



WEXFORD HOME PRESERVES

Company address

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wexfordpreserves.ie

Channel:

Foodservice

Manufacturing

Retail

I [Laura Sinnott] have a background in Hotel and Catering after achieving a National Certificate in Business Hotel and Catering Supervision and a Diploma in Tourism and Hospitality Studies in WIT; I worked for thirteen years in hospitality and gained invaluable experience in this sector.



Why Us

At Wexford Home Preserves we are one of the very few remaining preserves companies cooking predominantly Irish fruit in open saucepans to make our multi award winning jams and marmalades. We source the most amazing Irish fruit locally and the citrus fruit we use to make our extensive marmalade range is sourced from two organic farms in Seville and Sicily. This fresh fruit is handcut and cooked in open saucepans. Select retailers chose us to make their products because of these reasons.

Our product range



We produce preserves including Jams, Marmalades, Chutney, Relish and Christmas Condiments such as Cranberry Sauce, Ham Glaze and Brandy Butter.

Nachhaltigkeit

- Wexford Home Preserves are fully committed to sustainability, with its ingredients being carefully selected as locally as possible.
- By 2025, the company plan on having 80% of main ingredient suppliers to have sustainability certification.
- Within the area of packaging, Wexford Home Preserves have a target in place to reduce the total kg of packaging per kg product used by 10% by 2025.
- Wexford Home Preserves also plan on reducing total waste per kg output by 10% by 2025.

Our Accreditations

- BRC
- Organic
- Origin Green Verified

Our Awards

To date we have 24 Great Taste Awards including a 3 star award. We have 8 Blas na hEireann awards, 6 Irish Quality food Awards and 6 World Marmalade

Awards