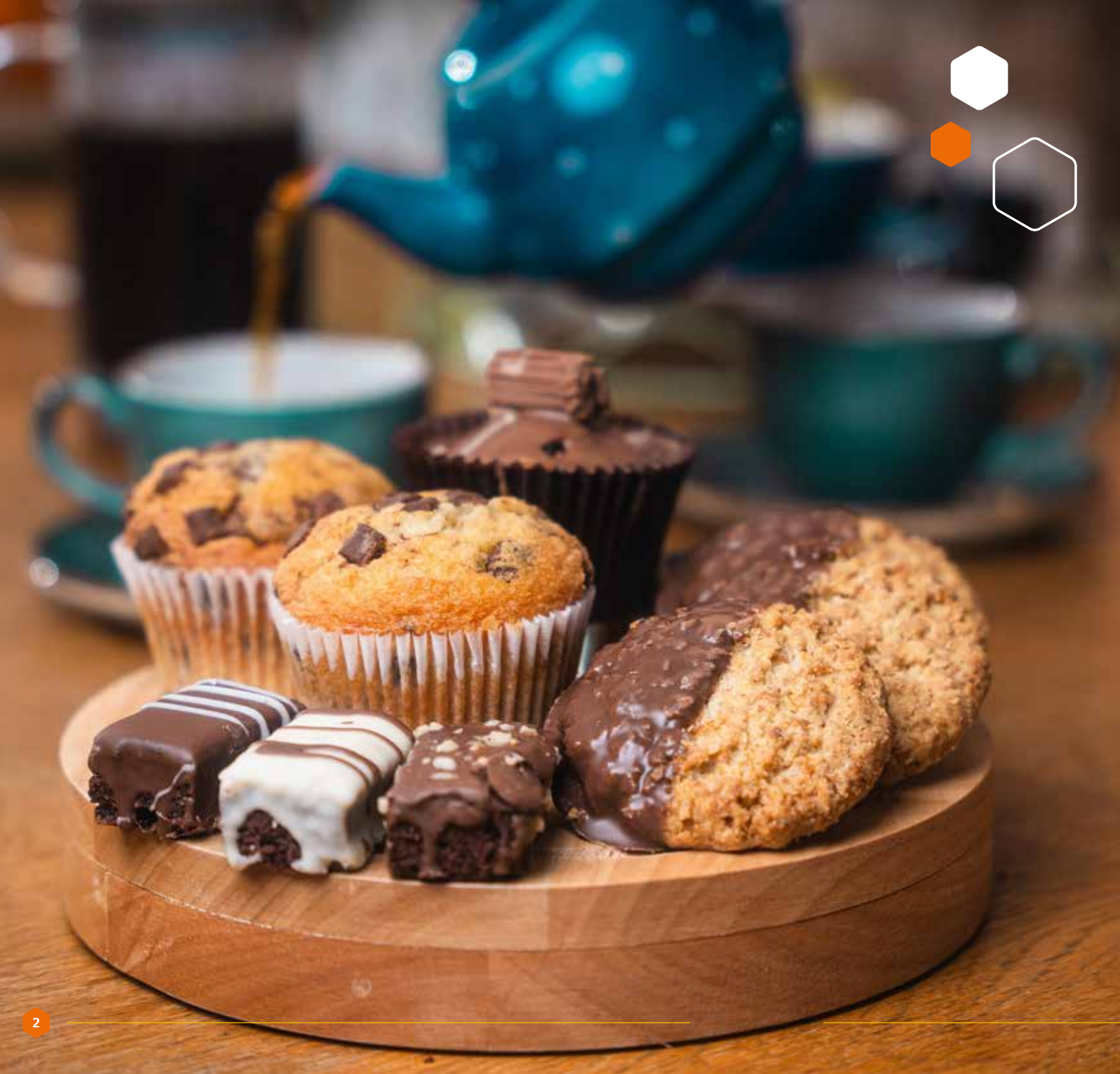


Northern
Ireland



A tradition of taste:
Northern Ireland's
baking excellence





Northern Ireland's Bakery sector is a powerhouse of tradition, innovation, irresistible flavours and is the third largest Agri-food sector in Northern Ireland. The sector is thriving, sustainable, and ready to offer something truly special to consumers, retailers, and foodservice businesses. Over the past three years, the Bakery sector in Northern Ireland has grown overall sales by 20%, with 14% growth in markets external to Northern Ireland, including key markets such as Great Britain and the Republic of Ireland.

The sector is represented by a healthy blend of larger operators, family-run businesses and smaller artisanal operations in an industry well-equipped to deal with the ever-changing landscape.

The Northern Ireland Bakery sector is rooted in heritage yet designed to meet the demands of modern consumers, embracing cutting-edge trends like gluten-free, plant-based, and health-focused options. This offers a versatile, adaptable, flexible, and dynamic range of innovative solutions to deal with the ever-increasing requirements around health & sustainability.

The sector has an abundance of premium, innovative products, from breakfast morning goods to lunch box staples to after-school treats and indulgent treats. Whether you're craving a nostalgic afternoon tea or lunch-to-go, let them tempt you with their griddle breads, scones, pancakes, traybakes, donuts and biscuits, to name but a few.



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Andrew Ingredients

Andrew Ingredients is a prominent supplier of bakery ingredients and products in the UK and Ireland, serving a wide range of customers in the food industry. Established in 1945, this family-run business has grown significantly over the decades, evolving from a small local operation into a leading supplier with a comprehensive product range and a reputation for quality, service, and innovation.

Andrew Ingredients offers a vast array of products including flours, sugars, fats, dairy, dried fruits, seeds, nuts, and a wide variety of mixes for cakes, breads, and pastries. They also supply bakery equipment and packaging solutions, making them a one-stop-shop for bakeries and food manufacturers.

Their customers range from small, independent bakeries to large multinational companies. By providing flexible order quantities and tailored services, Andrew Ingredients ensures that they can meet the specific needs of each customer segment.

In addition, they provide technical support and guidance, helping their customers optimise recipes and processes. They are continually updating their products to meet the evolving needs of customers, ensuring they have access to the latest and best ingredients available.

Andrew Ingredients partners with some of the most reputable suppliers in the industry to ensure the highest quality of products. They work closely with well-known brands such as Macphie, IREKS, Whitworth Bros, Sonneveld and IRCA, among others.



These partnerships enable Andrew Ingredients to offer an extensive range of high-quality ingredients that meet the diverse needs of their customers.

Innovation is a core aspect of Andrew Ingredients' business model. They have a dedicated NPD team that works closely with customers to develop new and innovative products. This team keeps a close eye on market trends and consumer demands, ensuring they can provide cutting-edge solutions that help clients stay ahead of the competition.



Andrew Ingredients holds several accreditations that demonstrate their commitment to quality and safety. These include the BRCGS Storage and Distribution A*, which is a testament to their rigorous quality control processes. They have achieved British Environmental Management Standard (BS8555) for managing environmental impacts within the office and warehouse facility, including waste and energy management. They are also members of SEDEX (Supplier Ethical Data Exchange) and RSPO (Roundtable on Sustainable Palm Oil).



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Apple Blossom Bakery

Apple Blossom Bakery is a family business which is run by husband-and-wife team, Jeffrey and Lorna Lee. Their daughter Amy has also joined the business as Quality Control Manager having completed a BSc Degree in Food, Design and Nutrition at Loughry College. They currently employ approximately 25 staff.

Their premises are located in the heart of County Armagh, widely known as “The Orchard County” surrounded by acres of the family’s Bramley Apple orchards. The business has been in operation for over 10 years, originating with the production of apple tarts and crumbles made with Bramley Apples grown in the orchards surrounding the bakery.

Today, they have a wide range of delicious biscuits, buns, cakes, swiss rolls and of course, apple tarts & crumbles. Over the years, the team have continuously developed their product range ensuring that the highest quality ingredients remain core to all their creations.

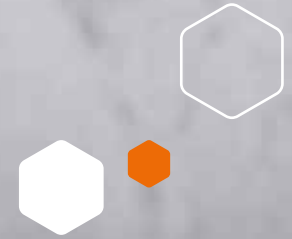
Customer satisfaction is their highest priority, and they use valuable feedback and research to gauge customer preferences and demand. Recently they developed a range of Halloween and Christmas products, while single ‘Food To Go’ goods such as muffins are also in production.



The business currently supplies customers including Dunnes NI, SPAR, Centra, and SuperValu, as well as independent retailers across Northern Ireland. In addition, they supply a range of wholesalers in Republic of Ireland and mainland UK.

They are proud to have attained a SALSA accreditation for a number of years now and strive to uphold strict adherence to the regulations and principles involved in ensuring they maintain this award.

Going forward, the family are keen to expand their range of baked goods and customers, while maintaining their hard-earned reputation as a producer of competitively priced delicious treats.



AROUND NOON. SWEET THINGS

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Around Noon - Sweet Things

Established in 1989 on the Chambers' family kitchen table in Newry, Around Noon has grown to become one of the leading food-to-go (FTG) manufacturers in the UK and Ireland.

With six manufacturing facilities in Newry and London, they produce high-quality chilled, hot and frozen food across a range of product categories including sandwiches, wraps, salads, breakfast, hot deli options, and snack pots.

Sweet Things is their bakery brand which was established back in 2016. They produce an extensive range of mouth-watering treats including cakes, scones, traybakes and pastries as well as filled and topped cruffins. They have a strong core range of favourites which look and taste amazing. Equally, they are happy to take on any brief to create bespoke recipes for their clients and partners.

Celebrating 35 years in business this year, their award-winning business has expanded to employ a multidisciplinary team of over 850 people across six sites in Newry, Co. Down, North London and Slough, UK. They now produce over 55m products per year and distribute nationwide both sides of the Irish Sea as well as into mainland Europe via third party distributors. Their manufacturing sites are BRC accredited, a globally recognised standard of excellence for food safety and quality.

Producing over 4.4 million products every month, Around Noon delivers direct to customers throughout NI, ROI and in GB across industries including forecourt, convenience and supermarket retail, the café and coffee shop industry, contract catering, healthcare, travel, education and corporate.

They believe in keeping their food offer relevant and pride themselves on having a fantastic team of passionate people who work hard on crafting new products that taste great. They like to think they lead with innovative products which are on trend and make them stand out from the competition.

The company was named the Fast Growth Business of the Year at the NI Business Eye Awards 2023 and featured on both the FEBE Growth 100 2024 list and The Sunday Times 100's list which showcase the UK's fastest growing companies.



BFree
EAT HAPPY



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BFree Foods / Stone Bakery

BFree Foods is a global market-leading gluten-free bakery brand sold in top retailers across the US, Canada, the UK, Europe and Australia.

BFree's award-winning range features soft tortilla wraps, stone-baked pitta breads, and authentic naan breads, which are all produced in Stone Bakery. Stone Bakery in Crossmaglen boasts a rich 80-year heritage in baking. In 2021, the facility underwent a transformation, focusing solely on producing gluten-free, wheat-free, and dairy-free baked goods.

Today, it stands as the largest dedicated gluten-free flatbread facility in the world, with capacity to produce up to 27,000 wraps per hour using automated technology to ensure highly consistent, great tasting, high quality products.

BFree's wrap range includes seven varieties, such as High Protein, Sweet Potato, Quinoa & Chia, Wholegrain, Multigrain, Avocado, and their latest innovation, the Soft White Wrap.

Using world-class technology and a unique blend of starches, fibres, and natural ingredients like apples, peas, carrots, sweet potatoes, and chickpeas, they create pliable, flexible, and delicious wraps.

BFree's bestselling High Protein Wrap contains 11 grams of plant-based protein, 3 grams of net carbs, and 5 grams of fibre. This aligns with three rapidly growing global consumer health trends: high protein, good sources of fibre, and gut-friendly prebiotics.

BFree's Stone-Baked Pitta Bread is crafted with precision and care at every step. From carefully



weighing the finest gluten-free ingredients to achieving the perfect balance of hydration and kneading, each pitta undergoes a meticulous process. After controlled fermentation, the dough nearly doubles in size before being shaped and proofed to perfection. Finally, the authentic stone ovens bake the pittas at 400°C, ensuring a crisp crust, soft interior, and signature pocket that makes them perfect for stuffing with your favourite fillings. This attention to detail guarantees the high quality and consistency BFree customers love.



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Black Box Donuts Ltd

Black Box was started in Feb 2020 in Newcastle, County Down, and invested in a state-of-the-art bakery with a production line in July 2021. In 2022, they launched corporate and wedding event services as well as an online store serving the UK and Ireland.

Their products were picked up by both Hendersons (SPAR) and Musgrave (Centra/SuperValu) stocking them in over 50 locations across Northern Ireland.

In mid-2024, they entered the Republic of Ireland market supplying a rapidly growing number of SuperValu locations, and they aim to enter the mainland UK market in 2025.

The SALSA-accredited company has approximately 10 single donut SKUs and a number of multi-box SKUs, as well as their own trademarked and design-registered product called The Conut, which had millions of views on Tiktok and which they plan to license soon.





Buchanan's

WHOLE FOODS SINCE 1871

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Buchanan's

W.G. Buchanan & Son Ltd are a family-owned and operated company that has been sourcing and supplying whole food ingredients since 1871. The Buchanan's brand is best known for "Soup Mix", a wholesome blend of barley, lentils and split peas, which remains their best-selling retail product.

Over the years, they have greatly expanded their range to adapt to new eating trends and consumer demands and now offer a comprehensive range of cereals, pulses, rice, dried fruit, seeds and culinary nuts, in both retail and foodservice pack sizes.

Current Managing Director, Jonathan McVeigh, is the grandson of William McVeigh, who worked alongside the Buchanan family until he eventually bought the business from them in 1940, retaining the original brand name.



Buchanan's has a robust quality-control system in place, which is accredited by BRC. Their site in Carrickfergus has two separate production facilities, which enables strict allergen control.

As well as the Buchanan's brand, they also provide private label services to customers in the UK and Ireland in both retail and catering sizes. With a wealth of experience passed through the generations, they take great pride in forming lasting relationships with all of their suppliers to ensure a consistent supply of quality products.

This key principle is entrenched throughout each area of the business and allows them not only to deliver quality products and customer satisfaction, but also to offer competitive pricing to their customers, which enables them to compete and succeed in their respective markets.



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Crust & Crumb

At Crust & Crumb, they are proud to lead the industry as Ireland's largest manufacturer of ambient, chilled, and frozen dough-based products, including gluten-free options.

Their expertise spans private-label pizza bases, topped pizzas, garlic breads, wraps, and flatbreads, which they craft in close collaboration with leading retail and foodservice partners.

With six advanced BRC 'AA' accredited production facilities across Counties Fermanagh, Armagh, and Cavan, including a specialised Free-From site, they are globally recognised for their leadership in flatbread and garlic bread production. Central to their success is their state-of-the-art Innovation Centre, where their dedicated product development and innovation team operates. This cutting-edge facility allows them to push the boundaries of their business,

transforming the latest food trends into scalable, commercial products. By continually exploring new culinary possibilities and refining their processes, their Innovation Centre plays a vital role in keeping them at the forefront of the industry.

The company's commitment to quality, service, and innovation is also evident in their two flagship brands: Crust & Crumb Takeaway and Delicio. Crust & Crumb Takeaway is designed for sharing, offering a convenient, big-value, high-quality takeaway experience at home. Their mix-and-match meal deals, featuring Mega Mains, Slammin' Sides, Darin' Desserts, and Dunkin' Dips, make every occasion special.

Meanwhile, Delicio redefines great-tasting pizzas and garlic breads, combining culinary expertise with premium ingredients to deliver authentic flavours. With a range that includes gluten-free items like original and sweet potato tortillas, high-protein tortillas, stonebaked pizza bases, and pittas, Delicio



sets new benchmarks in the food industry. Their products, available fresh and frozen at major retailers across the UK and Ireland, reflect their unwavering commitment to baking excellence and innovation.



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Deli Lites Ireland

Deli Lites understands that in today's competitive market, quality and innovation are essential to stand out. From their AA BRC-accredited bakery in Warrenpoint, they handcraft award-winning products that enhance your business offerings.

Their commitment to excellence begins with sourcing the finest ingredients, including rich Irish butter and premium Belgian chocolate, ensuring that every Deli Lites product reflects the highest standards. Their AA BRC accreditation is a testament to their rigorous food safety and quality management.

Innovation is at the heart of their success. Their new Product Development (NPD) team works tirelessly to create exciting new offerings and refine existing ones, pushing the boundaries of flavour and quality. This commitment has earned them multiple Great Taste awards, including three for their Fudge Topped Caramelita, Cinnabun, and Lemon & Blueberry Bakewell. These awards highlight their ability to produce products that resonate with consumers and stand out in the marketplace.



They understand the diverse requirements of B2B clients, which is why they offer a broad range of products suitable for various industries, including travel retail, food service, and hospitality. Their offerings include everything from indulgent pastries and muffins to convenient traybakes and individually wrapped bars. For added flexibility, many of their products are available in a frozen format, allowing you to maintain the highest quality standards while managing your inventory efficiently.





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Farringford Foods

Farringford Foods is a small family-run company specialising in wrapping single-portion and multi-portioned bakery products such as biscuits, muffins, cookies, flapjacks, cake and bar slices. They currently produce three brands, Finn McCool, Clare's Irish Biscuits and Bakery's BEST in their multi-purpose 'Nut Free' factory in County Armagh, Northern Ireland.

Their Clare's Irish Biscuits primarily serves the Irish tourist market, while also retailing across the USA, while the Finn McCool range has developed considerable customer demand, particularly in

transport and education-based food service. Bakery's BEST is a frozen range of single-portion bakery products targeting the 'thaw and serve' market.

Farringford Foods has held BRCGS accreditation since 2007 and presently holds the AA grade. The company has developed customers in the food service and retail sectors throughout Ireland, Great Britain, Europe and North America.





EST 1981
FRENCH VILLAGE

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French Village

At French Village, baking is more than just a business – it's their passion and heritage. Since their founding in 1981, they've been dedicated to perfecting the art of baking, delivering not only quality but innovation that meets the evolving tastes of their customers.

With a focus on creativity, consistency, and the highest standards of craftsmanship, they pride themselves on offering a diverse range of products that cater to the discerning needs of their wholesale, retail, and food service clients across Northern Ireland, the UK, and beyond.

From artisanal breads to delicate pastries, their product range is designed with meticulous attention to detail. Their extensive bread range includes: Sourdough, Sandwich Bread, Wheaten Bread Basket, Brioche Baps, Deli Bread, Rolls and Subs. Their extensive breakfast items include Potato Bread, Soda Farls, Pancakes, Sausage Rolls, Croissants and Scones. Delicious pastries include: Brownies, TrayBakes, Biscuits & Cookies, Sweet Treats, Cupcakes, Desserts, Pies & Tarts, Cheesecakes, Dessert Pots & Individual Gateaus, Loafcakes and Donuts.

They offer a flexible and tailored service, working closely with their clients to ensure that each product is not only delicious but meets the unique demands of the business. From initial consultation to daily deliveries, they ensure a smooth, reliable process



that is crafted to match your budget, style, and taste. With a strong track record of success, their dedication to innovation and excellence has earned them industry recognition and numerous awards, further solidifying their position as a leader in the Northern Irish bakery sector.

Many of their team members have been honoured with 'Bakery Apprentice of the Year' and 'Artisan Baker of the Year' accolades, and they're proud to support future talent through their in-house Apprentice Academy. Their cake team also recently earned a first-place award by crafting a scale version of Belfast City Hall – entirely in cake.





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Genesis Bakery

Genesis Bakery is based close to the shores of Lough Neagh, producing a range of handcrafted cakes and breads primarily for the UK premium own-label market and also under their own Genesis brand.

They have been baking for over 50 years, with owner Paul Allen acquiring the business in 2018. They employ more than 300 staff, including a highly skilled team of bakers and hand-finishing experts, who produce more than 400k units each week.

They deliver a wide range of small cakes, including pastry, sponge, cupcakes and Irish breads for M&S and Tesco Finest across 800 of their stores, with multi-channel offerings including ambient retail, ISB, Café and FOTM. Their range includes high-profile products in M&S such as Victoria Sponge, OBE (Our Best Ever) mince pies and a full range of AYR and

seasonal cupcakes. Their Tesco Finest Bakewell tart is an iconic product that consistently attracts rave reviews from customers.

With direct access to over 400 stores in NI, their Genesis brand includes a range of Irish breads, scones, brioche, hot cross buns, sweet doughs and hand-finished cakes.

They pride themselves on technical excellence, with BRC AA* accreditation, alongside retail audit accreditations with all their customers, including M&S and Tesco, with all audits unannounced. This is a testament to their commitment to quality, manufacturing standards, allergen management and traceability across the site.

They constantly strive to push development and innovation, launching three first-to-market concepts in UK bakeries over the last three years, including



M&S Biscakes, Tesco Finest Cupcakes and Tesco Finest Cookie Sandwiches. Their flexibility on smaller batches, skilled finishing teams and premium ingredients lead them to a best-in-market position across the categories they trade. They can develop bespoke, unique propositions across their retail customer base.



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Graham's Bakery

Graham's Bakery, a family-run business based in Dromore, Co. Down, has grown to become a cornerstone of the Northern Irish bakery industry since its founding by May Graham in 1956.

Over the years, the bakery has transitioned from a local shop into a leading wholesale producer of high-quality baked goods, renowned for its commitment to traditional values and innovative approaches. Now managed by the third generation of the Graham family, the bakery continues to evolve, offering an impressive product portfolio, mainly across the UK and ROI markets.

A significant part of Graham's Bakery's success lies in its ability to serve both the foodservice and retail markets. The bakery offers a diverse range of SKUs, including sponge cakes, pastry tarts, and traybakes, with a particular focus on seasonal products. This broad range caters to the specific needs of coffee shop chains as well as national retailers.

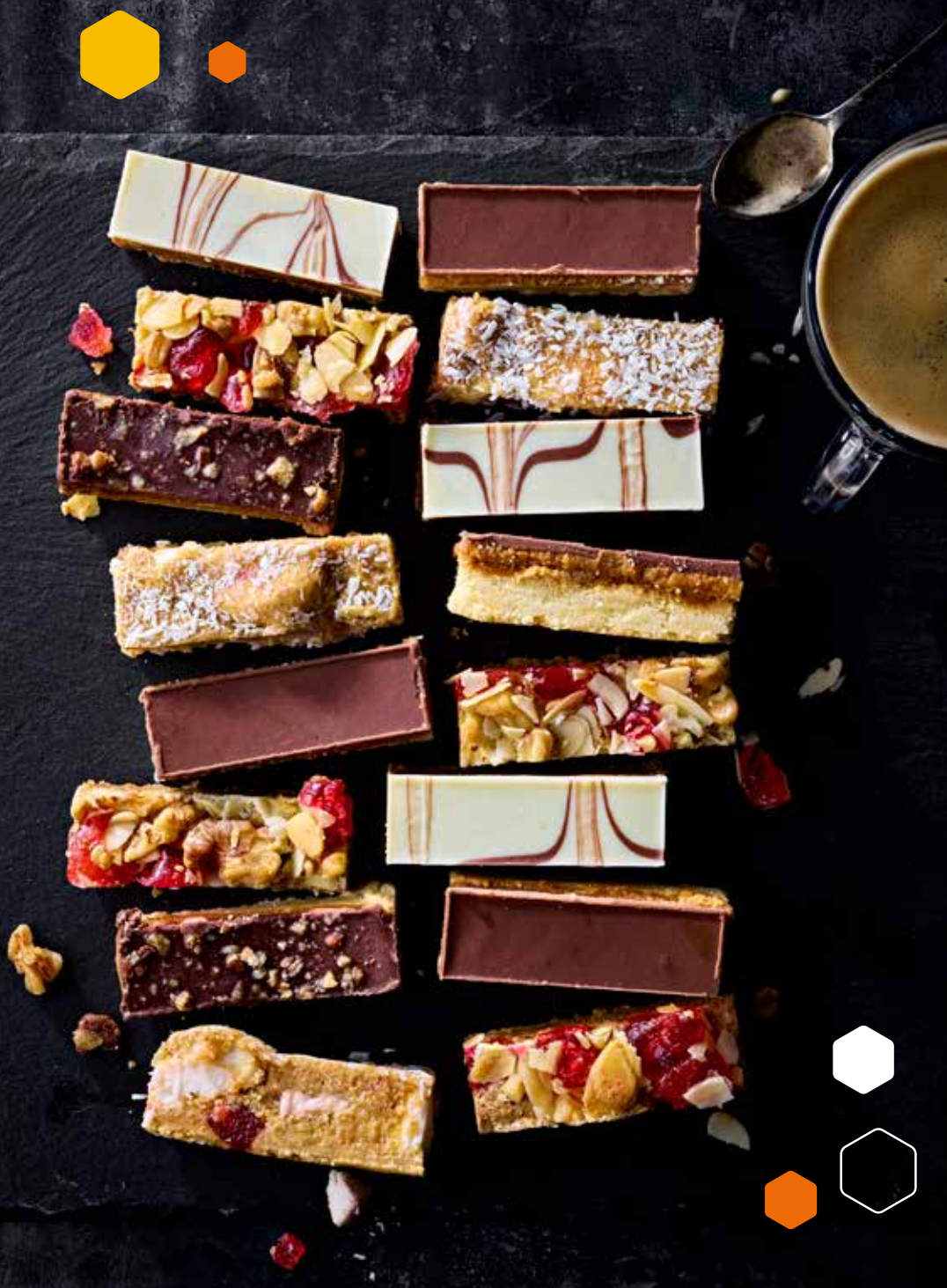
Graham's is known for tailoring its products to meet the precise requirements of its customers, ensuring top-tier flavour and quality that consistently satisfies consumer needs. The bakery places a strong emphasis on innovation and New Product Development (NPD), providing retailers and foodservice partners with unique, high-quality products.



As a BRC AA certified factory, Graham's Bakery has earned numerous accreditations that reflect its commitment to quality and sustainability, most recently winning the Blas na hÉireann award for their mini mince pies in October 2024.

In addition to its core wholesale bakery operations, Graham's launched Oh! Donuts in 2017, a retail brand offering artisanal donuts and specialty coffee. Oh! Donuts has gained popularity for its unique, handcrafted donuts, attracting a loyal customer base in the local gourmet food scene.

As Graham's Bakery looks to the future, it remains focused on growth in the UK, ROI, and markets further afield, while continuing to innovate across its product range. With award-winning products, a robust NPD pipeline, and strong partnerships in foodservice and retail, the company is poised to continue its growth as a leader in the bakery industry.



EST. 1937
HOLMES
Bakery

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Holmes Bakery

Woodwin Catering Ltd was formed by Harold and Daphne Irwin in 1983. They acquired Holmes Bakery in 2009 although Holmes Bakery was established in 1937. They continue to own and manage the business today, along with their daughter Gillian.

The company manufactures and sells handmade bakery products under the Holmes Bakery brand to retail outlets across both Northern Ireland and the Republic of Ireland, GB and further afield. They manufacture the goods from a purpose-built site in Craigavon, Co Armagh.

They hand-craft award-winning bakery products using the very best ingredients and traditional methods. The core product offering of traybakes and biscuits have stood the test of time. This is a testament to the ideals of the family that "if it is not broken, don't fix it."

In 2017, they introduced an appetising Christmas range, which instantly took off and has been a mainstay for the last seven years. In 2019, the company acquired a licensing deal to be named "The Official Bakery of Santa Claus". This new and exciting brand expanded its reach for Christmas and products now can be found in many parts of the world.



The SALSA-accredited company has won several awards over the years, including the Blas Na Heireann accolade of the undisputed best biscuits in Ireland, which they won four years in a row.



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Hovis Bakeries Ireland

Hovis® Ireland is part of Hovis® Limited, which bakes and distributes quality and great-tasting brands such as Hovis®, ORMO®, Mother's Pride® and New York Bakery Co at its Apollo Road site in Belfast, where it has been based since 1974.

Hovis® also develops and bakes private-label bread and other bakery products for retail and foodservice customers across the Island of Ireland and Great Britain. Hovis® rich heritage and delicious loaves of bread are as good today as they've always been, and are Northern Ireland's favourite pre-packaged bread brand*. The range includes the flagship Hovis® Soft White, the original Hovis® Granary® & Hovis® Seed Sensations® that is 'bursting with tasty seeds and grains.'

Always innovating, their new Hovis® Farmhouse Batch Loaf is made using a carefully prepared starter dough that enhances both the flavour and texture of the loaf, while the Hovis® Nimble® Danish White Loaf supports health-conscious consumers as it is low in fat, sugars & 53 calories per slice.

ORMO®

ORMO® is one of Northern Ireland's most iconic brands and has been baking in Belfast since 1875. The ORMO® range spans pancakes, soda farls, potato farls, muffins and more. In 2025, they celebrate ORMO's 150th year creating great tasting bakery products for NI consumers.

Today, quality and great taste are at the very heart of the ORMO® brand with NI consumer's highlighting the brand as the number one for quality, great taste & 'brand for me' against the competitive set**. It was awarded Best Brand at the 2024 Belfast Telegraph Marketing Awards, reflecting ORMO®'s brand success and broad consumer appeal.

Hovis® and ORMO® with their continual focus on taste, provenance and quality will remain a key player in Northern Ireland's Agri-food sector.



Source:

*Nielsen Scantrack EPOS, Total Northern Ireland Pre Packed Bread: Units & Value MAT 52 weeks to 10/8/24

**Cognisense Ormo Brand Health Check October 2023



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Kitchen Bakes

Kitchen Bakes Ltd is an established family-owned business based in 6,000 sq ft premises in Portadown, and has been in operation for the past 38 years. The business is led by Dean McCullough and was started by Dean's father and mother, Harold and Gladys McCullough, from their kitchen in the family home, hence the name "Kitchen Bakes".

They then opened a bakery in Lurgan, Co Armagh, to cater for the increasing demand for their frozen uncooked sausage rolls, savoury pies and fruit tarts. The business grew and consequently expanded into larger premises located in the Mahon Industrial Estate, Portadown, and Dean subsequently joined the business 25 years ago to further develop the product range of tray bakes, biscuits and pastries.

The company has always had a reputation for quality and handmade finish of their sweet and savoury products, and therefore have built up a wide and varied portfolio of customers who have sustained success selling the Kitchen Bakes range.

Their customer base consists of convenience stores and small supermarkets throughout NI and they also distribute products with a foodservice business in ROI.





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New Found Joy

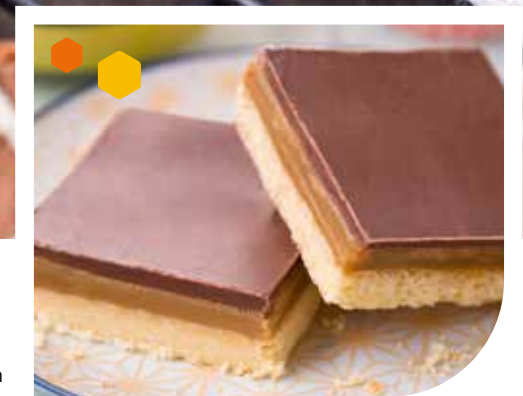
New Found Joy is a premium artisan bakery specialising in delicious gluten-free treats for the speciality food market.

New product development became a passion for them and customers loved the new range of products they offered. The increased demand for products which did not contain gluten, oats or wheat became evident as they chatted with their customers and listened to their frustrations. They began developing a full range of delicious alternatives. The need for a range of bakery products that were free from gluten but still looked and tasted as good as ordinary tray-bakes was obvious to them.

When changes to the legislation came about and there was an increase in allergen controls, they began to seek separate premises to safely and efficiently manufacture their gluten free range.

New Found Joy were able to experiment with different flavours and ingredients as they worked to create delicious gluten-free versions of their most loved recipes. After many attempts and a lot of problem-solving and research, their team were able to produce a truly tasty range of tray bakes that are free from gluten.

New Found Joy products include: Diana Delights, Rocky Roads, Caramel Squares, Chocolate Brownie, Mini Shortbread and Plain & Fruit Scones.



While they are always working on new ways to make their products even better, they have learned the importance of using premium ingredients to create a premium tasting product. As their brand continues to grow, their team hopes to develop their products even further, adding new tastes and flavours to keep their customers satisfied.



THE BAKERY


BY YELLOW DOOR

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 yellowdoordeli.co.uk

The Bakery by Yellow Door

In business for over 30 years, this is a family-run business with many aspects. They have a deli, outside catering business and produce delicious baked goods for their own stores and wholesale their award-winning hand-crafted bread, patisserie, desserts and puddings to a range of foodservice outlets throughout Ireland, including cafes, coffee shops, restaurants, bars, hotels, and catering companies.

They offer an extensive range of breads from traditional Irish soda and wheaten breads, buttermilk scones, ciabatta, granary loaves and sourdough, to innovative and on-trend offerings which are veg-loaded or with natural flavour twists.

Their team of skilled pastry chefs prepare mouth-watering creations every day using traditional methods, including comforting puddings, glorious gateaux, rustic tarts, traybakes and delicate mini patisserie. They also produce a range of "naked" desserts for foodservice customers so that decoration can be personalised to the season or occasion.

Their skilled bakers work through the night and their pastry team spend the day working hard to allow their small fleet of vans to deliver to different across Ireland six days per week. They also supply products nationwide through a number of distributor partner companies.



Their team of skilled pastry chefs prepare mouth-watering creations every day using traditional methods in a dedicated stand-alone bakery including comforting puddings, glorious gateaux, rustic tarts, traybakes and delicate mini patisserie. They produce a range of 'naked' desserts for foodservice customers so that decoration can be personalised to the season or occasion.

The company won medals at the World Bread Awards, is a Great Taste Awards Producer member. As members of the Real Bread Campaign, all of their yeast breads and sourdough contain only natural ingredients – no chemicals, yeast enhancers, improvers or preservative, just 'proper' bread.

In line with their sustainable food sourcing policies in their bakery, they use free range eggs only, Irish butter, Ballyrashane buttermilk, Draynes Farm milk and cream, Compsey Creamery cream cheese, Clondeboye yoghurt and locally milled flour.



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U-Bake (McDaid's)

With over 100 years and four generations of baking experience, U-Bake Ltd & McDaid's Bakery are still committed to producing the best quality bakery products possible for their customers and their local community. They are proud to be continuing in the tradition started by Jim McDaid when he first set up the bakery in 1916.

U-Bake Ltd/McDaid's Bakery is a medium-sized, local company specialising in the manufacture of a range of both traditional retail baked product and frozen bakery type products for the catering, retail and foodservice sectors throughout Ireland.

In the last 30+ years, they have taken their traditional bakery experience and transferred it into a unique range of quality frozen bakery products.

Their range of flavoured, high-end sausage rolls come in a variety of sizes and are recognised as some of the best on the market and are well-loved far and wide.

The company offers a wide product range using the finest ingredients and their years of experience lets them provide a service and capability that ensures they fulfil their customer expectations and needs. Their products meet the highest standards and are produced in their purpose-built 30,000 sq ft EU-approved facility under strict HACCP guidelines and they have recently introduced BRC Start Accreditation to ensure the highest standards are met.



While quality and value remain at the core of what they do, they have adopted efficient methods of production, installing the latest technology and machinery to improve productivity, maintain quality and meet growing demand. They continue to invest heavily in both new equipment, systems and the people who are really at the heart of what they do, as all staff are fully trained in safe food handling operations.



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