

2021Collection



This is what our Award-Winning company can do!

- Cradoc's Crackers are baked with Wheat, Whole Wheat and British Oats. We use local ingredients when we can and support local business.
- We carry stock and we bake to order too, we try to be responsive and communicative and we enjoy talking to our customers, so give us a call.
- Yeast free/Egg Free/Nut Free/Sesame Free/Palm-oil Free
- Vegetarian, some of our crackers are vegan-friendly too.
- SALSA Audited and Accredited.
- Award winning with Great Taste awards and Innovation Awards in 2019
- Up to Nine Months shelf life.
- Low risk product. Robust and well baked.
- Natural, simple unadulterated clean recipes.
- We are proud of the Food Safety and consistent quality of our products



The Products



Halen Mon Sea Salted Crackers.

Meet Morgana, a mermaid we know. She's a little cheeky! There's a lovely introduction on the side of the pack which tells you how we met her.

This is be the simplest and best biscuit we bake. Super crispy and flaky – but it does not break until you bite.

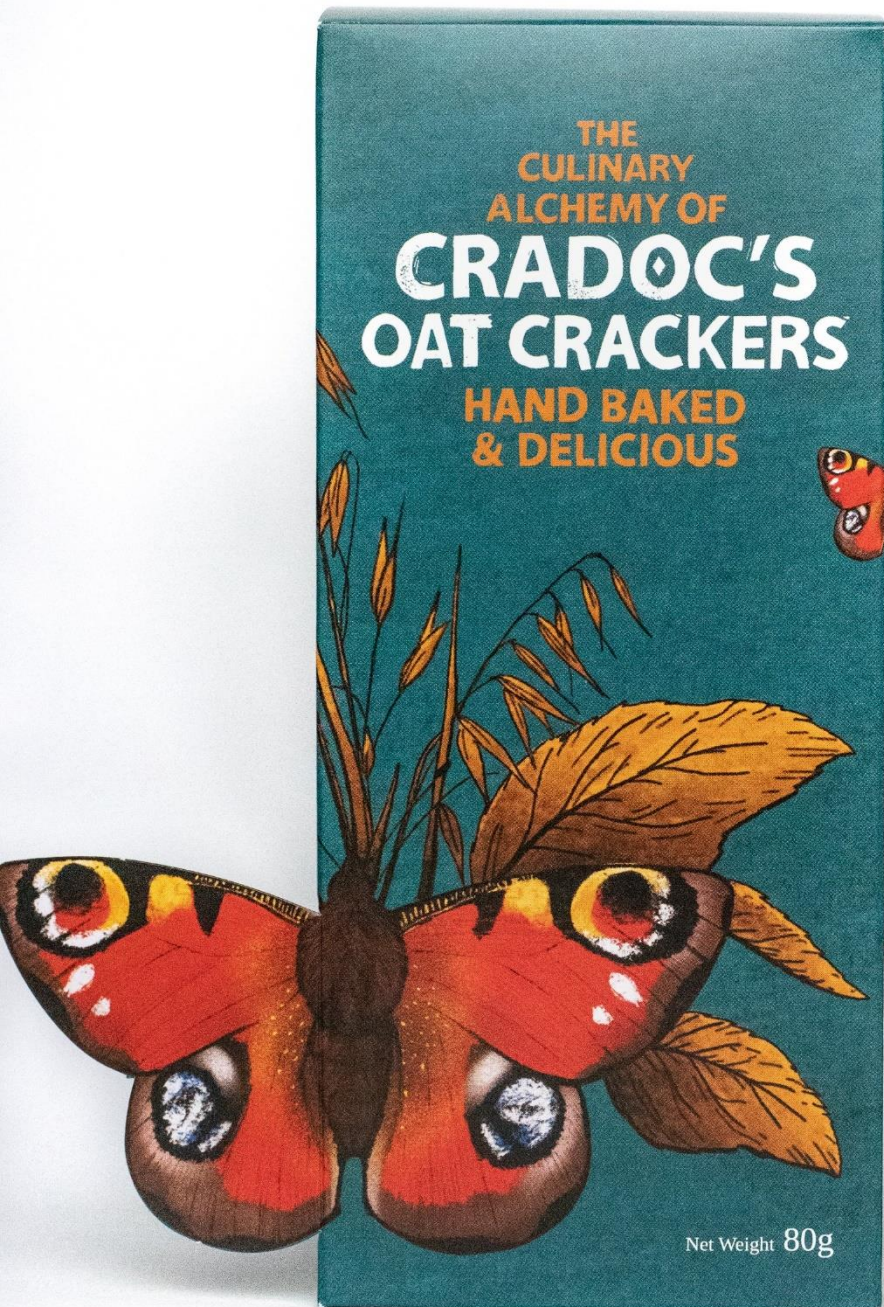
With delicious caramel flavours, it's a light, light bake. Rested doughs help develop those familiar crusty bread notes.

It's salty! Don't be surprised!

Halen Mon is our regional salt. It's from Mon (or Anglesea in English) and tastes salty of course, but also sweet! This biscuit has great coastline provenance.

We all love the sea-salted one and you will find our baker-ladies scoffing these posh crystallised crackers at lunch!

Morgana's fins fold away, a thumbnail allows the customer to pull back the fin after purchase.



Oat Crackers

Designed for Summer cheeseboards picnics and celebrations.

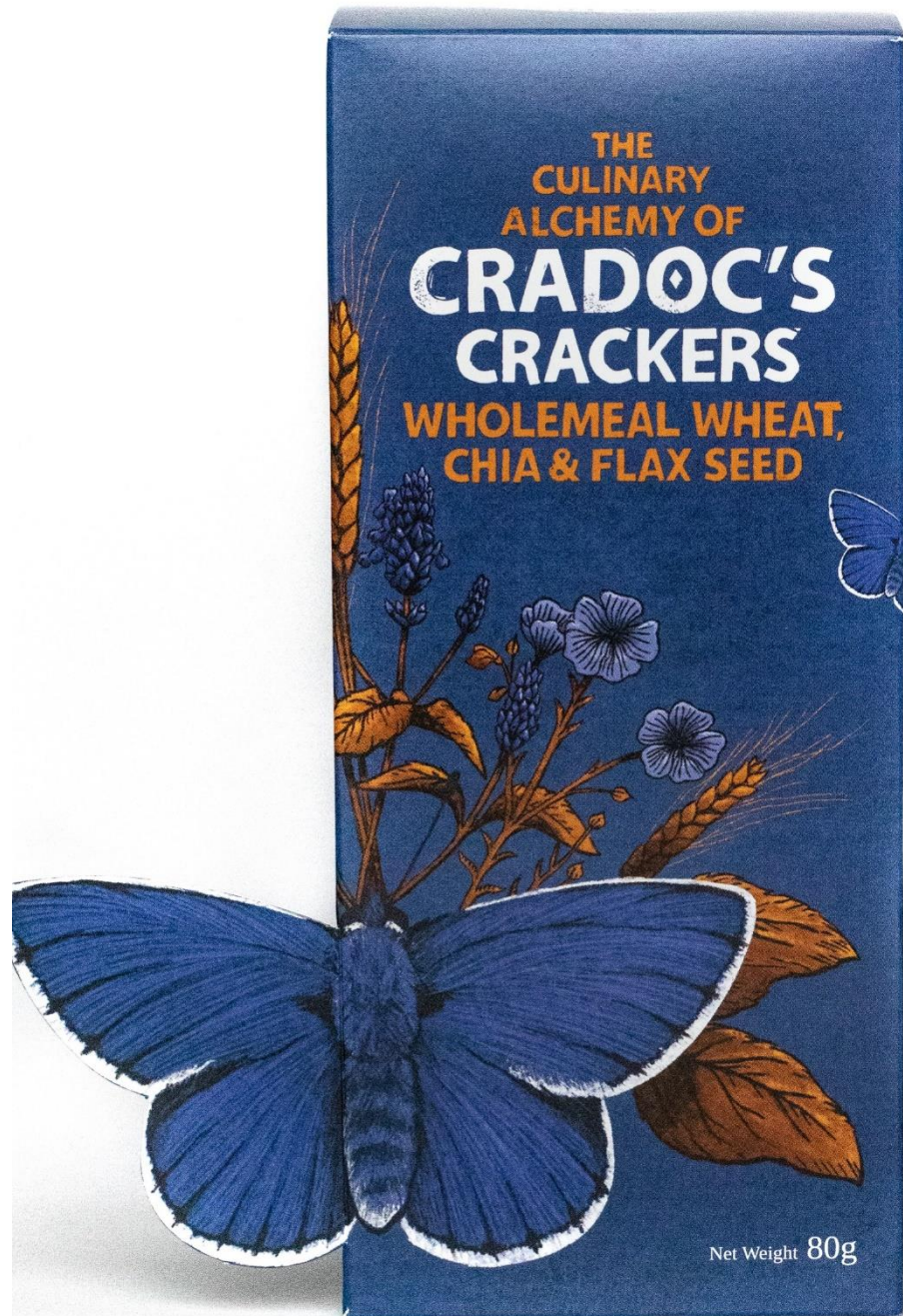
A delicious oat cracker – crunchy and full of oaty flavours – baked to perfection and best for pairing with premium cheeses.

We don't compromise! No Palm Oil, no nasty stuff, just good honest baking with healthy grains.

This packaging is particularly good for Farm Shops, Delis and Hampers.

We have always had a passion for wildlife, our Wild Welsh mountainous environment and nature. This National Park gives us loads to illustrate in our packaging design.

What better way to reflect the nature of our crackers?



Wholemeal Wheat Chia and Flax Seed

Simple, plain and mild in flavour, this cracker is high in Omega 3 oils and fibre. It's deliciously nutty !

The illustrations for our cheese board packs make great gifting for ramblers or gourmets, delight in hampers, or just heighten the cheese board experience.

The butterfly wings are folded when they arrive, a little thumbnail opening invites the consumer to check out the crackers inside.

The wings flap! Such fun.

Great cut-outs for kid's art projects. Read about this tiny butterfly and how to attract it to your garden. We can tell you that these nutty, seeded crackers with benefits are delicious, but you'd better try them - decide for yourself!

THE
CULINARY
ALCHEMY OF
CRADOC'S
OAT CRACKERS
WITH CHEDDAR
CHEESE

Net Weight 80g



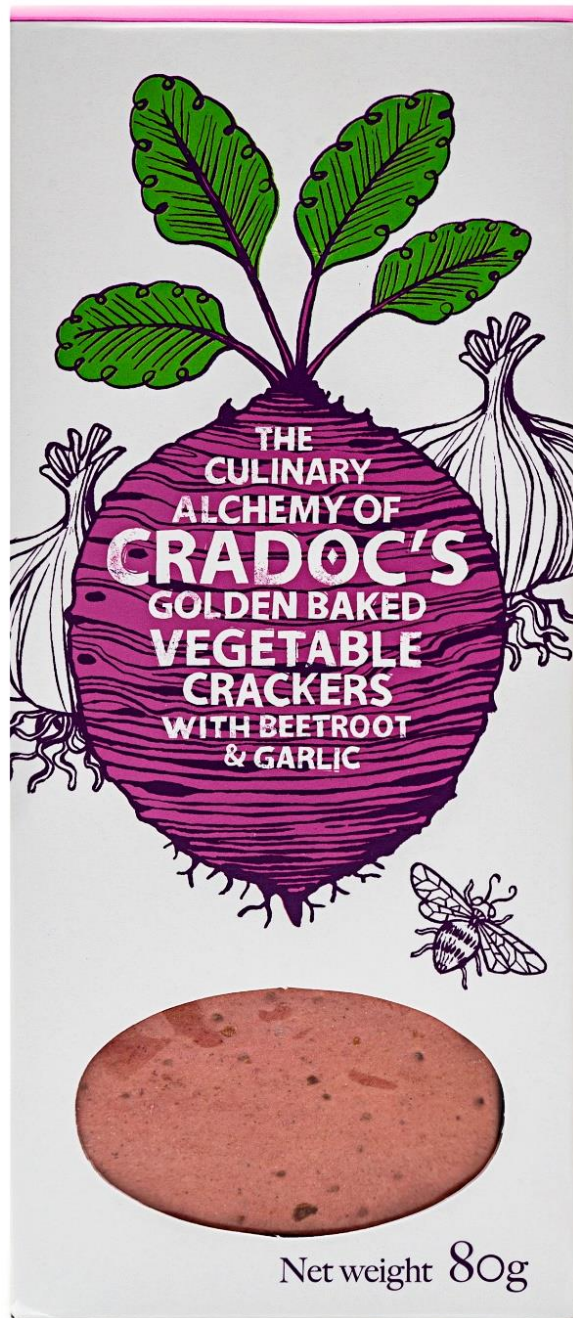
Oat Crackers with Cheese

This one is a snacker! Take it in your bag for lunch.

Crumble it into soup, crunch with your salad. Top it, load it with hummus or pate. Dip it into fondue, scoop salsa, sandwich two together with some curds or munch with a glass of wine. Nibble it with your favourite tippie, Give it to Dad on Father's Day Hide it!

When you get a chance of a good movie, solo on the sofa, this is the one to scoop warm Camembert!

Oats with strong Welsh Cheddar. We all love this oaty cheese cracker
Very, very simple. Just cheese oats and salt. Yum.



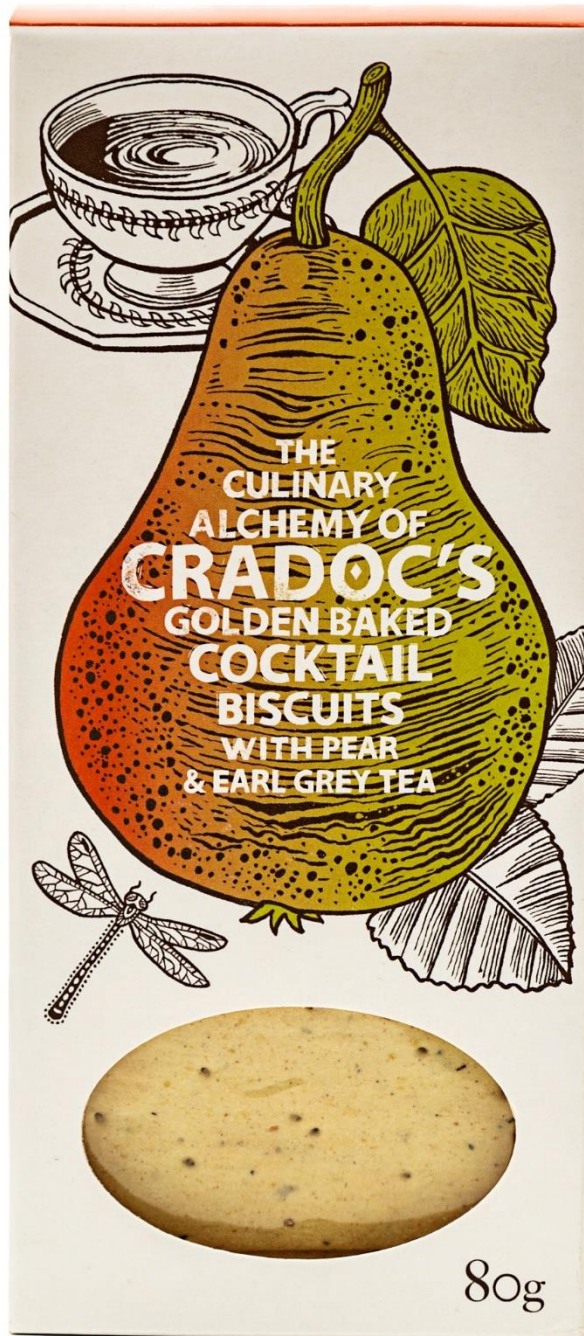
Beetroot and Garlic

Introducing our number one Best Seller! This yummy cracker is light, fine, crunchy and pink in colour. The strength of colour varies with the seasons and can be bright red like this in the winter.

Eat Cradoc's Crackers just as you would any snack, they are savoury, with the benefit of *no added sugar*.

Particularly good for kids - this one is 37% beetroot with all of the flavour, fibre and goodness.

Great to dip and dunk.



Pear and Earl Grey Tea

This is clearly a fruit biscuit, we add 30% fresh Pear to this buttery wheat-based recipe, it has added sugar. (But not much. It's only just sweet.)

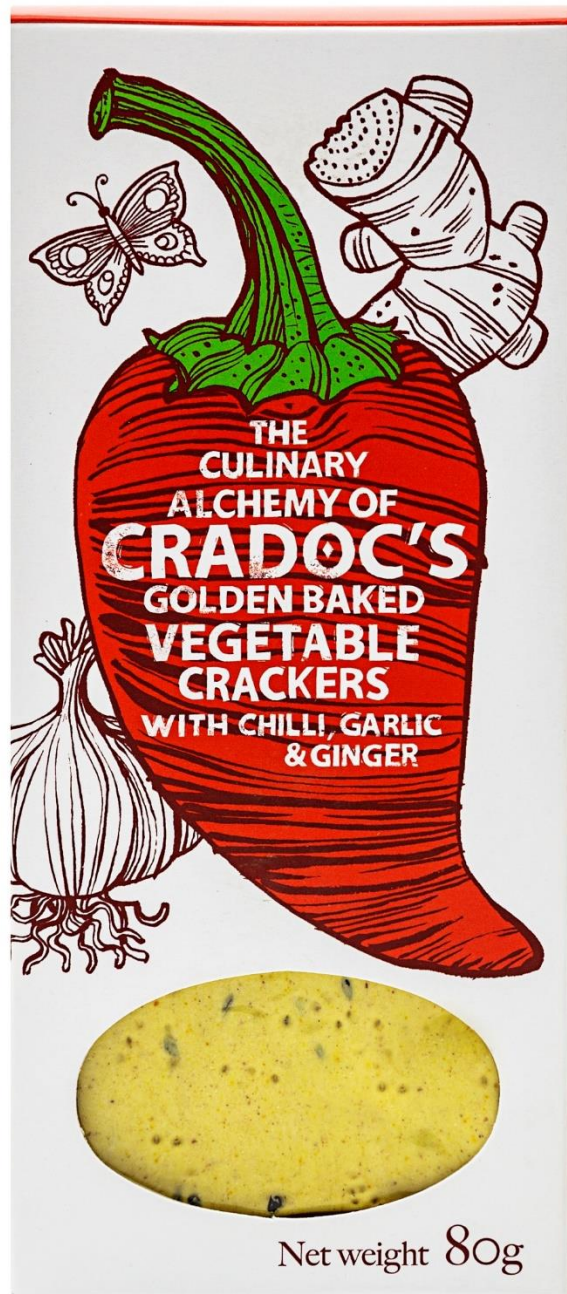
Mysterious, aromatic and designed for blue cheese and Goat's cheese specifically.

Pear and Earl Grey is truly delicious and you need to be brave and try it for the reward!

We add a little butter to this recipe which is completely our own and derived from a 17th Century Pound cake recipe, flavoured with spent tea leaves!

We use the real thing, fresh tea, so you'll see little freckles of tea throughout this uplifting fragrant biscuit.



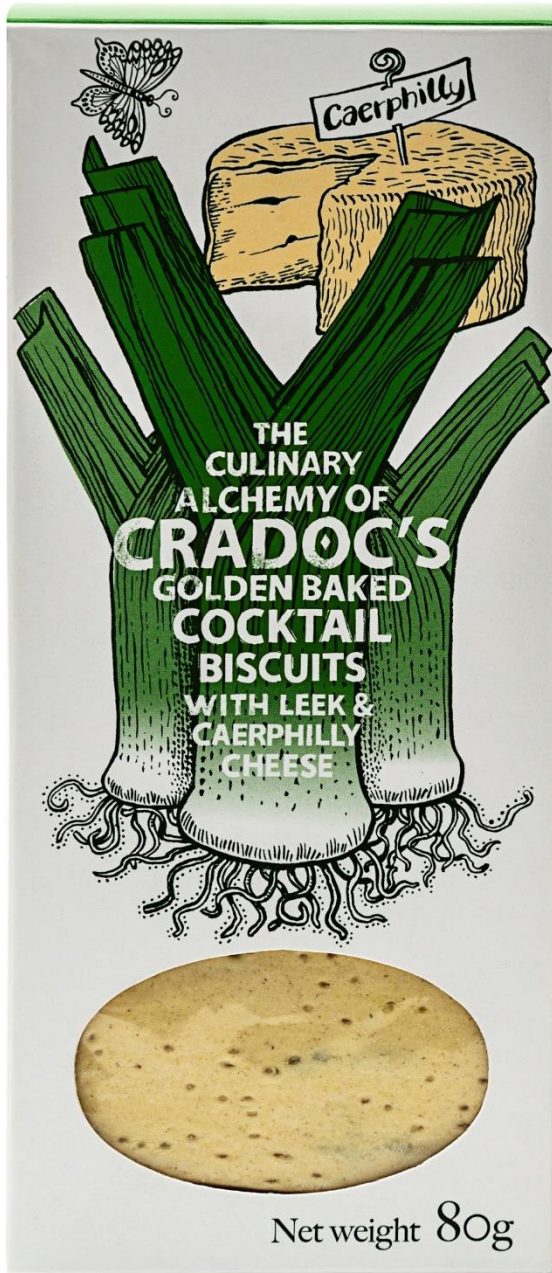


Chilli Ginger and Garlic

The fresh components in this cracker are predominantly chillies, ginger and garlic of course! We add turmeric, black pepper, cumin and nigella seed – it's an inspired familiar combination of exciting flavours. With a mild chilli buzz, it doesn't seem to put kids off at festivals!

Everyone enjoys this cracker it's not too hot, but it amazes us how confident and adventurous kids are with flavour and texture, these days, they will try everything.

Colour-wise it really can be as bright as this. We love this one with cheese grated on top or dipped into something warm and stringy!



This is a Cheddar Cheese biscuit with Leeks and black pepper.

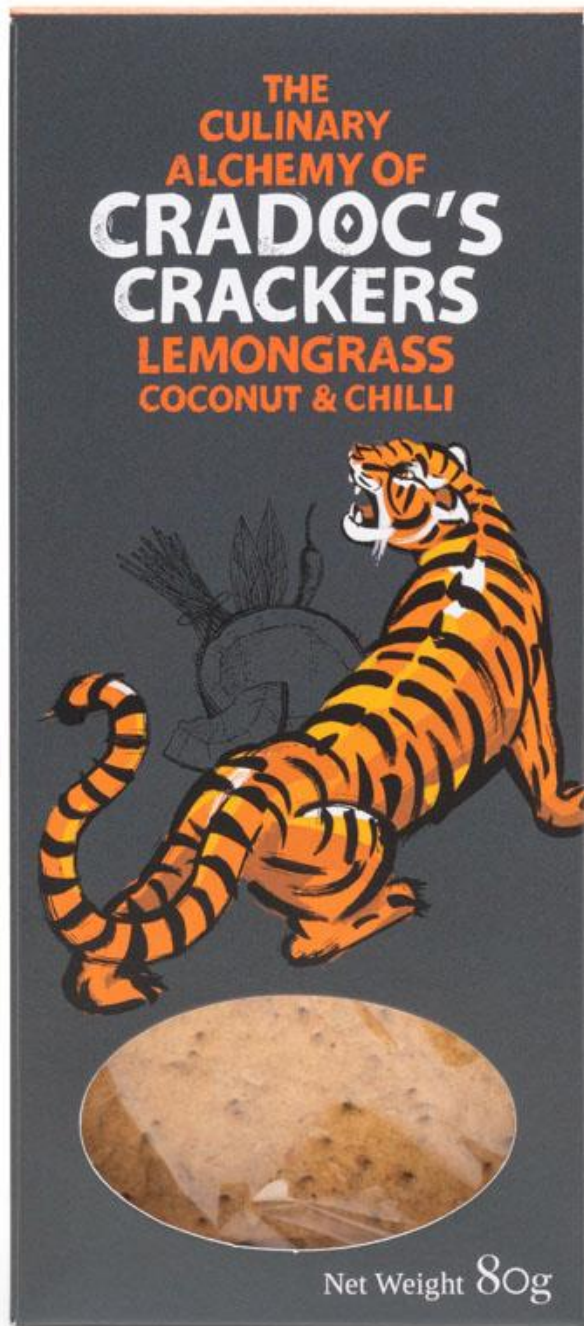
It's a delicious crisp and crunchy, go to cracker perfect with drinks.

Always the first to sell out, Leek and Caerphilly is a traditional Welsh cracker.

Leeks are the National Vegetable! Crumbly Caerphilly cheese, a lemony mild and milky regional semi hard curd, and it's married to leeks in the culinary world, partners in crime, they are usually gobbled up quickly. Perfect for Hampers at Christmas gifting, or simply when someone needs a little lift you cant go wrong with this choice.

It's perfect for a Christmas cheese board and it our sells everything on St David's Day!

This is the one to open with a glass of wine before supper, as an aperitif or with a glass of port with a slab of Stilton or your regional cheese after supper!!!



Asian Flavours

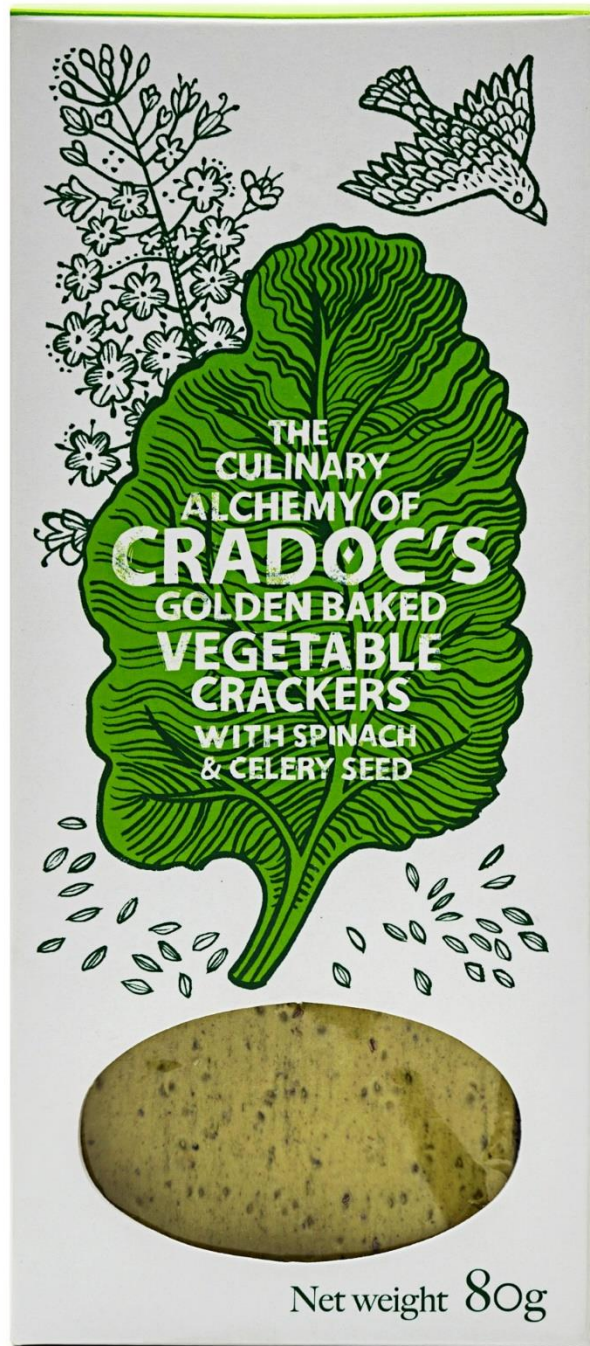
We can put any combination of natural ingredients into a biscuit and make it taste great.

We do not use flavonoids, or processed flavourings or colourings. We will not bake anything that has been processed, unless it is artisan, clearly made carefully or reflects our criteria for natural and fresh, clean and simple.

That's our philosophy.

This recipe proves our skill, it does actually taste like Thai Food. And it has all of the ingredients as described in a Vegan Thai Curry Recipe. (No fish sauce).

Hot, sour, sweet and salt, this is the baker-ladies favourite. It creates a perfume though-out the area when we bake it and everyone knows, around and about when lemongrass, toastie coconut and chillies is in the oven!



Spinach and Celery Seed

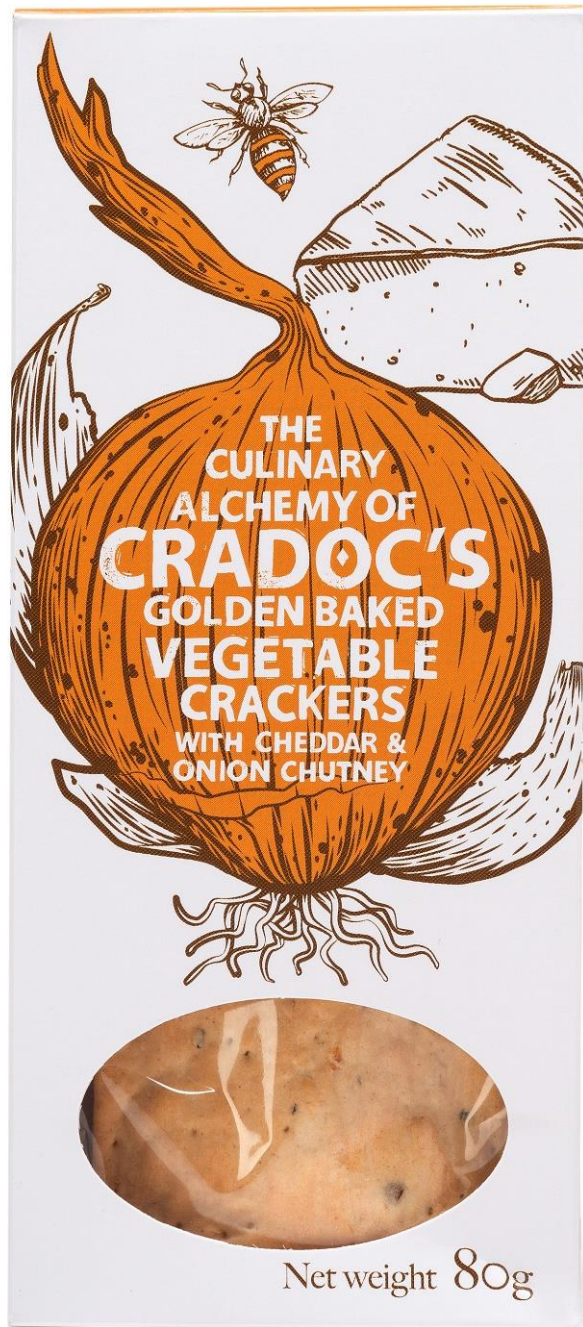
The natural flavour ingredients in this cracker are fresh-washed Spinach and Celery Seed. It's a very delicious combination, clean tasting with a celery end-note.

Depending on the season, this biscuit is as green as shown here!

Children enjoy this cracker; it amazes us how confident and adventurous kids are with flavour and texture they will try everything!

Colour wise it really can be as bright green as this, the colour will fade with over-exposure to daylight. Strong light destroys natural chlorophyll. Packaging can prevent this occurring and we suggest this one doesn't go in or near the window!

Good with hummus and yogurt-based dips, all cheeses marry well, especially soft, running and French, slivers of aromatic Gruyere or knuckles of the mighty Roquefort!



Cheddar with Onion Chutney

Another version of the age-old favourite, Cheese and Onion.

This one has a twist.

It's cheesy and tangy with pickled-onions, a lip-smacker and a huge hit. It's no 3 in our best seller list! (Christmas 2020)

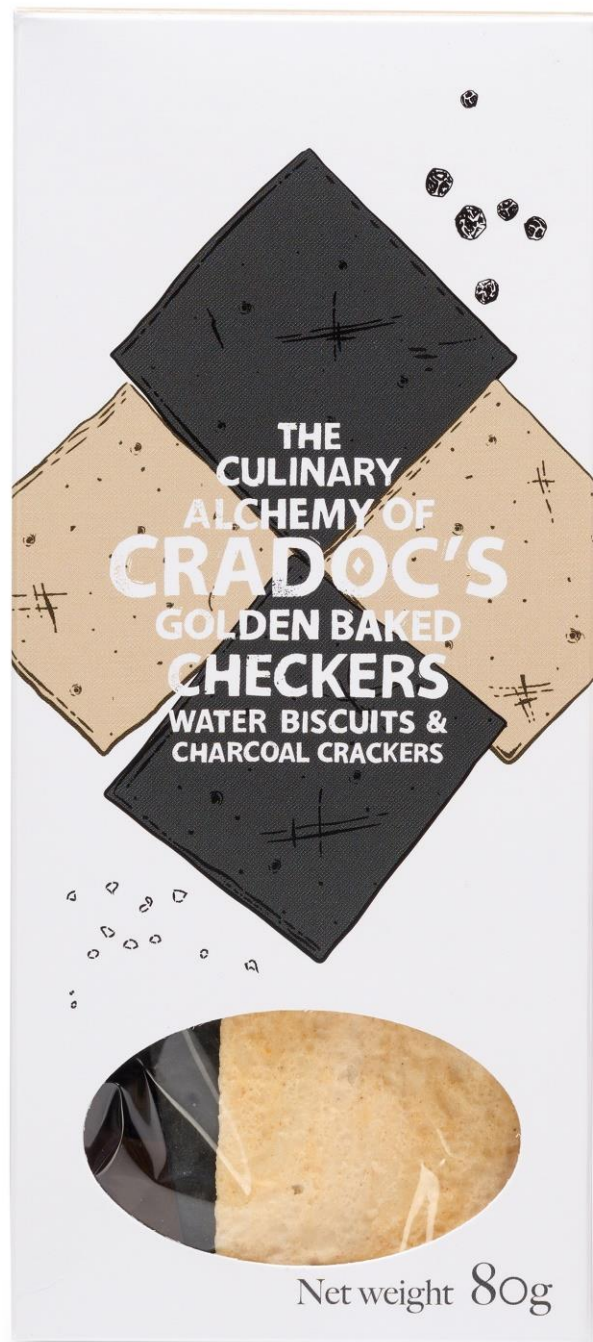
30% Vegetable ingredient.

A traditional buff colour as with most crackers. Great aroma and texture, snappy with a long crunch. Very more-ish!

You don't really need much more than a beer to enjoy this little tasty square. Reminiscent of the Ploughman's Lunch. (Back in the day a simple spotted knotted hanky wrapped up a lunch of chunked cheese a pickled onion and an apple!)

It's got cheese, onions and chutney baked in with salt and pepper. We love these crackers spread on a plate and topped with grated melting cheeses, sprinkled with jalapenos and grilled until warm and toastie.

Where's that beer?



Checkers

This combination is up there with the top sellers. It's the one for folks who love a plain vegan-friendly cracker – It has great caramelised wheat baked flavours, a crunchy texture and both water and charcoal biscuits are robust crackers.....it's beautifully baked by hand and plain, plain, plain.

This means you make the choices as to how you eat it. And what you pair it with.

Great as a stylish dinner gift or a stocking filler for Cheese Lovers

It marries well with most hamper products and offers simplicity and great baking skills, as opposed to industrial crackers churned out by the million!

We have mixed two biscuits together in the same box, they look great on the cheese board and stylish mosaics can be created , or checkers played with a few tomatoes and olives!

Enjoy!

SALSA

Safe and Local Supplier Approval

Audit Certificate

Cradoc's Savoury Biscuits Ltd.

(Salsa site code: 7683)

K1 Ffrwdgrech Industrial Estate
Brecon
Powys
LD3 8LA

This Certificate confirms the above business and site has been audited against:

The SALSA Standard

Issue 5 June 2018

and has demonstrated satisfactory compliance for the following scope of production:

'The production of savoury biscuits including crackers.'

Anniversary Date: 09 September

Audit Date: 09 September 2019

Next audit due between: 15 July and 09 September 2020

Certificate No: 11614 Issued: 01 November 2019 Expires: 02 November 2020



Jon Poole
Chair to Governance



Chris Grimes
Scheme Director



This certificate is the property of SALSA and must be returned immediately on request.
To check its validity you may check www.salsafood.co.uk or write to
SALSA, Bloxham Mill, Barford Road, Bloxham, Banbury. OX15 4FF