

## **New Pilot Bakery Facility Opens January 2021 at The Food Works<sup>SW</sup>**

A new dedicated pilot Bakery will open in January 2021 at The Food Works<sup>SW</sup> – the South West’s only food technical and innovation centre. The facility will be available to rent by the half day, full day and week, with a free half-day trial of the facility for any small business interested in using it throughout January.

Bakery is one of the largest food industries in the South West. This purpose-built pilot plant will be an invaluable testing and batch-run facility for food production businesses of all sizes.

Zoe Plant is the New Product Development and Innovation Manager at The Food Works<sup>SW</sup>. Zoe said, “Our purpose-built, food-grade Bakery is ideal for start-up and small businesses who don’t have space for any development work or who want to scale-up their production.

“The pilot Bakery facility will also be invaluable for large-scale companies requiring space for new product research and development and to trial new products. It’s an ideal solution for companies wanting to innovate and carry out R&D without having to break their current production lines.”

The pilot Bakery has production-grade machinery and equipment including: a marble worktop, chocolate tempering machine; a twin deck oven; pastry sheeter, depositor, spiral and planetary mixers. It will be suitable for diverse trials and batch runs for goods including chocolate and baked products, cakes and breads, dough and pizza.

Zoe added, “We’ll be on hand to train users on the correct usage of the equipment; help with recipe, ingredient, labelling, costing and any technical advice; and with support in choosing suppliers and distributors.”

From early 2021, the Food Works<sup>SW</sup> team will be hosting workshops and baking demonstrations in the pilot Bakery – Government restrictions permitting, with further information to be shared through The Food Works<sup>SW</sup> website. Alongside the specialist bakery, the innovation centre offers a fully-equipped development kitchen, and smaller test kitchen also available to food and drink businesses for short term rent, with plans in place to open a specialist Dairy facility in 2021.

For further information or to book in a site visit, tour or free half-day trial, contact The Food Works<sup>SW</sup> team.

Website: <https://www.foodworks-sw.co.uk/>

Contact: [enquiries@foodworks-sw.co.uk](mailto:enquiries@foodworks-sw.co.uk)

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### **Notes for editors**

#### **The Food Works<sup>SW</sup>**

The Food Works<sup>SW</sup> is a vibrant new centre of excellence for nurturing local food and drink businesses. It offers state-of-the-art facilities, specialist technical and business support, and expert advice. It will make connections with and between local producers to collaborate, innovate, identify new markets and create jobs within the sector.

The Food Works<sup>SW</sup> was commissioned by North Somerset Council and opened in April 2020. This dynamic food and drink innovation centre offers food-grade business units, product development kitchens and a business engagement centre with meeting and conference facilities.

The Food Works<sup>SW</sup> site is funded by the West of England Local Enterprise Partnership through the Local Growth Fund, administered by the West of England Combined Authority. See website: [www.foodworks-sw.co.uk](http://www.foodworks-sw.co.uk)

### **The Food and Drink Forum**

The Food Works<sup>SW</sup> is operated by The Food and Drink Forum. Based at Southglade Food Park, Nottingham, and Leicester Food Park, The Food and Drink Forum has members across the UK including manufacturers, food service operators, consultants and businesses providing services to the food and drink sector.

Its aims include championing the food and drink sector in the UK, developing strategic influencing partnerships, and acting as a centre for information and knowledge on all subjects relating to the food and drink sector.

[www.foodanddrinkforum.co.uk](http://www.foodanddrinkforum.co.uk)

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