



**Planète Pain**  
Pain & Viennoiserie de France

bread & viennoiserie  
2011 selection

## Welcome to our new Planète Pain guide.

As demand for genuine French bread and confectionery products increases, so has our range of products to satisfy that demand.

To make your selection process easier, we have developed this brochure, which illustrates our entire range of Planète Pain products, together with baking times, pack sizes and, for ease of ordering, product codes.

We hope you find this guide helpful in selecting the right products for your menu.



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*Since 1990 we have been introducing the authentic French bakery tradition to the four corners of the world which has made us a company recognised for its specialisation in the production of part-baked frozen bread and frozen ready to bake confectionery.*

## TERMS AND CONDITIONS

1. Payment terms are strictly cash on delivery unless credit facilities have been agreed in advance.
2. Payment is due by the 14th of the month following delivery/collection.
3. A charge of £20.00 will be added to all accounts each occasion a cheque or direct debit has to be represented to the bank. Overdue Accounts will be subject to an interest charge of 2.5% flat rate per month.
4. This price list cancels all previous lists and is subject to alteration without notice.
5. All invoiced goods remain the property of Philip Dennis Foodservice Ltd. until they are paid for in full.
6. Customers will be requested to sign for all goods delivered. Advice of damages or shortages must be made on delivery/collection.
7. A collection note will be issued for any goods returned to the Company.
8. All products are subject to availability and price alteration without notification.
9. To ensure delivery - please place your orders before 5.00p.m. the day before the scheduled delivery.

# baking to perfection

For best results, ensure that your oven is pre-heated to the correct temperature, as indicated on the outer packaging. It is also advisable to place the baking tray in the centre of your oven, to ensure an even cooking temperature surrounds the products, and to turn the tray half way through, for a more even colour.

The guide below details approximate cooking times and temperatures. Please note that all weights stated below are part baked weights.

	Weight	Length	Temperature	Baking Time (minutes approx)
<b>Sandwiches</b>				
Baguettes	140g	28cm (+/- 1.5cm)	200°C	10-12
Triangles & Ciabatta -	White Triangle	120g	13.5cm (+/- 1.5cm)	200°C
	Multigrain Triangle	110g	13.5cm (+/- 1.5cm)	
	Ciabatta	120g	12.5cm (+/- 1cm)	
Super Sandwiches	140g	20cm (+/- 1cm)	200°C	15
<b>Hotels &amp; Restaurants</b>				
Classic Rolls	35g	9cm (+/- 1cm)	200°C	10
	55g	13.5cm (+/- 1cm)		
Mixed Boxes -	Hotel Selection	35g	7.5cm (+/- 1cm)	200°C
	French Bakers Basket	35-50g	7.5-14cm (+/- 1-2cm)	
	Mediterranean Petit Pains	60g	7.5-10cm (+/- 1cm)	
<b>Traditional &amp; Speciality Bread</b>				
Baguettes	225-280g	58cm (+/- 1.5cm)	200°C	15
Batards	280g	28cm (+/- 1cm)	200°C	15
	440g	31cm (+/- 2cm)		
Ciabattas	280g	25cm (+/- 1cm)	200°C	15
Bocattas	280g	36cm (+/- 1.5cm)	200°C	15
Couronne	460g	Circumference 24-26cm	200°C	15
	Weight	Proving or Defrosting Time (minutes)	Temperature	Baking Time (minutes approx)
<b>Viennoiserie</b>				
Croissants - leave at room temperature for 30 minutes before baking	60-120g	30	170°C	25-30
Mini Croissant Selection - leave at room temperature for 20 minutes before baking	30-35g	20	170°C	20
<b>Panini</b>				
Plain Panini	110g	25cm (+/- 1.5cm)	180°C (filled in a panini grill)	2
Herb Panini	110g	28cm (+/- 1.5cm)		
Sesame Panini	130g	18-20cm (+/- 1cm)		
Defrost product at room temperature for approx 45 minutes				
Grillini	110g	25cm (+/- 1.5cm)	200°C (filled in an oven)	5
Defrost product at room temperature for approx 45 minutes				
<b>Fully Baked</b>				
Quick Bake Baguettes	125g	28cm (+/- 1.5cm)	250°C	3
Fully Baked Baguettes	125g	28cm (+/- 1.5cm)	200°C	3-5

**Top tip for baking viennoiserie:** before removing from the oven, check the bottom of the product is golden brown to ensure the product is fully baked inside.

PLACE YOUR ORDER NOW - CALL TELESales ON  
 Devon 01271 311122 Oxford 01993 700030  
 West Midlands 01384 480192

# fillings, spreads & cheeses



**CHSA1057 Chicken & Bacon in Mayonnaise**  
*Diced chicken and chopped bacon blended in thick mayonnaise.*  
**1x1kg**



**CHSA1022 Chinese Chicken in Mayonnaise**  
*Chicken mixed with Chinese spices in mayonnaise.*  
**1x1kg**



**CHSA1393 Lamb & Mint Mayonnaise**  
*Sliced lamb combined in a mint flavoured mayonnaise dressing.*  
**1x1kg**



**CHSA1316 Tuna Mayonnaise**  
*Tender tuna chunks in mayonnaise.*  
**1x1kg**



**CHSA1309 Prawn Marie Rose**  
*Prawns in a marie rose dressing.*  
**1x1kg**



**CHSA1302 Prawn Mayonnaise**  
*Succulent prawns enrobed in thick mayonnaise.*  
**1x1kg**



**CHSA6006 Houmous**  
**1x1kg**

**CHSA1071 Chicken & Sweetcorn in Mayonnaise**  
*Diced chicken mixed with sweetcorn in thick mayonnaise.*  
**1x1kg**

**CHSA1064 Chicken, Bacon & Sweetcorn in Mayonnaise**  
*Diced chicken, crispy bacon and sweetcorn combined in mayonnaise.*  
**1x1kg**

**CHSA1526 Thai Chicken Mayonnaise**  
*Diced chicken mixed in lime and coconut with mayonnaise.*  
**1x1kg**

**CHSA1043 Mexican Chicken Mayonnaise**  
*Chicken in Mexican spices with red kidney beans and sweetcorn in mayonnaise.*  
**1x1kg**

**CHSA1323 Tuna & Sweetcorn in Mayonnaise**  
*Tender tuna chunks and juicy kernels of sweetcorn enrobed in a thick mayonnaise.*  
**1x1kg**

**CHSA1330 Crab Style Mayonnaise**  
*Ocean sticks in thick mayonnaise.*  
**1x1kg**

**CHSA1505 Smokey Joe**  
*Smoked cheese and ham in creamy mayonnaise.*  
**1x1kg**

**CHSA1239 Egg Mayonnaise**  
*Chopped hard boiled egg seasoned then mixed in mayonnaise.*  
**1x1kg**

**CHSA1155 Ham, Cheese & Pineapple in Mayonnaise**  
*Red and white Cheddar, chopped ham, pineapple and chives in mayonnaise.*  
**1x1kg**

**CHSA1162 Smoked Salmon & Cream Cheese**  
*Smoked salmon in cream cheese.*  
**1x1kg**

**CHSA1183 Cheese & Spring Onion in Mayonnaise**  
*Grated red and white Cheddar with chopped spring onions in mayonnaise.*  
**1x1kg**

**CHSA3395 Cheese, Apple & Sunflower in Mayonnaise**  
*Red Leicester, apple, sunflower seeds, carrots and onion in mayonnaise.*  
**1x1kg**



**CHSA1274 Vegetable Tikka in Mayonnaise**  
*Diced carrot, mixed peppers, cabbage, onion and sweetcorn in a tikka sauce.*  
**1x1kg**



**BEFO5005 Summer County Soft Spread**  
**1x2kg**



**CHSA3031 Coleslaw**  
*Shredded white cabbage, onions and carrots in a creamy mayonnaise.*  
**1x1kg**



**BEFO5026 Flora Original Spread**  
**1x2kg**

**BEFO5033 Flora Original Spread Portions**  
**120x10g**



**MARY0070 Farmhouse Butter**  
**20x250g**

**FFFO0021 Butter Portions**  
**500x7g**

**FFFO0010 Butter Dishes**  
**400x10g**

**VRMC0007 Butter Rosettes - Frozen**  
**500x10g**



**GOVA0203 Kerrymaid Dairy Spread**  
**1x2kg**

**COCU7070 Garlic & Parsley Spread - Frozen**  
**1x1.25kg**

**KITT0014 Natural Finest Gammon Ham**  
 (See page 6)



An extensive range of fillings is available - please speak with the Sales Department for more information.

\*Note all sandwich fillings are supplied fresh so are by pre-order only



**KITT0014 Natural Finest Gammon Ham**  
10x500g

**KITT0021 Natural Premium Gammon Ham**  
1x500g

**KITT0028 Natural Premium Gammon Ham**  
1x1kg



**EURI0049 Soignon Goats Log**  
*100% vegetarian goats cheese log.*  
1x1kg



**DESP0007 Brussels Smooth Pâté**  
1x1kg



**CHCE0028 Feta**  
*Authentic Greek feta matured in brine. Moist and full of flavour.*  
1x900g



**DESP0014 Ardenne Coarse Pâté**  
1x1kg

**FRDO0007 Brie**  
*A pasteurised brie with a nice creamy flavour.*  
1x1kg

**Mild Cheddar**  
1x4.99kg

**COCR0021 Low Fat Soft Cheese**  
1x2kg

**Mature Cheddar**  
1x4.99kg

**Grated Mild Cheddar**  
1x1kg

**SUCH0042 Charnwood Smoked cheddar.**  
1x1.13kg

**Grated Mature Cheddar**  
1x1kg



**MARY0049 Red Leicester**  
1x1.81kg

**CHCE0182 Dutch Edam Ball**  
*Mellow, savoury, slightly salty cheese that has a pale yellow interior with a red paraffin wax coating.*  
1x2.04kg



**EURI0126 Somerset Brie**  
*A traditional full fat soft cheese made with vegetable rennet.*  
1x1kg

**CHSA1302 Prawn Mayonnaise**  
(See page 4)

We have many other West Country and Continental cheeses available to order, please ask our Sales Department for more details.

# part baked sandwiches & panini



## **PLPA0015 White Demi Baguette**

*28cm in length, oven bake  
for 10-12 minutes. Part baked  
weight 140g.  
50x125g*



## **PLPA0050 Malted Wheat Half Baguette**

*28cm in length, oven bake  
for 10-12 minutes. Part baked  
weight 140g.  
50x125g*



## **PLPA0067 Organic Demi Baguette**

*28cm in length, oven bake  
for 10-12 minutes. Part baked  
weight 140g.  
50x125g*



## **PLPA0019 White Dejeunette**

*28cm in length, oven bake  
for 10-12 minutes. Part baked  
weight 115g.  
60x100g*



**PLPA0068 Omega 3  
Sandwich Baguette**  
*19cm in length, oven bake in  
approximately 9-11 minutes.  
Part baked weight 90g.  
70x80g*



**PLPA0012 Quick Bake Half  
Baguette**  
*28cm in length, oven bake  
for approximately 3 minutes.  
50x125g*



**PLPA0080 Wholemeal Half Baguette**  
28cm in length, oven bake for 10-12 minutes. Part baked weight 140g.  
50x125g



**PLPA0185 White Super Sandwich**  
20cm in length, oven bake for 15 minutes. Part baked weight 140g.  
50x125g



**PLPA0071 White Sandwich Baguette**  
19cm in length, oven bake for 9-11 minutes. Part baked weight 90g.  
70x80g



**PLPA0121 White Triangle**  
13.5cm in length, oven bake for 10 minutes. Part baked weight 120g.  
60x110g



**PLPA0079 Multi Seeded Baguette**  
28cm in length, oven bake for 10-12 minutes. Part baked weight 140g.  
50x125g



**PLPA0120 Multi Cereal Triangle**  
13.5cm in length, oven bake for 10 minutes. Part baked weight 110g.  
60x100g



**PLPA0175 Mediterranean Herb Super Sandwich**  
20cm in length, oven bake for 15 minutes. Part baked weight 140g.  
50x125g



**PLPA0078 Malted Wheat Sandwich Baguette**  
19cm in length, oven bake for 9-11 minutes. Part baked weight 90g.  
70x80g



**PLPA0168 Sundried Tomato Super Sandwich**  
20cm in length, oven bake for 15 minutes. Part baked weight 140g.  
50x125g

**PLPA0075 Wholemeal Sandwich Baguette**  
19cm in length, oven bake for 9-11 minutes. Part baked weight 90g.  
70x80g



**PLPA0161 Onion Super Sandwich**  
20cm in length, oven bake for 15 minutes. Part baked weight 140g.  
50x125g



Ask a sales representative for more information on Baguette Bags  
 PLPA5012 Sac Demi Baguette Bags 10x50x39cm 1x1000  
 PLPA5014 Baguette Bags 10x4x52cm 1x1000

PLPA0079 Multi Seeded Baguettine filled with ham, cheese, tomato and lettuce. (See page 8)



**PLPA0455 Malted Wheat Ciabatta with Seeds**  
 17-19cm in length, oven bake for 10 minutes. Part baked weight 120g.  
 75x110g



**PLPA0468 Ciabatta Sandwich Rustique**  
 16-18cm in length, oven bake for 10 minutes. Part baked weight 120g.  
 40x100g



**PLPA0045 Losange Rustique**  
 19-21cm in length, oven bake for 10 minutes. Part baked weight 120g.  
 50x110g



**PLPA0203 Focaccina**  
 12.5cm in length, oven bake for 10 minutes. Part baked weight 120g.  
 40x110g



**PLPA0084 Panini**  
 25cm in length. Grill in a panini machine for 2 minutes. Part baked weight 110g.  
 60x100g



**PLPA0090 Oval Panini**  
 17-21cm in length, grill in a panini machine for 2 minutes. Part baked weight 130g.  
 50x120g



**PLPA0092 Herb Panini**  
 28cm in length. Grill in a panini machine for 2 minutes. Part baked weight 110g.  
 60x100g

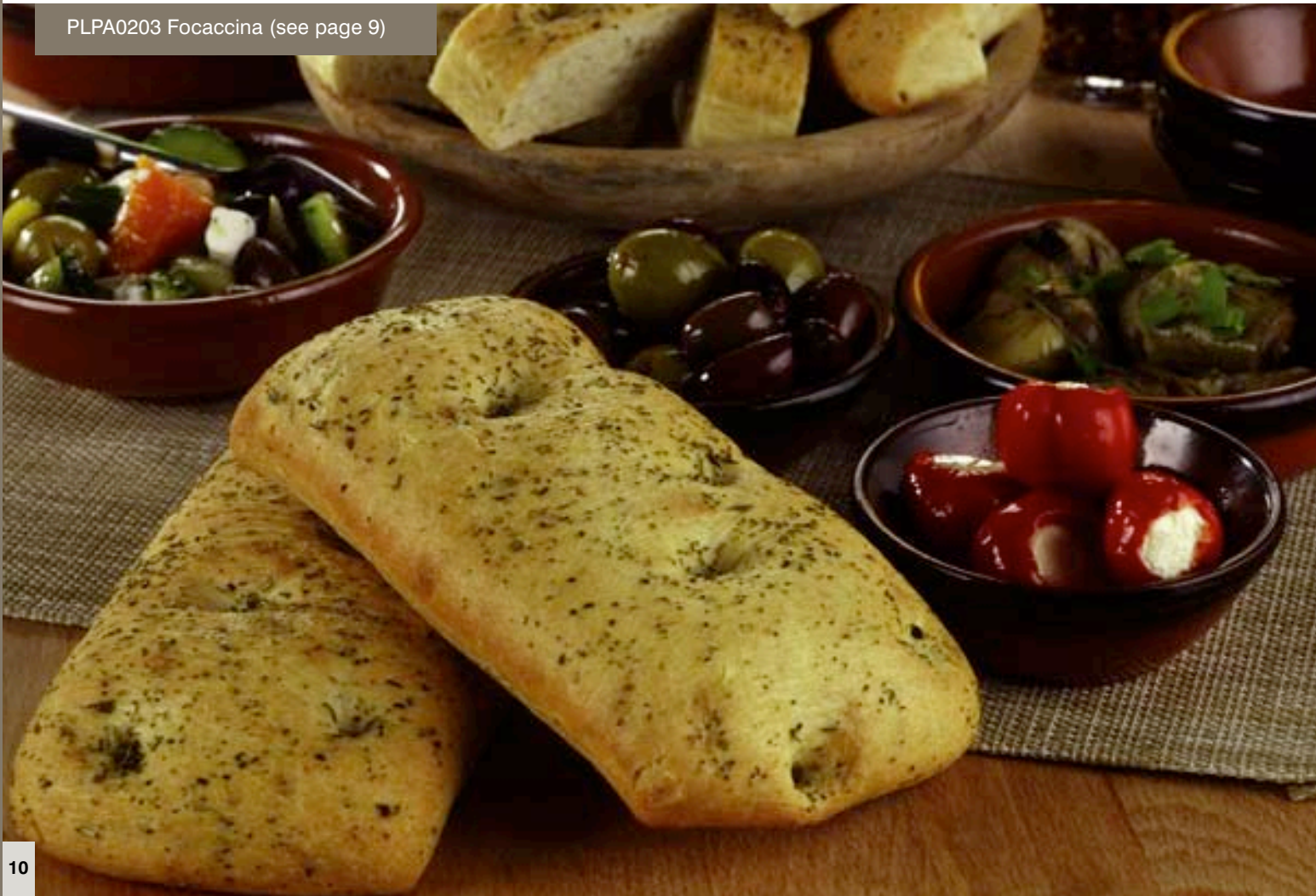


**PLPA0082 Grillini (Scored Panini)**  
 25cm in length, oven bake for 5 minutes. Part baked weight 110g.  
 60x100g



**PLPA0088 Sesame Panini**  
 18-20cm in length. Grill in a panini machine for 2 minutes. Part baked weight 130g.  
 50x120g

PLPA0203 Focaccina (see page 9)



# part baked classic rolls & speciality bread



**PLPA0098 French Bakers Basket**  
*A selection of rolls including bouchon, multi grain bouchon, multi grain ciabatta, herb ciabatta and wholemeal petit pain with grains. Oven bake for 10 minutes.*  
**5x30 units**



**PLPA0057 White Petit Pain**  
*13cm in length, oven bake for 10 minutes. Part baked weight 55g.*  
**100x50g**



**PLPA0118 Bouchon Selection**  
*A selection of rolls including white bouchon, wholemeal bouchon and multi céréales bouchon. Oven bake for 10 minutes.*  
**3x40x35g**



**PLPA0064 Malted Wheat Petit Pain**  
*13cm in length, oven bake for 10 minutes. Part baked weight 55g.*  
**100x50g**



**PLPA0115 Wholemeal Petit Pain**  
*9cm in length, oven bake for 10 minutes. Part baked weight 35g.*  
**150x30g**



**PLPA0096 Hotel Selection Rolls**  
*A selection of rolls including sesame pavé, poppy pavé and sourdough pavé. Oven bake for 10 minutes. Part baked weight 35g.*  
**3x40x30g**



**PLPA0099 Mediterranean Rolls**  
*A selection of rolls including square with black olives, herb triangle, tomato rectangle petit pain and onion rectangle petit pain. 7.5-10cm in length. Oven bake for 8-10 minutes. Part baked weight 60g.*  
**100x55g**



**PLPA0461 Fully Baked Ciabatta Roll**  
*Thaw and serve.*  
**160x35g**



**PLPA0115 Wholemeal Petit Pain**

# part baked traditional & speciality bread



## **PLPA0042 Parisienne Baguette**

*58cm in length, oven bake  
for 15 minutes. Part baked  
weight 440g.*

**20x400g**



## **PLPA0028 Large White Baguette**

*58cm in length, oven bake  
for 15 minutes. Part baked  
weight 280g.*

**30x250g**



## **PLPA0007 White Baguette**

*58cm in length, oven bake  
for 15 minutes. Part baked  
weight 225g.*

**40x200g**



## **PLPA0011 Baguette Tradition**

*54cm in length, oven bake  
for 15 minutes. Part baked  
weight 280g.*

**30x250g**



**PLPA0123 Bocatta with Black Olives**  
 36cm in length, oven bake for 15 minutes. Part baked weight 280g.  
 25x250g



**PLPA0140 Multi Grain Batard**  
 25-28cm in length, oven bake for 15 minutes. Part baked weight 280g.  
 18x250g



**PLPA0470 Stone Baked Ciabatta**  
 11.5-13.5cm in length, oven bake for 10-12 minutes. Part baked weight of 120g.  
 40x100g



**PLPA0126 Batard**  
 26-27cm in length, oven bake for 15 minutes. Part baked weight 280g.  
 18x250g



**PLPA0147 Couronne**  
 23-26cm in length, oven bake in 15 minutes. Part baked weight of 460g.  
 12x400g



**PLPA0475 Ciabatta Rustique**  
 25cm in length, oven bake for 15 minutes. Part baked weight 280g.  
 24x250g



**PLPA0028 Large White Baguette filled with ham, sun-dried tomato and fresh basil. (see page 12)**

# ready to bake butter viennoiserie



**PLPA0448 Pain au Raisin**  
10.5-12.5cm in length, oven  
bake for 25-30 minutes. Part  
baked weight 100g.  
30x80g



**PLPA0427 Maxi Croissant**  
13.5-14.5cm in length, oven  
bake for 25-30 minutes.  
Part baked weight 80g.  
30x75g



**PLPA0336 Pain au Chocolat  
Beurre**  
8-9cm in length, oven bake  
for 25-30 minutes. Part  
baked weight 65g.  
40x60g

PLPA0448 Pain au Raisin



# Sandwich Tips

## Selecting your Sandwich Carrier

The secret to sandwich perfection is the bread it is made on. Planète Pain offers a wide selection with Ciabatta, Focaccina, Panini, Bocatta, flavoured breads and baguettes to choose from. All made using traditional recipes and fine ingredients providing a tasty more interesting base.

## Inspirational Sandwich Fillings

There are endless sandwich fillings to meet every customer's requirements, from vegetarian to the health conscious. The following will provide some inspiration and are ideal teamed with any of the varieties available from Planète Pain. Alternatively for even quicker preparation please refer to our Sandwich Fillings range in our most recent Price List or speak with your Sales Representative.

### Poultry

*Tandoori chicken, minted mayo, mixed lettuce leaves, fresh mango and thinly sliced cucumber.*

*Breast of duck, plum sauce, shredded cucumber, spring onion and iceberg lettuce.*

*Turkey with sliced avocado, lime mayo, spinach leaves and fresh chives.*

### Meat

*Roast beef, horseradish mayo, watercress and rocket leaves with sliced red onion.*

*Sliced beef with Cheddar cheese, mustard mayonnaise, romaine leaves, and sliced pickled onions.*

*Carved ham, tomato chutney with romaine lettuce leaves and grated carrot.*

### Fish

*Smoked salmon with chicory, cream cheese, celery and capers.*

*Tuna with radicchio, cucumber and tartar sauce.*

*Smoked mackerel with fresh orange, mayo, crisp iceberg lettuce and thinly sliced radish.*

*Prawns with crabmeat mayonnaise, cucumber and mixed lettuce leaves.*



PLPA0071 White Sandwich Baguette (page 8)  
Filled with ham, sliced pear, spring onion and whole grain mustard mayonnaise.

## Vegetarian

*Houmous with curried coleslaw, shredded spring onion and spinach leaves.*

## Cheese

*Feta cheese, sliced olives, avocado, cherry tomatoes with spinach leaves.*

*Cream cheese, sun-dried tomatoes, wafer thin ham, frisse and red onion slices.*

*Brie, watercress, grapes and balsamic mayo.*

*Goats cheese, sliced pears, lollo rosso and diced celery.*

## Hot Sandwiches

– Ideal served in Grillini or Panini

*Tuna Melt with sweetcorn, Red Leicester cheese and mixed lettuce leaves.*

*Mexican chicken with guacamole, sweet chilli and romaine lettuce.*

*Steak, caramelised onions, Parmesan and little gem leaves.*

## Healthy Options

❖ When using spreads and mayonnaise opt for light or low fat versions. Mix light cream cheese with fresh herbs to create a flavoursome low fat spread. As an alternative to butter and delivering much more flavour why not try spreading some pesto, mustard or chutney.

❖ For greater nutrition add lots of vegetables. In addition to the old favourites of lettuce and tomato try beansprouts, mushrooms, spinach, aubergine and onions, raw, roasted or grilled. Wherever possible use more unusual varieties of lettuce like Romaine, Lollo Rosso and Batavia.

❖ To create the optimum healthy option try the following and serve on one of the many wholemeal or seeded breads available from Planète Pain:

## Light & Low

*Reduced fat houmous, watercress, grated carrot, red onion and celery.*

*Reduced fat cream cheese, fresh sliced tomato, lean ham, fresh chives and grated radish.*

*Turkey with spinach leaves, reduced fat mayonnaise, spring onion and cucumber slices.*



PLPA0468 Sandwich Rustique (page 9)  
Filled with roasted vegetables and goats cheese.



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