



Frozen Bakery Range

ASTRIES · PIES · TRIFLES · CHEESECAKES · CAKES · MUFFINS · DONUTS · LAMINGTONS · BREADS · LOAVES · PIZZAS · COOKIES · TARTS · LASAGNE · SAUSAGE ROLLS · TRIFLES · CHEE





Introducing Food Pro's Mity Bake Haus frozen bakery range. Our great products now available with added convenience. The benefits of our frozen bakery range include:

- **Optimised flavour, product is blast frozen immediately after production**
- **The Bake Haus consistent quality**
- **Extended Shelf Life**
- **Reduce wastage and costs with product only being thawed when required.**

Refrigeration temperature must be <5°C.

Food Pro have outlined the recommended guidelines for thawing and baking on each page. Variations may occur depending on ambient/room temperature and climatic conditions. We recommend thawed products are not returned to the freezer.

MOQs, TERMS & CONDITIONS:

Minimum Order Quantities (MOQ):

- Minimum Order Quantities are full ctns of each type of product
- Collection can be at Badili or Waigani establishments; or
- Order 15 ctns or more and we will deliver for free.
- Delivery only within POM City limits
- Delivery outside of city limits will carry a delivery fee
- A three day minimum lead time is required for standard orders of frozen product. Substantially larger volume orders will require slightly extended lead times.

For outstation orders (business outside of POM) please contact the Food Pro Sales & Bakery team. Prices are subject to change without notice.

Sponges, Cakes, Muffins & Donuts

Indulge in our dynamic range of terrific sponges, classic cakes, marvellous muffins & tasty donuts. No baking required, just thaw and serve. Serve with raspberry coulis for a professional finish.



UNITS PER CARTON

3 x slabs (375x240mm)

RECOMMENDED SERVINGS

25 portions per slab
(75x48mm)

THAW TIME

1hr portion / 6hrs whole at
the recommended room
temperature of 20-25°C

USE BY DATE WHEN CHILLED

Detailed in description

USE BY DATE WHEN FROZEN

3 months

Terms & Conditions apply (see page 2)



Choc Gateaux Slab

Chocolate Gateaux ... need we say more!?
(5 days)

CAKECTN01



Sponge Slab - Plain Vanilla

The plain sponge allows you to custom make
additional toppings to your hearts content
(5 days)

CAKECTN02



Black Forest Slab

Rich dark chocolate layered with a blend of
Morello black cherries, kirsch and fresh cream.
Topped with shavings of dark chocolate and
maraschino cherries (5 days)

CAKECTN03



Cheesecake Slab - Cookies & Cream

Cookie loaded cheesecake, on a chocolate biscuit
base, topped with crumbed cookies
(3 days)

CAKECTN04



Cheesecake Slab - Blueberry

Cheese Cake topped up with fruity blueberries
(3 days)

CAKECTN05



UNITS PER CARTON

3 x slabs (375x240mm)

RECOMMENDED SERVINGS

25 portions per slab
(75x48mm)

THAW TIME

1hr portion / 6hrs whole at
the recommended room
temperature 20-25°C

USE BY DATE WHEN CHILLED

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Cake Slab - Chocolate Brownie

Soft brownie with a crisp crust dusted
with icing sugar

CAECTN06



Cake Slab - Choc & Banana

Two of the classics combined

CAECTN011



Cake Slab - Coffee

Get your coffee fix right here, topped
with fresh walnuts

CAECTN07



Cake Slab - Carrot Cake

A moist cake with walnuts,
golden syrup, spices and finished with a
cream cheese icing

CAECTN08



Cake Slab - Choc & Orange

A dessert classic, now in cake form

CAECTN09



Cake Slab - Peppermint Choc

The freshness of peppermint with a delicious
choc flavour. Unbeatable

CAECTN019



THAW TIME

1hr portion / 2hrs per tray

USE BY DATE WHEN CHILLED

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Ask us for our full range of cupcake flavours



Donut - Long Cream

Long donut (200mm) filled with mock cream, topped with raspberry jam and rolled in icing sugar. **26 pcs per carton** (2 days)

CAECTN012



Lamington Chocolate Jumbo

The almighty lamington, each one is 70x70mm. **36 pcs per carton** (5 days)

CAECTN014



Lamington Chocolate Crême Bar

How to make a lamington more desirable, add mock cream. Each one is 190x100mm. **9 pcs per carton** (3 days)

CAECTN015



Coconut Balls

Coconut fudge balls, best sold chilled. **250 pcs per carton** (4 days)

CAECTN016



Cup Cakes - Vanilla Sponge

Your simple plain cupcake, perfect to customize or enjoy its simple perfection. **60 pcs per carton** (4 days)

CAECTN020



Cup Cakes - Lemon

A vanilla cupcake iced with our zingy lemon topping. **40 pcs per carton** (4 days)

CAECTN031



Banana Bread Slices (25x4)

Our own secret recipe loaded with fresh bananas. **100 slices per carton** (3 days)

CAECTN025



Coconut Bread Slices (25x4)

Sliced creamy coconut bread perfect with a latté. **100 slices per carton** (3 days)

CAECTN026

CAKES

COOKIES

BREADS

MEATS

PIES

PASTRIES



UNITS PER CARTON

36 packets, each with 4pcs

THAW TIME

Cookies 1hr per packet

USE BY DATE WHEN CHILLED

7 days

USE BY DATE WHEN FROZEN

3 months

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Cookies

We have eleven different flavoured cookies, all hand baked daily. Our flavours include:

Energy Cookie

Sweet oats with choc chip

Hokey Pokey Cookie

Fun flavoured



Coconut Cookie

Real coconut with short bread

Anzac Cookie

The classic

Choc Chip Cookie

Filled with chocolate chips that melt in the mouth

Lemon Cookie

With lemon jam to add citrus flavour

Jam Cookie

A drop of jam for your sweet tooth

Ginger Cookie

Real Indian ginger can be found in this cookie

Cornflake Cookie

A breakfast classic now in cookie form

Cocopop Cookie

So popular we had to make it

Peanut Cookie

Baked with real roasted peanuts

Breads & Yeasts

Our breads and yeasts are hand made and baked daily. Bake Haus only uses the finest ingredients to maintain the authentic traditional flavours of all our bread and yeasts range.



THAW TIME

1 hour at recommended room temperature 20-25°C or heat briefly in the oven, 5 mins at 220°C

USE BY DATE WHEN CHILLED

3 days

USE BY DATE WHEN FROZEN

3 months

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Our popular sandwich loaves are also available in Mini 450g and Jumbo 900g loaves



Turkish Pockets

Middle eastern-style bread perfect for salad rolls. 18 pcs per carton

BREADCTN01



Ciabatta Rolls

Italy's light-textured bread perfect for salad rolls. 15 pcs per carton

BREADCTN02



Ciabatta Loaves

Italy's light-textured bread. Add your own garlic butter and serve with a meal. 6 pcs per carton

BREADCTN03



Pizza Bases

Add your own toppings to our handmade pizza bases. 15 pcs per carton

BREADCTN04



Garlic Bread Single

Room stable butter with fresh garlic and a touch of parsley. 8 pcs per carton

BREADCTN07



Rye Soul Bake Vienna Loaf

Perfect vienna style sourdough loaf. 5 pcs per carton

BREADCTN08



Turkish Loaves

Middle eastern-style bread perfect as a side dish with dips. 8 pcs per carton

BREADCTN09



Sourdough Vienna Soul Bake Loaf

Perfect Vienna style sourdough loaf. 5 pcs per carton

BREADCTN010



White Sandwich Loaf

Our most popular sandwich loaf. 12 loaves per carton (2 days)

BAKE01W



Wholemeal Sandwich Loaf

Wholesome and great for a healthy snack on the go. 12 loaves per carton (2 days)

BAKE51W



Multigrain Sandwich Loaf

Five different grains make this our signature product. 12 loaves per carton (2 days)

BAKE61W

Pizzas & Lasagne

Meat Haus PNG made toppings, spread over our handmade pizza bases, topped with the finest European mozzarella cheese.



UNITS PER CARTON
1 outer has 15 inners. 1 inner has 1 pizza / Lasagne 3 slabs
BAKE TIME
20 mins in the oven at 180°C
USE BY DATE WHEN CHILLED
4 days
USE BY DATE WHEN FROZEN
3 months

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Ask us for more ready-made meal options



Hawaiian

Italian sauce, loads of ham, pineapple, mozzarella cheese

MEAL100



Meat Lovers

Italian sauce, beef, pepperoni, smoked ham, bacon, fresh onions, bbq sauce and mozzarella cheese

MEAL101



Fire Breather

Italian sauce, ground beef, pepperoni, pork sausage, fresh tomatoes, fresh onions, chilli flakes, jalapenos, mozzarella cheese & bbq sauce

MEAL102



Grand Supreme

Italian sauce, premium ham, crispy bacon, ground beef, sausage, olives, green peppers, fresh onion, mozzarella cheese & a touch of oregano

MEAL104



Mega Pepperoni

Italian sauce, loads of pepperoni, mozzarella cheese

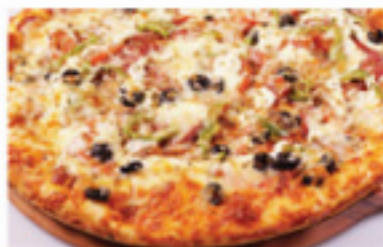
MEAL105



Steak Bomb

Italian sauce, loaded with Meat Haus ground beef, fresh onions, bbq sauce and mozzarella cheese

MEAL106



Godfather

Peperoni, Italian sausage, fresh tomato, capsicum, olives, mozzarella & oregano on a tomato & garlic sauce base

MEAL107



Lasagne Slab

A rich, traditional Italian homemade recipe loaded with beef, pasta and cheese sauce. Each slab is 240x375mm

MEALCTN01

Pies & Sausage Rolls

We think our pies are the best in country. From the classic steak pie filled with lean A-steer chunks, to the ever-popular mince and cheese, oozing with tasty mince beef and topped with real cheese. All wrapped up with care in a meticulously layered handmade pastry.



UNITS PER CARTON

24 pcs

THAW / BAKE TIME

Thaw Pie for 3 hours at recommended room temperature of 20-25°C
 Pies if fully thawed 180°C for 12min, or 30min from frozen
 Can't wait? Microwave thawed pie for 120s on 750w and enjoy immediately

USE BY DATE WHEN CHILLED

4 days

USE BY DATE WHEN FROZEN

3 months

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Steak & Onion

Chunky pieces of steak with a healthy helping of locally grown onions, a classic combination

PIE001W

Steak & Mushroom

Steak & mushroom in Mity Bake Haus gravy

PIE002W

Steak Bacon & Cheese

A favourite combination of bacon and cheese now with steak

PIE003W

Steak & Vegetables

Mixed local vegetables and steak chunks

PIE004W

Steak & Kidney

A marriage of steak & kidney encased in our puff pastry

PIE005W

Steak Potato Top

A topping of freshly baked potato covers these chunky pieces of steak

PIE006W

Steak Pea & Potato Top

Potato top, now with peas ... yes, we made a classic even better

PIE017W

Steak Pie

No frills no fuss, chunky steak pie anyone?

PIE007W

Steak Curry Pie

Add curry and 'presto', chunky steak pie just got even better

PIE018W

Chicken Pie

Premium Meat Haus chicken

PIE010W



UNITS PER CARTON

Pies 24 pcs / Party Pies 60 pcs
/ Sausage Roll 56 pcs

THAW / BAKE TIME

Thaw Pie for 3 hours at recommended room temperature of 20-25°C
Raw frozen Sausage Rolls 220°C for 20-25min
Baked frozen Sausage Rolls 180°C for 20-25min
Fully thawed Baked Sausage Rolls 180°C for 12min
Party Pies 180°C for 12min (fully thawed) or 25min (frozen)

USE BY DATE WHEN CHILLED

4 days

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Chicken & Vegetable

Our chicken with vegetables and sauce

PIE011W

Chicken & Mushroom

Button mushrooms share the filling with our chicken in this pie

PIE012W

Chicken Curry

Chicken curry, a classic we perfect

PIE013W

Party Mince Pie

Plain mince party pie

PIE040F

Party Steak Bacon & Cheese Pies

Chunks of steak, blended with tasty cheese

PIE041F

Party Mince & Cheese Pies

Mince and cheese, always a favourite

PIE042F

Party Bacon & Egg Pies

Our famous smoked bacon blended with egg to create the ultimate snack

PIE046F

Raw & Baked Sausage Rolls Beef

Beef sausage rolls with Meat Haus premium beef and our popular puff pastry (4 days)

MEALCTN05

Raw & Baked Sausage Rolls Chicken

Chicken sausage rolls with Meat Haus premium chicken and our popular puff pastry (4 days)

MEALCTN06

Mini Sausage Rolls

Our beef sausage rolls in a fun party size, perfect for your next function (4 days)

PIE031B

Terms & Conditions apply (see page 2)

Want to retail our products? We have flow wrapping options too. Please contact us to find our more.

Can't find what you're looking for? Contact us on bakery@foodpropng.com.pg

Pastries

Filled with real apples and cased in our delicious pastry, our apple pies are hard to resist. Want to add your own filling? Try our 2" sweet pastry cases. Our puff pastry is also available in a ready-made, conveniently rolled easy to use 9kg packs.



THAW / BAKE TIME

Thaw pie for 2 hours at recommended room temperature of 20-25°C or heat for 20 mins at 180°C

For pastry cases/tarts, thaw for 1 hour at recommended room temperature then serve

USE BY DATE WHEN CHILLED

4 days

USE BY DATE WHEN FROZEN

3 months

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Apple Pies

Family apple pies, delicious sweet pastry crust packed with real apple, great for restaurants. 24 pcs per carton.

MEALCTN01



2" Sweet Pastry Cases

2" sweet pastry tart shells perfect for your own fillings. 140 pcs per carton (7 days)

CAKECTN040



2" Caramel Chocolate Tarts

A crisp sweet pastry base with smooth caramel filling, topped up with chocolate truffle. 100 pcs per carton (7 days)

CAKECTN041



Coconut Tarts

Local Coconut is used to make the filling of this tart, with a drop of Jam and encased in our 2" Bake Haus Pastry. 100 pcs per carton (7 days)

CAKECTN042



Puff Pastry Roll 9kg

Our renowned handmade puff pastry, conveniently rolled, to use on your own bakery creations

CAKECTN042



Contact Us

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Food Pro Badilli



Meat Haus Waigani

