



DAVIES BAKERY

We'd like to make you some **dough**



WHY CHOOSE
DAVIES BAKERY?

RANGES

CLIENTS

DAVIES BAKERY
HISTORY

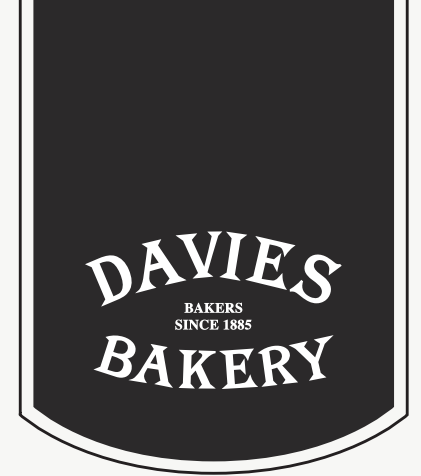
GET IN TOUCH

WHY CHOOSE DAVIES BAKERY?

**We have this
bread thing
down pat.**



WHY CHOOSE DAVIES BAKERY?



**You can trust that
Davies Bakery will
deliver on its promises.**

Excellent, consistent quality product, delivered
on time and at the best price, with the capability
to produce high volumes.

Baking Expertise



OVER 130 YEARS EXPERIENCE

A company founded on 5 generations of baking expertise.



SUPPLYING MAJOR RETAILERS

Davies Bakery currently supplies to many major grocery retailers across Australia.



EXPERIENCED TEAM

The key management team members have between 20 and 50 years of experience in the bread industry.



AWARD WINNING

Especially our buns (hot cross of course), winning medals at the 2016, 2017 and 2018 Sydney Royal shows for their quality, taste and texture.



HALL OF FAME

Our Chairman, Robert Davies, is one of only 9 people to be inducted into the '**Australian Society of Baking**' Hall of Fame, in its 35 year history.

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WHY CHOOSE DAVIES BAKERY?

**Consistent top
quality product,
day in, day out.**

Consistently Excellent product



CONSISTENT QUALITY

Our efficient bakery maintains rigorous QA processes to ensure you will get a product that is consistent. We follow a global standard for sustainable palm oil, being RSPO certified.



SO FRESH

Davies Bakery has made a point of creating their bread closer to the time it needs to be delivered, ensuring the product arrives at optimal freshness.



FOOD SAFETY

Jumping the hurdles of food safety is a walk in the park for us at **Davies Bakery**. We pass the highest standards for food quality with ease, and are HACCP & SQF accredited.



EQUIPMENT

The equipment in our bakery is state of the art and is constantly serviced and maintained. In fact, our newest bakery was just built late 2017.

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WHY CHOOSE DAVIES BAKERY?

**Spend your time
making dough,
not worrying
about your bread.**



Ready & Reliable

Delivery



OUR LARGE FLEET

We have a large, well maintained vehicle fleet with experienced drivers, delivering across Victoria daily.



DELIVERY ON TIME

On time, all the time (almost)! We have an impressive **99% DIFOT** (Delivery In Full On Time). No interruptions to your supply or your sales potential, and no chasing up credits for non-supply.

Production



OUR IMPRESSIVE BAKERY

Our 9,500 square metres of bakery is equipped with the latest in technology, with one of our lines being the widest in the Southern Hemisphere. Some lines are capable of producing up to 20,000 units per hour.



24 HOUR MAINTENANCE TEAM

Our team are available to respond immediately to any production interruptions, with an extensive on-site library of spare parts for our manufacturing plant. So almost nothing can stop us!



BAKING CAPABILITY

A vast range of doughs and formats can be produced to suit your needs.

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WHY CHOOSE DAVIES BAKERY?

We don't loaf
around.



The team

We are **bread**. We are **family**.



RESPONSIVE SERVICE

You will be assigned your own personal account manager, with a direct mobile line, whom you can call anytime you need assistance and who will be responsive to your needs.



TRUSTED TEAM

Davies Bakery is trusted to supply some of Australia's largest companies and institutions, including all 4 of the major grocery retailers, large health, educational and correctional facilities.

Our clients trust us year after year to keep delivering on our promises.



WE MAKE IT EASY FOR YOU

In an effort to make the lives of our clients easier, we offer the service to create a 'standing order' so that you don't have to order everyday, but instead have the same order for different days of the week, which repeats over a weekly cycle. This can be changed at any time.



REAL PEOPLE

No log ins, no passwords... Simply pick up the phone and talk to a real person.



THE TEAM ON THE ROAD

Our reliable distribution network stretches across Melbourne and most areas of Victoria, with national frozen distribution available.

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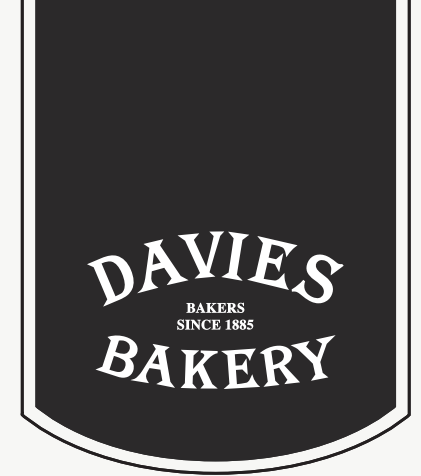
**WHY CHOOSE
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**DAVIES BAKERY
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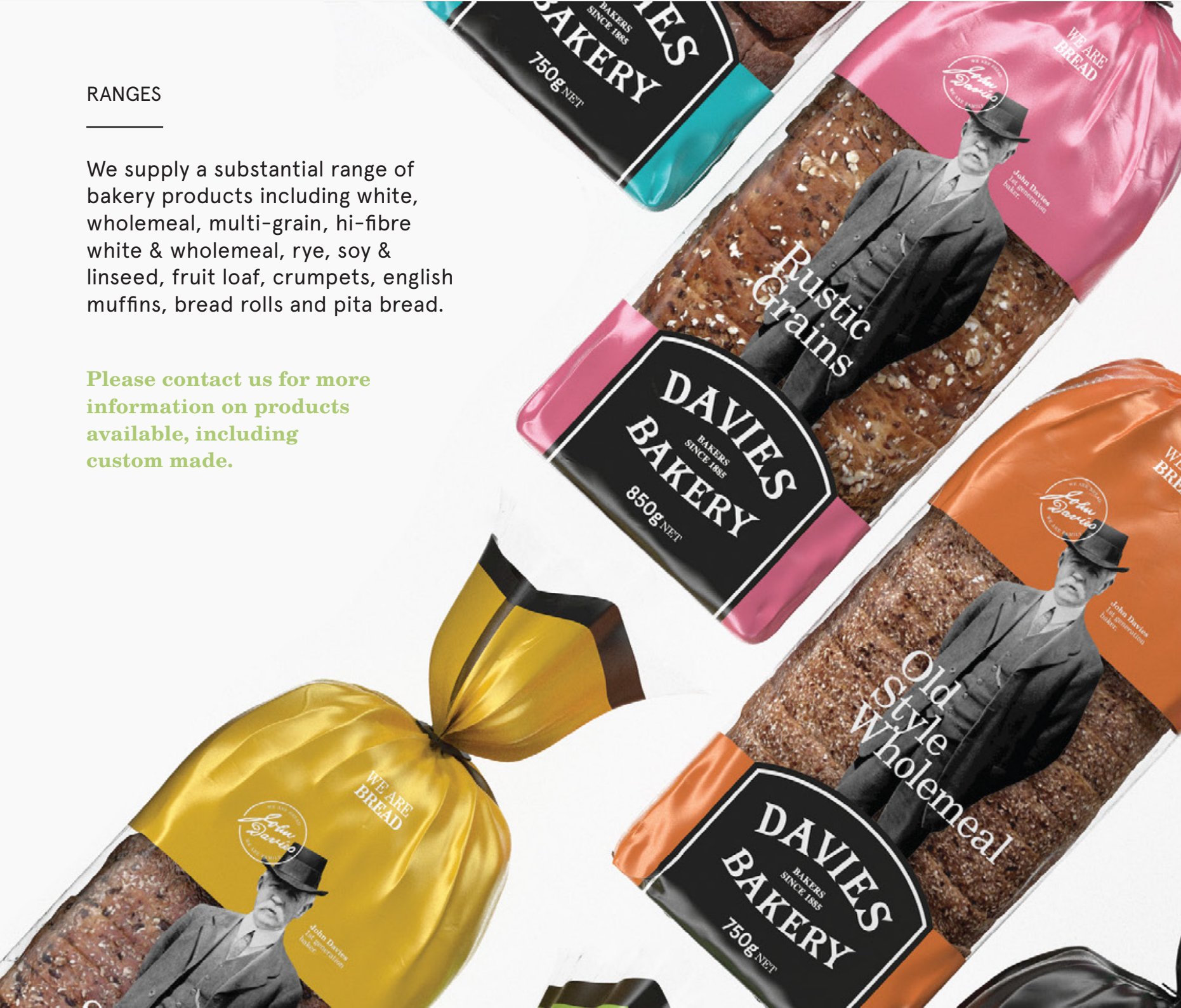
Our product ranges cater for every taste-bud, and are ready to sell like hot cakes.

Excellent, consistent quality product, delivered on time and at the best price, with the capability to produce high volumes.

RANGES

We supply a substantial range of bakery products including white, wholemeal, multi-grain, hi-fibre white & wholemeal, rye, soy & linseed, fruit loaf, crumpets, english muffins, bread rolls and pita bread.

Please contact us for more information on products available, including custom made.



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700g Square Tin Loaves

2 slices =
More than a
1/3 of your
daily iron &
Vit E intake
& 13% Fibre

2 slices =
70% + of
your daily
wholegrain
intake

6 different
types of
grains and 2
slices = More
than a 1/5 of
wholegrain
intake



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650g Square Tin Loaves



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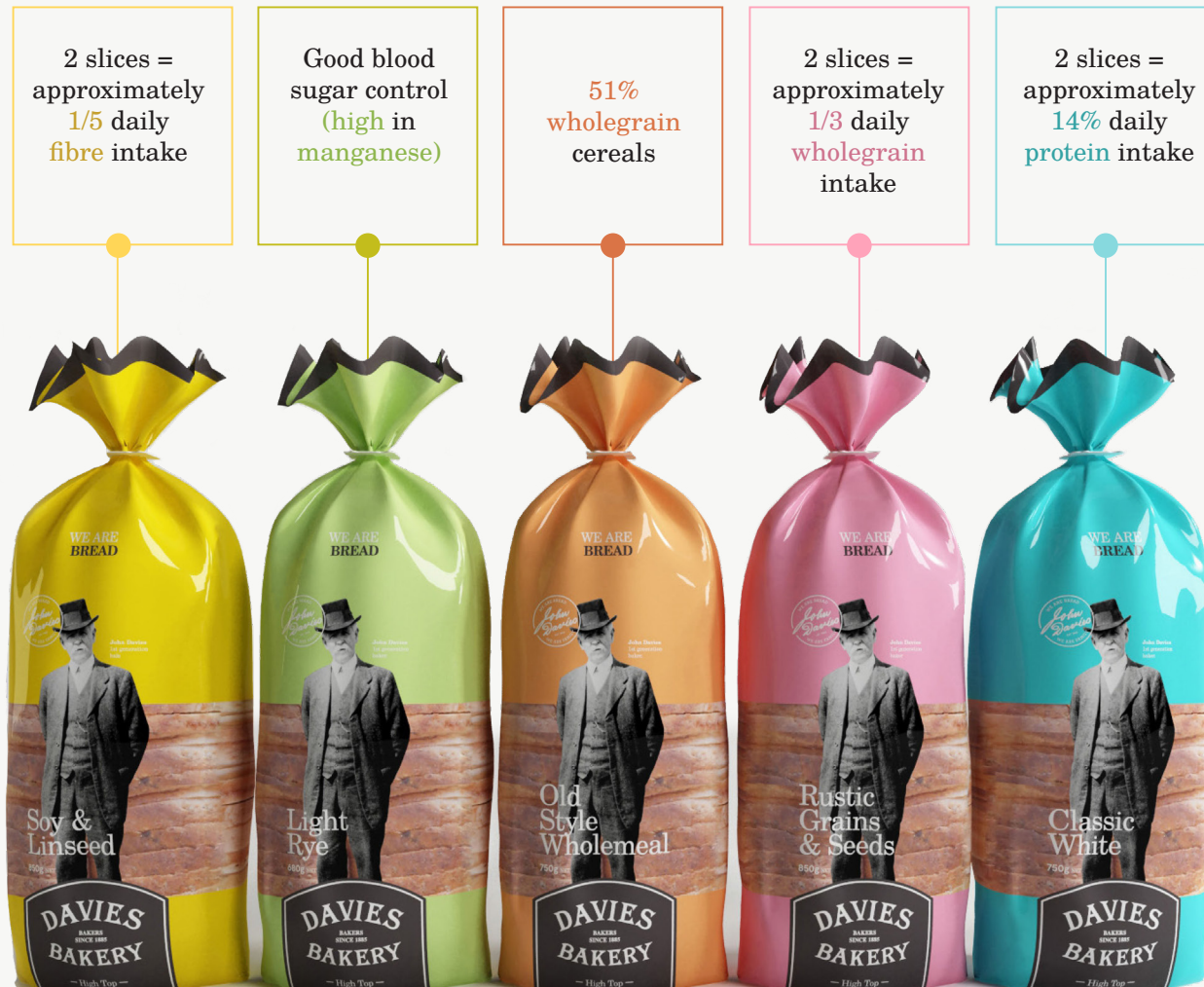
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High Top Loaves



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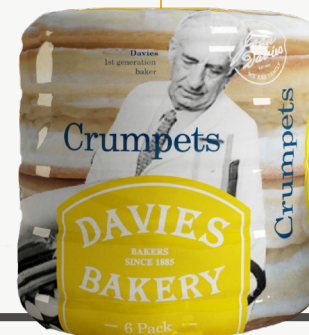
GET IN TOUCH

Other Goodies

22% Dried
fruits (no
citrus peel),
mixed spice &
cinnamon

Perfect mix
of a soft &
chewy texture

Lloyd,
our 3rd
generation
family baker,
making
crumpets



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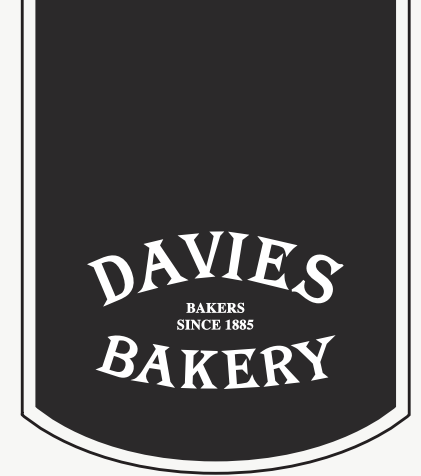
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**We service some of Australia's
largest companies.**

Our focus on high manufacturing standards
and our HACCP/ SQF 2000 certification
signifies our commitment to producing
high quality bakery goods.

CLIENTS



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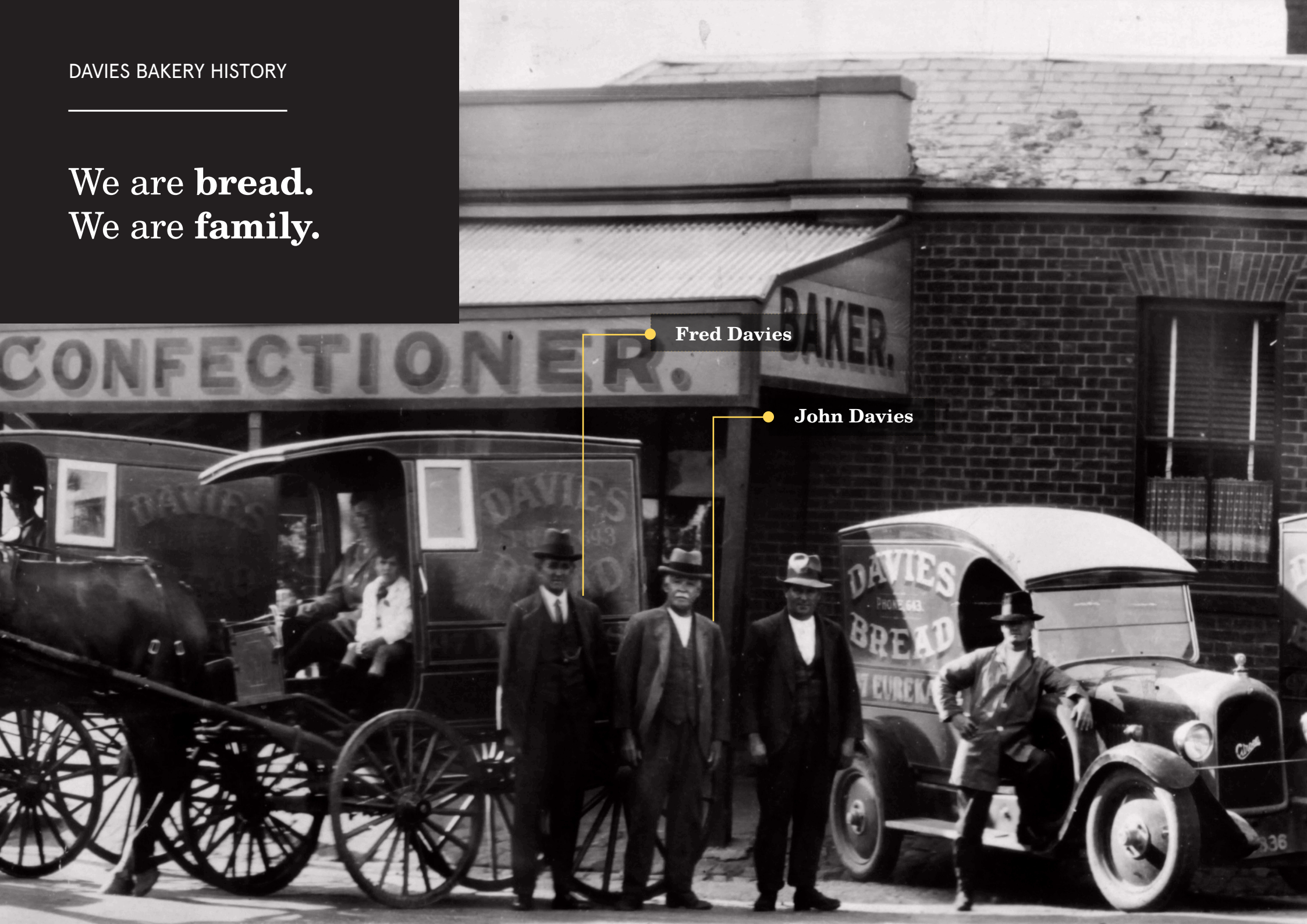
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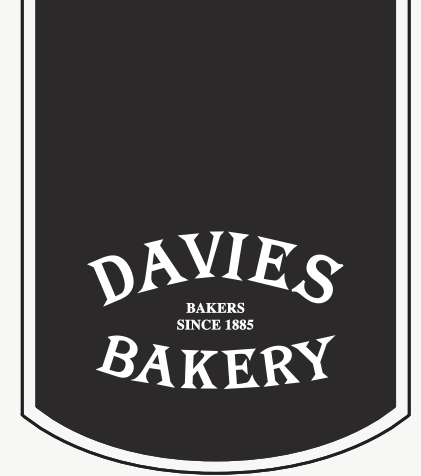
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We are bread.
We are family.





The Davies Bakery tradition began in 1880.

Today we are 5th Generation Bakers with
over 130 years of experience.

We are bread.



Our Australian Story



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GET IN TOUCH

- **1880** | John Davies began working for a bakery in Talbot Victoria.
- **1885** John Davies bought the bakery from a retiring German baker, Mr. Louis Trobler.
- **1894** | John Davies sold this Talbot bakery and bought a bakery in Ballarat in Eureka St.
- **1923** | The Bakery was passed onto Fred "F.T." Davies (John Davies' son) who became a founding member & president of the Victorian Association of Bakers.
- **1956** | Fred Davies then passed the bakery onto his 3 sons Jack, Lloyd and Fred.
- **1962** | The sons sell the bakery to an international milling business. Robert Davies (Lloyd's son) worked for this international milling business with a dream to one day repeat John Davies path.

- **1994** | Robert and Glenda Davies bought a bakery in Brunswick St, Fitzroy. Their son, Matthew, invested in the business and joined them less than a year later.
- **1997** | They expanded to a larger bakery in Thomastown.
- **2004** | Matthew Davies assumed the role of MD from Robert Davies.
- **2007** | After further growth, they built a new factory in Broadmeadows.
- **2015** | Robert Davies became one of only 9 people to be inducted into the 'Australian Society of Baking' Hall of Fame in its 35 year history.
- **2017** | Further expansion means a second bakery is built on the same site in Broadmeadows.



DAVIES BAKERY

Davies Bakery Pty Ltd
24 Military Rd, Broadmeadows
Victoria 3047
PO Box 342 Campbellfield
Victoria 3061
info@daviesbakery.com.au

Ph: (03) 9355 6700 Fx: (03) 9355 6777

www.daviesbakery.com.au

