

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	
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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

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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**)).

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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

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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
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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))

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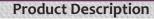
Is this Product	
Suitable for Vegetarians (Ovo-lacto)	Yes
Suitable for Vegans	Yes
Available Par-Baked	Yes

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

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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

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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.

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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.

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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.

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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
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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

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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

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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)).

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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**)).

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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**)).

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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)).

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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)).

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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)).

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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)).

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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)).

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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)).

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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)).

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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)).

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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**)).

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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**)).

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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**)).

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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**)).

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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**)).

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<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 (Wheat), se (Milk), 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