



Peber Limited™

<https://www.peber.co.uk/>

UNIT 4 - CORNWALL BUSINESS PARK WEST
- SCORRIER - REDRUTH - TR16 5FG

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<https://www.facebook.com/profile.php?id=61557842611194>

https://www.instagram.com/peber_bakery/

Find us in Scorrier...

<https://what3words.com/probable.farmer.cROUTONS>

Bread with White Sourdough starter Brand

Peberlicious Box	5100 gr	£29.95	X
Quebec Muesli	900 gr	£5.75	
Artisan Baguette	450 gr	£2.50	
Large White Deli	900 gr	£4.55	
White Deli Tin	800 gr	£3.95	
5 Cereals loaf	750 gr	£5.45	X
Parisien Granary	900 gr	£4.95	X
Onion bread	750 gr	£3.95	
Walnut & Herbs	750 gr	£3.95	
Pain de Montagne	750 gr	£3.95	
Pixie Petit pain x 4	180 gr	£3.80	
Pain de Campagne	900 gr	£4.95	X

Bread with Rye Sourdough starter

Dinkelbrot Rye	900 gr	£4.55	X
Pain Complet	750 gr	£4.25	X
Pumpernickel	900 gr	£5.45	X

Boxes with X are our Peberlicious signature brand & can be delivered Nationwide with next day drop with DHL for a minimum of 2.50 kg / expedition & 30 kg maximum. All other breads are collected from the shop on "first come first served" or reserved following online orders with 48 hours notice for collection.

Viennoiserie with White Sourdough starter

Croissant	170 gr	£2.50
Almond Croissant	190 gr	£3.00
Pain Chocolat	170 gr	£2.75
Pain aux Raisins	170 gr	£2.75
Chocolatine Praline	170 gr	£3.00
Cinnamon Bun	170 gr	£2.95

Pizza a taglio with Rye Sourdough starter

Vegetarian Portion	300 gr	£3.50
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Meat extra on request

And in the pipeline for early September...

Savoury pastries, Soups, Ready Meals, New sandwiches, new cheeses, cured meat charcuterie legumes farcis and various delicious quiches.

Sourdough Bread making : "With the night fermentation it takes a minimum of 24 hours to make one bread" A proper sourdough loaf is never instant. Long fermentation builds flavour, improves digestibility, and gives that beautiful open crumb. The baker has to trust time — and that requires both patience and belief in the process. This is why we need 48 hours advance warning from 2.00 pm cut off time daily. Merci. Francois

Starter with fresh Sourdough starter

White Starter	125 gr	£11.80
Rye Starter	125 gr	£13.05

Both starters are delivered with their 810 gr respective flour to refresh them

Ready mix Flours 2430 gr 10 kg

They correspond to Peber's Bakings of "Peberlicious signature Brand"

	Retail	Catering
5 Cereals loaf	£8.35	£31.55
Parisien Granary	£6.25	£23.65
Pain de Campagne	£9.11	£34.41
Dinkelbrot Rye	£6.72	£25.40
Pain Complet	£6.70	£25.30
Pumpernickel	£7.17	£27.07
Delivery :	1 pouch of 2430 gr	4 bags of 2500 gr

We also do a 810 gr pouch for retailers with own label available

- The fresh starters & ready mix range of flours are delivered Nationwide with next day drop with DHL for a minimum of 2.50 kg / expedition & 30 kg maximum. We pack orders Wednesday and Thursdays and deliver Monday to Friday following online orders with 48 hours notice.
- DHL transport £ :**

2.50 kg+ = £6.95	4.50 kg+ = £9.95
10.00 kg+ = £14.95	18.00 kg+ = £19.95
30.00 kg+ = Price On Application	

Single French Flours Imports

Bags of 25 kg

T65 Volcane	£23.40
T80 Organic Spelt	£78.59
T130 Rye de Margeride	£27.76
T65 Tradition Rouge et Or	£26.88
T55 Origine White Flour	£23.24
T65 Cereales Antoine	£32.73
T80 Meule Auvergne	£28.94
T150 Complete d'Auvergne	£25.50
T45 Gruau Premium	£33.57

- All £ Prices are / bag of 25 kg pu. Transport from Auvergne, France to UK is charged at **£825 / 1 pallet of 800 kg** with Min of 1 bag & Max of 32 bags
- £ POA for 2+ Pallets**