
JUNGS BACKHAUS · SINCE 1901

Bread baked with conviction.

Four generations. Authentic recipes.
Wholesale excellence without compromise.



FOUR GENERATIONS OF PROPER BAKING

A CENTURY OF BREAD

One bakery. Four generations. One promise.

From a family bakery opened in Kensington in 1901 to a trusted wholesale partner for leading hotels, restaurants and hospitality groups, Jungs Backhaus has always believed that proper bread begins with time, skill and ingredients that belong.



Our recipes are rooted in European baking tradition and refined for the demands of modern professional kitchens. The principles have not moved: wide choice, excellent quality, exceptional value and dependable service.

FOUR GENERATIONS

The Jung family story.

1901

The Jung family opens its first bakery in Kensington, London, establishing the traditional European baking principles that still guide the business.

1941

Henry Jung opens a retail shop and bakery in Beaconsfield while also serving as head pastry chef at the renowned Lyons Corner House in London.

1987

The third generation takes control, expands the local retail shops and grows the bakery's business-to-business trade.

2020

The fourth generation joins, developing the B2B operation serving hotels and restaurants across London and the Home Counties.

TODAY

Four generations of knowledge meet the consistency, traceability and service expected by professional kitchens.

The day starts before the city does.



Mixers turn before dawn. Doughs begun the night before are divided, shaped and proved. Ovens fire. By the time London's kitchens take delivery, every loaf, roll and pastry has been baked fresh and is on the road.

One bake. No reheats. No part-baked shortcuts. The bread that reaches your service is the bread we made for you that morning.

Built around your menu and your service.

Complete product development

We create custom formats and original recipes, incorporate specific ingredients and work from brief through trials to a finished bake designed for your menu.

Reliable logistics

Orders received by 2pm are baked overnight and delivered the following day in tracked vans, aligned with the service windows your operation requires.

Food safety you can trust

Our SALSA accreditation — Safe and Local Supplier Accreditation — reflects robust, independently assessed standards for food safety, traceability and consistent process.

Clean label

No additives, preservatives or shortcuts: long fermentation, authentic natural ingredients and skilled hands.

LET'S TALK BREAD

For kitchens that do not compromise.



We supply hotels, restaurants, caterers and hospitality operations across London and the Home Counties. Speak to our wholesale team about pricing, samples, custom product development and delivery requirements.

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