



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.



CLASSIC BURGER BUN
8202068

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



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.



BRIOCHE BUN
8202072

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



POTATO BUN
8202073

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



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" x 3" – traditional French-style baguette in a sub roll size.



CIABATTA CORTA 8"
8201654

8" x 3" – a rustic, tasty, small ciabatta roll with a moist, airy interior and a crisp, golden crust.



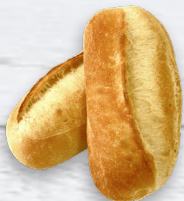
CIABATTA PICCOLA 6"
8201655

6" x 3" – rustic and delicious, this small ciabatta roll has a moist, airy interior and a crisp golden crust.



CIABATTA SQUARE 4"
8201708

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



SWISS MINI OVAL
8201702

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



HERB SCHIACCIATA ROLL
8201619

6" x 4" sliced – hand-dimpled and stone baked, this Tuscan-style flatbread is made with olive oil and features an airy interior and crisp Herb de Provence crust.



NEW!
SOURDOUGH BISTRO
8202358

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



NEW!
CLASSIC WHITE BISTRO
8202400

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

TABLE BREADS



WHITE BAGUETTE
8201620

22" x 3" – 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" x 2.25" – with a slightly sweet flavor, this white baguette has a softer crust for a smooth bite.



CIABATTA CORTA CLUSTER
8201653

8" x 3" – a unique pull-apart shape, this tasty rustic loaf has a moist airy interior and a crisp golden crust.



NEW!

ROSEMARY FOCACCIA
8202434

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



NEW!

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.



WHY ACE®?

- ACE® is an artisan bakery that is inspired by traditional European methods of baking bread. This is bread to *inspire!*
- It starts with 4 simple ingredients – flour, water, salt and yeast
- 6 different starters for a bread portfolio that is distinct in taste and texture
- Crafted with a commitment to quality ingredients and authentic flavours
- 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	✓	<ul style="list-style-type: none"> 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.
8202068	Classic Burger Bun	T&S	4" sliced	74 g	72	✓	
8202071	Black & White Sesame Burger Bun	T&S	4" sliced	74 g	72	✓	
8202072	Brioche Bun	T&S	4" sliced	74 g	72		
8202073	Potato Bun	T&S	4" sliced	74 g	72		
8202151	Classic Slider Bun	T&S	~3" sliced	30 g	180	✓	
SANDWICH CARRIERS							
8201624	Baguette Roll	6-8 mins	8" x 3"	140 g	45	✓	<ul style="list-style-type: none"> In a 410°F oven, heat according to individual bake times (column 3) on parchment-lined trays. Wait 10 minutes before cutting. Once product is baked, wrap in paper. 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. Frozen shelf life: 270 days.
8201654	Ciabatta Corta 8"	6-8 mins	8" x 3"	140 g	45	✓	
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	✓	
8201702	Swiss Mini Oval	6-8 mins	7" x 3.5"	135 g	50	✓	
8201619	Herb Schiacciata Roll	T&S	6" x 4" sliced	115 g	60	✓	
8202358	Sourdough Bistro	T&S	14" x 6" avg. 22 slices/loaf 15mm slice width	990 g	8	✓	
8202400	Classic White Bistro	T&S	14" x 6" avg. 22 slices/loaf 15mm slice width	990 g	8	✓	
TABLE BREADS							
8201620	White Baguette	8-10 mins	22" x 3"	350 g	20	✓	<ul style="list-style-type: none"> In a 410°F oven, heat according to individual bake times (column 3) on parchment-lined trays. Wait 10 minutes before cutting. 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. Frozen shelf life: 270 days.
8201748	Craft White Baguette	T&S	18" x 2.25"	255 g	30	✓	
8201653	Ciabatta Corta Cluster	6-8 mins	8" x 3" 4 pieces	140 g	45	✓	
8202434	Rosemary Focaccia	10-12 mins	9" x 8"	560 g	8	✓	
8202436	Cranberry Focaccia	10-12 mins	7.75" x 5.75"	510 g	9	✓	

Actual dimensions may vary



For more information, visit ACEBakery.com/Foodservice or reach out to your ACE Bakery® Sales representative.

