



Rising to your expectations



home



previous



next



index



show menu



print



zoom in



zoom out



save



help



Contents

[Introduction](#)

[Continental breads in the bag](#)

[Straight from the oven](#)

[Let's all get stuffed](#)

[Selling like hot cakes](#)

[The proof is in the pudding](#)

[Three steps to heaven](#)

[Contact us](#)

[Help](#)



[home](#)



[previous](#)



[next](#)



[index](#)



[show menu](#)



[print](#)



[zoom in](#)



[zoom out](#)



[save](#)



[help](#)



No-one knows better than you that the world's a big place, but our international supply network can help to make it smaller. We offer premium quality bakery products, checked for consistency, packed to client specification and distributed to almost any airport around the globe.

Simply leave the supply headaches to us. Not only will we make sure you get the finest bread, savoury snacks, cakes and melt-in-the-mouth patisseries wherever and whenever you need them, but we can guarantee they will be oven-fresh.

As a one-stop-shop, we've an impressive track-record in

Bakery solutions to go!

providing consistent quality without the hassle. We deliver frozen, chilled or ambient products, all hygienically pre-packed and labelled to your specification for absolute freshness. Besides meeting health and safety requirements, we also organise Just-in-Time deliveries and manage the supply chain, leaving you to concentrate on what you do best – flying.

We may be small, but that's what keeps us fast, flexible and focused on making your life easier. Whether you want to wow First Class or impress Economy, we can tailormake orders to suit your needs. Our diligence in tracking high street trends also means we can give you a competitive edge.

Certainly, your success is in our interests. Don't forget, your customers are ultimately our customers, so we want to help you build their loyalty.

For that reason, you can rest assured that when it comes to getting value for money and an excellent commercial deal, we won't let you down.

We promise we'll exceed your expectations so that you can exceed those of the people who travel with you.



home



previous



next



index



show menu



print



zoom in



zoom out



save



help





We aren't like other suppliers. For a start we offer you an unbeatable choice of over 39 speciality breads and rolls from the finest Continental bakeries. There's everything from crusty ciabattas to perfect soft white rolls, all baked using the highest quality ingredients. You can take your pick from rye, multigrain or stone-oven baguettes, from mini pumpkin, poppy seed or sesame rolls, and from red pepper, pesto or rosemary focaccia.

Of course it's an agonising choice, which is why we also offer a customised mix of rolls in our oven-ready bags. You simply decide

Continental breads in the bag

what will impress your First Class or Economy passengers and we package and label the selection to ensure minimal handling.

All your onboard team have to do is pop the bags in the oven and let the tantalising aroma of freshly-baked bread do the rest. When it's ready, simply open the bag and tip your speciality breads into a basket. Hey presto - ready to serve.

It's not rocket science...we simply know what we are doing



home



previous



next



index



show menu



print



zoom in



zoom out



save



help



Once our melt-in-the-mouth pastries are out of the oven, no-one will be able to resist their heady aromas. And believe us, they taste irresistible, too.

For the discerning traveller, we've got everything from buttery croissants and vanilla pastries to naughty-but-nice pain au chocolate and the loveliest, twirliest vanilla and raisin whirls. You barely need to lift a finger. All our pastries are custom-packed on ovenable trays and sealed with ovenable film, which

Straight from the oven

minimises handling, reduces the cost and more importantly ensures perfect quality. We'll also guarantee you that just-baked freshness.

Our experience of supplying top-quality bakery products worldwide will make sure you look good - whether it's afternoon tea over New York or breakfast over Rome.

If your expectations are high, we'll take you higher.



home



previous



next



index



show menu



print



zoom in



zoom out



save



help



Banish all thoughts of sandwiches. If you really want to impress those hungry high-flyers, try our new range of upmarket savoury paninis and baguettes.

We've an exciting choice of fillings, ranging from exotic Moroccan-style vegetables with apricots, dates and aromatic herbs and spices, to the more simple ham and cheese, so there's something to satisfy every palate.

As usual, we put you first, so we deliver all of our snacks frozen to maintain absolute freshness and aid hassle-free service. Your onboard team can

Let's all get stuffed

then simply defrost and serve them at room temperature or heat them up in our convenient ovenable film.

Why not dress them up on plates with a fresh salad garnish for a First Class treat, or offer them as a tasty hand-held snack in Economy.

However you serve them, we know they'll hit the spot.



home



previous



next



index



show menu



print



zoom in



zoom out



save



help



If you want to give today's demanding passenger a sweeter experience, let them eat cake.

But if you really want to make an impression, let them eat our cake.

Everyone loves our scrumptious brownies and flapjacks, but we can promise you that our cherry and coconut bars, honey jacks, jumble bars and farmhouse bars will go down like hot cakes, too.

Besides being delicious, the beauty of this selection is that each cake is wrapped for freshness so you can include them in second

Selling like hot cakes

service as a welcome treat, pop them into deli bags – or even sell them in your onboard sales programme.

Flexibility is our middle name...



home



previous



next



index



show menu



print



zoom in



zoom out



save



help



The proof is in the pudding

Forget your passengers, we defy you to resist one of our mouth-watering desserts. You could certainly try to say no to our delightfully fruity poire belle Hélène, tangy fruit fools, or wicked butterscotch cheesecake – but you'll never get past our thrillingly decadent raspberry crème brûlée.

Go on, succumb. All our desserts are carefully packaged, so there's no mess and no hassle - you can just sit back and enjoy.

As for your passengers, by the time they have savoured their first

spoonful of deep, dark chocolate-laden profiterole they will already be transported to cloud nine.

Better loosen your seatbelts and prepare for take-off.



home



previous



next



index



show menu



print



zoom in



zoom out



save



help





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home



previous



next



index



show menu



print



zoom in



zoom out



save



help



Using the navigation bar

A navigation bar is provided at the bottom of each page of this e-brochure to make browsing it easy. Please follow the simple instructions on the right to navigate through this e-brochure.

Help



Takes the document back to the beginning.



This will take the document back to the previous page.



This will take the document back to the next page.



Takes the document to the Index page.



This will allow the Acrobat toolbar to be visible if pressed once and it will also make it disappear if already visible.



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home



previous



next



index



show menu



print



zoom in



zoom out



save



help

