

BULA BAKES ALLERGEN, INGREDIENT & FOOD SAFETY GUIDE



www.bulabakes.com



ALLERGEN INFORMATION

At Bula Bakes, we take food safety and transparency seriously. Our products are handcrafted with high-quality ingredients; however, they are prepared in a kitchen that handles common allergens.

Common Allergens Present:

-  **Gluten** (wheat flour in various products)
-  **Dairy** (butter, milk, cream, white/dark chocolate)
-  **Eggs** (used in a few baked goods)
-  **Nuts** (pistachios in scones, potential cross-contact)
-  **Soy** (may be present in chocolate or other ingredients)

⚠️ Cross-Contamination Disclaimer: While we take every precaution to prevent cross-contact, our kitchen is not an allergen-free facility. If you have a severe allergy, please exercise caution when consuming our products.



INGREDIENT INFORMATION

We use premium, carefully selected ingredients to craft our scones, lamingtons, and dessert cups. Some key ingredient highlights include:

-  *Real butter* for rich flavor
-  *Organic fruit* in select flavours
-  All products are made with *Canadian ingredients*

Dietary Labels:

- **Vegetarian-friendly** (all scones, lamingtons, and dessert cups contain dairy)
- **Nut-free options** available (please inquire for details)
- **Egg-Free Options:** While all scones are traditionally brushed with an egg wash before baking, we're happy to accommodate egg-free requests—just let us know in advance!
- **Halal-Friendly Options:** We can adjust ingredients, such as using alcohol-free vanilla extract, to ensure our products align with halal-friendly preferences. Please reach out for special requests.



To maintain freshness and quality, follow these storage instructions:

- Store at **room temperature** in an airtight container for **1-2 days**.
- Refrigerate for up to **5 days** for extended freshness.
- Freeze for up to **3 months** (wrap individually for best results).
- **Reheating:** Warm scones in the oven at **300°F (150°C) for 5-10 minutes** for a fresh-baked taste.

S C O N E S



To maintain freshness and quality, follow these storage instructions:

- Keep **refrigerated** at or below 4°C (40°F) and consume within **3-4 days**.
- Freezing is **not recommended** as it may alter texture.

DESSERT CUPS



To maintain freshness and quality, follow these storage instructions:

- **For varieties without whipped cream:** Store in an airtight container at **room temperature for 1-2 days**. For longer storage, refrigerate for up to 1 week.
- **For varieties with whipped cream:** Keep **refrigerated** at or below 4°C (40°F) and consume within 3-4 days.
- Freeze for up to **2 months** (wrap well to prevent freezer burn).
- **Serving Tip:** Allow refrigerated or frozen Lamingtons to return to room temperature before eating for the best texture.

LAMINGTONS



FOOD SAFETY NOTES

General Notes

- Best enjoyed fresh! Consume within recommended storage times.
- If freezing, allow to thaw completely before reheating or serving.
- Products are made without artificial preservatives, so proper storage is key to maintaining freshness.

Important Disclaimers

- Prepared in a kitchen not subject to regular inspection.
- All items are not for resale.



THANK YOU!

We appreciate your support and look forward to sharing our handcrafted treats with you! 🍷

For any questions or special requests, feel free to contact us.



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