



Arloesi Bwyd
Cymru
Food Innovation
Wales



Turning bright ideas into practical reality

Technical Advice | Food Safety Management Systems | New Product Development
Food Manufacturing Facilities | Mentoring and Training | Commercial support

foodinnovation.wales



Who are Food Innovation Wales?

Based at three food centres across Wales, our team of internationally recognised industry experts help food and drink companies grow, innovate, compete and reach new markets.

From new start-ups to established companies, Food Innovation Wales is on hand to provide technical, commercial and operational support.



Three food centres of excellence



Food Centre Wales, Ceredigion, West Wales

Established in 1996 by Ceredigion County Council, Food Centre Wales provides technical services to business start-ups, SMEs and national food manufacturers.

Food Centre Wales's suite of modern facilities include an innovation and manufacturing hub designed and equipped to accommodate small scale product and process development and commercial manufacturing.

The Centre also manages four specially designed incubator units to give start-ups industry standard premises and a supportive environment in which to establish a firm foothold in the food and drink industry.



Food Technology Centre, Anglesey, North Wales

The Food Technology Centre plays a key role in transferring knowledge to the food and drink industry in Wales and internationally.

With dedicated processing halls the Centre is equipped with a range of equipment to undertake NPd through to a successful product launch. These facilities allow the client to manufacture products on a pilot scale in order to secure sales from retailers and final consumers before investing heavily in equipment. The Centre also benefits from a sensory analysis suite as well as a fully equipped laboratory.

The Centre works with a broad range of businesses from start-ups to national companies wanting support with third party accreditation.



ZERO2FIVE Food Industry Centre, Cardiff, South Wales

ZERO2FIVE Food Industry Centre at Cardiff Metropolitan University is purpose built to support the food and drink industry. We employ experienced food and drink technologists, business specialists and academics who specialise in all aspects of food and drink research, innovation, processing, manufacturing, commercial, operational and technical issues.

Companies have access to ZERO2FIVE's low care, high care, bakery and confectionery suites as well as a new product development kitchen, research kitchen, sensory analysis suite and perceptual experience laboratory.



Project HELIX – funded technical and commercial support for Welsh food and drink companies

If your company is based in Wales then you may be eligible for Project HELIX funded support.

Project HELIX is a pan-Wales strategic initiative delivered by Food Innovation Wales. The project is supported through the European Agricultural Fund for Rural Development.

Eligible food and drink companies have access to a range of short, medium and longer term support that aim to increase production and reduce waste in the supply chain.



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HELIX

How can we help?

Project HELIX offers a range of support that is tailored to your company's needs.



Innovation

- › New product development
- › Technical information
- › New business start-up
- › Food legislation
- › Product reformulation
- › Added value

The first key area in which Project HELIX can provide support is with innovation. New product development and product reformulation are essential to the future success of the Welsh food and drink industry, ensuring economic growth and new job creation.

Project HELIX delivers practical knowledge transfer activity, supporting Welsh companies to develop and reformulate products from concept, design, development and manufacture through to the consumer's shopping basket.



Efficiency

- › Systems development
- › Process controls
- › Product efficiency
- › Site design
- › Packaging
- › Validation of systems

By being more efficient, the food and drink sector in Wales can reduce costs, increase profitability and meet public policy targets. Cutting down waste reduces the environmental impact of food production whilst greater efficiency through ingredient analysis has a critical role in responding to the needs of health-conscious consumers.

Project HELIX works with Welsh food and drink companies to forensically analyse each step of the manufacturing journey from the factory floor to the supermarket, identifying ways of introducing efficiencies across process controls, site design, packaging and systems development.



Strategy

- › 3rd party accreditation
- › Industry intelligence
- › Mentoring & skills
- › Food business development
- › Public engagement
- › Innovation framework

Project HELIX's strategic approach will enable food producers in Wales to benefit from best practice and industry intelligence from across the world. For example, Project HELIX can support companies to achieve third party accreditation such as BRC & SALSA, and thus open up new markets for their products.

Project HELIX testimonials



Dr Sarah Beynon, Bug Farm Foods

“Plunging into food production was initially very nerve wracking, mainly because we wanted to do it properly. However, the support and guidance from Food Innovation Wales was fantastic and totally put our minds at rest. We had the peace of mind that we were doing it properly from day one and that we weren’t making any mistakes.”



Dai Miles, Calon Wen

“We have been very fortunate that Food Centre Wales has not only had the commercial dairy facilities to develop our cheese product, but also the knowledge and expertise of the food technologists, who have developed the cheese and trained people to make it for us.”



Scott Davies, Hilltop Honey

“We have worked with the Food Technology Centre over a number of years and have used their specialist knowledge for several projects, including new product development, accreditation, micro testing and bespoke training. You can trust them to give you the best possible service and I look forward to working with them for several more years.”



Nick Broughton, Peter Broughton Ltd

“The excellent support of ZERO2FIVE in delivering the two Project HELIX partnership programmes has helped us successfully maintain our BRC certification, which is essential for our business to achieve continued growth.”

Companies we've worked with





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