

## Our Story

Tribeca Oven began in 1988 in the Tribeca area of Manhattan, and then expanded and moved to Brooklyn, NY in 1997. As awareness and appreciation for artisan bread grew in America, we relocated again in 2004, to a larger facility in Carlstadt, NJ, just across the river-where we continue to use traditional hand crafted techniques, delivering par-baked frozen bread nationwide. Today, our production expansion plans meet the growing demand for the high quality, all natural breads we introduced over 20 years ago.



authentic small batch baking and traditional hand crafted techniques



### Contact Information

Our brochure contains a sample of our artisan breads. For a complete list or more product information, please visit our website at

[www.tribecaoven.com](http://www.tribecaoven.com)

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## SANDWICH LOAVES AND PULLMANS

Our extra large Sandwich Loaves and new sliced Pullmans weigh about two to three pounds and will make 12 hearty sandwiches, ranging from deli-style Reubens to café grilled paninis.



### Sourdough Sandwich Loaf Sliced

Delicate tangy flavor, with a golden ridged crust and pleasing light interior. Ideal for soups and stews or pair with savory spreads, mustards and meats for hearty sandwiches.



### Nine Grain Sandwich Loaf

Blend of grains including oats, barley, quinoa, millet, whole wheat flour, rye, and flax seeds to give a rich texture inside surrounded by a rough seed-strewn crust.



### Whole Wheat Pullman Sliced

An ideal loaf for healthier and wholesome sandwiches — this thaw and serve artisan bread offers 24 slices and is a good source of whole grains.



### NY Seeded Rye Pullman Sliced

An ideal loaf for deli-style sandwiches — this thaw and serve artisan bread has 24 slices and a mild rye flavor.



## ARTISAN BAKING

At Tribeca Oven we are committed to the authentic craft of small batch artisan baking, using long resting time and having patience to allow for our starters and doughs to slowly ferment and rise. Our passionate team of bakers create traditional flavorful breads using all natural ingredients with no preservatives, to ensure that consumers experience a rustic crisp crust and open structure moist interior.

old  
world  
tradition



## QUALITY STANDARDS

We honor the old-world tradition of artisan bakers to ensure that all of our breads are made using only all natural ingredients and baked in small batches.

We produce the highest quality artisan breads available that complement every meal—from sandwiches and appetizers to soups and stews.

Tribeca Oven has a dedicated team of associates focused on product quality, consistency and innovation. We are certified to:

- AIB Superior 2011 (Good Manufacturing Practice)
- SQF 2000 Level 2 (Global Food Safety Initiative)
- Kosher (KOF-K)
- Whole Grains Council



## PRODUCT INNOVATION

We collaborate with our partners to help identify, create and customize innovative new products. Our commitment is to research culinary trends and partner with many specialty food distributors, grocery retailers and restaurant groups. We deliver a consistent artisan bread program that combines fresh-baked quality with par-baked convenience. Consumers will enjoy a delicious taste and texture experience with Tribeca Oven artisan breads.

## NUTRITIONAL BENEFITS

Our breads contain no preservatives so they taste best when eaten the first day. Most of our products have no trans fat, no saturated fat, no cholesterol, and are vegetarian friendly. We take pride in our simple short ingredient list and a back to basics authenticity—it's bread from the hearth.

BREAD  
FROM THE  
HEARTH  
ALL NATURAL  
ARTISAN BREAD



TRIBECA OVEN™

We use only the finest ingredients and bake in small batches, to produce the highest quality artisan breads available.



## OLD WORLD RUSTIC BREADS

Our traditional rustic breads are known for their authentic crisp crust exterior with a delicate open structure interior—a proud accompaniment to any meal, pure & simple.



### Pane Di Casa

Traditional old-world full size 'house' bread with hand-scored rustic crust and open chewy interior speckled with wheat bran. A comforting dinner table compliment to everyday family meals.



### Sourdough Loaf

Delicate tangy flavor, with a golden ridged crust and pleasing light interior. Ideal for soups and stews or pair with savory spreads, mustards and meats for hearty sandwiches.



### Seeded Jewish Rye

Crunchy crust covered with golden caraway seeds, the mild rye flavor and hearty texture is perfect for those New York deli-style sandwiches.



### Pane Di Sesamo

Toasted sesame seeds encase this delicately flavored loaf with a subtle nutty taste. Hand-scoring of the crunchy amber crust reveals a light airy texture.



### Farmhouse Wheat

Comforting blend of whole wheat and rye flours with premium Stout to bring out the barley and hops taste. This rustic bread has plenty of whole grains based on pure, simple ingredients.



### Pugliese Round

Rustic smaller size bread from Puglia made in the biga style, hand-shaped crisp crust, with an open interior. Wheat bran speckles inside with a slight sour note make it a great soup bowl or table bread for two.



## WHOLESOME MULTIGRAIN BREADS

Whole grains coupled with a seed-strewn crust make these multigrain breads a hearty accent to evening meals or a wholesome start for breakfast.



### Nine Grain Loaf

Blend of grains including oats, barley, quinoa, millet, whole wheat flour, rye, and flax seeds to give a rich texture inside surrounded by a rough seed-strewn crust.



### Multigrain Loaf

A subtle nutty flavor with wildflower honey sweetness, inspired by Swiss and German health bread. It's a hearty blend of sesame, flax and sunflower seeds, plus grains and oats.



### Harvest Grain Boule

Mild sweet nutty flavor with a blend of grains and seeds derived from Swiss and German health bread. A small unique shape makes it a hearty complement to any meal.



## CIABATTAS & FOCACCIAS

Hand-shaped with a soft moist interior, these breads are classic Italian and full of flavor.



### Ciabatta

An Italian classic from the Piedmont region, with soft porous texture - light and delicate flavor. A beautiful thin crust table bread that complements cheese, salami, mustard and sausage.



### Wheat Ciabatta

A whole grain version of our classic Ciabatta, with a natural honey sweetness and simple, pure ingredients.



### Herbed Focaccia

A blend of marjoram, thyme and sage create a delicate and subtle flavor. A crisp crust surrounds a soft, moist porous interior, that's perfect for dipping in olive oil and sauces.

## DISTINCTIVE SPECIALTY BREADS

Our specialty breads offer a variety of culinary flavors with the finest quality ingredients—each can be a handsome table bread or a meal in itself.



### Rosemary Pugliese

Infused with pure extra virgin olive oil and fresh hand-stripped rosemary to create a gourmet aroma and delicious taste. This flavorful bread from the Puglia region in Italy, has a moist interior with a thin, crisp crust.



### Rustic Olive

Ciabatta loaded with a blend of green Mt. Athos, black Kalamata and blonde Mt. Pelion olives. Crisp crust envelops a light texture with fresh thyme for the subtle fragrance and flavor.



### Roasted Garlic Loaf

Delicious loaf with cloves of roasted garlic, infused with extra virgin olive oil, and a touch of Spanish paprika. A pleasing appetizer on its own or heated as garlic bread.



### Cheese Bread\*

Topped with fine artisan cheese, as well as baked in. Hand-shaped, authentic crust, with a distinct taste and aroma. A fine appetizer or savory meal in itself.



### Oatmeal Raisin Crunch

A heart healthy breakfast bread filled with plump raisins, steel cut Irish oats, and topped with toasted almonds - a good energy source with a natural sweetness.



### Fruit & Nut Loaf

Roasted pistachios, hazelnuts, dried apricots, cranberries, sour cherries, dates and orange rind mixed with maple syrup, honey and spices. Ideal for cheese plates or breakfast bread.



## DINNER ROLLS

Assorted traditional artisan rolls with thin fine crust and light tender texture - the perfect table centerpiece.



### Seeded or Seedless French Dinner Rolls

## BAGUETTES & BATARDS

Our crisp crust Baguettes and Batards are versatile for dipping and serving with appetizers or bruschetta.



### French Baguette

A classic on its own with thin crust and delicate flavor. It's a perfect complement to pâté and cheese, or to make light sandwiches.



### Multigrain Demi Baguette

Made with a wholesome six grain blend, this sandwich size baguette has a natural sweetness with a soft interior and a crisp golden crust.



### Rustic French Batard

Uniquely shaped with hand-scored crust and delicate light interior. Great for sandwiches, cheese platters or serving with flavored oils.

## BUNS & SANDWICH ROLLS

A diverse range from delicate and sweet to wholesome and hearty—ideal for sandwiches.



### Challah Burger Bun / Slider Roll

Traditional or mini-size bun with an egg-washed thin crust and a sweet, moist interior, similar to a French brioche and convenient for burgers and sliders.



### Multigrain Bun

Our multigrain wheat bun is moist and tender, topped with a naturally sweet medley of flax, sesame and sunflower seeds, perfect for all types of burgers and sandwiches.



### Rustic Club Hero

Ciabatta type club roll, with mild tender interior and thin crust, a very versatile sandwich roll.



### Stirato Square Sandwich Roll

A blend of durum and wheat flours plus extra virgin olive oil give this Stirato a thinner crust and a light, tender texture. Great for sandwiches.

\*All products are certified Kosher (KOF-K) except where noted.