## Bread Types

Most breads can be categorized as pan breads or hearth breads. However, some breads may be difficult to classify because they exhibit characteristics of more than one category. For example, rye breads can be pan breads or hearth breads. The examples in this document are intended to be general guidelines only.

### Pan Bread
- Baked in a pan in a dry oven
- Soft crust
- Rectangular corners
- Easy to slice
- Known as pan or sandwich breads

### Hearth Bread
- Also called Crusty or Artisan Bread
- Baked in a steamy oven, sometimes directly on the bottom
- Crispy crust
- Round or oblong shape
- Includes French, sourdough, and specialty breads

### Sandwich Breads

#### White
- Made from white flour
- Popular for kids

#### Wheat
- Made from enriched or whole grain flours
- Darker and more nutritious

#### Multigrain
- Dense, chewy texture
- Taste depends on variety of seeds or unmilled grains

### French-Type Breads
- Thin crispy crust
- Chewy interior
- Open texture
- Available in baguettes, loaves, rolls, or buns

### Ciabatta
- Gets soft chewy texture from olive oil in the dough
- Interior has big holes
- Slightly sweet and sour taste
- Available in loaves, rolls, or buns

### Focaccia
- Flatbread
- Pizza-like, often topped with a variety of ingredients

### Sourdough Breads
- Tangy taste from lactic acid produced by bacteria in dough
- Variety of shapes and sizes

### Rye Breads

Many rye breads are hearth breads with hard, chewy crusts. Some ryes, however, are sandwich breads with softer crusts.

#### Light
- Finer crumb than other ryes
- Mild rye flavor
- Hard, chewy crust

#### Dark
- Coarser crumb, densest texture
- Hard, chewy crust

#### Pumpernickel
- Darkest rye
- Coarser crumb with a dense texture
- German pumpernickel is baked in square pans with lids

#### Medium
- Crumb similar to light rye
- Hard, chewy crust

#### Marble
- Dark rye or pumpernickel dough marbled with light rye dough

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