

NIAGARA
food company™



Wholesale Catalogue | 2024

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Niagara Food Company is a retail and wholesale bakery, and a boutique grocery located in the bountiful Greenbelt of Niagara, Ontario.

Since opening our doors in 2010, my team and I have passionately obsessed over every pie, meal and morsel that has left our kitchen. All of our products are crafted with our loved ones in mind, made with quality ingredients, and our commitment to supporting local farmers, shines through in every bite.

We are a women-owned and led establishment, committed to crafting not only delicious foods but also fostering a sense of belonging and support within our community. We believe in the goodness of locally sourced ingredients, partnering with local Ontario farmers whose bounty inspires the very products we create.

CONTACT US

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Wholesale Catalogue 2024

frozen | 9" pies bake-from-frozen

THESE PRODUCTS ARE FROZEN AND RAW.

Our line of bake- from- frozen pies is our top selling product, and for good reason! These pies come in 9" sizes and are convenient for quick and easy baking in grocery stores, bakeries, cafés or any other food service application. Control your daily waste by baking in small batches or as needed, with the added bonus of the enticing smell drawing in your customers.

PACKAGING:

- Our Bake-From-Frozen Pies are packed in cases of 8.
- We only accept orders for full cases of this product.
- Pies are packaged in an unbranded kraft box with a window measuring 9x9x2.5 inches.
- Pie boxes can be easily customized by adding your own label or stamp onto the box.

HANDLING:

- Our frozen pies are best baked and consumed within 3 months from the production date.
- For storage, the pies should be kept frozen at or below 0°F (-18°C).
- Keep pies frozen until ready to bake.

BAKING:

- When you're ready to bake, allow the pie to thaw for only 10-30 minutes prior to baking. Thawing for longer periods may result in a soggy crust or crumble topping.
- Bake for 55 to 70 minutes at 350°F in a conventional oven or 325°F in a convection oven on low fan.
- To ensure even baking for crumble topped pies, gently fluff the crumble with a fork before placing it in the oven.
- For pastry topped pies, apply an egg-wash to the center of the crust while avoiding the edges.
- Bake until the crust is golden brown and the filling is bubbling.
- Allow to cool and set completely before packaging or serving.

FLAVOURS:

Each flavour is available with a traditional pastry top or a crumble topping.

Strawberry Rhubarb	Sour Cherry	Apple
Apple Caramel	Apple Raspberry	Peach
Peach Blueberry	Peach Raspberry	Peach Strawberry
Raspberry	Harvest	Blueberry
Raspberry Rhubarb		



Wholesale Catalogue 2024

frozen | 5" pies bake-from-frozen

_THESE PRODUCTS ARE FROZEN AND RAW.

Our line of bake- from- frozen pies is our top selling product, and for good reason! These pies come in 5" sizes and are convenient for quick and easy baking in grocery stores, bakeries, cafés or any other food service application. Control your daily waste by baking in small batches or as needed, with the added bonus of the enticing smell drawing in your customers.

PACKAGING:

- Our mini pies are 5" and available in a bulk case of 32 which are raw and frozen, ready for you to bake-from-frozen whenever needed.
- Pies are individually bagged.
- Individual boxes are not included for this product.

HANDLING:

- Our frozen pies are best baked and consumed within 3 months from the production date.
- For storage, the pies should be kept frozen at or below 0°F (-18°C).
- Keep pies frozen until ready to bake.

BAKING:

- When you're ready to bake, allow the pie to thaw for only 10-30 minutes prior to baking. Thawing for longer periods may result in a soggy crust or crumble topping. Bake for 40 to 50 minutes at 350°F in a conventional oven or 325°F in a convection oven on low fan.
- To ensure even baking for crumble topped pies, gently fluff the crumble with a fork before placing it in the oven.
- For pastry topped pies, apply an egg-wash to the center of the crust while avoiding the edges.
- Allow to cool and set completely before packaging or serving.

FLAVOURS:

Each flavour is available with a traditional pastry top or a crumble topping.

Strawberry Rhubarb

Sour Cherry

Apple

Apple Caramel

Apple Raspberry

Peach

Peach Blueberry

Peach Raspberry

Harvest



Wholesale Catalogue 2024

cookie dough

_THAW AND BAKE

Our raw cookie dough is quick to prepare and easily customizable. You can take our base cookie doughs and add extra ingredients to make fun new flavours. For example, you can add a chocolate center to the peanut butter cookie dough or the ginger cookie dough can be rolled in crushed nuts.

PACKAGING:

- Each case is 20kg total weight
- Dough is portioned into 1kg logs.

HANDLING:

- 1kg log that can easily be cut into 24 standard 1 oz cookies.
- Each log is to be thawed, cut into desired portions and baked.
- For 1-2 oz cookies we suggest 325 °F for 10-14 minutes.

FLAVOURS:

Chocolate Chip

Oatmeal Raisin

Oatmeal Chocolate Chip

Chocolate Crinkle

Ginger Molasses

Peanut Butter



fresh | 9" pies fresh baked

_ FRESHLY BAKED AND READY TO SERVE.

This line of freshly baked pies is a beautiful and delicious addition to any farm market, butcher shop or grocery store. Our focus on local fruit and supporting local farmers is our priority. Add a little local love to your product offering and grow your sales.

PACKAGING:

- Our fresh baked pies are available in cases of 8.
- You have the option to order a full case or a half case, but please note that if you choose a half case of a flavour, it must still be a complete case of 8.
- Pies are packaged in unbranded kraft boxes measuring 9x9x2.5 inches with a display window.
- These boxes can be customized with your own label or stamp if desired.

HANDLING:

- It is important to sell the pies within 3 days of production so that they are enjoyed while fresh.
- For storage, the pies should be kept at room temperature or below 70°F (21°C) or refrigerated.
- Please refrain from freezing and reselling the pies as this will affect their quality and taste.

FLAVOURS:

Each flavour is available with a traditional pastry top or a crumble topping.

Strawberry Rhubarb	Sour Cherry	Apple
Apple Caramel	Apple Raspberry	Apple Cranberry
Peach	Peach Blueberry	Peach Raspberry
Peach Strawberry	Harvest	Blueberry
Raspberry Rhubarb	Raspberry	



fresh | 5" pies fresh baked

_ FRESHLY BAKED AND READY TO SERVE.

This line of freshly baked pies is a beautiful and delicious addition to any farm market, butcher shop or grocery store. Our focus on local fruit and supporting local farmers is our priority. Add a little local love to your product offering and grow your sales.

PACKAGING:

- The pies will come in a case with 32 unbranded kraft boxes measuring 5.5"x5.5"x2.5" for you to add your company logo or label.
- To ensure availability, we kindly request a minimum notice of 72 hours for fresh pie orders.

HANDLING:

- It is important to sell the pies within 3 days of production so that they are enjoyed while fresh
- For storage, the pies should be kept at room temperature or below 70°F (21°C) or refrigerated.
- Please refrain from freezing and reselling the pies as this will affect their quality and taste.

FLAVOURS:

Each flavour is available with a traditional pastry top or a crumble topping.

Strawberry Rhubarb	Sour Cherry	Apple
Apple Caramel	Apple Raspberry	Peach
Peach Blueberry	Peach Raspberry	Blueberry
Raspberry		



Wholesale Catalogue 2024

cookies

_ FRESHLY BAKED

Everyone loves freshly baked cookies and ours are perfect for a million different applications. From boxed lunches to dessert buffets to wedding favours, these cookies are sure to please.

PACKAGING:

Our assortment of freshly baked cookies are packaged loose in bulk or in packages of six and are ready to be added to dessert platters or served from a display.

HANDLING:

- Store at room temperature and serve within 3 days for optimal freshness, or freeze in an airtight container immediately and thaw as needed.
- Order by the dozen.

FLAVOURS:

Shortbread	Chocolate Dipped Shortbread	Coconut Macaroons
Biscotti	Chocolate Dipped Biscotti	Chocolate Chip
Oatmeal Raisin	Oatmeal Chocolate Chip	Chocolate Crinkle
Ginger Molasses	Peanut Butter	



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granola

_ FRESHLY BAKED

Freshly made to order bulk granola is one of life's great pleasures. Free from artificial ingredients and full of delicious oats, nuts and dried fruits, this pantry staple is perfect for breakfast buffets and cafés.

PACKAGING: All bags are packaged in kraft paper coffee bags with no branding.

- 10LB bulk is packaged in large bags.

HANDLING:

- Use within 6 months of production date and transfer 10lb bulk into airtight containers.

FLAVOURS:

Cranberry Pecan

Peanut Butter

Maple Walnut

Dark Chocolate Cherry

Cherry Almond



tarts

_ FRESH OR THAW & SERVE PRODUCTS

These products are all fully baked and can be ordered either fresh or frozen. Control waste by thawing and serving as needed and relax in knowing that you have more in the freezer if you need it!

- Tarts are a delicious choice for small desserts, dessert buffets, or sweet snacks.
- You can order them fresh or frozen and simply thaw and serve when you want.
- The packages of 6 tarts come in a case of seventeen with unbranded plastic containers that can be customized with your company's logo or label.
- If you need more, the case of 35 tarts comes loose for easy display on a platter or in your pastry case.

FLAVOURS:

Plain Butter

Raisin Butter

Pecan Butter

Mixed Butter

Coconut Raspberry

Apple Crumble

Apple Caramel Crumble

Sour Cherry Crumble

Strawberry Rhubarb Crumble

Peach Crumble

Pumpkin



9" and 5" pies

FRESH OR THAW & SERVE PRODUCTS

Fabulous fully baked pies that are ready to simply thaw and serve just as they are perfect for anywhere, anytime!

These products are all fully baked and can be ordered either fresh or frozen. Control waste by thawing and serving as needed and relax in knowing that you have more in the freezer if you need it!

PACKAGING:

Fresh 5" pies will come in cases of eight, individually boxed in 5.5"x5.5"x2.5" plain kraft boxes without labels or logos.

Frozen 5" pies will come 32 to a case, individually bagged without individual boxes.

Fresh or Frozen 9" pies will come bagged in a pie box, packed 8 to a case.

HANDLING:

- Our frozen pies are consumed within 3 months from the production date.
- For storage, the pies should be kept frozen at or below 0°F (-18°C).
- Thaw unwrapped pies at room temperature for quick thawing or place fully packaged pies in a refrigerator.

FLAVOURS:

Pecan

Dark Chocolate Pecan

Pumpkin



cheesecake

_FRESH OR THAW & SERVE PRODUCTS

These cheesecakes are INCREDIBLE! They are a basic New York Style with real ingredients and no thickeners or fillers. They come freshly baked or frozen fully baked and they are ready to just thaw, portion as desired and serve. Just perfectly beautiful cheesecake that couldn't be easier.

Control waste by thawing and serving as needed and relax in knowing that you have more in the freezer if you need it!

PACKAGING:

- Half Sheets will come bagged in a box, 1 to a case.
- 8" rounds will come bagged in a pie box, packed 8 to a case.

HANDLING:

- Cheesecakes are best if consumed within 3 months from the production date.
- For storage, the cheesecakes should be kept frozen at or below 0°F (-18°C).

FLAVOURS:

New Yorker

Chocolate Truffle

Birthday Cake

Mango

Peanut Butter





order guidelines

All of our products are made from scratch and fresh to order. We kindly ask for ample time to prepare your order.

NOTICE REQUIREMENTS:

All orders require a minimum of 3 business days notice. Cheesecake orders require 5 business days. Holidays and weekends are busier times for us so please plan ahead if an order is required. We are closed on Sundays.

PLACING YOUR ORDER:

You can submit your order by email to order@niagarafoodco.ca. Once your email is confirmed, you will receive a confirmation email with details about your order's availability and time frame for pick up or delivery.

DELIVERY:

We are happy to offer free delivery for orders over \$500 in the St. Catharines area, otherwise, there will be a \$10 delivery fee added depending on your location. Delivery options may be limited and are determined on a case-by-case basis. At this time we are not offering delivery outside of the Niagara Region.

Please inquire if you have any questions about your delivery options.

IN-STORE PICK UPS:

There is no minimum pre-order amount required for in-store pick-ups. Our storefront is located at 23A Hiscott St. in St. Catharines. We are located directly behind New Wave Pools. We are open Monday to Saturday for retail sales and order pick-ups. We do not offer Sunday pickups.

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