



**PURE GRAIN
PURE CRAFT
PURE BREAD**

WELCOME TO OUR TABLE.

Rooted in tradition, from field to oven.

NATURALLY FERMENTED, PRESERVATIVE-FREE

Made with wild yeast starters and long fermentation, our breads develop rich flavor and keep naturally—no artificial preservatives, ever.

RESPONSIBLE & RESTORATIVE FARMING

Healthy soil leads to healthy bread. We grow our own grains organically and stone-mill them to preserve flavor, texture, and nutrition—supporting soil health and full ingredient transparency.

ARTISAN CRAFTSMANSHIP IN EVERY LOAF

Each bread is hand-shaped and proofed in traditional baskets or linens—blending old-world methods with modern consistency.

ROOTED IN TRADITION, MADE FOR TODAY

Inspired by generations of Mediterranean baking, our loaves connect customers to a deeper food story—real bread with soul, baked fresh daily.



BY THE NUMBERS

24 years in business
founded in 2001

11 years farming
in Coolidge, AZ

4 wheat variants
grown & milled by us

>500k pounds
wheat harvested in 2024

5 natural starter doughs
poolish, biga, levain, chef
& rye sour

15% of our own grain
(or more) in every loaf

35,000+ loaves
baked every day

20+
varieties of bread

MEET OUR FARMERS

HISCOX FARM

Noah Hiscox is a long-time Arizona grower managing thousands of acres in Pinal County, with a reputation for stewardship—employing techniques like irrigation ports, concrete ditching, crop rotation, and organic-minded practices. He's also our largest farm partner.

Together we launched our “Farm, Mill, Bake” initiative, planting 35 acres of Red Fife, a heritage wheat, in late 2015. Our first harvest followed in 2016. This direct grower-to-baker collaboration gave us total control over the origin and quality of our grain, distinguishing our breads from conventional, hybridized wheat products.

Since then, our partnership has continued to deepen and scale. Today, Hiscox Farms continues supplying ancient and heritage wheat varieties at a much larger volume: by 2024, nearly a million pounds of wheat came from Hiscox's Arizona acreage to support Mediterra breads. Our ongoing relationship remains rooted in Noah's farm philosophy of sustainable, nutrient-conscious cultivation, enabling us to bake loaves that reflect a full “field-to-oven” traceability and nutritional intent.

BRANDT FAMILY FARM

Mediterra Bakehouse also sources milled grain from Brandt Family Farm, a fifth-generation Ohio operation renowned for its leadership in soil health and regenerative agriculture. The Brandts—whose practices trace back to David Brandt, often called the “godfather of soil health”—employ no-till, diverse cover crops, crop rotation, and integrated grazing to rebuild and maintain soil organic matter, transforming degraded ground into fertile, resilient acreage over decades. Their farm not only grows our heritage and open-pollinated grains, but has expanded into milling our grains, emphasizing flavor, protein, and nutrient density.

Through our partnership with Brandt Family Farm, every bag of flour we use comes from land cared for with a deep commitment to soil health. Their focus on regenerative practices perfectly complements our “field-to-oven” philosophy, ensuring that the grains we bake with are as responsible as they are flavorful. This collaboration preserves the integrity of the land, delivers exceptional grain quality, and allows every loaf to carry the story of its origin—with nutrition and traceability baked in.



ROOTED IN TRADITION FROM FIELD TO OVEN

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