



flourish  
CRAFT BAKERY

## PRODUCT & PRICE LIST

Effective 1st January 2010

We are a craft bakery - hand moulding & finishing all our products.  
The majority of our breads are stone-baked.  
We bake & deliver 7 days a week.

Our bakers strive to use the finest quality ingredients available and  
will not knowingly use genetically modified produce.

Our products are not made in a nut or wheat free environment; therefore there may be traces of nuts, seeds, shell or wheat in any of our products. Therefore our bakers regret that they are unable to produce any gluten or wheat free breads due to our premises not being entirely wheat or gluten free.

The weights indicated are based on the cooked weight, unless otherwise stated.

The product list that follows is merely a guide as to what we can make, if you have any specific requests or suggestions, please ask, we'll endeavour to oblige.  
(Minimum quantities will apply).

We can slice most of our breads, but 5p charge will be added per loaf.

Flourish Craft Bakery Ltd  
Unit 7 Morrison Yard  
551a High Road  
London N17 6SB  
Tel: 020 8801 9696 Fax: 020 8801 6622  
Email: [orders@flourishbakery.com](mailto:orders@flourishbakery.com) or [bakers@flourishbakery.com](mailto:bakers@flourishbakery.com)  
Website: [www.flourishbakery.com](http://www.flourishbakery.com)

## LONG FERMENTATION SPECIALITY BREADS

Pain a l'Ancienne (24 hour notice) 400g 800g  
 A traditional rustic French country loaf, made with a blend of 20% pain de campagne flour, 70% British milled white flour & a little sourdough 10%, which requires a long fermentation of at least 8 hours, resulting in a thick, flavoursome crust & a moist, open textured crumb, which keeps well for several days. The longer the baking & the darker the crust, the better the overall flavour. (Contains a little yeast).

Pain Rustique (24 hour notice) 400g 800g  
 Not dissimilar to the Italian pugliese loaf, made using 100% British milled white flour, same overall process as the ancienne which also requires a long 8 hour fermentation, which produces a crusty, yet moist open textured, long lasting bread. Yeast free.

Black Olive (24 hour notice) 400g 800g  
 Roughly chopped black olives & mixed herbs are incorporated into the rustique dough

Classic Sourdough (24 hour notice) 400g 800g  
 A careful blend of two thirds British white & one-third rye flour & the addition of naturally fermented juices (called the starter), results in this 'sour' tasting loaf which lasts for ages. Yeast free.

## CLASSIC BREADS

White Bloomer 400g 800g  
 Classic white loaf using 100% British milled white flour.

White Tin Loaf 800g Sliced

Wholemeal Bloomer 400g 800g  
 75% British milled wholemeal flour & 25% of white flour, with a touch of butter & treacle for added richness.

Wholemeal Tin Loaf 800g Sliced

Malted Wheat Bloomer 400g 800g  
 A basic granary bread, rich malty, buttery flavour, again using British milled flour, with black treacle for a richer flavour.

Malted Wheat Tin 800g Sliced

## SEEDED BREADS

Sunflower 400g 800g  
 Whole sunflower seeds are incorporated into our malted wheat dough and topped with even more sunflower seeds. A gorgeous rich nutty loaf.

Multigrain 400g 800g tin  
 A blend of white, malted wheat & rye with the addition of sesame, poppy, linseeds, sunflower seeds & topped with oats.

## CONTINENTAL STYLE BREADS

100% Rye	800g	1.8kg	tin
A dense loaf made using 100% French rye flour & a specially cultivated rye sourdough with the addition of black treacle & butter.			
Rye & Caraway	400g	800g	tin
A blend of white & rye flour sprinkled with caraway seeds produces a light rye loaf with a delicate aniseed flavour. Try with cheese & cold cuts.			
Ciabatta	300g	800g	
Traditional Italian "slipper" shaped soft crust, open textured loaf.			
Focaccia	400g	1.25kg slab	2.75kg slab
The Italian flat bread made with extra virgin olive oil, fresh rosemary & sea salt.			
Baguettes	300g	400g	
Long cold fermentation process to give lots of flavour to this French favourite.			
Sandwich Baguette (batches 15's)	100g		
Demi baguette	150g		
Ficelle	150g		
Wholemeal baguette	300g		
Malted wheat baguette	400g		
Ancienne sandwich baguettes (batches 15's)	100g		(notice required)
Ancienne baguette (batches 10's)	350g		(notice required)
Pain de Campagne	400g	800g	
Another classic French 'country' loaf, made using 100% pain de campagne flour, shaped round with the traditional "miche" cut.			
Brioche		800g	
A light buttery sweet bread. Made with eggs, milk, butter & sugar. Great with all things sweet & savoury.			
Irish Soda Bread (yeast free)	400g	800g	
Traditional Irish recipe - made with a blend of British white & wholemeal flour, bicarbonate of soda & yoghurt.			

## FLAVOURED LOAVES

Walnut & sultana	400g	800g	tin
We use a base of British white flour with the generous addition of walnuts & sultanas. Excellent toasted with jam, or even with cheese.			
Walnut	400g	800g	tin
Roast Onion	400g	800g	tin
Roasted onions & black onion seeds are blended into a base of our campagne dough.			
Rosemary	400g	800g	tin
Our classic white bloomer with the addition of fresh rosemary.			

## DINNER ROLLS

Rustic white	40g
Wholemeal	40g
Malted wheat	40g
Multigrain	40g
Rosemary	40g
Rye & caraway	40g
Walnut & sultana	40g

BAPS & BUNS	Approx dimensions	Baked Weight
White bap	11cm	90g
Malted wheat bap	11cm	90g
Wholemeal bap	11cm	90g
Chequer bun	11cm	90g
Focaccia bap	12cm	90g
Ciabatta bap	12cm	90g
	15cm x 8cm	110g
Burger buns	4cm	10g
	10cm	70g
	12cm	90g
American burger buns	10cm	70g
Hot dog roll	8cm	20g
	17cm	70g
	20cm	90g
Hand cut English muffins	6cm	40g
	9cm	60g
	12cm	140g
Handcut panini	17cm x 7cm	120g



## viennoiserie

all of our AWARD WINNING viennoiserie are handmade using French butter & flour.

	Mini/regular
Brioche a tete	
Croissants	
Almond croissant	
Pain au chocolat	
Pain au raisin	
Cinnamon Danish	
FRUIT DANISH	Mini/regular
Apricot	
Pear	
with chocolate, pistachio, almond, cardamom or nutmeg	
Cherry Pie	
with flaked almonds	
Fresh Strawberry (seasonal)	
Fresh Baked Raspberry (seasonal)	
Fresh Apple	
Prune	
with flaked almonds/chocolate	
Fig	
with flaked almonds	
Coconut	

## MISCELLANEOUS

(THESE ITEMS ARE NOT MADE BY FLOURISH BAKERY  
BUT ARE AVAILABLE TO ORDER)

Wraps (Lebanese) pack of 5	18cm 23cm 30cm
Pitta (white or wholemeal) pack of 5	
Fresh yeast	kg

## SEASONAL

Hot cross buns	30g/70g	poa
Cocktail mince pies		poa

# Terms and Conditions of Trading

## Contract and Agreement

All orders placed by customers are subject to acceptance of our sales conditions stated hereafter. Any variation will only be valid if specifically accepted in writing by Flourish Craft Bakery.

## Prices

Prices are determined according to our price list on the day of ordering.

## V.A.T

Prices quoted are exclusive of VAT, which will be charged, if applicable, at the time of invoicing according to legislation.

## Orders

All orders for bread & viennoiserie must be placed, before 12 NOON, on the day prior to delivery. All orders for the weekend & the following Monday must be received on the Friday before 3pm. Please note that the Company will not accept responsibility or guarantee that any orders left on the answer phone over the weekend may not be acknowledged, as the office is closed.

## Delivery

Delivery is free in Central London for orders over £25.00 per day, otherwise a delivery charge may be added. For any emergency deliveries, we use a reputable courier to ensure any urgent orders reach their destination in full and the cost (including vat) of this service will be added to your invoice. You must provide means to ensure the deliveries are safe, as Flourish Bakery will not accept responsibility for goods stolen or damaged.

## Claims

All goods should be inspected upon arrival & any damages or shortages should be immediately reported to us before midday. Any seriously damaged goods must be returned to the driver the next day to ensure a full refund.

## Payment

We appreciate prompt payments from all of our customers to enable us to continue trading efficiently. You will receive a daily delivery note, which is considered as proof of delivery, followed by one weekly invoice. Please ensure that these are passed on to your accounts department for processing.

Payment terms are strictly 30 days from invoice, unless otherwise agreed.

Please let us know if you wish to pay directly into our bank account using BACS.

## Termination of Contract

Either party may issue one week's notice in writing of any intent to terminate this contract.

**Application for a credit facility**

<b>Items in this box are for office use only</b>		Date Received _____
<input type="checkbox"/> New Account	<input type="checkbox"/> Change of Address	<input type="checkbox"/> Close Account <input type="checkbox"/> Change of Title
<b>To be completed by [Customer] [Supplier/ Sales Representative]</b>		
Full Legal Title and Trading Name : _____		
<input type="checkbox"/> Sole Trader	<input type="checkbox"/> Partnership	<input type="checkbox"/> LLP (please tick where appropriate)
<input type="checkbox"/> Limited Company	<input type="text"/>	Co. Reg. No. <input type="checkbox"/> PLC
<b>Delivery Address</b>		
Name		
Street		
Town		
Country		
Postcode	Phone Number	
<b>Statement Address</b> (if same as delivery address, please state)		
Name		
Street		
Town		
Country		
Postcode	Phone Number	
Business Activity (please specify)		
Method of Payment :    Cheque <input type="checkbox"/> Direct Debit <input type="checkbox"/> BACS <input type="checkbox"/> Other <input type="checkbox"/>		
If other please specify: _____		
I/We request you to open a Credit Account in the name of: _____		
With a Proposed Credit Limit of: _____ per month Including VAT: _____ per month _____		

### Trade References

I/We authorise you to take up references at any time from the under mentioned bank and trade sources (we will make searches with a credit reference agency, which will keep a record of those searches and will share that information with other businesses. We may also make enquiries about the principal directors with a credit reference agency.):

1. Name \_\_\_\_\_ Account Number \_\_\_\_\_  
Full Address \_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_
  
2. Name \_\_\_\_\_ Account Number \_\_\_\_\_  
Full Address \_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_
  
3. Name \_\_\_\_\_ Account Number \_\_\_\_\_  
Full Address \_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_

### Bank Details

We may request a credit reference from your bank from time to time, at which time we will ask you to sign a consent. In the meantime, please enter your bank details below.

Name \_\_\_\_\_  
Address \_\_\_\_\_  
Sort Code \_\_\_\_\_ Account Number \_\_\_\_\_

### Contact for Payment

Name \_\_\_\_\_  
Position \_\_\_\_\_  
Tel No. \_\_\_\_\_ Fax No. \_\_\_\_\_

### Details of Owner/ Partners/ Directors

We have read understood and retained a copy of your conditions of sale (including the retention of title clause) and agree to trade in accordance with these for any goods supplied. We accept that title to all goods supplied to us will remain vested in Flourish Craft Bakery Limited until all amounts outstanding from us on any account have been paid in full to Flourish Craft Bakery Limited.

I/We also agree to comply with your settlement terms (specified within your conditions of sale).

I attach a sample of my/ our headed paper with this form.

1. Name \_\_\_\_\_ Signature \_\_\_\_\_  
Home Address \_\_\_\_\_

2. Name \_\_\_\_\_ Signature \_\_\_\_\_  
Home Address \_\_\_\_\_

-----  
3. Name \_\_\_\_\_ Signature \_\_\_\_\_  
Home Address \_\_\_\_\_

-----