

# Boulart Artisanal Bakery

## ABOUT BOULART:

"Boulart is committed to constantly changing the game so consumers never have to settle. We are not here to conform to industry standards. We set new ones. My company is built on respect. Respect of nature, products, clients and consumers. The Non-GMO verified certification was easily bestowed as we have always maintained a clean and transparent approach to bread production."

-Michael Saillant, President of Boulart Inc.

## WHY BOULART?

- Superior Consumer Experience
- Clean Label- 4 basic ingredients
- No additives, no preservative
- Non- GMO verified
- 70% hydration= longer freshness (higher moisture, slow proofing and kneading)

- Superior handling
- Fully baked/ blast frozen
- 270 day shelf life from manufacturing
- Less labor intensive (less prep, short rebake)
- Less shrink (shelf life, cycle baking)

## HANDLING INSTRUCTIONS:

Boulart bread is fully baked and blast frozen. Our preferred method is to bake them from frozen for 4 -12 min depending on the size. Although we prefer baking off the products, it is also possible to thaw them at room temperature for a few hours and eat them as is. Enjoy!

## CIABATTA BITES



### Ciabatta Original Bites FB3005 | 240 ct.

Grab a bite to eat. Literally. The original flavor bites are made with unbleached, untreated, enriched wheat flour, water, sea salt, yeast and malted barley. Bake from frozen at 375° for 4-5 min.



### Ciabatta Red Pepper and Onion Bites FB3010 | 240 ct.

These tasty snacks are made with unbleached, untreated, enriched wheat flour, water, dehydrated onions, dehydrated red peppers, sea salt, yeast and malted barley. Your tongue will thank us. Bake from frozen at 375° for 4-5 min.



### Ciabatta Whole Grain Bites FB3015 | 240 ct.

The whole grain bites are made w/ untreated, enriched wheat flour, whole wheat flour, water, cracked wheat, flax seeds, corn meal, pearled barley, rye, triticale, rolled oats, brown rice, sesame seeds, buckwheat, millet, cracked durum wheat, sea salt, yeast and malted barley. Bake from frozen at 375° for 4-5 min.



### Ciabatta Olive Bites FB3000 | 240 ct.

A true crowd pleaser, these olive bites are made with unbleached, untreated, enriched wheat flour, water, Kalamata olives, sea salt, yeast, fine herbs and malted barley. Grab some cheese and you've got the makings of a picnic. Bake from frozen at 375° for 4-5 min.

## FOCACCIA



### Olive and Fine Herb Focaccia FB3025 | 24 ct.

Rome wasn't built in a day. These breads are a different story. The focaccias are made with unbleached, untreated, enriched wheat flour, water, olive oil, sea salt, fine herbs, yeast and malted barley. Bake from frozen at 375° for 8-10 min.



### French Baguette FB3030 | 22 ct.

Our take on the quintessential baguette, this bread is made with unbleached, untreated, enriched wheat flour, water, sea salt, yeast, and malted barley. You'll never get tired of the flavor of this timeless classic. Bake from frozen at 375° for 5-7 min.

## SANDWICH BUN



### Original Sliced Sandwich Bun FB3035 | 80 ct.

Truly a delicious piece of white bread made with unbleached, untreated, enriched wheat flour, water, sea salt, yeast and malted barley. And with a bun that has this much holding power, you won't have to worry about the integrity of your sandwich. Bake from frozen at 375° for 5-7 min.



### Traditional Demi-Baguette FB3040 | 40 ct.

Half the baguette, all of the flavor. This smaller version is made with unbleached, untreated, enriched wheat flour, water, sea salt, yeast and malted barley. So even at half the size, it still packs all of the punch. Bake from frozen at 375° for

5-7 min.

## Call us at:

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