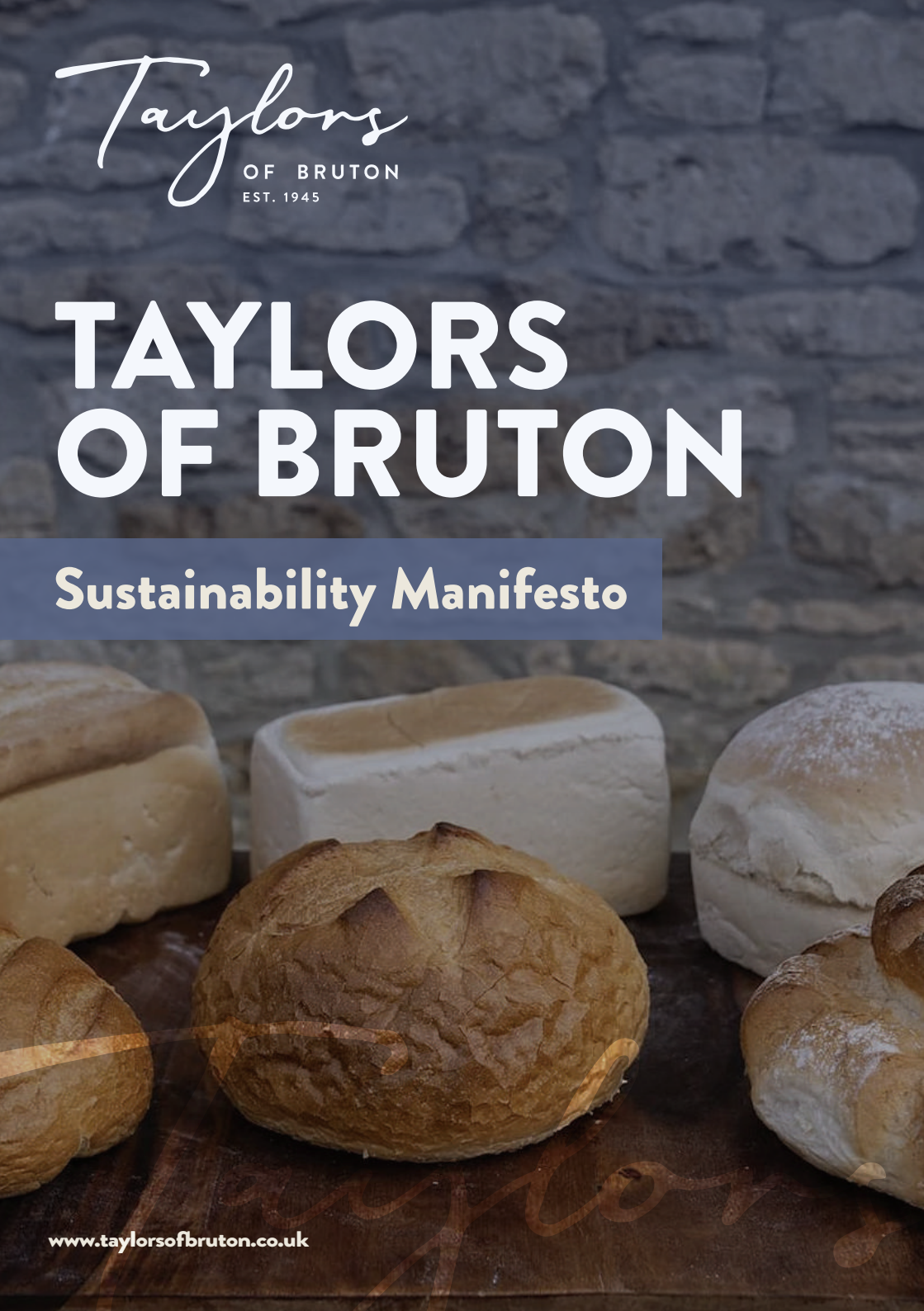
Taylors
OF BRUTON
EST. 1945

TAYLORS OF BRUTON

Sustainability Manifesto



www.taylorsofbruton.co.uk



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Introduction

I believe our bakery should stand for more than profit. At its heart should be great products to be proud of, breads that bring customers a delicious experience. But just as importantly, our bakery must operate with a wider view of its impact on people, customers, suppliers and more broadly, our community and environment.

My vision is for Taylors of Bruton to benefit society, uplift communities, and empower people. I aim to create a safe, supportive and productive workplace where our team can grow, learn and develop. I want us to maintain consistent, outstanding customer service while building meaningful, honest and supportive partnerships with our customers and suppliers.



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How It Started

1945



Founded by Thomas & Lilian Taylor as a village shop with a bakery in South Brewham, near Bruton.



2007

Ownership passed to the 3rd generation of the family and the bakery moved to larger premises in Bruton.

TODAY

We operate as a wholesale bakery, supplying a wide range of businesses across Somerset, Dorset, and Wiltshire. We also attend 5–6 farmers' markets each week.

Looking Ahead

In September 2025, Taylors of Bruton celebrated its 80th birthday—eight decades of trading. This milestone prompted me to ask: "How can Taylors of Bruton be the best for its people, community and the environment; ensuring longevity for the next 80 years?" This question has guided me over the past year and has culminated in this manifesto. It lays out our ideas and a commitment to continually improve our sustainable practices for years to come.



What We've Already Achieved

- 949 loaves donated to local food banks (plus rolls, cakes, mince pies)
- Hampers donated to local charity events
- Local sourcing of ingredients wherever possible
- Employment for 32 local people (living an avg. 6 miles from bakery)
- Apprenticeships for four bakers
- 100% renewable electricity powering bakery
- White flour milled in the Cotswolds using local regeneratively farmed wheat

Aspirations

We know we can go further. This manifesto is a way to share our long-term aspirations with everyone connected to our bakery. By opening conversations and inspiring development, we aim to drive change and ensure that Taylors of Bruton thrives sustainably for the next 80 years and beyond

At The Centre Are Our Products

Influencing Our Products Are Three Key Areas:

- Our Team
- Our Customers
- Our Suppliers

Surrounding This Core:

- Our Communities
- Our Environment



Products

We aspire to continue creating delicious and beautiful baked goods (made with care, skill and respect for tradition) that bring joy to our customers while caring for the planet. At the same time, we will strengthen profitability and resilience by using sustainable methods and ingredients that reflect our values. Our goal is to minimise environmental impact across the entire product life cycle

We Will Focus On:

- Using ethical and sustainable ingredients, including flours from wheat grown through regenerative farming
- Continuously improving production methods to reduce energy and resource use
- Packaging our products in recyclable or compostable materials, ensuring both safe storage and a good shelf life to prevent waste
- Actively reducing food waste, ensuring surplus is responsibly repurposed through food banks, animal feed or other sustainable methods






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Customers

We aspire to build a strong and supportive customer community, grounded in openness and trust. By keeping communication honest and transparent, we can nurture genuine, lasting relationships with every customer, from local cafés and village shops to the people who buy from us at markets. We want every interaction to feel personal; not just a transaction. That means taking the time to listen, respond with care and provide service that is consistent and compassionate

We Will Focus On:

- Simplifying routine tasks to allow time for meaningful engagement with customers
- Optimising delivery routes to reduce emissions and improve efficiency
- Investing in sustainable vehicles that reflect our environmental values

Suppliers

We aspire to work with like-minded suppliers who share our values of quality, ethics and sustainability. By choosing local wherever possible, supporting regenerative farming and building supply chains that are resilient, fair and environmentally responsible, we can strengthen these partnerships and grow together.

We Will Focus On:

- Prioritising local sourcing of ingredients and equipment wherever possible
- Building trusting, long-term relationships with suppliers who care for people and the planet
- Supporting suppliers who uphold ethical and sustainable practices

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Team

We aspire for our bakery to be a place where people feel happy, supported, and inspired. We are committed to fostering a workplace culture that is inclusive, positive, respectful, and fulfilling; where every team member feels valued and encouraged to develop. We believe that by caring for our people, we create the foundation for both personal and business success.

We Will Focus On:

- Providing a safe, supportive and healthy working environment
- Promoting wellbeing through fair pay, work–life balance, and mental health support
- Investing in a wide range of apprenticeship and educational opportunities to encourage learning, growth and development for every member of our team

Community

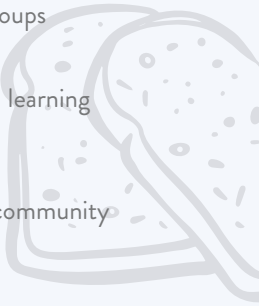
We aspire to continue to be an active part of our community through food donations, charity support and local events. We will invest in opportunities that strengthen connections between local businesses, schools, and organisations across the regions we serve.

We Will Focus On:

Food support:
Donating bread, cakes, and ingredients to local food banks and community groups

Education:
Promoting bakery skills and food technology in schools, while offering bakery learning opportunities

Volunteering:
Providing staff with volunteering days and encouraging our team to support community initiatives and charities close to their hearts



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Environment

We aspire to reduce our carbon footprint and ensure that every decision considers its wider environmental impact. This means using our resources responsibly, reducing waste, cutting emissions, choosing renewable energy. Our goal is to balance economic, ecological, and social needs while reducing our environmental impact and helping to preserve the planet for future generations.

We Will Focus On:

- Reducing and ultimately reversing our carbon footprint
- Exploring ways to reduce or repurpose waste and by-products within the bakery
- Continuing to source energy from renewable sources

Next Steps

In January 2026, I will share a specific ambition for each aspiration area, setting a clear focus for the year ahead. These ambitions will guide projects that move us closer to our sustainability goals and provide direction and purpose for our team. Each year, I will report back on our progress and set the next round of ambitions, ensuring that we continue to improve and hold ourselves accountable.


Taylors
OF BRUTON
EST. 1945
STOURHEAD HOUSE
AND GARDENS
ALFREDS TOWER
SOUTH BREWHAM 2½
STOURTON 6
HARDWAY 1½
SHEPTON
BRUTON 1½
FROME 12
B3081
B3081 WINCANTON 3¼
GILLINGHAM 8¼

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