



FOODSERVICE

European Breads



We allow the rich European flavour to develop by using time-honoured methods and high-quality ingredients.

THE PRODUCT LINE:

- French Baguette
- Dark Pumpernickel Rye Baguette
- Multigrain Baguette
- Pepper-Onion Tear-Apart Loaf

BENEFITS:

- HACCP-certified facility
- Foodservice: Nice bread-baskets for banquet hall functions; Value-added items to accompany salads, pasta dishes or as appetizers / bar offerings
- Customize your own product: pick your bread dough and fillings (i.e. herbs, seasonings, etc.)

SHELF LIFE:

- Frozen: One year
- Thawed: 3 days (in original packaging)

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PACKAGING & SHIPPING STANDARDS – FOODSERVICE GARLIC BREADS

Product Code	Product	Size oz. / g	Qty. / Cs.	Case (l" x w" x h")	Net Weight lbs. / kg	Gross Weight lbs. / kg	Pallet Info
06597	French Baguette (14.5" long)	9.00 / 255	30	16.75" x 13" x 14.75" (1.89 ft ³)	16.88 / 7.67	18.18 / 8.27	8 x 5 = 40 (80" high)
06520	Dark Pumpernickel Rye Baguette (14.5" long)	9.00 / 255	30	16.75" x 13" x 14.75" (1.89 ft ³)	16.88 / 7.67	18.18 / 8.27	8 x 5 = 40 (80" high)
06516	Multigrain Baguette (14.5" long)	11.50 / 325	30	16.75" x 13" x 14.75" (1.89 ft ³)	16.88 / 7.67	18.18 / 8.27	8 x 5 = 40 (80" high)
06515	Pepper-Onion Tear-Apart Loaf	6.00 / 170	36	17.375" x 15.375" x 10.375" (1.66 ft ³)	13.50 / 6.14	14.90 / 6.76	6 x 5 = 30 (80" high)



DARK PUMPERNICKEL RYE



PEPPER-ONION TEAR-APART LOAF