

THE GRIFFIN GAZETTE

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Breaking News

GLOBAL FLAVOURS ELEVATE IRISH BAKING TRENDS

Ireland's chocolate, dessert, and ice-cream industries are evolving rapidly, driven by international inspiration and consumer demand for quality. Griffin Foods Ltd is proud to support this transformation with premium, trend-driven ingredients.

1. DUBAI CHOCOLATE CRAZE HITS IRISH SHELVES

One standout trend making a significant impact is the rise of the "Dubai chocolate" phenomenon. This luxurious chocolate bar, featuring a rich pistachio-tahini filling and crispy textures inspired by Middle Eastern knafeh, went viral worldwide and quickly captured the imagination of Irish chocolatiers and bakers.

At Griffin Foods Ltd, we proudly support this trend by supplying [high-quality pistachio paste](#), a key component in the Dubai-style filling, along with [Belgian and Italian chocolate ingredients](#) that form the base of this indulgent product. These premium ingredients are essential for artisans and producers aiming to recreate or innovate upon this viral concept in the Irish market.



2. ASIAN TEA DESSERTS GAIN MOMENTUM

Ireland is also embracing Asian dessert trends, especially tea-based puddings and drinks made with coconut milk. Originating in China, these blends of jasmine or oolong tea with tropical coconut milk offer new sensory experiences.

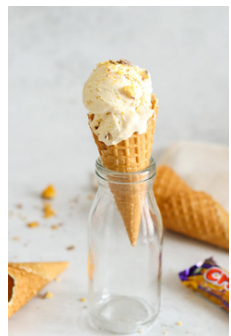
To meet this demand, Griffin Foods Ltd also supplies the market with [Liquid aseptic coconut milk](#), ideal for use in both beverages and baked goods. Its long shelf life and smooth consistency make it perfect for large-scale bakery applications and trendy dessert creations.



3. ICE CREAM INNOVATIONS MIX NOSTALGIA AND NOVELTY

Ice-cream trends in Ireland now blend global flair and local favourites. **Dubai-style pistachio**, retro **HB Dracula bars**, and new sensory formats like **Magnum's Pink Lemonade** are winning over consumers.

Griffin Foods Ltd contributes essential ingredients such as [Full cream milk powder](#), [Whey powder](#), [Honeycomb pieces](#) among others, helping producers deliver both classic and cutting-edge frozen treats.



CONCLUSION: A FUSION OF QUALITY AND CREATIVITY

As Ireland's food scene continues to diversify, the fusion of international flavours and premium ingredients is reshaping the chocolate and baking sectors. With global inspiration and quality supply chains, Griffin Foods Ltd remains at the forefront—enabling Irish businesses to deliver innovative, on-trend products to an increasingly adventurous market.

PLEASE NOTE:

The ingredients you see above are not an exhaustive list so if you don't see what you are looking for please ask your contact in Griffin Foods and we will make every effort to facilitate your needs. We try to ensure that most of our range is ex stock but please give us as much notice as possible when you place your order with us.