



BAKERELLE®
YOUR BAKERS

ISO 9001, ISO 22000, HACCP

PRODUCT CATALOGUE BAKERELLE



Welcome to Bakerelle: Your Partner in Success

At Bakerelle, we are more than just a new name in the market; we are the culmination of years of dedicated experience, forged in the heart of the food industry.

Drawing on our extensive knowledge and established networks, we are able to deliver high-quality, exceptional bakery products at highly competitive prices. **Our concept is simple: unforgettable flavours, brilliant operations and a belief that baking builds community. This is Our Recipe for Excellence.**

Compliance:

- We are fully compliant with the UK Food Standards Agency regulations.
- We provide clear allergen labelling.

Minimum Order & Delivery:

Please note that the minimum order quantity per product line is 8 pallets. Delivery to the indicated depot is included in the price.

Sampling Process:

We understand the importance of ensuring your complete satisfaction with our products. That's why we offer a dedicated sampling process, allowing you to experience quality, precise specifications, and exceptional taste of our offerings. **Thank you for your confidence and we look forward to our fruitful cooperation.**



Key Terms



Quantity per box



Storage temperature



Storage time



Defrosting time at ambient temperature of 18–22°C

Certifications

ISO 9001:

a globally recognised standard for quality management.

ISO 22000:

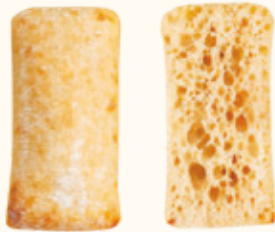
the international standard for Food Safety Management System (FSMS).

HACCP:

a Food Safety system that helps identify and control hazards in food production.



White Ciabatta



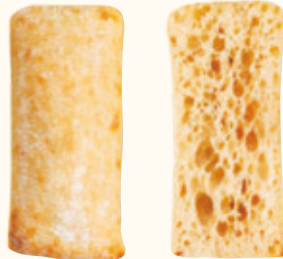
90 g

 60 pcs

 -18°C

 12 months

 **Defrosting Time:** 30–40 min



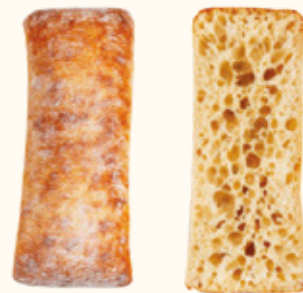
130 g

 40 pcs

 -18°C

 12 months

 **Defrosting Time:** 30–40 min



160 g

 30 pcs

 -18°C

 12 months

 **Defrosting Time:**
30–40 min

Dark Ciabatta



90 g

 60 pcs

 -18°C

 12 months

 **Defrosting Time:** 30–40 min



160 g

 30 pcs

 -18°C

 12 months

 **Defrosting Time:**
30–40 min

French Baguette



125 g

 50 pcs

 -18°C

 12 months

 **Defrosting Time:** 30–40 min



250 g

 25 pcs

 -18°C

 12 months

 **Defrosting Time:** 30–40 min

Brioche Bun



80 g



30 pcs



-18°C



6 months



Defrosting Time:

50–60 min

Vienna Breakfast Roll



100 g



18 pcs



-18°C



9 months



Defrosting Time:

50–60 min

Kaiser Roll with Sesame Seeds

55 g



24 pcs



-18°C



6 months



Defrosting Time: 30 min

Kaiser Roll with Poppy Seeds

55 g



24 pcs



-18°C



6 months



Defrosting Time: 30 min

Plain Kaiser Roll

55 g



24 pcs



-18°C



6 months



Defrosting Time: 30 min

Crusty White Bread Roll with Signature Top Cut

55 g



24 pcs



-18°C



6 months



Defrosting Time: 30 min

Classic Croissant



35 g

 80 pcs
 -18°C
 12 months
 **Defrosting Time:**
30–40 min



70 g

 60 pcs
 -18°C
 12 months
 **Defrosting Time:**
30–40 min



110 g

 40 pcs
 -18°C
 12 months
 **Defrosting Time:**
30–40 min

*Chocolate, Topped with
Chopped Walnuts*



90 g

 50 pcs
 -18°C
 12 months
 **Defrosting Time:**
30–40 min

Vanilla Cookie



50 g

 100 pcs
 -18°C
 12 months
 **Defrosting Time:**
30–40 min



50 g

 100 pcs
 -18°C
 12 months
 **Defrosting Time:**
30–40 min

Cocoa Cookie



50 g

 100 pcs
 -18°C
 12 months
 **Defrosting Time:**
30–40 min

Classic Chocolate Brownie



60 g

 20 pcs
 -18°C
 6 months
 **Defrosting Time:**
75–120 min

Round Lavash

(Diameter 27.5 cm / 10.8") Other variety available



100 g



100 pcs



-18°C



12 months



Defrosting Time:
30–40 min

Rectangular Lavash

(Length 48cm / 18.9", Width 28 cm / 11") Other variety available



100 g



100 pcs



-18°C



12 months



Defrosting Time:
30–40 min

Hot Dog Bun

Hollowed White



60 g



90 pcs



-18°C



12 months



Defrosting Time:
35–50 min



XL / 90 g



60 pcs



-18°C



12 months



Defrosting Time:
35–50 min

Hollowed Dark



60 g



90 pcs



-18°C



12 months



Defrosting Time:
35–50 min



XL / 90 g



60 pcs



-18°C



12 months



Defrosting Time:
35–50 min

Hinge Sliced



60 g



45 pcs



-18°C



12 months



Defrosting Time:
35–50 min



XL / 100 g



50 pcs



-18°C



12 months



Defrosting Time:
35–50 min



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