



Neill's Flour Mill

Ambient

Background

Neill's flour was established in 1867 and has been, and continues to be a well known and respected household brand in Northern Ireland.

The high quality and unique taste of its product is renowned across the world and in particular it's Soda bread flour which has a very loyal consumer base.

The very first flour mill in Europe to obtain ISO 9002, Neill's Flour now stands at the forefront of Northern Ireland's flour milling industry. This has been achieved through massive investment and development of technology, which has enabled the mill to produce a consistently high quality product range.

Neill's range of home baking mixes has been developed in partnership with Jenny Bristow, one of Ireland's most recognisable food ambassadors. Known as the Jenny Selection range it offers consumers a premium product and includes; Irish Buttermilk Scone Mix; Irish Wheaten Bread Mix; Irish Soda Bread Mix and Apple & Cinnamon Mix. The range provides consumers with a product which lets them enjoy all the benefits of home baking with none of the mess 'Simply Add Milk'.

Product Range

Golden Fleece Plain Flour
Self Raising flour
Self Raising Soda Bread Flour
Medium Wholemeal Flour

Coarse Wholemeal Flour
Strong White Bread Flour
Range of Bread mixes including Buttermilk Scone Mix & Irish Wheaten Bread Mix

Customers

Tesco
Asda
Spar
Eurospar
Supervalu
Centra
Mace
Brennans
Pat the Baker

Accreditations

- BRC Accreditation

Awards held

- Great Taste Awards 2019: 3 Gold Stars for Neill's Soda Bread Flour 1.5kg & One Gold Star for Neill's Gluten Free Chocolate Cake Mix 400g
- Blas na h'Eireann Awards 2013: Silver for Pantry Brown Bread Mix in Ready Mix Cakes & Breads, Bread category & Silver for The Pantry Chocolate Fudge Cake Mix in the Ready Mix Cakes & Breads, Sweet category

Contact this supplier

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Image Gallery



APPLE & CINNAMON BREAD MIX

**Prepare for 5 mins.
Makes 3 loaves.**

FREE FROM ARTIFICIAL
FLAVOURINGS, COLOURINGS
AND PRESERVATIVES.



neill's

COARSE WHOLEMEAL FLOUR

Ideal for wheaten bread,
wheaten farls and
wholemeal scones.



Protein	13%
Carbohydrate of which sugar	72%
Fat of which saturated	1.5%
Fibre	10%
Sodium	0.1%

SHOULD BE KEPT IN A COOL, DRY PLACE
AND USED WITHIN 6 MONTHS OF PURCHASE

Ingredients:
Wholemeal Wheat Flour
Alfalfa Seeds
Coarse White Sugar

May Contain:

NEILL'S GUARANTEE

This product is sold in its best
condition. If you are not satisfied
with it, please return it with the
original receipt to the address below for a
refund or replacement.

BEST BEFORE USE BY DATE

SELF RAISING SODA BREAD FLOUR

Protein	16.2g
Carbohydrate of which sugars	88.5g
Fat of which saturates	1.2g
Fibre	0.2g
Sodium	107mg

STORE IN A COOL DRY PLACE
THIS WILL MAKE YOUR BAKING
EVEN TASTIER.

Ideal for soda bread,
pancakes and scones.



Ingredients:
Wheat Flour, Raising Agents: Sodium Acid
Pyrophosphate, Sodium Bicarbonate, Salt
Allergy Advice:
Contains Wheat, not Gluten.
May Contain Milk

NEILL'S GUARANTEE

This product should reach you in prime
condition. If you are not entirely satisfied
with it, please return it with the packet
to the address shown. Satisfactory replies
remain unaffected by this guarantee.

BEST BEFORE END DATE: SEE TOP OF BAG



SELF RAISING FLOUR

100g Provides	
Energy	3616kJ
Protein	9.9g
Carbohydrate of which sugars	88.5g
Fat of which saturates	1.2g
Fibre	0.2g
Sodium	107mg

STORE IN A COOL DRY PLACE
THIS WILL MAKE YOUR BAKING
EVEN TASTIER.

Ideal for scones,
cakes and muffins.



Ingredients:
Wheat Flour, Raising Agents: Sodium Acid
Pyrophosphate, Sodium Bicarbonate
Allergy Advice:
Contains Wheat and Gluten.
May Contain Milk

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