to improve protein quality.

Your bun's resiliency is super important as off-premise orders represent 72% of total restaurant traffic.

NPD 2023

GET CREATIVE WITH CLASSIC BUNS BY FLAVOUR-INFUSING THE TOPS OF THE BUNS TO CREATE UNIQUE MENU ITEMS.

PRODUCT SPECIFICATIONS

CLASSIC BURGER BUN	CLASSIC BURGER BUN	BLACK & WHITE SESAME BURGER BUN	BRIOCHE BUN	POTATO BUN	CLASSIC SLIDER BUN
					
4.5" Sliced	4" Sliced	4" Sliced	4" Sliced	4" Sliced	3" Sliced
Product Code: 8202067	Product Code: 8202068	Product Code: 8202071	Product Code: 8202072	Product Code: 8202073	Product Code: 8202151
Flavourful classic with a golden crust and a tender interior	All-around, great-for-everything bun – a true 'classic'	Topped with black & white sesame seeds for an elevated experience	A rich brioche bun that's sweet and buttery – made with real butter	The lightness of this unique bun makes it a great bun to work with	Pre-sliced premium individual rolls, no pull-apart edges
Thaw and Serve	Thaw and Serve	Thaw and Serve	Thaw and Serve	Thaw and Serve	Thaw and Serve
82 g	74 g	74 g	74 g	74 g	30 g
48 Units per Case	72 Units per Case	72 Units per Case	72 Units per Case	72 Units per Case	180 Units per Case
Kosher Certified	Kosher Certified	Kosher Certified			Kosher Certified

Actual dimensions may vary

HANDLING INSTRUCTIONS

- Remove from freezer and thaw in the bag (laid on a flat surface with the crowns facing up) for 1-2 hours at room temperature
- Store thawed buns in the closed bag at room temperature (never in the fridge)
- For best results, use buns within 1-3 days of thawing
- Try buns grilled or toasted for a warm and slightly crispy bite



For more information, please visit ACEBakery.com/Foodservice or reach out to your ACE Bakery® Broker Representative.

