

Producers of Ollajor European Ostyle Breads OQur Ostory

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

Carlos Vieira immigrated to the United States in the 1960's, bringing his cherished traditions to New Jersey. He started a bakery business that he is still very proud of today. Vieira's Bakery has been family owned since 1974.

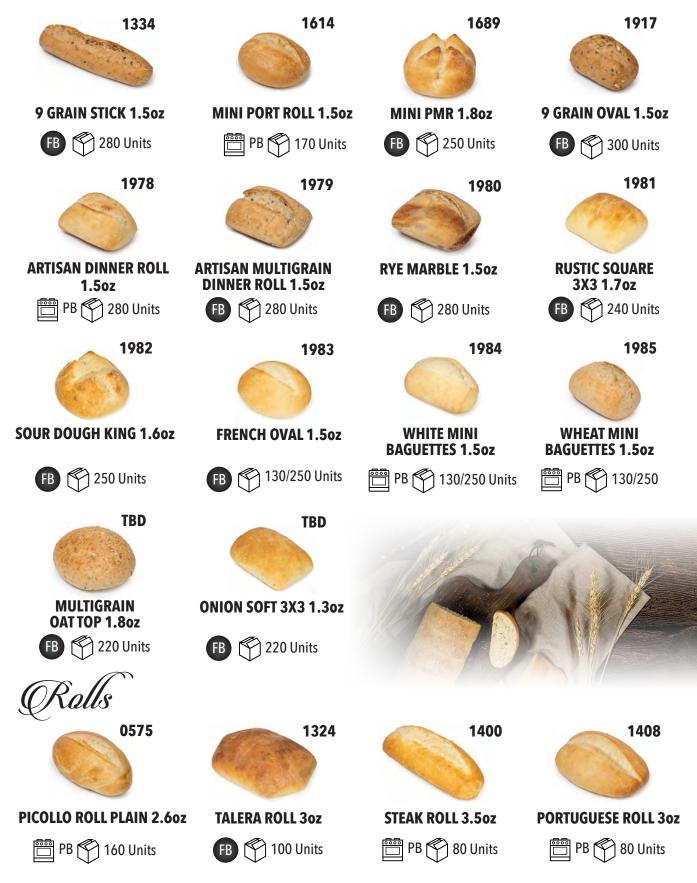
About Wieira's Bakery

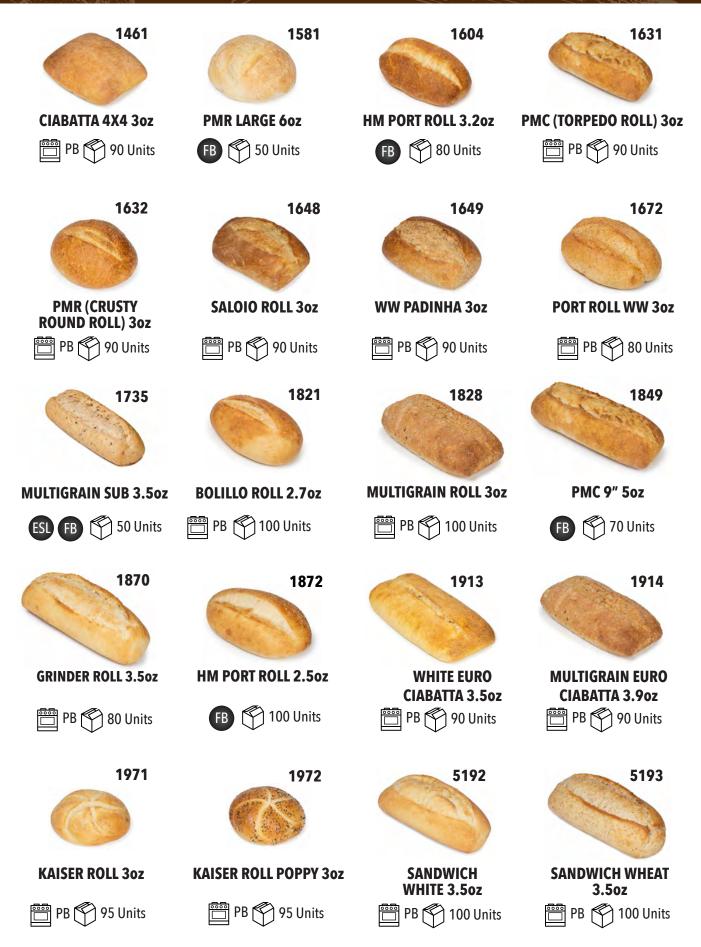
Some of the finest breads in Europe are produced in Portugal. Vieira's is happy to share the taste with you without having to travel abroad.

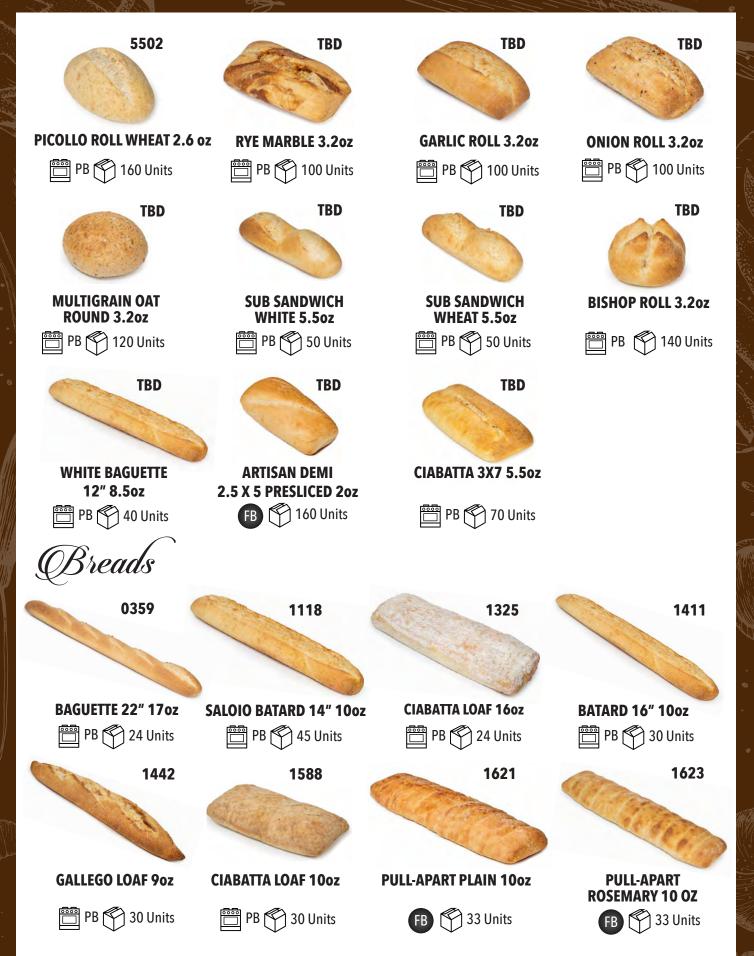
Vieira's Bakery produces a variety of different products and can customize upon request. The fermentation process lasts up to 4 hours depending on what is required to perfect the product. Par-baked, fully baked and thaw and sell retail ready options in a poly bag are available. Our oven safe film accommodates up to 4 different dinner rolls to be commingled in an assortment.

- Rolls are available in a variety of different shapes, sizes, flavors and styles such as Portuguese, Saloio, Bolillo, Artisan and Padinha. Pre-slicing is available depending on the product.
- Subs and Ciabatta are made 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 are available in loaves or rolls.
- Stick breads range from the "Gallego" pointed end loaf to Ciabatta and the standard French Baguette reaching up to 22" in length.

Dinner Ralls











TBD

TBD



*OVENABLE BAG MULTIGRAIN DINNER ROLL 12PK



*OVENABLE BAG DINNER ROLL 12PK

* Custom dinner roll assortment using any combination of dinner rolls

Facts about Wieira's

- Major producer of European style breads and rolls
- Currently operate out of a 120,000 square foot modern bakery located in Newark, NJ
- Four fully automated lines dedicated to produce only frozen breads and rolls
- Lines that 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



Clisit us at www.vieirasbakery.com

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