



speciality breads

artisan bakers of fine breads to the foodservice industry

2011

speciality breads



Made with 100%
British wheat,
supporting UK
farmers.



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 multigrain seeded finger roll. Perfect for dipping, filling or as a meal 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.

Dinner rolls choice

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



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.

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



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



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.



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
FB402	White cottage loaf roll	130	45
FB403	Multigrain cottage loaf roll	130	45
FB430	Onion knot	55	60



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.



new

Ciabattini roll

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



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 make a great bruschetta.



Round ciabatta roll

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

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	45
FB686	S/d tom/basil foc roll	100	40
FB687	Olive/oregano foc roll	100	40
PAN04	Ciabattini roll	100	40



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

Plain focaccia oval

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



Plain & herb panini

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

Olive & pepper oval bap

Made with green olives & mixed peppers, these flavoured baps are perfect for simple fillings such as cheese or ham.



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
PAN01	Plain panini	110	35
PAN02	Herb panini	110	35
FB690	Plain focaccia oval	100	45
FB691	Olive & pepper oval bap	100	45
FB431	Pan rustic	100	45



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

Sunflower & honey cob

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



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



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.



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.



Olive & tomato Couronne

Traditional French Couronne (Crown) bread with a Mediterranean twist. Loaded with juicy black olives and sundried tomatoes, this flavoursome bread makes a great meal accompaniment or a tear & share starter served with oils & vinegars.

Couronne loaf

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

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.



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!

Continental loaves

code	description	approx weight grams	case amount
FB137	Couronne loaf	400	8
FB139	Olive and tomato Couronne	400	8
FB538	Pugliese	430	9
FB670	Ciabatta	270	20
FB673	Sundried tomato ciabatta	270	20
FB671	Olive ciabatta	270	20



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



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.



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
FB533	Med. tomato bread	600	8
FB534	Med. olive bread	600	8
FB138	Multigrain batard	250	15



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



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

new



Tomato & basil focaccia loaf Olive & oregano focaccia

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

new



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.

Continental loaves *cont.*

code	description	approx weight grams	case amount
FBS275	Rosemary focaccia sheet	1400	5
FBS270	Rock salt focaccia sheet	1400	5
FB675	Focaccia & rosemary	290	18
CHFB675	Focaccia & r'mary/4	290	18
FB688	Tomato & basil focaccia	360	6
FB689	Olive & oregano focaccia	360	6

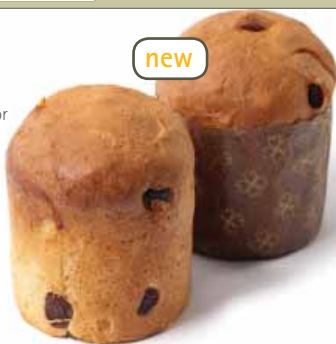


Just defrost and serve. May be warmed through in the oven.

Panettone

Deliciously fruited traditional Italian panettone with a fragrant citrus aroma, perfect with coffee or afternoon tea.

new



Mini brioche loaf

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

Luxury cranberry teacake

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

new



Brioche loaf

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



Fruited tea cake

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

teacakes, sweet and fruited breads

code	description	approx weight grams	case amount
FB531	Baked tea cake	110	45
FB860	Mini brioche loaf	50	48
FB560	Brioche loaf	270	9
FB960	Large brioche loaf	430	5
FB806	Panettone	100	20
FB532	Luxury cranberry teacake	110	20



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.



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.



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 cornbread loaf

An individual cornbread loaf made with golden corn kernels and ground cornmeal. Perfect accompaniment for chilli's & Tex Mex meals.

merende breads (small bites)

code	description	approx weight grams	case amount
FB828	Mini white tin loaf	55	48
FB831	Mini multigrain tin	55	48
FB840	Mini cornbread loaf	55	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.

Produced in Denmark, these delicious pastries are pre proved and baked from frozen in just 15 to 18 minutes.

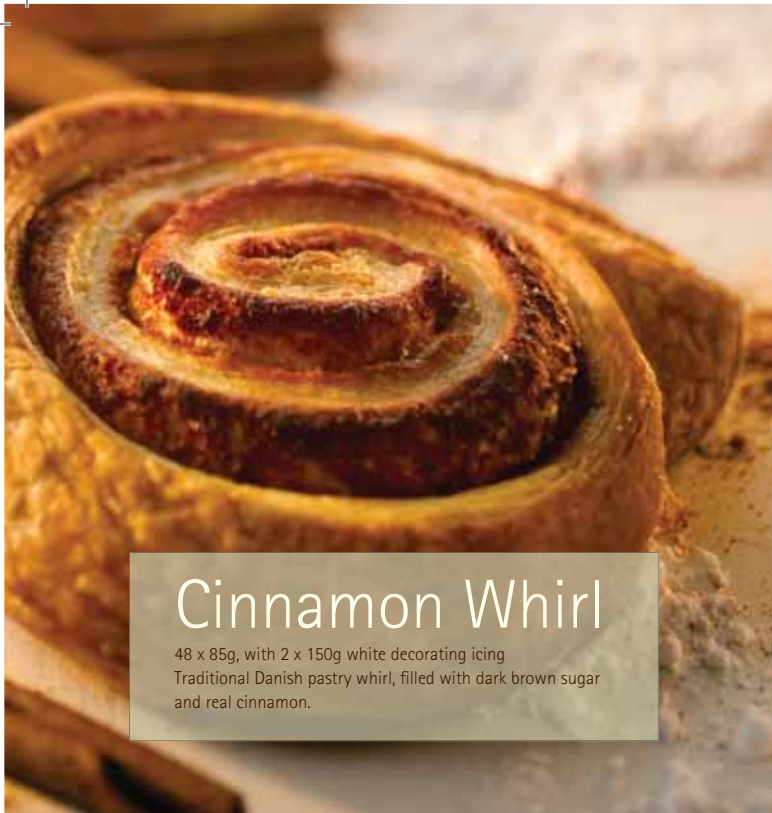
All the fruit fillings are made by a unique new process where the berries & fruits are neither boiled nor cooked, or any flavours or colouring added.

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



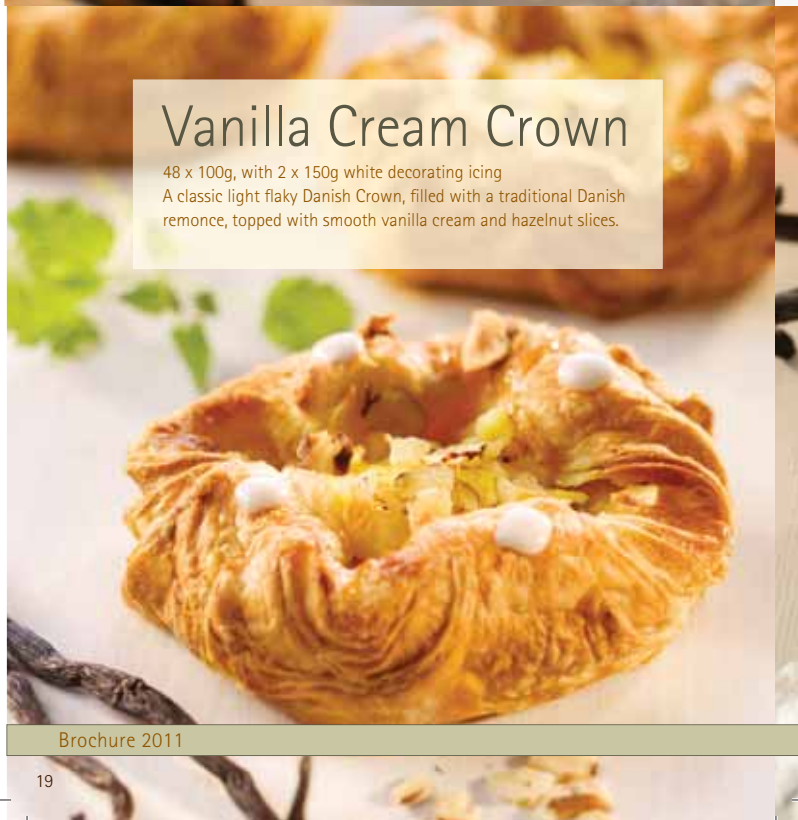
Everything you need

All products come ready-to-bake. Bake from frozen for 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.



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.



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.



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.

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 black cherries and topped with a dark red cherry sauce and white icing drizzle.

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.

A photograph of a Maple Pecan Plait bread, a braided loaf made of flaky Danish pastry, topped with toasted pecan nuts. The bread is shown in a close-up, slightly angled view, with several whole pecans scattered around it on a light-colored surface. The background is softly blurred, showing more of the bread and 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.





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 syrup

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.

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
FB684	Walnut bap	100	40

Continental rolls

FB431	Pan rustic	100	45
FB680	Round ciabatta roll	100	45
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
FB691	Olive & pepper 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

Continental loaves

FB137	Couronne loaf	400	8
FB139	Olive & tomato Couronne	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	270	20
FB671	Olive ciabatta	270	20
FB673	Sundried tomato ciabatta	270	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
<i>Panini breads – for filling and toasting</i>			
PAN01	Plain panini	110	35
PAN02	Herb panini	110	35
PAN04	Ciapanini roll	100	40

Teacakes, sweet & fruited breads

FB806	Panettone	100	20
FB531	Baked teacake	110	45
FB532	Luxury cranberry teacake	110	20
FB560	Brioche loaf	270	9
FB960	Large brioche loaf	430	5
FB860	Mini brioche loaf	50	48

Merende breads (small bites)

FB840	Mini cornbread loaf	55	48
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

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

Speciality Breads

For more information please contact your distributor.



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EFSIS

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



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