

A professional bakery scene. In the background, a baker wearing a white uniform and a hairnet is working with a long-handled tool near a large industrial oven. The oven's interior is glowing with light, suggesting bread is being baked. In the foreground, several large, round loaves of bread are displayed. One loaf is heavily topped with a mix of white and dark seeds, including sunflower and pumpkin seeds. Another loaf has a thick, cracked crust dusted with white flour. The overall atmosphere is one of traditional craftsmanship and quality.

BREDZ BAKERY!
WHERE MASTER BAKERS
SHOW THEIR SKILLS, PASSION
AND TELL THEIR STORIES!

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
- RYE & SOUR DOUGH BREAD page 5 - 10
- SOUR DOUGH BREAD page 11 - 13
- BAGUETTE ARTISAN page 14 - 15
- CIABATTA & FOCACCIA page 16 - 19
- PANINI page 20
- ARTISAN BREAD IDEAS page 21 - 22



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!

**HAND KRAFTED
RYE & SOUR DOUGH BREADS
THE VEGAN OPTION TO ENJOY
DELICIOUS, RICH FLAVORED BREADS**



HAND KRAFTED BREADS



German Dark Rye Bread

The daily bread of the Northern European people, moist, compact and rich in flavor & varieties



German Rye Bread 60%



German Rye Bread 40%



German Dark Rye Bread 100%

HAND KRAFTED BREADS



Light
Rye
Sourdough
Bread



Sun dried Tomato
Sour Dough Loaf



Dark Vollkorn Kastenbrot



Light Rye Sourdough Bread w Seeds

HAND KRAFTED BREADS



Raisin & Walnut Rye Loaf



Whole Wheat & Rye Loaf



Rye Multi Seed Loaf



Loaf Kraftkorn

HAND KRAFTED BREADS



Whole Wheat Loaf



Pain de Mie Tiger



Multi Cereal Loaf w. Flour Dust



Multi Cereal Loaf Rustic

HAND KRAFTED BREADS



Whole Wheat Sour Dough Loaf



Loaf Bloomer



Sour Dough Loaf w. Cranberry



Italian Sour Dough Loaf – Sliced

HAND KRAFTED NATURAL SOUR DOUGH BREADS



- Sour Dough a healthy 100% Vegan Bread for all occasions.
- Sour Dough, especially the so-called Italian Sour Dough takes skill and time to produce the all-important polish to come up with the distinct large holes in the baked breads, no matter the size.
- Sour Dough Bread variations depend strongly on the region. All kinds of flours may be used, the product is up to the taste, imagination and essentially the skills of the Master Baker!
- Our Master Bakers use Natural Sour Dough without preservatives!

HAND KRAFTED SOUR DOUGH BREADS



Sourdough Bread Varieties



Italian Sour Dough Loaf



Seeded Sour Dough Loaf



Natural Sour Dough Loaf

HAND KRAFTED SOUR DOUGH BREADS



Date & Chocolate Loaf



Chia & Pumpkin Seed Sour Dough



Charcoal Flour & Kalamata Sour Dough



Beet Root & Chocolate Bread

ARTISAN BAGUETTE



Our Master Bakers at Bredz, work with the same care and pride to produce an authentic product which can be bought anywhere in France in any village Boulangerie. Mind you – the best baguette is fresh out of the oven, eaten soon after or at least the same day!

No Baguette – No France!
As the saying goes!, The true version of Baguette takes 3 days to perfection. Lavish care and personal pride is involved, especially in family run boulangeries all over France to produce the perfect baguette!



ARTISAN BAGUETTE



Whole Wheat Baguette



Baguette in many Varieties



Plain & Brown Baguette w. Flour Dust



Gold Corn Baguette

CIABATTA & FOCACCIA



What was said before about the Baguette, could be said now about these 2 famous flat breads and Italy.

The Pizza Dough derives from the Focaccia, a bit less olive oil and what a tasty meal! Same for these 2 flat breads, with a bit of finesse absolute awesome breads. Perfect for all kind of Sandwiches, Doner and even Shawarma. Adorned with fragrant fresh Herbs, Olives or Sun-Dried Tomato, Mama Mia!

Focaccia Slab



CIABATTA & FOCACCIA



Olive & Rosemary Ciabatta



Onion & Potato Ciabatta



Ciabatta Plain – For Sandwiches



Focaccia Assorted

CIABATTA & FOCACCIA



Sun Dries Tomato Focaccia



Oregano & Parmesan Focaccia



Fresh Tomato & Rosemary Focaccia



Rosemary & Sea Salt Focaccia

PANINI FLAT

- The 3rd great Italian Flat Bread, called Panini which is how could it be different, again another fantastic bread to make gorgeous Sandwiches with. A bread which is not fully baked , intentionally has no baking color on the top or bottom. As you may see there is a whole Variety to chose from, each with a different flavor and - or topping.



MORE ARTISAN BREAD IDEAS



Mixed Bread Basket



Crackers, crispy thin Bread Sheets



Kaiser Rolls



German Lye Soda Pretzel

MORE ARTISAN POSSIBILITIES



Challah – Brioche Bread



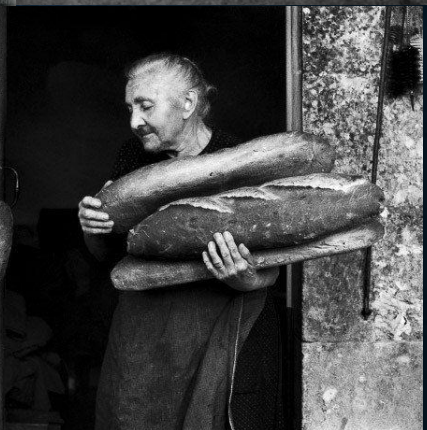
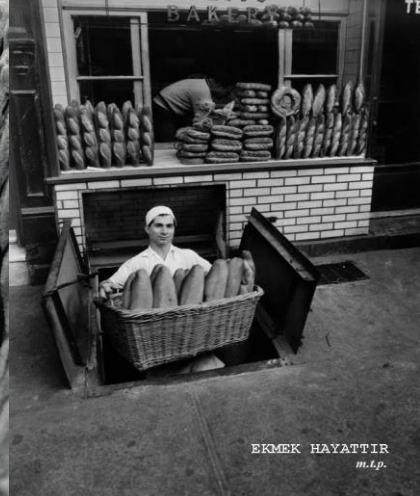
Protein Bread Variety



Giant Party Pretzel



Simit Twisted Circle



EKMEK HAYATTIR
m.l.p.