

Producers of Major European Style breads

Our Story

In Portugal, quality bread is as much an important part of the culture as are 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 the 1960's, bringing his cherished traditions to New Jersey, where he started a business that he is still very proud of today. Vieira's Bakery has been family owned since 1974.

The bakery expanded to service the retail and food service industry with par-baked and fully baked products specializing in Portuguese rolls. Today Vieira's bread can be found in over 30 states.

About Wieira's Bakery

Some of the finest breads in Europe are produced in Portugal. We are happy to share the taste with you without having to travel abroad.

Vieira's Bakery produces a variety of different products in various formats and can customize upon request. The fermentation process lasts up to 4 hours depending on what is required. We offer 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 an assortment.

Rolls - all our rolls are available in a variety of different sizes, flavors and styles such as Portuguese, Saloio, Bolillo, Artisan & Padinha.

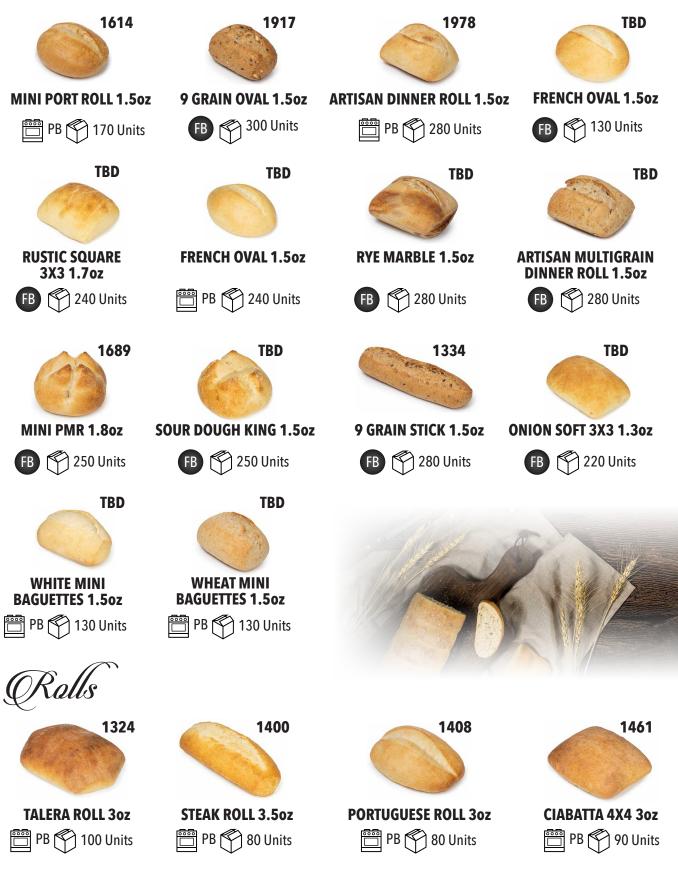
Subs and Ciabatta are run on our highly efficient lines to produce consistent products.

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

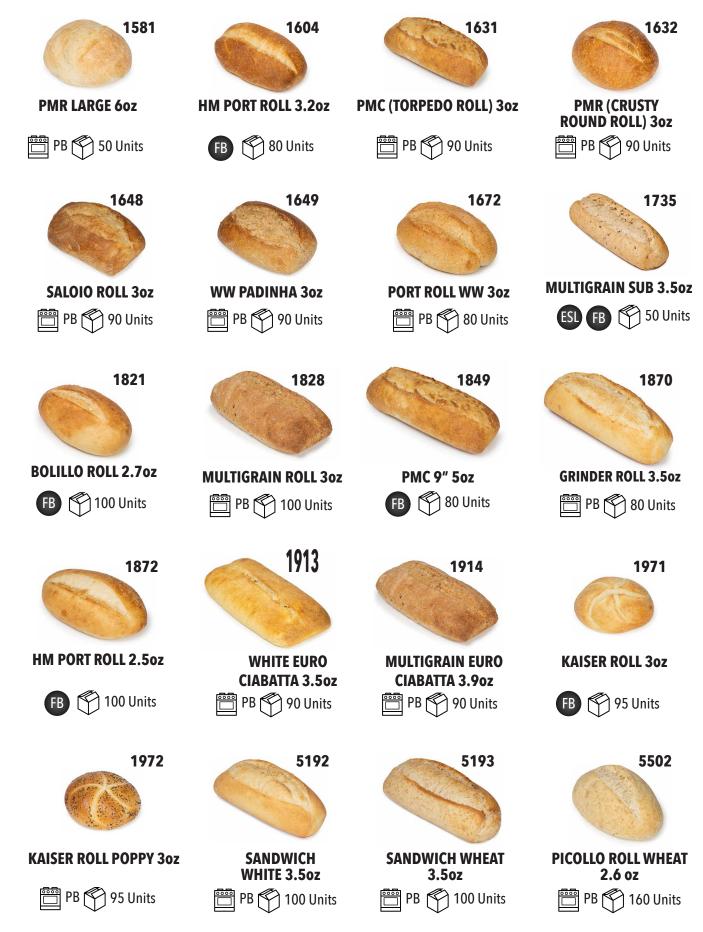
Specialty flavors such as Sunflower Raisin, Garlic, Rosemary, and Onion. All available in loaves or rolls upon request.

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

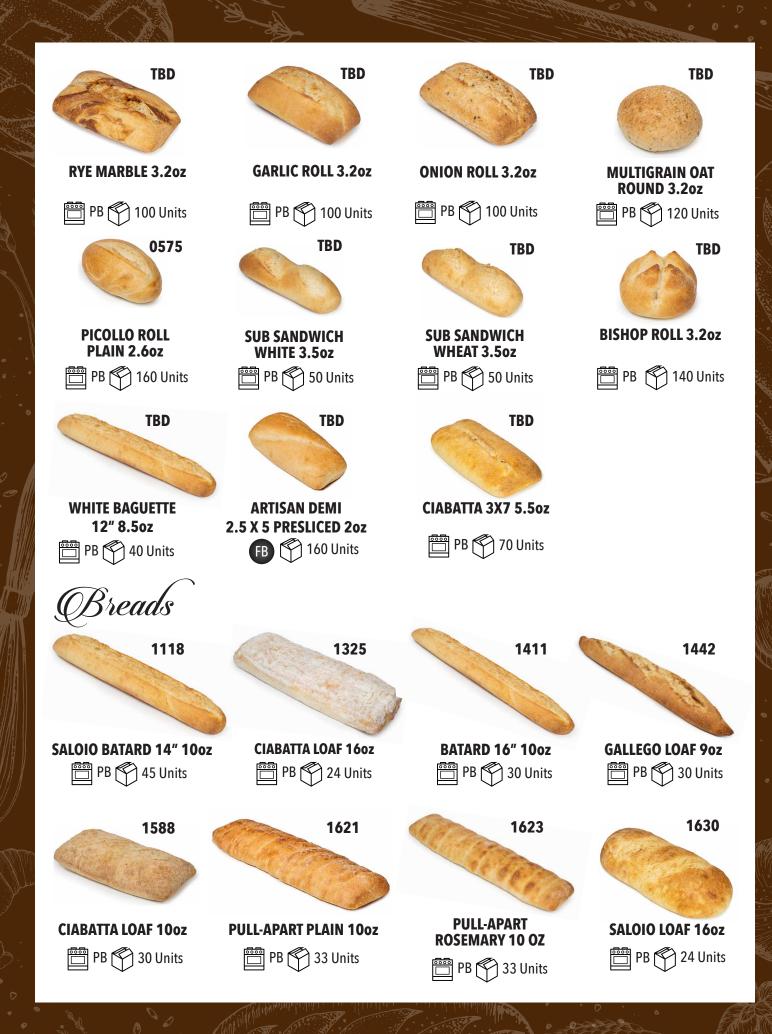
Dinner Rolls



FB = Fully Baked PB = Partially Baked TNS = Thaw N Sell ESL = Extended Shelf Life



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Facts about Wieira'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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