



**brot.**

THE  
GERMAN  
BAKERY



WHOLESALE

# brot.

## OUR BAKERY

Our bread is baked in the 3rd generation of German bakers. Traditional receipts, some wheat, water and salt. It sounds easy and yet is unequaled.

All of our products are freshly baked and frozen right away to conceive their great look, taste and feel

German breads are known for all around the world.

It's not about the one thing, it's about the combination.

Offer your customers a high quality product and stand out of the crowd. They will love it!

## OUR SERVICE

It's all about the bread. Sure, but we don't stop there. We tell you all you need to know about the product you are about to offer to your customers, how to store it and how to bake it. How about a receipt for a pretzel sandwich? Need some ideas for the ideal presentation in your shelf or some merchandising material?

We got you covered.

## OUR PRODUCTS

We focus on quality bread loafs, bread rolls, wood oven baguettes, pretzel and traditional cakes. All items are baked in Germany according to the highest industry standards. Our breads are healthy and diverse in taste, giving your customers a whole new approach to traditional baked goods. But we don't stop there. Have a look at our traditional cakes. With our mini assortment we even have great alternatives to the common muffins out there.

Do you know the German pretzel? It's amazing, right? Well, we reinterpreted this lye product and came up with some amazing variations.

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## YOUR CHOICE

On the following pages you will find a big variety of bakery products with different look and taste, but all combined by great quality.

Have a look!

## THE DETAILS

Please refer back to this icon explanation once you're having a look at our products.

 Weight (g)

 Pieces (box)

 Boxes (pallet)

 Convenience grade

 Defrost/baking time

 Serving time

**BREAD LOAF.**



**BREAD ROLLS.**



**RUSTIC BAGUETTES.**



**LYE BAKED GOODS.**



**TRADITIONAL CAKES.**



# BREAD LOAFS.

All the products are processed with long proofing times and much handwork following the traditional craftsmanship of the baking trade. The gentle processing of the ingredients is noticeable in the unique and inimitable taste of our breads.

There is no other country with such a variety than Germany. We are committed to tradition and to the quality German bread is known for all around the world.

Fun fact: did you know that the German bread culture is named UNESCO world heritage?





### 1241 WILD WHEAT ORIGINAL

*Pre-baked, dark rustic wheat bread with a wild tear and the typical wood-fired oven flavour*

420g	18	32
Pre-baked	13-15 min	24-48h



### 1243 MULTIGRAIN BREAD

*Aromatic bread with sourdough and fresh wheat germs, sprinkled with light and dark linseed, sunflower seeds, oat flakes and coarsely ground rye meal*

410g	18	32
Pre-baked	13-15m	24-48h



### 18405 SPICED BREAD

*Rustic rye mixed bread with sourdough, coriander, anise and caraway seed*

500g	18	32
Pre-baked	13-15 min	24h



### 18407 PUMPKIN SEED BREAD

*Wheat and rye bread with sourdough and pumpkin seeds*

400g	20	32
Pre-baked	13-15 min	24-48h



### 18410 GERMAN FARMERS BREAD

*Rustic rye mixed bread with sourdough*

500g	18	32
Pre-baked	13-15 min	24-48h



### 18430 SPELT APPLE BREAD

*Real, seedy, rustic & with the light fruity sweetness of our apples, it's bread between two worlds!*

550g	15	32
Pre-baked	13-15 min	24-48h

# BREAD ROLLS.

Get to know our fresh and tasty bread rolls. They are a lot more than the loafs' little brother. Combine them with fresh salad, vegetables, beef and cheese to a very unique and high quality sandwich or share them with honey, jam or Nutella on the side. Offer something outstanding.



## 1239 SET OF FOUR ROLLS

*Handmade, uneven round rolls, each baked in a set of four*

 355g	 18	 32
 Pre-baked	 15m	 24-48h



## 1261 POTATO ROLL WITH SWEET POTATOES

*Round, rustic and skilfully shaped, lightly floured wheat bread roll, light inside, slightly crusty outside and with 19% sweet potato pieces*

 110g	 70	 32
 Pre-baked	 10-12 min	 24h



## 1262 DARK POTATO ROLL WITH POTATO PIECES

*Round, rustic and skilfully shaped, lightly floured wheat bread roll, light inside, slightly crusty outside and with 26% potato*

 110g	 70	 32
 Pre-baked	 10-12 min	 24h

# RUSTIC BAGUETTES.

Baguettes from the wood-burning oven. You'll see and taste the difference. And your customers & guests do too.





### 18374 BAGUETTE WITH OLIVES

*Juicy wheat bread with green and dark olives, seasalt and oregano. Manually processed and baked in the wood oven*

410g	20	32
Pre-baked	15 min	24h



### 18388 BAGUETTE FETA & PEPPERONI

*Wheat bread with original Greek feta cheese, paprika and small pepperoni, as well as garlic and Italian herbs*

410g	15	32
Pre-baked	15 min	24h



### 18389 BAGUETTE GRANO NATURE

*Wheat bread original - made in a rustic-style by hand and baked in the wood-burning oven*

380g	18	32
Pre-baked	15 min	24h



### 18396 PANE DI FRUTTA

*Juicy wheat bread with dried fruits and almonds. Manually processed and baked in the wood oven*

410g	15	32
Pre-baked	15 min	24h



### 18406 BAGUETTE MULTIGRAIN

*Rustic, long multigrain bread with five different types of grain*

450g	20	32
Pre-baked	13-15 min	24-48h



### 18431 BAGUETTE APPLE-WALNUT

*Long wheat bread with apple pieces and walnuts, twisted by hand and rolled in wholemeal spelt flour*

400g	18	32
Pre-baked	13-15 min	24h

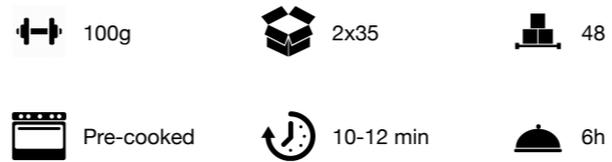
# LYE BAKED GOODS.

Great at any time of the year, not only at Oktoberfest. When you think of Germany you think of Pretzel. We have it, the classic style and a modern interpretation of it.



## 748 LYE BAGUETTE

*Soft pre-cooked lye baguette with salt topping. A German traditional snack*



## 751 LYE PRETZEL

*The one lye product loved all around the world. Soft pre-cooked lye pretzel with salt topping*



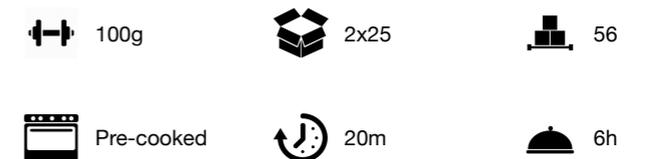
## 673 LYE CROISSANT

*A special croissant with the taste of lye with 18% butter*



## 1660 PRETZEL TRIANGEL

*The combination of a bread roll, pretzel and croissant. Made with 19% butter*



# TRADITIONAL CAKES.





### 40310 APPLE SLICES ON SAND MASS

*Light dough with apple slices and almond pins, cinnamon powder and a jelly gloss*

170g	4x16	36
Fully baked	8-10h	48h



### 40675 APPLE HAZELNUT CAKE

*Big juicy sponge cake with crumble topping, fresh apples and a mix of crumbles and crunchy hazelnuts, cut in 14 pieces*

3.000g	3	54
Fully baked	10-12h	48h



### 40676 CHOCOLATE CHERRY CAKE

*Large juicy sponge cake with crumble top, light and dark sponge cake and cherries, decorated with chopped Almonds, cut in 14 pieces*

3.000g	2	54
Fully baked	10-12h	48h



### 40559 RING CAKE CHOCOLATE CHIP VANILLA

*Juicy sponge cake with vanilla flavour and chocolate drops, covered with cocoa glazing and chocolate drops*

1.850g	3	45
Fully baked	6-8h	24h



### 40562 MARBLE RING CAKE

*Light and dark dough, coated with dark cocoa-based fat glaze and white fat glaze*

1.350g	3	45
Fully baked	6-8h	24h



### 40564 LEMON RING CAKE

*Juicy sponge cake with natural lemon oil, covered with white glazing and stripes of brown cocoa glazing*

1.350g	3	45
Fully baked	6-8h	24h



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