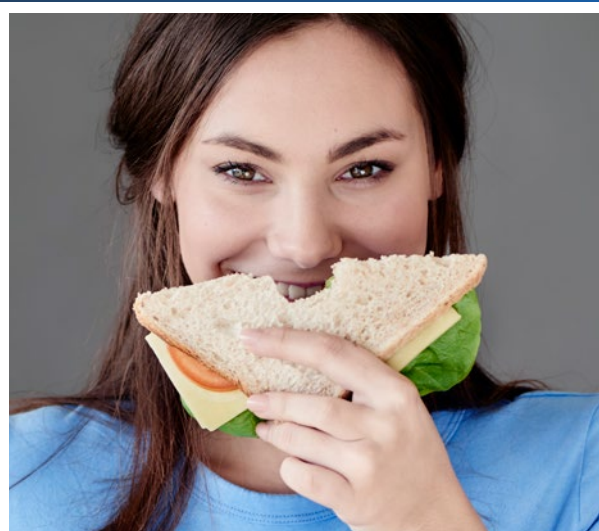




2020 Annual Report

and list of Members



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About the Federation of Bakers

Who we are

The Federation of Bakers (FOB) is the trade association representing the largest bakeries in the UK, which produce sliced and wrapped bread, bakery snacks and other bread products. It is a £4 billion industry at retail sales value, employing around 75,000 people and supplying over 80% of the nation's bread.

What we do

We strive to deliver professional services to our members and other users of our services to an excellent standard and in genuine partnership with all our stakeholders; whether this is in the provision of advice, training or leadership in health and safety, or in our representational role lobbying on technical issues or promoting consumption of bread through our PR work. The way we work is embodied in our core values.

£4 billion industry

75,000 people employed

80% of the nation's bread

Our Core Values

We believe we should seek to exceed our stakeholders' expectations of the organisation by:

- Pursuing best practice in everything we do
- Taking the lead in all issues relating to the bread industry
- Being a hub 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

Areas of work

Our philosophy is that we can be most effective through an efficient use of our resources and through collaboration. This means that we work with those organisations best placed to make a difference on any particular issue where their position coincides with ours.

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 discuss non-competitive issues affecting 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 our Health and Safety Committee, Corporate Social Responsibility Working Group, Sustainability Working Group, Technical Panel and PR Committee as well as regular meetings of our Board.

Further information

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

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

Telephone: 020 7420 7190

Email: info@fob.uk.com

Web: www.fob.uk.com

Twitter: [@UKBakers](https://twitter.com/UKBakers)

LinkedIn: www.linkedin.com/company/federation-of-bakers

YouTube: www.youtube.com/user/bakersfederation



Welcome to the Federation of Bakers Annual Report and List of Members 2020.

At this time of writing, early May, I cannot start anywhere other than make reference to the unprecedented times we are experiencing as a result of COVID-19. As the providers of an essential staple product, in a crisis such as this we are fortunate to be able to work and to be very busy.

While consumer purchasing has reduced to normal levels from the height of 'panic buying' in March we are still having to cope with very different working arrangements and a possible significant market change. My thanks go to everyone in the bakery industry who has worked so hard to ensure that bread and bakery products were always available on the shelves of all retailers, large and small. FOB continues to update members on a regular basis and continues with the recovery as we come out of lockdown. We have had to cancel our Annual Conference scheduled for June 2020 and have set the new date as 9th June 2021. 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 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, DHSC, Defra, WRAP and the Health & Safety Executive. Alongside issues such as the reduction of sugar in morning goods, fortification of flour with folic acid, the regulation of acrylamide in products, food waste reduction, there are also external issues such as the post-Brexit transition.

Two new Associate Members joined the Federation in 2019 – We Seal and St Pierre Groupe – and I would like to extend my personal welcome to these organisations. While our own conference has been cancelled this year, the European Plant Bakers' Association AIBI Congress in Manchester in June 2019 which discussed 'The Bakery of the Future', was well attended and considered a huge success by all. I would like to congratulate Joe Street for this achievement during his two-year term as President of the AIBI.

I would like to thank the FOB Board and Committees for their commitment and support to the work of the Federation and I would also like to extend my thanks to FOB staff – Gordon Polson and Amy Yeates – for their continued hard work on behalf of members over the past 12 months.

Mike Roberts
Chairman



Introduction

Until the recent coronavirus pandemic, which our Chairman has addressed, regulatory issues have continued to dominate our work, some of which are highlighted below.

Following the UK's exit from Europe in January, we are urging members to use the eleven month transition period to decide how we, as an industry, would like to see Government regulation of bread and flour. When the inevitable reviews are proposed to the existing regulations, it is important that we are well prepared to defend our position with a considered response.

Other areas where we are challenging developments are the PHE's proposals on calorie reduction and salt reduction. FOB has lobbied the PHE for a category reassessment on the draft proposals for calorie reduction. The British Retail Consortium (BRC) believes the PHE model is unworkable and is developing its own version which may have the support of the FDF.

PHE has also proposed a further 5.5% salt reduction for bread and 10% for morning goods by 2023. FOB members have been unanimous in the view that these figures represent considerable reductions, present huge technical challenges and are broadly not achievable in the suggested timescale. We have responded to PHE to this effect. We await the final proposals from PHE.

The DHSC issued a consultation into the fortification of bread and flour with folic acid. FOB has repeatedly said that the decision to fortify is a medical decision but that we will work with government to implement whatever decision is reached. There have been calls by some to consider the fortification of flour or bread with Vitamin D and Iodine. The Federation continues to look at ways to improve existing arrangements for recycling bread wrappers and has formed a working group to lead it forward. The industry has considered various options, including working with a leading recycling scheme provider on a bakery industry consortium scheme, however a project of this size has proved to be costly and complex. FOB has now joined the WRAP Plastics Pact with a view to continue to explore options further.

FOB is continually developing its work on Health and Safety, in particular, we are revising the industry's Blue Book which is the Guidance on Dust Control and Health Surveillance in Bakeries. This has been an extensive project which is now nearing completion and the updated guidance is due to be published imminently. The FOB is now working on revisions to its Dust Guidance 'Breathe Easy' Training DVD Package which will be updated and relaunched later in the year.

Industry Issues:

Food Waste

The Federation continues to work closely with WRAP and Defra to help reduce food waste. With the publication of WRAP's Food Waste Guidance for Bakery Goods, the Federation has updated Consumer Factsheet No. 18 'How to Store Bread' to include a link to the new WRAP Guidance and to amend the advice on best freezing dates. A response to WRAP's proposal regarding the bakery industry committing to smaller pack sizes was also submitted.

The Federation responded to Defra's National Food Strategy's call for evidence, which is the first major review of the UK's food strategy for 75 years. In addition, FOB is supporting Defra's new food waste initiative which pledged to 'Step up to the Plate to end Food Waste' and encouraged members to consider signing up to the new scheme.

Once again, our Chief Executive attended the annual Courtauld event.

Brexit

With the UK's exit from Europe in January, followed by an 11 month transition period, FOB urged its members to use this time to decide how we, as an industry, would like to respond to any Government review of the regulations pertinent to bread and flour. It is important that when any review is initiated post-Brexit and the inevitable challenges are made, particularly to the present Bread and Flour Regulations, that the bread and bakery sector is well prepared to fight its corner. Issues for consideration include: what ingredients should be allowed in bread; what should the agreed marketing terminology be; how should flour be fortified and at what levels; who should manage the fortification; and how does the bread and bakery industry want to be regulated. We should also consider whether there's a need for regulation or whether it could be managed with an industry code of practice.

One issue with the current Bread and Flour Regulations is that the levels of added nutrients are not at a level to meet EU minimum requirements in accordance with Regulation (EC) No 1925/2006 on the addition of vitamins and minerals and of certain other substances to food. Addressing this would be helpful for flour users who export to the EU.

The Federation believes that there could be an increase in the level of fortificants to meet EU minimum requirements; there could be more flexibility in the labelling of fortified flour; and that flour fortification should take place at the mill.

The Federation continues to monitor developments closely and has requested members to keep the Federation informed of any emerging issues.

Technical and Regulatory:

Sugar Reduction in Morning Goods

The Federation continues to work closely with members and PHE to respond to the requests for a reduction of sugar in morning goods overall. The year two sugar reduction progress report confirmed that the PHE have found this a very difficult category to gather data on. FOB is continuing to collect its own sugar data from members on an annual basis.

Calorie Reduction in HFSS Products

PHE proposals for calorie reduction have been met with opposition as being unachievable targets in many cases. FOB has lobbied PHE for a category reassessment on the draft proposals. While there have been no further developments since the launch, the BRC is working on its own calorie reduction model after considering the PHE model to be unworkable.

Restrictions on Promotions

FOB supported the FDF response to Defra's consultation on restricting promotions of HFSS products. It was noted that there could be a difference in the promotional restrictions on packaged bakery products and in-store bakery products in this respect.

Salt

PHE has consulted on draft proposals which set out a further 5.5% salt reduction for bread and 10% for morning goods by 2023. FOB members were unanimous in their view that these considerable reductions presented huge technical challenges and were broadly unachievable in the suggested timescale.

FOB has made its position clear that the industry had worked very hard over many years to achieve the level of reductions to date.

The bakery industry has achieved a 27% reduction since 2005, when formal targets were introduced.

Expectations for further reductions would not be feasible without extensive and costly research, which would take both considerable time and investment. The Federation has responded to PHE outlining the bread industry's opposition to the new targets.

Acrylamide

It is likely that bakery companies will be required to demonstrate what they are doing to mitigate this naturally occurring chemical substance in their products. As a result, the Federation will continue to collect data and monitor any further developments.

Plastics / Sustainable Packaging

The Federation has been looking at ways to improve existing arrangements for recycling bread wrappers and has formed a working group to lead it forward. Unfortunately, in spite of FOB and its members lobbying hard for bread wrappers to be included in Defra's revised Kerbside Collections, the proposal was rejected by the Government.

As mentioned already, FOB has been in discussions with a leading national recycling provider to look at options for a bakery industry consortium scheme. However this has proven to be expensive and complex to set up and FOB is now looking at alternative options via membership of the WRAP Plastics Pact.

Folic Acid Consultation

As referred to previously FOB is continuing to respond to the call for discussions on folic acid fortification but believes the decision should be based on medical evidence.

Allergen Labelling Consultation

The Federation has supported FDF's response to the Defra and FSA joint consultation reviewing food allergen labelling rather than submitting a direct response.

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 is up to date. The factsheets on Bread, Keeping Bread Fresh and Yeast have been updated this year and a new factsheet on Processed Foods and Bread has been introduced.

Public Relations Activity

We are continuing to work with Ceres PR who manage the Federation's press office, providing daily media updates on bread and responding to any negative media coverage. Negative articles have been responded to, to ensure that the authors and the publishers were informed of the correct information around bread and offered the opportunity to speak with a member of FOB for further information.

Another key project has been the overhaul of the FOB website.

It has been updated to make it simpler to navigate, with refreshed content that is easier for journalists to find.

We have also commissioned a report from the British Nutrition Foundation on bread, the results of which will be announced later in the year and used as part of a proactive piece of activity that will highlight to media, influencers and ultimately the consumer, the health benefits of all bread and its role as part of a healthy balanced diet. We are also working with the British Dietetic Association this year to educate its 9,000 members including dietitians and HCPS, as well as a million consumers about the nutritional value of bread. As part of this activity the advertorial, as shown, was placed in its new publication Healthier You, which was distributed to 450,000 people, achieved 19,844 unique opens, 1,609 unique clicks and was opened by a total of 26,415 times. A second article will appear later this year.

Bread is low fat and low sugar,
with most UK bread containing no added sugar.

The Eatwell Guide recommends that around a third of our food comes from starchy carbohydrates like bread. In the UK we do not eat enough carbohydrates or fibre yet bread is a great source of this. Bread currently provides 17% of our fibre daily intakes, half of this from white bread.

21% of carbohydrate and 20% of fibre
half of this from white bread.

What Bread Gives you

Bread is a **valuable, versatile & nutritious food** that provides many key nutrients to the UK diet.

The bread we eat makes the following contributions to our average daily intakes of micronutrients:

- 17% of calcium**
- 15% of iron**
- 16% of thiamin**
- 12% of magnesium and folate**
- 11% of niacin and zinc**

Bread is also a **low fat source of protein.**

The nutritional properties of bread are virtually the same whatever it looks like and however it is baked.

The way the bread is made does not impact on its nutritional properties.

fob
Federation of Bakers

fob.uk.com

Advertorial for BDA

The Association of UK Dietitians is the leading body to educate the UK consumer on health and wellness, separating fact from fiction. It has in excess of 9,000 dietitian members being; the UK's largest association of food and nutrition professionals; the UK authority on diet and nutrition, providing public information on many aspects of food and nutrition; one of a select group of organisations of healthcare professionals whose members can take referrals from both GPs and the NHS.

Health & Safety

FOB's Health & Safety Committee has kept members up-to-date with HSE requirements, particularly in the area of manual handling and dust control in bakeries. Both these issues have been a focus for HSE over the last 12 months.

In line with these HSE objectives a major project has been to revise the Guidance on Dust Control and Health Surveillance in Bakeries – known as the ‘Blue Book’ – which is due for publication imminently. This has been a major undertaking with valued contributions from FOB members, HSE, Craft Bakers Association and Scottish Bakers.

The participation of the committee from HSE, Craft Bakers Association and Scottish Bakers is greatly appreciated.

Once the Guidance has been published we will update the Breathe Easy training pack.

AIBI

The Federation of Bakers is an active member of the Association Internationale de la Boulangerie Industrielle (AIBI) and is represented by Chairman, Mike Roberts and Chief Executive Gordon Polson. AIBI President, Joe Street, completed his two-year term, which included with a very successful biennial AIBI Congress in Manchester in June 2019.

As the UK's future relationship with the EU will change considerably it is extremely valuable having a direct link with Europe and EU Institutions through AIBI. This is particularly important for technical and regulatory issues, market information and promotional activities.

Sourdough Industry Code of Practice

The wider baking industry wanted to address some concerns regarding the marketing, description and labelling of sourdough.

ABIM, the ingredients suppliers, took the initiative and drafted an Industry Code of Practice. Through several drafts the Code received wide but not unanimous support.

Accordingly at the time of writing we are still working on the Code with an objective of taking it to government to avoid any unnecessary legislation.

Gordon Polson
Chief Executive



The Northern Ireland Bakery Council (NIBC) is the representative body of the plant bakeries in Northern Ireland. They are Allied Bakeries Ireland, Irwins Bakery and Hovis Bakeries Ireland and we work actively with the Northern Ireland Food and Drink Association (NIFDA).

The 2019/20 year proved to be a very demanding one of NIBC members. The issue of Brexit and the terms of the UK leaving the EU progressed with all companies making preparations to deal with a no-deal Brexit on WTO terms. With our own land border with the EU this presented additional uncertainty and concern. Logistical catastrophes for our trade West-East and North-South were discussed with Departments of Economy, Agriculture and Infrastructure. Our lobbying on the disastrous consequences of this for bakery and the entire food industry added to the pressures that resulted in the Ireland/Northern Ireland protocol and a way forward.

This substantially mitigates but does not eliminate the North-South issues which we continue to articulate. A number of East-West issues on tariffs, customs and inspections remain.

There is substantial fear that without full and fast engagement of HMG Brexit teams the administration of all our imports from GB (most of our raw materials) will be complex and costly. Tariffs on them will be reclaimable if processed into goods for consumption in NI or GB creating costly customs' paperwork and negative cash flows. We continue to influence this process through engagement with the Department of Agriculture (DAERA).

Under the Protocol, bread and cake exports from NI to EU will be tariff free but they will be made with tariff paid ingredients creating a threat to our export market.

We remain concerned at the impact of the Immigration white paper restricting access to EU Labour.

The emerging Coronavirus crisis in March impacted on all NIBC members with massive increases in demand from panic buying. Simultaneously, with the safety of our workforce upmost in our minds, we effected a re-engineering of our plants and HR processes to provide the necessary precautions and protections against the spread of the virus.

The workforce, supply chain, suppliers, millers and all concerned rose to these demands and ensured fresh supplies of bread on each and every delivery morning. The panic was satiated and the public's confidence maintained. The issue of Security of Food supply was seen to be of prime importance to the National order and should be revisited by the Government.

Our work with the Irish Bakers' Benevolent Society (IBBS), the all Ireland Charity for Bakers continued with many deserving cases supported. Successful fundraising was achieved through golf days and a well supported Gala Ball.

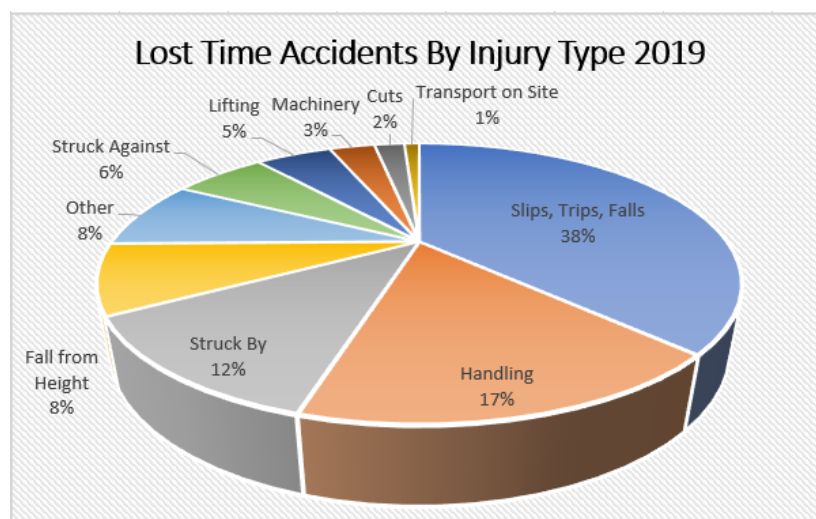
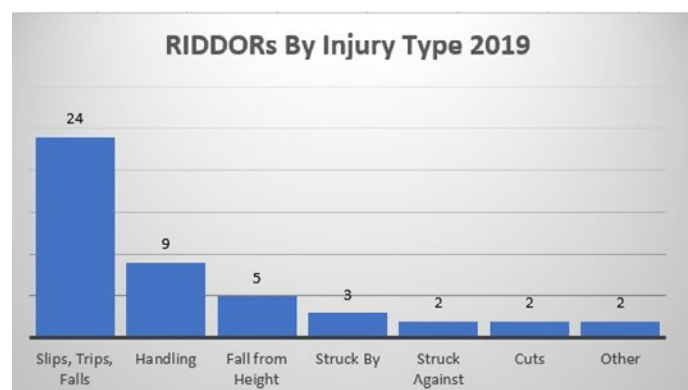
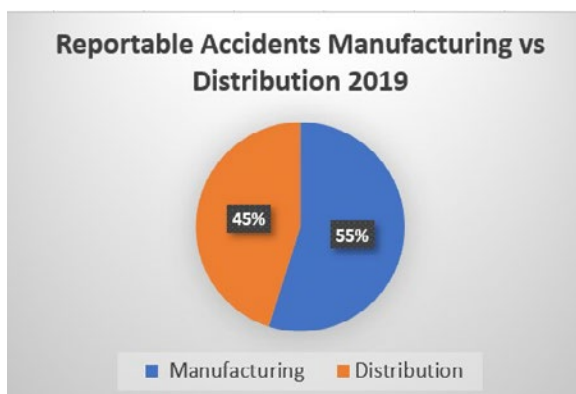
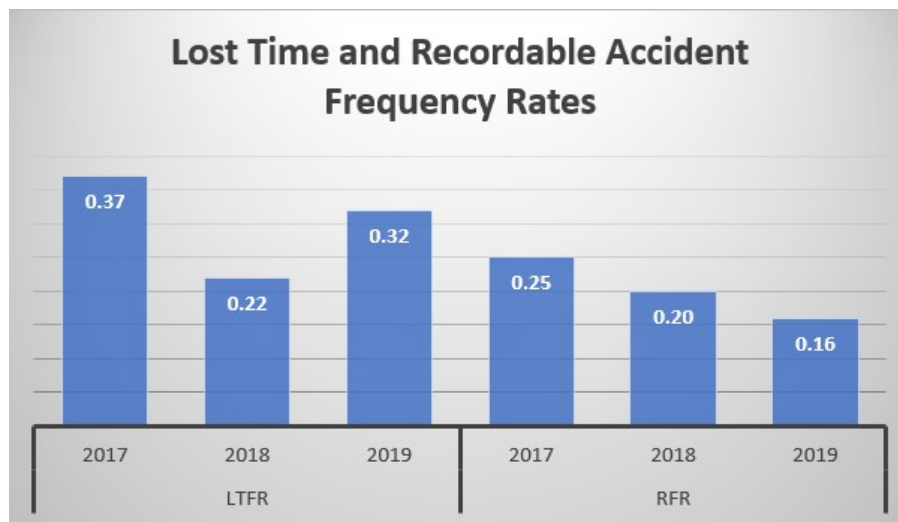
NIBC were consulted on a proposal to change Apprenticeship Level 2 training to Competency based modules away from a current Proficiency based Qualification. We have supported the status quo.

Through the NI Future Food Policy Strategic Insight Lab conducted by the DAERA we have made our contribution to the National Food Strategy Debate conducted by Henry Dimbleby.

The challenges of dealing with the 'New Normal' of a Coronavirus world are a current preoccupation, however Brexit and the outworking of the NI Ireland Protocol continue to drive the work of NIBC.

Brian Irwin – on behalf of NIBC.

Federation of Bakers Accident Benchmarking January - December 2019



FEDERATION STAFF

Gordon Polson	Chief Executive	gordon.polson@fob.uk.com
Amy Yeates	Policy & Administration Manager	amy.yeates@fob.uk.com

FEDERATION OFFICIALS

Mike Roberts	Chairman
Brian Irwin	Vice Chairman
Steve Cook	Treasurer

FEDERATION BOARD

Robin Lee	Allied Bakeries
Steve Cook	Fine Lady Bakeries
Jason Geary	Geary's Bakeries
Brian Irwin	Irwins Bakery
Richard Stables/Dorian Hiles	Jacksons Bakery
Mike Roberts	Roberts Bakery
John Healey/Adam Marson	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: 21

HEALTH & SAFETY COMMITTEE

Pamela Brown (Chair)
Ian Baldwin
David Smith
Jason Allen/Steve Halpin
Gordon Polson/Amy Yeates
Christine Anderson
Amjid Hussain
Tony Kelly
Warren Pennington
Paul Routledge
Martin Rayer
Melissa Thompson
Alasdair Smith
Janis Murphy

Allied Bakeries
Bakers' Basco
Craft Bakers Association
Delifrance
Federation of Bakers
Fine Lady Bakeries
Geary's Bakeries
Greggs
HSE
Jacksons Bakery
Roberts Bakery
Safer Food Scores
Scottish Bakers
Warburtons

PR COMMITTEE

Nicky Gillett
Stephanie Brillouet
Gordon Polson/Amy Yeates
David Howlett
Mike Roberts
Victoria Kennedy
Tearmh Taylor

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

TECHNICAL PANEL

Nicky Gillett (Chair)
Gary Tucker/Erika Daniel/Helen French
Richard Vaughan/Elvira Lila
Gordon Polson/Amy Yeates
Anita Ryder/Dominic Bartlett
Sally Dimartino
Melissa Donovan/Kate Woods
Martin Mullally
Karol Roberts
Jill Charlton/Lucy Smith

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

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 Sustainability Committee (ESC)

Sue Burrell	Allied Technical Centre
Cath Greenhalgh	Warburtons

FDF Food Hygiene Committee (HYG)

Roy Betts	Campden BRI
Margaret Pollard	Warburtons

FDF Food Ingredients Committee (FIG)

Madeleine Jones/	
Claire Robinson	Allied Technical Centre

FDF Food Law & Labelling Committee (FLL)

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

FDF Food Safety & Scientific Steering Group (FS3G)

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

FDF Diet & Health Committee (DHC)

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

FDF Nutrition Committee

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

FDF Residues and Contaminants Committee (RAC)

Madeleine Jones	Allied Technical Centre
Lucy Smith	Warburtons
Nick Byrd	Campden BRI

Members' Products

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 their Products:

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

List of Members

Please note * denotes company head office

ALLIED BAKERIES LIMITED

Allied Bakeries Limited *

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

L. McNamara/N. Law

(01628) 764300

AB Eastern

Cartwright Road
Stevenage
Herts.
SG1 4QA

D. Dallaway

(01438) 359611

Allied Bakeries Ireland

2-12 Orby Link Road
Belfast
BT5 5HW

P. Henry

(028) 9070 6164

AB Liverpool

Dunningsbridge Road
Netherton
Liverpool
L30 6TG

T. Bright

(0151) 523 7100

AB London

Argall Avenue
Leyton
London
E10 7AB

R. Hajyzamanali

(020) 8556 1031

AB Midlands

Birmingham Road
West Bromwich
B71 4JH

G. White

(0121) 553 2988

AB Pennine

Ashton Road
Bredbury,
Nr. Stockport
Cheshire, SK6 2RE

C. Hampson

(0161) 406 3160

AB Stoke

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

T. Bright

(01782) 717373

AB Wales & West

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

M. Auden

(02920) 623391

List of Members

DELIFRANCE UK LTD.

Delifrance (UK) Ltd *

17 Chartwell Drive Industrial Estate
Wigston
Leicestershire
LE18 2FL

A. Cole

(0116) 257 1871

Delifrance (UK) Ltd

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

A. Cole

(0208) 571 8030

FINE LADY BAKERIES LIMITED

Fine Lady Bakeries Limited *

Southam Road
Banbury
Oxon
OX16 2RE

S. Cook

(01295) 227600

Fine Lady Bakeries Limited

Grimshaw Lane
Newton Heath
Manchester
M40 2BA

S. Cook

(01295) 227600

GEARY'S BAKERIES LTD.

Geary's Bakeries Ltd *

Unit 25, Hayhill Industrial Estate
Barrow upon Soar
Loughborough
Leicestershire
LE12 8LD

J. Geary

(01509) 817733

Geary's Bakery Ltd

Unit 30B, Optimus Way
Glenfield
Leicester
LE3 8JR

J. Geary

(01509) 817733

IRWINS BAKERY LIMITED

Irwins Bakery *

The Food Park
Carne, Portadown
County Armagh
BT63 5WE

B. H. Irwin

(028) 3833 2421

List of Members

JACKSON'S BAKERY LIMITED

Jackson's Bakery Limited *

40 Derringham Street
Hull
HU3 1EW

D. Hiles

(01482) 224131

Jackson's Bakery Limited

Genner Road
Corby
Northamptonshire
NN17 5FD

D. Hiles

(01482) 224131

KERRY INGREDIENTS & FLAVOURS

Kerry Ingredients EMEA Region

Carr Lane
Gainsborough
DN21 1LG

M. May

+353 87 9167287

ROBERTS BAKERY LIMITED

Roberts Bakery *

School Road
Rudheath, Northwich
Cheshire
CW9 7RQ

M. Roberts

(01606) 41122

Roberts Ilkeston

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

C. Bulloch

(0115) 932 4822

WARBURTONS LIMITED

Warburtons Limited *

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

A. Marson

(01204) 531004

Warburtons Limited

Hereford Street (Bakery)
Bolton
BL1 8JB

J. Atkins

(01204) 523551

Warburtons Limited

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

J. Atkins

(01204) 366400

List of Members

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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	2017/20	M. Roberts



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