

Q. Will the pies be fresh or frozen?

A. All the pies will be chilled down in our blast freezer to maintain their freshness and quality. The pies shouldn't be left at room temperature for longer than 3 hours.

Q. How will the pies be packaged?

A. All pies will be packaged into pizza boxes, then in turn into an outer box of approximately 20 per outer box. These outers can be used to package your orders into.

Q. Do the pies contain egg, dairy, wheat, gluten, nuts?

A. All our pies contain gluten, wheat and dairy and are produced in a premise where nuts and eggs are also present. The savoury pies have a fresh egg and milk glaze on top of the pastry, to give a nice shine to them, this can be left out if there any persons wanting egg free, fruit pies contain eggs.

Q. How big are the pies?

A. They are 19 cm wide (diameter).

Q. Where do you source your ingredients?

A. Our meat, dairy, milk and flour are from local suppliers.

Q. What's in your vege pie and is it vegan?

A. Our vege pie is not vegan, but may contain pumpkin, cauliflower, spinach, carrot, tomato, onion, red pepper, red kidney beans, tomato puree, garlic, salt and pepper, milk and cheese.

Q. How do I maximise sales for all of our members?

A. On the order forms that all your members have going out, make a minimum of 20-30 pies per order form to be sold, or offer a small prize for the member that sells the most amount of pies.

Q. What if we are short or have too many pies delivered?

A. You need to ring on the day you receive the pies, so it can be resolved straight away.

Q. What do we do, if we receive the pies from The Naked Baker and pack all the orders and find that we have a few more or less pies that we should have?

A. Ring The Naked Baker on the day or email on the day that you receive your pies.

Q. How long will they last and where should I store them ?

A. They should last 4-5 days from the day you receive them in the right conditions (i.e. in your fridge) and can be frozen for at least 7 months.

Q. Can our order be split up?

A. No, to keep the wholesale price down, The Naked Baker requires less handling.

