



THE  
EST **BREAD** 1993  
**FACTORY**™

# Sustainability Report

---

**2025 - 2026**

A summary of our actions, investments and efforts to protect the environments of the people and communities we serve – both now and in the future.



# Contents

OUR APPROACH	4
A NOTE FROM TOM	5
THIS YEAR IN NUMBERS	8
BAKING WITH PURPOSE	9
Sourcing	10
Energy	15
Transport	17
Waste	18
THE HEART OF IT ALL	20
Our people	21
Our communities	23
BAKING THE FUTURE	24
WHAT'S NEXT	25

Over a third of man-made greenhouse gas emissions come from food production, and the way we eat is the biggest driver of biodiversity loss on Earth.

At The Bread Factory, we believe that how we source and bake plays a vital role in protecting the future of our planet.

# Our approach:



## SOURCE WELL

---

WE COMMIT TO SUPPORTING GOOD FARMING PRACTICES AND CRAFT PRODUCERS WHO ARE MAKING A POSITIVE IMPACT.



## MAKE THOUGHTFULLY

---

WE COMMIT TO REACHING NET ZERO BY 2040, FOCUSING ON REDUCING EMISSIONS ACROSS OUR OPERATIONS AND SUPPLY CHAIN, ALONGSIDE BUILDING A ZERO WASTE BUSINESS.



## SHARE WIDELY

---

WE COMMIT TO IMPROVING PUBLIC AND SOCIAL HEALTH BY SHARING FOOD KNOWLEDGE AND MAKING QUALITY FOOD MORE WIDELY ACCESSIBLE.



We are craft bakers. The ethos of a craft baker is simple – source high-quality ingredients from people you trust, apply your experience, skill and knowledge with the utmost care and gift your well-made loaf to people in your community. When you wake up the next day, you do this again with the same attention and dedication. There is no room for anything but thinking sustainably. You have selected your tools, your ingredients, from someone you know has a similar level of dedication and you understand the effort they have put into making it. You show this respect and care.

You do not make 11 because you need 10. You operate in ways that are not wasteful because you need to keep it simple to deal with nature's complexity. You take time to do it right with the minimum amount of distractions. Making a loaf like we do requires the flour bag, salt, water, a few bowls of different sizes, lots of hands, and an oven – we can make something world-class in a pretty small place measured by meters. Baking sustains and is sustainable if done right.

Our bakeries and all of us who make a loaf or a pastry are guardians of an ethos, the ethos of a craft baker, that frames the way we think about the world around us. We choose to make an impact with the smallest footprint. As we work and contribute our talents to serving our communities, we are mindful of where we come from and what that means for how we act. Sustainability is just who we are.

---

*Tom Molnar, Co-Founder and CEO*

# Our carbon intensity from purchased goods has dropped 8% since FY25, on our journey to achieve net zero by 2040

\*Purchased goods are more than 80% of our total emissions. We've measured carbon intensity as the emissions from purchased goods divided by the £ spent.



## REDUCING WASTE THROUGH REDUCE, REUSE AND RECYCLING

By limiting waste, turning surplus into next day's bread or baked goods, and recycling as much as possible.



## SUPPORTING GOOD FARMING PRACTICES & PROMOTING GOOD SOIL HEALTH

Investing in regeneratively grown wheat, always buying sustainably sourced ingredients, and higher welfare meat and fish.



## REDUCING EMISSIONS ACROSS OUR DISTRIBUTION

Optimising distribution to minimise fuel consumption, with 9% of all deliveries now made by electric vehicles.



## ADOPTING GREEN ENERGY SOURCES

Buying 100% green energy since 2014 and installing solar panels within our bakery estate.



## SUPPORTING SMALL SUPPLIERS INNOVATING FOR POSITIVE ENVIRONMENTAL IMPACT

Partnering with craft producers who care about their craft and their role in the food system.

# Social responsibility lives in every aspect of our business, with programmes that care for our People, Customers & Communities



## PROVIDING A SAFE AND INCLUSIVE WORK ENVIRONMENT

Creating an environment where everyone can be themselves and where safety is our number one priority.



## SUPPORTING THE LEARNING AND DEVELOPMENT OF OUR TEAMS

Through world class craft training and apprenticeships.



## IMPROVING THE NUTRITIONAL VALUE OF OUR PRODUCTS

We continue to improve the nutritional value of our products by working with a wider range of grains and increasing fibre.



## FOSTERING EMPLOYEE WELL-BEING AND DIVERSITY

Looking after our people at work through programmes such as mental health awareness training, whilst fostering diversity through focused employee forums.



## PROVIDING DONATIONS TO LOCAL CHARITIES OR COMMUNITY PROJECTS

Distributing surplus food for those in need.

# This year in numbers

## SOURCING

1,500T

Tonnes of regenerative flour bought

20%

Of all the flour we used was Soil Positive

+4.5M

Products sold made with Soil Positive flour

100%

Sustainable cardboard from FSC forests and made with 80% recycled content

42

New products launched made with Soil Positive flour

## ENERGY

23,183 MWH

Annual energy consumption

8%

Reduction in carbon intensity from purchased goods since FY25

100%

Green electricity energy

9%

Solar Energy usage

## TRANSPORT

+20,000

Drops a year made with electric fleet

+4,000KG CO<sub>2</sub>

Through route optimisation we saved over 4,000kg of CO<sub>2</sub>

8.2%

Of our products were delivered using electric vehicles

## WASTE

ZERO

to landfill

1,250T

Of waste is diverted to animal feed, representing 100% of total food waste

1.3M

Products sold made using surplus ingredients

30%

Of general waste is recovered to recyclables

## PEOPLE

1000

Hours of training offered

70+

Nationalities represented

£145K

Investment in 12 apprentices across 2 programmes

12%

90-day retention rate improved from 67% to 78% YoY

4%

Reduced to 4% mean (down from 5%), and 2% median (down from 5%) in 2024

## COMMUNITY

+3T

We've donated over 3 tonnes of surplus bread and pastries

4,143

Meals saved via Too Good To Go

11.19T

CO<sub>2</sub> avoided through Too Good To Go

6

School and education visits hosted

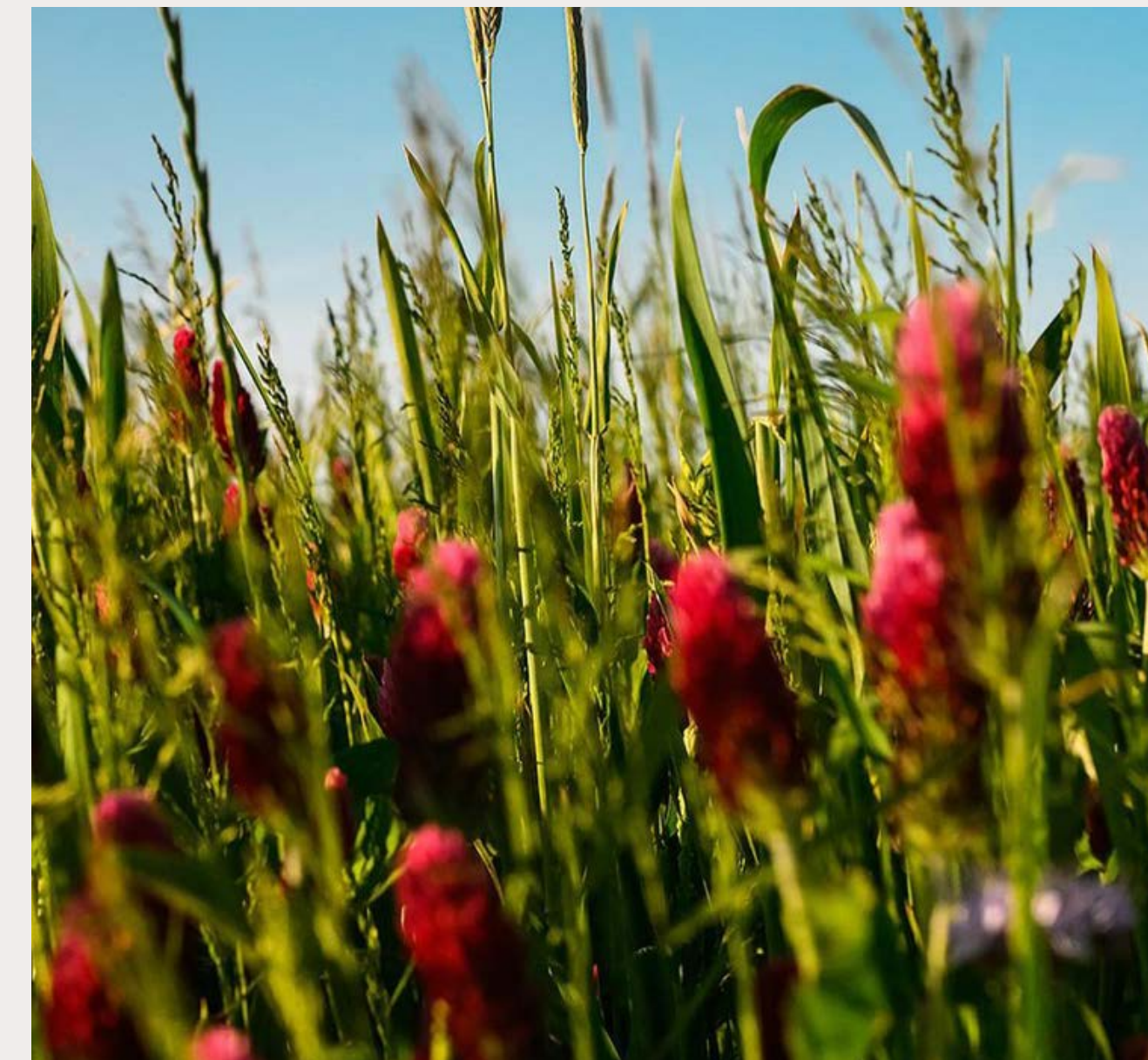
# Baking With Purpose

Sustainability isn't an initiative, it's a responsibility. For us, it starts with how we source, how we move, and how we manage our impact. We focus on tightening our processes across four key pillars: sourcing, energy, transport, and waste.



We work with millers and farmers who share our values, placing provenance and regenerative methods at the heart of our supply chain.

We continuously review our energy use, cutting inefficiencies and investing in greener systems. From how we deliver to how we manage our waste, we're continuously improving the way we work and the way we bake to reduce impact. We want to build a future we want to be part of. One that supports people, the planet, and a better food system.



# Sourcing with *principles*

## SOIL POSITIVE FARMING

We believe good baking starts long before the oven; with the soil, the farmer, and the decisions made season after season.

We work directly with farmers across the UK who are choosing to grow differently: building soil health through diverse crops, minimal tilling, and nature-led practices. It's slower, often harder work, but it builds something that lasts. Our role is simple: we commit to buying what they grow (not just the easy harvest, but more of it); sharing the risk so they can farm with integrity.

Through our long-standing partnership with **Shipton Mill** and **Wildarmed** we now work directly with ten farms growing heritage grains, alongside a growing network focused on

organic and regenerative practices. Together, this is expected to deliver around 300 tonnes of heritage grain harvest; **one of the largest initiatives of its kind in the UK.**

We don't begin with labels. We begin with a question: **are we doing the right thing, and do we know that we are?** The answer has to come from the work itself – healthier soils, better grain, better bread. Every loaf is fully fermented, using grains that support soil health and deliver bread with depth, character and clear provenance.



That work is already showing up at scale. In 2024, around 8% of our flour came from farms using regenerative or organic practices.

By FY26, that had grown to 20%, roughly 2,600 tonnes, going into more than 4.5 million products and 42 new products launched this year.

By the end of 2026, we expect that to reach 50%. By FY27, we commit to source 3,000 tonnes of organic wheat; **fully traceable, and the largest volume of its kind in the UK.**

Our focus is already widening beyond bread, with pastries and cakes next, bringing the same thinking into more of what we make.

**Good bread takes time.**

**1,500T**  
Of regenerative flour bought

**20%**  
Of all the flour we used was Soil Positive

**+4.5M**  
Products sold made with Soil Positive flour

**42**  
New products launched made with Soil Positive flour

**1,129T**  
Of organic flour bought



# ANIMAL WELFARE

We believe that how an animal lives shapes everything about the food it produces. That means no growth hormones, ever. Antibiotics only when a vet prescribes them, the same standard you'd expect for a person. And wherever possible, animals that roam.

These aren't aspirations. It's how we work.

All our fresh milk, cream, butter, and cheddar is Red Tractor assured, and fully traceable back to farm. Our milk and cream comes from **Cotteswold Dairy** in Gloucester (one of the UK's first organic dairies), where cows graze freely outdoors and, thanks to automated milking, choose their own schedule year-round.

Our salmon is sourced with care and hand cured by Severn & Wye, master smokers near the Forest of Dean with over 30 years of craft behind them.

Our free range poultry has access to outdoor space all year round, allowing for a more natural environment. Red Tractor assured and raised by **Capestone** in Pembrokeshire, a farm established in 1920 and still working with nature to produce a slower-grown, better bird.

Every egg we use is British Free Range. We are 100% cage free.

Today, 60% of the ingredients used at The Bread Factory are grown or made in the UK, a reflection of years of building real relationships with British producers, not just buying from the nearest supplier.

**60%**  
Of the ingredients we use in The Bread Factory were made and grown in the UK

**100%**  
Fresh milk, cream, butter & cheddar are Red Tractor assured

**300T+**  
Free range poultry supplied annually by Capestone

**100%**  
British Free Range eggs



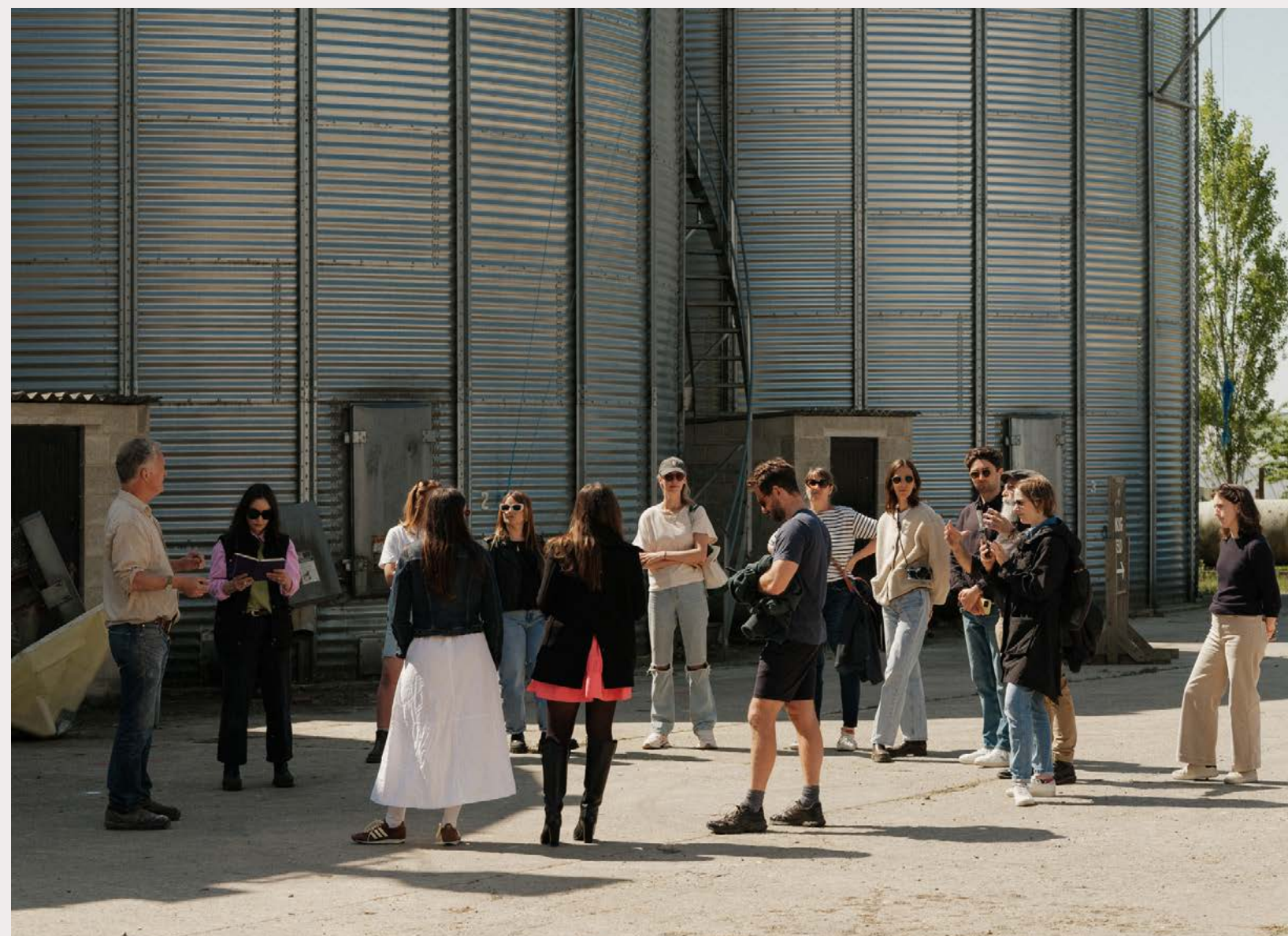


41%

Of fresh produce currently British-grown

100%

100% UK fruit & veg from LEAF Marque certified farms by Oct 2026



## FRESH PRODUCE

We care where our fruit and vegetables come from, and how they're grown.

Every UK fresh produce supplier we work with is Red Tractor certified ensuring traceability back to farm.

For produce grown outside the UK, we require GLOBALG.A.P. as a minimum. By October 2026, we aim to source all of our UK-grown fruit and vegetables from LEAF Marque certified farms - a standard that goes further in supporting soil health, water management and biodiversity.

We're also growing our share of British produce, currently at 41%, by building direct, long-term relationships with growers. That means working together on the things that matter: getting more from every crop, looking after the land, and leaving room for nature alongside it.

We want to build a supply chain that works better for growers, the land and our customers.

## WORKING WITH LIKE-MINDED SUPPLIERS

Alongside our standards, we work with suppliers who care about how food is grown and where it comes from. **Natoora** is one of them.

They work directly with growers, selecting produce based on season, flavour and how it is farmed. This means supporting farms that look after their soil, grow with the seasons, and focus on quality over yield. It also means building longer-term relationships so growers can continue to farm this way.

We use Natoora for ingredients like Forced Rhubarb, Datterini Tomatoes and Delica Pumpkins.

3.4T

Forced Rhubarb sourced in FY26

Yorkshire Forced Rhubarb is available for a short winter window, typically from January to mid or late April. It is grown over two years in the cold pocket of the Yorkshire Triangle, before being moved into dark sheds where it is gently forced to grow without light. Harvested by hand in low light to protect its colour and natural sweetness, this traditional method is upheld by only a small number of specialist growers. The result is tender, naturally sweet rhubarb with a distinctly short and seasonal character.

Datterini tomatoes are used when they are in season and at their best. They are grown in soil, under natural conditions, and left to ripen fully on the vine before harvest. This allows them to develop proper flavour, balance and natural sweetness, rather than being picked early or produced out of season. We only use them when they naturally deliver quality.

15 WEEK

of Forced Rhubarb season

32T

of pumpkin soup sourced

Delica Pumpkin features as part of Natoora's seasonal soup programme, which runs from September to May, with the Delica soup itself available from late September to March, in line with the natural pumpkin season. The pumpkins are grown in northern Italy in mineral-rich soils that build depth of flavour. Growers carefully manage water intake so the pumpkins develop slowly and concentrate their natural sweetness. After harvest, they are cured for several weeks to reduce moisture and create a dense, rich texture.

In FY26, 32 tonnes of Delica soup were supplied through this programme, equivalent to approximately 12 tonnes of pumpkin.

Working in this way keeps us closer to the seasons, the growers, and the real flavour of the ingredients.

30 WEEK

seasonal availability





100%

Sustainable cardboard from FSC forests and made with 80% recycled content

## RECYCLED PAPER & PACKAGING

Good packaging should do its job without costing the earth. Every cardboard box we use is made with 80% recycled content and sourced from FSC-certified forests; meaning the wood that goes into it is managed responsibly, with more planted than taken. It's a small thing, done properly.

# Energy: *Planet first*



## GOOD ENERGY

Bakeries are hungry for energy. Ovens run hot and long, mixers don't stop, and keeping everything moving around the clock takes more power than most people realise.

We switched to 100% green electricity back in 2014.

In FY26, our carbon intensity sits at 0.18 kg CO<sub>2</sub>/kWh – a low level we're proud to have maintained, and a baseline we're committed to pushing further down.

Solar is a big part of how we get there. Our panels at our first Milton Keynes bakery now

cover 9% of the site's total energy use. We're currently in discussions to install solar at our second Milton Keynes unit, which will meaningfully grow that contribution.

Inside our bakeries, the changes are less visible but just as deliberate. LED lighting throughout. Air circulation systems that do away with energy-hungry air conditioning. Motion sensors so lights aren't burning in empty rooms. Smart monitoring that gives us a live picture of where energy is going.

The goal is net zero by 2040. We're not there yet, but we know the route and we're moving.



8%

reduction in carbon intensity from purchased goods since FY25

9%

energy from solar

100%

Green electricity since 2014

## OUR ROAD TO NET ZERO...

Since 2022, we have made meaningful progress in understanding and reducing emissions across our own operations, including energy, fuel, and our sites.

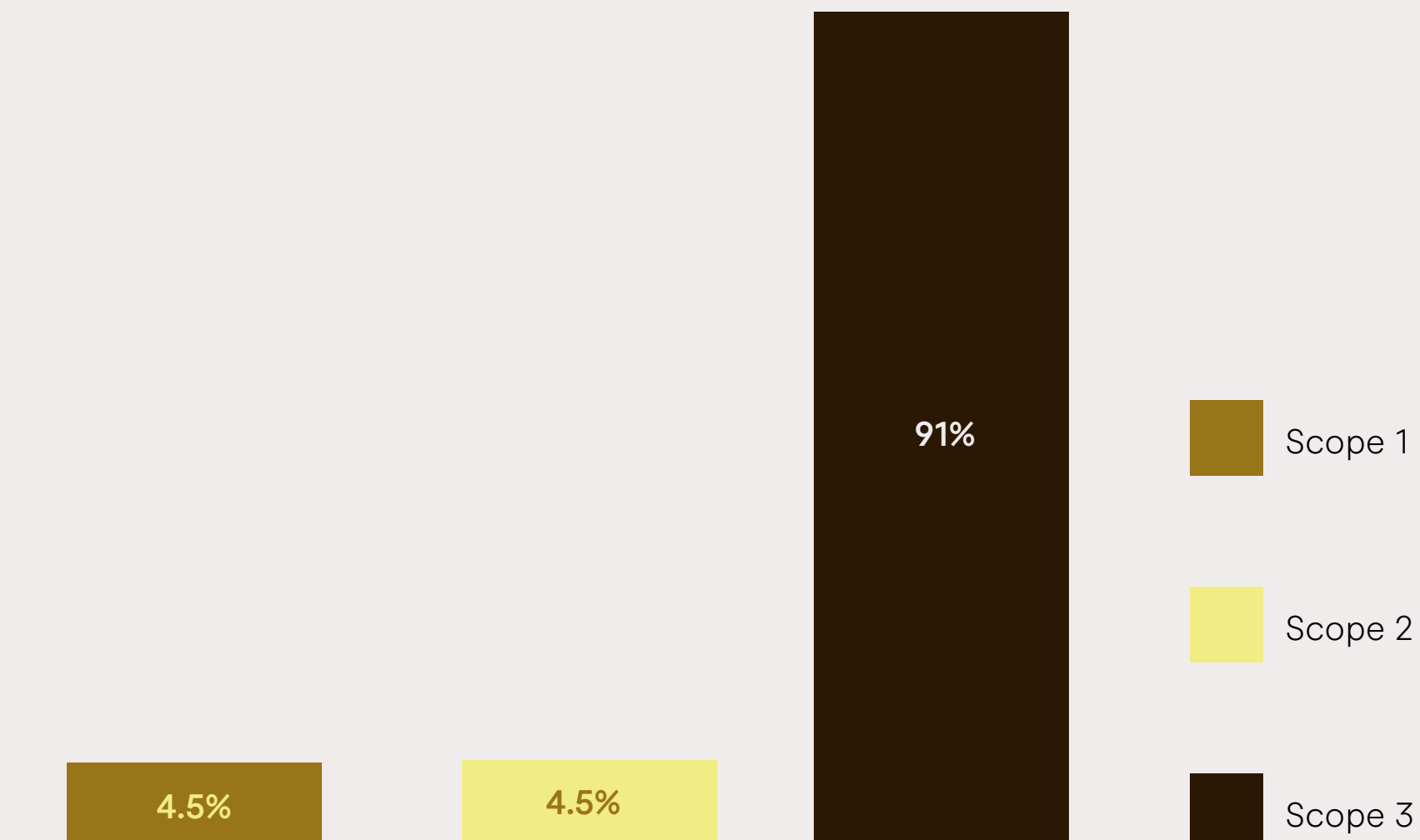
At the start of 2026, we took the next step by measuring our annual greenhouse gas emissions for the first time, including Scope 3. This is a significant milestone, as the majority of our impact sits beyond our direct operations, particularly in agriculture and key ingredients.

Working with My Emissions, a carbon intelligence platform built for food businesses, we have focused our first assessment on the most material Scope 3 categories, aligned with WRAP guidance for the food and drink sector. This includes detailed, ingredient-level analysis of the goods we purchase.

This work lays the foundation for Product Carbon Footprints across our range, helping us understand the emissions embedded in everything we make, from the flour we source to the products we supply.

In 2026, we will build on this baseline with My Emissions to develop a clear reduction plan aligned to our net zero targets. This will include rolling out Product Carbon Footprints across our full range, guiding decisions across sourcing, product development, and supplier partnerships, and supporting a shift towards lower-impact ingredients and more responsible systems.

This is an ongoing process. As our data improves, we will refine our approach, set measurable targets, and continue to report transparently on our progress.



FY26		
OUR EMISSIONS	BASELINE *(TCO2E)	% BASELINE
Stationary combustion	1,743	3.6%
Mobile combustion	397.76	0.8%
<b>Total Scope 1</b>	<b>2,141</b>	<b>4.4%</b>
Electricity	2,223	4.5%
<b>Total Scope 2</b>	<b>2,223</b>	<b>4.5%</b>
Purchased goods and services	41,767	85.3%
Fuel and energy-related activities	1,242	2.5%
Upstream transportation and distribution	623.48	1.3%
Downstream transportation and distribution	975.02	2.0%
<b>Total Scope 3</b>	<b>44,608</b>	<b>91.1%</b>
<b>Total Emissions 2025/26</b>	<b>48,971</b>	<b>100.0%</b>

1. This is the first time at The Bread Factory we have measured our annual GHG emissions, including Scope 3.
2. For our first report, we have focused on the most significant Scope 3 categories, aligned with WRAP's Scope 3 guidance for food and drink companies.
3. Since the beginning of 2026, we've been working with My Emissions to create a reduction plan against our net-zero targets, which includes Product Carbon Footprints across our entire range.

# Transport

Transport remains a critical part of how we operate. Every product needs to arrive fresh, on time, and in the right condition. The focus is not just on getting there, but on how efficiently and responsibly we are doing it.

This year, we have continued to optimise our network. From the use of electric vehicles to refining our route planning, the aim is simple: move more with less impact.

## MOVING MORE WITH LESS

Our electric fleet is playing a growing role in daily operations.

9% of all deliveries are now completed using electric vehicles, accounting for 3% of our weekly mileage across a 18,640 miles network.

On average, we complete between 55 and 65 electric drops per day, reaching over 20,000 deliveries annually. A steady shift that is reducing reliance on traditional fuel while maintaining service levels.

## REDUCING MILEAGE IMPACT

Efficiency gains are not only coming from new vehicles, but from better planning.

Through route optimisation, we have removed four 3.5 tonne van routes from our network. Each route reduction saves 20.2 kg of CO<sub>2</sub> per week, equating to over 1,000 kg of CO<sub>2</sub> per year per vehicle

Fewer routes, fewer miles, lower emissions.

9%

of all deliveries made using electric vehicles

+20,000

electric deliveries completed annually

+1,000 KG

CO<sub>2</sub> saved per year, per route removed

97%

of deliveries planned through Paragon route optimisation

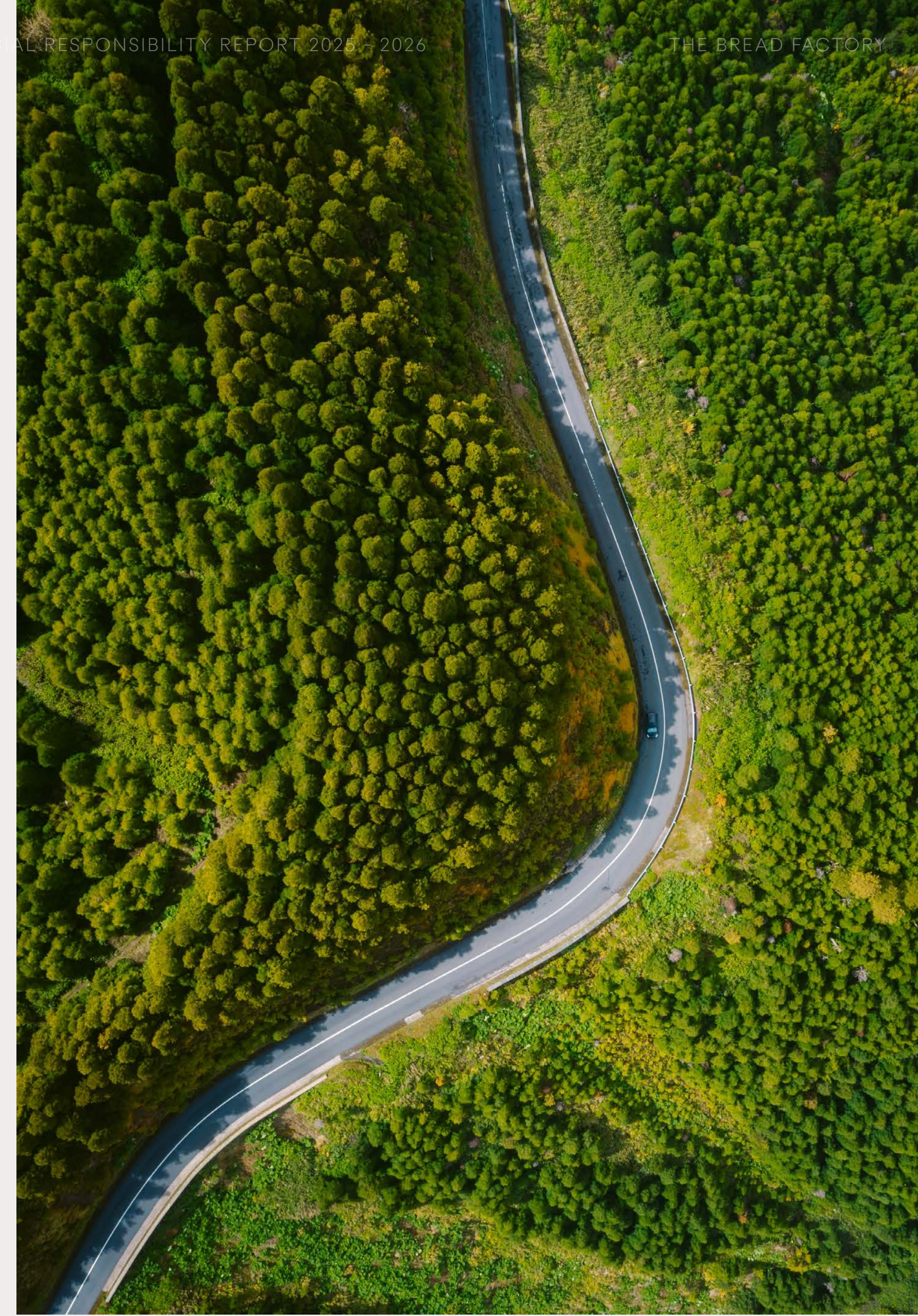
<3%

of deliveries fulfilled by third-party providers

## DATA-LED DELIVERY

Planning sits at the centre of our transport approach.

97% of all deliveries are now managed through Paragon route planning software, ensuring the most efficient routing possible. Less than 3% of deliveries are completed by third-party providers, allowing greater control over performance and impact.



# Less waste, *more purpose*

In baking, waste can happen at every stage, from raw ingredients and packaging to unsold products and energy use. Reducing it means looking at the whole system, not just the end result.

Our focus is on designing waste out of the process. That means working more closely with suppliers, using better data to plan production, and finding value in what would otherwise be lost.

We work with trusted waste partners across the group to ensure nothing goes to landfill. Through partners such as Cawleys, Biffa and AC Shropshire, our general waste is diverted to energy recovery, turning waste into a resource rather than an endpoint.

## KEEPING RESOURCES IN USE

A significant proportion of our waste is organic, and we continue to prioritise keeping it within the food system.

In FY26, total waste reached 3,184 tonnes, with 1,250 tonnes identified as food waste (an increase driven by growth in production). All of this was diverted to animal feed, supporting a more circular approach and ensuring nothing goes to landfill.

At the same time, we continue to expand how we reuse surplus in our own products. Over 1.3 million units were sold using surplus ingredients, from leftover bread to pastry offcuts.

## RECYCLING & RECOVERY

Alongside food waste, materials like cardboard remain a key focus.

330 tonnes of cardboard were recycled this year, consistent with last year's performance, while improvements in sorting and recovery have increased the proportion of general waste diverted to recyclables to 30%.

Our overall reuse rate for food waste has also increased to 39%, reflecting a more integrated and efficient system.

1.3M  
products sold made  
using surplus

39%  
overall food waste  
reuse rate

330T  
cardboard  
recycled

30%  
of general waste  
recovered to  
recyclables

3,184T  
total waste  
generated across  
sites



“We were not here to just consume what nature  
and our societies have created,  
We are here to make positive changes.  
We will fix what is broken,  
We will nurture what is good and  
We will build things our children’s children will  
cherish.”

*Tom Molnar, CEO & Co-Founder*

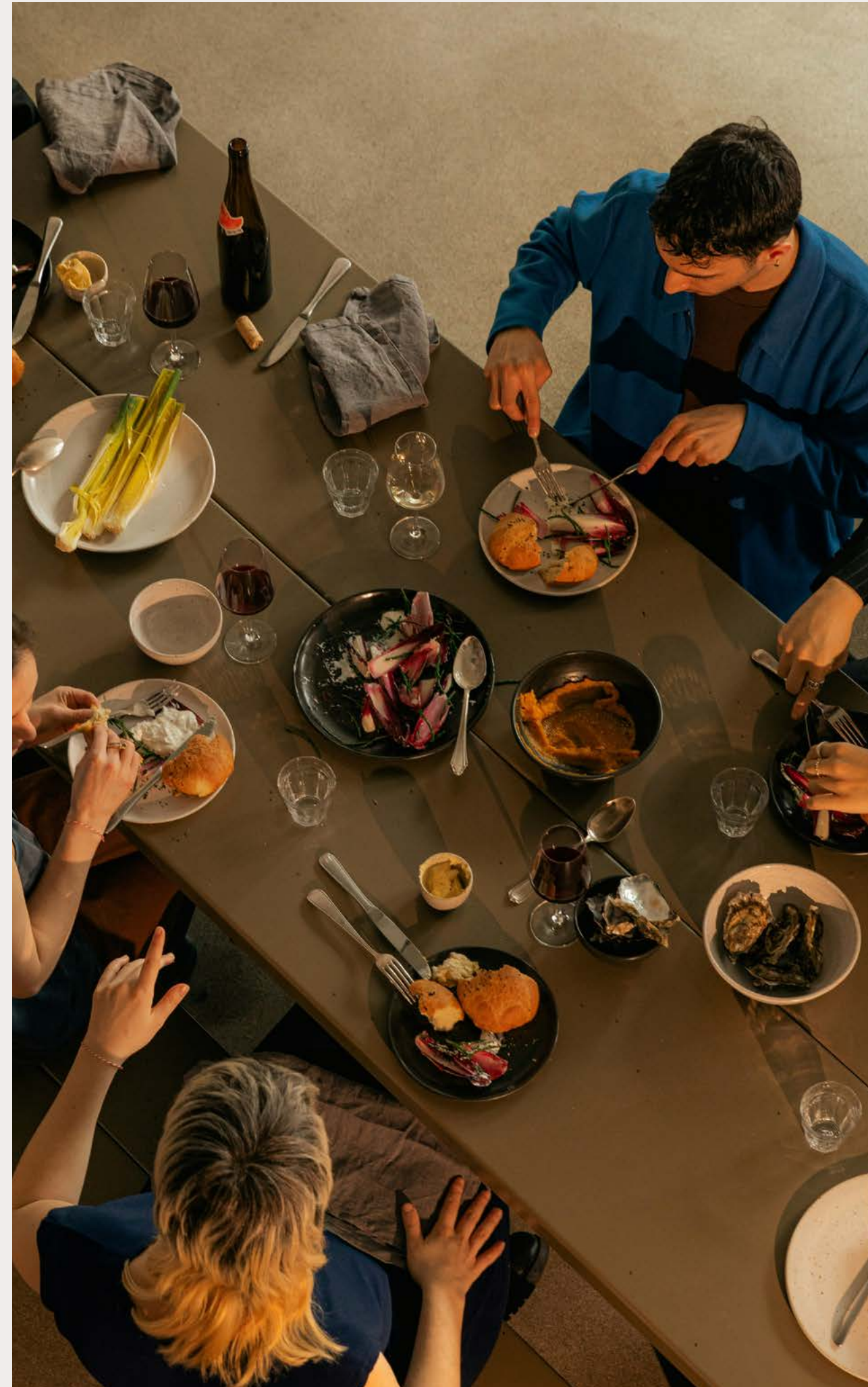
# The heart of it all: *our people*

Behind every loaf is a team making it happen, from bakers and drivers to packers and support teams.

For us, sustainability goes beyond ingredients or process. It is about people, the environment we create, and building something that lasts. We invest in skills, support wellbeing, and aim to create workplaces that are safe, inclusive, and fair.

That thinking extends beyond our own sites. As part of a wider community, we contribute through partnerships, education, and practical action, from baking workshops to redistributing surplus.

We are committed to a culture rooted in care, inclusion, and opportunity, where people can grow. We prioritise safety, fair reward, and recognition, and are independently audited against the Ethical Trading Initiative Base Code to hold ourselves to high standards.



# Care for *our People*

## LEARNING & DEVELOPMENT

We have expanded our approach to training, introducing new courses and increasing the time invested in developing our teams.

In FY26, we supported 12 apprentices across two programmes, with a total investment of £145,513. Alongside this, we developed and delivered two new internal courses.

Our People team also became certified Lumina Spark practitioners, delivering over 700 hours of workshops focused on personal development and team

dynamics. A further 300+ hours were dedicated to upskilling our management teams through structured People Management training.

The focus is not just on skills, but on building confidence, leadership, and long-term progression.

£145K

invested in apprenticeships

12

apprentices across 2 programmes

+1,000

hours training delivered across development programmes



**78.6%**  
 90-day retention rate  
 (+11.6% YoY)

**45%**  
 labour turnover (-1%  
 YoY)

**+70**  
 nationalities  
 represented

**4%**  
 mean gender pay gap

**2%**  
 median gender pay gap

## RETENTION & PROGRESSION

As investment in people grows, so does stability within the business.

Labour turnover reduced to 45.2%, continuing a gradual improvement year-on-year. More notably, our 90-day retention rate increased to 78.6%, reflecting stronger onboarding and early-stage support.

These improvements point to a more consistent experience for new starters and a stronger foundation for long-term retention.

## INCLUSION & REPRESENTATION

Our workforce continues to reflect a wide range of backgrounds and experiences.

We now have over 70 nationalities represented across the business, contributing to a diverse and dynamic working environment. Creating a workplace where people feel respected, supported, and able to contribute remains a core priority.

Alongside this, we have continued to improve pay equity, with the mean gender pay gap reduced to 4% and the median to 2%.



# Care for *our* Community

We're committed to giving back by supporting charities and community initiatives. Our contributions go beyond financial donations – we value the time, expertise, and resources our team shares to make a meaningful impact.



## SUPPORTING LOCAL COMMUNITIES

We work closely with local partners, including Unitas in Colindale, to ensure that excess product reaches those who need it most.

In FY26, we donated over 3 tonnes of food, supporting community initiatives while reducing waste at the same time.

Alongside this, we also extend surplus through our Flour Station markets and the Too Good To Go partnership, helping ensure good food is consumed rather than lost.

In FY26, this supported over 4,100 meals saved, avoiding 11.19 tonnes of CO<sub>2</sub>.

## EDUCATION & FUTURE TALENT

Supporting the next generation remains a key part of our responsibility.

We continue to work with schools to help “train the bakers of tomorrow,” welcoming students into our sites and sharing a practical view of the craft.

In FY26, we hosted six visits, giving young people insight into baking as a career.

We also supported five work experience placements, offering hands-on exposure to the realities of working in a bakery environment.

**+3T**  
food donated to  
community partners

**4,143**  
meals saved via Too  
Good To Go

**11.19T**  
CO<sub>2</sub> avoided through  
Too Good To Go

**6**  
school and education  
visits hosted

**5**  
work experience  
placements completed

# *Baking the future*

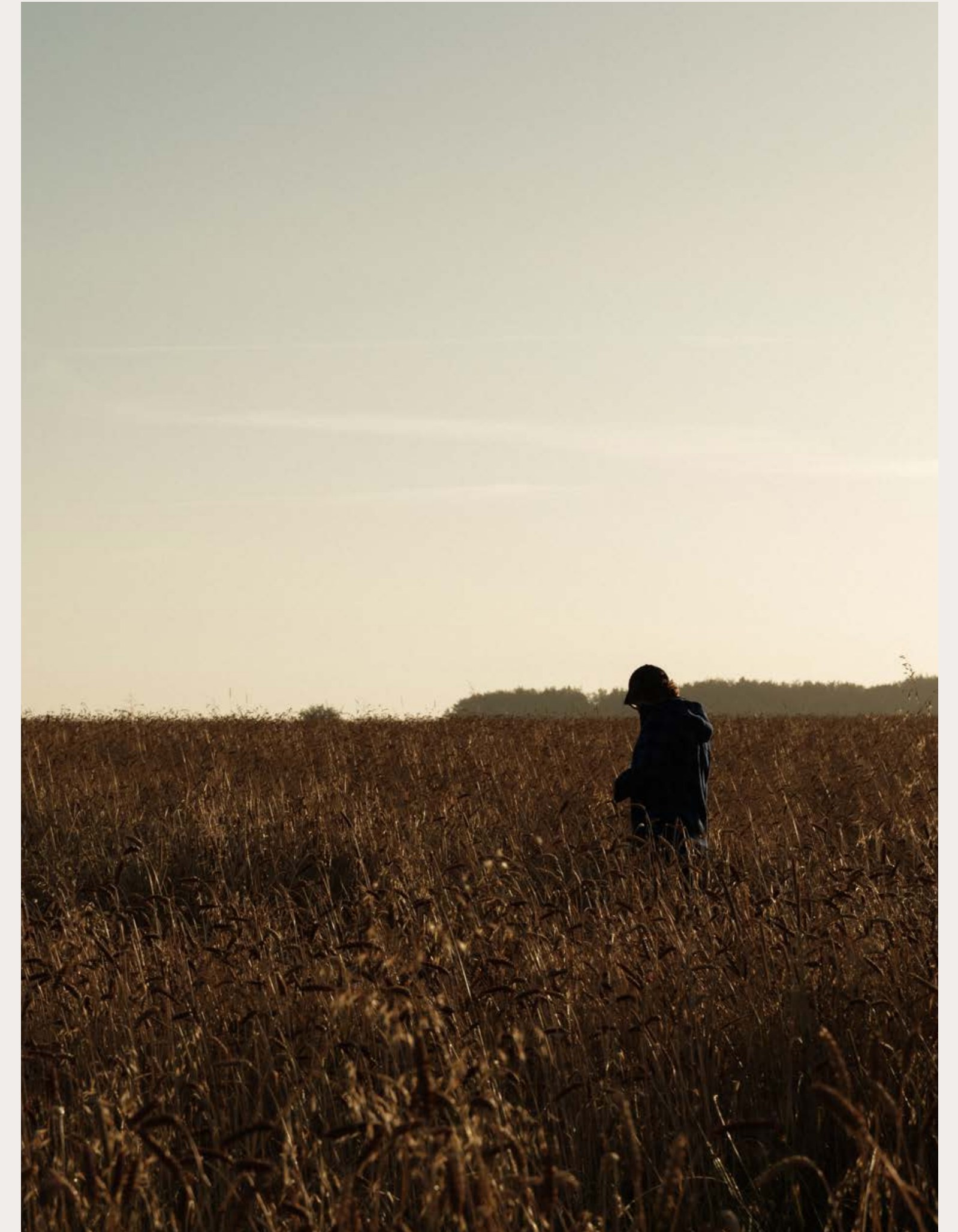
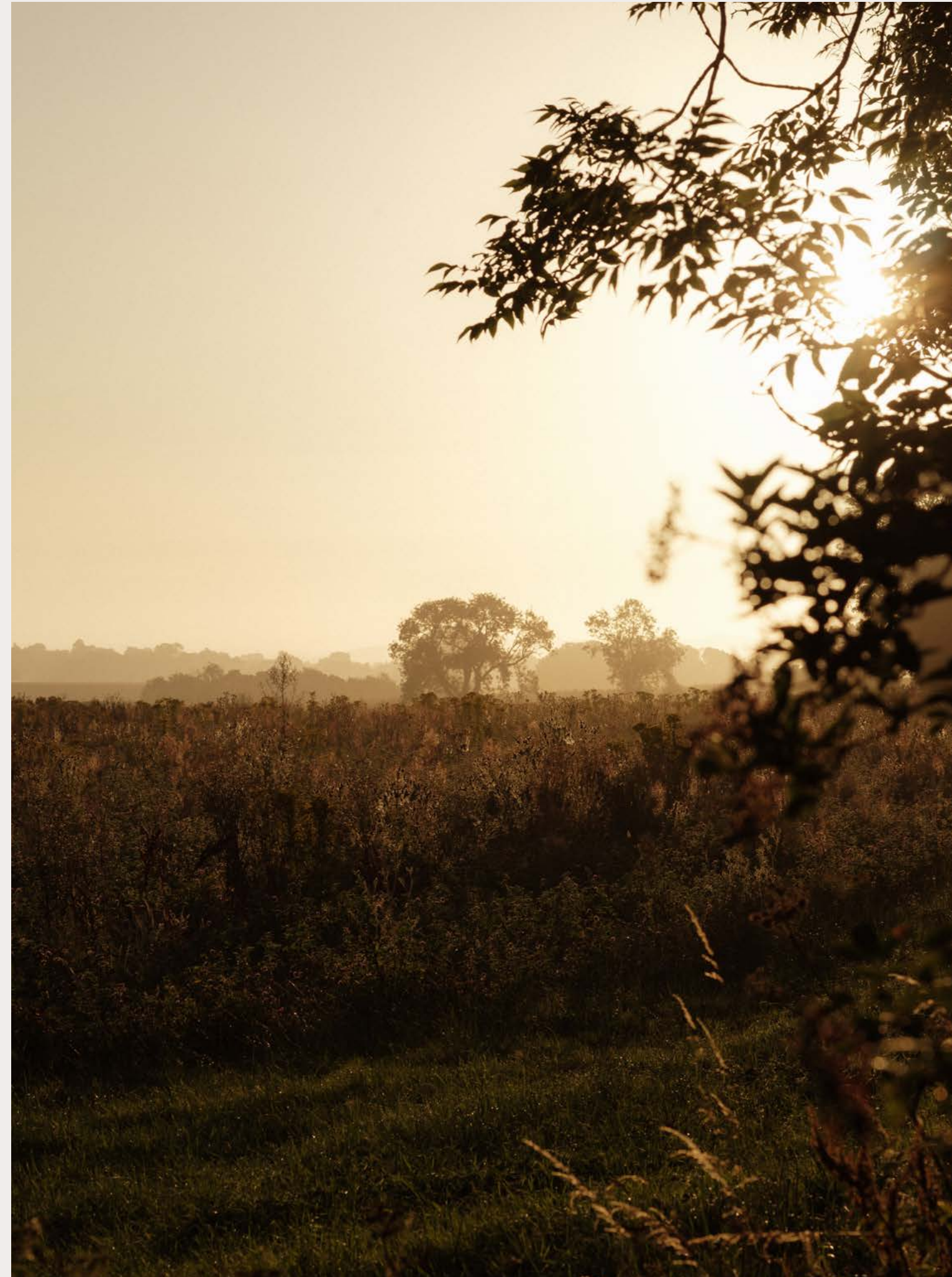
In the years ahead, we will keep evolving how we bake across our products, packaging and processes. Our focus stays simple: better food, made in a better way.

We are part of a food system that needs to change, and we want to play our part in that shift. That means working closely with regenerative farmers, responsible suppliers, and partners who care about where food comes from and how it is made.

We will keep investing in regenerative agriculture, lower impact transport and practical ways to reduce waste across everything we do. We will continue to improve traceability so we know exactly where every ingredient comes from, and we keep working to design waste out of the system wherever we can.

Innovation will stay at the heart of our work, especially where it improves nutrition, reduces environmental impact, and makes our supply chain stronger and more resilient.

We will also keep investing in our people, building skills, supporting development, and creating workplaces where high standards are part of everyday practice, not just words on a page.



# What's next?

## SOURCING

100%

Suppliers to be part of our code of conduct / supplier programme by the end of FY27

100%

Increase usage of soil positive flour in our breads by February 2027

100%

Deforestation free across our ingredients and packaging

3,500T

Source soil positive flour

300T

Source of heritage grains

100%

LEAF Marque Fresh Produce by FY28

## ENERGY

FY27

Roll out solar and explore wind-generated electricity

FY27

Introduce usage metres to improve energy use

2040

Net Zero Carbon Emissions target

## TRANSPORT

100%

Fleet running on green energy by the year 2030

## WASTE

70%

Of our waste will be reduced through reusing and recycling in 2027

30T

Of waste removed by reducing secondary packaging in logistics, and replacing with recyclable crates

70%

Increase on our internal recycling rate

20%

Reduce material loss by 20% over the next 18 months

15%

Reduce oil waste

## PEOPLE & COMMUNITY

+£1 MILLION

Invested into our pay and rewards for FY27

£100K

Committed to investing into Learning & Development initiatives

100%

Implementing a fully paperless recruitment process to reduce waste and improve efficiency in FY27

80%

Engagement in the annual People Net Promoter Score (NPS) survey

## ASSURANCE POLICY

New Life Assurance policy to support our teams

EST. **THE  
BREAD  
FACTORY** 1993™



BY APPOINTMENT TO  
HIS MAJESTY THE KING  
SUPPLIERS OF  
ARTISAN BAKERY GOODS  
THE BREAD FACTORY  
LONDON

[www.thebreadfactory.co.uk](http://www.thebreadfactory.co.uk)