

EAT  
better  
LIVE  
better

ACE® artisan breads can help you make meals attractive and innovative. Our **sandwich carriers, burger buns** and **table breads** offer versatile options across patient, senior, staff and visitor meals.



### Healthcare

Our artisan selection provides premium quality options for your patients, staff and visitors.



### Senior Living

Make their food experience the best part of their day with our variety of breads and buns.



### Long-Term Care

Satisfy dining restrictions with our soft-bite breads and buns, and transparent nutritional information.

## NOURISH THEIR GOLDEN YEARS

Hospitals require **attractive** and **innovative** food concepts<sup>1</sup>

M Source Ideas, 2018

Enhance your cafeterias and in-patient experience with artisan quality, variety, and levelled up flavours.



Korean BBQ Tempeh Burger on ACE® Classic Burger Bun



Open-Faced Breakfast Sandwich on ACE® Herb Schiacciata

Meal time is often the highlight of resident's days, and an important time for socializing<sup>2</sup>

National Institute of Health

Our breads and buns allow residents to maintain independence with easy-bite options and resilient textures.

AUTHENTIC  
TASTE

OUR SIMPLE  
INGREDIENTS

HAND-CRAFTED  
STARTERS

SOFT-BITE  
TEXTURE

STONE  
BAKED

Croque Monsieur on ACE® Classic White Bistro





# ELEVATE OVERALL WELLNESS

## WITH CONSISTENT QUALITY & TASTE YOU CAN COUNT ON!

**MEALS CAN BE A KEY DIFFERENTIATOR**  
FOR SENIOR LIVING FACILITIES TO ATTRACT  
AND RETAIN RESIDENTS, KEEP OCCUPANCY  
RATES HEALTHY, AND EVEN TO DRIVE  
EXPANSION<sup>3</sup>

### Operational Ease

Reduce waste and use only what you need. Both thaw-and-serve (T&S) and bake-from-frozen (12 minutes or less) varieties available.

### Premium Options, Versatile Performance

On-trend, exceptional taste patients, residents and staff are looking for with the remarkable flexibility to work all over your menu.

### Attract Residents, Satisfy Patients

Premium, artisan quality breads and buns can elevate your options and drive expansion.

Vegetarian Sandwich on  
ACE® Herb Schiacciata



FGF CODE	PRODUCT NAME	APPROXIMATE UNIT SIZE	UNITS PER CASE	PREPARATION (Bake Time or Thaw & Serve)	KOSHER	NO ANIMAL BY-PRODUCTS*
----------	--------------	-----------------------	----------------	--	--------	------------------------

#### ACE BAKERY® BURGER BUNS

8202067	Classic Burger Bun	4.5" sliced	48	T&S	Yes	
8202068	Classic Burger Bun	4" sliced	72	T&S	Yes	
8202071	Black & White Sesame Burger Bun	4" sliced	72	T&S	Yes	
8202072	Brioche Bun	4" sliced	72	T&S		
8202073	Potato Bun	4" sliced	72	T&S		
8202151	Classic Slider Bun	~3" sliced	180	T&S	Yes	

#### ACE BAKERY® SANDWICH CARRIERS

8201624	Baguette Roll	8" x 3"	45	Bake 6-8 mins. (410°F)	Yes	✓
8201654	Ciabatta Corta 8"	8" x 3"	45	Bake 6-8 mins. (410°F)	Yes	✓
8201655	Ciabatta Piccola 6"	6" x 3"	45	Bake 6-8 mins. (410°F)	Yes	✓
8201708	Ciabatta Square 4"	4" x 4" sliced	60	T&S	Yes	✓
8201702	Swiss Mini Oval	7" x 3.5"	50	Bake 6-8 mins. (410°F)	Yes	
8201619	Herb Schiacciata Roll	6" x 4" sliced	60	T&S	Yes	✓
8202358	Sourdough Bistro	14" x 6" avg. 22 slices/loaf 15mm slice width	8	T&S	Yes	✓
8202400	Classic White Bistro	14" x 6" avg. 22 slices/loaf 15mm slice width	8	T&S	Yes	✓

#### ACE BAKERY® TABLE BREADS

8202405	White Baguette	20" x 2.75"	20	Bake 8-12 mins. (410°F)	Yes	✓
8202407	Sourdough Baguette	20" x 2.75"	20	Bake 8-12 mins. (410°F)	Yes	✓
8201653	Ciabatta Corta Cluster	8" x 3", 4 pieces	45	Bake 6-8 mins. (410°F)	Yes	✓
8202434	Rosemary Focaccia	9" x 8"	8	Bake 10-12 mins. (410°F)	Yes	✓
8202436	Cranberry Focaccia	7.75" x 5.75"	9	Bake 10-12 mins. (410°F)	Yes	

Actual dimensions may vary

**For more information, please reach out to your local ACE Bakery® Broker Representative, or visit [acebakery.com/foodservice](https://acebakery.com/foodservice)**



\* While there are no animal by-products in the ingredient listing, during manufacturing, these products may come into contact with animal by-products.

<sup>1</sup>M Source Ideas, "Non-Commercial Food Service", 2018 <sup>2</sup>National Institute of Health, "The Social Organization of Food in Long-Term Care" <sup>3</sup>Senior Housing News, "The Top Five Trends in Senior Housing"



June 2025