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**LA BREA
BAKERY®**

Artisan Bread and 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 brand 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 in order to provide chefs and operators around the world with the highest quality artisan breads.

Telera

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	96	1	3.25"	3"	1.15"



Telera Roll



Telera Slider Rolls



Steak Santa Fe



Cuban



Telera Slider Trio

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!





Flatbreads

ITEM	SKU#	CASE COUNT	UNIT WT.(OZ)	APPROX. LENGTH	APPROX. WIDTH
Plain Naan	18567	54	3.4	10.25	4.75
Plain Square Flatbread	18568	120	3.4	6.5"	6.5"
Plain Round Flatbread	18687	120	3.4	7"	7"
Plain Rectangle Flatbread (24 clusters of 2)	18686	48	3.4	14"	4"



Plain Naan



Plain Square Flatbread



Plain Round Flatbread



Plain Rectangle Flatbread

Flatbreads are the perfect platform to make a delicious twist on your customers' favorite foods. Use the flatbreads to create pizzas and sandwiches, or serve them alongside dips and spreads. The possibilities are endless. Made with only the highest quality ingredients, including sprouted whole wheat flour, La Brea Bakery Artisan Flatbreads are sure to delight your customers all day long.

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"
Olive Loaf	02360	12	14.5	7"	5"	3.25"
Pecan Raisin Loaf	02415	12	16	7"	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"
Sesame Semolina Loaf	52310	12	16	9"	5.5"	3.25"
Seeded Rye Loaf	52400	12	20	9.5"	5.5"	3.25"
Organic Wheat Loaf	52405	12	16	9"	6"	3.25"
Toasted Sunflower Honey Loaf	52423	12	16	8"	5.5"	2.75"
Seeded Grain Loaf	52428	12	16	9"	5.5"	3.25"
French Loaf	52430	12	16	9"	5.5"	3.25"
Organic Rustic French Loaf	52437	12	16	9"	5.5"	3.25"
Rosemary Olive Oil Loaf	52455	12	16	9"	5.5"	3.25"
Three Cheese Semolina Loaf	52480	12	16	9"	5.5"	3"
Jalapeno Cheddar Loaf	52485	12	16	9"	5.25"	3"
Tuscan Loaf	56495	12	28	11.5"	6.5"	3.75"
Pain Au Levain	26438	14	22.9	10.5"	5.5"	3.25"
Roasted Garlic Loaf	26470	20	16	9"	5.5"	3.25"



Country White Sourdough Loaf



Olive Loaf



Pecan Raisin Loaf



Wholegrain Loaf



Sourdough Loaf



Sesame Semolina Loaf



Seeded Rye Loaf



Organic Wheat Loaf



Toasted Sunflower Honey Loaf



Seeded Grain Loaf



French Loaf



Organic Rustic French Loaf



Rosemary Olive Oil Loaf



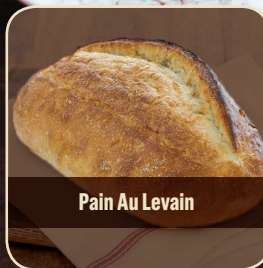
Three Cheese Semolina Loaf



Jalapeno Cheddar Loaf



Tuscan Loaf



Pain Au Levain



Roasted Garlic Loaf

xl & Petite 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 Seeded Rye Loaf	02571	5	44	13.5"	6"	3.75"
XL Pumpernickel Raisin Loaf	26580	9	44	14.5"	6"	3.75"
Petite Three Cheese Loaf	52351	24	8	6.5"	4.25"	3"
Petite Vienna Loaf	52353	24	8	6.5"	4.6"	3.25"
Petite Jalapeno Cheddar Loaf	52356	24	8	6.25"	4.25"	3"
Petite Country White Sourdough	02325	24	8	5.5"	5.5"	3.25"
Petite Country White Sourdough	26324	40	8	5.5"	5.5"	3.25"

XL Country White Sourdough

XL Seeded Rye Loaf

XL Pumpernickel Raisin Loaf

Petite Three Cheese Loaf

Petite Vienna Loaf

Petite Jalapeno Cheddar Loaf

Petite Country White Sourdough

Rounds

ITEM	SKU#	CASE COUNT	UNIT WT.(OZ)	APPROX. LENGTH	APPROX. WIDTH	APPROX. HEIGHT
Italian Round Loaf	17098	8	22	8"	8"	3.75"
Pane Toscano Loaf	52307	12	16	7.5"	7"	3.5"
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"

Italian Round

Pane Toscano

Rosemary Olive Oil Round

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 Baguette	52150	15	10.5	20.5"	2.75"	1.88"
Wheat Baguette	56118	30	12.5	20.5"	2.75"	1.88"
Sourdough Baguette	17671	30	10.5	20.5"	2.75"	1.88"
French Baguette	26115	30	10.5	20.5"	2.75"	1.88"
French Baguette	56110	30	12.5	20.5"	2.75"	1.88"
Sourdough Batard	52170	10	21.5	20.5"	4"	1.88"
Asiago Cheese Filone	17086	30	11.25	12.5"	3.5"	2.25"



Asiago Cheese Filone



French Baguette



Large French Baguette



Sourdough Baguette



Wheat Baguette



Sourdough Batard

Artisan Sliced Bread

ITEM	SKU#	CASE COUNT	UNIT WT.(OZ)	APPROX. LENGTH	APPROX. WIDTH	APPROX. HEIGHT
Rustic White Sandwich Bread	52900	8	24	8"	5"	4.13"
Multigrain Sandwich Bread	52901	8	24	8"	5"	4.13"
100% Whole Wheat & Honey Sandwich Bread	52902	8	24	8"	5"	4.13"



Rustic White Sandwich Bread



Multigrain Sandwich Bread



100% Whole Wheat & Honey

La Baccia

ITEM	SKU#	CASE COUNT	UNIT WT.(OZ)	APPROX. LENGTH	APPROX. WIDTH	APPROX. HEIGHT
La Baccia Square Sliced Roll	02297	48	2.7	4"	4"	1.88"
La Baccia Rectangular Sliced Roll	26128	72	3.2	6.5"	3.25"	1.88"
La Baccia Wheat Roll	02296	48	3.2	4"	4"	1.88"
La Baccia Rectangular Sliced Roll	02128	40	3.2	6.5"	3.25"	1.88"



La Baccia Square Sliced Roll



La Baccia Rectangular Sliced Roll



La Baccia Wheat Roll

Flat Loaves

ITEM	SKU#	CASE COUNT	UNIT WT.(OZ)	APPROX. LENGTH	APPROX. WIDTH	APPROX. HEIGHT
Pain Rustique	02200	12	16	10.5"	6.5"	1.75"
Rosemary Pain Rustique	02210	12	16	10.5"	6.5"	1.75"
Herb Ciabatta	02230	12	17	15.1"	5.5"	1.75"
1/4 Sheet Focaccia	02240	10	17	15.5"	6"	1.75"
Ciabatta Loaf	52216	12	16	11"	5.75"	1.9"
Rustic Ciabatta Loaf	26200	20	16	10.5"	6.5"	1.75"
Ciabatta Loaf	26215	20	16	11"	5.75"	1.9"



Pain Rustique



Rosemary Pain Rustique



Herb Ciabatta



1/4 Sheet Focaccia



Ciabatta Loaf



Rustic Ciabatta Loaf

Sandwich Rolls

ITEM	SKU#	CASE COUNT	UNIT WT.(OZ)	APPROX. LENGTH	APPROX. WIDTH	APPROX. HEIGHT
Round Rustic Roll	02250	48	4.2	4.5"	4.5"	1.75"
Panini Focaccia Roll	60293	60	2.4	6.13"	3.05"	1.2"
French Demi Baguette	02125	48	4	7.5"	2.5"	1.75"
Seeded French Demi Baguette	52120	48	4	7.5"	2.5"	1.75"
Petite Baguette	52124	40	5.35	6.5"	3.13"	2"
Petite Baguette	20905	20	6	11.5"	2.25"	1.75"
Sourdough Demi Baguette	52160	48	4	7.5"	2.5"	1.75"
French Demi Baguette	26125	72	4	7.5"	2.5"	1.75"
Ciabatta Rectangular Roll	17077	96	3	6.25"	3.25"	1.5"
Ciabatta Square Roll	18788	48	4.5	4.5"	4.5"	2"
Rectangular Rustique Roll	18789	48	4.2	6.5"	3.25"	1.75"
Multigrain Ciabatta Rectangular Roll	20908	40	3.2	6"	3"	1.5"
Multigrain Ciabatta Square Roll	20629	48	2.3	4"	4"	1.35"
Asiago Cheese Ciabatta Roll	20630	48	2.3	4"	4"	1.35"
Herb Rosemary Ciabatta Roll	20627	40	2.75	6"	3"	1.35"
Stuffing Roll	20909	40	3.32	6.13"	3.05"	1.35"
Brioche Bun (Medium)	827396	120	2.75	4"	4"	2.5"
Brioche Bun (Large)	830891	80	3	4.5"	4.5"	2.25"
Traditional Focaccia Roll	20222	48	3.2	4.5"	4.5"	1.75"
Garlic Rosemary Focaccia Roll	20223	48	3.2	4.5"	4.5"	1.75"



Round Rustic Roll



Panini Focaccia Roll



French Demi Baguette



Seeded French Demi Baguette



Petite Baguette



Sourdough Demi Baguette



Ciabatta Rectangular Roll



Ciabatta Square Roll



Rectangular Rustique Roll



Multigrain Ciabatta Rectangular Roll



Multigrain Ciabatta Square Roll



Asiago Cheese Ciabatta Roll



Herb Rosemary Ciabatta Roll



Stuffing Roll



Brioche Bun



Traditional Focaccia Roll



Garlic Rosemary Focaccia Roll



Dinner Rolls

ITEM	SKU#	CASE COUNT	UNIT WT.(OZ)	APPROX. LENGTH	APPROX. WIDTH	APPROX. HEIGHT
French Dinner Rolls	02600	96	1.5	3.25"	2.88"	2.25"
French Seeded Dinner Rolls	02610	96	1.5	3.25"	2.88"	2.25"
Rustique Dinner Rolls	02620	96	1.5	3.25"	3.13"	1.75"
Wheat Dinner Rolls	02630	96	1.5	3.25"	2.88"	2.25"
Assorted Dinner Rolls	02700	96	1.5	Various	Various	Various
Assorted Italian Dinner Rolls	02750	96	1.5	3.25"	3.13"	1.75"
French Dinner Rolls	26600	192	1.5	3.25"	2.88"	2.25"
French Seeded Dinner Rolls	26610	192	1.5	3.25"	2.88"	2.25"



French Dinner Rolls



French Seeded Dinner Rolls



Rustique Dinner Rolls



Wheat Dinner Rolls



Assorted Dinner Rolls



Assorted Italian Dinner Rolls



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

www.labreabakery.com

OR

call customer service at 855.4.ARYZTA

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