



O'DONOHUE'S BAKERY LTD

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odonohuesbakery.ie/about-us.asp

Channels Supplied:

Foodservice

Retail

Re-established in 1989, O'Donohues Bakery is a 3rd and 4th generation family run business that manufactures and supplies yeast and soda breads to retail and foodservice. O'Donohues products have been winning Great Taste Awards since 2008



In October 2013, O'Donohue's launched a brand-new innovative product to the Foodservice sector called the Penny Loaves thus resulting in the creation of The Penny Loaf Co. brand. www.pennyloaf.ie Products that fall under the Penny Loaf brand are fully baked and blast frozen on site guaranteeing a high-quality thaw/serve product. Penny Loaves are used by many chefs across the Island of Ireland and have even reached new markets including the UK and France.

Why Us

O'Donohues Bakery are Grade AA BRC certified and verified Origin Green members who are committed to manufacturing all of their products in the most sustainable manner.

O'Donohues have extensive capabilities for new product ranges and are enjoying recent success with frozen products including sliders, burger buns, bao buns and dough balls.

O'Donohue's Bakery are committed to the continuous development of new products and finding new ways to diversify with the ever-changing consumer trends and lifestyles. Currently, O'Donohues are working on a frozen Penny Loaf pack for retail with support through Bord Bia's Superbrands programme.

Our product range



Mini Irish Soda Breads - fully baked & blast frozen
Buttermilk (Wheaten) Soda Loaf
Traditional White Soda Loaf - free from yeast & dairy
Seeded Soda Loaf
Fruit Soda Loaf
Yeast Bread - Traditional Pans, Old Style Batch
Traditional Irish Soda Bread

Available Fresh or Frozen:

Bao Buns
Sourdough
Sliders
Burger Buns
Doughballs
Fresh & Dried Breadcrumb
Bracks
Hot Cross Buns

Markets supplied

Europe

UK & NI

Sustainability

RAW MATERIALS/SUPPLIERS: To increase supplier sustainability certification from 68% to 75% by 2025

PACKAGING: To increase packaging supplier sustainability certification from

63% to 75% by 2025

ENERGY: To reduce our electricity output by 10% per tonne by 2025. Between 2016-2020 we made a 6% saving on Electricity use per tonne output

WASTE: To reduce our general waste to 10kg/tonne output by 2025. In 2020 we had reduced our general waste output to 15kg per tonne from 21.5 kg/t.

SOCIAL SUSTAINABILITY: We commit €100 per employee per year to community clubs and charities. Regular bread donations to local events and fundraisers. Through our CSR policy we encourage staff to maintain their physical and mental health by availing of the Bike to Work scheme.

Our Accreditations

- BRC
- Origin Green Verified

Our Awards

Innumerable Great Taste Awards

Shortlisted for the Entrepreneurial Award in Bord Bia Food & Drink Awards 2015

Tullamore Chamber of Commerce Business Awards 2014