

#bio

#cooperative

#handicrafts

AN ORGANIC COOPERATIVE BAKERY WHERE EVERYONE PITCHES IN

Structure : Wolf's Bread



Saint-Étienne

Auvergne-Rhône-
Alpes

Le Pain du Loup is a cooperative bakery that offers naturally leavened products made with local, organic farm-fresh flour supplied by De la Ferme au Quartier. The bakery offers specialty breads, artisanal cookies, and light savory snacks for lunch, including vegan and gluten-free options. Through the Filière-blé-panifiable initiative, the collective is helping to establish a short-chain supply chain—from wheat production to product sales.

Hours: Wednesdays, Thursdays, and Fridays 11 AM–7 PM

A cooperative bakery where everyone is involved in the venture with a modern approach:

- Flexible hours designed to support high-quality artisanal baking. They make time for the good things, and customers are learning to embrace a new routine!
- Collective decision-making to involve everyone in both sales and production.
- Rotating roles to create momentum across all the trades necessary for the bakery's smooth operation.

Le Pain du Loup offers breads, cookies, brioches, and pies made with the passion and expertise of authentic artisanal baking. Honestly, it seems crazy to have to point out that a bakery makes REAL good sourdough bread, with REAL good organic and local ingredients, and using REAL artisanal baking methods.

Liens

<http://www.fabriquedelatransition.fr/le-pain-du-loup/>

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