



About: Maison du Pain

Maison du Pain started supplying the UK catering industry with the finest breads in 1987. They are now one of the UK's leading suppliers of bread, delivering to a network of clients, including the most prestigious restaurants and pub chains. They bake the breads they love, and take their time to give the dough the best ingredients and all the attention it needs.

Location: Middlesex, UK



www.maisondupain.com

Products:



Burger buns: Their signature range of products. They offer a wide range of custom-made buns from American sliders to English large baps. The buns will handle the moistest of filling without falling apart. All burger buns can be glazed, sliced and flow-wrapped.



Ciabatta & Focacias: Long fermented hand-made ciabattas with a soft open texture and a crisp floury crust. Indented flat bread focacias with multiple wells to capture the tastes of the extra virgin oil brushed onto the surface.



Hot Dogs, subs & dinner rolls: From cocktail size to 12" jumbo hot dogs, their range will handle any size of dog in a variety of complementary tastes and textures. All hot dog rolls can be glazed and sliced. The range of banquet rolls is everchanging to customer demand. French, ryes, English, malts, Italian, wholemeal, flavours, shapes and toppings can be bespoke for any mixed box selection. Their bebe rolls come in 40 & 50g sizes.



Tin loaves: They offer an extensive range of hand-made loaves. From artisan shaped sours to letterbox breads, they can complement everything from bread boards to filled sandwiches.

Certificates:



Private Label: yes

