

Calling all rising stars – it's the Bread Oscars!

Calling all rising stars! The Oscars of the bread world, Tiptree World Bread Awards with Brook Food, open for their sparkling seventh year from Tuesday 5 February 2019.

The Awards were launched in 2013 and are now an annual highlight of the British baker's calendar, attracting hundreds of loaves to the Judging Day at Cathedral Hall, Westminster Cathedral in 2018.

The magnificent 2019 judging board deciding in September whose loaf merits a walk along the bread carpet includes Eyal Schwarz, Head Baker, E5 Bakehouse, Emmanuel Hadjiandreou, author and bread tutor, School of Artisan Food and Louise Williams of Great British Bake Off along with Henry Jefferies with over 50 years' industry experience.

"This year, an astonishing 90 judges will be gathering on the big day," says Caroline Kenyon, Director of the Awards. "It's a major logistical task to bring the loaves in from around the UK, each one is allocated a number and judged anonymously."

Top prize is £1000 with a host of KitchenAid equipment along with national publicity, while lucky category winners are also invited to the historic fruit farms at Tiptree in Essex.

Tiptree World Bread Awards with Brook Food – open for entries from 5 February 2019 until 4 September 2019.

<http://www.worldbreadawards.com>

@BreadAwardsUK

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Editors' Notes:

Tiptree is headline sponsor of the World Bread Awards. The first Tiptree preserves were made in 1885 and Tiptree jams and preserves are now sold across the world, many of them made with fruit still grown on their farms in Essex www.tiptree.com

Brook Food are suppliers of bakery equipment to the entire industry from micro-bakeries right the way to industrial plants, they are passionate about the bakery industry and proud to pass on this enthusiasm to their customers when working with them on equipment solutions for their businesses www.brookfood.co.uk

Carr's Flour Mills - Founded in 1896 on the principles of excellence, innovation and customer satisfaction, the millers at Carr's take extreme care to ensure all of their flours fulfil their baking potential. It is this personal touch, alongside the very best 21st century technology, which ensures only the finest flours are produced, time after time. www.carrs-flourmills.co.uk

Instagram and Twitter: @carrs_flour #GettingTheBestOutOfWheat #CarrsFlour

The original **KitchenAid** Stand Mixer was designed in 1937 by one of the great American style gurus, Egmont Arens. 100 years on and KitchenAid remains the watchword for solid, substantial, beautifully made appliances that are built to last.

kitchenaid.co.uk

#makinghistory100

Shipton Mill, lovingly restored by John Lister in 1979, has had a mill situated on this site since the Domesday Book, and craftsmanship remains at its heart. They mill a beautiful range of flours, from well-loved classics, to specialist rare varieties of ancient grains. Their product has been described as the "Prada or Gucci of flours" and they supply the most exciting and talented bakers from all over the world.

Tiptree Patisserie – the home of exceptional quality handmade patisserie and cakes, including their award-winning Victoria sponge. The Patisserie pride themselves on the quality of the ingredients they use in the making of their products, the individual skill and attention that goes into baking by hand and ultimately the exceptional quality of their finished delights. <http://www.tiptreecakes.com>

Zeelandia Ltd is part of the Royal Zeelandia Group, serving the professional baking industry around the world with high quality baking ingredients. The company was established in 1900 in Holland and has been operating in the UK since 1956. In 2017 James Fleming & Co a company with over 150 years of experience in the production of jams, caramels and mincemeats became part of the Royal Zeelandia Group <http://www.zeelandia.co.uk>

Event supporters of Tiptree World Bread Awards with Brook Food:

- Andrew Ingredients <http://andrewingredients.co.uk>
- Craft Bakers' Association <http://www.craftbakersassociation.co.uk>
- The Kids Cookery School www.thekidscookeryschool.co.uk
- National Bakery School <http://www.lsbu.ac.uk/about-us/history>
- Northern Ireland Good Food <https://www.nigoodfood.com>
- Real Bread Campaign <http://www.sustainweb.org/realbread/>
- Scotland Food and Drink <http://www.foodanddrink.scot>
- Toast Ale <http://www.toastale.com>