

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

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

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

Medium



- Crumb similar to light rye
- Hard, chewy crust

Dark



- Coarser crumb, densest texture
- Hard, chewy crust

Marble



- Dark rye or pumpernickel dough marbled with light rye dough

Pumpernickel



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

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

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