

# Ribbons & Bows

CAKES



2025 CATALOGUE

AUGUST EDITION



## Our treats are your happiness

### FAMILY OWNED

Ribbons and Bows Cakes is a long established, dynamic and growing family owned business with a strong reputation for producing the most amazing gourmet cakes and desserts. Our executive management team has a wealth of commercial and hospitality experience. We have a deep understanding of customer needs and service, providing an outstanding customer experience. We have established long and successful relationships with many well known hospitality and food venues reflecting our ongoing commitment to quality, service and value.

Our team of highly experienced and talented pastry chefs and bakers are very passionate about their craft and our amazing products are inspired by their imagination and created by their exquisite skills.

### HANDMADE GOURMET FRESHNESS

We specialise in handcrafted and freshly made gourmet cakes, desserts and pastries. We are unique in the market with the creativity, variety, appearance and taste of our products.

We use the finest and freshest ingredients available to create products which offer a point of difference and provide a wholesome indulgence.

We have an ongoing commitment to the responsible and sustainable sourcing of ingredients and other production materials where possible.

### OUR CUSTOMERS

Our objective is to make people happy when they see and taste our gourmet treats. We want our customers (and their customers) to fall in love with our cakes and desserts. We have a long history of supplying the hospitality and food market including airline caterers, supermarkets, major retailers, cafes, coffee houses, restaurants, entertainment venues, food service operators and catering groups in Melbourne, Canberra, and Sydney. We work closely with wholesale customers to develop and produce customised cakes in high volumes to suit their menus and venues. We also work with event caterers to create customised desserts such as portion controlled cakes, corporate cupcakes and petit fours for major events and special occasions.

We have an online shop which allows us to showcase our gourmet products to a much wider market, enabling the public (including from overseas) to order our products for delivery directly to homes and businesses throughout Melbourne.

### EXCELLENCE AND INNOVATION

We have invested in state of the art production facilities and equipment which allows us to continue producing handcrafted products of the highest quality at high volumes to support the requirements of a range of customers.

Our expert pastry chefs and bakers are highly creative, skilled and innovative – always refining production techniques and products to create the most amazing classic and contemporary cakes and desserts.

Our ongoing commitment to quality means applying environmentally sustainable production practices.

We continue to build responsible practices into our sourcing and supply chain. Wherever we can, we choose to use ingredients and production methods which help to reduce the impact on our environment. We seek to use energy and water efficient technology and equipment, sustainable packaging and recycling.

### NUTRITION

We recognise the importance of healthy eating and balanced diets. We are on a continuous journey to enhance the nutritional value of our cakes and desserts. We are committed to sourcing free range egg products, farm fresh dairy products and real fruits. We are also committed to avoiding the use of artificial preservatives, flavours and colours and limiting added sugars and sweeteners in our products.

We continue to develop our product range to offer product choices which contribute to people's health, nutrition and wellness. We cater for people with allergies and intolerances so that they too can enjoy our gourmet cakes and desserts. We have proactively worked with experts to develop and offer a selection of products which are vegan (plant based), gluten free (flourless) and Halal certified. We can also produce cakes and desserts made from organic (raw) ingredients for special requests.

### FOOD SAFETY ACCREDITATION

We place the utmost importance on our production processes and systems. We are HACCP certified, meaning that we have the highest level of accreditation for food safety and handling in the industry.

### LEGEND



Flourless (Gluten Free Recipe)



Vegan

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## SINGLE PORTIONS



**Chocolate Mousse** ✓🚫

Indulgently creamy chocolate mousse, finished with a drizzle of dark and white chocolate.



**Chocolate Hazelnut Rocher**

A delicious chocolate hazelnut mousse, finished with rich chocolate ganache and hazelnuts.



**Marz Bar**

Indulgently creamy chocolate mousse with a layer of rich chocolate ganache on a chocolate sponge topped with a dollop of caramel and sprinkled with chocolate flakes.



**Golden Gaytime**

The iconic combination of chocolate ganache, caramel and vanilla mousse on a soft sponge base topped with piped caramel and sprinkling of fine biscuit crumbs.

## SINGLE PORTIONS



**Berry Pistachio**

A colourful trio of creamy pistachio mousse, raspberry mousse and sparkling raspberry glaze on a soft vanilla sponge base topped with pistachio crunch.



**Mango Peach**

Silky smooth vanilla cream swirled with mango puree and peach pieces, finished with peach slices in a sparkling mango glaze.



**Black Forest**

A classic black forest cake combining layers of chocolate sponge and vanilla cream with maraschino cherry filling and chocolate flakes.



**Oreo Biscuit**

Smooth vanilla cream swirled with Oreo biscuit pieces and decorated with a cream rosette and an Oreo biscuit.

## SINGLE PORTIONS



**New York** 🍷

A traditional baked flourless New York style creamy cheesecake made with Neufchâtel cream cheese, and dusted with snow sugar.



**Lemon** 🍷

Baked flourless tangy lemon flavoured cheesecake made with Neufchâtel cream cheese and finished with lemon curd and piped cream cheese.



**Caramel Macadamia** 🍷

Setting the trend with a baked flourless caramel flavoured cheesecake on a fine chocolate biscuit base garnished with a caramel drizzle and roasted macadamia nuts.



**Raspberry or Mixed Berry** 🍷

Baked flourless creamy cheesecake made with Neufchâtel cream cheese, finished with a raspberry or mixed berry compote.



## SINGLE PORTIONS



**Passionfruit** 🚫

An irresistible baked flourless cheesecake made with Neufchâtel cream cheese and decorated with passionfruit glaze and white chocolate curls.



**Chocolate** 🚫

An eye-catching baked flourless chocolate cheesecake on a fine chocolate biscuit base, finished with a chocolate ganache drizzle and chocolate cream rosette.



**Lemon Syrup** ✓ 🚫

A tantalising vegan and flourless syrupy lemon cake finished with a dollop of cream and toasted coconut flakes.



**Choc Raspberry Fudge** ✓ 🚫

A marvelously moreish vegan and flourless fudgy chocolate cake with a raspberry jam topping.



## SINGLE PORTIONS



**Carrot** 🚫

A moist flourless carrot cake with freshly grated carrots topped with cream cheese frosting and a medley of dried fruits and nuts.



**Chocolate** 🚫

A delectable flourless chocolate cake finished with chocolate curls on a chocolate ganache with a dusting of snow sugar.



**Orange** 🚫

A moist flourless orange cake topped with roasted almond flakes and shredded coconut.



**Pear** 🚫

A flourless cinnamon spiced cake studded with pear pieces and pistachios and decorated with cream cheese frosting and sliced pears.

## SINGLE PORTIONS



**Matcha Strawberry** 

Layers of Joconde sponge, luscious matcha mousse, a central layer of strawberry jelly, complemented by strawberry mousse with fresh strawberries, topped with a decorative buttercream finish.



**Tropical Bliss**

Delicate vanilla sponge cake, beautifully layered with summer fruits and a light passionfruit cream. Finished with passionfruit glaze and toasted coconut.



**Raspberry Pistachio**

A moist raspberry infused cake with a clear glazed top and finished with raspberry compote and crushed pistachios.



**Sticky Date Pudding**

Timeless sticky date pudding with a self saucing piped caramel topping. Warm it up and watch the caramel melt over the pudding.

## SINGLE PORTIONS



**Passionfruit Puff**

Light and moist vanilla sponge filled with smooth custard cream, passionfruit jam centre and glazed with passionfruit fondant.



**Strawberry Puff**

Light and moist vanilla sponge filled with smooth custard cream, strawberry jam centre and glazed with strawberry fondant and white chocolate drizzle.



**Red Velvet**

The ultimate indulgence of moist red velvet mud cake and smooth cream cheese.



**Tiramisu**

Espresso dipped sponge filled with mascarpone cream cheese and a dusting of cocoa powder.



## SINGLE PORTIONS



### Biscoff Cake

Layers of biscoff cream, sponge cake, and white chocolate mousse, with a thin layer of biscoff spread between each. Set on a crumbled biscuit base and topped with a chunky biscoff crumble.



### Chocolate Lava

Rich and moist chocolate cake with a soft molten chocolate centre. Warm it up and watch the gooey chocolate ooze out of the middle!



### Biscoff Dome

Coffee mousse filled shortbread tart, with a Biscoff mousse dome, and topped with Biscoff spread, white chocolate drizzle, and a Biscoff cookie.



### Choc Hazelnut Dome

A delicious chocolate hazelnut mousse, encased in milk chocolate and hazelnut pieces sitting on a layer of frangipane inside a ganache lined tart.



## SINGLE PORTIONS



**Mango Passionfruit Dome**

A spectacular passionfruit flavoured mousse dome coated with a mango mirror glaze and decorated with toasted shredded coconut.



**Strawberry Dome**

A mouth watering creamy strawberry mousse dome coated with a sparkling strawberry mirror glaze and a sprinkling of white chocolate flakes.



**Pistachio Cherry Dome**

A delightful pistachio flavoured mousse with a vibrant cherry jelly centre, elegantly finished with a glossy pistachio glaze and pistachio crumble.

## SINGLE TARTS



### Salted Caramel Peanut Bar

A decadent tart filled with roasted peanuts and a generous layer of salted caramel. Decorated with a smooth velvety blend of dark and milk chocolate ganache and a hand crafted chocolate stick.



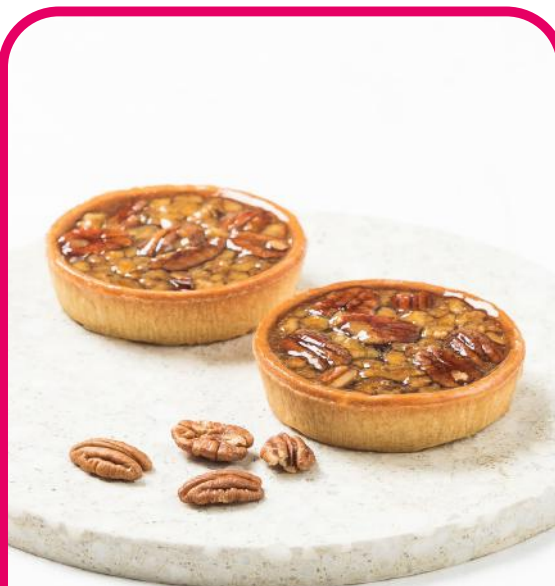
### Apple Raspberry Crumble

An apple and raspberry custard filling decorated with golden crumble baked in a small crispy butter shortbread tart.



### Choc Caramel

Golden butter shortbread tart filled with creamy caramel and chocolate ganache and decorated with piped caramel sauce and chocolate flakes.



### Pecan Walnut

Delicious combination of pecan and walnut filling baked in a crispy butter shortbread tart and finished with a clear glaze.

## SINGLE TARTS



**Lemon**

A small, crisp golden butter shortbread tart filled with tangy lemon curd finished with a caramelised top.



**Lemon Meringue**

Classic lemon curd baked into a small golden butter shortbread tart and topped with a peak of light and fluffy torched meringue.



**Fruit**

A golden shortbread tart filled with smooth creamy custard and delicious glazed seasonal fruits.



**Strawberry**

A golden shortbread tart filled with smooth creamy custard and glazed fresh strawberry slices.



## SLICES



**Vanilla Slices**

Our signature creamy custard vanilla slice finished in either white fondant, or dusted icing sugar.



**Vegan & Flourless**  

A selection of vegan and flourless slices - chocolate bounty, peanut butter brownie, chocolate mint, and fruit & nut bar.



**Classic Slices**

A selection of classic slices - apple crumble (gf/v), hedgehog, caramel (gf), brownie, lemon and cherry (gf).



## BAKED TREATS



**Neon Cupcakes**

Delicious moist vanilla cupcakes beautifully decorated with neon coloured buttercream icing for a colourful treat.



**Cannoli**

Crispy pastry shells, lined with dark chocolate, filled with chocolate and vanilla custard and lightly dusted with snow sugar.



**Eclairs**

Decadent French style eclairs with choux pastry filled with vanilla cream, finished with a chocolate coating.



**Friands** 

Delightfully moist flourless friands flavoured with either raspberry or blueberry.

## BAKED TREATS



**Muffins**

A variety of texas muffins in tantalising flavours - apple crumble; biscoff; blueberry; double choc chip; orange poppy seed; pineapple coconut; and raspberry white chocolate.



**Croissants**

Traditional style puffy croissants filled with almond or chocolate



**Lamingtons**

Delicious strawberry or chocolate dipped moist sponge filled with a layer of raspberry jam and smothered in shredded coconut.



**Biscuits & Cookies**

Anzac Biscuits, White Chocolate & Macadamia, Triple Choc Fudge, Smartie Cookies, YoYo Biscuits, and Gingerbread Men



## SWEET LOAVES

### Traditional Sweet Loaves



**Banana Bread**

A traditional moist and sweet banana bread loaf infused with a generous serving of fresh banana.



**Frosted Carrot Loaf**

A moist and sweet bread loaf infused with carrot, topped with cream cheese frosting and walnut pieces.

### Flourless Loaves



**Flourless Apple Strawberry Loaf** 

A tasty flourless bread loaf filled with nourishing apple and strawberry pieces.



**Flourless Banana Blueberry Loaf** 

A wholesome flourless bread loaf with banana and blueberry filling.

## SHARING CAKES



**Baked New York Cheesecake** 🚫

Traditionally baked flourless smooth and creamy cheesecake made with premium Neufchâtel cream cheese and finished in the classic New York style with snow sugar.



**Caramel Macadamia** 🚫

A baked flourless caramel flavoured cheesecake on a fine chocolate biscuit base garnished with a caramel drizzle and roasted macadamia crumble.



**Lemon** 🚫

An irresistible baked flourless tangy lemon cheesecake made with Neufchâtel cream cheese and decorated with lemon curd and piped cream cheese.



## SHARING CAKES



**Mixed Berry** 🚫

Baked flourless vanilla cheesecake made with premium Neufchâtel cream cheese finished with a compote of blackberry, blueberry, and strawberry.



**Raspberry** 🚫

A baked flourless creamy cheesecake made with premium Neufchâtel cream cheese decorated with raspberry compote.



**Flourless Carrot** 🚫

Moist flourless carrot cake with freshly grated carrots, coated with cream cheese frosting decorated with a medley of dried fruits and nuts, and a crunchy walnut wrap.



**Flourless Pear** 🚫

A flourless cinnamon spiced flourless cake studded with pear pieces and pistachios and decorated with cream cheese frosting, diced pears and pistachio wrap.

## SHARING CAKES



**Black Forest**

A classic European rich and moist chocolate sponge cake layered with vanilla cream, cherry jam and brandy syrup decorated with maraschino cherries on cream rosettes.



**Vanilla Berry**

A light vanilla sponge cake layered with cream, custard and mixed berry jam contained in a white chocolate wrap. Topped with dark chocolate flakes and a boarder of fresh cream and strawberry slices.



**Oreo Biscuit**

Smooth vanilla cream swirled with Oreo biscuit pieces on a moist chocolate mud base and finished with chocolate ganache and Oreo biscuits.



**Tiramisu**

Traditional Italian dessert with layers of mascarpone cream and espresso dipped sponge finger biscuits complemented with chocolate shavings and a cream border with a dusting of cocoa powder.



## SHARING CAKES



**Death by Chocolate**

Chocolate lovers rejoice with our popular decadent chocolate mud cake covered in dripping chocolate ganache and shavings.



**Marz Bar**

Our signature chocolate mud cake layered with chocolate mousse and caramel and finished with smooth chocolate ganache and a piped chocolate and caramel border.



**Choc Hazelnut Rocher**

A delicious chocolate cake with hazelnut cremeux smothered in smooth chocolate ganache with hazelnut rocher pieces and a dusting of cocoa powder.



**Chocolate Raspberry**

Layers of creamy raspberry flavoured mousse in a rich chocolate mud cake decorated with piped raspberry mousse and jam drizzle.

## SHARING CAKES



### Red Velvet

A soft, creamy red velvet mud cake with smooth Neufchâtel cream cheese, finished with cream cheese piping and sprinkled with red velvet crumble.



### Chocolate Biscoff

Indulge in layers of chocolate fudge cake and Biscoff mousse, finished with more Biscoff. Crowned with rosettes, piped mousse and a biscuit. A vegan-friendly masterpiece!



### Vanilla Roulade

Soft vanilla sponge filled and rolled with custard, cream and fresh strawberries. Garnished with hand crafted chocolate curls, cream and strawberries.



## CATERING & EVENTS



**Chocolate Plaque  
& Edible Image**

Create a personalised message on a cake with a chocolate plaque and white chocolate writing or an edible image on icing paper - perfect for any business, social or other celebration event.



**Petit Fours**

A delightful random mix of 6 flavours in a box. Flourless carrot, flourless orange, flourless choc, Biscoff cheesecake, Tim Tam cheesecake, red velvet, Oreo puff, white chocolate mud, chocolate pistachio mousse, chocolate hazelnut mousse, chocolate raspberry "mushroom", blueberry and rose muffin.

## CATERING SLABS



**Carrot Cake**

A moist carrot cake decorated with cream cheese frosting and a medley of fruits and walnuts.



**Flourless Orange** 

A moist flourless glazed orange cake with a sprinkling of toasted almond flakes.



**Death by Chocolate**

A classic indulgence of chocolate mud cake coated with dark chocolate ganache and chocolate shavings.



**Choc Walnut Brownie**

Classic fudgy chocolate brownie with walnut pieces and lightly dusted with icing sugar.



## CATERING SLABS



**New York Cheesecake** 

A baked New York style creamy cheesecake made with Neufchâtel cream cheese and lightly dusted with snow sugar.



**Pear & Hazelnut Cake**

A beautifully spiced cake with cinnamon, studded with pear pieces and crunchy hazelnuts.



**Red Velvet**

A classically indulgent red velvet mud cake topped with smooth cream cheese and finished with a layer of red velvet crumb.



**Toblerone Cheesecake** 

Flourless baked chocolate cheesecake with a chocolate biscuit base and decorated with chocolate ganache and almond flakes.



## CATERING SLABS



**Apple Crumble** ✓ ✕

A moist cake layered with spiced apple pieces and topped with golden crunchy crumble.



**Marz**

A tantalising chocolate cake layered with chocolate mousse and rich caramel, with a decadent choc caramel marble finish.



**Sticky Date Pudding**

Rich and moist sticky date pudding finished with a caramel sauce.



**Tiramisu**

Classic tiramisu with espresso dipped sponge finger biscuits topped with a light dusting of cocoa.

# ALLERGEN MATRIX

# ALLERGEN MATRIX

CODE	Discription PRODUCT	Allergen (✓ Denotes which allergens are contained in each product)						
		Eggs	Dairy	Gluten	Soy	Tree nuts	Peanuts	Sulphites
Bakery								
BLBan	Banana Bread	✓	✓	✓				
BLFAS	Flourless Loaf - apple strawberry	✓						
BLFBB	Flourless Loaf - banana blueberry	✓						
CrAlb	Croissant - almond - Box (6)	✓	✓	✓	✓	almond		
CrChB	Croissant - chocolate - Box (6)	✓	✓	✓	✓	almond		
FCLcarrot	Frosted Carrot Loaf	✓	✓	✓	✓	walnuts		
FrBlue	Friand - Blueberry - Box (6)	✓			✓	almond		
FrRasp	Friand - Raspberry - Box (6)	✓			✓	almond		
Individual cakes								
CANB	Cannoli brown and white - Box (6)	✓	✓	✓	✓			
CUPNeo	Cupcakes - NEON - Box (6)	✓	✓	✓	✓			
EclChoc	Eclairs - chocolate - Box (6)	✓		✓	✓			
ILCHb	Lamington - CHOCOLATE - Box (6)	✓	✓	✓				✓
ILSb	Lamington - STRAWBERRY - Box (6)	✓	✓	✓				✓
IndBFC	Ind BLACKFOREST Cake - Box (6)	✓	✓	✓	✓			
IndBISCC	Ind Biscoff Cake - Box (6)	✓	✓	✓	✓			
IndBISCD	Ind DOME - Biscoff - Box (6)	✓	✓	✓	✓			
IndBPM	Ind mousse - Berry Pistachio - Box (6)	✓	✓	✓	✓	pistachio		
IndCARMAC	Ind baked cheesecake - CARAMEL MACADAMIA - Box (6)	✓	✓		✓	macadamia		✓
IndCHOCM	Ind mousse - CHOCOLATE - Box (6)				✓			✓
IndCHRC	Ind Chocolate Hazelnut ROCHER Cake - Box (6)	✓	✓	✓	✓	hazelnuts		
IndFCab	Ind Flourless - CARROT Cake - Box (6)	✓	✓		✓	almond, walnut		✓
IndFCHb	Ind Flourless - CHOC - Box (6) (Cont. Almonds)	✓	✓		✓	almond		
IndFOALC	Ind Flourless - ORANGE Almond & Coconut - Box (6)	✓	✓		✓	almond		
IndFPEb	Ind Flourless - PEAR Cinnamon Pistachio - Box (6)	✓	✓		✓	almond, pistachio		
IndGGT	Ind Golden Gaytime - Box (6)	✓	✓	✓	✓			
IndHZLD	Ind DOME - Chocolate Hazelnut - Box (6)	✓	✓	✓	✓	hazelnuts, almonds		
IndLava	Ind LAVA: Chocolate Cake - Box (6)		✓	✓				
IndLCCb	Ind baked cheesecake - LEMON - Box (6)	✓	✓		✓			✓
IndMBb	Ind mousse - MARZ Bar - Box (6)	✓	✓	✓	✓			
IndMBCCb	Ind baked cheesecake - MIXED BERRY - Box (6)	✓	✓		✓			✓
IndMPD	Ind DOME - Mango Passionfruit - Box (6)	✓	✓	✓	✓			✓
IndMPM	Ind Mango and Peach - Box (6)	✓	✓	✓	✓			
IndMSCS	Ind Matcha and Strawberry Cake Slice - Box (6)	✓	✓		✓	almond		
IndNYCCb	Ind baked cheesecake - NEW YORK - Box (6)	✓	✓		✓			✓
IndOrBC	Ind OREO Biscuit Cake - box (6)	✓	✓	✓	✓			
IndPCD	Ind DOME - Pistachio Cherry Dome - Box (6)	✓	✓	✓	✓	pistachio, almonds		



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CODE	PRODUCT	Eggs	Dairy	Gluten	Soy	Tree nuts	Peanuts	Sulphites
IndPFCCb	Ind baked cheesecake - PASSIONFRUIT - Box (6)	✓	✓		✓			✓
IndRASPB	Ind RASPBERRY PISTACHIO - Box (6)	✓	✓	✓		pistachio		
IndRCCb	Ind baked cheesecake - RASPBERRY - Box (6)	✓	✓		✓			✓
INDRV	Ind Red Velvet - Box (6)	✓	✓	✓				
INDSD	Ind DOME - Strawberry - Box (6)	✓	✓	✓	✓			
IndSDPb	Ind STICKY DATE Pudding - Box (6)	✓	✓	✓	✓			
IndTIRb	Ind TIRAMISU - Box (6)	✓	✓	✓	✓			
INDTOBCC	Ind baked cheesecake - TOBLERONE - Box (6)	✓	✓		✓			✓
INDTROP	Ind Tropical Bliss - Box (6)	✓	✓	✓				
INDVCHR	Ind Vegan Chocolate Raspberry Fudge Square - Box (6)				✓	almonds		
INDVCM	Ind Vegan Choc Mousse - Box (6)				✓			
INDVLEM	Ind Vegan Lemon Syrup Cake Square - Box (6)				✓	almonds		✓
IPufPass	Ind Puff PASSIONFRUIT - Box (6)	✓	✓	✓				
IPufStb	Ind Puff STRAWBERRY - Box (6)	✓	✓	✓				
Slices								
SLZAC	Slice - Apple Crumble (Flourless) - Box (6)				✓			✓
SLZBW	Slice - Brownie Walnut - Box (6)	✓	✓	✓	✓	almond, walnut		
SLZCb	Slice - Caramel - Box (6) (Flourless)	✓	✓		✓			✓
SLZCHR	Slice - Cherry - Box (6) (Flourless)		✓		✓			✓
SLZHb	Slice - Hedgehog Box (6)	✓	✓	✓	✓			✓
SLZLb	Slice - Lemon - Box (6)	✓	✓	✓	✓			✓
SLZVCB	Vegan Choc Bounty Slice - box (6)							✓
SLZVCM	Vegan Choc Mint Slice - box (6)							✓
SLZVFNb	Vegan Fruit and Nut Bar - box (6)							✓
SLZVPCB	Vegan Peanut Butter Choc Slice - box (6)					almond, pistachio		✓
VANDSb	Vanilla sl - icing sugar - small - Box (6)		✓	✓	✓		✓	
VANFSb	Vanilla sl - fondant - small - Box (6)		✓	✓	✓			
VDSLb	Vanilla Slice SLAB - Icing (box 25)		✓	✓	✓			
VFSLb	Vanilla Slice SLAB - Fondant (box 25)		✓	✓	✓			
Tarts								
T3.5ARC	3.5" Apple Raspberry Crumble Tart - Box (6)	✓	✓	✓	✓			
T3.5CHCA	3.5" Choc Caramel Tart - Box (6)	✓	✓	✓	✓			
T3.5FRT	3.5" Fruit Tart - Box (6)	✓	✓	✓	✓			
T3.5LMT	3.5" Lemon Meringue Tart - Box (6)	✓	✓	✓				
T3.5LT	3.5" Lemon Tart - Box (6)	✓	✓	✓				
T3.5PCT	3.5" Pecan Tart - Box (6)	✓	✓	✓	✓	pecan, walnuts		
T3.5STR	3.5" Strawberry Tart - Box (6)	✓	✓	✓	✓			
INDSCPB	Ind Salted Caramel Peanut Bar - Box (6)	✓	✓	✓	✓		✓	

# ALLERGEN MATRIX

Discription		Allergen (✓ Denotes which allergens are contained in each product)						
CODE	PRODUCT	Eggs	Dairy	Gluten	Soy	Tree nuts	Peanuts	Sulphites
Muffins								
MACb	Muffin - Apple Crumble - Box (6)	✓	✓	✓	✓			
MBLb	Muffin - Blueberry - Box (6)	✓	✓	✓				
MBCh	Muffin - Biscoff - Box (6)	✓	✓	✓	✓			
MDCb	Muffin - Double Choc Chip - Box (6)	✓	✓	✓	✓			
MOPsb	Muffin - Orange Poppy Seed - Box (6)	✓	✓	✓				
MPAC	Muffin - Pineapple Coconut - Box (6)	✓	✓	✓				
MWfb	Muffin - Raspberry White Choc - Box (6)	✓	✓	✓	✓			
Petit Four	Petit Four Gourmet - Mixed - Box (12)							
PFBBC	Petit four - Blueberry Cake	✓	✓	✓	✓			
PFBCC	Petit four - Biscoff Cheesecake	✓	✓	✓	✓			
PFCHEMC	Petit four - Chocolate Hazelnut Mousse Cup		✓		✓	hazelnuts		
PFCPMC	Petit four - Chocolate Pistachio Mousse Cup		✓		✓	pistachio		
PFCRBM	Petit four - Chocolate Raspberry Mushroom	✓	✓	✓	✓			
PFFC	Petit four - Flourless Chocolate	✓	✓		✓	almonds		
PFFLC	Petit four - Flourless Carrot	✓	✓		✓	almonds		
PFFOCCR	Petit four - Flourless Orange Cake round	✓	✓		✓	almonds		
PFMOP	Petit four - Mini Oreo Puff	✓	✓	✓	✓			
PFVR	Petit four - Red Velvet Round	✓	✓	✓	✓			
PFTTCC	Petit Four - Tim Tam Cheesecake	✓	✓	✓	✓			
PFWCM	Petit four - White Chocolate Mud	✓	✓	✓	✓			
Large Cakes	Product							
L10CMCC	10" Baked Cheesecake - Caramel Macadamia	✓	✓		✓	Macadamia		✓
L10LCC	10" Baked Cheesecake - Lemon	✓	✓		✓			✓
L10MBCC	10" Baked Cheesecake - Mixed Berry	✓	✓		✓			✓
L10NYCC	10" Baked Cheesecake - New York	✓	✓		✓			✓
L10RCC	10" Baked Cheesecake - Raspberry	✓	✓		✓			✓
L10BF	10" Black forest (Not Halal)	✓	✓	✓	✓			
L10BIS	10" Chocolate Biscoff			✓	✓			
L10CHR	10" Chocolate Hazelnut Rocher	✓	✓	✓	✓	Hazelnuts		
L10CR	10" Chocolate Raspberry	✓	✓	✓	✓			
L10DBC	10" Death by Chocolate	✓	✓	✓	✓			
L10FCA	10" Flourless Carrot Cake	✓	✓		✓	Walnuts, Almonds		✓
L10FPCP	10" Flourless Pear Cinnamon Pistachio	✓	✓		✓	Almonds, pistachio		
L10MB	10" Marz Bar	✓	✓	✓	✓			
L10ORBIS	10" Oreo Biscuit	✓	✓	✓	✓			
L10RVC	10" Red Velvet	✓	✓	✓	✓			
L10TIR	10" Tiramisu	✓	✓	✓	✓			

# ALLERGEN MATRIX

Discription		Allergen (✓ Denotes which allergens are contained in each product)						
CODE	PRODUCT	Eggs	Dairy	Gluten	Soy	Tree nuts	Peanuts	Sulphites
L10VBG	10" Vanilla Berry Gateau	✓	✓	✓	✓			
L16VSR	16" Roulade - Vanilla Strawberry	✓	✓	✓	✓			
L6NYCC	6" Baked New York Cheesecake	✓	✓		✓			✓
L6BF	6" Black Forest Cake (Not Halal)	✓	✓	✓	✓			
L6CC	6" Cookies and Cream	✓	✓	✓	✓			
L6DBC	6" Death by Chocolate	✓	✓	✓	✓			
L6FPC	6" Flourless Pear Cinnamon & Pistachio	✓	✓		✓	Almonds, pistachio		
L6MB	6" Marz Cake	✓	✓	✓	✓			
L6RV	6" Red Velvet	✓	✓	✓	✓			
L6VBG	6" Vanilla Berry Gateau	✓	✓	✓	✓			
L8LMT	8" Lemon Meringue Tart	✓	✓	✓				
L8LT	8" Lemon Tart	✓	✓	✓				
L15SSAC	Slab - Apple Crumble (Flourless)				✓			✓
L15SCARC	Slab - Carrot Cake	✓	✓	✓	✓	Walnuts		✓
L15SWB	Slab - Chocolate Walnut Brownie	✓	✓	✓	✓	Walnuts, Almonds		
L15SDBC	Slab - Death by Chocolate	✓	✓	✓	✓			
L15SFO	Slab - Flourless Orange Cake	✓	✓			Almonds		
L15SMBC	Slab - Marz Bar	✓	✓	✓	✓			
L15SNYCC	Slab - New York Cheesecake	✓	✓		✓			✓
L15SPWC	Slab - Pear & Hazelnut Cake	✓	✓	✓	✓	Hazelnuts		
L15SRV	Slab - Red Velvet	✓	✓	✓	✓			
L15SDP	Slab - Sticky Date Pudding	✓	✓	✓				
L15STBCC	Slab - Tobierrone Cheesecake	✓	✓		✓	Almonds		
L15STIR	Slab - Tiramisu	✓	✓	✓				

Our products DO NOT contain any of the following allergens: Lupins, Sesame Seeds, Crustaceans, Fish



# HOW TO ORDER WHOLESALE

## PLACING AN ORDER

**By Ordermentum** – our online ordering app (if you are already using this for other suppliers, you can access our platform, otherwise please contact our office for access).

This is a quick and easy ordering method using your mobile device at any time and we encourage our wholesale customers to use it.

**By email** – [sales@ribbonsandbowscakes.com.au](mailto:sales@ribbonsandbowscakes.com.au)

**By phone** – (03) 9482 5888. ext 2

Orders can be left on our answering service and confirmation can be requested via call back or email.

## CUT-OFF TIMES AND MINIMUM ORDERS

Orders must be placed no later than 2:30pm AEST for next business day delivery or 5pm AEST Friday for following Monday delivery. Our office is closed on Saturdays, Sundays and all public holidays. Minimum metro order for free delivery is AUD\$130 plus GST. Orders under the minimum amount will be subject to a AUD\$20 plus GST delivery fee.

Our single portion cakes, slices, tarts, baked treats and muffins are available in multiples of six units.

## RECEIPT OF GOODS & RETURNS

Invoices are provided by email. Drivers will have an electronic delivery slip to be signed.

Please check your orders on arrival to ensure they are correct and there are no damages. When you have checked and verified your order, please sign the delivery driver's mobile tracking device (noting any issues). It is important that you provide your signature electronically as this will be our proof of delivery.

Any claims for damaged products, incorrect products or products you are less than completely satisfied with are to be made within 24 hours of receipt by emailing any images of the issues so that we can arrange replacement products or a credit.

## PRICING AND PAYMENT

Prices are subject to change without notice.

We accept payments for orders by credit card, direct credit or direct debit in advance of delivery, unless credit terms have been pre-approved by management.

Ordermentum orders can be paid via the app using direct debit or credit card (including Amex).

We do not accept payment by cash or cheques.

## PRODUCT SIZES

**Round single** portion cakes are in the range of 3in (7.62cm) to 4in (10.16cm) in diameter.

**Square single** portion cake are 6.5cm x 6.5cm.

**Rectangle** cakes and slices are 9cm x 4cm.

**Sharing cakes** are available in 10in (25.4cm) (12 standard slices)

**Tarts** are available in 3.5in (8.89cm) in diameter.

**Loaves** are approximately 2kgs in weight (12-14 standard slices).

**Catering slab** cakes are approximately :

Uncut: 30x40cm

30 portions (5x8cm)

48 portions (5x5cm)

80 portions (5x3cm)

These must be ordered with 3 business days notice.

## PRODUCT STORAGE & SHELF LIFE

Upon receipt, all our cakes must be kept refrigerated at below 5 degrees Celsius. Muffins and firm slices can be stored at room temperature (and refrigerated overnight). Sweet loaves, without cream cheese frosting, may be sliced, wrapped and kept at room temperature.

Our products have the following recommended refrigerated shelf lives stored at below 5 degrees Celsius:

- Single portion cakes, tarts, cupcakes and baked treats: 6 days (except for cream and fruit based products: 4 days)
- Slices: 14 days (except for vanilla slices: 5 days)
- Sharing cakes: 6 days, or 4 days fresh cream cakes
- Muffins and sweet bread loaves: 6 days
- Catering: 6 days

Most of our products can be frozen upon delivery (except vanilla slice and products with fresh fruit) and remain frozen for up to 4 weeks, unless specific product shelf life testing determines a longer frozen shelf life.

## ALLERGENS

Some of our products are made with gluten free (flourless) or nut free recipes. These products are made in the same factory as products which contain these ingredients. Therefore, traces of flour (wheat) and nuts (peanuts and tree nuts) may be found in products made without flour or nuts. Whilst we take all reasonable care to follow strict guidelines in making flourless and nut free products, cross contamination from products that contain flour and nuts may occur. Refer to our allergen matrix for details.

## RIBBONS AND BOWS CAKES

[Sales@ribbonsandbowscakes.com.au](mailto:Sales@ribbonsandbowscakes.com.au) | 03 9482 5888 | [www.ribbonsandbowscakes.com.au](http://www.ribbonsandbowscakes.com.au)





*Ribbons & Bows*  
CAKES

[WWW.RIBBONSANDBOWSCAKES.COM.AU](http://WWW.RIBBONSANDBOWSCAKES.COM.AU)

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