



GLUTEN FREE PRODUCTS

























INTRODUCTION GLUTEN FREE BAKERY

We are proud to present you our gluten free bakery situated in the Netherlands, but with an international assortment. We are founded in 2010 in a small building. Due to our high quality and innovation the sales develops very rapidly and we went over to a modern bakery in 2014!

A building ready for the requirements of the future.

Our goal is to produce gluten free products in a gluten free bakery (in our bakery are no gluten allowed) and our products are at least as good as the traditional products.

Every day our team is working very hard to achieve improvements and new developments. We do have the know-how to adjust products to your requirements and we experience this as a challenge!

Our assortment covers all the eating moments of the day, where you may eat bakery products.

OUR ASSORTMENT

Breakfast: Bread, bread rolls, Granola, Crunch;

Tea/Coffee time: Cookies, cakes, deserts;Diner/deserts: Pizza bottoms, deserts;

Snacks: Cheese and pepper/salt puff pastries;
 Themes: Sint Nicolas (Dutch), X-mas, Eastern, tarts.

We do have the possibility to wrap our products suitable as well for the retail market as for catering. Our customers do have the possibility to enjoy our products anywhere.

We are ready to serve you and your customers!

CERTIFICATIONS

BRC/SKAL certification gives you assurance with regard to the control of the production process and guarantees food safety. A BRC/SKAL certificate means that legislation and regulations are being complied with and ensures product safety and product liability.

The requirements of the certification standards related to improved safety and control of consumer products. To meet the standards, one is required to have a quality management system and an HACCP plan. In addition, specific requirements must be met in terms of product, process and staff (Good Hygiene Practices).













RETAIL

Logistic data on request, all products are deepfrozen and packaging may be in consultation.

RAISIN BREAD

Art nr R.001 Whole bread 400 gr Shelf life: 12 months



RAISIN ROLLS

Art nr R.002 5 Pieces 625 gr Shelf life: 12 months



WHITE BREAD

Art nr R.003 Whole bread 400 gr Shelf life: 12 months



WHITE ROLLS

Art nr R.004 5 Pieces 625 gr Shelf life: 12 months



MULTIGRAIN WHITE

Art nr R.005 Whole bread 400 gr Shelf life: 12 months



BROWN BREAD

Art nr R.006 Whole bread 400 gr Shelf life: 12 months



BROWN ROLLS

Art nr R.007 5 Pieces 625 gr Shelf life: 12 months



MULTIGRAIN BROWN

Art nr R.008 Whole bread 400 gr Shelf life: 12 months









CATERING

Logistic data on request, all products are deepfrozen and packaging may be in consultation.

RAISIN BREAD

Art nr C.009
2 Slices

Shelf life: 12 months



RAISIN ROLLS

Art nr C.010 125 gr Each

Shelf life: 12 months



WHITE BREAD

Art nr C.011 2 Slices

Shelf life: 12 months



WHITE ROLLS

Art nr C.012 125 gr Each

Shelf life: 12 months



MULTIGRAIN WHITE

Art nr C.013
2 Slices

Shelf life: 12 months



BROWN BREAD

Art nr C.014 2 Slices

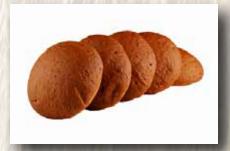
Shelf life: 12 months



BROWN ROLLS

Art nr C.015 125 gr Each

Shelf life: 12 months



MULTIGRAIN BROWN

Art nr C.016 2 Slices

Shelf life: 12 months









PASTRY

Logistic data on request, all products are deepfrozen and packaging may be in consultation.

ALMOND ROUNDS

Art nr P.017
2 Pieces, 175 gr total
Shelf life: 12 months



APPLE CAKE

Art nr P.018
70 gr total
Shelf life: 12 months





Art nr P.019
2 Pieces, 135 gr total
Shelf life: 12 months



APPLEPIE SLICES

Art nr P.020
2 Pieces, 175 gr total
Shelf life: 12 months



BAVAROIS SLICES

Art nr P.021
2 Pieces, 175 gr total
Shelf life: 12 months



CHEESE ROLLS

Art nr P.022 2 Pieces, 175 gr total Shelf life: 12 months



CHOCOLATE-BLUEBERRY SLICES

Art nr P.023 2 Pieces, 175 gr total Shelf life: 12 months



CHOCOLATE-ECLAIRS

Art nr P.024
2 Pieces, 175 gr total
Shelf life: 12 months



CREAM SLICES

Art nr P.025
2 Pieces, 175 gr total
Shelf life: 12 months







PASTRY

Logistic data on request, all products are deepfrozen and packaging may be in consultation.

CREAM-CAKE SLICES

Art nr P.026
2 Pieces, 175 gr total
Shelf life: 12 months



HAZELNUT CAKE

Art nr P.027
2 Pieces, 175 gr total
Shelf life: 12 months



PROFITEROLES WHIPPED CREAM

Art nr P.028
7 Pieces, 135 gr total
Shelf life: 12 months



SAUSAGE ROLLS

Art nr P.029
2 Pieces, 175 gr total
Shelf life: 12 months



CHOCOLATE SLICES

Art nr P.030 2 Pieces, 160 gr total Shelf life: 12 months



APRICOT SLICES

Art nr P.031
2 Pieces, 150 gr total
Shelf life: 12 months



CHERRY SLICES

Art nr P.032 2 Pieces, 150 gr total Shelf life: 12 months



PIZZA BOTTOM

Art nr P.033 300 gr Each Shelf life: 12 months









PACKING

We have several options. As you can see in this presentation we have both for Retail and Catering. We show you the traditional packaging.

Do you need other packaging? Everything is possible but this depend on quantities and product!

WHAT WE ALSO PRODUCE

By now you have seen a lot of products from our assortment. But did you know we also produce products like:

- Oat meal cookies
- Muesli cookies
- Chocolate chip cookies
- Almond heart cookies
- Biscuit (rusk)
- Nut crunchy
- Fruit crunchy
- Gingerbread

WHAT WE CAN DO FOR YOU

When you would like a specific product (in terms of flavor, weight etc.) in your assortment, we can develop this for and with you. For special holidays we can also make something exclusive for you. All this is possible with us, of course in consultation in terms of numbers, price etc.

Let us know your ideas!

HOW NICE CAN GLUTEN FREE BE

We offer an exclusive range of delicious cookies, snacks, pastries and different kinds of bread. These products are at least as good as non-gluten free products, even better we would say. Our products are delicious, tasteful and have been prepared with love in our gluten free factory.

All products are being produced on order. Our breads, cookies and pastries will be delivered to you frozen. Our products are made with passion, which you will see in the end product. From our ideas, products and serving suggestions you will see how delicious a healthy and gluten free world can look like.

How nice would it be to show a completely worked out concept to your customers?

SERVING SUGGESTIONS

We already have the perfect end product for you, but would you as a chef like to 'sign' the product? The possibilities for this are endless. Nowadays there are gluten free products in every segment. Therefore anybody can make beautiful and delicious creations. For example by adding pure fresh fruits or even lightly caramelized fruits to your pastries or to give your own personal touch to ice, whipped cream, fruits sauces, chocolate and dressings in all kinds of flavors and colors.

And all the things that are possible with our different breads. Delicious bread rolls in white and brown, to spread with fish, crispy wok vegetables, fresh vegetables and acids or a purely grilled hamburger. Take our slices of bread, white and brown, to eat like they are or to make it even better by heating them up, toasting them or to make a delicious club sandwich, grilled cheese sandwich or canapé. And then our great raisin bread, delicious with butter and cheese, as a grilled cheese sandwich, savory and sweet.





DID YOU KNOW WE CAN DELIVER MULTIPLE RANGES OF GLUTEN FREE PRODUCTS?

So, there are even more possibilities that you will find in the serving suggestions below. A complete range of snacks, like croquettes (vegetable and beef), 'bitterballen' (vegetable and beef), 'frikandellen', bistro, ragouts (mushroom and beef) and more! A complete range of sauces. An extensive line of breakfast cereals, muesli, Little Rosies (for all our little friends, SHAKE AWAY!). With these products it is a party to combine!

SERVING SUGGESTIONS

To give you an idea of the possibilities you will find a range of ideas / presentations below.







































































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