

Art Is In Wholesale 2020

Sourdough or pain au levain

Dense delicious naturally leavened breads with a very delicate tang. The beauty of this style of baking is that we can build tons of flavour into the bread itself so it tastes incredible even before adding all the lovely fresh accompaniments: grains, nuts, seeds, herbs & fruits.

Name	Ingredients	Art Is In Wholesale 2020 Price
Kevin's White 1200g	Wheat flour, sea salt, levain, & water	\$4.95
Whole Wheat 1200g	Organic whole wheat flour, organic rye flour, sea salt, levain, & water	\$5.10
Raisin 500g	Wheat flour, organic whole wheat flour, sea salt, levain, water, fresh yeast, Raisins	\$5.25
Roasted garlic & rosemary 500g	Wheat flour, sea salt, levain, water, fresh rosemary & roasted garlic	\$5.25
Chop Chop Sourdough 500g	Wheat flour, sea salt, levain, water, cheddar cheese, onions, and chives	\$5.25

A must for breakfast and/or sandwiches, a very flavourful bread loaded with seeds.

Name	Ingredients	Art Is In Wholesale 2020 Price
Buttermilk Multiseed 800g	Unbleached wheat flour, organic whole wheat flour, sea salt, poolish, sunflower seeds, honey, brown sugar, poppy seeds, sesame seeds, flax seeds, buttermilk, cooked brown rice & water	\$4.95
Crazy grain 800g	Organic whole wheat, organic sifted whole wheat, and organic whole rye flours with a multitude of grains (cracked wheat, brown flax seeds, corn meal, pearled barley, cracked rye, cracked triticale, oat flakes, cracked brown rice, natural sesame, buckwheat, millet, cracked durum), blackstrap molasses, 9 grain mix, cooked brown rice, honey & buttermilk	\$5.25

Weights listed are of the uncooked dough, baking significantly reduces the weight of raw dough.

Due to the nature of artisanal breads, please keep in mind the weights can fluctuate up to 50g.

Many ingredients, like seeds, herbs and cheese are manually dispersed in each loaf so a hand full could be different from baker to baker, breads are dipped and rolled in seeds, weight depends how many stick to the loaves, etc. Prices and availability subject to change without notice.

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Traditional baguette

For the ultimate classic baguette Kevin chose to combine two distinct kinds of pre-ferments; the poolish from his dynamite baguettes and his own sourdough starter

Name	Ingredients	Art Is In Wholesale 2020 Price
Parisian 450g	Wheat flour, sea salt, levain, fresh yeast & water	\$2.75 each

Dynamite baguettes

Tear off the end of a Dynamite baguette and you'll see where it gets its name. Beneath its crackly, bronzed blistered crust is an explosion of air pockets — open holes of varied sizes that can only be achieved by long, natural leavening and kind, gentle human touch.

Name	Ingredients	Art Is In Wholesale 2020 Price
white	Unbleached wheat flour, extra virgin olive oil, whole milk, sea salt, poolish fermentation, fresh yeast and water	700g single full loaf- \$4.00 each / case (12): \$47.00 350g single half loaf- \$2.25 each / case (24): \$50.00
Rosemary & garlic	Unbleached wheat flour, extra virgin olive oil, whole milk, sea salt, poolish fermentation, fresh yeast, water, roasted garlic and fresh rosemary	700g single full loaf- \$5.00 each / case (12): \$57.00 350g single half loaf – \$3.00 each /case (24): \$ 60.00
Cheddar, chive & jalapeno	Unbleached wheat flour, extra virgin olive oil, whole milk, sea salt, poolish fermentation, fresh yeast, water, cheddar, fresh chive & jalapenos	700g single full loaf- \$5.95 each /case (12): \$68.00 350g single half loaf- \$3.50 each /case (24): \$80.00
Kalamata olive	Unbleached wheat flour, extra virgin olive oil, whole milk, sea salt, poolish fermentation, fresh yeast, water, Kalamata olives	700g single full loaf- \$5.75 each /case (12): \$68.00 350g single half loaf- \$3.35 each /case (24): \$76.00

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Potato Buns A minimum order of 36 is required of all bun orders

Name	Ingredients	Art Is In Wholesale 2020 Price
Hamburger buns 90 g	Wheat flour, potato puree, sea salt, granulated sugar, fresh yeast, eggs, butter	\$0.75
Dinner rolls 45g		\$0.50

Cookies

Name	Description	Art Is In Wholesale 2020 Price
Chewy Chocolate Walnut Cookies	Dairy and gluten free cookie with a crisp exterior and a soft chewy centre	\$2.95 each
Trio-Chocolate Almond Cookie	White, Milk, and dark chocolate chunk cookie with toasted almonds	\$2.75each
Macarons	Not to be confused with the American macaroon, this is a sandwich cookie made with two feather light meringues made with almond, egg whites and sugar, held together by ganache, buttercream or preserves.	\$2.35each

Scones

Name	Description	Art Is In Wholesale 2020 Price
Raspberry Scone	An English biscuit made with flour, butter, sugar, cream, and baking powder. We add raspberries to ours	\$3.45

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Viennoiserie

Name	Description	Art Is In Wholesale 2020 Price
Butter Croissant	Flakey & Yeasty dough layered with butter	\$2.75
Chocolate Croissant	Flakey & Yeasty dough layered with butter and folded with sticks of chocolate	\$3.4
Almond Croissant	A butter croissant which has been soaked in rum syrup, filled with almond cream and topped with sliced almonds	\$3.60
Chocolate Almond Croissant	A Chocolate croissant which has been soaked in rum syrup, filled with almond cream and topped with sliced almonds	\$3.85
Sticky Buns	The butter croissant dough is rolled with cinnamon, pecans, and raisins. Baked with a sticky glaze of honey, brown sugar, vanilla and butter.	\$3.65

Donuts & Kronuts *please note that donut and kronut deliveries cannot be guaranteed before 8am

Name	Description	Art Is In Wholesale Price
Berliner	European bread style donut filled with vanilla cream, raspberry jam, or lemon cream	\$3.45 each
O-Towner (Formerly known as Kronut)	A cross between a croissant and a donut. The pastry is made by frying laminated donut dough, which is then sugared and filled with pastry cream *flavours change daily	\$4.40 each
O-Towner hole	A smaller version of our kronut sugared but not filled	\$1.45 each

Specialty Pastries

Name	Description	Art Is In Wholesale 2020 Price
Chocolate Espresso Brownies	Brownie batter with espresso, pieces of 64% chocolate, rich 50% chocolate ganache and cocoa powder	\$3.60

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Policies

The following policies are in place to ensure our customers receive the best quality bread and receive amazing customer service – every time, every day.

1) Ordering

The order desk is open from Tuesday to Friday from 7am-3pm and Saturdays from 7am-11am. You can email wholesale@artisinbakery.com or call 613 695 1226 x1. All orders must be received by our production deadline –see schedule below. Please note an order is not confirmed unless your phone call has been returned (in the event you leave a message), or email request is confirmed via reply email.

I WANT MY BREAD/PASTRIES:	YOUR ORDER MUST BE PLACED BY
MONDAY	We are closed Mondays
TUESDAY	12pm Friday
WEDNESDAY	8am Saturday
THURSDAY	10:00 am TUESDAY
FRIDAY	10:00 am Wednesday
SATURDAY	10:00 am THURSDAY
SUNDAY	We are closed Sundays

2) Invoicing and Payment

We require credit card information to invoice on a weekly basis.

Art Is in issues sales orders for each daily delivery or pickup, invoices are created weekly (Wednesdays or Thursdays) based upon the signed sales orders. Payments are then processed immediately using the credit card information we have on file. Receipts will be sent out with your next bread delivery. In the situation where the credit card is not processing, Art Is In Wholesale reserves the right to cancel upcoming bread

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orders until the situation is rectified. Allowances can be made to accept credit card payment; our terms are 30 days.

3) Direct to Consumer Resell

For our customers who will be selling direct to their customers, we encourage selling the bread and pastries fresh daily. If you do choose to sell day old product, it must be clearly marked, and the price reduced. By not following this policy, the integrity of the product is sacrificed and constitutes a violation of the customer agreement.

All customers who will be selling direct to consumer will be provided with Art Is In stickers to be used in the packaging of bread. Please notify the desk wholesale@artisanbakery.com if this is the case and we will ensure stickers are provided on an order by order basis. We will also provide a PDF of the nutritional information labels which are formatted to be printed on Avery 5163 mailing labels for you to print as needed.

4) Delivery and Receiving

We offer delivery Thursdays and Saturdays, our minimum order for delivery is \$60. If you order consistently falls below the minimum, a delivery charge of \$5.00 will apply. Our delivery zone goes as far west as Woodroof, as far east as Riverside, as far south as Heron/Baseline, and as far north as the Gatineau river.

Art Is In Wholesale will make every attempt to accommodate your preferred delivery time however we make no guarantees.

Upon delivery, customers will receive a sales order with the day's order listed. It is your responsibility that a staff member be present to verify the order for accuracy and quality and to sign the sales order. Any issues must be addressed at the time of delivery and not after our driver has left with the signed sales order.

Invoices which reflect the week's sales orders will be issued and payment processed on a weekly basis. A copy of the invoice and receipt of payment will be provided at the next delivery.

5) Pick ups

For pickup customers or on the occasion that you will be picking up your order rather than having it delivered, please note that we do not keep bread at our facility at 250 City Centre Avenue, Unit 142, beyond the day the bread was ordered i.e., we will not store it in our freezer, nor keep it for the next day. If you are unable to pick up your order the day it is ready for, please make other arrangements for someone to pick up as the bread will be discarded at closing. Orders can be picked up seven days a week from 6am to 2pm.

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New customer enrolment form

please fill out and return to Wholesale@artisinbakery.com

Company: _____

Ordering person's contact information

Name: _____

Email : _____ Phone # _____

Accounts Payables contact information

Name: _____

Email: _____ Phone # _____

Credit Card information *required*

Name on card: _____ Visa Master Card

Card number: _____ Expiry date: _____

Invoices are created weekly (Wednesday or Thursday) based on the previous week's sales orders. Payments are processed immediately and the credit card receipt along with the paid invoice are delivered at the next delivery.

I prefer to be invoiced immediately with cheque payment sent with net/30 terms. I acknowledge that if cheque payment is not received within 90 days of the invoice date, my credit card will be charged for the full amount owing.

Name: _____ Title _____

Signature: _____

Date: _____

Full delivery address (please include any special delivery instructions):

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