

SAINT HONORÉ

by Pere Gallés

Huix



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
SH SPIKE LOAF BREAD
CONTAINS SOURDOUGH
6 u / 800 g / 6X6 / 60' Thaw
200° / 24' Oven / 47 cm



66532
**BAKER'S RUSTIC
SOURDOUGH LOAF**
CLEAN LABEL · CONTAINS SOURDOUGH
100% NATURAL
16 u / 280 g / 6x6 / 30' Thaw
190-200° / 10-20' Oven / 43 cm



65415
BOULE RUSTIQUE SH
CONTAINS SOURDOUGH
6 u / 800 g / 6x6 / 65' Thaw
200° / 26' Oven / 25,5 cm



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



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



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



66765
TORSADE SH
CLEAN LABEL · CONTAINS SOURDOUGH
100% NATURAL
15 u / 380 g / 6x6 / 50-70' Thaw
190° / 15' Oven / 42 cm



63051
**RUSTIC BAGUETE
KALAMATA OLIVES**
CLEAN LABEL · CONTAINS SOURDOUGH
20 u / 350 g / 6x6 / 60' Thaw
190-200° / 10-15' Oven / 45,5 cm



61845
SH RUSTIC NINE SEED LOAF
CLEAN LABEL · 100% NATURAL
CONTAINS SOURDOUGH · OLIVE OIL
18 u / 370 g / 6x6 / 45-70' Thaw
180-200° / 15-18' Oven / 48 cm



61632
**SOURDOUGH LARGE BAKER'S
RUSTIC LOAF**
CLEAN LABEL · CONTAINS SOURDOUGH
100% NATURAL
10 u / 560 g / 6x6 / 60' Thaw
180-200° / 20-25' Oven / 44 cm



67352
VINTAGE BAGUETTE SH
CONTAINS SOURDOUGH
100% NATURAL
20 u / 280 g / 6x5 / 20-30' Thaw
190-210° / 15-20' Oven / 39 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

SAINT HONORÉ

CEREALS / WHOLE GRAINS



CEREALS



65085
**CEREAL COUNTRY
LOAF SH**
CLEAN LABEL · 100% NATURAL
CONTAINS SOURDOUGH
SOURCE OF FIBER
8 u / 650 g / 4x8 / 40' Thaw
180° / 25' Oven / 32 cm



65106
**CEREAL COUNTRY
LOAF SH**
CLEAN LABEL · 100% NATURAL
CONTAINS SOURDOUGH
SOURCE OF FIBER
9 u / 650 g / 6x6 / 40' Thaw
180° / 24' Oven / 33 cm



65851
**WHOLE GRAIN
COUNTRY LOAF**
CLEAN LABEL · 100% NATURAL
CONTAINS SOURDOUGH
SOURCE OF FIBER
16 u / 460 g / 6x6 / 20' Thaw
200° / 15' Oven / 21 cm



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



68792
**SPELT SOURDOUGH
LOAF**
CONTAINS SOURDOUGH
20 u / 300 g / 6x6 / 30' Thaw
190-200° / 10-15' Oven / 44 cm



68193
HALF SPELT SH
CLEAN LABEL · 100% NATURAL
CONTAINS SOURDOUGH
SOURCE OF FIBER
48 u / 150 g / 6x5 / 30-45' Thaw
200° / 15' Oven / 26 cm



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



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



69145
DEMI CEREALIS SH
CONTAINS SOURDOUGH
SOURCE OF FIBER
50 u / 120 g / 6x6 / 20-30' Thaw
180-190° / 10-15' Oven / 20 cm

WHOLE GRAINS



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



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

SAINT
HONORÉ
ORGANIC



BIO

ORGANIC



65127
ORGANIC SPELT LOAF SH
CLEAN LABEL · 100% NATURAL
CONTAINS SOURDOUGH · SOURCE OF FIBER
16 u / 430 g / 6x6 / 20-30' Thaw
170-180° / 22-28' Oven / 28 cm



82972
SH ORGANIC RUSTIC BAGUETTE
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
**ORGANIC SOURDOUGH
BUCKWHEAT LOAF**
CLEAN LABEL · 100% NATURAL
CONTAINS SOURDOUGH · SOURCE OF FIBER
12 u / 500 g / 6x6 / 45-60' Thaw
180-200° / 20-25' Oven / 33 cm



65125
ORGANIC LOAF SH
CLEAN LABEL · 100% NATURAL
CONTAINS SOURDOUGH · SOURCE OF FIBER
12 u / 430 g / 6x6 / 30-40' Thaw
180-185° / 15-20' Oven / 27 cm



68423
**ORGANIC SOURDOUGH OBRADOR ROUND
BREAD**
CLEAN LABEL · 100% NATURAL
CONTAINS SOURDOUGH
16 u / 420 g / 6x6 / 45-60' Thaw
180-200° / 20-25' Oven / 17,5 cm



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



81126
THREE-CUT FLUTE
80 u / 95 g / 4x8 / 30' Thaw
21,5 cm



68150
DINNER ROLL SH
CLEAN LABEL · 100% NATURAL
50 u / 70 g / 6x6 / 30-45' Thaw
200° / 8-10' Oven / **15 cm**



61720
**MINI OBRADOR
ROUND BREAD SH**
CLEAN LABEL · 100% NATURAL
CONTAINS SOURDOUGH
52 u / 130 g / 6x6 / 40' Thaw
220° / 25' Oven / **12 cm**

FULLY BAKED



60445
WATER LOAF 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**



60441
SH MINI BAGUETTE
CONTAINS SOURDOUGH
130 g / 6x13
30' Thaw / **23 cm**

SAINT
HONORÉ
BREADS OF AUTHORSHIP

BREADS OF AUTHORSHIP



62551
BEER COUNTRY LOAF
CONTAINS SOURDOUGH
SOURCE OF FIBER

12 u / 450 g / 6x6 / 30-45' Thaw
170-190° / 20-30' Oven / 22 cm



61548
SPELT COUNTRY LOAF
CLEAN LABEL · 100% NATURAL
CONTAINS SOURDOUGH

12 u / 465 g / 6x6 / 30' Thaw
180-200° / 10-12' Oven / 25 cm



61533
**RAISIN & WALNUT
COUNTRY LOAF**
CLEAN LABEL · 100% NATURAL
CONTAINS SOURDOUGH · SOURCE OF FIBER

20 u / 465 g / 6x6 / 30-40' Thaw
190-210° / 20-25' Oven / 22,5 cm



61560
**CHOCO & ORANGE
COUNTRY LOAF**
CONTAINS SOURDOUGH
SOURCE OF FIBER

16 u / 270 g / 4x14 / 50' Thaw
220° / 20-25' Oven / 18 cm



61611
CORN COUNTRY LOAF
CONTAINS SOURDOUGH

25 u / 270 g / 6x6 / 20-30' Thaw
170-190° / 20-25' Oven / 23 cm



45170
**SPELT & HONEY
COUNTRY LOAF**
CONTAINS SOURDOUGH
SOURCE OF FIBER · NATURAL FERMENT

10 u / 265 g / 6x11 / 30-40' Thaw
190-210° / 10-15' Oven / 24,5 cm



65290
**RUSTIC COUNTRY
LOAF 1/2KG**
CLEAN LABEL · 100% NATURAL
CONTAINS SOURDOUGH

6 u / 460 g / 4x14 / 40' Thaw
220° / 25' Oven / 20 cm



62040
LE NOIR SH
CONTAINS SOURDOUGH
100% NATURAL

12 u / 505 g / 6x6 / 45' Thaw
190-200° / 15-20' 15' Oven | 27 cm



62039
KOMBUCHA LOAF SH
CONTAINS SOURDOUGH
100% NATURAL

12 u / 500 g / 6x6 / 45' Thaw
180-200° / 20-25' 15' Oven | 27 cm

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www.painsainthonore.com