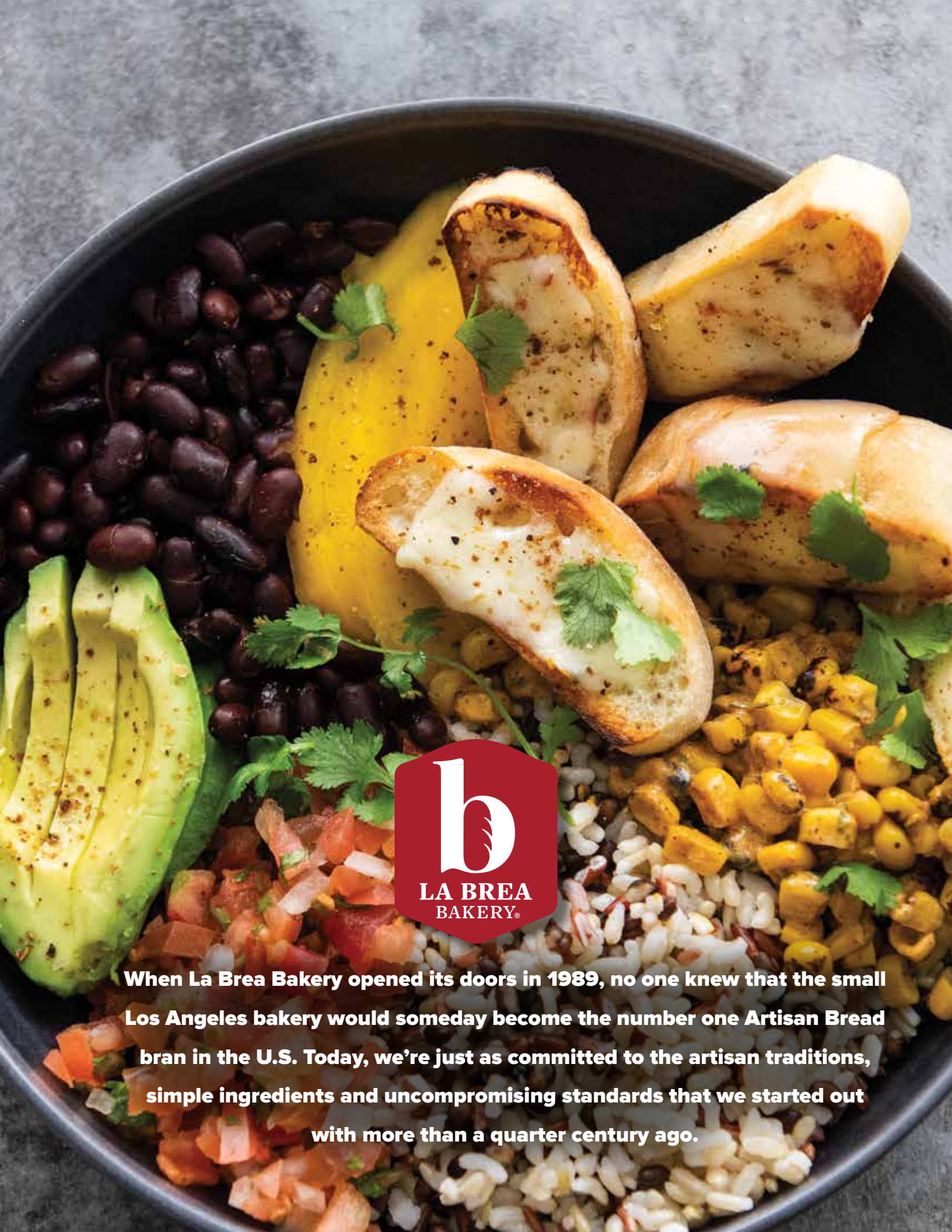




ARTISAN BREADS & ROLLS

- FOODSERVICE GUIDE -



When La Brea Bakery opened its doors in 1989, no one knew that the small Los Angeles bakery would someday become the number one Artisan Bread bran in the U.S. Today, we're just as committed to the artisan traditions, simple ingredients and uncompromising standards that we started out with more than a quarter century ago.

WHY LA BREA BAKERY

- **In 1989, La Brea Bakery sparked a bread renaissance** – At La Brea Bakery we developed our very own Starter from scratch using only flour, water, and wild yeasts from the skin of organic grapes. This ultimately became the signature ingredient in every single loaf of La Brea Bakery bread.
- **Dedication to Artisan Traditions** – Great bread takes time. While some bakeries speed up the proofing process so that the breads rise more quickly, La Brea Bakery slows down this process so more complex flavors and textures can develop. It's this dedication to quality and tradition that has made La Brea Bakery a leader in Artisan Bread for over 25 years.
- **Pure Ingredients** – We are committed to using only the highest quality ingredients in our breads. Our flour is milled to La Brea Bakery's specifications and La Brea Bakery Artisan Breads do not contain any artificial additives or preservatives.
- **Artisan Crust, Texture, Color** – The flavor of our breads is concentrated in the crust, where the starches caramelize into sugar during the baking process creating a unique structure and chewy texture. The starter gives the interior of our breads a rich color and complex flavor.
- **Consistency** – The science of our state of the art bakeries enables us to achieve the highest quality standards and consistency, while employing age old artisan recipes and traditions.
- **Freshly Baked Artisan Quality** – Frozen... is fresher than fresh. La Brea Bakery's partially baked loaves are found to be superior, not only to other par-baked breads, but also when compared to freshly baked breads. Baking off La Brea Bakery breads as needed throughout the day allows you to serve the freshest bread, while effectively managing waste.
- **National Distribution** – La Brea Bakery's Artisan Breads & Rolls are available nationally. We have partnered with a variety of national and regional distributors to provide chefs and operators around the world with the highest quality Artisan Breads.

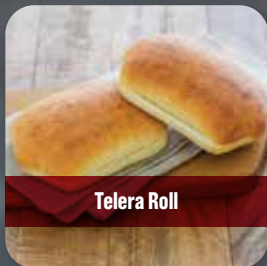


We are proud to be the first Non-GMO artisan bread line available nationwide. Most of our artisan breads are certified Non-GMO Project Verified.



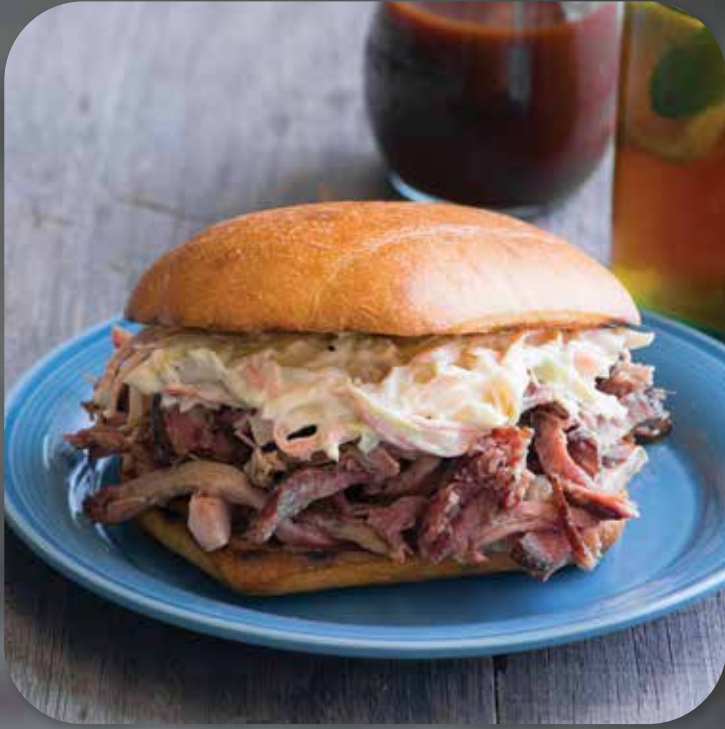
TELERAS

ITEM	SKU#	CASE COUNT	UNIT WT.(OZ)	APPROX. LENGTH	APPROX. WIDTH	APPROX. HEIGHT
Telera Roll, Sliced	17064	96	3	5"	4"	1.5"
Telera Slider Rolls, Sliced	18552	128	1	3.25"	3"	1.15"



Telera's soft texture makes it ideal for toasting, and its subtly sweet flavor pairs well with a wide variety of ingredients. La Brea Bakery's Telera Roll is the key to creating gourmet burgers, chicken sandwiches and authentic Torta sandwiches!





SANDWICH CARRIERS

ITEM	SKU#	CASE COUNT	UNIT WT.(OZ)	APPROX. LENGTH	APPROX. WIDTH	APPROX. HEIGHT
French Demi Baguette	02125	48	4	7.5"	2.5"	1.75"
La Baccia Rectangular Sliced Roll	02128	40	3.2	6.5"	3.25"	1.75"
Ciabatta Square Roll (Small)	02267	60	3	3.75"	3.75"	1.88"
La Baccia Square Sliced Roll	02297	48	2.7	4"	4"	1.88"
Ciabatta Rectangular Roll	17077	96	3	6.25"	3.25"	1.5"
Ciabatta Square Roll	18788	48	4.5	4.5"	4.5"	2"
French Demi Baguette	26125	72	4	7.5"	2.5"	1.75"
Sourdough Demi Baguette	52160	48	4	7.5"	2.5"	1.75"
Multigrain Sandwich Bread	52901	8	24	8"	5"	4.13"
Brioche Bun	21925	90	2.6	4"	4"	2"



French Demi Baguette



La Baccia Rectangular Sliced Roll



Ciabatta Square Roll (small)



La Baccia Square Sliced Roll



Ciabatta Rectangular Roll



Ciabatta Square Roll



Sourdough Demi Baguette



Multigrain Sandwich Bread



Brioche Bun





ROLLS

ITEM	SKU#	CASE COUNT	UNIT WT.(OZ)	APPROX. LENGTH	APPROX. WIDTH	APPROX. HEIGHT
French Rolls	02600	96	1.5	3.25"	2.88"	2.25"
Rustique Rolls	02620	96	1.5	3.25"	3.13"	1.75"
Assorted Rolls	02700	96	1.5	Various	Various	Various
French Seeded Rolls	26610	192	1.5	3.25"	2.88"	2.25"



French Dinner Rolls



Rustique Dinner Rolls



Assorted Dinner Rolls



French Seeded Dinner Rolls

BAGUETTES & BATARDS

ITEM	SKU#	CASE COUNT	UNIT WT.(OZ)	APPROX. LENGTH	APPROX. WIDTH	APPROX. HEIGHT
French Baguette	02115	15	10.5	20.5"	2.75"	1.88"
Large French Baguette	02190	14	16	20.5"	2.75"	1.88"
Sourdough Batard	52170	10	21.5	20.5"	4"	1.88"
Sourdough Baguette	56150	30	10.5	20.5"	2.75"	1.88"



French Baguette



Large French Baguette



Sourdough Batard



Sourdough Baguette



FLAT LOAVES

ITEM	SKU#	CASE COUNT	UNIT WT.(OZ)	APPROX. LENGTH	APPROX. WIDTH	APPROX. HEIGHT
1/4 Sheet Focaccia	02240	10	17	15.5"	6"	1.75"
Rustic Ciabatta Loaf	26200	20	16	10.5"	6.5"	1.75"
Ciabatta Loaf	26215	20	16	11"	5.75"	1.9"



1/4 Sheet Focaccia



Rustic Ciabatta Loaf



Ciabatta Loaf

REGULAR LOAVES

ITEM	SKU#	CASE COUNT	UNIT WT.(OZ)	APPROX. LENGTH	APPROX. WIDTH	APPROX. HEIGHT
Country White Sourdough Loaf	02355	12	14.5	7"	5.5"	3.25"
Whole Grain Loaf	02425	12	18	8.5"	5.5"	3.25"
Sourdough Loaf	02450	12	16	9"	5.5"	3.25"
Pecan Raisin Loaf	52415	12	16	7"	5"	3.25"
French Loaf	52430	12	16	9"	5.5"	3.25"
Rosemary Olive Oil Loaf	52455	12	16	9"	5.5"	3.25"
Roasted Garlic Loaf	52470	20	16	9"	5.5"	3.25"
Three Cheese Semolina Loaf	52480	12	16	9"	5.5"	3"
Tuscan Loaf	56495	12	28	11.5"	6.5"	3.75"



Country White Sourdough Loaf



Whole Grain Loaf



Sourdough Loaf



Pecan Raisin Loaf



French Loaf



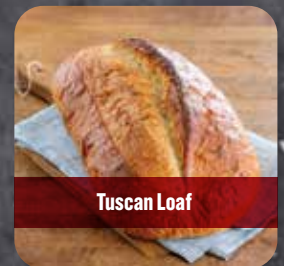
Rosemary Olive Oil Loaf



Roasted Garlic Loaf



Three Cheese Semolina Loaf



Tuscan Loaf

XL LOAVES

ITEM	SKU#	CASE COUNT	UNIT WT.(OZ)	APPROX. LENGTH	APPROX. WIDTH	APPROX. HEIGHT
XL Country White Sourdough	02500	5	44	14.5"	7.5"	4.25"
XL Wheat Loaf	21758	5	44	14.5"	7.5"	4.25"
XL Pumpernickel Raisin Loaf	26580	9	44	14.5"	6"	3.75"



XL Country White Sourdough



XL Wheat Loaf



XL Pumpernickel Raisin Loaf



ROUNDS

ITEM	SKU#	CASE COUNT	UNIT WT.(OZ)	APPROX. LENGTH	APPROX. WIDTH	APPROX. HEIGHT
Country White Sourdough Loaf	52325	24	8	5.5"	5.5"	3.25"
Rosemary Olive Oil Round Loaf	52335	12	14.5	6.5"	6.5"	3.75"
Italian Round Loaf	56305	14	22	8"	8"	3.75"



Country White Sourdough



Rosemary Olive Oil Round



Italian Round Loaf



CHECK OUT THESE DELICIOUS RECIPES



**SMOKEHOUSE
SANDWICH
W/ HOT HONEY**



**SMOKEY MOUNTAIN:
HAM & CHEESE
GRILLED CHEESE**



**ALMOND BUTTER
"SUPER" TOAST**



**BREAD PUDDING
WITH CABERNET
CHOCOLATE SAUCE**



For more information on La Brea Bakery's Artisan Breads, please visit our website:

www.labreabakery.com

OR

call customer service at 855-427-9982

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