

UK Product E-Brochure





Product Range





Danish Pastries

Danish Pastries



150 years of baking know-how goes into every Schulstad Bakery Solutions Royal Danish Pastry

Crisp at the edges but soft and tender inside

24 light and flaky layers of pastry

The light and flaky pastry is created by encasing margarine in dough and taking it through a series of folds, rolls and turns

Products are pillow-packed in layers of 12, for protection and ease of use (12 fit perfectly on a baking tray)

Icing bags included inside case

All pastries bake-off straight from frozen

Each one comes ReadyGlazed – giving the pastry an appealing finish and eliminating the need for time-consuming hand-glazing

Danish Pastries



Maple Pecan Plait

Code: 80416

Maple syrup filling in a plait of light, flaky Danish pastry, topped with toasted pecan nuts.

Features: UK's original best selling Danish pastry, a must stock. 24 layers of Danish pastry in an easy to eat on the go format.

Baking guide: 18 minutes @ 190°C

Weight: 97g

Pieces Per Case: 48

Inclusions: None

Pallet: 11 layers x 10 cases: 110 cases total



Cinnamon Swirl

Code: 80513

A Danish classic – with a filling of real cinnamon in a premium quality, crisp Danish pastry swirl.

Features: An authentic Danish classic, another must stock, made with real cinnamon.

Baking guide: 18 minutes @ 190°C

Weight: 86.8g

Pieces Per Case: 48

Inclusions: Icing bag

Pallet: 11 layers x 10 cases: 110 cases total



Vanilla Crème Crown

Code: 80514

A light, flaky Danish pastry crown, filled with crème pâtissière and topped with hazelnut slices.

Features: 24 layers of light and flaky Danish pastry, with a ring of almond remonce added before the vanilla crème filling for a traditional Danish flavour.

Baking guide: 18 minutes @ 190°C

Weight: 98.8g

Pieces Per Case: 48

Inclusions: Icing bag

Pallet: 11 layers x 10 cases: 110 cases total

Danish Pastries



Apricot Crown

Code: 80518

A melt-in-the-mouth Danish pastry crown, with a fruity apricot filling.

Features: High fruit content in the filling (over 60% of filling) giving an intense fruit flavour. A core fruit flavour. Supplied ReadyGlazed.

Baking Guide: 18 minutes @ 190°C

Weight: 98.8g

Pieces Per Case: 48

Inclusions: Icing bag

Pallet: 11 layers x 10 cases: 110 cases total



Apple Crown

Code: 80515

A light, flaky Danish pastry crown, with a Bramley apple filling.

Features: Bramley apple pieces in the filling for a familiar and popular fruit flavour, supplied ReadyGlazed.

Baking Guide: 18 minutes @ 190°C

Weight: 98.8g

Pieces Per Case: 48

Inclusions: Icing bag

Pallet: 11 layers x 10 cases: 110 cases total



Royal Danish Selection

Code: 80511

A selection of three classic melt-in-the-mouth Danish pastries.

Features: Includes best sellers Cinnamon Swirl, Apricot Crown and Vanilla Crème Crown.

Baking guide: 18 minutes @ 190°C

Weight: 86.8g – 98.8g

Pieces Per Case: 12 of each (36 total)

Inclusions: Icing bag

Pallet: 11 layers x 10 cases: 110 cases total

Danish Pastries



Mini Danish Selection

Code: 80525

Bite-sized versions of our popular Danish, in a handy selection pack.

Features: Includes mini Maple Pecan Plait, Cinnamon Swirl, Vanilla Crème Crown, Apple Coronet and Raspberry Crown.

Baking guide: 15 minutes @ 190°C

Weight: 41.5g - 43g

Pieces Per Case: 24 of each (120 total)

Inclusions: Icing bag

Pallet: 11 layers x 10 cases: 110 cases total



Mini Signature Selection

Code: 881569

A selection of five indulgent mini pastries combining on-trend and modern flavours in a handy selection pack.

Features: Includes mini Salted Caramel Plait, Strawberry Shortcake Crown, Cherry Chocolate Coronet, Toasted Coconut Swirl and Lemon Cheesecake Coronet.

Baking guide: 15 minutes @ 190°C

Weight: 43g – 45g

Pieces Per Case: 24 of each (120 total)

Inclusions: Chocolate flavoured icing bag

Pallet: 11 layers x 10 cases: 110 cases total

Minimania



Apple & Custard Lattice

Code: 3169452

A Bramley apple and custard filling in a light and flaky Danish pastry lattice.

Features: Flavour profile fits the trend for 'favourites', dual filling, 24 layers of light and flaky Danish pastry, supplied ReadyGlazed.

Baking guide: 18 minutes @ 190°C

Weight: 92.8g

Pieces Per Case: 60

Inclusions: None (icing bag is not included)


Pallet: 11 layers x 10 cases: 110 cases total



Viennoiserie



Viennoiserie

A photograph of a cup of coffee on a saucer with a spoon, and a plate of chocolate croissants. One croissant is cut open, revealing a dark chocolate filling. The background is a light-colored wooden surface.

Croissants which need finishing are supplied with an icing sugar pot in the case, making it easy to present products perfectly

Unique dough-resting process allows the dough to rise naturally, for optimum flavour and texture. Delivers the perfect croissant experience

Dough is carefully laminated to give 16 layers

Filled croissants have a filling that runs end-to-end, delivering a superior flavour experience in every bite

All pastries bake-off straight from frozen



Straight All Butter Croissant

Code: 651092

All-butter croissant dough, with a light open texture, in a straight croissant shape.

Features: Long resting at a low temperature to develop the optimum dough structure and flavour.

Baking guide: 18 minutes @ 190°C

Weight: 60g

Pieces per case: 52

Inclusions: None

Pallet: 9 layers x 10 cases: 90 cases total



Straight All Butter Croissant

Code: 17210000

All-butter croissant dough, with a light open texture, in a straight croissant shape.

Features: Long resting at a low temperature to develop the optimum dough structure and flavour.

Baking guide: 18 minutes @ 190°C

Weight: 70g

Pieces per case: 48

Inclusions: None

Pallet: 10 layers x 8 cases: 80 cases total



Straight All Butter Croissant

Code: 651161

All-butter croissant dough, with a light open texture, in a straight croissant shape.

Features: Unique dough resting process to develop optimum flavour and texture. Egg-glazed.

Baking guide: 18 minutes @ 190°C

Weight: 85g

Pieces per case: 42

Inclusions: None

Pallet: 8 layers x 10 cases: 80 cases total



Curved All Butter Croissant

Code: Q022 / EZL10

A traditional crescent shape, rich, buttery taste and light open texture combined with crisp outer layers to give a truly authentic taste.

Features: Unique dough resting process to develop optimum flavour and texture. Egg-glazed.

Baking guide: 18 minutes @ 190°C / 20 minutes @ 190°C

Weight: 70g / 90g

Pieces per case: 48/36

Inclusions: None

Pallet: 8 layers x 10 cases: 80 cases total



Chocolate Croissant

Code: Q009

A rich, buttery croissant with a light, open texture; filled end-to-end with a chocolate flavoured filling and topped with real chocolate shavings.

Features: Unique dough resting process. Chocolate filling goes-end-to-end.

Baking guide: 20 minutes @ 190°C

Weight: 95g

Pieces per case: 48

Inclusions: None

Pallet: 8 layers x 10 cases: 80 cases total



Almond Croissant

Code: Q008

A rich, buttery croissant with a light, open texture; filled end-to-end with almond paste and topped with flaked almonds.

Features: Unique dough resting process to develop optimum flavour and texture. Almond filling goes-end-to-end. High almond content filling.

Baking guide: 20 minutes @ 190°C

Weight: 95g

Pieces per case: 48

Inclusions: Icing sugar pot

Pallet: 8 layers x 10 cases: 80 cases total



NEW

Pain Chocolat

Code: 17920000

Rich, buttery croissant dough with a light open texture and crisp outer layers, filled with Belgian chocolate.

Features: Unique dough resting process. Belgian chocolate filling goes-end-to-end.

Baking guide: 18 minutes @ 190°C

Weight: 75g

Pieces per case: 48

Inclusions: None

Pallet: 10 layers x 8 cases: 80 cases total



Pain Chocolat

Code: EG19

Rich, buttery croissant dough with a light open texture and crisp outer layers, filled with Belgian chocolate.

Features: Unique dough resting process. Belgian chocolate filling goes-end-to-end.

Baking guide: 18 minutes @ 190°C

Weight: 90g

Pieces per case: 48

Inclusions: None

Pallet: 9 layers x 10 cases: 90 cases total



Pain Raisin

Code: Q0046

Rich, buttery croissant dough rolled with crème pâtissière and raisins into the traditional Continental shape.

Features: Unique dough resting process to develop optimum flavour and texture. Egg-glazed. Large visible raisins.

Baking guide: 20 minutes @ 190°C

Weight: 105g

Pieces Per Case: 36

Inclusions: None

Pallet: 9 layers x 10 cases: 90 cases total



NEW

Mini Filled Croissant Selection

Code: 17300003

An assortment of filled mini butter croissants in apricot, almond and chocolate & hazelnut flavours.

Features: Made with all-butter croissant dough for superior quality. Unique dough resting process to develop optimum flavour and texture.

Baking guide: 15 minutes @ 190°C

Weight: 40-45g

Pieces per case: 108 (36 of each)

Inclusions: Icing sugar pot

Pallet: 10 layers x 8 cases: 80 cases total



NEW

Mini Viennoiserie Assortment

Code: 22320000

An assortment of mini croissants, mini pains au chocolat and mini pains aux raisins

Features: Made with all-butter croissant dough for superior quality. Unique dough resting process to develop optimum flavour and texture.

Baking guide: 15 minutes @ 190°C

Weight: 30g

Pieces per case: 150 (50 of each)

Inclusions: None

Pallet: 10 layers x 8 cases: 80 cases total

Sweet Treats



Ideal
'me time'
treats with a
cup of tea or
coffee



Sweet Treats



Portuguese Custard Tart

Code: PYB02

A light, crisp pastry case with a sweet egg custard filling that gives a caramelised finish. A Portuguese speciality.

Features: Supplied with a caramelised finish. Pre-baked. Only a short baking time is required.

Baking guide: 16 minutes @ 180°C

Weight: 57.9g

Pieces Per Case: 48

Inclusions: None

Pallet: 12 layers x 10 cases: 120 cases total



6.5" Sweet Finger Roll

Code: 3008

A fully baked, white sweet finger roll, approximately 6.5 inches in length.

Benefits: The rolls are supplied frozen, so reduces wastage. Simply thaw and serve which saves preparation time.

Serving Suggestion: Can be topped and turned into an iced-bun.

Thaw and Serve: 60 minutes

Storage: Once thawed, store in a cool dry place in a sealed bag and use within 2-3 days.

Weight: 56g

Pieces Per Case: 48

Inclusions: None

Pallet: 9 layers x 11 cases: 99 cases total

Croquantes & Teacakes



Chocolate & Hazelnut Croquante

Code: 151252

A chocolate flavoured filling with sugar-coated hazelnut pieces encased in pastry. Topped with sugar-coated, hazelnut slices and decorated with real chocolate pieces.

Features: Popular mainstream flavour profile with a crunchy filling & topping – double the crunch. Features a hand-holdable shape and contains free range egg.

Baking guide: 18 minutes @ 190°C

Weight: 95g

Pieces Per Case: 42

Inclusions: None

Pallet: 10 layers x 10 cases: 100 cases total



Cherry & Almond Croquante

Code: 151251

Layers of cherry and almond fillings, encased in pastry and topped with crunchy sugar-coated flaked almonds. A classic taste combination.

Features: Classic 'Bakewell' flavour profile in a continental format with a crunchy almond topping. Features a hand-holdable shape and contains free range egg.

Baking guide: 18 minutes @ 190°C

Weight: 95g

Pieces Per Case: 42

Inclusions: None

Pallet: 10 layers x 10 cases: 100 cases total



5" Fruited Teacake

Code: 6002

A fully baked, fully sliced, round, large 5 inch fruited teacake, including juicy currants and sultanas.

Benefits: They are fully sliced for added convenience and gives an even surface for toasting. Teacakes are supplied frozen, so reduces wastage. Simply thaw and serve which saves preparation time.

Serving Suggestion: For afternoon tea served with butter and jam, a mid morning break or snack anytime.

Thaw and Serve: 60 minutes

Storage: Once thawed, store in a cool dry place in a sealed bag and use within 4 days.

Baking Guide: The cut surfaces can be toasted.

Weight: 89g


Pieces Per Case: 48

Pallet: 6 layers x 10 cases: 60 cases total



Savouries

Savouries



Versatile products – they're great on a cheese board, as a soup accompaniment or even as bruschetta. Why not also try filling cheese twists to make yummy sandwich alternatives?

Short
bake-off times
for added
convenience

Hand-holdable
shapes make our
savouries perfect
for eating
on-the-move

Great as hot snacks
and also delicious cold.
They do not need to be
kept warm, ensuring
operational simplicity
and eliminating hot
cabinet costs

All our savouries
can be eaten as a
snack or light meal at any
time of day, enabling you
to respond to more
sales opportunities –
maximising sales
and profits

Savouries



NEW

Roasted Vegetable & Pesto Savoury Crowns

Code: 881668

Flaky, cheesy, pastry crown filled with green pesto and cheesy béchamel sauce topped with chunky mixed roast vegetables.

Features: Topped with chunky roasted vegetables to give a 'grown-up' appeal, able to be served hot or cold.

Baking guide: 15 minutes @ 190°C

Weight: 114g

Pieces Per Case: 48

Inclusions: None

Pallet: 11 layers x 10 cases: 110 cases total



NEW

Cheese, Chive & Cherry Tomato Savoury Crowns

Code: 881669

Flaky, cheesy, pastry crown filled with cheese and chive sauce and topped with roasted cherry tomatoes.

Features: Hand-holdable shape for eating on-the-go, able to be served hot or cold.

Baking guide: 15 minutes @ 190°C

Weight: 106g

Pieces Per Case: 48

Inclusions: None

Pallet: 11 layers x 10 cases: 110 cases total

Savouries



Cheese Twist

Code: 151126

All butter pastry with a dash of Dijon mustard, twisted and topped with a combination of cheeses.

Features: Hand-holdable shape for on-the-move eating, able to be served hot or cold.

Baking guide: 15 minutes @ 190°C

Weight: 90g

Pieces Per Case: 50

Inclusions: None

Pallet: 10 layers x 10 cases: 100 cases total



Bacon & Cheese Twist

Code: 3199030

Bacon, cheese and a dash of Dijon mustard in a pastry twist, topped with a combination of cheeses.

Features: Popular flavour profile, suitable for breakfast, with the same hand-holdable shape as the original version.

Baking guide: 15 minutes @ 190°C

Weight: 90g

Pieces Per Case: 50

Inclusions: None

Pallet: 10 layers x 10 cases: 100 cases total



Tomato & Cheese Swirly

Code: 151201

Real tomato filling in a soft bread swirl, topped with Gouda cheese & basil.

Features: A favourite meal (pizza) in a unique on-the-go snacking format. An Italian style tomato flavour profile.

Baking guide: 15 minutes @ 190°C

Weight: 115g

Pieces Per Case: 35

Inclusions: None

Pallet: 10 layers x 10 cases: 100 cases total

Savouries



Spinach & Ricotta Plait

Code: B2042

Delicious Continental pastry wrapped around a filling of spinach and Ricotta cheese, and topped with finely grated Italian cheese.

Features: Classic continental flavour combination in a hand-holdable, on-the-go format.

Baking guide: 20 minutes @ 190°C

Weight: 120g

Pieces Per Case: 36

Inclusions: None

Pallet: 10 layers x 10 cases: 100 cases total

Allergen Advice: Not suitable for vegetarians



Pretzel Selection

Code: 151185

A selection of soft, hand-knotted, German pretzels, made to simple recipes and finished with a traditional 'lye' glaze.

Features: Pack contains Traditional, Sesame and Poppy seed varieties. Attractive, traditional knotted appearance.

Thaw & Serve: 30 minutes or flashbake for 2 minutes @ 175°C

Weight: 105g

Pieces Per Case: 45 (15 of each variety)

Inclusions: None

Pallet: 7 layers x 5 cases: 35 cases total



Wheat Bread

Scandinavian Sandwich Thins



Soft White Sandwich Thins

Code: 1665

A Scandinavian inspired, soft white, full baked sandwich carrier.

Benefits: A versatile and lighter sandwich carrier alternative – perceived as a healthier option.

Serving Suggestion: Topped, filled, toasted or serve as a tear and share. Try filling with ham, Swiss cheese, lettuce and tomato for a truly Scandi sandwich.

Thaw and Serve: 1 hour

Weight: 65g

Pieces Per Case: 40

Pallet: 6 layers x 12 cases: 72 cases total



Soft Rye Sandwich Thins

Code: 1664

A fully baked sandwich carrier, made with soft whole rye grains soaked in sourdough.

Benefits: Rye is one of the oldest grains used for bread making in Scandinavia and gives a strong rich flavor.

Serving Suggestion: Topped, filled, toasted or serve as a tear and share. Try filling with prawns, sliced boiled eggs, dill and crème fraiche for a true Scandi taste.

Thaw and Serve: 1 hour

Weight: 65g

Pieces Per Case: 40

Pallet: 6 layers x 12 cases: 72 cases total

Ciabatta Rolls

All made with extra virgin olive oil for an authentic Italian flavour



95g Ciabatta Roll

Code: 9100

A traditional Italian style Ciabatta roll with an open texture and authentic full flavour, made with extra virgin olive oil.

Benefits: Bulk fermented to provide an open texture with increased flavour. Convenient and versatile – suitable for filling, toasting, tearing or dunking. Made with extra virgin olive oil creating a superior flavour.

Serving Suggestion: Serve as an accompaniment to soup. Add toppings to both sides to create a bruschetta starter. Fill with a favourite flavour combination. Use as a tear and share bread and dip in olive oil.

Baking Guide: Bake from frozen in a pre-heated oven for 8-10 minutes @ 210°C. Settings may vary depending on oven type.

Weight: 95g

Pieces Per Case: 40

Pallet: 5 layers x 8 cases: 40 cases total



105g Square Ciabatta Roll

Code: 9101

A traditional Italian style Ciabatta square roll with an open texture and authentic full flavour, made with extra virgin olive oil.

Benefits: Bulk fermented to provide an open texture with increased flavour. Convenient and versatile – suitable for filling, toasting, tearing or dunking. Made with extra virgin olive oil creating a superior flavour.

Serving Suggestion: Fill with a favourite flavour combination. Use as a tear and share bread and dip in olive oil. Serve as an accompaniment to soup.

Baking Guide: Bake from frozen in a pre-heated oven for 8-10 minutes @ 210°C. Settings may vary depending on oven type.

Weight: 105g

Pieces Per Case: 40

Pallet: 5 layers x 8 cases: 40 cases total



120g Top Cut Ciabatta Roll

Code: 9102

A traditional Italian style Ciabatta roll with a decorative top cut, an open texture and authentic full flavour, containing extra virgin olive oil.

Benefits: Bulk fermented to provide an open texture with increased flavour. Convenient and versatile – suitable for filling, toasting, tearing or dunking. Made with extra virgin olive oil creating a superior flavour.

Serving Suggestion: Fill with a favourite flavour combination. Use as a tear and share bread and dip in olive oil.

Baking Guide: Bake from frozen in a pre-heated oven for 8-10 minutes @ 210°C. Settings may vary depending on oven type.

Weight: 120g

Pieces Per Case: 40

Pallet: 5 layers x 8 cases: 40 cases total

Ciabatta

All made with extra virgin olive oil for an authentic Italian flavour



Rusticata Dinner Rolls Selection

Code: 151028

Petite Baguette - stone baked with a crisp crust and light open texture. Made with extra virgin olive oil and semolina flour.

Malted Grain Navette - dark golden, stone baked roll with malted grains for a subtle malt flavour.

Parmesan Pave – stone baked with a light, crisp golden crust, flavoured with a generous amount of real Parmesan cheese.

Baking guide: 6 minutes @ 210°C

Weight: PB 40g, MGN 45g, PP 40g

Pieces Per Case: 90

Inclusions: None

Pallet: 10 layers x 5 cases: 50 cases total



Rustic Ciabatta

Code: 151241

A full flavoured Italian style ciabatta roll made with sourdough.

Features: A round ended bread which is versatile; slice, fill or toast. Ideal as a carrier or meal accompaniment.

Baking Guide: 6 minutes @ 190°C

Weight: 120g

Pieces Per Case: 60

Inclusions: None

Pallet: 5 layers x 5 cases: 25 cases total



300g Ciabatta Loaf

Code: 9103

A traditional Italian style Ciabatta loaf with an open texture and authentic full flavour, made with extra virgin olive oil.

Benefits: Bulk fermented to provide an open texture with increased flavour. Convenient and versatile – suitable for filling, topping, toasting, tearing or dunking. Made with extra virgin olive oil creating a superior flavour.

Serving Suggestion: Cut slices, then top them to create bruschetta/canapés. Cut and fill with a favourite flavour combination. Use as a tear and share bread and dip in olive oil. Slice and serve as an accompaniment to soup.

Baking Guide: Bake from frozen in a pre-heated oven for 12-14 minutes @ 210°C. Settings may vary depending on oven type.

Weight: 300g

Pieces Per Case: 20

Pallet: 5 layers x 8 cases: 40 cases total

Stone Baked Breads

All made with extra virgin olive oil and stone baked for a fuller flavour



Plain Rusticata

Code: 151045

A stone baked mini baguette that combines a light, crisp golden crust, authentic floured appearance, and soft, open textured centre.

Features: Lightly floured appearance, made with extra virgin olive oil and semolina flour and stone baked to create a fuller flavour.

Baking guide: 6 minutes @ 210°C

Weight: 120g

Pieces Per Case: 65

Inclusions: None

Pallet: 5 layers x 5 cases: 25 cases total



Demi-Baguette Rusticata

Code: 151115

A rustic stone baked bread that combines a light, crisp golden crust, light, floured appearance, and soft, open textured centre. Ideal for single servings.

Features: Lightly floured appearance, made with extra virgin olive oil and semolina flour and stone baked to create a fuller flavour.

Baking guide: 6 minutes @ 210°C

Weight: 170g

Pieces Per Case: 55

Inclusions: None

Pallet: 5 layers x 5 cases: 25 cases total



Baguette Rusticata

Code: 151117

A rustic stone baked bread with a light, crisp golden crust, authentic floured appearance, and soft, open textured centre in a traditional baguette shape.

Features: Lightly floured appearance, made with extra virgin olive oil and semolina flour and stone baked to create a fuller flavour.

Baking guide: 12 minutes @ 210°C

Weight: 300g

Pieces Per Case: 25

Inclusions: None

Pallet: 5 layers x 5 cases: 25 cases total

Paninis

All made with extra virgin olive oil for an authentic Italian flavour



White Panini

Code: 7100

An Italian-style white baguette, on average 270mm in length, enriched with extra virgin olive oil. Designed to be sliced, filled and grilled to produce a hot flat sandwich.

Benefits: Supplied frozen, so the customer can defrost and grill them when needed, reducing wastage. Using extra virgin olive oil gives an authentic feel and a great eating experience.

Serving Suggestion: Fill with Mozzarella and tomato, cheese and ham, or your favourite combination.

Baking Guide: Defrost for 60 minutes. Warm grill to 250°C. Slice panini through. Fill with required ingredients. Place top back on panini. Carefully place on double sided grill. Close and toast for approximately 4 minutes or until filling is hot.

Weight: 135g

Pieces Per Case: 30

Pallet: 7 layers x 8 cases: 56 cases total



Herb Panini

Code: 7101

An Italian-style white baguette speckled with herbs, on average 270mm in length, enriched with extra virgin olive oil. Designed to be sliced, filled and grilled to produce a hot flat sandwich.

Benefits: Supplied frozen, so the customer can defrost and grill them when needed, reducing wastage. Using extra virgin olive oil gives an authentic feel and a great eating experience.

Serving Suggestion: Fill with Mozzarella and tomato, cheese and ham, or your favourite combination.

Baking Guide: Defrost for 60 minutes. Warm grill to 250°C. Slice panini through. Fill with required ingredients. Place top back on panini. Carefully place on double sided grill. Close and toast for approximately 4 minutes or until filling is hot.

Weight: 135g

Pieces Per Case: 30

Pallet: 7 layers x 8 cases: 56 cases total

Grill Marked Paninis

All made with extra virgin olive oil for an authentic Italian flavour



Small Grill Marked Panini

Code: 7105

An Italian-style white hinge sliced baguette, on average 200mm in length, enriched with extra virgin olive oil. Grill marks are applied to the top surface for the 'just-grilled' look.

Benefits: Hinge sliced for total convenience. Made with extra virgin olive oil for a superior flavour. Supplied frozen so it can be defrosted when needed, reducing wastage. The 'just-grilled' look is appetising, whether it is prepared by oven or grill, offering flexibility.

Serving Suggestion: Fill with Mozzarella and tomato, cheese and ham, or your favourite combination.

Baking Guide: Defrost for 60 minutes. Place in a pre-heated oven for 4-5 minutes at 200°C, or heat the filled panini in a pre-heated grill for 4 minutes.

Weight: 107.5g

Pieces Per Case: 40

Pallet: 7 layers x 8 cases: 56 cases total



Large Grill Marked Panini

Code: 7103

An Italian-style white hinge sliced baguette, on average 270mm in length, enriched with extra virgin olive oil. Grill marks are applied to the top surface for the 'just-grilled' look.

Benefits: Hinge sliced for total convenience. Made with extra virgin olive oil for a superior flavour. Supplied frozen so it can be defrosted when needed, reducing wastage. The 'just-grilled' look is appetising, whether it is prepared by oven or grill, offering flexibility.

Serving Suggestion: Fill with Mozzarella and tomato, cheese and ham, or your favourite combination.

Baking Guide: Defrost for 60 minutes. Place in a pre-heated oven for 4-5 minutes at 200°C, or heat the filled panini in a pre-heated grill for 4 minutes.

Weight: 135g

Pieces Per Case: 30

Pallet: 7 layers x 8 cases: 56 cases total

French Breads



Products conform to the 2012 FSA salt level guidelines

Uses a specific blend of wheat to deliver high quality products

Produced on a Mecatherm line specifically designed for French bread production

Two types of bread to choose from; white and malted wheat

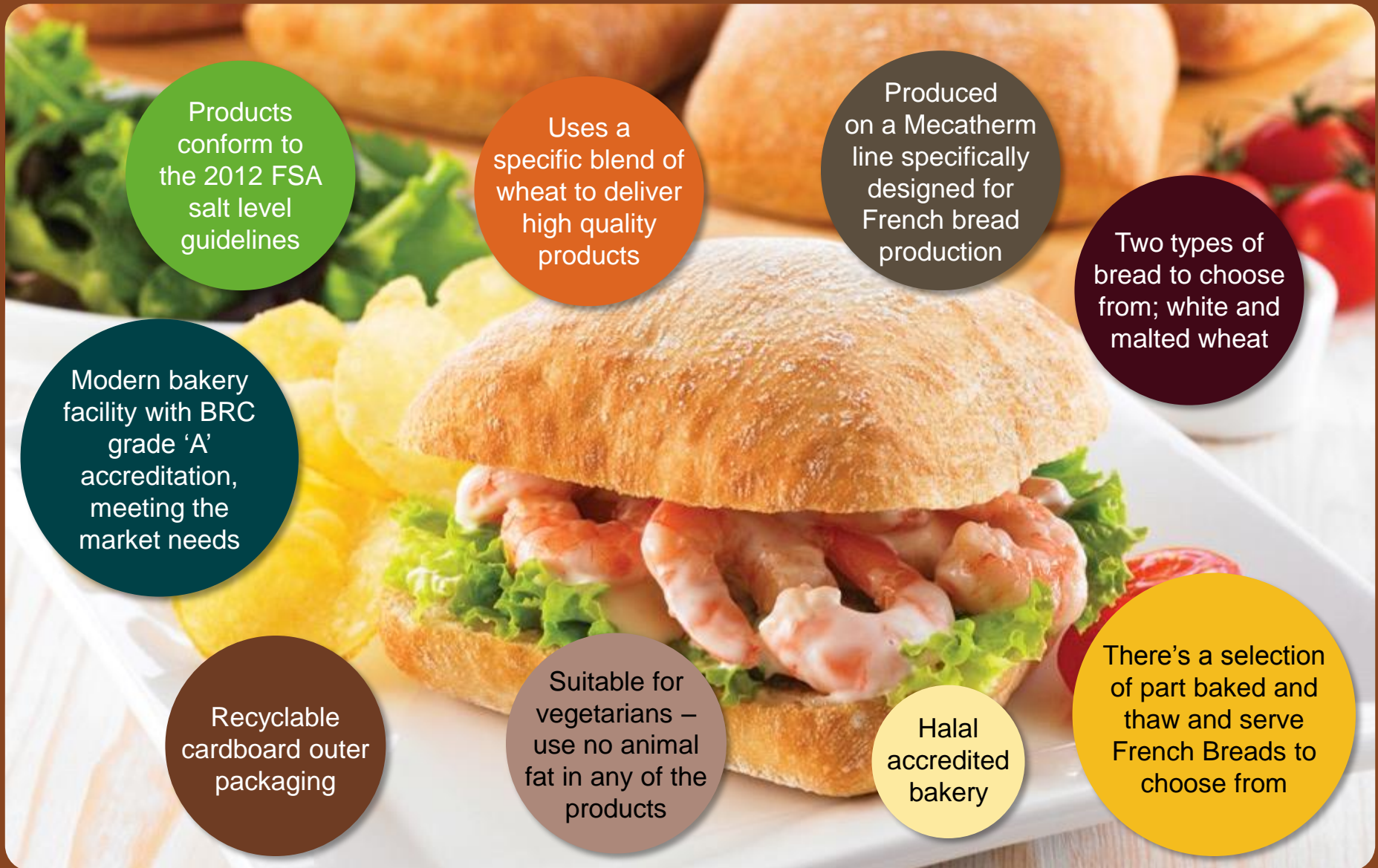
Modern bakery facility with BRC grade 'A' accreditation, meeting the market needs

Recyclable cardboard outer packaging

Suitable for vegetarians – use no animal fat in any of the products

Halal accredited bakery

There's a selection of part baked and thaw and serve French Breads to choose from



Petit Pains – Part Baked



Part Baked White Petit Pain

Code: 7011

A white, part baked roll on average 120mm (approx. 4½") in length. The product has one decorative top cut and is supplied frozen for bake off by the customer.

Benefits: Supplied frozen, so the customer can bake off when needed, reducing wastage.

Serving Suggestion: Split and fill, or slice and serve with soups and starters.

Baking Guide: Preheat oven to 200°C (gas mark 6). Bake product from frozen for 8–10 minutes until golden brown. For ovens with steam injection facility, inject steam for 10 seconds at start of baking.

Storage: Once baked, consume within 4 hours.

Weight: 59g

Pieces Per Case: 70

Pallet: 7 layers x 8 cases: 56 cases total



Part Baked Malted Wheat Petit Pain

Code: 7012

A malted wheat, part baked roll on average 120mm (approx. 4½") in length. The product has one decorative top cut and is supplied frozen for bake off by the customer.

Benefits: Supplied frozen, so the customer can bake off when needed, reducing wastage.

Serving Suggestion: Split and fill, or slice and serve with soups and starters.

Baking Guide: Preheat oven to 200°C (gas mark 6). Bake product from frozen for 8–10 minutes until golden brown. For ovens with steam injection facility, inject steam for 10 seconds at start of baking.

Storage: Once baked, consume within 4 hours.

Weight: 61g

Pieces Per Case: 70

Pallet: 7 layers x 8 cases: 56 cases total



Part Baked Mini White Petit Pain

Code: 7013

A white, part baked mini roll on average 95mm (approx. 3½") in length. The product has one decorative top cut and is supplied frozen for bake off by the customer.

Benefits: Supplied frozen, so the customer can bake off when needed, reducing wastage.

Serving Suggestion: Fill with hot or cold fillings or serve with salads, soups and starters. Also the perfect dinner roll.

Baking Guide: Preheat oven to 200°C (gas mark 6). Bake product from frozen for 8–10 minutes until golden brown. For ovens with steam injection facility, inject steam for 10 seconds at start of baking.

Storage: Once baked, consume within 4 hours.

Weight: 45g

Pieces Per Case: 100

Pallet: 7 layers x 8 cases: 56 cases total

White Petit Pains & Mini French



Thaw & Serve White Petit Pain

Code: 7005

A white, thaw and serve roll, with one decorative top cut. On average 120mm (approx. 4") in length. Supplied frozen.

Benefits: Simply thaw and serve, no baking is required which saves time.

Serving Suggestion: Split and fill, or slice and serve with soups and starters.

Thaw and Serve: 60 minutes

Baking Guide: For a crisp crust, the defrosted product can be baked in a pre-heated oven at 200°C (gas mark 6) for approximately 3 minutes.

Storage: Once baked, consume within 4 hours.

Weight: 59g

Pieces Per Case: 70

Pallet: 7 layers x 8 cases: 56 cases total



Part Baked White Mini French

Code: 7010

A white, part baked roll on average 195mm (approx. 7½") in length. The product has one decorative top cut and is supplied frozen for bake off by the customer.

Benefits: Supplied frozen, so the customer can bake off when needed, reducing wastage.

Serving Suggestion: Fill with a variety of hot or cold fillings or serve with salads, starters or soups.

Baking Guide: Preheat oven to 200°C (gas mark 6). Bake product from frozen for 8–10 minutes until golden brown. For ovens with steam injection facility, inject steam for 10 seconds at start of baking.

Storage: Once baked, consume within 4 hours.

Weight: 90g

Pieces Per Case: 45

Pallet: 7 layers x 8 cases: 56 cases total



Thaw & Serve White Mini French

Code: 7004

A white, thaw and serve long roll on average 195mm in length. The product has a decorative top cut and is supplied frozen.

Benefits: Simply thaw and serve, no baking is required which saves time.

Serving Suggestion: Split and fill, or slice and serve with soups and starters.

Thaw and Serve: 60 minutes

Baking Guide: For a crisp crust, the defrosted product can be baked in a pre-heated oven at 200°C (gas mark 6) for approximately 3 minutes.

Storage: Once baked, consume within 4 hours.

Weight: 90g

Pieces Per Case: 45

Pallet: 7 layers x 8 cases: 56 cases total

Small Baguettes – Part Baked



Part Baked White Small Baguette

Code: 7008

A white, part baked baguette on average 280mm (approx. 11") in length. The product has two decorative top cuts and is supplied frozen for bake off by the customer.

Benefits: Supplied frozen, so the customer can bake off when needed, reducing wastage.

Serving Suggestion: Split and fill, or slice and serve with soups and starters.

Baking Guide: Preheat oven to 200°C (gas mark 6). Bake product from frozen for 8–10 minutes until golden brown. For ovens with steam injection facility, inject steam for 10 seconds at start of baking.

Storage: Once baked, consume within 4 hours.

Weight: 135g

Pieces Per Case: 30

Pallet: 7 layers x 8 cases: 56 cases total



Part Baked Malted Wheat Small Baguette

Code: 7009

A malted wheat, part baked baguette on average 280mm in length. The product has two decorative top cuts and is supplied frozen for bake off by the customer.

Benefits: Supplied frozen, so the customer can bake off when needed, reducing wastage.

Serving Suggestion: Split and fill, or slice and serve with soups and starters.

Baking Guide: Preheat oven to 200°C (gas mark 6). Bake product from frozen for 8–10 minutes until golden brown. For ovens with steam injection facility, inject steam for 10 seconds at start of baking.

Storage: Once baked, consume within 4 hours.

Weight: 135g

Pieces Per Case: 30

Pallet: 7 layers x 8 cases: 56 cases total



Part Baked Petite Baguette

Code: 7019

A white part baked baguette. This product has three decorative top cuts and is supplied frozen for bake off by the customer.

Benefits: Supplied frozen, so the customer can bake off when needed, reducing wastage.

Serving Suggestion: Slice and fill with a variety of hot or cold ingredients such as cheese and ham, tuna mayonnaise or bacon and brie.

Baking Guide: Pre-heat oven to 200°C (gas mark 6). Bake from frozen for 8–10 minutes until golden brown. For ovens with steam injection facility, inject steam for 10 seconds at start of baking.

Storage: Once baked, consume within 4 hours.

Weight: 160g

Pieces Per Case: 30

Pallet: 7 layers x 8 cases: 56 cases total

Small Baguettes – Thaw & Serve



Thaw & Serve White Small Baguette

Code: 7002

A white thaw and serve baguette on average 280mm (approx. 11") in length. The product has two decorative top cuts and is supplied frozen.

Benefits: Simply thaw and serve, so no baking is required which saves time.

Serving Suggestion: Split and fill, or slice and serve with soups and starters.

Thaw and Serve: 60 minutes

Baking Guide: For a crisp crust, the defrosted product can be baked in a pre-heated oven at 200°C (gas mark 6) for approximately 3 minutes.

Storage: Once baked, consume within 4 hours.

Weight: 135g

Pieces Per Case: 30

Pallet: 7 layers x 8 cases: 56 cases total



Thaw & Serve Malted Wheat Small Baguette

Code: 7003

A malted wheat thaw and serve baguette on average 280mm in length. The product has two decorative top cuts and is supplied frozen.

Benefits: Simply thaw and serve, so no baking is required which saves time.

Serving Suggestion: Split and fill, or slice and serve with soups and starters.

Thaw and Serve: 60 minutes

Baking Guide: For a crisp crust, the defrosted product can be baked in a pre-heated oven at 200°C (gas mark 6) for approximately 3 minutes.

Storage: Once baked, consume within 4 hours

Weight: 135g

Pieces Per Case: 30

Pallet: 7 layers x 8 cases: 56 cases total



Thaw & Serve Express Baguette

Code: 7777

A white, thaw and serve baguette, hinge sliced with two decorative top cuts. Supplied frozen, this premium baguette had been developed for the sandwich market. On average 280mm (approx. 11") in length.

Benefits: Simply thaw and serve, so no baking is required which saves time. Already hinge sliced for added convenience.

Serving Suggestion: Fill with hot or cold ingredients such as; tuna mayo, cheese and tomato, BLT, sausage and egg.

Thaw and Serve: 60 minutes

Baking Guide: For a crisp crust, the defrosted product can be baked in a pre-heated oven at 200°C (gas mark 6) for approx. 3 minutes.

Storage: Once baked, consume within 4 hours.

Weight: 145g

Pieces Per Case: 30

Pallet: 7 layers x 8 cases: 56 cases total

White Large Baguettes

Part Baked



Part Baked Large Baguette

Code: 7007

A white, part baked baguette on average 540mm (approx. 21.1/4") in length. The product has five decorative top cuts and is supplied frozen for bake off by the customer.

Benefits: Supplied frozen, so the customer can bake off when needed, reducing wastage.

Serving Suggestion: Slice and serve with soups and starters.

Baking Guide: Preheat oven to 200°C (gas mark 6). Bake product from frozen for 8–10 minutes until golden brown. For ovens with steam injection facility, inject steam for 10 seconds at start of baking.

Storage: Once baked, consume within 4 hours.

Weight: 230g

Pieces Per Case: 20

Pallet: 7 layers x 8 cases: 56 cases total



Part Baked White Fluted Baguette

Code: 7022

A white, part baked fluted baguette on average 585mm (approx. 23") in length. The product has five decorative top cuts and is supplied frozen for bake off by the customer.

Benefits: Supplied frozen, so the customer can bake off when needed, reducing wastage.

Serving Suggestion: Slice and serve with soups and starters.

Baking Guide: Preheat oven to 200°C (gas mark 6). Bake product from frozen for 8–10 minutes or until golden brown. For ovens with steam injection facility, inject steam for 10 seconds at start of baking.

Storage: Once baked, consume within 4 hours.

Weight: 445g

Pieces Per Case: 12

Pallet: 6 layers x 8 cases: 48 cases total

Raw Dough – Dough Pucks



185g Dough Pucks

Code: 1512

Pre-mixed dough supplied in frozen pucks for convenience. Perfect size for a 9" Thin Crust Pizza.

Benefits: No need to make the dough, so saves time in the kitchen. The puck shape makes 'pressing' or forming the end product much easier for the operator and provides a better edge to the finished pizza. A special pizza formulated high gluten flour is used to give an authentic product with its unique flavour and texture.

Preparation Guide: Remove required number of dough pucks from freezer and place approximately 2" apart on a tray. To avoid skinning, cover with a lightly greased film and place in refrigerator overnight.

Weight: 185g

Pieces Per Case: 60

Pallet: 6 layers x 12 cases: 72 cases total



270g Dough Pucks

Code: 1513

Pre-mixed dough supplied in frozen pucks for convenience. Perfect size for a 9" Deep Pan Pizza.

Benefits: No need to make the dough, so saves time in the kitchen. The puck shape makes 'pressing' or forming the end product much easier for the operator and provides a better edge to the finished pizza. A special pizza formulated high gluten flour is used to give an authentic product with its unique flavour and texture.

Preparation Guide: Remove required number of dough pucks from freezer and place approximately 2" apart on a tray. To avoid skinning, cover with a lightly greased film and place in refrigerator overnight.

Weight: 270g

Pieces Per Case: 40

Pallet: 5 layers x 12 cases x 60 cases total



340g Dough Pucks

Code: 1514

Pre-mixed dough supplied in frozen pucks for convenience. Perfect size for a 12" Thin Crust Pizza.

Benefits: No need to make the dough, so saves time in the kitchen. The puck shape makes 'pressing' or forming the end product much easier for the operator and provides a better edge to the finished pizza. A special pizza formulated high gluten flour is used to give an authentic product with its unique flavour and texture.

Preparation Guide: Remove required number of dough pucks from freezer and place approximately 2" apart on a tray. To avoid skinning, cover with a lightly greased film and place in refrigerator overnight.

Weight: 340g

Pieces Per Case: 30

Pallet: 5 layers x 12 cases x 60 cases total

Raw Dough – Dough Pucks



510g Dough Pucks

Code: 1515

Pre-mixed dough supplied in frozen pucks for convenience. Perfect size for a 12" Deep Pan Pizza.

Benefits: No need to make the dough, so saves time in the kitchen. The puck shape makes 'pressing' or forming the end product much easier for the operator and provides a better edge to the finished pizza. A special pizza formulated high gluten flour is used to give an authentic product with its unique flavour and texture.

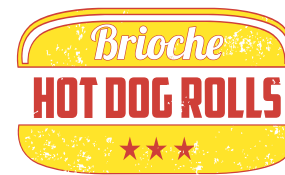
Preparation Guide: Remove required number of dough pucks from freezer and place approximately 2" apart on a tray. To avoid skinning, cover with a lightly greased film and place in refrigerator overnight.

Weight: 510g

Pieces Per Case: 20

Pallet: 6 layers x 10 cases: 60 cases total

Fast Food Breads



Fast Food Breads



UK market
leader in
foodservice
and fast food
bread

Products
conform to the
**2012 FSA
salt level
guidelines**

Signature
**sponge and
dough
fermentation**
gives distinctive
flavour and
texture

**Halal accredited
UK bakeries**

Recyclable outer
packaging

Sandwich
rolls and baps:
made on indented
trays to give a
**consistent shape
and size**

Suitable for
vegetarians –
no animal fat
used in any of the
products

Hot dog rolls:
made using
bespoke **indented
pans**, designed to
provide square
ends

Manufactured on
BakeTech ovens
and provers, using
**AMF transfer
system** in UK
bakeries

Use a specific
blend of wheat
to deliver high
quality products



New

Grill Marked Burger Bun

Code: 1676

A fully baked, fully sliced burger bun with grill marks applied to the top to give an authentic 'just-grilled' look.

Benefits: Pre-sliced for convenience. Grill marks applied to the top for maximum impact with minimum effort. Simply thaw and serve.

Serving Suggestion: Serve with a premium patty, slow roasted BBQ brisket, double bacon, Cheddar cheese, tomato, onion, lettuce and smoky BBQ sauce.

Thaw & Serve: 1 hour

Baking Guide: The cut surface may be toasted until golden brown.

Storage: Once thawed, store in a cool dry place in a sealed bag and use within 2-3 days.

Size: Approximately 4.5 inches in diameter.

Weight: 77g

Pieces Per Case: 48

Pallet: 9 layers x 8 cases: 72 cases total



New

Glazed Bun

Code: 1611

A fully baked fully sliced sourdough bun with an attractive shiny glaze.

Benefits: Pre-sliced for convenience. Simply thaw and serve which saves preparation time. Contains San Francisco sourdough. Ideal for fast food outlets wanting to upgrade from standard buns.

Serving Suggestion: Perfect for a premium burger.

Thaw & Serve: 1-2 hours

Baking Guide: The cut surface may be toasted until golden brown.

Storage: Once thawed, store in a cool dry place in a sealed bag and use within 2-3 days.

Size: Approximately 4.5 inches in diameter.

Weight: 77g

Pieces Per Case: 48

Pallet: 8 layers x 8 cases: 64 cases total

*New*

Seeded Brioche Bun

Code: 1643

A pre-sliced, glazed brioche bun topped with sesame seeds, containing butter and free range egg for a superior flavour.

Benefits: Pre-sliced for convenience. Simply thaw and serve which saves preparation time.

Serving Suggestion: Best served with a gourmet burger, pulled pork or sausage, bacon and egg for a premium breakfast option.

Thaw & Serve: 1 hour

Baking Guide: The cut surface may be toasted until golden brown

Size: Approximately 4.5 inches in diameter.

Weight: 72g

Pieces Per Case: 48

Pallet: 8 layers x 8 cases = 64 cases total



Brioche Bun

Code: 1502

A pre-sliced, glazed brioche bun, containing butter and free range egg for a superior flavour.

Benefits: Pre-sliced for convenience. Simply thaw and serve which saves preparation time.

Serving Suggestion: Ideal served with a premium burger, or Eggs Benedict for a delicious breakfast option.

Thaw & Serve: 1 hour

Baking Guide: The cut surface may be toasted until golden brown

Size: Approximately 4.5 inches in diameter.

Weight: 70g

Pieces Per Case: 48

Pallet: 8 layers x 8 cases = 64 cases total

GOURMET

★ RANGE ★

BRIOCHE HOT DOG ROLLS



Brioche Hot Dog Roll

Code: 1547

A jumbo, top sliced, glazed brioche bun, containing butter and free range egg for a superior flavour.

Benefits: Top sliced for convenience. Simply thaw and serve which saves preparation time.

Serving Suggestion: Ideal served with a gourmet sausage topped with caramelised onion, Monterey Jack cheese and crispy bacon or spice it up with beef chilli, cheddar cheese and chopped onions!

Thaw & Serve: 1 hour

Baking Guide: None

Size: Approximately 8.5 inches in length.

Weight: 80g

Pieces Per Case: 48

Pallet: 8 layers x 8 cases = 64 cases total





Light Sourdough Gourmet Bun

Code: 151096

A pre-sliced premium quality burger bun, made with a sourdough starter to give a light sourdough flavour and dusted with semolina. Contains extra virgin olive oil and is stone baked.

Benefits: Premium ingredients, rustic appearance, stone baked, pre-sliced and fully baked. Made with a sourdough starter and extra virgin olive oil, giving it a delicious flavour. A dusting of semolina provides a rustic finish. *Simply thaw and serve for convenience.*

Serving Suggestion: Perfect for a premium burger.

Thaw & Serve: 2 hours

Size: Approximately 4.5 inches in diameter.

Weight: 100g

Pieces Per Case: 40

Pallet: 11 layers x 4 cases: 44 cases total



Gourmet Burger Bun

Code: 1039

A pre-sliced premium burger bun produced using a unique recipe, with a firmer texture and traditional sourdough flavour. Topped with semolina and finished with a kaiser cut.

Benefits: Pre-sliced for convenience. Simply thaw and serve which saves preparation time. Offering something extra than the traditional burger buns!

Serving Suggestion: Perfect for a premium burger.

Thaw & Serve: 1-2 hours

Baking Guide: The cut surface may be toasted until golden brown.

Storage: Once thawed, store in a cool dry place in a sealed bag and use within 2-3 days.

Size: Approximately 121mm/4.7 inches in diameter.

Weight: 89g

Pieces Per Case: 48

Pallet: 6 layers x 10 cases: 60 cases total

CLASSIC

4" BURGER BUNS



★ RANGE ★



4" Seeded Burger Bun

Code: 1001

A fully baked, fully sliced white burger bun, approximately 4 inches in diameter, topped with sesame seeds.

Benefits: They are fully sliced for added convenience. The buns are supplied frozen, so reduces wastage. Simply thaw and serve which saves preparation time.

Serving Suggestion: Ideal for beef burgers, chicken burgers, fish burgers and vegetarian burgers. Add ingredients such as lettuce, dill, ketchup, cheese, bacon, mayonnaise, onion, chilli sauce etc.

Thaw & Serve: 1 hour

Baking Guide: The cut surface may be toasted until golden brown.

Storage: Once thawed, store in a cool dry place in a sealed bag and use within 4 days.

Weight: 50g

Pieces Per Case: 48

Pallet: 10 layers x 10 cases: 100 cases total



4" Unseeded Burger Bun

Code: 1002

A fully baked, fully sliced white burger bun, approximately 4 inches in diameter.

Benefits: They are fully sliced for added convenience. The buns are supplied frozen, so reduces wastage. Simply thaw and serve which saves preparation time.

Serving Suggestion: Ideal for beef burgers, chicken burgers, fish burgers and vegetarian burgers. Add ingredients such as lettuce, dill, ketchup, cheese, bacon, mayonnaise, onion, chilli sauce etc.

Thaw & Serve: 1 hour

Baking Guide: The cut surface may be toasted until golden brown.

Storage: Once thawed, store in a cool dry place in a sealed bag and use within 4 days.

Weight: 50g

Pieces Per Case: 48

Pallet: 10 layers x 10 cases: 100 cases total

CLASSIC

★ RANGE ★

4.5" BURGER BUNS



4.5" Seeded Burger Bun

Code: 1003

A fully baked, fully sliced white burger bun, approximately 4.5 inches in diameter, topped with sesame seeds.

Benefits: They are fully sliced for added convenience. The buns are supplied frozen, so reduces wastage. Simply thaw and serve which saves preparation time.

Serving Suggestion: Ideal for beef burgers, chicken burgers, fish burgers and vegetarian burgers. Add ingredients such as lettuce, dill, ketchup, cheese, bacon, mayonnaise, onion, chilli sauce etc.

Thaw and Serve: 1 hour

Baking Guide: The cut surface may be toasted until golden brown.

Storage: Once thawed, store in a cool dry place in a sealed bag and use within 4 days.

Weight: 77g

Pieces Per Case: 48

Pallet: 9 layers x 8 cases: 72 cases total



4.5" Unseeded Burger Bun

Code: 1004

A fully baked, fully sliced white burger bun, approximately 4.5 inches in diameter.

Benefits: They are fully sliced for added convenience. The buns are supplied frozen, so reduces wastage. Simply thaw and serve which saves preparation time.

Serving Suggestion: Ideal for beef burgers, chicken burgers, fish burgers and vegetarian burgers. Add ingredients such as lettuce, dill, ketchup, cheese, bacon, mayonnaise, onion, chilli sauce etc.

Thaw and Serve: 1 hour

Baking Guide: The cut surface may be toasted until golden brown.

Storage: Once thawed, store in a cool dry place in a sealed bag and use within 4 days.

Weight: 77g

Pieces Per Case: 48

Pallet: 9 layers x 8 cases: 72 cases total

CLASSIC

★ RANGE ★

5" BURGER BUNS



5" Seeded Burger Bun

Code: 1005

A fully baked, fully sliced white burger bun, approximately 5 inches in diameter, topped with sesame seeds.

Benefits: They are fully sliced for added convenience. The buns are supplied frozen, so reduces wastage. Simply thaw and serve which saves preparation time.

Serving Suggestion: Ideal for beef burgers, chicken burgers, fish burgers and vegetarian burgers. Add ingredients such as lettuce, dill, ketchup, cheese, bacon, mayonnaise, onion, chilli sauce etc.

Thaw and Serve: 1 hour

Baking Guide: The cut surface may be toasted until golden brown.

Storage: Once thawed, store in a cool dry place in a sealed bag and use within 4 days.

Weight: 89g

Pieces Per Case: 48

Pallet: 6 layers x 10 cases: 60 cases total



5" Unseeded Burger Bun

Code: 1006

A fully baked, fully sliced white burger bun, approximately 5 inches in diameter, topped with sesame seeds.

Benefits: They are fully sliced for added convenience. The buns are supplied frozen, so reduces wastage. Simply thaw and serve which saves preparation time.

Serving Suggestion: Ideal for beef burgers, chicken burgers, fish burgers and vegetarian burgers. Add ingredients such as lettuce, dill, ketchup, cheese, bacon, mayonnaise, onion, chilli sauce etc.

Thaw and Serve: 1 hour

Baking Guide: The cut surface may be toasted until golden brown.

Storage: Once thawed, store in a cool dry place in a sealed bag and use within 4 days.

Weight: 89g

Pieces Per Case: 48

Pallet: 6 layers x 10 cases: 60 cases total

CLASSIC

BUNS



★ RANGE ★



New

Gluten Free Burger Bun

Code: 201666

An individually wrapped, pre-sliced, gluten free burger bun topped with sesame seeds

Benefits: The buns are supplied individually wrapped to avoid cross contamination and frozen, so reduces wastage. Simply thaw and serve which saves preparation time.

Serving Suggestion: Best served with a grilled chicken breast, lettuce, tomato, Cheddar cheese and mayonnaise.

Thaw and Serve: 1 hour

Baking Guide: The cut surface may be toasted until golden brown.

Storage: Once thawed, store in a cool dry place in a sealed bag and use within 24 hours.

Weight: 80g

Pieces Per Case: 27

Pallet: 8 layers x 10 cases: 80 cases total



New

Seeded Slider Bun

Code: 231667

A pre-sliced, mini burger bun topped with sesame seeds.

Benefits: These versatile slider buns are supplied frozen, so reduces wastage. Simply thaw and serve which saves preparation time.

Serving Suggestion: Ideal served as a bite-sized snack, sharing platter, kids meal, canapé or as part of a hot buffet.

Thaw and Serve: 3 hours

Baking Guide: The cut surface may be toasted until golden brown.

Storage: Once thawed, store in a cool dry place in a sealed bag and use within 24 hours.

Weight: 22g

Pieces Per Case: 180

Pallet: 9 layers x 5 cases: 45 cases total

CLASSIC

BUNS



★ RANGE ★



6.25" Mega Bun

Code: 1007

A fully baked, fully sliced large white burger bun, approximately 6 ¼ inches in diameter, topped with semolina.

Benefits: The buns are supplied frozen, so reduces wastage. Simply thaw and serve which saves preparation time.

Serving Suggestion: Perfect for a very large burger. Also great for cold fillings such as meat and salad, and hot fillings such as bacon.

Thaw and Serve: 1 hour

Baking Guide: The cut surface may be toasted until golden brown.

Storage: Once thawed, store in a cool dry place in a sealed bag and use within 4 days.

Weight: 130g

Pieces Per Case: 24

Pallet: 9 layers x 8 cases: 72 cases total



4" Oval Seeded Bun

Code: 1020

A fully baked, fully sliced white burger bun, oval in shape, topped with sesame seeds. Approximately 4 inches in length.

Benefits: The buns are supplied frozen, so reduces wastage. Simply thaw and serve which saves preparation time.

Serving Suggestion: Ideal for coated chicken burgers served with lettuce and mayonnaise.

Thaw and Serve: 1 hour

Baking Guide: The cut surface may be toasted until golden brown.

Storage: Once thawed, store in a cool dry place in a sealed bag and use within 4 days.

Weight: 67g

Pieces Per Case: 48

Pallet: 8 layers x 8 cases: 64 cases total

CLASSIC

BUNS



★ RANGE ★



4" Double Cut Seeded Bun

Code: 1008

A fully baked, double sliced white burger bun, approximately 4 inches in diameter and topped with sesame seeds.

Benefits: The buns are supplied frozen, so reduces wastage. Simply thaw and serve which saves preparation time.

Serving Suggestion: Ideal for beef burgers, chicken burgers, fish burgers and vegetarian burgers. Add ingredients such as lettuce, dill, ketchup, cheese, bacon, mayonnaise, onion, chilli sauce etc.

Thaw and Serve: 1 hour

Baking Guide: The cut surface may be toasted until golden brown.

Storage: Once thawed, store in a cool dry place in a sealed bag and use within 4 days.

Weight: 77g

Pieces Per Case: 36

Pallet: 9 layers x 8 cases: 72 cases total



CLASSIC

★ RANGE ★

6.5" HOT DOG ROLLS



6.5" Hot Dog Roll, Top Sliced

Code: 3002

A fully baked, top sliced white hot dog roll, approximately 6.5 inches in length.

Benefits: The rolls are top sliced for convenience. They are supplied frozen, so reduces wastage. Simply thaw and serve which saves preparation time.

Serving Suggestion: Ideal for thin frankfurters or chipolatas. Can also fill with cold meats and salad.

Thaw & Serve: 1 hour

Baking Guide: Once thawed, store in a cool dry place in a sealed bag and use within 4 days.

Weight: 50g

Pieces Per Case: 48

Pallet: 9 layers x 11 cases: 99 cases total



6.5" Hot Dog Roll, Side Sliced

Code: 3001

A fully baked, side sliced white hot dog roll, approximately 6.5 inches in length.

Benefits: The rolls are side sliced for convenience. They are supplied frozen, so reduces wastage. Simply thaw and serve which saves preparation time.

Serving Suggestion: Ideal for thicker sausages and frankfurters. Can also fill with cold meats and salad.

Thaw & Serve: 1 hour

Baking Guide: Once thawed, store in a cool dry place in a sealed bag and use within 4 days.

Weight: 50g

Pieces Per Case: 48

Pallet: 9 layers x 11 cases: 99 cases total

CLASSIC

★ RANGE ★

8.5" HOT DOG ROLLS



8.5" Jumbo Hot Dog Roll, Top Sliced

Code: 3004

A fully baked, top sliced white hot dog roll, approximately 8.5 inches in length.

Benefits: The rolls are top sliced for added convenience. They are supplied frozen, so reduces wastage. Simply thaw and serve which saves preparation time.

Serving Suggestion: Ideal for thin frankfurters or chipolatas. Can also fill with cold meats and salad.

Thaw & Serve: 1 hour

Baking Guide: Once thawed, store in a cool dry place in a sealed bag and use within 4 days.

Weight: 85g

Pieces Per Case: 48

Pallet: 8 layers x 8 cases: 64 cases total



8.5" Jumbo Hot Dog Roll, Side Sliced

Code: 3003

A fully baked, side sliced white hot dog roll, approximately 8.5 inches in length.

Benefits: The rolls are side sliced for added convenience. They are supplied frozen, so reduces wastage. Simply thaw and serve which saves preparation time.

Serving Suggestion: Ideal for thicker sausages and frankfurters. Can also fill with cold meats and salad.

Thaw & Serve: 1 hour

Baking Guide: Once thawed, store in a cool dry place in a sealed bag and use within 4 days.

Weight: 85g

Pieces Per Case: 48

Pallet: 8 layers x 8 cases: 64 cases total

CLASSIC

HOT DOG ROLLS



★ RANGE ★



4.5" Mini Hot Dog Roll, Top Sliced

Code: 3007

A fully baked, top sliced white hot dog roll, approximately 4.5 inches in length.

Benefits: The rolls are top sliced for added convenience. They are supplied frozen, so reduces wastage. Simply thaw and serve which saves preparation time.

Serving Suggestion: Ideal for thin frankfurters or chipolatas. Can also fill with cold meats and salad.

Thaw & Serve: 1 hour

Baking Guide: Once thawed, store in a cool dry place in a sealed bag and use within 4 days.

Weight: 38g

Pieces Per Case: 72

Pallet: 10 layers x 8 cases: 80 cases total



11" Super Hot Dog Roll, Top Sliced

Code: 3014

A fully baked, top sliced white hot dog roll, approximately 11 inches in length.

Benefits: The rolls are top sliced for added convenience. They are supplied frozen, so reduces wastage. Simply thaw and serve which saves preparation time.

Serving Suggestion: Suitable for hot fillings like sausages and frankfurters, or for filling with cold meats and salad.

Thaw & Serve: 1 hour

Baking Guide: Once thawed, store in a cool dry place in a sealed bag and use within 4 days.

Weight: 135g

Pieces Per Case: 48

Pallet: 8 layers x 4 cases: 32 cases total

CLASSIC

★ RANGE ★

EVEN SOFTER FLOURED BAPS



*Improved
recipe*

4" Soft Floured Bap

Code: 1651

An improved recipe, **even softer** floured bap. Fully baked, fully sliced soft white bap, approximately 4 inches in diameter, topped with flour.

Benefits: They are fully sliced for added convenience. The baps are supplied frozen, so reduces wastage. Simply thaw and serve which saves preparation time.

Serving Suggestion: Ideal for chip butties, breakfast baps or filling favourites. Try serving with cold meats or grilled chicken and salad as a delicious sandwich option.

Thaw and Serve: 1 hour

Storage: Once thawed, store in a cool dry place in a sealed bag and use within 4 days.

Weight: 53g

Pieces Per Case: 48

Pallet: 10 layers x 10 cases: 100 cases total

5" Soft Floured Bap

Code: 1650

An improved recipe, **even softer** floured bap. Fully baked, fully sliced soft white bap, approximately 5 inches in diameter, topped with flour.

Benefits: They are fully sliced for added convenience. The baps are supplied frozen, so reduces wastage. Simply thaw and serve which saves preparation time.

Serving Suggestion: Ideal for chip butties, breakfast baps or filling favourites. Try serving with cold meats or grilled chicken and salad as a delicious sandwich option.

Thaw and Serve: 1 hour

Storage: Once thawed, store in a cool dry place in a sealed bag and use within 4 days.

Weight: 89g

Pieces Per Case: 48

Pallet: 6 layers x 10 cases: 60 cases total

CLASSIC

★ RANGE ★

SOFT SALAD BAPS



5" Soft Salad Bap

Code: 4001

A fully baked, fully sliced soft white bap, approximately 5 inches in diameter, topped with semolina.

Benefits: They are fully sliced for added convenience. The baps are supplied frozen, so reduces wastage. Simply thaw and serve which saves preparation time. A best seller. It is so versatile that it can be used for breakfast, lunch, dinner or picnics.

Serving Suggestion: For cold fillings such as meat, salad etc. and hot fillings such as bacon. Makes an excellent chip butty.

Thaw and Serve: 1 hour

Storage: Once thawed, store in a cool dry place in a sealed bag and use within 4 days.

Weight: 89g

Pieces Per Case: 48

Pallet: 6 layers x 10 cases: 60 cases total



CLASSIC

SUB & DELI ROLLS



★ RANGE ★



Super Submarine Roll

Code: 4005

A large fully baked, hinge sliced soft white roll, topped with semolina dusting. Made to an authentic recipe using specially milled flour. Its soft texture and delicate flavour lends a distinctive American taste to the popular big eat sandwich.

Benefits: They are hinge sliced for added convenience. Supplied frozen to reduce wastage. Thaw and serve to save preparation time.

Serving Suggestion: For cold fillings such as meat; salad etc. and hot fillings such as bacon or chicken.

Thaw and Serve: 1 hour

Storage: Once thawed, store in a cool dry place in a sealed bag and use within 4 days.

Size: Approximately 290mm/11.4 inches in length.

Weight: 135g

Pieces Per Case: 48

Pallet: 8 layers x 4 cases: 32 cases total



Soft Deli Roll

Code: 4004

A fully baked, hinge sliced, soft white roll, topped with semolina dusting.

Benefits: They are hinge sliced for added convenience. The rolls are supplied frozen, so reduces wastage. Simply thaw and serve which saves preparation time.

Serving Suggestion: For cold fillings such as meat; salad etc. and hot fillings such as bacon or chicken.

Thaw and Serve: 1 hour

Storage: Once thawed, store in a cool dry place in a sealed bag and use within 4 days.

Size: Approximately 190mm/7.5 inches in length.

Weight: 95g

Pieces Per Case: 48

Pallet: 7 layers x 6 cases: 42 cases total



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