

ON'e are major producers of Eurpoean Style breads

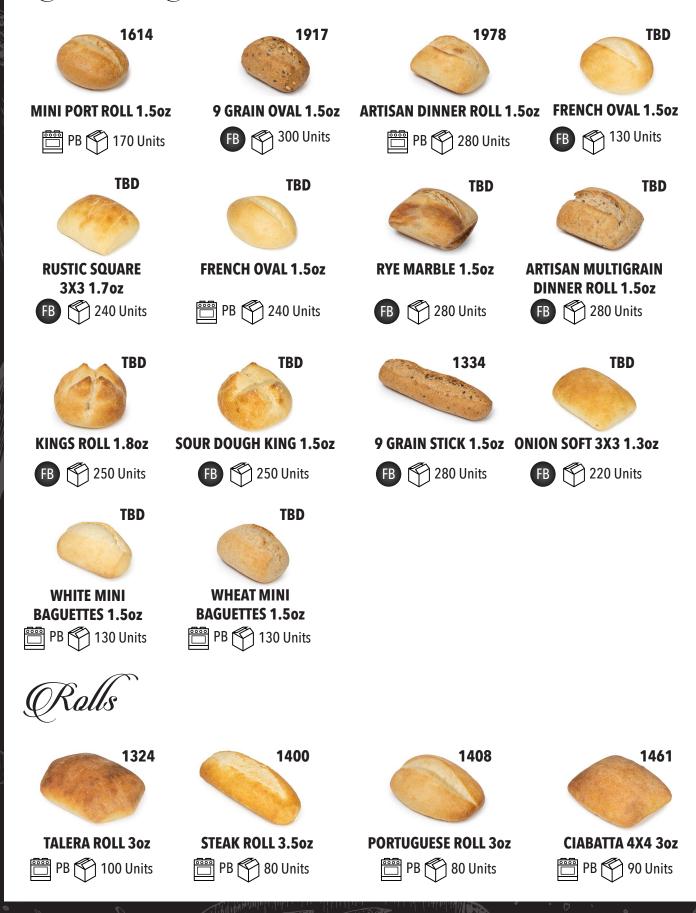
Our Story

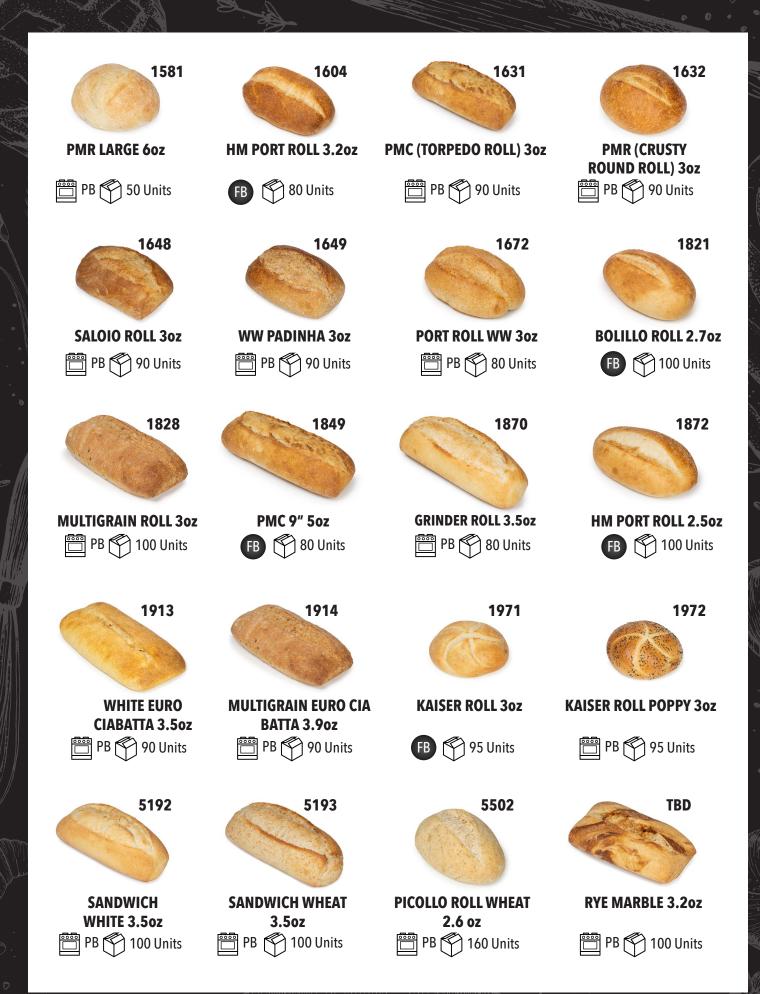
In Portugal, quality bread is as much an important part of the culture as is wine and cheese. Bread alone plays an integral part in **every** meal. The Portuguese have a passion for bread and being a baker in Portugal is an honored profession, performed with pride and great care.

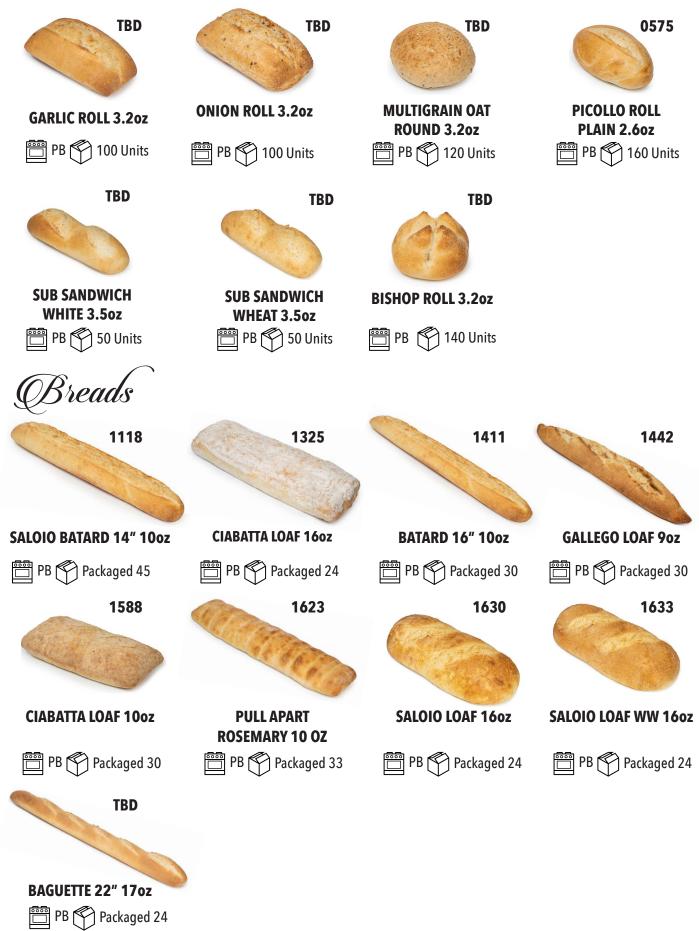
Carlos Vieira immigrated to the US in 1969, bringing his cherished traditions to New Jersey, where he started a business that he is still very proud of today. Vieira's has been family owned since 1974.

Our business expanded to service the retail and food service industry with par-baked and fully baked products specializing in Portuguese rolls. Today our bread can be found in over 30 states.

Dinner CRalls







FB = Fully Baked PB = Partially Baked



## We Pride Ourselves on Using Traditional European Recipes With Just a Few Ingredients

*Portugal produces some of the finest breads in Europe. We are happy to share this experience without having to travel abroad.* 

Vieira's Bakery can produce a variety of different products in various formats and can customize upon request. The fermentation process can go up to 4 hours depending on what is required. Offering par-baked, fully baked and thaw and sell retail ready options in a poly bag. Our oven safe film can accommodate up to 4 different dinner rolls to be commingled in the assortment.

- Rolls all of our rolls are available in a variety of different sizes, flavors and styles such as Portuguese, Saloio, Bolillo, Artisan & Padinha.
- Subs and Ciabatta are run on our highly efficient stress free lines to produce consistent products time and time again.

**Loaves** mirror some of our most popular roll flavors and can be produced in a variety of different shapes.

Specialty flavors such as Sunflower Raisin, Garlic, Rosemary, and Onion. More are all available in loaves and rolls upon request.

**Stick breads** range from the "Gallego" pointed end loaf to Ciabatta and the standard French Baguette up to 22" in length.



## Facts about Vieira's

- Major producer European style breads and rolls
- Currently operate out of a 120,000 square foot modern bakery located in Newark, NJ
- 4 fully automated lines dedicated to produce only frozen breads and rolls
- Each line can produce up to 36,000 rolls per hour
- Family Owned and Operated
- All Natural Products
- SQF CERTIFIED
- Zero Trans Fat & No Cholesterol
- KOF K Parve Kosher Certified
- Pas Yisroel (higher authority)
- Member IDDBA & NRA
- New equipment to individually wrap dinner rolls



*Olisit us at* www.vieirasbakery.com

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