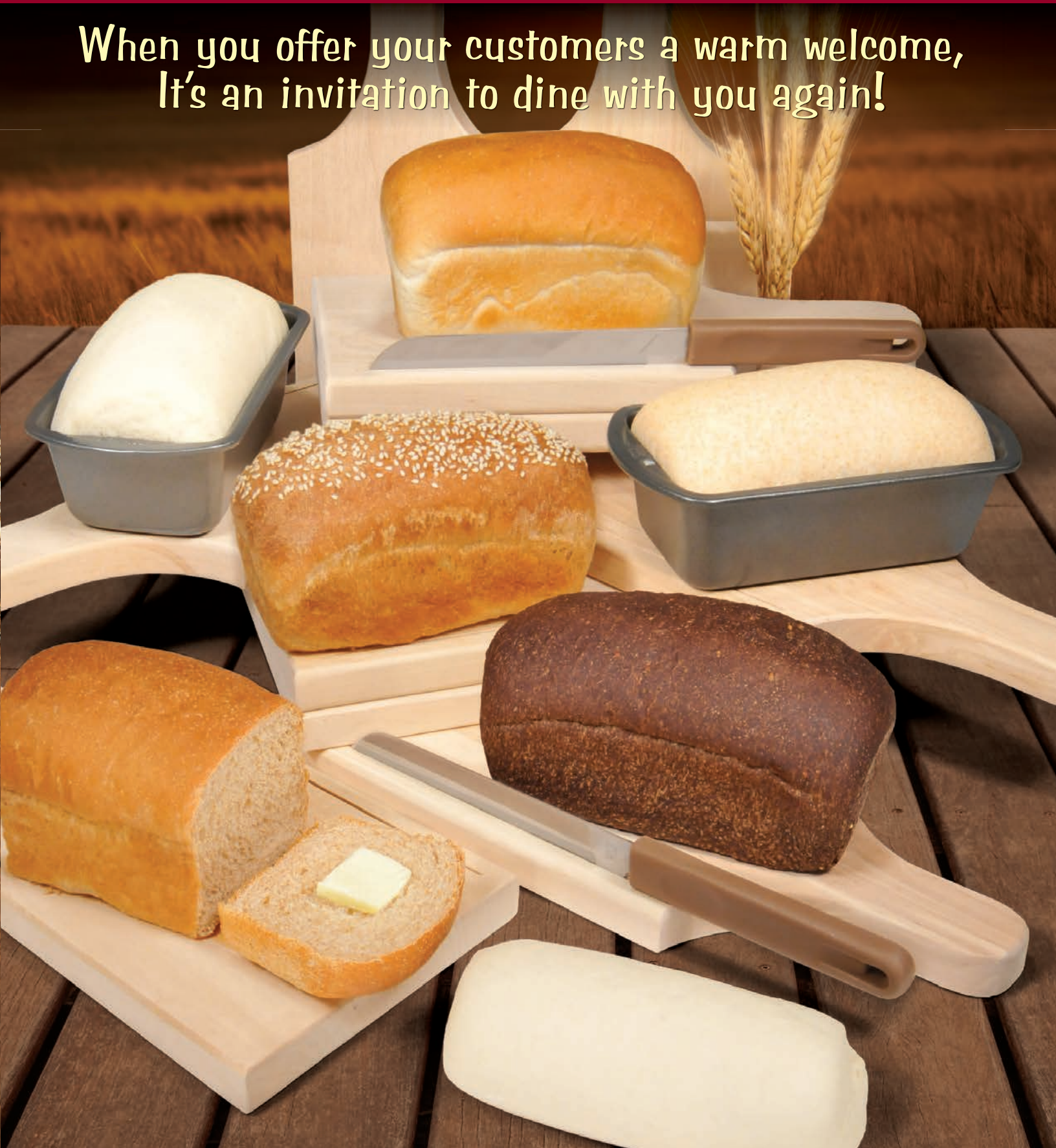




Demi-Loaf[®]

PROOF & BAKE DOUGHS

When you offer your customers a warm welcome,
It's an invitation to dine with you again!



Serve fresh-baked Bridgford Demi-Loaves® in just 4 easy steps!

1 PAN

Place one Demi-Loaf® bottom-side-up into a lightly greased pan. Brush dough with melted butter or spray with vegetable release. For volume baking, place 20 Demi-Pans onto a standard size sheet pan for easy handling.

2 THAW

Allow 1-2 hours for Demi-Loaf® Dough to thaw at room temperature (approximately 70°), or covered in a walk-in cooler for 12-24 hours.

3 PROOF

Allow dough to rise for 3 hours at room temperature or for 1 hour in a 100° proof box (approximately ½-inch above the top of the pan, or double to triple in size).

4 BAKE

Place proofed Demi-Loaf® Dough into a pre-heated 325° convection oven (375° for a conventional oven). Bake for 12-15 minutes, or until golden brown. Turn the loaves out of pans immediately to cool. Brush the tops with melted butter, if desired.

Bridgford Demi-Loaves® are packed in a moisture protection plastic bag and patented Styrofoam trays for additional product protection and optimum quality.



Treat your guests to warm, delicious, fresh-baked Demi-Loaves® as a great way to say, "We're glad you're here!"

Shape, pan, and bake Bridgford Demi-Loaves® for many versatile serving ideas. For full recipes and other information, visit bridgford.com/foodservice. Happy Baking!



Seeded Loaves: Pan thawed Bridgford Demi-Loaves®, score, brush with egg wash, let rise, sprinkle with sesame seeds, and bake for a beautiful table bread.



Using Bridgford White, Sourdough, French, or Honey Wheat Demi-Loaf® Dough.



Marble Loaves: Divide two Demi-Loaves® (of different flavors) in half, lengthwise. Allow dough to thaw, twist, pan, let rise and bake.



Using White and Bavarian Demi-Loaf® Dough (may also use Honey Wheat Demi-Loaf® Dough)



Flatbreads: Spinach & Mushroom with Alfredo sauce (above) and Heirloom Tomato & Rosemary with Parmesan (right).



Roll out thawed Demi-Loaf® (White or Honey Wheat) into a flat, oval shape. Carefully transfer to sheet pan(s), add desired toppings, and bake.



Herb Pull-Apart Loaves: Divide thawed White Demi-Loaf® into 4 equal slices, pan, brush with melted butter mixed with garlic powder and herbs of choice, let rise and bake.



Gourmet Hamburger Buns: Using Demi-Loaf®, or Gourmet Bun Dough - Cut thawed Demi-Loaf® in half (3 oz.) or use 4 oz. or 2.9 oz. thawed Gourmet Bun Dough; roll into a ball, pan, let rise and bake.

Insist on the brand that has served America's foodservice establishments since 1932!

Bridgford, the Fresh-Baked Idea Company!®

Serve fresh-baked quality at minimal cost with Bridgford - your Bakery in a Box!

Product Description	Product Code	Case Count and Weight	GTIN
DEMI-LOAF® DOUGHS			
White Demi-Loaf®, Tray Pk.	6122	60/6.0 oz.	1-00-47500-00240-7
Honey Wheat Demi-Loaf®, Tray Pk.*	6124	60/6.0 oz.	1-00-47500-00241-4
Sourdough Demi-Loaf®, Tray Pk.	6130	60/6.0 oz.	1-00-47500-00559-0
French Demi-Loaf®, Tray Pk.	6211	60/6.0 oz.	1-00-47500-00242-1
Bavarian Dark Demi-Loaf®, Tray Pk.	6425	60/6.0 oz.	1-00-47500-00243-8
GOURMET BUN DOUGHS			
White Bun Dough Loaf, Tray Pk.	6123	80/4.0 oz.	1-00-47500-00244-5
Bolillo Dough, Tray Pk.	6233	60/4.0 oz.	1-00-47500-00954-3
New! White Bun Dough Loaf, Bag Pk.	6585	4/21/2.9 oz.	1-00-47500-01701-2
New! Brioche Bun Dough, Bag Pk.	6586	4/21/2.9 oz.	1-00-47500-01748-7
Honey Wheat Sandwich Roll Dough, Layer Pk.*	6738	150/2.4 oz.	1-00-47500-01404-2

**Ideal for School Food Service*

Bridgford Demi-Loaf® Serving Suggestions



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