

2019
Annual Report
and list of Members

fob 
Federation of Bakers



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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 £3.8 billion industry at retail sales value, employing around 75,000 people, supplying over 80% of the nation's bread.

The Federation has nine member companies running 34 bakeries in the United Kingdom. The Federation also has 24 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 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.

It is a £3.8 billion industry at retail sales value, employing around 75,000 people, 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

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.

Further Information

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

Federation of Bakers Ltd.
6th Floor
10 Bloomsbury Way
London
WC1A 2SL

Tel: 020 7420 7190

Email: info@fob.uk.com

Web: www.fob.uk.com

Twitter: @UKBakers

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

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

Chairman's Foreword



Welcome to the Federation of Bakers Annual Report and List of Members 2019. I am delighted to introduce this report and highlight some of the activities and achievements over the last 12 months.

The Federation has continued to work ceaselessly on the complex and diverse issues that affect the baking industry, liaising with government and regulatory

bodies including Public Health England (PHE), Department of Health and Social Care (DHSC), Department for Environment, Food and Rural Affairs (Defra), WRAP and the Health & Safety Executive (HSE).

Alongside issues such as the reduction of sugar in morning goods, the regulation of acrylamide in food, food waste reduction, government consultations on a possible plastics packaging tax, fast-moving issues thrown up by Brexit have also had an impact on the industry. The Federation continues to closely watch and assess both the challenges and opportunities ahead, sharing all relevant information and practical recommendations with our members. The Federation has seen continued innovation in the bread and morning goods category, as members respond with product development to meet consumer needs and aspirations. The Federation has seen an acceleration in health and wellbeing as a reason for consumer choice, with a demand for more natural products. The looming economic and political issues have proved to be the biggest challenges over the last 12 months, but consumer trends continue to trump everything. With health remaining a key long trend, communicating benefits, responding to concerns and embracing positive “natural” health will be important for future growth.

While we note the latest news of the collapse of the proposed Sainsbury's merger with Asda, this is unlikely to ease pressure in the very competitive retail market our bakers are operating in.

Five new Associate Members joined the Federation in 2018/19 – American Pan UK, The Ice Co, AIB International UK, FlexLink Systems and United Bakery Equipment and I would like to extend my personal welcome to these organisations.

The Federation held its Annual Conference at One Great George Street, London, on 23rd May 2018. I would like to take this opportunity to thank the organisers as well as the attendees for making it such a successful and worthwhile event. A conference will not take place in 2019, however, I encourage all members

It is a £3 billion industry at retail sales value, employing over 20,000 people, supplying over 80% of the nation's bread.



Chairman's Foreword

to give consideration to attending the AIBI Congress in Manchester from 30th May to 2nd June which will consider 'The Bakery of the Future'.

The Federation has also gone through a review of its constitution and rules during this past year which concluded with the transition of the organisation to form a new private company, Federation of Bakers Limited, limited by guarantee without a share capital. This change will enable the Federation to continue its work on behalf of its members representing, promoting and defending our industry with the added security for members that this new company structure brings. I would like to extend my thanks to the Federation staff – Gordon Polson and Amy Yeates – for their continued hard work on behalf of members over the past 12 months.

Finally, I would also like on behalf of the Federation to pay tribute to Niall Irwin who very sadly died in December of last year following a long illness. A highly respected business man, Niall was technical director of Irwin's Bakery and together with his brother Brian had successfully continued to grow the business that was founded by their grandparents. In addition to his achievements within the family business, Niall played a key role in ensuring that the Northern Ireland manufacturing sector was valued and supported. Our sincere condolences to Niall's wife, sons and family and to all his many friends and colleagues. He will be much missed.

Mike Roberts
Chairman



Introduction

The last 12 months have been dominated by regulatory issues and ever-evolving developments on Brexit and we await to see what the effects will be in 2019 but I have highlighted some of the key issues for the industry that have emerged over the last year.

An announcement is expected from PHE in late Spring 2019 on the progress towards the 5% ambition in the first year of the sugar reduction programme. The Federation continues to work closely with PHE to ensure it recognises the challenges of reducing sugar in the already acknowledged low sugar morning goods product category.

The Federation has continued to examine acrylamide regulation amid the expectation that companies will be required to demonstrate what they are doing to mitigate this naturally occurring chemical substance in their products. The Federation will continue to collect data on members' products to use appropriately but largely to be able to defend the industry's position on the mitigation of acrylamide. With Food Standards Agency (FSA) guidance expected to be published soon, we continue to keep a close watching brief on developments.

The Federation also continues to closely monitor the fast-moving developments and emerging challenges and opportunities of Brexit for the industry. We work with the Food & Drink Federation (FDF) on many issues related to Brexit and will be keeping members up to date as always on the fast-changing situation.

Reducing our collective use and reliance on plastic is a subject we continue to monitor closely. The Federation is looking at ways to improve existing provisions for recycling bread wrapper through major supermarket sites as we, as an industry, strive to meet the expectations of both regulators and consumers.

Similarly food waste remains a major issue and we work closely with WRAP, keeping abreast of developments and the latest regulations and reports on the subject, and feeding back to our members. WRAP have produced guidance on reducing waste in bread and bakery products which will be published shortly, including a Food Waste Reduction Roadmap and Toolkit to help businesses take targeted action as well as measure and report consistently against Courtauld 2025 targets.

Between 2015 & 2017, Federation members have collectively reduced the sugar in their branded morning goods products by 12.6%



Chief Executive's Annual Review

The Federation is continually developing its work on Health and Safety, in particular, we are revising the Blue Book which is the Guidance on Dust Control and Health Surveillance in Bakeries and the consequential revision of the Breathe Easy Training Package.

Industry Issues:

Food Waste

The Federation has a good working relationship with WRAP, collaborating with the organisation as an engagement partner under the Courtauld Commitment 2025 voluntary agreement to reduce food waste associated with bakery items, both in the supply chain and in homes. The bakery industry has over many years taken steps to reduce its carbon footprint and has seen a 30% reduction in household bakery waste in recent years.

The Federation has been working with WRAP, the FSA and Defra to put food waste prevention at the heart of new product development in bakery goods, through changes to packs, labels and retail as well as the products themselves.

Brexit

The Federation has been closely monitoring the Brexit negotiations during the course of the past year through its membership of the FDF EU Exit Roundtable and more recently with Defra, DHSC and DExEU representatives in their efforts to mitigate the impacts of a no deal scenario with regards to import/export, labelling and supply of essential ingredients.

At the time of writing the Government's agreement to an extension to Article 50 with the EU until the end of October effectively means that 31st October is the only date a no deal exit could be enforced thus avoiding any immediate risk of leaving with no deal. However, Defra continue to advise businesses to prepare for Exit, including a no deal exit, as these negotiations continue and FOB will continue to monitor developments. Although it is not possible for bakeries to stockpile on a large scale the bakery sector, like many of the other sectors of the UK food manufacturing industry, has been taking precautionary steps to ensure we have reliable stocks of ingredients including minor essential ingredients that could have an impact on production in the event of leaving the EU without a deal.



Technical and Regulatory:

Sugar Reduction in Morning Goods

PHE has been unable to issue any statement on progress towards the 5% ambition in the first year of the sugar reduction programme due to the lack of available data. However, an announcement on the 2nd year of sugar reduction targets is expected from the PHE imminently. Meanwhile, the Federation will continue to collect its own data on an annual basis.

Research already conducted by the Federation shows that between 2015 and 2017 its members have collectively reduced the sugar in their branded morning goods products by 12.6% based on actual sales volumes. The Federation is committed to PHE's overall goal of reducing sugar in key foods and understands the need to contribute to combatting obesity but some of our members have concerns about the challenges of reducing sugar in an already low sugar category. The Federation works closely with PHE to achieve the reduction of sugar in morning goods overall by ensuring it recognises that this is a very diverse and extensive category - one product or business does not paint a true picture of the diverse nature of the morning goods category.

Calorie Reduction

PHE has published, as part of their ambition to reduce obesity in children, a series of draft proposals for calorie reduction in a range of products including bread with additions. These draft proposals had been met with significant rejection as they were in many cases simply unachievable targets. The FOB has, along with FDF, lobbied extensively with PHE to have the categories re-assessed and a further announcement on this was expected in due course.

Restrictions on Promotions

DHSC launched a consultation on restricting promotions on a range of high fat salt and sugar foods (HFSS) including some morning goods which the FOB would be responding to ensure members' products were not included in these restrictions should the expected changes to the existing Nutrient Profiling Model include more members' products in the target category.

Salt

FOB members have worked hard over many years to reduce salt in their products and our members have successfully implemented reductions to meet the 2017 targets set by PHE. The current

Salt levels have been reduced by 27% since formal targets were introduced in 2005



Chief Executive's Annual Review

level in Federation members' products is 0.38g sodium per 100g bread (0.9g salt). An announcement on the Government's latest salt reduction ambition is awaited and the Federation continues to collect annual data from members which we share with PHE. Industry data shows that levels have been reduced by 27% since formal targets were introduced in 2005. However, we have made clear that there remain significant technical barriers to reducing salt further as it is an essential ingredient in bread.

Acrylamide

The EU acrylamide mitigation regulation has been introduced across many food groups, including bread, and will therefore be something that all bakeries across Europe need to be aware of and adhere to. With the likelihood that individual companies will be required to demonstrate what they are doing to mitigate this naturally occurring chemical substance in their products, the Federation will continue to collect further data from members over the next 12 months as well as monitoring developments in Europe.

Plastic/sustainable packaging

Defra has published a raft of new consultations on a range of environmental issues, including proposals to implement a plastics tax on any plastic food wrappers that do not contain 30% recycled materials which would come into force in 2026.

The Federation has been looking at ways to improve existing provisions for recycling bread wrappers through major supermarket sites to ensure we are meeting the expectations of both regulators and consumers. We will be closely monitoring the consultations and circulating to our members.

Food Waste

The Federation of Bakers has been working with WRAP to encourage consumers to reduce bread waste as part of their wider Love Food Hate Waste initiative. WRAP have produced a new consumer guidance booklet on storage of bread and bakery products and the FOB factsheet on Keeping Bread Fresh has been revised.

Folic Acid Consultation

The Federation of Bakers welcomed the government's announcement in October 2018 that it will consult on the mandatory fortification of flour with folic acid in a bid to tackle foetal abnormalities. Members have made it clear they are generally supportive but feel it is primarily a public health issue. They have

Chief Executive's Annual Review



also expressed concerns relating to costs, public acceptability and supply chain issues.

The Federation is committed to responding positively to the call for a discussion on folic acid fortification but feels that any decision made should be a medical one, and not one made by the industry alone. A consultation with DHSC and Defra is expected in late Spring 2019 and the Federation will be monitoring developments closely.

Allergen Labelling Consultation

The Federation of Bakers welcomed a new Defra and FSA joint consultation which would carry out a wide-reaching review of food allergen labelling laws in the UK following several tragic high-profile incidents last year which have highlighted the importance of allergen labelling. FOB has supported the FDF's response to this consultation.

FOB Factsheets and Guidance Documents

The Federation continues to review and update its wide range of industry factsheets, guidance and briefing papers as part of a rolling programme to ensure its advice to members and the public remains up to date. Over the past 12 months over 20 factsheets and guidance documents have been carefully reviewed and updated and a new addition Bread: Farm to Fork has been added to our comprehensive range of consumer factsheets.

We have also completed a review of our factsheet on the UK Bakery Market with the help of colleagues at Kantar Worldpanel and an arrangement is in place to produce 6 monthly updates for members in January and July each year. Some of this data has been reproduced in the industry statistics section of this report and we would like to thank Fraser McKevitt and Flora Zwolinski at Kantar Worldpanel for their help in reviewing and updating this data.

Public Relations Activity

The decision was taken not to mount a public relations campaign last year, in order to allow the Federation to strategically assess future communications programmes. The Federation's press office activity continues to be managed by Ceres PR and, as always, any negative media coverage in relation to bread is challenged by correspondence and getting in touch with the relevant journalists.



Chief Executive's Annual Review

Health & Safety

The Federation's Health & Safety Committee (FHSC) has a very well-established relationship with the HSE, including regular meetings between the two and exchanges of information.

As part of the Federation's continuing work on Health and Safety, we are revising the Guidance on Dust Control and Health Surveillance in Bakeries – known as the 'Blue Book'. This is expected to be completed by mid-2019 and the committee will then start work on updating the Breathe Easy Training Package, which will be relaunched towards the end of the year.

AIBI and Europe

The Federation of Bakers continues to be an active 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 the FOB Chief Executive Gordon Polson and Joseph Street. Mr Street is currently coming towards the end of his two-year term as President of the AIBI which will conclude at the Congress in Manchester on 30 May – 2 June 2019.

The main activities of the AIBI are managing regulatory issues and working with the European Commission. Gordon Polson also participates on the AIBI Technical Committee which meets twice a year to discuss a raft of technical and regulatory issues affecting the plant bakery industry in Europe. Main topics over the past 12 months include acrylamide regulation and mitigation measures, food enzyme safety and the definition and promotion on whole grain at national and EU level.

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 2 members sitting on the Board of NIFDA as Chairman; Brian Irwin and Treasurer; Peter Henry.

Brexit continues to be a major issue for the NIBC and the rest of the NIFDA membership.

Following on from our Technical Papers on Customs and SPS Single Market Controls much lobbying has been done with local and Westminster politicians and Civil Service Departments. This focussed on the impact of a No-Deal Brexit which would affect Northern Ireland more heavily than any other part of the UK. NIBC members export between 12 to 25% of their output to the EU (Ireland). Punitive tariff rates of 16p or 12 -20% on bread and other baked goods would present an insurmountable tariff wall. Imports of Baked Goods from EU on the other hand would, in a No-Deal Brexit world face no tariffs or checks.

Outward Processing Relief would potentially be available to Ireland based bakers on their imports of UK milled flour which is obviously a further concern to the NIBC.

Lobbying and representation continues at many levels.

Specialist training opportunities via Invest NI in conjunction with the College of Agriculture, Food and Rural Enterprise (CAFRE) and Camden BRI were availed of.

National Bread Week in September, an all Ireland initiative involving all bakery organisations was supported to promote the beneficial nutritional aspects of bread. Much positive PR and social media activity and content was generated successfully. A positive conversation on all aspects of bread was spread through the media. Retailer support in places was very good.

Our charity work continued through the Irish Bakers Benevolent Society (IBBS) with 16 cases assisted. Successful fundraising was achieved via two very successful golf days and a well supported Gala Ball.

On a sadder note the NIBC lost its longest standing member Niall Irwin who passed away after illness in December. He served with distinction as a past Chairman of NIBC and President of IAMB. Niall's experience, determination and hard work will be greatly missed by all in the Industry in Ireland. His technical knowledge was invaluable in meetings, no less his sense of fun which enlivened our debates.

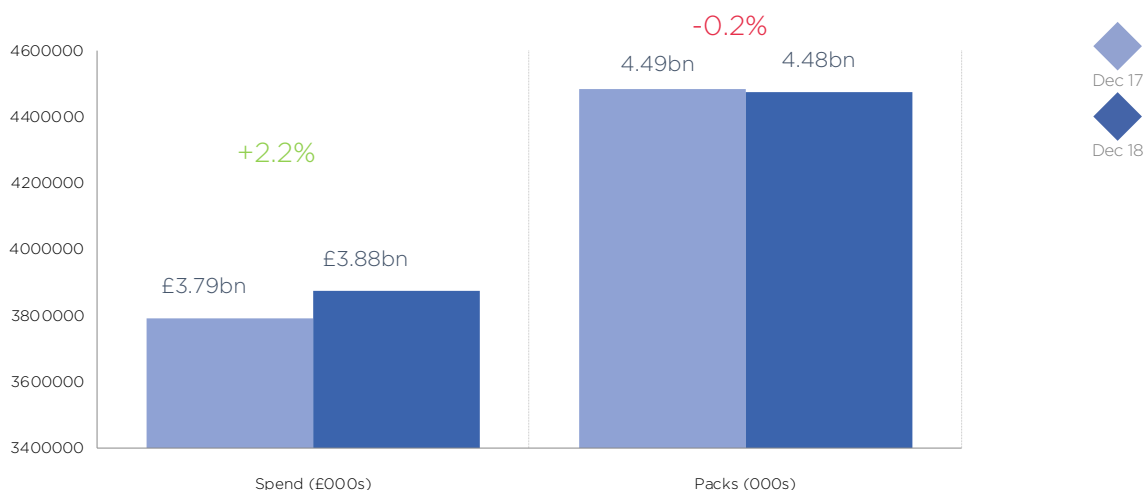
Brian Irwin
Chairman



Industry Statistics

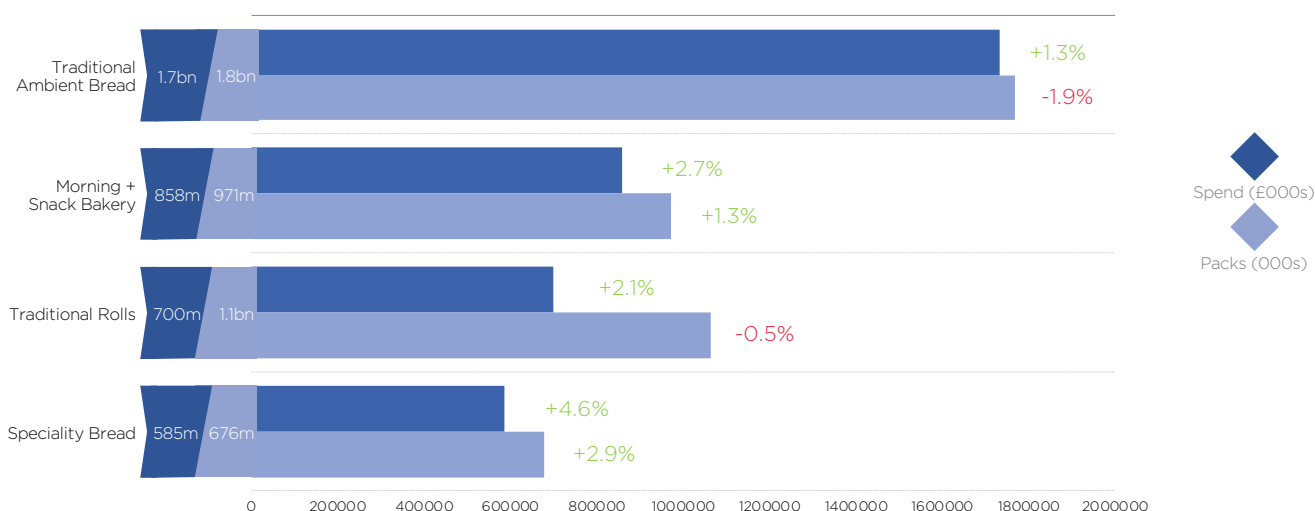
Federation Members - Bakery Market Overview

The Bread and Morning Goods market is worth £3.88bn and grows at +2.2%. However, it is experiencing small volume declines due to individual shoppers buying less often and in smaller quantities. Growth is instead driven through higher prices due to a shift towards the more premium tiers and more expensive sectors, with the higher priced 'Free From' also driving growth. As a highly traded commodity, inflation in wheat due to economic uncertainties and a poor harvest has also contributed to the price increase.



Source: Kantar Worldpanel, Total Bread and Morning Goods, 52 w/e 30th December 2018

Growth is present across all the sectors, however, the largest sector, Traditional Ambient Bread grows the slowest due to volume declines of nearly -2%. Consumers are switching away from the Traditional Bread, towards more varied bakery in Speciality bread. Currently the smallest sector, Speciality Bread, grows the fastest in value and volume terms, particularly driven through Ciabatta.

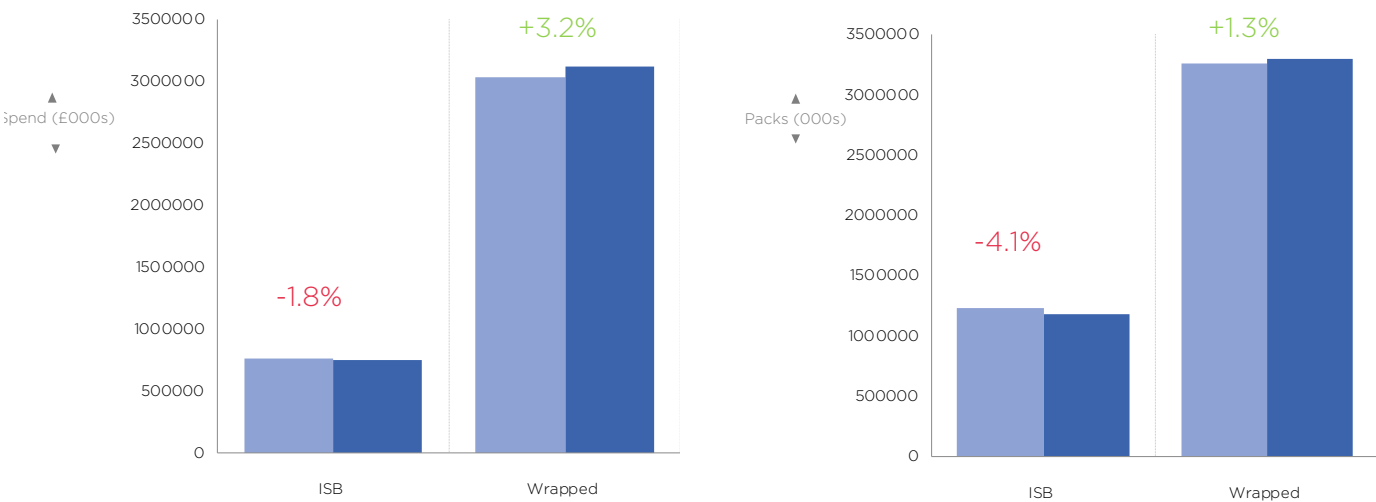


Source: Kantar Worldpanel, Total Bread and Morning Goods, 52 w/e 30th December 2018

Industry Statistics

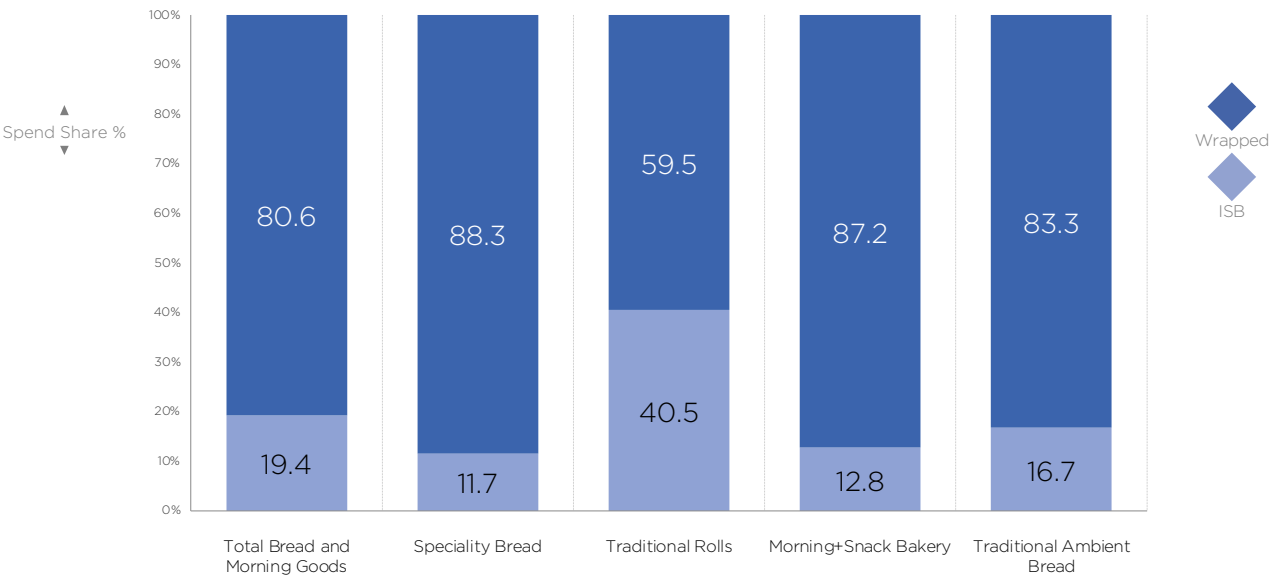


Wrapped bakery makes up 80% of the market and continues to grow through value and volume. Consequently, wrapped steals spend and share from ISB, which has been in long term decline. While Traditional Ambient Bread declines at Total Market, it is the only sector to grow in ISB.



Source: Kantar Worldpanel, Total Bread and Morning Goods, 52 w/e 30th December 2018

Traditional Rolls see the largest proportion of spend coming through ISB with 40.5% share, although this is down from 42.7% last year, due to a -3.1% decline. Speciality Bread and Morning Snack see the smallest % of sales through ISB, and both decline at a faster than the market.



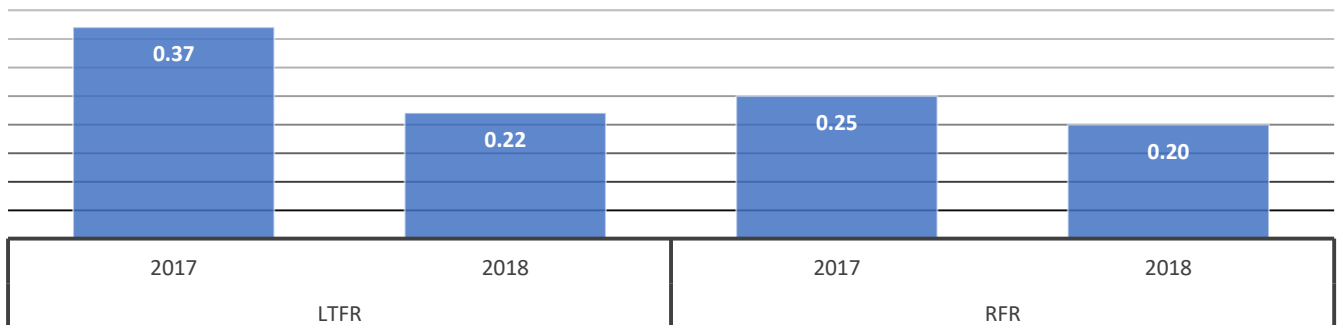
Source: Kantar Worldpanel, Total Bread and Morning Goods, 52 w/e 30th December 2018



Industry Statistics

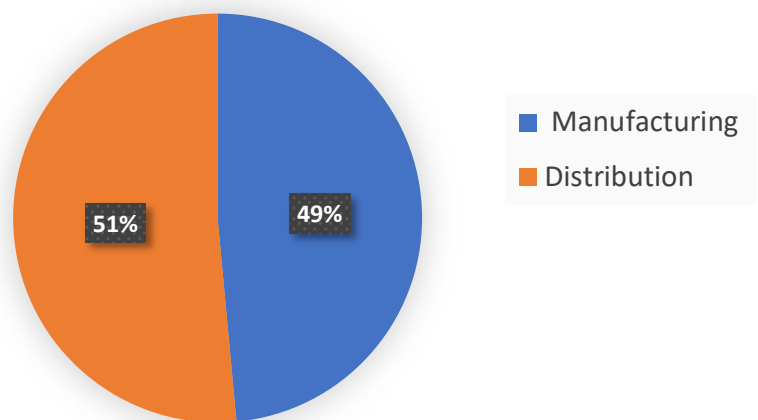
Federation of Bakers Health and Safety Committee Accident Report 2018

Lost Time and Recordable Accident Frequency Rates



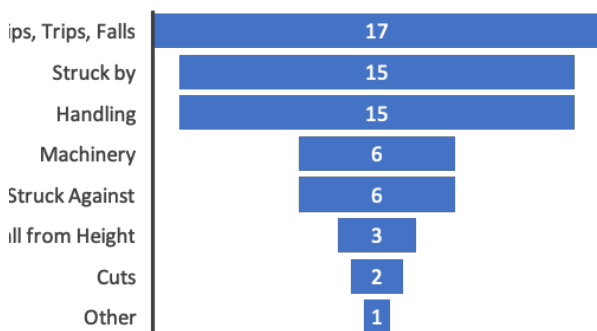
This year, the number of reportable accidents in distribution has risen, evening out the split between Manufacturing vs Distribution.

Reportable Accidents Manufacturing vs Distribution 2018

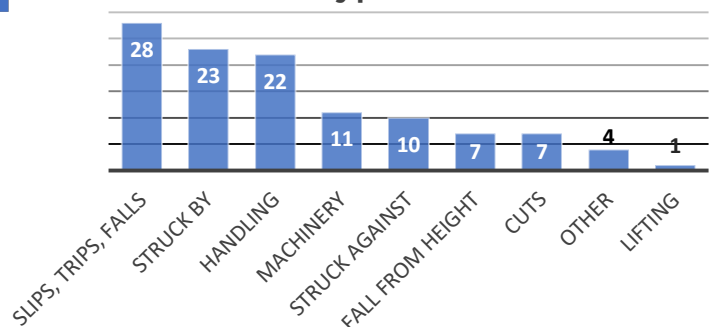


Slips, trips and falls holds its position as the most common recordable and lost time injury amongst the FOB members, followed by 'struck by'.

RIDDORs By Injury Type 2018



Lost Time Accidents By Injury Type 2018



Federation Matters

FEDERATION STAFF

Gordon Polson	Chief Executive	gordon.polson@fob.uk.com
Amy Yeates	Executive Assistant	amy.yeates@fob.uk.com

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/Richard Stables	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: 24

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	24
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Total	58
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Federation Committees

HEALTH & SAFETY COMMITTEE

Pamela Brown	Allied Bakeries
Ian Baldwin	Bakers' Basco
David Smith	Craft Bakers Association
Jason Allen/Steve Halpin	Delifrance
Gordon Polson	Federation of Bakers
Christine Anderson	Fine Lady Bakeries
Amjid Hussain	Geary's Bakeries
Tony Kelly	Greggs
Warren Pennington	HSE
Paul Routledge	Jacksons Bakery
Martin Rayer	Roberts Bakery
Melissa Thompson	Safer Food Scores
Alasdair Smith	Scottish Bakers
Janis Murphy/Heather Smith (Chair)	Warburtons

PR COMMITTEE

Nicky Gillett	Allied Bakeries
Stephanie Brillouet	Delifrance
Gordon Polson/Amy Yeates	Federation of Bakers
David Howlett	Fine Lady Bakeries
Victoria Kennedy	Jacksons Bakery
Peter Styles	Roberts Bakery
Tearmh Taylor	Warburtons

TECHNICAL PANEL

Nicky Gillett (Chair)	Allied Bakeries
Gary Tucker/Erika Daniel	Campden BRI
Richard Vaughan/Laetitia Gallardo	Delifrance
Gordon Polson /Amy Yeates	Federation of Bakers
Anita Ryder	Fine Lady Bakeries
Laura Brown	Geary's Bakeries
Melissa Donovan/Elaine Caizerques	
/Kate Woods	Jacksons Bakery
Martin Mullally	Kerry Ingredients
Karol Roberts	Roberts Bakery
Jill Charlton	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 Associations Advisory Group

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
Tearmh Taylor	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>
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 their Products:

Allied Bakeries Limited	1a, 2a, 3c, 4b, 4c, 4d, 4f, 4h, 4i, 4j, 5a
Delifrance	1a, 2a, 4a
Fine Lady Bakeries Limited	1a, 2a, 4h, 4i
Geary's Bakeries Limited	1a, 2a, 1b
Irwin's Bakery	1a, 1b, 2a, 4c, 4d, 4f, 4h, 4i
Jackson's Bakeries Limited	1a, 2a, 3a, 3c
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

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

A. Cole

(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

R. Stables

(01482) 224131

IND *

Jacksons Bakery Limited

Genner Road
Corby
Northamptonshire
NN17 5FD

S. Ball

(01482) 224131

IND

List of Members

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

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

C. Moss

(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

Delifrance (UK) Ltd

Unit 97, Dean Way
Great Western Industrial Estate
Southall
UB2 4SB

A. Cole

(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

M. Dawson

(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

G. White

(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

Irwin's Bakery

The Food Park
Carne
Portadown
County Armagh
BT63 5WE

B. H. Irwin

(028) 3833 2421

IND *

SCOTTISH AREA

AB 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

T. Stephenson

(01482) 701271

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

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

A. Pollard

(01733) 871500

ADM Milling Ltd

Hyatt Place
50-60 Broomfield Road
Chelmsford
Essex
CM1 1SW

T. Cook

(01277) 262525

AIB International UK Ltd

Riverbridge House Business Centre
Fetcham Grove
Guildford Road
Leatherhead
Surrey
KT22 9AD

L. Taylor

(01372) 365 788

List of Members

American Pan UK

Unit 6 – 8 Seddon Place
Stanley Ind. Est.
Skelmersdale
WN8 8EB

J. Hughes

(01695) 50500

Bakers Basco Ltd

6th Floor, 10 Bloomsbury Way
London
WC1A 2SL

R. Mew

(08000) 327323

Baker Perkins Ltd

Manor Drive
Paston Parkway
Peterborough
PE4 7AP

S. Philpott

(01733) 283000

Bühler Limited

20 Atlantis Avenue
London
E16 2BF

D. Frost

(020) 7055 6650

British Bakels Ltd.

Granville Way
Bicester
Oxon
OX26 4JT

H. Calthorpe

(01869) 247098

Campden BRI

Chipping Campden
Glos.
GL55 6LD

S. Walker

(01386) 842000

CSM (United Kingdom) Ltd.

Stadium Road
Bromborough
Wirral
CH62 3NU

J. Ripley

(0151) 343 1600

Energy Management LLP

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

S. Retford

(01225) 867722

FlexLink Systems Ltd.

2 Tanners Drive
Blakelands
Milton Keynes
MK14 5BN

C. Trevor

(01908) 327200

List of Members

GB Ingredients

Dock Road
Felixstowe
Suffolk
IP11 3QW

V. DeMelo

(01394) 606400

The Ice Co

18 – 20 Langthwaite Ind. Est
South Kirby
Yorkshire
WF9 3AP

N. Brennand

(07733) 363720

Kaak Group United Kingdom Limited

23 Alston Drive
Bradwell Abbey
Milton Keynes
MK13 9HA

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

Lesaffre UK and Ireland Limited
Unit E1-5 Blackpole East Trading Estate
Worcester
WR3 8SG

M. Perchereau

(01905) 755811

NFU Mutual Corporate Insurance

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

R. Richards

(01789) 412 569

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

List of Members

TasteTech Ltd

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

L. Sinton

(0117) 971 2719

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 ODX

D. Amos

(01277) 651966

Zeppelin Systems UK Ltd

Little Oak Drive
Sherwood Business Park
Annesley
Nottinghamshire
NG15 OEB

N. Brown

(01623) 753291

Past Chairmen

1942/46	S. Brookes	1973/74	G. Springall
1946/48	J. R. MacLeod	1974/75	T. W. H. Curtis
1948/49	R. N. Cannon OBE	1975/76	M. Rogers
1949/50	S. G. Taylor	1976/79	T. W. H. Curtis OBE
1950/51	J. N. Frears CBE	1979/80	G. F. Kilburn AFC
1951/52	G. Halford/C. R. Morgan	1980/82	R. F. Lister
1953/54	C. O. Harrison	1982/83	R. F. Lister/S. Jones
1954/55	D. Watt	1983/84	S. Jones
1955/56	J. Bosomworth	1984/87	K. J. Wroe
1956/57	A. G. Birkett	1987/89	R. G. Murray
1957/58	F. A. Bates MBE	1989/91	M. Handley
1958/59	T. W. H. Curtis	1991/94	D. P. Roberts
1959/60	A. T. Carder	1994/96	P. N. Wilkinson
1960/62	H. Colbourne	1996/98	D. N. C. Garman
1962/63	J. H. Stevens	1998/00	P. W. Farnsworth
1963/64	C. S. A. Tootal	2000/02	P. Baker
1964/65	C. G. Sharrock	2002/04	W. R. Warburton, MBE
1965/66	D. G. Marsh	2004/07	H. M. Warnick
1966/67	A. C. Parsonson	2007/08	B. Robinson
1967/68	W. E. Gunstone	2008/10	J. S. Street
1968/70	A. J. Willson	2010/12	M. Fairweather
1970/71	G. Springall	2012/13	P. Molyneux/A. Mayfield
1971/72	T. W. H. Curtis	2014/17	A. Mayfield
1972/73	G. E. Vere	2017/19	M. Roberts

Federation of Bakers Ltd.
6th Floor, 10 Bloomsbury Way,
London WC1A 2SL
Telephone: 020 7420 7190
info@fob.uk.com
Company registration No. 11510353

fob.uk.com

