

**November 2018**

**FACTSHEET No. 26**

**BREAD: FARM TO FORK**

**Wheat Growing: 9 – 12 months**

Growing wheat for bread is a year-long process which begins in August/September each year at the end of the last harvest when the fields are ploughed and wheat seeds are sown ready for the new year's crop.

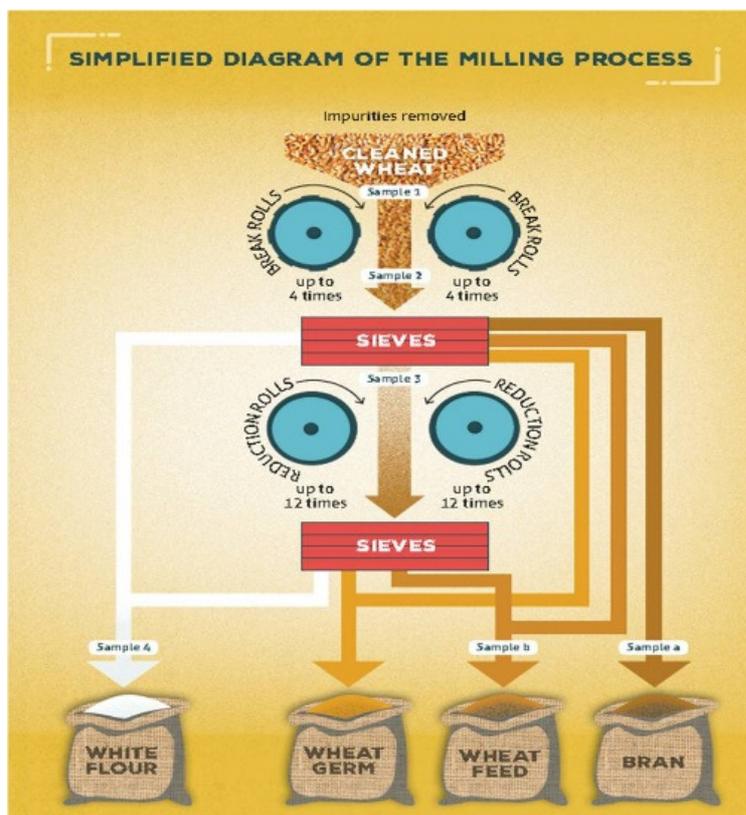
The wheat will grow through the winter and spring until it is ready to be harvested again in August and September.

The harvested wheat grains are then cleaned, dried and stored until they are needed for use. As there is only one wheat harvest each year most of the wheat crop will be stored either on the farm or at central stores before being taken to the mill for the next stage in the process.

**Milling Process: 2 – 3 days**

Once the wheat reaches the mill each load of wheat is tested to ensure it meets the agreed specification for variety and quality. It goes through another cleaning process to remove any foreign particles and is then dried and stored in large silos ready for processing.

The milling process itself takes around 4 hours in a roller mill where the wheat grain is passed through a complex arrangement of rollers, grinders and sieves which channel the different fragments of the wheat grain to produce different types of flour.

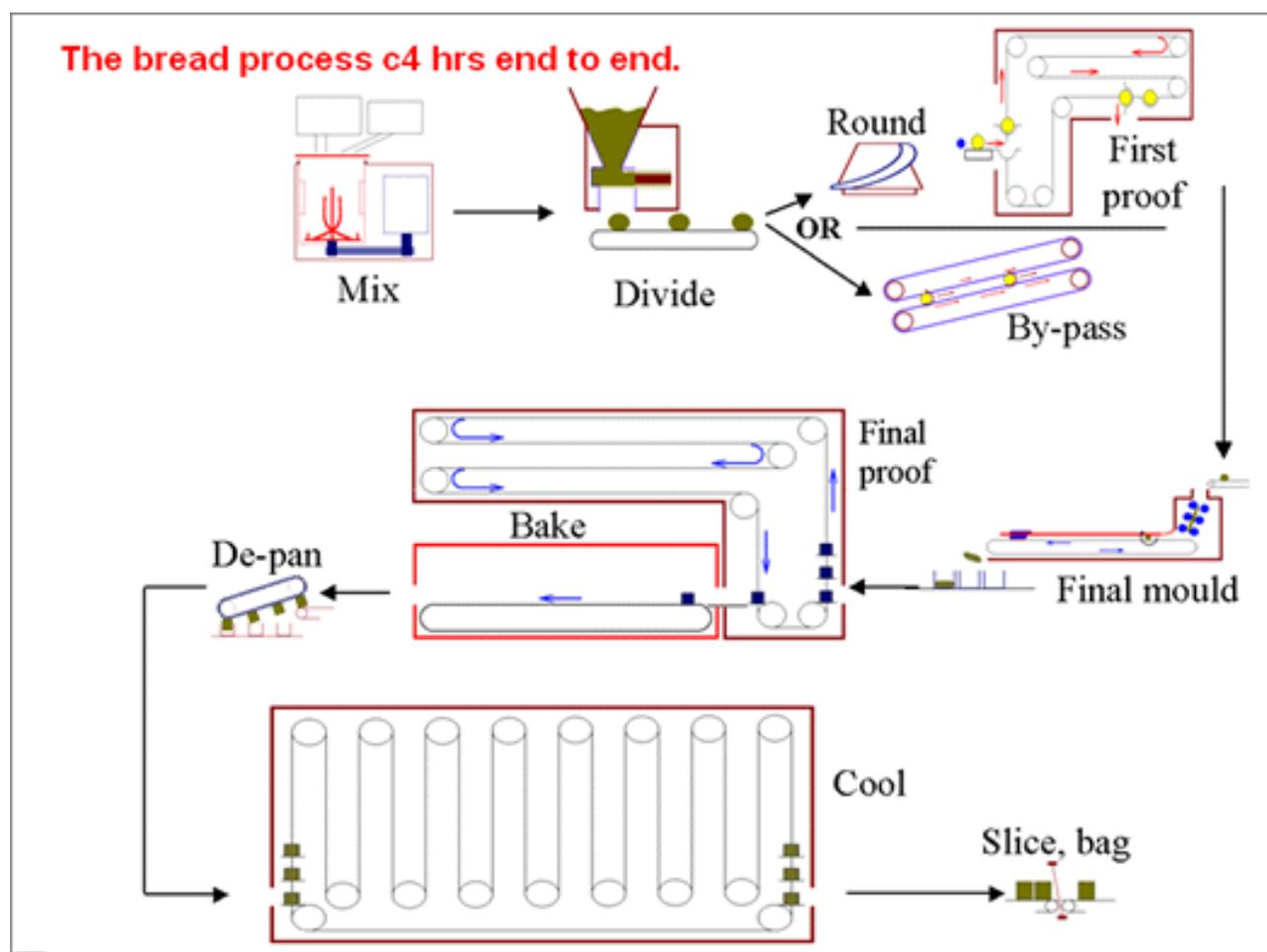


Once the flour has been produced, the length of time flour is stored at the mill can vary but the total time from milling to incorporation of flour into a bread dough is typically less than 4 days.

Most of the flour produced at the mill is used by bakeries throughout the UK to make bread, biscuits and cakes – as well as many other types of products.

### **Baking Process: 4 hours**

Flour is delivered from the mill into bakeries in tankers on a daily basis and the process and time involved in the production of bread from bakery silo - oven - supermarket shelf typically takes no longer than 24 hours.



The bakery industry produces the equivalent of over 11m loaves of bread and other bakery products every day. With bakeries and depots situated across the UK bread is delivered fresh into shops and supermarkets within hours of production.

Due to the nature of the product bread is usually bought & consumed within a few days of purchase unless it is frozen by the consumer.