



flourish
CRAFT BAKERY

PRODUCT & PRICE LIST

Effective 11th July 2011

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: bakers@flourishbakery.com
Website: www.flourishbakery.com



LONG FERMENTATION SPECIALITY BREADS

(24 hour notice required)

Pain a l'Ancienne

A traditional rustic French country loaf, made with a blend of wheat & rye flour & a little sourdough. This dough has a high percentage of water which requires a long fermentation of at least 8 hours. Finishing with a long bake results in a thick, flavoursome crust & a moist, open textured crumb, which ensures this loaf keeps well for several days. (Contains a little yeast).

400g Bloomer

800g Bloomer

Pain Rustique

This loaf is a white sourdough, 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.

400g Round Loaf

800g Round Loaf

1.8kg Bloomer

Black Olive

Roughly chopped black olives & mixed herbs are incorporated into the rustique dough. Yeast free.

400g Round Loaf

800g Round Loaf

Classic Sourdough

Sourdough, pain au levain or however you wish to call it, this loaf is a classic. A careful blend of wheat & rye flour, the addition of a wild starter dough, salt & water and plenty of time results in this 'sour' tasting loaf which lasts for ages. Yeast free.

400g Bloomer

800g Bloomer

Wholemeal Sourdough

It's difficult to believe that just flour, salt and water can create something so fantastic. Based on a typical French farmhouse loaf, this loaf is a 1.6kg round loaf and creates an impressive centre piece for any table. Made with whole wheat flour, it requires a 2 day process but is well worth the wait. The thick crust protects the moist open textured crumb and the subtle pleasant sour taste compliments any meal. This loaf would last up to a week if not devoured within the first day.

800g Round

1.6kg Round Bloomer

CLASSIC BREADS

White

Classic white loaf using 100% British milled white flour.

400g Bloomer

800g Bloomer

800g Tin Loaf

1.2kg Bloomer

Rosemary

Our classic white bloomer with the addition of fresh rosemary.

400g Bloomer

800g Bloomer

800g Tin

1.2kg bloomer

Wholemeal

A grain of wheat is made up from the endosperm (the white part), the bran (the brown outer part) and the germ (reproductive part). Whilst refined white flour is made by removing the bran and germ, wholemeal is made from the entire grain. Whole wheat flour is more nutritious than refined white flour and is a good source of calcium, iron, fibre, and other minerals like selenium. We add butter and treacle to give our wholemeal a little extra dimension of flavour.

400g Bloomer

800g Bloomer

800g Tin Loaf

1.2kg Bloomer

Malted Wheat

For our malted wheat bread we use granary flour. Granary is a trade-marked malted wheat flour produced by British flour miller Rank Hovis for the last 60 years. It has the distinct taste of malted wheat grains and is a huge family favourite across Britain. The traditional process used to produce the malted wheat flakes dates back several hundred years and is believed to have been discovered by the Benedictine Monks of Burton Abbey.

400g Bloomer

800g Bloomer

800g Tin Loaf

1.2kg Bloomer

Multigrain

A blend of white, malted wheat & rye with the addition of sesame, poppy, linseeds, sunflower seeds & topped with oats. This is one of our best sellers!

400g Bloomer

800g Bloomer

800g Tin Loaf

Sourdough Rye

Based on a typical German loaf, sliced thinly this bread is ideal for open sandwiches and canopies. A dense, moist loaf made using a Polish rye flour & a specially cultivated rye sourdough with the addition of black treacle & butter for a richer flavour. Typically served with fish, cheese or cold cuts.

800g

1.8kg Tin

Brioche

A light buttery sweet bread. Made with eggs, milk, butter & sugar, almost a cake. Great with all things sweet & savoury.

800g

Ciabatta

Traditional Italian "slipper" shaped soft crust, open textured loaf.

300g

800g

Focaccia

The Italian flat bread made with extra virgin olive oil, fresh rosemary & sea salt.

400g

1.25kg

2.75kg

Baguettes

A thin, crispy crust with a creamy, open crumb is how we like our baguettes. We make them the old fashioned way for a more authentic result. Our friends from across the Channel would be proud of these little beauties.

300g

400g

150g Demi Baguette

100g Sandwich Baguette (batches of 15)

150g Ficelle

Irish Soda Bread (yeast free)

Traditional Irish loaf originally created as a means to use up soured milk - made with a blend of British white & wholemeal flour, bicarbonate of soda & buttermilk.

400g

800g

Deli Rye

With Caraway

A careful blend of wheat & rye flour sprinkled with caraway seeds produces a light rye loaf with a delicate aniseed flavour. Try with cheese & cold cuts.

400g Bloomer

1.2kg Bloomer

800g Bloomer

800g Tin

With Walnut & Sultana

We use the deli rye dough as a base with a generous addition of walnuts & sultanas. Excellent toasted with butter or jam or even with cheese.

400g

800g

800g Tin

With Walnuts

400g

800g

800g Tin

With Roasted Onions

Roasted onions & black onion seeds are blended into a base of our deli rye dough.

400g

800g

800g Tin

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

Baps, Rolls & Sticks

Product	Weight
AMERICAN BAP	40g
AMERICAN BAP	70g
AMERICAN BAP	90g
AMERICAN BURGER BUN	40g
AMERICAN BURGER BUN	70g
AMERICAN BURGER BUN	90g
BRIOCHE A TETE	30g
BRIOCHE A TETE	70g
BRIOCHE BUN	20g
BRIOCHE BUN	70g
BRIOCHE BUN	90g
BURGER BUN	20g
BURGER BUN	40g
BURGER BUN	70g
BURGER BUN	90g
CHEQUER BUN	90g
CIABATTA BAP	90g
CIABATTA (LONG) BAP	110g
COCKTAIL BAGEL	10g
COCKTAIL BAPS	10g
COCKTAIL BRIOCHE	10g
COCKTAIL BURGER BUN	10g
COCKTAIL HOT DOG	10g
COCKTAIL ROSEMARY BAP	10g
ENGLISH MUFFIN	40g
ENGLISH MUFFIN	60g
ENGLISH MUFFIN	140g
FOCACCIA BAP ROSEMARY	90g
HOT DOG ROLL	20g
HOT DOG ROLL	90g
HOT DOG ROLL	60g
HOT DOG ROLL	70g
MALTED WHEAT ROLL	20g
MALTED WHEAT ROLL	40g
MALTED WHEAT BAP	90g
MALTED WHEAT BAP (RUSTIC)	90g
MALTED WHEAT BAGUETTE	400g
MULTIGRAIN ROLL	20g
MULTIGRAIN ROLL	40g
ONION ROLL	40g
PANINI	120g
ROSEMARY ROLL	20g
ROSEMARY ROLL	40g
RUSTIC WHITE ROLL	20g
RUSTIC WHITE ROLL	40g
RYE AND CARAWAY ROLL	40g
TORPEDO ROLL	100g
WALNUT AND SUL ROLL	40g
WHITE BAP	40g
WHITE BAP	70g
WHITE BAP	90g
WHITE BAPS (RUSTIC)	90g
WHOLEMEAL ROLL	20g
WHOLEMEAL ROLL	40g
WHOLEMEAL BAP	70g
WHOLEMEAL BAP	90g
WHOLEMEAL BAGUETTE	300g

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

Cherry
Apricot
Pear with chocolate & almonds
Prune with flaked almonds
Fig with flaked almonds

Fresh Pineapple with coconut (seasonal)
Fresh Apple (seasonal)
Fresh Strawberry (seasonal)
Fresh Baked Raspberry (seasonal)

Coconut

Cocktail

Croissant
Fruit Danish

Seasonal

Hot Cross Buns 30g / 70g

Mince Pies
Cocktail Mince Pies

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 credit facility

Items in this box are for office use only Date received _____
____ New Account ____ Change of Address ____ Close Account ____ Change of Title

To be completed by [Customer] [Supplier/ Sales Representative]
Full Legal Title and Trading Name _____
____ Sole Trader ____ Partnership ____ LLP ____ PLC (Please tick where appropriate)
____ Limited Company Company Registration Number

Delivery Address
Name _____
Street _____
Town _____
Postcode _____ Phone Number _____
Email _____ Mobile _____

Statement Address
Name _____
Street _____
Town _____
Postcode _____ Phone Number _____
Email _____ Mobile _____

Business Activity (please specify) _____

Method Of Payment: Cheque BACS Other
If other please specify: _____

I/We request to open a Credit Account in the name of: _____
With a proposed Credit Limit of: _____ (incl VAT) per month

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 _____

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 _____

Tel: _____ Fax: _____

2. Name _____ Account Number: _____

Full Address _____

Tel: _____ Fax: _____

3. Name _____ Account Number: _____

Full Address _____

Tel: _____ Fax: _____

Contact for Payment

Name: _____ Tel: _____

Position: _____ Email: _____

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 _____