

WHY CARRIERS ARE IMPORTANT:

- 33%** of consumers strongly agree they are seeking out higher-quality menu options at foodservice now vs. two years ago¹
- 23%** of operators are using more versatile ingredients and 30% are looking to simplify their menus²
- 24%** of operators are increasing use of value-added products³
- 1/3** of foods goes to waste – operators are looking for ways to use products across their menu to minimize waste⁴

THREE DAYS. THREE WAYS.

Use our breads across the menu and dayparts to reduce waste, maximize profits and satisfy customers. Helps reduce SKU complexity and storage.

BAGUETTES

DAY ONE

Sandwiches
Bread Service
Grilled Accompaniment



DAY TWO

Crostini
Toasted Tartines
Baked Egg Boats



DAY THREE

Garlic Bread Chips
Baked Pizza Crisps
Bread Pudding



	Item#	Case Count	Weight	Length	Width	Height
BRIOCHE BUN	21925	90	2.5 oz	4.5"	4.5"	2"
TELERA SLIDER	18552	128	1 oz	3.25"	3"	1.5"
TELERA	17064	96	3 oz	5"	4"	1.5"
LA BACCIA (Square)	02297	48	2.7 oz	4"	4"	1.88"
LA BACCIA (Rectangle)	02128	40	3.2 oz	6"	3"	1.88"
LA BACCIA (Rectangle)	26128	72	3.2 oz	6"	3"	1.88"
SOURDOUGH DEMI	52160	48	4 oz	7.5"	2.5"	1.75"
FRENCH DEMI	02125	48	4 oz	7.5"	2.5"	1.75"
FRENCH DEMI	26125	72	4 oz	7.5"	2.5"	1.75"
1/4 SHEET FOCACCIA	02240	10	17 oz	15.5"	6"	1.75"
CIABATTA (Small)	02267	60	3 oz	4"	4"	2"
CIABATTA (Square)	18788	48	4.5 oz	4.5"	4.5"	2"
CIABATTA (Rectangle)	17077	96	3 oz	6"	3"	1.5"
MULTIGRAIN SLICED SANDWICH BREAD	52901	8	24 oz	8"	5"	4.13"

SOURCE:
1. Technomic 2021 Value and Pricing Consumer Trend Report
2. Technomic Q3 2021 Quarterly Consumer & Operator Outlook Report
3. Technomic Foodservice Planning Program
4. <https://www.theguardian.com/news/2021/sep/04/how-food-waste-is-huge-contributor-to-climate-change>



SCAN FOR MORE INFO

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1 Bread, 3 Ways

LABOR & WASTE SAVING SOLUTIONS

— CARRIER SOLUTION —



Our LA BREA BAKERY carriers are made with operators in mind

True artisan bread providing an elevated eating experience to increase check rings

Versatile and consistent formats that operators can count on

High quality breads requiring minimal labor - Thaw & Sell and Butterfly sliced for ease of use

Natural enzyme technology that allow up to 4* days of ambient shelf life



TELERA SLIDER
Chipotle Plant Based Slider - Red Onion Jalapeno
Chicken Slider with Chili Shallot Bun



TELERA
Smokehouse Sandwich
with Burnt Honey and Slaw



SOURDOUGH DEMI
Roast Beef Sandwich with Chili
Lime Mayo and Grilled Onions



MULTIGRAIN SLICED SANDWICH BREAD
Lobster Club Sandwich



1/4 SHEET FOCACCIA
Sun Dried Tomato Pizza



LA BACCIA (3x6)
Blackened Chicken Alfredo Dip



BRIOCHE BUN
Gorgonzola Steakhouse Burger



FRENCH DEMI
Molten Pepperoni Cheese Dip
with Grilled Garlic Bread



LA BACCIA (4x4)
Short Rib and Hash Brown Sandwich



CIABATTA SQUARE ROLL
Grilled Chicken Panini
with Honey Lime Dressing