



omoya545 Bakery

Located in Okayama prefecture, Japan, since 2020.



We proudly offer delicious baked goods for individuals with food allergies/sensitivities and food limitations in mind. Our goal is for each customer to enjoy our carefully crafted delights with all five of your senses.



What makes our bakery unique?

8
ALLERGEN
FREE



Wheat



Egg



Milk



Peanut



Soba



Shrimp



Crab



Walnut

01

We DO NOT USE gluten, artificial preservatives, artificial flavors, synthetic coloring, animal-based and GMO.

02

Out of the 28 big allergens in Japan, only soy is used. We have also set up a dedicated allergen-free confectionery workshop to avoid the risk of cross contamination.

03

Selected high-quality Koshihikari Rice flour and 100% domestic whole soybean powder.

04

Our confectionery also offers personalization of your favorite color, shape, texture, sweetness level, and even a custom stamp upon request. Some items can also be shipped frozen. OEM negotiable.

05

More Information

