

# LET'S CRAFT Something Special

BURGER BUNS | SANDWICH CARRIERS | TABLE BREADS

# BURGER BUNS



### CLASSIC BURGER BUN 8202060

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



### BRIOCHE BUN 8202065

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



### CLASSIC BURGER BUN 8202062

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



### POTATO BUN 8202066

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



# BLACK & WHITE SESAME BURGER BUN

8202064

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



### CLASSIC SLIDER BUN 8202150

~3" sliced – a soft artisan slider bun with a light, fluffy interior and exceptional flavor. 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.



### 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" x 3" – a rustic, tasty, small ciabatta 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.



### CIABATTA PICCOLA 6" 8201655

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



### SOURDOUGH BISTRO 8202356

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



### CIABATTA SQUARE 4" 8201708

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



### CLASSIC WHITE BISTRO 8202359

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

# TABLE BREADS



### WHITE BAGUETTE 8201679

22" x 3" – our signature product, this traditional French-style white baguette has a creamy, fully developed flavor 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.



### ROSEMARY FOCACCIA 8202433

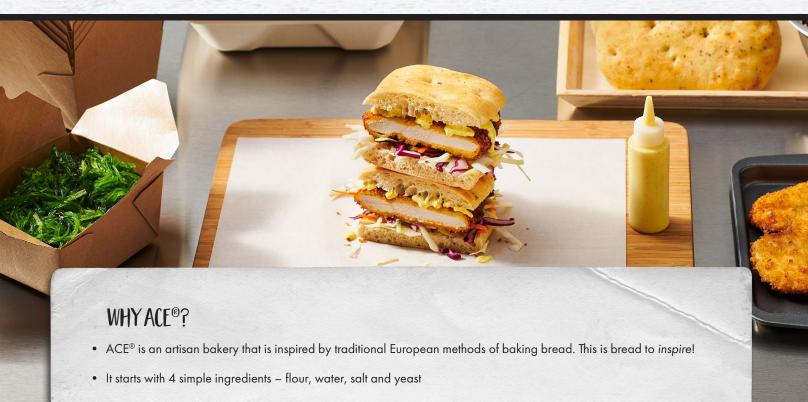
9" x 8" – light and airy, this focaccia is topped with rosemary, extra virgin olive oil and sea salt.





### CRANBERRY FOCACCIA 8202435

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



- 6 different starters for a bread portfolio that is distinct in taste and texture
- · Crafted with a commitment to quality ingredients and authentic flavors
- 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 (ounces)	Units per Case	Kosher- Certified	Handling Instructions
				BURGER	BUNS		-
8202060	Classic Burger Bun	T&S	4.5" sliced	2.9 oz	48	<b>✓</b>	<ul> <li>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.</li> <li>Store thawed buns in the closed bag at room temperature (never in the fridge).</li> <li>For best results, use buns within 1-3 days of thawing.</li> <li>Try buns grilled or toasted for a warm and slightly crispy bite.</li> </ul>
8202062	Classic Burger Bun	T&S	4" sliced	2.6 oz	72	/	
8202064	Black & White Sesame Burger Bun	T&S	4" sliced	2.6 oz	72	1	
8202065	Brioche Bun	T&S	4" sliced	2.6 oz	72		
3202066	Potato Bun	T&S	4" sliced	2.6 oz	72		
8202150	Classic Slider Bun	T&S	~3″ sliced	1.1oz	180	<b>✓</b>	
			SAN	NDWICH (	CARRIER	S	
8201624	Baguette Roll	6-8 mins	8" x 3"	4.9 oz	45	<b>✓</b>	
8201654	Ciabatta Corta 8"	6-8 mins	8" × 3"	4.9 oz	45	<b>✓</b>	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" × 3"	3.5 oz	45	<b>✓</b>	
8201708	Ciabatta Square 4"	T&S	4" x 4" sliced	3 oz	60	<b>✓</b>	Once product is baked, wrap in paper.
8201702	Swiss Mini Oval	6-8 mins	7" × 3.5"	4.8 oz	50	1	<ul> <li>If baking, warming, or grilling breads for sandwich or appetizer use, product can be thawed first.</li> <li>Do not thaw in a refrigerator.</li> <li>Use within 24 hours.</li> <li>Frozen shelf life: 270 days.</li> </ul>
8201619	Herb Schiacciata Roll	T&S	6" x 4" sliced	4.1 oz	60	<b>✓</b>	
8202356	Sourdough Bistro	T&S	14" x 6" avg. 22 slices/loaf 0.59" slice width	34.9 oz	8	<b>✓</b>	
8202359	Classic White Bistro	T&S	14" x 6" avg. 22 slices/loaf 0.59" slice width	34.9 oz	8	<b>✓</b>	
				TABLE BR	EADS		
8201679	White Baguette	8-10 mins	22" x 3"	12.4 oz	20	1	• In a 410°F oven, heat according to
8201621	White Baguette with Retail Bags	8-10mins	22" x 3"	12.4 oz	20	1	individual bake times (column 3) on parchment-lined trays. Wait 10 minutes before cutting.  If baking, warming, or grilling breads for
8201748	Craft White Baguette	T&S	18" × 2.25"	9 oz	30	<b>✓</b>	
8201653	Ciabatta Corta Cluster	6-8 mins	8" x 3" 4 pieces	5 oz	45	1	sandwich or appetizer use, product can be thawed first. Do not thaw in a refrigerator.
8202433	Rosemary Focaccia	10-12 mins	9" x 8"	20 oz	8	<b>✓</b>	Use within 24 hours, and 1-3 days for craft baguette if kept in a poly bag.
8202435	Cranberry Focaccia	10-12 mins	7.75" x 5.75"	18 oz	9	/	Frozen shelf life: 270 days.

Actual dimensions may vary



