



We are not trying to change the world, just bakery.



100% heat recovery from the ovens and compressors to heat our offices and water



Our **solar panels** (2000 m²) generate 25% of our electricity



The passion of a visionary

Ignace Vandekerkhove combines his vision of and passion for the baker's trade with the knowledge and experience handed down over many generations. This son of a famous family of Brussels bakers already left his mark on VDK Ganshoren, Pastridor, Pastrilux and Le Pain Quotidien — only to get ultimately back to his great passion: creating and preparing absolutely top quality luxury breads, Viennese pastries and cakes and bakes.

In his typical trendsetting fashion, Ignace opened the first new generation industrial bakery in Belgium in 2009. "L'Écopain d'Ignace" is eco-friendly in every respect: building and technology, production and renewable energy, ingredients and packaging! Ignace and his team are living proof that eco-friendly can rhyme perfectly with the first new generation bakery with top quality day in and day out.



State-of-the-art production

The recipe for success of L'Écopain d'Ignace led to the opening of an innovative large bakery in Enghien in 2013. The ecological concept pervades in this new building down to the minutest detail without any compromise on quality, comfort and large scale production, quite the contrary.

Our range today consists of a variety of bread, Viennese pastries, banquet and savoury products, gluten free, low gluten, as well as sugar-free and low-gluten treats. Each product is hand finished.



New
technology
in the ovens generates 25% less
CO₂ emissions





Our philosophy: pure class

Our vision

We set an absolutely top level benchmark in ecological, organic, qualitative and technical terms for each department: bread, banquet, Viennese pastries, savoury and gluten free products.

Our mission

Our mission is to deliver the best quality products on the world market. All of our products are made using authentic preparation methods, natural ingredients, without artificial colourants, improving agents and preservatives added, in an original, irresistible packaging.

Our daily practice

L'Écopain d'Ignace combines the best of two worlds: the time honored artisanal and the ecological way of doing things. We believe that quality honest ingredients are the key to why our products taste so great. We work with premium local and organic ingredients where possible.



We give priority to recycling



Authenticity trumps all

We do not engage in standardized mass production. At L'Écopain d'Ignace we get the very best out of the ingredients with longer rising times and respect for natural fermentation. Artificial colourants, taste enhancers and additives are consequently excluded.

Exclusive custom work

All our products are custom made to our customers' specifications and adapted exclusively in volume, shape, ingredient and even to the number of calories in each product! Everything is delivered deep frozen - with our without proprietary packaging, as desired.

Our strength lies in offering exclusive, top quality solutions. Everything is possible, as long as we can stay true to our vision of quality: offering the very best in terms of taste, freshness and presentation.



We recover rainwater and use it to irrigate our green areas

L'Écopain d'Ignace combines the time honoured artisanal know how handed down from generation to generation with an uncompromising passion for perfection. Artisanal skills and the latest production methods join forces to create a range of unique top quality products which are pleasing to the eye and delight the palate.

Luxury breads

Our luxury breads are synonymous with character. They are made the traditional way with pure, authentic ingredients – with a crispy crust, full of flavour and that wondrous aroma.

Viennese pastries

Our Viennese pastries are as rich as they are steeped in tradition. A crunchy finish, natural ingredients – ecological enjoyment is back

Our products

on the menu: Enticing indulgence down to the last bite.

Cakes and bakes

Our cakes and bakes are real works of art that will convince even the most critical gourmets. Genuine fruit, Belgian chocolate that melts in your mouth, refined creams... To give you butterflies in your stomach.

Safe & Healthy

L'Écopain d'Ignace does not only invest in the latest technology, but also in innovative products. Diet restrictions need not stand in the way of safe, healthy and above all delicious enjoyment.

Gluten free

Feast on gluten free bread, cakes and pastries which are simply finger-licking good. We use only the best Belgian chocolate, fresh eggs and dairy butter.

Our gluten free products do not contain colourants, taste enhancers, preservatives or other additives. They are safe for children and adults on a gluten free diet.

Low sugar

Little or even no sugar at all need not mean less taste! We prove as much with our Viennese pastries and cakes and bakes.

Our sophisticated combination of preparations and selected ingredients often makes sugar superfluous.

Discover our low sugar, low calorie alternatives also suitable for diabetics.





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