



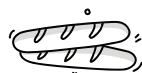
TABLE BREADS

for any part of the menu

Giant Croutons on
ACE® Rosemary Focaccia



ACE Bakery® table breads provide exceptional 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:



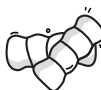
White Baguette

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



Craft Baguettes

Softer texture and slightly thinner crust than a French baguette



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

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, handcrafted starters, slow fermentation, and stone 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.

Caprese Melt on an ACE® White Baguette

PRODUCT SPECIFICATIONS

WHITE BAGUETTE	CRAFT WHITE BAGUETTE	CIABATTA CORTA CLUSTER	NEW! ROSEMARY FOCACCIA	NEW! CRANBERRY FOCACCIA
				
Product Code: 8201620	Product Code: 8201748	Product Code: 8201653	Product Code: 8202434	Product Code: 8202436
Bake 8-10 mins (410°F)	T&S	Bake 6-8 mins (410°F)	Bake 10-12 mins (410°F)	Bake 10-12 mins (410°F)
22" x 3"	18" x 2.25"	8" x 3.25" 4 pieces	9" x 6.5"	7" x 5"
350 g	255 g	140g	560 g	510 g
20 Units per Case	30 Units per Case	45 Units per Case	8 Units per Case	9 Units per Case
Kosher Certified	Kosher Certified	Kosher Certified	Kosher Certified	Kosher Certified



French Toast Tartine on ACE® Cranberry Focaccia

HANDLING INSTRUCTIONS

- In a 410°F oven, heat ciabatta 4-6 minutes and large loaves 8-12 minutes on parchment-lined trays. Wait 10 minutes before cutting (30 minutes for loaves).
- 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.



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



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