

MEDITERRA BAKEHOUSE

SELL SHEETS



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@MEDITERRABAKEHOUSE

CHALLAH MINI ROLL

Soft, golden, pull-apart style roll
#109608



Why it sells

- Versatile - can be used for sliders, dinner rolls or small sandwiches
- Pull-apart style creates rough edges for a rustic look
- Flat layers allow for ease of slicing

Best for

- Sliders
- Dinner service
- Sandwiches

Target accounts

- High-volume banquet centers & hotels
- Caterers
- Concepts with kids menu

Application



Check out the product spec sheet

For more detailed product information
mediterrabakehouse.com/igf

CHALLAH HAMBURGER *sliced*

Soft, structured burger bun
#109603



Why it sells

- Artisan look with consistent shape & size
- Soft yet structured – supports hearty toppings without falling apart
- Value-conscious alternative – delivers brioche-style quality at a smart price

Best for

- Classic burgers
- Artisan sandwiches

Target accounts

- Any accounts with a burger on the menu

Application



Check out the product spec sheet

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CIABATTA

Rustic loaf with an open crumb
#109606



Why it sells

- Traditional ingredients, recipe & look
- Versatile menu use – works for sandwiches, paninis, bruschetta, or table service
- Artisan appearance – rustic look enhances presentation & appeal

Best for

- Sandwiches & paninis
- Table service
- Charcuterie accompaniment

Target accounts

- Gourmet sandwich shops & cafés – ideal for premium sandwiches
- Bars – great for happy hour menu
- Italian & Mediterranean restaurants – perfect for bruschetta & specialty sandwiches

Application



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HEARTLAND HONEY MULTIGRAIN PULLMAN

Features local honey & seeds
#109601



Why it sells

- Soft, versatile loaf – perfect for sandwiches, toast & breakfast applications
- Hearty, nutty texture – whole grains, pumpkin seeds & oats add crunch & flavor
- Even, pan-baked shape – ideal for consistent sandwich portioning

Best for

- Gourmet sandwiches
- Breakfast & toast
- Grab-and-go options

Target accounts

- Breakfast & brunch concepts
- Delis & sandwich shops – artisan appeal, consistent slicing & hearty flavor
- Hotels & catering – reliable loaf for breakfast buffets & toasts

Application



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OLIVE FARM

Subtly tangy sourdough with kalamata olives
IGF #111615



Why it sells

- Rich olive flavor – balanced with subtle sourdough notes for a versatile taste profile
- Artisan appearance – rustic, appealing look enhances presentation & menu appeal
- Premium ingredient appeal – flavorful olives & quality wheat make it a menu standout

Best for

- Appetizer with accompaniments
- Charcuterie pairings
- Bread display

Target accounts

- Private clubs for gourmet sandwiches or display
- White tablecloth breadservice
- Italian & Mediterranean restaurants – pairs beautifully with olive oils, dips & antipasti

Application



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PUMPERNICKEL DELI *sliced*

Traditional pumpernickel flavor, dense crumb
#109604



Why it sells

- Traditional pumpernickel flavor with a deep, earthy & slightly sweet flavor
- Distinct texture - dense, moist & chewy
- Eye-catching appearance - dark, rustic loaf adds contrast & appeal on platters

Best for

- Hearty sandwiches
- Open-faced toasts & smoked fish
- Charcuterie & cheese boards

Target accounts

- Delis & sandwich shops - classic flavor with reliable slicing & portioning
- Cafés & bakery-cafés - versatile for sandwiches, breakfast, or grab-and-go options
- Hotels & catering - ideal for plated sandwiches, buffets & events

Application



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RED FIFE DELI *sliced*

Sourdough wheat made with Mediterra-grown red fife grain
#109605



Why it sells

- Unique – Mediterra grown heritage grain, milled in-house
- Striking flavor – lightly sour from levain starter, mixed with rich & nutty wheat notes

Best for

- Upscale deli sandwiches
- Accompaniment to pastas, soups & salads
- Charcuterie & cheese boards

Target accounts

- Delis & gourmet sandwich shops – premium heritage flavor for elevated sandwiches
- Cafés & breakfast concepts
- Health forward concepts

Application



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RUSTIC WHITE SOURDOUGH DELI *sliced*

Light sourdough, very versatile
#109602



Why it sells

- Approachable sourdough flavor - not too tangy, yet rich & full
- Large loaf with many usable slices
- Can be marketed on menu as white sourdough

Best for

- Sandwiches & paninis
- Toasts
- Charcuterie & cheese boards

Target accounts

- Delis & gourmet sandwich shops - classic sourdough flavor for elevated sandwiches
- Cafés & bakery-cafés - versatile loaf for breakfast, lunch & grab-and-go
- Concepts with high-end lunch options

Application



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SEEDED RYE DELI *sliced*

Dense, aromatic rye bread in rustic deli shape
#109609



Why it sells

- Dense, moist, chewy texture – sturdy enough for hefty reubens
- Traditional, sophisticated flavor – lightly sour with caraway seeds for broad menu appeal
- Ideal for bulk or batch prep – large size makes it easy for high-volume kitchens

Best for

- Reuben sandwiches
- Corned beef
- Hearty toast

Target accounts

- Delis & sandwich shops
- Hotels & resorts – versatile loaf for buffets or menus
- Breakfast & brunch concepts for toast option

Application



Check out the product spec sheet

For more detailed product information
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SEEDED RYE PULLMAN *sliced*

Dense, aromatic rye bread in sandwich shape
#109610



Why it sells

- Dense, moist, chewy texture – sturdy enough for hefty reubens
- Traditional, sophisticated flavor – lightly sour with caraway seeds for broad menu appeal
- Consistent, pan-baked loaf maximizes usable slices

Best for

- Reuben sandwiches
- Corned beef
- Hearty toast

Target accounts

- Delis & sandwich shops
- Hotels & resorts – versatile loaf for buffets or menus
- Breakfast & brunch concepts for toast option

Application



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SOURDOUGH BOULE

Naturally leavened crusty table loaf
#109607



Why it sells

- Traditionally tangy flavor
- Artisan method results in visually appealing & elevated looking loaf with crusty exterior & soft center
- Consistent sizing & look

Best for

- Bread baskets
- Table service
- Shared plates & boards

Target accounts

- Gourmet restaurants & bistros – perfect as a plated accompaniment or for bread service
- Catering & event companies – centerpiece loaf for buffets, shared boards, or upscale events
- Hotels & resorts – versatile, artisan-style boule for breakfast, lunch, or banquet service

Application



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OLIVE OIL FOCACCIA

Naturally leavened crusty table loaf
#109607



Why it sells

- Rich olive oil flavor with an airy, artisan crumb
- Handcrafted appearance adds premium menu appeal
- Versatile bread that works across dayparts and menus

Best for

- Sandwiches and pressed panini
- Bread service with olive oil or dipping sauces
- Shareables, and appetizers

Target accounts

- Italian and Mediterranean restaurants
- Cafés and sandwich shops
- Hotels, catering operations, and upscale foodservice programs

Application



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