



Did you know?

November is Bread Month!

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Bread Facts from Around the World:

- Spain: Bread is called "pan", and has the most different types of bread (approximately 315). There is a region called "Tierra del Pan" (land of the bread).
- Britain and the United States: The most widely consumed type of bread is soft-textured with a thin crust and is sold ready-sliced in packages.
- South Asia (India, Pakistan, etc.): Roti or Chapati, types of flat breads, are commonly used. A variant uses mustard flour rather than white flour.
- Morocco & West North Africa: A round bread which is roughly four inches tall is used to eat most of the Mediterranean's watery cuisine.
- Scotland: Another form of bread called plain bread is also consumed --plain bread loaves are noticeably taller and thinner, with burned crusts at only the top and bottom of the loaf.
- France: Pan bread is known as pain de mie and is used only for toast or for making stuffing; standard bread (in the form of baguettes or thicker breads) has a thick crust and often has large bubbles of air inside
- Italy: Focaccia is popular in Italy, and is known in Provence as fougasse or as fouace in the rest of southern France.
- China: The traditional Chinese bread is Mantou, made from a white flour dough that is mostly eaten in Northern China.
- Germany (followed by Chile): The two biggest consumers (per capita) of bread.