



THE FLOUR POT
BAKERY

THE FLOUR POT BAKERY

WHOLESALE BROCHURE



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HELLO, FROM THE FLOUR POT BAKERY

The Flour Pot has been making naturally leavened breads since 2013. We produce a wide range of hearth baked breads using our firm 'levain' & rye sourdough starter. In our bread we pay a lot of attention to the ingredients used.

Our flour is sourced from a small Cotswold family-run mill, who use mainly locally grown wheat. Only the finest sea salt and filtered water are slowly mixed into a smooth dough.

We take our mature sourdough starter and after a long slow ferment, our loaves are then ready to bake in our carbon neutral steam tube oven. All this results in a well aerated, flavourful and deep crusted bread.



SOURDOUGHS & SLOW FERMENT BREADS



SOURDOUGHS & SLOW FERMENT BREADS	WEIGHT (G)	LEAD TIME (DAYS)
White Sourdough (S)	400	2
White Sourdough (L)	800	2
White Sourdough (XL)	1800	2
Brown Sourdough (S)	400	2
Brown Sourdough (L)	800	2
Brown Sourdough (XL)	1800	2
Seeded Sourdough (S)	400	2
Seeded Sourdough (L)	800	2
Seeded Sourdough (XL)	1800	2
Classic Baguettes	350	2
Demi Baguettes	150	2

*Please note that there is an additional cost of 20p per loaf to slice bread.



SPECIALITY & YEASTED BREADS

We have an extensive range of speciality and yeasted breads, ranging from authentic focaccia trays to dark rye pumpernickel. We are sure you will find what you need to complete your range.

SPECIALITY BREADS	WEIGHT (G)	LEAD TIME (DAYS)
Sunflower Rye *not offered sliced	600	2
VLG Loaf (Very Low Gluten)	400	2
Pumpnickel Loaf (A dark rye loaf made with pumpkin seeds and pomegranate molasses)	1000	2
Fruit Loaf (A light rye loaf made with apricots, walnuts and sultanas)	700	2

YEASTED BREADS	WEIGHT (G)	LEAD TIME (DAYS)
Farmhouse (S)	400	2
Farmhouse (L)	800	2
Farmhouse (XL)	1800	2
English Muffins	75	1

CIABATTA & FOCACCIA	WEIGHT (G)	LEAD TIME (DAYS)
Focaccia Rolls with sea salt & Rosemary	100	1
Focaccia Large Tray 600x400 mm	1800	1
Ciabatta (S)	350	1
Ciabatta (L)	700	1
Ciabatta Square Roll	100	1
Ciabatta Rectangle Roll	150	1



ENRICHED DOUGHS

We make a wide range of butter enriched rolls, from demi-brioche burger buns of varying sizes, to soft white tins which are perfect for afternoon teas.



BRIOCHE & VEGAN BUNS

WEIGHT

LEAD TIME (DAYS)

Brioche Burger Buns | Plain Egg Glaze

75

1

Seeded Brioche Burger Bun (Egg glazed and topped with Sesame or Poppy Seeds)

75

1

Brioche Hotdog Roll

110

1

Brioche Loaf

680

1

Vegan Burger Bun

100

1

Vegan Hotdog Roll

110

1

Sandwich Tin Loaf | Treacle & Spelt

800

2



VIENNOISERIE & BAKED SAVOURIES

Perhaps the most recognised category of French patisserie, we offer a complete range of pastries to complete your offering. Made using high quality French butter, and taking 48 hours to produce giving us a light, aerated inner crumb and flaky exterior.

PÂTISSERIE	LEAD TIME (DAYS)
All Butter Croissant	2
Pain Au Chocolate	2
Almond Croissant	2
Lemon & Blueberry Danish	2
Cinnamon & Orange Morning Bun	2
Apricot Copenhagen Danish	2
Vegan Croissant	2
Vegan Almond & Coconut Pain Au Chocolate	2
Vegan Almond Twist	2

BAKED SAVOURIES	LEAD TIME (DAYS)
Pork & Fennel Sausage Roll (Delivered whole-3/4 portions)	2
Bombay Potato Sausage Roll (Whole- 3/4 portions)	2
Vegan Celeriac & Butternut Squash Pasty	2



CAKES, COOKIES & SWEETS

Whether it's a cake for a celebration, a range of delicious stackable cookies for your counter, or decorated individual sweets, our pastry team are here 7 days a week creating all the treats a modern bakery needs.

COOKIES & SWEETS	LEAD TIME (DAYS)
Coffee & Caramelised Walnut Cookie	2
Vegan Anzac Cookie	2
Triple Chocolate Cookie	2
Marmalade Friand (VLC)	2
Carrot Cakes-individual round cakes with cream, cheese icing & candied walnuts	2
Banoffee Muffin	2
Vegan Banana & Blueberry Granola Muffins	2
Vegan Hazelnut & Chocolate Brownie Slice	2

CUTTING CAKES	SERVES	LEAD TIME (DAYS)
Chocolate & Almond Cake (Made without gluten/ VLC)	12	2
Apple & Blackberry Crumble Cake	12	2
Banana Loaf	7	2
Carrot Cake	12	2



HOW IT WORKS

We require a minimum of 48 hours notice for all orders. This helps us prepare orders of any size, but most importantly, it allows us to produce and prove our doughs.

Orders must be placed by email to **sales@theflourpot.co.uk** and need to be with us before 12 pm.

Standing orders can be arranged.

All orders must meet our £20 minimum delivery value.

At the moment, we can only deliver to Brighton, Hove, Portslade, Shoreham and Worthing areas. If you are outside of these areas, please get in touch and we will see how we can help.

Orders can be placed for delivery 7 days a week, 363 days a year (we are closed on Christmas and Boxing Day).

We make two deliveries a day between 7.15 am-9 am and 10.20 am- Midday.





THE MILK SHED

COFFEE ROASTERS

We'd like to take a moment to introduce our sister company, The Milk Shed Coffee Roasters.

The Milk Shed is built on years of coffee and hospitality experience and they roast all of the coffee that we sell in our stores, including our Flour Pot signature blend, Shed Brew.

They can offer bespoke coffee solutions for wholesale customers, from independent coffee shops to larger estates alike, with white-label options also available.

The team work with industry-standard machinery and can assist with servicing or staff barista training.

The Milk Shed offers competitive pricing for wholesale customers depending on quantity. For more information, please email **hello@themilkshed.co.uk**



Terms & Conditions

The agreement is between you (the customer) and The Flour Pot Bakery (the company), a wholly owned subsidiary of Juniper Catering Limited, VAT Registration No: 849365978

All orders placed by the customer are subject to the following Terms & Conditions. Any variation will only be valid if accepted in writing by the company. Prices are determined according to our price list on the day of ordering.

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

Ingredients & Allergens

Please note that our products are made in a kitchen that regularly handles milk, egg, mustard, nuts, sesame and flours with gluten. We may also handle all the 14 major allergens. Please note-all of our doughs have traces of rapeseed oil and our loaves are baked on rice cones (roughly ground rice).

* We are unable to offer gluten free bread and cakes but selected products are made with gluten free ingredients- VLC. (VLC stands for Very Low Gluten)

** Please note that we use stoned olives in some bread. However some stones may remain.

For further information on the bread, ingredients or allergens, please speak to the bakery manager on 01273 424265.

Delivery & Collection

Standard local deliveries are made between 7.15 am-9 am for pastries and 10.20 am- midday for all other products. . We endeavour to deliver when is convenient to you, however for special deliveries, please give us 4 days notice so we can come to an agreement concerning the delivery. The company will not accept responsibility for any goods stolen or damaged after delivery.

Ordering

Standing orders can be arranged. Any changes to these must be made by noon on the day before delivery (if it is a next day product, or 2 days ahead for 2 day products). After this time, no changes can be made and the full order will be chargeable.



Terms & Conditions

Claims

All goods should be inspected upon arrival and any damages or shortages should be immediately reported to us by Midday on the day of delivery. Please return any damaged items to the driver the next day to ensure a full refund.

Entire Agreement

These terms contain the whole agreement between the parties relating to its subject matter and supersede all prior agreements, arrangements and understandings between the parties relation to that subject matter.

Declaration

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. Customers must declare any allergies before ordering The Flour Pot will be able to inform them whether these can be accommodated.

Disclaimer & Limitations of Liability

Neither party shall be liable to the other for any delay or non-performance of its obligations under the agreement arising from any cause beyond its control including, without limitation, any of the following: act of God, government act, war, fire, flood, explosion or civil commotion. For the avoidance of doubt, nothing in this clause shall excuse the customer from any payment obligations under this agreement. The entire liability of The company under or in connection with any contract for any products to which these conditions apply shall not exceed the price of the products, except as expressly provided in these conditions.

No person who is not a party to these terms and conditions shall have any right to enforce any term under the contracts (rights of third parties) Act 1999. Nothing in these conditions is intended nor shall affect any of your statutory rights that may not be legally excluded.

By placing an order with us you will be deemed to have read, understood and agreed to these Terms and Conditions. If you have any queries about these please contact us via the contact information below.

