

LET'S CRAFT Something Special

BURGER BUNS | SANDWICH CARRIERS | TABLE BREADS

BURGER BUNS



CLASSIC BURGER BUN 8202067

4.5" sliced - light and flavourful with a soft, golden crust and tender interior. This classic bun is the perfect burger or soft sandwich carrier.



BRIOCHE BUN 8202072

4" sliced - made with real eggs and butter, featuring a high golden crown, rich flavour, and irresistible softness.



CLASSIC BURGER BUN 8202068

4" sliced - soft and flavourful artisan bun crafted with our superior ingredients, creating the perfect golden crown and resiliency.



POTATO BUN 8202073

4" sliced - light and airy, featuring a subtle sweetness, clean flavour profile, and pillowy interior.



BLACK & WHITE SESAME BURGER BUN

8202071

4" sliced - A familiar flavour with a high impact plate presence, this bun is topped with white and black sesame seeds for an elevated experience.



CLASSIC SLIDER BUN 8202151

~3" sliced – a soft artisan slider bun with a light, fluffy interior and exceptional flavour. A great canvas for your slider or mini burger.

SANDWICH CARRIERS



BAGUETTE ROLL 8201624

8"x3" - traditional French-style baguette in a sub roll size.



SWISS MINI OVAL 8201702

7" x 3.5" - a rustic, tasty roll with a moist, airy interior and a crisp, golden crust.



CIABATTA CORTA 8" 8201654

8"x3" - a rustic, tasty, small ciabatta roll with a moist, airy interior and a crisp, golden crust.



HERB SCHIACCIATA ROLL 8201619

6.25" x 4.25" sliced - handdimpled and stone baked, this Tuscan-style flatbread is made with olive oil and features an airy interior and crisp Herb de Provence crust.



CIABATTA PICCOLA 6" 8201655

6"x3" - rustic and delicious, this small ciabatta roll has a moist, airy interior and a crisp golden crust



SOURDOUGH BISTRO 8202358

14" x 6" – a sophisticated, light sourdough sandwich bread with a rustic crust and moist, airy interior.



CIABATTA SQUARE 4" 8201708

4"x4" sliced - a rustic, tasty, small sliced roll with a moist, airy interior and a crisp, golden crust.



CLASSIC WHITE BISTRO 8202400

14" x 6" - delightfully light white sandwich bread with a soft, moist texture.

TABLE BREADS



WHITE BAGUETTE 8201620

22"x3" – our signature product, this traditional French-style white baguette has a creamy, fully developed flavour and perfectly crisp golden crust.



CRAFT WHITE BAGUETTE 8201748

18"x2.25" – with a slightly sweet flavor, this white baguette has a softer crust for a smooth bite.



CIABATTA CORTA CLUSTER 8201653

8" x 3.25" – a unique pull-apart shape, this tasty rustic loaf has a moist airy interior and a crisp golden crust.



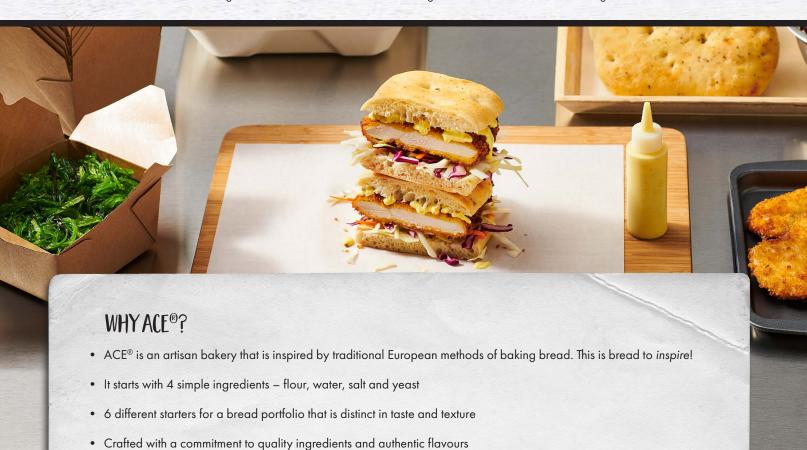
ROSEMARY FOCACCIA 8202434

9" x 8" – light and airy, this focaccia is topped with rosemary, extra virgin olive oil and sea salt.



CRANBERRY FOCACCIA 8202436

7.75" x 5.75" – made with cranberries and raisins, this rich focaccia has a crisp, golden crust dusted with turbinado sugar.



• The artisan process takes anywhere from 12 to 48 hours, resulting in the highest-quality bread

· Perfectly baked for a moist interior and crisp, golden crust

PRODUCT SPECIFICATIONS

Product Code	Product Name	Bake Time (410°F) or Thaw and Serve (T & S)	Unit Size (inches)	Unit Weight (grams)	Units per Case	Kosher- Certified	Handling Instructions
				BURGER	BUNS		
8202067	Classic Burger Bun	T&S	4.5" sliced	82 g	48	1	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.
8202068	Classic Burger Bun	T&S	4" sliced	<i>7</i> 4 g	72	1	
8202071	Black & White Sesame Burger Bun	T&S	4" sliced	74 g	72	/	Store thawed buns in the closed bag at room temperature (never in the fridge).
8202072	Brioche Bun	T&S	4" sliced	<i>7</i> 4 g	72		• For best results, use buns within 1-3 days of
8202073	Potato Bun	T&S	4" sliced	74 g	72		thawing. Try buns grilled or toasted for a warm and slightly crispy bite.
8202151	Classic Slider Bun	T&S	~3" sliced	30 g	180	✓	
			SAN	NDWICH (CARRIER	rs.	
8201624	Baguette Roll	6-8 mins	8" × 3"	140 g	45	✓	
8201654	Ciabatta Corta 8"	6-8 mins	8" x 3"	140 g	45	✓	In a 410°F oven, heat according to individual bake times (column 3) on parchment-lined trays. Wait 10 minutes before cutting.
8201655	Ciabatta Piccola 6"	6-8 mins	6" x 3"	100 g	45	✓	
8201708	Ciabatta Square 4"	T&S	4" x 4" sliced	85 g	60	1	Once product is baked, wrap in paper.
8201702	Swiss Mini Oval	6-8 mins	7" x 3.5"	135 g	50	✓	If baking, warming, or grilling breads for sandwich or appetizer use, product can be thawed first.
8201619	Herb Schiacciata Roll	T&S	6.25" x 4.25" sliced	115 g	60	1	Do not thaw in a refrigerator.
8202358	Sourdough Bistro	T&S	14" x 6" avg. 22 slices/loaf 15mm slice width	990 g	8	✓	Use within 24 hours.Frozen shelf life: 270 days.
8202400	Classic White Bistro	T&S	14" x 6" avg. 22 slices/loaf 15mm slice width	990 g	8	1	
				TABLE BR	EADS		
8201620	White Baguette	8-10 mins	22" × 3"	350 g	20	/	In a 410°F oven, heat according to individual bake times (column 3) on parchment-lined trays. Wait 10 minutes before cutting.
8201748	Craft White Baguette	T&S	18" × 2.25"	255 g	30	/	
8201653	Ciabatta Corta Cluster	6-8 mins	8" x 3.25" 4 pieces	140 g	45	✓	 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 baguette if kept in a poly bag.
8202434	Rosemary Focaccia	10-12 mins	9" x 8"	560 g	8	1	
8202436	Cranberry Focaccia	10-12 mins	7.75" x 5.75"	510 g	9	✓	
							Frozen shelf life: 270 days.

Actual dimensions may vary



