

Biscuit Cake Chocolate &
Confectionery Association



annual review

2003/2004



contents

president's foreword	1
year at a glance	2
committees	4
communications	6
cocoa research and working practices	7
technical and regulatory	8
commercial	11
other issues	14
the market during 2003	15
members	16
associates and overseas members	19
staff and former presidents	20

We must beware the temptation to think that we live in exceptional times – but the past twelve months genuinely have seen an unprecedented number and variety of challenges to our industry. It is therefore encouraging to report that the industry and its trade association are in good shape.

The hottest summer on record had an impact on sales of chocolate products, but a strong recovery in the run-up to Christmas meant that overall tonnages for the year marginally increased. There was a marked rise in the number of complaints resulting from heat bloom, however a BCCCA working party is seeking ways of persuading retailers to store chocolate in more appropriate conditions to avoid such damage.

Sales figures for sugar confectionery were mixed. Fudges, chewing gum and medicated confectionery all posted increases, but chews, boiled sweets and toffees had a disappointing year. Semi-sweet, plain and savoury biscuit types all showed increased tonnages, but overall the sector was down on last year. However, it was in the export market that we saw the most disappointing results with tonnages down 12%. We no longer have the positive balance of trade which was for many years one of our important contributions to the UK economy.

We are fighting a long-running battle to secure fairer prices for sugar so that UK companies can compete on more equal terms with overseas manufacturers. Our falling exports provide clear evidence that such reform is both essential and urgent. The European Commission has now turned

its attention to reform of the CAP sugar regime and we have been very busy in pursuing this opportunity for obtaining more competitively priced sugar.

Increasing rates of obesity are of major concern to government, to health professionals and to our industry. We are determined to be part of the solution rather than – as some simplistically see us – one of the causes of the problem. Our industry is not to blame for the obesity crisis, but we can contribute to addressing the problem. With that in mind our annual conference – ably hosted by Elizabeth Shaw and Halo Foods – focused on diet and lifestyle. A follow-up event considered practical action the industry might take, and working groups are now getting down to the detailed work. First steps were agreed at our AGM in 2003 when we recommended all our members to provide nutrition information on food labels, wherever space permits, and in other ways where label space is insufficient. We have also made recommendations which should lead to progressive reductions in salt levels in cakes and biscuits.

The culmination of 30 years lobbying has seen implementation of new chocolate standards which provide for chocolate including up to 5% of specialist tropical oils to be sold across the EC. The new standards also recognise the UK's traditionally milkier formula. Close co-operation with the Food Standards Agency has resulted in sensible implementation of the EU directive.

European Commission proposals for regulations on claims and on addition of



nutrients risk creating a divide between 'good' and 'bad' foods. As we know, diet as a whole is what should be considered, not whether it includes any particular foods. We have been lobbying hard to reduce these risks with the UK authorities and, via CAOBISCO, at Brussels.

Whilst all this has been happening we have managed important changes in our own organisation. BCCCA has changed its corporate identity, substituting 'Association' for the word 'Alliance' which had featured in our title since 1901. We have also moved offices and are now based with the Food & Drink Federation. We are grateful to our new hosts for making us welcome and we look forward to working closely with them.

A handwritten signature in dark ink, reading "Gordon Storey". The signature is written in a cursive, flowing style.

Gordon Storey
President

year at a glance

2003

May

Recommendations to members on nutrition labelling and on salt reduction in baked products

Wide publicity for case for reform of CAP sugar regime

Chewing gum and sultanas removed from EU hit list on possible sanctions against US foreign sales corporations*

Successful meeting with Food Minister on sugar reform

June

Analysis for the 2003 residues screening programme

Codex adopts final version of Standard for Cocoa and Chocolate products*

House of Commons Chocolate and Confectionery All Party Group hears from Sigrid Gibson

Response to media enquiries about Trade Justice day

Input to DEFRA sustainable commodities initiative

Response to media enquiries about enthusiasm for biscuits shown by success of www.nicecupofteaandasitdown.com

Saudi ban on UK milk products including chocolate lifted*

CAP Mid-term Review Package adopted – decoupling principle and cut in dairy support prices*

Meeting with OFT re lack of competition in sugar market

July

Briefing of 80 Westminster MPs on sugar and on cocoa working conditions

European Parliament exempts non-allergenic derivatives from allergen labelling requirements*

FSA Guidance that products made with bakery jam can use the word 'jam' in product name*

Representations to DEFRA against proposal to change to a tender system for non-Annex I milk products export refunds

Commission drops proposal to introduce a security guarantee for facilitated IPR certificate*

DEFRA agrees to introduction of CAP decoupling as early and widely as possible*

Lobbying for DON level for unprocessed cereals only

2003 Technology Conference Proceedings issued

Response to FSA guidelines on traceability

Media interviews about trans fats

Updates DTI on work to develop sustainable cocoa and need for reform of the sugar regime

Position papers sent to MPs and UK MEPs on implications of CAP Reform Package on WTO Agriculture Negotiations

Response to Medical Research Council Consultation 'A leaner fitter future'

Bilateral agreements with accession countries on 'double benefit' arrangements*

August

FSA Guidance to Cocoa & Chocolate Regulations incorporates BCCCA suggestions

LACoRS recommends TSOs to adopt pragmatic approach to enforcement of new chocolate regulations*

Lobbying FSA over Germany's notification to WTO on setting limits for DON

BCCCA sector free from proposed EU hit list on US Steel Dispute sanctions*

Letter to DEFRA Secretary of State pressing for early implementation of reformed Sugar Regime

Series of local radio interviews about possible health benefits of plain chocolate and response to concerns about milk chocolate

September

Commission agrees to cost effective labelling of products, such as liquorice, containing glycyrrhizinic acid*

Further successful contacts with MPs on CAP and Sugar Reform

Response to Department of Health *Food and Health Problem Analysis*, correcting inaccuracies and questioning negative assumptions about snacking

Response to DEFRA consultation on CAP reform options

October

Meeting with FSA about research on promotion of foods to children

Presentation to retailers and food industry about trans fats

Letter in *Metro* about responsible disposal of chewing gum

Concern expressed to Commission over Turkish hazelnut suppliers reneging on contracts

Interviews with national media on cocoa supply and working practices

Members write to MEPs re Sugar Reform Options

November

Successful dinner with MPs

House of Commons All Party Chocolate and Confectionery group receive an update on issues affecting SMEs

December

Meeting with OFT on lack of competition in sugar market

2004

January

Lobbying FSA and EC on proposals for limit of PAH in fats and oils

Response to FSA consultation on acrylamide

Written comments to House of Lords inquiry on WTO post-Cancun

Response to DEFRA consultation on dairy reform

Submission to DEFRA on sugar reform options

Presentation to sugar growers at conference on sugar reform options

Lobbying DEFRA to support CAOBISCO proposal for alternative to export refund certificate system

Letters from members to DTI and DEFRA Secretaries of State on loss of jobs because of sugar regime

Participation in Medical Research Council's workshop 'A leaner fitter future'

BCCCA adopts new name and identity

Successful move to offices in FDF's building

February

Response to FSA consultation on 'may contain' labelling

Presentation to All Party Parliamentary Chocolate and Confectionery Group on sugar reform

Radio interview about responsible chewing gum disposal

Commission postpones regulatory limits on Ochratoxin A in cocoa and liquorice*

March

Lobbying EU Sugar Management Committee and Commission on sugar reform

Written evidence to the House of Commons EFRA Committee inquiry into reform of sugar regime

Participation in FDF delegation to WTO on agricultural negotiations

BBC2 Money Programme on chocolate industry

Letters from members to constituency MPs on sugar reform

Purpose and priorities

To promote members' sectoral interests by:

- *Providing timely and relevant information*
- *Helping the industry to form policy*
- *Representing the industry's needs to Government*

President writes to DEFRA Secretary of State on sugar reform

New BCCCA website www.bccca.org.uk goes live

April

Submission to EFRA Committee inquiry into food information

First BCCCA reception in the House of Commons

Technology Conference well attended with excellent reviews from delegates

Lobbying Commission officials on CAOBISCO proposal for alternative to export refund certificate system

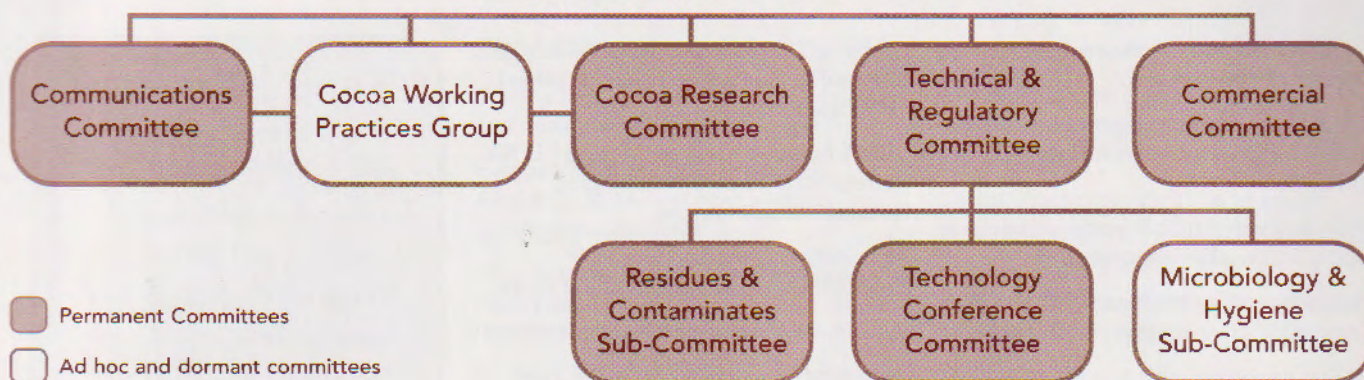
European Parliament postpones regulations on claims and on addition of nutrients*

Lobbying MEPs on proposed EP and Council Regulation on MRLs of pesticides

* The BCCCA and, in some cases, other organisations lobbied for these outcomes

committees

Association Council



Council

Gordon Storey	President
Sally Abbott	<i>Kraft Foods</i>
Simon Baldry	<i>Cadbury Trebor Bassett</i>
David Bevan	<i>Derwent Lynton Co Ltd</i>
Keith Braithwaite	<i>Barry Callebaut (UK) Ltd</i>
Will Carter	<i>United Biscuits</i>
Mohamed Elsarky	<i>The Jacob's Bakery Ltd</i>
Jeff Halliwell	<i>Fox's Biscuits</i>
Patrick Irving	<i>Manor Bakeries</i>
Michael Jenkins	<i>Masterfoods</i>
Paul Kitchener	<i>Burton's Foods Ltd</i>
Phil McHale	<i>Magna Specialist Confectioners Ltd</i>
	Treasurer
Philip McIvor	<i>Farmhouse Biscuits Ltd</i>
Malachy McReynolds	<i>Elizabeth Shaw</i>
	Vice-president
Jon Pollard	<i>Thorntons plc</i>
Paul Seftel	<i>Bendicks (Mayfair) Ltd</i>
Alistair Whalley	<i>The Wrigley Co Ltd</i>
Chris White	<i>Nestlé Rowntree</i>

Cocoa Research Committee

Tony Lass	Chairman
Martin Gilmour	<i>Masterfoods</i>
Marianne Lindblom	<i>Kraft Foods</i>
David Preece	<i>Cadbury Schweppes plc</i>

Cocoa Working Practices Group

Tony Lass	Chairman
Sue D'Arcy	<i>Masterfoods</i>
Arsheya Devitre	<i>Nestlé UK Ltd</i>
Martin Gilmour	<i>Masterfoods</i>
Neil Makin	<i>Cadbury Schweppes plc</i>
Hilary Parsons	<i>Nestlé UK Ltd</i>
Joanna Scott	<i>Kraft Foods</i>
Nadia Sood	<i>Nestlé UK Ltd</i>
Gordon Storey	

Commercial Committee

Chris Tyas	<i>Nestlé UK Ltd</i>
	Chairman
Richard Freeman	<i>Manor Bakeries</i>
Paul Fryer	<i>Fox's Biscuits</i>
Trevor Mansfield	<i>Thorntons plc</i>
Angus McIntosh	<i>Masterfoods</i>
John Mills	<i>Memory Lane Cakes</i>
Michael Palomino	<i>United Biscuits</i>
Elaine Sullivan	<i>Cadbury Trebor Bassett</i>
Peter Vale-Humphreys	<i>Barry Callebaut (UK) Ltd</i>
David Wilson	<i>Burton's Foods Ltd</i>

Communications Committee

Paul Hebblethwaite	<i>Cadbury Schweppes plc</i> Chairman
David Atwell	<i>Halo Foods Ltd</i>
Tony Bilborough	<i>Cadbury Trebor Bassett</i>
Alexandra Chilvers	<i>United Biscuits</i>
Peter Clifford	<i>Manor Bakeries Ltd</i>
Gareth Edwards	<i>Manor Bakeries Ltd</i>
Kay Gordon	<i>United Biscuits</i>
Karren Harker	<i>Cadbury Schweppes Group and UK</i>
Wendy Hart	<i>Cadbury Trebor Bassett</i>
Jo Hartop	<i>The Wrigley Co Ltd</i>
Helen Humphreys	<i>United Biscuits</i>
Denise Kennedy	<i>Nestlé UK Ltd</i>
Jacques Obringer	<i>The Jacob's Bakery Ltd</i>
Mark Reid	<i>Masterfoods</i>
Joanna Scott	<i>Kraft Foods</i>
Gordon Storey	

Microbiology and Hygiene Sub-Committee

Clive Woolley	<i>RHM Technology</i> Chairman
Hugh Evans	<i>Cadbury Trebor Bassett</i>
Kay Gordon	<i>United Biscuits</i>
Aynsley Halligan	<i>Nestlé (UK) Ltd</i>
Chris Moore	<i>Nestlé (UK) Ltd</i>
Martin Ring	<i>Burton's Foods Ltd</i>
Cathy Stannard	<i>Masterfoods</i>
Jenny Walton	<i>The Jacob's Bakery Ltd</i>
Emily Woods	<i>Magna Specialist Confectioners Ltd</i>
Mike Pusey	

Residues and Contaminants Sub-Committee

Paul Krykant	<i>Masterfoods</i> Chairman
Richard Duncan	<i>Cadbury Trebor Bassett</i>
Simon Freeman	<i>Nestlé (UK) Ltd</i>
Hilde van Gerwen	<i>Barry Callebaut</i>
Warren Jackson	<i>RHM Technology</i>
Ian Steedman	<i>United Biscuits</i>
Jenny Walton	<i>The Jacob's Bakery Ltd</i>

Technical and Regulatory Committee

Alan Redfearn	<i>Nestlé UK Ltd</i> Chairman
John Badley	<i>Elizabeth Shaw</i>
David Bullock	<i>Thorntons plc</i>
Brian Connor	<i>United Biscuits</i>
Denise Crane	<i>Manor Bakeries</i>
Wendy Hart	<i>Cadbury Trebor Bassett</i>
Paul James	<i>Memory Lane Cakes</i>
Frances Long	<i>Kraft Foods</i>
Andy Machon	<i>Toms Confectionery Ltd</i>
Malcolm Mellor	<i>Fox's Biscuits</i>
Judi Oven	<i>Burton's Foods Ltd</i>
Isabelle Schaller	<i>Cadbury Trebor Bassett</i>
Jenny Walton	<i>The Jacob's Bakery Ltd</i>
Tricia Whitmore	<i>The Ryvita Company Ltd</i>
Chris Woodage	<i>Masterfoods</i>
Ken Gardner	
Alan Turner	

Technology Conference Committee

Steve Beckett	<i>Nestlé (UK) Ltd</i> Chairman
Kaye Burling	<i>APV Baker</i>
John Madden	<i>Leatherhead Food International</i>
Ian Mann	<i>Manor Bakeries Ltd</i>
Malcolm Mellor	<i>Fox's Biscuits</i>
Mike Polgreen	<i>Cadbury Trebor Bassett</i>
Terry Sharp	<i>CCFRA</i>
Geoff Talbot	<i>Loders Croklaan</i>
Geoff Townsend	<i>United Biscuits</i>
Adrian Dodson	

communications

Interest in our sector has continued to increase with the ongoing debate about the role of our products in the diet and their alleged contribution to the increase in obesity in the population. Over the last year, the BCCCA has had significantly more contact with the media and politicians while working internally on improving our processes and means of communication.

Although there is no correlation between consumption of our products and obesity – rates of obesity among children tripled between 1990 and 2001 when average consumption of our products per person increased less than one per cent – members have expressed a clear commitment to playing a role to improve public understanding of the place of our products in a balanced diet and healthy lifestyle.

We have coordinated a series of internal workshops to consider possible aligned industry action and to develop a clear statement on the role of our products in the diet. We are working with

the Food and Drink Federation to develop the Common Sense Snacking section of the Foodfitness programme.

To support our response, and ensure that it is based on sound science, Dr Janet Lambert, our consultant nutritionist, is currently compiling the evidence from the many studies on dental health and diet and nutrition that the BCCCA has supported over the years.

The increased interest in food and health issues has led to a requirement for more timely information about others views of our products and us. The BCCCA now provides a daily summary of press cuttings and weekly summary of Parliamentary activity on request.

However, while the internal debate continues, there has been an ongoing stream of inquiries – over one hundred from the media alone. These included a series of television, radio and press interviews about reductions in trans fats in our products following a Daily Mail front page about the subject. On a lighter note, were interviews with the BBC1 lunchtime news about biscuits, and an afternoon of radio interviews about the possible health benefits of plain chocolate. The need for responsible disposal of chewing gum is also generating significant media comment.

Politicians also have an increasing interest in our products, and consequently the BCCCA has sought more direct communication with Parliamentarians than just the regular All Party Chocolate and Confectionery group meetings. A dinner in November and a

reception in April were opportunities to discuss issues. Additional efforts to share our perspective cannot come soon enough, as research commissioned by the BCCCA in February to understand attitudes of MPs and NGOs to our products showed much work to be done to improve understanding and the trust placed in the information flowing from the Association.

Following last year's recommendation to reduce salt levels in biscuits and cakes, this was communicated to Melanie Johnson, both at the Labour Party Conference and through input to the Food and Drink Federation response outlining action along the food chain.

The BCCCA has contributed to a number of discussions around diet and health groups including the Medical Research Council's dossier and workshop Leaner Fitter Future and a written submission to the House of Commons Health Select Committee's inquiry into obesity. We have sought to engage the Food Standards Agency in meaningful debate on promotion of foods to children and recently contributed to the Department of Health consultation Choosing Health?

In 2003, basic work has been done to improve our communications through developing a new name and simpler identity. In March we launched a new BCCCA website to communicate our positions. The coming months will require more tough decisions on the role we seek to play in the debate on diet and health, before building on this through broader engagement with politicians, NGOs and healthcare professionals.



cocoa research and working practices

The BCCCA continues to provide administrative support for cocoa research work and the UK representatives of the global industry group working to eliminate child labour and forced labour from cocoa farms.

Cocoa is a sensitive crop, susceptible to a broad range of pests and diseases – some of which have a very serious impact on the livelihoods of the smallholders growing cocoa. In order to ensure to protect cocoa for the future, chocolate companies fund projects at research institutes around the globe. This year marked the completion of a remarkable project on Cocoa Germplasm Utilisation and Conservation, initiated by BCCCA but supported with substantial funds from the Common Fund for Commodities and other partners (including BCCCA).

To mark its successful conclusion, a workshop, ending in a celebratory dinner at the Royal Botanic Gardens, was held at the University of Reading on 29-31 March 2004. It was attended by over 70 scientists from 19 countries. The achievements were considerable for such a complex project, including restarting cocoa breeding in four countries; re-establishing cocoa research in two countries and developing excellent networks working to common goals using similar techniques. Overall there had been 85ha of field trials established with 2,000 clones and 80 hybrids in them and 6,050 plants were tested for diseases. A unique comparative field trial with same material was established in nine countries using the same methods to collect data. As a result, a collection of potentially most useful planting material was created and the identity of many clones was verified.



On the basis of the success of this first project, the Common Fund for Commodities has agreed funding for further support to another linked Project 'Cocoa Productivity and Quality Improvement – a Participatory Approach'. An opening workshop for this project was held on the 1-3 April, also at the University of Reading.

The enthusiasm and energy for the new project was clear to anyone meeting the participants. All the previous organisations continued to support the project as well as a number of new partners: CATIE, Guittard, Masterfoods and the World Cocoa Foundation. Janny Vos gave a useful insight on farmer participatory breeding of new varieties, which is a novel approach for cocoa research. Some participatory principles can apply to cocoa already as much useful material has already been collected from farmers, especially those in Brazil and Papua New Guinea, following a number of surveys on the country's cocoa farms.

On cocoa farms, considerable industry support is being given to schemes that directly improve farmers' incomes in a

sustainable way. In March, over four thousand farmers graduated from the first cocoa farmer field schools in Cameroon, Côte d'Ivoire, Ghana and Nigeria through the industry supported Sustainable Tree Crops Programme. These 'schools without walls' are conducted on cocoa farms, and cover agricultural issues to help improve the farmers' yields as well as sensitising farmers to labour issues. We were delighted to hear that the participants are immediately seeing improved livelihoods. Other industry schemes include supporting a vocational school to train young cocoa farmers in Côte d'Ivoire, and improving the marketing skills of a group of farmers in Cameroon, which has seen them receive improved prices for their cocoa.

Work continues to establish a robust and credible means of ensuring that cocoa is grown without the worst forms of child labour or forced labour. Our partnerships with the Governments of West Africa, unions and NGOs have been essential in taking this forward and ensuring the system that is developed is appropriate, accurate and cost effective.

technical and regulatory

The final months of the current European Parliament have seen frenetic activity as the Commission attempts to rush through legislation before the election of a new and inevitably unpredictable parliament drawn from 25 member states. BCCCA has been active in keeping members up to date with developments, identifying industry needs and making clearly argued representations.

Chocolate standards

A key objective for 2003 was sensible introduction of new chocolate standards. BCCCA worked closely with FSA to ensure clear implementation of the 2000 Chocolate Directive, and secured agreement from LACoRS that enforcement would not be over-zealous in the early months so as to allow manufacturers to use up packaging material, particularly that used for seasonal products. It had been difficult to produce packaging with labels that conformed to the new requirements since the final details of these were not known until shortly before the new regulations took effect.



The Codex cocoa and chocolate standards were ratified in June 2003 and will facilitate trade with countries outside the EU. Harmonisation of global standards is not as complete as industry would wish, but was the best that could be achieved. CAOBISCO was particularly active on the issue, with Alan Redfearn, chairman of BCCCA's Technical & Regulatory Committee, chairing CAOBISCO's Chocolate Standards Expert Group. That Group's work is complete for the time being, and Alan has now stepped up to chair CAOBISCO's Scientific & Regulatory Committee.

FSA has not yet pursued their intention of revising rules on adjectival use of the word 'chocolate' in products such as cakes, where the flavour is derived wholly or mainly from non-fat cocoa solids and where there is no danger of consumers being misled into supposing they were actually purchasing chocolate itself. Revision is likely to form part of the implementation of consolidated labelling regulations and BCCCA will work with FSA to ensure sensible and proportionate requirements.

Labelling

BCCCA members take a responsible approach to providing information about their products, but it is impracticable to fit onto small packs the plethora of information that some regulators and consumer groups wish to have. Pressure groups argue that food labelling should be 'clear, comprehensive and comprehensible' but those are incompatible criteria. Space on labels is limited, especially on labels for small

products like standard size bars of chocolate, or roll packs of sweets. It would be impossible to provide comprehensive labelling in such a small space. Even where space is less of a problem, the average consumer would be unlikely to want or to read, let alone wish to understand, large amounts of information.

Changes at EU level will shortly see the end of the derogation that permitted manufacturers not to list the components of compound ingredients that make up less than 25% of a product. Moreover the source of ingredients will have to be declared if that source is known to be a serious allergen for some consumers. As a result of lobbying the Commission has agreed to waive that requirement where it can be demonstrated that the derived ingredient carries none of the allergenic proteins found in the source material. Lists of such non-allergenic derived ingredients are being compiled and dossiers will be produced for evaluation by the European Food Safety Authority.

Accidental inclusion of an allergen, such as fragments or dust from peanuts, can be life-threatening for some consumers. For that reason the industry adds 'may contain...' statements to labels where risk analysis indicates that it is impossible to be certain that no such cross-contact can occur. FSA is unhappy with this particular form of words and with its prevalence and has suggested alternatives. However these are wordier and introduce fresh uncertainties. BCCCA has made counter-proposals and will represent the industry at a forthcoming stake-holder meeting.



warning of the presence of glycyrrhizinic acid was amended to make such warnings unnecessary except for the very strongest liquorice; and an amendment to the revised Directive on bakery jams protected the industry's traditional practice of enhancing the appearance and functionality of such jams.

Additives

The Commission has produced draft proposals for new regulations on additives and on enzymes. BCCCA has responded via CAOBISCO and will continue to do so as the legislative process continues. It will be important to ensure that additives on which the industry relies are not delisted and to avoid unnecessary labelling requirements on enzymes that are used as processing aids.

Residues and Contaminants

Acrylamide

Since April 2002, when acrylamide, a probable carcinogen, was first found in a range of cooked foodstuffs, the industry has been working to minimise levels wherever possible. The BCCCA continues to support the work of the Universities of Reading, Leeds and Nottingham in their research programme on *The Formation of Acrylamide in Potato and Cereal Products*. Now into its second year, the industry has a better understanding of how and when acrylamide is formed and therefore what actions can be taken to reduce levels. We will continue to work with the EC to provide information on acrylamide in baked products and contribute to ongoing international research.

Further pressure on label space is likely to arise from the Commission's intention to introduce mandatory nutrition labelling. BCCCA supports provision of such information – indeed last year it recommended all members to provide details of energy and the three main nutrients, on pack where possible, or by other means if there is not room on the label. Some 80% of the industry's products now carry such information. BCCCA will lobby for a sensible minimum requirement and for derogations for small packs, as well as a pragmatic approach to multilingual labels. By definition small packs do not make a large contribution to dietary intakes, so information at the point of sale is less vital. A one-off purchase is irrelevant to intake, and regular purchasers can access nutrition information via customer care lines and web-sites. Being less prescriptive about the format of such labelling would also help manufacturers to make it available.

There have been suggestions that products should carry 'traffic lights', with green being for products that could be consumed freely and red for those which should be consumed in moderation. Such proposals ignore the fact that different consumers with different life-

styles have different dietary needs. They also ignore portion size. BCCCA will argue vigorously against any simplistic and potentially misleading labelling.

Where a product has low or reduced levels of energy, or of certain nutrients, it seems sensible that labels should be able to draw consumers' attention to these benefits. BCCCA therefore opposes absolutely a proposed Commission regulation, which is supported by FSA, to restrict such claims to foods which are deemed to have an acceptable 'nutritional profile'. We equally oppose suggested restrictions on fortification of products with vitamins and minerals; and are particularly concerned that the current Commission proposal on addition of nutrients raises the possibility that foods mandatorily fortified in one member state may be prohibited in others. We have lobbied MEPs on the issue and will continue to press for sensible and proportionate claims and fortification regulations as the legislative process goes forward when the new European Parliament is convened in the autumn.

Two important successes were achieved as a result of BCCCA lobbying on specialist industry products: a Commission proposal that liquorice products be accompanied by labelling

technical and regulatory

Polycyclic Aromatic Hydrocarbons (PAH)
PAH data from the 2003 screening programme was shared with the FSA in response to the Commission proposals to set a maximum limit for PAH in fats and oils. This level would have applied to cocoa butter. The BCCCA supported CAOBISCO and met with the Commission to explain the problems that such a limit would prove to the cocoa using industries across Europe. The safety of our products is paramount and the industry will continue to work with the growers and pressers to find ways to minimise contamination by these PAH's. We were pleased that the EC agreed to a derogation for cocoa butter until April 2007 and the industry will now carry out research to establish the causes of PAH in cocoa butter and methods for its reduction.

Mycotoxins

The BCCCA has responded to the EC proposals for setting maximum levels of *Fusarium* mycotoxins on cereal and cereal products. Working with the cereal growers, millers and users in the UK, the industry has argued for a level on raw materials only. Our response to the FSA was welcomed and was taken forward by FSA. Other Member States have differing opinions to the UK and we will continue to argue our case to the Commission.

The CAOBISCO/ECA project on Ochratoxin A (OTA) in cocoa continues to investigate how mycotoxin contamination occurs and has highlighted the potential role of pod damage. The Commission consultation on OTA was approved and no limit was set for OTA in cocoa raw materials and cocoa products.

A re-evaluation will take place after the European Food Safety Authority risk assessment in July 2005. A CAOBISCO working group has been established to look at OTA in liquorice.

Pesticide Residues

The BCCCA continues to screen raw materials and final products for pesticide residues. The scope of the 2004 screening programme has been widened further to help ensure that it covers those pesticides which are likely to be used on our raw materials. The BCCCA will work with the National Dried Fruit Trade Association to share data on dried fruit in 2004.

The BCCCA is working with CAOBISCO to establish an expert Working Group looking at pesticides used in cocoa producing countries and to determine the necessary action in response to the proposed changes in EC pesticide legislation. This working group will ensure that maximum residue levels or import tolerances are established for pesticides likely to be used on our ingredients. The working Group will be chaired by a BCCCA member.

The BCCCA will meet with the Pesticides Safety Directorate to discuss the proposed changes to the pesticide legislation.

51st BCCCA Technology Conference: Consumer Needs – Meeting the Challenge

The BCCCA's 51st Technology Conference took place for the first time outside of London at the Hilton Birmingham Metropole on the 22nd and 23rd April 2004. Highlights of the

conference included excellent papers from Claire Nuttall on evolving consumer dynamics, the role of physical activity and energy intake in the development of obesity by Professor Ian Macdonald and cake technology by Julie Fullalove. One hundred delegates from the manufacturing and allied industries attended the conference. Proceedings of the conference will be available later in the year.

Key issues

- *Press for sensible and proportionate consolidation of the Food Labelling Regulations, including adjectival use of 'chocolate'.*
- *Press for regulations on nutrition labelling to be practical, especially for small packs.*
- *Continue to argue for sensible EU regulations on claims and on fortification*
- *Ensure that additives essential to the industry are not lost in the Commission review and avoid unnecessary labelling of enzymes.*

2003/4 has been a busy year in the commercial area as two main areas of reform for input prices came to a conclusion. In June 2003 the EU Agriculture Council finally after many years of negotiations adopted a CAP reform package and in October 2003 Agriculture Commissioner Fischler produced a discussion document on the main area not covered by the reform package: sugar. Both have involved the Commercial Committee in briefing member companies and lobbying opinion formers. Additionally, the very hot dry summer increased cereal prices and a series of ill thought out changes to the export refund scheme were proposed. These issues are discussed below.

Following the CAP mid-term review, the EU Agriculture Council adopted a CAP reform package on 26 June 2003, including a single farm payment (from decoupled payments); strengthened rural

development policy; 'modulation'; financial disciplines; market policy revisions for cereals and dairy. In the dairy sector, butter and skimmed milk powder intervention prices will be reduced by 25% (over four years) and by 15% (over three years) respectively; dairy aid payments will be introduced in 2004 and rise incrementally to 2006; milk quotas will remain in place until 2014/15 and for most member states will be increased annually by 0.5% in 2006/2008. The BCCCA welcomed the overall package as a step in the right direction, but the cuts in dairy support prices would not be introduced quickly enough, whilst the retention of quota thwarts real progress towards true reform in the market.

UK Ministers decided that the new single farm payment would be introduced from the earliest date permitted and on a regionalised basis; but reducing the extent of decoupling in the arable and livestock

sectors would not be taken up. The BCCCA welcomed the introduction of decoupling and the single farm payment as early and widely as possible. The single farm payment will be assessed in different ways for each of the UK countries. For England, it will eventually be on a per hectare basis, but will be phased-in over eight years using a mixed scheme of 'historic' basis and per hectare to allow farmers sufficient time to adapt to future market conditions. The BCCCA welcomed the Government decision of a per hectare basis.

In the dairy sector, EU butter prices rose and exports were considerably higher, because of the absence of New Zealand from world markets. This firmness in the domestic market encouraged the European Commission to cut aid levels for the reduced price butter scheme in October 2003 and again in March 2004 in anticipation of intervention price cuts from 1 July 2004.





We acknowledge the case for reduction in existing aid levels, but if they are reduced each time the intervention price is reduced, butter users may choose other ingredients and the scheme could fail to deliver its intended stability to the butter market. Commission officials should observe the true market situation, and not anticipate falls exactly equivalent to cuts in the intervention price. Exporters have also been faced with the introduction of milk product export refunds by a tender system, which Commission officials believe will be more responsive to the market and less open to criticism by auditors. The BCCCA registered concern for the non-Annex I sector, where the system would not be appropriate for volatilities of the export market and the much longer

timespan in the processed goods sector between date of manufacture and export/sale, but to no avail. We can only hope that proofs of arrival are not introduced for the processed goods sector, which would impose a severe impediment on all exporters.

Last summer's drought seriously impacted on cereals production levels throughout the world. Wheat quality remained good, but quantities were significantly down. By the end of the year consumption was exceeding production and demand for animal feed was also pushing up prices. In recent months the major costs for the UK flour milling sector viz grain prices, transport and energy costs have all increased alarmingly with no obvious end in sight. The European Commission released grain from

intervention and will reduce set-aside for the cereals harvest 2004 from 10% to 5% to encourage growers to plant more, but has been reluctant to adjust temporarily the import duty rules to allow more feed grain into the EU. However, plantings are up which will help the forthcoming harvest and hopefully sustain prices throughout the rest of this year.

In 2003, EU egg prices were at their highest for five years. With supply very tight, it has been very difficult for food manufacturers to fix contracts for egg supply. Several factors (avian flu; hot weather; welfare directive reducing chick numbers in cages; increased feed prices; stricter hygiene regulations in imports from third countries; Atkins diet), some of which are long term or structural, have driven prices.

Following lengthy consultations by a Commission inter-services Group, Agriculture Commissioner Fischler published a communication in October 2003 on three options for sugar reform: status quo; price cuts; liberalisation. The BCCCA evaluated the options and has made representations to EU institutions, UK Government and various stakeholders that managed change can benefit UK consumers, farmers and industry. The current regime is unsustainable and anomalous, creating an EU price almost three times higher than the world price (the UK price is higher still), which is driving UK jobs overseas. Status quo/no change is a misnomer because of political commitments on imports, but to attempt to maintain the current regime would seriously damage UK (including agricultural and processing) interests. Liberalisation is the ultimate objective, but cannot be achieved at present.

We firmly support managed change through the early implementation of reductions in the EU internal price as large as possible and introduced as quickly as possible (maximum 5 years). This programme would balance internal market supply by reduction of import tariffs and domestic support prices, coupled with the phasing out of member state quotas. Quotas should become tradeable and be increased until they become meaningless. Any compensation necessary for UK beet growers should be by means of decoupled direct aid.

The options paper initiated a frenzy of activity as interested parties have lobbied the Commission, European Parliament and their own national governments on how reform should be taken forward, if at all. Commissioner Fischler has promised on several occasions to produce a proposal before summer 2004, but whereas optimists are expecting a legal text, the likelihood is another discussion document, probably firming up on option 2 i.e. managed change by support price cuts and removal of import levies and quotas. This will mean that any resolution on a reform package will be delayed well into 2005.

Exporting has remained difficult because of an export refund certificate scheme, which positively encourages over-application for certificates with a consequent savagely reduced allocation of exporters' requirements. Current over-applications for export refund certificates mean that exporters are receiving only some 5/6% of their requests. In the face of an inadequate system, CAOBISCO proposed an alternative based on export refunds allocated on real exports.



Disappointingly, those Commission officials who are sympathetic to our sector have argued that our proposal would indicate that export refunds are not essential for us to conduct business because we would be applying for them significantly after the event. Whilst the Commission merely tinkers with the existing scheme and will reduce flexibility and increase guarantee requirements on exporters, we are continuing to lobby to have our proposal seriously evaluated.

Following various recriminations and attributions as to the reasons for the failure of the WTO Ministerial in Cancun in September 2003, in recent times the major players/groupings have all indicated that they would like the Doha Development Round negotiations to get back on track. There is no chance of meeting the original timetable, but signs are very positive that a framework agreement could be reached by summer 2004. The present window of opportunity is very small and all parties

realise that failure to agree a framework by mid-year will stall the whole process until well into 2005.

Key issues

Press for:

- early agreement and implementation of a managed sugar reform package
- evaluation of an alternative to existing Non-Annex I export refund certificate scheme
- resurrection of WTO Doha Development Round negotiations

other issues

Sector Skills Council

Last year we reported that the Sector Skills Council had been formed and would be chaired by Paul Wilkinson, former Chairman and CEO of RHM. Paul Seftel of Bendicks of Mayfair represents BCCCA's industry. Despite their energetic efforts, securing approval for the new body from the Department for Education and Skills has proved protracted. These delays are of great concern. Skill shortages continue to affect the industry, with some BCCCA members citing them as a major constraint on expansion. Meanwhile the momentum has been lost that had been built up by the training efforts of BCCCA and by the now dissolved Food & Drink National Training Organisation. However the new SSC has been formally constituted as Improve Ltd, has established offices in central London, and expects shortly to appoint a chief executive. BCCCA recommends all members participate in the new organisation's activities.

CABATEC

BCCCA's award winning CABATEC series of training programmes in the industry's technology continue to be available. The marketing of these, and support of staff undertaking them, has been out-sourced to Professor Whieldon, formerly head of the National Bakery School, and now running his own consultancy and training business. We are confident that BCCCA members will be given at least as good service from Professor Whieldon's organisation as they formerly received from BCCCA.

Relocation

The move from Bedford Row to Catherine Street was accomplished at the end of January. Physically the move went well, but the confident predictions of the IT consultants proved ill-founded and communications with members were disrupted on several occasions during the first few weeks. We apologise to members who have been inconvenienced.

Now these temporary disruptions are behind us we are beginning to secure the benefits of being on the same premises as FDF (who are our landlords) and other food industry associations. Sectoral associations such as BCCCA need to ensure that the specific requirements of their industry are represented, but must co-ordinate with others to ensure that lobbying messages are coherent. Co-location greatly assists that process, and helps in avoiding duplication of effort.

One useful by-product of the move was the need to store many documents in an external archive. This led to a rigorous thinning out of old material and to the creation of an electronic index of the surviving papers which will make future retrieval considerably easier.

Statistics

During 2003 the collection and analysis of industry data on despatches was contracted to Manx Information Services. The new arrangements have worked well, and there is provision for member companies to benefit further by reporting their despatches at SKU level. Doing so brings two benefits: there is far less work

Skill shortages continue to affect the industry, with some BCCCA members citing them as a major constraint on expansion.

involved in making statistical returns since the data is generated as a by-product of computerised invoicing procedures; and Manx have the capacity to produce customised analyses from the data to meet members' exact requirements for statistical data. Last autumn the President wrote to all members recommending that they contact Manx to discuss how to change over to SKU reporting. A number have already done so and remaining users of the statistical service are encouraged to follow.

Staff

Following the changes mentioned in last year's *Annual Review* the BCCCA now has only seven staff, two of whom work part-time. However the re-focusing that was agreed last year has ensured that key issues continue to be dealt with effectively. BCCCA is very grateful to the staff for their continued efforts and for their tenacity and flexibility in overcoming the problems associated with the move of offices.

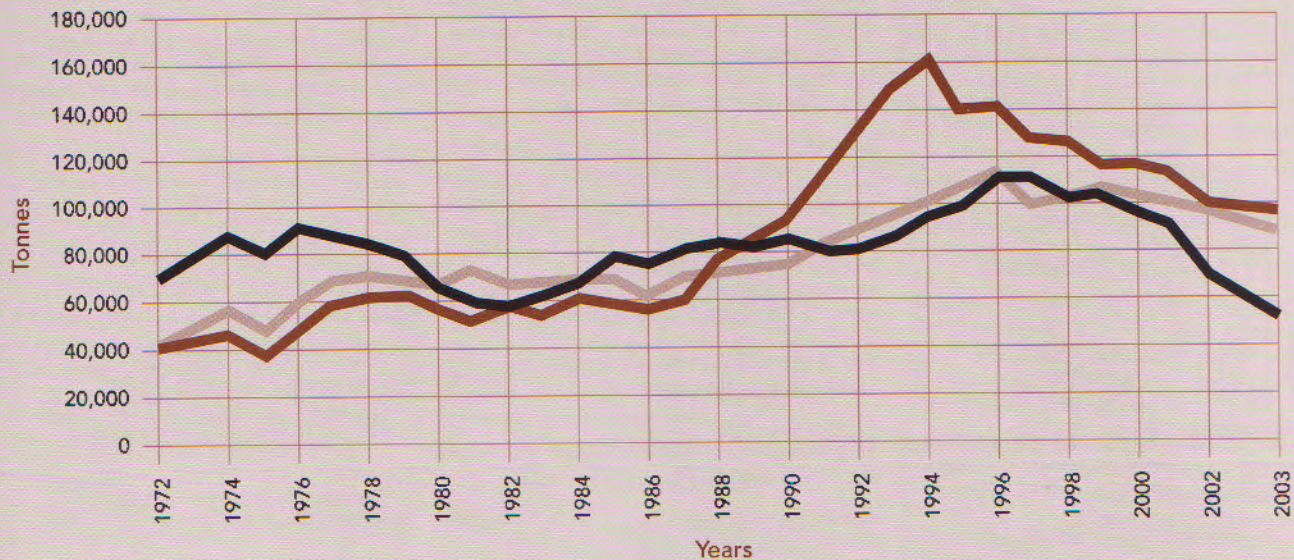
the market during 2003

UK Biscuit and Confectionery Market in 2003

Volume in 000 tonnes	UK			Export			Total despatches			Hometrade value in £ millions		
	2002	2003	change	2002	2003	change	2002	2003	change	2002	2003	change
biscuits and wafers	505	486	-3.6%	100	88	-11.8%	604	574	-5.0%	1043	993	-4.8%
chocolate confectionery	525	540	2.9%	103	98	-5.1%	628	638	1.6%	2401	2529	5.3%
sugar confectionery	283	280	-1.3%	69	54	-21.6%	352	333	-5.3%	935	959	2.6%
total	1313	1306	-0.5%	272	240	-11.8%	1584	1545	-2.5%	4379	4481	2.3%

Note: there are slight discrepancies due to the rounding of the figures

UK members exports of Association products 1972-2003



— Biscuits — Chocolate confectionery — Sugar confectionery

With continued high sugar prices in the UK, 2003 was another tough year for exports

Although volumes overall fell, manufacturers were able to increase revenue through innovation and focus on higher value products

members

ACKERMANS CHOCOLATES LTD

Unit 11, St. Pancras Commercial Centre,
63 Pratt Street, London NW1 0BY
Tel: 020 7482 3731 Fax: 020 7482 4651

ANTONELLI BROTHERS LTD

Weymouth Road, Winton, Eccles,
Manchester M30 8FB
Tel: 0161 789 4485 - 0161 789 5592
Fax: 0161 789 5592
Email: info@antonelli.co.uk
www.antonelli.co.uk

ASHBOURNE BISCUITS LTD

Blenheim Road, Airfield Industrial Estate
Ashbourne, Derbyshire DE6 1LR
Tel: 01335 342373 Fax: 01335 346394
Email: enquiries@ashbournebiscuits.co.uk
www.ashbournebiscuits.com

AUDREY'S CHOCOLATES (HOVE) LTD

28 Holland Road, Hove, Sussex BN3 1JJ
Tel: 01273 735561 Fax: 01273 735561
Email: info@audreyschocolates.co.uk
www.audreyschocolates.co.uk

AVANA BAKERIES

(SUBSIDIARY OF RHM)
Avana Buildings, Pendyris Street,
Cardiff CF1 7YH
Tel: 01633 466400 Fax: 02920 588588

BAKEMARK UK

(SUBSIDIARY OF CSM)
Nimbus House, Maidstone Road,
Kingston, Milton Keynes MK10 0BD
Tel: 01908 289600 Fax: 01908 289666
www.bakemark.co.uk

BARRY CALLEBAUT (UK) LTD

Wildmere Industrial Estate,
Banbury, Oxon OX16 3UU
Tel: 01295 224700 Fax: 01295 273294
www.barry-callebaut.com

Also at:

Sovereign Way, Chester CH1 4QJ
Tel: 01244 650600 Fax: 01244 650601

BEECH'S FINE CHOCOLATES LTD

Fletcher Road, Preston PR1 5AD
Tel: 01772 792808 Fax: 01772 797618

BENDICKS (MAYFAIR) LTD

SUBSIDIARY OF AUGUST STORCK KG
Moorside Road, Winnall, Winchester, Hants
SO23 7SA
Tel: 01962 844800 Fax: 01962 841547
Email: general@bendicks.co.uk
www.bendicks.co.uk

BLACKWOOD & SON (PRODUCTION) LTD

R D
1 Cowley Road, Blackpool, Lancs FY4 4NE
Tel: 01253 763619 Fax: 01253 763940
www.blackwoodsrock.com

BONNET & SONS

38/40 Huntriss Row, Scarborough,
N Yorks YO11 2EF
Tel: 01723 361033 Fax: 01723 501079

BORDER BISCUITS LIMITED

South Faulds Road, Lanark Industrial Estate,
Lanark, Lanarkshire ML11 7SR
Tel: 01555 662886 Fax: 01555 665106
Email: sales@borderbiscuits.co.uk

BOYNES LTD

Unit 16, Vastre Estate, Newtown,
Powys SY16 1DZ
Tel: 01686 625794 Fax: 01686 623355
Email: sales@boynes.co.uk

BOYNES MANUFACTURING LTD

AFFILIATED TO BOYNES LTD
Units 17/18 Vastre Estate, Newtown, Powys
SY16 1DZ
Tel: 01686 623624 Fax: 01686 623355
Email: caramel@boynes.co.uk

J L BRAGG LTD

34 Boss Hall Road, Ipswich, Suffolk IP1 5BN
Tel: 01473 748345 Fax: 01473 749889

BRAYS SWEETS LTD

Palmersvale Business Centre, Palmerstone
Road, Barry, Vale of Glamorgan, CF63 2XA
Tel: 01446 736069 Fax: 01446 749911
Email: sales@brays-sweets.co.uk

BRISTOW'S OF DEVON

Marsh Lane, Cridton, Devon EX17 1ET
Tel: 01363 774631 Fax: 01363 772792
Email: sweets@bristows-of-devon.co.uk
www.bristows-of-devon.co.uk

BUCHANAN'S (SCOTLAND) LTD

Fort Matilda Industrial Estate, Fort Matilda,
Greenock, Scotland PA16 7SZ
Tel: 01475 722271 Fax: 01475 725157

BURTON'S FOODS LTD

Centrium Business Park, Griffiths Way,
St Albans, Herts AL1 2RE
Tel: 01727 899700
Email: head.office@burtonsfoods.com
www.burtonsfoods.com

BYSEL LTD

Selby House, Batley Road, Heckmondwike,
Yorkshire WF16 9ND
Tel: 01924 403857 Fax: 01924 405368
Email: sales@byselcandy.com
www.byselcandy.com

CADBURY TREBOR BASSETT

(SUBSIDIARY OF CADBURY SCHWEPES PLC)
Hertford Place, Denham Way, Maple Cross,
Herts WD3 9XB
Tel: 01923 483483 Fax: 01923 483366

Also at:

PO Box 12, Bournville Lane, Bournville,
Birmingham B30 2LU
Tel: 0121 458 2000 Fax: 0121 451 4139
www.cadbury.co.uk

CALLARD & BOWSER

(See Kraft Foods)

CAMPBELLS SHORTBREAD

North Ancaster Square, Callander, Perthshire,
Scotland FK17 8BL
Tel: 01877 330013 Fax: 01877 331290
Email: sales@campbellsshortbread.co.uk

CLASSIC COUVERTURE LTD

Estuary Banks, Liverpool L24 8RB
Tel: 0151 448 1555 Fax: 0151 448 1595
Email: classic@classiccouverture.com

CSÓKOS

21 Sumner Place, London SW7 3EG
Tel: 020 7584 7533 Fax: 020 7937 0106

DEESIDE TRUFFLES LTD

299, North Deeside Rd, Peterculter AB14 0UL
Tel: 01224 733222
Email: enquiries@deesidetruffles.co.uk

DERWENT LYNTON CO LTD

Siddals Road, Derby DE1 2QD
Tel: 01332 365121 Fax: 01332 343173/367006
Email: dwb@derwentlynton.co.uk
www.derwentlynton.co.uk

DOBSON & SONS LTD JOSEPH

26 Northgate, Elland, West Yorkshire HX5 0RU
Tel: 01422 372165 Fax: 01422 310902

DUNHILLS (PONTEFRAC) PLC ♦ ➤
PO Box No 1, Pontefract WF8 1NJ
Tel: 01977 600266 Fax: 01977 600089
Email: info@uk.haribo.com
www.haribo.com

ELIZABETH SHAW ■ ➤
Greenbank, Bristol BS5 6EL
Tel: 0117 301 3300 Fax: 0117 301 3301
Email: mail@elizabethshaw.co.uk
www.elizabethshaw.co.uk

ERNEST JACKSON & CO LTD ♦
(SUBSIDIARY OF CADBURY TREBOR BASSETT)
29 High Street, Crediton, Devon EX17 3AP
Tel: 01363 636000 Fax: 01363 636063
www.ejackson.co.uk

FARMHOUSE BISCUITS LTD ● ➤
INCORPORATING KIPPAX BISCUITS
Brook Street, Nelson, Lancs BB9 9PX
Tel: 01282 613520(F) Fax: 01282 694796(F)
Tel: 01282 864198(K) Fax: 01282 868891(K)
Email: sales@farmhouse-biscuits.co.uk
www.farmhouse-biscuits.co.uk

FOOD DESIGN CO. LTD, ♦ ➤
Valley House, Hornbeam Park Avenue,
Harrogate, N Yorks HG2 8QT
Tel: 01423 870875 Fax: 01423 871219
Email: info@food-design.co.uk
www.food-design.co.uk

FORTUNE COOKIE CO. LTD, ● ➤
3 Fortune House, Priestley Way, Manor Royal,
Crawley, West Sussex RH10 9NT
Tel: 01293 440821 Fax: 01293 440822
Email: happy@fortunecookie.demon.co.uk
www.fortunecookie.demon.co.uk

FOX'S BISCUITS
(See Northern Foods plc)

FOX'S CONFECTIONERY ■ ♦ ➤
Sunningdale Road, Braunstone, Leicester
LE3 1UE
Tel: 0116 287 3561 Fax: 0116 232 0117
Email: info@foxs.co.uk
www.foxs.co.uk

FUDGE'S BAKERY ●
Leigh, Sherborne, Dorset DT9 6HJ
Tel: 01963 362402 Fax: 01963 363320
Email: sales@fudges.co.uk
www.fudges.co.uk

Also at:
Dorset Village Bakery, Pinesway Business Park,
Station Road, Stalbridge, Dorset DT10 2RN
Tel: 01963 362402 Fax: 01963 363320

GLISTEN CONFECTIONERY ■ ♦ ➤
(Subsidiary of Glisten plc)
Hill Street, Blackburn, Lancs BB1 3HG
Tel: 01254 266300 Fax: 01254 266330
Email: enquiries@glistenuk.com
www.glistenconfectionery.com

GRAY OF DUDLEY LTD, EDWARD ♦
54 North Street, Dudley Worcs.
Tel: 01384 252139

HALO FOODS LIMITED, ■ ➤
(see also Nimbus Foods Ltd)
Tywyn, Gwynedd, Wales LL36 9LW
Tel: 01654 711171 Fax: 01654 711744
Email: sales@halofoods.co.uk
www.halofoods.co.uk

HANNAH'S OF JOHNSTONE ■ ➤
"The Sweet People", Walkinshaw Street,
Johnstone, Renfrewshire PA5 8AB
Tel: 01505 321131 Fax: 01505 329281
Email: tomhannah@sol.co.uk

HARIBO
(See Dunhills (Pontefract) plc)

HENLEY BRIDGE INGREDIENTS LTD
Unit 1 Fords Farm, Fords Lane, Vines Cross,
Heathfield, E Sussex TN21 9EX
Tel: 01435 812808 Fax: 01435 813808

HIGHLAND TRUFFLE CO, THE ■ ➤
16 Pinefield Parade, Pinefield Industrial
Estate, Elgin, Morayshire IV30 6AG
Tel: 01343 552200 Fax: 01343 552200
Email: truffles@highlandtruffles.co.uk
www.hilandtruffles.com

HILL BISCUITS LTD ● ➤
Smith Street, Ashton-under-Lyne,
Lancs OL7 0DB
Tel: 0161 330 3617 Fax: 0161 343 2108
Email: sales@hillbiscuits.u-net.com
www.hillbiscuits.co.uk

HOLDSWORTH CHOCOLATES ■
Units 2A & 2B, Station Road, Bakewell,
Derbyshire DE45 1GE
Tel: 01629 813573 Fax: 01629 813850
Email: info@holdsworthchocolates.co.uk
www.holdsworthchocolates.co.uk

IMAGE ON FOOD LTD ● ○
C16 Rosehill Industrial Estate, Rosehill Road,
Stoke Heath, Shropshire TF9 2JU
Tel: 01630 638241/638151 Fax: 01630 638284
Email: sales@imageonfood.co.uk
www.imageonfood.co.uk

JACOB'S BAKERY LTD, THE ● ○ ➤
(SUBSIDIARY OF THE DANONE GROUP)
PO Box 1, Long Lane, Aintree,
Liverpool L9 7BQ
Tel: 0151 525 3661 Fax: 0151 530 3444

JAKEMANS (CONFECTIONERS) LTD ♦ ➤
Endeavour Way, Sutterton Enterprise Park,
Sutterton, Boston, Lincs PE20 2JA
Tel: 01205 460888 Fax: 01205 460070
www.jakemans.com

JOHN HILL FOODS ♦
Unit 6/7, Frontier Works, 33 Queen Street,
London N17 8JA
Tel: 07836 278322 Fax: 020 8886 9007

KERRY SWEET INGREDIENTS ■ ♦ ➤
Halifax way, Pocklington Industrial Estate,
York YO42 1NR
Tel: 01759 305127 Fax: 01759 305128
Email: sales@yorkdragee.co.uk

KIPPAX BISCUITS LTD
(See Farmhouse Biscuits)

KRAFT FOODS ■ ♦ ➤
Incorporating: Terry's, Suchard and Smith Kendon
St. George's House, Bayshill Road,
Cheltenham, Glos GL50 3AE
Tel: 01242 236101 Fax: 01242 512084

Also at:
Waterton Industrial Estate, Bridgend,
Mid-Glamorgan CF31 3DJ
Tel: 01656 658011 Fax: 01656 660215
Email: ukcorporate@krafteurope.com
www.kraftfoods.co.uk

LEAF UNITED KINGDOM LIMITED ■ ♦ ➤
(A SUBSIDIARY OF CSM, NETHERLANDS)
66 Virginia Street, Southport, Merseyside
PR8 6RX
Tel: 01704 502400 Fax: 01704 502401
www.chewits.co.uk

LION CONFECTIONERY CO LTD, THE ♦ ➤
(SUBSIDIARY OF CADBURY TREBOR BASSETT)
Westgate, Cleckheaton, West Yorkshire
BD19 5EB
Tel: 01274 872537 Fax: 01274 873469
Email: enquiries@lionconfectionery.co.uk
www.lionconfectionery.co.uk

McVITIE'S
(See United Biscuits)

members

MAGNA SPECIALIST CONFECTIONERS LTD

Magna House, Stafford Park 9, Telford,
Shropshire TF3 3BH
Tel: 01952 290952 Fax: 01952 290380

MANOR BAKERIES LTD

(SUBSIDIARY OF RHM)

Minton Place, Victoria Street, Windsor,
Berks SL4 1EG
Tel: 01753 840401 Fax: 01753 832437
www.mrkipling.co.uk

MASTERFOODS

(DIVISION OF MARS UK LTD)

Dundee Road, Slough SL1 4JX
Tel: 01753 550055 Fax: 01753 550111

MAXONS LTD

Bradbury Street, Sheffield S8 9QQ
Tel: 0114 255 4216 Fax: 0114 250 9683
Email: sales@maxons.co.uk
www.maxons.co.uk

MAYNARDS

(See Cadbury Trebor Bassett Ltd)

MEMORY LANE CAKES LTD

(SUBSIDIARY OF FINSBURY FOOD GROUP)

Maes-Y-Coed Road, Cardiff, South
Glamorgan CF14 4XR
Tel: 029 2035 7500 Fax: 029 2062 4327
Email: info@finsburyfoods.co.uk
www.finsburyfoods.co.uk

MONK BAR CHOCOLATIERS

1 Goodramgate, York YO1 7LJ
Tel: 01904 672963
www.chocolateyork.com/

MOORES, S

The Biscuit Bakery, Morcombelake, Bridport,
Dorset DT6 6ES
Tel: 01297 489253 Fax: 01297 489753

NESTLÉ UK LTD

St. Georges House, Park Lane,
Croydon CR9 1NR
Tel: 020 8686 3333 Fax: 020 8667 6072
Email: nestleukpressoffice@uk.nestle.com
www.nestle.co.uk

NESTLÉ ROWNTREE

(DIVISION OF NESTLÉ UK LTD)

York YO91 1XY
Tel: 01904 604604 Fax: 01904 604534
Email: nestleukpressoffice@uk.nestle.com

NEW FOREST CHOCOLATE

68 High Street, Lyndhurst,
Hampshire SO43 7BJ
Tel: 023 8028 2020 Fax: 023 8028 2020
Email: info@newforestchocolate.co.uk
www.newforestchocolate.co.uk

NIMBUS FOODS LTD

(See also Halo Foods Ltd)

The Marian, Dolgellau, Gwynedd LL40 1UU
Tel: 01341 423050 Fax: 01341 422991
Email: sales@NimbusFoods.co.uk
www.NimbusFoods.co.uk

NORTHERN FOODS PLC

FOX'S BISCUITS

PO Box 10, Batley, West Yorks WF17 5JG
Tel: 01924 444333
Fax: 01924 470200

Also at:

Whitworth Street, Wesham, Kirkham,
Preston PR4 3AX
Tel: 01772 683501 Fax: 01772 682762

Also at:

Dove Valley Bakeries, Cheadle Road,
Uttoxeter, Staffs ST14 7BT
Tel: 01889 563131 Fax: 01889 565379

PECAN DELUXE CANDY (EUROPE) LTD

Unit 17, Moor Lane Trading Estate,
Sherburn-in-Elmet, Leeds, North Yorks
LS25 6ES

Tel: 01977 681141 Fax: 01977 683768
Email: sales@pecandeluxe.co.uk
www.pecandeluxe.co.uk

POLLARDS CONFECTIONERY LTD

(See Bristows of Devon)

RAKUSEN'S LTD

Rakusen House, Clayton Wood Rise,
Ring Road, West Park, Leeds LS16 6QN
Tel: 0113 278 4821 Fax: 0113 278 4064
Email: mail@rakusens.co.uk
www.rakusens.co.uk

RIVINGTON FOODS LTD

Ormside Close, Hindley Green, Wigan,
Lancs WN2 4HR
Tel: 01942 255959 Fax: 01942 255236
Email: rivifoods@aol.com
www.rivifoods.com

JAMES ROSS & SON (EDINBURGH) LTD

Trading as ROSS'S OF EDINBURGH

Pentland Industrial Estate, Loanhead,
Midlothian, Scotland EH20 9QR
Tel: 0131 440 1717 Fax: 0131 440 1400
Email: info@ross-of-edinburgh.co.uk

ROWLAND'S CONFECTIONERY (VERTERAY LTD)

17 Old High Street, Folkestone,
Kent CT20 1RL
Tel: 01303 254723

RUMPLER'S CONFECTIONERY

(ASHDALE LTD)

Unit 24, Milmead Industrial Centre,
Mill Mead Road, London N17 9QU
Tel: 0208 808 7065 Fax: 0208 808 7222

RYVITA COMPANY LTD, THE

(SUBSIDIARY OF ASSOCIATED BRITISH FOODS PLC)

Old Wareham Road, Poole, Dorset BH12 4QW
Tel: 01202 743090 Fax: 01202 732125
www.ryvita.com

SALCOMBE CHOCOLATE FACTORY LTD, THE

Orchard Court, Shadycombe Road, Salcombe,
Devon TQ8 8DX
Tel: 01548 842260 Fax: 01548 842086
Email: choc-factory@salcombe.co.uk
www.salcombe.co.uk

SANTUS & CO, WILLIAM

The Toffee Works, Dornig Street, Wigan,
Lancs WN1 1HE
Tel: 01942 243464 Fax: 01942 323023
Email: unclejoe@uncle-joes.com
www.uncle-joes.com

SARJEANT'S CONFECTIONERY

28 Birkenhead Road, Hoylake, Wirral L47 3BW
Tel: 0151 632 2399

SELA TRADITIONAL SWEET COMPANY LTD, THE

Sela House, Thynne Street,
West Bromwich B70 6PH
Tel: 08451 304553 Fax: 01491 875326
Email: sweets@sela.co.uk
www.sela.co.uk

SHARP & NICKLESS LTD

77 College Street, Long Eaton,
Nottingham NG10 4NN
Tel: 0115 973 2169 Fax: 0115 973 2169

SIMMERS OF EDINBURGH LTD ● ➤
90 Peffermill Road, Edinburgh EH16 5UU
Tel: 0131 620 7000 Fax: 0131 620 7750
Email: mail@simmersofedinburgh.co.uk
www.simmers-nairns.com

SIMPKIN & CO LTD, A L ♦ ➤
'Chemist Confection Works', Hunter Road,
Hillsborough, Sheffield S6 4LD
Tel: 0114 2348736 Fax: 0114 2325635
Email: enquiries@alsimpkin.com
www.alsimpkin.com

SUMMERDOWN FARMS LTD ♦
The Estate Office, Malshanger,
Basingstoke RG23 7EY
Tel: 01256 780252 Fax: 01256 781307

SWIZZELS MATLOW LTD ♦ ➤
Carlton House, New Mills, High Peak,
Derbyshire SK22 3HA
Tel: 01663 744144 Fax: 01663 742800
Email: sweets@swizzels-matlow.com
www.swizzels-matlow.com

THORNTONS PLC ■ ♦ ➤
Thornton Park, Somercotes, Derby DE55 4XJ
Tel: 01773 540550 Fax: 01773 540757
www.thorntons.co.uk

TILLEY'S SWEETS LIMITED ♦ ➤
Springfields, Oundle Road, Thrapston,
Kettering, Northants NN14 4PQ
Tel: 01832 732151 Fax: 01832 734091
Email: tilleys.sweets@btclick.com

TOMS CONFECTIONERY LTD ■ ♦ ➤
(SUBSIDIARY OF TOMS A/S, DENMARK)
Clifton Road, Marton, Blackpool,
Lancs FY4 4QB
Tel: 01253 761201 Fax: 01253 792006

TREGROES WAFFLE BAKERY ●
Unit 2, Pencader Road, Llandysul,
Carmarthenshire SA44 4AE
Tel: 01559 363468 Fax: 01559 363468
Email: tregroeswaffle@clara.co.uk

TUCKERS OF TOTNES
(See Bristows of Devon)

TUNNOCK LTD, THOMAS ♦ ● ➤
34 Old Mill Road, Uddingston,
Glasgow G71 7HH
Tel: 01698 813551 Fax: 01698 815691
www.tunnock.co.uk

UNITED BISCUITS ● ○ ➤
(including McVITIE'S)
Hayes Park, Hayes End Road, Hayes,
Middlesex UB4 8EE
Tel: 020 8234 5000 Fax: 020 8734 5555
www.unitedbiscuits.com

WALKERS CHOCOLATE EMPORIUM ■
6 High Street, Ilfracombe, Devon EX34 9DF
Tel: 01271 867193
www.takagi@vrgin.net

WALKERS NONSUCH LTD ■ ♦ ➤
Calverley Street, Longton, Stoke-on-Trent,
ST3 1QS
Tel: 01782 321525 Fax: 01782 599449
Email: walkersnonsuch@walkers-nonsuch.co.uk
www.walkers-nonsuch.co.uk

WRIGLEY CO LTD, THE ♦ ➤
Estover, Plymouth, Devon PL6 7PR
Tel: 01752 701107 Fax: 01752 778850
www.wrigley.com

ASSOCIATE MEMBERS

BELCOLADE UK
Unit 11, Westside Centre, London Road
Stanway, Colchester, Essex CO3 8PH
Tel: 01206 211115 Fax: 01206 212331
Email: mail@belcolade.co.uk

DAY CHOCOLATE COMPANY LTD, THE
4 Gainsford Street, London SE1 2NE
Tel: 0207 378 6550 Fax: 0207 378 1550

EXCELLA
BP 526 - 95 rue Jean Huss, 42007 St Etienne
cedex 1, FRANCE
Tel: 00 33 4 77 43 13 13
Fax: 00 33 4 77 43 13 10

FERRERO UK LTD
Awberry Court, Hatters Lane, Croxley
Business Park, Watford, Herts WD18 8PA
Tel: 01923 690300 Fax: 01923 690400

GREEN AND BLACK'S LTD
2 Valentine Place, London SE1 8QH
Tel: 0207 633 5900 Fax: 0207 633 5901

NEDAN CONFECTIONERY
Britannia House, Hockerill Street,
Bishops Stortford, Herts CM23 2DW
Tel: 01279 653465

R TWINING & CO LTD
(SUBSIDIARY OF ASSOCIATED BRITISH FOODS PLC)
South Way, Andover Hants SP10 5AQ
Tel: 01264 348778 Fax: 01264 324297

RESEARCH MEMBERS

CAMPDEN & CHORLEYWOOD FOOD R A
Chipping Campden, Glos. GL55 6LD.
Tel: 01386 842000 Fax: 01386 842100

LEATHERHEAD FOOD INTERNATIONAL
Randalls Road, Leatherhead, Surrey KT22 7RY
Tel: 01372 376761 Fax: 01372 386228

OVERSEAS MEMBERS

HERMAN GOELITZ CANDY CO INC.
2400 North Watney Way, Fairfield,
CA 94533 USA
Tel: 00 1 707 428 2800 Fax: 00 1 707 423 4436
Email: phuffman@jellybelly.com

K.C. CONFECTIONERY LTD
95 - 97 Southern Main Road, Couva,
Trinidad, West Indies
Tel: 1 (868) 636 2360 Fax: 1 (868) 636 9061
Email: kccandy@tstt.net.tt
www.kccandy.com

NATIONAL BRANDS LTD
PO Box 5159, Rivonia 2128, Johannesburg,
South Africa
Tel: 00 27 11 239 7000 Fax: 00 7 11 807 6691
Email: cliffs@nbl.co.za
www.natbrands.co.za

VIDAL GOLOSINAS, S.A.
Avda. Gutiérrez Mellada, s/n, Apartado, 64,
30500 Molina de Segura, Murcia, Spain
Tel: +34 968 64 71 00 Fax: +34 968 64 71 98
www.vidales.es

staff and former presidents

BCCCA Staff

Mike Webber OBE *Director General*

Tel: 020 7420 7202 email: mike@bccca.org.uk

General Policy matters; Council affairs; Scientific policy; Labelling, product composition and additives; membership services.

Michelle End *Technical & Research Co-Director*

Tel: 020 7420 7208 email: michelle.end@bccca.org.uk

Residues and Contaminants. Administration of cocoa research projects; liaison with universities, cocoa research institutes; origin countries, CAOBISCO, WCF.

Penny Hawley *Communications Director*

Tel: 020 7420 7203 email: penny@bccca.org.uk

Communications strategy; Position papers; Press liaison; Spokesperson; Health and diet issues, Cocoa Working Practices.

Cliff Luckhoo *Commercial Director*

Tel: 020 7420 7205 email: cliff@bccca.org.uk

Export markets; raw material supplies (cocoa, dairy, sugar, cereals etc.); Climate Change Packaging Waste and environment.

Janette Macpherson *Technical & Research Co-Director*

Tel: 020 7420 7204 email: janette@bccca.org.uk

Microbiology and Hygiene; Residues and Contaminants, Technology Conference

Linda Piper *IT Administrator*

Tel: 020 7420 7207 email: lindap@bccca.org.uk

Computer/user support; Webmaster; Secretarial support.

Audrey Sexton *Administrator*

Tel: 020 7420 7206 email: audrey@bccca.org.uk

Administration of Annual Conference, Annual Luncheon, Secretarial support.

Former presidents of the BCCCA

2001-03	A Brown	<i>Rank Hovis</i>
1998-01	P Seftel	<i>Bendicks (Mayfair) Ltd</i>
1997-98	D Thomson	<i>Nestlé UK Ltd</i>
1995-97	A V S Sharpe	<i>Burton's Biscuits Ltd</i>
1993-95	A P Williamson	<i>Cadbury Ltd</i>
1991-93	D G Jenkins	<i>J Lyons & Co Ltd</i>
1989-91	I R Marks CBE	<i>Trebor Ltd</i>
1987-89	C E Gillett	<i>Cadbury Ltd</i>
1987	C E Snowden CBE	<i>Rowntree Mackintosh Confectionery Ltd</i>

Albert Norton, CBE

We are very sorry to report the death of Albert Norton, CBE, formerly of Rowntree Mackintosh. He was a giant in the industry. He chaired the Scientific Committee of the Cocoa Chocolate & Confectionery Alliance from 1956-62 and was Alliance President from 1973-1976, the first years of UK membership of the EEC as it then was. As such he was heavily involved in facilitating the CCCA's membership of CAOBISCO. Because of his scientific background he was very influential in ensuring that the industry was in a position to mount a convincing defence, on scientific grounds, to counter accusations, current at the time, that confectionery was the major cause of dental caries.

Dr Peter Heaps

It is with great regret that we record the sudden death of Dr Peter Heaps. In a long and distinguished career in the industry Dr Heaps held senior positions at Thorntons plc, Barry Callebaut (UK) Ltd and, until his untimely death, Beech's Fine Chocolates. Peter was BCCCA Treasurer from 1992 until his death and served with great distinction on the BCCCA Council where his wisdom and good humour made him a popular and well-respected colleague.

Biscuit Cake Chocolate &
Confectionery Association



6 Catherine Street
London
WC2B 5JJ

Tel: +44 (0)20 7420 7200

Fax: +44 (0)20 7420 7201

Email: office@bccca.org.uk

www.bccca.org.uk