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ABOUT US

Using real ingredients to create Artisan taste, look and quality.

NATIONAL AND INTERNATIONAL

Our award-winning products created and baked just for you. Your one-stop-shop from sweet to savoury and everything in between.

We love baking and we do it well, so that your customers will enjoy only the best.

OUR CUSTOMERS

Multi-national chains/brands, QSR, Cafes, Fuel Channel, Airlines, FMCG.

We create products to what our customers want; not limited to what our machinery can produce.

QUALITY ASSURANCE

We achieve and maintain regulatory requirements by New Zealand Ministry for Primary Industries (MPI) Food Control Plan certification under the Food Act 2014; based on the HACCP system.

We are SQF Certified.

LET'S TALK

Sarah Saunders, our Sales Manager, is here to help our National and International customers. If you have any questions or would like to know more about our range of products and facilities, please contact Sarah.

Mobile: +64 21 39 7508

Phone: +64 3 311 8832

Email: sarahs@rangiorabakery.com

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MUFFINS

Indulgent



caramel & banana flavours, with injected filling, caramel icing, & sprinkled with crispy pearls



NEW YORK CREAM CHEESE BERRY

select from berries or blueberries. with injected filling & icing top



THREE BERRY

blueberry, blackberry & raspberry muffin, with injected filling & toppings



PASSIONFRUIT & PEACH

with passionfruit injected filling, & cream cheese icing on top



SUPREME CHOCOLATE

chocolate icing with chocolate toppings, & chocolate ganache injection



CREAM CHEESE PASSIONFRUIT

with injected filling. cream cheese icing & toppings



BUTTERSCOTCH

with white chocolate top, & injected filling

MUFFINS

Premium café



with an icing top



RASPBERRY CHOCOLATE

raspberry & chocolate muffin,

finished with icing



RASPBERRY & WHITE CHOCOLATE

muffin made with raspberry & white chocolate bits, topped with white chocolate icing



WHITE & DARK **CHOCOLATE**

chocolate muffin, with an icing top



LEMON CRUNCH

lemon curd injection, & a crumble topping



BLUEBERRY CRUMBLE

blueberry muffin, finished with a crumble top



CARROT CAKE

carrot cake muffing, & cream cheese rosette

MUFFINS





CHOCOLATE

chocolate muffin, topped with dark chocolate chunks



BLUEBERRY

with a blueberry topping



CARROT CAKE

topped with walnut pieces



APPLE & CINNAMON

sprinkled with coffee crystals



APPLE, APRICOT & ALMOND

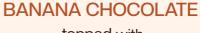
> topped with flaked almonds



RASPBERRY



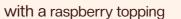
RASPBERRY TOFFEE NUT



topped with dark chocolate chunks



raspberry muffin





SLICES

Premium café



CARAMEL CRUMBLE

rich gooey caramel & chocolate combination that melts in your mouth, topped with a chocolate crumble



shortcake base, with a smooth caramel layer, & a crumbly chocolate golden top



LOLLY CAKE

colourful kiwi classic made from soft lollies & our own malt biscuits



RASPBERRY CHOCOLATE BROWNIE

decadent chocolate brownie, with delicious raspberries in each bite



CAFÉ CARAMEL

moreish chocolate shortcake & rich caramel layered slice, topped with silky icing & chocolate flakes



PEPPERMINT

chocolate and coconut base, with a feathered peppermint & chocolate icing on top



RASPBERRY

buttery shortcake, layered with raspberry & topped with sweet pink raspberry icing



PASSIONFRUIT

passionfruit & lemon on a coconut shortcake base, finished with white chocolate



LEMON

refreshing citrus mixture of lemon & orange, topped with a smooth, rich lemon icing



GINGER & PISTACHIO

classic ginger shortcake topped with a generous layer of spiced ginger icing then sprinkled with pistachio nuts



CHILLED DESSERTS

Premium café



CARAMEL TART

crispy pastry cases with a decadent caramel filling



CITRUS CUSTARD TART

crispy pastry cases filled with a creamy lemon custard, topped with coconut shavings



VANILLA CUSTARD TART

crispy pastry cases filled with a creamy vanilla custard & dusted with nutmeg



CUSTARD SLICE

creamy vanilla custard, on a flaky pastry base with a decadent icing on top, finished with ganache



APPLE SLICE

sweet apple & cinnamon spiced filling, layered between a buttery shortcake crumb



DANISHES & PASTRIES

Premium café



CROISSANT

buttery, light, flaky crust



PAIN AU CHOCOLAT

classic french-style Pain Au Chocolat pastry with rich chocolate filling



ALMOND CROISSANT

crispy outside, with a creamy almond frangipani & custard mix filling on the inside



APRICOT & CUSTARD DANISH

flaky pastry with an indulgent apricot & custard filling



APPLE & WALNUT SCROLL

fresh apple chunks, topped with icing & walnut pieces



CINNAMON SCROLL

cinnamon rolled in a soft & fluffy scroll, finished with a cream cheese icing



FRITTATA

Premium café



CHORIZO & CAPISICUM FRITTATA

chorizo, red capsicum, & free range eggs



BACON & CARAMELISED ONION FRITTATA

bacon, caramelised onion, & free range eggs



SPINACH & FETA FRITTATA

spinach, feta, & free range eggs



ROASTED VEGETABLE **FRITTATA**

roasted potato, pumpkin, & free range eggs



HAM & TOMATO FRITTATA

ham, tomato, onion, & free range eggs



HAM & CHEESE FRITTATA

ham, cheese, potato, onion, parsley, & free range eggs



BREADS

Premium café



BANANA LOAF

soft texture, sweet, buttery banana loaf



soft texture, sweet, buttery banana & chocolate chip loaf



soft texture, sweet, buttery blueberry & banana loaf



soft texture, made with fresh orange juice, & topped with sliced almonds



SCONES

Premium café



RASPBERRY WHITE CHOCOLATE

sweet scone infused with raspberry & white chocolate chunks, with a white chocolate ganache top



PIZZA

savoury tomato & cheese scone made with New Zealand dairy products



CHEESE

buttery, cheesy scone made with New Zealand dairy products, topped with grated cheese



DATE

buttery sweet scone, generously infused with dates



