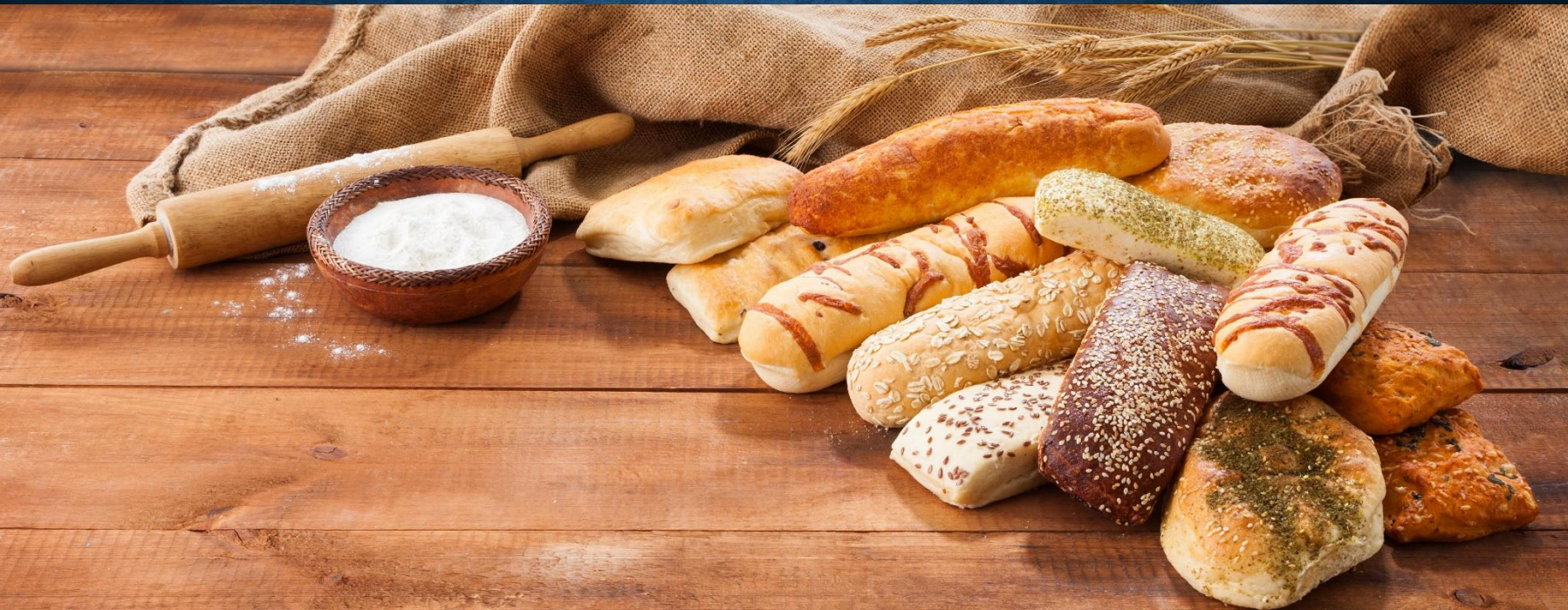


WELCOME TO THE BREDZ WORLD OF BAKING!



ABOUT US

- PASSION

It is with love and passion that we do what we do! Dedicating all our resources to provide the best possible service to our customers. As a Wholesale Facility we treat each of our customer as a business partner, knowing perfectly well that their success in customer satisfaction is our success and we earn their trust every day.

Not only do we produce existing and agreed menu items on a daily base, but we also develop and research continuously new products in all our sections, either through our own drive to offer new products or in collaboration with our customers. The rewards are manifold and beneficial to both partners.

- CRAFT

All our products are handcrafted by our skilled professionals, production is fresh every day. Products ordered are finished under absolute hygienic and food safe conditions, just before delivery time. We source, purchase and use quality ingredients from Kuwait as well as international import.

- SERVICE

We do promise the best level of service to our customers. Our delivery is 365 days per year. Our facility operates 24/7, we are reachable 24 hours via email, through phone, from 6.00 am till 1.00 am.

All our production is done under the watchful eyes of our Quality Assurance Team, working in full compliance of HACCP, a food safety management system, certified with ISO 22000 : 2005, as well as the certification and recognition by CENTCOM (American Army Central Communication).

These catalogues contain only a selection of our wide range of Breads, Viennoiseries, Pastries, Sandwiches, Salads and Hot Dishes. We field many more products, similar, yet different in shape, size, color, design and composition.

Specifications, ingredient information, size and weight where applicable is featured in the catalogues.

Nutritional Facts are available upon request

We are an easy to meet Wholesale Production Facility Team, for further information on;

How to meet with us

Setting up a Partnership

Online Ordering System

Financial Matters

Delivery Questions

Last, Late and Additional Order (how to go about)

Do contact us via phone: 22093663, 96962725, 98002420

Or email: orders@bredz.com

Or while browsing the web site – simply go to “contact us”

We are delighted to meet with you, exchange information, expertise and knowhow, if warranted!

INDEX

• ABOUT US	page 2
• INDEX	page 3
• GOOD TO KNOW	page 4
• BURGER BUN	page 5 - 12
• TOAST	page 13 - 14
• HOT DOG BUN	page 15 - 16
• SANDWICH ROLLS	page 17 - 19
• JOINED SANDWICH BREADS	page 20
• SANDWICH BREADS	page 21
• SOFT SW BAGUETTE	page 22
• CRISPY SW BAGUETTE	page 23
• PAIN DE MIE SQUARE	page 24 - 25
• BAGEL	page 26 - 27
• FLAT BREADS	page 28
• DONER BREAD	page 29 - 30
• TEAR & SHARE	page 31
• SIMIT BREAD	page 32
• ENGLISH MUFFIN	page 33
• GRISSINI	page 34
• BRIOCHE BREAD	page 35
• CIABATTA	page 36 - 39
• TABLE BREAD	page 40
• GLUTEN FREE BREAD	page 41
• CROUTONS	page 42



GOOD TO KNOW



- Our products do come in many sizes, shapes, tastes, textures and designs.
- We do develop constantly new trendy products – never fail to ask!
- We do work with our customers in the development of their own flavors and designs
- We do offer exclusivity for franchisees as well as individual outlets in regards to their products
- We do offer professional, straight forward product consultancy and advise on menu items
- Weight: YOU NAME IT – WE HAVE OR MAKE IT!

To sum it all up, you ask and we will have an answer to all your queries and requests, how crazy they may sound! After all we are your perfect Whole Sale Partner - Your success is our success!

BURGER BUNS

One of the best known Bakery Products all over the World and we are experts in baking them! Burger Buns are available in all sizes, shapes and colors, from mere 2 inch to 14 inch “Burger Birthday Cakes”! All kind of preferred ingredient mixed in the dough or visible as a topping. High – Flat, your preference is our limit! Besides working on your desired bun, we do also our own development.



BURGER BUNS



Potato Burger Bun



Brioche Burger Bun



Colored Burger Bun



Brown Burger Bun



Honey Whole Wheat Burger Bun

POTATO BURGER BUNS



Potato Burger Bun w. Corn Meal



Potato Burger Bun Double Decker



Potato Burger Bun with Cheese Topping



Potato Burger Bun w. Semolina

BURGER BUNS



Brown Burger Bun Flat Top



Pretzel Burger Bun



Beetroot Burger Bun



Honey Whole Wheat Burger Bun

COLORED BURGER BUNS



Pink



Yellow



Red



Light Blue



Green



Charcoal

BRIOCHE BURGER BUNS



American Brioche Burger Bun



Deluxe Brioche Burger Bun



Rich Brioche Burger Bun



German Brioche Burger Bun Doubledecker

BURGER BUNS



Milk Burger Bun Variety



Classic Burger Bun



Supreme Burger Bun with Sesame



Bredz Burger Bun

BURGER BUNS



German Brioche Square



Knotted Burger Bun



Fluffy Burger Bun Double-decker



Joined Burger Bun Supreme Square

TOAST FOR THE WHOLE DAY FROM BREAKFAST TO JUMBO SIZE



Toast White
Toast brown
Toast Multi Cereal
Toast Potato
Toast Pesto
Toast Sun Dried Tomato
Toast Pomegranate
Toast Walnut & Raisin
Toast Sour Dough
Toast Brioche
AND MANY MORE.....



TOAST IS NOT ALL SQUARE!



Toast in Round Shape

Toast comes in all shapes
– colors – textures – tastes
- aromas and sizes!

Talk to us and we might
end up with your own
unique design!



Artisan Toast-400 gm



Toast Artisan –
Top open

HOT DOG BUN



Hot Dog Buns,

are usually soft dough buns,
they do come in sizes from 5 to 9 inch.
Customers choice and sometimes
"tailored " to suit the customers needs.
Varieties are in abundance.

Doughs Favored;
Potato Burger Dough
Classic Burger Dough
American Brioche Dough
Rich Brioche Dough
And Many More.....

HOT DOG BUN



Hot Dog Joined



Hot Dog Potato Joined



Hot Dog Supreme Joined



Hot Dog Multi Cereal

SANDWICH ROLLS

Soft Dough Rolls,

are the most common, like Hoagie Roll with all kind of toppings as well as additional ingredients mixed into the dough.

Sizes vary from 6 to 9 inch.

To name a few;

Hoagie Roll Plain

Hoagie Roll with Olives

Hoagie Roll with Cheddar Cheese

Multi Cereal Roll

Nord Lander Roll

Honey Whole Wheat Roll

Soya Multi Seed Roll

Panini Roll Plain

Panini Roll with Sun Dried Tomato

Panini Roll with Oregano

High Fiber Roll

Whole Wheat Roll



SANDWICH ROLLS



Hoagie Roll w. Yellow Cheddar



Maize Mix Roll and Burgers



Hoagie Roll Plain



Hoagie Roll w. Black Olives

SANDWICH ROLLS



Hi-Fiber Roll



Cheese & Mustard Roll



SDT Panini Roll



Multi Cereal Roll



JOINED SANDWICH BREADS

SANDWICH BREADS



Honey Whole Wheat Twist



Multi Seed Sandwich Bread



Pretzel Bread



Supreme Brioche Twist

SOFT SANDWICH BAGUETTE

Soft SW Baguette,

is one of the most common sandwich breads, from plain to enriched with all kind of additional ingredients and / or various toppings. Sizes vary from 3 to 12 inch.

To name a few;

Soft Baguette Plain

Soft Baguette Brown

Soft Baguette Multi Cereal

Soft Baguette with Olives

Soft Baguette with Cheddar

Soft Baguette with SD Tomato

Soft Baguette with Oregano

Soft Baguette with Flour Dust

AND MANY MORE.....



CRISPY SANDWICH BAGUETTE

- **Crispy SW Baguette,**
- is yet another sandwich bread, which claims high popularity amongst Sandwich Eaters. Baguettes are produced from plain to enriched with all kind of additional ingredients
- and / or various toppings.
- Sizes vary from 3 to 22 inch.
- To name a few;
- Crispy Baguette Plain
- Crispy Baguette Brown
- Crispy Baguette Multi Cereal
- Crispy Baguette with Olives
- Crispy Baguette with Cheddar
- Crispy Baguette with SD Tomato
- Crispy Baguette with Oregano
- Crispy Baguette with Flour Dust
- AND MANY MORE.....





PAIN DE MIE SQUARES

Makes it an ideal choice for Sandwich preparation with its compact dough crumb, and toasted in a Panini Grill gives it a beautiful crispy and outer crust!

PAIN DE MIE SQUARES



Pain de Mie w. Zatar



Pain de Mie Multi Cereal



Pain de Mie Plain



Pain de Mie Beet Root

BAGEL

Bagel,

The unique sandwich bread with the unmistakable, distinct hole in the center.

Bredz produces a good variety of these bagels in different sizes with different flours ingredients and toppings.

Bagel Multi Cereal

Bagel Brown

Bagel Plain

Bagel with Black & White Sesame

Bagel with Jalapeno

Bagel with Olive

Bagel with Cheese

AND MANY MORE.....



BAGEL



Bagel Variety



Multi Cereal Bagel



Bagel with Bran



Bagel with Cheddar Cheese

FLAT BREAD



Pita Bread Rectangular



Pita Bread



Pizza Base Regular



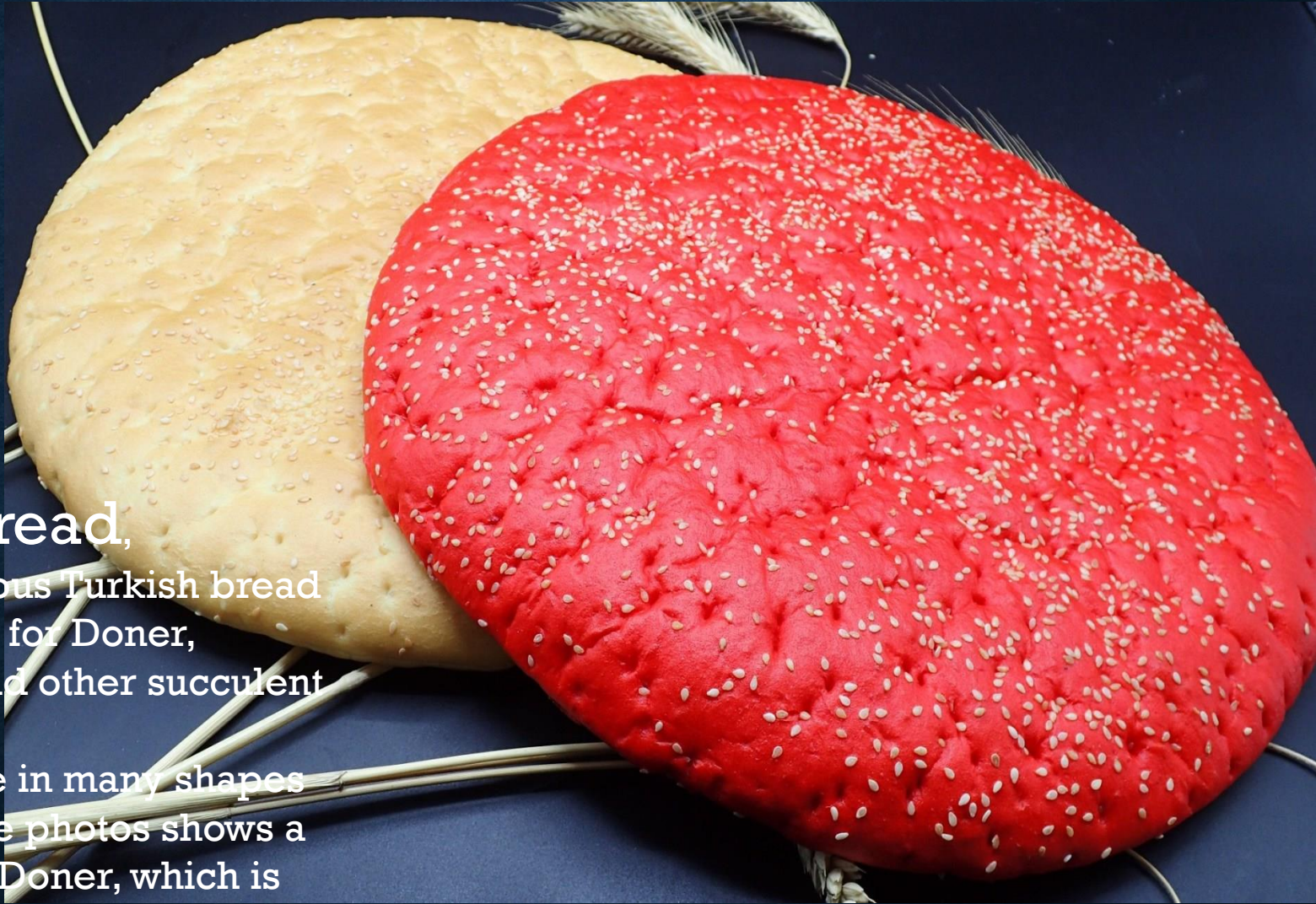
Pizza Base Rectangular

DONER BREAD

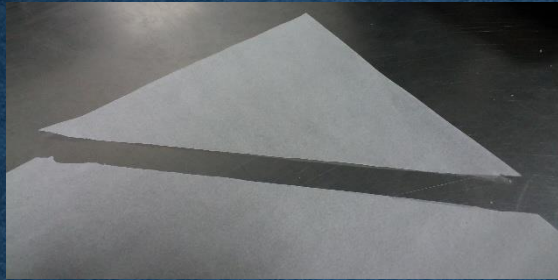
Doner Bread,

Another famous Turkish bread delight, used for Doner, Shawarma and other succulent fillings.

Can be made in many shapes and sizes. The photos shows a 28 cm round Doner, which is cut into 4 equal pieces. How to get the best usage out of these pieces, see the photos below!



DONER BREAD



The photos show how to get a perfect doner sandwich prepared for filling, without much hustle and no Breaking / wastage due to squeezing the thinly sandwiched bread apart! Since it is a clean process, the butter paper can be used many times!



TEAR & SHARE

- Tear and Share is the epitome of a great BBQ Bread.
- Also, a beautiful and flavorful Table Bread.
- It comes in many flavors and with ever changing ingredients.
- Black Olives & Cheddar
- Green Olives & Cheddar
- Onions, Potato & Cheddar
- Garlic, Onion & Cheddar
- Halloumi, Olives & Zaatar
- Kalamata, Sweet Potato & Cheddar
- SD Tomato, Oregano, Thyme & Mozzarella
- AND MANY MORE.....



SIMIT BREAD

- Placed into a molasses bath, covered in roasted sesame seeds. Great for Cheese Sandwiches and toasted, what a treat!

ENGLISH MUFFIN

English Muffin, a treat for Breakfast with all kinds of fillings sandwiched in between! Size depends on its usage. With a distinct ingredient added, like

Oregano English Muffin

Sundried Tomato English Muffin

Olive English Muffin

Zaatar English Muffin

Multi Cereal English Muffin

AND MANY MORE.....



English Whole Wheat -
Hi Fiber Muffin



English Muffin – plain & brown



Multi Cereal English
Muffin

GRISSINI

Grissini is a special dough, made also in a special machine to get this unique look of rounded bread sticks.

Grissini is intended to be crispy through and through, a delightful snack to nibble anywhere, anytime, a dip would be just the right accompaniment.

Additional ingredients or color added makes it a great eye catcher.

Grissini with Zaatar

Grissini with Sea salt and Caramel

Grissini with SD Tomato

Grissini with Black Pepper

Grissini with Sesame Seeds

Grissini with Chocolate Chips

AND MANY MORE.....



BRIOCHE FROM SIMPLE TO RICH



American Brioche Twist



German Brioche Squares



Challah, Brioche with
a rich Tradition

Brioche, is a sweet bread with many traditions attached to it, with lots of butter, sugar and egg, a synonym of indulgence. The ratio of these main ingredients makes the difference in brioche. Patience is part of the success of making this fine specimen of bread. It certainly makes great fluffy burger buns, toasts and many more filled and unfilled delicacies to enrich every one's dining table!

CIABATTA & FOCACCIA



Ciabatta, the bread for any Sandwich. With or without olive oil, makes a difference in taste and texture of the bread. Always depends for what it is intended for. Additions to the dough like herbs, olives, cheese, seeds or even brown flour does enhance the experience of eating this magnificent bread.



Focaccia, the richer relative to the Ciabatta, the dough is soaked in olive oil, thus, the flavor of the oil is unmistakably linked with this bread. With the addition of ingredients like with the ciabatta, the focaccia easily will surpass your expectations!

CIABATTA

These Ciabattas are hand crafted, cut into desired Sizes and Toppings!

Ciabatta with Lin seeds

Ciabatta Multi Cereal

Ciabatta Sundried Tomato

Ciabatta Brown with Multi seeds

Ciabatta with Zaatar



These Ciabattas are hand crafted, cut into desired Sizes and Toppings!

Ciabatta with Corn Meal

Ciabatta with Flour Dust

Ciabatta Brown with Flour Dust

Ciabatta with Semolina

Ciabatta with Bran – Hi Fiber

CIABATTA



Ciabatta Variety Small Squares



Olive Ciabatta Brown



Olive Ciabatta Rectangular



Ciabatta Rounded Edge with Flour Dust

CIABATTA



Ciabatta Variety Plain



Ciabatta Variety Brown



Fladen Doner with Sesame



Ciabatta Rounded Edge with Flour Dust

TABLE BREAD GALORE



Table Bread is as versatile as you can imagine, any kind of bread can be molded into almost any shape and size, it is just a matter of preference and occasion. The photo shows only a fraction of what could be produced.

Soft, crispy, round, square, elongated, twisted, different ingredients, flour and or toppings!

GLUTEN FREE BREAD



Gluten Free Toast



Gluten Free Multi Grain Toast

Gluten Free Flour consists of, Corn, Potato and Tapioca Starch, as well as Rice, Sorghum and Amaranth Flour. No glutinous Flour used at all.

The ideal bread for Gluten Allergen Customers.

This treat is available both in Plain or Multi Grain Flour.

Very surprising in flavor and texture.

The product line is Toast, Buns, Flat Bread and increasing.....



FILIPINO BREAD SELECTION

Croutons, Rusk's, Crackers,.....

