



BLACKWATER

*BAKEHOUSE*



## SUPPORTING ISLAND FOOD PRODUCERS TO SCALE SUSTAINABLY

In 2025, Blackwaterfoot Bakehouse received a grant from ARIA to modernise its outdated equipment and expand its production capacity in response to increased demand from customers and wholesale partners across the Isle of Arran.



The small, high-quality bakery is a cornerstone of the island's food economy. While the bakery's 70-year-old pastry sheeter was a remarkable feat of engineering—robust, characterful, and built to last—it couldn't match the speed or precision demanded by a modern bakery



With ARIA support, the Bakehouse is replacing key equipment with modern, energy-efficient alternatives. These upgrades will slice mixing time in half, reduce energy use, cut waste, and improve the consistency and quality of baked goods

The Bakehouse supplies many well-known island businesses, who choose its high-quality, handcrafted products as part of their offer to customers. Known for traditional sourdough and the use of heritage grains, the Bakehouse's goods are especially popular among both locals and visitors who value quality and provenance. Looking ahead, the team hopes to incorporate grain grown on Arran into future bakes—deepening their connection to the island's land and food culture.

The project supports Arran's circular economy and aligns directly with several Scottish Government priorities, including:



Strengthening rural enterprise in the vital food and drink sector



Boosting productivity through modernised equipment



Enabling local job creation by supporting access to secure, meaningful work close to home.



*"We are excited to be expanding bakery production this year with support from ARIA. Our current machines run 3-4 hours just to mix 250kg of dough. The new mixers will do this in half the time and use far less energy."*

By backing island-based businesses to grow sustainably, this project contributes to a fairer, greener, and more prosperous rural economy—with plenty of good things in the oven

For more information about the Blackwaterfoot Bakehouse and the ARIA Fund, click the following logos

