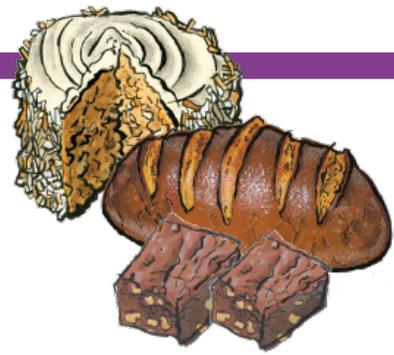


what is



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Zingerman's Bakehouse is a wholesale bakery, a retail shop, and a baking school for home bakers. We sell to specialty food stores, cafés and restaurants in southeastern Michigan. Our wholesale bakery, retail store and teaching bakery for home bakers are all located in Ann Arbor at Zingerman's Southside along with Zingerman's Candy Manufactory, Creamery, Coffee Company and ZingTrain.

where did we come from?

By 1992, Zingerman's Delicatessen had been open for ten years when Deli founders Paul Saginaw and Ari Weinzweg, in their ongoing efforts to improve the quality and flavor of the Deli's food, made the move to bake their own bread. They contacted their longtime friend and Paul's former business partner, Frank Carollo, and asked him if he'd like to open a bakery with them. After many long discussions, much research and training from master baker Michael London (of Mrs. London's in Saratoga Springs, NY), Frank, Ari and Paul opened the Bakehouse in September '92.

There were just eight of us then, possessed of lots of enthusiasm and courage, but not a lot of knowledge or experience. Among the original eight was Amy Emberling, who is now Frank's co-managing partner in the business. We started as a simple artisan wholesale bread bakery with one customer. Driven by our passion for great bread and pastries and a desire to share them, we've grown.

In 1994, we started making pastries; in 1996, we opened a retail store. And now, 130 of us gratefully serve over 100 wholesale customers and a steady stream of retail guests 7 days a week, 363 days a year. In 2006, we opened BAKE!, Ann Arbor's hands-on teaching bakery for home bakers.

who are we?

We are dedicated bakers and food lovers committed to making and selling the best-tasting breads, pastries and cakes that we can imagine. We are real artisan bakers, which means that we use traditional methods and flavorful ingredients to make our bread and sweet stuff. Plain and simple, we love everything about great food, bread, pastry, and cakes. We love to bake it. We love to eat it. We love to sell it. We love the extra bit of enjoyment it adds to the otherwise routine aspects of daily life. And we don't ever want to be without it. Better baked goods aren't just business for us—they're a personal representation of our values and our commitment to offering our customers full-flavored, traditionally made foods.

Why buy from us?



Great Service - consistency & reliability

We're confident you'll enjoy the products we bake for you and the service you get from us. We're mighty proud to say our order accuracy rate year to date is 99.7% and our current customer experience survey score is 94 out of 100. While we are human, our team works hard to fulfill and deliver your order exactly as you expect it. We take service very seriously.

Great service - here to help

Our service and sales specialists are just a phone call or email away and they'd like to visit you too. We support you with free training class for you staff on how to sell our food as well as marketing and merchandising materials. We also offer opportunities to participate in monthly promotions to increase sales in your business. We are available to take your calls and emails 7 days a week, 363 days a year, 7am-6pm.

Go Green

At Zingerman's Bakehouse, we're working toward our vision of being a ZERO waste bakery! We practice reusing, recycling and composting through out our business. We operate several eco-friendly liquid propane powered delivery vehicles. We're currently working on reducing our energy and water usage.

think local

Zingerman's Bakehouse is an Ann Arbor, MI owned and operated business. We're part of the Zingerman's Community of businesses who are committed to staying in Washtenaw County. We use local ingredients whenever we can. Our honey, sour cream, heavy cream, buttermilk, apples and many other ingredients come from Michigan. In 2013 we received our first ever pallet of Michigan grown wheat that we had grown and milled just for us.

Great food

We offer foods that can differentiate your business. We recommend signature Zingerman's Bakehouse foods such as Farm Bread, French Baguettes, Jewish Rye Bread, Sour Cream Coffeecake, Pecan Pie, and Magic Brownies. Also check out some of our other specialties like Roadhouse Bread, Bostock, Paris Brest, Sesame Semolina Bread, Boston Cream Pie, Hummingbird Cake and Palmiers. Ask us about our many traditional Hungarian pastries, strudel and tortes too.

We take great care in what we bake and we want to share it with other passionate food businesses. Our baking crew does a daily tasting to ensure what they baked meets our standards. We guarantee everything we make. If you are not satisfied, just let us know.



how does wholesale work?

Zingerman's Bakehouse delivers breads, pastries and cakes in many parts of Southeastern Michigan, 7 days a week, 363 days a year. For our delivery customers, the minimum order requirement is \$120.00 with at least five orders per week (in other words, \$600/week minimum). Since most of our baked goods have a one day shelf life, we bake and deliver them everyday. We begin all of our delivery customers on a C.O.D. basis.

how to become a wholesale customer

To begin the process of becoming a wholesale customer, please fill out our wholesale information form and credit application. You can email, mail or fax them to us. We'll contact you after we've received them. In the mean time, find out more about what we're up to at www.zingermansbakehouse.com.

If you have further questions you can reach us 7 days a week, 7AM-6PM at 734-761-7255.

Return forms to:

email bhserv@zingermans.com

fax 734-761-2190 fax

mail 3711 Plaza Drive
Ann Arbor, MI, 48108

If you are interested in buying wholesale from another Zingerman's business, please contact them directly:

Zingerman's Candy Manufactory
www.zingermanscandy.com 734.277.1922

Zingerman's Coffee Company
www.zingermanscoffee.com 877.653.JAVA

Zingerman's Creamery
www.zingermanscreamery.com 734.929.6450

