



PRODUCT ENQUIRY FORM

BAKERY PRODUCT	DESCRIPTION	NO OF PALLETS	DELIVERY FREQUENCY
	<p>14 Batches of 4 White Premium Crusty Rolls. The rolls are supplied part baked and frozen ready to bake off at 190°C for 10 minutes depending on oven type. Once baked, store at ambient and use on day of bake off. Approx size is 108mm Diameter x 58mm H. Approx weight is 364g per batch of 4.</p> <p>42 cases per pallet. Store at -18°C or below for up to 9 months from date of manufacture.</p>	<input type="checkbox"/> Code BR160	<input type="checkbox"/> Weekly <input type="checkbox"/> Monthly
	<p>120 Soft White Plaits. Each roll is lightly floured and has a plaited cut through the crust. The rolls are supplied part baked ready to bake off. Bake from frozen at 240°C for 8 minutes depending on oven type. Approx size is 102mm Diameter x 48mm H. Approx weight is 85g.</p> <p>25 cases per pallet. Store at -18°C or below for up to 9 months from date of manufacture.</p>	<input type="checkbox"/> Code BR211	<input type="checkbox"/> Weekly <input type="checkbox"/> Monthly
	<p>14 Batches of 4 Brown Premium Crusty Rolls. The rolls are supplied part baked and frozen ready to bake off at 190°C for 12 minutes depending on oven type. Once baked, store at ambient and use on day of bake off. Approx size is 108mm Diameter x 58mm H. Approx weight is 364g per batch of 4.</p> <p>42 cases per pallet. Store at -18°C or below for up to 9 months from date of manufacture.</p>	<input type="checkbox"/> Code BR924	<input type="checkbox"/> Weekly <input type="checkbox"/> Monthly
	<p>120 Soft Wholemeal Plaits. Each roll is lightly floured and has a plaited cut through the crust. The rolls are supplied part baked ready to bake off. Bake from frozen at 240°C for 8 mins depending on oven type. Approx size is 102mm Diameter x 48mm H. Approx weight is 90g.</p> <p>25 cases per pallet. Store at -18°C or below for up to 9 months from date of manufacture.</p>	<input type="checkbox"/> Code BR212	<input type="checkbox"/> Weekly <input type="checkbox"/> Monthly
	<p>70 White Ploughman Rolls. Each roll is an oval shape with a single vertical cut through the upper crust. The rolls are supplied part baked and frozen ready for baking off. Bake from frozen at 190°C for 10 minutes depending on oven type. Once baked, store at ambient and use on day of bake off. Approx size is 152mm L x 70mm W x 55mm H. Approx weight is 93g.</p> <p>40 cases per pallet. Store at -18°C or below for up to 9 months from date of manufacture.</p>	<input type="checkbox"/> Code BR159	<input type="checkbox"/> Weekly <input type="checkbox"/> Monthly
	<p>120 Cheese & Onion Continental Rolls. Each roll is made with grated Provolone & matured coloured cheddar mixed with dried fried onions for optimum taste. The rolls are supplied part baked ready to bake off from frozen at 240°C for 8 minutes depending on oven type. Once baked, store at ambient and use on day of bake off. Approx size is 135mm L x 75mm W x 58mm H. Approx weight is 91g.</p> <p>25 cases per pallet. Store at -18°C or below for up to 9 months from date of manufacture.</p>	<input type="checkbox"/> Code BR215	<input type="checkbox"/> Weekly <input type="checkbox"/> Monthly

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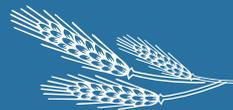
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BAKERY PRODUCT	DESCRIPTION	NO OF PALLETS	DELIVERY FREQUENCY
	<p>50 Brown Rustic Rolls. Each roll is finished with a light dusting of flour, part baked and frozen. Bake at 210°C for 8 mins depending on oven type. Approx size is 110mm L x 110mm W x 60mm H. Approx weight is 110g. White rolls also available (BD049).</p> <p>40 cases per pallet. Store at -18°C up to 9 months from date of manufacture.</p>	<input type="checkbox"/> Code BD080	<input type="checkbox"/> Weekly <input type="checkbox"/> Monthly
	<p>68 Tiger Rolls. Each white Tiger roll has a baked on paste for added flavour and distinctive crunchy texture. Bake from frozen for 5 minutes at 220°C until golden coloured. Approx size is 100mm Diameter and 60mm H. Approx weight is 87g. Tiger Bloomers (BR062) and Tiger Rustic Rolls (BD136) available.</p> <p>40 cases per pallet. Store at -18°C or below for up to 9 months from date of manufacture.</p>	<input type="checkbox"/> Code BR194	<input type="checkbox"/> Weekly <input type="checkbox"/> Monthly
	<p>60 Ciabatta Rolls Part Baked & Frozen. Bake at 240°C for 8 mins depending on oven type. Approx size is 175mm L x 70mm W x 40mm H. Approx weight is 115g.</p> <p>40 cases per pallet. Store at -18°C for up to 9 months from date of manufacture.</p>	<input type="checkbox"/> Code BD095	<input type="checkbox"/> Weekly <input type="checkbox"/> Monthly
	<p>110 Authentic Onion & Herb flavoured Ciabatta Rolls. Part baked and frozen. Bake from frozen at 210°C for 8 mins depending on oven type. Approx size is 115mm L x 90mm W x 55mm H weight. Approx weight is 100g.</p> <p>25 cases per pallet. Store at -18°C for up to 9 months from date of manufacture.</p>	<input type="checkbox"/> Code BD123	<input type="checkbox"/> Weekly <input type="checkbox"/> Monthly
	<p>50 Panini Rolls. Each Panini roll is a rectangular shape, with scorched lines on top and open internal crumb. The rolls are ready to use once thawed or may be refreshed for a few minutes at 230°C. Approx size is 165mm L x 35mm H x 75mm W. Approx weight is 125g.</p> <p>40 cases per pallet. Store at -18°C or below for up to 9 Months from date of manufacture.</p>	<input type="checkbox"/> Code BD092	<input type="checkbox"/> Weekly <input type="checkbox"/> Monthly
	<p>48 Ciabatta Twists. Pale golden brown in colour, with a single central twist and finished with a light dusting of flour. Part baked and frozen. Bake at 210°C for 6-8 mins depending on oven type. Approx size is 175mm L x 85mm W x 50mm H & 70mm at twist.</p> <p>30 cases per pallet. Store -18°C for up to 9 months from date of manufacture.</p>	<input type="checkbox"/> Code BD022	<input type="checkbox"/> Weekly <input type="checkbox"/> Monthly

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	<p>48 Iced Ring Doughnuts. Two trays of iced pink with coloured sugar strands and two trays of chocolate icing with chocolate flavoured vermicelli. Remove from outer box whilst frozen and defrost for 1-2 hours. Do not refreeze and consume within 24 hours. Approx size is 69mm Diameter. Approx weight is 57g.</p> <p>90 cases per pallet. Store at -18°C for up to 12 months from date of manufacture.</p>	<input type="checkbox"/> Code D0980269	<input type="checkbox"/> Weekly <input type="checkbox"/> Monthly
	<p>340 Sugared Mini Ring Doughnuts. Versatile and ideal with sweet or sour dips/chocolate fountain or just as good on their own. Defrost at room temperature for 20-30 mins and once thawed store at ambient and use on day of defrost. Approx size 52mm D x 21mm H. Approx weight is 14g.</p> <p>72 cases per Pallet. Store at -18°C or below for up to 12 months from date of manufacture.</p>	<input type="checkbox"/> Code DOR340S	<input type="checkbox"/> Weekly <input type="checkbox"/> Monthly
	<p>96 Glazed Ring Doughnuts. The Doughnuts have a distinctive glaze and are frozen ready for thawing at room temperature for 1-1½ hours or can be refreshed in an oven for approx 2 minutes to warm the doughnut and give a clearer glaze. Approx size is 85mm D x 32mm H. Approx weight is 42g.</p> <p>96 cases per pallet. Store at -18°C or below for up to 12 months from date of manufacture.</p>	<input type="checkbox"/> Code D03167018	<input type="checkbox"/> Weekly <input type="checkbox"/> Monthly
	<p>50 Jumbo Jam Doughnuts. 5 packs of 10. Each Doughnut is generously filled with a mixed fruit jam and is finished with a dusting of sugar. Defrost at room temperature for 1-1½ hours, once thawed store at ambient and consume within 2 days. Approx size is 95mm D x 45mm H. Approx weight is 89g.</p> <p>50 cases per pallet. Store at -18°C or below for up to 9 months from date of manufacture.</p>	<input type="checkbox"/> Code DOJJ50/S	<input type="checkbox"/> Weekly <input type="checkbox"/> Monthly
	<p>6 packs of 10 Large Jam and cream Doughnuts. Double filled with real dairy cream and mixed fruit jam before being finished with a dusting of sugar. Supplied frozen, remove from packaging and defrost at room temperature for 1-1½ hours. Once thawed must store refrigerated and consumed within 24 hours. Approx size is 90mm D x 50 mm H. Approx weight is 88g.</p> <p>54 cases per pallet. Store at -18°C or below for up to 9 months from date of manufacture.</p>	<input type="checkbox"/> Code DODC60	<input type="checkbox"/> Weekly <input type="checkbox"/> Monthly
	<p>30 Dairy Cream Finger Doughnut. Each doughnut is filled with a mixed fruit jam and real dairy cream and has a dusting of sugar. Supplied frozen, remove from packaging and defrost at room temperature for 1-1½ hours. Once defrosted they must be stored refrigerated and consumed within 24 hours. Approx size is 150mm L x 35mm H. Approx Weight is 75g.</p> <p>72 cases per pallet. Store at -18°C or below for up to 12 months from date of manufacture.</p>	<input type="checkbox"/> Code E153283	<input type="checkbox"/> Weekly <input type="checkbox"/> Monthly

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	<p>4 x 44 Unbaked Cheese Straws. Each cheese straw contains Provolone and mature coloured Cheddar. The pastry is ready for baking off as frozen pastry. Bake at 150°C for 23 minutes depending on oven type. Approx size is 143mm L x 20mm W x 5mm H. Approx weight is 23g.</p> <p>104 cases per pallet. Store at -18°C or below for up to 12 months from date of manufacture.</p>	<input type="checkbox"/> Code A016	<input type="checkbox"/> Weekly <input type="checkbox"/> Monthly
	<p>50 Loose French Style All Butter Croissants. Made using a French-style all butter Croissant recipe the croissants are sold fully baked and finished with a shiny glaze ready for thawing. Defrost at room temperature for 1-1½ hours and once thawed store at ambient. Approx size is 100mm D x 54mm H. Approx weight is 43g.</p> <p>60 cases per pallet. Store at -18°C or below for up to 12 months from the date of manufacture.</p>	<input type="checkbox"/> Code BC50	<input type="checkbox"/> Weekly <input type="checkbox"/> Monthly
	<p>36 Individually Flow Wrapped Jumbo Croissants. Made using a French-style all butter Croissant recipe the croissants are sold fully baked and finished with a shiny glaze ready for thawing. Defrost at room temperature for 1-1½ hours and once thawed store at ambient. 7 day wrapped shelf life or 2 days unwrapped. Approx size is 130mm D x 60mm H. Approx weight is 65g.</p> <p>48 cases per pallet. Store at -18°C or below for up to 12 months from date of manufacture.</p>	<input type="checkbox"/> Code BC36	<input type="checkbox"/> Weekly <input type="checkbox"/> Monthly
	<p>36 Danish Lattice Pastries. 3 trays of 12 Lattices, one flavour per tray: Apple, Apple & Blackcurrant and Maple Pecan. Approx size is 100mm D x 28mm H. Approx weight is 72g.</p> <p>120 cases per pallet. Store at -18°C or below for up to 9 months from date of manufacture.</p>	<input type="checkbox"/> Code 4" Lattice	<input type="checkbox"/> Weekly <input type="checkbox"/> Monthly
	<p>36 Danish Whirls Pastries. 3 trays of 12 Whirls, one flavour per tray: Apple, Cinnamon and Chocolate. Approx size of whirls 82mm D x 35mm H. Approx weight is 63g.</p> <p>72 cases per pallet. Store at -18°C or below for up to 9 months from date of manufacture.</p>	<input type="checkbox"/> Code 4" Whirls	<input type="checkbox"/> Weekly <input type="checkbox"/> Monthly

Country Style manufactures a wide range of high quality bakery goods, which extends far beyond the products shown. Please contact us if you would like to enquire about any alternative products- we look forward to hearing from you.
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ALTERNATIVE PRODUCT ENQUIRY	DESCRIPTION	NO. OF PALLETS	FREQUENCY OF ORDER
<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>
<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>

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