

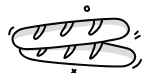


# TABLE BREADS

for any part of the menu

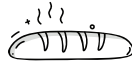


ACE Bakery® table breads provide endless versatility and quality so you can serve all kinds of delicious creativity, while keeping inventory under control — bread baskets, appetizers, sandwiches, and even desserts! An option for any occasion:



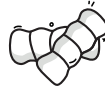
### White Baguette

Classic, traditional French-style baguette made with our simple ingredients



### Craft Baguettes

Less crust and a softer chew; available in white and multigrain



### Ciabatta Cluster

Moist, shareable, stuff-able, with a neutral flavor that can take on your topping or filling of choice



### Focaccia Loaves

Light, moist, and airy — exceptionally flavorful



### Ovals

White and roasted garlic — slice them any way

QUALITY AND VERSATILITY BEGIN AT OUR BAKERY



Tomato Bruschetta on an ACE® White Baguette



Herb Olive Bread on ACE® Ciabatta Cluster

3 IN 5

People say they would rather indulge in a good bread item than dessert when dining out.

BakeMag, 2022



We combine our simple ingredients, a combination of starters, slow fermentation, and stone oven baking to deliver a full line of artisan table breads distinct in taste and texture!

**93%**

of consumers agree that the **quality of the bread** is critical to the quality of the sandwich.

FGF Brands  
proprietary research

Turn our table breads into craveable sandwiches, french toast, appetizers and more. Versatility means less cases and products to inventory back of house.



Mega Meat Melt on an ACE® Roasted Garlic Oval

## PRODUCT SPECIFICATIONS

WHITE BAGUETTE	CRAFT WHITE BAGUETTE	CRAFT MULTIGRAIN BAGUETTE	CIABATTA CORTA CLUSTER	ROASTED GARLIC OVAL	RUSTIC WHITE OVAL	ROSEMARY FOCACCIA	CRANBERRY FOCACCIA	BRIOCHE CLUSTER
								
Product Code: 100162	Product Code: 100614	Product Code: 100615	Product Code: 100217	Product Code: 100275	Product Code: 100341	Product Code: 100229	Product Code: 100241	Product Code: 102110
Bake 8-10 mins (410°F)	T&S	T&S	Bake 6-8 mins (410°F)	Bake 12-14 mins (410°F)	Bake 10-12 mins (410°F)	Bake 10-12 mins (410°F)	Bake 10-12 mins (410°F)	Bake 4-6 mins (410°F)
22" x 3"	18" x 2.25"	18" x 2.25"	8" x 3.25" 4 pieces	10.75" x 5.75"	10" x 5"	9" x 6.5"	7" x 5"	10" x 8" 12 pieces
12.52 oz (350 g)	9 oz (255 g)	9 oz (255 g)	5 oz (142 g)	16 oz (454 g)	16 oz (454 g)	13.75 oz (390 g)	11.28 oz (320 g)	14.74 oz (418 g)
20 Units per Case	30 Units per Case	30 Units per Case	45 Units per Case	12 Units per Case	14 Units per Case	12 Units per Case	12 Units per Case	12 Units per Case
Kosher Certified	Kosher Certified	Kosher Certified	Kosher Certified	Kosher Certified	Kosher Certified	Kosher Certified	Kosher Certified	Kosher Certified
Non-GMO Verified			Non-GMO Verified	Non-GMO Verified	Non-GMO Verified	Non-GMO Verified		

## HANDLING INSTRUCTIONS

- In a 410°F oven, heat ciabatta and brioche clusters 4-6 minutes and large loaves 8-12 minutes on parchment-lined trays. Wait 10 minutes before cutting (30 minutes for ovals).
- If baking, warming, or grilling breads for sandwich or appetizer use, product can be thawed first. Do not thaw in a refrigerator.
- Use within 24 hours, and 1-3 days for craft baguettes if kept in a poly bag.
- Frozen shelf life: 270 days.

For more information, please visit [ACEBakery.com/Foodservice](https://ACEBakery.com/Foodservice) or reach out to your ACE Bakery® Broker Representative.

