

# TESTIMONIAL – The Dough Bros



## Client Testimonial

Real People . Real Experiences



*The team at BIA have been a great source of support to us ever since we had the idea to grow into retail, which stretches back over 2 years now. The whole team put in huge time and effort into the feasibility of the idea, research into the marketplace and partnering us with invaluable mentors within our industry. BIA continue to be a resource that we rely upon.*

*Just recently the team helped implement our food management systems for our new production facility which we passed in our audit with flying colours.*

*The Food Technology team were a huge help in that regard. We would like to thank all the team at BIA for their incredibly generous support and belief they have given us and we look forward to continuing that relationship as our business grows in the future.*

Eugene & Ronan Greaney– Dough Bros





## TESTIMONIAL – Álainn



# Client Testimonial

Real People . Real Experiences

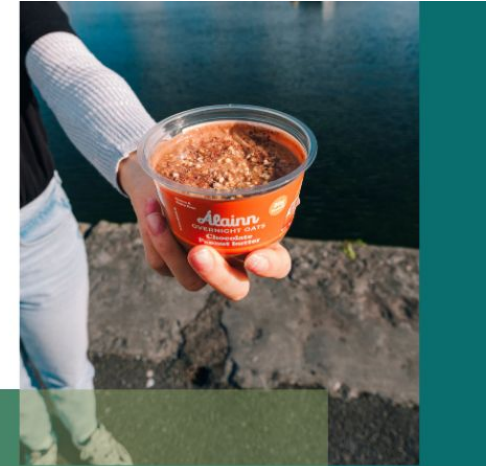


*BIA Innovator Campus was essential in bringing my overnight oats product to market. With guidance from food technologists, Colm and Anita, I was able to refine my recipes, source ingredients, and ensure top quality. Their insights into flavour and nutrition helped me create products that resonate with health-conscious consumers.*

*The campus provided not only technical support but also a community of fellow entrepreneurs, which inspired and encouraged me throughout the process. Thanks to BIA Innovator Campus and their dedicated team, my vision for quality, health-focused overnight oats has become a reality.*

*I highly recommend them to any food entrepreneur and look forward to working with them again in the future*

Gerard O'Donohue – Alainn





# TESTIMONIAL – Second Street Bakeshop



## Client Testimonial

Real People . Real Experiences



*BIA has been a powerful resource for Second Street Bakeshop's growth and development. I attended a meet-the-buyer campaign, organized by Sandra, where I got face-to-face time with Aoife from Avoca. We discussed what works in her confectionery department and we're excited to say **we'll be stocked in the store in 2024.***

*This year I've been working with Colm at BIA on a challenging vegan toffee brittle project. Through many trials and formulations, we've been able to bring the cost down and the product attributes up. As a result, we'll be bringing the vegan toffee brittle to market in early 2024.*

**Claire Keane- Second Street Bakeshop**





## TESTIMONIAL – Nutri Jellies



*BIA Innovator Campus were instrumental in developing the product formulation for my new food brand. When I first reached out, I had been working on developing an innovative food product in my home kitchen. After various unsuccessful attempts, I knew I needed professional expertise – which BIA more than provided. Their knowledge of all areas of food, as well as their commitment to seeing the project through was impeccable. In addition to their support with the product formulation, the BIA team have extensive knowledge and experience in all areas of the food industry – which they use to help their clients in various ways. The products we developed were the first of their kind, which made it a very technically challenging project. Without the commitment and expertise of the BIA team, we would not have been able to come to market with such a unique and high-quality product. Despite the difficulties of the project, the BIA team were a pleasure to work and spend time with, which made the process both enjoyable and rewarding. For anyone with a food business I strongly recommend reaching out to the BIA team & capitalising on the incredible supports that they offer.*

**Mark Birrane– Nutri Jellies**



## TESTIMONIAL – Oirtonics



# Client Testimonial

Real People . Real Experiences



*My interaction with the BIA team started in the very early stages of Oir Tonics when the product was at the idea stages, and I reached out to find out more about the services at BIA Innovator Campus. From the get-go both the team were like an extended part of my team (of one at the time) their expertise and support were incredible from a technical side and both a what to do next approach.*

*The bootstrapping course provided amazing information for OIR TONICS and me about approaching the UK market and we also made a trip to Bread and Jam Festival 2023 as advised by the team at BIA. This was hugely beneficial for our growth at OT, and I will be forever grateful for this recommendation. As a part of taking part in the Bootstrapping course I was granted a day with Food Technologist and manufacturing wizard Colm, this day was incredible as Colm's wealth of knowledge opened my eyes to areas, we can quickly improve efficiencies and how we would have to alter our current plant to achieve accreditations such as BRC AND ISO 22200.*

**Edel Breslin- Oir Tonics**

