



Building a Foodservice Business in Ireland and the UK

Louise O'Donohue 2nd November 2016



<u>Who we are</u>



Working



- O'Donohue's Bakery Re established in 1989
- 3rd & 4th Generation Family Bakers
- Manufacture Quality Yeast & Soda Bread Products
- Committed to NPD
- Quality Products in a Sustainable Manner



Cathal O'Donohue







Jack O'Donohue – 2nd Generation



The Recession





- > Rapid decline in sales
- > Growth in Discounters
- Changing Trends

What we did:

- 1. Cut Costs:
 - a) Staff Costs
 - b) Distribution Costs
 - c) Lean Manufacturing
- 2. Diversified



The Penny Loaf





Cathal O'Donohue – 3rd Generation Master Baker

- Marketplace 2012
- Market Research
- Bord Bia Foodservice Market Entry Programme
- Funding & Investment
- Launched in October 2013

"There are no short cuts taken when it comes to the manufacture of our products. We continuously dedicate the required amount of "TIME" it takes to achieve each products full flavour" –

Cathal O' Donohue, MD & Master Baker.



The Penny Loaves



Penny Loaves are a variety of yeast free, mini Irish soda breads (45-55g) that are fully baked and frozen.





The Product Spec





	Unit Size	Units per
Penny Loaf Mixed Box		case
The ideal variety of Penny Loaves in one box including:	45-55g	72 case (24 x
24 or 48 x Buttermilk Wheaten Soda Penny Loaf		each flavour)
24 or 48 x Traditional White Soda Penny Loaf		144 case (48
24 or 48 x Healthy Seeded Soda Penny Loaf		x each
		flavour)

Buttermilk (Wheaten) Soda Penny Loaf

Made with 100% Fresh Irish Buttermilk this product is:

- ✓ Yeast Free
- ✓ No Added Sugar
- ✓ High in Fibre
- ✓ No Additives or Preservatives

• White Soda Penny Loaf

A traditional Irish soda bread that is:

- ✓ Yeast Free
- ✓ Dairy Free

Healthy Seeded Soda Penny Loaf

A unique blend of Pinhead Oatmeal,

Linseed, Sunflower and Pumpkin Seeds:

- ✓ Yeast Free
- ✓ No Added Sugar
- ✓ High in Fibre
- ✓ No Additives or Preservatives



The Product Spec





	Unit Size	Units per
Fruit Soda Penny Loaf		case
A great scone alternative, this fruity treat is made with	45-55g	72
succulent sultanas.		
Below image is a FRENCH TOAST INSPIRED DISH that		
was sent in by catering company Hey Pesto!		







<u>Applications</u>



They're so cute!



- ✓ Hotels
- ✓ Restaurants
- ✓ Gastropubs
- ✓ Café's
- ✓ Event Catering
- ✓ Travel
- ✓ Hospitals & Schools
- ✓ Workplace Catering





The Mini Sandwich ideal for...

~ Soups ~ ~ Afternoon Tea ~ ~ Platters ~









Share on Platters:

- ~ Ploughman's ~
 - ~ Seafood ~
 - ~ Antipasti ~









Afternoon Tea







Canape's, Croutons & Crispy Bites!















Tear & Dunk into Hearty Casseroles, Stews and Chowders



Or Simply...



...with a nice cup of tea!







The little loaf that gives a lot!





Oh Yes...



<u>USP's</u>



Versatile & Profitable:

- Simply thaw & serve 3 day defrosted shelf life
- Reduce Waste & Costs only defrost what's needed
- Improve Efficiencies no need to bake off
- Guaranteed Consistency
- The shape & size



Our Accreditations



- Verified Origin Green member
- Grade A BRC
- EIQA Level 3 Hygiene Mark 2013 & 2014





- National Finalist for the Q Mark Awards 2013, 2014 & 2015 Hygiene and Food Safety Category
- Shortlisted for the "Entrepreneurial Award" in Bord Bia Food & Drink Awards 2015
- O'Donohues products have continuously won stars in the prestigious Great Taste Awards since 2008.
- The Buttermilk Soda Penny Loaf won a Gold Star in Great Taste Awards 2015.
- Tullamore Chamber of Commerce Business Awards 2014 "Best Business Initiative Award" for the Penny Loaves
- Overall Winner at Brakes Supplier Innovation Day October 2014



Launching into the UK



- Brakes Innovation Day
- Time
- Bord Bia's Fellowship Programme
- Marketplace contacts
- Trade Shows
- Networking Events
- Working with our Distributor





Building sales in Ireland and the UK



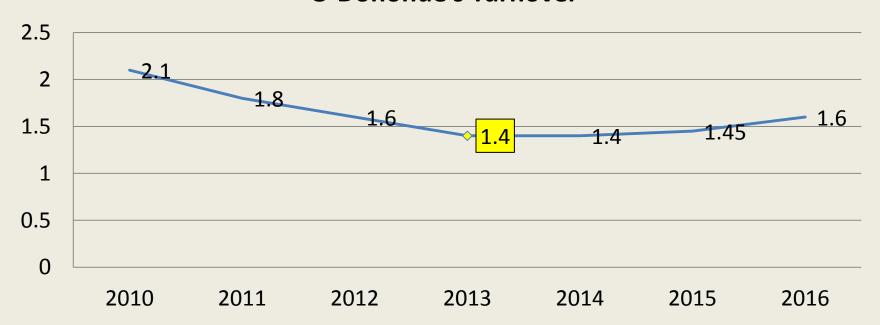
- Persistence & Patience
- Regular Communication
- Push & Pull
- Networking
- Bord Bia supports
- Trade Shows
- Apply consumer and market trends insights into our NPD
- Make it easy for the Chef
- Enter Awards
- Social Media & Photography



The Company Today



O'Donohue's Turnover





The Company Today



Ireland





























The Company Today



UK

brakesgroup























Debenhams new Ploughman's Lunchbox







Morning Goods
display - Radisson
in Cork







Antipasti
Platter – Lazy
Bean, Cahir,
Co. Tipperary.







Soup @ Horetown House, Wexford -







Business Class Dining with – **Aer Lingus**







Antipasti by **Hey Pesto!**







Bread Basket @ Heathrow Lounges

- Baxter Storey







Bread Board@Faithlegghouse- Tweeted bySinead Cashin onMothers Day 2016







- Continue Building...
- ... Understanding
- ... Relationships
- ... Opportunities
- Listen and React
- Apply consumer and market trends insights into our NPD
- Continue to guarantee quality, consistency and availability
- Lean and sustainable manufacturing





Thank You