**Chorleywood Bread Process**

2011 marked the 50th anniversary of the Chorleywood Bread Process which revolutionised bread production in the UK whilst continuing to bring a healthy, nutritious loaf to the British Public.

The Chorleywood Bread Process was introduced into the UK baking industry in 1961, and revolutionised bread production whilst continuing to bring a healthy, nutritious loaf of bread to the UK population. It facilitated larger scale production of bread but also provided for a longer shelf life reducing the need to shop for bread every day.

The process is a way of using mechanical energy in the form of high speed mixing to develop the dough into the correct state for proving and baking. In essence, it is a more rapid way of kneading dough. All other aspects of bread production such as dividing, proving, baking, cooling and slicing remain the same.

The British consume over 4.1 billion bakery units a year of which 2.7 billion are wrapped bakery which would not be possible without the Chorleywood Bread Process. All members of the Federation are delighted to be able to provide nutritious, wholesome bread to all as a result of this very important bread-making process.