

Partnering Opportunity

Profile status : Published

Business Request

British bakery is looking to outsource the production of their long life organic gluten-free bread

Summary

UK company is looking for a manufacturing bakery to produce long life organic gluten-free bread to their recipes via an outsourcing agreement. The bakery has a number of awards and is certified organic by the Biodynamic Association. Any potential partners must have the facilities to produce the bread in a clean room environment to ensure no bacteria enters the process extending the life of the product which is key to enabling them to service the extending reach of their overseas sales.

Expiration Date 28 July 2022

Reference BRUK20210713002

Public Link <https://een.ec.europa.eu/tools/services/PRO/Profile/Detail/a4246cb6-3c54-4e27-95f5-adc122bb0901>

Details

Description

Since 2001 the UK company has been baking a range of award-winning organic bread on their premises. They mill their own fresh flour from ancient grains like quinoa, buckwheat, rice etc. which, by nature, do not contain any gluten. They use traditional overnight fermentation, not gums and chemicals.

They are now looking to outsource some of their production to a bakery that can produce long life organic gluten-free bread to their recipes. While the company already produces long-life breads it needs a partner that has a more sophisticated production facility including bacteria free clean rooms in which it can produce bread extending the life of the product from the current three weeks to eight months, facilitating further global sales of the products.

The UK company can meet the minimum order threshold as they sell internationally to speciality food companies in 60 countries.

The UK company is seeking an outsourcing agreement with the suitable partner.

Technical Specification or Expertise Sought

The long-life process requires 'Pasteurising or Sterilising' – that is a heat process for making bread long life. The bread is packed in plastic bags after baking – the whole package is then heated in special ovens to 75C core temperature or somewhere near to that - to make it sterile – so no spoilage bacteria can develop. This is a specialist process and requires 'clean rooms' where the air is filtered after the bread is taken from the oven so no bacteria can settle on it. The UK bakery can pasteurise but they do not have clean rooms – so instead of achieving eight months shelf life they can get three weeks which is not enough for global sales.

Stage of development

Already on the market

Keywords

Market

07003002

Health food

Open for EOI: **Yes**

Dissemination

Relevant sector groups

Agrofood

Client

Type and Size of Organisation Behind the Profile

Industry SME 11-49

Year Established

2000

Turnover

>500M

Already Engaged in Trans-National Cooperation

Yes

Languages Spoken

English

Client Country

United Kingdom

Partner Sought

Type and Role of Partner Sought

Industrial bakery for an outsourcing agreement to produce long life organic gluten-free bread as per the recipe of the British company.

Type and Size of Partner Sought

SME 11-50,SME <10,SME 51-250

Type of Partnership Considered

Outsourcing agreement

Attachments
