



THE WORLDS FIRST BAKERY GIN



The Coles Family set up their distillery in the summer of 2017 in the ancient village of Llanddarog near Carmarthen West Wales. And from day one we wanted to be an innovative distillery, coming up with new ideas. We want to be known as a leader, making the impossible happen. So when the distillers Marcus and Cain saw how much food is wasted each year a challenge was set to see if we could do something about it and recycle some of that food waste and make some sort of spirit.

Did you know that one third of all food is wasted?



That's 15 million tonnes in the UK.

Food production is the single biggest impact that humanity has on the environment as it uses huge amounts of land, fuel and energy. Were trashing the planet to produce food that no one even eats. In the UK, bread is top of the

list of our most wasted household food item. We waste almost 900,000 tonnes each year around 24 million slices every day. 44% of all bread in the UK is wasted but almost half of that before it even reaches our homes. Sandwich factories waste 17% of each loaf, as we don't like to buy sandwiches made with the crust, every factory throws 13,000 slices of fresh bread away every day. Bakeries and retailers throw day old loaves away, as its not fresh the next day this is were we step in and after teaming up with a local innovative bakery we take that day old bread from Lewis

Bakery, we first turn it into Vodka before adding a list of different botanicals and turning it into Bakery Gin. As far as we know this is a world first and with it being gluten free and vegan whats not to like about it .With more innovative ideas we can all save the planet one slice at a time.



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Vegan
FRIENDLY



