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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 Covid-19 and EU Exit Working Groups, Health and Safety Committee (FHSC), Sustainability and Environmental Issues Group, Technical Panel and PR Committee, as well as regular meetings of our Board.
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](http://www.fob.uk.com)  
**Twitter:** [@UKBakers](https://twitter.com/UKBakers)  
**LinkedIn:** [www.linkedin.com/company/federation-of-bakers](https://www.linkedin.com/company/federation-of-bakers)  
**YouTube:** [www.youtube.com/user/bakersfederation](https://www.youtube.com/user/bakersfederation)
Welcome to the Federation of Bakers Annual Report and List of Members 2021.

From the global health crisis to Brexit, it has been a truly unprecedented year for the bakery industry. We have worked closely with Defra and the Food & Drink Federation (FDF) over the past 12 months to represent the interests of our members as the UK exits the European Union. Whilst the peak in demand for bread and baked goods that we saw at the beginning of the pandemic has now plateaued, the industry has continued to face significant business challenges. Therefore, I would like to thank you all for your flexibility and for working together to ensure we met demand during these difficult times.

In addition to the crisis management involved in dealing with COVID-19, we have continued to share knowledge and expertise with the wider industry. We worked with government and regulatory bodies including Public Health England, DHSC, Defra, WRAP and the Health and Safety Executive on issues and policies that impact the bakery industry. These collaborations have been even more important during the ongoing health crisis.

Educating consumers and media on all that bread delivers from a nutritional perspective continues to be of importance. This is why, in order to help promote the nutritional benefits of bread and to debunk some of the many myths that surround bread, we launched a proactive PR campaign. As part of this activity, we supported the British Nutrition Foundation in updating its review of the role that bread plays in the UK diet, we partnered with the British Dietetic Association (BDA) and undertook a website refresh of www.FOB.uk.com

We welcomed three new associate members in 2020/21 - Food Paper, Ferguson Engineering Northern Ltd and BAKER & BAKER Products UK Ltd - and I would like to say how pleased I am that they have joined. Food Paper are suppliers and manufacturers of innovative, sustainable food paper and packaging solutions for the food manufacturing and retail sectors, whilst Ferguson Engineering designs, manufactures, installs and commissions bespoke equipment for the bakery industry here and abroad and BAKER & BAKER manufacture a broad range of high-quality own label and branded bakery products.

I would like to extend my thanks to the FOB Board and Committees for their commitment and support for the Federation and to Gordon Polson and Amy Yeates for their hard work on behalf of our members.

Mike Roberts
Chairman
Introduction
Over the last year, the bakery industry responded promptly and effectively to the huge challenges presented by the global pandemic to ensure the continued supply of bread and bakery goods, whilst also preparing for the UK’s exit from the European Union. As a sector, we have also had to deal with regulatory issues that could impact our members.

We have represented our members’ interests across a number of subjects including responding to the Government ahead of its review of the Bread and Flour Regulations. Our Health & Safety Committee (FHSC) has also kept members up-to-date with HSE requirements, particularly concerning Covid-19.

Other activity of note includes promoting the industry’s arguments around salt being an essential ingredient in bread and not just about taste and palatability. As part of this, we challenged PHE on its salt reduction proposal, as well as Action on Salt’s misrepresentation of the levels of salt in bread during its recent online media campaign.

We have also been monitoring the industry’s collective use and reliance on plastic, including the recycling of bread wrappers. Similarly, food waste remains a major issue and we continue to work closely with WRAP to keep abreast of developments.

Covid-19
As the extent and longevity of the pandemic became apparent, we held weekly meetings with members to discuss issues related to Covid-19 to ensure a timely transfer of information. We were also on-hand to offer advice and counsel to our members. Pertinent topics included: furloughing staff; the challenges of returning employees to work; social distancing; requirements for face coverings; guidance on ventilation to reduce the spread of virus particles in the workplace; local lockdowns; workplace/home testing for staff; tier restrictions; relaxation of drivers’ hours; supply of PPE and access to hygiene facilities for bakery staff. It also included advice on extended home working and mental health.

EU Exit
From 1st January 2021, our weekly Covid-19 meetings evolved into meetings to discuss the UK’s exit from the EU, where issues regarding importing and exporting through Europe and the challenges relating to the Northern Ireland Protocol were addressed. These included tariffs on wheat and the impact of a poor British harvest, labelling issues in the event of a no deal, flour fortification, flour tariffs, and the bread and flour regulations post-EU exit.
Bread and Flour Regulations
We were fundamental in positioning the bakery industry’s response to the Government ahead of its review of the Bread and Flour Regulations. We also worked with our members and the wider sector to ensure, as an industry, we were well prepared post EU Exit.

This included drafting a report with suggested amendments to the regulations, with a particular focus on the disparity between Defra’s view and that of the EU Commission on the definition of flour as processed/unprocessed. We will continue to monitor developments closely and will keep our members updated.

Food Waste
We continued to work closely with WRAP and Defra to help reduce food waste. This included supporting the WRAP initiative ‘Let’s Keep Crushing It’, which launched in August 2020 and was designed to encourage people to waste less food.

The publication of the Courtauld 2025 Annual Report and the new Food Waste Action Week (1-7 March 2021) were also discussed. WRAP is regularly in contact with our members to discuss the ways to avoid food waste and to encourage more consumer messaging on packaging e.g. eat half, freeze half.

Technical and Regulatory
Sugar Reduction in Morning Goods
Industry sugar data was collated and sent to PHE and the data for muffins and pancakes was revisited. Members were informed of the latest PHE progress report and it was noted there would be a significant reduction in the Out of Home sector as a result of Covid-19.

Calorie Reduction in HFSS Products
PHE has published new voluntary calorie reduction guidelines for the food industry to make it easier for consumers to choose healthier options with the aim of reducing calories in food by 20% by 2024. It was noted that PHE had reduced targets for garlic / cheesy garlic breads from 20% to a 10% reduction.

Members were also kept up to date with the latest discussions on HFSS advertising restrictions and enforcements.

Salt
Members submitted their documentation for both branded and own label breads, which included new categories - bread rolls and other bread products. The latest figures indicated that the salt reductions achieved in bread were levelling off and the numbers had remained fairly static over the past few years.
This is a key point in the industry's arguments around salt being an essential ingredient in bread and not just about taste and palatability.

Our position regarding the proposed 2024 targets remains the same - having achieved significant reductions over a number of years, further reductions to meet the 2024 targets would be very difficult to meet without affecting the process and altering the quality of the products.

Members were reminded that the salt targets were still voluntary and the PHE proposed targets for 2024 were not being consulted on, so there was no opportunity for input.

The latest AIBI EU salt data has been circulated to members and it was noted that the UK’s salt levels were the lowest in Europe. This will be highlighted in response to calls for further reductions.

With regard to Action on Salt and Salt Awareness Week, we made a formal complaint to the Advertising Standards Authority (ASA) regarding the online media campaign, messaging and imagery that highlighted bread. Unfortunately, the ASA remit does not cover tweeted messages, meaning it was unable to take any further action. However, we made our position clear to Action on Salt.

Additives and Enzymes
The Federation kept members updated on discussions regarding the use of bakery emulsifiers E471 and E472, as well as on conversations with AIBI regarding clean labelling.

Acrylamide
Members were advised that the Commission is carrying out another European wide review on the levels of acrylamide in foods and AIBI have been asked to submit some data. We are currently collecting the latest acrylamide data from our members.

In addition, the Acrylamide and Process Contaminants papers are currently being revised for the website.

Whilst acrylamide is not a significant concern to the industry, we are working with our members to actively manage and monitor acrylamide levels in their products to ensure levels continue to remain as low as possible.

Plastic / Sustainable Packaging
Bread bags are to be included in the new plastics tax, along with all plastic food packaging across all sectors. This adds to the importance of the bread industry demonstrating that it is actively facilitating and encouraging the recycling of bread bags. A position paper is being produced on the subject.

The industry is continuing discussions on how the current recycling provision
for bread wrappers could be improved either via the supermarkets or local authority through their curbside collections. We Seal made a presentation to members on bread wrapper recycling and we signed up to the WRAP Plastics Pact in order to further progress the issue of recycling.

**Folic Acid Consultation**

It is expected that any recommendations on folic acid and the mandatory fortification of flour consultation would be incorporated in the government’s review of the Bread and Flour Regulations. We will continue to work with the DHSC and monitor any developments.

**Labelling**

We have been continuing to lead discussions with members around the front-of-pack bread labelling consultation. This included drafting a comprehensive response around issues such as the labelling of ‘free sugars’ and the fibre icon on the pack. Members were reminded to run their products through the Nutri-score scheme, so that we could review results and ascertain a base line.

It was also noted that the new EC Regulations on Country of Origin labelling had come into force on 1st April 2020 and that we felt there were mixed messages as to how this was being implemented in different member states.

**Wholegrain vs. Wholemeal**

We raised the issue of wholegrain and the continued push for wholegrain products, particularly in relation to consumer confusion around its definition and the expected impact this will have on sales of wholemeal. It was recommended that this issue should be incorporated into the government’s review of the Bread and Flour Regulations.

**FOB Factsheets and Guidance Documents**

We continued to review the full list of resources to identify which papers need to be revised as part of this rolling programme. As well as updating consumer fact sheets on Bread and How to Store Bread, a new factsheet has been developed on Processed Food and Bread.

**Public Relations Activity**

We continued to work with our appointed agency, Ceres PR, who manage all public relations activity to promote the role of bread and its nutritional value in the UK diet to consumers and health care professionals.

In May 2020, we launched a proactive campaign to reinforce the value of bread and its position as one of the nation’s favourite staple foods. Activity included supporting the BNF’s updated review of the contribution bread makes to our diets, which was shared with all members, as well as multiple journalists. We also launched a partnership with the BDA that promoted bread to its network of 9,000 food and nutrition professionals through its Healthier You initiative.
The partnership allowed us to disseminate the benefits of bread to one million people committed to making positive change to their diet and lifestyle.

Throughout the year, we have written letters to the media to challenge articles that contained inaccurate information about wrapped and sliced bread, and we have had a number of articles updated with the correct information as a result.

Health & Safety

Our Health & Safety Committee (FHSC) has been pivotal in keeping members up-to-date with HSE requirements, particularly concerning Covid-19. Issues discussed included workplace heating and ventilation, home working and mental health, mass testing and vaccination programmes, and face masks and PPE.

We worked with our members to update the Blue Book review, which was published on our website on 8th June 2020.

A small working group was set up to revise the content and review the progress of the Breathe Easy DVD Training Package. The new video will be reduced in length from 20 minutes to 10, and on-site filming will take place at a plant bakery and a craft bakery. The price of the resource will be reduced, and sponsorship will also be sought.

Bakers Dozen is also being reviewed with a view to publishing an updated version of this important industry guidance in the Autumn.

AIBI and Europe

Members were advised that the Association Internationale de la Boulangerie Industrielle (AIBI) has appointed a new Secretary-General, Didier Jans, who succeeded Susanne Doring from 1st January 2021. The scheduled 2021 AIBI Biennial Congress in Slovenia has been postponed to 2022 due to Covid-19.

Sourdough Industry Code of Practice

The latest version of the Association of Bakery Ingredients Manufacturers (ABIM) Draft Code of Practice on Sourdough was circulated, together with notes of the latest discussions held with stakeholders including the British Retail Consortium (BRC). Our members were asked to consider if they would like to follow the industry guidance in their businesses until the Bread and Flour Regulation consultation was launched, at which point this could be used to support our industry position. Members confirmed that many of them were already using this guidance and found it very useful. ABIM were advised of our members’ continued support for the Code of Practice.

Further debate is expected with other stakeholders.

Gordon Polson
Chief Executive
The Northern Ireland Bakery Council (NIBC) is the representative body of a number of plant bakeries in Northern Ireland. Allied Bakeries Ireland, Irwins Bakery and Hovis Bakeries Ireland work actively with and are members of the Northern Ireland Food and Drink Association (NIFDA).

The 2020/21 year proved to be another challenging year for our members. The on-going Covid-19 pandemic continued to drive considerable complexity and risk for our respected companies, suppliers, millers and the wider supply chain as we sought to support the wider societal imperative of ‘feeding the nation’ while maintaining a safe working environment for our employees.

The Brexit issue remained challenging as we sought to work through the implications of the Trade Agreement between the UK and the EU. While the Northern Ireland protocol intended to mitigate some of the wider challenges in the movement of goods on the Island of Ireland it does however bring additional complexity and cost in our GB to NI supply chain including potential tariffs, customs clearance and administration costs. NI remains in the EU Single Market and in the EU Customs Union.

NIBC has worked with relevant Departments and Politicians to understand and operate the new Rules. Discussions continue with DEFRA on use of the TSS and UKTS particularly on issues around Rules of Origin, Apportionment and a Reimbursement scheme.

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

There was a welcome lowering of the salary threshold for NI as it is a recognition of the unique labour market of NI within the UK but no acceptable response has been received to date.

Our work with the IBBS all Ireland Charity for Bakers continued with many deserving cases supported. Regrettably many of our planned fundraising activities were cancelled as a result of the Covid-19 pandemic.

A challenging year of dealing with the ‘New Normal’ of a Coronavirus world while attempting to manage the other material events of Brexit and the outworking of the NI Ireland Protocol continue to drive the work of NIBC.

On behalf of NIBC

Trevor McCrum Chairman

Brian Irwin
Industry Statistics

Federation of Bakers Accident Benchmarking
January - December 2020

Lost Time Accident Frequency Rate 2017-2020

Recordable Accident Frequency Rate 2017-2020

Lost Time Accidents By Injury Type 2020

Reportable Accidents Manufacturing Vs Distribution 2020

RIDDORS by Injury Type 2020

Slips, Trips, Falls 18
Struck Against 8
Handling 6
Struck by 5
Fall from Height 3
Cuts 3
Machinery 2
Transport on Site 1
Other 1
Federation Matters

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

Andrew Cole  Delifrance UK
Steve Cook  Fine Lady Bakeries
Jason Geary  Geary’s Bakeries
Brian Irwin  Irwins Bakery
Owen Elliott  Jacksons Bakery
Mike Roberts  Frank Roberts & Sons
Adam Marson  Warburtons

MEMBERSHIP

The current number of member companies is: 8
The current number of bakeries in membership of the Federation is: 23
The current number of Associate Members of the Federation is: 22
COVID-19 / EU EXIT WORKING GROUP

Andrew Pollard
Hayley Calthorpe
Mark Brace
Liz McColgan
Andrew Cole
Gordon Polson / Amy Yeates
Anita Ryder / Stuart Smart
Dan Bowles
Nick Jones
Brian Irwin
Marie Cecile Perchereau
Julia Darvill
Andy Turner
Andrew Robinson
Margaret Pollard
David Amos

AB Mauri UK and Ireland
British Bakels
Braces Bakeries
CSM / Baker & Baker
Delifrance UK
Federation of Bakers
Fine Lady Bakeries
Finsbury Foods
Hovis
Irwins Bakery
Lesaffre UK and Ireland
Puratos
Frank Roberts & Sons
Spooners Industries
Warburtons
Zeelandia

HEALTH & SAFETY COMMITTEE (FHSC)

Heather Smith (Chair)
Ian Baldwin
Karen Dear
Jason Allen / Steve Halpin
Gordon Polson / Amy Yeates
Christine Anderson / Stuart Smart / Mike Bradbury
Martin Bratherton
Amjid Hussain
Paul Rhodes / Tony Kelly
Warren Pennington / Geoff Fletcher
Paul Routledge
Melissa Thompson
Alasdair Smith
Paul Daniel

Warburtons
Bakers’ Basco
Craft Bakers’ Association
Delifrance UK
Federation of Bakers
Fine Lady Bakeries
Frank Roberts & Sons
Geary’s Bakeries
Greggs
HSE
Jacksons Bakery
Safer Food Scores
Scottish Bakers
Warburtons

PR COMMITTEE

Stephanie Brillouet
Gordon Polson / Amy Yeates
David Howlett
Mike Roberts
Michael Murphy
Martin Mullally
Victoria Kennedy
Tearmh Taylor

Delifrance UK
Federation of Bakers
Fine Lady Bakeries
Frank Roberts & Sons
Irwins Bakery
Kerry Ingredients
Jacksons Bakery
Warburtons
TECHNICAL PANEL

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

Warburtons
Campden BRI
Delifrance UK
Federation of Bakers
Fine Lady Bakeries
Frank Roberts & Sons
Gearys Bakeries
Jacksons Bakery
Kerry Ingredients
Warburtons
Federation Representatives

**Association Internationale de la Boulangerie Industrielle (AIBI)**

**AIBI Board**
- Mike Roberts    Frank Roberts & Sons
- Gordon Polson   Federation of Bakers

**AIBI Technical Committee**
- Gordon Polson   Federation of Bakers

**British Society of Baking (BSB)**

**Executive Committee**
- Gordon Polson   Federation of Bakers

**Confederation of British Industry (CBI)**

**Health & Safety Panel**
- Heather Smith   Warburtons
- Gordon Polson   Federation of Bakers

**Trade Association Council**
- Gordon Polson   Federation of Bakers

**Bakery Trailblazer Steering Group**
- Gordon Polson   Federation of Bakers
- Rhonda Culliney   Jacksons Bakery
- Kirsten Knight   Warburtons

**Food and Drink Federation (FDF)**

**Food and Drink Industry Roundtable Group**
- Gordon Polson   Federation of Bakers

**UK Flour Millers (formerly Nabim)**

**Arable Chain Advisory Group (ACAG)**
- Gordon Polson   Federation of Bakers
Members’ Products

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

<table>
<thead>
<tr>
<th>Category</th>
<th>Product</th>
<th>Code</th>
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<tbody>
<tr>
<td>Bread</td>
<td>Sliced &amp; Wrapped</td>
<td>1a</td>
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<td></td>
<td>Specialist &amp; Artisan</td>
<td>1b</td>
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<tr>
<td>Rolls and Baps</td>
<td></td>
<td>2a</td>
</tr>
<tr>
<td>Sandwich Alternatives</td>
<td>Wraps</td>
<td>3a</td>
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<td></td>
<td>Pittas</td>
<td>3b</td>
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<td></td>
<td>Sandwich Thins</td>
<td>3c</td>
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<tr>
<td>Morning Goods</td>
<td>Croissants</td>
<td>4a</td>
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<td></td>
<td>Crumpets</td>
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<tr>
<td></td>
<td>Muffins</td>
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<td></td>
<td>Pancakes</td>
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<td></td>
<td>Scones</td>
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<td></td>
<td>Potato Cakes/Farls</td>
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<td></td>
<td>Bagels</td>
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<td></td>
<td>Hot cross buns</td>
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<td></td>
<td>Teacakes</td>
<td>4i</td>
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<td>Waffles</td>
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<td>Free From</td>
<td>Bread</td>
<td>5a</td>
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<tr>
<td></td>
<td>Other</td>
<td>5b</td>
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</tbody>
</table>

List of Members and their Products:

- Delifrance UK: 1b, 2a, 4a
- Fine Lady Bakeries: 1a, 2a, 4h, 4i
- Gearys Bakeries: 1a, 2a, 1b
- Irwins Bakery: 1a, 1b, 2a, 4c, 4d, 4f, 4h, 4i
- Jacksons Bakeries: 1a, 2a
- Kerry Ingredients & Flavours: 1a, 1b, 5a
- Frank Roberts & Sons: 1a, 1b, 2a, 3c, 4h, 4i
- Warburtons: 1a, 1b, 3b, 3c, 4b, 4c, 4d, 4f, 4g, 4i, 5a, 5b
### List of Members

**Please note** * denotes company head office

<table>
<thead>
<tr>
<th>Company Name</th>
<th>Address</th>
<th>Contact Person</th>
<th>Phone</th>
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<tbody>
<tr>
<td><strong>DELIFRANCE UK LTD.</strong></td>
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</tr>
<tr>
<td>Delifrance (UK) Ltd *</td>
<td>17 Chartwell Drive Industrial Estate</td>
<td>A. Cole</td>
<td>(0116) 257 1871</td>
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<td></td>
<td>Wigston</td>
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<tr>
<td><strong>Delifrance (UK) Ltd</strong></td>
<td>Unit 97, Dean Way</td>
<td>A. Cole</td>
<td>(0208) 571 8030</td>
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<tr>
<td></td>
<td>Great Western Industrial Estate</td>
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<td>Southall</td>
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<td>UB2 4SB</td>
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<td><strong>FINE LADY BAKERIES LIMITED</strong></td>
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<tr>
<td>Fine Lady Bakeries Limited *</td>
<td>Southam Road</td>
<td>S. Cook</td>
<td>(01295) 227600</td>
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<td>Banbury</td>
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<td><strong>Fine Lady Bakeries Limited</strong></td>
<td>Grimshaw Lane</td>
<td>S. Cook</td>
<td>(01295) 227600</td>
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<td>Newton Heath</td>
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<td><strong>GEARY’S BAKERIES LTD.</strong></td>
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<tr>
<td>Geary’s Bakeries Ltd *</td>
<td>Unit 25, Hayhill Industrial Estate</td>
<td>J. Geary</td>
<td>(01509) 817733</td>
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<td>Barrow upon Soar</td>
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<tr>
<td><strong>Geary’s Bakery Ltd</strong></td>
<td>Unit 30B, Optimus Way</td>
<td>J. Geary</td>
<td>(01509) 817733</td>
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<td>Glenfield</td>
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<td><strong>IRWINS BAKERY LIMITED</strong></td>
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<tr>
<td>Irwins Bakery *</td>
<td>The Food Park</td>
<td>B. H. Irwin</td>
<td>(028) 3833 2421</td>
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<tr>
<td></td>
<td>Carne, Portadown</td>
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<td>County Armagh</td>
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<td>BT63 5WE</td>
<td></td>
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</tr>
</tbody>
</table>
# List of Members

## JACKSON’S BAKERY LIMITED

**Jackson’s Bakery Limited**

40 Derringham Street  
Hull  
HU3 1EW  

O. Elliott  
(01482) 224131

**Jackson’s Bakery Limited**

Genner Road  
Corby  
Northamptonshire  
NN17 5FD  

O. Elliott  
(01482) 224131

## KERRY INGREDIENTS & FLAVOURS

**Kerry Ingredients EMEA Region**

Carr Lane  
Gainsborough  
DN21 1LG  

M. May  
+353 87 9167287

## FRANK ROBERTS & SONS LIMITED

**Roberts Northwich**

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

**Warburtons Limited**  
Wakefield Bakery  
Expressway  
Tuscany Park  
Wakefield  
W. Yorks., WF6 2TZ  
C. Howard (01924) 244100

**Warburtons Limited**  
26/28 Shelley Road  
Newburn Industrial Estate  
Newcastle-upon-Tyne  
NE15 9RT  
C. Howard (0191) 229 0166

**Warburtons Limited**  
West of Yarm Road  
Stockton-on-Tees  
TS18 3RP  
C. Howard (0191) 229 0166

**Warburtons Limited**  
Meadowbank Way  
Mushroom Farm  
Eastwood  
Nottingham  
NG16 3SA  
C. Palmer (01773) 533303

**Warburtons Limited**  
Billington Road  
off Rossendale Road  
Burnley  
BB11 5BX  
C. Moss (01282) 456311

**Warburtons Limited**  
Delta Park  
Millmarsh Lane  
Enfield  
Middx.  
EN3 7XG  
M. Dawson (020) 8344 4400

**Warburtons Limited**  
11 Moorcroft Drive  
Moorcroft Park  
Wednesbury  
West Midlands  
WS10 7DE  
C. Palmer (0121) 505 5200

**Warburtons Limited**  
Govier Way  
Western Approach Business Park  
Severn Beach  
Bristol  
BS35 4GG  
D. Williams (01454) 636000
<table>
<thead>
<tr>
<th>Company Name</th>
<th>Address</th>
<th>Contact Name</th>
<th>Phone Number</th>
</tr>
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<tbody>
<tr>
<td>AAK UK Ltd</td>
<td>King George Dock, Hull HU9 5PX</td>
<td>R. Clubley</td>
<td>(01482) 701271</td>
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<tr>
<td>AB Mauri UK &amp; Ireland</td>
<td>Barn Way Lodge Farm Industrial Estate Duston Northampton NN5 7UW</td>
<td>A. Pollard</td>
<td>(01604) 755522</td>
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<tr>
<td>ADM Milling Ltd</td>
<td>Hyatt Place 50-60 Broomfield Road Chelmsford Essex CM1 1SW</td>
<td>T. Cook</td>
<td>(01277) 262525</td>
</tr>
<tr>
<td>Bakers Basco Ltd</td>
<td>Pacioli House Duncan Close Moulton Park Northampton NN3 6WL</td>
<td>P. Empson</td>
<td>(08000) 327323</td>
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<tr>
<td>Baker &amp; Baker Products UK Ltd</td>
<td>Stadium Road Bromborough Wirral CH62 3NU</td>
<td>L. McColgan</td>
<td>(07585) 301644</td>
</tr>
<tr>
<td>Baker Perkins Ltd</td>
<td>Manor Drive Paston Parkway Peterborough PE4 7AP</td>
<td>S. Philpott</td>
<td>(01733) 283000</td>
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<tr>
<td>Bühler Limited</td>
<td>20 Atlantis Avenue London E16 2BF</td>
<td>D. Frost</td>
<td>(020) 7055 6650</td>
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<tr>
<td>British Bakels Ltd</td>
<td>Granville Way Bicester Oxon OX26 4JT</td>
<td>H. Calthorpe</td>
<td>(01869) 247098</td>
</tr>
<tr>
<td>Campden BRI</td>
<td>Chipping Campden Glos. GL55 6LD</td>
<td>P. Headridge</td>
<td>(01386) 842000</td>
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# List of Associate Members

<table>
<thead>
<tr>
<th>Company Name</th>
<th>Address</th>
<th>Contact Person</th>
<th>Phone</th>
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<tbody>
<tr>
<td><strong>CSM Ingredients UK Ltd</strong></td>
<td>Elsinore Road</td>
<td>J. Ripley</td>
<td>(0151) 3433300</td>
</tr>
<tr>
<td></td>
<td>Old Trafford</td>
<td></td>
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<tr>
<td></td>
<td>Manchester</td>
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<td></td>
<td>M16 0WF</td>
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<tr>
<td><strong>Ferguson Engineering (Northern) Ltd</strong></td>
<td>2 Coulton Road</td>
<td>A. Coulson</td>
<td>(01282) 447500</td>
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<td></td>
<td>Lomeshaye Industrial Estate</td>
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<td></td>
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<td>BB9 5ST</td>
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<tr>
<td><strong>FlexLink Systems Ltd</strong></td>
<td>2 Tanners Drive</td>
<td>C. Trevor</td>
<td>(01908) 327200</td>
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<tr>
<td></td>
<td>Blakelands</td>
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<td></td>
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<td>MK14 5BN</td>
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<td><strong>Food Paper</strong></td>
<td>Linwood Raker Ltd. T/A Food Paper</td>
<td>R. Smith</td>
<td>(01773) 302960</td>
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<tr>
<td></td>
<td>3 Fulwood Road North</td>
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<td>NG17 2NB</td>
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<tr>
<td><strong>GB Ingredients Ltd</strong></td>
<td>Dock Road</td>
<td>V. DeMelo</td>
<td>(01394) 606400</td>
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<td></td>
<td>Felixstowe</td>
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<td>IP1 3QW</td>
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<tr>
<td><strong>Kwik Lok</strong></td>
<td>Westvlietweg 101</td>
<td>W. Reijndorp</td>
<td>(00 31) 653262715</td>
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<td></td>
<td>2495 AD Den Haag</td>
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<td>The Netherlands</td>
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<tr>
<td><strong>Lesaffre UK and Ireland Ltd</strong></td>
<td>E3 Blackpole East Trading Estate</td>
<td>M. Perchereau</td>
<td>(01905) 755811</td>
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<td></td>
<td>Worcester</td>
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<td></td>
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<tr>
<td><strong>Puratos Limited</strong></td>
<td>Buckingham Industrial Park</td>
<td>J. Darvill</td>
<td>(01280) 822860</td>
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<tr>
<td></td>
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<tr>
<td><strong>Spooner Industries Ltd</strong></td>
<td>Railway Road</td>
<td>A. Robinson</td>
<td>(01943) 609505</td>
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<tr>
<td></td>
<td>Ilkley</td>
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# List of Associate Members

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<th>Company</th>
<th>Address</th>
<th>Contact Name</th>
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<tbody>
<tr>
<td><strong>St Pierre Groupe</strong></td>
<td>Kingston House, Towers Business Park, Wilmslow, Didsbury, Manchester M20 2LX</td>
<td>L. Waggett</td>
<td>(0161) 9461355</td>
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<tr>
<td><strong>We Seal Ltd</strong></td>
<td>Airedale House, Yeadon, Leeds LS19 7DB</td>
<td>R. Hobson</td>
<td>(0113) 250 5881</td>
</tr>
<tr>
<td><strong>Zeelandia Limited</strong></td>
<td>Unit 10, Easter Park, Axial Way, Colchester, Essex CO4 5WY</td>
<td>D. Amos</td>
<td>(01277) 651966</td>
</tr>
<tr>
<td><strong>Zeppelin Systems UK Ltd</strong></td>
<td>Little Oak Drive, Sherwood Business Park, Annesley, Nottinghamshire NG15 0EB</td>
<td>D. Scott</td>
<td>(01623) 753291</td>
</tr>
<tr>
<td>Years</td>
<td>Past Chairman</td>
<td>Years</td>
<td>Past Chairman</td>
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<td>1942/46</td>
<td>S. Brookes</td>
<td>1973/74</td>
<td>G. Springall</td>
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<td>1948/49</td>
<td>R. N. Cannon OBE</td>
<td>1975/76</td>
<td>M. Rogers</td>
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<td>1950/51</td>
<td>J. N. Frears CBE</td>
<td>1979/80</td>
<td>G. F. Kilburn AFC</td>
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<td>1954/55</td>
<td>D. Watt</td>
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<td>S. Jones</td>
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<td>J. Bosomworth</td>
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<td>K. J. Wroe</td>
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<td>A. G. Birkett</td>
<td>1987/89</td>
<td>R. G. Murray</td>
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<td>1957/58</td>
<td>F. A. Bates MBE</td>
<td>1989/91</td>
<td>M. Handley</td>
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<td>A. T. Carder</td>
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<td>P. N. Wilkinson</td>
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<td>J. H. Stevens</td>
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<td>P. W. Farnsworth</td>
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<td>C. G. Sharrock</td>
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<td>W. R. Warburton, MBE</td>
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<td>1965/66</td>
<td>D. G. Marsh</td>
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<td>H. M. Warnick</td>
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<td>1966/67</td>
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<td>1967/68</td>
<td>W. E. Gunstone</td>
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<td>J. S. Street</td>
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<td>A. J. Willson</td>
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<td>M. Fairweather</td>
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<td>G. Springall</td>
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<td>P. Molyneux/A. Mayfield</td>
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<td>1972/73</td>
<td>G. E. Vere</td>
<td>2017/21</td>
<td>M. Roberts</td>
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