

# Andrew Ingredients

Ambient

## Background

Andrew Ingredients is a prominent supplier of bakery ingredients and products in the UK and Ireland, serving a wide range of customers in the food industry.

Established in 1945, this family-run business has grown significantly over the decades, evolving from a small local operation into a leading supplier with a comprehensive product range and a reputation for quality, service, and innovation.

Andrew Ingredients offers a vast array of products including flours, sugars, fats, dairy, dried fruits, seeds, nuts, and a wide variety of mixes for cakes, breads, and pastries.

They also supply bakery equipment and packaging solutions, making them a one-stop shop for bakeries and food manufacturers.

Their product range caters to both large-scale industrial bakers and smaller artisanal bakeries, ensuring that they have something to suit every need.

In addition, they provide technical support and guidance, helping their customers optimise recipes and processes. Continually updating their products to meet the evolving needs of customers, ensuring they have access to the latest and best ingredients available.

Andrew Ingredients partners with some of the most reputable suppliers in the industry to ensure the highest quality of products.

They work closely with well-known brands such as Macphie, IREKS, Whitworth Bros, Sonneveld and IRCA, among others. These partnerships enable Andrew Ingredients to offer an extensive range of high-quality ingredients that meet the diverse needs of their customers.

The company supplies to a broad spectrum of customer, including artisan bakers, industrial bakers, food manufacturers, and retailers. Their customers range from small, independent bakeries to large multinational companies. By providing flexible order quantities and tailored services, Andrew Ingredients ensures that they can meet the specific needs of each customer segment.

Innovation is a core aspect of Andrew Ingredients' business model. They have a dedicated NPD team that works closely with customers to develop new and innovative products. This team keeps a close eye on market trends and consumer demands, ensuring that they can provide cutting-edge solutions that help their clients stay ahead of the competition. Their innovation efforts often focus on health trends, such as gluten-free, vegan, and clean-label products, reflecting the evolving needs of today's consumers.

Andrew Ingredients holds several accreditations that demonstrate their commitment to quality and safety. These include the BRCGS Storage and Distribution A\*, which is a testament to their rigorous quality control processes. They have achieved British Environmental Management Standard (BS8555) for managing environmental impacts within the office and warehouse facility, including waste and energy management. Also members of SEDEX (Supplier Ethical Data Exchange), and RSPO (Roundtable on Sustainable Palm Oil).

## Product Range

Bread pre-mixes

Cake pre-mixes

Confectionery pre-mixes

Flours

Chocolate products

Gluten-free, speciality products, cream alternatives and much more

## Customers

Retail, wholesale and instore bakeries, as well as hotels, restaurants, coffee shops, and other foodservice customers across the island of Ireland and the UK.

## Accreditations

- BRCGS AA Grade
- British Environmental Management Standard (BS8555)
- Members of SEDEX (Supplier Ethical Data Exchange), and RSPO (Roundtable on Sustainable Palm Oil).

## Contact this supplier

- **Leah Gregg, Marketing Manager**

[leah@andrewingredients.com](mailto:leah@andrewingredients.com)

## Image Gallery

4 6 2 3 4 5 6 WORK 2 PIZZA