

Breads & Morning Goods



Mosse's are synonymous with milling in Ireland but are particularly known for their flours that make the very best Irish soda breads.

"Premix blends are simply recipes that we created. We do all the weighing up of ingredients and you mix and bake. By using one of our blends you can save money and time, in turn using those savings to develop other areas of your business." Robert Mosse

- ☞ It eliminates the labour of weighing individual items;
- ☞ It simplifies the preparation and production process;
- ☞ Improves production consistency;
- ☞ Shortens manufacturing time;
- ☞ Reduces storage requirements.

"Our wholemeals
carry a **unique nutty
flavour profile** and are
genuine wholegrain
wholemeals."



YEASTED BREADS

25
KG
bag

KRUSTY WHITE BREAD

PRODUCT CODE 3903

This complete blend makes a general purpose white bread dough that gives high volume to final baked bread and rolls.

MAKES: Tin and oven bottom yeasted bread, batch bread, rolls, sticks and batons.

CLAIMS: No added sugar. No added preservatives. Add water and yeast

12.5
KG
bag

WHITE FIBRE BREAD

PRODUCT CODE 3909

In line with consumer demand for healthy breads, this complete blend has all the characteristics of the Krusty White with the benefit of a fibre claim. The fibre levels are boosted by a clean oat fibre making for an attractive ingredient declaration.

MAKES: Crusty and non-crusty white yeasted tinned bread and rolls.

CLAIMS: Source of fibre. No added sugar. No added preservatives. Add water and yeast

25
KG
bag

KRUSTY BROWN BREAD

PRODUCT CODE 3904

Made with bakers flour and bran, this complete blend makes an appetising general purpose yeasted brown bread dough.

MAKES: Crusty and non-crusty yeasted tinned brown bread.

CLAIMS: No added sugar. No added preservatives. Add water and yeast

25
KG
bag

MALTYGRAIN BREAD

PRODUCT CODE 3902

This healthy and delicious lightly malted brown yeasted blend has all the goodness of malted wheat flakes, and finely kibbled malt and bran.

MAKES: Lightly malted brown yeasted tinned bread.

CLAIMS: No added sugar. No added preservatives. Add water and yeast

12.5
KG
bag

WHOLEGRAIN YEAST BREAD

PRODUCT CODE 3905

Made using Kells 100% Stoneground Wholemeal flour, this blend offers a high fibre flavoursome bread with added grains to enhance flavour and texture.

MAKES: Premium wholegrain or stoneground wholegrain yeasted tinned bread.

CLAIMS: High in fibre. 100% stoneground wholemeal flour. No added sugar. No added preservatives. Add water and yeast

12.5
KG
bag

TOMATO & HERB BREAD CONCENTRATE

PRODUCT CODE 3908

A concentrate that delivers a delicious taste of the Mediterranean, containing dried tomato and herb blend. The bread has a strong herb aroma with mixed Mediterranean herb blend interspersed with the sweetness typical of dried tomato.

MAKES: Premium tomato and herb yeasted tinned bread and rolls, focaccia bread, 'tear and share' party bread, soda bread.

CLAIMS: No added sugar. Add flour, water and yeast

12.5
KG
bag

SUNFLOWER & RYE BREAD CONCENTRATE

PRODUCT CODE 3906

Containing rye flour, natural rye sour, sunflower seeds and linseed, this concentrate gives the finished bread a distinctive but mild acidic note typical of rye sours. The textural crunch from the added seeds combined with the light textured bread and excellent volume makes this a premium product.

MAKES: Crusty and non-crusty tinned bread, oven bottom bread including batch bread and rolls.

CLAIMS: No added sugar. Natural flavours. No added preservatives. *Add flour, water and yeast*

12.5
KG
bag

DOUBLE MALT LOAF

PRODUCT CODE 3706

The rich dark quality of this fruited malt bread blend comes from the various malt types it contains. It creates a sticky and sweet malty bread that can be sliced or used as an alternative to traditional spiced brack.

CLAIMS: No added preservatives. *Add water, yeast and raisins*

12.5
KG
bag

MULTISEED BREAD

PRODUCT CODE 4018

The popularity of seeded breads continues to grow with consumers, with research indicating a direct positive consumer perception between health and seeds. This blend contains a delicious mixture of seeds. *Add water and yeast*

MAKES: Crusty and non-crusty yeasted tinned bread.

ROLLS & BAPS

25
KG
bag

BAP MIX

PRODUCT CODE 3901

This multi-purpose enriched dough mix is the baker's go-to for a wide range of products, from soft rolls to pizza bases.

MAKES: Soft rolls, baps and bridge rolls, ideal for use in hot sandwiches (burger buns) and salad filled rolls and hot dogs. It also converts to hot cross buns, barm bracks, pizza base dough, iced buns and fruited buns.

CLAIMS: No added preservatives. No added colours or flavours. No added egg.

Add water and yeast

DID YOU KNOW...
KELLS IS ONE OF THE
LEADING SUPPLIERS OF
WHITE SPELT FLOUR

SPELT BREADS

12.5
KG
bag

WHITE SPELT YEASTED BREAD

PRODUCT CODE 3017

The popularity of spelt continues and this complete blend allows the baker to make a yeasted white spelt bread with 100% spelt flour. The bread has excellent volume, the stability of a wheat flour mix and the distinctive texture of spelt bread.

MAKES: White 100% spelt flour yeasted tinned bread, rolls and baps.

CLAIMS: 100% spelt flour. No added sugar. No added preservatives. Add water and yeast

25
KG
bag

SPELT & HONEY YEASTED BREAD

PRODUCT CODE 3007

Our spelt and honey bread blend makes a 100% spelt flour yeasted bread, with added textured from soya, sunflower seed, sesame seed, spelt flakes and honey.

CLAIMS: 100% spelt flour. No added preservatives. Add water and yeast

12.5
KG
bag

SPELT WITH WHOLEGRAIN BARLEY BREAD

PRODUCT CODE 3006

Our spelt with wholegrain barley bread blend was formulated to make a quality yeasted wholegrain style bread with 100% spelt flour. Flakes of wholegrain barley and sunflower seeds are interspersed to give a delicious texture that can enjoy a "health bread" claim.

MAKES: Yeasted brown spelt tinned bread, batched rolls.

CLAIMS: Source of fibre. 100% spelt flour. No added preservatives.

Add water and yeast

12.5
KG
bag

SPELT BROWN SODA BREAD

PRODUCT CODE 3015

A complete blend to make traditional brown soda bread using only spelt flours. You can expect this soda bread to have the flavour and aroma of soda bread, with the distinctive short eating qualities and flavour of spelt flour.

MAKES: Traditional brown soda bread using only spelt flour in tin format, fruited soda or multiseed soda bread, spelt brown scones.

CLAIMS: 100% spelt flour. No added yeast. No added sugar. No added preservatives.

Add water



SODA BREADS

25
KG
bag

PREMIUM WHITE SODA BREAD

PRODUCT CODE 3010

This blend delivers a premium white soda bread with a creamy white crumb and the distinctive flavour of traditional white soda bread. Extra ingredients have been added to enrich and extend crumb softness.

MAKES: Traditional white soda bread in tinned or oven bottom, fruited soda bread.

CLAIMS: No added yeast. No added preservatives. *Add water or buttermilk*

25
KG
bag

NORE SODA

PRODUCT CODE 3009

Nore Soda continues to be one of our most popular blends, as it delivers a high quality brown buttermilk soda bread so traditionally loved in Ireland. With its green/brown tint in the crumb, distinctive flavour and a mixture of sweet and creamy aroma it's a winner every time.

MAKES: Traditional brown soda bread in tin or oven bottom, fruited soda, multiseed seeded soda bread.

CLAIMS: Source of fibre. No added yeast. No added preservatives. *Add buttermilk*

12.5
KG
bag

HI-FIBRE OATIE SODA BREAD

PRODUCT CODE 3004

If you are looking for interest in your product line or want to increase your healthy product range, this distinctively different soda bread contains oat flour, oat flakes and oat bran. It gives a slightly denser soda bread compared to wheaten soda and has a distinctive oat flavour.

MAKES: A brown soda bread baked in tins, fruited soda bread.

CLAIMS: High in fibre. Contains 33% oat products. No added yeast. No added preservatives.

Add buttermilk

25
KG
bag

DARK BUTTERMILK SODA BREAD

PRODUCT CODE 3002

This blend has all the taste and characteristics of a traditional brown soda bread in an easy to use mix. This soda bread only requires the addition of water to create a delicious tasting bread.

MAKES: Traditional brown soda bread baked in a tin, fruited soda, multiseed soda bread.

CLAIMS: No added yeast. No added sugar. No added preservatives *Add water*

25
KG
bag

BUTTERMILK SODA

PRODUCT CODE 3000

The baker just adds water to create a complete blend. It makes a traditional brown soda bread with characteristic green/brown tint to the crumb, distinctive flavour and aroma of a soda bread with slightly more enrichment for softness. *Add water*

DID YOU KNOW...

OUR SKINNY NORE SODA HAS NO ADDED SUGAR

12.5
KG
bag

MILLERS MUNCH

PRODUCT CODE 3008

The distinctively nutty flavour of this blend combined with a moistness and a slight sweetness has been growing in popularity with consumers of soda bread. Using flours from our own traditional stone grinding mill, this high fibre bread requires no moulding or shaping, simply deposit straight into a lightly greased tin.

MAKES: A brown soda made with buttermilk, baked in tins, fruit soda bread, multiseed soda bread.

CLAIMS: High in fibre. No added yeast. No added preservatives. Add buttermilk

25
KG
bag

HI FIBRE BREAD

PRODUCT CODE 3003

A complete blend for a brown soda bread with a strong health claim. This delicious bread has the traditional soda bread flavour but with added texture from coarse bran pieces. This blend has a high fibre and a "no added sugar" claim. The baker just adds water, and simply deposits the mixture straight into a lightly greased tin.

MAKES: A brown soda bread made with water, baked in tins.

CLAIMS: High in fibre. No added yeast. No added sugar. No added preservatives. Add water

25
KG
bag

SKINNY NORE SODA

PRODUCT CODE 3026

Consumer demand continues for products with a "free from" claim. This traditional brown buttermilk soda bread has all the flavour and characteristics of soda bread but with a no added sugar claim.

MAKES: A "no added" sugar version of traditional brown soda bread using buttermilk. Suitable for tinned or oven bottom format, fruited soda and multiseeded soda bread.

CLAIMS: No added sugar. No added yeast. No added preservatives. Source of fibre.
Add buttermilk.

25
KG
bag

KELLS SODA CONCENTRATE

PRODUCT CODE 3005

A premium concentrate that makes a soda bread which gives the volume and crumb softness delivered with the addition of bakers own flour. The bread enjoys a flavour typical of soda bread, with the bakers own flour choices delivering added flavour and texture.

MAKES: A concentrate to make a premium brown soda bread made with water/buttermilk and bakers own flour blend, fruited soda, multiseed soda bread.

CLAIMS: No added yeast. No added preservatives. Add flour, water or buttermilk

25
KG
bag

KELLS SODA CONCENTRATE GREEN

PRODUCT CODE 3012

A concentrate that makes a traditional tasting soda bread, with the bakers own flour choices delivering added flavour and texture.

CLAIMS: No added yeast. No added preservatives. Add flour and water

SCONES

12.5
& 25KG
bag

KELLS WHITE SCONE

PRODUCT CODE 3406 (25 KG) / **3407** (12.5 KG)

This convenient and easy to use blend, gives a quality scone with superb volume, flavour and texture from a complete mix.

MAKES: White scones, fruited scones, rock buns, "cobbler style" pudding topping.

CLAIMS: No added preservatives. No added colours or flavours. Add water (dried fruit if desired)

12.5
& 25KG
bag

KELLS DE LUX SCONE

PRODUCT CODE 3401 (25 KG) / **3405** (12.5 KG)

This premium scone mix, delivers a delicious white tea scone that can be used for immediate bake or for chilling to bake up to 24 hours after mixing.

MAKES: White scone, fruited scones, rock buns, "cobbler style" pudding topping.

CLAIMS: No added preservatives. No added colours or flavours. Add water and dried fruit (if desired)

25
KG
bag

50% SCONE CONCENTRATE

PRODUCT CODE 3400

A concentrate that when added to an equal amount of bakers flour and water will make a quality tea scone dough for immediate processing and baking.

MAKES: Quality white and fruited tea scones, can also make rock buns and "cobbler style" pudding topping.

CLAIMS: No added preservatives. No added colours or flavours.

Add flour, water or buttermilk (dried fruit if desired)

25
KG
bag

FROZEN PUCK SCONE (50% CONCENTRATE)

PRODUCT CODE 3519

A concentrate that when added to an equal amount of bakers flour will make a quality tea scone dough. Once cut into scones, the unbaked scones can be frozen for up to six months, then defrosted prior to baking. Add flour and water (dried fruit if desired)

12.5
KG
bag

BROWN SCONE

PRODUCT CODE 3402

This blend produces a beautiful brown scone using the flavoursome wholemeals from our mill.

MAKES: Brown tea scones.

CLAIMS: No added preservatives. No added colours or flavours. Add water (dried fruit if desired)

DOUGHNUTS & PANCAKES

25
KG
bag

PREMIUM YEASTED DOUGHNUTS

PRODUCT CODE 3806

Producing a Berliner style doughnut, this is a premium blend that has been formulated to give minimal oil pick up, light texture and extended crumb softness. This formula maximises freshness and shelf life.

MAKES: Round/long yeasted doughnuts for filling or decorating, Berliner style or fresh cream doughnuts.

CLAIMS: No added colours or flavours. Add water and yeast

12.5
KG
bag

YEAST DOUGHNUT CONCENTRATE

PRODUCT CODE 3803

This is a concentrate that will produce a Berliner style doughnut. Just add bakers flour, yeast and water to create a premium doughnut product.

MAKES: Round/long yeasted doughnuts for filling or decorating, Berliner style or fresh cream doughnuts.

CLAIMS: No added colours or flavours. Add flour, water and yeast

25
KG
bag

NEW YORK DOUGHNUT

PRODUCT CODE 3801

This blend pays tribute to the home of the doughnut, it produces a premium quality product with a light texture and delicious eating qualities.

MAKES: Quality round or long yeasted doughnuts for filling or decorating, Berliner style or fresh cream doughnuts.

CLAIMS: No added preservatives. No added colours or flavours. Add water and yeast

25
KG
bag

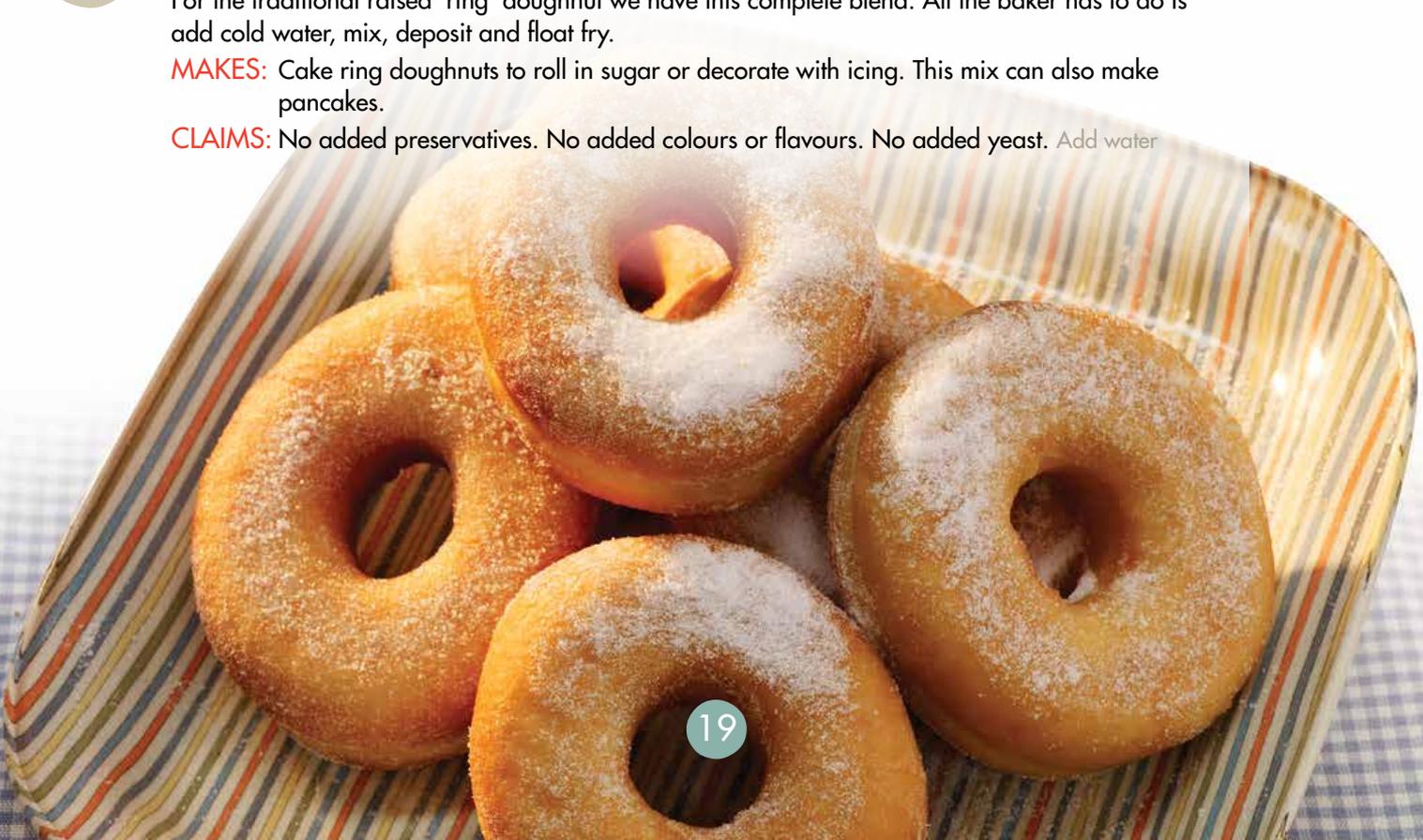
RING DOUGHNUT

PRODUCT CODE 3802

For the traditional raised 'ring' doughnut we have this complete blend. All the baker has to do is add cold water, mix, deposit and float fry.

MAKES: Cake ring doughnuts to roll in sugar or decorate with icing. This mix can also make pancakes.

CLAIMS: No added preservatives. No added colours or flavours. No added yeast. Add water





PANCAKES

25
KG
bag

PANCAKE MIX

PRODUCT CODE 3805

A complete blend to make a traditional style rolled pancake.

MAKES: Traditional rolled pancakes.

CLAIMS: No added preservatives. No added colours or flavours. No added yeast. Add water and buttermilk

12.5
KG
bag

CRÊPE PANCAKE MIX

PRODUCT CODE 3800

For a French twist, try our crêpe pancake blend to create traditional style, thin French crêpes.

MAKES: Paper thin crêpe base for filling with sweet or savoury.

CLAIMS: No added preservatives. No added colours or flavours. No added yeast. Add water

COOKIES

12.5
KG
bag

PLAIN COOKIE MIX

PRODUCT CODE 3226

A delicious and convenient cookie blend, producing quality cookie dough that can be used in a wide variety of applications. Your imagination is the only limitation!

MAKES: Plain, chocolate chip, fruit and nut and oatie, plus many more recipes.

CLAIMS: No added colours and flavours. Add water

MUFFINS

12.5
KG
bag

PLAIN MUFFIN

PRODUCT CODE 3217

Our Kells muffin blend will deliver a plain light vanilla flavoured moist muffin. This convenient mix can be used to create a wide product range just by adding flavours or fillings.

MAKES: Plain, chocolate chip, fruit flavoured including blueberry, apple and cinnamon, lemon injected or make your own combination.

CLAIMS: Natural flavour. No added colour. Add vegetable oil and water

12.5
KG
bag

WHOLEMEAL MUFFIN

PRODUCT CODE 3225

A healthy alternative to the traditional muffin, this 100% wholemeal muffin has a distinctively nutty flavour and aroma which comes from our unique stoneground flour blend.

MAKES: A range of wholemeal cake muffin products, plain or fruit.

CLAIMS: 100% wholemeal flour. No added preservatives. No added colour or flavour.

Add vegetable oil and water

12.5
KG
bag

CHOCOLATE MUFFIN

PRODUCT CODE 3203

For chocolate lovers, this rich blend is sure to deliver! This muffin has a moist texture and deep chocolatey taste.

MAKES: A wide range of muffin products, plain, chocolate chip, fruit flavoured including black cherry, apple and cinnamon and lemon.

CLAIMS: No added colour or flavouring - all colour from added cocoa.

Add vegetable oil and water

CHOUX PASTRY

10
KG
bag

ALL-IN-ONE CHOUX PASTRY

PRODUCT CODE 6300

This convenient multi-purpose blend, produces a choux paste that can be used to make a wide range of products. Baker just adds cold water.

MAKES: A wide range of choux pastry items such as choux buns or éclair cases and French doughnuts. It also makes Gateaux St. Honore. Add water

DID YOU KNOW...

OUR ALDIA FRUIT FILLINGS ARE THE PERFECT COMPLIMENT TO OUR MUFFIN RANGE