

ORDER	PAGE 1	Code	STATUS	No/Outer	Wt/ unit	/e /kg	€/ OUTER	Comments
TOFU, shelf life 21 days, AGE, shelf life 10 days TEMPEH and SEITAN, shelf life 6 months (Frozen)								
		<b>TOFU, Nigari</b>	<b>1005</b>	<b>O</b>	<b>10 x c220</b>	<b>g kg</b>	<b>13.92</b>	<b>Nominal wt</b>
		<b>TOFU, Nigari , Catering block</b>	<b>1010</b>	<b>O</b>	<b>1 x 3.00</b>	<b>kg kg</b>	<b>14.46</b>	
		<b>ABURA AGE, Marinated Tofu</b>	<b>1006</b>	<b>O</b>	<b>8 x c110</b>	<b>g kg</b>	<b>13.47</b>	<b>Nominal wt</b>
		<b>SEITAN (Frozen )</b>	<b>1007</b>	<b>O</b>	<b>4 x 250</b>	<b>g kg</b>	<b>15.70</b>	
		<b>SEITAN X 1 KG (Frozen )</b>	<b>1008</b>	<b>O</b>	<b>1 x 1</b>	<b>kg kg</b>	<b>15.40</b>	
		<b>PLAIN SEITAN X 1 KG (Frozen )</b>	<b>1020</b>	<b>O</b>	<b>1 x 1</b>	<b>kg kg</b>	<b>12.65</b>	
		<b>YUBA (Frozen)</b>	<b>1013</b>	<b>O</b>	<b>1 x 200</b>	<b>g e</b>	<b>3.00</b>	
		<b>TEMPEH 1KG (Frozen )</b>	<b>1022</b>	<b>O</b>	<b>1 x 1</b>	<b>kg e</b>	<b>7.08</b>	
		<b>TEMPEH (Frozen )</b>	<b>1021</b>	<b>O</b>	<b>1 x c250</b>	<b>g e</b>	<b>1.81</b>	
FRIED GOODS, shelf life 4 days, vac-pack burgers shelf life 6 weeks (at <-4 C)								
		<b>GANMODOKI</b>	<b>1046</b>	<b>O</b>	<b>10 x 75</b>	<b>g e</b>	<b>9.36</b>	
		<b>Burgers Herb x 2 (vac-pack)</b>	<b>1101</b>	<b>O</b>	<b>16 x 175</b>	<b>g e</b>	<b>15.70</b>	
		<b>Burgers Nut x 2 (vac-pack)</b>	<b>1102</b>	<b>O</b>	<b>16 x 175</b>	<b>g e</b>	<b>15.70</b>	
		<b>Burgers Bengal x 2 (vac-pack)</b>	<b>1107</b>	<b>O</b>	<b>16 x 175</b>	<b>g e</b>	<b>15.70</b>	
		<b>Burgers Mexican x 2 (vac-pack)</b>	<b>1103</b>	<b>O</b>	<b>16 x 175</b>	<b>g e</b>	<b>13.38</b>	
		<b>Burgers Seitan x 2 (vac-pack)</b>	<b>1012</b>	<b>O</b>	<b>16 x 175</b>	<b>g e</b>	<b>15.70</b>	
		<b>Burgers Tempeh x 2 (vac-pack)</b>	<b>1105</b>	<b>O</b>	<b>16 x 175</b>	<b>g e</b>	<b>15.70</b>	
YEASTED BREADS, -shelf life 4 days at Ambient, Long Life 8 days								
		<b>WHOLEWHEAT Small</b>	<b>1401</b>	<b>O</b>	<b>400</b>	<b>g</b>	<b>1.51</b>	
		<b>WHOLEWHEAT Large</b>	<b>1402</b>	<b>O</b>	<b>800</b>	<b>g</b>	<b>2.43</b>	A FLAVOURFUL YEASTED BREAD
		INGREDIENTS: WHOLEWHEAT FLOUR, WATER, YEAST, SEASALT, COCONUT OIL						
		<b>W/W + Mixed Seeds - Small</b>	<b>1405</b>	<b>O</b>	<b>400</b>	<b>g</b>	<b>1.70</b>	
		<b>W/W + Mixed Seeds - Large</b>	<b>1407</b>	<b>O</b>	<b>800</b>	<b>g</b>	<b>2.67</b>	A WHOLEMEAL YEASTED BREAD PACKED WITH SEEDS
		INGREDIENTS: WHOLEWHEAT FLOUR, WATER, POPPY SEEDS, SUNFLOWER SEEDS, LINSEED, YEAST, SEASALT, COCONUT OIL						
		<b>WHITE -Small</b>	<b>1506</b>	<b>O</b>	<b>400</b>	<b>g</b>	<b>1.56</b>	
		<b>WHITE -Large</b>	<b>1507</b>	<b>O</b>	<b>800</b>	<b>g</b>	<b>2.44</b>	WHITE YEASTED LOAF
		INGREDIENTS: WHEAT FLOUR, WATER, RYE FLOUR, SEASALT, COCONUT OIL						
		<b>SPELT WHEAT -Small</b>	<b>1417</b>	<b>O</b>	<b>400</b>	<b>g</b>	<b>1.99</b>	
		<b>SPELT WHEAT -Large</b>	<b>1419</b>	<b>O</b>	<b>800</b>	<b>g</b>	<b>3.24</b>	YEASTED BREAD WITH A LOWER GLUTEN CONTENT
		INGREDIENTS : STONEGROUND SPELT FLOUR, WATER, YEAST, SEASALT, COCONUT OIL						
		<b>HERB BREAD -Small</b>	<b>1515</b>	<b>O</b>	<b>400</b>	<b>g</b>	<b>1.54</b>	
		<b>HERB BREAD -Large</b>	<b>1517</b>	<b>O</b>	<b>800</b>	<b>g</b>	<b>2.99</b>	A YEASTED SAVOURY BREAD
		INGREDIENTS: WHEAT FLOUR, WATER, RYE FLOUR, LINSEED, SUNFLOWER SEEDS, MIXED HERB, YEAST, SEASALT, COCONUT OIL						
		<b>LIGHT RYE - Small</b>	<b>1501</b>	<b>O</b>	<b>400</b>	<b>g</b>	<b>2.16</b>	
		INGREDIENTS: LIGHT RYE FLOUR, WATER, RYE FLOUR, YEAST, SEASALT, COCONUT OIL						
		<b>FRUIT RYE - Small</b>	<b>1502A</b>	<b>O</b>	<b>400</b>	<b>g</b>	<b>2.58</b>	
		INGREDIENTS: LIGHT RYE FLOUR, WATER, RYE FLOUR, SULTANAS, RAISIN, APPLE CONCENTRATE, YEAST, GINGER, CINAMMON, NUTMEG, SEASALT, COCONUT OIL						
		<b>MELTON - Small</b>	<b>1414</b>	<b>O</b>	<b>400</b>	<b>g</b>	<b>1.44</b>	
		<b>MELTON - Large</b>	<b>1415</b>	<b>O</b>	<b>800</b>	<b>g</b>	<b>2.35</b>	YEASTED WHOLEMEAL LOAF USING LOCAL FLOURS
		INGREDIENTS: WHOLEMEAL FLOUR, WATER, YEAST, SEASALT, COCONUT OIL						
		<b>SALT FREE MELTON - Large</b>	<b>1416</b>	<b>O</b>	<b>800</b>	<b>g</b>	<b>2.35</b>	
		INGREDIENTS: WHOLEMEAL FLOUR, WATER, YEAST, COCONUT OIL						
		<b>SECHSKORN - Small</b>	<b>1510</b>	<b>O</b>	<b>400</b>	<b>g</b>	<b>1.46</b>	
		<b>SECHSKORN - Large</b>	<b>1512</b>	<b>O</b>	<b>800</b>	<b>g</b>	<b>2.85</b>	A YEASTED MIXED FLOUR BREAD WITH 3 SEEDS
		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.								
EFFECTIVE DATE 15/03/2021								

*Saffolds Ltd*  
FRESH CHILLED ORGANIC VEGAN FOODS

ORDER	PAGE 2	Code	STATUS	No Outer	Wt/ unit	/kg	€/ OUTER	Comments
YEASTED ROLLS, BAGUETTES & TEA-CAKES -shelf-life 4 days at Ambient, Gas packed 8 days								
		<b>ROLLS, + Seeds (minimum 6)</b>	1522	O	100	g	0.59	
		<b>ROLLS, + Seeds x 2PP</b>	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						
		<b>ROLLS, Plain (minimum 6)</b>	1520	O	100	g	0.59	
		<b>ROLLS, Plain x 2PP</b>	1521	O	100	g	1.30	100G ROLL A PERFECT BURGER BUN
		INGREDIENTS: WHEAT FLOUR, WHOLEWHEAT FLOUR, WATER, COCONUT OIL, YEAST, SEASALT, ASCORBIC ACID						
		<b>ROLLS, White (minimum 6)</b>	1529A	O	100	g	0.59	
		<b>ROLLS, White x 2PP</b>	1529	O	100	g	1.30	100G ROLL A PERFECT BURGER BUN
		INGREDIENTS: WHEAT FLOUR, WATER, COCONUT OIL, YEAST, SEASALT, ASCORBIC ACID						
		<b>ROLLS, Small (mxd topping) (minimum 6)</b>	1525	O	60	g	0.44	
		<b>ROLLS, Small (mxd topping) x 4PP</b>	1526	O	60	g	1.76	
		<b>ROLLS, Small (mxd topping)</b>	1550	O	40	g	0.25	60G MIXED TOPPING
		INGREDIENTS: WHOLEWHEAT FLOUR, WHEAT FLOUR, WATER, SEASALT, YEAST, COCONUT OIL, ASCORBIC ACID, MIAZE FLOUR, SUNFLOWER SEED, LINSEED, POPPY SEED, CARAWAY SEED						
		<b>BAGUETTES seed coated</b>	1531	O	100	g	0.80	
		<b>BAGUETTES seed coated x 2PP</b>	1533	O	100	g	1.66	A SEED PACKED 100G FINGER ROLL
		INGREDIENTS: WHOLEWHEAT FLOUR, WHEAT FLOUR, WATER, SEASALT, YEAST, COCONUT OIL, ASCORBIC ACID, MIAZE FLOUR, SUNFLOWER SEED, LINSEED, POPPY SEED, CARAWAY SEED						
		<b>TEA-CAKES (minimum 6)</b>	1534	O	100	g	0.79	
		<b>TEA-CAKES x 2PP</b>	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								
		<b>WHOLEWHEAT -Small</b>	1301	O	400	g	1.82	
		<b>WHOLEWHEAT -Large</b>	1303	O	800	g	2.79	DENSE FLAVOURFUL LOAF
		INGREDIENTS: WHOLEWHEAT FLOUR, WHEAT FLOUR, WATER, SEA SALT, RYE FLOUR						
		<b>PAIN de CAMPAGNE -Small</b>	1323	O	400	g	1.45	
		<b>PAIN de CAMPAGNE -Large</b>	1325	O	800	g	2.75	A WHITE SOURDOUGH
		INGREDIENTS: WHOLEWHEAT FLOUR, WHEAT FLOUR, WATER, SEA SALT, RYE FLOUR						
		<b>PAIN de CAMPAGNE WHOLEWHEAT -Small</b>	1325D	O	400	g	1.45	
		<b>PAIN de CAMPAGNE WHOLEWHEAT -Large</b>	1325E	O	800	g	2.75	DENSE FLAVOURFUL LOAF
		INGREDIENTS: WATER, WHOLEWHEAT FLOUR, WHEAT FLOUR,SEA SALT, RYE FLOUR						
		<b>PAIN A L'ANCIENNE -Small</b>	1326	O	400	g	1.45	48 HR FERMENTATION, TRADITIONAL ROUND BREAD BAKED ON THE OVEN FLOOR
		<b>PAIN A L'ANCIENNE -Large</b>	1326A	O	800	g	2.75	
		INGREDIENTS: WATER, WHEAT FLOUR, WHOLEWHEAT FLOUR,SEA SALT, RYE FLOUR						
		<b>PAIN A L'ANCIENNE COMPLET WHOLEWHEAT -Small</b>	1326B	O	400	g	1.45	48 HR FERMENTATION, TRADITIONAL ROUND BREAD BAKED ON THE OVEN FLOOR
		<b>PAIN A L'ANCIENNE COMPLET WHOLEWHEAT -Large</b>	1326C	O	800	g	2.75	
		INGREDIENTS: WATER, WHOLEWHEAT FLOUR, WHEAT FLOUR,SEA SALT, RYE FLOUR						
		<b>SPELT WHEAT -Small</b>	1337	O	400	g	1.99	A DENSE LOAF FULL OF FLAVOUR WITH A LOWER GLUTEN CONTENT
		<b>SPELT WHEAT -Large</b>	1339	O	800	g	3.25	
		INGREDIENTS: STONEGROUND SPELT, WHEAT FLOUR, WATER, SEASALT						
		<b>SPELT WHEAT -Small</b>	1337	O	400	g	1.99	
		<b>SPELT WHEAT -Large</b>	1339	O	800	g	3.25	SALT FREE
		INGREDIENTS: STONEGROUND SPELT, WHEAT FLOUR, WATER,						
		<b>BEETROOT BREAD</b>	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						
		<b>PUMPKIN BREAD</b>	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								
		<b>RYE BREAD -Small</b>	1341	O	400	g	2.10	A DENSE WHEATFREE LOAF TOPPED WITH POPPY SEEDS
		<b>RYE BREAD -Large</b>	1343	O	800	g	2.91	
		INGREDIENTS : RYE FLOUR, POPPY SEED, WATER, SEASALT						
		<b>RYE BREAD with CORN</b>	1327	O	400	g	2.10	400G WHEAT FREE LOAF
		INGREDIENTS : RYE FLOUR, MAIZE FLOUR, CARAWAY, WATER, SEASALT						
YEAST-FREE (SOURDOUGH) and GLUTENFREE -Shelf Life 4 days at Ambient, Gas packed 8 days								
		<b>CHICKPEA, RICE &amp; CORN # 1</b>	1318	O	400	g	2.26	A 400G ROUND GLUTEN FREE LOAF
		INGREDIENTS: WATER, MAIZE FLOUR, CHICKPEA FLOUR, BROWN RICE FLOUR, SEASALT						
		<b>SOYBEAN FLOUR # 2</b>	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"	1652	O	5	x	2.46	
		Wholewheat Large -10"	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