I JUST LOVE BREAK FAST

Homemade granola from our own bakery, fresh and full of tasty, healthy organic ingredients.





THANK YOU FOR YOUR INTEREST IN OUR PRODUCTS!

We are a Belgian artisan bakery that specializes in the production of cracking fresh granola. That's what we really want to be good at. Our goal is to make granola every day that brings you the same blissful feeling as a croissant fresh from the oven. This will get your morning going with delicious slow-burning and nutritious energy.

Our biggest fans? Those are often foodies who make their own granola from time to time. They taste and know that our approach is no different than the one you would use at home.

In this catalogue we would like to introduce our products, give you a look behind the scenes and answer some frequently asked questions.

Please feel free to contact us for further information.

We hope to meet you soon, Natalie & team IJLB

THIS IS WHERE THE MAGIC IS!

The granola bakery is **the heart of our company**: every day it's busy here, weighing and mixing ingredients, pushing loads of granola into the oven and taking it out again with a delicious scent. The oven runs at full speed all day long.

When baking, we go for **'low and slow'**: that means we take our time, baking at a low temperature so that the flavours of the different ingredients can come into their own.

Once the **freshly baked** granola is cooled it is carefully packed and prepared for our distributors, stores and other professional customers.

We carefully develop **tasty and balanced recipes** using less oats than delicious extras such as nuts, seeds and dried fruit. In so doing, we try to surprise as many gourmets as possible with the **special quality** of our products.

Sustainable in packaging and approach.

We resolutely choose for small-scale, social, artisanal, organic and vegan because we are convinced that this offers only advantages, both in the short and long term.

Also in terms of **packaging materials**, we are always looking for solutions that are the least harmful to our environment. That is why we currently choose to work with materials that are **easy to separate and recycle** and thus do not end up in our environment.



Do you want to find out more about how we work, what the difference is between crunchy muesli and granola, what our favorite recipes are or if our granola fits in a gluten-free diet? You can discover all that and much more on our website. This way, no question of your customer will remain unanswered!

www.ijustlovebreakfast.be



100% COCOA GRANOLA



ONLY THE GOOD OF CHOCOLATE

Our cocoa granola is anything but yet another chocolate breakfast. We went back to basics and only use the pure cocoa bean before it is processed into chocolate. Mixed with oat flakes, seeds and natural sweeteners, it creates a delicious dark chocolate taste. You could say that at IJLB we make our own chocolate, but in the form of granola. The deep, dark flavour will wake you up slowly when you mix it with your daily bowl of yogurt or milk. Do you have a sweet tooth? Add a little honey or ginger syrup to make it even yummier.





Ingredients:

Oatflakes*, sunflower seeds*, grated coconut*, cocoabutter*, cocoa*, agave syrup*, maple syrup*, spices*, seasalt. * organic BE-BIO-01

Offered in:

36 x 40g single serves* 8 x 250g retailpackaging 6 x 700g retailpackaging 1 x 5kg bulk 1 x 15kg bulk *ask for availability





COCOA GRANOLA

I take you, cocca, to be my er. To have and to h dusk till dawn for be il daily rush do us par _so close your eyes, crack nut, tickle your tongue and ed the day I just love bre





2508

ROSE BERRY

Put on your rampberry beret and take a spoorfal of la vie en ross Ab, pink moon of wild blueberries. raspberries and flowers We say thank you for the roses, for the roses _so close your eyes, crack a nut, tickle your tongue and seed the day. I just love breakfast.











ROSE BERRY GRANOLA

#4

FRESH AND DELICATE TASTE

Roseberry granola is a fresh and cheerful granola. The crisp taste comes from the fruity blend of blueberries and raspberries. The delicate rose petals give an elegant floral touch. If you pour this granola into your breakfast bowl, the bright pink-purple colour the berries give to your yoghurt will make you instantly happy.





Ingredients:

Oatflakes*, sunflower seeds*, grated coconut*, cashew nuts*, maple syrup*, agave syrup*, beetroot juice*, quinoa*, olive oil*, dried raspberry*, dried blueberries*, dried rose petals*, herbs* and spices*, sea salt. * organic BE-BIO-01

Offered in:

36 x 40g single serves* 8 x 250g retailpackaging 1 x 5kg bulk 1 x 15kg bulk *ask for availability







ALL TIME FAVOURITE

This granola is perfectly balanced, subtly spiced, fully crispy and slightly sweetened with agave and maple syrup. Silky smooth almond flakes and crunchy pecan pieces are the proverbial cherry on top.





Ingredients:

Oatflakes*, pumpkin seeds*, sunflower seeds*, pecans*, grated coconut*, almond flakes*, olive oil*, agave syrup*, maple syrup*, spices*, seasalt. * organic BE-BIO-01

Offered in:

36 x 40g single serves* 8 x 250g retailpackaging 6 x 700g retailpackaging 1 x 5kg bulk 1 x 15kg bulk *ask for availability





PECAN ALMOND GRANOLA

6.5 A L ...

6 am is your friend... as this aversome granols is. Mado by hand with a touch of love and a bunch of nuts to set you off on a happy day. Simply said, this bag contains lots of high fives for a real jump start_so close your eyes, crack a nut, tickle your longue and seed the day. I just love breakfast.





CASHEW BANANA GRANOLA

Think back when you were 7. Forget grownipness! Go back to those honest and playful moments. Now take these proteins and put your helmet on. Hello today, you will be a good one! _so close your eyes, crack a nut, tickle your tongue and seed the day. I just love breakfast.



ic granola



250 5

CASHEW BANANA GRANOLA

EXTRA CRUNCHY

Crispy banana chips and whole cashews give this granola even more bite. It is lightly sweetened with concentrated apple juice for a fresh, fruity twist.





Ingredients:

Oatflakes*, pumpkin seeds*, sunflower seeds*, cashew nuts*, grated coconut*, banana chips* (banana*, coconut oil*, canesugar*), maple syrup*, thickened applejuice*, spices*, seasalt. * organic BE-BIO-01

Offered in:

36 x 40g single serves* 8 x 250g retailpackaging 6 x 700g retailpackaging 1 x 5kg bulk 1 x 15kg bulk *ask for availability





MANGO STRAWBERRY GRANOLA

G'morning sunshine! Take a bite full of good vibrations For your daily celebrations. A taste of mange love on strawberry fields forever. Oh, how this is great. My summer number eight. _so close your eyes, crack a mit, tickle your tongue and seed the day. Tjust love breakfast.



MANGO STRAWBERRY GRANOLA



TASTES LIKE SUMMER

You'll be speechless... not because your mouth will be full, but because the slightly crunchy and incredibly fresh summer taste will be just so good. This granola will bring the sun to your bowl even in the dead of winter. The fruit provides so much flavour that extra toppings would just be redundant. Put a delicious breakfast bowl of this on the table and it's instant magic in your mouth.





Ingredients:

Oatflakes*, pumpkin seeds*, sunflower seeds*, olive oil*, maple syrup*, grated coconut*, mango*, quinoa*, strawberry*, flaxseed*, spices*, seasalt. * organic BE-BIO-01

Offered in:

36 x 40g single serves* 8 x 250g retailpackaging 6 x 700g retailpackaging 1 x 5kg bulk 1 x 15kg bulk *ask for availability



COCOA COFFEE GRANOLA



Mmmm....COFFEE!

Our cocoa coffee granola is anything but just another chocolate breakfast. We went back to basics and only use the pure cocoa bean before it is processed into chocolate. Mixed with oat flakes, seeds and natural sweetener, it produces a delicious dark chocolate sensation. The deep, dark taste of chocolate and coffee will wake you up slowly over your daily bowl of yogurt or milk.





Ingredients:

Oatflakes*, sunflower seeds*, grated coconut*, cocoabutter*, cocoa*, agave syrup*, maple syrup*, coffee*, seasalt. * organic BE-BIO-01

Offered in:

8 x 250g retailpackaging 6 x 700g retailpackaging 1 x 5kg bulk 1 x 15kg bulk



What's your story, morning Bean? Need a little time to open up? Embrace this special one, prepared with care and infused with the beat gently roasted coffee beans have to offer. __so close your eyes, crack a nut, tickle your tongue and seed the day. I just love breakfast.



250^g

handmade organic granola

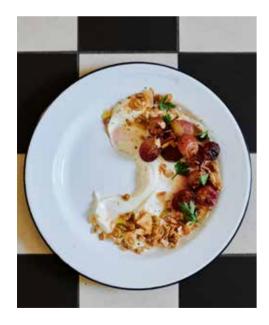


VIRGIN PECAN GRANOLA



NO ADDED SWEETS, NO GRAINS

This is the 'virgin' version of our beloved pecan-almond granola: we don't add sweeteners, but we do add shaved tiger nuts for a full-bodied sweet taste. Together with an extra handful of pecan nuts and a generous pinch of spices, your taste buds will notice this is a top-notch seasoning for your breakfast! It can even be used in a salad.





Ingredients:

Pumpkin seeds*, sunflower seeds*, **pecans***, grated coconut*, **almond flakes***, tiger nuts*, olive oil*, spices*, seasalt. * organic BE-BIO-01

Offered in:

36 x 40g single serves* 8 x 250g retailpackaging 1 x 5kg bulk 1 x 15kg bulk *ask for availability

SANTA'S FAVOURITE GRANOLA



HOHOHO!

We bake a special granola for Christmas. The cranberries and sour cherries give a fresh boost, while the warm spices make you forget about winter for a while. A heart-warming granola for cold days to put the Hygge in your holiday season.





Ingredients:

Oatflakes*, pumpkin seeds*, sunflower seeds*, coconut chips*, maple syrup*, dried cranberries and cherries*, olive oil*, spices*, seasalt. * organic BE-BIO-01

Offered in:

8 x 250g retailpackaging 1 x 5kg bulk 1 x 15kg bulk In season only









Do you know our handmade and freshly baked granola yet? Its about time you get to know all our flavours! Would you like to receive a price list, test our granola's or get someone from our IJLB team to visit you? We would love to hear from you!

Already convinced?

You can order in different ways so there is certainly a way that suits you. We will gladly provide you with a customized overview of the channels you can use.

We have a lot of expertise and material in house to help you as a professional customer. Also when you order through one of our fine distributors. On our website you and your customers can find inspiring recipes and information about our products and our bakery. You can also inquire about marketingmaterial we offer and download our certificates.

Do you have a question that is not answered in this brochure or on our website? Do not hesitate to contact us!

Natalie & team IJLB

Contact: info@ijustlovebreakfast.be order@ijustlovebreakfast.be www.ijustlovebreakfast.be +32(0)480678811

Our Bakery: Pullaar 159, 2870 Puurs



close your eyes crack a nut tickle your tongue seed the day

IJLB office: +32(0)480678811 IJLB atelier: +32(0)3 890 63 66 info@ijustlovebreakfast.be www.ijustlovebreakfast.be I Just Love Breakfast Pullaar 159, 2870 Ruisbroek-Puurs BE0652.847.315

