Featuring Chef’s Line™
Traditional & Seeded Salt
and Pepper Buns

TRADITIONAL & SEEDED SALT
AND PEPPER BUNS

Delectably soft rustic buns inspired by the centuries-old traditions and techniques of the finest European bread bakers
With their all-natural, artisan-quality taste and texture, these buns transform ordinary burgers and sandwiches into culinary masterpieces.

Product Inspiration

We start with an authentic French pâte fermentée for a slightly sweet, complex flavor and light, chewy texture. Our Traditional Bun has a soft, semi-open crumb and golden-brown crust. Our Seeded Salt and Pepper Bun features premium sesame and poppy seeds, sea salt and cracked pepper. Hefty enough to hold a meaty burger when loaded with delicious toppings.

Suggested Uses

- Chef’s Line Pat LaFrieda Angus Beef Burgers
- Chef’s Line 3-Grain Veggie and Salmon Burgers
- Gourmet chicken sandwiches

Features/Benefits

- Made with Distinction: premium, all-natural ingredients and starter
- Performance: versatile 4” buns are perfect for hearty burgers and signature sandwiches
- Cost Savings: frozen, use only what you need
- Labor Savings: sliced, simply thaw and serve

Ingredients Include

- Sea salt
- Cracked black pepper
- Sesame seeds
- Poppy seeds
- Flour
- Yeast
- Eggs

Food Fact

The 6,000-year-old bread making process hasn’t changed much since 1859 when scientist Louis Pasteur made commercial production of standardized yeast possible after discovering carbon dioxide from yeast made dough rise.