



BY APPOINTMENT TO
HER MAJESTY THE QUEEN
SUPPLIERS OF
ARTISAN BAKERY GOODS
THE BREAD FACTORY
LONDON



FROZEN RANGE

ABOUT US

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IN 1993, OUR FOUNDER GAIL STEPHENS DECIDED TO TURN BACK THE CLOCK ON INDUSTRIALISED BAKING PRACTICES AND BAKE BREAD AS IT USED TO BE BAKED: BY HAND, USING QUALITY INGREDIENTS AND TIME-WORN ARTISANAL METHODS.

WE'VE COME A LONG WAY SINCE THOSE DAYS OF GAIL BRINGING TOGETHER A HANDFUL OF LONDON'S BEST BAKERS. YET THE STUFF THAT MATTERS – OUR ETHOS, SUPPLIERS, SKILL, AND OUR PRECIOUS SOURDOUGH STARTER CULTURES – HAVEN'T CHANGED.

30 YEARS LATER, NOW, WE ARE ABLE TO SHARE THIS FURTHER AFIELD THAN EVER BEFORE. OUR FROZEN SOURDOUGHS AND BREADS ARE METICULOUSLY CRAFTED WITH THE SAME LEVEL OF CARE AND ATTENTION TO DETAIL AS THEY'VE ALWAYS HAD. EACH LOAF HAS BEEN DESIGNED TO RETAIN ITS UNIQUE CHARACTERISTICS AFTER FREEZING, SO YOU CAN ENJOY OVEN FRESH BREAD EVERY DAY.

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OUR MISSION

WHO WE ARE

WITH OVER 30 YEARS OF EXPERIENCE IN THE INDUSTRY, WE HAVE ESTABLISHED OURSELVES AS LEADERS IN THE FIELD, OFFERING A UNPARALLELED SELECTION OF ARTISANAL BAKED GOODS THAT ARE CRAFTED TO PERFECTION.

WHAT WE DO

AT OUR BAKERY, WE ARE ROOTED IN TRADITION COMBINING THIS WITH MODERN TECHNIQUES TO PRODUCE DELICIOUS PRODUCTS THAT ARE BOTH NUTRITIOUS AND FLAVOURFUL. WE BAKE AND DELIVER 260,000 QUALITY BAKERY PRODUCTS TO CHEFS, RETAILERS AND FOODIES EVERY DAY. THIS IS MICHELIN STAR BREAD AT SCALE.

WHY WE DO WHAT WE DO

WE BELIEVE IN LIFE'S SIMPLE PLEASURES AND THAT EVERYONE SHOULD BE ABLE TO ENJOY EXCEPTIONAL BREAD.



WILDFARMED SEEDED SOURDOUGH

Crafted with a blend of Wildfarmed flour and diverse flours like spelt wholemeal, barley, dark rye and emmer, this bread is a testament to our dedication to quality and flavour. Handmade with a medley of wholesome seeds, including chia, linseed, and more. Experience the essence of slow fermentation in every bite. Taste the tradition. Available in 800g (sliced and unsliced) and 250g.



WILDFARMED WHITE SOURDOUGH

Elevate your table with our artisanal celebration of regenerative farming and craftsmanship. Our white sourdough is made with a blend of Wildfarmed flour and diverse flours like spelt wholemeal, dark rye, and emmer, creating a harmonious, hearty loaf with a soft, tangy crumb. Every slice embodies the story of traditional breadmaking and sustainable agriculture. Available in 800g (sliced and unsliced) and 250g.



**WILDFARMED FLOUR IS
BETTER FOR TASTE, NUTRITION
AND ENVIRONMENTAL IMPACT**

**WILDFARMED GROWS WHEAT
THE RIGHT WAY MAKING REGENERATIVE
FLOUR THAT TASTE BETTER, IS BETTER
FOR YOU AND FOR THE PLANET**

- ✓ CARBON NEGATIVE
- ✓ FULLY TRACEABLE SUPPLY CHAIN
- ✓ NO 'CIDES
- ✓ INCREASES BIODIVERSITY
- ✓ INCREASES ANTIOXIDANTS
- ✓ ZERO RIVER POLLUTION
- ✓ PRIORITISES FARMER WELFARE



SOURDOUGH BOULE DE MOULE

WILDFARMED BOULES

Our same classic sourdough recipes, lovingly created in the perfect table bread format. Available in both white and seeded varieties, each loaf is lovingly shaped into a unique boule, with a classic round shape that looks as good as it tastes.

WHY US?

PRACTICALITY

WE UNDERSTAND THE IMPORTANCE OF PRACTICAL SOLUTIONS IN YOUR BUSINESS. THESE PRODUCTS CAN BE BAKED AS NEEDED SO THERE'S NO NEED TO WORRY ABOUT WASTING GOOD BREAD.

QUALITY

FLOUR, WATER, SALT; NO NASTIES. THIS IS REAL BREAD. BAKED LIKE IT SHOULD BE.

INNOVATION

OUR COMMITMENT TO CREATIVITY AND INNOVATION, COMBINED WITH OUR UNWAVERING DEDICATION TO QUALITY AND TRADITIONAL METHODS, HAS MADE US THE GO-TO DESTINATION FOR BAKED GOODS IN THE UK, ALWAYS ENSURING OUR CUSTOMERS RECEIVE THE BEST QUALITY PRODUCTS.

FACILITIES

WE HAVE THREE DIFFERENT BAKERIES ACROSS THE COUNTRY (MILTON KEYNES, HENDON AND ST ALBANS) WHICH RANGE FROM HAND-CRAFTED TO FULLY AUTOMATED. ALL OF OUR FACILITIES ARE EQUIPPED WITH A TEAM OF HIGHLY SKILLED BAKERS WHO HAVE YEARS OF EXPERIENCE IN CRAFTING THE BEST PRODUCTS.

TECHNOLOGY

WE USE TECHNOLOGY TO ENHANCE OUR OFFERINGS, STRIVING TO SURPASS HUMAN CAPABILITIES. BY INTEGRATING TECHNOLOGY SEAMLESSLY INTO OUR PROCESSES, WE ACHIEVE CONSISTENCY AND SCALABILITY WITHOUT COMPROMISING ON CRAFTSMANSHIP. WE PRIORITISE SOLUTIONS THAT EITHER MATCH OR EXCEED THE QUALITY OF HANDCRAFTED GOODS, ENSURING THAT EVERY PRODUCT MEETS OUR STANDARDS.

BURGER & HOT DOG BUNS





CRAFT BURGER BUN

This slightly sweet, glazed bun is simple in flavour to help your patty sing. Designed to be robust in the kitchen to ensure that your burger is always looking it's best.

STATEMENT BURGER BUN

Our most decadent bun, enriched with butter, cream and eggs to provide additional moisture and richness, making this burger bun sweet, soft and tender. Carefully baked to the appropriate texture and consistency.



VEGAN BRIOCHE BUN

The plant-based bun will satisfy those looking for a creamy option with no dairy in sight.

PLANT-BASED HOT DOG

Our rich and creamy plant-based dough in a hot dog shape ready for your fillings.

We understand that every business is unique, that's why we offer a wide range of toppings and sizes to ensure that your business and customers receive the best possible experience. Feel free to speak to our team about the best options for your business.

THE WAY WE BAKE

NUTRITIOUS

WE USE A VARIETY OF GRAINS AND FIBRES, WHICH ENHANCES GUT HEALTH. WE OPT FOR GRAINS THAT ARE GROWN IN NUTRIENT-RICH SOIL THROUGH REGENERATIVE FARMING PRACTICES, RESULTING IN PRODUCE WITH HIGHER NUTRITIONAL VALUE. BY UTILISING MORE WHOLEGRAIN FLOURS, WE ENSURE OUR PRODUCTS ARE RICH IN FIBRE.

COMMUNITY

IN OUR SUPPLY CHAIN, THERE'S A STRONG SENSE OF COMMUNITY. CRAFTING A LOAF OF BREAD INVOLVES MORE THAN JUST OUR BAKERS; IT'S A COLLABORATIVE EFFORT WITH FARMERS, MILLERS, AND SUPPLIERS.

FLAVOURFUL

THE FINEST SOURDOUGH DERIVES ITS TASTE FROM IMPECCABLE BAKING METHODS AND A RICH ARRAY OF QUALITY INGREDIENTS. THROUGH METICULOUS FERMENTATION TECHNIQUES AND THE USE OF ANCIENT, DIVERSE, AND REGENERATIVE GRAINS, WE INFUSE OUR BREADS WITH FULL-BODIED, ROBUST, AND COMPLEX FLAVOURS.

SUSTAINABLE

WE CARE ABOUT THE ENVIRONMENT AND WE PROMOTE SUSTAINABLE PRACTICES. WE USE LOCALLY SOURCED, SEASONAL INGREDIENTS AND HAVE IMPLEMENTED SEVERAL ECO-FRIENDLY INITIATIVES TO MINIMISE OUR CARBON FOOTPRINT. OUR DOUGH USES A UNIQUE BLEND OF FLOURS AND INCLUDES REGENERATIVELY FARMED WHEAT, WHICH IS GROWN TO INCREASE BIODIVERSITY AND HELP THE CROP THRIVE WHILST CREATING A MORE NUTRITIONALLY DENSE BREAD WITH A DEEPER FLAVOUR.

FLATBREADS & SHARING





FLATBREADS

The perfect addition to any lunch time bite, meat or cheese board, or even as a snack on their own. Crafted with care and attention to detail, our flat breads come in a range of delectable flavours that are sure to please even the most discerning palate. From Top to Bottom: Mixed Olive & Onion, Garlic & Parsley, Cheese & Pesto, Tomato & Basil. On previous page: Mixed Seeds. Baked to perfection, with added Emmer & Spelt for flavour, our flat breads are light, airy and crispy, giving the perfect balance of taste and texture.





TEAR & SHARE BREAD

Our latest creation - a tear and share bread range that is sure to be a hit for all customers. Baked in rectangular shapes, each tray is topped with a mix of delicious and mouth-watering flavours; from garlic and parsley to cheese and pesto or just cheese; specifically chosen to cater to every taste bud.

SANDWICH CARRIERS & DINNER ROLLS





DINNER ROLLS

DINNER ROLLS

The perfect addition to any meal. Our new range of dinner rolls includes a variety of flavours, from classic wholewheat and multigrain. Each roll is packed with flavour and nutrition, thanks to addition of seeds like Sunflower & Poppy seed, Malted Rye flakes or sunflower seeds. These flavours not only add a unique flavour to the rolls, but also provide important nutrients like fibre, protein and healthy fats.



SANDWICH CARRIERS

SANDWICH ROLLS

These carriers have been specially crafted to elevate your sandwich game to the next level. We use a blend of rye flour and malted wholemeal to give our bread a tangy and earthy flavour, which is complemented by the natural sweetness of different seeds. Our sandwich carriers come in a variety of toppings to suit any taste preference: From plain options to Millet, Linseed & Sunflower seed topped rolls or wholemeal & semolina topped square batons. The addition of poppy seeds and millet adds crunch and texture to the sandwiches, making them flavoursome and enjoyable to eat.



CIABATTA

Made from the finest ingredients and baked to perfection, our ciabatta boasts a rustic exterior and a light, airy interior. With its signature chewy texture and subtle tanginess, each bite offers a delightful harmony of flavours. The perfect authentic Italian experience.

THE BREAD FACTORY

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