

# ARYZTA®

SERVING INSPIRATION





**At ARYZTA Food Solutions, we are united by a passion for food and the desire to help food businesses serve memorable taste experiences to their customers.**

Our heritage dates back to the 19th Century when we began life as an agricultural wholesaler in Ireland, and today we are, as we were back then, still absolutely committed to producing the highest quality products from the finest possible ingredients.

Our recipe for success begins first and foremost with a deep understanding of food. Pure and simple. We use the reach of our extensive network to navigate global food trends and have developed a holistic understanding of the international food market. We then share this knowledge and work alongside partners and suppliers to uncover trends, insights and new food opportunities. Our pursuit of excellence in food will never cease.

To meet the needs of different food businesses in both retail and foodservice across the island of Ireland, we have developed and enhanced our portfolio of specialist brands, all of which have for many years delivered value and growth for our partners and customers.

**Our portfolio of brands includes:**

**Cuisine de France**, our Cuisine de France brand has been a huge success story in Ireland over the past 30 years or so. Our master-bakers have been creating unique and much-loved breads, pastries and other baked goods for multiple generations of Irish. Those who have grown-up loving Cuisine de France breads and pastries are now passing this love on to their very own children. With over 550 locations across Ireland, it is clear that the high-quality products and Boulangerie style experience is providing the ultimate in-store bakery solution for our retail customers.

**Coup de Pates**, our Coup de Pates brand is a specialist and premium foodservice brand which is truly unique to Ireland. Its uniqueness is centred around its ability to marry an international outlook in terms of the food offering, with the tradition and innovation of world-renowned French gastronomy. The fabulous range available from Coup de Pates includes bread, Viennoiserie, French pâtisserie, savoury, reception and semi-finished products.

**Pierre's**, Our Pierre's brand is synonymous with high quality savoury products for all hot-delis in the retail convenience sector. The brand offers a premium range of chicken products and a selection of other premium savoury items. It is also home to our now famous Clonakilty and Ballymaloe Relish sausage roll which every deli in Ireland worth its salt should have.

**Seattle's Best Coffee**, Together with ARYZTA's retail and category knowledge and Starbuck's coffee expertise, the Seattle's Best Coffee beverage range has been designed to meet the needs of consumers across the out of home market. Seattle's Best Coffee is sourced with the same high standards of Starbuck's Coffee, using only the finest Arabica beans (100%), which are also Fairtrade certified. Our coffee is specifically roasted to suit the Irish coffee consumer.



# 8 REASONS TO TRUST IN US

## 1 The customer

You are our main inspiration. We develop products based on your needs, to meet your requirements as best as possible.

## 2 R&D

Our product team provides new and innovative products based on trends and insights gathered globally.

## 3 Quality

Our internal quality team ensures our products comply with a strict set of specifications, even more exacting than current legal requirements.

## 4 Products

Our products are tested and selected by a panel of consumers and professionals, to give you an even greater guarantee of success.

## 5 Marketing

Our marketing team provides support by creating bespoke sales tools tailored to your needs, your products, your events and your establishment.

## 6 Distribution

Our reliable, distribution system ensures we can get our products to your outlets in a timely and efficient manner.

## 7 Sales

Our Customer Experience and Business Development teams are there to support your needs and those of your customers.

## 8 Delivery

Our integrated team of professional drivers guarantees your deliveries will be made quickly, accurately and regularly.



# Cuisine de France®



## Why Cuisine de France

**Who are we?** Very simply, we are Cuisine de France and we are proud of our uniqueness and difference.

In the 1980s, we set up Cuisine de France because we felt that people were looking for a traditional French Bakery experience. We went to France, found the finest flour and created delicious baguettes to an authentic, age old Parisian boulangerie recipe.

Then we installed ovens in retailers across the country so that this beautiful bread could be baked fresh right there in the store. Suddenly your local shop could smell like heaven and everyone could experience authentic French bread, fresh from the oven.

We had brought democracy to daily bread.

Great baking turns a moment into an occasion. Families gather round the table, they tear and share, they slice and unravel, whether in work or at home... the laptops stay closed, the phones stay where they are. Even in a service station, the engine stays off for a special pastry, for that moment that's just for you and you alone.

At Cuisine de France, we know we don't make the moment, but we do make the moment special.

Our bakers do not believe baking is just a process, for them, it's the magic of creation – taking a few special ingredients, mixing them, allowing time to let them breathe and rise to deliver our special breads and pastries.

Great tasting pastry can transform a moment – transport you to a busy Parisian boulangerie, evoke a special memory or simply make that particular moment a little more special. Cuisine de France values are rooted in Passion, Provenance, Quality & Uniqueness.

This year we have partnered with the Love Irish Food association whose key aim is to help shoppers make informed choices about buying Irish manufactured food and drink. The Love Irish Food logo is aimed to let shoppers know that a brand is truly an Irish brand which adheres to the strict criteria of the Love Irish Food association, by guaranteeing that the product is manufactured in the REPUBLIC OF IRELAND and importantly that the brand uses ingredients from Ireland where these are available. Within the Cuisine de France brand we have a number of key products that are produced in our Grange Castle facility or in conjunction with key local suppliers. These products such as our Le Parisien, our demi and petit baguettes all bear the Love Irish food logo as do some of our speciality breads and key doughnut lines.





# Coup de pates®

TRADITION & INNOVATION

**Coup de pates was founded over 25 years ago, supplying Artisans across Paris with quality raw ingredients to help save them time and effort. Over time, our relationships with these Artisans blossomed and we worked together to make and supply a range of semi-prepared and finished products – all made the traditional way, using the finest local ingredients.**

Today, we're continuing these traditions – preparing solutions to help artisans, chefs, pastry chefs and bakers across France and the world. Starting at our innovation kitchen in Paris, we have assembled a team of chefs, pastry chefs and bakers whose hearts, minds and hands have spent years mastering the essential techniques of French cuisine.

To keep our ideas fresh we draw inspiration from international gastronomy, using flavours and techniques from around the world to imagine and innovate food ideas that inspire.

As an extension to top kitchens, our team partners with chefs and bakers to develop bespoke solutions that range from essential components to finished dishes. What sets us apart is that each dish is carefully prepared to exact standards to guarantee quality and help save time, improve efficiency and provide a canvas for creativity in kitchens.

In our world, success doesn't come in the form of stars or reviews. Instead, we draw satisfaction from the knowledge that we have given chefs the time, headspace and inspiration to express their creativity and passion by serving fine food that people love. Browse through our range of fine patisserie, moreish canapes and time-saving base products.



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## SYMBOL GUIDE

	DE-FROST		INDIVIDUALLY WRAPPED		VEGAN
	OVEN		THAW & SERVE		MINI
	GRILL				
	DEEP FRY				







## **BREAD**

OUR FINEST SELECTION

## BAGUETTES



832309

### LE PARISIEN RUSTIQUE

Made from the finest French flour and the highest quality ingredients, with a unique slow fermentation and stone baked finish, the result is a light airy bread with a delicious golden crust.

Units: 16 – Weight: 440g

Cuisine de France



10-12 mins / 200°C



450903

### LE PARISIEN BAGUETTE

Made with only 4 ingredients, the finest French flour with water, yeast & salt to give a light airy crumb and a light crisp crust. A delicious meal accompaniment. Only a 5 minute bake required.

Units: 25 – Weight: 440g

Cuisine de France



5-7 mins / 200°C



826069

### CLASSIC SOURDOUGH BAGUETTE

This classic baguette has a light sourdough taste and a rustic appearance.

**Units: 20 – Weight: 420g**

 180-190°C / 12-14 mins




22384

### TRADITIONAL FRENCH SOURDOUGH BAGUETTE

A classic French wheat sourdough with an open textured crumb and a flour dusted chewy crust.

**Units: 25 – Weight: 250g**

 180-190°C / 8-12 mins



## BAGUETTES



99801020A

### PARISIEN

Traditional Parisien baguette made with French flour, perfect for any occasion.

**Units: 24 – Weight: 450g**



10-12 mins / 200°C



450737

### FRENCH STICK

Classic French baguette with a light thin crust.

**Units: 26 – Weight: 450g**



10-12 mins / 200°C



208099

### MULTIGRAIN BAGUETTE

This attractive rustic multicereal baguette is made from wheat, oat, rye and barley, with linseed, sesame and sunflower kernels for a rich intense flavour with a nutty finish.

**Units: 25 – Weight: 280g**



15-18 mins / 200°C

## DEMI BAGUETTES



832400

### RUSTIQUE DEMI BAGUETTE

Made from the finest French flour and the highest quality ingredients, with a unique slow fermentation and stone baked finish, the result is a light airy bread with a delicious golden crust.

**Units: 45 – Weight: 115g**



8-10 mins / 200°C

Cuisine de France.



138114

### DEMI BAGUETTE RUSTIC

Made from classic French flour, water, yeast and salt, the dough is then scored and pulled at the ends to create that rustic touch.

**Units: 26 – Weight: 130g**



6 - 8 mins / 200°C



450906

### DEMI BAGUETTE

Made with only 4 ingredients, the finest French flour with water, yeast & salt to give a light airy crumb and a light crisp crust. Only a 5 minute bake required.

**Units: 70 – Weight: 130g**



5 mins / 200°C

Cuisine de France.



## DEMI BAGUETTES



450004A

### DEMI BAGUETTE

Traditional demi baguette made with French flour in the perfect size.

**Units: 85 – Weight: 125g**



8-10 mins / 200°C



99803060A

### DEMI BAGUETTE

A larger demi baguette made with French flour.

**Units: 66 – Weight: 135g**



10-12 mins / 200°C



## DEMI BAGUETTES



### ADEMIMXFA BROWN DEMI BAGUETTE

A blend of white and wholemeal flour for a full, wholesome wheat flavour and soft crumb.

**Units: 70 – Weight: 130g**



10 mins / 200°C



### 2549A MALTED DEMI

Made with flour, yeast, water and malt to provide an enriched crusty French bread experience.

**Units: 66 – Weight: 140g**



10-12 mins / 200°C



### 450789A HI FIBRE DEMI

Made from wholemeal flour & wheat bran.

**Units: 70 – Weight: 140g**



10-12 mins / 200°C

## DEMI BAGUETTES



8622

### TRIPLE GRAIN DEMI BAGUETTE

Made with a blend of wheat flour & bran, kibbled rye, brown linseed and topped with millet for a nutty flavour.

**Units: 36 – Weight: 175g**



10-12 mins / 200°C



138211

### BROWN RUSTIC DEMI BAGUETTE WITH SEEDS

A rustic sandwich bread made with wheat bran, wholemeal, malted & rye flour, topped with flax and sesame seeds.

**Units: 30 – Weight: 130g**



10-12 mins / 200°C





450907A

## PETIT PAIN

A smaller version of the Demi Baguette– all the flavour just in a smaller size.

**Units: 120 – Weight: 90g**

Cuisine de France



8-10 mins / 200°C



99810090A

## PETIT PAIN

Ideal single portion carrier, soft white roll with a golden brown crust when baked.

**Units: 120 – Weight: 90g**



8-10 mins / 200°C



LDP2

## PETIT PAIN LONG

A crusty petit pain with two cuts along the top.

**Units: 120 – Weight: 90g**



8-10 mins / 200°C



## PETIT PAIN



LDP3

### WHITE PETIT PAIN

Golden baked crusty French bread roll. Perfect larger soup accompaniment.

**Units: 160 – Weight: 60g**



10 mins / 200°C



LDP4A

### BOUCHON

Lightly crusted roll with a soft crumb. Perfect as a soup roll or buffet sandwiches.

**Units: 190 – Weight: 40g**



5-7 mins / 200°C



BK02

## MALTED WHEAT PETIT PAIN

Made with a blend of malted and white flour to give a light crusty brown roll, traditionally finished with a cut along the top.

**Units: 80 – Weight: 60g**



8-10 mins / 200°C



450790

## HIGH FIBRE BROWN PETIT PAIN

Made from wholemeal flour & wheat bran.

**Units: 120 – Weight: 95g**



8-10 mins / 200°C



3080A

## BROWN PETIT PAIN

Made with white and wholemeal flour to give a light crusty brown roll.

**Units: 120 – Weight: 80g**



8-10 mins / 200°C




## FULLY BAKED FRENCH BREAD



### BFSW PAIN SANDWICH FULLY BAKED

Delicious, soft centred crusty rolls made with French flour.  
Can also be used as a soup accompaniment.

**Units: 50 – Weight: 80g**

 1 hours / 19-23°C



6729

### SLICED DEMI BAGUETTE FULLY BAKED

A fully baked white demi baguette, pre-sliced for your convenience.

**Units: 40 – Weight: 120g**

 1 hours / 19-23°C



99836B

### UNSICED DEMI BAGUETTE FULLY BAKED

A convenient ready to use demi baguette, with a golden crust and light white crumb.

**Units: 45 – Weight: 125g**

 1 hour / 19-23°C



832399

## SPELT ROLL

A blend of spelt flour, wholemeal spelt flour & rice flour mixed with pumpkin, sunflower & linseed for a wholesome satisfying roll.

**Units: 80 – Weight: 85g**



8-10 mins / 200°C



832386

## HERB ROLL

The Herb Roll has a slow fermentation process which gives the bread a well-developed flavour offset with fresh olive oil and oregano.

**Units: 50 – Weight: 120g**



8-10 mins / 200°C



832369

## MEDITERRANEAN ROLL

Subtly flavoured roll with paprika, olive oil, onion & oregano, topped with sesame & poppy seeds.

**Units: 50 – Weight: 100g**



8-10 mins / 200°C



## ROLLS



830183

### WHITE BATCH CRUSTY ROLL

A light crusty roll, hand-batched for a unique rustic finish.

**Units: 120 – Weight: 80g**



8-10 mins / 200°C



830233

### MALTED BATCH CRUSTY ROLL

A light crusty roll made with wholemeal flour & bran, hand-batched for a unique rustic finish.

**Units: 120 – Weight: 80g**



8-10 mins / 200°C



205075

### WHITE FLAGUETTE

Open textured, round flat roll with deep air pockets and a dimpled chewy crust. Perfect for a hot sandwich.

**Units: 48 – Weight: 100g**



6 mins / 200°C

## SPECIALITY ROLLS



835166

### SMALL PUMPKIN & CHIA SEED RUSTIC ROLL

A small rectangle shaped natural sourdough bread packed with nutrient rich chia seeds and topped with pumpkin seeds. Perfect as a sandwich carrier.

**Units: 35 – Weight: 130g**



8-10 mins / 200°C



835326

### SMALL SPELT & BEETROOT RUSTIC ROLL

A small rectangle shaped spelt & beetroot bread with a vibrant colour and nutty flavour. Topped with nutritious sunflower seeds this bread is perfect as a sandwich carrier.

**Units: 38 – Weight: 130g**



8-10 mins / 200°C



H4330

### PRETZEL

Hand twisted bows of soft, chewy, rich dough. A real German classic!

**Units: 50 – Weight: 85g**



1 hour / 19-23°C



## SPECIALITY ROLLS



### H4350 PRETZEL ROLL

Rich, soft roll, with a traditional brown crust and full salty flavour.

**Units: 70 – Weight: 80g**


 1 hour / 19-23°C



### 822936 MINI BRIOCHE ROLLS

Fresh butter and eggs make these delicious mini brioche rolls soft and rich.

**Units: 100 – Weight: 12g**


 20-30 mins / 19-23°C



### 822894 MINI SPINACH BRIOCHE ROLLS

A deliciously light and airy small spinach brioche roll, topped with black sesame seeds.

**Units: 54 – Weight: 12g**

 20-30 mins / 19-23°C

## SOFT ROLLS




1667

### TORPEDO ROLLS

Plain soft white roll with a dusting of white flour. Flow wrapped for convenience and freshness

**Units: 60 – Weight: 110g**

 2 hours / 19-23°C



5240

### TOP SLICED HOT DOG ROLL 8.5"

Fully baked hot dog roll , sliced down the centre

**Units: 48 – Weight: 85g**

 2 hours / 19-23°C




813580

### WHITE AND MAIZE 12" SUB ROLLS

Mixed case of soft white and maize topped sub rolls pre-scored to use as a 6" or foot long. Flow wrapped for convenience and freshness.

**Units: 48 – Weight: 130g**

 2 hours / 19-23°C



813590

### BROWN AND MULTISEED 12" SUB ROLLS

Mixed case of soft brown and seeded sub rolls pre-scored to use as a 6" or foot long. Flow wrapped for convenience and freshness.

**Units: 48 – Weight: 130g**

 2 hours / 19-23°C



## SOFT ROLLS



5253

### LARGE TRADITIONAL MUFFIN

Large traditional breakfast muffin, the perfect base for Eggs Benedict.

**Units: 24 – Weight: 110g**



2 hours / 19-23°C



1663

### ONION BAP

An oval shaped soft bread bap with a distinct onion flavour topped with kibbled onion and poppy seeds. Flow wrapped in 2's for convenience and freshness.

**Units: 48 – Weight: 90g**



2 hours / 19-23°C



831095

### WHITE DUSTED BAP & WHITE SEEDED BAP

A multi purpose roll suitable for all types of usage. 20 x white floured baps, 20 x white seeded baps. Flow wrapped in 2's for convenience and freshness.

**Units: 40 – Weight: 75g**



2 hours / 19-23°C



831096

### BROWN BAP & COMBICORN BAP

A multi purpose roll suitable for all types of usage. 20 x flour dusted brown baps, 20 x brown seeded baps. Flow wrapped in 2's for convenience and freshness.

**Units: 40 – Weight: 75g**



2 hours / 19-23°C

## BURGER BUNS




827923

### 4" PRETZEL BUN

A soft pretzel 'lye' roll with surface cuts. Perfect for gourmet burgers.

**Units: 42 – Weight: 80g**

 90 mins / 19-23°C



833507

### 4" BRIOCHE BUN

A premium, light bun enriched with whole egg and milk to give a rich colour and aroma.

**Units: 48 – Weight: 72g**

 2 hours / 19-23°C



PA32

### 4.5" BOURBON BUN

Made with a unique blend of seasonings to give the distinctive aroma & flavour of smoked mesquite Bourbon BBQ. Topped with black sesame seeds for added visual appeal. This 4.5 " bun is pre-sliced and enriched with eggs & milk.

**Units: 40 – Weight: 85g**

 2 hours / 19-23°C



## BURGER BUNS



20206

### 5" WHITE FLOURED BAP

A multi purpose roll, suitable for all types of usage. Flour dusted.

**Units: 48 – Weight: 90g**

 1 hours / 19-23°C



20201

### 4.5" SEEDED BUN

This 4.5" bun, topped with sesame seeds is a must on any menu offering a classic burger.

**Units: 48 – Weight: 77g**

 1 hour / 19-23°C



6969

### 5" MULTI SEEDED KAISER BURGER BUN

Fully baked bun topped with linseed and sesame seeds in a traditional Kaiser shape.

**Units: 48 – Weight: 90g**

 1 hour / 19-23°C



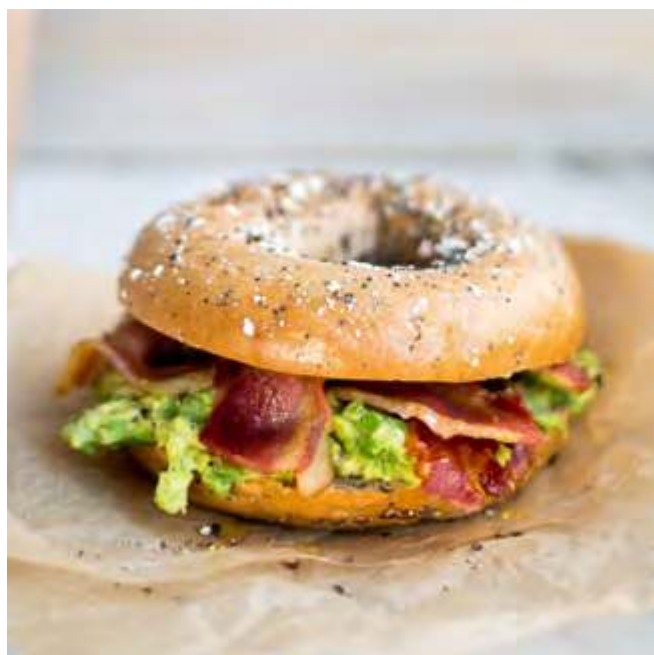
921072

## PLAIN SLICED BAGEL

Strong bread flour is used in this bagel to deliver a great sandwich carrier.

**Units: 48 – Weight: 115g**

 2 hours / 19-23°C



921131

## MULTIGRAIN SLICED BAGEL

Poppy, sunflower and brown linseeds give this bagel a great nutty flavour.

**Units: 48 – Weight: 115g**

 2 hours / 19-23°C



921074

## POPPY BAGEL UNSLICED

A generous topping of poppy seeds gives this bagel a delicious crust.

**Units: 48 – Weight: 115g**

 2 hours / 19-23°C



921073

## SESAME BAGEL UNSLICED

A generous topping of sesame seeds gives this bagel a deliciously nutty, chewy crust.

**Units: 48 – Weight: 115g**

 2 hours / 19-23°C



# CIABATTA



## CI100XF CIABATTINA RUSTICA

Italian Durum wheat flour that is slowly fermented. Our ciabatta are baked on the 'sole' of the oven creating a lovely open crumb and rich aroma.

**Units: 66 – Weight: 100g**



1 hour / 19-23°C



2-3 mins / 170°C



## 3090 DURUM WHEAT CIABATTINA

Made from rich yellow Italian Durum Wheat and slowly fermented. This gorgeous golden ciabatta has a soft open texture and a rich aroma.

**Units: 60 – Weight: 100g**



1 hour / 19-23°C



2-3 mins / 170°C



## 69841 GLASS BREAD CIABATTA LOAF

This long and flat ciabatta has a very open texture, a light crust and splash of olive oil. Fantastic for making open sandwiches and tasty bruschetta.

**Units:14 – Weight: 260g**



3 mins / 170°C



## CI120 PRE SLICED CIABATTA

Durum wheat flour, a splash of extra virgin olive oil & slowly fermented dough make these Italian rolls truly delicious. Baked on the sole of the oven to give a lovely wholesome crust.

**Units: 55 – Weight: 120g**



1 hour / 19-23°C



3 mins / 170°C



## LDP504 CIABATTA

A traditional ciabatta recipe that delivers a light crust and well aerated bubbly dough. Toasts well for hot sandwiches.

**Units: 70 – Weight: 120g**



3 mins / 170°C



**28036F**

## INDIVIDUAL ROSEMARY FOCACCIA

Individual focaccia, deliciously soft and richly flavoured with olive oil and a sprinkling of rosemary.

**Units: 55 – Weight: 100g**

 2 hours / 19-23°C



**49010F**

## TRADITIONAL FOCACCIA SHEET

Olive oil rich focaccia sheets, perfect for topping

**Units: 4 – Weight: 600g**

 2 hours / 19-23°C



**49009F**

## CHERRY TOMATO FOCACCIA SHEET

Hand placed sweet cherry tomatoes studded into the surface of this traditional olive oil rich focaccia.

**Units: 10 – Weight: 800g**

 2 hours / 19-23°C



**28034F**

## INDIVIDUAL MEDITERRANEAN FOCACCIA

Individual focaccia with olive oil, dressed with cherry tomatoes, sweet peppers, olives and herbs.

**Units: 55 – Weight: 100g**

 2 hours / 19-23°C



## PANINI



CI111

### DELICE GRILLY

Rich and very soft, this unsliced panini roll is pre-grilled to enhance that 'just from the grill' look.

**Units: 70 – Weight: 110g**

  1 hour / 19-23°C



991181060

### PANINI BAR MARKED

A soft panini with a smooth texture.

**Units: 60 – Weight: 125g**

  1 hour / 19-23°C





991439

### PANINI BAR MARKED

A soft panini with a smooth texture.

**Units: 30 – Weight: 125g**

  1 hour / 19-23°C





450242

#### **OVAL PANINI NIGELLA & SESAME**

Nutty sesame seeds and fragrant nigella seeds top this light textured, oval panini bread. Mouth-wateringly good!

**Units: 24 – Weight: 130g**

  1 hour / 19-23°C





BAK035

#### **PANINI**

A soft panini with a smooth texture.

**Units: 60 – Weight: 130g**

  1 hour / 19-23°C



## WRAPS & FLAT BREAD




450938

### 10" PLAIN TORTILLA WRAPS

Versatile, soft and tasty 10" wrap.

**Units: 144 – Weight: 64g**

 5 hours / 19-23°C



452147

### 12" WHITE TORTILLA WRAP

Versatile, soft and tasty 12" plain wrap. Ideal size for a large sandwich.

**Units: 150 – Weight: 90g**

 5 hours / 19-23°C



971323

### 12" WHOLEMEAL WRAP

Versatile, soft and tasty 12" wholemeal wrap. Very popular as a lunch time carrier.

**Units: 72 – Weight: 90g**

 5 hours / 19-23°C




984338

### 12" TOMATO TORTILLA

A soft texture, easier to handle, large 12" wrap, tomato flavour.

**Units: 72 – Weight: 90g**

 5 hours / 19-23°C




984337

### 12" SPINACH TORTILLA

Versatile, soft and tasty 12" spinach wrap. Adds great colour to a sandwich.

**Units: 72 – Weight: 90g**

 5 hours / 19-23°C



## WRAPS & FLAT BREAD



827408

### ROSEMARY & SEA SALT FLATBREAD

A light and airy focaccia flavoured with rosemary & sea salt.

**Units: 12 – Weight: 430g**

 2 hours / 19-23°C



## WRAPS & FLAT BREAD



450477

### KHOBEZ FLATBREAD

8" traditional Lebanese flatbread, ideal as an alternative sandwich carrier and perfect lightly grilled and served with a selection of dips.

**Units: 100 – Weight: 60g**



2½-3 hours / 19-23°C



### PITA

#### TRADITIONAL PITTA BREAD

An authentic Middle Eastern flat bread ideal for filling or dipping.

**Units: 144 – Weight: 55g**



2½-3 hours / 19-23°C



830270

### STONEBAKED OVAL FLATBREAD

A flatbread baked in a traditional stone oven, perfect for pizza.

**Units: 60 – Weight: 85g**



1 hour / 19-23°C



## LARGE LOAVES




826076

### XL WHITE SOURDOUGH

Extra large country white sourdough loaf with a subtle tangy flavour and hearty crumb.

**Units: 6 – Weight: 1100g**

 20-25 mins / 200°C



204098

### PAINS SIX GRAINS

This popular six grain loaf is made with natural flours and a blend of 6 different grains: oats, wheat, corn, barley, millet and rye. Flax and sesame seeds are added for extra texture.

**Units: 10 – Weight: 600g**

 12-14 mins / 200°C



206900

### TWISTED RUSTIC LOAF

A light dough twisted twice and fermented, creating a smooth textured bread with a flavoursome crust.

**Units: 18 – Weight: 450g**

 12-14 mins / 200°C



835291

### SPELT & BEETROOT LOAF

A hand shaped natural rye sourdough spelt pave, flavoured with beetroot pieces. Perfect for a delicious open sandwich.

**Units: 14 – Weight: 400g**

 10-12 mins / 190-200°C

## LARGE LOAVES



### 850554 SOURDOUGH BLOOMER

The dough has a long slow fermentation giving the loaf an open, waxy texture, chewy crust and a mild flavour which makes it the perfect base for any sandwich or meal accompaniment.

**Units: 16 – Weight: 410g**


 10-12 mins / 200°C



### 848202 CHEESE & JALAPENO LOAF

Sourdough loaf with mature red cheddar cheese, green & red peppers and jalapeno chillies.

**Units: 16 – Weight: 400g**

 10-12 mins / 200°C



### 850556 ANCIENT GRAIN BLOOMER

Containing an impressive blend of 13 grains. This wholesome loaf provides a healthier option that does not compromise on flavour.

**Units: 16 – Weight: 400g**

 10 mins / 200°C



### 850555 THREE CHEESE BLOOMER

This Three Cheese Bloomer has been slowly fermented with our original 30 year old sourdough starter. This soft fluffy crumb is complimented by the signature chewy crust and oozes with flavour and indulgence.

**Units: 16 – Weight: 400g**

 10-12 mins / 200°C



### 440131 PURE BUTTER BRIOCHE LOAF

Hand braided brioche loaf made with pure butter and free range eggs. Unsliced for greater versatility.

**Units: 7 – Weight: 400g**

 3 hours / 19-23°C



## LARGE LOAVES



450902

### PLAIN VIENNA

A light crumb and crisp crust make our Vienna loaf exceptionally appetising and a delicious meal accompaniment.

**Units: 22 – Weight: 410g**



12-14 mins / 200°C



450901

### POPPY VIENNA

Poppy seeds impart a wonderfully nutty flavour to our distinctive take on a Viennese classic.

**Units: 22 – Weight: 410g**



12-14 mins / 200°C



8048

### TRIPLE GRAIN LOAF

A delicious triple grain loaf made with kibbled spelt, linseed and kibbled rye with a crisp nutty crust.

**Units: 16 – Weight: 400g**



12-14 mins / 200°C



74223

### CIABATTA DURUM WHEAT LOAF

Made from rich yellow durum wheat and slowly fermented for a delicious flavour and soft open texture.

**Units: 33 – Weight: 265g**



1-2 hours / 19-23°C



5-7 mins / 170°C

## TRADITIONAL IRISH SODA BREAD




840417

### TRADITIONAL WHEATEN LOAF

Traditional Irish soda bread made with a unique blend of 4 types of flour and fresh buttermilk.

**Units: 24 – Weight: 400g**

Cuisine de France

 5 hours / 19-23°C



840413

### 2 PACK WHEATEN SLICED

Traditional Irish Wheaten bread made with buttermilk, wholemeal flour and topped with jumbo oats. Sliced and packed in 2's for convenience.

**Units: 105 – Weight: 90g**

 1 hour / 19-23°C



840412

### LARGE WHEATEN LOAF

A large traditional Irish soda bread made with a unique blend of 4 types of flour and fresh buttermilk.

**Units: 15 – Weight: 650g**

 5 hours / 19-23°C



## SLICED LOAVES



840552

### SLICED SOURDOUGH LOAF

A sliced sourdough loaf made in the traditional way. 8 slices per pack with no waste. Ideal for gourmet sandwiches.

**Units: 16 – Weight: 400g**

 1-2 hours / 19-23°C

**Cuisine de France**  





10033246

### WHOLEMEAL SLICED BREAD

Square shaped, made with 100% wholemeal flour. Slices: 18+2.

**Units: 10 – Weight: 800g**

 3-4 hours / 19-23°C



10033247

### THICK WHITE SLICED BREAD

A square loaf with a thicker cut. Slices: 14+2.

**Units: 10 – Weight: 800g**

 3-4 hours / 19-23°C



10033252

### WHITE SLICED BREAD

The perfect square sandwich loaf, ideal for catering, sandwich bars and cafes and an ideal fit for pre-packed sandwiches. Slices: 18+2.

**Units: 10 – Weight: 800g**

 3-4 hours / 19-23°C



## SLICED LOAVES



10033312

### MALTED BROWN SLICED BREAD

Rich, soft & full of malted grains, perfect for toasting. Slices:18+2.

**Units: 10 – Weight: 800g**



2-3 hours / 19-23°C



BLO10

### MALTED BROWN BLOOMER

A soft loaf made with malted wheat flakes, wheat bran, kibbled wheat, malted and barley flours. Slices:18+2.

**Units: 6 – Weight: 900g**



30 mins / 19-23°C



BLO20

### SLICED WHITE BLOOMER

Soft white bread with a traditional round top. Slices:18+2.

**Units: 6 – Weight: 900g**



2 hours / 19-23°C

## SLICED LOAVES



BF18

### BFREE GLUTEN FREE WHITE LOAF

Longer loaf slice – loaves now cut vertically rather than horizontally. This will result in a better sandwich for the end consumer.

Units: 6 – Weight: 400g

 2-3 hours / 19-23°C



BF19

### BFREE GLUTEN FREE BROWN LOAF

Longer loaf slice – loaves now cut vertically rather than horizontally. This will result in a better sandwich for the end consumer.

Units: 6 – Weight: 400g

 2 hours / 19-23°C





**SWEET**  
OUR FINEST SELECTION



## CROISSANTS



25965

### LARGE BUEIRE ISIGNY CROISSANT

Premium croissant made with 30% Isigny AOP butter giving delicate layers and a light and airy eat.

Units: 60 – Weight: 75g



20-22 mins / 170°C

*Coup de pâte*  
TRADITION & INNOVATION



810525

### LE CROISSANT

Our classic French croissant enriched with 23% butter and 16 layers of delicate flaky pastry.

Units: 70 – Weight: 60g



18-20 mins / 170°C

**Cuisine de France**

## CROISSANTS



5950

### ALL BUTTER CROISSANT

A classic crescent shaped croissant with 17% butter content.

**Units: 80 – Weight: 70g**



18-20 mins / 170°C



10014919

### EVERYDAY CROISSANT

A classic French 18% butter croissant, your everyday essential.

**Units: 76 – Weight: 65g**



18-20 mins / 170°C



## CROISSANTS



22122

### MULTISEED WHOLEMEAL CROISSANT

All the indulgence of a traditional buttery croissant with the addition of wholemeal and seeds.

**Units: 55 – Weight: 80g**



18-20 mins / 170°C



833191

### CHOCO HAZELNUT CROISSANT

Choco hazelnut filled croissant topped with chocolate nibs.

**Units: 60 – Weight: 85g**



20-22 mins / 170°C



833190

## ALMOND CROISSANT

Buttery croissant filled with sweet almond frangipan and topped with toasted almonds.

**Units: 60 – Weight: 85g**

 20-22 mins / 170°C



38539

## RASPBERRY FILLED CROISSANT (VEGAN)

Light & airy croissant made using margarine and generously filled with a raspberry compote and topped with pink sugar crystals.

**Units: 44 – Weight: 80g**

 18-20 mins / 170°C



## PAIN AU CHOCOLAT



25989

### BUERRE ISIGNY PAIN AU CHOCOLAT

Premium pain au chocolate made with 30% Isigny AOP butter and 2 bars of dark chocolate with delicate layers and a light and airy eat.

Units: 64 – Weight: 85g

 18-20 mins / 170°C

*Coup de pâte*  
TRADITION & INNOVATION



810526  
LE CHOCO

Our special layered Cuisine de France croissant pastry is generously filled with intense, dark French chocolate to give an irresistible combination of texture and taste.

Units: 70 – Weight: 75g

 20-22 mins / 170°C

*Cuisine de France*  


## DANISH PASTRIES



### 810523A MAPLE PECAN PLAIT

Only the crunchiest pecans and most delectable maple syrup are good enough for our uniquely delicious take on a Danish classic.

**Units: 48 – Weight: 95g**


 20-22 mins / 170°C



### BHRG4 MAPLE PECAN PLAIT

Sweet maple syrup inside a tender flaky pastry lattice, scattered with pecans. Ready glazed.

**Units: 48 – Weight: 95g**

 20-22 mins / 170°C



### 810527A LUXURY PAIN AU RAISIN

We pack our unique Cuisine de France dough full of moist raisins from Turkey, then add our sumptuous crème pâtissière.

**Units: 60 – Weight: 110g**

 20-22 mins / 170°C



### 829246 SELECTION OF ROYAL DANISH PASTRIES

Our Royal Danish selection of buttery, flaky pastries includes a Vanilla Crème Crown (100g), Apple Crown (100g) and a Cinnamon Whirl (85g). 2 bags of white icing enclosed.

**Units: 36**

 20-22 mins / 170°C



## DANISH PASTRIES



### BHRG1 VANILLA CUSTARD CROWN

Ready glazed, creamy vanilla custard with almond flakes in a crisp flaky pastry crown.  
2 bags of white icing enclosed.

**Units: 48 – Weight: 100g**



20-22 mins / 170°C



### BHRG3 CINNAMON WHIRL

Golden Danish pastry whirl, filled with sweet cinnamon paste.  
2 bags of white icing enclosed for decoration.

**Units: 48 – Weight: 85g**



18-20 mins / 170°C



### DR10A RASPBERRY CROWN

High fruit content raspberry jam inside a crown of delicious light pastry.  
A bag of white icing enclosed.

**Units: 36 – Weight: 100g**



18-20 mins / 170°C



### 831891 CHOCOLATE TORSADE

Soft butter pastry filled with luxurious vanilla custard and chocolate chips, then hand twisted to form a torsade.

**Units: 52 – Weight: 100g**


 20-22 mins / 170°C



### 6238 CHOCOLATE & HAZELNUT CROQUANT

Chocolate & hazelnut filling with hazelnut clusters in a flaky butter pastry. Topped with toasted hazelnuts and chocolate pieces.

**Units: 36 – Weight: 120g**

 20-22 mins / 170°C



### 25215 CHOCOLATE PASTRY STICK

A thin rich pastry stick, generously filled with a delicious chocolate and hazelnut centre. Add variety by scoring before baking.

**Units: 60 – Weight: 70g**

 12-13 mins / 170°C



## MINI PASTRIES



### 25604 MINI CROISSANT AU BEURRE

A rich buttery, ready to bake mini croissant.

**Units: 225 – Weight: 25g**

 13-15 mins / 170°C



### 25506 MINI PAIN AU CHOCOLAT

Mini pain au chocolat filled with rich, dark, Belgian chocolate sticks. Ready to bake.

**Units: 260 – Weight: 28g**

 13-15 mins / 170°C



### 25256 MINI TORSADE

Buttery Danish pastry filled with chocolate chips and a smooth vanilla cream twisted to form a torsade.

**Units: 180 – Weight: 28g**

 13-15 mins / 170°C



25958

### MINI PAIN AU RAISIN

Buttery Danish pastry swirls filled with creamy custard and plump raisins.

**Units: 120 – Weight: 30g**

 13-15 mins / 170°C



80525A

### MINI DANISH SELECTION

120 sweet pastries - 24 maple pecan plaits, 24 raspberry crowns, 24 vanilla crowns, 24 cinnamon swirls and 24 apple crowns.

**Units: 120 – Weight: 43g**

 15-18 mins / 170°C



25959

### MINI FRENCH PASTRY ASSORTMENT

50 mini croissants, 50 mini pain au chocolat, 50 mini pain au raisin.

**Units: 150 – Weight: 25g**

 13-15 mins / 170°C



## SWEET PASTRIES



### 25417 CHAUSSON AU POMMES

Flaky butter pastry turnover filled with a sweet apple compote (34%). Pre-proved and ready to bake.

**Units: 40 – Weight: 120g**

 25-30 mins / 170°C



### 2420A APPLE TURNOVER

A delicious flaky pastry with a sweet apple filling (35%) and a glazed sugar topping.

**Units: 90 – Weight: 100g**


 20-22 mins / 190°C



### 850549 APPLE VANILLA STRUDEL

A traditional strudel treat of apples, cinnamon and juicy raisins, layered with creamy vanilla custard, rolled up in a light flaky strudel dough.

**Units: 60 – Weight: 120g**

 20-22 mins / 190°C

## SWEET PASTRIES



### 6500 APPLE LATTICE

Light puff pastry lattice square generously filled with apple and sprinkled with sugar.

**Units: 140 – Weight: 80g**

 20-22 mins / 190°C



Packaging included

### 5103A APPLE PUFFS

Layers of light and flaky puff pastry filled with Bramley apples and topped with sugar for a crisp texture and a warm golden colour.

**Units: 130 – Weight: 70g**

 18-20 mins / 190°C



### 835701 APPLE & CHERRY LATTICE

Light, flaky puff pastry square filled with sweet cherry & apple (35%). Visually appealing with the vibrant colour of the cherry appearing through the lattice top.

**Units: 80 – Weight: 80g**

 20-22 mins / 190°C



Packaging included

### 810544A MINI APPLE PIES

Individual shortcrust pastry pies baked in their case, the perfect size for a little treat and ideal as a multi-buy offer.

**Units: 145 – Weight: 60g**

 16-18 mins / 190°C



## SWEET PASTRIES

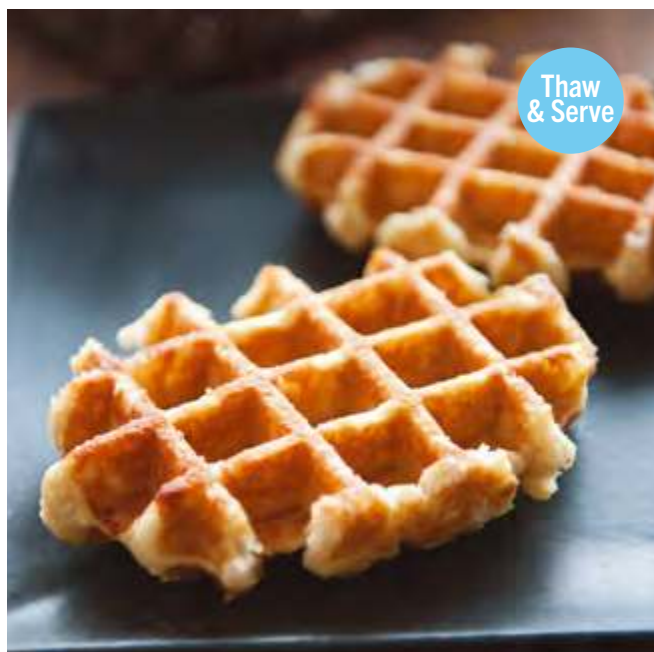


### 27156 PASTEL DE NATA

A Portuguese speciality of flaky crisp pastry filled with a real egg custard and caramelised to finish.

**Units: 90 – Weight: 66g**

 9-12 mins / 250-270°C



### 829754 SWEET WAFFLE

Large, light and fluffy Belgian waffle with a sweet and crunchy sugar finish. Delicious served warm.

**Units: 30 – Weight: 105g**

 1 hour / 19-23°C



### 25022 AMERICAN STYLE PANCAKES

A light & fluffy American style 4" pancake. Ideal for breakfast served with crispy bacon & syrup or yoghurt & berries.

**Units: 32 – Weight: 35g**

 1 hour / 19-23°C



### 25518 UNSWEETENED PANCAKE/CRÊPE

Just simple ingredients in our crêpes: milk, flour, water, eggs and salt, just as it should be. Unsweetened for versatility.

**Units: 50 – Weight: 70g**

 1 hour / 19-23°C

## HOT CROSS BUNS



845226

### HOT CROSS BUNS

Classic hot cross buns, lightly spiced with cinnamon and nutmeg, filled with juicy sultanas, candied mixed peel and batched in 6's.

**Units: 72 – Weight: 75g**

 2 hours / 19-23°C



## FULLY BAKED PASTRIES



### 831352 APPLE & CUSTARD DANISH FULLY BAKED

Smooth vanilla custard and tender apple pieces in a pastry crown.

**Units: 33 – Weight: 100g**

 2 hours / 19-23°C



### 831354 ICED CINNAMON BUN

Light and airy cinnamon bun generously topped with an American style frosting with a hint of orange zest.

**Units: 33 – Weight: 105g**

 2 hours / 19-23°C



### 5111 FRUIT DANISH PASTRY

A round Danish pastry filled with juicy sultanas and finished with an apricot glaze & sugar icing. Individually wrapped.

**Units: 48 – Weight: 100g**

 2 hours / 19-23°C





### DA45 ASSORTED DANISH PASTRIES

45 Danish pastries: 18 apple whirls, 9 raspberry whirls, 9 sweet mince whirls and 9 double chocolate whirls.

**Units: 45 – Weight: 100g**

 2 hours / 19-23°C



## SCONES



### 810540 TRADITIONAL IRISH FRUIT SCONE

Traditional Irish fruit scone made with buttermilk and packed with juicy sultanas.

**Units: 84 – Weight: 115g**

 2 hour / 19-23°C

**Cuisine de France**  




### 2405 PREMIUM FRUIT SCONE

A soft crumb scone with a rich buttery taste and packed with juicy sweet sultanas.

**Units: 84 – Weight: 105g**


 2 hours / 19-23°C



### 2402 FRUIT SCONE

A round fruit scone packed with juicy sweet sultanas.

**Units: 112 – Weight: 85g**

 2 hours / 19-23°C



## 2406 PREMIUM PLAIN SCONES

Soft plain buttery flavour scone finished with a dusting of flour.

**Units: 84 – Weight: 100g**

 2 hours / 19-23°C



## 2401 WHEATEN SCONES

A round wheaten scone made with buttermilk and wholewheat bran. Delicious with butter and jam.

**Units: 112 – Weight: 85g**


 2 hours / 19-23°C



## 836676 WRAPPED LARGE FRUIT SCONES

A large fruit scone made from a traditional recipe including buttermilk and juicy plump sultanas for a satisfying, everyday treat.

**Units: 60 – Weight: 155g – Shelf life: 2 days**


 2 hours / 19-23°C



## 836679 WRAPPED FRUIT SCONES 2 PACK

Two fruit scones made from a traditional recipe of flour, buttermilk and juicy plump sultanas for a satisfying everyday treat, all wrapped up in a Cuisine de France branded tray.

**Units: 36 packs of 2 – Weight: 200g pack (2X100g) – Shelf life: 2 days**

 2 hours / 19-23°C



## MUFFINS



### 810529 CHOCOLATE MUFFIN

White, milk and dark chocolate chunks all wrapped up in a deliciously chocolately crumb.

**Units: 30– Weight: 115g**

 2 hours / 19-23°C

**Cuisine de France.**  




5408

**BELGIAN TRIPLE CHOCOLATE MUFFIN**

Rich chocolate sponge with mixed chocolate pieces, brimming with dark Belgian chocolate sauce. A chocolate indulgence!

**Units: 24 – Weight: 120g**

 2 hours / 19-23°C



42303

**TRIPLE CHOCOLATE MUFFIN**

Moist muffin filled with dark, milk and white chocolate chunks.

**Units: 28 – Weight: 125g**

 2 hours / 19-23°C



## MUFFINS



### 5407 BLUEBERRY CHEESECAKE MUFFIN

Soft blueberries & cream cheese filling hidden inside a rich vanilla muffin sponge.

**Units: 24 – Weight: 120g**

 2 hours / 19-23°C



### 6950 LEMON & WHITE CHOCOLATE MUFFIN

A deliciously moist muffin with a generous filling of white chocolate and lemon, topped with sugar nibbed pieces.

**Units: 24 – Weight: 115g**

 2 hours / 19-23°C



### 5969 STRAWBERRY & CREAM MUFFIN

A moist and rich strawberry flavoured muffin with strawberry pieces and Belgian white choc chunks throughout. Injected with a creamy vanilla frosting.

**Units: 30 – Weight: 125g**

 2 hours / 19-23°C



### 826448 CRANBERRY CHEESECAKE MUFFIN

A rich muffin filled with whole cranberries and creamy cheesecake centre.

**Units: 28 – Weight: 120g**

 2 hours / 19-23°C

## MINI MUFFINS



### 10031711 MINI BLUEBERRY FLOWERPOT MUFFIN

A delicious mini-sized blueberry muffin, containing wild blueberries.

**Units: 48 – Weight: 35g**

 2 hours / 19-23°C



### 10031712 MINI CHOCOLATE FLOWERPOT MUFFIN

An indulgent mini-sized chocolate muffin, containing milk chocolate chunks and dark chocolate chunks.

**Units: 48 – Weight: 35g**


 2 hours / 19-23°C



### 832341 FILLED MINI MUFFIN SELECTION

A selection of filled mini muffins, 12 strawberry, 12 lemon meringue, 12 apple crumble.

**Units: 36 – Weight: 35g**

 2 hours / 19-23°C




## MINI MUFFINS



### 832340 CHOCOLATE & HAZELNUT FILLED MINI MUFFIN

A delicious mini-sized chocolate muffin, with a hidden chocolate & hazelnut centre and topped with toasted nibbed hazelnuts.

**Units: 42 – Weight: 26g**

 2 hours / 19-23°C



### 832339 CARAMEL FILLED MINI MUFFIN

An indulgent mini-sized muffin, containing a velvet caramel centre.

**Units: 42 – Weight: 26g**

 2 hours / 19-23°C



### 450062 MINI DOUBLE CHOCOLATE MUFFIN

Soft chocolate sponge filled with plenty of dark chocolate chips. Individually wrapped to grab & go and ensure freshness. Shelf life: 7 days.

**Units: 48 – Weight: 45g**


 2 hours / 19-23°C



### 450061 MINI BLUEBERRY MUFFIN

Creamy rich muffin filled with loads of juicy blueberries. Individually wrapped for longer freshness. Shelf life: 7 days

**Units: 48 – Weight: 45g**

 2 hours / 19-23°C

## WRAPPED MUFFINS



### 2423 WRAPPED CHOCOLATE MUFFIN

Individually wrapped chocolate muffin with chocolate chips throughout. Shelf life: 10 days.

**Units: 48 – Weight: 102g**

 2 hours / 19-23°C



### 2429 WRAPPED DOUBLE CHOCOLATE MUFFIN

Individually wrapped chocolate muffin with chocolate chips throughout. Price Marked Pack. Shelf life: 10 days.

**Units: 48 – Weight: 102g**

 2 hours / 19-23°C



### 2324 WRAPPED BLUEBERRY MUFFIN

Individually wrapped blueberry muffin with whole blueberries throughout. Shelf life: 10 days.

**Units: 48 – Weight: 102g**

 2 hours / 19-23°C



### 2430 WRAPPED BLUEBERRY MUFFIN

Individually wrapped blueberry muffin with whole blueberries throughout. Price Marked Pack. Shelf life: 10 days.

**Units: 48 – Weight: 102g**

 2 hours / 19-23°C



## DOUGHNUTS



840191

### MISSISSIPPI MUD PIE DOUGHNUT 2 PACK

A triple hit of chocolate. Chocolate flavoured doughnuts dough, filled with a light chocolate mousse, topped with smooth chocolate ganache and chocolate curls in a Cuisine de France two pack.

**Units: 18 packs of 2 – Weight: 95g x 2 – Shelf life: 2 days**

 3 hours / 19-23°C



840192

### RASPBERRY RIPPLE DOUGHNUT 2 PACK

A light ball doughnut generously filled with raspberry jam and topped with white fondant icing and vibrant pink drizzle in a Cuisine de France two pack.

**Units: 18 packs of 2 – Weight: 95g x 2 – Shelf life: 2 days**

 3 hours / 19-23°C



### 840059 CHOCOLATE DOUGHNUT 4 PACK

Four light airy doughnuts filled with a chocolate cream and dusted with powdered sugar all wrapped up in a Cuisine de France branded tray.

**Units: 16 packs of 4 – Weight: 60g x 4 – Shelf life: 4 days**

 4 hours / 19-23°C



### 840190 CUSTARD DOUGHNUT 4 PACK

Four light airy doughnuts filled with a custard cream and dusted with powdered sugar all wrapped up in a Cuisine de France branded tray

**Units: 16 packs of 4 – Weight: 60g x 4 – Shelf life: 4 days**

 4 hours / 19-23°C



### 836618 JAM DOUGHNUT 4 PACK

Four light airy doughnuts filled with raspberry jam and dusted with powdered sugar all wrapped up in a Cuisine de France branded tray.

**Units: 16 packs of 4 – Weight: 60g x 4 – Shelf life: 4 days**

 4 hours / 19-23°C



# DOUGHNUTS



835779

## JAM DOUGHNUT

A light ball doughnut generously filled with raspberry jam. Gently warm through and toss in caster sugar before bagging.

**Units: 140, 28 bags – Weight: 58g**



2 hours / 19-23°C, Flash for 3-5 min at 170 once thawed



835810

## CHOCOLATE DOUGHNUT

A light ball doughnut generously filled with chocolate cream filling. Gently warm through and toss in caster sugar before bagging

**Units: 140, 28 bags – Weight: 58g**



2 hours / 19-23°C, Flash for 3-5 min at 170°C once thawed



835778

## PLAIN RING DOUGHNUT

A light and airy, classic ring doughnut. Gently warm through and toss in caster sugar before bagging.

**Units: 140, 28 bags – Weight: 48g**



2 hours / 19-23°C, Flash for 3-5 min at 170°C once thawed




835770

**MISSISSIPPI MUD PIE DOUGHNUT**

A triple hit of chocolate. Chocolate flavoured doughnut dough, filled with a light chocolate mousse, topped with smooth chocolate ganache and chocolate curls.

**Units: 36 – Weight: 95g**

 2 hours / 19-23°C



7770

**BOSTON CREME DOUGHNUT**

A Boston crème filled ball doughnut, crowned with milk chocolate flavoured icing.

**Units: 36 – Weight: 88g**

 2 hours / 19-23°C




814632

**CHOCOLATE & HAZELNUT FILLED DOUGHNUT**

Twice filled chocolate and hazelnut cream doughnut, topped with rich chocolate frosting and toasted hazelnut nibs.

**Units: 36 – Weight: 90g**

 2 hours / 19-23°C



61290E

**FOREST FRUITS FILLED DOUGHNUT**

A light and airy ball doughnut, double filled with a fruit of the forest jam made from strawberries, raspberries and black cherries, decorated with a cocoa half coating and topped with strawberry-flavoured mini pearls.

**Units: 36 – Weight: 90g**

 2 hours / 19-23°C



## DOUGHNUTS



### 4585 PINK ICED DOUGHNUT

Soft doughnut topped with a pink icing and sprinkles.

**Units: 36 – Weight: 60g**

 2 hours / 19-23°C



Individually  
Wrapped

### 353EP SUGARED RING DOUGHNUT

A fully baked, individually wrapped, thaw and serve sugar ring doughnut.

**Units: 60 – Weight: 50g – Shelf life: 2 days**

 2 hours / 19-23°C



### 4586 WHITE ICED DOUGHNUT

Soft doughnut topped with a plain white icing and sprinkles

**Units: 36 – Weight: 60g**

 2 hours / 19-23°C



Individually  
Wrapped

### 2026EP CHOCOLATE SPRINKLE RING DOUGHNUT

A fully baked, individually wrapped, thaw and serve chocolate sprinkle ring doughnut.

**Units: 60 – Weight: 55g – Shelf life: 2 days**

 2 hours / 19-23°C



### 4584 CHOCOLATE ICED DOUGHNUT

A soft doughnut topped with a sweet chocolate icing and sugar strands.

**Units: 36 – Weight: 60g**

 2 hours / 19-23°C



### 1136 MIXED ICED DOUGHNUT

36 ring doughnuts: 12 chocolate, 12 white and 12 pink all topped with sugar strands.

**Units: 3 x 12 – Weight: 60g**

 2 hours / 19-23°C



## 7953 WHITE & DARK DRIZZLE RING DOUGHNUT

Fully enrobed ring doughnut covered with white chocolate and dark chocolate drizzle.

**Units: 36 – Weight: 75g**

 2 hours / 19-23°C



## 7952 HAZELNUT COVERED RING DOUGHNUT

A delicious chocolate covered ring doughnut topped with hazelnut pieces.

**Units: 24 – Weight: 64g**


 2 hours / 19-23°C



## 814685 RAINBOW CRUNCH (6 PACK)

6 light and airy doughnuts frosted and dipped in coloured sugar sprinkles

**Units: 36 – Weight: 55g**

 2 hours / 19-23°C



## 60045E COCONUT RING DOUGHNUT

A light and airy ring doughnut with delicious cocoa cream filling and decorated with a layer of dark coating and desiccated coconut on top.

**Units: 36 – Weight: 70g**

 2 hours / 19-23°C



## COOKIES



78999

### MIXED CASE SUPREME INDULGENCE COOKIES

4 flavours of delicious American style cookies: Chocolate Chunk, Double Chocolate, White Chocolate and Macadamia Nut, White Chocolate and Cranberry.

**Units: 104 – Weight: 85g**

 18 mins / 150°C



**78408  
CARNIVAL SWEET DISCOVERY COOKIES**

This cookie contains colourful candy coated chocolate chips - simply irresistible!

**Units: 200 – Weight: 40g**

 11-14 mins / 150°C



**78409  
MILK CHOC CHUNK SWEET DISCOVERY COOKIES**

Delicious milk chocolate pieces in a chewy ready to bake cookie.

**Units: 200 – Weight: 40g**

 11-14 mins / 150°C



**78400  
CHOCOLATE CHIP SWEET DISCOVERY COOKIE**

Delicious milk chocolate pieces in a chewy, ready to bake cookie.

**Units: 200 – Weight: 40g**

 11-14 mins / 150°C



**78424  
BROWNIE SWEET DISCOVERY COOKIES**

A delicious sweet, crisp brownie cookie made with molasses.

**Units: 200 – Weight: 40g**

 11-14 mins / 150°C



**ES01  
FULLY BAKED LARGE DOUBLE CHOCOLATE COOKIE**

Scrumptious, crisp and chewy cookie packed with rich dark chocolate chips. Individually wrapped for convenience and shelf life.

**Units: 30 – Weight: 80g – Shelf life: 10 days**

 2 hours / 19-23°C



## TRAYBAKES



### 2333CH MINT CHOC SLICE TRAYBAKE

A Belgian chocolate biscuit base supports a creamy peppermint fondant layer, topped with our homemade ganache and a bubbly mint crumble. A mint chocolate lovers dream!

**Units: 21 – Weight: 85g**


 3 hours / 19-23°C



### 2319CH TRADITIONAL BROWNIE TRAYBAKE

Traditional brownie – rich, dense, fudgy & gooey Belgian chocolate brownie squares.

**Units: 21 – Weight: 66g**

 3 hours / 19-23°C



### 2378CH RASPBERRY BAKEWELL TRAYBAKE

Buttery shortbread base with a generous layer of raspberry filling topped with frangipane and sliced almonds

**Units: 21 – Weight: 71g**

 3 hours / 19-23°C



### 2302CH CARROT CAKE TRAYBAKE

A delicious single layer of spiced sponge baked with fresh grated carrot and sultanas, offset with a sweet cream cheese icing and filling and decorated with chopped walnuts.

**Units: 21 – Weight: 75g**

 2 hours / 19-23°C



**CTO**  
**FRUIT FLAPJACK**

Soft chewy golden flapjacks with plump dried fruits.

**Units: 60 – Weight: 80g**

 12-15 mins / 180°C



## TRAYCAKES



837116

### RASPBERRY & COCONUT TRAY CAKE

A light vanilla and coconut madeira sponge with raspberry pieces topped with alternating lines of sweet raspberry jam, smooth raspberry buttercream and finished with desiccated coconut. Unportioned for versatility

**Units: 1 – Weight: 2Kg**

 3 hours / 19-23°C



837118

### RED VELVET TRAY CAKE

A visually impressive moist red velvet madeira cake base, topped with a creamy white chocolate buttercream and finished with red velvet cake crumb.

**Units: 1 – Weight: 2Kg**

 3 hours / 19-23°C



1903CH

**CHOCOLATE FUDGE CAKE SLICED**

Packed full of delicious flavour, perfect for chocoholics everywhere, this rich moist chocolate sponge is covered in a delicious chocolate fudge icing. Can be served warm.

**Units: 1 x 14 portions – Weight: 1.4kg**

 3 hours / 19-23°C



1999CH

**CHOCOLATE ORANGE MARBLE CAKE SLICED**

A classic orange cake with an elegant chocolatey twist! A classic flavour combination, our marble cake encompass an orange flavoured chocolate ganache, finished with elegant gold shavings.

**Units: 1x 14 portions – Weight: 1.5kg**

3 hours / 19-23°C




22204

**CHOCOLATE & HAZELNUT TORTE**

A twice layered rich chocolate sponge cake, generously filled with a smooth chocolate and hazelnut mousse. Smothered in a thick chocolate ganache.

**Units: 1 x 12 portions – Weight: 1.4Kg**

 4-6 hours / 0-4°C



## DESSERTS



6634

### SLICED RICH FRUIT CAKE

Lightly spiced dark loaf cake crammed with juicy sultanas, mixed peel & sweet glacé cherries. Pre-sliced for ease.

**Units: 8 – Weight: 740g – Slices: 10**



4-5 hours / 19-23°C



830647

### RASPBERRY & TOASTED ALMOND ROULADE

Light crisp handmade meringue roulade filled with a layer of raspberry compote and fresh Irish cream, topped with toasted almonds.

**Units: 1 – Weight: 1Kg – Slices: 8-10**



4-6 hours / 0-4°C



22205

### FRESH IRISH CREAM BANOFFEE PIE

Chocolate biscuit base smothered in rich toffee and butterscotch sauce, sliced banana, and generously topped with fresh Irish cream.

**Units: 1 – Weight: 1.4Kg – Slices: 12**



4-6 hours / 0-4°C



22199

### IRISH CREAM LIQUEUR CHEESECAKE

A biscuit base covered in a light Irish Cream Liqueur mousse, hidden inside is a layer of chocolate sponge and topped off with a burnt sugar glaze.

**Units: 1 – Weight: 1.4Kg – Slices: 12**



4-6 hours / 0-4°C



## 818965A TRADITIONAL DEEP DISH APPLE PIE

Traditional deep filled apple pie made with Irish Bramley apples in a golden butter rich pastry crust.

**Units: 1 – Weight: 2.4Kg – Slices: 12**



4-6 hours / 19-23°C



## 820044 IRISH APPLE TART

A delicious apple filled pastry tart that is golden brown in colour.

**Units: 12 – Weight: 600g**



40-45 mins / 170°C



Packaging included

## 4910 BRAMLEY APPLE TART

A delicious apple filled light pastry tart with a golden brown colour. Serve warm & topped with ice-cream

**Units: 18 – Weight: 500g**



30-35 mins / 170°C



Packaging included

## 4911 RHUBARB TART

A rhubarb filled pastry pie with a golden brown pastry . Serve warm with custard. Delicious!

**Units: 18 – Weight: 500g**



30-35 mins / 170°C



## DESSERTS



22195

### VANILLA CRÈME & CHOCOLAT ECLAIR

Classic choux pastry filled with vanilla crème topped with a rich chocolate ganache

**Units: 14 – Weight: 85g**



4-5 hours / 0-4°C



27647

### SALTED CARAMEL MILLEFEUILLE

Fine layers of flaky puff pastry layered with a rich salted caramel crème pâtissière and topped with a salted caramel fondant icing

**Units: 16 – Weight: 140g**




4-5 hours / 0-4°C



## 22289 COCOA BAVAROIS SLICE

A rich chocolate mousse set on a crunchy chocolate base, finished with a high chocolate glaze.

**Units: 30 – Weight: 75g**


 2.5-3 hours / 0-4°C



## 27294 RASPBERRY AND WHITE CHOCOLATE TARTLET

Traditional pâte sucrée pastry with whole raspberries in a frangipane base made with ground almonds and finished with Belgian white chocolate.

**Units: 30 – Weight: 110g**

 2-3 hours / 0-4°C



## 27497 INDIVIDUAL MOCHA GATEAU

Light coffee sponge layered with smooth buttercream, decorated with nibbed nuts

**Units: 12 – Weight: 120g**


 2.5-3 hours / 0-4°C



## 27287 LEMON TARTLET

A sweet pastry tartlet filled with zesty lemon curd and finished with dark chocolate piping.

**Units: 32 – Weight: 80g**

 2.5-3 hours / 0-4°C



## DESSERTS



27401

### MINI MACAROON SELECTION

24 pistachio macaroons, 24 raspberry macaroons, 24 lemon macaroons, 24 chocolate macaroons, 24 coffee macaroons, 24 vanilla macaroons.

**Units: 144 – Weight: 12g**



1.5-2 hours / 0-4°C



27427

### SWEET PETIT FOURS

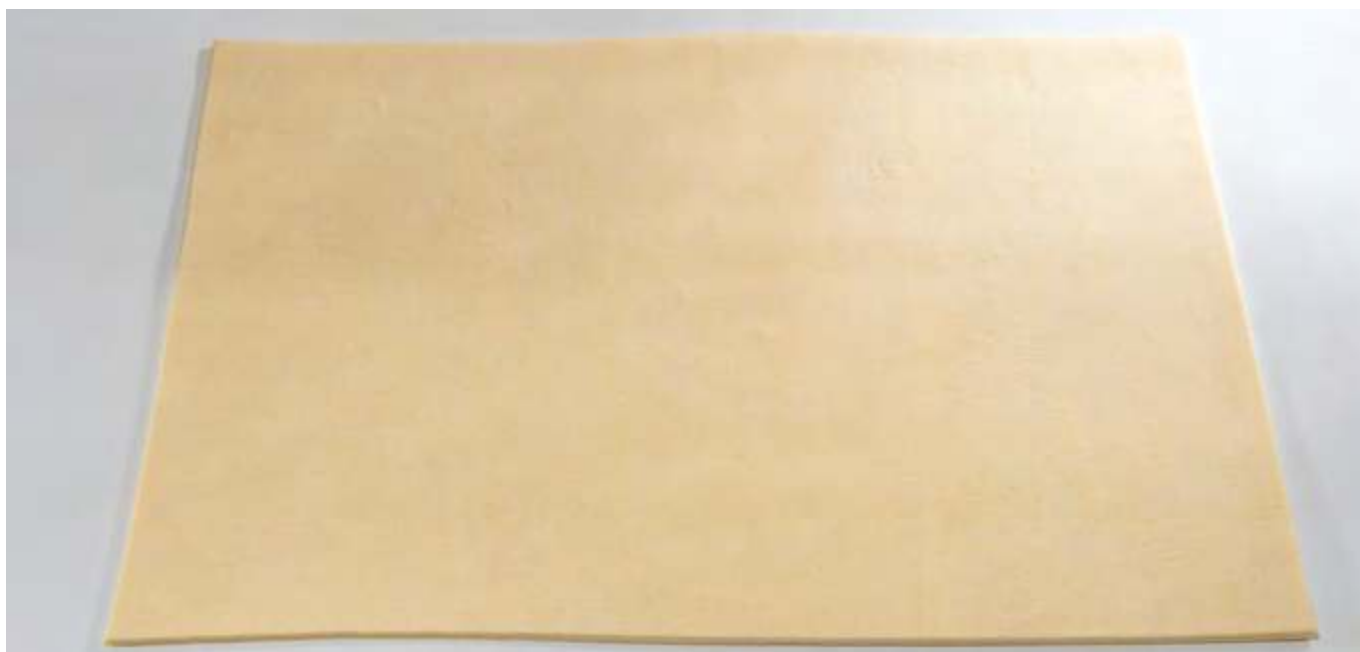
2 trays of 57 units. 7 pistachio rectangles, 6 lemon macaroon tartlets, 7 raspberry tartlets, 5 chocolate éclairs, 5 coffee éclairs, 7 caramel squares, 7 praline tartlets, 6 morello cherry & pistachio moelleux, 7 opera rectangles.

**Units: 114 – Weight: 14g**



1.5-2 hours / 0-4°C

## PUFF PASTRY SHEETS



3830

### **B02 PUFF PASTRY SHEETS**

3.5mm thick puff pastry sheets.

**Units: 11 – Weight: 10kg (910g/sheet)**



3834

### **B01 PUFF PASTRY SHEET**

2.5mm thick puff pastry sheets.

**Units: 16 – Weight: 10kg (625g/sheet)**



## MAKE 'N' BAKE

### *Our simple formula!*

*In a few easy to follow steps you can Make 'n' Bake your way to wholesome and seeded breads, fluffy cakes, moreish muffins, cute cup-cakes and much more. All that is needed is our high quality premixes, water, inclusions to add individuality and a splash of imagination!*

*In addition to pre-mixes Make 'n' Bake also offers support tools to further your offer. With these, you can create a variety of breads, cakes and confectioneries which captures all the warmth and personality of freshly baked 'home-made' goods which will delight your customers.*

*So, grab a spoon and start baking...*

### *Features and Benefits*

<i>Features</i>	<i>Benefits</i>
<i>Simple to use mix</i>	<i>Few ingredients required as the majority of mixes only require water.</i>
<i>Cost of execution</i>	<i>Average margin of 67%</i>
<i>Staff Proficiency</i>	<i>Quick and easy saving time and labour.</i>
<i>Differentiation</i>	<i>Personalise your range to create an appealing hand crafted bakery offering that is unique to you.</i>
<i>Versatility</i>	<i>Offers flexibility and consistency with many flavours and combinations, using our range of mixes.</i>
<i>Support</i>	<i>Support tools offered.</i>



**837966**  
**MAKE & BAKE BROWN BUTTERMILK SODA MIX**  
Just add water.  
**Units: 1 – Weight: 12.5kg**



**840260**  
**MAKE & BAKE WHITE BUTTERMILK SODA MIX**  
Just add water.  
**Units: 1 – Weight: 12.5kg**



**840411**  
**MAKE & BAKE PLAIN MUFFIN MIX**  
Just add water.  
**Units: 1 – Weight: 12.5kg**



**837968**  
**MAKE & BAKE SCONE MIX**  
Just add water.  
**Units: 1 – Weight: 12.5kg**





**SAVOURY**  
OUR FINEST SELECTION



## PIZZAS



26377

### PIZZA BAGUETTE

A versatile open demi baguette generously topped with sliced mushrooms, ham and mozzarella cheese.

**Units: 18 – Weight: 180g**



10-12 mins / 190°C



26044

### TOMATO MOZZARELLA BAGUETTE

An open demi baguette generously topped with mozzarella cheese sauce and sun-blushed cherry tomatoes.

**Units: 18 – Weight: 170g**



10-12 mins / 190°C



22034

### HANDHELD HAM & CHEESE PIZZA

Italian made pizza snack, authentic dough with sliced ham, rich tomato sauce and creamy mozzarella in a convenient shape.

**Units: 30 – Weight: 150g**



14-16 mins / 190°C





## 21324 MARGARITA PIZZA

Italian style stone baked margarita pizza. Can be topped with a variety of toppings.

**Units: 18 | Weight: 320g**

 8-10 mins / 200°C



## 5241 GARLIC BREAD SLICES

Individual slices of crusty baguette with garlic and parsley topping.

**Units: 108 – Weight: 25g/slice**

 5 mins / 200°C



## 69909 PIZZA BASE WITH TOMATO SAUCE 11", THIN CRUST

11" Thin crust round pizza base made with extra virgin olive oil and topped with a rich tomato sauce. Increases speed and efficiency without compromising quality.

**Units: 18 – Weight: 280g**


 10-12 mins / 175°C



## 830270 STONE BAKED FLATBREAD (INDIVIDUAL)

Alternative pizza base/open sandwich carrier, stone-baked.

**Units: 60 – Weight: 85g**

 1 hour / 19-23°C



## CHICKEN CURRY



824759

### CHIP SHOP CHICKEN CURRY

Chunks of chicken breast simmered in curry spices, serve with egg fried rice.

**Units: 2 – Weight: 2.5kg**



60-65 mins / 170°C

## HOT SAVOURY PASTRY



### 845005 HAM & CHEESE JAMBON

Creamy Emmental cheese sauce with diced ham in a basket of flaky puff pastry.

**Units: 54 – Weight: 110g**


 20-22 mins / 190°C



### 824199 JAMBON

Traditional jambon made with a creamy cheese and ham filling in a light and flaky puff pastry crown.

**Units: 36 – Weight: 110g**

 20-22 mins / 190°C



### 828577 MINI HAM & CHEESE JAMBON

A mini version of a classic with a creamy cheese and ham filling in a light and flaky puff pastry crown.

**Units: 100 – Weight: 35g**

 15 mins / 190°C



### 26335 QUICHE LORRAINE

Classic ham & cheese quiche made with cooked premium ham, smoked pork belly and emmental cheese.

**Units: 12 – Weight: 200g**

 18-20 mins / 190°C



## HOT SAVOURY PASTRY



4080

### CHICKEN & MUSHROOM PIE

Succulent chicken breast and sliced mushrooms in a thick creamy sauce baked in a closed shortcrust pastry case.

**Units: 32 – Weight: 150g**



25-30 mins / 190°C



3792

### TRADITIONAL CORNISH PASTY

Hand made in Cornwall using steak, locally grown potatoes, swede and onions, seasoned and wrapped in shortcrust pastry.

**Units: 36 – Weight: 233g**



35-40 mins / 190°C


## HOT SAVOURY PASTRY



### 4084 CHICKEN CURRY PIE

Light shortcrust pastry filled with succulent chicken in a creamy curry sauce and topped with a puff pastry lid.

**Units: 32 – Weight: 150g**

 25-30 mins / 190°C



### 4076 MINCED BEEF & ONION PIE

Minced beef and onion filling encased in a golden shortcrust pastry pie.

**Units: 32 – Weight: 150g**

 30 mins / 190°C



### 2694 COTTAGE PIE

A succulent minced beef filling topped with creamy mashed potato.

**Units: 24 – Weight: 185g**

 30 mins / 190°C



### 3651 STEAK & KIDNEY PIE

Tender pieces of steak and kidney filling in a rich gravy encased in a golden shortcrust pastry pie.

**Units: 36 – Weight: 186g**

 30 mins / 190°C



## HOT SAVOURY PASTRY



### 7985 CHICKEN CURRY SLICE

Tender chicken in a spicy curry sauce, wrapped in crisp golden puff pastry.

**Units: 30 – Weight: 160g**

 25-30 mins / 190°C



### 7986 CHICKEN & MUSHROOM SLICE

Juicy chicken with mushrooms in a thick creamy sauce, wrapped in crisp golden puff pastry.

**Units: 30 – Weight: 160g**

 25-30 mins / 190°C



### 7987 MINCE BEEF & ONION SLICE

Tender minced beef and onion filling in a rich gravy, wrapped in crisp golden puff pastry.

**Units: 30 – Weight: 160g**

 25-30 mins / 190°C



### 7988 STEAK SLICE

Moist, meaty pieces of beef with onion in a savoury gravy, wrapped in crisp, golden puff pastry.

**Units: 30 – Weight: 160g**

 25-30 mins / 190°C

## HOT SAVOURY PASTRY



### 4048 HOT DOG LATTICE

A classic hot dog with mustard sauce wrapped in a lattice pastry.

**Units: 48 – Weight: 130g**

 16-18 mins / 170°C



### 818973 PREMIUM TRADITIONAL SAUSAGE ROLL

Premium pork sausage meat seasoned with fresh herbs and wrapped in a buttery puff pastry.

**Units: 55 – Weight: 160g**

 25-30 mins / 190°C



## SAUSAGE ROLLS



### 819369 CLONAKILTY AND BALLYMALOE PORK ROLL

A delicious blend of succulent pork sausage and Clonakilty Blackpudding, flavoured with Ballymaloe Relish and all wrapped up in flaky pastry.

**Units: 55 – Weight: 150g**

 25-30 mins / 190°C



### 840241 BREAKFAST SAUSAGE ROLL

A flavourful mix of black pudding, tomato relish & seasoned pork, lightly blended together and wrapped up in light & flaky puff pastry.

**Units: 70 – Weight: 120g**

 20-25 mins / 190°C



### 835917 PEPPERONI PIZZA ROLL

All the deliciousness of a slice of pizza in an easy to eat roll. Pepperoni, pork sausage & cherry tomatoes lightly blended together giving a rich, vibrant colour. The light & flaky puff pastry has cheddar cheese in it for the final pizza ingredient.

**Units: 55 – Weight: 145g**

 25-30 mins / 190°C



### 830987 VEGAN SAUSAGE ROLL

Made from a delicious blend of soya bean, yellow split peas, mushrooms and roasted garlic. Seasoned with herbs & spices including parsley, oregano, thyme & rosemary, all wrapped in a flaky puff pastry.

**Units: 55 – Weight: 150g**

 22-30 mins / 190°C



### 6620 JUMBO PORK SAUSAGE ROLL

A puff pastry case filled with succulent sausage meat and sealed at the side. Provided with packaging for eating on the go.

**Units: 48 – Weight: 197g**

 25 mins / 190°C



### 80010 LARGE PORK SAUSAGE ROLL

Super sized and packed with succulent pork, seasoned with a touch of pepper and spices and encased in a light, flaky puff pastry.

**Units: 60 – Weight: 120g**

 25 mins / 190°C



## SAUSAGE ROLLS



### 80168 SMALL PORK SAUSAGE ROLL

Succulent pork sausage meat, lightly spiced and encased in a light and flaky pastry.

**Units: 168 – Weight: 50g**


 20 mins / 190°C



### 80011 MEDIUM PORK SAUSAGE ROLL

Pork sausage roll seasoned with pepper and spice, wrapped in a delicious puff pastry.

**Units: 100 – Weight: 80g**

 25 mins / 190°C



### 824198 3.5 INCH SAUSAGE ROLL

Seasoned pork sausage meat wrapped in flaky puff pastry. The ideal size for all day snacking.

**Units: 168 – Weight: 50g**


 20 mins / 190°C



### 9150 BEEF & ONION SAUSAGE ROLL

Seasoned beef & onion sausage roll with delicate herbs & spices wrapped in flaky puff pastry.

**Units: 105 – Weight: 90g**

 20-25 mins / 190°C



### 828125A CARROT & CORIANDER FALAFEL

Flavoursome Middle Eastern fried patties made of chickpeas, carrot, onions, herbs and spices.

**Units: 200 – Weight: 20g**

 8-10 mins / 190°C



### 830623 CROQUE MONSIEUR

The traditional French toasted sandwich of ham and cheese smothered with a rich béchamel sauce and topped with finely grated cheese.

**Units: 24 – Weight: 160g**

 15-20 mins / 190°C



## HOT SAVOURY SNACKS



832225

### FIERY CHICKEN & CHEDDAR STONE BAKED PANINI

Tender chicken pieces in a mild chilli sauce with cheddar cheese in a stonebaked ciabatta panini. This innovative packaging allows you to heat to order or hold for a satisfying grab n' go offer any time of the day or night.

**Units: 24 – Weight: 181g**



4-8 hours / 0-4°C



10-12 mins/190°C



832292

### PESTO, MOZZERELLA AND SUN-DRIED TOMATO PANINI

Succulent sun dried tomatoes with basil pesto and stringy mozzarella cheese in a stone baked ciabatta panini wrapped in innovative packaging. This allows you to heat to order or hold hot for a satisfying grab n' go offer any time of the day or night.

**Units: 24 – Weight: 184g**



4-8 hours / 0-4°C



10-12 mins/190°C



832302

### CLASSIC HAM & CHEESE STONE BAKED PANINI

Traditional ham and cheddar cheese with a light spread of wholegrain mustard in a stonebaked ciabatta panini. Heat to order or hold hot in the innovative packaging for a satisfying grab n' go offer any time of the day or night.

**Units: 24 – Weight: 166g**



4-8 hours / 0-4°C



10-12 mins / 190°C



8242

**CHEESE OMELETTE**

Soft fluffy round omelette with cheddar cheese.

**Units: 60 – Weight: 80g**



3-5 mins / 190°C



10013814

**FOLDED OMELETTE**

Soft fluffy round omelette, pre folded and ready to be filled.

**Units: 24 – Weight: 100g**



5-7 mins / 190°C



## MEAT



901342

### FLAME GRILLED QUARTER POUNDER

Juicy 85% beef flame grilled quarter pounder burgers fully cooked.

**Units: 48 – Weight: 110g**



10-12 mins / 190°C



BFF345

### 6oz GOURMET BURGER

Fully Cooked, 95% Irish Beef.

**Units: 24 – Weight: 175g**



15 mins / 190°C



2409

### HOT DOG

A fully cooked, skinless smoked pork sausage.

**Units: 120 – Weight: 110g**



8 hours / 0-4°C



10 mins / 190°C



830570

**SLOW-COOKED PULLED BEEF BRISKET**

Slow-cooked for over 7 hours, this tender beef brisket has a rich deep South American flavour.

**Units: 5 – Weight: 1kg**



8 hours/0-4°C



30-40 mins/190°C



826142

**SLOW-COOKED PULLED PORK**

Slow-cooked smoked and glazed BBQ pulled pork in its own rich sauce.

**Units: 5 – Weight: 1kg**



8 hours/0-4°C



35-40 mins/190°C



901372

**BBQ PORK RIB STEAK**

A pork rib steak with a BBQ flavour seasoning.

**Units: 40 – Weight: 92g**



10-12 mins / 200°C



## BREAKFAST



**FS007**

### **RINDLESS RASHERS (RAW)**

Unsmoked back bacon, ready to cook.

**Units: 4 packs – Count: 165 – Weight: 2.27kg/pack**



10-12mins / 190°C



**1250**

### **BLACK PUDDING SLICED**

Fully cooked, pre-sliced traditional black pudding. An ideal accompaniment to your breakfast plate.

**Units: 160 – Weight: 31g**



6-7 mins / 190°C



**1268**

### **WHITE PUDDING SLICED**

Fully cooked, pre-sliced traditional white pudding. An ideal accompaniment to the breakfast plate.

**Units: 160 – Weight: 31g**



6-7 mins / 190°C

## COOKED SAUSAGES



### 1345 COOKED DINNER SAUSAGE

A traditional recipe of pork and seasoning. Pre-cooked for convenience.

**Units: 109 – Weight: 44g**

 10 mins / 190°C



### 169466 BATTERED SAUSAGE

Mild flavoured succulent sausages enclosed in a crispy batter.

**Units: 50 – Weight: 57g**

 12-15 mins/190°C



### 10031693 JUMBO COOKED SAUSAGE

Convenient large sausage that is fully cooked.

**Units: 56 – Weight: 85g**

 9-12 mins / 190°C



## RAW SAUSAGES



828942

### FRESH SAUSAGE 8'S

Uncooked & individually cut.

**Units: 80 – Weight: 57g**

 8-12 mins / 190°C



828944

### JUMBO FRESH SAUSAGE

Uncooked & individually cut.

**Units: 55 – Weight: 83g**

 8-12 mins / 190°C

## BREADED CHICKEN



### 3714A PLAIN BREADED CHICKEN FILLET 155G

Our much loved succulent chicken breast fillet with a coarse panko savoury crumb for extra crunch.

**Units: 42 – Weight: 155g**

 20-25 mins / 190°C



### 8135A SOUTHERN FRIED CHICKEN FILLET 155G

Tender chicken breast fillet in a southern fried panko crumb with a blend of herbs & spices, full of flavour and extra crunch.

**Units: 42 – Weight: 155g**

 20-25 mins / 190°C



### 1333A HOT N' SPICY CHICKEN FILLET 155G

Hot & spicy chicken breast fillet in a coarse panko crumb flavoured with a special blend of hot spices for a vibrant colour, full flavour and extra crunch.

**Units: 42 – Weight: 155g**

 20-25 mins / 190°C



### 10015458 PLAIN BREADED CHICKEN FILLET

Succulent chicken breast fillet in a plain crumb.

**Units: 42 – Weight: 130g**

 20-25 mins / 190°C



## BREADED CHICKEN



130g

### 10015459 SPICY CHICKEN FILLET 130g

Breaded chicken fillet with selected spices to enhance flavour.

Units: 42 – Weight: 130g

 20-25 mins / 190°C



130g

### 10015460 SOUTHERN FRIED CHICKEN FILLET 130g

Succulent chicken breast fillet in golden southern fried breadcrumb

Units: 42 – Weight: 130g

 20-25 mins / 190°C



125g

### 21258 BREADED CHICKEN FILLET

A slightly smaller raw succulent chicken breast with golden breadcrumbs.

Units: 40 – Weight: 125g

 20-25 mins / 190°C



125g

### 21259 SOUTHERN FRIED CHICKEN FILLET

Succulent chicken breast fillet, in golden southern fried breadcrumbs.

Units: 40 – Weight: 125g

 20-25 mins / 190°C



## 3721 SOUTHERN FRIED THIGH & DRUMSTICK (WITH PACKAGING)

Chicken thighs and drumsticks in a southern fried coating. Succulent juicy leg meat with a firm, tender texture. 30 of each.

**Units: 60 – Weight: 8.4kg**

 30-35 mins / 190°C



## 670406 ROAST CHICKEN BREAST FILLET SKEWER

Roasted chicken breast fillet on a skewer. Ideal for use as a filling or on its own as part of a buffet.

**Units: 40 – Weight: 100g**

 16-18 mins / 200°C



## 3728 CHICKEN DRUMSTICKS, SOUTHERN FRIED

Chicken drumsticks in a southern fried coating.

**Units: 60 – Weight: 7.8kg**

 30-35 mins / 190°C



# CHICKEN



834341

**COOKED PLAIN CHICKEN WINGS**

Fully cooked Irish chicken wings with pea starch coating which keeps oil clean for longer. Deep fry and top with your favourite sauce.

**Weight: 6 x 1kg**



6-8 mins 175



1697

**PIERRE'S BBQ CAJUN CHICKEN WINGS**

Seasoned chicken wings marinated with garlic, onion, smoky paprika and black pepper. Pre-cooked.

**Units: 213 approx – 25 cartons/case – Weight: 4 x 2kg**



16 mins / 190°C

## CHICKEN GOUJONS & CHUNKS



### 3715 BREADED CHICKEN FILLET GOUJONS

Succulent and tender chicken in a crisp golden crumb. Use as a component in a main meal or serve with dips for buffets.

**Units: 133 – Weight: 30g**

 10-12 mins / 190°C



### 8147 SOUTHERN FRIED CHICKEN FILLET GOUJONS

A southern fried chicken goujon with a seasoning of black pepper, garlic, paprika and thyme leaves.

**Units: 114 – Weight: 35g**

 10-12 mins / 190°C



### 834309 SALT & CHILLI SHREDDED CHICKEN

Cooked marinated chicken breast strips, coated in a light golden salt & chilli flavoured batter and breadcrumb. The batter and the crumb gives a textured finish and keeps the coating crisp.

**Units: 5x1kg – Weight: 16-18g**

 12-16 mins / 190°C OR  3-5mins / 175°C



### 670373 SOUTHERN FRIED CHICKEN MINI FILLET

Natural whole chicken tenders in a super crispy southern fried batter. Versatile & ideal in a sandwich, wrap or main meal.

**Units: 187 – Weight: 53g**

 15-18mins / 190°C OR  3-5mins / 175°C



### 834308 BATTERED CHICKEN BALL

Chinese style chicken balls, cooked marinated chicken breast, coated in a light golden crispy batter.

**Units: 140 – Weight: 36g**

 12-16 mins / 190°C OR  3-5mins / 175°C



### 838119 SOUTHERN FRIED POPPIN CHICKEN

Chicken cubes in a spicy, crispy popcorn style coating. Ideal as a snack.

**Units: 10 x 1kg – Weight: 11g**

 7-10mins / 190°C OR  2-3mins




## SOUP



### 828885A CHICKEN & VEGETABLE SOUP

A blend of chicken and seasonal vegetables, finished with cream and herbs.

**Weight: 2 x 3kg**


 12 hours / 0-4°C



### 828867A VEGETABLE SOUP

A blend of seasonal vegetables, finished with cream, parsley and thyme.

**Weight: 2 x 3kg**

 12 hours / 0-4°C



## 3321A PIERRE'S FRIES 12MM (7/16)

Pre-fried straight cut potato chips.

**Units: 4 – Weight: 2.5kg**

 3-4mins / 175°C



## 6083 PIERRE'S FRIES 15MM (9/16)

Pre-fried straight cut potato chips.

**Units: 4 – Weight: 2.5kg**

 4-5mins / 175°C



## S18 STEALTH FRIES 13MM (9/16)

Pre-fried, chunky, straight cut potato chips with a rice & potato starch coating, cooked in vegetable oil.

**Units: 4 – Weight: 2.5kg**

 3-4mins / 175°C



## 6194X MARQUISE FRIES 15MM (9/16)

Pre-fried straight cut potato chips.

**Units: 4 – Weight: 2.5kg**


 3-4mins / 175°C



## 6981X SUPERCRUNCH SKIN ON FRIES 9MM (3/8)

Pre-fried, skin-on, straight cut potato chips coated in rice flour to keep the chip crunchy & hot for longer.

**Units: 4 – Weight: 2.5kg**


 3-4mins / 175°C



## 415001 SHOESTRING FRIES 5MM

Pre-fried, match stick potato chips cooked in sunflower oil. Ideal as a main course garnish, side dish or the ultimate chip butty.

**Units: 5 – Weight: 1.5kg**

 2.5-3 mins / 175°C



## POTATO



### 3340A HOT & SPICY WEDGES

Chunky hot and spicy potato wedges with a crisp and golden texture.

**Units: 10 – Weight: 1kg**

 25 mins / 190°C



### 3379 SPICY WEDGES

Chunky hot and spicy wedges with a crisp and golden texture. Available with packaging.

**Units: 10 – Weight: 1kg**

 25 mins / 190°C



### LWF20 SWEET POTATO FRIES

Tender, crisp and brightly coloured orange fleshed sweet potato fries, thinly cut and lightly coated for a delicious crisp finish.

**Units: 4 – Weight: 2.5kg**

 3-4mins / 175°C OR  20-22 mins / 190°C



### 826818 PREMIUM DUSTED POTATO WEDGES

Chunky potato wedges lightly seasoned for a full flavour and a crispy finish. Perfect for dipping.

**Units: 4 – Weight: 2.5kg**

 4-5mins / 175°C OR  20-22 mins / 190°C



## Q19 POTATO CUBES

Potato cubes seasoned with cayenne pepper and black pepper.

**Units: 4 – Weight: 2.5kg**

 3-4mins / 175°C OR  15-20 mins / 190°C



## 6756X CRISPY CUBES

Crispy potato cubes seasoned with paprika, black pepper & garlic.

**Units: 4 – Weight: 2.5kg**

 3-4mins / 175°C OR  15-20 mins / 190°C



## 6643X CURLY FRIES

Lightly coated for a subtle flavor in a fun twister shape.

**Units: 4 – Weight: 2.5kg**

 3-4mins / 175°C OR  15-20 mins / 190°C



## L19 CRINKLE CUT SLICES

Double ridge criss-cut for that added crunch.

**Units: 4 – Weight: 2.5kg**

 3-4mins / 190°C OR  20-22 mins / 190°C



## 923001 WHOLE BEER BATTERED ONION RINGS

Natural rings of onion coated in a crispy beer batter.

**Units: 6 – Weight: 1kg**

 3-4 mins / 175°C



## 695116 HASH BROWNS

Traditional hash brown made with potato and seasoning.

**Units: 200 approx – Weight: 4 x 2.5kg**

 4-5mins / 175°C OR  15-18 mins / 190°C



## 721004 POTATO CROQUETTE

Smooth mash potato in a crisp golden crumb.

**Units: 200 – Weight: 12 x 1kg**

 3-4mins / 175°C OR  15-18 mins / 190°C



## 3334 PIERRE'S HASH BROWNS

Triangular hash browns with potato, onion and seasoning.

**Units: 200 – Weight: 4 x 2.5kg**

 4-5mins / 175°C OR  15-18 mins / 190°C



## VEGETABLES



### 44018 SLICED AVOCADO

High quality avocado slices ensuring consistency and avoiding discolouration. Add variety to sandwiches, salads and garnishes or mash to make guacamole.

**Units: 12 – Weight: 500g**

 8 hours / 0-4°C



### 43054 ROAST SLICED PEPPERS

Strips of vibrant red & yellow peppers delicately roasted in olive oil, garlic & herbs.

**Units: 2 – Weight: 1kg**


 4-6 hours / 0-4°C



### 43011 SUN BLUSHED TOMATOES

Succulent semi-sun dried tomatoes marinated in rich olive oil for a juicy full flavoured taste of the Mediterranean.

**Units: 4 – Weight: 1kg**

 8 hours / 0-4°C

## CONDIMENTS



**10017908**  
**REAL MAYO**

Units: 3 – Weight: 1 Litre



**10017732**  
**MEXICAN STYLE SAUCE**

Units: 3 – Weight: 1 Litre



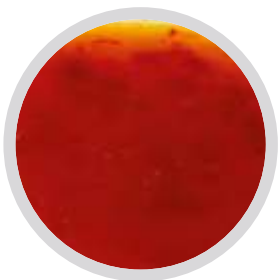
**10017919**  
**TOMATO KETCHUP**

Units: 3 – Weight: 1 Litre



**10017907**  
**PIRI PIRI SAUCE**

Units: 3 – Weight: 1 Litre



**10017909**  
**SWEET CHILLI SAUCE**

Units: 3 – Weight: 1 Litre



**10017913**  
**BBQ SAUCE**

Units: 3 – Weight: 1 Litre



**10017912**  
**GARLIC MAYO**

Units: 3 – Weight: 1 Litre



**10017910**  
**TACO SAUCE**

Units: 3 – Weight: 1 Litre





## **BEVERAGES & PACKAGING**

OUR FINEST SELECTION



## COFFEE



835703  
**SBC HENRYS BLEND WHOLE BEAN**  
SBC Coffee Beans  
**Units: 6**



827454  
**SBC CHOCOLATE POWDER**  
SBC Hot Chocolate Powder  
**Units: 10**



828514  
**SEATTLE'S BEST WHITE SUGAR STICKS**  
SBC White Sugar  
**Units: 1000**



828521  
**SEATTLE'S BEST BROWN SUGAR STICKS**  
SBC Brown Sugar  
**Units: 1000**



12442118A  
**SEATTLE'S BEST VANILLA SYRUP**  
 Vanilla Syrup  
 Units: 1



833902  
**SEATTLE'S BEST CARAMEL SYRUP**  
 Caramel Syrup  
 Units: 1



833913  
**SEATTLE'S BEST HAZELNUT SYRUP**  
 Hazelnut syrup  
 Units: 1



12466148  
**SEATTLE'S BEST GINGERBREAD SYRUP**  
 Gingerbread syrup  
 Units: 1



## COFFEE



**828235**  
**ROASTED FILTER COFFEE**

Coffee Sachets

**Units: 45 Weight: 1kg**



**827732**  
**COLOMBIAN CALDAS ESPRESSO BLEND**

Colombian Espresso beans with a hint of chocolate and roasted hazelnut

**Units: 6 – Weight: 1kg**



**827731**  
**BRAZILIAN CERRADO ESPRESSO BEAN**

Brazilian Espresso bean with hints of nuts, chocolate & vanilla

**Units: 6 – Weight: 1kg**



828513

**LYONS GOLD BLEND TAGGED TEA BAGS**

Tea is the age-old solution to every dilemma, and we Irish just can't get enough of it!

**Units: 12**



2802BT

**BERRY BURST TEA STRING, TAG AND ENVELOPE**

The taste of summer, this refreshing blend of red berries, with a hint of elderberry, smells as alluring as it tastes. Both caffeine and sugar free, this delicious and nutritious fruit infusion is a treat at any time of the day.

**Units: 6**



## TEA



**2803BT**  
**GREEN TEA AND LEMON STRING, TAG AND ENVELOPE**

If you are looking for a green tea with something more, this delicious blend adds a hint of zingy lemon to our 100% fresh green tea leaves, for a refreshing, invigorating drink.

**Units: 6**



**2804BT**  
**ORGANIC GREEN TEA STRING, TAG AND ENVELOPE**

Made from 100% organic green tea leaves, grown to the highest organic standards and sourced from ethical, sustainable tea gardens around the world. For a clean refreshing taste perfect for any time of the day.

**Units: 6**



**2805BT**  
**ORGANIC PEPPERMINT TEA STRING TAG AND ENVELOPE**

Smoothing organic Peppermint Blend is a fresh herbal infusion with a refreshing aroma and taste. It can be enjoyed anytime of the day but is often best enjoyed after a meal.

**Units: 6**



**2806BT**  
**ORGANIC CAMOMILE TEA STRING, TAG AND ENVELOPE**

A comforting and fragrant cup of soothing Organic Camomile Tea can help you relax and unwind. It's the perfect late night cup before bedtime.

**Units: 6**



831185  
**HOT CUP 8oz SBC COMPOSTABLE**  
8oz SBC Compostable Cup  
**Units: 1000**



831186  
**HOT CUP 12oz SBC COMPOSTABLE**  
16oz SBC Compostable Cup  
**Units: 1000**



831187  
**HOT CUP 16oz SBC COMPOSTABLE**  
16oz SBC Compostable Cup  
**Units: 1000**



CSW20SB  
**20oz SBC HOT CUP**  
20oz Single Wall Compostable Cup  
**Units: 700**



## CONSUMABLES



827531  
**SHORT LIDS 8oz**  
8oz Lids.  
**Units: 1000**



827486  
**TALL GRANDE AND VENTI LIDS**  
SBC Lids  
**Units: 1000**



828149  
**SBC HOT CUP SLEEVES**  
Hot Cup Sleeves.  
**Units: 1475**



827488  
**WOODEN STIR STICKS**  
Wooden Stir Sticks  
**Units: 10000**

## CONSUMABLES



827442  
**SBC SERVIETTE**  
SBC Serviette  
**Units: 5400**



828530  
**8oz CUP DOUBLE WALL COMPOSTABLE**  
8oz Double Wall Cup  
**Units: 500**



828531  
**12oz CUP DOUBLE WALL COMPOSTABLE**  
12oz Double Wall Cup  
**Units: 500**



828532  
**16oz 12OZ CUP DOUBLE WALL COMPOSTABLE**  
16oz Double Wall Cup  
**Units: 400**



## PACKAGING



**827535**  
**2 CUP CARRY TRAY FLURRY**

2 Cup Carry Tray

**Units: 360**



**827533**  
**4 CUP CARRY TRAY FLURRY**

4 Cup Carry Tray

**Units: 180**



**827492**  
**SYRUP PUMP**

Syrup pump for SBC syrups

**Units: 100**



**02117**  
**OBLONG HINGE ACETATE**

**Units: 250**



817293  
CLEAR PERFORATED BAG  
Units: 1000



821302  
CDF BROWN BAG  
Units: 1000



14952PB  
CDF SINGLE SELL BAG  
Units: 1000



821301  
CDF LINER  
Units: 1000



# ORDERING

You can place your order from 8.00am to 5.00pm Monday to Friday and from 9.00am to 4.00pm on Saturday by simply calling the numbers below or emailing: [AFSordering@aryzta.com](mailto:AFSordering@aryzta.com)

Retail ROI:	1850 777 000
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Email:	<a href="mailto:AFSordering@aryzta.com">AFSordering@aryzta.com</a>

## The following information is required when ordering:

Your Account No.	<input type="text"/>	Delivery Date
Your Name or Order No.	<input type="text"/>	Your Order



**Head Office:**  
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