



Baking Excellence

SINCE 1989

Frozen Bakery Solutions for the GCC and Beyond

For over **30 years**, GBC has shaped the region's bakery landscape with a focus on consistency, craftsmanship, and care. From daily essentials to **custom-crafted artisan loaves**, we serve the evolving needs of hospitality, retail, and foodservice clients across the GCC and beyond.



THE ART OF REAL SOURDOUGH

Tradition Meets Innovation in
Every Loaf

From high-speed daily production to flexible artisan formats, **GBC** offers a wide range of fresh and frozen baked goods built for scale and taste.



Naturally
Cultured Starters



No Preservatives



Slow-Fermentation
Process for Deep Flavor



Traditional Sourdough
Method



Crafted for fast-turn, mid-range,
and long-fermented artisan loaves

OUR SIGNATURE SOURDOUGH RANGE

Taste the Craft.
Experience the Culture.



Rustic Mini Rolls

Per Box: 50 pcs

Scale weight: 40 g

Dimension: 5*4 cm



Rustic Baguette

Per Box: 10 pcs

Scale weight: 130 g

Dimension: 24*6*4 cm



Rustic Ciabatta

Per Box: 24 pcs

Scale weight: 130 g

Dimension: 7*3*4 cm



**Sourdough
Malted Rye**

Per Box: 24 pcs

Scale weight: 120 g

Dimension: 8*3*4 cm



**Sourdough
Brown Loaf**

Per Box: 4 pcs

Scale weight: 700/1100 g

Dimension: 40*20*10 cm

14mm - 32 slices
(Sandwich - 22 slices)



**Sourdough
White Loaf**

Per Box: 4 pcs

Scale weight: 700/1100 g

Dimension: 40*20*10 cm

14mm - 32 slices
(Sandwich - 22 slices)

FROZEN. DELIVERED WITH CARE.

The GBC Advantage:

Extensive frozen bakery lines

Daily Breads, Artisan Breads, Pastries, and Savories

Exporting to **Bahrain, Kuwait, Oman, KSA, UAE, UK**



Facilities & Manufacturing:

10,000+ sq. ft. Dubai Facility

Manufacturing in **KSA and UAE** for regional support

Equipped with European machinery and strict **HACCP** standards

Custom Solutions:

Bespoke recipe development for **HORECA** and retail partners