

Loaves & Boules



Version 4.18

For more information and samples call 781-598-4451



BAG-300 French Baguette
30/10 oz. PB

A traditional French style baguette, it bears the classic crust and the moist, even crumb which has long since been a key to its versatility. Just have it plain, for sandwiches or lather in garlic butter for a super garlic bread.



EBG-332 Artisan Baguette
30/11 oz. FB

A natural baguette made with a relaxed dough, hand scored and a light flour dusting. Thaw and serve or heat for a crusty finish.



IPB-404 Italian Baguette
25/13 oz. PB

A twist on the classic, wider and made with an Italian dough.



EPL-420 French Parisian
20/16 oz. PB

This traditional French dough has a golden crust and moist interior. Our widest and largest loaf. A perfect choice for garlic bread, sandwiches or table bread.



FMB-500 French Boule
30/8 oz. PB
FMB-50FR French Boule
40/6.5 oz. PB

An amazing presentation for soups, stews, dips, and salad. Cut-off the top, scoop out and fill with tuna salad, thick beef stew or hearty chowder.



MSB-510 Mini Soup Boule
48/4.5 oz. PB

This diminutive, 4.5 oz. boule is a smaller version of our boule. Serves well as a table bread or a container for hot soup or creamy dips.



CSB-515 Crown Breton
60/4.5 oz. PB

The crown jewel, this bread could be used as a pull-apart roll, a mini boule or even as an upscale sandwich for burgers.



IBW-430 Italian Bread
18/16 oz. PB

This bread is made in the tradition of handcrafted Italian bread. Thin and crusty outside with a soft and wonderfully crumb inside. Perfect for table bread and accompaniment to pasta dishes.



BPA-988 Brioche Loaf
8/16 oz. FB

Our true brioche recipe made with Milk, Butter and Eggs in a loaf form for re-sale, French toast or a breakfast buffet.



SBL-970 Sliced Large Brioche
10/18.5 oz. FB

Same great loaf in a larger size and sliced for use as French toast or grilled sandwiches.

Loaves

- ❖ French, Artisan and Italian Baguettes

Boules

- ❖ Boules, Crown Breton and Italian Loaf

* All products are shown in a baked state PB Par Baked FB Fully Baked

