

27TH – 30TH AUGUST 2026

SHAMBALA

RECOMMENDED SUPPLIERS LIST

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BREAD - Olivier's Bakery (ONSITE)

Wheat is grown on 2/5 of UK arable land, with the majority of emissions coming from cultivation. 'Cocktails' of fertilisers and pesticides are also increasingly being discovered in high levels in many high street breads. Finding good honest bread is a great way to clean up the kitchen!

Order type: Pre-orders and from onsite stall but limited stock may be available

Delivery: Daily throughout festival. Orders for next day up till 11am

Contact: Olivier Favrel: olivier@oliviersbakery.com / www.oliviersbakery.com

BUTTER - Lye Cross Farm

⚠ Mandatory: Butter (and all dairy) must be organic. Lye Cross are a long-standing, family-run traditional farm offering organic produce, planting trees and hedge rows, and converting their operations to solar where possible.

A local, pretty-much-regenerative farm doing dairy the right way. Lye Cross are a long-standing, family-run traditional farm offering organic produce, planting trees and hedge rows, and converting their operations to solar where possible.

Order type: Pre-orders only

Contact: customerservice@lyecrossfarm.co.uk / enquiries@lyecrossfarm.co.uk

CHEESE

There are over 1,500 intensive livestock farms in the UK -with this model being the norm - an estimated 70% of UK farm animals now raised in this system. Factory farming is resource intensive and highly polluting, with appalling animal welfare - It's responsible for 14.5% of total greenhouse gas emissions and must be changed.

⚠ Mandatory: Any dairy milk or cheeses in recipes needs to be certified organic. We know there are a couple of expensive, specialty cheeses that cannot be organic. Please try to use plant-based alternatives, whilst we decide collectively how to tackle these nuances.

Cheddar - Lye Cross Farm

A local, pretty-much-regenerative farm doing dairy the right way. Lye Cross are a long-standing, family-run traditional farm offering organic produce, planting trees and hedge rows, and converting their operations to solar where possible.

Order type: Pre-orders only

Contact: customerservice@lyecrossfarm.co.uk / enquiries@lyecrossfarm.co.uk

Halloumi - Teifi Cheese

Producers of the legendary organic Shalloumi (Shambala Halloumi) and a range of melting cheeses.

Order type: Pre-orders only

Contact: Dawid 01239 851 528 / dawid@gof.wales



Brie - Cotswold Organic

A lovely fresh organic brie for fans of milder cheeses

Contact: check for various suppliers online. Best price is here at [Cheese Cuisine](#).

Feta - Bakalikon

Best Greek online supermarket in the UK, 2023. Provides organic feta.

Order type: Pre-orders only

Contact: info@bakalikon.co.uk

CHOCOLATE - Radek's

⚠ Mandatory: Coffee, tea and chocolate must be fairtrade - and chocolate containing dairy must be organic.

Radek's make THE most delicious....everything. All vegan, organic certified, fair-trade, palm-oil-free and no-plastic / minimal packaging, maximum taste. They source cacao from the origins, paying 155% higher than fair trade premiums, and focus on sustainable and agroforestry based projects and cooperatives. They make everything in Bristol, stone grinding for a minimum of 72 hours and use that to make all cakes, truffles, bars and hot chocolates.

Wholesale website: <https://radekschocolate.orderspace.com>

Use the sign-up form to access pricing: <https://radekschocolate.orderspace.com/signup>



COFFEE - The Colombian Coffee Company (ONSITE)

Coffee is one of the most highly traded commodities on earth. The largest producers are Brazil, Vietnam and Colombia - around 125 million farmers depend on coffee for an income - so we need to make sure workers who are protecting local environments are paid a fair price. Coffee grown in canopy shade is a permaculture approach which protects and supports local biodiversity, where as sun-grown needs chemicals to sustain.

 **Mandatory: Coffee, tea and chocolate must be fairtrade.**

The Colombian Coffee Company (ONSITE)

Ethically-sourced and beyond Fairtrade, this hand-roasted, specialty coffee is the passion project of Eduardo from Colombia, and the whole business is committed to supporting growing communities in his home country. 4 varieties of coffee available, including a decaf.

Order type: Pre-order by 31st July. On-site orders, subject to availability.

Delivery: All pre-ordered coffee brought by us and distributed on or before Weds.

Contact: shoreditch@thecolombiancoffeeco.org / <https://www.thecolombiancoffeeco.org/>

If you are interested, please contact them to send out a price list with information about the different coffees.

❓ DRIED GOODS - Essential Trading Cooperative

If unaddressed, plastic pollution could nearly triple by 2040, with 50 kg of plastic per meter of coastline. Finding plastic-free bulk buys for many products is a way to help reduce this waste. Buying in bulk and refill is the way forward.

Essential Trading Cooperative

www.essential-trading.co.uk

We have been providing Sustainable wholefoods & ecological household products as a workers cooperative since 1971 and we are owned and operated completely by our workforce.

You may recognise our packaging from health food shops across the UK; we choose not to sell to the supermarkets so we can support our independents. All of our 5000+ products are vegetarian or vegan, GM-free and shipped by sea freight, never by air and over 50% of our lines are organic.

We can supply you with all of the above & more. Please register as a customer with us here: [Open Your Festival Trader Account](#) so you can have access to our full catalogue.

Order Type: Pre-event; order deadline Weds 12th Aug & Weds 19th Aug; £150 minimum.

Delivery: Pre-event delivery only: Weds 19th Aug & Weds 26th Aug

Contact: 0117 9430 816 / festival@essential-trading.coop



Wildfarmed

www.wildfarmed.co.uk

The rockstars of regenerative. Wildfarmed grows wheat the right way making regenerative flour that tastes better, is better for people and planet. They have bakers making all sorts of breads, pastries, pizza and pasta with Wildfarmed flour all across the UK. Check out their map to see what's local.



Shipton Mill

<https://www.shipton-mill.com>

Shipton is an organic Soil-Association flour mill informed by agro-ecological principles. They work with like-minded farmers who promote biodiversity and who support the soil. All their machinery is sourced second hand and their mill is powered by 100% renewable energy - any excess heat warms their offices!

Order type: Pre-orders, online.

Contact: enquiries@shipton-mill.com / 01666 505050

FRUIT & VEG

Food systems produce 26% of greenhouse gases. Local, seasonal food from farmers who run regenerative practices on their land reduce the carbon footprint of food and meals whilst protecting biodiversity, soil and air health.

⚠ Mandatory: UK or European seasonal goods. Exception: Bananas (must be Fairtrade). Aim to substitute far-flung stuff for local produce - we subbed mango chutney for apples in Crew Catering!

Matter Wholefoods (ONSITE)

<https://www.matterwholefoods.uk/>

A locally run family business, that supports local organic producers who are passionate about their work. Experimenting with all sorts of organic, regenerative, foraged produce, they are the real deal for anti-bad-food vibes, and good-community-vibes.

Order type: Pre-orders welcome, but produce will be available at stall onsite over weekend.

Delivery: Collections available from the Matter Wholefoods stall on the campsite facing trader run.

Contact: Jon matterbristol@gmail.com / 07711342689

Trinity Farm

A local amazing community, organic, regenerative farm in Nottingham (50 miles from site) specialising in delivering good, honest, local & organic food.

Contact: orders@trinityfarm.co.uk / <https://www.trinityfarm.co.uk/>



GAS / PROPANE - Festival Gas

Festival Gas will supply pre-orders to the site gas cage and then manage cylinders on site direct to your stall / remove empties each morning. NCASS members can get 6% cash back on these Calor orders when submitting their receipts to NCASS.

Contact: Simon 07930 758 893 / orders@festivalgas.co.uk

Propane will be delivered Tuesday 25th August 2026. Gas deliveries to stall will be made from Wednesday 26th August 2026



MILK, OAT - Wild & Furrow (Mandatory Supplier)

Dairy milk is the most environmentally damaging milk, with thousands of intensive farms across the UK, pollution, land misuse for feed and animal cruelty. Dairy causes 3.15kg CO2e per litre compared with 0.9kg from oat milk. Read our report [here](#).

Wild & Furrow (Mandatory Supplier)

<https://www.wildandfurrow.com>

Wild & Furrow is a family run local farm based 20 minutes from the Shambala festival site. Using oats grown on their own farm and carefully sourced from oats from other trusted farmers, they have designed a bespoke premium barista quality FRESH oat milk. All traders must order their oat milk from Wild & Furrow. Please see their information below:



Wild & Furrow - For those of you that haven't worked with us yet, we make our oat milk on our local farm based 15 minutes from the Shambala festival site. We produce a local, FRESH barista quality which is pasteurised at lower temperatures - creating more flavour, goodness and creaminess. We supply a large number of coffee shops who have been delighted with its performance.



Please pre-order the milk you expect you'll need asap! Please respond to us directly with your orders

Order Type: Pre-event and daily top-up each morning; inc Sunday.

Pre-order: by end of July (can be tweaked and updated up to three weeks before the event)

Delivery: Daily Deliveries before 10am. Also a fridge on site for self-collection between 4-5pm

Contact: Please reply here to miles@wildandfurrow.com / 07896 929666

 **Deliveries** come in various sizes - 750ml glass bottles, and 10L containers. Each stand is also able to order a few glass bottles with their order to allow customers to pour their own milk if needed.

 **Refrigeration and collection** will be at the Trader Compound, by Production.

 **Price:** £1.75/Litre (10L Box) / £1.75/Bottle (750ml bottle)

Recommended container sizes:

- Under 10L per day - 750ml glass bottles (£1.75/Bottle)
- 10L+ per day - 10L containers (£1.75/Litre)

Each trader can order glass bottles to decant large containers.

Please take a look at Wild & Furrow's website to find out more - <https://www.wildandfurrow.com>

Thank you so much for supporting us in this important work! Please let me know if you have any questions.

SERVEWARE - BioPak

 **Mandatory:** Please remember to **ONLY** use bagasse a.k.a. biocane, plant pulp serveware. It is the only truly “home-compostable solution – imperative as our food waste + serveware goes to compost for local farms.

 Please nothing else, no “compostable” or “biodegradable” anything, no bio-plastic, PLA, PHA, no plastic lids, stirrers or straws. If you have plastic-lined serveware – you will not be able to trade until you have bagasse.

BioPak

<https://www.biopak.com/uk/>

BioPak's sustainable foodservice packaging is made from rapidly renewable, plant-based materials, not fossil fuels. They're B Corp Certified and donate 5% of their profits to positive change. Their solutions are better for the planet, better for people and better for business. Stock up on their bagasse plates and bowls - they are required for Shambala.

Please remember to read the Trader Guide to ensure you are aware of sustainability criteria and initiative procurement guidelines.

Feel free to get in contact with us at traders@shambalafestival.org if you are struggling to find particular items or would like to make any supplier suggestions.

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