

# THE EST. BREAD 1993 FACTORY™

*Manchester*



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



# *Specialist craft bakery serving the top chefs for over 30 years.*

In the 1990s, our founder Gail Mejia brought together some of the best bakers in London to bake proper bread for the city's top chefs and restaurants. That was the start of The Bread Factory — a name chosen with irony, because everything we made was (and still is) handmade with care, using traditional methods and the best ingredients we could find.

Since then, we've grown from a small team into one of the UK's leading artisan bakeries, serving chefs, hotels, caterers, and national accounts across the country — people who care as much about quality as we do.

We continue to bake the breads that define our craft, while developing new ones to meet the needs of today's kitchens. Our journey began with deliveries to London's top restaurants — but since opening our second bakery in Manchester in 2016, we've proudly served the North West too, including Manchester, Leeds, Liverpool and beyond.

We work with trusted millers and farmers, ask tougher questions about flour and flavour, and constantly evolve how we bake to meet the highest standards. We don't just make bread. We partner with people who expect better — and rely on us to deliver it.

Because good bread should do more than fill a plate. It should tell a story — of quality, craft, and care.



# The Way We Bake

The way bread is made today is a problem. Modern farming practices have left the soil tired and depleted, while a focus on mass production over quality means much of the bread we eat isn't what it should be. But we believe in something better – bread that nourishes the people who eat it, and the land it comes from. Bread that's full of flavour, and part of a food system built to last.

That belief is at the heart of The Way We Bake – our ethos and strategy that shapes every decision we make. It means using traditional methods not out of nostalgia, but because they work – and combining them with innovation when and where it matters. It means working with partners who prioritise soil health, biodiversity, and better farming practices. In the last two years, we've started incorporating regeneratively farmed and diverse grains into our loaves – a step towards a more resilient food system.

Baking this way is not just about what we make – it's about how we think. It's a commitment to evolve, to improve, and to question. To build a system that supports the land, the growers, and the people we feed.

## ALLERGEN KEY



Contains Dairy



Contains Wheat



Contains Eggs



Contains Soya



Contains Nuts



Contains Sesame



Contains Mustard



Contains Sulphites

Our main bakery is not free from the following allergens: nuts, sesame seeds, gluten, milk, mustard, eggs and soya. However, we do have a gluten free bakery that is a separate unit and free from gluten. This specialist gluten free range can be found at the back of this brochure. Our specifications, full ingredient declarations and nutritional information are all available upon request.





## *Great bread starts with great grains*

We care about flavour. We care about quality. And we care about doing right by the people and the planet. Our sourdoughs use a variety of grains – from emmer and spelt to rye, barley and a variety of heritage and population wheats – which help to support crop diversity whilst each adding layers of flavour and nutrition to our bread.

In the last year, we've partnered with 10 nature-led UK farms for a year-long initiative to grow wheat in a way that supports soil health, biodiversity, and flavour.

By backing regenerative practices, like diverse crop rotations, minimal tilling, and using cattle to naturally enrich the soil, we help farmers grow more resilient, nutrient-rich wheat.

In return, we commit to buying what they grow. Because good farming leads to better grain, better bread, and a better food system.



# Sourdoughs

*We aim for full fermentation by feeding our starter regularly and keeping it at just the right temperature. It's a slow process, but worth it. The result? Bread that's easier to digest, with better nutrients, lower gluten content, and a longer shelf life. No tricks. Just good bread, made with patience, purpose and proper fermentation..*

PRODUCT NAME	UNSLICED	SLICED
RYE & POPPY	500g	500g
SAN FRANCISCO	500g, 1kg	1kg
SANETRA	500g, 1kg	1Kg
POTATO AND ROSEMARY	500g, 400g	400g
MIXED OLIVE	280g	
CURRANT & SOUR CHERRY	500g, 400g	400g



## Poppy & Rye

A bread basket staple: our white levain sourdough base, packed with poppy seeds and generously garnished with sesame, black sesame, pumpkin, sunflower and black linseeds.



## San Francisco

A tangy traditional sourdough with an open texture and dark, crunchy crust, baked with yoghurt and strong Canadian flour.



## Sanetra

An original TBF creation, using a little bit of rye for a more complex flavour, a great base for many dishes.





### Currant & Sour Cherry

Deliciously tart and piquant bread with a tinge of sweetness all due to dried sour cherries and currents mixed throughout the dough; perfect served for breakfast or with cheese.



### Mixed Olive

Thyme-infused sourdough baked with whole, green and black niçoise olives: sharp, rich, Mediterranean and moreish. Shaped into a traditional long batard.



### Potato & Rosemary

Fragrant and savoury sourdough with aromatic chopped rosemary and black onion seeds and pockets of tangy potatoes. Potatoes baked skin-on and mixed throughout dough. Soft and chewy. We've increased the grains to include emmer, spelt, rye and barley in addition to wheat flour.

# Classics Breads

*The classics – focaccia, sandwich loaves, rolls and baguettes – handmade according to traditional methods, available for you to order for the next day.*

PRODUCT NAME	UNSLICED	SLICED	SLICED Laterally
--------------	----------	--------	------------------

## SPECIALTY

SEA SALT & ROSEMARY FOCACCIA	2.2kg, 650g	-	-
------------------------------	-------------	---	---

CIABATTA	400g, 800g	-	-
----------	------------	---	---

BAGUETTE	280g	-	-
----------	------	---	---

## TINS

AMERICAN PUMPERNICKEL	400g	-	-
-----------------------	------	---	---

GRANARY	800g	800g	800g
---------	------	------	------

WHITE	800	800g	800g
-------	-----	------	------

GRANARY FARMHOUSE	800	800g	-
-------------------	-----	------	---

WHITE FARMHOUSE	800g	800g	-
-----------------	------	------	---

BRIOCHE	800g, 250g	-	-
---------	------------	---	---

ROSEMARY SEA SALT FOCACCIA	515g	-	-
----------------------------	------	---	---

## BLOOMERS

GRANARY	800g	800g	800g
---------	------	------	------

WHITE	800g	800g	800g
-------	------	------	------



# Speciality

Crafted with character and rooted in tradition, our speciality breads bring something a little extra to the everyday. From the slow-fermented depth of our Ciabatta to the golden crust of our baguettes and the rich olive oil flavour of our focaccias, these loaves combine skill, time, and exceptional ingredients.



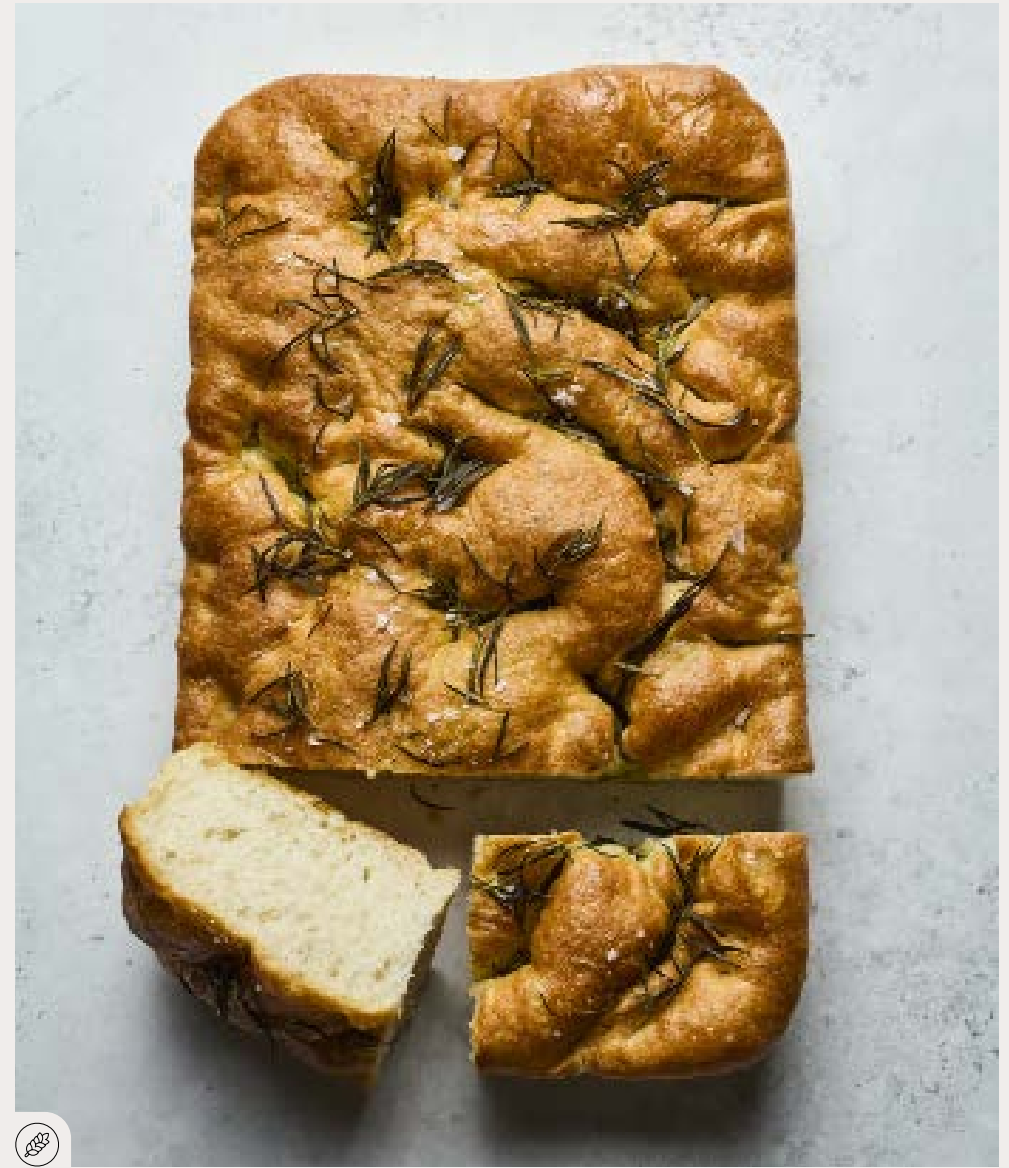
**Baguette**

A classic white baguette, baked on the stone floor of our bread ovens for a crisp and burnished crust.



**Ciabatta**

A hand made and hand cut yeasted ciabatta, with a soft, pale and bubbly inside encased in a golden crust.



**Sea Salt & Rosemary Focaccia**

With a golden blistered soft crust, smothered in olive oil, rosemary and flaked sea salt, this focaccia offers a spongy texture, rich colour, and a lot of flavour.

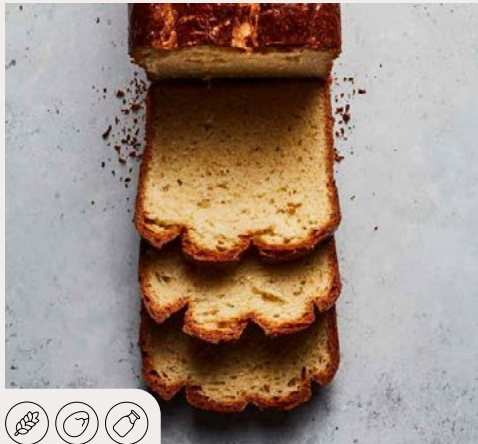
# Tin Breads

Perfect for afternoon tea or any sandwich, our tin breads offer a slice of versatility and flavour. Whether it's the hearty Granary, the White Farmhouse, or the fluffy Focaccia tin, each loaf is crafted with care and baked to perfection. Available in a variety of sizes.



## American Pumpernickel

A delightfully dark and sweet loaf; a decadent mix of cocoa, molasses, and dried fruit create a moreish slice which is topped with seeds for a grounding savoury tang at the end.



## Brioche

A slightly sweet, butter enriched brioche loaf, made with Yorkshire potatoes to ensure a springy dough which can hold up to any French Toast dish.



## Rosemary & Sea Salt Focaccia =

With a golden blistered soft crust, smothered in olive oil, rosemary and flaked sea salt, this focaccia offers a spongy texture, rich colour, and a lot of flavour.



## Granary Farmhouse

A light and soft bread made using wholemeal flour meaning extra fibre benefits. Beautifully soft and great for toast.



## White Farmhouse

Our white farmhouse tins are light, fluffy, and made using traditional slow-fermentation methods to create a soft, adaptable loaf rooted in craft.

# Bloomers

Our bloomers bring a soft, rustic touch to any table, offering a perfect balance of texture and taste. Baked to create a generous, fluffy crumb and a beautifully crisp crust, they're the ideal base for everything from sandwiches to dipping into soups. Available in a variety of sizes to suit every need.



## White

Light and fluffy, our white bloomer is made by hand, using time old methods to create a soft and versatile loaf.



## Granary

A light and soft bread made using wholemeal flour meaning extra fibre benefits. Beautifully soft but toasts up well!







## Sandwich Rolls

Your sandwiches, deli displays and bread baskets sorted with a range of small rolls including a variety of doughs; ciabatta, baguette, focaccia and salad rolls.

PRODUCT NAME	SIZE	ALLERGENS
WHITE LOOSE OVEN BOTTOMS	80g	Wheat, Soya
WHITE BARMCAKE	80g	Wheat, Soya
WHITE SALAD ROLL	95g	Wheat, Soya
ARTISANAL BAGUETTE DEMI	160g	Wheat
GRANARY DEMI BAGUETTE	160g	Wheat, Barley
CIABATTA INDIVIDUAL	90g	Wheat
CIABATTA LONG/SQUARE	130g	Wheat
FOCACCIA INDIVIDUAL (ROUND)	85g	Wheat





# Burger Buns

Your burgers and hot dogs are the stars of the show—our buns are the perfect support act. We have a range of buns to suit every need—cream buns enriched with milk, cream or butter and glazed with oil for a soft texture and golden finish. Our plant-based options are made with potato for extra flavour and a light, fluffy bite.

PRODUCT NAME	SIZE	ALLERGENS
PLANT-BASED	80g, 30g	Wheat
PLAIN	80g, 30g	Wheat, Egg, Milk
SESAME	82g, 32g	Wheat, Egg, Sesame, Milk
SESAME AND POPPY	82g, 32g	Wheat, Egg, Sesame, Milk
HOT DOGS	-	Wheat





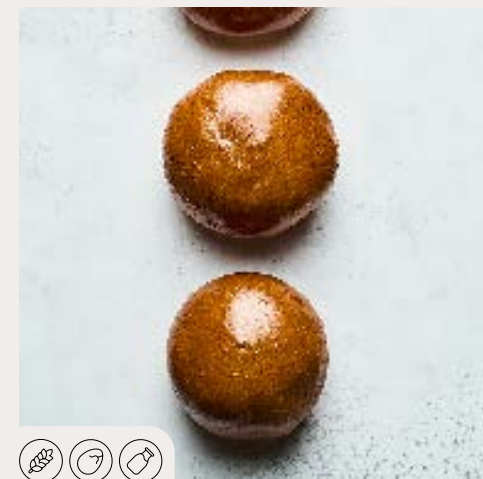
## Plant Based

A slightly sweet plant based brioche bun, made with Yorkshire potatoes to ensure a springy dough which can hold up to any chosen burger filling



### Sesame

Golden burger topped with a generous amount of sesame seeds for a classic burger look and flavour



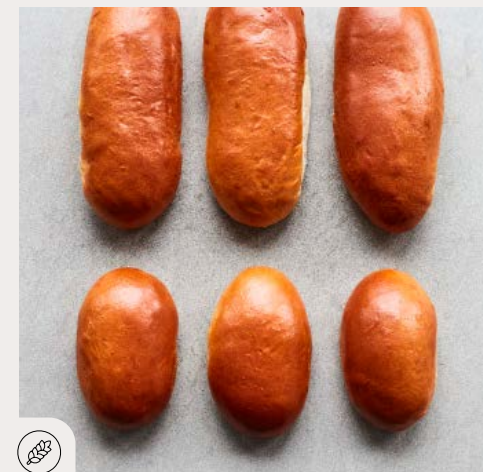
### Plain

Made with Yorkshire potatoes and enriched with butter, this bun will hold the juiciest of burgers



### Sesame & Poppy

Our classic potato brioche topped generously with both sesame and poppy seeds for a slightly umami flavour and dramatic effect



### Hot Dogs

Our plantbased dough in a hot dog shape ready for your fillings.



---

## Wildfarmed

Since 2018, Wildfarmed has been championing regenerative farming to restore biodiversity and soil health, making food the right way. Through their innovative Regenerative Standards, Wildfarmed guarantees that all their wheat is grown without pesticides, herbicides, or fungicides, alongside companion and cover crops that support a healthy ecosystem. By partnering with Wildfarmed, we're not only supporting farmers who prioritise sustainability but also ensuring the quality and nutritional value of our products. Together, we're working towards a more resilient food system, where great farming practices lead to great bread.



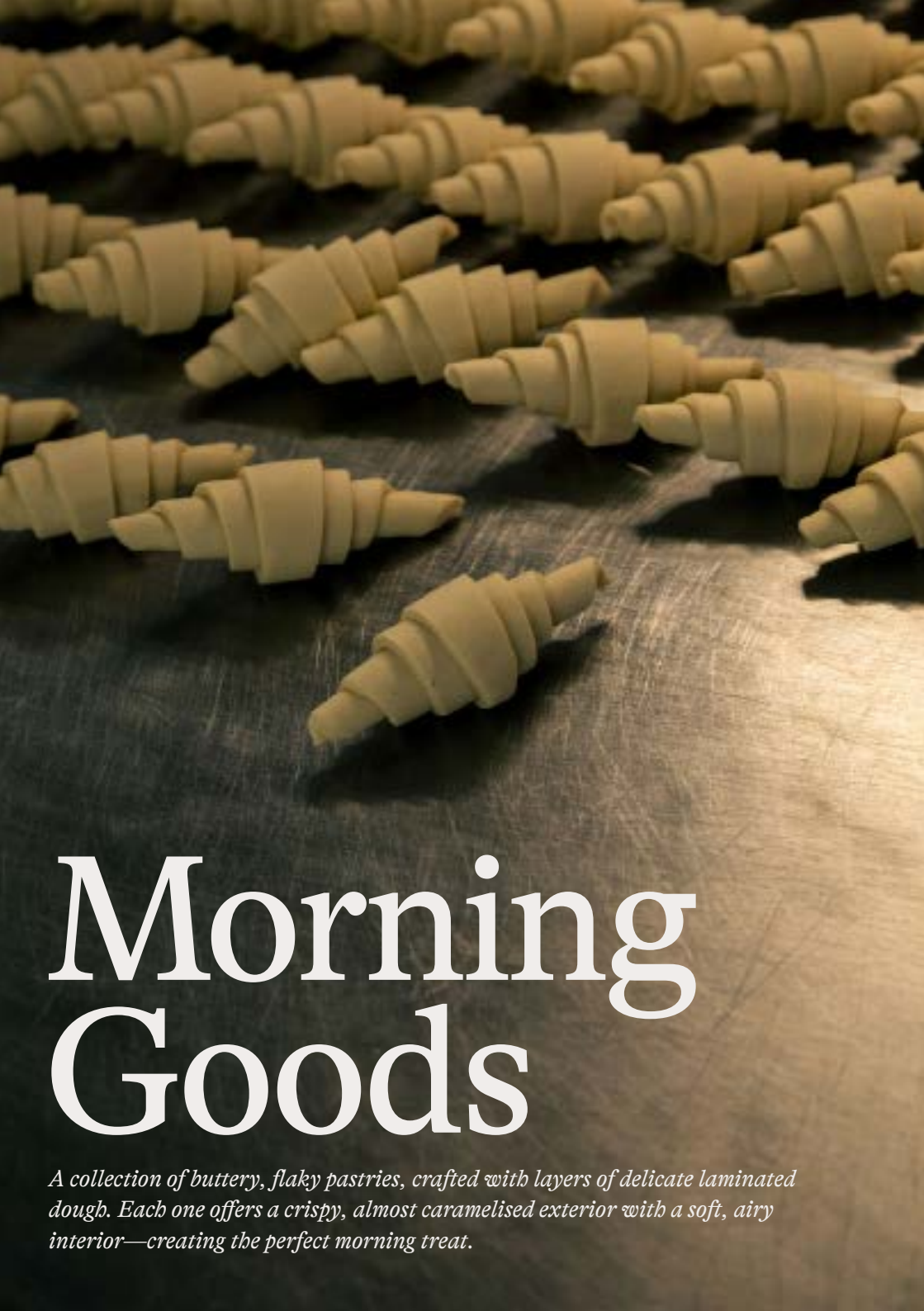


# Shipton Mill

Shipton Mill is our longest-standing partner, and we've been working together for almost thirty years. Their dedication to quality and traditional milling practices has been instrumental in helping us create exceptional, flavourful bread. Shipton Mill's commitment to sourcing the finest grains and milling them with care ensures that every loaf we make reflects the quality we strive for.







# Morning Goods

*A collection of buttery, flaky pastries, crafted with layers of delicate laminated dough. Each one offers a crispy, almost caramelised exterior with a soft, airy interior—creating the perfect morning treat.*

PRODUCT NAME	SIZE
--------------	------

MORNING GOODS	
---------------	--

CROISSANT	60g
-----------	-----

PAIN AU CHOCOLAT	66g
------------------	-----

PAIN AU RAISIN	96g
----------------	-----

BREAKFAST	
-----------	--

ENGLISH MUFFIN	80g
----------------	-----

BAGELS SEEDED	115g
---------------	------

BAGEL PLAIN	115g
-------------	------



## English Muffin

Medium size English Muffin made with an enriched bread dough and carefully griddled by hand. Our cushiony English muffins are the toast of the breakfast table.



## Pain Au Raisin

Pastry and plump, sweet raisins wound into a characteristic snail shell. Available in mini or classic sizes.



## Pain Au Chocolat

Our croissant dough, shot through with a generous centre of dark, bitter-sweet chocolate.



## Croissant

A classic for good reason: flaky, buttery and golden. Delicious on its own, or slathered in jam.



## Plain Bagel

A classic - soft and chewy for that perfect bagel bite





# Baking with purpose

At The Bread Factory, we're not just baking bread; we're baking with purpose. For years, we've been leading the way, working alongside our partners to introduce regenerative farming methods and diverse grains into our loaves. Regenerative farming prioritises soil health, ensuring the land can recover and produce nutritious food year after year. We use a variety of grains, from emmer and spelt to rye and barley, each adding layers of flavour and nutrition to our bread while supporting the environment.