



THE FEDERATION OF BAKERS

ANNUAL REPORT
and list of members

2008

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About FOB

Who we are

The Federation of Bakers represents the interests of the UK's largest baking companies who manufacture sliced and wrapped bread, bakery snacks and other bread products. It is a £3 billion industry at retail sales value employing 20,000 people supplying 80% of the nation's bread. The Federation has 7 member companies running 44 bakeries in the United Kingdom.

The Federation strives 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 the consumption of bread through our PR work. The way we work is embodied in our core values.

Core Values

The Federation of Bakers believes that it should seek to exceed its stakeholders' expectations of the organisation.

We will do this by:

- Pursuing best practice in everything we do
- Taking the lead in all issues relating to the bread industry
- Being a repository of knowledge about and for the bread industry
- Developing our people to their full potential

What we do and how we do it will accord to our core values of:

- Excellence
- Professionalism
- Partnership

Further Information

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

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E: info@bakersfederation.org.uk

Chairman's Foreword



As we conclude another year of FOB activity it is extraordinary to note the headlines the food industry continues to attract.

We are seeing record commodity prices around the world with wheat prices having doubled and world food security has reached the top of the political agenda. Over the last 12 months bakers in the UK have seen huge increases in raw material costs and in addition significant increases in energy and transport costs.

As if these challenges were not significant enough we have continued to meet the challenges of; continued salt reduction which includes collaborating on a research project with the Food Standards Agency, the uncertainty surrounding mandatory fortification with folic acid, the debate on saturated fat and energy and the 'battle' lines between traffic lights and GDA's.

During the year the Federation has improved and expanded its statistics and continues to run and develop what are increasingly important training courses.

The huge pressures and challenges on the baking industry have never been clearer and never been greater. It is essential we have the Federation to work on our behalf.

I would like to take the opportunity to thank all the members who contribute both time and energy to the work of the Federation on the committees and working parties, and in particular to the Council.

My thanks also to Gordon Polson, Amy Yeates and Caroline Ford at the Federation for all their efforts on our behalf.

Brian Robinson
Chairman

Director's Annual Review



Introduction

When I introduced my report last year I referred to the fact that 'never before have we seen such politicalisation of food'. While that has abated what we have seen over the last twelve months are unprecedented increases in raw material prices with food security and rising retail prices making headlines across the world.

The wheat stocks are at record lows, cereal prices never higher and the outcome of the harvest never so eagerly awaited.

While it is anticipated that the supply side will see increases, world demand will also continue to rise. We can expect continued pressure on our raw materials and increases in energy and transport costs to continue to attract attention for some considerable time.

The apparent open-ended switch to biofuels is also questioned, as the emphasis should be on food production and not supply of fuel.

Front of Pack Labelling

The FDF GDA Campaign continues to meet with success and there are 65 GDA adopters.

In January the EU Commission proposed details of an EU Food Information Scheme. The EU proposes a mandatory front of pack nutrition labelling system recognising the importance of percentage intakes. On first briefings the European Commission seemed to reject the concept of multi-traffic lights as 'over simplification'. However the EU now seems to consider the research undertaken in the UK to establish consumers' understanding of multi-traffic lights and GDA's will have considerable weight within the EU when considering the future of the new proposed regulation.

Government Obesity Strategy

Following the publication of the Foresight Report on Obesity in October 2007, in January the Department of Health published the Government's obesity strategy 'Healthy Weight, Healthy Life: A Cross Government Strategy for England'. Similar work is being undertaken with the rest of the UK. The ambition of the strategy is to reverse the increasing weight of the population but the initial emphasis will be on children. The ambition is by 2020 to have reduced the proportion of overweight and obese children to the level of the year 2000. The five elements of the strategy are the healthy growth and development of children; promoting healthier food choices; building physical activity in citizens' lives; creating incentives for better health; and personalised advice and support. While it is acknowledged that there is no single

'silver bullet' answer to the obesity increases, the food industry will be expected to have a huge role to play.

The Cabinet Office Strategy Unit's Review of Food and Food Policy is expected to provide the Prime Minister with detailed suggestions of how Government can better play its role in this important area and to redefine the relationship and responsibilities between the Department of Health and the FSA on nutrition and health issues.

Sat Fat and Energy

Following the formal consultation the FSA has now published its final Sat Fat and Energy Programme. While it was never considered that this would have an impact on bread, early indications of a possible consumer campaign to educate consumers on saturated fat highlighted products associated with bread and bread dominated the pictorals.

While the campaign has not been launched the Federation quickly made clear to FSA that we would not accept bread being associated with the campaign. The use of the so called 'shock tactics' in the sat fat and energy campaign may not materialise but the Federation will continue to keep a very close watching brief on developments in this area. The objective of the programme is to reduce the population's intake of saturated fat from 13.3% to below 11% of food energy.

Portion Guidance

As referenced within the Sat Fat and Energy Programme, portion sizes were also included as part of the programme as seeking a commitment from industry to explore development of smaller portion sizes. FSA is planning to hold a workshop of academic experts in the near future.

Trans Fatty Acids

In 2007 the FSA Board agreed that white and brown flour should be fortified with folic acid, as part of a package of measures to help reduce the number of births affected by neural tube defects.

At the end of 2007 the Secretary of State for Health asked FSA to review the evidence of trans fatty acids and to consider whether the UK should introduce any controls. The conclusion was that the consumption of TFA's was estimated to be at just below 1% of energy intake. The FSA therefore agreed that there was no evidence to amend the current recommendations. It has now been accepted by the Department of Health and there will be no legislative measures put forward.

Folic Acid

In mid 2007 the FSA decided to balance the mandatory and voluntary levels and agreed that the mandatory level would have to be reduced to 250mg per 100g of flour alongside a cap of 15% of Reference Nutrient Intake across the board for voluntary fortification.

However in October 2007 the Chief Medical Officer, Sir Liam Donaldson, wrote to the FSA requesting that further consideration needed to be given to the evidence on folic acid and possible links with colorectal cancer risk. FSA established a 'cancer expert group'. This group met in January and their conclusions were considered by a meeting of the Scientific Advisory Committee on Nutrition (SACN) in February. SACN have decided that they need to consider

not only the evidence presented to date but also have evidence from further research studies, the results of which are not yet available. This information has been submitted by FSA to Sir Liam Donaldson advising that the results of the additional studies are not expected until late 2008. Accordingly SACN will then consider the results and it is therefore not expected that FSA will reach a conclusion on the outcome of mandatory fortification of folic acid until mid-2009.

While it is important that the right result is reached it is disappointing that this has resulted in increased speculation and questioning of the value of folate fortification.

FSA is continuing to work with industry on controlling the voluntary levels of folic acid.

Salt

2008 was the year when FSA formally reviewed its 2010 salt targets to assess and maintain progress towards the population's average salt intake of 6g per day. As far as the baking industry is concerned a formal review meeting was held with FSA in the company of independent industry experts and representatives from Consensus Action on Salt and Hypertension (CASH). The Federation confirmed its commitment to continue to submit data on an annual basis to FSA showing the progress of salt reduction in members' plant bread towards the 2010 target. This was acknowledged by FSA as being good progress and the Federation expressed its commitment to maintaining the momentum to meet the 2010 target. FSA will formally publish any revision to the targets in June 2008.

The salt debate has also moved on to Europe where the European Commission has set up a high level group to look at how existing initiatives in member states could be replicated across the EU.

In response the Confédération des Industries Agro-Alimentaires (CIAA), the European food and drink federation, has developed a working group to enable industry to work in partnership with the Commission's higher level group and also discuss other initiatives taking place within the WHO Europe Group. The Federation is now represented on this group to ensure that the experience of the UK process in establishing targets is, if implemented in Europe, not carried out on a basis that would be detrimental to that presently existing within the UK. The FSA are leading and very often chairing the work within the Commission looking at this area. It is so far pleasing to note that the FSA's participation has highlighted the success of the UK voluntary partnership approach which they are recommending be replicated throughout Europe.

Research carried out by TNS Worldpanel for FDF demonstrated that in the last twelve months the food industry had taken out 2,000 tons of salt in five important food categories.

Acrylamide

During the year the CIAA toolbox was widely distributed and the European Commission sought evidence that the toolbox was being used by industry particularly with SME's. In order to provide information for a European Commission recommendation on monitoring the levels of acrylamide the FSA conducted a sampling process in October 2007. This process covered in addition to acrylamide, 3-MCPD, furan and ethyl carbamate. Foods of all kinds were sampled, as had been stated in previous Annual Reports the Federation is clear that there are no major issues for bread. Levels are generally very low, particularly in the type of bread made

in the UK using the Chorleywood Bread Process and we are confident that this would be substantiated by any sampling carried out by the FSA.

A number of epidemiology studies have been carried out during the year. Many focused on estimating the exposure to acrylamide and were not able to relate the results to incidences of any cancer in humans.

3-MCPD

Studies into 3-MCPD during the year concentrated on the assumed conversion of 3-MCPD esters into 3-MCPD. A German paper raised the profile on this issue and while EFSA took the conservative view on the assumption that the 100% would be converted a subsequent paper challenged this by suggesting that only 10-15% of the esters would actually be converted to 3-MCPD. It is highly unlikely that there is any increase in exposure.

European Legislation

The EC Nutrition and Health Claim Regulation came into force on 19th January and became applicable on 1st February 2007. The Commission has until 2009 to develop a nutrient profiling model after seeking the advice of the European Food Standards Agency (EFSA) on the scientific basis of nutrient profiles. It is understood that EFSA submitted its evidence to the Commission on 31st January. The FSA submitted a UK list of health claims to the Commission by the deadline of 31st January 2008. The Commission has of course received thousands of applications for approval and it has to submit a list to EFSA by the end of May. In the meantime the FSA has published a guide on nutrition and health claims which is available from its website.

Under the EU Regulation on Addition of Vitamins, Minerals and Other Substances the Commission is expected to publish a proposal on maximum and minimum levels by January 2009. Again the FSA has published a useful guide to this regulation which is available on its website.

The text on the EU Food Improvements Agents package has been passed to the European Parliament for second reading. While the texts are understood to be acceptable to the UK the one exception is the flavourings proposal. FSA's recent decision to advise UK Ministers to negotiate for a ban on colours used in the Southampton study has not been helpful.

GM

Concerns have been expressed about the disastrous impact on the food chain any presence of GM material entering the EU could have. This is increasingly likely as GM is accepted in the rest of the world and in other parts of Europe. The greater awareness of the use of GM throughout the world is raising the debate. It is a debate that has to take place within the EU.

Sustainability

FOB members have been members of the FDF Climate Change Levy Consortium for some years. As a Federation, bakers have examined opportunities for working collaboratively on issues regarding sustainability and in particular establishing a possible profile for a carbon footprint. Individually, FOB members have contributed and signed up to the FDF Five-Fold Environment Ambition which includes reducing CO₂ emissions, diverting factory and food waste away from landfill, reducing the amount of packaging produced in households, reducing the amount of water used outside of that embedded in products and achieving fewer and

friendlier food miles. The first of the initiatives being taken forward is the water policy which now has a total of 30 FDF members signed up with a turnover £16 billion.

Each member of the Federation will be developing their own sustainability priorities within their business as the businesses are not homogenous and different aspects will be treated as different priorities for each business.

With regard to the recent developments on biofuels and the concerns of food being grown for biofuels as opposed to for human consumption it is worth noting that the UK Government is now questioning the commitment to its biofuels target and whether this needs to be given new consideration given the wider implications the policy holds for food production prices in the near future.

Prescribed Quantities

The publication of the Directive in the European Journal on the 21st September 2007 finally set in place the fact that there was to be no exemption from the deregulation of prescribed quantities for UK bread. LACORS subsequently published guidance which indicated that no prosecutions would be made for breaches of the existing Regulations which effectively meant that PQ's were abolished in the UK from 21st December 2007. The National Weights and Measures Laboratory have confirmed that they would be issuing a consultation on the deregulation of prescribed quantities and the repeal of UK legislation which is expected to be wider than just packaged goods and therefore in our sector would include unwrapped bread. However, this is still awaited. The Federation is giving consideration to the appropriateness of a Code of Practice on Prescribed Quantities for the UK plant bread sector.

Public Relations

A significant amount of the public relations work carried out by the Federation is carried out in partnership with the Flour Advisory Bureau. Areas of activity have been designed to increase awareness of the contribution bread makes to a healthy balanced diet and to counter the often very erroneous and misleading properties attributed to bread, for example allergy and intolerance and lack of vitamins.

Other work includes finalising a microsite on the British Dietetics Association's website where full information regarding bread will be readily available to the 6,000 members of the BDA.

Round table discussions are taking place with experts on allergy and intolerance including Allergy UK and Coeliac UK with the objective of ensuring that more accurate and detailed information is put forward, for example countering Allergy UK's claim that 45% of the population suffer from an intolerance. The aim is to facilitate the process of increasing clarity in the area of allergy and intolerance and help advance understanding based on scientific evidence.

In particular, there is a need for a report on wheat sensitivity which represents a diverse range of views on allergy and intolerance in the UK. The objective of these activities is to ensure that any views, opinions and feedback are based on the best current scientific evidence and not on opinions.

Catherine Collins, Principal Dietician at St. George's Hospital London, has now been appointed by the group as an allergy specialist and her role will be to approve and provide feedback on all allergy and intolerance materials. For example, a media factsheet on allergy

and intolerance which clarified common misconceptions around wheat allergy and intolerance was issued to the media to coincide with food allergy and intolerance week.

The joint activity has also produced a new media pack, carried out some work on a breakfast campaign and produced the new schools training website 'The Grain Chain' at www.thegrainchain.com. There was also a report published on the role of bread in the British diet entitled 'Our Daily Bread - The Role of Bread in the British Diet'. The report content includes consumer attitudes to bread's nutritional value and an analysis by the Medical Research Council Human Nutrition Research of bread's contribution to nutrient intakes in the British diet.

In addition to the work of the joint FAB/FOB public relations activity the association has continued to engage Nexus PR to run the press office for the Federation ensuring media responses and initiatives are taken where it is deemed most appropriate.

The Federation's Public Relations Committee has also met separately of FAB as appropriate to discuss other public relations activities and initiatives that the Federation may wish to carry out on its own.

Bread Checker Guidance

During the year a significant amount of work has taken place in developing a revision of the Plant Bread Weights Checker Guidance which it is hoped will be available by the middle of 2008.

Research Projects

The FOB and nabim joint funded research project into asparagine in wheat has been concluded and the report will be made available to all members in the near future.

Health and Safety

During the year the Health and Safety Committee of the Federation was joined formally by representatives of the National Association of Master Bakers, nabim and the Health and Safety Executive with a view to establishing an industry wide Health and Safety Committee. This has been most beneficial to all concerned.

During the year two principal activities of the Committee's work have been the review of the flour dust guidance and this will be made available by mid 2008 along with associated DVD and documentation.

Work has also continued in updating the memorandum on health and safety for plant bakers, which is available by subscription to all members and non-members. A revision of the 'Drive Safe - A Guide to Dealing with Driver Tiredness' CD also took place during the year.

Training

Throughout the year the Federation continued to support its members' training needs by providing the Introduction to Plant Baking training course as demanded. When the course was run it was always very successful and has always been fully subscribed. The Federation will be working with Thomas Danby College in Leeds to develop courses as required for members and it is anticipated that new courses will be made available during 2008.

In terms of the broader bakery market training initiatives have also been an issue of great contention but at a meeting held in early April in Birmingham a decision was made that in principal a Skills Academy for the bakery sector should be established. A steering group will now be appointed with a view to ensuring that any such skills academy can meet the demands, and will therefore get the support, of the whole bakery market.

International Activity

The main focus of international activity is through the Association Internationale de la Boulangerie Industrielle (AIBI) which during the last year held its Biennial Congress in Bruges and held regular Presidium meetings in Moscow and Brussels. In addition to providing a forum for an exchange of views on a wide range of topics, the AIBI is also a vital link to the European Commission on issues that affect the baking sector. The increasing focus for example on salt, will ensure that the AIBI's role going forward will be ever more important in ensuring that a European wide representation, voice and position is clearly heard in Brussels with the experience and support coming from the individual member countries.

Gordon Polson
Director

Northern Ireland Bakery Council



The Northern Ireland Bakery Council (NIBC) continues to be the representative body for all three bread plant bakeries in Northern Ireland. The members are – Allied Bakeries Ireland, RHM Bakeries Ireland and W D Irwin & Sons.

Poor harvests and increasing global demands for wheat have led to unprecedented flour price increases over the past year.

Added to the flour cost impact have been many other inflationary costs, including energy and fuel which has driven up distribution costs. Inevitably some of these costs have had to be passed on resulting in higher bread prices.

Energy prices in Northern Ireland remain high in comparison to GB, typically costs are 55% more expensive in NI for electricity and gas is also at a premium.

Members have had to adapt to comply with the European Regulation EU561/2006 governing driving and rest hours. Council members have worked closely with the Northern Ireland Driver & Vehicle Testing Agency throughout the implementation phase. This regulation has impacted on higher distribution costs.

Council members received some good news in February in respect of Government proposals to phase out Industrial Derating in NI by 2012. After intensive lobbying by the NIBC and other Northern Irish manufacturing companies, Government has declared a cap on industrial rates at 35% of the original proposals. This decision has been welcomed by all manufacturers in NI, including NIBC.

The NIBC will continue to lobby the Northern Ireland Assembly on a range of topics which are relevant to our sector.

The roll out of the merchandising units into Tesco Stores in Northern Ireland started in July 2007. Tesco have been complimentary of the NIBC members' ability to respond and the seamless transition to the new units.

The Omega sub committee meet regularly to review policing of equipment, misuses, losses and costs. BASCO and Tesco have been contributors to this process.

Invest Northern Ireland have commissioned a review of the Irish Bread and Morning Goods Sector to better understand the needs of the NIBC members. The review will be completed by June 2008.

Council members are very committed to training to ensure continuity of skills within the industry. Whilst the Modern Apprentice programme has ceased, it has been replaced by Training for Success through the Department of Education & Learning, which is a programme for 16 – 25 year olds to be trained as skilled Bakers/Supervisors.

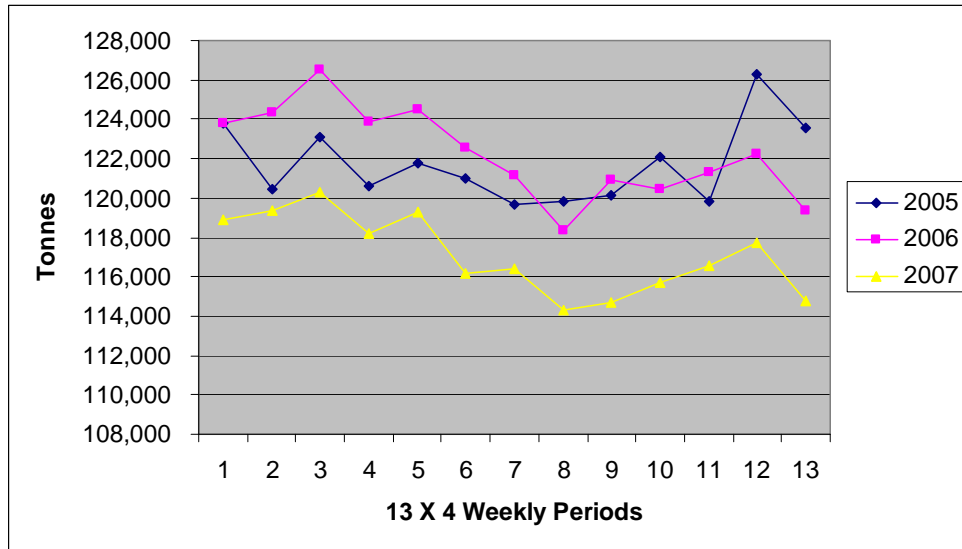
The umbrella bakery organisation, Irish Association of Master Bakers (IAMB), which represents all the major Bakery Associations in Ireland, will host the bi-annual conference in October 2008. The incoming Chairman will be Declan Fitzgerald, current Chairman of the Irish Bread Bakers Association.

The IAMB members both north and south of Ireland continue to raise much needed funds for the Irish Bakers Benevolent Society (IBBS). Whilst a relatively young organisation, the IBBS has built up reserves so that they can support the less fortunate within our industry.

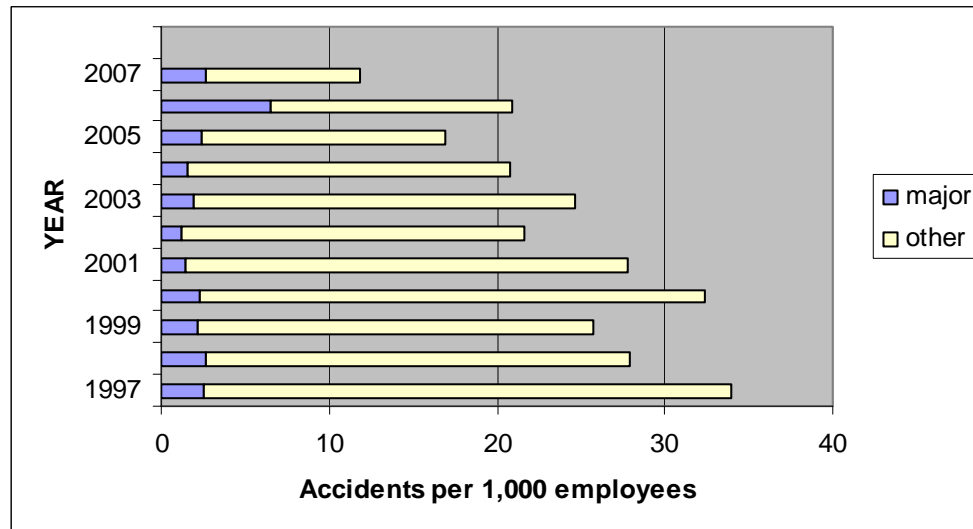
Alan Hempton
Chairman - NIBC

Industry Statistics

Federation Members' Monthly Bread Production



Federation Members' Accident Statistics



Federation Matters

FEDERATION STAFF

Gordon Polson Director
gordon.polson@bakersfederation.org.uk

Amy Yeates Executive Secretary
amy.yeates@bakersfederation.org.uk

Caroline Ford Training/Health & Safety Co-ordinator
caroline.ford@bakersfederation.org.uk

FEDERATION OFFICIALS

2007/2008

Chairman	Brian Robinson
Vice Chairman	Ross Warburton
Treasurer	Joseph Street

Nominations 2008/2009

Chairman	Joseph Street
Vice Chairman	Paul Molyneux
Treasurer	Brian Irwin

FEDERATION COUNCIL

Mark Fairweather	Allied Bakeries
Paul Molyneux	British Bakeries
Joseph Street	Fine Lady Bakeries
Graham March	Frank Roberts & Sons
Ross Warburton	Warburtons
Stephen Greenfield	Wm. Jackson & Son
Brian Irwin	W. D. Irwin & Sons

MEMBERSHIP

The current number of bakeries in membership of the Federation is: **44**

The current number of Associate Members of the Federation is: **14**

England and Wales	
<i>Eastern</i>	3
<i>North Eastern</i>	6
<i>North Western</i>	11
<i>South Eastern</i>	12
<i>Western</i>	6
Sub Total:	38

Scotland	3
Northern Ireland	3
Total:	6

Associate Members	14
Total:	58

Federation Committees

Climate Change Levy Working Group

Gordon Polson (*Chairman*)
Neville Jones
Sue Burrell
Graeme Westland
Chris Roberts
Stephen Reeson
Martin Martlew
Trevor Oakley
Andrew Noble

Federation of Bakers
 Allied Bakeries
 Allied Technical Centre
 British Bakeries
 Fine Lady Bakeries
 FDF
 Frank Roberts & Sons
 Warburtons
 Wm. Jackson & Son

Health & Safety Committee

Jak Thomas (*Chairman*)
Graeme Westland
Christine Anderson
Martin Martlew
Steve Peat/George Barnes
Robert Hadway
Philip Baxter
Dr. Trevor Smith
Kerry Ross
Donna Gilbert
Gordon Polson

Allied Bakeries
 British Bakeries
 Fine Lady Bakeries
 Frank Roberts & Sons
 Greggs
 HSE
 NAMB
 PMI Health Group
 Warburtons
 Wm. Jackson & Son
 Federation of Bakers

Public Relations Committee

Jonathan Wilson (*Chairman*)
Paul Brixey
David Howlett
Graham Mahon
Richard Hayes
Alexander Waugh
Claire Donnelly
Gordon Polson/Amy Yeates

Allied Bakeries
 British Bakeries
 Fine Lady Bakeries
 Frank Roberts & Sons
 Warburtons
 nabim
 Flour Advisory Bureau
 Federation of Bakers

Technical Panel

Paul Molyneux (*Chairman*)
Nicky Gillett
Anita Ryder
Janet Morgan
Karol Roberts
Colin Kelly/Jill Charlton
Paul Berry
John Hammond/Terry Sharp
Gordon Polson/Amy Yeates

British Bakeries
 Allied Bakeries
 Fine Lady Bakeries
 Fletchers
 Frank Roberts & Sons
 Warburtons
 Wm. Jackson & Son
 CCFRA
 Federation of Bakers

Federation Representatives

Association Internationale de la Boulangerie Industrielle (AIBI)

Presidium

Joseph Street Fine Lady Bakeries
Gordon Polson Federation of Bakers

Confederation of British Industry (CBI)

Health & Safety Contact Group

Graeme Westland British Bakeries
Jak Thomas Warburtons
Gordon Polson Federation of Bakers

Trade Association Council

Gordon Polson Federation of Bakers

Food Chain Centre

Cereals Industry Forum

Gordon Polson Federation of Bakers

National Association of British & Irish Millers (nabim)

Flour Advisory Bureau Management Committee

Gordon Polson Federation of Bakers

UK Baking Industry Consultative Committee

Carol Vallis Allied Technical Centre
John Hammond CCFRA
Gordon Polson Federation of Bakers

Food and Drink Federation (FDF)

FDF Council

Brian Robinson/Jak Thomas Allied Bakeries
Ross Warburton Warburtons
Gordon Polson Federation of Bakers

FDF Associations Health & Wellbeing Group

Gordon Polson Federation of Bakers

FDF Biofuels Working Group

Gordon Polson Federation of Bakers

FDF Employee Relations & Efficiency Committee

Ian Gordon/Brian Carlton Premier Foods
Allan Wheelwright Wm. Jackson & Son

FDF Environment Committee

Andrew Randall Premier Foods
Sue Burrell Allied Technical Centre

FDF Food Hygiene Sub-Committee

Tim Marsh Allied Technical Centre
Andy Walker RHM Technology

FDF Food Ingredients Sub-Committee

Cristina Ramsay Allied Technical Centre
Gareth Edwards RHM Technology
Gordon Polson Federation of Bakers

FDF Food Law & Labelling Sub-Committee

Jeff Baxter Premier Foods
Gareth Edwards RHM Technology
Gordon Polson Federation of Bakers

FDF Nutrition Sub-Committee

Cristina Ramsay Allied Technical Centre
Gordon Polson Federation of Bakers

FDF Occ. Health & Safety & Resilience Group

Jak Thomas Allied Bakeries
Steve Hulse Premier Foods
Kerry Ross Warburtons

FDF Food Safety & Scientific Steering Group

Cristina Ramsay Allied Technical Centre
Jeff Baxter Premier Foods
Clare Hazel RHM Technology
Colin Kelly Warburtons
Gordon Polson Federation of Bakers

FDF Skills Stakeholder Group

Gordon Polson Federation of Bakers

List of Members

Please note * denotes company head office

Eastern Area

British Bakeries Main Road Watnall Nottingham NG16 1HB	S. Clarke	(08707) 288 888	Premier Foods
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British Bakeries 480 Thurmaston Boulevard Unit 1, Troon Way Leicester LE4 9LN	P. Major	(08707) 288 888	Premier Foods
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Warburtons Limited Meadowbank Way Mushroom Farm Eastwood Nottingham NG16 3SA	C.K. Wrigley	(01773) 533303	IND
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North Eastern Area

A. B. Northern Kingsway Team Valley Trading Estate Gateshead NE11 0LT	P. Love	(0191) 491 0077	AB
British Bakeries Gain Lane Thornbury Bradford W. Yorks. BD3 7DX	J. Reilly	(08707) 288 888	Premier Foods
Wm. Jackson Bakery Limited 40 Derringham Street Hull HU3 1EW	S. Greenfield	(01482) 301100	IND
Warburtons Limited Wakefield Bakery Expressway Tuscany Park Wakefield W. Yorks. WF6 2TZ	P. Haworth	(01924) 244100	IND
Warburtons Limited 26/28 Shelley Road Newburn Industrial Estate Newcastle-upon-Tyne NE15 9RT	D. Bond	(0191) 229 0166	IND
Warburtons Limited West of Yarm Road Stockton-on-Tees TS18 3RP	L. McHugh	(0191) 229 0166	IND

North Western Area

A. B. Liverpool Dunningsbridge Road Netherton Liverpool L30 6TG	H. Bolton	(0151) 523 7100	AB
A. B. Pennine Ashton Road Bredbury Nr. Stockport Cheshire SK6 2RE	C. Hampson	(0161) 406 3160	AB
A. B. Stoke Liverpool Road Cross Heath, Stoke Newcastle under Lyme Staffs. ST5 9HT	H. Bolton	(01782) 717373	AB
British Bakeries Cale Lane Aspull Wigan Lancs. WN2 1HD	S. Borland	(08707) 288 888	Premier Foods
Frank Roberts & Sons Ltd. Rudheath Northwich Cheshire CW9 7RQ	G. March	(01606) 41122	IND
Warburtons Limited Back o'th' Bank House Hereford Street Bolton BL1 8HJ	W. R. Warburton	(01204) 531004	IND*
Warburtons Limited Hereford Street (Bakery) Bolton BL1 8JB	S. Spencer-Calnan	(01204) 523551	IND

Warburtons Limited 6 Britannia Way Britannia Business Park The Valley Bolton BL2 2HH	S. Spencer-Calnan	(01204) 366400	IND
Warburtons Limited Brinwell Road Blackpool Lancs. FY4 4QU	P. D. Lees	(01253) 792135	IND
Warburtons Limited Billington Road off Rossendale Road Burnley BB11 5BX	P. D. Lees	(01282) 456311	IND
Warburtons Limited Glebe Street Shaw Oldham Lancs. OL2 7SF	S. Merritt	(01706) 847744/5	IND

South Eastern Area

Allied Bakeries Limited 1 Kingsmill Place Vanwall Road Vanwall Business Park Maidenhead Berks. SL6 4UF	M. Fairweather	(01628) 764300	AB*
A. B. Southern Cray Avenue Orpington Kent BR5 3RT	P. Hughes	(01689) 881111	AB
A. B. Eastern Cartwright Road Stevenage Herts. SG1 4QA	M. Lythgoe	(01438) 359611	AB
A. B. London Argall Avenue Leyton London E10 7AB	J. Butler	(020) 8556 1031	AB
British Bakeries Hovis Court P O Box 527 69 Alma Road Windsor, Berks. SL4 3HD	T. Kelly	(08707) 288 888	Premier Foods*
British Bakeries Sebon Bakery 15 Ellis Road Mitcham Surrey CR4 4HX	P. Green	(08707) 288 888	Premier Foods

British Bakeries Toynbee Road Eastleigh, Hants. SO5 9YU	P Green	(08707) 288 888	Premier Foods
British Bakeries Belmont Road Erith Kent DA8 1JZ	N. J. Dalmon	(08707) 288 888	Premier Foods
British Bakeries Chaucer Road Forest Gate London E7 9NA	A. McGookin	(08707) 288 888	Premier Foods
British Bakeries Oldfield Lane North Greenford Middx. UB6 0AU	J. Randhawa	(08707) 288 888	Premier Foods
Fine Lady Bakeries Limited Southam Road Banbury Oxon OX17 2RE	J. S. Street	(01295) 227600	IND
Warburtons Limited Delta Park Millmarsh Lane Enfield Middx. EN3 7XG	A. Doran	(020) 8344 4400	IND

Western Area

A. B. Wales & West Maes-y-Coed Road Birch Grove Cardiff CF14 4UZ	M. Auden	(02920) 623391	AB
A. B. Midlands Birmingham Road West Bromwich B71 4JH	T. Bright	(0121) 553 2988	AB
British Bakeries Granby Avenue Garretts Green Birmingham B33 0TL	C. Martin	(08707) 288 888	Premier Foods
British Bakeries Avonmouth Way Avonmouth Bristol BS11 8DQ	G. Swanston	(08707) 288 888	Premier Foods
Warburtons Limited 11 Moorcroft Drive Moorcroft Park Wednesbury West Midlands WS10 7DE	J. Atkins	(0121) 505 5200	IND
Warburtons Limited Wern Industrial Estate Rogerstone Newport South Wales NP10 9FQ	D. Williams	(01633) 895797	IND

Northern Ireland Area

Allied Bakeries Ireland 2-12 Orby Link Road Belfast BT5 5HW	A. Hempton	(028) 9070 6160	AB
W. D. Irwin & Sons Limited The Food Park Carne Portadown County Armagh BT63 5WE	B. H. Irwin	(028) 3833 2421	IND
RHM Bakeries Ireland Apollo Road Belfast BT12 6LP	A. B. Stephens	(08707) 288 888	Premier Foods

Scottish Area

A. B. Scotland
180 Glentana Road
Glasgow G22 7UP

J. Jackson

(0141) 347 4160

AB

British Bakeries
783 Duke Street
Glasgow G31 1LL

C. Martin

(08707) 288 888

Premier Foods

Warburtons Limited
Sholto Crescent
Righead Industrial Estate
Bellshill
Lanarkshire ML4 3LX

I. Connell

(01698) 741066

IND

Associate Members

AAK Bakery Services
(previously Croda Food Services)
Falcon Street
Oldham
Lancs. OL8 1JU

K. Johnston (0161) 652 6311

ABB Limited Robotics
Auriga House
Precedent Drive
Rooksley
Milton Keynes MK13 8PQ

I. Schofield (01908) 350300

ADM Milling Ltd.
Kingsgate
1 King Edward Road
Brentwood
Essex CM14 4HG

I. Pinner (01277) 262525

Baker Perkins Ltd.
(previously APV Baker)
Manor Drive
Paston Parkway
Peterborough PE4 7AP

D. Bassett (01733) 283000

British Bakels Ltd.
Granville Way
Bicester
Oxon OX26 4JT

P. Morrow (01869) 247098

CCFRA
Chipping Campden
Glos. GL55 6LD

C. Dennis (01386) 842000

Cereform Limited
Barn Way
Lodge Farm Industrial Estate
Northampton NN5 7UW

A. Pollard (01604) 755522

Edme Limited Edme House High Street Mistley, Manningtree Essex CO11 1HG	D. Amos	(01206) 393725
Fuerst Day Lawson – Seeds & Natural Products Division Devon House 58-60 St. Katherine's Way London E1W 1JP	T. Martin	(020 7) 488 0777
GB Ingredients Dock Road Felixstowe Suffolk IP11 3QW	M. Chell	(01394) 606400
Lesaffre Group Alloa Business Centre Whins Road Alloa Clackmannanshire Scotland FK10 3SA	J.S. Todd	(01259) 727700
LINPAC Materials Handling Newfield Close Green Lane Walsall WS2 7PB <i>(relocating August 2008)</i>	D. Oliynik	(0845) 8502333
Puratos Limited Buckingham Industrial Park Buckingham MK18 1XT	D. Oakley	(01280) 822860
Zeelandia Limited Unit 4, Radford Way Billericay Essex CM12 0DX	K. Cunningham	(01277) 651966

Past Chairmen

1942/46	S. Brookes	1970/71	G. Springall
1946/48	J. R. MacLeod	1971/72	T. W. H. Curtis
1948/49	R. N. Cannon OBE	1972/73	G. E. Vere
1949/50	S. G. Taylor	1973/74	G. Springall
1950/51	J. N. Frears CBE	1974/75	T. W. H. Curtis
1951/52	G. Halford/C. R. Morgan	1975/76	M. Rogers
1952/53	C. R. Morgan	1976/79	T. W. H. Curtis OBE
1953/54	C. O. Harrison	1979/80	G. F. Kilburn AFC
1954/55	D. Watt	1980/82	R. F. Lister
1955/56	J. Bosomworth	1982/83	R. F. Lister/S. Jones
1956/57	A. G. Birkett	1983/84	S. Jones
1957/58	F. A. Bates MBE	1984/87	K. J. Wroe
1958/59	T. W. H. Curtis	1987/89	R. G. Murray
1959/60	A. T. Carder	1989/91	M. Handley
1960/62	H. Colbourne	1991/94	D. P. Roberts
1962/63	J. H. Stevens	1994/96	P. N. Wilkinson
1963/64	C. S. A. Tootal	1996/98	D. N. C. Garman
1964/65	C. G. Sharrock	1998/00	P. W. Farnsworth
1965/66	D. G. Marsh	2000/02	P. Baker
1966/67	A. C. Parsonson	2002/04	W. R. Warburton
1967/68	W. E. Gunstone	2004/07	H. M. Warnick
1968/70	A. J. Willson	2007/08	B. Robinson



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