

Our values



Keys to success

High fibre wholegrain oats, fresh Orkney island water, traditional baking skills

& the belief in sustainability make our oatcakes special

Carefully sourced ingredients

All our oatcakes are baked full of slow energy releasing wholegrain oats, are naturally high in fibre, low GI, contain no artificial flavourings & are suitable for vegetarians (with some also vegan approved)



Trust

Pride in our heritage, a focus on quality (BRC AA certified), strong customer relationships, great tasting products that arrive in good condition within the UK & abroad





Award Winning

Great Taste Winner 2020
(Orkney Beremeal & Mini Cracked Black Pepper)





Scottish Food Manufacturer of the Year 2018
Orkney Beremeal – winner at H&I Food & Drink Awards 2016

Production today



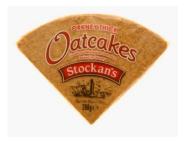


Our triangle range



Orkney Thick

Produced with coarse oatmeal, creating a crunchy texture (24 pkts x 200g)







Orkney Thin

Our best seller, made with fine milled oats & no added sugar (36 pkts x 100g; 18 pkts x 100g)



Baked with beremeal, from the ancient grain Bere, which is rich in vitamins and minerals (18 pkts x 100g)





Luxury Tins

Stylish tins, containing two packets of Orkney Thin Oatcakes (12 tins x 200g per case)



Orkney Cheese

by a delicate taste of cheese (36 pkts x 100g & 18 pkts x 100g)





Our mini & SRP range



Orkney Minis

Delicious coarse milled wholegrain oats, available in Original, Cheese and Cracked Black Pepper flavours. Perfect for dipping, snacking and creating canapés

(16 pkts x 150g)













Shelf Ready Packs (FSC certified)

(16's, 18's, 24's, 36's)





Selection Box

A smart presentation box containing 2 packets of Mini Oatcakes (eg Cheese & Cracked Black Pepper) (10 boxes x 300g)



Mini Oatcakes &
Granary Rounds (larger
in diameter than our
Minis) are both
available in a variety of
flavours, pack sizes and
film types



Our story



➤ We are a 4th generation family owned award winning company and our bakery is located in the picturesque, harbour town of Stromness, the Orkney Islands



Over the years the business has changed - originally horse vans, then fuel driven vehicles sold bakery goods, groceries and household items around the islands. We used to make a wide variety of loaves, tea-breads, biscuits and cakes before deciding to specialise in baking our well known oatcake range

However some things have not changed including pride in our heritage, our focus on quality and our loyal workforce (some of whom have been with the company for over

40 years)



Looking out over Stromness, our picturesque harbour home



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The Old Man of Hoy

History of the oatcake





- ➤ As one of the leading Scottish oatcake brands in the UK, we are particularly famous for producing triangle (sector) shape oatcakes
- This shape dates back centuries to when oats and water would be mixed together, the dough rolled out thinly like a pancake, cooked on a round griddle over an open fire and then quartered
- Traditionally oatcakes were eaten instead of bread with soup or with a nice hearty stew
- ➤ Today they complement any cheeseboard and are very popular with pâté, smoked salmon or peanut butter and jam. They are often chosen as an alternative to bread and crackers and are also enjoyed on their own as a healthier snack







The Orkney Islands 'Vibrant, distinctive, innovative'
'A land of opportunity forged by 5000 years of unique history'
(Ring of Brodgar & Skara Brae - Orkney.com)

