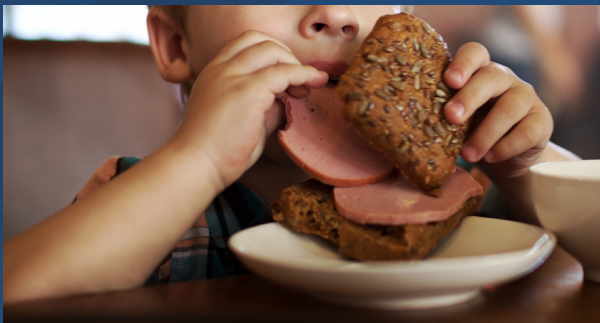


# 2018 Annual Report

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## and list of Members



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# About the Federation of Bakers



## 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 £3.6 billion industry at retail sales value, employing around 75,000 people, supplying over 80% of the nation's bread (and morning goods).

The Federation has nine member companies running 34 bakeries in the United Kingdom. The Federation also has 22 associate members, all suppliers to the bakery sector.

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 public relations campaigns, 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

It is a  
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supplying  
over 80% of  
the nation's  
bread.

## 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



## About the Federation of Bakers

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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 the FOB/FAB Joint PR Committee, whose mission is to position bread in a positive light in the media.

We have committees that meet regularly to consider current topics and provide a forum for developing a consensus of opinion.

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### 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](mailto:info@fob.uk.com)

**Web:** [www.fob.uk.com](http://www.fob.uk.com)

**Twitter:** @Fedbakers; @WeHeartBread

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

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

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# Chairman's Foreword



Welcome to the Federation of Bakers Annual Report and List of Members 2018. It gives me great pleasure to introduce this report, which highlights activities and achievements from the last 12 months.

The Federation continues to work tirelessly – liaising with government and regulators – on all the important issues that impact the baking industry. These issues are diverse and often complex, ranging from sugar reduction in morning goods to acrylamide regulation and from food waste to the use of plastic packaging.

Brexit is likely to have an impact on the bread industry and the Federation continues to monitor closely the challenges and opportunities that lie ahead, particularly the key issue of supply of labour. In addition there are other 'emerging' issues such as Rules or Origin. We will, of course, share all the pertinent information we garner – alongside practical recommendations – to our members.

The bread and morning goods category continues to benefit from innovation as bakers focus on product development across a wide range of sub-categories. It is heartening to see this continued innovation from bakers, despite operating in a very competitive retail environment. The recently announced merger of Asda and Sainsbury's is unlikely to result in an easing of this pressure on the market. It is interesting to note that the price of a loaf of bread today is the same as it was five years ago and that's against a backdrop of weakened sterling and huge increases in raw material costs. Margins are certainly being squeezed.

The Federation hosted a celebratory dinner to mark its 75th anniversary at Fishmongers' Hall in London on 27th September 2017. I would like to take this opportunity to thank both the organisers and attendees for making it such a memorable event.

I would like to thank all the members of the Federation for their support over the last year, in particular members of Council and the Federation Committees. I would also like to thank those who have helped sponsor our events over the last year.

I would like to conclude by extending my thanks to the Federation staff – Gordon Polson and Amy Yeates – who do such a great job representing, promoting and defending our industry. And special thanks go to Caroline Ford, who retired from the Federation after 18 years towards the end of 2017.

**Mike Roberts**  
Chairman



# Director's Annual Review

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## Introduction



**I frequently introduce my annual reviews in this publication by commenting on what an eventful 12 months it has been for the Federation and its members. This last year has been no different.**

The year was dominated by a wide range of regulatory issues, which are outlined on the following pages, and below I've highlighted some of the most pertinent. By the time this report is printed, Public Health England will have published its first report highlighting progress towards the 5% ambition in the first year of the sugar reduction programme. The Federation has worked closely with Public Health England to ensure it recognises that morning goods is a very diverse and extensive category and that reducing sugar in an already acknowledged low sugar product is extremely challenging.

Another issue we've been examining in the last year is acrylamide regulation. It is likely that individual companies will be expected to demonstrate what they are doing to mitigate acrylamide in their products. The Federation has been collecting data on acrylamide levels in members' products to use appropriately, but principally to defend the industry's position on acrylamide mitigation.

The Federation continues to monitor very closely evolving developments around Brexit and the likely implications for the Bread and Flour Regulations. We work with the Food & Drink Federation on many issues related to Brexit and aim, as always, to keep members as up to date as possible.

Plastic – and reducing our collective use and reliance on it – has become a major concern for consumers, retailers and manufacturers. Rewind a couple of years, and plastic was not particularly high on many agendas. Today, however, it is a top priority for many. It is an area we, as an industry, need to address to ensure we are meeting both regulators' and consumers' expectations.

# Director's Annual Review



Food waste remains a major issue and the Federation continues to nurture its relationship with WRAP. We also monitor the latest regulations and reports relating to the subject and keep members abreast of developments.

Our 2017 public relations campaign was a resounding success, helping us achieve our two key goals of changing consumer perception of bread and increasing consumption. We took the decision to pause our public relations activity at the end of 2017, to give us the chance to strategically reflect on what we are looking to achieve with the Federation's future communications programme. We will, of course, update members once we have decided on a new communications strategy.

As part of our ever-developing work on Health and Safety we organised a webinar on dust control in bakeries with IOSH. Contributions reflected the different challenges to larger bakers and craft bakers, enzyme dust control and importantly from HSE.

Our 2017 PR campaign was a resounding success, helping us change consumer perception and increase consumption.

## Industry Issues

### **Food Waste**

The Federation continues to closely monitor developments and reports relating to food waste associated with bakery items, both in the supply chain and in the home. We have a good working relationship with WRAP and continue to obtain insights from the organisation. One Federation member is taking part in a pilot study looking at waste on food production premises, being run by WRAP. In late 2017, the Federation became a signatory of the Courtauld Commitment 2025.

### **Groceries Code Adjudicator**

The Federation has continued its liaison with the Groceries Code Adjudicator. Members have engaged individually with the adjudicator and are holding meetings, as appropriate, on their own premises.

### **Enforced Labour in Bakeries**

All businesses have to be aware of the need to ensure compliance with the Modern Slavery Act which includes the audit of suppliers. The Chairman's company is in the process of ensuring compliance with the Modern Slavery Act, which



## Director's Annual Review

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includes the audit of suppliers. There may be an opportunity for collaborative working in the audit process, minimising the duplication of audits. Each individual company will establish if this is something they wish to take forward.

### **Brexit**

Brexit is likely to have an impact on the bread industry and the Federation continues to monitor closely key issues, including the supply of labour. The Federation attends regular Brexit meetings, via the Food & Drink Federation and the Brexit Arable Group, hosted by nabim. The Federation will continue to maintain a close watching brief on this and any other issues emerging from the rounds of Brexit meetings.

## Technical and Regulatory

### **Bread and Flour Regulations**

The mutual recognition – currently in place across the EU – for the Bread and Flour Regulations is likely to cease after Brexit. Defra hosted a meeting in March 2018 to discuss the impact of Brexit on the Bread and Flour Regulations. Defra subsequently circulated a draft proposal outlining recommendations for each Brexit scenario. Defra has emphasised that any significant long-term changes to the Bread and Flour Regulations would only be considered post Brexit. The Federation will continue to liaise closely with Defra on the issue and report back to the Technical Panel and to members.

### **Sugar Reduction Guidelines – Morning Goods**

The Federation has been at the forefront of negotiating and providing information to Public Health England (PHE) on the opportunities and challenges for sugar reduction in morning goods. By the time this report is printed, PHE will have published its first report highlighting progress towards the 5% ambition in the first year of the sugar reduction programme. There is concern among members regarding the challenge of sugar reduction in morning goods and we have demonstrated the weaknesses in PHE's morning goods category. The Federation has worked closely with PHE to ensure it recognises that morning goods is a very diverse and extensive category and that reducing sugar in an already acknowledged low sugar product is extremely challenging.



# Director's Annual Review

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## **Sodium Targets**

We expect that any announcement from PHE on salt targets will be pushed back by the work on sugar which is their main focus at the present time. The Federation is in the process of collating 2017 salt reduction figures from members.

## **Salt Replacers in Morning Goods and Bread**

The Scientific Advisory Committee on Nutrition (SACN) and the Committee on Toxicity of Chemicals in Food, Consumer Products and the Environment (COT) jointly published a health benefits and risk assessment on the use of potassium-based sodium replacers in foods in the UK. The report recommended that government should consider encouraging food companies to explore the use of potassium-based sodium replacers to help reduce sodium levels in foods. We are expecting an announcement from PHE on the possible substitution of sodium chloride with potassium chloride in bakery products some time later this year. We hope this may reduce the sodium in raised products but we do not expect it to help with sodium reduction in bread.

## **Fortification of Flour and Bread with Folic Acid**

This issue has once again moved up the agenda with a debate in the House of Lords brought by Lord Rooker. The Department for Health is currently looking at the issue and we will be asking if they plan to respond and if so, what the timescale is. We have also requested some detail on the potential cost of adding folic acid to bread and any other significant considerations, for example, supply.

## **Sustainability – Plastics**

The widespread use of plastic has become a major concern for consumers, retailers and manufacturers in recent times. There was an HM Treasury consultation calling for the provision of evidence on single use plastics, although FOB has not submitted comments yet. Plastic is an area we, as an industry, need to address to ensure we are meeting both regulators' and consumers' expectations.

## **Enzyme Evaluation**

The process of the evaluation of enzymes and their eventual authorisation continues and is unlikely 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.



## Director's Annual Review

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This has caused a considerable amount of discussion in Europe and we continue to keep a close watching brief on developments.

### **Process Contaminants – Acrylamide Regulation**

There has been major discussion over the implementation of an EU acrylamide mitigation regulation across all food groups. 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. Individual companies are likely to be expected to demonstrate what they are doing to mitigate acrylamide in their products. The Federation has been collecting data on acrylamide levels in members' products to use appropriately, but principally to defend the industry's position on acrylamide mitigation. The European Commission recently published some guidance on the introduction of the acrylamide regulation. FSA guidance is expected to be published soon.

## Public Relations Activity

**The Federation's 2017 public relations campaign was Better With Bread. The task we set was to get people to reappraise their views of eating bread and feel positive about it. We wanted people to visit the café, follow @WeHeartBread and share #BetterWithBread social conversation.**

The objective was to continue to make young women see bread as a healthy option and to dispel the myths and inform women of the nutritional benefits of bread with a new and quirky approach.

We created the Toast or Hands campaign, featuring a viral video and pop-up café experience. This incorporated a celebratory approach aligned to our audience's aspirations and integrated media.

The campaign was launched in two phases. In February, we rolled out a viral spoof video featuring young comedian Deliciously Stella (Bella Younger) who appealed to our audience. Then, in August, we opened the Toast or Hands pop-up café in Shoreditch, London over three days.

The collaboration with clean-eating satirist Deliciously Stella in the first phase of activity saw the creation of a series of tongue-in-cheek Instagram videos showing what life would be like if we didn't eat bread. The spoof videos – Jam on Toast, Boiled

## Director's Annual Review



Eggs & Soldiers and Avocado on Toast – celebrated the health benefits of bread and parodied the ridiculous reality of cutting bread from our everyday meals. The videos were featured in editorial pieces in Metro and The Debrief.

Phase two featured a pop-up café in Shoreditch in August and exceeded targets, generating fantastic levels of interest with a wide range of coverage and engagement on social media. The campaign was a great success. Some 427 people attended the launch of the Toast or Hands pop-up café. The event delivered 13,209 social media interactions. The campaign generated 34 pieces of editorial coverage, which reached 23 million people, far exceeding the target of 5 million.

The FOB/FAB @weheartbread twitter channel supported the main campaign activities by running a series of competitions to engage with anyone who came over from media or Deliciously Stella channels.

Going forward, the objective of all Federation public relations activity essentially remains the same – to change the perception of bread and to increase consumption. However, we believe the time has come for a shift in focus to a wider public affairs campaign. This approach would be aimed more at key influencers and politicians than consumers.

Areas we will be focusing on are raising the profile of the bakery sector and its positive contribution to the UK economy, which is particularly significant in the lead-up to Brexit. Our aim is to build on the success of the consumer campaign, creating a more positive environment for selling bread, making it a permissible food again. Once we have confirmed our strategy, we will be sharing our plans with members.

Our campaign helped young women see bread as a healthy option, dispelled myths and informed on the nutritional benefits of bread.

## 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 to regularly review these factsheets and update and revise them 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, several factsheets have been updated to ensure that this information is current and relevant. These



# Director's Annual Review

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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

We believe the time has come for a shift in focus to a wider public affairs campaign, aimed more at key influencers and politicians.

### **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.

### **HSE Fines & Sentencing Guidelines**

Concerns have been raised regarding the recent levels of HSE fines in businesses operating in the food industry. The Federation's Health & Safety Committee has been tasked with gaining a better understanding of the activities of the HSE. The Committee will continue to monitor the situation as closely as possible. The Federation attended a Food & Drink Federation Breakfast Briefing on Health and Safety Sentencing Guidelines in April.

### **FOB/IOSH Webinar on Respiratory Sensitisers**

In April, the Federation organised a joint webinar with IOSH on respiratory sensitisers in bakeries.

### **Breathe Easy Training Guide**

The Breathe Easy video part of the Training Guide will be updated which will require a new script and subsequent reproduction of the accompanying film. Work has already started on the script.

### **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.

We work actively with the Northern Ireland Food and Drink Association (NIFDA), with two members sitting on the board of NIFDA as Chairman, Brian Irwin and Treasurer, Peter Henry.

Brexit continues to dominate our thinking and a series of technical workshops on Brexit issues organised by NIFDA and all the major food trade associations have been supported and attended by NIBC. They have produced reports on how Northern Ireland can manage an open border within a Customs Arrangement/Partnership/"Back Stop" scenario. They have covered three areas: Customs; Sanitary and Phytosanitary Controls; and Labour. We believe they have added significant detail to an often uninformed debate, and have been welcomed where presented.

In September 2017, we again participated in a very successful National Bread Week to promote bread and allay nutritional misconceptions. This was in conjunction with the FCBA and the IBBA (ROI Bakeries) and our PR partner, Ceres. There is a feeling that this long term project is achieving its aims with much less negative comment about bread in Ireland. We continue to support the Irish Bakers Benevolent Society, raising and dispensing funds to cases of hardship and emergency need amongst current and ex-employees.

The Apprenticeship Levy situation continues to be a "shambles" with no NI Executive in place to resolve it. We are exploring training opportunities with our own College of Agriculture Food and Rural Enterprise (CAFRE) and members have attended a series of very useful bread and biscuit workshops. This was organised by Invest NI.

Lastly, we are working with DAERA (Dept of Agriculture) and Queens University to find and achieve the appropriate geographical indicator (PGY or TSG) for some of our unique Northern Irish Products.

An interesting and busy year. Over the coming year, NIBC will continue to be the voice of plant baking in Northern Ireland and further afield.

**Brian Irwin**  
Chairman

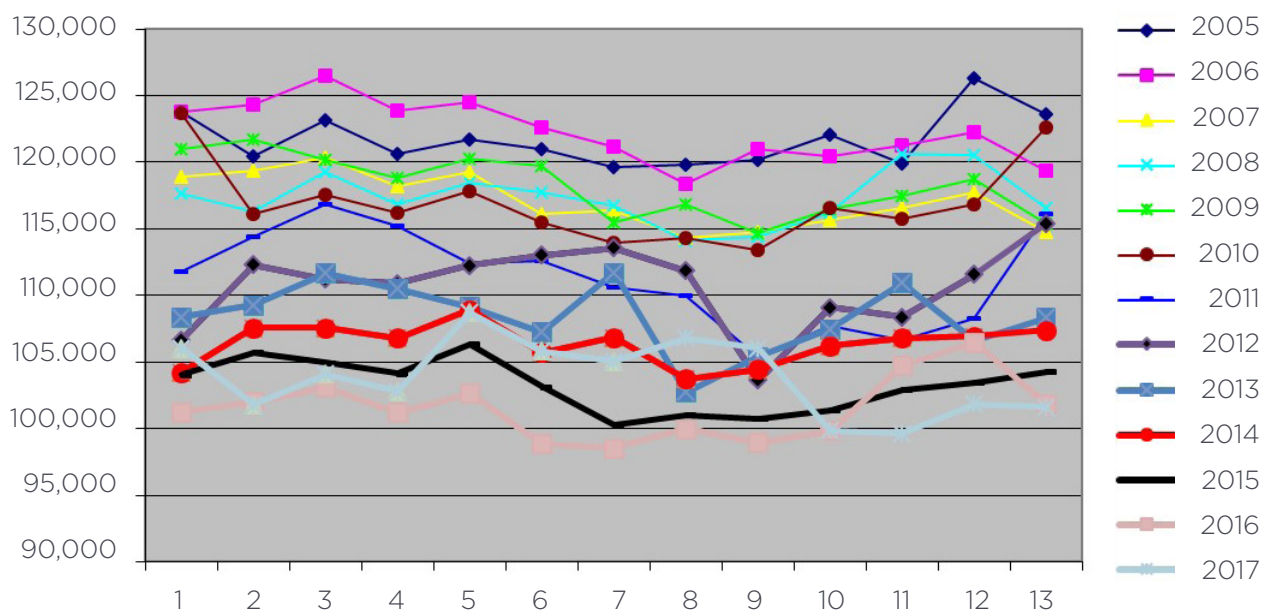
We participated in a very successful National Bread Week campaign to promote bread and allay nutritional misconceptions.





### Federation Members' Bread Production

Tonnes



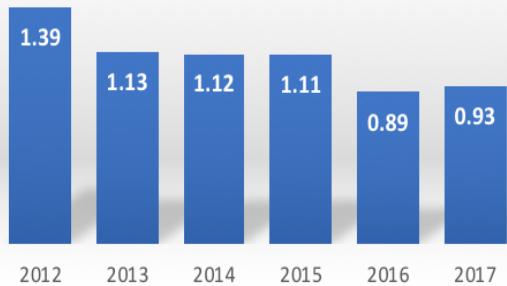
13 x 4 Weekly Periods



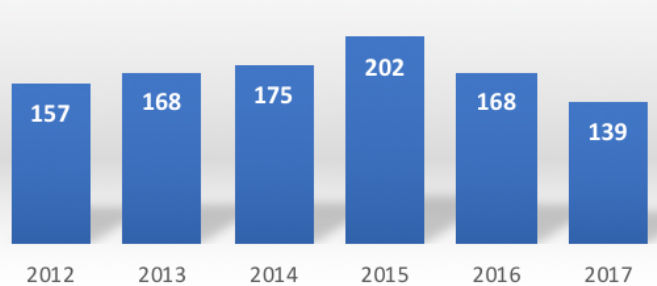
## Federation Members' Accident Statistics

### Federation of Bakers Health and Safety Committee Accident Report 2017

Lost Time Frequency Rate



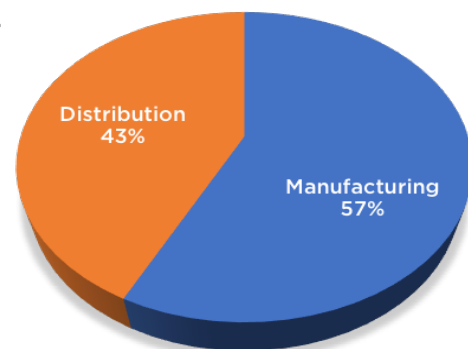
Number of Lost Time Accidents



There has been a decrease in the number of lost time accidents from 168 to 139, which is the lowest figure in the past 6 years. However, due to headcount rates, the frequency rate has increased slightly from last year to 0.93.

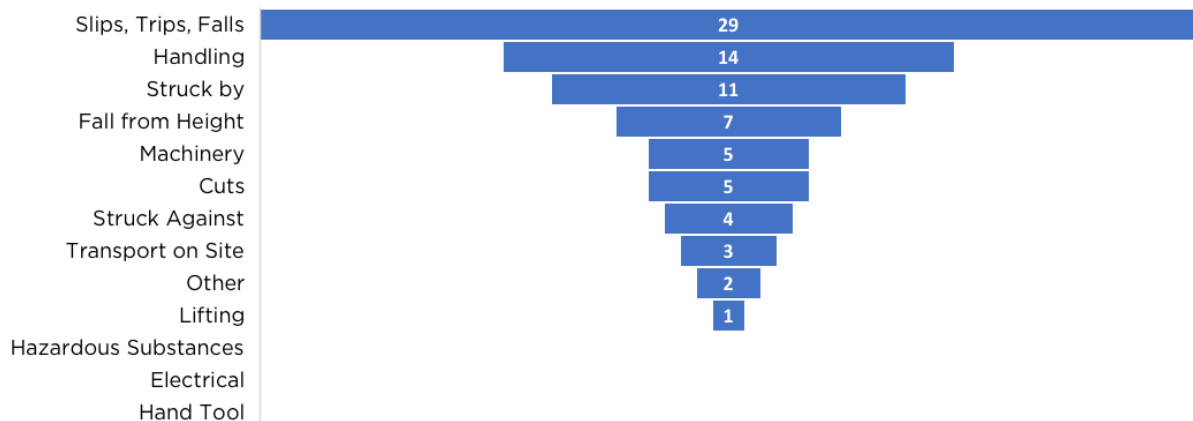
This year, we have begun to track the split between reportable accidents occurring in distribution areas vs manufacturing areas.

Reportable Accidents Manufacturing vs Distribution



Slips, trips and falls holds its position as the most common recordable injury amongst FOB members. Handling remains the second highest category, although there has been a rise in the number of falls from height accidents vs 2016.

Reportable Accidents by Type



# Federation Matters

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## FEDERATION STAFF

Gordon Polson	Director	<a href="mailto:gordon.polson@fob.uk.com">gordon.polson@fob.uk.com</a>
Amy Yeates	Executive Assistant	<a href="mailto:amy.yeates@fob.uk.com">amy.yeates@fob.uk.com</a>

## FEDERATION OFFICIALS

Mike Roberts	Chairman
Brian Irwin	Vice Chairman
Steve Cook	Treasurer

## FEDERATION COUNCIL

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

## MEMBERSHIP

The current number of member companies is: 9

The current number of bakeries in membership of the Federation is: 34

The current number of Associate Members of the Federation is: 22

England and Wales	
Eastern	5
North Eastern	5
North Western	10
South Eastern	6
Western	4
Sub Total:	30

Scotland	2
Northern Ireland	2
Total:	34

Associate Members	22
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<b>Total</b>	<b>56</b>
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# Federation Committees

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## HEALTH & SAFETY COMMITTEE

Pamela Brown  
Christopher Freeman  
Jason Allen/Steve Halpin  
Gordon Polson  
Christine Anderson  
Paul Rhodes  
Warren Pennington  
Paul Routledge  
Jason Hall  
Janis Murphy (Chair)

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

## PR COMMITTEE

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

Allied Bakeries  
Delifrance  
Federation of Bakers  
Fine Lady Bakeries  
Jacksons Bakery  
Roberts Bakery  
Warburtons

## TECHNICAL PANEL

Nicky Gillett (Chair)  
Gary Tucker/Erika Daniel  
Richard Vaughan  
Gordon Polson /Amy Yeates  
Anita Ryder  
Laura Brown  
Melissa Donovan  
Martin Mullally  
Karol Roberts  
Jill Charlton

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

# Federation Representatives

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## **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**

Mike Roberts	Roberts Bakery
Gordon Polson	Federation of Bakers

### **FDF Employment & Skills Committee**

Gordon Polson	Federation of Bakers
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### **FDF Environmental Regulation Working Group**

Michael McDermott	Warburtons
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### **FDF Food Hygiene Committee**

Roy Betts	Campden BRI
Margaret Pollard	Warburtons

### **FDF Food Ingredients Committee**

Madeleine Jones	Allied Technical Centre
Claire Robinson	Allied Technical Centre
M Gillingham	Kerry Ingredients

### **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 Diet & Health Committee**

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

### **FDF Emerging Issues & Incident Management**

Neil Bird	Allied Technical Centre
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### **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 Residues and Contaminants Committee (RAC)**

Neil Bird	Allied Technical Centre
Lucy Smith	Warburtons
Nick Byrd	Campden BRI



# 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:

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

### List of Members and their Products:

Allied Bakeries Limited	1a, 2a, 3c, 4b, 4c, 4d, 4f, 4h, 4i, 5a
Fine Lady Bakeries Limited	1a, 2a, 4h, 4i
Geary's Bakeries Limited	1a, 2a, 1b
Irwin's Bakery	1a, 1b, 2a, 4c, 4d, 4e, 4f, 4h, 4i
Jacksons Bakeries Limited	1a, 2a, 3a
Kerry Ingredients & Flavours	1a, 1b, 5a
Roberts Bakery	1a, 1b, 2a, 3c, 4h, 4i
Warburtons Limited	1a, 1b, 2a, 3a, 3c, 4b, 4c, 4d, 4f, 4g, 4i, 5a, 5b

# List of Members

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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 \*

### Geary's Bakery

Unit, 30B,

Optimus Way,

Glenfield,

Leicester

LE3 8JR

J. Geary

(01509) 817733

IND

## NORTH EASTERN AREA

### Jacksons Bakery Limited

40 Derringham Street

Hull

HU3 1EW

S. Ball

(01482) 224131

IND \*

### Jacksons Bakery Limited

Genner Road

Corby

Northamptonshire,

NN17 5FD

S. Ball

(01482) 224131

IND

# List of Members

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## 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

### AB Liverpool

Dunningsbridge Road  
Netherton  
Liverpool  
L30 6TG

T. Bright

(0151) 523 7100

AB

### AB Pennine

Ashton Road  
Bredbury  
Nr. Stockport  
Cheshire  
SK6 2RE

C. Hampson

(0161) 406 3160

AB

### AB 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

### Roberts Bakery

School Road  
Rudheath  
Northwich  
Cheshire  
CW9 7RQ

M. Roberts

(01606) 41122

IND \*

# List of Members

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**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 \*

**Warburtons Limited**

Hereford Street (Bakery)  
Bolton  
BL1 8JB

V. Jones

(01204) 523551

IND

**Warburtons Limited**

6 Britannia Way  
Britannia Business Park  
The Valley  
Bolton  
BL2 2HH

V. Jones

(01204) 366400

IND

**Warburtons Limited**

Billington Road  
off Rossendale Road  
Burnley  
BB11 5BX

M. Dawson

(01282) 456311

IND

## SOUTH EASTERN AREA

**Allied Bakeries Limited**

1 Vanwall Place  
Vanwall Business Park  
Maidenhead  
Berks.  
SL6 4UF

J. Jenkins

(01628) 764300

AB \*

**AB London**

Argall Avenue  
Leyton  
London  
E10 7AB

R. Hajyzamanali

(020) 8556 1031

AB

**AB Eastern**

Cartwright Road  
Stevenage  
Herts.  
SG1 4QA

P. Hughes

(01438) 359611

AB

# List of Members

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**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

**AB Wales & West**

Maes-y-Coed Road  
Birch Grove  
Cardiff  
CF14 4UZ

M. Auden

(02920) 623391

AB

**AB 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



# List of Members

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**Irwin's Bakery**

The Food Park  
Carne  
Portadown  
County Armagh  
BT63 5WE

B. H. Irwin

(028) 3833 2421

IND \*

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## SCOTTISH AREA

**AB Scotland**

180 Glentamar Road  
Glasgow  
G22 7UP

M. Fallon

(0141) 347 4160

AB

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**Warburtons Limited**

Sholto Crescent  
Righead Industrial Estate  
Bellshill  
Lanarkshire  
ML4 3LX

S. Martin

(01698) 741066

IND

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## ASSOCIATE MEMBERS

**AAK UK Ltd**

King George Dock  
Hull  
HU9 5PX

T. Stephenson

(01482) 701271

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**AB Mauri UK & Ireland  
Incorporating Cereform Ltd and  
Mauri Products Ltd**

Barn Way  
Lodge Farm Industrial Estate  
Duston, Northampton  
NN5 7UW

A. Pollard

(01733) 871500

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**ADM Milling Ltd**

50-60 Broomfield Road  
Chelmsford  
CM1 1SW

T. Cook

(01277) 262525

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**Bakers Basco Ltd**

6th Floor, 10 Bloomsbury Way  
London  
WC1A 2SL

S. Millward

(08000) 327323

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**Baker Perkins Ltd**

Manor Drive  
Paston Parkway  
Peterborough  
PE4 7AP

S. Philpott

(01733) 283000

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# List of Members

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**Bühler Limited**

20 Atlantis Avenue  
London  
E16 2BF

C. Gossweiler

(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

**CSM (United Kingdom) Ltd.**

Stadium Road  
Bromborough  
Wirral  
CH62 3NU

B. Cole

(0151) 343 1600

**Energy Management LLP**

9-11 Chandlery Building  
Bradford on Avon  
Wiltshire  
BA15 1UD

S. Retford

(01225) 867722

**GB Ingredients Limited**

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

# List of Members

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**NFU Mutual**

Ryon Hill House  
Ryon Hill Business Park  
Stratford-upon-Avon  
Warwickshire  
CV37 0UY

C. Henderson

(0808) 2782261

**Puratos Limited**

Buckingham Industrial Park  
Buckingham  
MK18 1XT

J. Darvill

(01280) 822860

**Spooner Industries Ltd**

Railway Road  
Ilkley  
West Yorks.  
LS29 8JB

M. Brook

(01943) 609505

**TasteTech Ltd**

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

L. Sinton

(0117) 971 2719

**toolbox - Software GmbH**

Wilhelm-Lexis-Strasse 8  
52249 Eschweiler  
Germany

S. Egener

(00 49) 24 03 99 66 58

**United Bakery Equipment Co**

19216 S. Laurel Park Road  
Rancho Dominguez  
California  
USA

T. Sheffield

(00 1) 310 635 8121

**Zeelandia Limited**

Unit 4, Radford Way  
Billericary  
Essex  
CM12 0DX

D. Amos

(01277) 651966

**Zeppelin Systems UK Ltd**

Little Oak Drive  
Sherwood Business Park  
Annesley  
Nottinghamshire  
NG15 0EB

N. Brown

(01623) 753291

## Past Chairmen

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<b>1942/46</b>	S. Brookes	<b>1973/74</b>	G. Springall
<b>1946/48</b>	J. R. MacLeod	<b>1974/75</b>	T. W. H. Curtis
<b>1948/49</b>	R. N. Cannon OBE	<b>1975/76</b>	M. Rogers
<b>1949/50</b>	S. G. Taylor	<b>1976/79</b>	T. W. H. Curtis OBE
<b>1950/51</b>	J. N. Frears CBE	<b>1979/80</b>	G. F. Kilburn AFC
<b>1951/52</b>	G. Halford/C. R. Morgan	<b>1980/82</b>	R. F. Lister
<b>1953/54</b>	C. O. Harrison	<b>1982/83</b>	R. F. Lister/S. Jones
<b>1954/55</b>	D. Watt	<b>1983/84</b>	S. Jones
<b>1955/56</b>	J. Bosomworth	<b>1984/87</b>	K. J. Wroe
<b>1956/57</b>	A. G. Birkett	<b>1987/89</b>	R. G. Murray
<b>1957/58</b>	F. A. Bates MBE	<b>1989/91</b>	M. Handley
<b>1958/59</b>	T. W. H. Curtis	<b>1991/94</b>	D. P. Roberts
<b>1959/60</b>	A. T. Carder	<b>1994/96</b>	P. N. Wilkinson
<b>1960/62</b>	H. Colbourne	<b>1996/98</b>	D. N. C. Garman
<b>1962/63</b>	J. H. Stevens	<b>1998/00</b>	P. W. Farnsworth
<b>1963/64</b>	C. S. A. Tootal	<b>2000/02</b>	P. Baker
<b>1964/65</b>	C. G. Sharrock	<b>2002/04</b>	W. R. Warburton, MBE
<b>1965/66</b>	D. G. Marsh	<b>2004/07</b>	H. M. Warnick
<b>1966/67</b>	A. C. Parsonson	<b>2007/08</b>	B. Robinson
<b>1967/68</b>	W. E. Gunstone	<b>2008/10</b>	J. S. Street
<b>1968/70</b>	A. J. Willson	<b>2010/12</b>	M. Fairweather
<b>1970/71</b>	G. Springall	<b>2012/13</b>	P. Molyneux/A. Mayfield
<b>1971/72</b>	T. W. H. Curtis	<b>2014/17</b>	A. Mayfield
<b>1972/73</b>	G. E. Vere	<b>2017/18</b>	M. Roberts

Federation of Bakers  
6th Floor, 10 Bloomsbury Way,  
London WC1A 2SL  
Telephone: 020 7420 7190  
[info@fob.uk.com](mailto:info@fob.uk.com)

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