

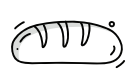


Build a BETTER SANDWICH



Croque Monsieur Melt on ACE® Classic White Bistro

A great sandwich starts with great bread – which makes ACE Bakery® sandwich carriers the perfect foundation for your creativity. **Premium, versatile, and profitable** - you can stack your entire menu with delicious possibilities!



Baguette Roll
A crusty classic, great for deli sandwiches



Ciabatta & Swiss Oval
Moist crumb, softer bite, easier chew



Herb Schiacciata Roll (ska-chee-ah-tah)
THE sandwich workhorse, perfect for a panini press, an all-around great sandwich option



Sliced Loaves
Classic white and our signature sourdough – convenient for back-of-house efficiency

70% OF CONSUMERS ARE LIKELY TO SEEK OUT PRODUCTS THAT MEET CLEAN LABEL REQUIREMENTS.†

93% of consumers agree that the **quality of the bread** is critical to the quality of the sandwich.

FGF Brands™ proprietary research



Grilled Cheese on an ACE® Mini Herb Schiacciata



Grecian Gyro Sandwich on an ACE® Ciabatta Piccola

CONSUMERS CRAVE TRANSPARENT QUALITY†

That means: foods made with familiar ingredients and no artificial flavors or synthetic colors. ACE Bakery® breads check all of these boxes.

PREMIUM INGREDIENTS. HIGHER MENU PRICES.

We combine our simple ingredients, handcrafted starters, slow fermentation, and stone baking to deliver artisan sandwich carriers which command a premium menu price for even greater profits!









58% of consumers say they would **pay more for premium 'artisan' described bread** in sandwiches.

FGF Brands' proprietary research



Italian Sausage Sandwich on an ACE® Baguette Roll

PRODUCT SPECIFICATIONS

BAGUETTE ROLL	CIABATTA CORTA	CIABATTA PICCOLA	CIABATTA SQUARE 4"	SWISS MINI OVAL	HERB SCHIACCIATA	NEW! SOURDOUGH BISTRO	NEW! CLASSIC WHITE BISTRO
							
Product Code: 8201624 DOT Code: 665246	Product Code: 8201654 DOT Code: 665160	Product Code: 8201655 DOT Code: 665162	Product Code: 8201708 DOT Code: 665237	Product Code: 8201702 DOT Code: 665210	Product Code: 8201619 DOT Code: 676674	Product Code: 8202356 DOT Code: 782540	Product Code: 8202359 DOT Code: 783483
Bake Time (410°F) 6-8 mins	Bake Time (410°F) 6-8 mins	Bake Time (410°F) 6-8 mins	Thaw and Serve	Bake Time (410°F) 6-8 mins	Thaw and Serve	Thaw and Serve	Thaw and Serve
8" x 3"	8" x 3"	6" x 3"	4" x 4" sliced	7" x 3.5"	6" x 4" sliced	14" x 6" avg. 22 slices/loaf 0.59" slice width	14" x 6" avg. 22 slices/loaf 0.59" slice width
4.9 oz	4.9 oz	3.5 oz	3 oz	4.8 oz	4.1 oz	34.9 oz	34.9 oz
45 Units per Case	45 Units per Case	45 Units per Case	60 Units per Case	50 Units per Case	60 Units per Case	8 Units per Case	8 Units per Case
Kosher Certified	Kosher Certified	Kosher Certified	Kosher Certified	Kosher Certified	Kosher Certified	Kosher Certified	Kosher Certified

Actual dimensions may vary

HANDLING INSTRUCTIONS

- In a 410°F oven, heat par-baked breads on a parchment-lined tray. Wait 10 minutes before cutting (30 minutes for ovals). 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.

For more information, please visit ACEBakery.com/Foodservice or reach out to your Acxion™ Sales Representative.

