



speciality breads

artisan bakers of fine breads to the foodservice industry

ABC

There are some significant events and partnerships this year at Speciality Breads that we are very proud of.



Our Traditional English Roll is made to the " Real Bread " standard.

www.realbreadcampaign.org

Real Bread basics

Everyone will have his or her own idea of what constitutes real bread. The Campaign believes that the only essential ingredients of bread are:

- Flour
- Water
- Yeast
- Salt

This is our definition of a traditional English roll, made with 100% British wheat.



Speciality Breads are proud to be supporting Love British Food 2012 as an official partner. Key event for 2012 will be the British Food Fortnight which will be 27th July until the 12th of August, to coincide with the 2012 Olympic Games

Love British Food has been founded by the organisers of British Food Fortnight to provide consumers, retailers, caterers and schools with a definitive one-stop-shop of advice on everything they need to know about the diverse and delicious range of food that Britain produces.

**Made with 100%
British wheat,
supporting UK
farmers.**

Why it's worth getting behind Red Tractor



Our research shows that consumers looking for quality, affordable food in the shops now expect to be able to find it when they eat out too. Red Tractor's partnerships with some of the leading names in Food Service are delivering that assurance to them.

Mediterranean rolls selection

A selection of Mediterranean flavoured breads with walnut mini loaf, sundried tomato & basil focaccia finger, rustic sunflower & honey roll, rosemary focaccia knot dipped in extra virgin olive oil & a multi grain seeded finger roll. Perfect for dipping, filling or as a meal accompaniment.



Dinner rolls choice

A variety of dinner rolls. The selection includes a poppy seed knot, brown and white petit pain, round multi grain and a white crusty roll. Ideal for a dinner accompaniment.



mixed rolls

code	description	approx weight grams	case amount
FB407	Mediterranean rolls (mixed box selection 5 x 15)	55	75



Just defrost and serve. May be warmed through in the oven.

mixed rolls

code	description	approx weight grams	case amount
FB408	Mini rolls choice (mixed box selection 5 x 20)	35	100



Just defrost and serve. May be warmed through in the oven.



Large sour dough roll

This authentic sour dough bread makes a delicious sandwich or is terrific as a gourmet burger bun for 6 or 8oz burgers.

White & multigrain bap

Made with the greatest care from the best ingredients, this versatile product provides an excellent base for many fillings.

Kentish Huffkins

A delicious traditional roll from Kent, made with regionally sourced stone ground flour. This very rich bread has excellent keeping qualities and is perfect for filling for that extra special taste.



Traditional English Roll

Made the old fashioned way under the guidelines of the Real Bread Campaign. Carries the authentic "Real loaf" mark.

new



Multigrain cottage loaf roll

A wonderfully nutty flavoured, multigrain cottage loaf topped with cracked wheat.

White cottage loaf roll

A traditional English cottage loaf-shaped roll, lightly floured & delicious tasting. Perfect for accompanying a ploughman's platter.



new

Sunflower & Pumpkin roll

Delightfully nutty flavoured filling roll, perfectly at home with any healthy filling.



Onion knot

A deliciously tasty rich onion knot, perfect with soups or as a meal accompaniment.

English rolls

code	description	approx weight grams	case amount
FB434	White large bap	120	40
FB435	Multigrain large bap	120	40
FB401	Large sour dough roll	150	36
FB409	White Kentish huffkins	120	40
FB480	Traditional English Roll	100	40



Just defrost and serve. May be warmed through in the oven.

English rolls

code	description	approx weight grams	case amount
FB402	White cottage loaf roll	130	45
FB403	Multigrain cottage loaf roll	130	45
FB430	Onion knot	55	60
FB439	Sunflower & Pumpkin roll	160	16



Just defrost and serve. May be warmed through in the oven.

Focaccia rolls

- Tomato and basil
- Olive and oregano
- Rosemary

This medley of individual Mediterranean focaccia rolls are all hand-dipped in extra virgin olive oil that has been infused with herbs to give a fragrant aroma and a deliciously crispy crust. Black olive is complimented by Italian oregano; sundried tomato with basil and a plain focaccia with rosemary.



Plain focaccia oval

A traditional dimpled focaccia roll for great tasting sandwiches & panini.



Ciapanini roll

This versatile hand pulled ciabatta-style panini is equally at home served cold or from a traditional panini press.



Plain & herb panini

Designed for filling & toasting, makes a light carrier for a host of fillings with a melting eggshell crust.



Individual ciabatta roll

These ciabatta rolls have a natural hand finished appearance, with the traditional open texture. Made with extra-virgin olive oil, they have excellent keeping qualities. Ideal for filling, or may be used as a pizza base. Also makes a great bruschetta.



Round ciabatta roll

This round version of our popular ciabatta roll is the perfect shape and size for gourmet burgers.



Pan rustic

An authentic French country roll, hand shaped with a rustic floured finish. Great for filling or served with soups.



Continental rolls

code	description	approx weight grams	case amount
FB681	Large ciabatta roll	130	35
FB682	Individual ciabatta roll	100	40
FB683	Rosemary focaccia roll	100	40
FB680	Round ciabatta roll	100	40
FB686	S/d tom/basil foc roll	100	40
FB687	Olive/oregano foc roll	100	40
PAN04	Ciapanini roll	100	40



Just defrost and serve. May be warmed through in the oven.

Continental rolls

code	description	approx weight grams	case amount
PAN01	Plain panini	110	35
PAN02	Herb panini	110	35
FB690	Plain focaccia oval	100	45
FB431	Pan rustic	100	45



Just defrost and serve. May be warmed through in the oven.



White Cottage Loaf Multi grain Cottage Loaf

These traditional English country loaves make wonderful rustic looking sandwiches.

Traditional quality tins

A range of top quality tin breads made with the finest ingredients using a long fermentation method to give the very best taste & keeping qualities. Perfect for toasting, gourmet sandwiches or any occasion that calls for top quality regular breads. Available in white, brown and multigrain.



English loaves

code	description	approx weight grams	case amount
FB127	Brown tin	430	15
FB128	White tin	430	14
FB131	Multigrain tin	430	15
FB539	Sunflower & honey cob	290	20
FB502	White Cottage Loaf	500	9
FB503	Multi grain Cottage Loaf	500	9



Just defrost and serve. May be warmed through in the oven.



Light rye loaf

Floury topped, rustic rye loaf. Delicious for sandwiches, or toasted and topped.

Sunflower & honey cob

We use top quality ingredients to achieve a wonderful home-baked appearance and taste. Fantastic accompaniment with soup or conserves.

Sourdough loaf

A wonderful rustic sourdough loaf, great for sandwiches & bruschetta.



Three grain star loaf

This lovely loaf is made with a multigrain flour, and then extra seeds and flakes are added to make it even more tasty and nutritious.



Walnut bloomer

Delicious, subtle flavour. Perfect accompaniment to cheese.

English loaves

code	description	approx weight grams	case amount
FB540	Light rye bread	290	18
FB584	Walnut bloomer	290	15
FB701	Sourdough loaf	270	18
FB708	Three grain star	290	18



Just defrost and serve. May be warmed through in the oven.



Ciabatta

These ciabatta breads have a natural hand finished appearance, with the traditional open texture. Made with extra virgin olive oil, they have excellent keeping qualities. Ideal for filling, or may be used as a pizza base. Also make a great bruschetta.



Multigrain batard

A multigrain oval shaped rustic country bread from France. The nutty flavour makes it a popular choice as an accompaniment to meals and soups.



Pugliese

A rustic Italian country bread from the Puglia region. Made with extra virgin olive oil & a long slow double fermentation for a truly heavenly taste.

Mediterranean sundried tomato bread

Full of the flavour of the Mediterranean, this bread is bursting with the sunshine of the region. Close your eyes and you're there!



Mediterranean black olive bread

A double fermented bread made with a wheat sourdough and stuffed with juicy black olives. Shaped by hand with care for a truly rustic finish.



Continental loaves

code	description	approx weight grams	case amount
FB670	Ciabatta	e220	20
FB671	Olive ciabatta	e220	20
FB538	Pugliese	430	9
FB673	Sundried tomato ciabatta	e220	20



Just defrost and serve. May be warmed through in the oven.

Continental loaves

code	description	approx weight grams	case amount
FB138	Multigrain batard	250	15
FB533	Med. tomato bread	600	8
FB534	Med. olive bread	600	8



Just defrost and serve. May be warmed through in the oven.



Tomato & basil focaccia loaf Olive & oregano focaccia

Rich Italian focaccia breads with extra virgin olive oils & Mediterranean flavours, great with pasta and Italian dishes.



Focaccia & rosemary quartered

We dip the focaccia dough in extra virgin olive oil and then bake it. This gives a wonderful coating that is full of flavour. Warm gently to encourage that delicious, rosemary flavour. Can be broken into four equal portions to be served with soups and meals.



Couronne loaf

This large crown shaped French country bread makes a superb centre piece and tastes great too.



Rock salt focaccia sheet Rosemary focaccia sheet

These traditional dimpled Italian focaccia sheets are made with rich sourdoughs & extra virgin olive oil. Available as rosemary or rock salt, this focaccia bread is perfect for real Italian panini.

55cm x 25cm x 4cm

Continental loaves

code	description	approx weight grams	case amount
CHFB675	Focaccia & r'mary/4	290	18
FB688	Tomato & basil focaccia	360	6
FB689	Olive & oregano focaccia	360	6



Just defrost and serve. May be warmed through in the oven.

Continental loaves

code	description	approx weight grams	case amount
FBS275	Rosemary focaccia sheet	1400	5
FBS270	Rock salt focaccia sheet	1400	5
FB137	Couronne loaf	400	8



Just defrost and serve. May be warmed through in the oven.



Mini brioche loaf

This authentic butter brioche is perfect served warm for a continental breakfast or with preserves for afternoon teas.
made with free range eggs

Brioche loaf

An exceptionally rich & delicious cross between bread & cake. This authentic French recipe loaf will add a touch of class to any menu.
made with free range eggs



new



Glazed brioche bun

Very refined and classy burger bun for those special occasions when only the best will do.
made with free range eggs

teacakes, sweet and fruited breads

code	description	approx weight grams	case amount
FB860	Mini brioche loaf	50	48
FB560	Brioche loaf	270	9
FB960	Large brioche loaf	430	5
FB460	Glazed brioche bun	90	55



Just defrost and serve. May be warmed through in the oven.

Panettone

new

These luxury individually wrapped Panettone are perfect for coffee shops, cafes, tea rooms, delis, farm shops etc. Made to a traditional Italian recipe with rich citrus aroma, these delightful breads are made with 100% British flour and are Red Tractor certified.
Chocolate panettone also available



Fruited tea cake

A generous 5" teacake with a light crumb & crust. Perfect for toasting



Luxury cranberry teacake

This luxury version of our traditional teacake is bursting with sweet cranberries giving a terrific taste.

new



Guernsey Gache

a fruity regional bread from the Channel Islands

teacakes, sweet and fruited breads

code	description	approx weight grams	case amount
FB531	Baked tea cake	110	45
FB806	Panettone	100	20
FB805	Chocolate panettone	100	20
FB532	Luxury cranberry teacake	110	20
FB529	Guernsey Gache	440	14



Just defrost and serve. May be warmed through in the oven.



Ciabatta sticks

These dipping ciabatta sticks are made to the same recipe as our famous rolls & loaves with a long slow fermentation for great flavour & texture. Perfect for dipping in oils or as an accompaniment for soups.

Mini Kentish Huffkins

Miniature white Huffkins made with regionally sourced stone ground flour. Same great taste but bite size. Perfect for soups or for dipping or filled for canapés.



Focaccia bites

Miniature versions of our best selling rosemary focaccia rolls & loaves. Still hand dipped in extra virgin olive oil infused with rosemary, great on their own or topped for canapés.



Mini multigrain tin

A miniature version of our delicious multigrain loaf, perfect with soup, ploughman's & meal accompaniments.



Mini white tin

A miniature version of our white tin bread, superb as a breakfast bread or as an accompaniment for soups or ploughman's.

Mini Soda bread loaf

A traditional Irish soda bread, baked in its own mini tin, great for accompanying soups & broths



merende breads (small bites)

code	description	approx weight grams	case amount
FB882	Ciabatta sticks	20-30	90
FB809	Mini Kentish huffkins	20-30	90
FB883	Rosemary focaccia bites	20-30	90



Just defrost and serve. May be warmed through in the oven.

merende breads (small bites)

code	description	approx weight grams	case amount
FB828	Mini white tin loaf	55	48
FB831	Mini multigrain tin	55	48
FB850	Mini Soda bread loaf	80	48



Just defrost and serve. May be warmed through in the oven.



Speciality Breads

are delighted to bring you this authentic range of Danish pastries.

These delicious pastries are pre proved and baked from frozen in just 15 to 18 minutes.

All the fruit fillings are made by a unique new process where the berries & fruits are neither boiled nor cooked, or any flavours or colouring added.

The fresh berries and fruits are mixed with sugar to a natural and pure filling, just taste the difference!



Everything you need

All products come ready-to-bake. Bake from frozen for 15 to 18 minutes, and after cooling, the pastries can be decorated with the supplied icing or decorating sauce.



Cinnamon Whirl

48 x 85g, with 2 x 150g white decorating icing
Traditional Danish pastry whirl, filled with dark brown sugar and real cinnamon.



Apple Crunch

48 x 95g
A plait of flaky pastry, filled with crisp apple pieces, decorated with coarse sugar and flaked Hazelnuts, giving a delicious Caramelised Crunch once baked.



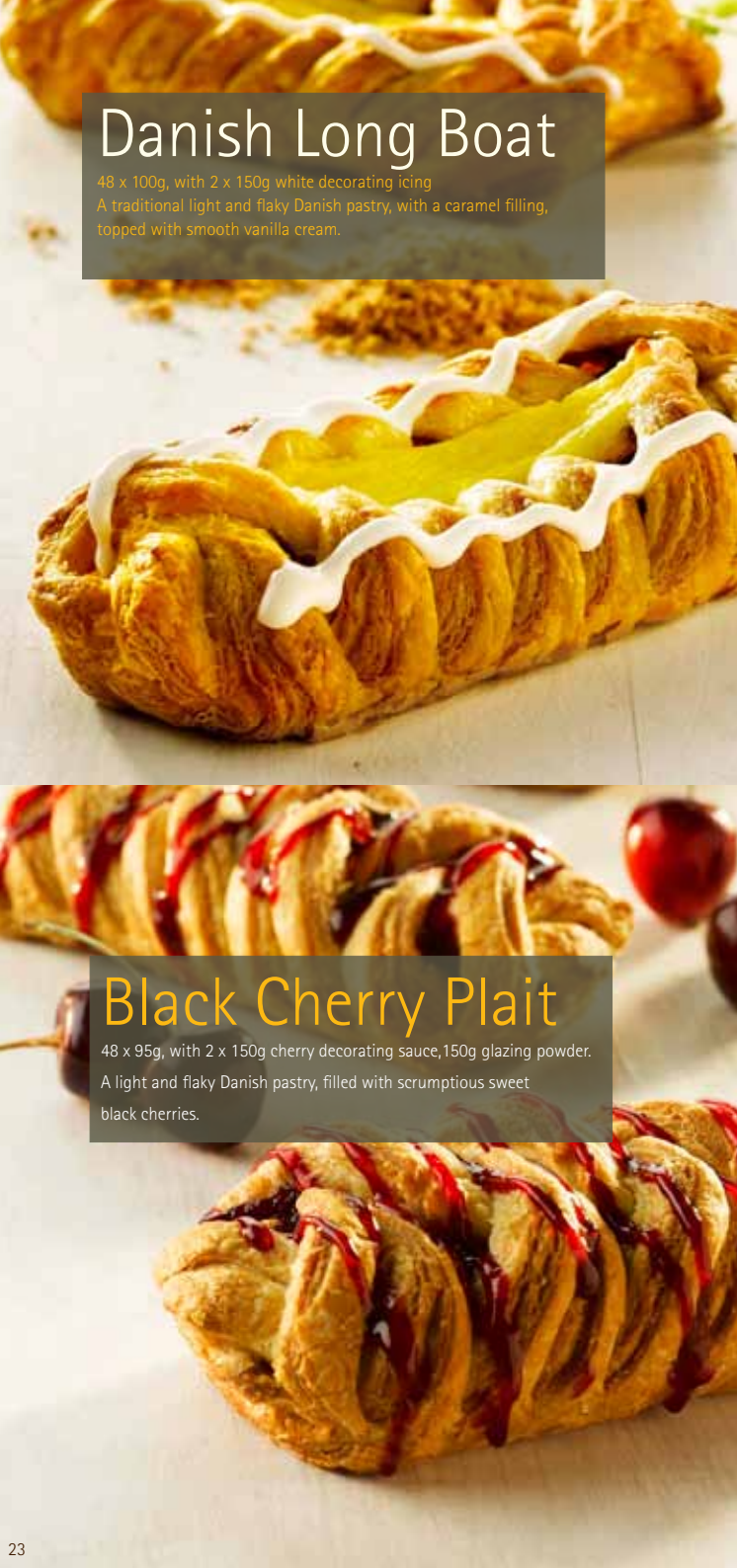
Vanilla Cream Crown

48 x 100g, with 2 x 150g white decorating icing
A classic light flaky Danish Crown, filled with a traditional Danish remonce, topped with smooth vanilla cream and hazelnut slices.



Apricot Crown

48 x 100g, with 2 x 150g white decorating icing
Light flaky Danish Crown, filled with soft apricot compote.

A long, braided Danish pastry with a golden-brown crust, filled with a yellow caramel filling, and topped with a white icing drizzle. The background shows a blurred version of the same pastry and some crumbs.

Danish Long Boat

48 x 100g, with 2 x 150g white decorating icing

A traditional light and flaky Danish pastry, with a caramel filling, topped with smooth vanilla cream.

A braided Danish pastry with a golden-brown crust, filled with a maple syrup filling, and topped with toasted pecan nuts. The background shows a blurred version of the same pastry and some pecan nuts.

Maple Pecan Plait

48 x 95g, with 2 x 150g maple syrup

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

A braided Danish pastry with a golden-brown crust, filled with a black cherry filling, and topped with a red cherry decorating sauce and a white glazing powder. The background shows a blurred version of the same pastry and some cherries.

Black Cherry Plait

48 x 95g, with 2 x 150g cherry decorating sauce, 150g glazing powder.

A light and flaky Danish pastry, filled with scrumptious sweet black cherries.



Crown Selection

48 x 100g, with 2 x 150g white decorating icing

This is a mixed selection case of the real-fruit taste Danish Crowns.

12 x Apricot, 12 x Raspberry, 12 x Apple and 12 x Vanilla.

Danish Selection

36 x 100g/85g, with 2 x 150g white decorating icing

A mixed selection case of 12 x Cinnamon whirls, 12 x Vanilla Crowns and 12 x Apricot Crowns.

Mini Danish Selection

120 x 42g, with 2 x 150g maple syrup and 2 x 150g white decorating icing

A mixture of mini Danish, comprising 24 x Vanilla, 24 x Cinnamon Whirls, 24 x Raspberry and 24 Apple Danish Crowns, and 24 Maple Pecan Plaits.

A classic amongst bake off products, Gourmand's croissant & viennoiserie are made with pure butter according to the traditional French method. This is the only way to make the perfect pastry, a rich buttery taste, great volume, light and crunchy at the same time.



Straight butter croissant

Classic pure butter croissant, bake from frozen in just 18minutes.

V41067. 80 x 67g.



Pain au Raisin

Rich all butter pastry filled with crème patisserie & juicy raisins

V52001. 60 x 100g



Curved butter croissant

Traditional curved all butter croissant, perfect for continental breakfasts.

V42067. 80 x 70g.



Pain au Chocolat

Melt in the mouth all butter pastry filled with rich dark chocolate

V53000. 90 x 85g

Mini mix selection

mini versions of croissant, pain au chocolat and pain au raisin. Great for buffets or continental breakfast V41099. 225 x 25/30g



Chocolate Twist

Light & crispy, filled with crème pâtisserie & dark chocolate.
Perfect accompaniment to coffee. V54290. 50 x 90g



Mixed rolls

code	description	approx weight grams	case amount
FB407	Mediterranean rolls (mixed box selection 5 x 15)	55	75
FB408	Mini rolls choice (mixed box selection 5 x 20)	35	100

English rolls

FB402	White cottage loaf roll	130	45
FB403	Multigrain cottage loaf roll	130	45
FB401	Large sourdough roll	150	36
FB409	Kentish huffkin	120	40
FB430	Onion knot	55	60
FB434	Large white bap	120	40
FB435	Large multigrain bap	120	40
FB480	Traditional English Roll	100	40
FB439	Sunflower & Pumpkin roll	160	16

Continental rolls

FB431	Pan rustic	100	45
FB680	Round ciabatta roll	100	40
FB681	Large ciabatta roll	130	35
FB682	Individual ciabatta roll	100	40
FB683	Rosemary focaccia roll	100	40
FB686	S/d tom/basil foc roll	100	40
FB687	Olive/oregano foc roll	100	40
FB690	Plain focaccia oval	100	45

English loaves

FB127	Brown tin	430	15
FB128	White tin	430	14
FB131	Multigrain tin	430	15
FB539	Sunflower & honey cob	290	20
FB540	Light rye bread	290	18
FB584	Walnut bloomer	290	15
FB701	Sourdough loaf	270	18
FB708	Three grain star	290	18
FB502	White Cottage Loaf	500	9
FB503	Multi grain Cottage Loaf	500	9

Continental loaves

FB137	Couronne loaf	400	8
FB138	Multigrain Batard	250	15
FB533	Med. tomato bread	600	8
FB534	Med. olive bread	600	8
FB538	Pugliese	430	9
FB670	Ciabatta	e220	20
FB671	Olive ciabatta	e220	20
FB673	Sundried tomato ciabatta	e220	20
FB675	Focaccia & rosemary	290	18
CHFB675	Focaccia & r'mary/4	290	18
FB688	Tomato & basil focaccia	360	6
FB689	Olive & oregano focaccia	360	6

Focaccia sheet

FBS270	Rock salt foc. sheet	1400	5
FBS275	Rosemary foc. sheet	1400	5

55cm x 25cm x 4cm
just defrost and serve. May be warmed through in the oven

Quick bake and toasting breads

code	description	approx weight grams	case amount
<i>French quick-bake breads (2-3 minutes)</i>			
QB103	Demi baguette	120	30
QB112	Parisienne	430	12

Panini breads – for filling and toasting

PAN01	Plain panini	110	35
PAN02	Herb panini	110	35
PAN04	Ciapanini roll	100	40

Teacakes, sweet & fruited breads

FB806	Panettone	100	20
FB805	Chocolate Panettone	100	20
FB531	Baked tea cake	110	45
FB532	Luxury cranberry tea cake	110	20
FB560	Brioche loaf	270	9
FB960	Large brioche loaf	430	5
FB860	Mini brioche loaf	50	48
FB460	Glazed brioche bun	90	55
FB529	Guernsey Gache	440	14

Merende breads (small bites)

FB809	Mini Kentish huffkin	20-30	90
FB828	Mini white tin loaf	55	48
FB831	Mini multigrain tin loaf	55	48
FB882	Ciabatta sticks	20-30	90
FB883	Rosemary focaccia bites	20-30	90
FB850	Mini Soda bread loaf	80	48

just defrost and serve. May be warmed through in the oven

Naked Danish Pastries

DP000	Vanilla cream crown	100g	48
DP002	Apricot crown	100g	48
DP004	Cinnamon whirl	85g	48
DP005	Maple pecan plait	95g	48
DP006	Crown selection	100g	48
DP010	Danish selection	100/85g	36
DP013	Danish long boat	100g	48
DP014	Black cherry plait	95g	48
DP016	Apple crunch	95g	48
DP025	Mini Danish selection	42g	120

Viennoiserie

V41067	Straight butter croissant	67g	80
V42067	Curved butter croissant	70g	80
V52001	Pain au Raisin	100g	60
V53000	Pain au Chocolat	85g	90
V41099	Mini mix selection	25/30g	225
V54290	Chocolate Twist	90g	50

Speciality Breads

For more information please contact your distributor.



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artisan bakers of fine breads to the foodservice industry



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All our bread is made
with 100% British
wheat, supporting
UK farmers.

2012