

Suggested Preparation Times

Product Category	Item Name	Item #	Thawing	Oven Baking	Resting
Old World Rustic Breads	Small Sourdough Boule	F24510	30 Min	12-16 Min	30 Min
	Sourdough Rustico	F24515	30 Min	14-18 Min	45 Min
	Sourdough Loaf	F24518/F34518	30 Min	14-18 Min	45 Min
	Pane Di Sesamo	F24535/F34535	30 Min	14-18 Min	45 Min
	Pane Italiano	F24537	30 Min	14-18 Min	45 Min
	European Loaf	F24543/F34543	30 Min	14-18 Min	45 Min
	Seeded Jewish Rye Loaf	F24550/F34550	30 Min	14-18 Min	45 Min
	Seedless Jewish Rye Loaf	F24553	30 Min	14-18 Min	45 Min
	Pane Di Casa	F24575/F34575	45 Min	14-18 Min	45 Min
	Farmhouse White	F24544	30 Min	14-18 Min	45 Min
	Farmhouse Wheat	F24583	30 Min	14-18 Min	45 Min
	Pugliese Round	F24580/F34580	30 Min	12-16 Min	30 Min
Wholesome Multigrain Breads	Multigrain Loaf	F24520/F34520	30 Min	14-18 Min	45 Min
	Harvest Grain Boule	F24521/F34521	30 Min	12-16 Min	30 Min
	Nine Grain Loaf	F24565/F34565	30 Min	14-18 Min	45 Min
	Harvest Grain Petite	F27550	15 Min	10-14 Min	20 Min
Distinctive Specialty Breads	Cheese Bread	F24524/F34524	30 Min	14-18 Min	45 Min
	Potato Onion Oval	F24525/F34525	45 Min	14-18 Min	45 Min
	Fruit & Nut Loaf	F24530	45 Min	14-18 Min	45 Min
	Cranberry Walnut Boule	F24533	45 Min	14-18 Min	45 Min
	Rustic Olive	F24545/F34545	30 Min	12-16 Min	30 Min
	Roasted Garlic Loaf	F24572/F34572	30 Min	14-18 Min	45 Min
	Granola Twist	F24534	30 Min	10-12 Min	30 Min
	Oatmeal Raisin Crunch Loaf	F24531	30 Min	12-15 Min	45 Min
Rosemary Pugliese	F24590/F34590	30 Min	14-18 Min	45 Min	
Ciabattas & Focaccias	Focaccia	F23510	30 Min	12-16 Min	30 Min
	Herbed Focaccia	F23515	30 Min	12-16 Min	30 Min
	Honey Wheat Focaccia	F23517	30 Min	10-16 Min	30 Min
	Ciabatta	F23520/F33520	30 Min	12-16 Min	30 Min
	Wheat Ciabatta	F23525	30 Min	12-16 Min	30 Min
	Herbed Ciabatta	F23530	30 Min	12-16 Min	30 Min
Italian Table Bread	F43520	30 Min	12-16 Min	30 Min	
Baguettes & Batards	French Baguette	F21500/F31500	15 Min	10-14 Min	20 Min
	Sourdough Baguette	F21510/F31510	15 Min	10-14 Min	20 Min
	Rustic French Batard	F21520	30 Min	12-16 Min	30 Min
	Multigrain Demi Baguette	F22522	15 Min	4-6 Min	20 Min
	French Demi Baguette/Sliced	F22540/F22546	15 Min	4-6 Min	20 Min
	French Baton	F41508	15 Min	10-14 Min	20 Min
Roasted Garlic Batard	F24571	30 Min	12-16 Min	30 Min	
Dinner Rolls	French Dinner Rolls	F26510	15 Min	4-6 Min	20 Min
	Seeded French Dinner Rolls	F26515	15 Min	4-6 Min	20 Min
	Honey Wheat Rolls	F26520	15 Min	4-6 Min	20 Min
	Herbed Dinner Rolls	F26525	15 Min	4-6 Min	20 Min
	Assorted Dinner Rolls	F26550	15 Min	4-6 Min	20 Min
	Crown Roll	F26560	15 Min	4-6 Min	20 Min
Buns & Sandwich Rolls	Challah Burger Bun/Sliced	F22530/F22531	30 Min	N/A	N/A
	Challah Oat Bun	F22533	30 Min	N/A	N/A
	Traditional Burger Bun	F22534	30 Min	N/A	N/A
	Multigrain Bun	F22537	90 Min	N/A	N/A
	Brioche Bun	F22538	30 Min	N/A	N/A
	Slider Roll	F26570	30 Min	N/A	N/A
	Stirato Square Sandwich Roll	F22510	15 Min	4-6 Min	20 Min
	Herbed Stirato Square Sandwich Roll/Sliced	F22515/F22511	15 Min	4-6 Min	20 Min
	Rustic Club Hero	F22525	15 Min	4-6 Min	20 Min
French Petite	F27530/F47530	15 Min	10-14 Min	20 Min	
Sandwich Loaves & Pullmans	Challah Pullman Loaf/Sliced	F24560/F24561	45 Min	N/A	N/A
	Sourdough Sandwich Loaf	F25510	60 Min	30-35 Min	60 Min
	Sourdough Sandwich Loaf Sliced	F25515	30 Min	Grill/Toast/Panini	N/A
	Jewish Rye Sandwich Loaf	F25530	60 Min	30-35 Min	60 Min
	Nine Grain Deli Loaf Sliced	F25544	30 Min	N/A	N/A
	Nine Grain Sandwich Loaf/Sliced	F25545/F25546	60 Min	30-35 Min	60 Min
	French White Pullman Sliced	F28500	45 Min	N/A	N/A
	Sourdough Pullman Sliced	F28510	45 Min	N/A	N/A
	Multigrain Pullman Sliced	F28520	45 Min	N/A	N/A
	Whole Wheat Pullman Sliced	F28540	45 Min	N/A	N/A
NY Seeded Rye Pullman Sliced	F28550	45 Min	N/A	N/A	