
















	Product Description	pc/ctn	Package	weight	shelf life days-frozen	defrosting	baking time	oven °C
	<b>Specialty rolls</b>							
	420905 Sesame burger-TS	30	carton	72 g	360	Yes - 20 min	Thaw/Serve	
	665305 Pretzel-FP	40	carton	95 g	360	NO	5 min	180°C
	661205 Pretzel stick-FP	60	carton	59 g	360	NO	5 min	180°C
	655305 Ciabatta-FP	30	carton	100 g	360	NO	5-8min	180°C
	<b>Organic rolls</b>							
	550005 Organic Kaiser roll-FP	40	carton	55 g	360	NO	5-8 min	180°C
	558105 Organic finger roll-FP	50	carton	64 g	360	NO	5-8 min	180°C
	558505 Organic sunflower seed roll-FP	50	carton	68 g	360	NO	5-8 min	180°C
	<b>Normal bread</b>							
	616805 Crusty bread-FP	12	carton	500 g	360	Yes - 240 min	18-20 min	180°C
	610205 Brown bread-FP	12	carton	500 g	360	Yes - 240 min	18-20 min	180°C
	610405 Swiss bread-FP	11	carton	500 g	360	Yes - 240 min	18-20 min	180°C
	615505 Pumpkin seed bread-FP	10	carton	500 g	360	Yes - 240 min	18-20 min	180°C
	<b>Organic bread</b>							
	510805 Organic rye bread-FP	12	carton	700 g	360	yes - 240 min	18-20 min	180°C
	512105 Organic Tower bread-FP	11	carton	750 g	360	yes - 240 min	18-20 min	180°C
	515405 Organic sunflower bread-FP	10	carton	500 g	360	yes - 240 min	18-20 min	180°C
	516905 Organic wholemeal loaf-FP	12	carton	750 g	360	yes - 240 min	18-20 min	180°C
	517705 Organic styrian flat bread-FP	5	carton	1200 g	360	Yes - 240 min	18-20 min	180°C
	<b>Baguette</b>							
	687155 Baguette-FP	15	carton	250 g	360	NO	12-15 min	180°C
	558612 Organic multigrain baguette-FP	36	carton	280 g	360	NO	12-15 min	180°C
	556305 Organic pumpkin baguette-FP	16	carton	280 g	360	NO	12-15 min	180°C
	654605 Olive baguette-FP	16	carton	250 g	360	NO	12-15 min	180°C
	804305 Chili baguette-FP	16	carton	250 g	360	NO	12-15 min	180°C
	<b>Glutenfree</b>							
	423405 Glutenfree sliced breadduo-TS	12	carton	242 g	360	Yes - 20 min	Thaw/Serve	
	487905 Glutenfree ciabatta single-TS	80	carton	70 g	360	Yes - 20 min	Thaw/Serve	
	487805 Glutenfree kaiser roll single-TS	80	carton	67 g	360	Yes - 20 min	Thaw/Serve	
	425305 Glutenfree Blueberry muffin-TS	55	carton	50 g	360	Yes - 20 min	Thaw/Serve	
	425405 Glutenfree Chocolate muffin-TS	55	carton	50 g	360	Yes - 20 min	Thaw/Serve	
	<b>Sweets</b>							
	477706 Nut strudel-TS	6	carton	400 g	180	Yes - 240 min	Thaw/Serve	

TS Thaw and serve FD Frozen dough FP Frozen partly baked

# Haubis Austrian bread

Haubis Singapur is happy to offer you a selection of the most popular varieties of typical Austrian Bread, rolls and organic products in ready to bake and raw frozen format. Haubis is known throughout Austria, Europe and Asia for their delicious bread, rolls and organic products made to the highest standards.

## Haubis Singapore Pte Ltd.

1 Bukit Batok Crescent

#05-51 Wcega Plaza / Singapore 658064

t +65 62679795

f +65 62679149

haubis@singnet.com.sg

www.haubis.sg





## Gluten-free bread & pastries

More and more people are becoming hypersensitive to certain ingredients in our food. And needless to say, you want to take this into consideration – with gluten-free, quality-tested bread and pastries, for instance.

### Simply explained



**Gluten-free** means that a product does not contain any gluten protein composites. These are naturally found in many types of grain and absolutely indigestible for people who suffer from celiac disease (a chronic inflammation of the intestinal mucosa).



**Lactose-free** means that a product contains no milk sugar (or lactose). That is an important quality feature to those who suffer from lactose intolerance, a condition that may lead to—sometimes severe—allergy-like symptoms upon consumption of products containing lactose.



## Go the sustainable way with Haubis!

For us, sustainability means one thing in particular: shopping consciously to ensure that coming generations can enjoy high-quality food as well. Our organic range is at the core of this sustainable philosophy.

Organically grown produce is highly popular in Austria, because a great number of people want to enjoy food that is as pure and natural as possible. The organic label guarantees our customers an unbroken chain of control, from our raw materials producers to the end of our own production line.

Organic farming specifically promotes:

- ◆ **non-chemical, non-synthetic herbicides or fertilizers**
- ◆ **water conservation**
- ◆ **wildlife species preservation – both flora and fauna**



### Tested standards

Organic on the label, organic inside. Guaranteed! Unbroken inspection systems on the highest level guarantee certified quality from the field right into the bakery. HAUBIS is the proud bearer of the **Austrian AMA organic seal**, the **SGS Austria organic seal of approval**, and the **organic seal of the European Union**. In addition, we are certified according to the **International Food Standard**.