



# Baguette



**Baguette** PB

⏱ 225g 📦 35 📦 10350  
 ⏱ 290g 📦 30 📦 10009  
 ⚙️ 10-15min 📦 12-14min/190-200°C



**Baguette Wholemeal** PB

⏱ 290g 📦 30 📦 10011  
 ⚙️ 10-15min 📦 12-14min/190-200°C



**Baguette Multicereal** PB

⏱ 290g 📦 30 📦 10010  
 ⚙️ 10-15min 📦 12-14min/190-200°C



**Demi-Baguette** PB

⏱ 130g 📦 60 📦 10012  
 ⚙️ 10-15min 📦 10-12min/190-200°C



**Demi-Baguette Wholemeal** PB

⏱ 130g 📦 60 📦 10014  
 ⚙️ 10-15min 📦 10-12min/190-200°C



**Demi-Baguette Multicereal** PB

⏱ 130g 📦 60 📦 10013  
 ⚙️ 10-15min 📦 10-12min/190-200°C



**Baguette Garlic** PB

⏱ 275g 📦 35 📦 10351  
 ⚙️ 10-15min 📦 12-14min/190-200°C



**Dejeunerette white** PB

⏱ 60g 📦 100 📦 10034  
 ⏱ 100g 📦 70 📦 10036  
 ⚙️ 10-15min 📦 8-10min/190-200°C



# Ciabatta



**Ciabatta** PB

⏱ 95g 📦 40 ☑ 11016  
 ⏱ 100g 📦 30 ☑ 10212  
 ⏱ 120g 📦 25 ☑ 10241  
 🌿 10-15min 📅 10-12min/180-190°C



**Ciabatta Oregano** PB

⏱ 100g 📦 30 ☑ 10210  
 ⏱ 120g 📦 25 ☑ 10242  
 🌿 10-15min 📅 10-12min/180-190°C



**Ciabatta Olive** PB

⏱ 120g 📦 25 ☑ 10243  
 🌿 10-15min 📅 10-12min/180-190°C



**Ciabatta Sundried Tomato** PB

⏱ 95g 📦 40 ☑ 11017  
 ⏱ 120g 📦 25 ☑ 10244  
 🌿 10-15min 📅 10-12min/180-190°C



**Ciabatta Rye** PB

⏱ 100g 📦 30 ☑ 10211  
 ⏱ 120g 📦 25 ☑ 10245  
 🌿 10-15min 📅 10-12min/180-190°C



**Ciabatta Grainery** PB

⏱ 100g 📦 30 ☑ 10255  
 ⏱ 125g 📦 25 ☑ 10272  
 🌿 10-15min 📅 10-12min/180-190°C



**Ciabatta Wholewheat** PB

⏱ 100g 📦 30 ☑ 10258  
 ⏱ 120g 📦 25 ☑ 10259  
 🌿 10-15min 📅 10-12min/180-190°C



**Ciapo Sandwich Bread** PB

⏱ 120g 📦 25 ☑ 10693  
 🌿 10-15min 📅 10-12min/180-190°C



# Loaf



**Loaf Bread Authentic** FB

⏱ 450g 📦 8 📦 10464  
 ⏱ 650g 📦 12 📦 10434  
 ⏱ 20-30min



**Loaf Bread Wholemeal** FB

⏱ 450g 📦 8 📦 10466  
 ⏱ 20-30min



**Loaf Bread Olive** FB

⏱ 450g 📦 8 📦 10469  
 ⏱ 20-30min



**Loaf Bread Campagne** FB

⏱ 450g 📦 8 📦 10468  
 ⏱ 20-30min



**Loaf Bread Rye** FB

⏱ 450g 📦 8 📦 10463  
 ⏱ 650g 📦 12 📦 10433  
 ⏱ 20-30min



**Loaf Bread Multicereal** FB

⏱ 450g 📦 8 📦 10462  
 ⏱ 650g 📦 12 📦 10432  
 ⏱ 20-30min



**Loaf Norlander** FB

⏱ 450g 📦 8 📦 10486  
 ⏱ 20-30min



**Round Boule Walnuts** FB

⏱ 450g 📦 8 📦 10465  
 ⏱ 20-30min



**Loaf Bread Kraft Korn** FB

⏱ 450g 📦 8 📦 10470  
 ⏱ 20-30min

# Premium Sourdough



Sourdough White Tourte <sup>FB</sup>

⏱ 450g 📦 10 📦 10688  
 ⏱ 900g 📦 11 📦 10308  
 ⏱ 40-60min



Sourdough Rye Tourte <sup>FB</sup>

⏱ 450g 📦 10 📦 10687  
 ⏱ 900g 📦 11 📦 10306  
 ⏱ 40-60min



Sourdough White Loaf <sup>FB</sup>

⏱ 450g 📦 10 📦 10513  
 ⏱ 20-30min



Sourdough Grain Loaf <sup>FB</sup>

⏱ 450g 📦 10 📦 10690  
 ⏱ 20-30min



Sourdough Rye Loaf <sup>FB</sup>

⏱ 450g 📦 10 📦 10307  
 ⏱ 20-30min



Sourdough White Boule <sup>FB</sup>

⏱ 450g 📦 10 📦 10689  
 ⏱ 20-30min



Sourdough Rye Boule <sup>FB</sup>

⏱ 450g 📦 10 📦 10686  
 ⏱ 20-30min

# Sliced Bread



## Club Sandwich <sup>FB</sup>

- White ⏱ 1200g 📦 10 📦 10590 Slice 1cm
  - White ⏱ 1200g 📦 10 📦 10419 Slice 1.5cm
  - Wholemeal ⏱ 1200g 📦 10 📦 10410 Slice 1cm
  - Norlander ⏱ 1200g 📦 10 📦 10441 Slice 1cm
  - Norlander ⏱ 1200g 📦 10 📦 10442 Slice 1.5cm
- 🕒 1 hr



## Sourdough Bloomer <sup>FB</sup>

- White ⏱ 1100g 📦 8 📦 10838
  - Cereal ⏱ 1100g 📦 8 📦 10837
  - Rye ⏱ 1100g 📦 8 📦 10839
  - Rye Seed ⏱ 1100g 📦 8 📦 10836
- 🕒 1 hr

# Bun



## Burger Bun <sup>FB</sup>

- ⏱ 85g 📦 80 📦 10650
- 🕒 20-30min



## Potato Burger Bun <sup>FB</sup>

- ⏱ 30g 📦 80 📦 10597
  - ⏱ 50g 📦 80 📦 10262
  - ⏱ 80g 📦 80 📦 10268
  - Sliced ⏱ 80g 📦 80 📦 11011
  - SesameSeed ⏱ 100g 📦 80 📦 11018
- 🕒 20-30min



## Hot Dog Roll <sup>FB</sup>

- ⏱ 100g 📦 30 📦 10661
- ⏱ 150g 📦 25 📦 10662
- 🕒 20-30min



## Viennese <sup>FB</sup>

- ⏱ 100g 📦 80 📦 10052
- 🕒 20-30min

# Brioche



## Brioche Burger Bun <sup>FB</sup>

- ⏱ 30g 📦 100 📦 10276
- ⏱ 80g 📦 80 📦 10421
- 🕒 20-30min



## Brioche Loaf <sup>FB</sup>

- ⏱ 450g 📦 8 📦 10420
- 🕒 40-60min



# Focaccia



**Focaccia Bread Onion & Cheese** PB

🕒 200g 📦 30 🏷️ 10531  
 ⏱️ 10-15min 📅 10-12min/180-190°C



**Focaccia Bread Sundried Tomato** PB

🕒 200g 📦 30 🏷️ 10533  
 ⏱️ 10-15min 📅 10-12min/180-190°C



**Focaccia Bread Olive** PB

🕒 200g 📦 30 🏷️ 10532  
 ⏱️ 10-15min 📅 10-12min/180-190°C



**Focaccia Bread Rosemary & Cheese** PB

🕒 200g 📦 30 🏷️ 10534  
 ⏱️ 10-15min 📅 10-12min/180-190°C



**Focaccia Sheets** PB

🕒 2000g 📦 3 🏷️ 10461  
 ⏱️ 1 hr



# Bread Roll



**Ciabatta Roll** PB

⏱ 35g 📦 75 🕒 10205  
 🌿 10-15min 🕒 6-8min/180-190°C



**Ciabatta Roll Rye** PB

⏱ 35g 📦 75 🕒 10209  
 🌿 10-15min 🕒 6-8min/180-190°C



**Ciabatta Roll Oregano** PB

⏱ 35g 📦 75 🕒 10206  
 🌿 10-15min 🕒 6-8min/180-190°C



**Ciabatta Roll Olive** PB

⏱ 35g 📦 75 🕒 10207  
 🌿 10-15min 🕒 6-8min/180-190°C



**Ciabatta Roll Sundried Tomato** PB

⏱ 35g 📦 75 🕒 10208  
 🌿 10-15min 🕒 6-8min/180-190°C



**Kaiser Roll White** PB

⏱ 35g 📦 80 🕒 10611  
 🌿 10-15min 🕒 10-12min/180-190°C



**Kaiser Roll Wholemeal** PB

⏱ 35g 📦 80 🕒 10612  
 🌿 10-15min 🕒 10-12min/180-190°C



**Kaiser Roll Multicereal** PB

⏱ 35g 📦 80 🕒 10613  
 🌿 10-15min 🕒 10-12min/180-190°C



**Petit Pain French** PB

⏱ 30g 📦 210 🕒 10601  
 🌿 10-15min 🕒 10-12min/180-190°C



**Petit Pain Wholemeal** PB

⏱ 30g 📦 210 🕒 10602  
 🌿 10-15min 🕒 10-12min/180-190°C



**Petit Pain Multicereal** PB

⏱ 30g 📦 210 🕒 10603  
 🌿 10-15min 🕒 10-12min/180-190°C



**Kaiser Roll Rye** PB

⏱ 35g 📦 80 🕒 10616  
 🌿 10-15min 🕒 10-12min/180-190°C



**Bread Roll** PB

Brown ⏱ 30 📦 150g 🕒 10567  
 White ⏱ 30 📦 150g 🕒 10568  
 🌿 10-15min 🕒 6-8min/180-190°C