



Gold Member Kearney's Home Baking LTD

Spotlight Target Area: Water

Kearney's Home Baking's mission is to maintain the highest standards of flavour and quality using traditional processes in a clean, productive work environment. Kearney's Home Baking manufactures a range of nutritionally balanced products made using fresh eggs, fresh apples and whole milk. These wholesome ingredients are key elements in its recipes. There are no added artificial preservatives, and the complete range of products is yeast free. Within the area of Health and Nutrition, the company plan to extend its health food range. By 2023, four new gluten free products will be developed from a baseline of two in 2019. In 2020, the company developed gluten free jam buns and mince pies, exceeding its milestone in this area. It also joined the EPA's Food Waste Charter in 2020 and signed up to Repak's 'Plastic Pledge'.

About

Established in 1992 by sisters Maura and Siobhan Kearney, Kearney's Home Baking was born out of a shared passion for home baking. Building upon a Diploma undertaken in Bakery Production and Management at the former Dublin Institute of Technology, the sisters worked diligently throughout their studies to carry out comprehensive market research and testing using their mother's recipes. They quickly identified a significant local demand for tasty, traditional products like soda bread, scones and apple tarts.

Equipped with family expertise, determination and a love for good food, a bakehouse was built on a Greenfield site in Ballyahill, County Limerick. Thirty years on, the company has grown from 2 employees to 25 and is still producing the same quality products, with the same passion.



Sustainability Programme
GOLD MEMBER
2021

Membership Tier 4

Minimum Origin Green Targets Required Annually = 5

Origin Green Target Areas

Raw Material Sourcing	Supplier Certification	
	Primary Producer Sustainability Initiatives	★
	Packaging	
Manufacturing Process	Energy/Emissions	
	Water	
	Waste	
	Biodiversity	
Social Sustainability	Health & Nutrition	★
	Employee Wellbeing	
	Community Engagement	
	Diversity & Inclusion	

“Contributing to and supporting our local community has always been an important part of our business for the last 30 years be it through local employment ,sourcing sustainable raw materials locally and a reuse / recycle policy to protect the environment.The health and wellbeing of our customers is also our priority, with this in mind we produce fresh , wholesome, homemade ,nutritionally balanced products with no added artificial preservatives”

Maura & Siobhan Kearney MD/CEO