

ORDER	PAGE 1	Code	STATUS	Net/Outer	WU	unit	le /kg	g/ OUTER	Comments
TOFU, shelf life 21 days, AGE, shelf life 10 days TEMPEH and SEITAN, shelf life 6 months (Frozen)									
		TOFU, Nigari	1005	O	10 x	c220	g	kg	13.92 Nominal wt
		TOFU, Nigari, Catering block	1010	O	1 x	3.00	kg	kg	14.46
		ABURA AGE, Marinated Tofu	1006	O	8 x	c110	g	kg	13.47 Nominal wt
		SEITAN (Frozen)	1007	O	4 x	250	g	kg	15.70
		SEITAN X 1 KG (Frozen)	1008	O	1 x	1	kg	kg	15.40
		PLAIN SEITAN X 1 KG (Frozen)	1020	O	1 x	1	kg	kg	12.65
		YUBA (Frozen)	1013	O	1 x	200	g	e	3.00
		TEMPEH 1KG (Frozen)	1022	O	1 x	1	kg	e	7.08
		TEMPEH (Frozen)	1021	O	1 x	c250	g	e	1.81
FRIED GOODS, shelf life 4 days, vac-pack burgers shelf life 6 weeks (at <4 C)									
		GANMODOKI	1046	O	10 x	75	g	e	9.36
		Burgers Herb x 2 (vac-pack)	1101	O	16 x	175	g	e	15.70
		Burgers Nut x 2 (vac-pack)	1102	O	16 x	175	g	e	15.70
		Burgers Bengal x 2 (vac-pack)	1107	O	16 x	175	g	e	15.70
		Burgers Mexican x 2 (vac-pack)	1103	O	16 x	175	g	e	13.38
		Burgers Seitan x 2 (vac-pack)	1012	O	16 x	175	g	e	15.70
		Burgers Tempeh x 2 (vac-pack)	1105	O	16 x	175	g	e	15.70
BAKED GOODS, shelf life 4 days (at <4 C)									
		PIES, Arame	1203A	O	6 x			e	7.59
		PIES, Vegetable	1204A	O	6 x			e	7.59
		PIES, Mushroom & Tofu	1209	O	6 x			e	7.78
		SAMOSAS, Veg & Tofu	1211	O	8 x			e	7.59
YEASTED BREADS, -shelf life 4 days at Ambient, Long Life 8 days									
		WHOLEWHEAT Small	1401	O		400	g		1.51
		WHOLEWHEAT Large	1402	O		800	g		2.43
		INGREDIENTS: WHOLEWHEAT FLOUR, WATER, YEAST, SEASALT, COCONUT OIL							
		WW + Mixed Seeds - Small	1405	O		400	g		1.70
		WW + Mixed Seeds - Large	1407	O		800	g		2.67
		INGREDIENTS: WHOLEWHEAT FLOUR, WATER, POPPY SEEDS, SUNFLOWER SEEDS, LINSEED, YEAST, SEASALT, COCONUT OIL							
		WHITE -Small	1506	O		400	g		1.56
		WHITE -Large	1507	O		800	g		2.44
		INGREDIENTS: WHEAT FLOUR, WATER, RYE FLOUR, SEASALT, COCONUT OIL							
		SPELT WHEAT -Small	1417	O		400	g		1.99
		SPELT WHEAT -Large	1419	O		800	g		3.24
		INGREDIENTS: STONEGROUND SPELT FLOUR, WATER, YEAST, SEASALT, COCONUT OIL							
		HERB BREAD -Small	1515	O		400	g		1.54
		HERB BREAD -Large	1517	O		800	g		2.99
		INGREDIENTS: WHEAT FLOUR, WATER, RYE FLOUR, LINSEED, SUNFLOWER SEEDS, MIXED HERB, YEAST, SEASALT, COCONUT OIL							
		LIGHT RYE - Small	1501	O		400	g		2.16
		INGREDIENTS: LIGHT RYE FLOUR, WATER, RYE FLOUR, YEAST, SEASALT, COCONUT OIL							
		FRUIT RYE - Small	1502A	O		400	g		2.58
		INGREDIENTS: LIGHT RYE FLOUR, WATER, RYE FLOUR, SULTANAS, RAISIN, APPLE CONCENTRATE, YEAST, GINGER, CINNAMON, NUTMEG, SEASALT, COCONUT OIL							
		MELTON - Small	1414	O		400	g		1.44
		MELTON - Large	1415	O		800	g		2.35
		INGREDIENTS: WHOLEMEAL FLOUR, WATER, YEAST, SEASALT, COCONUT OIL							
		SALT FREE MELTON - Large	1416	O		800	g		2.35
		INGREDIENTS: WHOLEMEAL FLOUR, WATER, YEAST, COCONUT OIL							
		SECHSKORN - Small	1510	O		400	g		1.46
		SECHSKORN - Large	1512	O		800	g		2.85
		INGREDIENTS: WHEAT FLOUR, WATER, YEAST, RYE FLOUR, OAT GROATS, SUNFLOWER SEEDS, MILLET, BARLEY FLOUR, LINSEED, MAIZE FLOUR, SEASALT, COCONUT OIL							
SLICING CHARGE 6p per loaf, LONG LIFE PACKAGING CHARGE 8p per loaf, SLICED & GAS PACKED 14p per loaf. All breads are available SALT-FREE to order (minimum of 6) ORGANIC STATUS - 'O' = organic. Every product is produced and processed to The Soil Association Organic Standards. Our Tofu is made without refined gypsum or glucono-delta-lactone. Grain syrups and fruit juices are the only sweeteners used. We do not use any hydrogenated fats.									

Soyfoods Ltd
FRESH CHILLED ORGANIC VEGAN FOODS
WHOLESALE

ORDER	PAGE 2	Code	STATUS	Mc/Date	W/ unit	le /kg	E/ OUTER	Comments
YEASTED ROLLS, BAGUETTES & TEA-CAKES -shelf-life 4 days at Ambient, Gas packed 8 days								
	ROLLS, + Seeds (minimum 6)	1522	O		100	g	0.59	
	ROLLS, + Seeds x 2PP	1524	O		100	g	1.30	100G ROLL A PERFECT BURGER BUN
	INGREDIENTS: WHEAT FLOUR, WHOLEWHEAT FLOUR, WATER, COCONUT OIL, YEAST, SEASALT, ASCORBIC ACID, POPPY SEED							
	ROLLS, Plain (minimum 6)	1520	O		100	g	0.59	
	ROLLS, Plain x 2PP	1521	O		100	g	1.30	100G ROLL A PERFECT BURGER BUN
	INGREDIENTS: WHEAT FLOUR, WHOLEWHEAT FLOUR, WATER, COCONUT OIL, YEAST, SEASALT, ASCORBIC ACID							
	ROLLS, White (minimum 6)	1529A	O		100	g	0.59	
	ROLLS, White x 2PP	1529	O		100	g	1.30	100G ROLL A PERFECT BURGER BUN
	INGREDIENTS: WHEAT FLOUR, WATER, COCONUT OIL, YEAST, SEASALT, ASCORBIC ACID							
	ROLLS, Small (mxd topping) (minimum 6)	1525	O		60	g	0.44	
	ROLLS, Small (mxd topping) x 4PP	1526	O		60	g	1.76	
	ROLLS, Small (mxd topping)	1550	O		40	g	0.25	60G MIXED TOPPING
	INGREDIENTS: WHOLEWHEAT FLOUR, WHEAT FLOUR, WATER, SEASALT, YEAST, COCONUT OIL, ASCORBIC ACID, MAIZE FLOUR, SUNFLOWER SEED, LINSEED, POPPY SEED, CARRAWAY SEED							
	BAGUETTES seed coated	1531	O		100	g	0.80	
	BAGUETTES seed coated x 2PP	1533	O		100	g	1.66	A SEED PACKED 100G FINGER ROLL
	INGREDIENTS: WHOLEWHEAT FLOUR, WHEAT FLOUR, WATER, SEASALT, YEAST, COCONUT OIL, ASCORBIC ACID, MAIZE FLOUR, SUNFLOWER SEED, LINSEED, POPPY SEED, CARRAWAY SEED							
	TEA-CAKES (minimum 6)	1534	O		100	g	0.79	
	TEA-CAKES x 2PP	1534A	O		100	g	1.56	A 100G FRUITY BUN
	INGREDIENTS: WHEAT FLOUR, WATER, SULTANAS, RAISINS, COCONUT OIL, YEAST, SEASALT, ASCORBIC ACID, NUTMEG, GINGER, CINNAMON							
SOURDOUGH or YEAST-FREE BREADS -Shelf Life 4 days at Ambient, Gas packed 8 days								
	WHOLEWHEAT -Small	1301	O		400	g	1.82	
	WHOLEWHEAT -Large	1303	O		800	g	2.79	DENSE FLAVOURFUL LOAF
	INGREDIENTS: WHOLEWHEAT FLOUR, WHEAT FLOUR, WATER, SEA SALT, RYE FLOUR							
	PAIN de CAMPAGNE -Small	1323	O		400	g	1.45	
	PAIN de CAMPAGNE -Large	1325	O		800	g	2.75	A WHITE SOURDOUGH
	INGREDIENTS: WHOLEWHEAT FLOUR, WHEAT FLOUR, WATER, SEA SALT, RYE FLOUR							
	PAIN de CAMPAGNE WHOLEWHEAT -Small	1325D	O		400	g	1.45	
	PAIN de CAMPAGNE WHOLEWHEAT -Large	1325E	O		800	g	2.75	DENSE FLAVOURFUL LOAF
	INGREDIENTS: WATER, WHOLEWHEAT FLOUR, WHEAT FLOUR, SEA SALT, RYE FLOUR							
	PAIN A L'ANCIENNE -Small	1326	O		400	g	1.45	
	PAIN A L'ANCIENNE -Large	1326A	O		800	g	2.75	48 HR FERMENTATION, TRADITIONAL ROUND BREAD BAKED ON THE OVEN FLOOR
	INGREDIENTS: WATER, WHEAT FLOUR, WHOLEWHEAT FLOUR, SEA SALT, RYE FLOUR							
	PAIN A L'ANCIENNE COMPLET WHOLEWHEAT -Small	1326B	O		400	g	1.45	
	PAIN A L'ANCIENNE COMPLET WHOLEWHEAT -Large	1326C	O		800	g	2.75	48 HR FERMENTATION, TRADITIONAL ROUND BREAD BAKED ON THE OVEN FLOOR
	INGREDIENTS: WATER, WHOLEWHEAT FLOUR, WHEAT FLOUR, SEA SALT, RYE FLOUR							
	SPELT WHEAT -Small	1337	O		400	g	1.99	
	SPELT WHEAT -Large	1339	O		800	g	3.25	A DENSE LOAF FULL OF FLAVOUR, WITH A LOWER GLUTEN CONTENT
	INGREDIENTS: STONEGROUND SPELT, WHEAT FLOUR, WATER, SEASALT							
	SPELT WHEAT -Small	1337	O		400	g	1.99	
	SPELT WHEAT -Large	1339	O		800	g	3.25	SALT FREE
	INGREDIENTS: STONEGROUND SPELT, WHEAT FLOUR, WATER							
	BEETROOT BREAD	1650	O		400	g	1.43	48 HR FERMENTATION CONTRIBUTES TO ONE OF YOUR 5 A DAY
	INGREDIENTS: WATER, WHOLEWHEAT FLOUR, WHEAT FLOUR, SEA SALT, RYE FLOUR, BEETROOT							
	PUMPKIN BREAD	1651	O		400	g	1.76	48 HR FERMENTATION CONTRIBUTES TO ONE OF YOUR 5 A DAY
	INGREDIENTS: WHEAT FLOUR, WATER, PUMPKIN, SULTANAS, CINNAMON, SEA SALT, RYE FLOUR							
YEAST-FREE (SOURDOUGH) and WHEAT-FREE -Shelf Life 4 days at Ambient, Gas packed 8 days								
	RYE BREAD -Small	1341	O		400	g	2.10	
	RYE BREAD -Large	1343	O		800	g	2.91	A DENSE WHEATFREE LOAF TOPPED WITH POPPY SEEDS
	INGREDIENTS: RYE FLOUR, POPPY SEED, WATER, SEASALT							
	RYE BREAD with CORN	1327	O		400	g	2.10	400G WHEAT FREE LOAF
	INGREDIENTS: RYE FLOUR, MAIZE FLOUR, CARRAWAY, WATER, SEASALT							
YEAST-FREE (SOURDOUGH) and GLUTEN-FREE -Shelf Life 4 days at Ambient, Gas packed 8 days								
	CHICKPEA, RICE & CORN # 1	1318	O		400	g	2.26	A 400G ROUND GLUTEN FREE LOAF
	INGREDIENTS: WATER, MAIZE FLOUR, CHICKPEA FLOUR, BROWN RICE FLOUR, SEASALT							
	SOYBEAN FLOUR # 2	1320	O		400	g	2.26	A 400G ROUND GLUTEN FREE LOAF
	INGREDIENTS: WATER, SOY FLOUR, RICE FLOUR, SEASALT							
TORTILLA WRAPS- 14 DAY SHELF LIFE								
	White -6" Round	1650	O		5	x		1.74
	Wholemeal -6" Round	1651	O		5	x		1.74
	Spelt -6" Round	1651a	O		5	x		2.32
	Sweet Potato - 6" round	1654	O		5	x		1.98
	White Large -10" Square	1652	O		5	x		2.46
	Wholemeal Large -10" Square	1652	O		5	x		2.46
Flour milled at Nigel Moon's Whissendine windmill in Rutland								
	White Flour	V102	1.90		1.5K			
	Wholemeal Flour	V101	1.90		1.5K			
	Strong White Flour	V104	2.00		1.5K			
	Strong Wholemeal Flour	V106	2.00		1.5K			
	Spelt Flour	V105	2.50		1K			
	Rye Flour	V107	1.6		1K			
	Oatmeal Flour	V109	2.54		1K			PRE-ORDER
	Barleymeal Flour	V108	2.63		1K			PRE-ORDER
	White Flour	V110	3.60		3K			PRE-ORDER
	Wholemeal Flour	V111	3.60		3K			PRE-ORDER
	Strong White Flour	V112	3.70		3K			PRE-ORDER
	Strong Wholemeal Flour	V113	3.70		3K			PRE-ORDER