

BRUCCIANI

FAMILY CRAFT BAKERS



WHOLESALE CATALOGUE



0116 251 9232
www.brucciani.co.uk

BRUCCIANI

Thank you for your interest in the supply of wholesale bakery goods from Brucciani.

We are a multi-award winning, family craft bakery serving Leicester and the surrounding areas. Our ethos is simple: make it properly, make it fresh and make it with the best ingredients. After more than 75 years, we remain rightly proud of what comes out of our ovens each morning.

All of our breads are made using the sponge dough or sourdough methods – techniques that haven't changed for thousands of years. Sponge dough is where a portion of each day's dough is kept back overnight to grow and develop before being mixed in to the next day's dough. Sourdough is where we keep a "leaven" – a mix of flour and water and

naturally occurring yeast that grows and ferments – and add this to batches of dough. Both methods allow the yeast time to work and produce fantastic flavours and textures which are far superior to plant bakery breads.

Our full range of handmade, craft bakery products is listed here together with information such as sizes, lead times and minimum order quantities. We will regularly make additional specials which reflect the seasons or current trends in baking (or just because we love to make nice things!). Details will be sent out on a regular basis.

If there is a line you would like us to supply, but you cannot see it here, then please call to discuss the possibility of our making it for you. If we can, (and it proves economical) we will happily produce a line especially for you.

Finally, please note the guide and terms and conditions at the back of this brochure.

Should you have any questions then please contact us on

0116 262 0163 or email info@brucciani.co.uk

Enjoy!



BREADS

Classic White Breads:

Slow fermentation, sponge-dough breads, full of flavour and hand-made from scratch.

Category	Code	Description	Approx size	Storage	Available	Min order qty	Notice req'd
Tin Loaves (full of flavour with a beautiful crust)	1001	Sandwich Tin (square topped and extra long for reduced waste)	1200g	Ambient	Mon-Sat	1	48hrs
	1002	White Tin - Large (crusty crown, for proper doorsteps!)	800g	"	"	1	"
	1003	White Tin - Small (crusty crown, classic tin loaf)	400g	"	"	1	"
	1004	Farmhouse Tin (prizewinning, even crust, fluffy soft crumb, floured top)	400g	"	"	1	"
Oven Bottom (rounded, crusty, flat bottomed loaves, baked on the stone oven floor)	1008	Small Bloomer (oval with slash cuts)	400g	"	"	1	"
	1009	Large Bloomer (oval with slash cuts)	800g	"	"	1	"
	1006	Batch Loaf (round with a cross cut)	400g	"	"	1	"
	1007	Danish (oval, floured top with a long cut)	400g	"	"	1	"
Crusty Rolls	1073	Crusty Cob - single (a traditional favourite and very tasty)	800g	"	"	5	"
Soft Rolls (single pieces suitable for baps, rolls, burgers etc)	1010	White Baps - single (approx 12cm/4" diameter, soft bun)	70g	"	"	5	24hrs
	1011	White Rolls - single (approx 16cm/6" long soft roll)	70g	"	"	5	"
	1012	Large White Bap - single (twice the size of a regular bap)	135g	"	"	3	"
	1013	Sesame Baps - single (white baps topped with sesame seeds)	72g	"	"	5	"
	1019	Mini Baps - single (small & very soft with floured tops)	37g	"	"	5	"
	1014	Bridge rolls - single (approx 8cm/3" long soft roll)	35g	"	Made to order	24	"

Classic Brown Breads:

These also made using slow fermentation and sponge-dough to give the best flavour and crust. Harvester breads contain wholegrains and are less dense than wholemeal breads. Wholemeal is the classic brown bread and Multiseed has additional seeds for extra Omega3.

Category	Code	Description	Approx size	Storage	Available	Min order qty	Notice req'd
Harvester Tin Loaves (traditional crusty tops)	1031	Harvester Sandwich Tin (long, square loaf for reduced waste)	1200g	Ambient	Mon-Sat	1	48hrs
	1032	Harvester Tin - Large (crusty rounded crown, straight sides)	800g	"	"	1	"
	1033	Harvester Tin - Small (like the large, but smaller!)	400g	"	"	1	"
Harvester Oven Bottom	1039	Harvester Bloomer - Large (ideal for sandwiches)	800g	"	"	1	"
Harvester Soft Rolls (single pieces suitable for baps, rolls, burgers etc)	1040	Harvester Baps - single (approx 11cm/4" diameter, soft bun)	30g	"	"	1	24hrs
	1041	Harvester Rolls - single (approx 16cm/6" long soft roll)	30g	"	"	1	"
	1042	Large Harvester bap - single (twice the size of a regular bap)	60g	"	"	1	"
Wholemeal Tin Loaves (a soft, Hovis like bread)	1051	Wholemeal Sandwich Tin (long, square loaf for sandwiches)	1200g	"	Made to order	Call	Call
	1052	Wholemeal Tin - Large (crusty rounded crown, straight sides)	800g	"	"	"	"
	1053	Wholemeal Tin - Small (like the large, but smaller!)	400g	"	"	"	"
Wholemeal Soft Rolls (single pieces suitable for baps, rolls, burgers etc)	1060	Wholemeal Baps - single (approx 12cm/4" diameter, soft bun)	70g	"	"	"	"
	1061	Wholemeal Rolls - single (approx 16cm/6" long soft roll)	70g	"	"	"	"
	1063	Large Wholemeal Bap - single (twice the size of a regular bap)	135g	"	"	"	"
Multiseed (wholemeal with added seeds such as sunflower, flax etc. Delicious toasted)	1201	Multiseed Sandwich Tin (long, square loaf for sandwiches)	1200g	"	"	"	"
	1202	Multiseed Tin - Large (thin crust, rounded crown, straight sides)	800g	"	"	"	"
	1203	Multiseed Tin - Small (like the large, but smaller!)	400g	"	"	"	"
	1130	Multiseed Rolls (soft bread with a pleasing seedy crunch approx 25cm/10" long)	120g	"	"	"	"

Speciality Breads:

A range of artisan breads made according to classic craft baking traditions. Some are made every day, some a few times a week and others to order. None are rushed, and all are given the time they need to develop and become something we are rightly proud of: breads only true craft bakers could match.

Category	Code	Description	Approx size	Storage	Available	Min order qty	Notice req'd
Sourdough (traditional bread, full of flavour with a slight tang. Nothing but flour, salt and water together with time, craft and attention)	1090	Round Sourdough - Large (the classic sourdough shape)	800g	Ambient	Weds-Sat	1	48hrs
	1091	Round Sourdough - Small	400g	"	"	1	"
	1090B	Oval Sourdough - Large (easier for slicing)	800g	"	"	1	"
	1091B	Oval Sourdough - Small	400g	"	"	1	"
	1192	Date & Walnut Sourdough (sweet and sour and crunchy - tastes wonderful)	400g	"	Made to Order	5	"
Italian Breads (traditional loaves and pieces from La Bella Italia)	1130	Ciabatta - single pieces (made using olive oil. Sizes will vary as this is a very active dough and it keeps growing after cutting)	18x7cm	"	Mon-Sat	5	24hrs
	1102	Olive Ciabatta - ciabatta flavoured with chopped black olives	18x7cm	"	To order	10	"
	1103	Ciabatta Loaf - a traditional Italian table loaf made with Extra Virgin Olive Oil	400g	"	"	1	"
	1150	Olive Bread (a crusty oven bottom loaf made with olive oil & black olives)	400g	"	Mon-Sat	1	48hrs
	1151	Sun Dried Tomato Loaf (as above, but using sweet sun dried tomatoes instead of olives to give a flavoursome, red loaf)	400g	"	Made to Order	1	"
	1162	Sicilian Rolls - single (made with semolina flour for a light, fluffy torpedo shaped roll. Delicious and soft and makes great toast)	115g	"	Mon-Sat	5	24hrs
	1110	Focaccia Squares - Rosemary & Red Onion (seasoned with rock salt)	175g	"	Made to Order	12	48hrs
	1111	Focaccia Squares - Herb & Butternut Squash (colourful and full of flavour)	175g	"	"	12	"
French Breads (Nice and crusty, made using French flour. Magnifique!)	1071	Baguette (a classic French stick, approx 70cm/28" long)	295g	"	Mon-Sat	1	24hrs
	1070	Half Baguette (approx 35cm/14" long)	148g	"	"	1	"
	1072	Mini Baguette - single (approx 15cm/6" long)	90g	"	"	5	"
	1161	Savoury Baton (a traditional baton topped with cheese, tomato and ham)	300g	"	Made to Order	3	"
Other Speciality Breads	1164	Kaiser Rolls (soft, round white roll, plaited and topped with poppy seeds)	135g	"	Mon-Sat	5	"
	1120	Korma Rolls (soft, rounded, semi-flat bread flavoured with cumin)	130g	"	Made to Order	30	"
	1163	Soda bread (made to an old Irish family recipe)	400g	"	Fri, Sat	1	"

NB: we can make any variety of sourdough or speciality bread so please call if you have particular requirement.



MORNING GOODS & PUFF PASTRY

A great way to start the day but not just for mornings!

Category	Code	Description	Approx size	Storage	Available	Min order qty	Notice req'd
Classic Morning Goods (made by hand to traditional recipes)	2010	Tea Buns (with juicy fruit & mixed peel – classic and delicious)	65g	Ambient	Mon-Sat	5	24 hrs
	2001	Scones (traditional and perfect for breakfast or cream teas)	55g	“	“	5	“
	2004	Scones Ring of 6 (an eye-catching way to display your wares)	330g	“	“	1	“
	2031	Choc Chip Brioche (a sweet bread that goes well with coffee)	70g	“	Made to Order	Call	Call
Puff Pastry (made using our own all butter, light and crisp pastry)	2035	Croissants (all butter, handmade and as good as any abroad)	85g	“	Mon-Sat	3	24 hrs
	3021	Savoury Croissants (made with cheddar and bacon baked in)	90g	“	“	3	“
	2050	Pain au Chocolat (the classic continental pastry)	90g	“	“	3	“
	2040	Eccles Cakes (traditional sugared puff pastry packed with currants)	60g	“	Made to Order	10	48 hrs
	2020	Danish Pastry (one of our specialities – looks fabulous, tastes even better)	125g	“	Tues-Sat	3	24 hrs
	2022	Mini Cherry Danish (a small Danish with glaze cherries as well as currants)	95g	“	“	3	“
	2025	Custard Danish (a square of puff pastry folded over at the edges and filled with crème anglaise)	80g	“	“	3	“
	2024	Cinnamon Buns (Swirls of puff pastry with currants & cinnamon)	125g	“	Made to Order	12	“



SAVOURIES

Pastries:

Classic bakery savouries. Always popular. Can be served hot or cold.

Category	Code	Description	Approx size	Storage	Available	Min order qty	Notice req'd
Sausage Rolls	3001	Classic Sausage Roll	120g	Chilled	Mon-Sat	3	24 hrs
	3002	Half Sausage Roll (ideal for buffets or party food)	60g	"	"	6	"
	3003	Award winning Pork & Fennel Sausage Roll (in all butter puff pastry)	190g	"	"	3	"
	3018	Pork, Red Onion & Apple Sausage Roll - as above but different!	200g	"	"	3	"
Meat Savouries	3005	Chicken & Mushroom slice (in a creamy sauce)	175g	"	"	3	"
	3004	Peppered Steak Slice (in a rich gravy)	175g	"	"	3	"
	3006	Cornish Pasty (the classic savoury pastry)	240g	"	"	3	"
Vegetarian Savouries	3009	Savoury Vegetable Lattice (with a creamy cheese sauce)	160g	"	"	3	"
	3008	Cheese & Onion Slice (made with cheddar)	175g	"	"	3	"
	3020	Cheese Straws (light twists of savoury puff pastry & Red Leicester)	15g	Ambient	"	40	"

Quiches:

Made using our light, crisp savoury pastry. Delicious hot or cold and offering good profit margins

Category	Code	Description	Approx size	Storage	Available	Min order qty	Notice req'd
Meat Quiches	3013	Ham & Tomato Quiche - Large (will make 8 generous slices)	10"	Chilled	Tues-Sat	1	72 hrs
	3014	Ham & Tomato Quiche - Small (good for taking home)	6"	"	"	"	"
	3030	Smoked Bacon & Mushroom Quiche - Large (our take on Quiche Lorraine)	10"	"	"	"	"
	3031	Smoked Bacon & Mushroom Quiche - Small	6"	"	"	"	"
Vegetarian Quiches	3010	Savoury Vegetable Quiche - Large	10"	"	"	"	"
	3011	Savoury Vegetable Quiche - Small	6"	"	"	"	"
	3034	Cheese & Tomato Quiche - Large	10"	"	"	"	"
	3035	Cheese & Tomato Quiche - Small	6"	"	"	"	"
	3032	Leek, Mushroom & Goats Cheese Quiche - Large (light and savoury)	10"	"	"	"	"
	3033	Leek, Mushroom & Goats Cheese Quiche - Small	6"	"	"	"	"



CONFECTIONERY & CAKES

CONFECTIONERY

Cakes, biscuits, sponges. Individual slices and large gateaux for slicing - ideal for a sweet addition to lunches and cafés. All of our chocolate lines are made using only the best luxury Belgian chocolate.

Category	Code	Description	Approx size	Storage	Available	Min order qty	Notice req'd
Single portion cakes	2120	Rock Cakes (with large juicy sultanas and topped in nibbed sugar)	135g	Ambient	Mon-Sat	3	24 hrs
	2103	Carrot Cake Slice (moist, slightly spiced and made with fresh carrot)	110g	"	"	"	"
	2105	Choc Fudge Brownie (very chocolatey, very nice!)	110g	"	"	"	"
	2108	Coconut Cake Slice (light and moist topped with coconut)	45g	"	"	"	"
	2109	Coffee & Walnut Slice (excellent with tea or coffee)	110g	"	"	"	"
	2111	Fruit Cake Slice (rich with fruit and moist Madeira cake crumbs)	110g	"	"	"	"
	2112	Ginger Cake Slice (traditional ginger cake made with syrup and dark sugar)	95g	"	"	"	"
	2113	Gingerbread Men (& ladies!)	115g	"	"	"	"
	2114	Jam Do-nut (round ball donuts with a jammy centre)	90g	"	"	"	"
	2142	Chocolate Ring Do-nut (topped with sprinkles)	110g	"	"	"	"
	2115	Jam Heart (a large shortbread biscuit filled with strawberry jam)	95g	"	"	"	"
	2116	Lemon Bun (our special lemon bun dipped in fondant icing)	65g	"	"	"	"
	2118	Marble Cake Slice (swirls of vanilla and chocolate sponge)	95g	"	"	"	"
	2121	Shortbread (made properly with butter, flour and sugar)	60g	"	"	"	"
	2107	Chocolate Shortbread (our shortbread half coated in fine Belgian chocolate)	90g	"	"	"	"
	2122	Smiley Face Shortbread (a shortbread disc decorated to raise a smile)	84g	"	"	"	"
	2140	Cup Cakes (topped with a swirl of buttercream icing and decoration)	130g	"	"	"	"
	2147	Cupcakes (eggless) - as above but made using an egg free sponge	130g	"	Made to order	40	48 hrs
	2143	Rocky Road Cup cakes (topped with Mars bars and Maltesers)	145g	"	Mon-Sat	3	24 hrs
	2208	Cheese Tart (a sweet cheese curd & currant filling in a pastry base. Similar to a Bakewell, as traditional as they come and always delicious)	3"	Chilled	"	"	"
2209	Cheese Tart - Large (like the small one, but bigger!)	6"	"	"	"	"	
2201	Custard Tart - Large (beautiful custard and light pastry. The boss's favourite)	6"	"	"	"	"	



CELEBRATION & NOVELTY CAKES

Our skilled cake decorators take great pride in producing fantastic creations in cake and icing. We can supply a range of birthday and celebration cakes which you can offer to your customers. We would supply at a price that allows you an excellent margin and with cakes ranging from £5-£100+ retail, this can be a lucrative additional service.

Why not offer your customers the chance to buy handmade and bespoke cakes to celebrate a special occasion?

For examples of cakes we supply visit our website www.brucciani.co.uk and please get in touch if you would like to know more.

FRESH CREAM CAKES

A real treat! Something we have developed quite a reputation for in our own cafés.

Category	Code	Description	Approx size	Storage	Available	Min order qty	Notice req'd
Puff Pastry cream cakes	2301	Apple Smile-a half moon of sugared puff pastry with apple pie filling & cream	100g	Chilled	Mon-Sat	3	24 hrs
	2306	Cream Slice-a rectangle of sugared puff pastry with jam and cream	100g	"	"	"	"
	2307	Custard Slice-two layers of sweet puff pastry filled with crème anglaise	100g	"	"	"	"
	2313	Vanilla Slices- puff pastry layers, fondant iced and filled with jam & cream	105g	"	"	"	"
Individual Cakes	2302	Bath Bun - our tea cakes filled with whipped cream and a spot of jam	105g	"	"	"	"
	2303	Cream Finger Do-Nut - a sugared donut with jam & whipped cream	90g	"	"	"	"
	2305	Cream Scone - our fresh scones with cream and jam. Cream teas!	100g	"	"	"	"
	2308	Éclairs - Classic light choux with Belgian chocolate and lots of cream	60g	"	"	"	"
	2309	Lemon Split - Our signature Lemon Cream bun. Famous and rightly so!	105g	"	"	"	"
	2311	Profiteroles (Large) - a round chocolate Éclair!	60g	"	"	"	"
	2363	Trifle (Small) - Madeira sponge, topped with jelly & fresh cream (no alcohol)	3"	"	"	"	"
Large Cream cakes (for serving by the slice or selling complete)	2351	Chocolate Crown - chocolate sponge filled with jam & cream with the top cut to rise up like a crown and topped with a cherry. Makes a good display item	6"	"	"	"	"
	2360	Cheesecake - made using a cold cheesecake topping	10"	"	"	"	48hrs
	2359	Baked Cheesecake - a more traditional, thinner cheesecake	10"	"	"	"	"
	2365	Baked Chocolate Cheesecake - very chocolatey and very nice!	10"	"	"	"	"
	2362	Trifle (Large) - as for the small, but in a larger, deeper bowl (no alcohol)	8"	"	"	"	24hrs

LARGE GATEAUX

Supplied whole, make a lovely display whilst offering a homely, high margin way of presenting something sweet to your customers - it's a piece of cake! Cakes can be supplied in a window box for a small additional cost

Category	Code	Description	Approx size	Storage	Available	Min order qty	Notice req'd
Tea time cakes (for take away or to serve to a group)	2370	Lemon Drizzle Cake - with lemony fondant icing & shavings of lemon peel	6"	Ambient	Made to order	1	72 hrs
	2371	Carrot Cake - with fresh carrot and chunky walnuts	6"	"	"	"	"
	2372	Coffee & Walnut Cake - also with chunky walnuts!	6"	"	"	"	"
Classic gateaux (popular as take away items, these can also be cut up and sold by the slice and make great displays)	5003	Chocolate Buttercream Gateau - Chocolate sponge, buttercream & vermicelli	6"	"	Mon-Sat	"	24 hrs
	5012	Chocolate Buttercream Gateau - Chocolate sponge, buttercream & vermicelli	8"	"	"	"	"
	5022	Chocolate Buttercream Gateau - Chocolate sponge, buttercream & vermicelli	10"	"	"	"	"
	5004	Vanilla Buttercream Gateau with plain sponge, jam, buttercream & coconut	6"	"	"	"	"
	5013	Vanilla Buttercream Gateau with plain sponge, jam, buttercream & coconut	8"	"	"	"	"
	5023	Vanilla Buttercream Gateau with plain sponge, jam, buttercream & coconut	10"	"	"	"	"
	5002	Pineapple Fresh Cream Gateau - with pineapple filling and nuts on outside	6"	Chilled	"	"	"
	5011	Pineapple Fresh Cream Gateau - with pineapple filling and nuts on outside	8"	"	"	"	"
	5021	Pineapple Fresh Cream Gateau - with pineapple filling and nuts on outside	10"	"	"	"	"
	5001	Black Forest Gateau - A choc sponge, fresh cream and dark cherry	6"	"	"	"	"
	5010	Black Forest Gateau - A choc sponge, fresh cream and dark cherry	8"	"	"	"	"
	5020	Black Forest Gateau - A choc sponge, fresh cream and dark cherry	10"	"	"	"	"
Large 10" Round Cakes (marked up ready for slicing. Great for cafés and counters)	4001	Red Velvet Cake - a light, slightly chocolatey sponge layered with icing and a bright eye-catching red colour.	10"	Ambient	Made to order	"	72 hrs
	4002	Carrot Cake - made with fresh carrot, & chunky walnuts	10"	"	"	"	"
	4003	Hummingbird Cake - a moist sponge with pineapple, walnut, banana & cinnamon topped in a soft buttercream icing	10"	"	"	"	"
	4004	Chocolate Fudge Cake - a classic moist, almost chewy cake.	10"	"	"	"	"
	4005	Marble Cake - a swirl of vanilla a chocolate sponge topped with fine Belgian chocolate	10"	"	"	"	"
	4006	Chocolate Banana - chocolatey, banana sponge deliciousness! Very moist.	10"	"	"	"	"



0116 251 9232

info@brucciani.co.uk | www.brucciani.co.uk



TERMS OF SUPPLY OF WHOLESALE BAKERY GOODS

- **Opening Hours:** The Bakery operates from 3am to around 12pm and is closed on Sundays, Christmas Day, Good Friday & operates a limited wholesale service on Bank Holidays.
- **Delivery:** is dependent on location – we currently operate three rounds with limited time and capacity for drops. Please call to discuss. If we cannot deliver, then orders may be collected from our Bakery at 3 Bath Lane, LE3 5BF after 7:30am.
- **Payment Terms:** 14 days from date of invoice unless otherwise agreed. Failure to keep up to date with your payments will result in a withdrawal of supply.
- **Min order value:** £80 per week.
- **Min order quantity:** Most of our lines are made on a daily or weekly basis and so are available to order in smaller minimum quantities. Made to order lines need bigger minimum. Please understand that although we would love to supply whatever you ask for, it has to be worth our while to do so.
- **Lead Times:** Because we are a craft bakery, starting early, and making long fermentation doughs from scratch, we need time! Therefore the lead times tend to be 48 hours as we will have made and moulded the doughs by around 7am the day before baking. This gives at least 20 hours for the magic to work and flavours to develop (plant bakers use additives to speed this stage up, something we won't do) but it also means that if you want to change tomorrow's order, chances are we have already made it....We will try and accommodate late requests, but we do reserve the right to charge for items already in production.
- **Ordering:** We operate a system of standing orders where the previous week's order will be repeated unless we hear otherwise. Therefore any changes from the norm, whether temporary or permanent need to be notified in good time (note the lead time info above).
- **Made to Order:** Made to order lines need an order big enough to make it worthwhile; a whole dough or mix needs to be used. Please call us to discuss any possible order for these lines. It may be that we can spread the demand to other customers, making the total numbers sufficiently large without requiring one customer to buy them all.
- **Wrapped goods:** All of our lines may be supplied wrapped (singly or as multipacks) and labelled for an additional cost.
- **Shelf life:** We do not put a shelf life on breads as it is not necessary. They will keep for 2-3 days without much change in quality. Cream cakes and savouries should be sold on the day of supply or the following day. Other cakes and pastries will keep for 3-5 days. However, we strongly recommend you offer our goods as close to baking/making as possible and that you buy little and often. Nothing beats freshness....
- **Storage:** Chilled items must be kept below 8°C. Ambient goods need to be kept dry and away from draughts.