



LONDON'S LEADING
THE
BREAD
FACTORY
ARTISAN BAKERY


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

OUR FROZEN RANGE:

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.





OUR MISSION:

WHO WE ARE

With over 30 years of experience in the industry, we have established ourselves as leaders in the field, offering an 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.

BURGER BUNS:



STATEMENT BURGER BUN X96

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.

SERVING SUGGESTIONS:

Slow cooked BBQ pulled pork sandwich with green apple slaw.

CRAFT BURGER BUN X96

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 its best.

SERVING SUGGESTIONS:

Crispy fried chicken thighs, doused in sweet & spicy Korean sauce on a bed of shredded lettuce, spring onion and kimchi mayo.

WILDFARMED BURGER BUN X45

These burger buns made with regenerative flour are the perfect blend of flavour, texture, and eco-consciousness. Sourced from wildfarmed grains, each bun embodies a regenerative cycle that enriches the soil, nurtures the environment, and provides the finest ingredients for your enjoyment. Born from an exciting collaboration between The Bread Factory and Wildfarmed.

SERVING SUGGESTIONS:

Herby falafel burger with hummus, fresh tomato and cucumber chopped salad, topped with dill pickles and a drizzle of tahini.

LONDON BURGER BUN X48

Designed for the ultimate smashed burger experience, each bun is irresistibly soft and fluffy, yet perfectly balanced for durability. Crafted to elevate every bite of your favourite burger, it's made from a blend of premium wheat flour and soy, with a touch of potato for a hint of richness.

SERVING SUGGESTIONS:

Double patty smash burger with American-style cheese, burger sauce, chopped white onions and pickles.

SOURDOUGH RANGE:



FOCACCIA:

A yeasted focaccia, fragrant with fresh handpicked rosemary, crispy with sea salt flakes and rich with oil.

SERVING SUGGESTIONS:

Cut into equal squares and serve simply with extra virgin olive oil and Balsamic vinegar.

CASE SIZE: X5



BOROUGH BROWN X5

The nuttiness of the bran and wheatgerm in this loaf sets off the subtle tangy taste of our wholemeal starter, whilst the tacky crumb contrasts neatly with the thick, chewy crust.

SERVING SUGGESTIONS:

Sourdough toast topped with local crab, lightly dressed with lemon mayonnaise and peppery rocket.



BOROUGH WHITE X5

A dash of spelt and rye flours enhance the nutrition and taste of this otherwise simple white sourdough, made from English grown and milled flour.

SERVING SUGGESTIONS:

Ham, Gruyere and mustard layered between thick slices, fried in butter, in creamy bechamel and put under the grill until caramelised.



WILDFARMED BOULES X20

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.



WILDFARMED SOURDOUGHS LOAVES



WILDFARMED SOURDOUGHS LOAVES

WILDFARMED SEEDED SOURDOUGH X8

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. Available in 800g (sliced and unsliced) and 250g.

WILDFARMED WHITE SOURDOUGH X8

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. Available in 800g (sliced and unsliced) and 250g.

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 bakery 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 & Manchester) 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 products, ensuring that every product meets our standards.

ENGLISH MUFFIN:

Made with an enriched bread dough and carefully griddled by hand, our cushiony English muffins are the toast of the breakfast table.

SERVING SUGGESTION

Scrambled eggs with mackerel and chives and sprinkle of black pepper on top.

CASE SIZE: X72



SANDWICH CARRIERS:



MALTED WHOLEMEAL ROLL X45

Our malted wholemeal rolls are a wholesome delight, made with wholemeal flour and enriched with malted wheat, barley, and rye flakes. Infused with oats and barley flakes, these rolls are perfectly balanced with a hint of dark malt flour for a rich, robust flavour.

SERVING SUGGESTIONS:

A traditional golden yolk egg mayonnaise sandwich with fresh watercress. Add truffle crisps for extra crunch and a touch of luxury.



EVERYTHING CIABATTA X40

Made using our own Campaillou recipe, combining Country sourdough starter and yeast for a light, tangy base. Plant-based and packed with nutritious seeds like poppy, sunflower, and millet, along with a touch of onion and black onion seeds. Perfect for holding your favourite fillings, it offers a hearty, flavourful bite with a satisfying crunch.

SERVING SUGGESTIONS:

Spread a generous layer of mustard mayonnaise on the base. Add slices of kiln-smoked pastrami, then top with pickled cucumbers for a tangy crunch. Finish with a sprinkle of freshly cracked black pepper and a handful of arugula for some peppery freshness.



PLAIN CIABATTA X40

This ciabatta combines a blend of Emmer, Dark Rye, and Wildfarmed flours for a rich, rustic flavour. Made with a country sourdough starter and yeast, it has a light, airy texture and a subtle tang. It features a crunchy crust and soft crumb, perfect for sandwiches.

SERVING SUGGESTIONS:

Layer tender ham, Swiss cheese, and rich mustard butter, then top with pickled cucumbers, all served in our freshly baked signature ciabatta.

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 which 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-bodies, 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 regenerative farmed wheat, which is grown to increase biodiversity and help the crop thrive whilst creating a more nutritionally dense bread with a deeper flavour.

SHARING:



FRUIT LOAF X14

Our classic fruit loaf is packed with sultanas, currants, and cranberries. Crafted with diverse flours and enriched with orange juice, cinnamon, and the ancient grains of paradise. Perfect for any occasion.

SERVING SUGGESTIONS:

Let the flavours of this spiced fruit loaf speak for themselves and simply toast lightly and serve with salted butter.



FLATBREADS X28

The perfect addition to any lunch time bite, meat or cheese board, or even as a snack on their own. From top to bottom: Seeded, Garlic & Parsley, Sundried Tomato & Parsley, Mixed Olives and Plain Rustic flat bread. With diverse flours like Emmer for extra flavour, our flat breads are light, airy and crispy.

SERVING SUGGESTIONS:

Warm in the oven for 3-5 minutes at 180°C, slice into portions and serve as part of a sharing board.



TEAR & SHARE

Our latest creation – a tear and share bread that is sure to be a hit for all customers. Baked in square shapes of 4 units, each portion is topped with a delicious and mouth-watering flavour of garlic and parsley.

SERVING SUGGESTIONS:

Warm in the oven for 3-5 minutes at 180°C and serve whole for your customers to pull apart at the table.

CASE SIZE: X18

DESSERT RANGE:

CHOCOLATE TORTE

A rich and indulgent chocolate torte, made without flour or dairy yet full of deep, velvety flavour. Crafted with premium dark chocolate, this smooth and intense dessert is perfect for those seeking a naturally gluten-free and dairy-free treat—without compromising on taste.

SERVING SUGGESTIONS:

Enjoy on its own for a rich, intense chocolate experience or pair it with a dollop of coconut yoghurt or a scoop of dairy-free vanilla ice cream.

SOURDOUGH TREACLE TART

A classic with a twist. Made with rich, golden syrup and a touch of lemon for the perfect balance of sweetness and zing. Crafted using our Borough Brown sourdough breadcrumbs for a deeper, more complex flavour.

SERVING SUGGESTIONS:

Serve warm with clotted cream or a scoop of vanilla ice cream.

STICKY TOFFEE PUDDING

A rich and comforting classic, made with Wildfarmed flour and sweet, sticky dates for a deep, indulgent flavour. The muscovado sugar in the toffee sauce adds a rich, caramelised depth, making every bite warm and satisfying.

SERVING SUGGESTIONS:

Serve warm with a drizzle of double cream for extra indulgence or pair with a scoop of vanilla or salted caramel ice cream.



THE BREAD FACTORY

For more information about our products or to request samples,
please contact Tara Griffin at tara_griffin@breadltd.co.uk

Unit 12, Garrick rd, Irving way, London, NW9 6AQ

T/ +44 (0)20 8457 2080

E/ customercare@breadltd.co.uk

[@thebreadfactory](#)

[**www.breadltd.co.uk**](http://www.breadltd.co.uk)
