

Mediterranean Specialities

IN TRADITIONAL ITALIAN STYLE



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Small Tuscan Roll

Tuscan Roll

Tuscan Roll with Rye

Ciabatta

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Ciabatta Bigsize

Ciabatta with Olives

Pita Bread

Pane Rustico

Pane Bianco

Mediterranean Specialities

IN TRADITIONAL ITALIAN STYLE



Art.-No. 752



Small Tuscan Roll

small wheat bakery/
shape and size may vary
due to the rustic character/
with pointed ends
length: approx. 13 cm

pre-baked

Weight (frozen)	approx. 50g
Pieces/ Carton	110
Sub-Packaging	2x55
Cartons/ Pallet	28



180 - 200 °C 8-10 min.



Art.-No. 741



Tuscan Roll

wheat roll/ shape and size
may vary due to the rustic
character / with pointed ends
length: approx. 17 cm

pre-baked

Weight (frozen)	approx. 80g
Pieces/ Carton	80
Sub-Packaging	2x40
Cartons/ Pallet	24



180 - 200 °C 10-12 min.



Art.-No. 743



Tuscan Roll with Rye

rye roll with 32% rye flour/
shape and size may vary
due to the rustic character/
with pointed ends
length: approx. 18,5 cm

pre-baked

Weight (frozen)	approx. 80g
Pieces/ Carton	80
Sub-Packaging	2x40
Cartons/ Pallet	24



180 - 200 °C 10-12 min.



Art.-No. 7911

Ciabatta

rustic wheat bread
measure: approx. 16x10 cm

pre-baked

Weight (frozen)	110g
Pieces/ Carton	64
Sub-Packaging	4x16
Cartons/ Pallet	24



10 min. 180 - 200 °C 12-15 min.



Art.-No. 7921

Ciabatta

rustic wheat bread
measure: approx. 25x10 cm

pre-baked

Weight (frozen)	290g
Pieces/ Carton	28
Sub-Packaging	-
Cartons/ Pallet	24



10 min. 180 - 200 °C 12-15 min.



The measures may differ.

The baking times depend on desired colouring of the product and the oven type.
BESTSAVOR – Our premium products are characterized by this seal of quality.

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Ciabatta Bigsize

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Art.-No. 796

Ciabatta Bigsize

rustic wheat bread XXL
measure: approx. 48x12 cm

 pre-baked

Weight (frozen) 550g

Pieces/Carton 12

Sub-Packaging -

Cartons/Pallet 24



10 min.



180-200 °C



12-15 min.



Art.-No. 7941

Ciabatta with Olives

wheat bread with
8,5% black olives
measure: approx. 25x10 cm

 pre-baked

Weight (frozen) 290g

Pieces/Carton 28

Sub-Packaging -

Cartons/Pallet 24



10 min.



180-200 °C



12-15 min.



Art.-No. 5191

Pita Bread

wheat bread shaped round
and flat and sprinkled with
seeds. Diameter: 28 cm

advice: to reach a better
quality bake at 180-200°C
for 5 minutes.

Attention:
logistic data has changed

 ready baked

Weight (frozen) 500g

Pieces/Carton 10

Sub-Packaging -

Cartons/Pallet 42



60-90 min.



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Art.-No. 826

Pane Rustico

rustic wheat bread
with three diagonal cuts
and pointed ends
length: 54,5 cm

 pre-baked

Weight (frozen) 400g

Pieces/Carton 18

Sub-Packaging -

Cartons/Pallet 24



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180-200 °C



14-15 min.



Art.-No. 518

Pane Bianco

wheat bread in square form
with distinctive cross cut
measure: approx. 24x17 cm

 pre-baked

Weight (frozen) 550g

Pieces/Carton 12

Sub-Packaging -

Cartons/Pallet 24



-



180-200 °C



15 min.

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Bread

CLASSIC BREAD ASSORTMENT



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Farmer Vesper

potato Bread

crusty Bread

page 2/3

country Bread

wheat Mixed Bread

Lüneburger country Bread

page 3/3

wheat toast, sliced

wheat Bread, sliced

wheat Bread

Bistro-Sandwich wheat Flour, sliced

Bistro-Sandwich wholegrain, sliced

raisin Bread, sliced



Bread

Special Bread

Iye Bakery

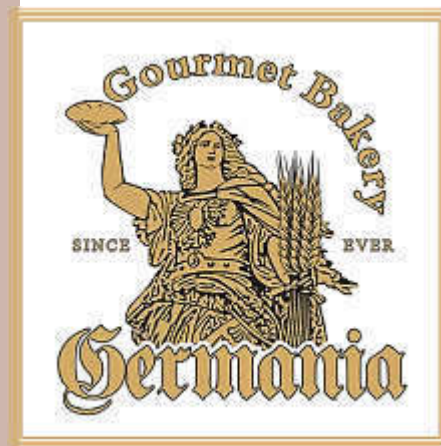
croissants

Snacks

Baked Sweets

Bread

CLASSIC BREAD ASSORTMENT



Art.-No. 508

Farmer Vesper

wheat mixed bread with
49% wheat flour
diameter: 24 cm

pre-baked

Weight (frozen) 805g

Pieces/Carton 9

Sub-Packaging -

Cartons/Pallet 40

 150 -180 min.  200°C  14-15 min.



Art.-No. 512

Potato Bread

wheat mixed bread with
31% wheat flour and
7.5% potato flakes
length: 21 cm

pre-baked

Weight (frozen) 805g

Pieces/Carton 15

Sub-Packaging -

Cartons/Pallet 40

 150 -180 min.  200°C  14-15 min.



Art.-No. 557

Crusty Bread

rye mixed bread with
32% rye flour
diameter: 16 cm

pre-baked

Weight (frozen) 550g

Pieces/Carton 8

Sub-Packaging -

Cartons/Pallet 64

 150 -180 min.  200°C  14-15 min.



Art.-No. 504

Crusty Bread

rye mixed bread with
32% rye portion
length: 30 cm

pre-baked

Weight (frozen) 1.060g

Pieces/Carton 10

Sub-Packaging -

Cartons/Pallet 40

 150 -180 min.  200°C  14-15 min.

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Bread

CLASSIC BREAD ASSORTMENT



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Farmer Vesper

potato Bread

crusty Bread

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country Bread

wheat Mixed Bread

Lüneburger country Bread

page 3/3

wheat toast, sliced

wheat Bread, sliced

wheat Bread

Bistro-Sandwich wheat Flour, sliced

Bistro-Sandwich wholegrain, sliced

raisin Bread, sliced



Bread

Special Bread

Iye Bakery

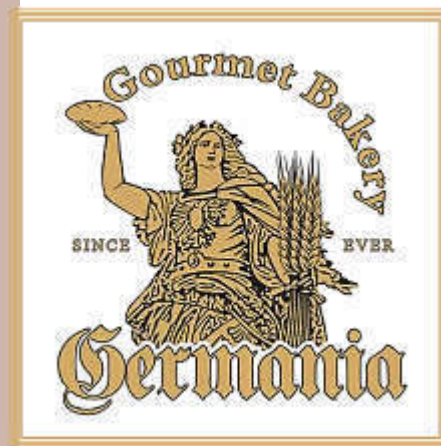
croissants

Snacks

Baked Sweets

Bread

CLASSIC BREAD ASSORTMENT



Art.-No. 5591

Country Bread

rye mixed bread with
31% rye flour
length: 23 cm

Attention:
logistic data has changed

pre-baked

Weight (frozen) 550g

Pieces/ Carton 11

Sub-Packaging -

Cartons/ Pallet 64

 150-180 min.  200°C  14-15 min.



Art.-No. 553

Country Bread

rye mixed bread shaped
oval with 31% rye portion
length: 29 cm

pre-baked

Weight (frozen) 1.060g

Pieces/ Carton 10

Sub-Packaging -

Cartons/ Pallet 40

 150-180 min.  200°C  14-15 min.



Art.-No. 532

Wheat Mixed Bread

with 55% wheat flour
length: 31.5 cm

pre-baked

Weight (frozen) 1.060g

Pieces/ Carton 8

Sub-Packaging -

Cartons/ Pallet 40

 150-180 min.  200°C  14-15 min.



Art.-No. 5061

Lüneburger Country Bread

wheat mixed bread with
34% wheat flour
length: 31,5 cm

pre-baked

Weight (frozen) 1.315g

Pieces/ Carton 8

Sub-Packaging -

Cartons/ Pallet 40

 150-180 min.  200°C  14-15 min.

The measures may differ.

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Bread

CLASSIC BREAD ASSORTMENT



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Farmer Vesper

potato Bread

crusty Bread

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country Bread

wheat Mixed Bread

Lüneburger country Bread

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wheat toast, sliced

wheat Bread, sliced

wheat Bread

Bistro-Sandwich wheat Flour, sliced

Bistro-Sandwich wholegrain, sliced

raisin Bread, sliced



Bread

Special Bread

Iye Bakery

croissants

Snacks

Baked Sweets

Bread

CLASSIC BREAD ASSORTMENT



Art.-No. 550

Wheat Toast, sliced

wheat bread baked in a box/
thaw only
length: 26 cm
number of slices: 20

ready baked

Weight (frozen)	500g
Pieces/Carton	8
Sub-Packaging	-
Cartons/Pallet	52



45 min.



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Art.-No. 552

Wheat Bread, sliced

yeast pastry baked in a box/
thaw only
length: 21 cm
number of slices: 22

ready baked

Weight (frozen)	500g
Pieces/Carton	6
Sub-Packaging	-
Cartons/Pallet	64



60 min.



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Art.-No. 514

Wheat Bread

wheat bread baked in a box
length: 27 cm

pre-baked

Weight (frozen)	805g
Pieces/Carton	9
Sub-Packaging	-
Cartons/Pallet	40



150 - 180 min.



200 °C



12 min.



Art.-No. 515/5151

Bistro-Sandwich Wheat Flour, sliced

super-soft wheat bread with
outstanding toast character-
istics/ thaw only
loaf length: 25,5 cm
number of slices: 20
Art.-No. 515/ 5151: different sizes

ready baked

Weight (frozen)	750g 750g
Pieces/Carton	9 7
Sub-Packaging	-
Cartons/Pallet	40 52



60 min.



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Art.-No. 516/5161

Bistro Sandwich Wholegrain, sliced

super-soft wheat bread with
17% wheat wholegrain flour with
outstanding toast characteris-
tics/ thaw only
loaf length: 25,5 cm
number of slices: 20
Art.-No. 516/ 5161: different sizes

ready baked

Weight (frozen)	750g 750g
Pieces/Carton	9 7
Sub-Packaging	-
Cartons/Pallet	40 52



60 min.



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Art.-No. 169

Raisin Bread, sliced

wheat bread with 26% raisins/
thaw only
length: 21 cm
number of slices: 20

ready baked

Weight (frozen)	750g
Pieces/Carton	15
Sub-Packaging	-
Cartons/Pallet	32



60 min.



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The measures may differ.



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Special Bread

NATURAL STRENGTH FROM WHOLEGRAIN



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Multigrain Bread, sliced

Multigrain Bread (oval)

pumpkin Seed Bread

Grain edge

champions Bread

page 2/3

onion Bread

wholemeal lump

wholegrain Bread

Sunflower Seed Bread

Hazelnut Bread

page 3/3

wheat Bread (without crust)

rye Mixed Bread (without crust)

Buffet Bread

Bread assortment

Bread assortment, sliced

Special Bread

NATURAL STRENGTH FROM WHOLEGRAIN



Art.-No. 571

Multigrain Bread, sliced

with wheat flour,
rye flour and oat flakes/
thaw only
length: 22 cm
number of slices: 24

 ready baked

Weight (frozen)	750g
Pieces/ Carton	7
Sub-Packaging	-
Cartons/ Pallet	52



350 min.



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Art.-No. 509

Multigrain Bread (oval)

unmolded multigrain bread
with light and dark linseeds,
sesame, sunflower seeds and
oat flakes
length: 26,5cm

 pre-baked

Weight (frozen)	805g
Pieces/ Carton	12
Sub-Packaging	-
Cartons/ Pallet	40



150-180 min.



200°C




14-15 min.



Art.-No. 511

Pumpkin Seed Bread

wheat bread with 29% wheat
flour and 8,5% pumpkin seeds
length: 21cm

 pre-baked

Weight (frozen)	805g
Pieces/ Carton	15
Sub-Packaging	-
Cartons/ Pallet	40



150-180 min.



200°C



14-15 min.



Art.-No. 5051

Grain Edge

wholemeal multigrain bread
baked in a triangular form/
with sunflower seeds, linseeds
and sesame
length: 17cm

 pre-baked

Weight (frozen)	805g
Pieces/ Carton	11
Sub-Packaging	-
Cartons/ Pallet	64



150-180 min.



200°C



14-15 min.




Art.-No. 510

Champions Bread

oval, unmoled multigrain
bread/ equally sprinkled
with poppy seeds, sesame,
linseeds and sunflower seeds
length: 27,5cm

Attention:
logistic data has changed

 pre-baked

Weight (frozen)	805g
Pieces/ Carton	12
Sub-Packaging	-
Cartons/ Pallet	48



150-180 min.



200°C



14-15 min.



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The measures may differ.

Special Bread

NATURAL STRENGTH FROM WHOLEGRAIN



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Multigrain Bread, sliced

Multigrain Bread (oval)

pumpkin Seed Bread

Grain edge

champions Bread

page 2/3

onion Bread

wholemeal lump

wholegrain Bread

Sunflower Seed Bread

Hazelnut Bread

page 3/3

wheat Bread (without crust)

rye Mixed Bread (without crust)

Buffet Bread

Bread assortment

Bread assortment, sliced

Special Bread

NATURAL STRENGTH FROM WHOLEGRAIN



Art.-No. 513

Onion Bread

wheat bread with 47% wheat flour and 5,5% roasted onions
length: 22,5 cm

pre-baked

Weight (frozen)	805g
Pieces/ Carton	10
Sub-Packaging	-
Cartons/Pallet	40



150-180 min. 200°C 14-15 min.



Art.-No. 5073

Wholemeal Lump

quadratic wholegrain rye bread with 10% sunflower seeds
measure: 12,5 x 12,5 cm

Attention:
logistic data has changed

pre-baked

Weight (frozen)	805g
Pieces/ Carton	16
Sub-Packaging	-
Cartons/Pallet	64



150-180 min. 200°C 14-15 min.



Art.-No. 5011

Wholegrain Bread

box-shaped/ equally sprinkled with rye flakes
length: 20 cm

pre-baked

Weight (frozen)	1.060g
Pieces/ Carton	10
Sub-Packaging	-
Cartons/Pallet	64



150-180 min. 200°C 14-15 min.



Art.-No. 5021

Sunflower Seed Bread

wholegrain bread with 10% sunflower seeds
length: 20 cm

pre-baked

Weight (frozen)	1.060g
Pieces/ Carton	10
Sub-Packaging	-
Cartons/Pallet	64



150-180 min. 200°C 14-15 min.



Art.-No. 562

Hazelnut Bread

wheat-mixed bread with 7,9% hazelnuts, sunflower seeds, pumpkin seeds, honey and sea salt
length: 24 cm

pre-baked

Weight (frozen)	530g
Pieces/ Carton	20
Sub-Packaging	-
Cartons/Pallet	40



60 min. 200°C 14-15 min.



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Special Bread

NATURAL STRENGTH FROM WHOLEGRAIN



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Multigrain Bread, sliced

Multigrain Bread (oval)

pumpkin Seed Bread

Grain edge

champions Bread

page 2/3

onion Bread

wholemeal lump

wholegrain Bread

Sunflower Seed Bread

Hazelnut Bread

page 3/3

wheat Bread (without crust)

rye Mixed Bread (without crust)

Buffet Bread

Bread assortment

Bread assortment, sliced

Special Bread

NATURAL STRENGTH FROM WHOLEGRAIN



Art.-No. 538

**Wheat Bread
(without crust)**
crustless/ sliced/
thaw only
length: 26 cm
number of slices: 28

 **ready baked**

Weight (frozen)	1.000g
Pieces/ Carton	6
Sub-Packaging	-
Cartons/ Pallet	48



300 min.



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Art.-No. 539

**Rye Mixed Bread
(without crust)**
crustless/ sliced/
thaw only
length: 25 cm
number of slices: 27

 **ready baked**

Weight (frozen)	1.000g
Pieces/ Carton	6
Sub-Packaging	-
Cartons/ Pallet	48



300 min.



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Art.-No. 2800

Buffet Bread
mix of bread bars with
3 pieces of each: rye, walnut,
sunflower seeds, pumpkin
seeds, spelt breads
length: 39 cm

 **pre-baked**

Weight (frozen)	430 / 460g
Pieces/ Carton	15
Sub-Packaging	-
Cartons/ Pallet	48



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200 °C




6-8 min.



Art.-No. 555

Bread Assortment
mix of the varieties:
3 wholemeal lumps,
2 crusty breads,
2 potato breads,
2 pumpkin seed breads,
2 wholegrain breads,
2 sunflower seed breads

 **pre-baked**

Weight (frozen)	805 / 1.060g
Pieces/ Carton	13
Sub-Packaging	-
Cartons/ Pallet	40



150-180 min.



200 °C



14-15 min.



Art.-No. 3000

**Bread Assortment,
sliced**
mix of the varieties each:
2 sunflower seed breads, multi-
grain breads, crown breads
and each 1 mixed bread and
Rhöner/ all breads are baked
in a loaf pan/ thaw only/ each
bread length: 24 cm/ 27 slices

 **ready baked**

Weight (frozen)	750 / 1.000g
Pieces/ Carton	8
Sub-Packaging	-
Cartons/ Pallet	64



350 min.



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