



Closing the Gap in Patient Nutrition

Dietitian & clinician-approved snacks
& desserts for healthcare

The importance of snacks and desserts in healthcare

“ Nutrition and hydration play a critical role in patient care. Hospitals should take a comprehensive approach to hospital food services, ensuring that patients receive appropriate nutrition throughout their stay. Of critical importance is the opportunity for the provision of regular nutrition and hydration to patients. This can be particularly beneficial for those who may not consume enough during standard mealtimes. By offering snacks and drinks throughout the day, hospitals can help ensure that patients meet their nutritional needs, supporting recovery and overall health. This is why the BDA standards and the recommendations of the Independent NHS Review of Hospital Food detail the requirement for snacks to be provided twice a day to all patients. ”



Phil Shelley,
Senior Operational & Policy Manager
National Lead for Food (NZC)
NHS England



“ Snacks have an essential role in optimising the nutritional intake of hospital patients. They bridge the gap between meals and can provide a good source of energy and nutrients such as protein. This is particularly important for patients who are malnourished or at risk of malnutrition, as smaller portions may be better tolerated. ”



**Noor Al-Refae, Senior Dietitian,
working within the NHS**



Introducing Marybake Health

We support hospitals and NHS Trusts to meet the nutritional needs of patients with our new Marybake Health range of dietitian-approved snacks and desserts.

Our product developers have spent time in hospitals to understand patients' needs and create products that provide good, tasty nutrition, reduce operational complexity, and increase flexibility to best meet hospital requirements.

Our Goals:

- **Improve patient care with the right nutrition**
- **Help remove the stigma around hospital food**
- **Enhance the patient experience**
- **Reduce food waste with foods patients enjoy**
- **Support 'Healthy Lives, Healthy People'**



Marybake Health; where taste meets function

Colour coded packaging

Our colour coded packaging makes delivery of the right nutrition to the right patients easy and quick

CLASSIC

SOURCE OF
PROTEIN

VEGAN

Available now

GLUTEN
FREE

LOW
POTASSIUM

LOW
CALORIE

LOW
SUGAR

In development



In addition to our classic range of snacks and desserts for the general patient population, Marybake Health uniquely offers products developed for the specific nutritional needs of different patient groups. Vegan and higher protein are available now. Gluten-free, allergen free, low calorie, low potassium and low sugar are in development. Our unique colour coded packaging provides ward staff with an easy, quick and convenient way to deliver the right nutrition to the right patients on their ward.

Higher Protein^{*} Snacks and Desserts

“ Literature highlights the importance of optimal protein intake to support the immune system, wound healing and to mitigate muscle loss, particularly during illness or injury. ”

**Noor Al-Refae, Senior Dietitian,
working within the NHS**

Good nutritional care in hospital is an essential part of patient recovery, health outcomes and also their experience. Many patients will have increased nutritional requirements secondary to their disease status or injury. However, sometimes this can be difficult for patients to achieve when it is combined with factors such as a reduced appetite.

The British Association for Parenteral and Enteral Nutrition Malnutrition and Nutritional Care Survey in Adults 2022 found that 44% of patients in hospital were at risk of malnutrition.⁽¹⁾ This can consequently lead to a longer duration in hospital, increased risk of complications, and higher mortality rates.⁽¹⁾

Working with dietitians, and as a dietitian myself, I know it can sometimes be challenging to find higher protein snacks and desserts that patients enjoy and to be able to offer additional options. The new range of higher protein snacks and desserts by Marybake Health has specifically been developed to provide patients with additional choice, whilst supporting them to meet their protein requirements.

1. What is the scale of malnutrition in the UK? BAPEN.

[Online] <https://www.bapen.org.uk/malnutrition/introduction-to-malnutrition/what-is-the-scale-of-malnutrition-in-the-uk/>.

^{*}In accordance with the BDA Digest

SOURCE OF PROTEIN

Why Higher Protein?

Protein is an essential macronutrient and has numerous critical physiological roles. The literature highlights the importance of optimal protein intake to support the immune system, wound healing and to mitigate muscle loss, particularly during illness or injury.^(2 - 4)

Protein requirements vary significantly depending on factors such as disease status, injury and even age. Specific circumstances that can necessitate increased protein intake include infections, burns, pressure ulcers, cancer, and chronic obstructive pulmonary disease (COPD).

Importantly to note, even healthy older adults (aged 65 years and above) have increased protein requirements, with recommendations starting from 1.0–1.2g of protein per kilogram of body weight per day.⁽³⁾ For older adults with specific health conditions, protein requirements can increase further, with research indicating intakes of up to 2.0g per kilogram of body weight per day.⁽²⁾

2. Protein intake and exercise for optimal muscle function with aging: Recommendations from the ESPEN Expert Group.
[Online] <https://www.espen.org/files/PIIS0261561414001113.pdf>.

3. Evidence-based recommendations for optimal dietary protein intake in older people: a position paper from the PROT-AGE Study Group.
[Online] <https://pubmed.ncbi.nlm.nih.gov/23867520/>.

4. Disuse-induced skeletal muscle atrophy in disease and nondisease states in humans: mechanisms, prevention, and recovery strategies.
[Online] <https://pubmed.ncbi.nlm.nih.gov/35476500/>

Higher Protein^{*} Snacks and Desserts

Why Hospital Patients?

Designed with both nutritional efficacy and patient satisfaction in mind, these products provide a practical and enjoyable way to optimise protein intake as a 'food first' or food-based measure.

We recognise that taste is just as important as nutrition in helping patients eat enough to meet their needs. That's why our products come in different flavours to offer choice and are in manageable portion sizes—ideal for patients with a reduced appetite who may only manage small amounts.

The higher protein range contains over 7g of protein per serving for snacks and 11g for desserts (without accompaniments). These options can be particularly beneficial for several patient groups, including:

- Older adults with increased protein needs
- Patients with elevated protein requirements (e.g. burns and, pressure ulcers).
- Patients with reduced appetite who require higher-energy and higher-protein foods

1. What is the scale of malnutrition in the UK? BAPEN.

[Online] <https://www.bapen.org.uk/malnutrition/introduction-to-malnutrition/what-is-the-scale-of-malnutrition-in-the-uk/>.

^{*}In accordance with the BDA Digest

SOURCE OF PROTEIN

By incorporating higher protein products into hospital menus, hospitals can offer additional options that support diverse nutritional needs. This approach exemplifies a food-first strategy, combining nutrition with familiar and appealing flavours to support patient outcomes and enhance the overall patient experience.

Our Snacks (7.5g protein per portion)



Our Desserts (11g protein per portion)



Vegan

Snacks and Desserts

Meeting the diverse dietary needs of hospital patients is a cornerstone of delivering high-quality care. Among these needs, the demand for vegan food options has significantly increased, driven by factors such as ethical considerations, environmental concerns, health benefits, and personal dietary preferences.⁽¹⁾

To address this growing demand, hospitals must integrate inclusive and nutritious options that cater to a variety of patients. The Marybake Health vegan snacks and desserts provide a practical solution, ensuring patients have access to high-quality snacks and desserts that align with their dietary requirements while supporting recovery and overall well-being.

Who Is It For?

- **Specific Dietary Preferences:** Patients following a vegan diet
- **Wider Appeal:** Patients wanting to reduce their intake of animal-based products or those who simply enjoy them.
- **Patients with Higher Energy Needs:** Patients requiring higher energy options to meet their nutritional requirements.

1. [Online] <https://www.vegansociety.com/news/media/statistics/worldwide>.

VEGAN

Why Choose Our Vegan Range?

The vegan snacks and desserts offer an additional choice for patients. Each product is carefully formulated to provide protein and energy levels comparable to the non-vegan alternatives, ensuring that nutritional needs are met without compromising on quality or taste.

By accommodating both nutritional requirements and personal preferences, hospitals can enhance their ability to deliver inclusive options that not only respects individual values but also support patient recovery and satisfaction.

Our Snacks



Our Desserts



Our Snacks range

CLASSIC

SOURCE OF
PROTEIN

VEGAN

Bite-sized for patients
with decreased appetites

Includes new **VEGAN, HIGHER PROTEIN***
and Classic options

Ambient –
ease of storage
& serving













Individually
wrapped,
easy-to-open
packaging

Energy dense

9 delicious flavours; variety throughout the week



Our Snacks... nutritional information

Food Product & Code	Ingredients	Product Size		KJ	Kcal	Protein	Carbohydrates	Sugars	Fat	Saturated Fat	Salt	Fibre	Potassium	Phosphate
2300 Chocolate Flapjack 	Rolled OATS (38%), Invert Sugar Syrup, Milk Chocolate Flavour Coating (20%) (Sugar, Vegetable Fats (Palm Kernel, Palm), Whey Powder (MILK), Fortified Wheat Flour (WHEAT Flour, Calcium Carbonate, Niacin, Iron, Thiamine), Cocoa Powder, Emulsifiers (SOYA Lecithin, E476), Flavouring), Margarine (Vegetable Oils (Palm, Rapeseed), Water, Salt, Emulsifier (E475), Flavouring, Colourings (E160b(i), E100)), Sugar	40g	Per 100g	1875	447	5.3	60	36	20	9.8	0.3	3.8	N/A	N/A
			Per Portion g	750	179	2.1	24	14.4	8	3.9	0.3	0.1	N/A	N/A
2301 Madeira Cake Slice 	Cake Base (WHEAT Flour (with Calcium, Iron, Niacin, Thiamine), Sugar, Whey Powder (MILK), Raising Agents (E450(i), E501), Rapeseed Oil, Modified Starch, Emulsifiers (E471, E475), Acidity Regulator (E575), Preservative (E202), Flavouring, Stabiliser (E415), Enzymes (WHEAT Flour)), Rapeseed Oil, Sugar; Fortified WHEAT Flour (WHEAT, Calcium, Iron, Niacin, Thiamine), Water, Glycerine, EGG Powder, Vanilla Flavouring	34g	Per 100g	1867	447	4.5	54	26	23	2.4	0.3	1	N/A	N/A
			Per Portion g	635	152	1.5	18.4	8.8	7.8	0.8	0.1	N/A	N/A	N/A
2302 Farmhouse Cake Slice 	Cake Base (WHEAT Flour (with Calcium, Iron, Niacin, Thiamine), Sugar, Whey Powder (MILK), Raising Agents (E450(i), E501), Rapeseed Oil, Modified Starch, Emulsifiers (E471, E475), Acidity Regulator (E535), Preservative (E202), Flavouring, Stabiliser (E415), Enzymes (WHEAT Flour)), Rapeseed Oil, Sugar, Fortified WHEAT Flour (WHEAT, Calcium, Iron, Niacin, Thiamine), Sultanas (9%) (Sultanas, Sunflower Oil), Water, Glycerine, Cherries (6%) (Cherries, Sucrose, Acidity Regulator (E330), Preservative (E202, SULPHUR DIOXIDE), Colouring (E127)), EGG Powder, Mixed Peel (Orange Peel, Sugar, Glucose-Fructose Syrup, Lemon Peel, Acidity Regulator (E330)), Vanilla Flavouring, Mixed Spice (Cassia Cinnamon, Coriander, Ginger, Allspice, Clove, Nutmeg)	36g	Per 100g	1782	426	4.1	58	33	20	2	0.3	1.2	N/A	N/A
			Per Portion g	642	153	1.5	20.9	11.9	7.2	0.7	0.1	0.1	0.1	N/A
2303 Chocolate Fudge Cake Slice 	Cake Base (WHEAT Flour (with Calcium, Iron, Niacin, Thiamine), Sugar, Whey Powder (MILK), Raising Agents (E450(i), E501), Rapeseed Oil, Modified Starch, Emulsifiers (E471, E475), Acidity Regulator (E575), Preservative (E202), Flavouring, Stabiliser (E415), Enzymes (WHEAT Flour)), Rapeseed Oil, Sugar, Fortified WHEAT Flour (WHEAT, Calcium, Iron, Niacin, Thiamine), Glycerine, Water, Cocoa Powder (5%), EGG Powder	32g	Per 100g	1976	473	5	56	31	25	2.7	0.3	2.3	N/A	N/A
			Per Portion g	632	151	1.6	17.9	9.9	8	0.9	0.1	0.1	0.1	N/A
2304 Lemon & Ginger Cake Slice 	Cake Base (WHEAT Flour (with Calcium, Iron, Niacin, Thiamine), Sugar, Whey Powder (MILK), Raising Agents (E450(i), E501), Rapeseed Oil, Modified Starch, Emulsifiers (E471, E475), Acidity Regulator (E575), Preservative (E202), Flavouring, Stabiliser (E415), Enzymes (WHEAT Flour)), Rapeseed Oil, Sugar, Fortified WHEAT Flour (WHEAT, Calcium, Iron, Niacin, Thiamine), Water, Glycerine, EGG Powder, Ground Ginger, Lemon Flavouring	34g	Per 100g	1865	447	4.5	54	25	23	2.4	0.3	1	N/A	N/A
			Per Portion g	634	152	1.5	18.4	8.5	7.8	0.8	0.1	N/A	N/A	N/A
2350 Vanilla Vegan Cake Slice 	Fortified Wheat Flour (WHEAT, Calcium, Iron, Niacin, Thiamin), Sugar, Water, Rapeseed Oil, Cake Base (WHEAT Protein, Raising Agents (E500, E450(i)), Flavouring, Rapeseed Oil, Starch, Stabilisers (E460(ii), E415), Emulsifiers (E475, E471), Acidity Regulator (E330), Colouring (E160a(iv)), Preservative (E202)), Glycerine, Vanilla Flavouring (0.3%)	40g	Per 100g	1598	381	4.9	48	27	18	1.6	0.6	1.3	N/A	N/A
			Per Portion g	639	152	2	19.2	10.8	7.2	0.6	0.2	0.5	N/A	N/A
2352 Toffee Vegan Cake Slice 	Fortified Wheat Flour (WHEAT, Calcium, Iron, Niacin, Thiamin), Sugar, Water, Rapeseed Oil, Cake Base (WHEAT Protein, Raising Agents (E500, E450(i)), Flavouring, Rapeseed Oil, Starch, Stabilisers (E460(ii), E415), Emulsifiers (E475, E471), Acidity Regulator (E330), Colouring (E160a(iv)), Preservative (E202)), Glycerine, Toffee Flavouring (0.3%)	40g	Per 100g	1596	381	4.9	48.4	27	18	1.6	0.6	1.3	N/A	N/A
			Per Portion g	638	152	2	19.2	10.8	7.2	0.6	0.2	0.5	N/A	N/A
2360 Golden Syrup Flapjack 	Rolled OATS, Invert Sugar Syrup (26%), Margarine (Vegetable Oils (Palm, Rapeseed), Water, Salt, Emulsifier (E475), Flavouring, Colours (E160b(i), E100)), Sugar	40g	Per 100g	1774	423	5.7	59	32	17	5.7	0.3	4.8	N/A	N/A
			Per Portion g	710	169	2.3	12.8	6.8	2.3	0.1	0.3	N/A	N/A	N/A
2372 Toffee Protein Cake Slice 	Cake Base (Sugar, Wheat Flour (WHEAT, Calcium, Iron, Niacin, Thiamine), Pea Protein, Free Range Dried EGG, MILK Protein, Raising Agents (E450(i), E501), Emulsifiers (E475, E481), Chicory Root Fibre, WHEAT Protein, Rapeseed Oil, Skimmed MILK Powder, Preservative (E202), Acidity Regulator (E330), Enzymes (WHEAT Flour)), Water, Rapeseed Oil, Glycerine, Toffee Flavouring (0.3%)	50g	Per 100g	1435	342	15	38	23	15	2.9	0.7	1.6	N/A	N/A
			Per Portion g	718	171	7.5	19	11.5	7.5	1.5	0.4	0.8	N/A	N/A
2375 Lemon Protein Cake Slice 	Cake Base (Sugar, Wheat Flour (WHEAT, Calcium, Iron, Niacin, Thiamine), Pea Protein, Free Range Dried EGG, MILK Protein, Raising Agents (E450(i), E501), Emulsifiers (E475, E481), Chicory Root Fibre, WHEAT Protein, Rapeseed Oil, Skimmed MILK Powder, Preservative (E202), Acidity Regulator (E330), Enzymes (WHEAT Flour)), Water, Rapeseed Oil, Glycerine, Toffee Flavouring (0.3%)	50g	Per 100g	1432	342	15	38	22.8	15	2.9	0.7	1.6	N/A	N/A
			Per Portion g	716	171	7.5	19	11.5	7.5	1.5	0.3	0.8	N/A	N/A

Nutritional and Allergenic Profile of Various Cereal Products																		
Contains Nuts	Contains Gluten	Contains Milk	Contains Celery	Contains Crustaceans	Contains Eggs	Contains Fish	Contains Lupin	Contains Molluscs	Contains Mustard	Contains Peanuts	Contains Sesame Seeds	Contains Soya	Contains Sulphur Dioxide/ Sulphites	Vegan	BDA Higher Protein	BDA Energy Dense	Source of Protein (EU No 1924/2006)	High Protein (EU No 1924/2006)
NO	YES OAT, WHEAT	YES	NO	NO	NO	NO	NO	NO	NO	NO	NO	YES	NO	NO	NO	YES	NO	NO
NO	YES WHEAT	YES	NO	NO	YES	NO	NO	NO	NO	NO	NO	NO	NO	NO	NO	NO	NO	NO
NO	YES WHEAT	YES	NO	NO	YES	NO	NO	NO	NO	NO	NO	NO	YES	NO	NO	NO	NO	NO
NO	YES WHEAT	YES	NO	NO	YES	NO	NO	NO	NO	NO	NO	NO	NO	NO	NO	NO	NO	NO
NO	YES WHEAT	YES	NO	NO	YES	NO	NO	NO	NO	NO	NO	NO	NO	NO	NO	NO	NO	NO
NO	YES WHEAT	NO	NO	NO	NO	NO	NO	NO	NO	NO	NO	NO	NO	YES	NO	YES	NO	NO
NO	YES WHEAT	NO	NO	NO	NO	NO	NO	NO	NO	NO	NO	NO	NO	YES	NO	YES	NO	NO
NO	YES OAT	NO	NO	NO	NO	NO	NO	NO	NO	NO	NO	NO	NO	YES	NO	YES	NO	NO
NO	YES WHEAT	NO	NO	NO	YES	NO	NO	NO	NO	NO	NO	NO	NO	NO	YES	YES	YES	NO
NO	YES WHEAT	NO	NO	NO	YES	NO	NO	NO	NO	NO	NO	NO	NO	NO	YES	YES	YES	NO

Our Desserts range

Delicious, quality ingredients
that are soft and tasty on the palate
and appeal to all ages

CLASSIC

SOURCE OF
PROTEIN

VEGAN

Includes new **VEGAN, HIGHER PROTEIN***
and Classic options

Can be served
ambient from
the pack or
warm with just
the use of a
microwave

















Individually
wrapped, easy to
open servings,
so if unopened
they don't
need to be
thrown away

Energy dense with each portion containing over 250 calories,
whilst meeting the nutritional target of a minimum of 300 calories
when served with custard or ice cream

7 delicious flavours, allowing for recipe changes throughout the week



Our Desserts... nutritional information

Food Product & Code	Ingredients	Product Size		KJ	Kcal	Protein	Carbohydrates	Sugars	Fat	Saturated Fat	Salt	Fibre	Potassium	Phosphate
2100 Vanilla Sponge Cake 	Cake Base (WHEAT Flour (with Calcium, Iron, Niacin, Thiamine), Sugar, Whey Powder (MILK), Raising Agents (E450(i), E501), Rapeseed Oil, Modified Starch, Emulsifiers (E471, E475), Acidity Regulator (E575), Preservative (E202), Flavouring, Stabiliser (E415), Enzymes (WHEAT Flour)), Rapeseed Oil, Water, Fortified Wheat Flour (WHEAT, Calcium, Iron, Niacin, Thiamine), Sugar, Glycerine, EGG Powder, Vanilla Flavouring (0.1%)	67g	Per 100g	1810	434	434	52	25	23	2.3	0.3	1	N/A	N/A
			Per Portion g	1213	291	2.9	34.8	16.8	15.4	1.5	0.2	N/A	N/A	N/A
2101 Fruit Sponge Cake 	Cake Base (WHEAT Flour (with Calcium, Iron, Niacin, Thiamine), Sugar, Whey Powder (MILK), Raising Agents (E450(i), E501), Rapeseed Oil, Modified Starch, Emulsifiers (E471, E475), Acidity Regulator (E575), Preservative (E202), Flavouring, Stabiliser (E415), Enzymes (WHEAT Flour)), Rapeseed Oil, Water, Fortified Wheat Flour (WHEAT, Calcium, Iron, Niacin, Thiamine), Sugar, Sultanas (9%) (Sultanas, Sunflower Oil), Glycerine, Cherries (6%) (Cherries, Sucrose, Acidity Regulator (E330), Preservatives (E202, SULPHUR DIOXIDE), Colouring (E127)), EGG Powder, Black Treacle, Mixed Spice (Cassia Cinnamon, Coriander, Ginger, Allspice, Clove, Nutmeg)	67g	Per 100g	1726	413	4	56	32	19	2	0.3	1.3	N/A	N/A
			Per Portion g	1156	277	2.7	37.5	21.4	12.7	1.3	0.2	N/A	N/A	N/A
2102 Toffee Sponge Cake 	Cake Base (WHEAT Flour (with Calcium, Iron, Niacin, Thiamine), Sugar, Whey Powder (MILK), Raising Agents (E450(i), E501), Rapeseed Oil, Modified Starch, Emulsifiers (E471, E475), Acidity Regulator (E575), Preservative (E202), Flavouring, Stabiliser (E415), Enzymes (WHEAT Flour)), Rapeseed Oil, Water, Fortified Wheat Flour (WHEAT, Calcium, Iron, Niacin, Thiamine), Sugar, Glycerine, EGG Powder, Black Treacle, Toffee Flavouring (0.3%)	67g	Per 100g	1804	432	4.3	52	25	23	2.4	0.3	1	N/A	N/A
			Per Portion g	1209	289	2.9	34.8	16.8	15.4	1.5	0.2	N/A	N/A	N/A
2103 Ginger Sponge Cake 	Cake Base (WHEAT Flour (with Calcium, Iron, Niacin, Thiamine), Sugar, Whey Powder (MILK), Raising Agents (E450(i), E501), Rapeseed Oil, Modified Starch, Emulsifiers (E471, E475), Acidity Regulator (E575), Preservative (E202), Flavouring, Stabiliser (E415), Enzymes (WHEAT Flour)), Rapeseed Oil, Water, Fortified Wheat Flour (WHEAT, Calcium, Iron, Niacin, Thiamine), Sugar, EGG Powder, Black Treacle, Ground Ginger (0.7%)	67g	Per 100g	1807	433	4.7	48	27	24	2.5	0.4	1.1	N/A	N/A
			Per Portion g	1211	290	3.1	32.2	18.1	16.1	1.7	0.2	N/A	N/A	N/A
2104 Raspberry & Coconut Sponge Cake 	Cake Base (WHEAT Flour (with Calcium, Iron, Niacin, Thiamine), Sugar, Whey Powder (MILK), Raising Agents (E450(i), E501), Rapeseed Oil, Modified Starch, Emulsifiers (E471, E475), Acidity Regulator (E575), Preservative (E202), Flavouring, Stabiliser (E415), Enzymes (WHEAT Flour)), Rapeseed Oil, Water, Fortified Wheat Flour (WHEAT, Calcium, Iron, Niacin, Thiamine), Sugar, Glycerine, EGG Powder, Desiccated Coconut (3%), Raspberry Flavouring (0.1%)	67g	Per 100g	1837	440	4.4	52	24	24	3.9	0.3	1.6	N/A	N/A
			Per Portion g	1231	295	2.9	34.8	16.1	16.1	2.6	0.2	N/A	N/A	N/A
2105 Lemon Sponge Cake 	Cake Base (WHEAT Flour (with Calcium, Iron, Niacin, Thiamine), Sugar, Whey Powder (MILK), Raising Agents (E450(i), E501), Rapeseed Oil, Modified Starch, Emulsifiers (E471, E475), Acidity Regulator (E575), Preservative (E202), Flavouring, Stabiliser (E415), Enzymes (WHEAT Flour)), Rapeseed Oil, Water, Fortified Wheat Flour (WHEAT, Calcium, Iron, Niacin, Thiamine), Sugar, Glycerine, EGG Powder, Lemon Flavouring (0.1%)	67g	Per 100g	1805	433	4.3	52	25	23	2.3	0.3	1	N/A	N/A
			Per Portion g	1211	290	2.9	34.8	16.8	15.4	1.5	0.2	N/A	N/A	N/A
2106 Chocolate Sponge Cake 	Cake Base (WHEAT Flour (with Calcium, Iron, Niacin, Thiamine), Sugar, Whey Powder (MILK), Raising Agents (E450(i), E501), Rapeseed Oil, Modified Starch, Emulsifiers (E471, E475), Acidity Regulator (E575), Preservative (E202), Flavouring, Stabiliser (E415), Enzymes (WHEAT Flour)), Rapeseed Oil, Water, Sugar, Fortified Wheat Flour (WHEAT, Calcium, Iron, Niacin, Thiamine), Glycerine, Cocoa Powder (4%), EGG Powder	67g	Per 100g	1793	430	4.8	49	25	23	2.6	0.3	2.3	N/A	N/A
			Per Portion g	1201	288	3.2	32.8	16.8	15.4	1.7	0.2	N/A	N/A	N/A
2133 Ginger Sponge Cake Multipack 	Cake Base (WHEAT Flour (with Calcium, Iron, Niacin, Thiamine), Sugar, Whey Powder (MILK), Raising Agents (E450(i), E501), Rapeseed Oil, Modified Starch, Emulsifiers (E471, E475), Acidity Regulator (E575), Preservative (E202), Flavouring, Stabiliser (E415), Enzymes (WHEAT Flour)), Rapeseed Oil, Water, Fortified Wheat Flour (WHEAT, Calcium, Iron, Niacin, Thiamine), Sugar, EGG Powder, Black Treacle, Ground Ginger (0.7%)	3 x 67g	Per 100g	1807	433	4.7	48	27	24	2.5	0.4	1.1	N/A	N/A
			Per Portion g	1211	290	3.1	32.2	18.1	16.1	1.7	0.2	N/A	N/A	N/A
2135 Lemon Sponge Cake Multipack 	Cake Base (WHEAT Flour (with Calcium, Iron, Niacin, Thiamine), Sugar, Whey Powder (MILK), Raising Agents (E450(i), E501), Rapeseed Oil, Modified Starch, Emulsifiers (E471, E475), Acidity Regulator (E575), Preservative (E202), Flavouring, Stabiliser (E415), Enzymes (WHEAT Flour)), Rapeseed Oil, Water, Fortified Wheat Flour (WHEAT, Calcium, Iron, Niacin, Thiamine), Sugar, Glycerine, EGG Powder, Lemon Flavouring (0.1%)	3 x 67g	Per 100g	1805	433	4.3	52	25	23	2.3	0.3	1	N/A	N/A
			Per Portion g	1211	290	2.9	34.8	16.8	15.4	1.5	0.2	N/A	N/A	N/A
2150 Vanilla Vegan Sponge Cake 	Fortified Wheat Flour (WHEAT, Calcium, Iron, Niacin, Thiamin), Sugar, Water, Rapeseed Oil, Cake Base (WHEAT Protein, Raising Agents (E500, E450(i)), Flavouring, Rapeseed Oil, Starch, Stabilisers (E460(ii), E415), Emulsifiers (E475, E471), Acidity Regulator (E330), Colouring (E160a(iv))), Preservative (E202)), Glycerine, Vanilla Flavouring (0.3%)	67g	Per 100g	1598	381	4.9	48	27	18	1.6	0.6	1.3	N/A	N/A
			Per Portion g	1071	255	3.3	32.2	18.1	12.1	1.1	0.4	0.9	N/A	N/A
2152 Toffee Vegan Sponge Cake 	Fortified Wheat Flour (WHEAT, Calcium, Iron, Niacin, Thiamin), Sugar, Water, Rapeseed Oil, Cake Base (WHEAT Protein, Raising Agents (E500, E450(i)), Flavouring, Rapeseed Oil, Starch, Stabilisers (E460(ii), E415), Emulsifiers (E475, E471), Acidity Regulator (E330), Colouring (E160a(iv))), Preservative (E202)), Glycerine, Toffee Flavouring (0.3%)	67g	Per 100g	1596	381	4.9	48	27	18	1.6	0.6	1.3	N/A	N/A
			Per Portion g	1069	255	3.3	32.2	18.1	12.1	1.1	0.4	0.9	N/A	N/A
2172 Toffee Vegan Sponge Cake Multipack 	Fortified Wheat Flour (WHEAT, Calcium, Iron, Niacin, Thiamin), Sugar, Water, Rapeseed Oil, Cake Base (WHEAT Protein, Raising Agents (E500, E450(i)), Flavouring, Rapeseed Oil, Starch, Stabilisers (E460(ii), E415), Emulsifiers (E475, E471), Acidity Regulator (E330), Colouring (E160a(iv))), Preservative (E202)), Glycerine, Toffee Flavouring (0.3%)	3 x 67g	Per 100g	1596	381	4.9	48	27	18	1.6	0.6	1.3	N/A	N/A
			Per Portion g	1069	255	3.3	32.2	18.1	12.1	1.1	0.4	0.9	N/A	N/A
2182 Toffee Protein Sponge Cake 	Cake Base (Sugar, Wheat Flour (WHEAT, Calcium, Iron, Niacin, Thiamine), Pea Protein, Free Range Dried EGG, MILK Protein, Raising Agents (E450(i), E501), Emulsifiers (E475, E481), Chicory Root Fibre, WHEAT Protein, Rapeseed Oil, Skimmed MILK Powder, Preservative (E202), Acidity Regulator (E330), Enzymes (WHEAT Flour)), Water, Rapeseed Oil, Glycerine, Toffee Flavouring (0.3%)	67g	Per 100g	1435	342	15	38	23	15	2.9	0.7	1.6	N/A	N/A
			Per Portion g	1076	257	11.3	28.5	17.3	11.3	2.2	0.5	1.2	N/A	N/A
2185 Lemon Protein Sponge Cake 	Cake Base (Sugar, Wheat Flour (WHEAT, Calcium, Iron, Niacin, Thiamine), Pea Protein, Free Range Dried EGG, MILK Protein, Raising Agents (E450(i), E501), Emulsifiers (E475, E481), Chicory Root Fibre, WHEAT Protein, Rapeseed Oil, Skimmed MILK Powder, Preservative (E202), Acidity Regulator (E330), Enzymes (WHEAT Flour)), Water, Rapeseed Oil, Glycerine, Lemon Flavouring (0.3%)	67g	Per 100g	1432	342	15	38	23	15	2.9	0.7	1.6	N/A	N/A
			Per Portion g	1074	257	11.3	28.5	17.3	11.3	2.2	0.5	1.2	N/A	N/A

Contains Nuts	Contains Gluten	Contains Milk	Contains Celery	Contains Crustaceans	Contains Eggs	Contains Fish	Contains Lupin	Contains Molluscs	Contains Mustard	Contains Peanuts	Contains Sesame Seeds	Contains Soya	Contains Sulphur Dioxide/ Sulphites	Vegan	BDA Higher Protein	BDA Energy Dense	Source of Protein (EU No 1924/2006)	High Protein (EU No 1924/2006)
NO	YES WHEAT	YES	NO	NO	YES	NO	NO	NO	NO	NO	NO	NO	NO	NO	NO	YES	NO	NO
NO	YES WHEAT	YES	NO	NO	YES	NO	NO	NO	NO	NO	NO	NO	NO	NO	NO	YES	NO	NO
NO	YES WHEAT	YES	NO	NO	YES	NO	NO	NO	NO	NO	NO	NO	NO	NO	NO	YES	NO	NO
NO	YES WHEAT	YES	NO	NO	YES	NO	NO	NO	NO	NO	NO	NO	NO	NO	NO	YES	NO	NO
NO	YES WHEAT	YES	NO	NO	YES	NO	NO	NO	NO	NO	NO	NO	NO	NO	NO	YES	NO	NO
NO	YES WHEAT	YES	NO	NO	YES	NO	NO	NO	NO	NO	NO	NO	NO	NO	NO	YES	NO	NO
NO	YES WHEAT	YES	NO	NO	YES	NO	NO	NO	NO	NO	NO	NO	NO	NO	NO	YES	NO	NO
NO	YES WHEAT	YES	NO	NO	YES	NO	NO	NO	NO	NO	NO	NO	NO	NO	NO	YES	NO	NO
NO	YES WHEAT	YES	NO	NO	YES	NO	NO	NO	NO	NO	NO	NO	NO	NO	NO	YES	NO	NO
NO	YES OAT	NO	NO	NO	NO	NO	NO	NO	NO	NO	NO	NO	NO	YES	NO	YES	NO	NO
NO	YES WHEAT	NO	NO	NO	NO	NO	NO	NO	NO	NO	NO	NO	NO	YES	NO	YES	NO	NO
NO	YES WHEAT	NO	NO	NO	NO	NO	NO	NO	NO	NO	NO	NO	NO	YES	NO	YES	NO	NO
NO	YES WHEAT	YES	NO	NO	YES	NO	NO	NO	NO	NO	NO	NO	NO	NO	YES	YES	YES	NO
NO	YES WHEAT	YES	NO	NO	YES	NO	NO	NO	NO	NO	NO	NO	NO	NO	YES	YES	YES	NO

7 flavours; a whole week of variety



Snacks and desserts to meet NHS standards

Providing the Marybake Health range of snacks and desserts to your patients can help your hospital to meet the standards set out in the Independent Review of NHS Hospital Food in 2022, The BDA and BAPEN standards.

Report of the Independent Review of NHS Hospital Food, 2022:

“ Minimum of two high-quality snacks offered to patients between meals (one in the evening) to support additional nutritional requirements; and must include those for healthier eating, higher energy, vegetarian, easy to chew, vegan, cultural, special and modified texture diets. ”

The Nutrition & Hydration Digest, BDA, 2023:

“ **Desserts:** Some desserts can contribute a significant number of calories and enjoyment to a menu, which is especially important for nutritionally vulnerable patients. Menus should include at least one higher energy, and ideally higher protein, dessert option at each meal service to cater for nutritionally vulnerable patients. ”

“ **Snacks:** A minimum of two different types of snacks should be offered to patients twice a day to support additional nutritional requirements. Snacks should be provided at either mid-morning or mid-afternoon and in the evening. Higher protein snacks should also be considered to meet the needs of nutritionally vulnerable patients. ”

About us



Nestled in the heart of Hampshire, with a 135-year-old history, Queensland Bakery is steeped in rich heritage. Now in our fifth generation of family ownership, passion and innovation are at the heart of everything we do. In our state of the art, BRC accredited factory, we produce a variety of tray cakes, traybakes, muffins, cookies and loaf cakes for healthcare, travel and out of home markets.

We have been supporting the healthcare industry for over 30 years, producing nearly 70,000 dessert portions per month to supply hospitals and trusts across the UK. This, alongside our retail grab and go products has helped on our mission to make patient nutrition a force for good. Now in an exciting new chapter with our Marybake Health range, we are extending our support to the healthcare sector by introducing our dietitian-approved snacks to further close the gap in patient nutrition.

Accreditations

At Queensland Bakery, we are committed to the highest standards of quality, ethics and sustainability. We hold several accreditations which underscore our commitment to doing business the right way – delivering delicious products that are safe, responsibly sourced, and environmentally conscious.

Our BRC Grade AA accreditation ensures rigorous food safety and quality control, giving our customers peace of mind that our products are safe to consume.

Our Sedex membership reflects our dedication to responsible and transparent supply chains.

With our Greenly accreditation, we actively measure and look to reduce our environmental impact on the planet.

Alongside this our ISO 14001 certification shows our commitment to environmental management by reducing waste, saving energy and compliance with environmental regulations.

Our Vegan certification guarantees that our plant-based products meet strict ethical and dietary standards.



Meet the Team

Passion and innovation is at the heart of everything we do at Queensland Bakery. We're not only committed to delivering the very best bakes, but also excelling in our specialist fields in terms of knowledge, skills and experience. Here are just some of the faces who created your Marybake Health snacks and desserts!



NATHAN
Managing Director



BRETT
Sales Director



GAVIN
Sales Manager



BRYAN
Commercial Director



AARON
Operations Manager



BRIANNA
New Product
Developer



OLEGS
Head of Distribution



SIGITA
Site Technical
Manager

FAQ's

What is your MOQ/minimum order value and can I combine with my MB retail order?

Our MOQ is £250. Orders 'by the case' can be combined with our other Marybake Health and/or Marybake retail products. Orders 'by the pallet' can be mixed across any of our products.

What is your minimum shelf life delivered?

28 days

How do I place an order?

You can either place your order by phone 023 8026 9926, or by emailing sales@queenslandbakery.com

To place an order, you will need the following information:

- Queensland Bakery account number and Purchase Order number (if applicable)
- The product code or names of the products you wish to order, and the quantities

What is your lead time?

- By the case: 2 – 3 working days
- By the pallet : 14 working days

Is there a delivery cost?

- All orders over £250: Free delivery
- Orders below £250: £10.00 delivery

What delivery options do I have?

We deliver Monday to Friday using a 3rd party courier. Priority deliveries are available, however, there is a charge for these. Orders placed before 2pm will be despatched the same working day, any orders placed after 2pm will be despatched the following working day.

How do I store MB Health products?

Store AMBIENT in a cool dry place, away from sunlight and strong odours.

How do I get specifications?

If you are requiring specifications, please email technical@queenslandbakery.com with your request

Is Queensland Bakery on the NHS Framework?

Yes – we are under Fulfil Limited

Where can I find pricing?

Contact your Queensland Bakery Account Manager, if this is unknown, then email sales@queenslandbakery.com or call +44 (0)23 8026 9926

Do you offer gluten free in your range?

Our development team are currently working on a solution, and we fully understand the importance of having this as part of our range.

Are your products available through NHS Supply Chain?

We have a range listed with them currently and are working with them on different frameworks to make these new ranges available.

Have you worked with any dietitians on this range?

We are working with dietitians from Mitie, Serco, Nottingham University Hospitals, Leicestershire Partnership and Birmingham Community Hospitals

Are there any other hospitals/trusts using your products?

We are an approved NHS Supplier and currently work in around 60 NHS Trusts across the UK for both patient and retail menus.



BAPEN:

“ If a patient has a poor appetite, problems with eating, or has lost weight recently, it is important that the food and drinks taken contain as much energy and protein as possible. Dietary advice could include: Little & often: aim to have three small meals plus two to three nourishing snacks in between (eating every 2-3 hours) as trying larger meals may over-face the patient. ”

“As the University Hospitals of Leicester Production & Development Chef, I feel the close working relationship I have with Queensland has helped both parties achieve their common goals of achieving staff, patient and visitor satisfaction.”

NICHOLAS LEE,
Production and Development Chef



**Queensland
Bakery Co.**

**Contact us to find out more
and discuss your requirements**

Tel: 023 8026 9926

Email: sales@queenslandbakery.com