

Wholesale

Allergen Free Cafe Foods

One in every 250 people is a Coeliac and cannot digest Gluten, and this number is growing fast. As a business there is an increasing demand to cater to those that have such ailments.

Catering for a growing niche

This along with many other allergies and intolerances, plus potential food contamination can cause discomfort to your clients and a headache for you.

Over the past two years we have developed our range of gluten and dairy free products with an emphasis on taste.

Our gluten free pizza bases were entered into the National Pizza Competition 2007 with judges commenting favorably on the bases quality and texture – “Fresh and Appetising” “Crispy and Aerated - base very good.”

Not only the judges, but spectators and other contestants commented “You couldn’t tell it was gluten free.”

Taste, Quality and allergen free is the basis of all our products, so the whole family can enjoy and share the same meal without needing to prepare separate dishes.

Achieving this result consistently is extremely difficult and can be costly for the inexperienced.

Why Outsource?

Do you have the knowledge and processes to prepare and serve uncontaminated allergen free foods?

There are many reasons that a business of any size might choose to outsource, the most prominent is being time poor.

In the case of allergen free foods, another prominent reason to outsource is the contamination risks in your own kitchen. With all the traditional cooking and serving, you are left with little time to monitor what your staff are doing and exactly what is coming into contact with your allergen free foods. This can soon turn into a disaster if one of your customers fall ill.

Adelaide Hills Gourmet Foods aims to take both these prominent reasons out of the equation for you. Our quality gluten free, dairy free and even vegan foods are ready for you to serve minimising risk of contamination.

Prime examples of our fine foods are our Heat N’ Eat Meals, all of which are gluten free and a large selection of which are dairy free. All of these meals can be frozen in individual serves leaving no wastage so when a customer with allergies comes into your establishment, you can offer them a safe, delicious meal that takes no time to prepare.



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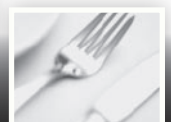
Product Representation



Coffee Training



Wholesale Cafe Food



Cafe Profitability