

Real  
PÂTISSERIE  
WHOLESALE

---- BREAD INFORMATION ----

## ARTISAN, RUSTIC AND WHOLEGRAIN BREADS



### TRADITIONAL BAGUETTE

A creamy white, irregular, delicately flavoured and moist baguette with a thick crunchy crust. For a baguette, an excellent keeper. Our traditional baguettes are made using a sourdough with a small amount of yeast.

**Made with:** Wheat flour, sourdough

**Allergens: Cereal containing gluten :Wheat**

**Possible trace:** Soya and products thereof, milk and products thereof, walnuts almonds, sesame seeds



### CHEWY BROWN

Our most popular bread! A rustic bread with a thick crust and a distinctive mellow rye flavour. Made by cutting loaf-size chunks from large tubs of fermented dough and loading straight into the oven. The Chewy Brown is an excellent keeper. Try with pretty much anything! Extremely versatile – makes wonderful toast.

**Made with:** Wheat flour, rye flour, sourdough

**Allergens: Cereal containing gluten :Wheat, Rye**

**Possible trace:** Soya and products thereof, milk and products thereof, walnuts, almonds, sesame seeds



### CHEWY WHITE

A rustic bread with a thick crust and a well-developed flavour. Made in a similar way to the traditional baguette, so a long prove and then cut and loaded straight into the oven, as with the Chewy Brown.

**Made with:** Wheat flour, sourdough

**Allergens: Cereal containing gluten :Wheat**

**Possible trace:** Soya and products thereof, milk and products thereof, walnuts, almonds, sesame seeds

# ARTISAN, RUSTIC AND WHOLEGRAIN BREADS



## FRENCH WHEAT COB

An everyday, quality white loaf made with a slow dry prove and baked in a hot oven to give a superb tasting caramelised crust and moist crumb.

**Made with:** Wheat flour, rye flour

**Allergens: Cereal containing gluten :Wheat, Rye**

**Possible trace:** Soya and products thereof, milk and products thereof, walnuts, almonds, sesame seeds



## PUMPKIN SEED LIGHT RYE, WALNUT LIGHT RYE

A light rye made with a mix of wheat and rye flours. Thick crunchy crust; delicate, sweet flavour, which is accentuated by walnuts or pumpkin seeds. Contains around half the gluten of a wheat loaf.

**Made with:** Wheat & rye flour, walnuts or pumpkin seeds

**Allergens: Cereal containing gluten :Wheat, Rye, Nuts : walnuts in walnut and rye**

**Possible trace:** Soya and products thereof, milk and products thereof, walnuts, almonds, sesame seeds



## MULTI-CEREAL

A moist, seeded loaf with sweet, nutty flavour – this is the best-selling of the seeded breads and with good reason! Notable for the broad range of flours in its ingredients. Available as a tinned or cob loaf, also as a baguette or roll.

**Made with:** Wheat and rye flour (lots of flour bran), sunflower seeds, sesame seeds, brown and yellow linseeds, oatmeal, barley

**Allergens: Cereal containing gluten :Wheat, Rye, sesame seeds**

**Possible trace:** eggs and products thereof, milk and products thereof, walnuts, almonds, sesame seeds

# ARTISAN, RUSTIC AND WHOLEGRAIN BREADS



## RUSTIC SUNGRAIN

Made with lots of sunflower seeds. This bread has a delicious softness and sweetness of flavour. The natural oils contained within the seeds help the loaf keep well.

**Made with:** Wheat flour, sunflower seeds, sesame seeds, linseeds

**Allergens:** Cereal containing gluten :Wheat soya, sesame seeds

**Possible trace:** Milk and products thereof, walnuts, almonds, sesame seeds



## RYE SOUR WHEAT-FREE

Dense, moist crumb and thick crust, strong tangy flavour. Like spelt, rye bread is easy on the digestive system as it contains around 10% of the amount of gluten within a wheat loaf. No commercial bakers' yeast is used in this bread, the prove relying entirely on the rye sourdough starter.

**Made with:** Rye flour, rye sourdough

**Allergens:** : Cereal containing gluten :Rye

**Possible trace:** Soya and products thereof, milk and products thereof, walnuts almonds, sesame seeds



## WHITE SOURDOUGH

Made using the French 'levain' method this loaf has an irregular, moist crumb structure with some big holes, thick crust and lots of flavour which comes from its very slow fermentation.

**Made with:** Wheat flour, rye flour, sourdough

**Allergens:** : Cereal containing gluten :Wheat

**Possible trace:** Soya and products thereof, milk and products thereof, walnuts almonds, sesame seeds

# ALTERNATIVE CEREAL BREADS



## STONEGROUND SOUR

A strongly flavoured light brown bread made with finely milled stoneground wholemeal flour and our white wheat sourdough culture. There is very little commercial baker's yeast in this dough which is very slow proved.

**Made with:** Wheat flour, sourdough

**Allergens: Cereal containing gluten :Wheat, Rye**



## FJORD

A rich, dense, dark Scandinavian style bread packed full of seeds and with added herbs and spices. High in fibre and protein and low in carbohydrates. This unusual and flavoursome bread is quickly gaining in popularity. Try with: smoked salmon, salads.

**Made with:** Rye flour, wheat flour, sunflower seeds, linseeds, toasted rye-malt flour, toasted barley malt-flour, spices (including paprika, chilli, pepper, cumin turmeric, ginger...) and more!

**Allergens: : Cereal containing gluten :Wheat, Rye, Barley, Soya**

**Possible trace:** Milk and products thereof, walnuts, almonds, sesame seeds



## SPELT

Light loaf with soft-textured crumb and short crust. Subtle oaty flavour. Spelt gluten is more digestible than wheat gluten. Look out in the future for our Spelt Sourdough and Honey & Spelt loaves!

**Made with:** Wholemeal spelt flour, white spelt flour

**Allergens: : Cereal containing gluten :Spelt**

**Possible trace:** soya and products thereof, milk and products thereof, walnuts, almonds, sesame seeds

## CONTINENTAL BREADS



### BAGUETTE

A typical French, white, delicately flavoured crumb with a crisp, thin crust.

**Made with:** Wheat flour

**Allergens: : Cereal containing gluten  
:Wheat**

**Possible trace:** soya and products thereof, milk and products thereof, walnuts, almonds, sesame seeds



### CIABATTA

A very aerated, moist, slightly oily crumb with tender crust. We are generous with the olive oil and this can be tasted coming through the delicate flavours of the flour themselves.

**Made with:** Wheat flour, rye flour, extra virgin olive oil

**Allergens: : Cereal containing gluten  
:Wheat, Rye**

**Possible trace:** soya and products thereof, milk and products thereof, walnuts, almonds, sesame seeds



### FOCACCIA

A light, irregularly crumbed, soft crusted, Italian bread made and topped with extra virgin olive oil plus various other Mediterranean ingredients. Like ciabatta, focaccias are great with a steak or a burger. They are also lovely lightly grilled with antipasti or dunked in a Xeres vinaigrette.

**Made with:** Wheat flour, olive oil, toppings: herb, garlic and salt, green and black olive, sundried tomato and olive, cheese and herb, red onion

**Allergens: : Cereal containing gluten  
:Wheat, Milk for the cheese focaccia**

**Possible trace:** soya and products thereof, milk and products thereof, walnuts, almonds, sesame seeds

# TINNED BREAD AND BLOOMERS / BAPS, ROLLS AND SUBS



## TINNED WHITE, LIGHTGRAIN, WHOLEMEAL AND WHOLEMEAL COB LOAVES

Classic English loaves made using bread fats to soften the crumb and improve keeping qualities. These are made with respect and care in an effort to get a regular crumb structure and loaf size.

### **Made with:**

**White:** Wheat flour, emulsified vegetable oils

**Lightgrain:** Wheat flour, malted wheat flakes, malted wheat flour, emulsified vegetable oils

**Wholemeal:** Wholemeal wheat flour, emulsified vegetable oils

**Allergens: : Cereal containing gluten :Wheat**

**Possible trace:** Soya and products thereof, milk and products thereof, walnuts almonds, sesame seeds



## BAPS, ROLLS AND SUBS

Light soft rolls made with milk and slightly sweetened. Thin crusts make them perfect for sandwiches and burgers.

### **Made with:**

**White:** Wheat flour, emulsified vegetable oils, sugar

**Harvey:** Wheat flour, eggs, malted wheat, kibbled wheat, malt, emulsified vegetable oils, sugar, milk powder

**Wholemeal roll:** Wholemeal wheat flour, eggs, emulsified vegetable oils, sugar, milk

**Best for burgers:** Wheat flour, eggs, butter, egg, sugar, milk powder

**Allergens for all: : Cereal containing gluten :Wheat , eggs, milk , Soya** *White floured baps do not contain milk or eggs*

**Possible trace:** Soya and products thereof, milk and products thereof, walnuts, almonds, sesame seeds

**Made with denotes the main ingredients, it is not a complete list of ingredients. All loaves contain water, salt and yeast**