



fdf
AWARDS

food and drink federation

2020

Headline Partner:



#FDFAwards

“THANK YOU TO ALL OF YOU
AND YOUR TEAMS FOR THE
HERCULEAN EFFORTS YOU
HAVE MADE TO KEEP THE
COUNTRY FED.”



fdf
AWARDS

food and drink federation

2020



fdf
AWARDS
food and drink federation
2020



Ian Wright, CBE
Chief Executive, FDF

WELCOME TO THE FOOD & DRINK FEDERATION AWARDS 2020

It has been the most challenging year of my working career. I imagine everyone attending this event is in the same boat - we have lost members of our family or friends or colleagues or all of them. Almost every business has faced very tough trading conditions and extremely painful choices.

We should all be immensely proud of the way in which food and drink - at all points in the supply chain, from farm to fork - has responded to the challenges thrown at us. In manufacturing facilities, in stores and distribution centres and on farms, our people have been the hidden heroes of a dreadful 2020. But so, too, have been all our colleagues in pubs and bars, in hospitality and contract catering and in food to go despite the even greater obstacles they continue to face. As we square up to the next few months - frightening and exciting in equal measure - we need to capture the collaborative spirit of the last months and apply it to our ambitions for the future.

So: thank you to all of you and your teams for the Herculean efforts you have made to keep the country fed.

Each year we are inundated with high calibre entries, but the judging process has been particularly challenging in 2020. I wish the best of luck to all those who are nominated tonight and offer many congratulations to all the winners. I am also delighted to thank all of our judges for giving up their time and expertise. Many thanks too to our headline partner, Santander, for their generous support. You can find out more about their work in this brochure and during the awards ceremony.

As all my immediate colleagues know, I look forward to the chance to connect in person when that becomes possible. Then, and in the meantime, please don't hesitate to get in touch if you think FDF can help. That's exactly what we are here to do.

Enjoy the Awards.

fdf
AWARDS

food and drink federation

2020



Andrew Williams
Head of Food & Drink
Santander UK



Santander is delighted to be a long-standing partner of the FDF and the annual awards are a highlight of this partnership. These awards showcase the amazing innovation, competitiveness and talent in the industry and I would like to thank all those who took the time to enter last year, despite the challenges of the current environment.

We're at a delicate moment in the UK's economic cycle and the UK's food and drink industry is a vital element of business and output in the UK, both domestically and internationally. It is the UK's largest manufacturing sector, contributing £31.1bn to the economy annually and employing 450,000 people and is a key part of the nation's £121 billion 'farm to fork' food chain. The challenges we face in the next few years are unparalleled and the market environment in which we operate remains uncertain.

At Santander we're fully committed to supporting food and drink manufacturers and have a dedicated sector team and specialist relationship teams working closely with professional organisations such as the FDF and DIT. We want to assist the industry to seize opportunities, maximise growth and boost productivity. We believe the food and drink industry can be an engine for economic growth in the UK, while continuing to provide safe, innovative and nutritious food and drink to the nation.

I wish all entrants every success in these awards and hope 2021 proves to be a prosperous year for the sector.

A handwritten signature in black ink that reads "A. Williams". The signature is fluid and includes a long horizontal stroke at the end.



Proud sponsors of the FDF Awards 2020



Santander Corporate & Commercial is a brand name of Santander UK plc (which also uses the brand name Santander Corporate & Investment Banking) and Santander Asset Finance plc. Registered Offices: 2 Triton Square, Regent's Place, London, NW1 3AN, United Kingdom. Registered Numbers 2294747 and 1533123 respectively. Registered in England and Wales. Santander UK plc is authorised by the Prudential Regulation Authority and regulated by the Financial Conduct Authority and the Prudential Regulation Authority. Our Financial Services Register number is 106054. You can check this on the Financial Services Register by visiting the FCA's website www.fca.org.uk/register. Santander and the flame logo are registered trademarks.

MC0606NOV20H

Jay Rayner

Jay Rayner is an award-winning writer, journalist and broadcaster. He was born in London and has been published extensively across the British and international media as both feature writer and columnist on everything from crime and politics, to arts and fashion. He now writes for the Observer, as a feature writer and restaurant critic.

After studying politics at Leeds University, where he edited the student newspaper, he entered national newspaper journalism. In 1992, he was named Young Journalist of the Year in the British Press Awards, and has since been nominated for many prestigious awards including as Food & Drink writer for three years in a row. In 2006 he won again, as Critic of the Year. He has been nominated for three Glenfiddich Food & Drink Awards and in 2001 was named Restaurant Critic of the Year. In 2013, he received the Derek Cooper Award for Investigative and Campaigning Journalism from the Guild of Food Writers. His broadcasting work as a presenter for the BBC has brought him two Sony Radio Award Nominations; and a Sony gold, as anchor of Papertalk. He has also been nominated in the Commission for Racial Equality's Race in the Media Awards, for his reporting of race crime in Britain, and for the Mental Health Media awards, for his work on mental health issues. As well as working for newspapers Jay has written for numerous magazines, including Granta, Esquire, GQ and Cosmopolitan and has contributed to both Gourmet and Saveur in the US. His feature writing is regularly syndicated across the world, and has been translated into more than a dozen languages.

He is known for his multiple appearances as a judge on BBC television's Masterchef and in 2012 became the host of the award-winning food panel show The Kitchen Cabinet for BBC Radio 4, which regularly receives audiences of over two million. In 2018 he launched the top rated interview podcast Out To Lunch. He also leads the Jay Rayner Quartet as a jazz pianist, which has performed at Ronnie Scott's, the Dean Street Jazz Club, the Crazy Coqs and many of Britain's biggest arts festivals.

Jay is the author of four novels and seven works of non-fiction and lives in London with his wife and their two children.



SILENT AUCTION

FDF is proud to support GroceryAid by hosting an online silent auction!

Please take the time to have a browse through Redtooth's incredible prizes in this evening's online auction. You can bid by scanning the QR code on the right using your smartphone or by clicking on the link via your computer. Bid generously and you could win some amazing prizes, indulging in a fine dining experience; a trip to Las Vegas; or sports and film memorabilia...plus many more exciting items on offer!

All items come with a Certificate of Authenticity, allowing you to bid with confidence. Free UK delivery is available on all items.

Thank you for your help in supporting such a fantastic cause. Good luck to you all!

Winning bidders will be contacted when the auction closes to arrange free delivery and payment. You can win more than one item and in some cases multiple items are available, in which case the highest bidders win.



Redtooth Memorabilia has raised hundreds of thousands of pounds for various charities through the running of their auctions. We would like to thank FDF for giving us the opportunity to help raise money to GroceryAid tonight.

The auction is now open and will close on Friday 5th February, 8.00pm.

How to place a bid:



Scan the QR code above or enter the link below, then register and get bidding!

<https://www.bidonit.net/auctions/auc122fdf/>





GroceryAid: Your Industry Charity

GroceryAid has been providing emotional, practical and financial support for food and drink colleagues since 1857. GroceryAid works in partnership with hundreds of supporters across the trade and assists over 17,000 colleagues, 73% of whom are working age. GroceryAid distributes over £4¼m annually to help colleagues from food and drink manufacturers, supermarkets, convenience stores, wholesalers, distribution and all support functions. This includes:

24/7 Helpline

Available to colleagues currently working in the industry and their immediate family members, our Helpline is a free and confidential service providing advice, support and counselling. All emotional support calls are answered by accredited counsellors providing 'in the moment' support if required. The Helpline also provides:

- Structured telephone or face to face counselling
- An online Cognitive Behavioural Therapy (CBT) programme
- Relationship counselling
- Financial and debt management advice
- Back to work support

Financial Support

If colleagues are struggling financially - our non-repayable grants will help those experiencing an unexpected emergency, a change in circumstances or a sudden gap in income.

Colleagues can apply for a crisis grant if:

- Currently working in the grocery industry and can evidence a minimum of one year's service or more
- No longer working in the grocery industry, but previously worked in it for five years or more*
- Household net income and savings meet GroceryAid's financial criteria

*The time worked doesn't have to be continuous and can be with multiple companies.

GroceryAid

WHEN YOU NEED HELP, WE ARE HERE

GroceryAid has been providing emotional, practical and financial support for grocery colleagues since 1857



Find out more about **GroceryAid** at www.groceryaid.org.uk or call **01252 875925**.



PROFESSIONAL AFFILIATE MEMBERSHIP

TAKE A BIG BITE OF THE MARKET

If your business is committed to supporting and providing valuable services to the food and drink industry, there's no better time to **join as a Professional Affiliate.**

Membership will give you unique opportunities to;

- > Reach key **decision makers**
- > **Collaborate** on joint initiatives
- > **Build your profile** and expand your reach
- > **Share relevant content** with FDF members
- > **Receive valuable industry insight and guidance** so you're better placed to support your food and drink clients

We work closely with our network of **Professional Affiliate members** to ensure that they have the **business development opportunities** that work for them.

If your business is **looking to develop its food and drink strategy** and you want to learn more contact Reema.Patel@fdf.org.uk

 www.fdf.org.uk

 [@foodanddrinkfed](https://twitter.com/foodanddrinkfed)





LIFETIME ACHIEVEMENT AWARD

The Food and Drink Federation would like to take the opportunity to recognise Roger Angold for his service to the food and drink industry.

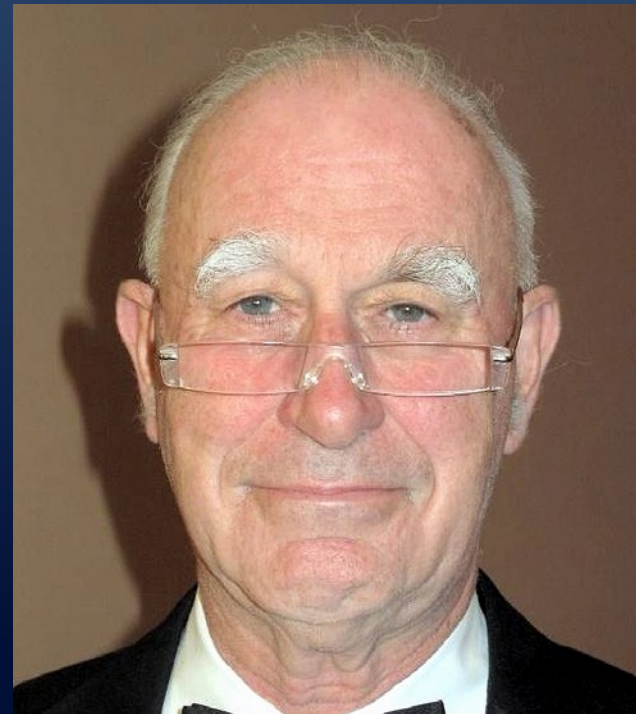
Dr Roger Angold

Roger Angold has enjoyed a distinguished career in the food industry. He joined Rank Hovis McDougall in the 1960s, where he pioneered ground breaking microscopy techniques e.g. Cryo-Scanning-Electron-Microscopy to study food structure, taking these into the commercial environment for the first time. He became renowned for his expertise in starch and (bread) baking, writing numerous papers and book chapters. Subsequently, Roger was pivotal in the development of “Quorn” where his microscopy insights aided the desired texture.

In the 2000’s Roger set up his own consultancy, his ‘lab in a van’ before joining the Microscopy team at Reading Scientific Services Ltd (RSSL), part of Mondelēz International, in 2012. Now in his 70’s, Roger started work each day at 6 am, and was tenacious with solving the scientific challenges. When asked, ‘How could you get into work this early every day?’ Roger’s answer was simple: ‘Very easily, when it is something you absolutely love doing!’

Keen to impart his passion for food science, Roger has been an exceptional mentor in RSSL, and to the wider industry through workshops and visiting lectureships.

Now finally retired to Ireland after 50 years of dedicated service, he still has his laboratory, complete with light microscopes and recently re-started work with RSSL.



FDF HIDDEN HERO AWARD

“FDF’s Annual Awards celebrate the diversity, dedication and sheer energy of those who work across UK food and drink. 2020 has been uniquely difficult for everyone in the industry. To reflect the achievements of those who have inspired us by the way they have confronted those challenges, **I am delighted to introduce our Hidden Heroes Award.**

This Award recognises the exceptional individuals who have demonstrated admirable dedication throughout the pandemic and beyond. Every single person has been nominated by those closest to them at work - their colleagues, teams and companies. We are extremely proud of their achievements. The FDF congratulates each of them as we mark their remarkable efforts.”



Ian Wright, CBE
Chief Executive, FDF

Thank you to all our Hidden Hero nominees...

- ★ Ashley Boswell, Premier Foods
- ★ Beckton Team, Britvic
- ★ Catrina Melville, KP Snacks
- ★ Catriona Eaton, Weetabix
- ★ Commercial Team, Britvic
- ★ Company Shop Group Team
- ★ Culinary Team - led by Aaron Dixon, Moy Park
- ★ Dan Typra, Premier Foods
- ★ Emma Cesary and Dipak Desai, Birds Eye UK
- ★ Engineering Team, Weetabix
- ★ Environmental Health Team, Aberdeenshire Council
- ★ Erika Burany, Unilever UK & Ireland
- ★ G.Bruce & Co Evesham Office - Andrew Ashby; Anne Lee; Dee Purchase; Giovanni Capaldi; Lucy Cooke; Mandy Hope; Mollie Shepherd; Rosemary Toplis; Steph Skellern, Brusco Food Group
- ★ Hashim Norat, Unilever UK & Ireland
- ★ Hovat Team

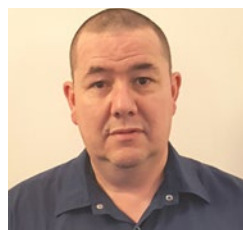
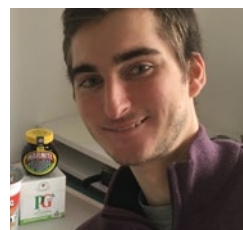
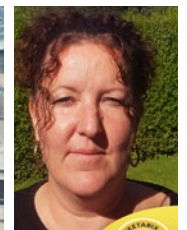
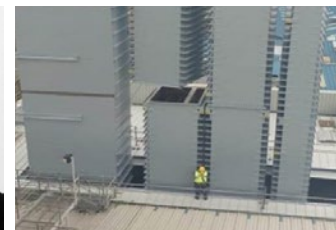
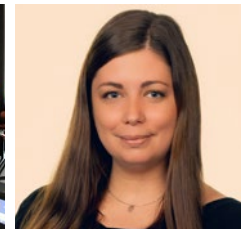
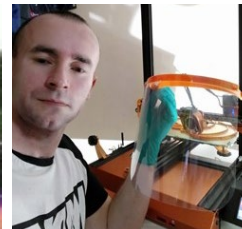
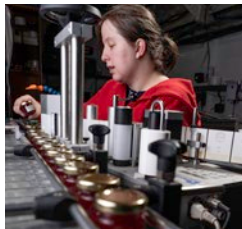


FDF HIDDEN HERO AWARD contd



FDF AWARDS 2020

- ★ Ian Wakefield, Tate & Lyle Sugars
- ★ James West and Chrissy Tiltman, Auntie Val's Ability Centre
- ★ Jamie Parsons, FareShare UK
- ★ Jenni Mitchell, Bidfood
- ★ Jenny Waterfield, apetito / Wiltshire Farm Foods
- ★ Joanne Atkins, Weetabix
- ★ Joey Wopat, BV Dairy
- ★ Lord Robert Newborough, Rhug Estate Organic Farm
- ★ Louise Lyle, Bidfood
- ★ Mariusz Miszewski, apetito / Wiltshire Farm Foods
- ★ Mark Collins, ABP
- ★ Martin Power, KP Snacks
- ★ Matty Desforges, Samworth Brothers
- ★ Nick Hart, Tate & Lyle PLC
- ★ Paul Kenward, British Sugar
- ★ Phil Arnold, Mondelēz International
- ★ Ricardo Carvajal, Mondelēz International
- ★ Rob James, Princes Group
- ★ Sam Parry and Team, Tomnah'a Market Garden
- ★ Sarah Pickering, Darlington and Daughters
- ★ Seton Steele, apetito / Wiltshire Farm Foods
- ★ Slough Warehouse Team, Bidfood
- ★ Solene Alderson, Premier Foods
- ★ Sue Evans, Premier Foods
- ★ Supply Chain Colleagues, Britvic
- ★ Terry Luffman, BV Dairy
- ★ Theo Andrae, Unilever UK & Ireland
- ★ Tina Freshwater, Bidfood
- ★ Warren O'Flynn, McCain Foods Ltd





★ Apprentice of the Year

There are more apprentices than ever in the food and drink supply chain. These are the potential industry leaders of the future. Our Apprentice of the Year will have shown exceptional progress in both their skills development and studies or have made an exceptional contribution to the business through a one-off project.

Those nominated must be undertaking their apprenticeship at the time of nomination. The nomination can be made by a line manager, HR representative or college tutor.

- › **Britvic PLC** - Michal Chalupka
- › **Coca-Cola European Partners** - Jordan Brosnan
- › **Premier Foods** - David Blunt
- › **Samworth Brothers Ltd** - Matty Desforges
- › **Tereos UK & Ireland** - Ryan Newton
- › **Weetabix Food Company Limited** - Katie Lines

★ Brand Launch of the Year

Have you launched an exciting new brand, whether a single product or a range? Or is your business strengthening an existing brand or rebranding an existing range?

This category will look at food and drink manufacturers launching a new brand, launching a new initiative to strengthen an existing brand or launching a rebrand. In all three cases, the brand may relate to a single product or a range of products.

Judges will look at the brand positioning, communication, differentiation, protectability and the initiatives taken to build consumer engagement, whether

rational, emotional or both. Entries will need to show why a specific brand approach has been adopted, the steps taken to protect and communicate it, with metrics demonstrating consumer engagement.

- › **Birds Eye** - Birds Eye Green Cuisine
- › **KP Snacks** - McCoy's Muchos
- › **Little Dish** - Little Dish Fresh Finger Food
- › **PepsiCo** - Naked Lean
- › **Premier Foods** - Mr Kipling
- › **Princes**

★ Campaign of the Year

Companies are becoming ever-more innovative in communicating with their audiences. This category is for in-house or agency teams to enter campaigns centring on sales, driving behaviour change, launches, research or increasing awareness. The campaign can utilise a variety of media including digital, PR or marketing.

The judges will be looking for campaigns that are strongly evaluated against their original aims. Success will be considered against the original objectives and should include a variety of measurements, not just AVE or 'likes'.

The judges will be looking for a campaign that is creative, achieves its objectives, is clearly evaluated and robustly demonstrates its value for money.

- › **Birds Eye** - Birds Eye Steamfresh Eat In Full Colour
- › **Britvic Soft Drinks** - Sticky situation? Time to Tango
- › **Company Shop Group** - Surplus Super Heroes by Company Shop Group
- › **KP** - KP 'Check Your Nuts' Movember Campaign

- › **Meatless Farm** - The Meatless Consumption Target
- › **Mondelēz International** - 'Donate your words'
- › **The Watercress Company** - #watercress Grab it, Try it, Share it

★ Community Partner

Are you making a difference in your community?

Many food and drink supply chain companies work closely with their communities and this can either be a physical community, such as those living close to the factory; a specific sector of society or even an online community.

We are looking for companies that have carried out outstanding work with their chosen community and made a positive difference.

- › **Birds Eye** - Birds Eye Veg Power Education Initiative – reigniting the love of vegetables amongst UK youngsters (and their parents)
- › **Coca-Cola** - Coca-Cola and StreetGames – Where Everyone Plays
- › **Community Shop** - Partnering with the community for a stronger future
- › **AHDB & BNF** - Food - a fact of life
- › **AHDB** - Grow Your Own Potatoes (GYOP)
- › **Premier Foods** - McDougalls Young Baking Team of the Year competition
- › **The Bread and Butter Thing**

★ Diet & Health

Has your company made a significant contribution to improve the health of its customers? This award is aimed at projects that have focused on:

CATEGORIES

- Product reformulation; changing recipes to help people achieve dietary goals*, for example by reducing salt, fat and sugar content or increasing fibre or vegetable composition.
- Portion sizes; offering a range of smaller or more adaptable products to encourage appropriate consumption.
- Creating new products; helping people achieve dietary goals* by NPD which focuses on improved nutrition for the targeted eating occasion.

The category is open to all sizes of companies and achievement will be judged on the following criteria:

- The aim of the project. What did the project set out to do; what dietary need was it trying to tackle?
 - The development process. Whether it is an original concept or extension of existing work, the judges need to see the steps from concept to final project delivery.
 - What was the biggest challenge, how was it overcome and what learnings were taken from it?
 - The reach of the project. Each submission should clearly show the audience reached and how the change benefits the consumer.
- **Aunt Bessie's (Nomad Foods)** - Aunt Bessie's Desserts Sugar Reduction
 - **Kellogg's** - Kellogg's Happy Guts Campaign
 - **Kerry DaVinci Gourmet™** - Taste & Nutrition Renovation
 - **Morning Foods** - Fibreful Oatbran porridge

- **Nestlé UK and Ireland** - Sugar and Calorie Reduction across Nestlé Confectionery (2015- 2019)
- **PepsiCo** - Naked Lean
- **pladis** - McVitie's Sugar Reduction

* This award is aimed at recognising where companies are helping their customers achieve dietary goals by changing products or introducing new products. Judges will be considering the UK dietary guidance for both nutrients (e.g. salt, sugars, saturated fat, energy, fibre) or foods (fruit & vegetables, oily fish).

Please note foods that are designed to help consumers with specific medical conditions, e.g. gluten free, or that help a lifestyle choice, e.g. vegan will not be considered unless the products are also designed to have an improved nutrition profile.

★ Education Initiative

Many companies work positively with schools and colleges to encourage interest in food and drink manufacturing and help to facilitate employment opportunities for young people. Nominations could be for a one-off event, an ongoing contribution to lessons, schemes to experience the world of work or develop employability skills.

Entries can be made for local or national initiatives.

- **Belazu Ingredient Company** - Fresh Enterprise – Belazu and School Food Matters
- **Birds Eye** - Birds Eye Veg Power Education Initiative – reigniting the love of vegetables amongst UK youngsters (and their parents)
- **Britvic PLC** - Britvic's Young Persons Programme
- **AHDB & BNF** - Food - a fact of life
- **AHDB** - Grow Your Own Potatoes (GYOP)
- **Premier Foods** - McDougalls Young Baking Team of the Year competition

★ Emerging Business

Sponsored by **Bruni Erben**



Have you started your business and experienced a significant growth in the past few years? Are you proud to be a thriving food or drink company in your area?

Growth can be through increased sales, capacity and resource expansion, developing new and innovative product lines or even impressive first-year achievements after starting from scratch. In short, if you think your business is fabulous, enter and tell us why.

- **Aldomak** – home of luxury goodies
- **Feya café**
- **In the Welsh Wind Distillery**
- **Made for Drink**
- **NEMI Teas**
- **Nurture Brands**
- **PLAYin CHOC**

★ Environmental Leadership

Everyone is looking to produce more with less and with less impact on the environment. Our Environmental Leadership category is for companies that can meet either of the criteria below:

- Embedding sustainability throughout a product from development right through to customer use and disposal.
- Ground-breaking initiatives to reduce your company's impact on the planet.



- › **Birds Eye** - Follow the Fish – a successful story of sustainable sourcing by Birds Eye
- › **Ferrero** - Ferrero: global leaders in sustainable palm oil
- › **Matthew Algie** - Matthew Algie Sustainability 5 Year Plan (2017-2021)
- › **Midas Mead** - Midas Mead's Regeneration of Damaged Ancient Woodland
- › **Milk & More** - Milk & More's environmental initiative
- › **pladis UK and Ireland** - #Road2Zero
- › **The Coca-Cola Foundation, The Rivers Trust, Thames21 and Enfield Council** - Broomfield Park Wetland

- › **Belvoir Fruit Farms**
- › **British Corner Shop**
- › **Britvic PLC**
- › **Macsween of Edinburgh**
- › **Ramsden International**
- › **Wyke Farms Ltd**

- › **Premier Foods** - Ian Pugh
- › **Premier Foods** - Mark Carnell
- › **The Greater Good Fresh Brewing Co** - Jed Taylor

★ Food & Drink Engineer of the Year

Sponsored by **Finch Consulting**



Engineering skills are essential for our industry to grow and we want to recognise the people that will make this happen. Entrants can be nominated by a colleague, line manager or self-nominate.

Nominees must:

- Be currently employed within the UK food and drink manufacturing sector
- Have contributed to product development over a sustained period or be a promising new entrant to the industry who has led at least one significant project
- Be a positive role model/ambassador within the company and externally
- Go 'above and beyond' as an exceptional employee in both their work and behaviours

- › **British Sugar** - Jeff Nan
- › **Coca-Cola European Partners** - Jose Carles
- › **Mondelēz International** - Emma McLeod
- › **PepsiCo** - Karl Davidson

★ Food & Drink Scientist of the Year

Sponsored by **Institute of Food Science & Technology**



Scientific developments help to give our industry its competitive edge and we are fortunate to have many talented scientists working within our sector. This award will recognise someone who has made an exceptional contribution to the food and drink sector.

Nominees must:

- Be currently employed within the UK food and drink manufacturing sector
- Have contributed to product development over a sustained period or be a promising new entrant to the industry who has led at least one significant project
- Be a positive role model/ambassador within the company and externally
- Go 'above and beyond' as an exceptional employee in both their work and behaviours

- › **Agrico UK Ltd** - Dr Steven Muir
- › **Campden BRI** - Dan Hall
- › **Campden BRI** - Dr Danny Bayliss
- › **Meatless Farm** - Dr Peter Hynes
- › **Premier Foods** - Conan Fryer

★ Exporter of the Year

Sponsored by **Santander UK**



British food and drink has never been more popular and exports continue to be a key area for growth. This category is for companies that are entering new markets, creating targeted products or growing sales in established markets. It is open to manufacturers but also to intermediary companies. The judges will look at achievement and ambition relative to the size of the company, not just the largest sales figures! Please note that this category aims to celebrate the success of UK based companies exporting UK produced food and drink and therefore:

- For manufactures, 75% of your product must be produced in the UK
- Consolidators/intermediaries – you may only include British produced brands within your submission

CATEGORIES

★ HR Initiative

Employee recruitment and retention is important to a successful company, so show us how your company is a great place to work. Initiatives under this category must specifically benefit your employees and could include employee support, innovative training, workplace wellbeing or an 'above and beyond' approach to flexibility.

- › **2 Sisters Food Group** - Musculoskeletal Disorders (MSDs) Reduction Program
- › **apetito** - Emerging Leaders Programme
- › **Britvic PLC** - myLife launch – supporting the wellbeing of our employees
- › **Company Shop Group** - Celebrating our second Queen's Award with our colleagues
- › **KP Snacks** - KP4ME: Making rewards more rewarding
- › **Moy Park** - Moy Park Culinary Academy
- › **PepsiCo** - 'Grow our Own' Training and Education Programme

★ Innovation

Sponsored by **Pentadel Project Management**



Many companies within our industry do exceptional work, creating products or developing new ways of thinking and working. Entrants must show either of these:

- Significant development achieved over the past three years in either product research and/or Development in the

food supply chain eg. developing new ingredients to cut waste or improve yield

- A significant and innovative change to the way you do business eg processes, factory design or logistics
- › **Coppola Foods** - Fabalou Organic Hazelnut & Cocoa Chickpeas spread
- › **Hunter & Gather Foods**
- › **Meatless Farm** - Plant-based pea protein range
- › **Pep & Lekker** - New recipes, & sustainable packaging for Pep & Lekker
- › **Purely Plantain** - 3 Cheers for Health-Conscious Plantain
- › **The Greater Good Fresh Brewing Co** - The Pinter

★ Registered Dietitian / Nutritionist of the Year

Nutritionists and dietitians support our industry in improving the health of the nation, and are crucial to innovative new product development. We are fortunate to have many talented nutritionists and dietitians working in our sector. This award will recognise someone who has made an exceptional contribution to the food and drink sector.

Nominees must:

- Be currently employed within the UK food and drink manufacturing sector
- A Registered Dietitian or Registered with the Association for Nutrition (as a Registered or Associate Nutritionist)
- Have contributed to the company's efforts to support diet and health initiatives over a sustained period or be

a promising new entrant to the industry who has led at least one diet and health related project

- Be a positive role model/ambassador within the company and externally for the nutrition / dietetics profession
- › **Huel** - James Collier
- › **Nomad Foods** - Lauren Woodley
- › **Starbucks Coffee Company** - Rebecca Fitzgerald
- › **Tata Consumer Products GB Ltd** - Edward Allen

★ Rising Star

Sponsored by **PepsiCo UK & Ireland**



We're looking for the bright sparks of the food and drink industry with this award category. Open to entrants within their first five years in the industry at any academic and training level, the Rising Star category is for the people with the potential to go far. Nominations can be made by line managers or HR managers.

- › **Birds Eye** - James McComas
- › **Birds Eye** - Sara Lopez
- › **British Sugar** - Anna Maitland
- › **Coca-Cola European Partners** - Amelia Cockran
- › **Reading Scientific Services Limited** - Megan Eade
- › **Premier Foods** - Oliver Bradbury



Sustainable Packaging Initiative

Plastics and packaging has been in the media and political spotlight over the past year.

Whilst there is a broad consensus about the need for urgent action to reduce the impact of plastics on the environment, it needs to be remembered that plastic packaging in common with all forms of packaging has a number of practical applications for the food and drink sector notably in protecting products and ensuring they are delivered safely and in good condition from the point of production to the point of consumption. Therefore in a circular economy, packaging ensures the food or drink it contains remains in optimal condition, thereby helping to ensure it is consumed, and does not become waste.

Identifying more sustainable solutions either through improving existing formats or looking at alternative materials is a complex, expensive and time-consuming business especially if the overall sustainability of the product is not to be compromised and unintended consequences are to be avoided. However many companies are making great strides to reduce their environmental impact by improving the design of existing materials or switching to alternative materials already on the market.

This new category looks at how food and drink producers have moved towards more sustainable packaging solutions particularly in respect of plastics. Entrants may be food and drink producers

implementing their own internal packaging strategies or researchers and innovators developing innovative solutions to benefit the industry.

Entrants for this category can submit entries based on:

- Researching and developing new packaging solutions which deliver improved environmental outcomes and contribute to overall product sustainability
- A strategy of demonstrably addressing the sustainability of packaging for your products/brands

Entrants, please note: To enter this category your ranges do not need to be entirely plastic free. Innovation takes time and will be more complex depending on the product. The judges will be looking at the ambition and scale of the challenge to package your products more sustainably and for innovations which contribute to a net improvement in the use of resources across the value chain.

- **ABP UK** - Sustainable Meat Packaging Project
- **Border Biscuits** - Border Biscuits removes 90% of plastic from its packaging
- **Coca-Cola Great Britain and Coca-Cola European Partners** - Coca-Cola: Working towards a World Without Waste
- **Little Freddie organic baby & toddler food** - Little Freddie's Zero Waste to Landfill Pouch Recycling Scheme In Partnership with Enval Ltd
- **Montezuma's Chocolate** - Montezuma's Sustainable Packaging – leading the way with recyclable, compostable or biodegradable packaging
- **Princes Limited** - Recycled PET in soft drinks and edible oils – Princes Limited

With thanks to our Judges:

Alice Will, LUX

Andrew Wilbey,

Freelance Consultant

Andrew Williams, Santander

Anna Taylor, Tate & Lyle PLC

Baroness Anne McIntosh,

House of Lords

Bev Moxon, Education and Skills

Funding Agency

Bill Jermey, Food & Drink

Training & Education Council

Bob McLellan, Runnymede

Corporation Ltd

Celia Caulcott,

University College London

Chris Griffin, Museum of Brands

Clodagh Sherrard,

Levercliff Associates

David Haigh, Brand Finance

Derek Croucher, Morning Foods

Diane Flint, Freelance HR

Consultant

Diane Wilford, Institute for

Apprenticeships & Technical

Education

Dick Searle, Packaging Federation

Elsa Fairbanks, Food & Drink

Exporters Association

Emma Bradley, Fera science

Francis Ingham, PRCA

Gavin Darby, Consultant

Glenys Jones,

Association for Nutrition

Hanne Christensen-Baker,

Food and Drink Federation

Jayne Brookman,

Knowledge Transfer Network

Jenny Arthur,

Leatherhead Food Research

Jo Lewis, British Dietetic

Association

Joanne Burns,

Food and Drink Federation

John Humphreys, PepsiCo UK

Jon Poole, Institute of Food

Science and Technology (IFST)

Julie Gartside, SLR

Louise Cairns, National Skills

Academy for Food and Drink

Martin Howarth,

Sheffield Hallam University

Martin Kersch,

Food Service Packaging

Matt Rayment, The

Manufacturing Technology Centre

(MTC)

Michael Adams,

Campden BRI Group

Michael Bell, Northern Ireland

Food and Drink Association

Michael Harfleet, Cerealto Siro

Moirra Stalker,

Food and Drink Federation

Morten Toft Bech,

The Meatless Farm Co.

Nick Cliffe, Innovate UK

Penny Hunking, Freelance

Dietitian and Sports Nutritionist

Peter Whitfield, Appetite for

Engineering

Richard Clothier, Wyke Farms

Sara Stanner, British Nutrition

Foundation

Silvana Centy, The Carbon Trust

Simon Waring, Greenseed Group

Soeren Vonsild, Tulip Ltd

Steve Barnes, GroceryAid

Stuart Comer, Sainsbury's

Tess Howe, AHDB

Thea Alexander, Young Foodies

Val Braybrooks, University of

Lincoln



**Finch
Consulting**

Engineering Confidence.

Are you worried about growing, processing and packing food and drink safely?

Get in touch

 @FinchConfidence
 @FinchConsulting

Ashby de la Zouch

+44 (0) 1530 412777

London

+44 (0) 2070 627 093

Birmingham

+44 (0) 1217 289 814

Edinburgh

+44 (0) 1313 572 223

finch-consulting.com

In the food and drink sector, reputation and brand are key.

Equipped with years of experience working with the very small to the very large, across Europe, the UK and elsewhere, Finch can help you keep processes, machinery, and the environment safe.

With pragmatic experience from the shop floor to the court room, and true expertise in machinery safety, process safety and environmental management, we can help you assess the risks, *and offer solutions*. We will also adapt to your management systems so that we have a *true* partnership.

Whether you talk to us about growing, processing, packaging, transport, robots or cobots, Finch has the right expertise in consulting, training, forensic and legal support.

As your partner, by your side, you won't have to worry that your machinery, processes and the environment are safe, you'll be confident that they are.

Want to know more? Email dom.barraclough@finch-consulting.com

OUR SPONSORS



We are fully committed to supporting Food and Drink manufacturers and appreciate you are looking for something different from your bank. The complex nature of your business requires support from a bank that understands your sector, will deliver on its promises and believes in building long-term relationships.

Our team of Sector and International specialists arrange various events specifically catered for the UK's Food & Drink sector, ranging from industry networking days to overseas trade missions. With business customers worldwide, we have both the expertise and the reach that can help Food & Drink manufacturing businesses with their international expansion.

We will work with you to find a finance package that meets your needs. We have a range of products available to help you manage your day-to-day cash flow, purchase essential equipment, invest for growth and mitigate financial risks when trading in both domestic and international markets.

Products and services are subject to eligibility, status, terms and conditions and availability.

<https://www.santandercb.co.uk/sectors/food-drink-manufacturing>



Project Management

Pentadel is a company of architects, engineers and project managers, with significant experience delivering projects in food & beverage, logistics and general manufacturing sectors. With a current portfolio of projects ranging from £0.5m to £50m, our team has a strong record of servicing both blue chip and fast growth brands throughout the UK and globally. Whether your next project is in the UK, Europe, America or Asia, we support you through the design and delivery process and ensure that you succeed in constructing or expanding the facility your business really needs and that it is delivered on time and budget.

www.pentadel.com



PepsiCo products are enjoyed by consumers more than one billion times a day in more than 200 countries and territories around the world. PepsiCo generated more than \$67 billion in net revenue in 2019, driven by a complementary food and beverage portfolio that in the UK includes Walkers, Pepsi-Cola, Quaker and Tropicana, as well as Naked, Sunbites, Copella and Doritos.

Guiding PepsiCo is our vision to Be the Global Leader in Convenient Foods and Beverages by Winning with Purpose. "Winning with Purpose" reflects our ambition to win sustainably in the marketplace and embed purpose into all aspects of the business. The team behind these products is more than 4,500 strong and spread across 11 UK sites.



IFST is the UK's leading professional body for those involved in all aspects of food science and technology. We are an internationally respected independent membership body, supporting food professionals through knowledge sharing and professional recognition. Our membership comprises individuals from a wide range of backgrounds, from students to experts, working across a wide range of disciplines within the sector.



Bruni Erben is a leading supplier of glass, closures & machinery for the spirits, beverage, food, pharmaceutical and home fragrance markets. Founded in 1951, the company has since developed and diversified. Today, we offer an extensive catalogue of stock items and have a design

team who deliver world-class expertise to yield extraordinary results on bespoke products, and industry leading technical support.

Bruni Erben - in partnership with Bruni Glass and Berlin Packaging, have around 100+ offices and 60+ warehouse locations across 4 continents. We offer many services designed to streamline your supply chain, boost your profits and enhance your brand recognition.



The Finch goal is to help you understand and mitigate environmental, health and safety and engineering risks.

Our goal is to elevate your confidence.

Whether you need to find out what went wrong, urgently achieve good practice, or want to transform to world class, talk with Finch.

We deal with compliance, reputation, productivity, enforcement and litigation risks. You may be assessing old plant, investing in a new process, buying a business, or need to mitigate an enforcement or litigation threat. In all these cases Finch experts will increase your confidence.

Thank you
to all our sponsors!

COMING UP **IN 2021...**

February
23

Retail Negotiation
- **Online training course**

March
03

Cyber Security in the
Food and Drink Industry
- **Online event**

Free
for FDF
Members

March
09

Cost Price Increase
- **Online training course**

March
24-25

Automation & Digitalisation in
the Food and Drink Industry
- **Online event**

Free
for FDF
Members

April
13

Selling Skills
- **Online training course**

September
09

Future Leaders Networking Reception
- **HMS Belfast, London**

October
19

FDF Convention 2021
- **The National Gallery, London**

November
10

FDF Industry Dinner
- **Guildhall, London**

For full details please visit

<https://www.fdf.org.uk/events/home.aspx>



FOOD AND DRINK FEDERATION HOW WE CAN HELP YOUR BUSINESS

Whatever your size of business, making the best use of your time and resources is key – **FDf membership can help you.**

With a range of strategic, operational and practical benefits, membership will equip you with the expertise and opportunities to develop, grow and sustain your business.

Stay ahead – latest industry advice and alerts on what's important to you

Expand your network – connect with industry leaders through networking opportunities and events

Access expert knowledge – FDF in-house technical and regulatory experts covering food safety and nutrition to sustainability and packaging

Reduce your risk – dedicated events, training and webinars plus help with challenging media issues

Be part of something – help formulate industry reaction to new legislation and policies

Gain an advantage – join FDF today!

Interested in joining the voice of UK food and drink?

Contact us to learn more, email: joinus@fdf.org.uk or visit: www.fdf.org.uk

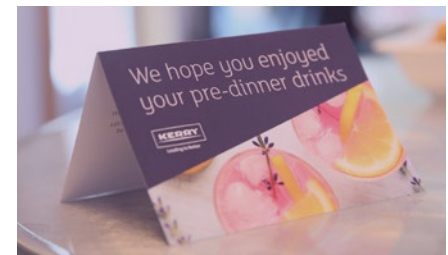
fdf

 www.fdf.org.uk

 [@foodanddrinkfed](https://twitter.com/foodanddrinkfed)



Sponsor an FDF event!



The Food and Drink Federation events are run by industry, for industry. For sponsors, it is a valuable opportunity to place your brand in front of established leaders as well as the UK's most ambitious and successful SMEs.

What can FDF Sponsorship do for you?

- Associate your company with leading industry events
- Showcase your company to global food and drink leaders and ambitious entrepreneurs

- Network and build your contacts

We offer a varied range of sponsorship opportunities tailored to each event, from exhibition stands to headline sponsorships.

Contact the FDF Events team to learn more at events@fdf.org.uk

UPCOMING EVENT



FDF Convention 2021

19th October 2021, The National Gallery, London

The FDF Convention is the place to be to hear about the big issues affecting our industry.

Join colleagues, peers and leading figures from the food and drink industry, as we offer a unique perspective into the key challenges and opportunities facing our sector.

Save the date! More details to follow at www.fdf.org.uk/events



fdf

Food and Drink Federation

OFFICIAL PODCAST

‘Passionate about Food & Drink’

Tune in to FDF’s official podcast channel for weekly updates on the key issues facing the UK food and drink industry including post-Brexit news, Covid-19 recovery, Net Zero, Plastics & Packaging, Sustainable Healthy Diets and more!

Featuring FDF Chief Executive Ian Wright, FDF key policy staff, special guests and industry experts.

Available for listening on the FDF website, Spotify, Apple, Amazon Music and all other major podcast platforms.

For sponsorship opportunities please get in contact with craig.hannington@fdf.org.uk



[Listen to the latest episode now >>](#)

UPCOMING EVENT

THE FOOD AND DRINK INDUSTRY DINNER

Wednesday 10th November
Guildhall, London

2021

The Food and Drink Federation is moving the annual networking event to the iconic Guildhall in the City of London.

Join us for pre-dinner drinks in the East and West Crypts before moving upstairs to the stunning Great Hall for a sumptuous dinner and entertainment.

The spectacular setting for the annual Lord Mayor's Banquet since 1502, the Great Hall is a vast space with soaring, high-arched ceiling and stunning Gothic architecture.

This popular and glamorous event will give you the chance to catch up with colleagues and clients. Attended by around 500 guests, it attracts

the best known global brands and the UK's most ambitious, successful SMEs.

Guildhall is just minutes from Bank, Mansion House and St Paul's underground stations and a short walk from Cannon Street, Moorgate and Liverpool Street underground and rail stations.

For further details on this exciting new FDF event please go to www.fdf.org.uk/events

bruni
erben
a berlin packaging company



Bruni Erben is a leading supplier of glass, closures and machinery for the spirits, beverage, wine, food and home fragrance markets.

Founded in 1951, the company has developed & diversified and today offers an extensive catalogue of stock items, a design team which delivers extraordinary results on bespoke products, and industry leading technical support.

www.BruniErben.co.uk • +44 (0)1473 823011

GET IN TOUCH!



fdf
AWARDS

food and drink federation

2020

Tag us with **#FDFAwards**



@food-and-drink-federation



@foodanddrinkfed



#Foodanddrinkfed

#FDFCorpAffairs
(for corporate affairs)

#FDScotland



FDFchannel

Visit our website www.fdf.org.uk/events or email our team at events@fdf.org.uk

You can **subscribe to our events newsletter** to be the first to know about our events.
We also have a range of sponsorship opportunities, please contact us for more details.

Food and Drink Federation
6th Floor, 10 Bloomsbury Way,
London, WC1A 2SL

Tel: 0207 420 7126



fdf
AWARDS

food and drink federation

2021

Entry 
now open!
Deadline 28 Feb
2021

HAVE YOU ENJOYED THE FOOD & DRINK FEDERATION AWARDS?

Why not sponsor one of our award categories for 2021?

Sponsorship enquiries events@fdf.org.uk

Look out for details at www.fdf.org.uk

Thank You

FOOD & DRINK FEDERATION
WOULD LIKE TO THANK:

All entrants and shortlisted companies and individuals for supporting the FDF Awards.

We would like to thank our Headline Partner, **Santander** and all our sponsors and judges.

fdf
AWARDS

food and drink federation

2020

Headline Partner:



Our Sponsors:



6th Floor
10 Bloomsbury Way
London
WC1A 2SL

Tel: 020 7420 7126
Email: events@fdf.org.uk
Web: www.fdf.org.uk/events
Twitter: #fdfawards

fdf food & drink
federation
passionate about food & drink