

# RYAN'S ARBUTUS BREADS COMPANY LTD. OUR COMMITMENT

# Arbutus Breads Product Book



Sourdough Bread that has fed humanity for 4000 years.

We are committed to producing natural artisan products using traditional methods. We are committed to product quality & customer satisfaction at Ryan's Arbutus Breads Company Ltd. All our products are produced using the finest natural ingredients and under strict food safety & quality management conditions to ensure that our products reach the customer in perfect condition. All our products are fully traceable to source. Declan Ryan's Arbutus Breads Ltd. Mayfield Cork

> Tel: 021-4505820 Email: info@arbutusbread.com

# About Us

Declan Ryan started Arbutus Bread in 1999, after selling the Arbutus Lodge Hotel. Having always had an interest in bread and with retirement came time to bake, experiment and learn more about bread.

Learning from bakers in both San Francisco and France influences can be seen in the bread that we product today at Arbutus Bread. We bake a wide range of breads from yeast breads, sourdough loaves to traditional Irish soda along with French pastries.

Arbutus Bread now has international crew of 8 bakers coming from Ireland, Latvia, Hungary, Poland, Romania, South Korea.

The bakery is located in Mayfield, our team is hard working, passionate and dedicated to creating great bread. We work through the night to ensure a fresh delivery of bread to your business.







# Sourdoughs

Sourdough Bread that has fed humanity for 4000 years.



# WHOLEMEAL SOURDOUGH

**Product Description** 



# A WHOLEMEAL SOURDOUGH ROUND LOAF MADE FROM A FRENCH TRADITION FLOUR THAT IS SPECIFICALLY DESIGNED TO WORK WITH SOURDOUGH & WHOLEMEAL

### **Product Attributes**

Dense, intense flavour. Good Crust. Has a square cut pattern on crust. No added sugar. Approximate Weight 900g

Storage Information		Is this Product	
Store in a cool dry place aw	ay from direct sunlight.	Suitable for Vegetarians (Ovo-lacto)	Yes
		Suitable for Vegans	Yes
Shelf Life	Best before 1 day Use by 5 Days	Available Par-Baked	Yes

# Ingredients

Water, Wheat Flour (**Wheat**), Brown Flour (**Wheat**), Sourdough(15%)(**Wheat**), Rye Flour (**Rye**), Salt, Yeast, Melior Plus Precuit (Vital **Wheat** Gluten, **Wheat** Flour, Emulsifier: E472e (rapeseed), Flour Treatment Agent: Ascorbic Acid, Enzyme: Glucose Oxydase (**Wheat**))

Within the Bakery we make a large variety of products. While we follow strict Food Safety guidelines unfortunately, we cannot guarantee any product is free from allergens due to the potential cross contamination risks from product, people and the environment.

If you have any concerns on ingredients please contact the bakery

Typical Values	per 100g
Energy kJ	1004
Energy KCal	239
Fat	1.3g
Of which Saturated Fat	0.2g
Carbohydrates	48.4g
Of which Sugar	1.1g
Fibre	4.6g
Protein	8.2g
Salt	0.98g

# PRODUCT NAME Bulk Fermentation Wholemeal Sourdough

Allow 48 hours for delivery



**Product Description** 

# A WHOLEMEAL SOURDOUGH ROUND LOAF MADE FROM A FRENCH TRADITION FLOUR THAT IS SPECIFICALLY DESIGNED TO WORK WITH SOURDOUGH & WHOLEMEAL

**Product Attributes** 

Dense, intense flavour. Good Crust.

**Approximate Weight 800g** 

Storage Information	
---------------------	--

Store in a cool dry place away from direct sunlight.

Shelf Life

Best before 1 day Use by 5 Days

# Ingredients:

Water, Wheat Flour (**Wheat**), Brown Flour (**Wheat**) Rye Flour (**Rye**), Sourdough(20%)(**Wheat**), Salt

Within the Bakery we make a large variety of products. While we follow strict Food Safety guidelines unfortunately, we cannot guarantee any product is free from allergens due to the potential cross contamination risks from product, people and the environment.

If you have any concerns on ingredients please contact the bakery

Is this Product		
Suitable for Vegetarians (Ovo-lacto)	Yes	
Suitable for Vegans	Yes	
Available Par-Baked	No	

Typical Values	per 100g
Energy kJ	1379
Energy KCal	324
Fat	1.9g
Of which Saturated Fat	0.3g
Carbohydrates	66.6g
Of which Sugar	1.3g
Fibre	11.1g
Protein	14.3g
Salt	10.4g

# PRODUCT NAME WHITE SOURDOUGH



**Product Description** 

# A WHITE SOURDOUGH ROUND LOAF MADE FROM A FRENCH TRADITIONAL FLOUR THAT IS SPECIFICALLY DESIGNED TO WORK WITH SOURDOUGH.

**Product Attributes** 

Chewier and crustier than regular bread with small blisters on crust. No sour flavour but more intense 'bready' flavour. Has three distinctive slash cuts on crust. Approximate Weight 600g

Store in a cool dry place away from direct sunlight.		
Shelf Life	Best before 1 day Use by 5 Days	

<u>Ingredients</u>: Wheat Flour (**Wheat**), Water, Sourdough(15%) (**Wheat**), Rye Flour (**Rye**), Salt, Yeast, Fermenson Presitge (Water, **Wheat** Flour, Dextrose, Baker's Salt, Starter Culture (**Wheat**))

Within the Bakery we make a large variety of products. While we follow strict Food Safety guidelines unfortunately, we cannot guarantee any product is free from allergens due to the potential cross contamination risks from product, people and the environment.

If you have any concerns on ingredients please contact the bakery

Is this Product	
Suitable for Vegetarians (Ovo-lacto)	Yes
Suitable for Vegans	Yes
Available Par-Baked	Yes

Nutrition Information	
Typical Values	per 100g
Energy kJ	958
Energy KCal	229
Fat	0.9g
Of which Saturated Fat	0.1g
Carbohydrates	46.7g
Of which Sugar	1.1g
Fibre	2g
Protein	6.8g
Salt	0.89g

# PRODUCT NAME WHITE SEEDED SOURDOUGH

**Product Description** 



A WHITE SOURDOUGH ROUND LOAF MADE FROM A FRENCH TRADITIONAL FLOUR THAT IS SPECIFICALLY DESIGNED TO WORK WITH SOURDOUGH.

#### **Product Attributes**

Chewier and crustier than regular bread with small blisters on crust. No sour flavour but more intense 'bready' flavour. Poppy, sesame & fennel seeds are added to the crust and three distinctive slash cuts on crust. Approximate Weight 600g

Storage	Information
Storage	mormation

Store in a cool dry place away from direct sunlight.

Shelf Life

Best before 1 day Use by 5 Days

<u>Ingredients</u>: Wheat Flour (**Wheat**), Water, Sourdough(15%)(**Wheat**), Rye Flour (**Rye**), Salt, Yeast, Poppy Seed, **Sesame Seeds**, Fennel Seeds, Fermenson Presitge (Water, **Wheat** Flour, Dextrose, Baker's Salt, Starter Culture (**Wheat**)).

Within the Bakery we make a large variety of products. While we follow strict Food Safety guidelines unfortunately, we cannot guarantee any product is free from allergens due to the potential cross contamination risks from product, people and the environment.

If you have any concerns on ingredients please contact the bakery

Is this Product	
Suitable for Vegetarians (Ovo-lacto)	Yes
Suitable for Vegans	Yes
Available Par-Baked	Yes

Nutrition Information	
Typical Values	per 100g
Energy kJ	958
Energy KCal	229
Fat	0.9g
Of which Saturated Fat	0.1g
Carbohydrates	46.7 <u>9</u>
Of which Sugar	1.1g
Fibre	2g
Protein	6.8g
Salt	0.89
	Typical Values Energy kJ Energy KCal Fat Of which Saturated Fat Carbohydrates Of which Sugar Fibre Protein

# Bulk Fermentation White Sourdough

**ALLOW 48 HOURS FOR DELIVERY** 

**Product Description** 



A WHITE SOURDOUGH ROUND LOAF MADE FROM A FRENCH TRADITIONAL FLOUR THAT IS SPECIFICALLY DESIGNED TO WORK WITH SOURDOUGH.

**Product Attributes** 

Chewier and crustier than regular sourdough. Strong sourdough flavour 900g

Storage Inf	formation	
Store in a cool dry place away from d	lirect sunlight.	
Shelf Life	Best before 1 day Use by 5 Days	

# **Ingredients:**

Wheat Flour (Wheat), Water, Sourdough(25%)(Wheat), Salt

Within the Bakery we make a large variety of products. While we follow strict Food Safety guidelines unfortunately, we cannot guarantee any product is free from allergens due to the potential cross contamination risks from product, people and the environment.

If you have any concerns on ingredients please contact the bakery

Is this Product	
Suitable for Vegetarians (Ovo-lacto)	Yes
Suitable for Vegans	Yes
Available Par-Baked	No

Typical Values	per 100g
Energy kJ	918
Energy KCal	219
Fat	0.8g
Of which Saturated Fat	0.1g
Carbohydrates	44.7g
Of which Sugar	0.9g
Fibre	2g
Protein	6.5g
Salt	1.34g

# PRODUCT NAME RYE & SPELT SOURDOUGH



A SOURDOUGH RYE LOAF

**Product Attributes** 

**Product Description** 

A rich sour rye bread with a hard crust and intense flavour. Approximate Weight 600g

Storage Int	formation
-------------	-----------

Store in a cool dry place away from direct sunlight.

Shelf Life

Best before 1 day Use by 5 Days

Ingredients: Spelt Flour(**Spelt**), Water, Rye Flour (**Rye**), Sourdough(12%) (**Rye**), Salt, Yeast, Colour: Ammonia Caramel

Within the Bakery we make a large variety of products. While we follow strict Food Safety guidelines unfortunately, we cannot guarantee any product is free from allergens due to the potential cross contamination risks from product, people and the environment.

If you have any concerns on ingredients please contact the bakery

Is this Product	
Suitable for Vegetarians (Ovo-lacto)	Yes
Suitable for Vegans	Yes
Available Par-Baked	Yes

#### Nutrition Information per **Typical Values** 100g Energy kJ 879 Energy KCal 210 Fat 0.8a Of which Saturated Fat 0.1g Carbohydrates 42.5q Of which Sugar 1g Fibre 1.9q Protein 6.7q Salt 1.01g

# PRODUCT NAME MULTI-SEED LOAF

**Product Description** 



A MULTI-SEED LOAF PREDOMINANTLY SOURDOUGH WITH A TOUCH OF RYE FLOUR (also available in a pan for sandwiches)

**Product Attributes** 

Crunchy texture, with a nutty flavour Approximate Weight 600g

Storage Information
---------------------

Store in a cool dry place away from direct sunlight.

Shelf Life

Best before 1 day Use by 5 Days

Ingredients:

Wheat Flour (Wheat), Water, Sourdough(11%)(Wheat), Rye Flour (Rye), Seed Mix (5%)(Kibbled Wheat, Linseed, Sunflower, Millet), Salt, Yeast, Fermenson Presitge (Water, Wheat Flour, Dextrose, Baker's Salt, Starter Culture (Wheat))

Within the Bakery we make a large variety of products. While we follow strict Food Safety guidelines unfortunately, we cannot guarantee any product is free from allergens due to the potential cross contamination risks from product, people and the environment.

If you have any concerns on ingredients please contact the bakery

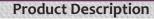
Is this Product	
Suitable for Vegetarians (Ovo-lacto)	Yes
Suitable for Vegans	Yes
Available Par-Baked	Yes

10100-00100-00100-00100-00100-00100-00100-00100-00100-00100-00100-0010-0010-0010-0010-0010-0010-0010-0010-0010	Typical Values	per 100g
	Energy kJ	1004
10.01.01.01.01	Energy KCal	240
101101201201	Fat	2.2g
	Of which Saturated Fat	0.3g
A 12 12 12 12 12	Carbohydrates	46.2g
11111111111111111	Of which Sugar	1.1g
108 208 2 Mail	Fibre	1.9g
	Protein	7.2g
	Salt	0.83g

# SODAS



# PRODUCT NAME BROWN SODA CAKE



## A TRADITIONAL WEST CORK RECIPE SODA BREAD

**Product Attributes** 

A nutritious wholesome bread with a dense texture and distinctive nutty & sweet flavour. No added sugar.

Approximate Weight

1.4kg

per 100g

St	orage Information	
Store in a cool dry place a	way from direct sunlight.	
Shelf Life	Best before 1 day Use by 5 Days	

# **Ingredients:**

Buttermilk (Milk), Wholemeal Flour (Wheat), Wheat Flour (Wheat), Oatmeal (Oats), Egg, Sunflower Oil, Cream(Milk), Cream Of Tartar (Emulsifier:E450a; Wheat Flour, Salt), Raising Agent: Sodium Bicarbonate; Salt

Within the Bakery we make a large variety of products. While we follow strict Food Safety guidelines unfortunately, we cannot guarantee any product is free from allergens due to the potential cross contamination risks from product, people and the environment.

If you have any concerns on ingredients please contact the bakery

Is this Product	
Suitable for Vegetarians (Ovo-lacto)	Yes
Suitable for Vegans	No
Available Par-Baked	No

# Nutrition Information Typical Values Energy kJ

Energy kJ	911
Energy KCal	216
Fat	5.1g
Of which Saturated Fat	1.4g
Carbohydrates	36g
Of which Sugar	3.2g
Fibre	3.4g
Protein	6.4g
Salt	1.31g

# **SODA PAN LOAF**

**Product Description** 

## A TRADITIONAL WEST CORK RECIPE SODA BREAD

**Product Attributes** 

A nutritious wholesome bread with a dense texture and distinctive nutty & sweet flavour. No added sugar.

Approximate Weight

 Storage Information

 Store in a cool dry place away from direct sunlight.

 Shelf Life
 Best before 1 day Use by 5 Days

# **Ingredients:**

Buttermilk (**Milk**), Wholemeal Flour (**Wheat**), Wheat Flour (**Wheat**), Oatmeal (**Oats**), **Egg**, Sunflower Oil, Cream(**Milk**), Cream Of Tartar (Emulsifier:E450a; **Wheat** Flour, Salt), Raising Agent: Sodium Bicarbonate; Salt

Within the Bakery we make a large variety of products. While we follow strict Food Safety guidelines unfortunately, we cannot guarantee any product is free from allergens due to the potential cross contamination risks from product, people and the environment.

If you have any concerns on ingredients please contact the bakery

Is this Product	
Suitable for Vegetarians (Ovo-lacto)	Yes
Suitable for Vegans	No
Available Par-Baked	No

850g

# Nutrition Information

Typical Values	per 100g
Energy kJ	911
Energy KCal	216
Fat	5.1g
Of which Saturated Fat	1.4g
Carbohydrates	36g
Of which Sugar	3.2g
Fibre	3.4g
Protein	6.4g
Salt	1.31g

#### CONTACT

# **French Pastries**



# **BUTTER CROISSANT**

#### **Product Description**



#### CROISSANT

**Product Attributes** 

Made with 100% real unsalted butter. No vegetable fats or trans fats are used. Delicious flaky crust & fluffy buttery centre.

**Approximate Weight** 

	Storage In	formation	
20000	Store in a cool dry place away from c	lirect sunlight.	
	Shelf Life	Best before 1 day	

# **Ingredients:**

Wheat Flour (**Wheat**), Water, Dry Butter(**Milk**), **Milk**, Sugar, Salt, Yeast, Melior Plus Precuit (Vital **Wheat** Gluten, **Wheat** Flour, Emulsifier: E472e (rapeseed), Flour Treatment Agent: Ascorbic Acid, Enzyme: Glucose Oxydase (**Wheat**)), **Egg** Wash.

Within the Bakery we make a large variety of products. While we follow strict Food Safety guidelines unfortunately, we cannot guarantee any product is free from allergens due to the potential cross contamination risks from product, people and the environment.

If you have any concerns on ingredients please contact the bakery

Yes
No
No

Typical Values	per 100g
Energy kJ	2325
Energy KCal	560
Fat	35.5g
Of which Saturated Fat	22.4g
Carbohydrates	51.6g
Of which Sugar	7.8g
Fibre	2g
Protein	7.1g
Salt	1.08g

# **CHOCOLATINE/PAIN AU CHOCOLATE**

**Product Description** 



### pain au chocolate

**Product Attributes** 

Made with 100% real butter. No vegetable fats or trans fats are used. Contains the finest French Chocolate

**Approximate Weight** 

	Storage Information		
	Store in a cool dry place away from direct sunlight.		
No. of Contraction	Shelf Life	Best before 1 day	

# Ingredients:

Wheat Flour (Wheat), Water, Dry Butter(Milk), Milk, Sugar, Chocolate (9%)(Sugar, Dextrose, Cocoa Mass, Cocoa Butter, Emulsifier: sunflower Lecithin, Natural Vanilla Extract), Salt, Yeast, Melior Plus Precuit (Vital Wheat Gluten, Wheat Flour, Emulsifier: E472e (rapeseed), Flour Treatment Agent: Ascorbic Acid, Enzyme: Glucose Oxydase (Wheat)), Egg Wash.

Within the Bakery we make a large variety of products. While we follow strict Food Safety guidelines unfortunately, we cannot guarantee any product is free from allergens due to the potential cross contamination risks from product, people and the environment.

If you have any concerns on ingredients please contact the bakery

Is this Product	
Yes	
No	
No	

75g

Typical Values	per 100g
Energy kJ	2206
Energy KCal	532
Fat	34.8g
Of which Saturated Fat	21.9g
Carbohydrates	46.8g
Of which Sugar	9.3g
Fibre	2.8g
Protein	6.8g
Salt	0.1g

# PAIN AU RAISIN (DANISH)

#### **Product Description**



PAIN AU RAISIN (DANISH PASTRY)

**Product Attributes** 

Made with 100% real butter. No vegetable fats or trans fats are used in the pastry. Contains the finest sun-dried Turkish sultanas

**Approximate Weight** 

Storage Inf	formation	
Store in a cool dry place away from direct sunlight.		
Shelf Life	Best before 1 day	

<u>Ingredients:</u> Wheat Flour (**Wheat**), Water, Dry Butter(**Milk**), **Milk**, Sugar, Raisins, Custard (Sugar, Modified Starch, **Milk** Protein, Dextrose, Vegetable Fat (Coconut, Palm), Thickener: E401; Starch Syrup, Emulsifier: E472b; Flavour, Colours: E160b, E101),Salt, Yeast, Melior Plus Precuit (Vital **Wheat** Gluten, **Wheat** Flour, Emulsifier: E472e (rapeseed), Flour Treatment Agent: Ascorbic Acid, Enzyme: Glucose Oxydase (**Wheat**)), **Egg** Wash.

Within the Bakery we make a large variety of products. While we follow strict Food Safety guidelines unfortunately, we cannot guarantee any product is free from allergens due to the potential cross contamination risks from product, people and the environment.

If you have any concerns on ingredients please contact the bakery

Is this Product	
Suitable for Vegetarians (Ovo-lacto)	Yes
Suitable for Vegans	No
Available Par-Baked	No

75g

Typical Values	per 100g
Energy kJ	2068
Energy KCal	496
Fat	19.6g
Of which Saturated Fat	12.5g
Carbohydrates	71.3g
Of which Sugar	37.8g
Fibre	1.5g
Protein	5.1g
Salt	0.55g
	the little way been been been been been been been bee

# SOMETHING SWEET



# BRIOCHE

#### **Product Description**



# A CLASSIC FRENCH BRIOCHE

### **Product Attributes**

This is a pale yellow and richly flavoured, the recipe we use was a winning part of the bakers world cup in 1996

**Approximate Weight** 

Storage Inf	formation	
Store in a cool dry place away from direct sunlight.		
Shelf Life	Best before 1 day Use By 5 days	

Ingredients:

Wheat Flour (Wheat), Egg, Butter (Milk), Milk, Sugar, Yeast, Salt

Within the Bakery we make a large variety of products. While we follow strict Food Safety guidelines unfortunately, we cannot guarantee any product is free from allergens due to the potential cross contamination risks from product, people and the environment.

If you have any concerns on ingredients please contact the bakery

Is this Product		
Suitable for Vegetarians (Ovo-lacto)	Yes	
Suitable for Vegans	No	
Available Par-Baked	No	

440g

Typical Values	per 100g
Energy kJ	1406
Energy KCal	335
Fat	5.6g
Of which Saturated Fat	2.1g
Carbohydrates	59.5g
Of which Sugar	13.4g
Fibre	2.1g
Protein	10.6g
Salt	0.75g

# **ALMOND & SAFFRON TWIST**

#### **Product Description**



# A RICH YEASTY LOAF WITH A SAFFRON AND ALMOND MACROON FILLING

**Product Attributes** 

## A loaf designed to be enjoyed with a cup of tea.

**Approximate Weight** 

Stor	age Information	
Store in a cool dry place awa	y from direct sunlight.	
Shelf Life	Best before 1 day Use By 5 days	

# <u>Ingredients:</u> Wheat Flour (Wheat), Egg, Butter (Milk), Milk, Sugar, Icing sugar, Almonds (14%), Yeast, Salt, Saffron

Within the Bakery we make a large variety of products. While we follow strict Food Safety guidelines unfortunately, we cannot guarantee any product is free from allergens due to the potential cross contamination risks from product, people and the environment.

If you have any concerns on ingredients please contact the bakery

Is this Product		
Suitable for Vegetarians (Ovo-lacto)	Yes	
Suitable for Vegans	No	
Available Par-Baked	No	

450g

Typical Values	per 100g
Energy kJ	1545
Energy KCal	369
Fat	12.2g
Of which Saturated Fat	2.2g
Carbohydrates	53.7g
Of which Sugar	16g
Fibre	3.2g
Protein	11.7g
Salt	0.59g

# Baguettes



# **CLASSIC BAGUETTE**

**Product Description** 

# CLASSIC BAGUETTE MADE FROM FRENCH TRADITION FLOUR

**Product Attributes** 

# A crispy crust with a light airy centre

**Approximate Weight** 

Storage Inf	formation	
Store in a cool dry place away from d	lirect sunlight.	
Shelf Life	Best before 1 day	

# Ingredients:

Wheat Flour (Wheat), Water, Sourdough (Wheat), Salt, Yeast, Melior Plus Precuit (Vital Wheat Gluten, Wheat Flour, Emulsifier: E472e (rapeseed), Flour Treatment Agent: Ascorbic Acid, Enzyme: Glucose Oxydase (Wheat)).

Within the Bakery we make a large variety of products. While we follow strict Food Safety guidelines unfortunately, we cannot guarantee any product is free from allergens due to the potential cross contamination risks from product, people and the environment.

If you have any concerns on ingredients please contact the bakery

Is this Product	
Suitable for Vegetarians (Ovo-lacto)	Yes
Suitable for Vegans	Yes
Available Par-Baked	Yes

500g

# Nutrition Information

	Typical Values	per 100g
	Energy kJ	965
	Energy KCal	230
	Fat	0.9g
S. P. D. D. S.	Of which Saturated Fat	0.1g
	Carbohydrates	46.9g
	Of which Sugar	1g
	Fibre	2.1g
	Protein	6.9g
	Salt	0.89g

CONTACT

# **OLIVE BAGUETTE**

### **Product Description**



# A CLASSIC HALF BAGUETTE FLECKED WITH STONED BLACK OLIVES

**Product Attributes** 

Slightly savoury and salty from the olives

**Approximate Weight** 

Storage Inf	formation	
Store in a cool dry place away from d	lirect sunlight.	
Shelf Life	Best before 1 day Use By 5 day	

# **Ingredients:**

Wheat Flour (**Wheat**), Water, Sourdough (**Wheat**), Pitted Olives(8%), Salt, Yeast, Melior Plus Precuit (Vital **Wheat** Gluten, **Wheat** Flour, Emulsifier: E472e (rapeseed), Flour Treatment Agent: Ascorbic Acid, Enzyme: Glucose Oxydase (**Wheat**)).

Within the Bakery we make a large variety of products. While we follow strict Food Safety guidelines unfortunately, we cannot guarantee any product is free from allergens due to the potential cross contamination risks from product, people and the environment.

If you have any concerns on ingredients please contact the bakery

Is this Product		
Suitable for Vegetarians (Ovo-lacto)	Yes	
Suitable for Vegans	Yes	
Available Par-Baked	Yes	

350g

Nutrition Information	tenenenenen er tenenenen som det statutet. Dat som
Typical Values	per 100g
Energy kJ	1144
Energy KCal	273
Fat	2.4g
Of which Saturated Fat	0.4g
Carbohydrates	53g
Of which Sugar	1.1g
Fibre	2.3g
Protein	8g
Salt	1.86g

# **BLACK SESAME AND ONION SEED BAGUETTE**

**Product Description** 



## A CLASSIC HALF BAGUETTE WITH BLACK SESAME SEEDS AND BLACK ONION SEEDS

**Product Attributes** 

#### AN AROMATIC BREAD WITH TWO SEEDS CONSIDERED HEALTHY AROUND THE WORLD

**Approximate Weight** 

Storage Inf	formation	
Store in a cool dry place away from d	lirect sunlight.	
Shelf Life	Best before 1 day Use By 5 day	

# **Ingredients:**

Wheat Flour (**Wheat**), Water, Sourdough(**Wheat**), Black Onion Seeds(3%), **Sesame Seeds**(3%), Salt, Yeast, Melior Plus Precuit (Vital **Wheat** Gluten, **Wheat** Flour, Emulsifier: E472e (rapeseed), Flour Treatment Agent: Ascorbic Acid, Enzyme: Glucose Oxydase (**Wheat**)).

Within the Bakery we make a large variety of products. While we follow strict Food Safety guidelines unfortunately, we cannot guarantee any product is free from allergens due to the potential cross contamination risks from product, people and the environment.

If you have any concerns on ingredients please contact the bakery

Is this Product	
Suitable for Vegetarians (Ovo-lacto)	Yes
Suitable for Vegans	Yes
Available Par-Baked	Yes

350g

Typical Values	per 100g
Energy kJ	1298
Energy KCal	310
Fat	3.4g
Of which Saturated Fat	0.4g
Carbohydrates	59g
Of which Sugar	1.2g
Fibre	4.4g
Protein	9.6g
Salt	0.98g

# **SEEDED BAGUETTE**

**Product Description** 

# CLASSIC BAGUETTE MADE FROM FRENCH TRADITION FLOUR TOPPED WITH A SEED MIX

**Product Attributes** 

# A crispy crust with a light airy centre

**Approximate Weight** 

Storage Inf	formation	
Store in a cool dry place away from d	lirect sunlight.	
Shelf Life	Best before 1 day	

# **Ingredients:**

Wheat Flour (Wheat), Water, Sourdough(Wheat), Salt, Yeast, Poppy Seeds, Sesame Seeds, Fennel Seeds, Melior Plus Precuit (Vital Wheat Gluten, Wheat Flour, Emulsifier: E472e (rapeseed), Flour Treatment Agent: Ascorbic Acid, Enzyme: Glucose Oxydase (Wheat)).

Within the Bakery we make a large variety of products. While we follow strict Food Safety guidelines unfortunately, we cannot guarantee any product is free from allergens due to the potential cross contamination risks from product, people and the environment.

If you have any concerns on ingredients please contact the bakery

500g	
Is this Product	
Suitable for Vegetarians (Ovo-lacto)	Yes
Suitable for Vegans	Yes
Available Par-Baked	Yes

	Typical Values	per 100g
	Energy kJ	965
	Energy KCal	230
	Fat	0.9g
2000	Of which Saturated Fat	0.1g
	Carbohydrates	46.9g
	Of which Sugar	1g
	Fibre	2.1g
	Protein	6.9g
	Salt	0.89g

# **OLD FASHIONED BAGUETTE (BAGUETTE A L'ANCIENNE)**

**Product Description** 

# A CRUSTY BAGUETTE WITH A HINT OF RYE SOURDOUGH

**Product Attributes** 

An old fashioned flavour, crustier than a regular baguette know in France as a Baguette a L'Ancienne

**Approximate Weight** 

500g

Storage In	formation	]
Store in a cool dry place away from c	lirect sunlight.	
Shelf Life	Best before 1 day	

# **Ingredients:**

Wheat Flour (Wheat), Water, Sourdough (Wheat), Spelt Flour (Spelt), Rye Flour (Rye), Salt, Yeast, Colour: Ammonia Caramel, Melior Plus Precuit (Vital Wheat Gluten, Wheat Flour, Emulsifier: E472e (rapeseed), Flour Treatment Agent: Ascorbic Acid, Enzyme: Glucose Oxydase (Wheat)).

Within the Bakery we make a large variety of products. While we follow strict Food Safety guidelines unfortunately, we cannot guarantee any product is free from allergens due to the potential cross contamination risks from product, people and the environment.

If you have any concerns on ingredients please contact the bakery

Is this Product	
Suitable for Vegetarians (Ovo-lacto)	Yes
Suitable for Vegans	Yes
Available Par-Baked	Yes

Typical Values	per 100g
Energy kJ	1012
Energy KCal	241
Fat	0.9g
Of which Saturated Fat	0.1g
Carbohydrates	49.1g
Of which Sugar	1.1g
Fibre	2.2g
Protein	7.4g
Salt	0.97g

# **BAGUETTE WITH OATMEAL**

#### **Product Description**



# A CRUSTY BAGUETTE

**Product Attributes** 

### Full flavoured baguette with a biscuit oatmeal character

**Approximate Weight** 

Storage Inf	formation	
Store in a cool dry place away from c	lirect sunlight.	
Shelf Life	Best before 1 day	

# Ingredients:

Wheat Flour (**Wheat**), Water, Sourdough(**Wheat**), Oatmeal(9%)(**Oats**), Salt, Yeast, Melior Plus Precuit (Vital **Wheat** Gluten, **Wheat** Flour, Emulsifier: E472e (rapeseed), Flour Treatment Agent: Ascorbic Acid, Enzyme: Glucose Oxydase (**Wheat**)).

Within the Bakery we make a large variety of products. While we follow strict Food Safety guidelines unfortunately, we cannot guarantee any product is free from allergens due to the potential cross contamination risks from product, people and the environment.

If you have any concerns on ingredients please contact the bakery

Is this Product		
Suitable for Vegetarians (Ovo-lacto)	Yes	
Suitable for Vegans	Yes	
Available Par-Baked	Yes	

500g

Typical Values	per 100g
Energy kJ	1031
Energy KCal	246
Fat	1.6g
Of which Saturated Fat	0.3g
Carbohydrates	48.4g
Of which Sugar	1g
Fibre	2.7g
Protein	7.4g
Salt	0.95g

# **ARBUTUS BIGGIE**

**Product Description** 



### AN EXTRA LARGE WHITE YEAST LOAF, 6 LOAVES IN ONE (also available in Half Size)

**Product Attributes** 

Ideal for slicing for sandwiches. Crustier & chewier than our regular bread with terrific flavour.

**Approximate Weight** 

3000g

Storage Inf	ormation	
Store in a cool dry place away from d	irect sunlight.	
Shelf Life	Best before 1 day Use by 5 days	

### Ingredients:

Wheat Flour(Wheat), Water, Sourdough(Wheat), Salt, Yeast, Melior Plus Precuit (Vital Wheat Gluten, Wheat Flour, Emulsifier: E472e (rapeseed), Flour Treatment Agent: Ascorbic Acid, Enzyme: Glucose Oxydase (Wheat)).

Within the Bakery we make a large variety of products. While we follow strict Food Safety guidelines unfortunately, we cannot guarantee any product is free from allergens due to the potential cross contamination risks from product, people and the environment.

If you have any concerns on ingredients please contact the bakery

Is this Product	
Suitable for Vegetarians (Ovo-lacto)	Yes
Suitable for Vegans	Yes
Available Par-Baked	Yes

Typical Values	per 100g
Energy kJ	965
Energy KCal	230
Fat	0.9g
Of which Saturated Fat	0.1g
Carbohydrates	46.9g
Of which Sugar	1g
Fibre	2.1g
Protein	6.9g
Salt	0.89g

# **PAVÉ/Ciabatta**



## **Product Description**

### A SOFT CRUSTED SAVOURY BREAD

**Product Attributes** 

Large holes the perfect match for crostini, bruschetta and dipping bread.

Approximate Weight

200g

Storage In	formation	
Store in a cool dry place away from d	lirect sunlight.	
Shelf Life	Best before 1 day Use by 5 days	

# **Ingredients:**

Wheat Flour (Wheat), Water, Sourdough (Wheat), Salt, Yeast, Extra Virgin Olive Oil, Melior Plus Precuit (Vital Wheat Gluten, Wheat Flour, Emulsifier: E472e (rapeseed), Flour Treatment Agent: Ascorbic Acid, Enzyme: Glucose Oxydase (Wheat)).

Within the Bakery we make a large variety of products. While we follow strict Food Safety guidelines unfortunately, we cannot guarantee any product is free from allergens due to the potential cross contamination risks from product, people and the environment.

If you have any concerns on ingredients please contact the bakery

Is this Product		
Suitable for Vegetarians (Ovo-lacto)	Yes	
Suitable for Vegans	Yes	
Available Par-Baked	Yes	

Typical Values	per 100g
Energy kJ	1007
Energy KCal	240
Fat	1.2g
Of which Saturated Fat	0.2g
Carbohydrates	48.4g
Of which Sugar	1g
Fibre	2.1g
Protein	7.2g
Salt	1.06g

# **CORK BEER BREAD**

**Product Description** 

## LIGHT BROWN BREAD WITH A DARK CHEWY CRUST

**Product Attributes** 

Made using stout from the Rising Sons brewery in Cork. Full flavoured & crusty with a light centre.. Very versatile

**Approximate Weight** 

Storage Inf	ormation	
Store in a cool dry place away from d	lirect sunlight.	
Shelf Life	Best before 1 day Use by 5 days	

# **Ingredients:**

Wheat Flour (**Wheat**), Water, Sourdough (**Wheat**), Rye Flour (**Rye**), Craft Beer (5%)(**Barley**), Salt, Yeast, Melior Plus Precuit (Vital **Wheat** Gluten, **Wheat** Flour, Emulsifier: E472e (rapeseed), Flour Treatment Agent: Ascorbic Acid, Enzyme: Glucose Oxydase (**Wheat**)).

Within the Bakery we make a large variety of products. While we follow strict Food Safety guidelines unfortunately, we cannot guarantee any product is free from allergens due to the potential cross contamination risks from product, people and the environment.

If you have any concerns on ingredients please contact the bakery

Is this Product		
Suitable for Vegetarians (Ovo-lacto)	Yes	
Suitable for Vegans	Yes	
Available Par-Baked	Yes	

550g

Typical Values	per 100g
Energy kJ	967
Energy KCal	231
Fat	0.9g
Of which Saturated Fat	0.1g
Carbohydrates	46.6g
Of which Sugar	1.2g
Fibre	2g
Protein	7g
Salt	1.05g

# Yeast Pans & Ducks



# **BROWN YEAST PAN**

#### **Product Description**



### A MALTED BROWN LOAF

#### **Product Attributes**

A moist, open texture with a slightly malty nutty flavour. Designed for the health conscious individual Also available in a Double Pan Approximate Weight

Approximate

Storage Information

Store in a cool dry place away from direct sunlight.

Shelf Life

Best before 1 day Use by 5 days

# **Ingredients:**

Water, Brown Flour (Wheat), Wheat Flour (Wheat), Wholemeal Wheat Flour (Wheat), Salt, Yeast, Barley Malt Extract (Barley), Sesame Seeds.

Within the Bakery we make a large variety of products. While we follow strict Food Safety guidelines unfortunately, we cannot guarantee any product is free from allergens due to the potential cross contamination risks from product, people and the environment.

If you have any concerns on ingredients please contact the bakery

And a start of the second start
Yes
Yes
No

Typical Values	per 100g
Energy kJ	970
Energy KCal	229
Fat	1.3g
Of which Saturated Fat	0.2g
Carbohydrates	46.9g
Of which Sugar	1.4g
Fibre	5.6g
Protein	8.8g
Salt	1.08g

## **TRADITIONAL WHITE DUCK**

**Product Description** 

## A CRUSTY WHITE YEAST BREAD LOAF

**Product Attributes** 

Characterised by its distinctive deep cuts on the crust. Dusted with rye flour.

**Approximate Weight** 

550g

Storage Inf	ormation	
Store in a cool dry place away from d	lirect sunlight.	
Shelf Life	Best before 1 day Use by 5 days	

# Ingredients:

Wheat Flour (Wheat), Water, Sourdough (Wheat), Salt, Yeast, Melior Plus Precuit (Vital Wheat Gluten, Wheat Flour, Emulsifier: E472e (rapeseed), Flour Treatment Agent: Ascorbic Acid, Enzyme: Glucose Oxydase (Wheat)).

Within the Bakery we make a large variety of products. While we follow strict Food Safety guidelines unfortunately, we cannot guarantee any product is free from allergens due to the potential cross contamination risks from product, people and the environment.

If you have any concerns on ingredients please contact the bakery

Is this Product		
Suitable for Vegetarians (Ovo-lacto)	Yes	
Suitable for Vegans	Yes	
Available Par-Baked	Yes	

Typical Values	per 100g
Energy kJ	965
Energy KCal	230
Fat	0.9g
Of which Saturated Fat	0.1g
Carbohydrates	46.9g
Of which Sugar	1g
Fibre	2.1g
Protein	6.9g
Salt	0.89g

# **TRADITIONAL WHITE DUCK - SEEDED**

**Product Description** 



# CRUSTY WHITE YEAST BREAD LOAF TOPPED WITH SESAME SEEDS

**Product Attributes** 

Characterised by its distinctive deep cuts on the crust.

**Approximate Weight** 

 Storage Information

 Store in a cool dry place away from direct sunlight.

 Shelf Life
 Best before 1 day Use by 5 days

# **Ingredients:**

Wheat Flour (Wheat), Water, Sourdough(Wheat), Salt, Yeast, Sesame Seeds, Melior Plus Precuit (Vital Wheat Gluten, Wheat Flour, Emulsifier: E472e (rapeseed), Flour Treatment Agent: Ascorbic Acid, Enzyme: Glucose Oxydase (Wheat)).

Within the Bakery we make a large variety of products. While we follow strict Food Safety guidelines unfortunately, we cannot guarantee any product is free from allergens due to the potential cross contamination risks from product, people and the environment.

If you have any concerns on ingredients please contact the bakery

Is this Product		
Suitable for Vegetarians (Ovo-lacto)	Yes	
Suitable for Vegans	Yes	
Available Par-Baked	Yes	

550g

Typical Values	per 100g
Energy kJ	965
Energy KCal	230
Fat	0.9g
Of which Saturated Fat	0.1g
Carbohydrates	46.9g
Of which Sugar	1g
Fibre	2.1g
Protein	6.9g
Salt	0.89g

# **PARTY BREAD**

**Product Description** 



### **8 SEEDED WHITE ROLLS IN A FLOWER SHAPE**

**Product Attributes** 

A delicious combination of seeded rolls. Topped with sesame seeds, poppy seeds, sunflower seeds, fennel seeds, cracked wholemeal wheat.. Ideal for parties.

**Approximate Weight** 

Storage Inf	formation	
Store in a cool dry place away from d	lirect sunlight.	
Shelf Life	Best before 1 day Use by 5 days	

# Ingredients:

Wheat Flour (Wheat), Water, Sourdough(Wheat), Salt, Yeast, Poppy seeds, Sunflower seeds, Fennel seeds, Wholemeal flour (Wheat), Sesame Seeds, Melior Plus Precuit (Vital Wheat Gluten, Wheat Flour, Emulsifier: E472e (rapeseed), Flour Treatment Agent: Ascorbic Acid, Enzyme: Glucose Oxydase (Wheat)).

Within the Bakery we make a large variety of products. While we follow strict Food Safety guidelines unfortunately, we cannot guarantee any product is free from allergens due to the potential cross contamination risks from product, people and the environment.

If you have any concerns on ingredients please contact the bakery

440g	
Is this Product	
Suitable for Vegetarians (Ovo-lacto)	Yes
Suitable for Vegans	Yes
Available Par-Baked	Yes

# Nutrition Information

Typical Values	per 100g
Energy kJ	965
Energy KCal	230
Fat	0.9g
Of which Saturated Fat	0.1g
Carbohydrates	46.9g
Of which Sugar	1g
Fibre	2.1g
Protein	6.9g
Salt	0.89g

#### CONTACT

# **DOUBLE WHITE PAN**

#### **Product Description**



#### WHITE YEAST BREAD LOAF

**Product Attributes** 

Ideal for slicing for sandwiches. Crustier & chewier than regular bread. Available in Double Pan plain or with sesame seeds

**Approximate Weight** 

Storage Inf	formation	
Store in a cool dry place away from d	lirect sunlight.	
Shelf Life	Best before 1 day Use by 5 days	

# Ingredients:

Wheat Flour (Wheat), Water, Sourdough(Wheat), Salt, Yeast, Sesame Seeds, Melior Plus Precuit (Vital Wheat Gluten, Wheat Flour, Emulsifier: E472e (rapeseed), Flour Treatment Agent: Ascorbic Acid, Enzyme: Glucose Oxydase (Wheat)).

Within the Bakery we make a large variety of products. While we follow strict Food Safety guidelines unfortunately, we cannot guarantee any product is free from allergens due to the potential cross contamination risks from product, people and the environment.

If you have any concerns on ingredients please contact the bakery

Is this Product	
IS UIIS PIOUUCL	
Suitable for Vegetarians (Ovo-lacto)	Yes
Suitable for Vegans	Yes
Available Par-Baked	No

1200g

Typical Values	per 100g
Energy kJ	965
Energy KCal	230
Fat	0.9g
Of which Saturated Fat	0.1g
Carbohydrates	46.9g
Of which Sugar	1g
Fibre	2.1g
Protein	6.9g
Salt	0.89g

#### WHOLEMEAL SPELT LOAF

**Product Description** 



WHEAT-FREE WHOLEMEAL SPELT LOAF (also available in Double for sandwiches)

**Product Attributes** 

Wheat Free. Designed for health conscious individuals. Has a higher nutritional value than our wheat based breads. Has a lower gluten content than wheat based breads. No added sugar.

Approximate Weight

Storage Inf	ormation
Store in a cool dry place away from d	lirect sunlight.
Shelf Life	Best before 1 day Use by 5 Days

#### Ingredients:

Water, Brown Spelt Flour(**Spelt**), Spelt Flour (**Spelt**), Salt, Yeast, Barley Malt Extract (**Barley**), **Sesame seeds**, Melior Plus Precuit (Vital **Wheat** Gluten, **Wheat** Flour, Emulsifier: E472e (rapeseed), Flour Treatment Agent: Ascorbic Acid, Enzyme: Glucose Oxydase (**Wheat**)).

Within the Bakery we make a large variety of products. While we follow strict Food Safety guidelines unfortunately, we cannot guarantee any product is free from allergens due to the potential cross contamination risks from product, people and the environment.

g
yes
yes
No
per 100g
1015
242
1.8g
0.2g
45.3g
1g
4.3g
8.7g
1.18g

## For Cheese Lovers



#### **MEDIEVAL LOAF**

#### **Product Description**



WHOLEMEAL SOURDOUGH FILLED WITH NUTS AND DRIED FRUITS

**Product Attributes** 

Delicious with a fresh goats cheese or other cheeses or superb on it's own

**Approximate Weight** 

 Storage Information

 Store in a cool dry place away from direct sunlight.

 Shelf Life
 Best before 1 day Use by 5 days

#### Ingredients:

Water, Wheat Flour (**Wheat**), Brown Flour(**Wheat**), Sourdough(**Wheat**), Rye Flour (**Rye**), Figs, Dates, **Hazelnuts**, **Almonds, Walnuts**, Apple Syrup, Salt, Yeast, Melior Plus Precuit (Vital **Wheat** Gluten, **Wheat** Flour, Emulsifier: E472e (rapeseed), Flour Treatment Agent: Ascorbic Acid, Enzyme: Glucose Oxydase (**Wheat**)).

Within the Bakery we make a large variety of products. While we follow strict Food Safety guidelines unfortunately, we cannot guarantee any product is free from allergens due to the potential cross contamination risks from product, people and the environment.

If you have any concerns on ingredients please contact the bakery

Is this Product	
Suitable for Vegetarians (Ovo-lacto)	Yes
Suitable for Vegans	Yes
Available Par-Baked	Yes

420g

Typical Values	per 100g
Energy kJ	1726
Energy KCal	412
Fat	21.3g
Of which Saturated Fat	1.7g
Carbohydrates	48.5g
Of which Sugar	27.2g
Fibre	7.7g
Protein	9.9g
Salt	0.17g

# And The Rest From Arbutus



#### **HUGUENOT ROLL / BAP**

**Product Description** 

OUR VERSION OF THE HUGUENOT ROLL

**Product Attributes** 

A soft flavoursome roll also available in the "Hot Dog" Shape. Regular or Large

**Approximate Weight** 

Storage Inf	formation
Store in a cool dry place away from d	lirect sunlight.
Shelf Life	Best before 1 day Use by 5 days

#### **Ingredients:**

Wheat flour (**Wheat**), Water, Sourdough (**Wheat**), Rye Flour (**Rye**), Butter (**Milk**) Sugar, Yeast, salt, Melior Plus Precuit (Vital **Wheat** Gluten, **Wheat** Flour, Emulsifier: E472e (rapeseed), Flour Treatment Agent: Ascorbic Acid, Enzyme: Glucose Oxydase (**Wheat**)).

Within the Bakery we make a large variety of products. While we follow strict Food Safety guidelines unfortunately, we cannot guarantee any product is free from allergens due to the potential cross contamination risks from product, people and the environment.

If you have any concerns on ingredients please contact the bakery

Is this Product	
Suitable for Vegetarians (Ovo-lacto)	Yes
Suitable for Vegans	No
Available Par-Baked	No

100g

Typical Values	per 100g
Energy kJ	965
Energy KCal	230
Fat	0.9g
Of which Saturated Fat	0.1g
Carbohydrates	46.9g
Of which Sugar	1g
Fibre	2.1g
Protein	6.9g
Salt	0.89g

#### **TOMATO & HERB BREAD**

**Product Description** 



#### A TOMATO & HERB LOAF

**Product Attributes** 

A delicious white yeast loaf with crème fraiche, fresh vine tomatoes, fresh basil leaves, thyme, a drizzle of Extra Virgin Olive Oil and a sprinkle of Maldon sea salt Approximate Weight

Storage In	formation
Store in a cool dry place away from c	lirect sunlight.

Shelf Life

Best before 1 day Use by 5 days

#### **Ingredients:**

Wheat Flour (**Wheat**), Water, Sourdough(**Wheat**), Salt, Yeast, Crème Fraiche (**Milk**), Tomato, Basil, Thyme, Extra Virgin Olive Oil, Melior Plus Precuit (Vital **Wheat** Gluten, **Wheat** Flour, Emulsifier: E472e (rapeseed), Flour Treatment Agent: Ascorbic Acid, Enzyme: Glucose Oxydase (**Wheat**)).

Within the Bakery we make a large variety of products. While we follow strict Food Safety guidelines unfortunately, we cannot guarantee any product is free from allergens due to the potential cross contamination risks from product, people and the environment.

If you have any concerns on ingredients please contact the bakery

# Is this ProductSuitable for Vegetarians (Ovo-lacto)YesSuitable for VegansNoAvailable Par-BakedYes

540g

Typical Values	per 100g
Energy kJ	960
Energy KCal	225
Fat	0.9g
Of which Saturated Fat	0.1g
Carbohydrates	46.9g
Of which Sugar	1g
Fibre	2.1g
Protein	6.9g
Salt	0.89g

#### LATVIAN (SWEET & SOUR) LOAF

**Product Description** 



#### TRADITIONAL LATVIAN BREAD MADE WITH RYE FLOUR AND CARAWAY SEEDS

**Product Attributes** 

**Product Attributes** 

A long lasting moist loaf with caraway seeds

**Approximate Weight** 

800/850g

Storage Inf	formation	
Store in a cool dry place away from d	lirect sunlight.	
Shelf Life	Best before 1 day Use by 5 days	

#### **Ingredients:**

Water, Spelt Flour (**Spelt**), Rye Flour (**Rye**), Buttermilk (**Milk**), Salt, Caraway Seed(1%), Barley Malt Extract (**Barley**)

Within the Bakery we make a large variety of products. While we follow strict Food Safety guidelines unfortunately, we cannot guarantee any product is free from allergens due to the potential cross contamination risks from product, people and the environment.

If you have any concerns on ingredients please contact the bakery

Is this Product	
Suitable for Vegetarians (Ovo-lacto)	Yes
Suitable for Vegans	No
Available Par-Baked	Yes

Typical Values	per 100g
Energy kJ	640
Energy KCal	153
Fat	0.7g
Of which Saturated Fat	0.1g
Carbohydrates	30.3g
Of which Sugar	0.9g
Fibre	1.8g
Protein	5.4g
Salt	0.88g

#### LATVIAN (Rye & Carrot) LOAF

**Product Description** 



#### TRADITIONAL LATVIAN BREAD MADE WITH RYE FLOUR AND CARROTS

**Product Attributes** 

**Product Attributes** 

800/850g

A long lasting moist loaf with grated carrots

**Approximate Weight** 

 Storage Information

 Store in a cool dry place away from direct sunlight.

 Shelf Life
 Best before 1 day Use by 5 days

#### Ingredients:

Water, Spelt Flour (**Spelt**), Rye Flour (**Rye**), Buttermilk (**Milk**), Carrots(4%), Salt, Barley Malt Extract (**Barley**).

Within the Bakery we make a large variety of products. While we follow strict Food Safety guidelines unfortunately, we cannot guarantee any product is free from allergens due to the potential cross contamination risks from product, people and the environment.

Is this Product	
Suitable for Vegetarians (Ovo-lacto)	Yes
Suitable for Vegans	No
Available Par-Baked	Yes

Nutrition Information	
Typical Values	per 100g
Energy kJ	617
Energy KCal	147
Fat	0.6g
Of which Saturated Fat	0.1g
Carbohydrates	29.3g
Of which Sugar	1.1g
Fibre	1.5g
Protein	5.1g
Salt	0.86g



#### A FLAT SOFT ROUND BREAD

Ideal for tearing and sharing

**Approximate Weight** 

Storage Inf	formation	
Store in a cool dry place away from d	lirect sunlight.	
Shelf Life	Best before 1 day Use by 5 days	

#### **Ingredients:**

Wheat flour (**Wheat**), Water, Sourdough (**Wheat**), Rye Flour (**Rye**), Butter (**Milk**) Sugar, Yeast, Black Onion Seed, **Sesame Seeds**, Salt, **Melior Plus Precuit** (Vital **Wheat** Gluten, **Wheat** Flour, Emulsifier: E472e (rapeseed), Flour Treatment Agent: Ascorbic Acid, Enzyme: Glucose Oxydase (**Wheat**)).

Within the Bakery we make a large variety of products. While we follow strict Food Safety guidelines unfortunately, we cannot guarantee any product is free from allergens due to the potential cross contamination risks from product, people and the environment.

If you have any concerns on ingredients please contact the bakery

#### **TURKISH PIDE**

#### **Product Description**

**Product Attributes** 

500g

Is this Product	
Suitable for Vegetarians (Ovo-lacto)	Yes
Suitable for Vegans	No
Available Par-Baked	No

Typical Values	per 100g
Energy kJ	965
Energy KCal	230
Fat	0.9g
Of which Saturated Fat	0.1g
Carbohydrates	46.9g
Of which Sugar	1g
Fibre	2.1g
Protein	6.9g
Salt	0.89g

#### Stollen

#### **Product Description**



An enriched yeast bread with cranberries and pecans, an almond filling and dusted with icing sugar.

#### **Product Attributes**

Stollen is a traditional German bread usually eaten during the Christmas period.

		Approxima	te Weight
Storage In	formation		
Store in a cool dry place away from	direct sunlight.		
Shelf Life	Best before 1 day Use by 5 days		

#### Ingredients:

Wheat flour (**Wheat**), Sugar, Butter (**Milk**), **Milk**, Cranberries, **Pecans**, Mixed spice, Salt, Brandy, Almond filling(**Almonds**, **Egg** Whites, Icing Sugar)

Within the Bakery we make a large variety of products. While we follow strict Food Safety guidelines unfortunately, we cannot guarantee any product is free from allergens due to the potential cross contamination risks from product, people and the environment.

If you have any concerns on ingredients please contact the bakery

500g	
Is this Product	
Suitable for Vegetarians (Ovo-lacto)	Yes
Suitable for Vegans	No
Available Par-Baked	No

Typical Values	per 100g
Energy kJ	1447
Energy KCal	346
Fat	11.3g
Of which Saturated Fat	3.6g
Carbohydrates	55.3g
Of which Sugar	33.9g
Fibre	1.6g
Protein	7.0g
Salt	0.1g

## **Plain Bagel**



Our version of a bagel, soft & flavoursome, also available in "hot dog" shape or regular/large bap

Storage Inf	formation
Store in a cool dry place away fro	m direct sunlight.
Shelf Life	Best before 1 day Use by 5 days

#### Ingredients:

Wheat flour (**Wheat**), Water, Sourdough (**Wheat**), Rye Flour (**Rye**), Butter (**Milk**), Sugar, Yeast, salt, Melior Plus Precuit (Vital **Wheat** Gluten, **Wheat** Flour, Emulsifier: E472e (rapeseed), Flour Treatment Agent: Ascorbic Acid, Enzyme: Glucose Oxydase (**Wheat**))

## **Seeded Bagel**



Our version of a seeded bagel, soft & flavoursome, also available in "hot dog" shape or regular/large bap

Ste	orage Information	
Store in a cool dry place away from direct sunlight.		
Shelf Life	Best before 1 day Use by 5 days	

#### Ingredients:

Wheat flour (**Wheat**), Water, Sourdough (**Wheat**), Rye Flour (**Rye**), Butter (**Milk**), Sugar, Yeast, salt, **Sesame Seeds**, **Black Sesame seeds**, Nigella Seeds<u>.</u> Melior Plus Precuit (Vital **Wheat** Gluten, **Wheat** Flour, Emulsifier: E472e (rapeseed), Flour Treatment Agent: Ascorbic Acid, Enzyme: Glucose Oxydase (**Wheat**)).

Within the Bakery we make a large variety of products. While we follow strict Food Safety guidelines unfortunately, we cannot guarantee any product is free from allergens due to the potential cross contamination risks from product, people and the environment.

## **Apricot Pastry**



Made with 100% real unsalted butter. No vegetable fats or trans fats are used in the pastry. Delicious flaky crust with an apricot and custard filling.

#### Storage Information

Store in a cool dry place away from direct sunlight.

Shelf Life

Best before 1 day Use by 5 days

#### **Ingredients:**

Wheat Flour (**Wheat**), Water, Dry Butter(**Milk**), **Milk**, Sugar, Apricot, Custard (Sugar, Modified Starch, **Milk** Protein, Dextrose, Vegetable Fat (Coconut, Palm), Thickener: E401; Starch Syrup, Emulsifier: E472b; Flavour, Colours: E160b, E101),Glaze (Sugar, Water, Glucose-Fructose Syrup, Apricot Puree (9%), Pectin E440, Sodium Alginate, E401, Citric Acid E330, Flavouring, Preservative: Potassium Sorbate E202, Colour: Sunset Yellow FCF), Salt, Yeast, Melior Plus Precuit (Vital **Wheat** Gluten, **Wheat** Flour, Emulsifier: E472e (rapeseed), Flour Treatment Agent: Ascorbic Acid, Enzyme: Glucose Oxydase (**Wheat**)), **Egg** Wash.

## <mark>Cinnamon Roll</mark>



Made with 100% real unsalted butter. No vegetable or trans fats are used in the pastry. Delicious flaky pastry with cinnamon & a sweet glaze.

#### Storage Information

Store in a cool dry place away from direct sunlight.

Shelf Life

Best before 1 day Use by 5 days

#### Ingredients:

Wheat Flour (**Wheat**), Water, Dry Butter(**Milk**), **Milk**, Sugar, Custard (Sugar, Modified Starch, **Milk** Protein, Dextrose, Vegetable Fat (Coconut, Palm), Thickener: E401; Starch Syrup, Emulsifier: E472b; Flavour, Colours: E160b, E101), Cinnamon, Glaze (Sugar, Water, Glucose-Fructose Syrup, Apricot Puree (9%), Pectin E440, Sodium Alginate, E401, Citric Acid E330, Flavouring, Preservative: Potassium Sorbate E202, Colour: Sunset Yellow FCF), Salt, Yeast, Melior Plus Precuit (Vital **Wheat** Gluten, **Wheat** Flour, Emulsifier: E472e (rapeseed), Flour Treatment Agent: Ascorbic Acid, Enzyme: Glucose Oxydase (**Wheat**)), **Egg** Wash.

Within the Bakery we make a large variety of products. While we follow strict Food Safety guidelines unfortunately, we cannot guarantee any product is free from allergens due to the potential cross contamination risks from product, people and the environment.

## Almond Croissant



Made with 100% real unsalted butter. No vegetable fats or trans fats are used. Delicious flaky crust with a distinctive almond filling

#### **Storage Information**

Store in a cool dry place away from direct sunlight.

Shelf Life

Best before 1 day Use by 5 days

#### Ingredients:

Wheat Flour (Wheat), Water, Dry Butter (Milk), Milk, Ground Almonds, Sugar, Egg, Salt, Yeast, Flaked Almonds, Egg Wash, Melior Plus Precuit (Vital Wheat Gluten, Wheat Flour, Emulsifier: E472e (rapeseed), Flour Treatment Agent: Ascorbic Acid, Enzyme: Glucose Oxydase (Wheat)).

## Nutmeg Bun



A soft flavoursome roll with nutmeg and Sesame seeds.

Stor	age Information
Store in a cool dry place away from direct sunlight.	
Shelf Life	Best before 1 day Use by 5 days

#### Ingredients:

Wheat flour (**Wheat**), Water, Sourdough (**Wheat**), Rye Flour (**Rye**), Butter (**Milk**) Sugar, Yeast, **Sesame Seeds**, Nutmeg, Salt, Melior Plus Precuit (Vital **Wheat** Gluten, **Wheat** Flour, Emulsifier: E472e (rapeseed), Flour Treatment Agent: Ascorbic Acid, Enzyme: Glucose Oxydase (**Wheat**)).

Within the Bakery we make a large variety of products. While we follow strict Food Safety guidelines unfortunately, we cannot guarantee any product is free from allergens due to the potential cross contamination risks from product, people and the environment.

## <u>Mini Arriabata</u>



A soft, flavoursome white yeast roll, arriabata sauce, topped with cheddar.

Stora	ge Information
Store in a cool dry place aw	ay from direct sunlight.
Shelf Life	Best before 1 day Use by 5 days
sundried tomatoes, Chee	Vater, Sourdough ( <b>Wheat</b> ), se ( <b>Milk</b> ), Olive Oil, Garlic, Yeast, Melior Plus Precuit (Vital

(rapeseed), Flour Treatment Agent: Ascorbic Acid, Enzyme: Glucose Oxydase (**Wheat**)).

## <u>Mini Pesto</u>



A soft, flavoursome white yeast roll, basil pesto, topped with cheddar.

Storage Information	
Store in a cool dry place away from direct sunlight.	
Shelf Life	Best before 1 day Use by 5 days
Ingredients:	
Wheat Flour (Wheat), Water,	Sourdough (Wheat), Basil,
Cheese (Milk) Olive Oil, Pine Nuts, Garlic, Herbs de	
Provence, Salt, Yeast, Melior Plus Precuit (Vital Wheat	
Gluten, Wheat Flour, Emulsifier: E472e (rapeseed),	

Flour Treatment Agent: Ascorbic Acid, Enzyme: Glucose Oxydase (**Wheat**)).

Within the Bakery we make a large variety of products. While we follow strict Food Safety guidelines unfortunately, we cannot guarantee any product is free from allergens due to the potential cross contamination risks from product, people and the environment.

# Ordering

If you would like some more information on our Artisan Bread you can contact us on 021-4505820.

If we are not at the bakery please leave a message and we will return your call.

\*Minimum Orders Apply for Delivery

Odaios Foods handle national distribution for the rest of Ireland Tele: 01 469 1455