

Premium Breads

Easily diversify your specialty bread line



- ▶ Extended flavor varieties
- ▶ Shapes/sizes to fit your needs
- ▶ Less production & waste
- ▶ Longer shelf life
- ▶ Ability to have demi loaves

Diversifying your specialty bread line has never been simpler than with our Premium Bread Program. Using our diverse line of Artisan products you can produce eye-catching breads that will turn your bakery into a destination for consumers. Now you can have delicious, premium, fermented artisan breads with extended shelf life, allowing you to reduce waste and increase sales with full shelves.

Premium artisan bread choices are growing in popularity

Our line of premium bread bases and mixes are specially designed to capitalize on this trend in a profitable way.

With premium bread mixes and bases you can create specialty in-store bakery brands, aimed at capturing the maximum value for your premium offerings. By building attractive, branded displays and packaging, and pairing them with promotions and rotating bread varieties, you'll be able

to enhance consumer interest and brand loyalty and save costs. How?

- ▶ The mixes and bases offer the ability to create numerous bread varieties from just a handful of products
- ▶ No proofing which leads to reduced errors
- ▶ The ability to double shelf-life of current offerings
- ▶ More efficient use of oven time due to [extended shelf-life](#)
- ▶ On trend, [affordable indulgence](#)



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Mixes and Bases

Product name	SKU	Description	Usage rate	Weight	Package
 Premium Honee Grain & Seed	134649	An easy to use complete mix designed for today's demanding customer for maintaining good health and nutrition.	Complete Mix	50 lb	Carton
 Premium Kiev Pumpernickel	134465	A complete mix formulated with additional conditioning additives that retard the staling of bread and extend its shelf life.	Complete Mix	43.5 lb	Carton
 Premium Mediterranean Bread Mix	134458	A premium bread mix for making variety breads with extended shelf life. It has a mild sour flavor from natural sour.	Complete Mix	50 lb	Carton
 Premium Nob Hill Sour Dough Mix	125663	An all inclusive base for making the finest short time fermentation sourdough bread.	Complete Mix	48 lb	Carton
 Premium Old Style Rye	134468	A complete mix formulated with additional conditioning additives that retard the staling of bread and extend its shelf life.	Complete Mix	48 lb	Carton
 Premium Pane Luciane Base	136023	A natural base that produces a high quality, authentic type artisan flavor bread. Contains a (ESL) System for extended shelf life.	7.0% (on flour)	50 lb	Carton
 Premium Whole Grain Flaxseed	134099	A dry powdered mix to make great looking pan breads or rolls.	Complete Mix	50 lb	Carton
 Super Soaked Grains	127915	A cooked mixture of whole grains and seeds which improves the appearance, flavor and keeping qualities of grain breads.	24 lb per 100 lb flour	35 lb	Pail

Interested in premium breads? Go to Corbion.com

 +1 800 669 4092

With over 100 years of global food technology experience and an extensive portfolio of high quality products, Corbion Caravan has a wealth of expertise in the world of bakery ingredients. Corbion is a leading company in natural food preservation, lactic acid based bioplastics, biobased chemicals and the worldwide market leader in lactic acid, lactic acid derivatives and lactides. Corbion operates 10 production plants, in the USA, the Netherlands, Spain, Brazil and Thailand, and markets its products through a worldwide network of sales offices and distributors.

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