

Students want better-tasting options with ingredients they can pronounce. ACE Bakery<sup>®</sup> crafts artisan bread that holds up to campus demands while helping you reduce waste and serve a delicious variety of student favorites.



Only our simple ingredients used in every product



Time is never compromised, resulting in the highest quality entire bake process is 14-48 hours



A combination of 9 starters used to deliver unmatched texture, resiliency and taste



Stone baked for an authentic artisan eating experience, every time

## ATTRACT APPETITES ALL OVER CAMPUS

Snack demand was on the upswing during the pandemic. Students say they snack 5.8 times per week.

Foodservice Director, 2021

Think outside the box and manipulate existing ingredients in unique ways.



Grilled Cheese Pops on an insideout ACE® Glossy Slider Bun



Green Goddess Sandwich on an ACE® Craft Multigrain Baguette

#### Nearly 23% of 18-to-25-year-olds maintain a vegan or vegetarian diet

Innova Health and Nutrition Survey, 2020

We have an assortment of bread options that contain no animal by-products in the ingredient listing.

All Day Breakfast Burger on an ACE<sup>®</sup> Classic Burger Bun

# CAREFULLY CRAFTED FOR C&U SUCCESS

#### **Operational Ease**

Use only what you need. Both thaw-and-serve and bake-from-frozen (12 minutes or less) varieties available.

#### Resilient, Even for Takeaway

Tested to withstand various menu applications and on-the-go, off-premise dining.<sup>1</sup>

#### **Boosts Revenue**

Premium, artisan-described menu items can command a higher menu price, especially among younger consumers.<sup>2</sup>

Students love choices, and a core part of their hospitality ideal on campus is to feel that the **food offerings are fresh and flexible**. "I need flexibility in choices and access to quality food that suits my taste and lifestyle."<sup>3</sup>



			UNITS PER			NON-GMO	NO ANIMAL
GF CODE	PRODUCT NAME	UNIT SIZE	CASE	FORMAT	KOSHER	VERIFIED	BY-PRODUCTS
		ACE BAKERY® B	URGER BUN	S			
100176	Classic Burger Bun	4.5" sliced	48	T&S	Yes		
100177	Glossy Burger Bun	4.5″	48	T&S			
100249	Craft Brioche Burger Bun	4" sliced	48	T&S			
100336	2″ Glossy Burger Bun	2″	144	T&S	Yes		
100261	Craft Slider Bun	2.5" sliced	144	T&S			
		ACE BAKERY <sup>®</sup> SANI		RIERS			
100172	Baguette Roll	8″ × 3″	45	Bake 6-8 mins. (410F)	Yes	Yes	$\checkmark$
100220	Ciabatta Corta 8″	8" × 3"	45	Bake 6-8 mins. (410F)	Yes	Yes	$\checkmark$
100222	Ciabatta Piccola 6″	6" x 3"	45	Bake 6-8 mins. (410F)	Yes	Yes	$\checkmark$
100395	Ciabatta Square 4″	4" x 4" sliced	60	T&S	Yes		$\checkmark$
100380	Swiss Mini Oval	7" x 3.5"	50	Bake 8-10 mins. (410F)	Yes		
100159	Mini Herb Schiacciata	6.25" 4.25" sliced	60	T&S	Yes		$\checkmark$
100299	Sliced Challah Loaf	9.25" x 4.25" avg. 10 slices/loaf	15	T&S	Yes		
100181	Sourdough Bistro Loaf	14.5" x 5.5" avg. 24 slices/loaf	8	T&S		Yes	$\checkmark$
100174	White French Loaf	16" x 9.5" avg. 24 slices/loaf	4	T&S	Yes	Yes	$\checkmark$
		ACE BAKERY® T	ABLE BREAD	5			
100304	White Baguette	22" x 3"	20	Bake 8-10 mins. (410F)		Yes	$\checkmark$
100614	Craft White Baguette	18" x 2.25"	30	T&S	Yes		$\checkmark$
100615	Craft Multigrain Baguette	18" x 2.25"	30	T&S	Yes		$\checkmark$
100217	Ciabatta Corta Cluster	8″ x 3.25″ 4 pieces	45	Bake 6-8 mins. (410F)	Yes	Yes	$\checkmark$
100341	Rustic White Oval	10″ x 5″	14	Bake 10-12 mins. (410F)	Yes	Yes	$\checkmark$
100275	Roasted Garlic Oval	10.75″ x 5.75″	12	Bake 10-12 mins. (410F)	Yes	Yes	$\checkmark$
100229	Rosemary Focaccia	9″ x 6.5″	12	Bake 10-12 mins. (410F)	Yes	Yes	$\checkmark$
100241	Cranberry Focaccia	7" × 5"	12	Bake 10-12 mins. (410F)			
102110	Brioche Cluster	10" x 8" 12 pieces	14	Bake 4-6 mins. (410F)			



### For more information, reach out to your ACE Bakery® or Key Impact Sales Representative

© 2023 FGF Brands, Inc. \*While there are no animal by-products in the ingredient listing, during manufacturing, these products may come into contact with animal by-products. 1 Internal conducted resiliency test/review, 2021 <sup>2</sup>Datassential Sandwich Keynote Report 2020 <sup>3</sup>Aramark Reinvigorating The College Campus, 2020