

SPECIALITY BREADS



CATALOGUE & SERVING SUGGESTIONS 2023



By 2024 we'll offer a plant-based version for every product



PUTTING *the* ART into ARTISAN BAKING

We, at Speciality Breads, take bread seriously. Each day, our skilled bakers, combine the finest ingredients and bake to perfection, a fabulous range of breads and sweet bakes for the discerning caterer throughout the UK, Channel Islands, Ireland and beyond. Our masterpieces are available from a network of independent frozen food distributors, guaranteeing you a supply chain of quality and continuity.

Over the years, we have worked closely with our customers to develop an array of great breads, sweet bakes and frozen doughs that are guaranteed:

- **Nut and sesame free**
- **The Vegan Society** – over 60 breads and frozen doughs are registered.
- **Red Tractor Certified** – only 100% British wheat flour and 100% British rapeseed oil.
- **BRCGS Certified Producer**
- **Craft Guild of Chefs** – brioche burger bun and ciabatta both certified.

Whatever the menu our range of traditional and specialised plant-based breads and frozen doughs are second to none – guaranteed flavour with no compromise on quality. Our fully baked bread range includes loaves, rolls, mini rolls and sweet bakes. We also supply a range of exciting frozen doughs for the creative caterer; one dough with endless possibilities.

Our most exciting launch this year is our plant-based range. We're starting off simple with the release of 11 fabulous plant-based products: a whole new plant-based brioche range, teacakes and burger buns. The same delicious enriched, buttery flavour as our current recipes just completely plant-based. This marks an important step in our future as we plan to go 100% plant-based. These products are wonderful, and the best part is they can be enjoyed by everyone!





| | |
|----|-----------------------------------|
| 02 | Who we are |
| 06 | Our bakes |
| 08 | Sustainability |
| 12 | Our history |
| 14 | New plant-based products for 2023 |
| 22 | Rolls & buns |
| 32 | Flatbreads |
| 36 | Mini breads |
| 40 | Loaves |
| 46 | Sweet & fruited |
| 54 | Frozen doughs |
| 66 | Viennoiserie |
| 70 | Serving suggestions |
| 82 | How to buy |



THE ART OF BAKING

Our approach to baking is very simple; we bring together the best elements of traditional baking skills and modern food trends to create stunning breads, sweet bakery products and frozen doughs. We handcraft our bread wherever possible to add that personal touch and to keep real bread making skills alive. We only use the best, carefully sourcing our key ingredients like flour, from family millers and rapeseed oil from local farmers. We are proud to bring you some of the finest breads in the land.

Handcrafted ↗

WHO WE ARE



WORKING IN PARTNERSHIP

We like to keep close to our customers so that we can respond quickly to emerging trends, changing tastes and market demands. As an independent bakery, we can be first to market with original breads of great taste and always, exceptional quality. Over 60 of our breads are registered with The Vegan Society and proudly bear their logo. We plan to go even further with this. We want all our products to be registered with The Vegan Society and have made big steps towards this goal this year. We're releasing our fully plant-based brioche line, along with two plant-based teacakes and plant-based versions of our Tennessee and Alabama buns.



BRITISH INGREDIENTS

Wherever we can, we support British farmers. Our key ingredients, like flour and oil, come from Red Tractor assured farms. In fact, our rapeseed oil comes from a farm just six miles from our bakeries. Where we can, we buy British. However, with some ingredients such as cranberries, coconuts and sultanas, we buy the best from trusted suppliers. All specifications are available on specialitybreads.co.uk.



**BY THE END OF 2023 WE'LL
HAVE A PLANT-BASED VERSION
OF EVERY BREAD WE SELL.
THIS WILL REDUCE OUR SCOPE
3 EQ CO2 EMISSIONS BY 35%.**

*Real bread
making skills*



OUR PEOPLE

Many of our colleagues have worked at Speciality Breads from day one and are generously sharing their skills and expertise with the next generation of bakers. When we recruit, we look for people who care about food and we take the time to equip them with all the skills needed to become expert bakers. We like to promote from within and many of our Management Team have direct experience of baking, quality assurance, quality control and logistics.





Quality products ↗

OUR CUSTOMERS

Our customers are diverse and are located throughout the UK and beyond. We supply all types of businesses including teashops, landmark hotels, national restaurant chains and many iconic sporting venues. We like to welcome customers to our bakeries in Margate; the best way to learn about our bread, is to try for yourself. If it is not possible for you to visit us, we will send samples to you – please contact your region's Sales Manager as detailed on p82. As always, we like to spend time with our customers in developing new breads and sweet bakes so do please share your ideas with us.



WE'RE CREATING A FULL RANGE OF PLANT-BASED BREADS AND SWEET TREATS SO EVERYONE CAN ENJOY AND EXPERIENCE THE BEST.

CIABATTA

A product we've made since day one. We cherish our ciabatta recipe. The one we use today is almost identical to the original recipe. We pride ourselves on the fact that every ciabatta made in our bakery is lovingly hand-finished. Our bakers are truly remarkable. Completely delicious, our ciabatta recipe received the coveted Craft Guild of Chefs Approved Product endorsement in 2015 and continues to hold this proud achievement today.



FROZEN DOUGH

Still a core element of Speciality Breads frozen dough is one of our longest serving products and is the reason all our products are frozen. It remains a favourite of the teams and amongst customers for its versatility and delicious endless opportunities.

SPECIALITY BAKES

BRIOCHE

A top seller, our brioche has been around since 2004. The French bread is undeniably buttery and delicious. With several varieties including two frozen doughs and our brand new plant-based version, our brioche recipe is a firm favourite. Our traditional brioche recipe also holds the Approved Product Endorsement by Craft Guild of Chefs.



SCIOCHE®

Released in 2017 the Scioche® is unique to Speciality Breads. The Scioche® came to life as we wanted to create a fabulous frozen scone, but during trials found the defrosted scones were always dry. With this issue in mind, and wanting to stick to our bread roots, our team combined our brioche recipe with the trial scone recipe and the Scioche® was born. A perfect combination of buttery brioche and fruity scone.



By 2024 we'll have a plant-based version of every bread we sell. This not only saves valuable time and space in busy kitchens as only one product is needed to serve everyone, it also reduces carbon emissions. By going fully plant-based we'll reduce our scope 3 CO2 eq emissions by 35%.



EDEN RANGE

To meet the growing interest in plant-based diets in 2019 we had our first ever foray into the world of veganism and released the Eden Burger Bun. Registered with The Vegan Society the bun cleverly uses potato to create a soft and flavoursome crumb. After the immense popularity of the Eden Burger Bun, we added the Seeded Eden Burger Bun and Eden Hot Dog Roll to the range. An original, and delicious plant-based trilogy.

PLANT-BASED BRIOCHE

With the continual popularity in plant-based foods and ever-growing climate concerns, reducing our carbon footprint inspired us to veganise our popular brioche recipe. Through many trials, this year brioche plant-based perfection was achieved marking a new beginning for Speciality Breads. By 2024 we'll have a plant-based version of every bread we sell and with this recipe we're well on our way there.



SUSTAINABILITY

GOING PLANT-BASED

When the plant-based movement kicked off, we wanted to be fully on board. So, we registered over half our breads with The Vegan Society, a decision we're still extremely proud of. The movement has shown no trace of slowing down, and neither have we! At the end of last year, we committed to significantly growing our range of plant-based products and achieved that this year.

We began by focusing on our best-selling brioche range. Traditionally, a dough full of eggs, butter, and milk, we wanted to make an equally tasty, but plant-based version. It proved challenging, but after months of testing, our team cracked the code, and plant-based brioche perfection was born! This is just the beginning of our plant-based journey, as by 2024 we'll have a plant-based version for every product we sell.



ENVIRONMENTAL BENEFIT

While perfecting the plant-based brioche recipe we tested many dairy replacements and eventually settled on the perfect one. While the texture, aroma and butter flavour are all there, the environmental impact isn't! The butter replacement we've chosen has three times lower environmental impact than dairy butter. It uses eight times less water and three times less land. Some figures we think are very compelling. Once we've gone fully plant-based our scope 3 CO₂ eq emissions will reduce by 35%, which represents 18% of our total CO₂ eq emissions.



PLANT-BASED FOR ALL

Traditionally plant-based products have been for vegans, but this is changing. As more consumers adopt a flexitarian lifestyle, the lines between meat-eater and vegan are blurred. We're fully on board with this change, as is our new plant-based bread. Created so everyone can experience the best, our new plant-based brioche, American buns and teacake recipes are designed to be eaten and enjoyed by all. Brioche remains one of the top choices for a burger bun, so why buy in two varieties, or give a standard bun to a vegan when everyone can enjoy our glorious, sweet, fluffy, and buttery plant-based brioche? The same goes for our teacake, no one has to miss out, and time and storage in the kitchen is saved as only one product is needed.



DRIVING FORCE

In 2021 we made the decision to increase the number of hybrid and electric cars in our company car fleet. Now over half of our company cars are either fully electric or hybrid petrol vehicles, with plans to increase this number this year. By moving to electric vehicles, we are actively reducing our carbon footprint. Electric vehicles produce zero emissions during use and contribute to a considerable reduction in greenhouse gas emissions from the transport sector (Milev et al., 2021).

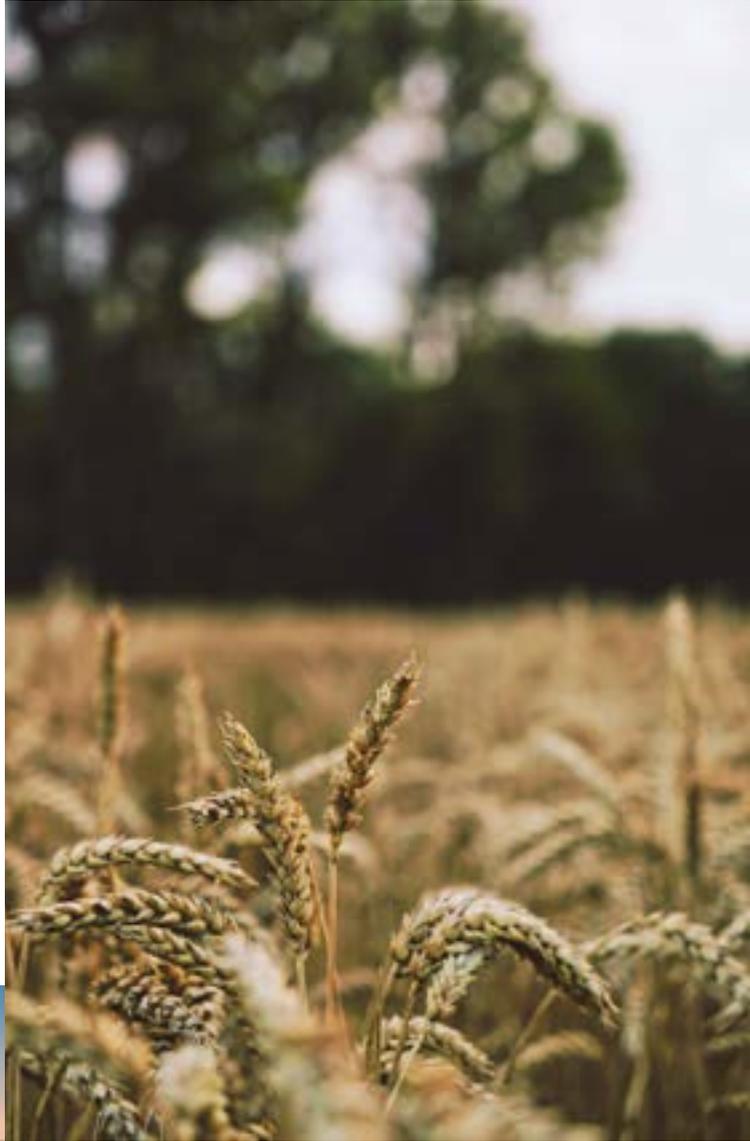
*Growing electric
and hybrid fleet*

* Milev, G., Hastings, A. and Al-Habaibeh, A. (2021) "The environmental and financial implications of expanding the use of electric cars - A Case study of Scotland," Energy and Built Environment, 2(2), pp. 204-213.

ENVIRONMENTAL IMPACT

It is unlikely anyone in the UK will forget summer 2022. With temperatures reaching 40°C we all experienced first-hand the impacts of climate change. Whilst a significant year for the UK, 2022 has also been an important year at Speciality Breads, as we've examined our environmental impact like never before. Working with Normative, our Carbon Footprint has been calculated, setting us off on the journey to go Net Zero by 2030.

Normative



WHAT IS 'NET ZERO'

According to the UN net zero is 'cutting greenhouse gas emissions to as close to zero as possible, with any remaining emissions re-absorbed from the atmosphere, by oceans and forests for instance.'

ACHIEVING OUR GOAL

To achieve our goal of net zero we must focus on reducing our Scope 1, 2 & 3 carbon emissions. Normative defines Scope 1, 2 & 3 as:

Putting it into action



- **Scope 1:** Direct emissions resulting from fuel use in our vehicles and on site energy use.
- **Scope 2:** Indirect emissions resulting from the generation of purchased energy.
- **Scope 3:** Other indirect emissions that occur in the value chain and are not already included within scope 2.



1994

Speciality Breads' story starts in 1994 as Cartons Boulangerie, a bakery based in Canterbury, that then expanded around the UK.

Where it all started

OUR HISTORY

2012

This decision was rewarded in 2012 when we supplied 25,000 loaves and 120,000 rolls to the Athletes' Village for the London Olympics.



2019

After 5 months of hard work, in 2019, we registered over 60 of our breads with The Vegan Society.

2022

While COVID caused shockwaves throughout the business, we bounced back successfully in 2021 making 2022 our biggest year yet.

1996

As the need for consistency across our bakeries grew, in 1996 we changed paths to become The Frozen Dough Company, supplying bakeries with frozen dough.

2002

As the business evolved and grew, we moved to our premises at Westwood Industrial Estate in Margate, where we still are today, and our name changed for the final time to Speciality Breads in 2002.



2011

In 2011 we took the stand to support British farmers by becoming the UK's first Red Tractor certified bakery using only Red Tractor certified wheat flour in our bread.

2015

The business grew from strength to strength leading to the opening of our second bakery, Enterprise Road, in 2015.

2020

By 2020 we were completely nut and sesame free across both bakeries.

OUR COMMITMENT

We are keen our business activity benefits the environment, but also that our business presence benefits those who interact with us. Including, but not limited to, our staff, customers, suppliers, and the wider community of Margate. This is why we're actively pursuing our B-Corp certification.



ON OUR B-CORP CERTIFICATION JOURNEY



B-CORP EXPLAINED

The B-Corp certification pushes companies to act not only in the best interest of its traditional shareholders, but extend shareholders to include, employees, suppliers, the environment, and the wider community (Jackson, 2020). The B-Corp leaders believe sustainable business creates better business as business is then used as a force for good.

CONTINUED LEARNING

We've learnt more about ourselves as a business while working towards becoming a B-Corp and are excited to continue the process. We understand these projects take time and dedication, but sustainable practices are more important than ever.



A BETTER FUTURE

We've chosen these tasks with open minds and believe our focus on sustainability, while a challenging process, can only make us a better business. We're excited to see what the future holds and where we will go while always supplying our customers with delicious bread however we grow.

Jackson, K. (2020) "Why Be A B-Corp," Forbes, 18 February.



NEW PLANT-BASED PRODUCTS FOR 2023

This year we're introducing a whole new range of plant-based products. Some will be available from January 2023 and others will be available later in the year. Please speak to your local sales manager for updates on the new product releases. By the end of this year we're planning to offer a plant-based version for every product we sell, so this is just the first step on our plant-based journey.





FB215

**LARGE BRIOCHE LOAF
(PLANT-BASED)**

This is our plant-based version of a classic French loaf. Exceptionally rich and delicious this loaf is a cross between bread and cake, adding a touch of class to any menu.

Case amount: 5

430g

Approx length: 15cm



NEW

NEW FOR JANUARY 2023



FB216

**FRUITED TEACAKE
(PLANT-BASED)**

Jam packed with fruit, our plant-based Fruited Teacake is a thing of beauty. Perfect to serve alongside a cup of tea for a truly British treat.

Case amount: 45

110g

Approx length: 12cm



NEW



NEW

FB217
LUXURY CRANBERRY
TEACAKE (PLANT-BASED)

Our plant-based Luxury Cranberry Teacake is a fun twist on a classic. Filled with tart and sweet cranberries this teacake is ideal for a festive tea party.

Case amount: 45

110g

Approx length: 12cm



FB219
ALABAMA GRILLHOUSE
BUN (PLANT-BASED)

The ultimate southern plant-based BBQ style rustic burger bun with a dash of red malt in the dough. They have an authentic wrinkled top to make them stand out from the sea of "perfect" buns out there.

Case amount: 45

80g

Approx diameter: 10cm



NEW

NEW



FB220
TENNESSEE GRILLHOUSE
BUN (PLANT-BASED)

The same fabulous recipe as the plant-based Alabama Grillhouse Bun but with the addition of poppy and golden linseeds for a light crust. Premium burgers need to be well dressed, so do them proud!

Case amount: 45

80g

Approx diameter: 10cm



FB209

RUSTIC BRIOCHE BUN (PLANT-BASED)

A stylish hand-finished, rustic brioche roll made using our plant-based brioche recipe. Great to fill or to compliment any meal.

Case amount: 40

100g

Approx diameter: 11cm



NEW



NEW

FB210

LARGE GLAZED BRIOCHE HOT DOG ROLL (PLANT-BASED)

Our large brioche hot dog rolls are sweet, buttery, and fluffy. These are made using our plant-based brioche recipe and are ideal for those special occasions.

Case amount: 36

95g

Approx length: 25cm



*New plant-based
products for 2023*

FB211

GLAZED BRIOCHE BUN (PLANT-BASED)

The classiest of burger buns. Our plant-based brioche burger bun is made so everyone can enjoy a taste of the best burger bun around.

Case amount: 45

90g

Approx diameter: 10cm



NEW

FB212

BRIOCHE LOAF (PLANT-BASED)

This is our plant-based version of a classic French loaf. Exceptionally rich and delicious this loaf is a cross between bread and cake, adding a touch of class to any menu.

Case amount: 9

270g

Approx length: 15cm



NEW



NEW

FB213

BRIOCHE BUN GLAZED SEEDED & SLICED (PLANT-BASED)

A deliciously plant-based brioche bun topped with golden linseeds. Just right for those gourmet burgers, whatever the filling.

Case amount: 48

90g

Approx diameter: 10cm



NEW

FB214

GLAZED MINI BRIOCHE SLIDER (PLANT-BASED)

Our secret plant-based brioche recipe makes our mini brioche slider rolls rich, light, fluffy and buttery, with just enough sweetness and a super golden crust.

Case amount: 60

30g

Approx diameter: 7cm



FB221

ORIGINAL DELI FOCACCIA (PLANT-BASED)

Our stunning Original Deli Focaccia is now, plant-based with endless serving possibilities. Beautifully crafted, dipped in extra virgin olive oil and then skilfully hand docked to control the rise. The result is a superb bread that can be filled to make a premium sandwich, toasted for bruschettas, warmed and topped with garlic butter or simply served with soups.

Case amount: 36

105g

Approx length: 15cm



COMING

New plant-based products for 2023



FB222

DELI FOCACCIA ROSEMARY & SEA SALT (PLANT-BASED)

Made in the same way as the plant-based Deli Focaccia Original but boasting the addition of rosemary and sea salt. Slice, toast lightly and fill to make a luxurious sandwich or serve warmed and topped with infused oils for the cuisine of choice.

Case amount: 36

105g

Approx length: 15cm



FB223

GUERNSEY GÂCHE (PLANT-BASED)

A plant-based version of the fruity regional bread from the Channel Islands. Perfect for toasting and covering in butter.

Case amount: 5

440g

Approx length: 15cm



IN 2023



FBSC10

SCIOCHE® (PLANT-BASED)

Our plant-based Sciocche® is a gorgeous mixture of our brioche recipe and a traditional scone recipe. It's rich and buttery, perfect for toasting or topped with cream and jam for a traditional cream tea.

Case amount: 20

140g

Approx diameter: 9cm



FD63

**LARGE BRIOCHE DOUGH
PIECE (PLANT-BASED)**

A 470g plant-based brioche dough piece. When baked, produces a (roughly) 400g loaf. Perfect for making into a beautiful brioche loaf, plait tin or portioning into any shape and size that you require.

Case amount: 36

470g



FD62

**SMALL BRIOCHE DOUGH
PIECE (PLANT-BASED)**

A 60g plant-based brioche dough piece which when baked, produces a (roughly) 50g roll. Perfect for individual brioche rolls, mini plaits or any shape that you require.

Case amount: 100

60g



FD32

SPICED FRUITED BUN (PLANT-BASED)

An 80g lightly spiced mixed dough made with currants, sultanas, mixed peel, and mixed spice. When baked, produces a (roughly) 70g bun. Simply pipe a cross using a flour and water paste onto the bun after proving to make the perfect plant-based hot cross bun.

Case amount: 150

80g



FBHUF10

**CHOCOLATE & COCONUT
HUFFIN® (PLANT-BASED)**

The perfect partner to a hot drink. Our plant-based Chocolate and Coconut Huffin® is the ideal pick me up and looks great on a café counter.

Case amount: 32

110g

Approx length: 10cm



FBHUF11

**BLUEBERRY & VANILLA
HUFFIN® (PLANT-BASED)**

Lightly flavoured with vanilla and generously jewelled with blueberries, our plant-based Blueberry and Vanilla Huffin® is the perfect versatile treat. Suitable for breakfast, an afternoon tea or served with creme Anglaise for dessert.

Case amount: 32

95g

Approx length: 10cm



SOON



ROLLS & BUNS

From hand-stretched ciabatta to the Eden bun, we bake a fantastic array of rolls suitable for any occasion. Our brioche and ciabatta are approved by the Craft Guild of Chefs, giving you an extra level of confidence in the quality of our breads.





NEW

FB661

BRIOCHE BUN GLAZED SEEDED & SLICED

A free range egg and pure butter glazed brioche bun topped with golden linseeds. Just right for those gourmet burgers.

FB213

BRIOCHE BUN GLAZED SEEDED & SLICED (PLANT-BASED)

A deliciously plant-based brioche bun topped with golden linseeds. Just right for those gourmet burgers whatever the filling.

Case amount: 48

90g

Approx diameter: 10cm



FB160

RUSTIC BRIOCHE BUN

A stylish hand-finished rustic roll. A version of our popular brioche bun made with free range eggs and butter, great to fill or to compliment any meal.

FB209

RUSTIC BRIOCHE BUN (PLANT-BASED)

A stylish hand-finished, rustic brioche roll made using our plant-based brioche recipe. Great to fill or to compliment any meal.

Case amount: 40

100g

Approx diameter: 11cm



NEW



NEW

FB461

GLAZED BRIOCHE BUN

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

FB211

GLAZED BRIOCHE BUN (PLANT-BASED)

The classiest of burger buns. Our plant-based brioche burger bun is made so everyone can enjoy a tasty of the best burger bun around.

Case amount: 45

90g

Approx diameter: 10cm





NEW

FB200

ALABAMA GRILLHOUSE BUN

The ultimate southern BBQ style rustic burger bun with a dash of red malt in the dough. They have an authentic wrinkled top to make them stand out from the sea of "perfect" buns out there.

FB219

ALABAMA GRILLHOUSE BUN (PLANT-BASED)

The ultimate southern plant-based BBQ style rustic burger bun with a dash of red malt in the dough. They have an authentic wrinkled top to make them stand out from the sea of "perfect" buns out there.

Case amount: 45**80g****Approx diameter: 10cm**

FB101

TENNESSEE GRILLHOUSE BUN

The same fabulous recipe as the Alabama Grillhouse Bun but with the addition of poppy and golden linseeds for a light crust. Premium burgers need to be well dressed so do them proud.

FB220

TENNESSEE GRILLHOUSE BUN (PLANT-BASED)

The same fabulous recipe as the plant-based Alabama Grillhouse Bun but with the addition of poppy and golden linseeds for a light crust. Premium burgers need to be well dressed so do them proud.

Case amount: 45**80g****Approx diameter: 10cm**

NEW

FB361

LARGE GLAZED BRIOCHE HOT DOG ROLL

With 100% free range eggs and pure butter, our large brioche hot dog rolls are sweet, buttery and light. Ideal for those special occasions.

FB210

LARGE GLAZED BRIOCHE HOT DOG ROLL (PLANT-BASED)

Our large brioche hot dog rolls are sweet, buttery, and fluffy. These are made using our plant-based brioche recipe and are ideal for those special occasions.

Case amount: 36**95g****Approx length: 25cm**

NEW

FB206

EDEN HOT DOG ROLL LARGE

The latest addition to our Eden Family and perfect for the world of street foods. The inclusion of potato in our secret recipe creates a light close crumb, perfect for relishes and sauces.

Case amount: 36

95g

Approx length: 25cm



FB202

EDEN BURGER BUN GLAZED

Plant-based diets are increasing in popularity and we have developed a unique vegan bun. Our recipe includes a touch of potato to create a light eat. A quality bun to be enjoyed by all.

Case amount: 45

90g

Approx diameter: 10cm



FB205

EDEN BURGER BUN SEEDED & GLAZED

Created by special demand. Our Eden Burger Bun is attractively topped with golden linseeds and poppyseeds.

Case amount: 45

90g

Approx diameter: 10cm



FB402

WHITE COTTAGE LOAF ROLL

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

Case amount: 40

130g

Approx diameter: 11cm



FB680

ROUND CIABATTA ROLL

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

Case amount: 40

100g Approx diameter: 10cm

*Did you know?*

All our ciabattas are made with a 24–48 hour fermented rye sponge dough, individually hand-pulled and double fermented in the traditional way to ensure each ciabatta has the same amazing flavour, open texture and crust but each one still remains “an individual”.

The way good bread should be, always.

FB681

LARGE CIABATTA ROLL

Our large ciabatta roll is generously sized for sharing, the perfect accompaniment for Italian food as well as crisp salads, hearty soups and stews.

Case amount: 30

130g Approx length: 18cm



FB682

INDIVIDUAL CIABATTA ROLL

The traditional open texture, unique flavour and good looks makes this a big favourite, perfect with salads, soups, casseroles and main courses.

Case amount: 40

100g Approx length: 16cm



FB431

PAN RUSTIC

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

Case amount: 40

100g

Approx diameter: 10cm



Did you know?

Our ciapaninis are gorgeous simply thawed and filled. Alternatively add your favourite fillings and grill for a lighter panini style sandwich.



PAN03

MALTED CIAPANINI

A malted version of our popular cross between a ciabatta and panini roll. Gives a lovely malted flavour that compliments a variety of fillings.

Case amount: 40

100g

Approx length: 15cm



PAN04

CIAPANINI ROLL

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

Case amount: 40

100g

Approx length: 15cm



FB100

RUSTIC BAGUETTE

Light, rustic and hand-finished, these baguettes are reminiscent of the very best in France. Perfect for sandwiches, bread baskets or anywhere else that you would use a great quality traditional baguette.

Case amount: 15

Approx length: 45cm



FB301

WHITE SUB LOAF

White sub loaves topped with golden linseeds, ideal for sandwich bars and takeaways. Approx. 23" long for cutting and toasting.

FB303

BROWN SUB LOAF

Brown sub loaves for sandwich bars and takeaways, 23" long for cutting and toasting.

Case amount: 10

420g

Approx length: 59.5cm



FB304

MULTIGRAIN SUB LOAF

The multigrain sub loaf has a lovely warm flavour. It's great for filling to make one huge sandwich and then cutting down individually for each customer.

Case amount: 10

420g

Approx length: 59.5cm



FB480

TRADITIONAL ENGLISH ROLL

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

Case amount: 40

100g

Approx diameter: 11cm



FB687

OLIVE & OREGANO FOCACCIA ROLL

This medley of individual Mediterranean focaccia rolls are all hand-dipped in extra virgin rapeseed oil that has been infused with herbs to give a fragrant aroma and a deliciously crispy crust. Black olive with Italian oregano.

Case amount: 40

100g

Approx diameter: 13cm



FB683

ROSEMARY FOCACCIA ROLL

This medley of individual Mediterranean focaccia rolls are all hand-dipped in extra virgin rapeseed oil that has been infused with herbs to give a fragrant aroma and a deliciously crispy crust. Plain focaccia with rosemary.

Case amount: 40

100g

Approx diameter: 13cm



FB686

SUNDRIED TOMATO & BASIL FOCACCIA ROLL

This medley of individual Mediterranean focaccia rolls are all hand-dipped in extra virgin rapeseed oil that has been infused with herbs to give a fragrant aroma and a deliciously crispy crust. Sundried tomato with basil.

Case amount: 40

100g

Approx diameter: 13cm



FB103

DELI SANDWICH ROLL

The perfect do it all deli roll. If you only want one bread roll on your menu then this is it. Superb as a sandwich carrier with a French bread style crumb texture. Batch baked for a rustic finish with a light crust, this is the bread that does it all.

Case amount: 40

100g

Approx length: 14cm



FB475

ORIGINAL DELI FOCACCIA

A stunning focaccia with endless serving possibilities. Beautifully crafted, dipped in extra virgin olive oil and then skillfully hand docked to control the rise. The result is a superb bread that can be filled to make a premium sandwich, toasted for bruschettas, warmed and topped with garlic butter or simply served with soups.

Case amount: 36

105g

Approx length: 15cm



FB575

DELI FOCACCIA ROSEMARY AND SEA SALT

Made in the same way as the Deli Focaccia Original but boasting the addition of rosemary and sea salt. Slice, toast lightly and fill to make a luxurious sandwich or serve warmed and topped with infused oils for the cuisine of choice.

Case amount: 36

105g

Approx length: 15cm



FB400

SOURDOUGH ROLL

Our rustic sourdough roll has a crunchy, crisp crust and a perfectly soft interior. With its mildly sour flavour and light, airy texture it can be enjoyed as a sandwich, burger bun or an accompaniment to meals.

Case amount: 40

100g

Approx diameter: 10cm



FB601

SOURDOUGH & ONION ROLL

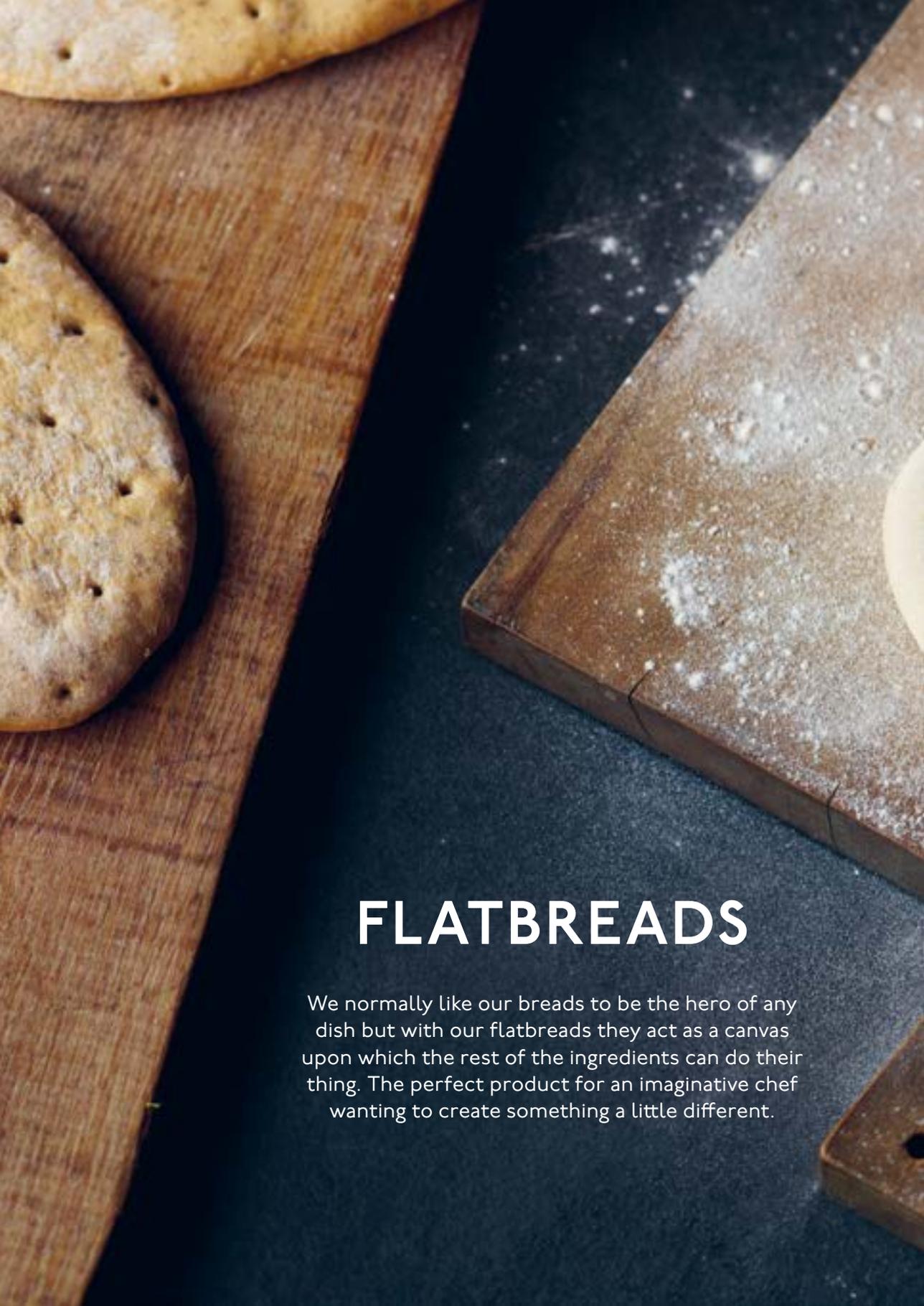
A delicious alternative burger bun, hand shaped and rustically presented with a rich sourdough flavour and hint of onion, a great accompaniment for any filling.

Case amount: 40

100g

Approx diameter: 10cm



A close-up photograph of several flatbreads. Two are on a light-colored wooden board on the left, and another is on a darker wooden board on the right. The background is a dark, textured surface. The flatbreads are golden-brown with small holes. The text 'FLATBREADS' is centered in the lower half of the image.

FLATBREADS

We normally like our breads to be the hero of any dish but with our flatbreads they act as a canvas upon which the rest of the ingredients can do their thing. The perfect product for an imaginative chef wanting to create something a little different.



Did you know?

Our flatbreads have been inspired by the trend for lighter eating and are the perfect base for chefs to create amazing dishes. Simply brushed with oil and chargrilled, they can be topped with all manner of ingredients to create refreshingly different dishes. The name Saboroso is Portuguese for 'tasty' and as our Chimichurri flatbread was inspired by South American cuisines, it seems like the perfect name for these exciting breads.





FBFL01
SOURDOUGH SABOROSO
FLATBREAD

Sourdough is still hugely fashionable in the restaurant world and we wanted a neutral base for chefs to use alongside the more heavily flavoured chimichurri. Docked by hand, these delicious flatbreads are made using 100% British flour and premium Kentish extra virgin rapeseed oil.

Case amount: 25

130g **Approx diameter: 18cm**



FBFL02
CHIMICHURRI SABOROSO
FLATBREAD

South America is currently enjoying a lot of interest in the UK and our chimichurri inspired flatbreads incorporate many of those Argentinian flavours such as cayenne pepper, oregano and kibbled onion for some added sweetness. Docked by hand, these delicious flatbreads are made using 100% British flour and premium Kentish extra virgin rapeseed oil.

Case amount: 25

130g **Approx diameter: 18cm**





MINI BREADS

Cute is the most common description for our mini tin loaves and they're one of our most popular breads. We put the same care and attention into our minis as we do the rest of the range. Great things do come in small packages.



FB828

MINI WHITE TIN LOAF

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

Case amount: 48

55g

Approx length: 7.5cm



Did you know?

All our dinner roll selections can be given a fantastic crust and an even fresher "freshly baked" flavour and aroma. Just pop the thawed product into a pre-heated oven at 170-200°C for 1-2 minutes for fresh and crusty rolls.

FB831

MINI MULTIGRAIN TIN LOAF

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

Case amount: 48

55g

Approx length: 7.5cm





FB830
MINI ONION TIN LOAF

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

Case amount: 48

55g

Approx length: 7.5cm



Did you know?

Sliders are a classic American dish which have been around since the 1920s, but it wasn't till the early 2000s they become the sophisticated little burger they are today. Perfect for canapes, a burger platter, or a starter our Glazed Mini Brioche Slider is the basis for a very classy dish. With the added sweetness brioche brings, you can't go wrong with a slider for a bite of utter decadence.

FB760
GLAZED MINI BRIOCHE SLIDER

Generous amounts of egg and butter make our mini brioche slider rolls rich, light, puffy and buttery, with just enough sweetness and a super golden crust.

FB214
GLAZED MINI BRIOCHE SLIDER (PLANT-BASED)

Our secret plant-based brioche recipe makes our mini brioche slider rolls rich, light, fluffy and buttery, with just enough sweetness and a super golden crust.

Case amount: 60

30g

Approx diameter: 7cm



NEW





LOAVES

Our range of loaves is growing and now incorporates a wide array of breads taking inspiration from across the globe. Our focaccias are available in a range of flavours and are always popular due to their incredible versatility.





FB670

CIABATTA

This popular bread has a multitude of culinary purposes, whether it's simply buttered, toasted for panini, used for sandwiches or the base of a perfect bruschetta.

Case amount: 20

220g

Approx length: 27cm



FB701

SOURDOUGH LOAF

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

Case amount: 15

270g

Approx diameter: 16cm



FBI37

COURONNE

This large crown-shaped French country bread makes a superb centrepiece and tastes great too.

Case amount: 8

400g

Approx diameter: 22cm



FBS270

LARGE FOCACCIA SHEET

Made with love from strong flour, yeast, salt, water and extra virgin rapeseed oil to create a 100% British bread with a passionate Italian heart. Equally good for split Mediterranean toasts and deli sandwiches.

Case amount: 5

Approx length: 58cm



FB301

WHITE SUB LOAF

White sub loaves topped with golden linseeds, ideal for sandwich bars and takeaways. Approx. 23" long for cutting and toasting.

FB303

BROWN SUB LOAF

Brown sub loaves for sandwich bars and takeaways, 23" long for cutting and toasting.

Case amount: 10

420g

Approx length: 59.5cm



FB304

MULTIGRAIN SUB LOAF

The multigrain sub loaf has a lovely warm flavour. It's great for filling to make one huge sandwich and then cutting down individually for each customer.

Case amount: 10

420g

Approx length: 59.5cm



FBS275

LARGE ROSEMARY FOCACCIA SHEET

These traditional dimpled Italian focaccia sheets are made with rich sourdoughs and extra virgin rapeseed oil. This focaccia sheet is perfect cut into sections, filled and grilled to create a delicious Italian panini.

Case amount: 5

Approx length: 58cm





FB585

MIXED SEEDED BLOOMER

A delicious mixed grain bloomer made with rye, wholemeal and white flours, perfect for designer sandwiches and toast.

Case amount: 8

600g

Approx length: 30cm



FB533

MEDITERRANEAN 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!

Case amount: 8

600g

Approx diameter: 20cm



FB534

MEDITERRANEAN 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.

Case amount: 8

600g

Approx diameter: 20cm



FB960

LARGE BRIOCHE LOAF

A delightful cross between bread and cake, our brioche has a soft centre, tasty crust and slightly sweet flavour, created with free range eggs.

FB215

LARGE BRIOCHE LOAF (PLANT-BASED)

This is our plant-based version of a classic French loaf. Exceptionally rich and delicious this loaf is a cross between bread and cake, adding a touch of class to any menu.

Case amount: 5

430g

Approx length: 15cm



NEW

FB560

BRIOCHE LOAF

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

FB212

BRIOCHE LOAF (PLANT-BASED)

This is our plant-based version of a classic French loaf. Exceptionally rich and delicious this loaf is a cross between bread and cake, adding a touch of class to any menu.

Case amount: 9

270g

Approx length: 15cm



NEW

FB629

GUERNSEY GÂCHE

A traditional, richly fruited regional bread originating from the Channel Islands. Great sliced and toasted.

Case amount: 5

440g

Approx length: 15cm





SWEET & FRUITED

Sweet bakes are becoming an increasingly large proportion of what we do with innovative products such as our Scioche® providing customers with a unique point of difference. Our Guernsey Gâche (pronounced gosh) is also well worth a try for a luxurious treat at any time of day.



FB960

LARGE BRIOCHE LOAF

A delightful cross between bread and cake, our brioche has a soft centre, tasty crust and slightly sweet flavour, created with free range eggs.

FB215

LARGE BRIOCHE LOAF (PLANT-BASED)

This is our plant-based version of a classic French loaf. Exceptionally rich and delicious this loaf is a cross between bread and cake, adding a touch of class to any menu.

Case amount: 5

430g

Approx length: 15cm



NEW

Did you know?

Guernsey Gâche is a traditional fruit bread served on the island and the word Gâche is simply the Guernsey word for cake. Toasted and served with butter is the most common serving suggestion but it also makes an incredible bread and butter pudding if you fancy something a little different.

FB629

GUERNSEY GÂCHE

A traditional, richly fruited regional bread originating from the Channel Islands. Great sliced and toasted.

Case amount: 5

440g

Approx length: 15cm



FB560

BRIOCHE LOAF

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

FB212

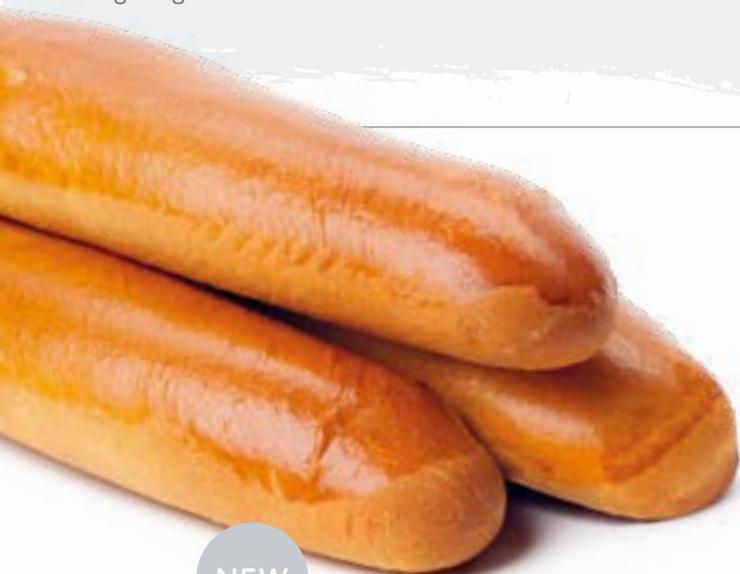
BRIOCHE LOAF (PLANT-BASED)

This is our plant-based version of a classic French loaf. Exceptionally rich and delicious this loaf is a cross between bread and cake, adding a touch of class to any menu.

Case amount: 9**270g****Approx length: 15cm***Did you know?*

Our brioche recipe has received the converted Craft Guild of Chefs approved product endorsement, an impressive feat to achieve. With a fantastic yellow interior and golden brown crust, our brioche buns look glorious inside and out. Wonderful to be used on the day, but if past their best they're perfect for French toast. Simply soak the brioche in a mixture of eggs, milk and some sugar, fry in butter and serve up a food waste fighting delicious breakfast.

NEW



NEW

FB361

LARGE GLAZED BRIOCHE HOT DOG ROLL

With 100% free range eggs and pure butter, our large brioche hot dog rolls are sweet, buttery and light. Ideal for those special occasions.

FB210

LARGE GLAZED BRIOCHE HOT DOG ROLL (PLANT-BASED)

Our large brioche hot dog rolls are sweet, buttery, and fluffy. These are made using our plant-based brioche recipe and are ideal for those special occasions.

Case amount: 36**95g****Approx length: 25cm**

NEW

FB661

BRIOCHE BUN GLAZED SEEDED & SLICED

A free range egg and pure butter glazed brioche bun topped with golden linseeds. Just right for those gourmet burgers.

FB213

BRIOCHE BUN GLAZED SEEDED & SLICED (PLANT-BASED)

A deliciously plant-based brioche bun topped with golden linseeds. Just right for those gourmet burgers whatever the filling.

Case amount: 48

90g

Approx diameter: 10cm



Did you know?

All our traditional brioche, small or large, loaf, roll or mini, have a massive butter content and are made with free range eggs. Now you know just why they taste so good.



NEW

FB760

GLAZED MINI BRIOCHE SLIDER

Generous amounts of egg and butter make our mini brioche slider rolls rich, light, puffy and buttery, with just enough sweetness and a super golden crust.

FB214

GLAZED MINI BRIOCHE SLIDER (PLANT-BASED)

Our secret plant-based brioche recipe makes our mini brioche slider rolls rich, light, fluffy and buttery, with just enough sweetness and a super golden crust.

Case amount: 60

30g

Approx diameter: 7cm



FBI60

RUSTIC BRIOCHE

A stylish hand-finished rustic roll. A version of our popular brioche bun made with free range eggs and butter, great to fill or to compliment any meal.

FB209

RUSTIC BRIOCHE BUN (PLANT-BASED)

A stylish hand-finished, rustic brioche roll made using our plant-based brioche recipe. Great to fill or to compliment any meal.

Case amount: 40**100g****Approx diameter: 11cm**

NEW



NEW

FB461

GLAZED BRIOCHE BUN

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

FB211

GLAZED BRIOCHE BUN (PLANT-BASED)

The classiest of burger buns. Our plant-based brioche burger bun is made so everyone can enjoy a tasty of the best burger bun around.

Case amount: 45**90g****Approx diameter: 10cm**

FB531

FRUITED TEACAKE

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

FB216

FRUITED TEACAKE (PLANT-BASED)

Jam packed with fruit, our plant-based Fruited Teacake is a thing of beauty. Perfect to serve alongside a cup of tea for a truly British treat.

Case amount: 45

110g

Approx length: 12cm



NEW

Did you know?

This year we've released plant-based versions of our Fruited Teacake and Luxury Cranberry Teacake. Still with the same delicious taste, they're perfect for toasting and topping with dairy or plant-based butter. With the rise of vegan and flexitarian diets, it's important to keep all customers happy with our fantastic options for all. Having one plant-based teacake couldn't be easier as everyone can enjoy it, it saves precious kitchen space, and reduces environmental impact.



NEW

FB532

LUXURY CRANBERRY TEACAKE

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

FB217

LUXURY CRANBERRY TEACAKE (PLANT-BASED)

Our plant-based Luxury Cranberry Teacake is a fun twist on a classic. Filled with tart and sweet cranberries this teacake is ideal for a festive tea party.

Case amount: 45

110g

Approx length: 12cm



Did you know?

Our Scioche® is our ingenious solution to the problem of finding a superb quality frozen scone. To solve this we've taken the best of both worlds by combining our fantastic brioche recipe with the best elements of a scone to create a product unique to us. This gives you all of the positives of a scone in terms of taste and appearance with the added benefit of being light and buttery. Absolutely delicious when toasted.

FBSC01

SCIOCHE® (ORIGINAL)

The original Scioche®. A glazed top, packed with a generous amount of fruit and a buttery inside, this is so much more than a scone! Either split and top with cream and jam or toast and serve with stewed fruit. We would recommend that our Scioche® are eaten the same day, just as you would with a homemade scone.

Case amount: 20

140g

Approx diameter: 9cm



FBHUF03

CHOCOLATE AND COCONUT HUFFIN®

The perfect partner to coffee or a treat 'on the go'. The recipe includes lashings of chocolate with subtle touches of coconut.

Case amount: 32

110g

Approx length: 10cm



FBHUF02

BLUEBERRY AND VANILLA HUFFIN®

Lightly flavoured with vanilla and generously jewelled with blueberries. Wonderful when served for breakfast, spectacular at afternoon tea or served with crème Anglaise for dessert.

Case amount: 32

95g

Approx length: 10cm





FROZEN DOUGHS

If you want ultimate flexibility our frozen dough range is for you. Simple to use with endless opportunities. Add your own unique flair and you could offer your guests a different bread every day of the week (or even year). All starting from one single piece of dough.



Did you know?

If stretching by hand, we recommend 8" for our 150g, 10" for our 220g and 12" for our 300g dough pieces. This does give quite a large crust so experimenting with sizes is really useful. If you're able to use a pizza rolling machine you will be able to achieve a much larger and thinner crust.



BREAD DOUGH

We have a great selection of videos available, providing a whole range of ideas on how to use our frozen doughs. Your imagination is your only limitation in terms of what you can create with these hugely versatile products. Grab a cuppa and sit and watch our chef Neil demonstrate how easy they are to use and what fantastic results can be achieved even in a domestic kitchen.
www.bit.ly/3pxKFYx

HOW TO USE OUR DOUGH



*Scan the
code to watch
our videos*



PIZZA DOUGH

We have two varieties of pizza dough, original and sourdough. The original version will give you a fantastic, light and airy pizza base, whereas the sourdough will give you a slightly thicker, more “breadly” finish. To use our pizza doughs at their best we’d recommend defrosting the balls overnight in the fridge before use and spray lightly with olive oil, keeping covered at all times (to prevent the dough from drying out). Once fully thawed, stretch them to your desired size.



*Easy to use for
fantastic results*

Once stretched, dock the base of the pizza using a pizza dough docker, leaving an un-docked rim around the edge for the crust. You can now spread your sauce and your choice of toppings & cheese. At this point, you should leave your dough to prove. You can bake without proving if essential but anything up to 2 hours will help in achieving a more bubbly crust. Finally, brush the edge of the pizza with olive oil to achieve a nice golden crust and then bake at the highest setting your oven will allow. Most non-pizza ovens will go to approx. 260°C, which will then bake a fantastic pizza in approx 6 mins.



STEP 1

Place the piece(s) of dough on a baking tray, cover loosely with oiled film and leave to thaw. This can be done, ideally in a refrigerator overnight, or if pushed for time in a cool room.



STEP 2

Once completely thawed, leave to prove in a warm place until doubled in size. The time will vary according to the room temperature, but a small dough piece will normally prove in about 30 minutes. If you're going to do any shaping, portioning of the dough into smaller pieces or twisting etc, now is the time to do it before you prove the dough.



STEP 3

Once proved, you can cut and top the dough. If you're cutting be sure to use a very sharp blade to give a neat finish. Your options at this stage are endless from topping with seeds, glazes or creating intricate patterns with cuts.

Visit specialitybreads.co.uk/how-to-use to see the making in action.

STEP 4

Bake until golden at 200°C (175°C for the brioche dough) or until the bread gives a hollow sound when tapped on the base. The small dough pieces will take on average between 12–15 minutes and the loaves will take approx 25–35 minutes. It's always better to slightly overbake than underbake so go for a little longer if you're unsure. For a more crusty bread, add a little steam to your oven. If you don't have a steam function a roasting tin half filled with boiling water will do a great job.



CIABATTA DOUGHS

Our ciabatta doughs work slightly differently as they have already been proved. They are even easier to use and simply require thawing for a minimum of 60 minutes in a warm room and then baking for approx 20–25 minutes until golden brown. A little steam will help create a thicker crust. Due to having already been proved we would recommend that you do not mould or shape these dough pieces.



DBALL150

PIZZA DOUGH BALL

The perfect, easy to use pizza dough. These dough balls are pre-portioned to make life easy and deliver a deliciously light and crispy base. Simply defrost, stretch, top, prove then bake. These make an approx. 8" pizza with a good crust.

Case amount: 90

150g



DBALL220

MEDIUM PIZZA DOUGHBALL

The perfect, easy to use pizza dough. These dough balls are slightly larger than the 150g but are still pre-portioned to make life easy and deliver a deliciously light and crispy base. Simply defrost, stretch, top, prove then bake. These make an approx. 10" pizza with a good crust.

Case amount: 70

220g



DBALL300

LARGE PIZZA DOUGHBALL

The perfect, easy to use pizza dough. These dough balls are the largest that we sell and are pre-portioned to make life easy and deliver a deliciously light and crispy base. Simply defrost, stretch, top, prove then bake. These make an approx. 12" pizza with a good crust.

Case amount: 50

300g



SDBALL01
SMALL SOURDOUGH
PIZZA DOUGH BALL

Creates the perfect sourdough thin and crispy pizza base for you to adorn with your favourite toppings. Contains British extra virgin rapeseed oil.

Case amount: 90

150g



SDBALL02
MEDIUM SOURDOUGH
PIZZA DOUGH BALL

Creates the perfect sourdough thin and crispy pizza base for you to adorn with your favourite toppings. These are slightly larger than the 150g version and make an approx. 10" pizza with a good crust. Contains British extra virgin rapeseed oil.

Case amount: 70

220g



SDBALL03
LARGE SOURDOUGH
PIZZA DOUGH BALL

Creates the perfect sourdough thin and crispy pizza base for you to adorn with your favourite toppings. These are the largest version that we sell and make an approx. 12" pizza with a good crust. Contains British extra virgin rapeseed oil.

Case amount: 50

300g





FD05

LARGE WHITE DOUGH PIECE

A 470g dough piece, which when baked produces a (roughly) 400g loaf. Perfect for making into bloomers, tin loaves, baguettes or portioning into any shape and size that you require.

Case amount: 36

470g



FD17

SMALL WHITE DOUGH PIECE

A 55g dough piece, which when baked produces a (roughly) 45g roll. Perfect for making dinner rolls straight from the box or mould into any shape and top with seeds or dust with flour as required.

Case amount: 250

55g





PP70

CIABATTA DOUGH

A pre-proved 350g ciabatta dough piece made with Kentish rapeseed oil. Simply thaw for a minimum of 60 minutes and then bake for the perfect ciabatta loaf. When baked, produces a (roughly) 300g loaf.

Case amount: 20**350g**

FD09

LARGE BROWN DOUGH PIECE

A 470g brown dough piece, which when baked produces a (roughly) 400g loaf. Perfect for making into bloomers, tin loaves, baguettes or portioning into any shape and size that you require.

Case amount: 36**470g**

FD11

LARGE MULTIGRAIN DOUGH PIECE

A 470g dough piece made with malted wheat, which when baked produces a (roughly) 400g loaf. Perfect for making into bloomers, tin loaves, baguettes or portioning into any shape and size that you require.

Case amount: 36

470g



* Shown here brushed with lemon curd straight after baking.

FD31

SPICED FRUITED BUN

An 80g lightly spiced dough made with currants, sultanas, mixed peel, mixed spice and free range egg. When baked, produces a (roughly) 70g bun. Simply pipe a cross using a flour and water paste onto the bun after proving to make the perfect hot cross bun.

Case amount: 150

80g



FD60

SMALL BRIOCHE DOUGH PIECE

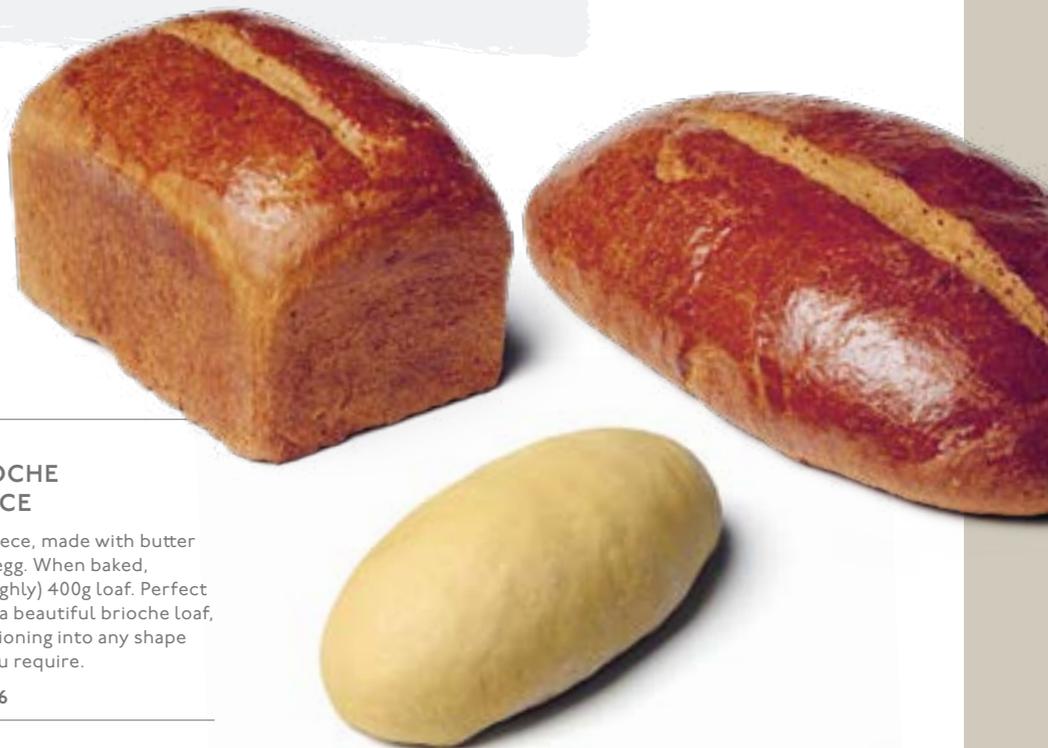
A 60g dough piece, made generously with butter and free range eggs. When baked, produces a (roughly) 50g roll. Perfect for individual brioche rolls, mini plaits or any shape that you require.

Case amount: 100

60g

Did you know?

All our traditional brioche, small or large, loaf, roll or mini, have a massive butter content and are made with free range eggs. Now you know just why they taste so good.



FD61

LARGE BRIOCHE DOUGH PIECE

A 470g dough piece, made with butter and free range egg. When baked, produces a (roughly) 400g loaf. Perfect for making into a beautiful brioche loaf, plait tin or portioning into any shape and size that you require.

Case amount: 36

470g





VIENNOISERIE

We're proud of our quality and when it comes to viennoiserie, we've partnered with a continental business that shares our values and creates amazing pastries for you.

Did you know?

Though viennoiserie is mostly associated with France, originally the pastries came from Vienna. In fact, the word viennoiserie in French directly translates to 'things from Vienna.' The pastries became popular in France after an Austrian military official, August Zang, opened a bakery in Paris called Boulangerie Viennoise. The pastries became a French sensation that we all know and love today.

126500854604

PAIN AU CHOCOLAT

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

Case amount: 90

85g





112500703037

CURVED BUTTER CROISSANT

Traditional curved all butter croissant, perfect for continental breakfasts.

Case amount: 80

70g

Did you know?

Our Viennoiserie range doesn't need to be fully defrosted before baking. They can simply be taken out of the freezer and popped into an oven at 180°C for 10 minutes. In this time, they'll puff up and receive a glorious golden brown colour, and the chocolate in the Pain Au Chocolat will melt and ooze. Both the Croissant and Pain Au Chocolat are made with butter, but rest assured that by the end of 2023 we'll have plant-based alternatives for all our products.





SERVING SUGGESTIONS

The phrase you cannot live on bread alone, certainly does not apply to us. We are happy to eat bread every day! However, we recognise that our breads will generally be turned into superb dishes using other ingredients. We've therefore put together a few recipes to provide you with a little inspiration. To see even more delicious recipes please visit our website specialitybreads.co.uk



BLACK BEAN AND BEET BURGER SERVED WITH MARINATED FETA AND CARPACCIO OF BEETROOT AND SKINNY CHIPS

FB211

GLAZED BRIOCHE BUN (PLANT-BASED)



INGREDIENTS (SERVES 6)

6 glazed brioche buns (plant-based)

For the burgers

- 1 large red onion finely chopped
- 2 cloves garlic crushed
- 200g cooked beetroot
- 240g canned black beans rinsed
- 2 tbsp sundried tomato paste
- 50g walnut halves
- 2 tbsp vegan mayonnaise
- 2 tbsp gram flour
- 250g cooked puy lentils
- 250g cooked wholegrain rice
- 1 ½ tbsp rapeseed oil
- Freshly ground salt and black pepper
- Garnish with beet leaves

For the marinated feta

- 350g plant-based feta style cheese, broken into large pieces
- 200ml extra virgin olive oil
- 1 tbsp thyme leaves
- 1 small clove of garlic cut into thin slivers
- Freshly ground black pepper

For the beetroot carpaccio

- 6 small to medium beetroots washed
- 3 tablespoons extra virgin olive oil
- Salt and freshly ground black pepper

PROCESS

- 1 Preheat the oven to gas mark 7/220°C. Place the beetroot on a roasting tin lined with baking parchment and toss with one tablespoon of olive oil. Roast in the oven for approximately 1½ hours until charred and browned. Allow to cool then slice very thinly on a plate and season with salt and freshly ground black pepper, scatter over a little olive oil.
- 2 Place the feta in a Kilner jar and sprinkle over the herbs and garlic. Drizzle over the olive oil and lightly season with black pepper. Close the lid of the jar and gently tip the jar to cover the feta with all the ingredients. Leave to marinade for 30 minutes at room temperature.
- 3 In a food processor blend briefly all the burger ingredients except for the lentils and rice.
- 4 Tip the blended mixture into a bowl then gently fold in the lentils and rice.
- 5 Shape the mixture into 6 equal patties. Chill for at least 1 hour.
- 6 Preheat oven to 220°C. Heat a large frying pan with the rapeseed oil until medium to hot, add the burgers and fry for 2 minutes until well coloured. Gently turn over and finish off cooking in the oven for 5/6 minutes or until heated through.
- 7 Cut the Plant-Based Brioche in half while the burgers sit in the pan for at least 5 minutes to firm up. Once ready, transfer the burgers to the bottom brioche half. Layer the beetroot carpaccio, marinated feta and beet leaves on top of the burger. Then pop the lid of the Plant-Based Brioche on top.
- 8 Serve with skinny chips.

DELUXE CRAB SANDWICH

INGREDIENTS (SERVES 4)

2 Rustic baguettes

- 400g prepared brown and white crab meat
- 2 avocados (ripe)
- 2 shallots, finely chopped
- 2 pink grapefruits, zest, segmented and juice reserved
- Fennel fronds or fresh dill sprigs
- Lemon juice

For the chive and pink peppercorn aioli:

- 5 tbsp good quality mayonnaise
- 1 tbsp crème fraîche
- Grinding pink peppercorns
- 2 tbsp chopped chives
- Grapefruit zest and juice

PROCESS

- 1 Halve the baguettes lengthways and place on a rustic board or serving plate.
- 2 Smear the brown crab meat over each baguette half and top each with the white crab meat.
- 3 Halve, stone and peel the avocados. Cut into slices and toss in a little lemon juice. Scatter over the crab meat and then scatter over the shallots.
- 4 Top with the grapefruit segments.
- 5 To make the aioli, mix together all the ingredients and add a little of the grapefruit zest and juice. Season to taste.
- 6 Drizzle the chive and peppercorn aioli over the grapefruit and finish with a scattering of dill. Serve the extra aioli on the side.



FB100
RUSTIC
BAGUETTE



FBS01
SCIOCHE®
(ORIGINAL)



PRODUCT INFORMATION
53
SEE PAGE



SERVING SUGGESTION

GRIDDLED FRUIT SCIOCHE® WITH WARM RHUBARB & RASPBERRY COMPOTE & WHITE CHOCOLATE CREAMS

INGREDIENTS (SERVES 6)

6 Scioche® (original)

For the white chocolate creams:

- 85g good white chocolate, broken into small pieces plus extra for grating
- 1 vanilla pod, split
- 300ml double cream
- 200g thick greek yogurt

For the rhubarb & raspberry compote:

- 2 oranges, juiced
- 50g caster sugar
- 2 medium rhubarb sticks, finely diced
- 150g raspberries
- 50g unsalted butter

To serve:

- Strawberries

PROCESS

- 1 Place the chocolate into a heatproof bowl and with the tip of a small knife, carefully scrape out all the vanilla seeds and add to the chocolate. Set the bowl over a pan of simmering water, until just melted.
- 2 Lightly whip the cream and stir in the greek yogurt. Quickly fold in the melted chocolate. Quickly spoon into a piping bag and squeeze into shot glasses. Grate over extra white chocolate.
- 3 To make the compote, place the orange juice and sugar into a medium shallow pan. Place over a medium heat until the sugar has dissolved. Turn up the heat and reduce by half until syrupy. Add the rhubarb and cook for one minute.
- 4 Place the raspberries in a bowl, pour over the hot rhubarb compote and set to one side to cool slightly.
- 5 Heat a griddle pan over a medium heat, add a little unsalted butter and heat until melted. Add the Scioche® halves, cut side down and griddle until golden and toasted.
- 6 Place the Scioche® on a serving plate and spoon over some of the warm rhubarb and raspberry compote. Serve with white chocolate cream and a few fresh strawberries.



WARM CHOCOLATE AND COCONUT HUFFINS® SERVED WITH CHERRIES IN KIRSCH, CHOCOLATE GANACHE AND COCONUT ICE-CREAM



FBHUF03

CHOCOLATE AND COCONUT HUFFIN®



INGREDIENTS (SERVES 4)

2 chocolate and coconut Huffins®, ends removed and sliced into 4

- 300g jar of black cherries soaked in kirsch
- 50g desiccated coconut, toasted

For the coconut ice cream:

- 425ml can coconut cream
- 4 egg yolks
- 115g caster sugar

For the chocolate ganache:

- 200g 70% dark chocolate, broken into pieces
- 150ml double cream
- 55g unsalted butter

PROCESS

- 1 Put the coconut cream into a non-stick saucepan over a medium heat. Slowly heat to just below boiling point and then remove from heat.
- 2 Meanwhile put the egg yolks and sugar into a bowl and using an electric whisk beat until pale and creamy. Slowly pour the hot coconut cream into the egg mixture whisking continuously. Pour the coconut and egg mixture back into the saucepan and return to a medium heat. Cook gently, stirring continuously until it thickens, making sure it doesn't boil. Pour the mixture into a bowl and let it cool completely. Once cool put into an ice cream machine churn until set and transfer to the freezer.
- 3 For the chocolate ganache, put the chocolate and cream in a heatproof bowl and set it over a saucepan of simmering water. Heat gently until the chocolate is melted. Stir to combine the cream and chocolate and then beat in the butter. Set aside to cool slightly.
- 4 To serve spread the sliced Huffins® with the chocolate ganache and place two slices one on top of the other on dessert plates. Arrange some of the kirsch soaked cherries on top of the Huffin® slice, scoop a ball or a quenelle of ice cream onto each serving dish and sprinkle with the toasted desiccated coconut. Serve with additional fresh cherries on the side and a jug of the juice from the kirsch soaked cherries if desired.

BEEF AND PORCINI STEAK BRIOCHE BURGER SERVED WITH WATERCRESS AIOLI AND PICKLED RED CABBAGE

INGREDIENTS (SERVES 4)

4 glazed brioche bun (plant-based)

For the burgers

- 450g skirt beef mince
- 40g dried porcini mushrooms (soaked to packet instructions) drained and chopped
- 1 large red onion, very finely chopped
- Salt and freshly ground black pepper

For the watercress aioli

- 1 bunch of watercress washed, roughly chopped
- 5 tbsp mayonnaise
- 2 cloves garlic, crushed
- Salt and freshly ground black pepper

PROCESS

- 1 Simply blitz all the ingredients in a small food processor and season to taste.
- 2 In a large mixing bowl combine the burger ingredients together and season with black pepper. Using slightly wet hands shape the mixture into 4 equal burgers.
- 3 Allow the burgers to chill in the refrigerator for 30 minutes.
- 4 Heat a griddle or frying pan with a little rapeseed oil.
- 5 Season the burgers with salt and cook for approximately 4 minutes on each side for medium or to your liking.
- 6 Fill the Plant-Base Brioche with the burgers, pickled red cabbage and a generous spoonful of the watercress aioli. Top with the lid and serve straight away with skinny chips on the side.



FB211

**GLAZED BRIOCHE BUN
(PLANT-BASED)**



FBI37
COURONNE



PRODUCT INFORMATION
42
SEE PAGE



SERVING SUGGESTIONS

GIN AND TONIC SMOKED SALMON SERVED WITH COURONNE AND BEETROOT HASH

INGREDIENTS (SERVES 4)

1 couronne

- 200g smoked salmon
- 3–4 tablespoons local gin
- 2 tbsp chopped dill
- 2 tbsp extra virgin olive oil
- Juice of one lemon
- 1 piece lemon peel
- 1 shallot finely chopped
- Freshly ground black pepper

Beetroot hash:

- 425g raw beetroot, peeled
- 1 large red onion, peeled and finely sliced
- 5 tbsp rapeseed or olive oil
- 3 tbsp good quality balsamic vinegar

PROCESS

- 1 Lay the salmon over a large serving platter.
- 2 In a Kilner jar, shake together the gin, dill, olive oil, lemon juice, lemon peel, shallot and black pepper.
- 3 Spoon the mixture over the salmon and leave for 20–30 minutes.
- 4 For the beetroot hash peel the beetroot and coarsely shred it through the food processor. Add remaining ingredients, toss everything together and season well.
- 5 Serve as suggested with the beetroot hash and warm Couronne.



DBALL220

MEDIUM PIZZA DOUGHBALL



PESTO PIZZA WITH PEPPER RAGOUT, ARTICHOKES, PARMESAN AND ROCKET

INGREDIENTS (SERVES 1)

One medium pizza doughball

- 2 tbsp pesto
- 2 tbsp pepper ragout (see below)
- 2 tbsp anti pasta style artichokes in oil
- Handful of wild rocket and parmesan shavings to serve

For the fresh red pepper ragout (serves 4)

- 3 tablespoons olive oil
- 4 red peppers, halved, deseed, and finely sliced
- 2 orange peppers, halved, deseed, and finely sliced
- ½ teaspoon dried chili
- 1 bay leaf
- 1 tablespoon sugar
- 2 cloves garlic, diced
- Juice ½ lemon

PROCESS

- 1 Place the frozen doughball on an oil try and covered with oiled film. Defrost the doughball in the fridge overnight so it's thoroughly defrosted and ready to use the next day.
- 2 Heat the olive oil in a large pan and add all the red pepper ragout ingredients. Place a piece of wet, crushed greaseproof paper over the peppers and cover with a lid. Gently cook for 35–40 minutes or until the peppers are meltingly soft.
- 3 Remove the paper from the pan and increase the heat to reduce the liquid for approximately 3–4 minutes. Season to taste and chill. The jam will keep in a sterilized jar in the fridge for 1–2 weeks.
- 4 Preheat oven to 220°C.
- 5 Roll out the dough to the size of medium sized dinner plate and place on a baking tray lined with parchment paper.
- 6 Spoon and spread over the pesto top with the pepper ragout and scatter over the artichokes. Bake in the oven for 10 minutes.
- 7 Finish and dress the pizza with rocket and parmesan shavings, serve at once.

HOW TO BUY



We pride ourselves on only employing the best people so that our customer service equals the superb quality of our bread.

STOCKISTS

If you like what you see and would potentially like to stock our fantastic breads please contact us on either 01843 209442 or email us at info@specialitybreads.co.uk.

CHEFS

If you're passionate about great bread and would like to sample some of our breads and sweet bakes free of charge, please contact your region's Sales Manager. Call or email and we will arrange for samples to be delivered to your establishment by courier.

BREAD PAIRINGS

If you are looking for inspirational bread pairings, please email us on info@specialitybreads.co.uk with details. Our bakers have expert knowledge on all our breads, sweet bakes and frozen dough and will be more than happy to point you in the right direction.

NATIONAL ACCOUNTS

We understand that you want to stay ahead of the competition, with products that stand out and have a real point of difference. We love a challenge, so give us a call and we'll see what we can do. If the core ingredients are flour, salt, water and yeast then we're more than likely able to help.

Our National Accounts Manager, Graham Graves, is always on hand to take your call and help with your plans. Call Graham on 07788 254194.

EXPORTS

If you are interested in talking to us about export opportunities, please contact Graham on 07788 254194.



NEIL SMITH

National Accounts
Development Chef

Working in partnership with many national accounts Neil knows the best way to use our products and can help if anyone needs it.

neil@specialitybreads.co.uk
07867 310371



GRAHAM GRAVES

National Accounts Manager

Passionate about all things bread, Graham manages our national accounts. There's nothing he enjoys more than working to create bespoke SKUs for our clients.

graham@
specialitybreads.co.uk
07788 254194



DAVID WILLSON

UK and South West
Sales Manager

Our UK Sales Manager, David is responsible for the Independent Sales Team and also takes care of the Southwest. With many years of experience in the foodservice industry he has a particularly good eye for spotting emerging trends.

davidwillson@
specialitybreads.co.uk
07715 670900

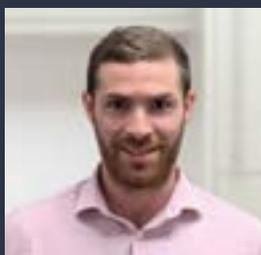


KEVIN HALL

Scotland & Ireland Sales
Manager

The point of contact for our customers in Scotland, Ireland and the Channel Islands. Kevin has a lifelong passion for all foods, particularly regional specialities.

kevin@specialitybreads.co.uk
07850 900030



DARREN REBEIRO

South East Sales Manager

Taking care of the Southeast Darren loves all things food and bringing new products to the Foodservice market.

darren@specialitybreads.co.uk
07540 106611



GARY SIMPSON

North & Wales Sales Manager

Originally spending 20 years in wholesale Gary's always been a food enthusiast and is continually looks forward to bringing great bread to Wales, Midlands and the North.

gary@specialitybreads.co.uk
07827 055565

| code | description | € weight | case amount | layer/pallet | page |
|------|-------------|----------|-------------|--------------|------|
|------|-------------|----------|-------------|--------------|------|

ROLLS & BUNS

| | | | | | |
|-------|---|------|----|------|----|
| FB100 | Rustic baguette | 250g | 15 | 8/48 | 29 |
| FB101 | Tennessee grillhouse bun | 80g | 45 | 8/48 | 25 |
| FB103 | Deli sandwich roll | 100g | 40 | 8/48 | 30 |
| FB160 | Rustic brioche | 100g | 40 | 8/48 | 24 |
| FB200 | Alabama grillhouse bun | 80g | 45 | 8/48 | 25 |
| FB202 | Eden burger bun glazed | 90g | 45 | 8/48 | 26 |
| FB205 | Eden burger bun seeded and glazed | 90g | 45 | 8/48 | 26 |
| FB206 | Eden hot dog roll large | 95g | 36 | 8/48 | 26 |
| FB209 | Rustic brioche bun (plant-based)* | 100g | 40 | 8/48 | 24 |
| FB210 | Large glazed brioche hot dog roll (plant-based)* | 95g | 36 | 8/48 | 25 |
| FB211 | Glazed brioche bun (plant-based)* | 90g | 45 | 8/48 | 24 |
| FB213 | Brioche bun glazed seeded & sliced (plant-based)* | 90g | 48 | 8/48 | 24 |
| FB219 | Alabama grillhouse bun (plant-based)* | 80g | 45 | 8/48 | 25 |
| FB220 | Tennessee grillhouse bun (plant-based)* | 80g | 45 | 8/48 | 25 |
| FB301 | White sub loaf | 420g | 10 | 8/48 | 29 |
| FB303 | Brown sub loaf | 420g | 10 | 8/48 | 29 |
| FB304 | Multigrain sub loaf | 420g | 10 | 8/48 | 29 |
| FB361 | Large glazed brioche hot dog roll | 95g | 36 | 8/48 | 25 |
| FB400 | Sourdough roll | 100g | 40 | 8/48 | 31 |
| FB402 | White cottage loaf roll | 130g | 40 | 8/48 | 26 |
| FB431 | Pan rustic | 100g | 40 | 8/48 | 28 |
| FB461 | Glazed brioche bun | 90g | 45 | 8/48 | 24 |
| FB475 | Original deli focaccia | 105g | 36 | 8/48 | 31 |
| FB480 | Traditional English roll | 100g | 40 | 8/48 | 29 |
| FB575 | Deli focaccia rosemary and sea salt | 105g | 36 | 8/48 | 31 |
| FB601 | Sourdough & onion roll | 100g | 40 | 8/48 | 31 |
| FB661 | Brioche bun glazed seeded & sliced | 90g | 48 | 8/48 | 24 |
| FB680 | Round ciabatta roll | 100g | 40 | 8/48 | 27 |
| FB681 | Large ciabatta roll | 130g | 30 | 8/48 | 27 |
| FB682 | Individual ciabatta roll | 100g | 40 | 8/48 | 27 |
| FB683 | Rosemary focaccia roll | 100g | 40 | 8/48 | 30 |
| FB686 | Sundried tomato & basil focaccia roll | 100g | 40 | 8/48 | 30 |
| FB687 | Olive & oregano focaccia roll | 100g | 40 | 8/48 | 30 |
| PAN03 | MalTED ciapanini | 100g | 40 | 8/48 | 28 |
| PAN04 | Ciapanini | 100g | 40 | 8/48 | 28 |

FLATBREADS

| | | | | | |
|--------|--------------------------------|------|----|--------|----|
| FBFL01 | Sourdough saboroso flatbread | 130g | 25 | 16/112 | 34 |
| FBFL02 | Chimichurri saboroso flatbread | 130g | 25 | 16/112 | 35 |

MINI BREADS

| | | | | | |
|-------|---|-----|----|--------|----|
| FB214 | Glazed mini brioche slider (plant-based)* | 30g | 60 | 16/112 | 39 |
| FB760 | Glazed mini brioche slider | 30g | 60 | 16/112 | 39 |
| FB828 | Mini white tin loaf | 55g | 48 | 16/112 | 38 |
| FB830 | Mini onion tin loaf | 55g | 48 | 16/112 | 39 |
| FB831 | Mini multigrain tin loaf | 55g | 48 | 16/112 | 38 |

LOAVES

| | | | | | |
|-------|-----------------------------------|------|----|--------|----|
| FB137 | Couronne | 400g | 8 | 8/48 | 42 |
| FB212 | Brioche loaf (plant-based)* | 270g | 9 | 16/112 | 45 |
| FB215 | Large brioche loaf (plant-based)* | 430g | 5 | 16/112 | 45 |
| FB301 | White sub loaf | 420g | 10 | 8/48 | 43 |
| FB303 | Brown sub loaf | 420g | 10 | 8/48 | 43 |
| FB304 | Multigrain sub loaf | 420g | 10 | 8/48 | 43 |

Suitable for vegans
 New for 2023

| code | description | e weight | case amount | layer/pallet | page |
|------|-------------|----------|-------------|--------------|------|
|------|-------------|----------|-------------|--------------|------|

LOAVES (CONTINUED)

| | | | | | |
|--------|---|-------|----|--------|----|
| FB533 | Mediterranean tomato bread  | 600g | 8 | 8/48 | 44 |
| FB534 | Mediterranean olive bread  | 600g | 8 | 8/48 | 44 |
| FB560 | Brioche loaf | 270g | 9 | 16/112 | 45 |
| FB585 | Mixed seeded bloomer  | 600g | 8 | 8/48 | 44 |
| FB629 | Guernsey gâche | 440g | 5 | 16/112 | 45 |
| FB670 | Ciabatta  | 220g | 20 | 8/48 | 42 |
| FB701 | Sourdough loaf  | 270g | 15 | 8/48 | 42 |
| FB960 | Large brioche loaf | 430g | 5 | 16/112 | 45 |
| FBS270 | Large focaccia sheet  | 1400g | 5 | 8/48 | 43 |
| FBS275 | Large rosemary focaccia sheet  | 1400g | 5 | 8/48 | 43 |

SWEET & FRUITED

| | | | | | |
|---------|---|------|----|--------|----|
| FBI60 | Rustic brioche | 100g | 40 | 8/48 | 51 |
| FB209 | Rustic brioche bun (plant-based)*  | 100g | 40 | 8/48 | 51 |
| FB210 | Large glazed brioche hot dog roll (plant-based)*  | 95g | 36 | 8/48 | 49 |
| FB211 | Glazed brioche bun (plant-based)*  | 90g | 45 | 8/48 | 51 |
| FB212 | Brioche loaf (plant-based)*  | 270g | 9 | 16/112 | 49 |
| FB213 | Brioche bun glazed seeded & sliced (plant-based)*  | 90g | 48 | 8/48 | 50 |
| FB214 | Glazed mini brioche slider (plant-based)*  | 30g | 60 | 16/112 | 50 |
| FB215 | Large brioche loaf (plant-based)*  | 430g | 5 | 16/112 | 48 |
| FB216 | Fruited teacake (plant-based)*  | 110g | 45 | 8/48 | 52 |
| FB217 | Luxury cranberry teacake (plant-based)*  | 110g | 45 | 8/48 | 52 |
| FB361 | Large glazed brioche hot dog roll | 95g | 36 | 8/48 | 49 |
| FB461 | Glazed brioche bun | 90g | 45 | 8/48 | 51 |
| FB531 | Fruited teacake | 110g | 45 | 8/48 | 52 |
| FB532 | Luxury cranberry teacake | 110g | 45 | 8/48 | 52 |
| FB560 | Brioche loaf | 270g | 9 | 16/112 | 49 |
| FB629 | Guernsey gâche | 440g | 5 | 16/112 | 48 |
| FB661 | Brioche bun glazed seeded & sliced | 90g | 48 | 8/48 | 50 |
| FB760 | Glazed mini brioche slider | 30g | 60 | 16/112 | 50 |
| FB960 | Large brioche loaf | 430g | 5 | 16/112 | 48 |
| FBHUF02 | Blueberry & vanilla Huffin® | 95g | 32 | 16/112 | 53 |
| FBHUF03 | Chocolate & coconut Huffin® | 110g | 32 | 16/112 | 53 |
| FBS001 | Scioche® (original) | 140g | 20 | 16/112 | 53 |

FROZEN DOUGH, PRE-PROVED & QUICK BAKE

| | | | | | |
|----------|--|------|-----|--------|----|
| DBALL150 | Pizza doughball  | 150g | 90 | 10/60 | 60 |
| DBALL220 | Medum pizza doughball  | 220g | 70 | 10/50 | 60 |
| DBALL300 | Large pizza doughball  | 300g | 50 | 10/50 | 60 |
| FD05 | Large white dough piece  | 470g | 36 | 10/50 | 62 |
| FD09 | Large brown dough piece  | 470g | 36 | 10/50 | 63 |
| FD11 | Large multigrain dough piece  | 470g | 36 | 10/50 | 64 |
| FD17 | Small white dough piece  | 55g | 250 | 10/60 | 62 |
| FD31 | Spiced fruited bun | 80g | 200 | 10/60 | 64 |
| FD60 | Small brioche dough piece | 60g | 100 | 16/112 | 65 |
| FD61 | Large brioche dough piece | 470g | 36 | 10/50 | 65 |
| PP70 | Ciabatta dough  | 350g | 20 | 8/48 | 63 |
| SDBALL01 | Small sourdough pizza doughball  | 150g | 90 | 10/60 | 61 |
| SDBALL02 | Medium sourdough pizza doughball  | 220g | 70 | 10/50 | 61 |
| SDBALL03 | Large sourdough pizza doughball  | 300g | 50 | 10/50 | 61 |

VIENNOISERIE

| | | | | | |
|--------------|-------------------------|-----|----|-------|----|
| 112500703037 | Curved butter croissant | 70g | 80 | 10/70 | 69 |
| 126500854604 | Pain au chocolat | 85g | 90 | 10/50 | 68 |



Unit J2. Channel Road. Westwood Industrial Estate. Margate CT9 4JS
01843 209442 info@specialitybreads.co.uk
specialitybreads.co.uk

For all allergen & nutritional information please visit our website