

Gold Member: Kearney's Home Baking LTD



Logo:

Background:

Established in 1992, Kearney's Home Baking traded as a partnership with two sisters Maura and Siobhan Kearney. Since 2000 the company has traded as a limited company. With a shared passion for home baking, they embarked on a comprehensive three-year Diploma in Bakery Production and Management in Dublin Institute of Technology. Throughout the course the sisters carried out comprehensive market research and test baking 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, Maura and Siobhan set up their own business at the tender ages of 20 and 22. Their bakehouse was built on a Greenfield site in Ballyhahill, County Limerick surrounded by scenic countryside and an abundance of fresh air. Thirty years on we have grown from 2 employees to 25 and still producing the same quality products.

Membership Tier	Tier 4
Minimum Origin Green Targets Required Annually	5 targets

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

Spotlight Target Area:

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 their 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 their health food range. By 2023, four new gluten free products will be developed from a baseline of 2 in 2019. In 2020, they developed gluten free jam buns and mince pies, exceeding their milestone.

They also joined the EPA's food waste charter in 2020 and signed up to Repak's 'Plastic Pledge', with the hopes of adding initiatives and improvements for the future.

Kearney's Home Baking also make generous donations to their local community. For example, they made 28 food box donations in 2020 versus their milestone of 23 food box donations. Due to Covid-19 restrictions they could not work with a charity. However, they did not let this get in the way of supporting their community. The member purchased a laptop and printer for the local community hall.

Quote from MD/CEO:

"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