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About FOB

Who we are

The Federation of Bakers represents the interests of the UK's largest baking companies who manufacture sliced and wrapped bread, bakery snacks and other bread products. It is a £3 billion industry at retail sales value, employing over 20,000 people, supplying over 80% of the nation's bread. The Federation has nine member companies running 33 bakeries in the United Kingdom.

The Federation represents the interests of its members to make a real difference to their bottom lines.

We represent these interests by:

- Building the profile of the Federation as a dynamic forward thinking, professional and excellent organisation
- Generically promoting members' products through creative PR, using the positive and very powerful nutritional benefits of the nation's staple food
- A sophisticated issues management programme to promote desired change, to defend against the undesired and to position the Federation correctly in respect of all issues with which it is faced.

Core values

The Federation of Bakers believes that it should seek to exceed its stakeholders' expectations of the organisation.

We will do this by:

- Pursuing best practice in everything we do
- Taking the lead in all issues relating to the bread industry
- Being a repository of knowledge about and for the bread industry
- Developing our people to their full potential.

What we do and how we do it will accord to our core values of:

- Excellence
- Professionalism
- Partnership.

In addition, an often overlooked but very important function provided by trade associations is the ability to provide a neutral environment for industry representatives to get together to discuss the issues facing the industry.

We have a number of committees that meet regularly to consider all manner of current topics and provide a forum for developing a consensus of opinion to demonstrate a forward thinking and progressive industry to the outside world. These include the Health and Safety Committee, the Corporate Social Responsibility Working Group, the Sustainability Working Group, and our Technical Panel as well as regular meetings of the Federation's Council.

There are also regular meetings of FOB/FAB Joint PR Committee, whose mission is to position bread in a positive light in the media.

Further information

For further information on the Federation of Bakers and our members please contact:

The Federation of Bakers, 6th Floor, 10 Bloomsbury Way, London WC1A 2SL

Tel: 020 7420 7190

Email: info@fob.uk.com

Web: www.fob.uk.com

Twitter: [@Fedbakers](https://twitter.com/Fedbakers); [@WeHeartBread](https://twitter.com/WeHeartBread)

Facebook: <http://www.facebook.com/pages/The-Federation-of-Bakers/269967529747410>

YouTube: <http://www.youtube.com/user/bakersfederation>

Chairman's Foreword



The Federation of Bakers is celebrating its 75th year in 2017.

The FOB was founded in 1942 to help manage the National Loaf during the second world war. I am pleased to say that we will be having a celebratory dinner in September in London, full details of which are available at the following link www.fob.uk.com.

I took over as Chairman a little earlier in the year than anticipated following the resignation of Alex Mayfield as Chairman following his

departure from the Warburtons' business.

The Council and I would like to extend a huge thanks to Alex for his sterling service as Chairman of the FOB for nearly three years.

It is difficult to comment on this past year without mentioning Brexit. It is still unclear what the extent of the impact of Brexit will be upon our businesses, but we can be sure that there will be some impact, be it the labour market, tariffs on imports of raw materials, or currency fluctuations.

It is an old cliché but in this last year change has never been so significant and we can expect continued change going forward. What this means for FOB and its members is covered in the Director's Report.

We continue to see innovation in our category as we respond to consumer's needs. The Federation continues to monitor the impact of changes in legislation, regulation and a changing market focusing on its three main priorities, public relations, technical and regulatory issues and health and safety providing a huge benefit to members in each of these areas.

I would like to conclude by thanking the Federation staff, Gordon Polson, Caroline Ford and Amy Yeates who celebrated 25 years of service to the Federation this year.

Mike Roberts
Chairman

Director's Annual Review



Introduction

As the Chairman pointed out in his introduction, the Federation is celebrating 75 years in 2017. We hope to continue providing a service to bakers for the next 75 years!

It was an eventful year for the Federation. Firstly we moved premises from Catherine Street in Covent Garden to Bloomsbury Way into new open plan offices along with our landlord the Food & Drink Federation. This has created a much more open and modern working environment.

The Federation also updated its website and this came on stream in the early part of 2017. At the same time we took the opportunity to update the corporate image

of the Federation and introduced a new logo. Both have been very well received by members and other stakeholders.

It may not be surprising to note that if you look back in some of the early records of the Federation, how similar the issues are that the industry faces; government relations, food regulations and the promotion of bread. The one area where we are no longer responsible which was an enormous part of the Federation's activities in the past was the annual wage negotiations and industrial relations.

In my introduction last year, I referred to the dominating issue of public health and the debate on sugars. While bread is not a product included in the sugar debate, we have been 'caught up' in the sugar reduction policy with regard to morning goods.

The Federation has over the last year worked with Public Health England (PHE) to help PHE appreciate the diversity of the morning goods category and the enormous challenges in meeting any reduction sugar guidelines.

Brexit has dominated the agenda for many months now and will continue to do so over several years. We will continue to keep a watching brief on the issues that may impact bakers during the negotiations and plan for the post Brexit business environment.

The Federation's Health & Safety committee continues to work diligently, particularly providing statistics, establishing a good relationship with the Health and Safety Executive (HSE) and updating our two main guidance publications, The Baker's Dozen and the Dust Guidance.

Our public relations campaign conducted in conjunction with nabim has had another successful year with Powered by Bread attracting a lot of media coverage again fronted by the TOWIE star Georgia Kousoulou. Thanks go to all those who have worked on the campaign and to our PR agency, RED.

Industry Issues

Food Waste

The Federation continues to monitor closely developments and reports with regard to food waste of bakery items in the supply chain and in the home. We have a good working relationship with WRAP and at a recent meeting WRAP shared their insights from their latest retail survey and household food waste research. This debate covers:

- Possible changes to 'best before' labelling
- increasing advice on products and labelling to reduce the risk of bakery products being wasted
- raising awareness and influencing behaviour of consumers
- sizing and pricing of products
- bakery food surplus and waste in the supply chain - revision of WRAP'S guidance to industry on date marks and other related advice.

It was agreed that the discussions with WRAP would continue following further feedback from members.

Grocery Code Adjudicator

The Federation has continued its liaison with the Grocery Code Adjudicator, both in terms of responding to consultations and attending seminars and events.

The Grocery Code Adjudicator AGM will be held in late June when an updated survey on the impact of the role of the adjudicator will be published. The Adjudicator has five top issues which she is addressing:

- Delay in payments
- Margin maintenance
- Pay to Stay
- Payments for better positioning
- Artwork and design services

The Federation will continue to work closely with the Adjudicator, ensuring members' interests are represented when required.

Apprenticeship Levy

The Apprenticeship Levy was introduced on 6th April 2017 and will apply to all employers who have a pay bill above £3m. The objective of the Apprenticeship Levy is to support three million apprenticeships by 2020 with a significant change in skills agenda of how this is to be funded. There are various publications and guides available including HMRC Guidance for Employers and the Skills Funding Agency has published advisory documents that sets out the guidance that will apply to all employers participating in the apprenticeship programme.

The Government has also created an apprenticeship service which is designed to help employers spend the levy. There are certain standards which have to be adhered to in the terms of the provision of the apprenticeships and the skills funding agency has provided a list of training providers.

Enforced Labour in Bakeries

The Gangmaster's Licence Authority (GLA) contacted the Federation and attended a Council meeting to give a presentation on the issues regarding spotting signs of traffic victims who may be subject to enforced labour. The Chief Executive of the Gangmaster's Licence Authority, Bob Broadbent attended the meeting and explained how industry worked with the GLA and how bakeries could help identify trafficking. The GLA are also available to help individual member companies with in-house training to help identify trafficking.

Technical and Regulatory

Working with Government

Bread and Flour Regulations

The review of the Bread and Flour Regulations culminated in no changes being proposed by DEFRA. It was crucial that bakers contributed to that debate or there could have been an outcome changing the regulations which would have been at best inconvenient and at worst costly and unworkable for bakers.

Sugar Reduction Guidelines – Morning Goods

We have been at the forefront of negotiating and providing information to PHE on the opportunities and challenges for sugar reduction in morning goods. We have also demonstrated the challenges and the weakness in PHE's morning goods category. Whilst this has been acknowledged this will be an important area of work going forward over several years. Robust data will be required to demonstrate industry position.

Sodium Targets

We expect Public Health England (PHE) to monitor the progress to meet the 2017 salt reduction targets established under the now defunct Responsibility Deal. We await details of how PHE will manage this process.

Salt Replacers in Morning Goods and Bread

We are expecting an announcement on the possible substitution of sodium chloride with potassium chloride in bakery goods. While we hope this may reduce the sodium in raised products we do not expect this to help with sodium reduction in bread.

Fortification of Flour of Bread with Folic Acid

This has been an ongoing discussion with the FSA and DOH over many years where the Federation has taken the view that the decision to fortify with folic acid is a medical decision and not one for industry to make but industry needs to be consulted on the implementation and cost of any change in policy.

We have responded to Food Standards Scotland pointing out that a Scotland only position would be unfavourable and the important implications and impact on bakers who consider the UK to be one

market. This will be an ongoing issue which may lead to a change of view in England.

Enzyme Authorisation

The process of the evaluation of enzymes and their eventual authorisation continues at a slow pace which means it is not expected to be concluded for some years. There is a much greater emphasis being placed on the possible labelling of enzymes and a potential blurring of the distinction between additives and processing aids.

This has resulted in a European Commission decision that certain additives used in bakery considered to be processing aids should no longer be considered as such and be labelled. This has caused a considerable amount of discussion in Europe. We continue to monitor development along with ingredient suppliers and enzyme manufacturers on the authorisation of enzymes.

Country of Origin Labelling

A significant development over the last year has been further clarification on the requirements of country of origin labelling which has excluded any requirement for the origin of flour in bakery products to be so identified.

Process Contaminants

A major issue for discussion and potential implementation over the last twelve months has been the development of an EU acrylamide mitigation regulation across all food groups. This has included bakery where there have been significant developments in the suggested indicative levels which would require further investigation to take place. In bread this has been reduced to potentially as low as 50 ug/kg for wheat bread and 100 ug/kg for other bread. The outcome of the discussions on this proposed regulation have not yet concluded but it is expected that the regulation will be introduced and will be something which all bakeries across Europe need to be aware of and adhere to.

Pesticides Residues

The latest results from the Pesticides Residue in Food Surveys were published in March 2017. This did include surveys on bread and the conclusions were simply that none of the residues detected would be expected to have any effect on health. This was based on 107 samples of bread which were taken between July and September 2016. We can expect further surveys of this type to be reported on in the future. The range of bread products included sliced bread, brioche, chapatti, rye, soda and wraps.

Working in Europe

The Federation of Bakers continues to be a member of the Association Internationale de la Boulangerie Industrielle (AIBI) which is the European association for industrial bakers. The Federation's representatives on AIBI are: Director Gordon Polson and Mr J S Street of Fine Lady Bakeries. Mr Street was elected the President of AIBI at its Biennial Congress in Versailles on the 26th May 2017 for a two-year term. The main activities of the AIBI are managing regulatory issues working with the European Commission.

Public Relations Activity

The 2016 public relations activity was Powered by Bread. The task we set was to get more young women buying into the category by demonstrating that bread does not make you fat and that bread equals good healthy carbohydrates. The objective was to make young health conscious women see bread as a gym fuel and to continue to dispel the myths and inform women of the nutritional benefits of bread.

We created our own 'ownable' assets with the medium being our gym kit which demonstrated the messaging of the Power by Bread activity. The three phases of the activity were launching Power by Bread, engaging influencers and working with partners.

The campaign delivered a cost per thousand (CPT) of £0.01 and a hundred and twenty-six million OTS (opportunity to see). The reach was to 23% of 18-29 year-old women and a hundred percent of our articles were positive in tone within our key messaging. We are now able to compare Year on Year, and for example the CPT of the previous year was £0.11 and the opportunities to view were seventy-three million in 2015.

The campaign aimed to promote the benefits of bread as part of the healthy diet and this messaging was landed by around 8% of the target audience. In the evaluation we tried to ascertain if we changed perceptions and results suggested that 71% said they now had a better understanding about how bread can help them keep in shape; 61% said they learned new things about bread; 67% agreed that bread and carbs provide good fuel for exercising; 64% said they felt more positive about eating bread.

The campaign Powered by Bread was launched on the Mail-On-Line, with the TOWIE star, Georgia Kousoulou who was extensively pictured wearing our Powered by Bread gym kit. This was followed by national coverage in the Daily Star and the Sun. Georgia was a great ambassador for bread and was on message on all her publicity and PR, not just when she was contracted to work for us. We maximised Georgia's social channels and the messaging in her other interviews.

We also used a nutritionist, Annie B to help with the promotion of the campaign, backing up the personality in Georgia. The influencing engagers continued with the conversation with Annie Bean, different from Annie B, who put out blogs and messages about the value and importance of bread and carbs as part of a healthy balanced diet. We also worked with partners Women's Health, Stylist magazine and Emerald Street. All of these produced extensive reach into our target audience giving out our messaging. We felt that what worked well in the campaign as the visuals which was intrinsic to the message. Georgia as ambassador was always on message and very willing to help and there was a strong content that we were able to deliver compared.

So the overall 2016 learnings were that celebratory influencer worked well and also through the traditional channels and social media.

We are now presently having gone through the first stage of the 2017 campaign with celebratory anti healthy eating comedienne 'Deliciously Stella' which is a mainly social media campaign although it has been picked up by the Daily Mail-on-line, which has helped significantly with the reach of that campaign. We are now in the process of working through the second phase of our 2017 campaign.

Factsheets and Guidance Documents

One of the great FOB resources is the factsheets and guidance documents on our website which are available to the public and members alike. One of the main activities of the Technical Panel is the regularly review these Factsheets and update and revise as necessary. This is a rolling programme which ensures our advice to members and the public is up to date and relevant, taking into account all the latest developments.

Throughout the year at least twelve Factsheets have been updated to ensure that this information is current and relevant. These Factsheets are a valuable source of industry guidance. When misleading reports about bakery and bread are included in the media, an agreed industry position is available to counter the misleading report.

Health and Safety

Chairmanship

During the year the committee's long standing participant and chairman, Jak Thomas of Allied Bakeries, stood down. We are grateful to Jak for his huge contribution to the work of the committee over many years.

Jak's position as chairman has been taken by Janis Murphy of Warburtons and we are very grateful to Janis for taking up the cudgels of this important committee.

Relationship with HSE

The Federation of Bakers' Health & Safety Committee has a very well established relationship with the Health & Safety Executive including regular exchanges of information and the participation of the Health and Safety Executive at the FOB health and safety committee meetings.

One of the main issues for discussion over the last twelve months has been the HSE Common Strategy which the FOB has signed as being committed to.

This will be followed up with action plans and a monitoring of the common strategy to ensure its implementation across the UK. Further reports are expected from the HSE on how the strategy is developing and the Chairman of the FOB Health & Safety Committee attends the Food and Drink Manufacturing Forum which is co-ordinated by HSE.

During the year the Federation's *Guidance on Dust Control and Health Surveillance in Bakeries* has been revised and has been published on the FOB website.

Obtaining HSE endorsement for such publications is now a lengthy process but we have sought endorsement and await the outcome.

A Baker's Dozen

Following the complete review of 'A Baker's Dozen' in previous years, a systematic updating takes place as part of the normal business of the Health & Safety Committee. These updates are monitored, agreed and made to the *Baker's Dozen* which is available only as a download from the Federation's website. This ensures it is up to date and relevant.

Work with Other Organisations

The representatives of the Health & Safety Committee are represented on the FDF Occupational Health and Safety Committee, the IOSH Food & Drink Forum and the HSE Food & Drink Manufacturers Forum, all of which ensure an important and useful two-way communication with the wider food industry and the Health & Safety Executive. Regular updates from these meetings are given at the FOB Health & Safety Committee.

Gordon Polson
Director

Northern Ireland Bakery Council



The NIBC is the representative body of the plant bakeries in Northern Ireland. They are Allied Bakeries Ireland, Irwins Bakery and Hovis Bakeries Ireland.

The NIBC remains very active in; cooperation with other food bodies, promotion of Bread through National Bread Week, Training, support for Irish Bakers Benevolent Society and obtaining European Geographical recognition of some of our unique products.

We work closely with the Northern Ireland Food + Drink Association (NIFDA) with the current challenge of possible Brexit outcomes creating most of the workload. Our land border with the EU-Republic of Ireland and strong cross border trade in ambient bread (approx. 12% of NI bread volumes) as well as essential ingredients (50% of local bread flour milling). Make this a large concern for members. In particular, the potential impacts on non UK

labour are most concerning. Our lobbying work with NIFDA and through them to the FDF and DEXEU is more vital than ever, given the absence of local representation. The NIFDA position paper on Brexit has made a valued contribution to the FDF debate.

In October 2016 we participated fully in the National Bread Week PR initiative organised jointly with the Republic of Ireland Bakers (the FCBA and the IBBA). The impact was well received and addressed many misconceptions about bread. This work continues with NBW 2017.

Our current batch of very successful training initiatives in conjunction with Scottish Bakers has come to an end. The imposition of the Apprenticeship Levy has reached Northern Ireland, unfortunately replacement funding structures have not. "Consultations" continue but without a local Executive we have no direction. Our own work goes on by way of contrast.

The NIBC is a key component in the fund raising and use of the Irish Bakers Benevolent Society to help those employees and ex-employees who have need of assistance. Working together on many of those issues has brought about a much stronger understanding and cooperation with our colleagues in the ROI.

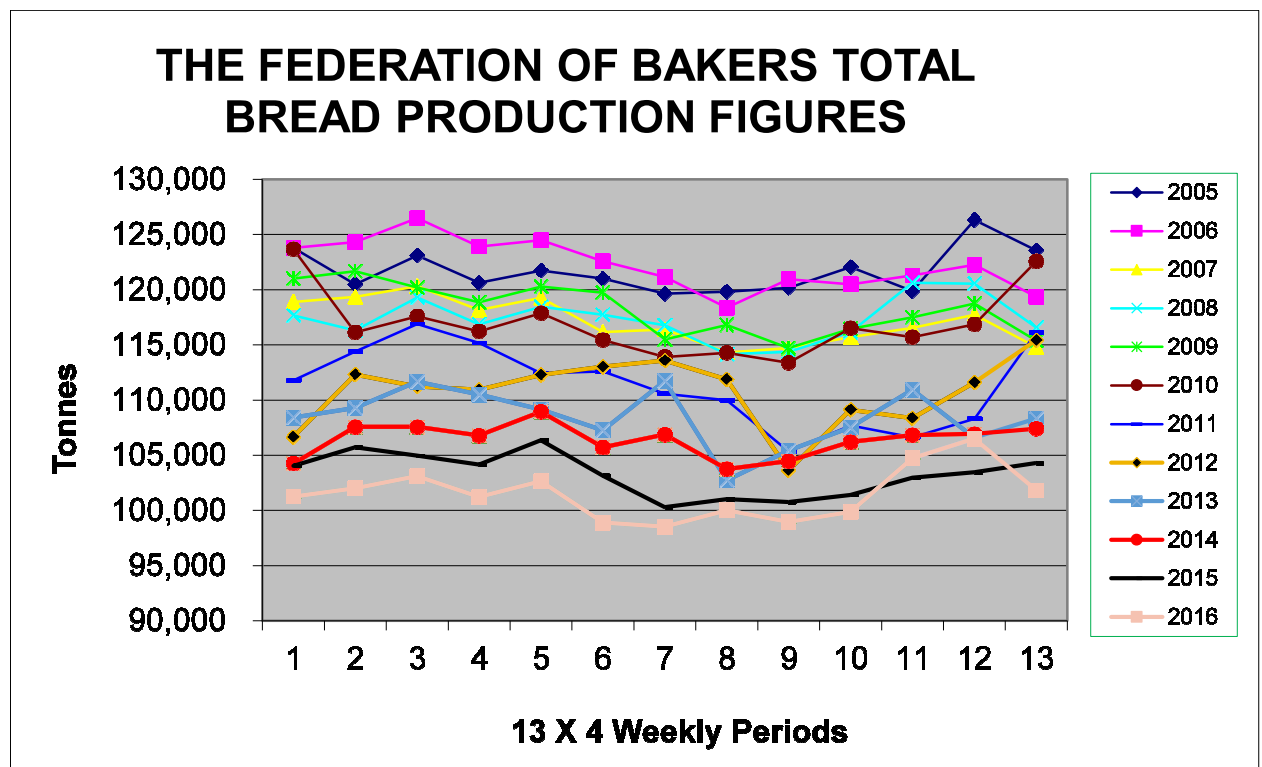
Work continues with obtaining EU Geographical recognition via TSG applications.

Over the coming year the NIBC will continue to be the voice of Plant Baking in Northern Ireland and further afield.

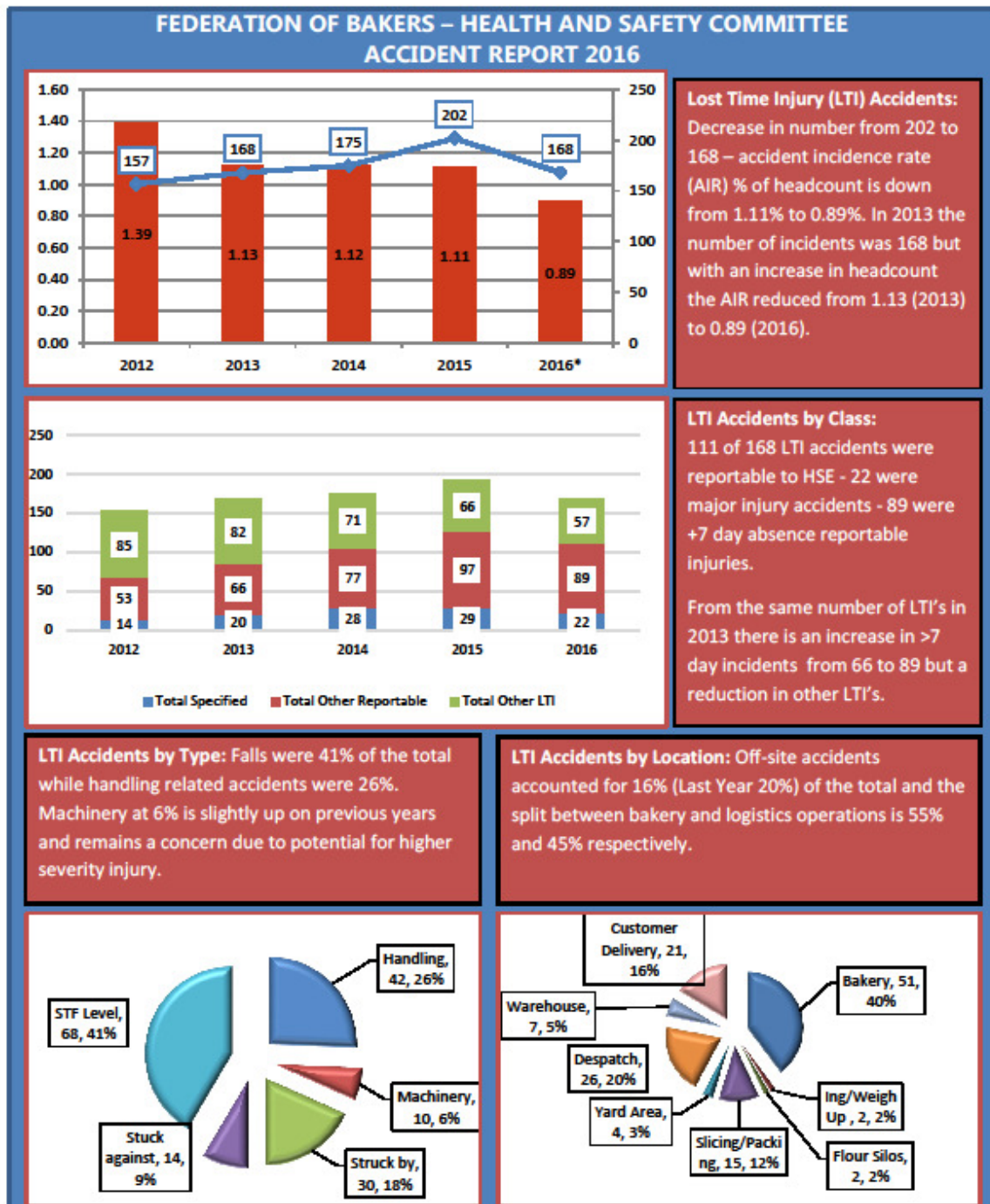
Brian Irwin
Chairman – NIBC

Industry Statistics

Federation Members' Bread Production



Federation Members' Accident Statistics



Federation Matters

FEDERATION STAFF

Gordon Polson Director
gordon.polson@fob.uk.com

Amy Yeates Executive Secretary
amy.yeates@fob.uk.com

Caroline Ford Training/Health & Safety Co-ordinator
caroline.ford@fob.uk.com

FEDERATION OFFICIALS

2016/2017

Chairman	Alex Mayfield
Treasurer	Brian Irwin

Nominations 2017/2018

Chairman	Mike Roberts
Vice- Chairman	Brian Irwin
Treasurer	Steve Cook

FEDERATION COUNCIL

Robin Lee/Jon Jenkins	Allied Bakeries
Steve Cook	Fine Lady Bakeries
Mike Roberts	Frank Roberts & Sons
Jason Geary	Geary's Bakeries
Brian Irwin	Irwin's Bakery
Simon Ball	Jacksons Bakery
John Healey	Warburtons

MEMBERSHIP

The current number of member companies is: **9**

The current number of bakeries in membership of the Federation is: **32**

The current number of Associate Members of the Federation is: **19**

England and Wales		Scotland	2
<i>Eastern</i>	4	Northern Ireland	2
<i>North Eastern</i>	4	Total:	4
<i>North Western</i>	10		
<i>South Eastern</i>	6	Associate Members	19
<i>Western</i>	4		
Sub Total:	28	Total:	51

Federation Committees

Health & Safety Committee

Pamela Brown
Christopher Freeman
Jason Allen/Steve Halpin
Gordon Polson/Caroline Ford
Christine Anderson
Jason Hall
Paul Rhodes
Warren Pennington
Julie Longney/Paul Routledge
Martin Bratherton/Janis Murphy (Chairman)

Allied Bakeries
Craft Bakers Association
Delifrance
Federation of Bakers
Fine Lady Bakeries
Frank Roberts & Sons
Greggs
HSE
Jacksons Bakery
Warburtons

PR Committee

Nicky Gillett
Stephanie Brillouet
Gordon Polson/Amy Yeates
David Howlett
Peter Styles
Victoria Kennedy
Alexander Waugh/Priya Nicholas
Tearmh Taylor

Allied Bakeries
Delifrance
Federation of Bakers
Fine Lady Bakeries
Frank Roberts & Sons
Jacksons Bakery
Nabim
Warburtons

Technical Panel

Nicky Gillett
Gary Tucker/David Leeks
Richard Vaughan
Gordon Polson /Amy Yeates
Anita Ryder
Karol Roberts
Anthony Preston
Melissa Donovan
Martin Mullally
Jill Charlton

Allied Bakeries
Campden BRI
Delifrance
Federation of Bakers
Fine Lady Bakeries
Frank Roberts & Sons
Geary's Bakeries
Jacksons Bakery
Kerry Ingredients
Warburtons

Federation Representatives

Association Internationale de la Boulangerie Industrielle (AIBI)

Presidium

Joseph Street	Fine Lady Bakeries
Gordon Polson	Federation of Bakers

British Society of Baking (BSB)

Executive Committee

Gordon Polson	Federation of Bakers
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Confederation of British Industry (CBI)

Health & Safety Panel

Pamela Brown	Allied Bakeries
Gordon Polson	Federation of Bakers

Trade Association Council

Gordon Polson	Federation of Bakers
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Bakery Trailblazer Steering Group

Gordon Polson	Federation of Bakers
Rhonda Culliney	Jacksons Bakery
Kirsten Knight/Rachel Bacon	Warburtons

Food and Drink Federation (FDF)

FDF Council

Alex Mayfield	Warburtons
Gordon Polson	Federation of Bakers

FDF Employment & Skills Committee

Gordon Polson	Federation of Bakers
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FDF Environmental Regulation Working Group

Sue Burrell	Allied Technical Centre
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FDF Food Hygiene Committee

Deborah Christopher	Allied Technical Centre
Margaret Pollard	Warburtons

FDF Food Ingredients Committee

Madeleine Jones	Allied Technical Centre
Claire Robinson	Allied Technical Centre

FDF Food Law & Labelling Committee

Madeleine Jones	Allied Technical Centre
Jill Charlton	Warburtons
Gordon Polson	Federation of Bakers

FDF Food Safety & Scientific Steering Group

Neil Bird	Allied Technical Centre
Madeleine Jones	Allied Technical Centre
Margaret Pollard	Warburtons
Gordon Polson	Federation of Bakers

FDF Health & Wellbeing Steering Group

Nicky Gillett	Allied Bakeries
Jill Charlton	Warburtons
Gordon Polson	Federation of Bakers

FDF Emerging Issues & Incident Management

Anita Ryder	Fine Lady Bakeries
Neil Bird	Allied Technical Centre

FDF Novel Foods Working Group

Neil Bird	Allied Technical Centre
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FDF Nutrition Committee (NUT)

Nicky Gillett	Allied Bakeries
Jill Charlton	Warburtons
Gordon Polson	Federation of Bakers

FDF Occupational Health & Safety Committee

Jonathan Clifton	AB Mauri UK & Ireland
Pamela Brown	Allied Bakeries

FDF Packaging Group (RET)

Cath Greenhalgh	Warburtons
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FDF Residues and Contaminants Committee (RAC)

Neil Bird	Allied Technical Centre
Michael Groom	Warburtons

FDF Transport Group (RET)

Mark Sutcliffe	Warburtons
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Members' Products

Product Category Codes

We have introduced a new set of codes to identify which products are manufactured by each bakery company. A guide to these codes is as follows:

Category	Product	Code
Bread	Sliced & Wrapped	1a
	Specialist & Artisan	1b
Rolls and Baps		2a
Sandwich Alternatives	Wraps	3a
	Pittas	3b
	Sandwich Thins	3c
Morning Goods	Croissants	4a
	Crumpets	4b
	Muffins	4c
	Pancakes	4d
	Scones	4e
	Potato Cakes/Farls	4f
	Bagels	4g
	Hot cross buns	4h
	Teacakes	4i
	Waffles	4j
Free From	Bread	5a
	Other	5b

List of Members and the Bakery Products they Manufacture:

Allied Bakeries Limited	1a, 2a, 3c, 4b, 4c, 4d, 4f, 4h, 4i, 4j, 5a
Frank Roberts & Sons Ltd	1a, 1b, 2a, 3c, 4h, 4i
Fine Lady Bakeries Limited	1a, 2a, 4h, 4i
Geary's Bakeries Limited	1a, 2a
Jacksons Bakeries Limited	1a
Warburtons Limited	1a, 1b, 3a, 3c, 4b, 4c, 4d, 4f, 4g, 4i, 5a, 5b
W. D. Irwin & Sons Limited	1a, 1b, 2a, 4c, 4d, 4e, 4f, 4h, 4i

List of Members

Please note * denotes company head office

Eastern Area

Kerry Ingredients & Flavours – EMEA Region Carr Lane Gainsborough DN21 1LG	D. Parkinson	(01427) 613927	IND *
Warburtons Limited Meadowbank Way Mushroom Farm Eastwood Nottingham NG16 3SA	C. Palmer	(01773) 533303	IND
Delifrance (UK) Ltd 17 Chartwell Drive Industrial Estate Wigston Leicestershire LE18 2FL	I. Dobbie	(0116) 257 1871	IND *
Geary's Bakeries Ltd Unit 25 Hayhill Industrial Estate Barrow upon Soar Loughborough Leicestershire LE12 8LD	J. Geary	01509 817733	IND *

North Eastern Area

Jackson's Bakery Limited 40 Derringham Street Hull HU3 1EW	S. Ball	(01482) 224131	IND *
Warburtons Limited Wakefield Bakery Expressway Tuscany Park Wakefield, W. Yorks. WF6 2TZ	C. Howard	(01924) 244100	IND
Warburtons Limited 26/28 Shelley Road Newburn Industrial Estate Newcastle-upon-Tyne NE15 9RT	D. Bond	(0191) 229 0166	IND
Warburtons Limited West of Yarm Road Stockton-on-Tees TS18 3RP	D. Bond	(0191) 229 0166	IND

North Western Area

A. B. Liverpool

Dunningsbridge Road
Netherton
Liverpool
L30 6TG

T. Bright

(0151) 523 7100 AB

A. B. Pennine

Ashton Road
Bredbury
Nr. Stockport
Cheshire
SK6 2RE

C. Hampson

(0161) 406 3160 AB

A. B. Stoke

Liverpool Road
Cross Heath, Stoke
Newcastle under Lyme,
Staffs.
ST5 9HT

T. Bright

(01782) 717373 AB

Fine Lady Bakeries Limited

Grimshaw Lane
Newton Heath
Manchester
M40 2BA

S. Cook

(01295) 227600 IND

Frank Roberts & Sons Ltd.

School Road
Rudheath
Northwich
Cheshire
CW9 7RQ

R. Higginson

(01606) 41122 IND *

Roberts Ilkeston

5-6 Harcourt Close
Manners Avenue
Manners Ind. Est.
Ilkeston
DE7 8EF

C. Bulloch

(0115) 932 4822 IND

Warburtons Limited

Back o'th' Bank House
Hereford Street
Bolton
BL1 8HJ

J. Healey

(01204) 531004 IND *

North Western Area (Cont'd)

Warburtons Limited Hereford Street (Bakery) Bolton BL1 8JB	V. Jones	(01204) 523551	IND
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Warburtons Limited 6 Britannia Way Britannia Business Park The Valley Bolton BL2 2HH	V. Jones	(01204) 366400	IND
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Warburtons Limited Billington Road off Rossendale Road Burnley BB11 5BX	M. Dawson	(01282) 456311	IND
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South Eastern Area

Allied Bakeries Limited 1 Kingsmill Place Vanwall Road Vanwall Business Park Maidenhead Berks. SL6 4UF	J. Jenkins	(01628) 764300	AB *
A.B. London Argall Avenue Leyton London E10 7AB	R. Hajyzamanali	(0208) 556 1031	AB
A. B. Eastern Cartwright Road Stevenage Herts. SG1 4QA	P. Hughes	(01438) 359611	AB
Delifrance (UK) Ltd Unit 97 Dean Way Great Western Industrial Estate Southall UB2 4SB	I. Dobbie	(0208) 571 8030	IND
Fine Lady Bakeries Limited Southam Road Banbury Oxon OX16 2RE	S. Cook	(01295) 227600	IND *
Warburtons Limited Delta Park Millmarsh Lane Enfield Middx. EN3 7XG	C. Morris	(020) 8344 4400	IND

Western Area

A. B. Wales & West Maes-y-Coed Road Birch Grove Cardiff CF14 4UZ	M. Auden	(02920) 623391	AB
A. B. Midlands Birmingham Road West Bromwich B71 4JH	J. Jackson	(0121) 553 2988	AB
Warburtons Limited 11 Moorcroft Drive Moorcroft Park Wednesbury West Midlands WS10 7DE	J. Atkins	(0121) 505 5200	IND
Warburtons Limited Govier Way Western Approach Business Park Severn Beach Bristol BS35 4GG	D. Williams	(01454) 636000	IND

Northern Ireland Area

Allied Bakeries Ireland 2-12 Orby Link Road Belfast BT5 5HW	P. Henry	(028) 9070 6164	AB
W. D. Irwin & Sons Limited The Food Park Carne Portadown County Armagh BT63 5WE	B. H. Irwin	(028) 3833 2421	IND *

Scottish Area

A. B. Scotland 180 Glentamar Road Glasgow G22 7UP	M. Fallon	(0141) 347 4160	AB
Warburtons Limited Sholto Crescent Righead Industrial Estate Bellshill Lanarkshire ML4 3LX	S. Martin	(01698) 741066	IND

Associate Members

AAK UK Ltd King George Dock Hull HU9 5PX	J. McAughtrie	(01482) 701271
AB Mauri UK and Ireland Incorporating Cereform Ltd and Mauri Products Ltd Barn Way Lodge Farm Industrial Estate Duston, Northampton NN5 7UW	A. Pollard	(01733) 871500
ADM Milling Ltd Kingsgate 1 King Edward Road Brentwood Essex CM14 4HG	T. Cook	(01277) 262525
Baker Perkins Ltd Manor Drive Paston Parkway Peterborough PE4 7AP	D. Bassett	(01733) 283000
Bühler Limited 20 Atlantis Avenue London E16 2BF	D. Frost	(020) 7055 6650
British Bakels Ltd. Granville Way Bicester Oxon OX26 4JT	P. Morrow	(01869) 247098
Campden BRI Chipping Campden Glos. GL55 6LD	S. Walker	(01386) 842000

Associate Members (Cont'd)

CSM (United Kingdom) Ltd. Stadium Road Bromborough Wirral CH62 3NU	B. Cole	(0151) 343 1600
Edme Limited Mistley Manningtree Essex CO11 1HG	S. Johnson	(01206) 393725
GB Ingredients Dock Road Felixstowe Suffolk IP11 3QW	V. DeMelo	(01394) 606400
Kaak Group United Kingdom Limited 56 Alston Drive Bradwell Abbey Milton Keynes MK13 9HB	D. Marsh	(01908) 312333
Kwik Lok Corporation European Sales Division P O Box 17111 2502 CC Den Haag The Netherlands	W. Reijndorp	(00 31) 653262715
Lesaffre Group DCL Yeast Limited Alloa Business Centre Whins Road, Alloa Clackmanannshire FK10 3SA	M. Abraham	(01259) 727700
Puratos Limited Buckingham Industrial Park Buckingham MK18 1XT	J. Lewis	(01280) 822860
Spooner Industries Ltd Railway Road Ilkley W. Yorkshire LS29 8JB	M. Brook	(01943) 609505

Associate Members (Cont'd)

TasteTech Ltd

Wilverley Industrial Estate
813-815 Bath Road
Brislington
Bristol
BS4 5NL

Lynne Sinton (0117) 971 2719

toolbox – Software GmbH

Wilhelm-Lexis-Strasse 8
52249 Eschweiler
Germany

C. Kueckes (00 49) 24 03 99 66 58

Zeelandia Limited

Unit 4, Radford Way
Billericary
Essex
CM12 ODX

D. Amos (01277) 651966

Zeppelin Systems UK Ltd

Little Oak Drive
Sherwood Business Park
Annesley
Nottinghamshire
NG15 0EB

N. Brown (01623) 753291

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1942/46	S. Brookes	1971/72	T. W. H. Curtis
1946/48	J. R. MacLeod	1972/73	G. E. Vere
1948/49	R. N. Cannon OBE	1973/74	G. Springall
1949/50	S. G. Taylor	1974/75	T. W. H. Curtis
1950/51	J. N. Frears CBE	1975/76	M. Rogers
1951/52	G. Halford/C. R. Morgan	1976/79	T. W. H. Curtis OBE
1952/53	C. R. Morgan	1979/80	G. F. Kilburn AFC
1953/54	C. O. Harrison	1980/82	R. F. Lister
1954/55	D. Watt	1982/83	R. F. Lister/S. Jones
1955/56	J. Bosomworth	1983/84	S. Jones
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1964/65	C. G. Sharrock	2000/02	P. Baker
1965/66	D. G. Marsh	2002/04	W. R. Warburton, MBE
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1967/68	W. E. Gunstone	2007/08	B. Robinson
1968/70	A. J. Willson	2008/10	J. Street
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		2012/13	P. Molyneux/A. Mayfield
		2014/2017	A. Mayfield
		2017	M. Roberts

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