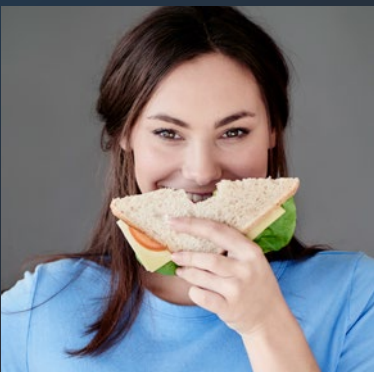




**fob**   
Federation of Bakers

2021  
Annual Report  
and list of Members



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# About the Federation of Bakers

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## 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

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# Our Core Values

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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.

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# Further information

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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](mailto: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](http://www.linkedin.com/company/federation-of-bakers)

**YouTube:** [www.youtube.com/user/bakersfederation](http://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](http://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**

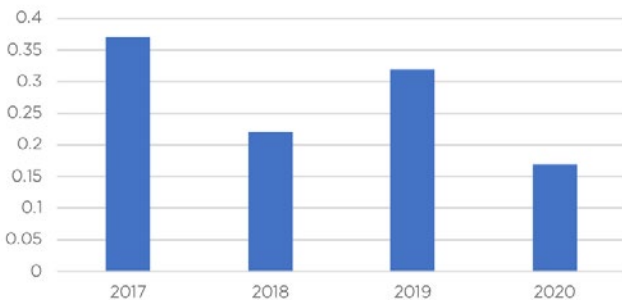
**Trevor McCrum Chairman**

**Brian Irwin**

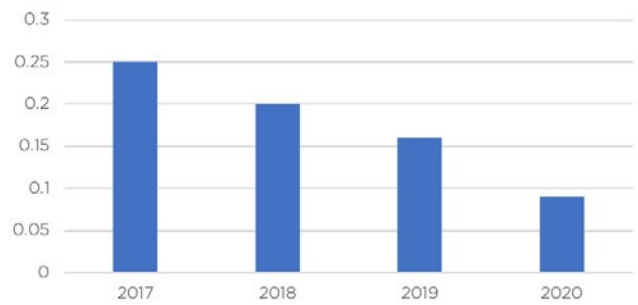


# Federation of Bakers Accident Benchmarking January - December 2020

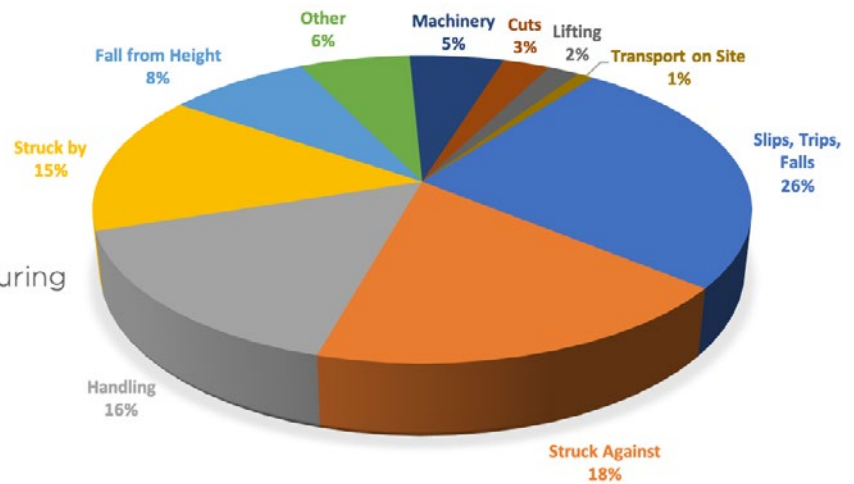
Lost Time Accident Frequency Rate  
2017-2020



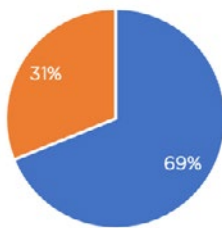
Recordable Accident Frequency Rate  
2017-2020



Lost Time Accidents By Injury Type 2020

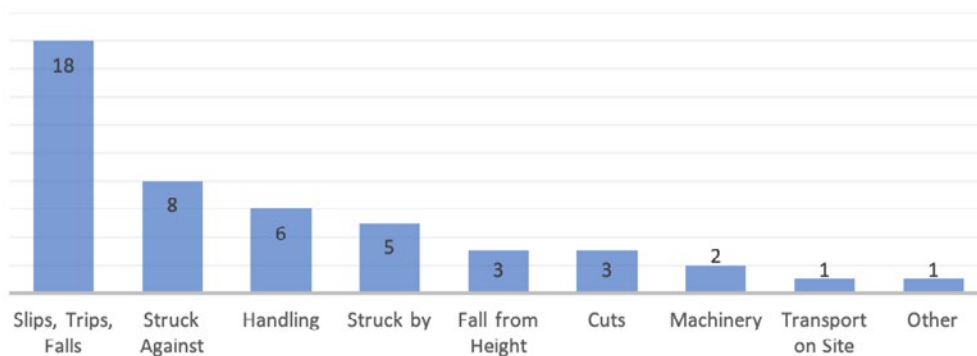


Reportable Accidents Manufacturing Vs Distribution 2020



■ Manufacturing ■ Distribution

RIDDORS by Injury Type 2020



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## FEDERATION STAFF

Gordon Polson	Chief Executive	<a href="mailto:gordon.polson@fob.uk.com">gordon.polson@fob.uk.com</a>
Amy Yeates	Policy & Administration Manager	<a href="mailto:amy.yeates@fob.uk.com">amy.yeates@fob.uk.com</a>

## FEDERATION OFFICIALS

Mike Roberts	Chairman
Brian Irwin	Vice Chairman
Steve Cook	Treasurer

## FEDERATION 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  
Spooner 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 Jeunteur  
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



## **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
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## **British Society of Baking (BSB)**

### [Executive Committee](#)

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

### [Health & Safety Panel](#)

Heather Smith	Warburtons
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	Warburtons

## **Food and Drink Federation (FDF)**

### [Food and Drink Industry Roundtable Group](#)

Gordon Polson	Federation of Bakers
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## **UK Flour Millers (formerly Nabim)**

### [Arable Chain Advisory Group \(ACAG\)](#)

Gordon Polson	Federation of Bakers
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# Members' Products

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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:

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

## List of Members and their Products:

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

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**Please note** \* denotes company head office

## 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

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## FINE LADY BAKERIES LIMITED

### **Fine Lady Bakeries Limited \***

Southam Road  
Banbury  
Oxon  
OX16 2RE

S. Cook

(01295) 227600

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### **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

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## 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  
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# List of Associate Members

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**Bakers Basco Ltd**

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P. Empson

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**Baker & Baker Products UK Ltd**

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**Bühler Limited**

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**British Bakels Ltd**

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**Campden BRI**

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**Ferguson Engineering (Northern) Ltd**

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**FlexLink Systems Ltd**

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**Food Paper**

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**GB Ingredients Ltd**

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**Lesaffre UK and Ireland Ltd**

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**Puratos Limited**

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**Spooner Industries Ltd**

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# List of Associate Members

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## **St Pierre Groupe**

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## **We Seal Ltd**

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## **Zeelandia Limited**

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D. Amos

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## **Zeppelin Systems UK Ltd**

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Annesley  
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NG15 0EB

D. Scott

(01623) 753291



## Past Chairmen

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<b>1942/46</b>	S. Brookes	<b>1973/74</b>	G. Springall
<b>1946/48</b>	J. R. MacLeod	<b>1974/75</b>	T. W. H. Curtis
<b>1948/49</b>	R. N. Cannon OBE	<b>1975/76</b>	M. Rogers
<b>1949/50</b>	S. G. Taylor	<b>1976/79</b>	T. W. H. Curtis OBE
<b>1950/51</b>	J. N. Frears CBE	<b>1979/80</b>	G. F. Kilburn AFC
<b>1951/52</b>	G. Halford/C. R. Morgan	<b>1980/82</b>	R. F. Lister
<b>1953/54</b>	C. O. Harrison	<b>1982/83</b>	R. F. Lister/S. Jones
<b>1954/55</b>	D. Watt	<b>1983/84</b>	S. Jones
<b>1955/56</b>	J. Bosomworth	<b>1984/87</b>	K. J. Wroe
<b>1956/57</b>	A. G. Birkett	<b>1987/89</b>	R. G. Murray
<b>1957/58</b>	F. A. Bates MBE	<b>1989/91</b>	M. Handley
<b>1958/59</b>	T. W. H. Curtis	<b>1991/94</b>	D. P. Roberts
<b>1959/60</b>	A. T. Carder	<b>1994/96</b>	P. N. Wilkinson
<b>1960/62</b>	H. Colbourne	<b>1996/98</b>	D. N. C. Garman
<b>1962/63</b>	J. H. Stevens	<b>1998/00</b>	P. W. Farnsworth
<b>1963/64</b>	C. S. A. Tootal	<b>2000/02</b>	P. Baker
<b>1964/65</b>	C. G. Sharrock	<b>2002/04</b>	W. R. Warburton, MBE
<b>1965/66</b>	D. G. Marsh	<b>2004/07</b>	H. M. Warnick
<b>1966/67</b>	A. C. Parsonson	<b>2007/08</b>	B. Robinson
<b>1967/68</b>	W. E. Gunstone	<b>2008/10</b>	J. S. Street
<b>1968/70</b>	A. J. Willson	<b>2010/12</b>	M. Fairweather
<b>1970/71</b>	G. Springall	<b>2012/13</b>	P. Molyneux/A. Mayfield
<b>1971/72</b>	T. W. H. Curtis	<b>2014/17</b>	A. Mayfield
<b>1972/73</b>	G. E. Vere	<b>2017/21</b>	M. Roberts



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