

From starter... to finish, it takes over 24 hours to make a loaf of La Brea Bakery Bread.



Crust:

Color is flavor. That's where the starches caramelize during the baking process.

Texture:

Our natural leavening process gives our bread its unique open structure and moist, chewy texture.

Consistency:

Our state of the art bakeries enable us to achieve the highest quality standards, while using age old artisan techniques.



Product Name	SKU #	Case Count	Weight	Length	Width	Height
Brioche Bun	60292	72	2.5 oz	4.5"	4.5"	2"
Telera Slider	18552	128	1 oz	3.25"	3"	1.5"
Telera	17064	96	3 oz	5"	4"	1.5"