

SAINT HONORÉ

by Pere Gallés

Hervé



NEWS



SAINT HONORÉ

In our constant effort in search of the highest quality, we have created a unique bread, guided by three concepts:

TIME:

Our bread is made with the same process as the highest quality artisan bread. We take care of all the details so that the artisan spirit and flavor reach the final product, creating a bread that is simply unique.

PASSION:

Perfectionists, detail-oriented, sometimes obsessive... but above all passionate about what we do. Passion is what allows us to go from making a good bread to making the best.

HOMAGE:

We respect our past, we know where we came from and where we are going. We keep our processes faithful to the bakery tradition, to create a bread that makes us proud.



MADE WITH
ARTISAN
PROCESSES



EXCLUSIVE
SOURDOUGHS



EXCLUSIVE HY-
DRATION PROCESS



HAND-MOLDED
BREAD



STONEGROUND
FLOURS



LONG
FERMENTATION



BAKED IN
A STONE OVEN



100% NATURAL
PRODUCT



SOURCE
OF FIBRE



THE UNIQUENESS OF THE STONE SOLE KILN

Baking in a stone hearth kiln gives the Saint Honoré family some of the characteristics that denote its superior quality.

Flavor Characteristics

Flavor with a lot of personality, as well as in the sole of the product, that is to say, in its lower rind.

Intensity of the dough

More intense development of the dough during baking thanks to the push of the heat that penetrates when the stone comes into contact with the bread.

Increased hydration

Once baked, we obtain a bread with a marked bouquet crumb, more delicate and easier to taste.

More pronounced crust

A crystallized and caramelized crust retains the aromas that emanate from the core to the outside of the bread.



BAKED IN
A STONE OVEN

**SAINT
HONORÉ**
CLASSICS



**65475
SPIKE LOAF BREAD SH**
CONTAINS SOURDOUGH
6 u / 800 g / 6x6 / 90-120' Thaw
180-200° / 24' Oven / **47 cm**



**65415
RUSTIC BALL SH**
CONTAINS SOURDOUGH
6 u / 800 g / 6x6 / 90-120' Thaw
180-200° / 30' Oven / **25,5 cm**



**64560
ROUND BREAD SH**
CLEAN LABEL
CONTAINS SOURDOUGH
100% NATURAL
20 u / 230 g / 6x6 / 40-60' Thaw
180-200° / 15-20' Oven / **14 cm**



**61632
BIG COUNTRY LOAF SH**
CLEAN LABEL
CONTAINS SOURDOUGH
100% NATURAL
10 u / 560 g / 6x6 / 60' Thaw
180-200° / 20-25' Oven / **42-46 cm**



**66532
RUSTIC COUNTRY
BREAD SH**
CLEAN LABEL
CONTAINS SOURDOUGH
100% NATURAL
16 u / 280 g / 6x6 / 30' Thaw
190-200° / 10-20' Oven / **43-47 cm**



**61243
ANCIENNE BAGUETTE SH**
CLEAN LABEL
CONTAINS SOURDOUGH
100% NATURAL
24 u / 220 g / 6x6 / 20' Thaw
190-200° / 10-15' Oven / **46-49 cm**



**66765
TORSADE SH**
CLEAN LABEL · CONTAINS SOURDOUGH
100% NATURAL
15 u / 380 g / 6x6 / 30-50' Thaw.
190-200° / 12-15' Oven / **42 cm**



**61281
CAMPAGNE
SOURDOUGH LOAF SH**
CLEAN LABEL · 100% NATURAL
CONTAINS SOURDOUGH
16 u / 390 g / 6x6 / 30' Thaw
190-200° / 10-15' Oven / **44-46 cm**



**66675
SH ALMA LOAF**
CLEAN LABEL · 100% NATURAL
CONTAINS SOURDOUGH · OLIVE OIL
15 u / 250 g / 4x8 / 30' Thaw
180-200° / 10-12' Oven / **38 cm**



**69921
SUB BAGUETTE SH**
CLEAN LABEL · NATURAL FERMENT
100% NATURAL
36 u / 150 g / 6X6 / 30-45' Thaw
200° / 8-10' Oven / **26 cm**



**61162
ANCIENNE DEMI-BAGUETTE SH**
CLEAN LABEL · 100% NATURAL
CONTAINS SOURDOUGH
35 u / 130 g / 6x6 / 20' Thaw
190-200° / 10-15' Oven / **27-29 cm**

SAINT HONORÉ

CEREALS / WHOLE GRAINS



CEREALS



65085
**LOAF WITH
GRAINS/SEEDSSH**
CLEAN LABEL · 100% NATURAL
CONTAINS SOURDOUGH
SOURCE OF PROTEIN
8 u / 650 g / 4x8 / 40' Thaw
175-185° / 25-30' Oven / 32 cm



65106
**CEREAL COUNTRY
LOAF SH**
CLEAN LABEL · 100% NATURAL
CONTAINS SOURDOUGH
SOURCE OF FIBER
9 u / 650 g / 6x6 / 40-50' Thaw
180° / 15-20' Oven / 33 cm



65851
**WHOLEGRAIN
LOAF SH**
CLEAN LABEL · 100% NATURAL
CONTAINS SOURDOUGH
HIGH FIBRE
16 u / 460 g / 6x6 / 20' Thaw
200° / 15' Oven / 21 cm



67824
**SUMMUN SOURDOUGH
BREAD SH**
100% NATURAL
CONTAINS SOURDOUGH
SOURCE OF FIBER
20 u / 430 g / 6x6 / 60' Thaw
180-200° / 20-25' Oven / 16,5 cm



68792
SPELT BAGUETTE SH
CLEAN LABEL · 100% NATURAL
CONTAINS SOURDOUGH
20 u / 300 g / 6x6 / 30' Thaw
190-200° / 10-15' Oven / 44-47 cm



68193
DEMI SPELT LOAF SH
CLEAN LABEL · 100% NATURAL
CONTAINS SOURDOUGH
SOURCE OF FIBER
48 u / 150 g / 6x6 / 30-45' Thaw
200° / 15' Oven / 27-29 cm



88690
**HOMESTEAD
BUCKWHEAT BAGUETTE SH**
18 u / 280 g / 6x6 / 30-40' Thaw
180-200° / 10-15' Oven / 47 cm
CLEAN LABEL
CONTAINS SOURDOUGH



61325
OAT BREAD SH
SOURCE OF FIBER
15 u / 500 g / 4x6 / 50-60' Thaw
190° / 25' Oven / 32 cm



69145
DEMI CEREALES SH
CONTIENE MASA MADRE
SOURCE OF FIBER
50 u / 120 g / 6x6 / 20-30' Thaw
180-200° / 15-20' Oven / 20 cm

WHOLE GRAINS



63620
100% WHOLEGRAIN SH
CLEAN LABEL · 100% NATURAL
CONTAINS SOURDOUGH · HIGH FIBRE
24 u / 300 g / 6x6 / 20' Thaw
200° / 10-15' Oven / 46 cm



63610
**100% WHOLEGRAIN
DEMI BAGUETTE SH**
CLEAN LABEL · 100% NATURAL
CONTAINS SOURDOUGH
40 u / 160 g / 6x6 / 20-30' Thaw
180-200° / 10-15' Oven / 24,5 cm

**SAINT
HONORÉ**
ORGANIC



ORGANIC



65127
ORGANIC SPELT LOAF SH
CLEAN LABEL · 100% NATURAL
CONTAINS SOURDOUGH · SOURCE OF FIBER
16 u / 430 g / 6x6 / 30-40' Thaw
190-195° / 22-28' Oven / 28 cm



82972
**ORGANIC RUSTIC
BAGUETTE SH**
CLEAN LABEL · 100% NATURAL
CONTAINS SOURDOUGH · SOURCE OF FIBER
30 u / 240 g / 6x6
30-40' Thaw / 190-200°
10-15' Oven / 46 cm



61271
BUCKWHEAT LOAF SH
CLEAN LABEL · 100% NATURAL
CONTAINS SOURDOUGH · SOURCE OF FIBER
12 u / 500 g / 6x6 / 45-60' Thaw
180-200° / 20-25' Oven / 33-36 cm



65125
SH LOAF
CLEAN LABEL · 100% NATURAL
CONTAINS SOURDOUGH · SOURCE OF FIBER
12 u / 430 g / 6x6 / 30-40' Thaw
190-195° / 22-28' Oven / 27 cm



68423
**MICHE BOULANGÈRE
BIO SH**
CLEAN LABEL · 100% NATURAL
CONTAINS SOURDOUGH
16 u / 420 g / 6x6 / 45-60' Thaw
180-200° / 20-25' Oven / 17-19 cm



61034
**ORGANIC ORGANIC SOURDOUGH
QUINOA ROUND BREAD SH**
CLEAN LABEL · 100% NATURAL
CONTAINS SOURDOUGH · SOURCE OF FIBER
20 u / 430 g / 6x6 / 45-60' Thaw
180-200° / 20-25' Oven / 17-18 cm

SAINT HONORÉ

FOODSERVICE
FULLY BAKED



FOODSERVICE



66555

SIBARIT SH

72 u / 90 g / 4x8 / 30-45' Thaw
190-210° / 8-10' Oven / 20 cm



68150

DINNER ROLL SH

CLEAN LABEL · 100% NATURAL

50 u / 70 g / 6x6 / 30-40' Thaw
200° / 8-10' Oven / 15 cm



61720

**MINI ROUND
BREAD SH**

CLEAN LABEL · 100% NATURAL

CONTAINS SOURDOUGH

52 u / 130 g / 6x6 / 40' Thaw
220° / 25' Oven / 12 cm

FULLY BAKED



60445

AQUA

FULLY BAKED SH

16 u / 280 g / 6x6 / 40-45' Thaw
180-200° / 4-6' Oven / 46 cm



60435

**DEMI AQUA FULLYBAKED
LOAF SH**

40 u / 130 g / 6x6 / 40-45' Thaw
180-200° / 4-6' Oven / 22 cm

**SAINT
HONORÉ**
BREADS OF AUTHORSHIP



62551
BEER COUNTRY LOAF SH
CONTAINS SOURDOUGH
SOURCE OF FIBER
12 u / 450 g / 6x6 / 30-45' Thaw
170-190° / 20-30' Oven / 22 cm



61548
SPELT COUNTRY LOAF SH
CLEAN LABEL · 100% NATURAL
CONTAINS SOURDOUGH
12 u / 465 g / 6x6 / 50' Thaw
180° / 20-25' Oven / 25 cm



61533
**RAISIN & WALNUT
COUNTRY LOAF SH**
CLEAN LABEL · 100% NATURAL
CONTAINS SOURDOUGH
20 u / 465 g / 6x6 / 30-40' Thaw
190-210° / 20-25' Oven / 22,5 cm



61560
**CHOCOLATE & ORANGE
COUNTRY LOAF SH**
CONTAINS SOURDOUGH
16 u / 270 g / 4x14 / 30-40' Thaw
170-190° / 20-25' Oven / 18 cm



61611
**CORN COUNTRY
LOAF SH**
CONTAINS SOURDOUGH
25 u / 270 g / 6x6 / 20-30' Thaw
170-190° / 20-25' Oven / 23 cm



45170
**SPELT & HONEY
COUNTRY LOAF SH**
SOURCE OF FIBER · NATURAL FERMENT
10 u / 265 g / 6x11 / 30-40' Thaw
190-210° / 10-15' Oven / 24,5 cm



65290
**RUSTIC BREAD
1/2KG SH**
CLEAN LABEL · 100% NATURAL
CONTAINS SOURDOUGH
6 u / 460 g / 4x14 / 40' Thaw
220° / 25' Oven / 20 cm

SAINT HONORÉ

by Pere Gallés

A stylized, cursive signature in white ink, likely belonging to Pere Gallés, positioned below the text 'by Pere Gallés'.

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