

House of
Bread



Breads

BUNS & ROLLS



BRIOCHE BUN

🕒 15G | 30G | 40G | 60G | 80G | 100G
📦 BOX * (60) PCS
🕒 20 - 30 MIN
🕒 N/A
🌡️ 0° F (-18° C)



BRIOCHE BUN SESAME

🕒 80G
📦 BOX * (60) PCS
🕒 N/A
🕒 N/A
🌡️ N/A



BURGER BUN BROWN

🕒 40G | 80G | 90G
📦 BOX * (60) PCS
🕒 20 - 30 MIN
🕒 N/A
🌡️ 0° F (-18° C)



BRIOCHE SUB BUN BAGUETTE

🕒 150G
📦 BOX * (60) PCS
🕒 N/A
🕒 N/A
🌡️ N/A



BURGER BUN PLAIN

🕒 40G | 80G | 90G | 100G | 120G
📦 BOX * (60) PCS
🕒 20 - 30 MIN
🕒 N/A
🌡️ 0° F (-18° C)



BURGER BUN SESAME

🕒 40G | 80G | 100G | 120G
📦 BOX * (60) PCS
🕒 20 - 30 MIN
🕒 0° F (-18° C)
🌡️ N/A



POTATO BUN

🕒 40G | 80G | 100G
📦 BOX * (60) PCS
🕒 20 - 30 MIN
🕒 N/A
🌡️ 0° F (-18° C)



HOTDOG BRIOCHE

🕒 7"
📦 BOX * (60) PCS
🕒 20 - 30 MIN
🕒 N/A
🌡️ 0° F (-18° C)

BUNS & ROLLS



HOTDOG SUB BUN

🕒 12"
📦 BOX * (48) PCS
🕒 N/A
🕒 N/A
🕒 N/A



ENGLISH MUFFIN

🕒 30G | 60G
📦 BOX * (200) PCS
🕒 20 - 30 MIN
🕒 N/A
🕒 0° F (-18° C)



VEGAN BURGER BUN PLAIN

🕒 40G
📦 BOX * (60) PCS
🕒 20 - 30 MIN
🕒 210 C / 8 MIN
🕒 0° F (-18° C)



SOFT ROLL WHOLE WHEAT

🕒 30G
📦 BOX * (200) PCS
🕒 20 - 30 MIN
🕒 N/A
🕒 0° F (-18° C)
🕒 N/A



PANINI BREAD OVAL

🕒 130G
📦 BOX * (40) PCS
🕒 20-30 MIN
🕒 N/A
🕒 0° F (-18° C)



PANINI OVAL BROWN

🕒 130G
📦 BOX * (40) PCS
🕒 20-30 MIN
🕒 N/A
🕒 0° F (-18° C)



SOFT ROLL ZAATAR

🕒 30G
📦 BOX * (200) PCS
🕒 20-30 MIN
🕒 N/A
🕒 0° F (-18° C)
🕒 N/A



PAIN DE OLIVE

🕒 40G
📦 BOX * (200) PCS
🕒 20 - 30 MIN
🕒 210 C / 3 SEC
🕒 0° F (-18° C)
🕒 3 SEC

BUNS & ROLLS



SOFT ROLL WHITE

⏰ 30G
📦 BOX * (200) PCS
🕒 20-30 MIN
🕒 N/A
🌡️ 0° F (-18° C)



SOFT ROLL BLACK OLIVE

⏰ 30G
📦 BOX * (200) PCS
🕒 20-30 MIN
🕒 N/A
🌡️ 0° F (-18° C)



SOFT ROLL BROWN

⏰ 30G
📦 BOX * (200) PCS
🕒 20-30 MIN
🕒 N/A
🌡️ 0° F (-18° C)



SOFT ROLL HERBS

⏰ 30G
📦 BOX * (60) PCS
🕒 20-30 MIN
🕒 N/A
🌡️ 0° F (-18° C)



SOFT ROLL MULTI CEREAL

⏰ 30G
📦 BOX * (200) PCS
🕒 20-30 MIN
🕒 N/A
🌡️ 0° F (-18° C)



SOFT ROLL ONION

⏰ 30G
📦 BOX * (200) PCS
🕒 20-30 MIN
🕒 N/A
🌡️ 0° F (-18° C)
🕒 N/A



SOFT ROLL SEMOLINA

⏰ 30G
📦 BOX * (200) PCS
🕒 20-30 MIN
🕒 N/A
🌡️ 0° F (-18° C)



SOFT ROLL SESAME

⏰ 30G
📦 BOX * (200) PCS
🕒 20-30 MIN
🕒 N/A
🌡️ 0° F (-18° C)

BUNS & ROLLS



SOFT ROLL SUN DRIED TOMATO

- 🕒 30G
- 📦 BOX * (200) PCS
- 🕒_T 20-30 MIN
- 🕒_B N/A
- 🌡️ 0° F (-18° C)
- 🕒_S N/A

FOCACCIA AND CIABATTA



BLACK OLIVE SLAB

⏰ 1200G
📦 PCS
🕒 20 - 30 MIN
🕒 N/A
🌡️ 0° F (-18° C)
🕒 N/A



PLAIN SLAB

⏰ 1200G
📦 PCS
🕒 20-30 MIN
🕒 N/A
🌡️ 0° F (-18° C)



SUN DRIED TOMATO SLAB

⏰ 1400G
📦 PCS
🕒 20-30 MIN
🕒 N/A
🌡️ 0° F (-18° C)



FOCACCIA HERBS

⏰ 150G
📦 BOX * (20) PCS
🕒 20-30 MIN
🕒 N/A
🌡️ 0° F (-18° C)
🕒 N/A



CIABATTA BREAD BROWN

⏰ 9"
📦 BOX * (40) PCS
🕒 20 - 30 MIN
🕒 N/A
🌡️ 0° F (-18° C)
🕒 N/A



CIABATTA BREAD MULTI CEREAL

⏰ 9"
📦 BOX * (40) PCS
🕒 20-30 MIN
🕒 N/A
🌡️ 0° F (-18° C)



CIABATTA BREAD WHITE

⏰ 9"
📦 BOX * (40) PCS
🕒 20-30 MIN
🕒 N/A
🌡️ 0° F (-18° C)



TRADITIONAL CIABATTA WHITE

⏰ 9"
📦 BOX * (40) PCS
🕒 20-30 MIN
🕒 210 C / 8 MIN
🌡️ 0° F (-18° C)
🕒 3 SEC



Traditional Breads

TRADITIONAL BREADS AND LOAVES



BAGUETTE BREAD BROWN

⏰ 300G
📦 BOX * (20) PCS
🕒 15 MIN
🌡️ 210 C / 8 MIN
🌡️ 0° F (-18° C)
⌚ 3 SEC



BAGUETTE BREAD WHITE

⏰ 300G
📦 BOX * (20) PCS
🕒 15 MIN
🌡️ 210 C / 8 MIN
🌡️ 0° F (-18° C)
⌚ 3 SEC



BAGUETTE TRADITIONAL MULTI SEEDS

⏰ 150G
📦 BOX * (200) PCS
🕒 N/A
🌡️ N/A
🌡️ N/A
⌚ N/A



DEMI BAGUETTE BREAD BROWN

⏰ 150G
📦 BOX * (40) PCS
🕒 15 MIN
🌡️ 210 C / 8 MIN
🌡️ 0° F (-18° C)
⌚ 3 SEC



DEMI BAGUETTE WHITE

⏰ 150G
📦 BOX * (40) PCS
🕒 15 MIN
🌡️ 210 C / 8 MIN
🌡️ 0° F (-18° C)
⌚ 3 SEC



DEMI BAGUETTE MULTIGRAIN

⏰ 150G
📦 BOX * (40) PCS
🕒 15 MIN
🌡️ 210 C / 8 MIN
🌡️ 0° F (-18° C)
⌚ 3 SEC



DEMI BAGUETTE MULTI CEREAL

⏰ 150G
📦 BOX * (40) PCS
🕒 15 MIN
🌡️ 210 C / 8 MIN
🌡️ 0° F (-18° C)
⌚ 3 SEC

TRADITIONAL BREADS AND LOAVES



TRADITIONAL BAGUETTE WHITE

⏰ 350G
📦 BOX * (20) PCS
🕒 15 MIN
🌡️ 210 C / 8 MIN
🌡️ 0° F (-18° C)
⌚ 3 SEC



LOAF BREAD BROWN

⏰ 300G
📦 BOX * (20) PCS
🕒 15 MIN
🌡️ 210 C / 8 MIN
🌡️ 0° F (-18° C)
⌚ 3 SEC



LOAF BREAD CHIA

⏰ 150G ⏰ 600G
📦 BOX * (40) PCS 📦 BOX * (10) PCS
🕒 N/A 🕒 N/A
🌡️ N/A 🌡️ N/A
🌡️ N/A 🌡️ N/A
⌚ N/A ⌚ N/A



LOAF BREAD DARK RYE

⏰ 500G
📦 BOX * (10) PCS
🕒 15 MIN
🌡️ 210 C / 8 MIN
🌡️ 0° F (-18° C)
⌚ 3 SEC



LOAF BREAD MULTICEREAL

⏰ 450G
📦 BOX * (10) PCS
🕒 N/A
🌡️ N/A
🌡️ N/A
⌚ N/A



LOAF BREAD OATS BRAN

⏰ 300G
📦 BOX * (20) PCS
🕒 N/A
🌡️ N/A
🌡️ N/A
⌚ N/A



LOAF BREAD QUINOA

⏰ 600G
📦 BOX * (10) PCS
🕒 N/A
🌡️ N/A
🌡️ N/A
⌚ N/A



LOAF BREAD WALNUT

⏰ 300G
📦 BOX * (20) PCS
🕒 20 - 30 MIN
🌡️ 210 C / 8 MIN
🌡️ 0° F (-18° C)
⌚ 3 SEC

TRADITIONAL BREADS AND LOAVES



LOAF BREAD WHOLE WHEAT

⏰ 300G
📦 BOX * (40) PCS
🕒 20-30 MIN
🌡️ 210 C / 8 MIN
🌡️ 0° F (-18° C)
⌚ 3 SEC



LOAF BREAD WHITE

⏰ 300G
📦 BOX * (20) PCS
🕒 15 MIN
🌡️ 210 C / 8 MIN
🌡️ 0° F (-18° C)
⌚ 3 SEC



SOUR DOUGH BROWN

⏰ 1200G ⏰ 1500G
📦 BOX * (8) PCS 📦 BOX * (8) PCS
🕒 20-30 MIN 🕒 20-30 MIN
🌡️ 210 C / 8 MIN 🌡️ 210 C / 8 MIN
🌡️ 0° F (-18° C) 🌡️ 0° F (-18° C)
⌚ 3 SEC ⌚ 3 SEC



SOUR DOUGH CHARCOAL

⏰ 1200G
📦 BOX * (8) PCS
🕒 20-30 MIN
🌡️ 210 C / 8 MIN
🌡️ 0° F (-18° C)
⌚ 3 SEC



SOUR DOUGH MULTI CEREAL

⏰ 450G
📦 BOX * (10) PCS
🕒 N/A
🌡️ N/A
🌡️ N/A
⌚ N/A



SOUR DOUGH MULTICEREAL

⏰ 1200G
📦 BOX * (8) PCS
🕒 N/A
🌡️ N/A
🌡️ N/A
⌚ N/A



SOUR DOUGH WHITE

⏰ 1200G | 1500G
📦 BOX * (8) PCS
🕒 20-30 MIN
🌡️ 210 C / 8 MIN
🌡️ 0° F (-18° C)
⌚ 3 SEC



SOUR DOUGH WHITE

⏰ 450G
📦 BOX * (10) PCS
🕒 20-30 MIN
🌡️ 210 C / 8 MIN
🌡️ 0° F (-18° C)
⌚ 3 SEC

TRADITIONAL BREADS AND LOAVES



BRIOCHE LOAF

⏰ 1100G | 750G
📦 BOX * (10) PCS
🕒 20-30 MIN
🌡️ N/A
🌡️ 0° F (-18° C)
🕒 N/A



BRIOCHE LOAF

⏰ 1700G
📦 BOX * (8) PCS
🕒 20-30 MIN
🌡️ N/A
🌡️ 0° F (-18° C)
🕒 N/A



BRIOCHE LOAF BLOOMER

⏰ 1100G | 900G
📦 BOX * (8) PCS
🕒 20-30 MIN
🌡️ N/A
🌡️ 0° F (-18° C)
🕒 N/A



BRIOCHE LOAF BLOOMER

⏰ 1700G
📦 BOX * (8) PCS
🕒 20-30 MIN
🌡️ N/A
🌡️ 0° F (-18° C)
🕒 N/A



PREMIUM BRIOCHE LOAF

⏰ 1700G
📦 BOX * (8) PCS
🕒 20-30 MIN
🌡️ N/A
🌡️ 0° F (-18° C)
🕒 N/A



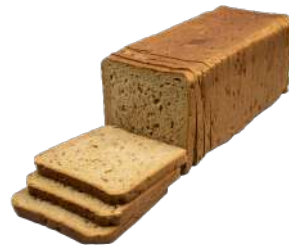
PREMIUM BRIOCHE LOAF

⏰ 900G
📦 BOX * (10) PCS
🕒 20-30 MIN
🌡️ N/A
🌡️ 0° F (-18° C)
🕒 N/A



PREMIUM BRIOCHE LOAF BLOOMER

⏰ 750G
📦 BOX * (10) PCS
🕒 20-30 MIN
🌡️ N/A
🌡️ 0° F (-18° C)
🕒 N/A



SLICE BREAD BROWN

⏰ 1100G
📦 BOX * (10) PCS
🕒 20-30 MIN
🌡️ N/A
🌡️ 0° F (-18° C)
🕒 N/A

TRADITIONAL BREADS AND LOAVES



SLICE BREAD BROWN

- ⌚ 1700G
- 📦 BOX * (8) PCS
- 🕒 20-30 MIN
- 🕒 N/A
- 🌡️ 0° F (-18° C)
- 🕒 N/A



SLICE BREAD MULTI CEREAL

- ⌚ 1100G
- 📦 BOX * (10) PCS
- 🕒 20-30 MIN
- 🕒 N/A
- 🌡️ 0° F (-18° C)
- 🕒 N/A



SLICE BREAD WHITE

- ⌚ 1100G | 750G
- 📦 BOX * (10) PCS
- 🕒 20-30 MIN
- 🕒 N/A
- 🌡️ 0° F (-18° C)
- 🕒 N/A



SLICE BREAD WHITE

- ⌚ 1700G
- 📦 BOX * (8) PCS
- 🕒 20-30 MIN
- 🕒 N/A
- 🌡️ 0° F (-18° C)
- 🕒 N/A

The background of the image is a solid black field filled with numerous white line-art illustrations of various pastries and breads. These include croissants, baguettes, round loaves with different toppings, danishes, and other baked goods, arranged in a dense, repeating pattern around the central text.

Pastries

CAKES



BANANA TRAY

⌚ 4.2KG
📦 PCS
🕒 30 MIN
🌡️ N/A
🌡️ 0° F (-18° C)
🕒 N/A



BLACK FOREST TRAY

⌚ 4.2KG
📦 PCS
🕒 30 MIN
🌡️ N/A
🌡️ 0° F (-18° C)
🕒 N/A



CARROT TRAY

⌚ 4.8KG
📦 PCS
🕒 30 MIN
🌡️ N/A
🌡️ 0° F (-18° C)
🕒 N/A



TIRAMISU TRAY

⌚ 4.1KG
📦 PCS
🕒 30 MIN
🌡️ N/A
🌡️ 0° F (-18° C)
🕒 N/A



CHEESECAKE PLAIN TRAY

⌚ 6.6KG
📦 PCS
🕒 30 MIN
🌡️ N/A
🌡️ 0° F (-18° C)
🕒 N/A



DATES TRAY

⌚ 4.2KG
📦 PCS
🕒 30 MIN
🌡️ N/A
🌡️ 0° F (-18° C)
🕒 N/A



FRUIT CAKE TRAY

⌚ 4.3KG
📦 PCS
🕒 30 MIN
🌡️ N/A
🌡️ 0° F (-18° C)
🕒 N/A

CAKES



MARBLE TRAY

⏰ 4.2KG
📦 PCS
🕒 30 MIN
🌡️ N/A
🌡️ 0° F (-18° C)
🕒 N/A



HONEY TRAY

⏰ 4KG
📦 PCS
🕒 30 MIN
🌡️ N/A
🌡️ 0° F (-18° C)
🕒 N/A



CHOCOLATE FUDGE TRAY

⏰ 5.4KG
📦 PCS
🕒 30 MIN
🌡️ N/A
🌡️ 0° F (-18° C)
🕒 N/A



PISTACHIO CAKE TRAY

⏰ 4.2KG
📦 PCS
🕒 30 MIN
🌡️ N/A
🌡️ 0° F (-18° C)
🕒 N/A



MANGO MOUSSE TRAY

⏰ 3.3KG
📦 PCS
🕒 30 MIN
🌡️ N/A
🌡️ 0° F (-18° C)
🕒 N/A



CHOCOLATE CAKE TRAY

⏰ 4.1KG
📦 PCS
🕒 30 MIN
🌡️ N/A
🌡️ 0° F (-18° C)
🕒 N/A



COFFEE CAKE TRAY

⏰ 3.8KG
📦 PCS
🕒 30 MIN
🌡️ N/A
🌡️ 0° F (-18° C)
🕒 N/A



OPERA CAKE TRAY

⏰ 3.8KG
📦 PCS
🕒 30 MIN
🌡️ N/A
🌡️ 0° F (-18° C)
🕒 N/A

CAKES



RED VELVET TRAY

⌚ 4KG
📦 PCS
🕒 30 MIN
🕒 N/A
🌡️ 0° F (-18° C)
🕒 N/A



BROWNIE CHOCOLATE TRAY

⌚ 5.5KG
📦 PCS
🕒 30 MIN
🕒 N/A
🌡️ 0° F (-18° C)
🕒 N/A



CHOCOLATE MOUSSE TRAY

⌚ 3.6KG
📦 PCS
🕒 30 MIN
🕒 N/A
🌡️ 0° F (-18° C)
🕒 N/A



COCONUT MOUSSE TRAY

⌚ 3.3KG
📦 PCS
🕒 30 MIN
🕒 N/A
🌡️ 0° F (-18° C)
🕒 N/A



BLUEBERRY MUFFIN

⌚ 120G
📦 BOX * (25) PCS
🕒 20-30 MIN
🕒 N/A
🌡️ 0° F (-18° C)
🕒 N/A



CHOCOLATE MUFFIN

⌚ 120G
📦 BOX * (25) PCS
🕒 20-30 MIN
🕒 N/A
🌡️ 0° F (-18° C)
🕒 N/A



MINI CHOCOLATE MUFFIN

⌚ 40G
📦 BOX * (200) PCS
🕒 20-30 MIN
🕒 N/A
🌡️ 0° F (-18° C)
🕒 N/A



MINI VANILLA MUFFIN

⌚ 40G
📦 BOX * (200) PCS
🕒 20-30 MIN
🕒 N/A
🌡️ 0° F (-18° C)
🕒 N/A



Viennoiserie

VIENNOISERIE



ALMOND CROISSANT

🕒 30G	🕒 80G
📦 BOX * (200) PCS	📦 BOX * (60) PCS
🕒 15 MIN	🕒 15 MIN
🕒 24 MIN / 170 C	🕒 24 MIN / 170 C
🌡 0° F (-18° C)	🌡 0° F (-18° C)
🌡 N/A	🌡 N/A



CHEESE CROISSANT

🕒 30G	🕒 80G 100G 130G
📦 BOX * (200) PCS	📦 BOX * (60) PCS
🕒 15 MIN	🕒 15 MIN
🕒 20 MIN / 170 C	🕒 20 MIN / 170 C
🌡 0° F (-18° C)	🌡 0° F (-18° C)
🌡 N/A	🌡 N/A



PLAIN BUTTER CROISSANT

🕒 30G	🕒 80G 100G 120G
📦 BOX * (60) PCS	📦 BOX * (60) PCS
🕒 15 MIN	🕒 15 MIN
🕒 24 MIN / 170 C	🕒 24 MIN / 170 C
🌡 0° F (-18° C)	🌡 0° F (-18° C)
🌡 N/A	🌡 N/A



PLAIN VEGAN CROISSANT

🕒 30G	🕒 80G
📦 BOX * (200) PCS	📦 BOX * (60) PCS
🕒 15 MIN	🕒 16 MIN
🕒 24 MIN / 170 C	🕒 24 MIN / 170 C
🌡 0° F (-18° C)	🌡 0° F (-18° C)
🌡 N/A	🌡 N/A



ZAATAR CROISSANT

🕒 30G	🕒 80G 100G 120G
📦 BOX * (200) PCS	📦 BOX * (60) PCS
🕒 16 MIN	🕒 16 MIN
🕒 25 MIN / 170 C	🕒 25 MIN / 170 C
🌡 0° F (-18° C)	🌡 0° F (-18° C)
🌡 N/A	🌡 N/A



CINNAMON RAISIN ROLL

🕒 30G	🕒 80G
📦 BOX * (200) PCS	📦 BOX * (60) PCS
🕒 15 MIN	🕒 15 MIN
🕒 20 MIN / 170 C	🕒 24 MIN / 170 C
🌡 0° F (-18° C)	🌡 0° F (-18° C)
🌡 N/A	🌡 N/A



CINNAMON ROLL

🕒 30G	🕒 80G
📦 BOX * (200) PCS	📦 BOX * (60) PCS
🕒 15 MIN	🕒 15 MIN
🕒 24 MIN / 170 C	🕒 24 MIN / 170 C
🌡 0° F (-18° C)	🌡 0° F (-18° C)
🌡 N/A	🌡 N/A



CUSTARD ROLL

🕒 30G
📦 BOX * (200) PCS
🕒 15 MIN
🕒 24 MIN / 170 C
🌡 0° F (-18° C)
🌡 N/A

VIENNOISERIE



DANISH CHOCOLATE TWIST

⏱ 30G | 40G
📦 BOX * (200) PCS
🕒 15 MIN
🕒 20 MIN / 170 C
🌡 0° F (-18° C)
🕒 N/A



DANISH CRANBERRY ROLL

⏱ 30G
📦 BOX * (200) PCS
🕒 15 MIN
🕒 20 MIN / 170 C
🌡 0° F (-18° C)
🕒 N/A



PAIN AU CHOCOLATE

⏱ 30G
📦 BOX * (200) PCS
🕒 15 MIN
🕒 20 MIN / 170 C
🌡 0° F (-18° C)
🕒 N/A

⏱ 80G
📦 BOX * (60) PCS
🕒 15 MIN
🕒 20 MIN / 170 C
🌡 0° F (-18° C)
🕒 N/A



DANISH APPLE

⏱ 30G
📦 BOX * (200) PCS
🕒 15 MIN
🕒 20 MIN / 170 C
🌡 0° F (-18° C)
🕒 N/A



DANISH RASPBERRY

⏱ 30G
📦 BOX * (200) PCS
🕒 15 MIN
🕒 20 MIN / 170 C
🌡 0° F (-18° C)
🕒 N/A



DANISH BLUEBERRY

⏱ 30G
📦 BOX * (60) PCS
🕒 15 MIN
🕒 20 MIN / 170 C
🌡 0° F (-18° C)
🕒 N/A



PUFF PASTRY BUTTER

⏱ 4.5KG
📦 PCS
🕒 30 MIN
🕒 N/A
🌡 0° F (-18° C)
🕒 N/A