

NETWORK OF COMMUNITY BAKERIES

Structure : BOU SOL MARSEILLE



Marseille

Provence-Alpes-
Côte d'Azur

Founded in 2013, SCIC Bou'Sol is dedicated to establishing and supporting community-based bakeries called "Pain et Partage" nationwide.

Whether you're a charitable organization, a medical-social facility, a business, a foodservice group, or a school—if you're looking for high-quality bread,

The "Pain et Partage" bakeries offer a range of breads tailored to your needs (baguettes, 400g loaves, individual loaves, specialty breads, and more).

Our high-quality breads are made using traditional methods, reflecting artisanal expertise.

The “Pain et Partage” solidarity bakeries produce and deliver organic bread, free of additives and enhancers, to a wide range of clients: charities, medical and social care facilities, businesses, schools, and institutional food service groups.

SOLIDARITY BAKERY: HOW IT WORKS

1. Supply of organic bread to a wide range of clients: charitable organizations, medical and social care facilities, businesses, schools, institutional food service providers...
2. A learning-oriented and inclusive organization that supports the integration and professional development of individuals on a path to employment
3. The use of flour free of additives and improvers
4. Partnerships with local stakeholders in the wheat/flour/bread sectors that promote short supply chains and make the most of local resources
5. A cooperative structure and governance

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<https://www.bou-sol.eu/>