



A Flavour of *Galway's* Food & Beverage Producers





European Union
European Regional
Development Fund

Local Enterprise Office Galway

Local Enterprise Office Galway is your local first-stop shop for seeking information and support on starting or growing a business in Galway. Our experienced team provides advice, signposting and information to all entrepreneurs, whether you are an early stage start up or an established business. Local Enterprise Office Galway supports businesses by providing training, mentoring, financial support and management development programmes. We also provide enterprise support services in the areas of innovation, sustainability, and internationalisation to ensure that your business continually increases its productivity and competitiveness.

Our support services include;

- ❖ Business Advice
- ❖ Short Training Courses
- ❖ Mentoring
- ❖ Financial Supports
- ❖ Management Development Programmes
- ❖ Start Your Own Business Programme
- ❖ Lean for Business
- ❖ Trading Online Vouchers
- ❖ Green for Business
- ❖ Energy Efficiency Grant
- ❖ Digital for Business
- ❖ Microfinance Loans
- ❖ Networking Events
- ❖ Entrepreneurship Initiatives

**Local Enterprise Office Galway is
#MakingItHappen for
Galway's Small Businesses**

CONTACT DETAILS

Address: 1st Floor, County Buildings, Prospect Hill, Co. Galway

Email: info@leo.galwaycoco.ie

Website: www.localenterprise.ie/Galway

Telephone: 091 509090



What's it about?

The food industry brings with it its own challenges and rewards. Your Local Enterprise Office has a range of programmes and supports to help at every stage of your food journey:

Digital School of Food: An online course to help you transform your food business ambitions into reality.

Food Starter: An overview of the Irish food sector offering advice on running a food production business.

Food Academy: Backed by Supervalu and Bord Bia, this course aims to help mid-stage businesses grow nationally.

FOOD SECTOR SUPPORTS

If you would like to find out more about training courses in the food sector visit:
localenterprise.ie/foodsupports



Who's it for?

Digital School of Food and Food Starter are aimed at start-up food businesses with fewer than ten employees.

Food Academy is for small businesses with fewer than 10 employees who already have a developed product and have ambitions to grow.

How does it work?

Each of the supports has a different aspect to it, from online courses to hands on experience with major retailers. You can discover more details about each in the relevant section of your LEOs website.

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Address: 1st Floor, County Buildings, Prospect Hill, Co. Galway
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Ahascragh Distillers Ltd.

PRODUCERS PROFILE

Ahascragh Distillers is an Irish family-run business with the goal of producing quality Irish spirits with innovation, transparency, and flair. We want to help family and friends across the world celebrate meaningful moments and occasions, with quality Irish Whiskey and Gin from the West of Ireland.

Gareth and Michelle McAllister are a husband-and-wife team from Dublin. Having lived and worked in countries across Europe, the US and Asia, they returned to Ireland with the dream of turning their passion for craft Irish spirits into a family business.

PRODUCER RANGE

While we wait for the first drop of Ahascragh spirit, we want to give you a taste of what's to come. We began our journey with our Family Bond of hand-selected releases. These special releases although not distilled by us, are partly matured, finished, and blended by us and bottled in our home in the West of Ireland.

The Family Bond Series includes UAIS Irish Whiskey, Clan Colla Irish Whiskey and Xin Gin.

DISTRIBUTION LISTING

Available now at ahascraghdistillery.com, Irishmalts, Celtic Whiskey Shop and all good stockists.

CONTACT DETAILS

Address: Chapel St, Ahascragh West, Ballinasloe, Co. Galway, H53 AH39
Email: info@ahascraghdistillery.com
Website: www.ahascraghdistillery.com
Telephone: 090 968 8935



Aran Goat Cheese and Food Tours

PRODUCERS PROFILE

We run a herd of 70 dairy goats on our family farm on Inishmore the largest of the three Aran Islands produced a variety of goats cheeses from soft to hard and even a feta style cheese.

We supply many of the local cafes and restaurants on the Islands, Connemara and Galway.

We also have a small farm shop in our visitor centre and run both Full and Half Day Food Tours year-round incorporating the beauty of Inishmore with a tasting of our cheeses.

PRODUCER RANGE

- Natural Soft Goats Pearls
- Dillisk Goats Pearls
- Goats Greek Style
- Hard Goats Cheese

DISTRIBUTION LISTING

Supply many of the local cafes and restaurants on the Islands, Connemara and Galway or online www.arangoatcheeseandfoodtours.com



CONTACT DETAILS

- Address:** Cáis Gabhair Árann, Oughill, Aran Islands, Co. Galway
- Email:** biaarann@gmail.com
- Website:** www.arangoatcheeseandfoodtours.com
- Telephone:** 087 222 6776



All About Kombucha

PRODUCERS PROFILE

We are All About Kombucha - literally.

It's an organically fermented tea that's low in both sugar and calories. Unlike most Irish Kombucha, we brew a 'live' Kombucha which guarantees the consumer gets the optimal health and nutritional benefits. It's a drink that's good to the gut and good on the palate.

Our kombucha is fermented for over 21 days and is made with wholesome organic ingredients.

Based in the Gaeltacht we promise to make you a Cupán Tae that you've never experienced before!

PRODUCER RANGE

- Organic Raspberry
- Organic Ginger and Lemon
- Organic Blueberry and Mint

DISTRIBUTION LISTING

All About Kombucha can be found across Ireland, some of the easiest spots to find us at are -

- Centras and Supervalu's nationwide.
- Dunnes Stores Simply Better range.
- Tesco's in the West of Ireland.

We are most proud to stock our local cafes and restaurants in Galway. It's here where we began, and it is here we will continue to support!

CONTACT DETAILS

- Address:** Corcullen, Galway, H91 FXR3
- Email:** sayhi@allaboutkombucha.ie
- Website:** www.allaboutkombucha.ie
- Telephone:** 085 878 9949



Bridewell Brewery

PRODUCERS PROFILE

Bridewell Brewery is Clifden's artisan brewery. Enjoy our beers on tap in local bars, restaurants, and hotels across Connemara. See www.bridewellbrewery.ie for local tap listings. The brewers are Harry Joyce, a native of Clifden, and his wife Barbara-Anne McCabe.

Committed to innovative brewing with the best, natural ingredients. At Bridewell Brewery we specialise in draught beers and from time-to-time release limited edition bottled beers. Enjoyed by both locals and visitors alike, our artisan beers are traditionally brewed using the pure soft water that the Atlantic weather brings to the Connemara hills.

PRODUCER RANGE

Bridewell Blond - Original Draught Beer

Bridewell Blond is a blond ale with a distinctive all-malt flavour from Pilsner and wheat malts and a balanced noble hop character, a beer influenced by Belgian blond ales. Drier and with less alcohol than its Belgian cousins.

Bridewell Red - Original Draught Beer

A dry, light-bodied Irish Red Ale with roasted barley character and a twist of Belgian Dubbel malted barley.

Bridewell Pilsner - Original Draught Beer

A crisp and refreshing, cold-fermented Pilsner style lager.

Mullarkey's - Pilsner

You'll find Bridewell Pilsner on tap in Mullarkey's Bar at Foyle's Hotel in Clifden. Mullarkey's is named after a previous name of the Hotel.

Light Keeper - Bridewell Pilsner

Generator - Bridewell Pilsner

DISTRIBUTION LISTING

Bridewell Brewery distributes its beers.

CONTACT DETAILS

Address: Bridewell Lane, Clifden, Co. Galway

Email: bridewellbrewery@outlook.ie

Website: www.bridewellbrewery.ie

Telephone: 087 127 9346



Builín Blasta Cafe, Bakery & Retail

PRODUCERS PROFILE

At Builín Blasta, we make a range of Gourmet Condiments. Our commitment to excellence is evident in every product we create. We source the best ingredients, ensuring that each condiment is not only delicious but also reflects the authentic taste of Ireland.

As a business deeply embedded in the local community, we strive to contribute positively to the region's economy and culture. We are dedicated to sustainable practices, reducing our environmental impact while supporting local suppliers and artisans. Combining traditional condiments with innovative flavours, Builín Blasta creates condiments that excite the senses.

PRODUCER RANGE

Smoked Onion Mayo (2 x Gold, 2 x Silver Blas na hEireann Awards),
 Spicy Smoked Onion Mayo (1-star Great Taste Award),
 Light Smoked Onion Mayo, Smoked Onion Salsa, Pineapple Chili Chutney,
 Apple Almond Chutney, Red Onion and Tomato Relish,
 Caesar Dressing (Bronze Blas na hEireann Award 2023),
 Honey Mustard Dressing, and Balsamic Dressing.

DISTRIBUTION LISTING

We are listed primarily in independent and small retailers around Ireland distributed through Taste the View.

We are listed in select SuperValu stores as part of the Food Academy program.

We sell Food Service through Musgraves Marketplace and retail through Musgrave Extended Range.

CONTACT DETAILS

Address: Unit 16, The Ceardlann, Spiddle West, An Spideal, Galway H91 HT92
Email: heather@builinblasta.com
Website: www.builinblasta.com



Connemara Brewing Co.

PRODUCERS PROFILE

We are a small batch brewery based in the heart of Connemara.

At Connemara Brewing Co., we are very proud of our beers. Our focus is on making a small number of beers really well - consistently high-quality beers is what we're all about...

All our beers are made from scratch here in our brewery in the heart of Connemara, using traditional recipes and the best possible local ingredients which we source directly from our carefully selected producers.

PRODUCER RANGE

Irish Lager

Our signature product is a refreshing, clean and robust lager. It features a pleasingly spicy and floral bitterness from our Žatecký hops, backed up with a slight maltness from a blend of Irish and continental grains, and a crisp clean finish from our specially selected yeast and open fermentation process.

Irish Ale

Our Connemara Ale is juicy and full of flavour. Our master crafted recipe produces a taste explosion from start to finish. A perfect hop medley and yeast blend provides our ale with a flavour that will make you want more.

DISTRIBUTION LISTING

Established Bars, Restaurants and off licences in Galway and Connemara

CONTACT DETAILS

Address: Unit 2c, Carraroe Industrial Estate, Carraroe, Co. Galway

Email: info@connemarabrewery.com

Website: www.connemarabrewery.com

Telephone: 091 869493



Connemara Smokehouse

PRODUCERS PROFILE

The Connemara Smokehouse is owned and run by husband-and-wife team Graham and Saoirse Roberts. It is Connemara's oldest traditional smokehouse and is a multi-award-winning family run business since 1979 producing high quality, traditionally prepared smoked and marinated seafood products.

Our traditional recipes and time-honoured methods have been handed down through generations.

We use only the finest, freshest ingredients harvested from the wild Atlantic Ocean which ebbs, flows and rages just meters from our door.

All this knowledge, experience and passion combined brings you the absolute best quality available.

PRODUCER RANGE

Wild smoked salmon, Organic smoked salmon, Organic gravadlax, Organic honey roast smoked salmon, Organic roast smoked salmon, Line caught smoked Irish tuna, Smoked mackerel, Peppered smoked mackerel

DISTRIBUTION LISTING

For sale onsite at the Smokehouse and on our website www.smokehouse.ie

A limited range of our products are available to buy in:
Keogh's shop - Ballyconneely, SuperValu - Clifden, McGeough's butchers, Oughterard

CONTACT DETAILS

Address: Bunowen Pier, Aillebrack, Ballyconneely, Co. Galway H71 KR29

Email: info@smokehouse.ie

Website: www.smokehouse.ie

Telephone: 095 23739



CRUST Gluten Free

PRODUCERS PROFILE

Certified and Irish coeliac owned. Our family business journey began in 2012 as one of Ireland's first gluten free artisan bakeries. You may have known us previously as Rosaleen's Kitchen. CRUST GF was launched in 2023 after over a year of innovation and strategic planning.

We identified an immediate need for pre-mixed gluten free artisan flour blends for the retail and commercial customer.

We now proudly produce a range of bestselling flour blends and a variety of delicious freshly made to order Thaw & Serve bakes. Crust will continue innovating dry mixes and new product development. *Trust the CRUST!*

Made to Order - Thaw & Serve Product Range (Stock list available upon request)

PRODUCER RANGE

RETAIL / COMMERCIAL

CRUST Gluten Free Scone Mix (Gold Freefrom Food Award Ireland 2022)

CRUST Gluten Free Sweet Pastry Mix (Gold Freefrom Food Award Ireland 2022)

CRUST Gluten Free Savoury Pastry Mix (Gold Freefrom Food Award Ireland 2022)

DISTRIBUTION LISTING

Visit our website: www.rosaleenskitchen.ie

Full Crust range available in the following retailers:

Evergreen (All stores), Avoca (Malahide, Rathcoole, Kilmacanogue, Ballsbridge, Avoca Village Wicklow, Belfast), Amazon, Caboose.ie, Chocolate Brown, Clontarf Farmer's Market, St. Annes Park, Coeliac Society of Ireland, Dun Laoghaire Farmer's Market, People's Park, Kildare Farm Foods, Mullingar Pewter, Red Earth Mullingar, Rosaleen's Kitchen, Staffords Fine Foods

CONTACT DETAILS

Address: Unit 3A, Ballygarraun West, Athenry, Co. Galway, H65 DV26

Email: info@rosaleenskitchen.ie / commercialsales@rosaleenskitchen.ie

Website: www.rosaleenskitchen.ie

Telephone: 087 237 4286



Full of Beans

PRODUCERS PROFILE

Full of Beans Coffee Trailer is based in Craughwell, Co. Galway. We sell coffee, tea, and our speciality home baked cookies. We are open since 2021.

Our cookies have become so popular all-around Galway, we have recently started a stall in the Galway Market every Saturday selling our cookies. They are all home baked and come in all different flavours.

PRODUCER RANGE

Some of our most popular cookies are:

Nutella Stuffed Cookie - our own cookie dough recipe using Cadbury's Chocolate and a Nutella stuffing.

S'mores Cookie - our own cookie dough recipe using Cadbury's Chocolate and a marshmallow fluff filling.

Kinder Choc Chip - our own cookie dough recipe using Kinder Chocolate chips.

We have plenty of other choices including Mars stuffed cookies, Mini Egg cookies, Mixed Choc Chip (milk and white chocolate chips).

DISTRIBUTION LISTING

Galway Market

Full of Beans Coffee Trailer Craughwell

CONTACT DETAILS

Address: Carnane, Kilcolgan, Co. Galway

Website: <https://full-of-beans-coffee-trailer.business.site>

Telephone: 0851427133



Galway Cheese

PRODUCERS PROFILE

We are based in north County Galway and have been in business for over 10 years.

We produce a range of handmade, artisan multi award winning cheeses (at both a World and International level). We use only the freshest local single estate Cow and Goat milk. We are supplying directly to a wide-ranging customer base from 5 Star hotels and Michelin Star restaurants to high end shops and cafes. Distribution around the country is done by courier, using sustainable chilled packaging.

PRODUCER RANGE

All Cheeses are pasteurised and use vegetarian rennet.

Cow Milk Cheeses

Galway “Sinan” - Semi-hard, natural rind, cave aged minimum 2 months

Dunmore - Creamy semi-soft Mold ripened.

Cnoc Baun - Lactic soft aged, Mold ripened in pyramid form.

Goat Milk Cheeses

Galway “Tom” - Semi hard, natural rind, cave aged minimum 3 months

Fresh Goat Cheese - Creamy, spreadable, lactic

Cnoc Dubh - Lactic, ashed rinded, Mold ripened in pyramid form.

Rolla Dubh - Lactic, ashed rinded, Mold ripened in log form.

Killuney - Creamy, semi-soft Mold ripened, with a goaty kick.

DISTRIBUTION LISTING

We supply directly to businesses in Galway and Mayo, but we also courier orders throughout the island of Ireland.

CONTACT DETAILS

Address: An Teach Tui, Gurteen, Dunmore, Tuam, Co Galway, H54 XY19

Email: info@galwaycheese.ie

Website: www.galwaycheese.ie

Telephone: 086 253 1997



Geometry Coffee Roasters

PRODUCERS PROFILE

We are George & Matt, coffee fanatics and founders of Geometry Coffee Roasters - a speciality coffee roasting business, located in the heart of the West of Ireland in Tuam, Co. Galway.

We are a family run speciality coffee roastery. Striving to constantly source the best sustainably grown green coffee from the best producing origins all over the world.

Using our roasting expertise and knowledge we then roast it in a way that will bring out the best flavours for you to enjoy.

PRODUCER RANGE

Specialty Coffee

DISTRIBUTION LISTING

Stocked in;

- Plamas, West End
- Meltd - Middle Street
- Cut Throat Espresso Bar - The Docks, Galway
- Jungle Cafe - Prospect Hill
- Runda - Spiddal
- Pota - Inverin
- Seahorse - Rinville

CONTACT DETAILS

Address: Unit 12, MG Business Park, Tuam, Co. Galway, H54 RC64
Email: geometry@coffee.ie
Website: www.geometrycoffee.ie
Telephone: 087 888 2026



Grá Chocolates

PRODUCERS PROFILE

At Grá Chocolates, we start with the finest ingredients in the world: ethically sourced Valrhona Chocolate, Casa Luker cocoa butter and the world's best dairy produce – Irish cream and butter.

Created in small batches, each chocolate takes three days to create. Our moulds are hand polished to ensure a glossy, luxurious sheen before we add the colourful hand-painted decoration. Each filling is perfected to a signature recipe, ensuring decadently delicious flavour. Ingredients change with the seasons, drawing on Ireland's rich larder. We never take shortcuts, because we know that each step plays a key role in perfecting each indulgent confection.

PRODUCER RANGE

Grá Chocolates offers a delightful range of handcrafted chocolates and hot chocolate creations, all made with the finest ingredients and a passion for quality. Their product range includes:

Luxury Chocolate Gifts:

Grá Chocolate Box: An exquisite box containing 10 hand-painted chocolates with unique fillings.

Signature Hot Chocolates:

Classic Hot Chocolate, Velvet Vanilla Hot Chocolate, Salted Caramel Hot Chocolate

Specialty Gifts and Hampers

DISTRIBUTION LISTING

Brown Thomas - Grafton Street, Dundrum, Galway, Limerick & Cork

Dublin Airport - Terminal 1 & 2

Fallon & Byrne, Donnybrook Fair, Pota - Inverin, Seahorse - Rinville

CONTACT DETAILS

Address: Ballybrit Business Park, Galway, H91D5CN

Email: hello@grachocolates.com

Website: www.grachocolates.com

Telephone: 085 229 4653



Gran Grans Foods

PRODUCERS PROFILE

Gran Grans Foods is a family run business dedicated to the production of traditional and creative condiments using their very own vegetables and products from local producers. Owned by Nigel and Magaly Murray, Gran Grans Foods is the product of years of experience in the food industry. We use the best of ingredients to ensure the quality of each of the sauces with a great emphasis in homemade taste. We offer an extensive range of Gluten Free and Vegetarian friendly products using only fresh and seasonal ingredients. Our products represent our culinary journey around the world along with our passion to bring you new flavours. We also offer a variety of Gift Sets filled with handcrafted quality condiments. The ideal gift for all food lovers.

PRODUCER RANGE

Condiments and Ambient products.

Meat Sauces

Dressings

Infused Oils

Chutneys and relishes

Preserves and Jams

Marmalades

Dips

Seafood Sauces and Seasonal condiments

DISTRIBUTION LISTING

Available Gran Grans Foods sells to over 300 Shops in Ireland.

Our mainly customers are independent food stores, Speciality Stores, Hampers Business, Cafes, Artisan Butchers, and Delis.

CONTACT DETAILS

Address: An Post Building, Kilcolgan, Co. Galway

Email: info@grangransfoods.ie

Website: www.grangransfoods.ie

Telephone: 087 750 7580



Ivy House Chocolates

PRODUCERS PROFILE

Ivy House Chocolates started as a hobby and has evolved into creating a business.

We are based in Loughrea, Co Galway and make Handmade Chocolates using local ingredients where possible. We love to collaborate with local producers to create a unique and authentic product.

Our passion is to deliver a memorable and delightful chocolate experience to customers where every piece tells a story and brings joy to those who indulge.

PRODUCER RANGE

Handmade Chocolates:

Truffles: Handmade ganache filled chocolate with various flavours

Bonbons: Blend of flavours and artistic presentation in a single bite-sized creation

Chocolate Bars: Various inclusions

Seasonal: Valentine's - Easter - Mother's Day - Christmas

DISTRIBUTION LISTING

Mc Cambridges Galway

Roosters Gort

CONTACT DETAILS

Address: Limehill House, Tynagh, Loughrea, Co Galway

Email: ivyhousechocolates@gmail.com

Website: www.ivyhousechocolates.ie

Telephone: 087 669 0522



Juice Genie

PRODUCERS PROFILE

Juice Genie is owned by Claire Ruane, a local to Galway City, who is passionate about health and nutrition through colourful plant foods.

Founded in 2019 they began selling fresh juice products at markets, basing itself in the historic city Market at St. Nicholas Church. This is where Claires love for business began to take root. Juice Genie experimented with a pop-up shop on cross street in Galway city in 2022 and is now expanding through business-to-business sales and home deliveries with juice plans & cleanses.

They are due to open a manufacturing unit early in 2024.

PRODUCER RANGE

Freshly Extracted Raw Fruit and Vegetable Juice, with many popular daily boost recipes. Daily Boost Wellness shots - Ginger and Turmeric shot range.

DISTRIBUTION LISTING

Direct to Consumer **via Home delivery Service.** Collection points and collection at **the Galway Market.** A growing list of business-to-business sales within the city. Staff wellness days, appreciation days, meetings, events, and client care. **In Local Cafes and Retail Stores**

CONTACT DETAILS

Address: 33 Bushypark Lawn, Circular Road, Galway.
Email: Juicegeniegalway@gmail.com
Website: www.juicegenie.myshopify.com
Telephone: 085 112 2820



Kelly Oysters

PRODUCERS PROFILE

The Kelly family grow the highest-quality oysters, mussels, and shellfish in the beautiful waters of Galway Bay on Ireland's West Coast of Ireland. Here, pure wild sea blends with crystal-clear water from the Burren and Connemara, to produce oysters with a taste as exquisite as it is exceptional.

Their sustainably farmed oysters grace some of the finest restaurants and hotels in the world, with their extraordinary fullness and flavour. They love welcoming new and vibrant generations of passionate oyster lovers - as the world moves to rediscover the fun, accessible luxury, and sharing-sociability of this most magical little wonder of the sea.

PRODUCER RANGE

- Wild Native Oysters
- Farmed Gigas Oysters
- Farmed Rope Mussels
- Wild Surf Clams
- Wild Periwinkles

DISTRIBUTION LISTING

- Wholesale
- Foodservice
- On-line retail



CONTACT DETAILS

- Address:** Tyrone, Kilcolgan, Co. Galway H91 AD78
- Email:** sales@kellyoysters.com
- Website:** www.kellyoysters.com
- Telephone:** 091 796120



Killeen Farmhouse Cheese

PRODUCERS PROFILE

We have been producing quality cheese on our farm in East-Galway since 2004. We only use our own goat's milk for our goat cheese, the milk for cow's cheese is bought in from a farmer 4 miles down the road.

We produce a semi-hard cheese from pasteurised milk. It is available in good delicatessen shops and some supermarkets. The cheese has won many awards, among them 3 times Supreme Champion in the Irish Cheese Awards.

PRODUCER RANGE

- Killeen goat
- Killeen goat with fenugreek
- Killeen cow
- Killeen cow with cumin
- Kilmora (maasdam style)

DISTRIBUTION LISTING

- Sheridan's Cheesemongers
- McCambridges
- Morton's of Galway

CONTACT DETAILS

- Address:** Loughanroe East, Ballyshrule, Portumna, Co. Galway H53K068
- Email:** killeen.cheese@gmail.com
- Website:** www.killeencheese.ie
- Telephone:** 090 9741319



Killary Fjord Shellfish Ltd

PRODUCERS PROFILE

Killary Fjord Shellfish is a family-run shellfish business based on Killary Fjord. We are first and foremost mussel producers and sell our mussels and other locally sourced shellfish to the Irish hospitality sector.

We are committed to supplying the freshest sustainably produced product and have developed and grown our business since 1989, we are lucky enough to live and work on Irelands only Fjord. Our products list includes rope grown mussels from Killary Fjord, Oysters and Clams locally sourced.

PRODUCER RANGE

We supply our own rope grown mussels, oysters and clams all locally sourced.

DISTRIBUTION LISTING

We supply Irelands hospitality sector, local markets in the West of Ireland and Dublin.

CONTACT DETAILS

Address: Bunowen, Leenane, Co. Galway
Email: killaryfjordshellfish@gmail.com
Website: www.killaryfjordshellfish.com
Telephone: 087 622 7542



Kinvara Smoked Salmon

PRODUCERS PROFILE

For centuries smoking has been used in Ireland as a way to preserving food. At Kinvara we take this ancient craft and enhance it with modern technology to produce a smoked salmon that is second to none. We carefully select the finest organic salmon which are first salted and dried for 12 hours before being gently cold smoked over oak and beech for a further 14 hours.

This process of lightly salting, drying and gently coldsmoking has been developed over years and produces a consistent premium quality Organic Smoked Salmon, worthy of our awards.

PRODUCER RANGE

Organic Smoked Salmon

DISTRIBUTION LISTING

Online through www.kinvarasmokedsalmon.com.

CONTACT DETAILS

Address: Kinvara, Co Galway H91P8C6
Email: info@kinvarasmokedsalmon.com
Website: www.kinvarasmokedsalmon.com
Telephone: 087 277 6459



Kylemore Farmhouse Cheese

PRODUCERS PROFILE

We make our cheese handmade in Co. Galway. We are producing our highest quality raw material – natural milk from our grass-fed Pedigree Dairy herd of 60 years. It is fully traceable and sustainable from farm to fork, Bord Bia - Origin Green approved. We are proud to produce a product that has a low carbon footprint.

We believe the future of farming is “farm diversification” adding value to our raw materials or having an alternative enterprise on farms. We are passionate about empowering women in agriculture and creating jobs in rural Ireland to enhance health and well-being in our communities.

PRODUCER RANGE

Coolfin mountain hard cheese
Kylemore Blossom

DISTRIBUTION LISTING

La Rousse Foods
Sheridans Cheese
Direct online sales

CONTACT DETAILS

Address: Kylemore, Abbey, Loughrea, Co. Galway
Email: kylemorefarmhousecheese@gmail.com
Website: www.kylemorefarmhousecheese.com
Telephone: 083 845 5272



The Lán Kitchen

PRODUCERS PROFILE

Lán Kitchen is an owner run bakery offering a professional range of high quality, handmade and creative desserts for food businesses and events. Arlene is passionate about creating a pastry chef standard of desserts for coffee shops, cafes, restaurants, and other food businesses that do not have space to produce desserts or pastry chefs of their own.

At Lán Kitchen the emphasis is on using only real ingredients of the best quality that are locally sourced as much as possible. All products are made from scratch with no unnatural preservatives.

PRODUCER RANGE

Products include:

Lemon and Coconut Slice with meringue, lemon curd and toasted coconut flakes.

Carrot, Orange and Pistachio cake with Cream Cheese Icing

Banana and Butterscotch cake with Browned Butter Buttercream

Oreo, Peanut butter and Chocolate slice with Caramelised Peanuts

Miso Caramel Brownie

Blackberry Treacle Tart

Sesame, Sea salt and Dark Choc cookie bar

Coffee Custard tart

Products can be adapted, and I routinely work with restaurants on developing exclusive dessert menus.

DISTRIBUTION LISTING

Orders are by phone directly to 085 2234855

CONTACT DETAILS

Address: Monivea, Athenry, Galway H65NX00

Email: info@thelankitchen.com

Website: www.thelankitchen.com

Telephone: 085 223 4855



Loughnanes Of Galway

PRODUCERS PROFILE

As one of Ireland's largest sausage and pudding producers Loughnanes offers a broad range of sausages in chilled or frozen and raw or pre-cooked formats. We produce and sell sausages and puddings to the retail, fast food, and foodservice markets. Our experience in making quality Irish sausages and puddings goes back four generations of butchers to 1934.

In 2019, Loughnanes entered the plant-based market establishing themselves as expert manufacturers in meat free alternatives to family favourites for the ever-changing consumer market.

PRODUCER RANGE

Pork Sausages, Black Pudding, White Pudding, Poultry Sausages
 Low Fat Breakfast Meat Solutions
 Plant Based Sausages, Plant Based Chicken, Plant Based Beef,
 Plant Based Dairy Products (Cheese's)
 Beef Sausages, Duck Sausages
 Stuffing's (Bread and Meat based), Ready Meals
 Burgers and Meatballs (Vegan options available)

DISTRIBUTION LISTING

We supply all major grocery retailers in a branded and private label capacity such as Tesco, Dunnes Stores, SuperValu, Lidl and Aldi.

We also supply many wholesale and food service providers such as Sysco and Musgraves.

CONTACT DETAILS

Address: Tuam Road Industrial Estate, Tuam Road, Galway City, Galway,
Email: marketing@loughnanes.ie
Website: www.loughnanes.ie
Telephone: 091 771236



Man of Aran Fudge

PRODUCERS PROFILE

Man of Aran Fudge was established by Tomás Póil, a native of Inis Oírr Aran Islands, over 25 years ago. Today he and his nephew Eoghan manufacture and sell up to 20 mouthwatering flavours of homemade fudge. We make all our own fudge on the Aran Islands.

Flavours range from the award-winning traditional Tiger Butter to Zesty Lemon, to Baileys and many more. You can find us on Inis Oírr and Inis Mór during summer months, or at a selection of events later in the year. Or you can browse our online shop at www.manofaranfudge.ie

PRODUCER RANGE

Up to 20 flavours of homemade cream and butter fudge
 Aunt Mary's crumbly fudge
 Turkish Delight

DISTRIBUTION LISTING

Inis Oírr, Aran Islands April - October
 Inis Mór, Aran Islands April - October
 National Ploughing Championships, September
 Dingle Food Festival, October
 Galway Christmas Market, November & December
 Online at www.manofaranfudge.ie
 Can supply corporate gifts, weddings, etc.

CONTACT DETAILS

Address: An Chreig Mhór, Kilronan, Inis Mor, Co Galway H91VYV9
Email: info@manofaranfudge.ie
Website: www.manofaranfudge.ie
Telephone: 087 7929 297 / 086 256 6542



Micil Distillery

PRODUCERS PROFILE

Micil Distillery is Galway's first legal distillery in over 100 years. Located in Salthill village on the shores of Galway Bay, we craft a range of exceptional Irish spirits using traditional methods and time-honoured techniques. Our whiskeys and poitíns are crafted using 100% Irish grain sourced as close to home as possible, and our peated grain is malted using turf from our family land at Inverin.

Our gins derive their distinct flavours from handpicked Connemara herbs and flowers. Our Irish Cream is produced using sweet whiskey, rich cream, and smooth Connemara poitín, and is made from our grandmother's favourite recipe.

PRODUCER RANGE

- Micil Poitín
- Micil Gin
- Micil Whiskey
- Micil Irish Cream

DISTRIBUTION LISTING

All good independent specialty off-licenses nationwide

CONTACT DETAILS

- Address:** 226 Upper Salthill, Galway, H91 N9WK
- Email:** info@micil.ie
- Website:** www.micildistillery.com
- Telephone:** 091 374222



Mo Bhia Duit

PRODUCERS PROFILE

Johnny Molloy is the founder of Mo Bhia Duit. Mo Bhia Duit is a food business recently relocated in the west of Ireland. Johnny is originally from the midlands and grew up with a strong passion for bees, healthy and trendy food that tastes great. This is reflected in all Mobia foods products and their range. Everything from raw Irish honey from hives on site to Acai berries sourced from the Amazon jungle our Arrabawn Galway milk for their gelato his passion can be seen through the ingredients Mobia uses.

Brands: Mobia food and Corrib gelato

PRODUCER RANGE

We produce raw Irish honey, superfood sorbets used in smoothie bowls and gelato ice-cream. We also import certified organic honey and organic superfoods. We sell our products under two brands Corrib gelato and Mobia.

DISTRIBUTION LISTING

Our retail products are listed in Irish Independent Foods Co. Cork, Rossmore Health Co. Tyrone and Food Academy Supervalu.

Our food service products are listed with Dole Galway

CONTACT DETAILS

Address: Total Produce Building, Ballybne Ind Est, Galway, H91XFC4

Email: mobhiaduit@gmail.com

Website: www.mobiafood.com

Telephone: 086 174 7928



A Natural Life by Dr. Diaz

PRODUCERS PROFILE

With a lifelong commitment to health and science, Dr. Diaz has worked to combine her scientific research with complementary medicine. For this, she formulated and developed a range of organic certified natural healthy products that her company in Galway now manufactures.

Dr. Diaz's product range is certified organic, Guaranteed Irish, vegan/vegetarian, toxins/dairy/gluten-free, and approved and registered by FSAI and HPRA. Products are packaged using environmentally friendly, plastic free materials, significantly contributing to a brighter future for people and the environment.

PRODUCER RANGE

A Natural Life by Dr. Diaz's Certified Organic product range includes cosmetics, herbal remedies, natural supplements, herbal teas, probiotic drinks, apple cider vinegar, food products and pet food supplements.

DISTRIBUTION LISTING

A Natural Life by Dr. Suraya Diaz

CONTACT DETAILS

Address: Gate Lodge, Castle Ffrench, Co. Galway, H53 DH67
Email: info@naturallifebydrdiaz.com
Website: www.naturallifebydrdiaz.com
Telephone: 091 804998



Nibbed

PRODUCERS PROFILE

We are an organic, bean-to-bar cacao producer based in The Bia Innovator Campus, Athenry, Galway. In our small-batch cacao roastery, we produce the tastiest, healthy cacao-based drinks and chocolate to snuggle up with... We source our organic cacao beans from Dominican Republic. We use only ethically sourced raw materials as the welfare of the cacao farmers is the key ingredient.

Our mission is to create yummy flavours that deliver healthy nutrition in every sip and bite. Our products are free from gluten and Vegan. Nibbed is a women-led (aunt-niece duo), owned and operated cacao business.

PRODUCER RANGE

All Organic:

- Pure Cacao Blocks (for making hot cacao drinks with) (Great Taste 1 Star 2022)
- Pure Cacao Grated (for making hot cacao drinks with)
- 75% Dark Chocolate Bark - Peppermint Chia Crunch (Great Taste 1 Star 2023)
- 75% Dark Chocolate Bark - Orange Walnut
- 75% Dark Chocolate Bark - Hazelnut & Salted Nibs
- Orange, Cardamom & Cacao Husk Tea
- Toasted Coconut Cacao Husk Tea
- Cacao Nibbles

DISTRIBUTION LISTING

Nourish and Evergreen, most health food shops nationally, Select SuperValu Stores and Independent Grocers.

CONTACT DETAILS

- Address:** Units D&E Building 3, Bia Innovator Campus, Athenry, Co. Galway H65DV26
- Email:** hello@nibbedcacao.com
- Website:** www.nibbed.ie
- Telephone:** 087 054 6879 - Lisa / 083 329 0305 - Anna



Sabanero Artisan Dairy

PRODUCERS PROFILE

Sabanero, the fresh cheese Specialists of Ireland producing quality and award-winning cheeses in Galway city. We are Experts in Mozzarella Fior di latte, Filone/Fior di latte Logs, Ricotta, Mascarpone cheese, Burrata cheese, Grilling cheese, Queso Fresco. All our produce follows a high-quality control using Galway's A1 cow's Milk.

Established in 2015 in the heart of Galway, the company is focused on the production of fresh cheeses to bring premium produce using with quality Irish milk. We supply retail and wholesale with a Nationwide delivery.

PRODUCER RANGE

- Mozzarella Fior Di latte balls
- Filone - Fior Di latte mozzarella logs
- Ricotta
- Mascarpone cheese
- Grilling Cheese - halloumi
- Queso Fresco
- Retail and wholesale with a Nationwide Delivery.

DISTRIBUTION LISTING

Direct distribution or via DPD
Purchases done directly via email
or phone number.



CONTACT DETAILS

- Address:** Unit 4 Westside Enterprise Center, Bothar le Cheila, Galway H91 FP20
- Email:** general@sabanerocheese.com
- Website:** www.sabanerocheese.com
- Telephone:** 089 441 7266



Sásta Foods Galway

PRODUCERS PROFILE

Sásta (Irish for satisfied) is a range of uniquely handcrafted, fruit infused hot sauces. Déanta le grá in the West Coast of Ireland, we are a local team specialising in the production of small batch sauces. We hope you love Sásta as much as we loved making it for you!

We are gluten free, low calorie and vegan.

PRODUCER RANGE

We currently have three types of small batch hot sauce. Jalapeno & Pineapple, Peach Habanero & Jerk and Scotch Bonnet. They range from mild to medium.

DISTRIBUTION LISTING

Currently we are stocking to a total of 25 shops, mainly in the West of Ireland but a few in other counties. We hope to expand this number greater this year.

Find us at the iconic Galway market every Saturday and Sunday or pick up a bottle in one of our many stockists.

Online: <https://sastafoods.ie/>

CONTACT DETAILS

Address: Western Distributor Road, Galway

Email: info@sastafoods.ie

Website: www.sastafoods.ie

Telephone: 087 775 1743



Sliabh Aughty Honey & Natural Irish Skincare

PRODUCERS PROFILE

At the heart of the Sliabh Aughty mountains within an unspoiled landscape of green meadows, wildflowers, heather, herbs and bog lands, the Leahy family have been beekeepers for more than four generations.

Within this special place in East Galway that is home to a designated conservation area, the Leahy's craft 100% raw, single filtered and unpasteurized honey that retains all its pollens, antibacterial and medicinal properties.

We farm organically to ensure the best quality and great taste in all our products.

PRODUCER RANGE

The combination of the fantastic landscape and flora gives our honey a unique and pure flavour.

Our honey is 100% raw, single filtered and unpasteurized it retains all the pollens, antibacterial and medicinal properties.

100% pot of gold

Our natural skincare products are made from the beeswax from our own hives and other natural organic ingredients. They soften and moisturize. The creams have good healing properties and medicinal values.

Bee tours

Visit our farm for the bee experience.

DISTRIBUTION LISTING

la Rousse foods, direct sales, online

CONTACT DETAILS

Address: Leahy Beekeeping, Clostown, Loughrea, Co. Galway H62PH26

Email: info@leahybeekeeping.com

Website: www.leahybeekeeping.com

Telephone: 083 478 0022



So Doh! Sourdough Renvyle

PRODUCERS PROFILE

Run by Laura O'Donovan. So Doh! is a microbakery specialising in the production of artisan Sourdough breads and treats. The bakery is based in Renvyle, Connemara and has been in operation since 2021. Laura is a sole trader, and bakes twice weekly for local businesses and customers in the surrounding area. Speciality products include a range of Sourdough loaves, Focaccias, Cinnamon and Walnut Swirls, and other artisan treats. Sourdough can be preordered on Instagram/Facebook on @so_doh_sourdough_renvyle or by email on sodohbakery@gmail.com.

PRODUCER RANGE

Artisan sourdough bread and speciality loaves such as Walnut Sourdough, Seeded Rye Sourdough, Fennel Sourdough. A range of Sourdough Focaccia, Sun Dried Tomato and Rosemary, Balsamic Grape and goats' cheese. Sourdough treats including, Cinnamon and Walnut Swirls, Chocolate Chip Cookies with flaky Sea Salt, Cranberry and Orange scones.

DISTRIBUTION LISTING

Customers can order directly through Instagram /Facebook on @so_doh_sourdough_renvyle or at sodohbakery@gmail.com

Products can be found on menus throughout the year in: Steam Coffee House - Clifden, 12 Pins Coffee - Clifden, Kabo Coffee - Letterfrack.

CONTACT DETAILS

Address: Rusheenduff, Renvyle, Co. Galway.

Email: sodohbakery@gmail.com

Telephone: 086 8688125



Solaris Botanicals

PRODUCERS PROFILE

Discover a new way to experience tea!

All our teas and herbal infusions are free from artificial flavourings and other additives.

Our goal is to provide you with unique and delicious blends to bring you on a sensory taste experience for a moment of pause and wellness.

We are passionate about sustainability and preserving the environment, therefore all our teas are organic, with our tea bags and packaging been plastic free and fully biodegradable. Pure from leaf to cup!

PRODUCER RANGE

Loose leaf Tea

Be Better Chakra Range

Solaris Tea Bloom

Hand-stitched, individually wrapped biodegradable silken tea bags.

Pyramid teabags, individually wrapped or naked.

DISTRIBUTION LISTING

Nationally direct and through distributors both in speciality Foodservice and Retail



CONTACT DETAILS

Address: Unit 3 - Ballybane Enterprise Centre, Castlepark Road, Galway H91 RW08

Email: info@solarisbotanicals.com

Website: www.solaristea.com

Telephone: 091 750020



Tasty Choice Catering Ltd

PRODUCERS PROFILE

We have been producing our own Ice Cream since 2018 in Salthill. We have developed a real destination for a quality Ice Cream and Gelato offerings. Producing a premium Gelato & Ice Cream using local milk and cream.

At the Creamery we produce a small batch on site in Salthill with a view to expanding to a bigger production unit to take on more ice cream parlours and offerings, that will include Ice Cream cakes and non-dairy ice creams, sorbets, and superfoods.

PRODUCER RANGE

Up to 40 different flavours of ice cream/gelato are produced annually. Small batch production of Premium Ice creams that are sold mostly through scoop style service in the Ice Cream Parlour. Ice Cream cakes are sold in our display freezer cabinet and we can also cater for bespoke orders.

DISTRIBUTION LISTING

Own Distribution at the moment.

Ice cream sold through own Ice cream parlour and other Ice Cream Parlours



The Creamery Cafe

Accredited Since: December 2020
Address: The Promenade, Salthill, Galway, H91 T866
Sector: Tourism & Hospitality
Website: www.thecreamery.ie



CONTACT DETAILS

Address: The Creamery Café, Salthill, Galway H91 T866
Email: creameryprom@gmail.com
Website: creameryprom@gmail.com
Telephone: (091) 588445



The Bean Tree

PRODUCERS PROFILE

We are a family-owned Vegetarian food company that focuses on plant based, vegan and gluten free complete meals. We use local produce where possible, compostable take-away products and filtered water in all our cooking. In our kitchen we bring together our experience with simple ingredients so we can serve you delicious home-made food that tastes great. You can also buy large containers of our dishes, along with party packs and catering quantities. We have been serving the people of Galway with our famous Pea & Potato Curry and our range of vegetarian food for 25 years.

PRODUCER RANGE

Light Bites:

Rustic Quiche, Leek & Lentil Pastry, Baked Samosa.

Mains:

Pea & Potato Curry, Tarka Dahl, Heavenly Soup, Chickpea Korma, Tandoori Chickpea, Aduki Bean Hotpot, Root Veg & Lentil Stew, Butterbean Casserole, Ratatouille, Cashew nut roast, Leek & Lentil Bake, Aduki Bean Bake, Lasagne, Bean Tree Burger.

Sweet Treats:

Date & Pecan Slice, Coconut Bar, Peanut Butter Fudge Bar, Chocolate Fudge Brownie, Chocolate Vegan Brownie, Almond & Orange Polenta Cake.

DISTRIBUTION LISTING

The Bean Tree Kitchen, Unit 6 Westside Enterprise Centre Westside Galway.

The Galway Market, St Nicholas Galway

The Secret Garden, Sea Road Galway.

Dangan Tea Rooms, Dangan Galway.

CONTACT DETAILS

Address: Unit 6 Westside Enterprise Centre, Westside, Galway H91 H959

Email: info@thebeantree.ie

Website: www.thebeantree.ie

Telephone: 085 721 8969



The Dough Bros

PRODUCERS PROFILE

Founded in 2013 by Galway brothers Eugene and Ronan Greaney, The Dough Bros is an award-winning Neapolitan-style pizzeria on Middle Street, Galway. In 2020 they introduced the concept of their DIY pizza kits, where they shipped their restaurant quality pizzas nationwide. With the success of the kits over the years, they have just opened their brand-new 10,000 sq.ft 'pizza playground' where the kits will be handmade each week. The Dough Bros aim, and mission is to transform Irish home kitchens into Neapolitan pizzerias.

PRODUCER RANGE

The Dough Bros offer 3 different types of pizza kits. Each kit comes with 4 x neapolitan style pizza bases, Dough Bros famous pizza sauce, parmesan, fresh basil and roast garlic dip. The different offerings include the Boujee Margherita kit, the Proper Pepperoni or the Vegan kit. The Boujee Margherita comes with The Dough Bros house pesto and olives. The Proper Pepperoni kit comes with The Wooded Pig Pepperoni and pickled jalapeno. The Vegan kit comes with Violife vegan cheese and green pitted olives. All kits are sold at €44.99 and include nationwide delivery all over Ireland.

DISTRIBUTION LISTING

www.thedoughbros.ie

CONTACT DETAILS

Address: Units 3 & 4, Ballybane Industrial Estate, Galway
Email: info@thedoughbros.ie
Website: www.thedoughbros.ie



The Foods of Atherny

PRODUCERS PROFILE

The Foods of Atherny, a family-run business, is set among the famous rolling Fields of Atherny in the West of Ireland. Our products are all made from original recipes, using only high-quality ingredients. We produce premium clean label products for a healthier lifestyle and all products are FREE FROM artificial colours, flavours, artificial sweeteners, preservatives, GMO and hydrogenated fats. Approved by the Coeliac Society of Ireland, we are Cross Grain registered; with all products produced in a BRC Grade AA accredited facility, and proud of the recognition received having been awarded over 70 Taste Awards in recent years.

PRODUCER RANGE

We produce a range of Gluten Free and/or Vegan Cookies, Cookie Shots (Mini Biscuits), Soda Bread Toasts (Crackers), Cereals, Snack Bars and Cakes for both the retail and Food Service sectors. We also produce Christmas lines and a small wheat baked offering.

DISTRIBUTION LISTING

Tesco, Dunnes Stores, SuperValu, Centra
 Specialty and Independent Stores
www.FoodsOfAtherny.ie



CONTACT DETAILS

Address: Oldcastle, Atherny, Co. Galway, H65DY95
Email: sales@foodsOfAtherny.ie
Website: www.FoodsOfAtherny.ie
Telephone: 091 848 152



The Green Bee

PRODUCERS PROFILE

We are a small family business located in Connemara, producing a range of homemade food and cosmetic products. We run a honeybee apiary from our property in Camus and we produce premium raw wildflower honey such as summer honey, early autumn honey and heather honey. We use our own raw beeswax and raw honey in our range of lip balms and soap. Our cosmetics are made with high quality natural unrefined oils and butters, and they have been safety assessed by an independent laboratory as required by law.

PRODUCER RANGE

Raw wildflower honey, homemade jams, marmalade, chutneys, pickles, cordials, infused vinegars, herbal teas, Goat's milk soap, shampoo bars, hair conditioner bars, lip balms, hand balms, body butter, 100% beeswax candles and more.

DISTRIBUTION LISTING

We sell all our products from our honesty shop outside our home in Camus Oughter. We sell a selection of our jams, marmalade and pickles to An Garrai Glas in Baile na Habhainn in Galway.

Our raspberry jam and marmalade are for sale through Pota Cafe in Baile na hAbhainn.

We sell all of our products through our website www.thegreenbee.ie

CONTACT DETAILS

Address: Furnace Road, Camus Oughter, Co. Galway, H91A66X

Email: Thegreenbeeconnemara@gmail.com

Website: www.thegreenbee.ie

Telephone: 087 153 6389 / 086 030 8097



Treat Café

PRODUCERS PROFILE

Treat cafe group is a renowned family owned, Cafe Restaurant, Catering and Bakery Business in Galway region with it HQ in Claregalway. We operate in 9 locations under our brands “Treat Cafe “, “Treat Catering”, “Healthy & Hearty” (Schools and Colleges) and “Streat” our mobile and container cafes. All our products are produced in house by a team of 80+ including 15 chefs and bakers. Our new production kitchen and bakery facility opened in 2023. We bake all our breads and speciality cakes from this facility and have developed our “Heat & eat” range of ready to go foods.

PRODUCER RANGE

Treat Bakery * (Available in cafes and local SuperValu and Centra outlets)

Treat Brown Bread, Treat Spelt Bread

Range of Scones muffins and assorted treats

Carrot cakes, Lemon drizzle, Apple Pies, Almond Bakewell’s, Red velvet cakes

Treat Bakery Speciality Cakes, Custom Birthday cakes, Special occasion cakes

Range of desserts, e.g., pavlova, cheesecakes, pies

HEAT & EAT

Full range of ready to go meals incl. vegetarian and Vegan, gluten free.

DISTRIBUTION LISTING

Treat Cafes, and Streat Container Knockdoemore,

Supervalu in Claregalway, Lackagh and Oranmore Galway.

Centra in Claregalway and Carnmore Galway.

Order online www.treatcafe.ie

CONTACT DETAILS

Address: 9 The Courtyard, Claregalway, Co. Galway

Email: marketing@treatcafe.ie

Website: www.treatcafe.ie

Telephone: 091 739405 / 086 256 6333



Tribal Foods

PRODUCERS PROFILE

Tribal Foods was founded by Liam and Theresa Heneghan to produce a variety of sauces using fruits and vegetables grown on the family farm in Athenry.

The Heneghan family is the largest glasshouse cultivator in West Ireland and uses traditional farming methods by growing crops in soil. They grow a variety of produce on their farm, including tomatoes, peppers, chilli peppers, aubergines, and cucumbers which they use to make their sauces, resulting in unique and flavourful dishes. They do not use any artificial colours, flavours, or preservatives, and everything is made in small batches on their farm.

PRODUCER RANGE

Chilli Sauces

Chilli Jams

Chilli Dressings

Chutney

Salsa

Honey

Cucumber Pickle

Lemon Viper

Bajan Paste

Tomatoes, peppers, chilli peppers, aubergine, cucumbers, squash, tomatillo, herbs.

DISTRIBUTION LISTING

In house distribution

CONTACT DETAILS

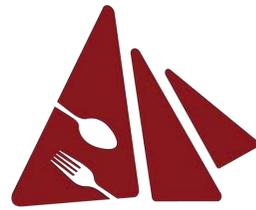
Address: Heneghan's Nurseries, Castlelambert, Athenry, Co. Galway

Email: sales@tribalfoods.ie

Website: www.tribalfoods.ie

Telephone: 086 820 9584

Blas na Gaillimhe A Taste of Galway



Blas na Gaillimhe

A Taste of Galway

Blas na Gaillimhe | A Taste of Galway is a food network and online platform that celebrates Galway's magical hospitality! In addition to showcasing the very best places to eat, drink and stay, our community runs two popular food and drink festivals: 'Blas na Bealtaine' and 'Blas na Samhna'.



Photo Credit: Boyd Challenger

All of our members are dedicated to promoting Galway's talented artisan food producers, as well as highlighting the stunning landscapes from which our exceptional produce is harvested.

Galway has a long tradition of small, family-run farms and fishing communities that embrace sustainability, biodiversity and regenerative agriculture. When this high-quality produce is combined with exceptionally talented chefs - dedicated to providing world-class cuisine, the result is quite simply outstanding!

Galway is one of Europe's most popular destinations for food culture, entertainment, and unique food experiences. Visitors can enjoy some of the finest restaurants in the world, as well as learn from our members about traditional smoking techniques, the craft of distilling, and the incredible art of cheese-making.

Our members champion provenance, seasonality and local heritage, and our month-long festivals are an opportunity to experience everything from fine dining, pop-ups, oyster tastings, farm visits, seafood trails, foraging, beer masterclasses, and wine or juice pairing.

Blas na Gaillimhe is your one-stop-shop to discover everything you need to know about Galway's rich and exciting food scene, so pop over to our website and check out all our amazing members.

CONTACT DETAILS

Email: info@atasteofgalway.com

Website: www.atasteofgalway.com

Instagram: [@blasnagaillimhe](https://www.instagram.com/blasnagaillimhe)

Facebook: [@blasnagaillimhe](https://www.facebook.com/blasnagaillimhe)

**BIA**
INNOVATOR CAMPUS

BIA Innovator Campus

BIA Innovator Campus is a new food innovation and incubator centre located in Athenry, Co Galway. The campus offers start up, micro and small food businesses a range of food specific facilities, supports and services in one central location. The campus is the first of its kind in Ireland and is a National Centre of Excellence for the agri-food industry and was designed specifically with food entrepreneurs in mind.

4 fully kitted-out pay-per-use food grade production units are available for rent by the hour or the day. These co-working units specialise in dairy, meat, seafood and general food production and are perfect for start-ups, micro businesses, trials and new product development. The campus also offers 12 independent “own door” food grade production units for rent. These units come in a range of sizes and are customisable, offering prospective tenants a blank canvas to establish their operations. These units are perfect for use by start-ups and established food companies wishing to scale.

The Campus also boasts an array of facilities and includes:

60-seat auditorium with demonstration space with live feeds to AV system, 14 station Culinary Training Centre for hands on training & learning in culinary arts, 12 hot desks to allow BIA tenants and non-tenants to co-work. Showcase room with ambient and chill storage. Podcast room and a selection of large and small meeting rooms

BIA also provides a powerful mix of technical, innovation, scientific and commercial supports to the food community. BIA has been providing these services since 2022 by a team of 10 people with strong food industry backgrounds, and in-depth experience gleaned from both Ireland and overseas. Two of our food technologists are full time Teagasc employees and have access to expertise from Teagasc in Ashtown and Moorepark.

The BIA team produces and hosts several events and conferences focusing on food & beverage, entrepreneurship, and sustainability on the Campus in Athenry, Co Galway. The campus also facilitates the provision of several education and training events.

CONTACT DETAILS

Address: Mellows Campus, Athenry, Co. Galway H65 R718

Email: hello@biainnovatorcampus.ie

Website: www.biainnovatorcampus.ie

Telephone: 091 373571



BIA
INNOVATOR CAMPUS

BIA Innovator Campus



CONTACT DETAILS

Address: Mellows Campus, Athenry, Co. Galway H65 R718

Email: hello@biainnovatorcampus.ie

Website: www.biainnovatorcampus.ie

Telephone: 091 373571



Rialtas na hÉireann
Government of Ireland


Difig Fiontair Áitiúil
Local Enterprise Office
Gaillimh · Galway

In partnership with



Údaráis Áitiúla Éireann
Local Authorities Ireland