



3/23/2023

Epi Breads 2023

Customers for Life. Team Members for Life.



Epi Breads was founded in 1985, with a foundational emphasis based upon
Pride in our Products, Commitment to our Quality, and Passion to deliver to our Customer's Requests!

Epi Breads product line up offers a diverse assortment of custom breads, formulated especially to meet the needs of our customer base all across America. **Epi's manufacturing processes are unique to the US bakery industry, replicating the baking process you would only find at the local corner bakeries throughout Western Europe!** Epi's products can be found in multiple segments for major chains across the country: Quick serve, casual, fast casual, fine dining, retail bakery-deli and convenience stores.

Epi Breads was recently acquired by the AUA Private Equity Partners, LLC. AUA is an operationally focused consumer products and service sector group and will bring a wealth of consumer insights and operational capital to prepare Epi Breads for its continued rapid growth in both the foodservice and retail bakery deli segments.

With over 150 years experience in bakery research, development, and commercialization, our seasoned development teams that are based in each facility can quickly fill your product request to meet your specific needs.

From our two strategically located bakeries; our new state-of-the-art, high-speed facility in Atlanta, Georgia and our high-speed facility in Muskegon, Michigan, EPI Breads can service customers across all 50 states for both food service and retail bakery-deli. Each of these locations offer full customization, high-speed processing, research and development capabilities, frozen warehousing and nationwide shipping capabilities from each facility!

"Epi Breads-Baking Your Wildest Dreams!"

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Yesterday. Today. Tomorrow.



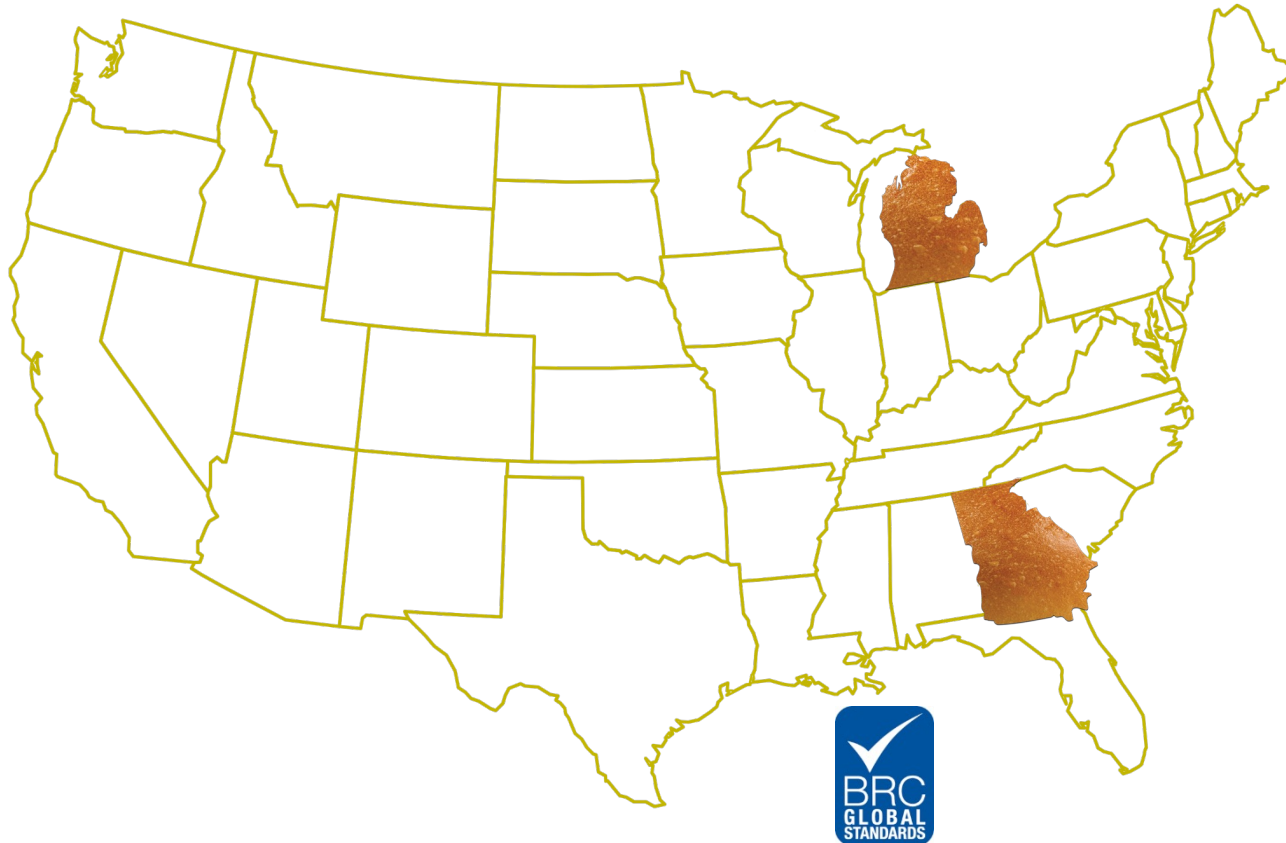
- Founded on **Pride** in our products, **Commitment** to our quality, and **Passion** for our customers.
- Offering a diverse assortment of **custom breads**.
- Serving **multiple segments** for major chains across the U.S. including quick serve, casual, fast casual, fine dining, retail bakeries, deli and convenience stores.
- With **seasoned research and development** teams in each plant, we can quickly fill your product request to your specific needs.



EPI Breads Plant Locations



From our strategically located bakeries, Epi Breads can ship to customers across all 50 states for both Food Service and Retail. All locations offer full customization, turnkey processing, research and development and combined nationwide shipping capabilities.



Atlanta, GA: Home of our corporate office. Our new state-of-the-art baking facility officially opened on November 4, 2021 constructed to maintain the quality you've come to expect from EPI Breads. We've also added additional resources to expand our R&D capabilities.

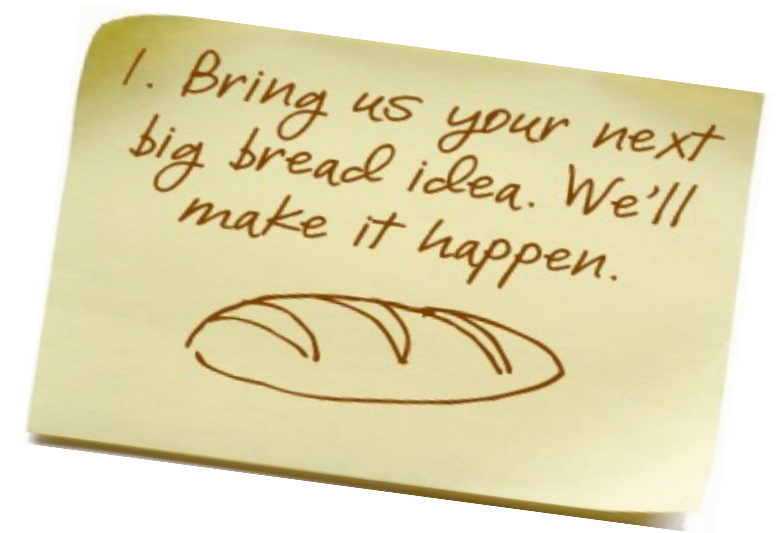
Muskegon, MI: Acquired in 2015 to provide additional capacity, improved logistics and a focus online expansions.

Innovation *Customization, an Epi Strength!*



From ideation to concept, prototype to finished product, we work hand in hand with your culinary team to deliver products that build your brand and drive traffic to your stores.

- Customers can present to Epi their R&D initiatives for either commercialization or reformulation.
- Focused on the development of new ideations that will enhance your brand identity.
- Our R&D team works diligently to develop your product, providing bread options to marry up with your specific serving recommendations.
- Based on your direction and approval, we finalize the formula, baking process and shipping requirements to specification ensuring proper store-level execution.
- Bakery-trained full-time R&D developers, with over 100 years of benchtop and commercialization experience.



Epi Classics

The Breads That Made us Popular



- ✧ **Crusty French Hoagies**
- ✧ **Artisan Crusty Baguettes**
- ✧ **Multi-purpose Brioche Buns**
- ✧ **Slider Combo Offerings**
- ✧ **8" & 11" Authentic Par-bake Cuban Hoagies**
- ✧ **European Style Rustic Sour Ciabattas**
- ✧ **Table Breads:** Multigrain • Crusty French Rolls • Ciabatta Dipping Bread
• Sour Dough • Brioche and Rolls



Four-Cheese Bread

A Proven Winner in Foodservice



Try our cheese bread



12" Four Cheese Hoagie Code: #11149 | 6-4ct Case Pack

Innovation to Classics

Our Hoagie Selections



7.75" French Hoagie

- Code # 11054
- 9-6ct Case Pack
- 180 Frozen
- 5-7 Day Ambient



7.75" Sweet Wheat Hoagie

- Code # 11053
- 9-6ct Case Pack
- 180 Frozen
- 5-7 Day Ambient



12" Four Cheese Hoagie

- Code # 11149
- 6-4ct Case Pack
- 180 Frozen
- 5-7 Day Ambient

Hoagies also available in 6", 7", 8" 9", 10", 12", 16" and 22"

Par-Baked Cuban Breads

From an Authentic Cuban Sandwich Recipe



Created from an original recipe used in a Ybor City, Florida Cuban sandwich restaurant, Epi's par-baked Cuban bread lineup was developed for Cuban sandwiches, or any other pressed sandwich application using a grill top or panini grill.

Once pressed, a crusty outside and fluffy inside inner grain replicates the Cuban sandwich you'd find in a Havana coffee shop or on the streets of Ybor City.

You can be sure any Cuban or pressed sandwich using Epi Cuban bread will be the most requested item on your deli-sandwich menu!



Epi's Greatest New Product Innovation

The Chicken Sandwich Bun



“New Chicken Sandwich Making Headlines”

“The Chicken Sandwich Is Here to Save America”

“The Chickening: Sandwich Creating Quite the Frenzy”

“The chicken sandwich is back and people are losing their minds”

“Chicken Sandwich Envy”



“A Chicken Sandwich and a Tactic to Set Off a Twitter Roar”

“What is the secret chicken sandwich recipe?”

“Fans choose sides in the 'Chicken Sandwich War' of our time”

“Viral Chicken Sandwich”

“Chicken sandwich mania”

- Code # TBD
- Case Pack: TBD
- 180 Days Frozen
- 5-7 Days Ambient

New Innovation | Flavor Conference 2021

EPI's R&D Teams innovated and developed the next generation of sandwich carriers



Avocado Toast featuring pickled avocado relish, carrot bacon, sliced heirloom tomato and lemon dressed mizuna.

EPI Bread: 3.5" Multigrain, Multiseed Round Brioche Slider.



New Innovation | Flavor Conference 2021

EPI's R&D Teams innovated and developed the next generation of sandwich carriers



Spicy Flounder Torta featuring smoky ancho and cilantro slaw, Serrano pico de gallo, crema and pan telara. **EPI Bread:** 3.75" Crusty Oval French Slider Bun.



New Innovation | Flavor Conference 2021

EPI's R&D Teams innovated and developed the next generation of sandwich carriers



Australian Grassfed Beef Slider with “the Lot” featuring a smash griddled Australian grassfed beef patty topped with ETA BBQ sauce, shredded lettuce and a relish of lacto-fermented beet, roasted pineapple and tomato.

EPI Bread: 3.5” and 4” Hi-Shine Sweet Hawaiian Potato Flour Bun.





epi breads

2023 Epi Breads Product List



epi breads

I. Cheese Products-Specialty Products-Cuban Hoagies

Epi Breads #	Description
	Cheese Products
TBD	3.25" 4-Cheese sliders-4/45 ct.
48001	4" 4-Cheese Brioche Bun-16/6 ct.
47509	12" 4-Cheese French Hoagies-hinged-6/4 ct.
TBD	7.75" Cheese Hoagie
	Specialty Products
3337	4.25" Crimp Round Bread Sour Dough-sliced-19 usable slices
13322	5.5" by 4.5" Bollio Torta Roll-8/6ct. Hinge sliced
	Y'Bor City, Florida Par-Baked Cuban Hoagies
10005	8" Par-baked Cuban hoagie-unsliced-8/5 ct.
10006	11" Par-baked Cuban hoagie-unsliced-6/5 ct.

III. Ciabatta-Potato Roll Table-Basket Breads

Epi Breads #	Description
74705	Stone Ground Potato roll-2.5" by 2.5" "Heat 'n Serve" basket rolls 4/48 ct.
60015	7" by 3" Old World Sour Table Ciabatta loaf-unsliced-40 ct.
21114	4" by 4" Old World Sour Ciabatta Sandwich bun-hinge sliced-12/8 ct.
10039	5" French round soup boule-table bread-scored top-2/18 ct.
10965	5.5" Round Sweet Wheat boule-scored top-2/10 ct.
13480	6" Round Crusty Sour Dough boule-scored top-2/20 ct.

II. Hoagies & Subs

Epi Breads #	Description
10054	6" European Soft French-score top-hinged 12/6 ct.
10468	7" Extra Wide French-score top-hinged 9/6 ct.
40663	7" Extra Wide French-score top-hinged 9/6 ct.
10041	7" Extra Wide Crusty French-score top-hinged-9/6 ct.
10032	7" French scored top-hinged 12/6 ct. bags
11145	7.75" Crusty French Hoagie-score top-hinged-12/6 ct.
10025	8" Extra Wide Crusty French-score top-hinged 8/6 ct.
11023	8" Soft Sub Sandwich roll-5 score top-hinged-8/6 ct.
10089	8" Crusty French-score top-hinged-8/6 ct.
10078	9.5" Crusty French-score top-unsliced-9/5 ct.
10061	10" French Mini Baguettes-heavy score-hinged-9/6 ct.
11065	10" Soft Sub-heavy score-hinged-9/5 ct.
10048	12" French Sub-heavy score-hinged 6/6 ct.
10943	12" French Bakery-Deli sandwich sub-unsliced-9/5 ct.
11148	12" Sweet Grain-score top-hinged-6/4 ct.
10049	13.5" French-score top-unsliced-8/4 ct.
10053	22" French Parisian Loaf-unsliced-2/6 ct.
10473	22" Crusty French Baguette-heavy score-unsliced-2/12 ct.

Buns & Rolls

Epi Breads #	Description
11135	4" Brioche Buns Light shine top-hinged-10/6 ct.
11138	4" Brioche Buns Light shine top-hinged-16/6 ct.
10731	4.75" Brioche Sandwich Bun-hinged-8/6 ct.



Thank you for this opportunity.

The Epi Breads Team looks forward to a successful partnership!

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Epi Breads

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Atlanta | Muskegon

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