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Arloesi Bwyd
Cymru
Food Innovation
Wales



Project HELIX Overview

June 2016 – June 2022



About Project HELIX

Project HELIX is a knowledge transfer programme which supports the food manufacturing sector in Wales.

The programme is delivered by the three food centres in Wales which constitute Food Innovation Wales:

ZERO2FIVE

Food Industry Centre

Cardiff Metropolitan University,
South Wales

Food Technology Centre

Grŵp Llandrillo Menai,
North Wales

Food Centre Wales

Ceredigion County Council,
Mid-West Wales

Through Project HELIX, eligible companies based in Wales have access to a range of funded technical and commercial support from Food Innovation Wales.

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

Project HELIX works with Welsh companies to forensically analyse each step of the manufacturing process, identifying ways of introducing **efficiencies** across process controls, site design and systems development.

Project HELIX's **strategic** approach enables food producers in Wales to benefit from best practice and industry intelligence from across the world. For example, companies can receive help to achieve third party certification such as BRCGS and SALSA which open up new markets for their products.

Project HELIX is funded through the Welsh Government Rural Communities – Rural Development Programme 2014 – 2020, which is funded by the European Agricultural Fund for Rural Development and the Welsh Government.

Project HELIX Outputs (2016 to present)

Combined Food Innovation Wales outputs from June 2016 to May 2022

Actions supported	18
Businesses supported	628
Unique individuals supported	996
Training days given	1039
New businesses supported	394
New food and drink products developed	1587
New markets accessed	905
Jobs created	529
Jobs safeguarded	2755
Third party certifications	56
Financial impact to the Welsh food and drink industry	£235,239,698

18

Actions Supported

Food Innovation Wales has worked on multiple projects covering all 18 of the key “action areas” that were highlighted at the beginning of Project HELIX. Global health, political and economic challenges that have arisen during the lifetime of Project HELIX have challenged the technical expertise housed within Food Innovation Wales. The outputs on the previous page show the resilience of Project HELIX’s knowledge transfer model and the tenacity of Food Innovation Wales staff in continuing to provide technical support during this volatile period. The 18 actions supported are listed below and fall under the three headings of Food Innovation, Food Efficiency, and Food Strategy.

Food Innovation	Food Efficiency	Food Strategy
New Product Development	Systems Development	3rd Party Certification
Technical Information	Process Controls	Training, Mentoring, Skills
New Business Start Ups	Product Efficiency	Industry Intelligence
Added Value	Site Design	Food Business Development
Food Legislation	Packaging	Public Engagement
Product Reformulation	Validation of Systems	Innovation Framework

628

Businesses Supported

Food Innovation Wales has so far supported 628 companies, many of whom have undertaken multiple projects. The companies encompass all of the categories and sub-sectors listed by BRCGS and they produce a vast range of products, ranging from insect-based protein and baby food, to primary meat products and gluten free baked goods. Project HELIX delivery covers the whole of Wales and it has therefore allowed Food Innovation Wales and the Welsh Government the opportunity to better map out the concentration of companies in Wales.

1039

Training Days Given

The total number of training days provided includes training delivered on a one-to-one basis, group or class based training and online webinars. During COVID-19 lockdowns which have taken place since March 2020, the method of training delivery pivoted to online. An example of flexibility and innovation was demonstrated by Food Innovation Wales procuring smart glasses which allowed partner companies to provide live streams of practices on the factory floor. This enabled our technical teams to continue to evaluate company procedures and provide knowledge transfer without having to be on-site. Corrective interventions were then built into the training programmes provided.

996

Unique Individuals Supported

This is the total number of people that Food Innovation Wales has been able to support through training and knowledge transfer. The methods of knowledge transfer vary from traditional training days to one-to-one mentoring of technical graduates or suitably qualified / experienced staff at partner sites. Although these are the tangible and easily measurable figures, the cascading of knowledge to other employees undoubtedly ensures a greater reach of this applied knowledge further into the businesses. The change in knowledge and expertise is illustrated through other outputs such as certifications, where learnings manifest themselves during third party audits. The outputs then become commercially relevant.

394

New Businesses Supported

The COVID-19 pandemic has not stopped entrepreneurial activity, in fact it seems to have had the opposite effect as a large number of start-up businesses are looking for both technical and marketing guidance. Many of the new businesses arose as people re-evaluated their lifestyle following the enforcement of restricted working practices, skewing the previous work / home relationship. Much of the early knowledge transfer activity with start-ups focuses on HACCP development and legal compliance of both the product, labelling and marketing materials.

1587

New Food and Drink Products Developed

Companies continue to develop products despite the difficult financial climate. A significant number of products have a healthier focus, such as plant-based or lower salt/fat products. New products need to be developed within a structured framework often to the demands of wholesaler or retailer standards. Development follows sequential steps which ensure the production of consistent and safe product. Food Innovation Wales engages with companies to deliver knowledge on these systems as well as developing concept ideas from scratch. The volatility of product lifetime on supermarket shelves and rapidly changing shopping habits have required Food Innovation Wales staff to be flexible and reactive to changing markets and new product development briefs received from partner companies.

905

New Markets Accessed

Welsh food businesses are keen to diversify and find new markets. This was apparent during the early stages of the pandemic as companies looked to spread their business base across the retail and service sectors so as not to rely solely on one source of income. New markets accessed is integrally linked to technical certifications as these act as a validation to prospective buyers that the companies have a robust food safety culture and offer trade customers and retailers a significant evidence base towards their due diligence defence strategy.





529

New Jobs Created

New jobs are still being created as food businesses fight back following the recent turbulent times. Some companies are reporting that they are finding it hard to fill vacancies, with Brexit and the pandemic reported as the main reasons for such difficulties. Our figures refer to permanent positions and do not include temporary or zero hours contracts.

2755

Jobs Safeguarded

Just as important as job creation is job retention. Companies are looking to retain their trained and skilled staff. Through BRCGS certifications, new product development activity and new markets accessed, companies are able to keep their employees and further secure jobs within the Welsh economy.

56

Third Party Certifications

Certifications are vital to Welsh food SMEs who seek to sell their goods through retail or public service sectors. Food Innovation Wales continues to provide support in this key area, whether through BRCGS, SALSA, STS or retailer led approvals. 56 certifications have been achieved. It is worth noting that the BRCGS food safety standard alone has over 300 clauses and with evidence submission against these clauses some certifications can take 3 days to complete.

£235,239,698

Financial Impact to the Welsh Food and Drink Industry

Financial reporting was slow to progress, but as retail and food service reopened we are seeing a healthier reporting of financial impact through the collation of increased and retained sales, financial efficiency savings and productivity improvements.

CASE STUDY

Hilltop Honey



Hilltop Honey was founded in 2011 when Scott Davies, head beekeeper and now Managing Director, started beekeeping as a hobby in his parents' back garden. The company has since moved to a 14,000 sq ft unit in Newtown, Powys, and supplies some of the UK's major supermarkets as well as hundreds of independent farm shops and delis.

Hilltop Honey's range has grown over the years and now offers an exciting selection of British, speciality, organic, fair trade and Manuka honey varieties, along with bee pollen and cut comb. Products are available in reusable glass jars and 100% recyclable easy squeeze bottles.

The company's values are to provide the highest quality honey to its customers; to educate consumers on the benefits of honey; to support the honey bee and to be a trusted, informative and transparent brand. The company is now supplied by thousands of hives, whose beekeepers also share Hilltop Honey's values.

Support from Food Innovation Wales

Since late 2018, the Food Technology Centre has provided a breadth of support in terms of product testing and training.

As part of Project HELIX at the Food Technology Centre, New Product Development (NPD) trials were carried out to help expand Hilltop Honey's product range. This enabled Hilltop Honey to put a number of products forward to retailers, to secure its shelf space, and to indicate that the company is continuously developing new products for the public.

The NPD trials included analysis and knowledge transfer of water activity testing and natural acidity on the company's various honey blends to validate the products' shelf stability. Microbiological testing was also carried out at the centre, and nutritional information was also provided.

Product safety is paramount, therefore, the Food Technology Centre ensures that companies have an understanding of the key assessments, such as water activity, and their implications of shelf life.

Benefits of the support

With the assistance of the Food Technology Centre, Hilltop Honey gained 'A' rating BRCGS certification in January 2019, and with the continued support and subsequent site visits, the company can now maintain and monitor their rating and consider any necessary adjustments during the process of re-auditing.

The company also saw developments within its team's skillset and expertise. A warehouse-based member of staff was offered the opportunity to receive training through Project HELIX and became the company's technical manager.

Scott Davies, Managing Director of Hilltop Honey:

"Project HELIX support has allowed us to access an invaluable source of information, training and assistance at the Food Technology Centre in Llangefni. Not only has the centre helped us to ensure that our products are safe and marketable, but we have also gained technical skills within our team through Project HELIX training. The centre keeps in regular contact with us, be it on the phone or email, which is very reassuring. The whole experience has been key to us expanding our range and growing our business."





CASE STUDY

Morfa Milk



Morfa Milk, which launched in July 2020, is located on a family farm, Parcymorfa, on the outskirts of Fishguard. The milk for their vending machine comes from the farm's grass-fed herd, which has been gently pasteurised and sold in reusable glass bottles.

The milk vending business has been a family effort and their goal was to diversify the farm to become a more resilient business. The response since its launch has been extremely positive.

Christy Williams, co-owner of Morfa Milk, commented: *"We've had an amazing response from locals and people further afield from Fishguard. It's a way of selling direct to the public and getting a fair price for our milk."*

The success of their milk vending has also led to them launching a flavoured milkshake range, which they are now selling, along with whole milk, in local supermarkets throughout Wales. The business also gained nationwide recognition during the rugby six nations in March 2022, when the Welsh team incorporated Morfa Milk into their diet.

The Williams family are planning to expand their product range yet again. They plan to produce semi-skimmed milk, butter and cream for their next project.

Support from Food Innovation Wales

Food Centre Wales have assisted with the site layout on the farm to ensure the facilities for pasteurising and vending machines are appropriately located. Advice was provided to assist with sourcing suitable equipment and achieving the right set up and systems from day one. This has helped the business save money and time by ensuring the whole process is the most efficient. Advice was given on microbiological testing and food technologists helped to identify causes to any problems and develop solutions.

Food Centre Wales played an important role in transferring relevant knowledge. Training and guidance provided by the food technologists ensured the vending machine and pasteuriser are run to the stringent standards required to achieve approval from the Food Standards Agency.

Benefits of the support

Contacting Food Centre Wales has enabled Morfa Milk to learn the correct procedures from day one to ensure safe production. Support and encouragement from the food technologists has also assisted Morfa Milk to expand its product range.

Christy Williams, co-owner of Morfa Milk:

"The team at Food Centre Wales were invaluable when we were starting up Morfa Milk. They worked with us on our HACCP until we got it just right. They guided us through the whole microbiological testing and problem solving stages and also carried out phosphatase testing for us and many others. We basically couldn't have started our business without their help and support. They are so knowledgeable in their field. We are still in regular contact and they are always available to help."



CASE STUDY

Puffin Produce



Puffin Produce Ltd is the largest supplier of Welsh produce in Wales. Since 1995 they have supplied Welsh produce to multiple major retailers and wholesalers. Alongside a large own label potato offering, Puffin Produce also supply a range of potatoes, seasonal vegetables and daffodils under their 'Blas y Tir' brand.

Puffin Produce has had a longstanding working relationship with ZERO2FIVE Food Industry Centre since 2012. During this time the business has employed and supported the continuous development of two knowledge transfer affiliates who supported the development and maintenance of the site technical and quality systems and the packaging control and waste management systems.

Support from Food Innovation Wales

ZERO2FIVE has continued to support Puffin Produce one day a month as part of Project HELIX to supplement the company's internal audit and technical team.

This support has allowed Puffin Produce to have an ongoing independent technical resource, a support mechanism for technical queries, mentoring for the company's technical and quality assurance teams, and a structured programme for supporting the company's internal audit schedule.

One of ZERO2FIVE's key roles is carrying out internal audits for Puffin, independently reviewing the company's food safety procedures and practices against BRCGS and retailer standards.

Benefits of the support

Thanks to ZERO2FIVE's independent advice, Puffin Produce has identified non-conformances and areas for improvement against BRCGS and retailer standards. This has helped Puffin Produce to maintain their safe practices and as a result their third-party certification and ultimately retailer listings.

Due to the knowledge and resource of the team at ZERO2FIVE, Puffin Produce has been able to keep up to date with ongoing industry standards and codes of practise that are vital to the business. ZERO2FIVE has been able to help the team at Puffin with training in areas such as internal auditing and sensory analysis.

Huw Thomas, Managing Director of Puffin Produce:

"As a result of the knowledge and expertise of the ZERO2FIVE technical team, we have been able to adapt and strengthen our quality management systems at Puffin Produce; resulting in maintaining our BRCGS and Red Tractor certification. The support we have received from ZERO2FIVE has been invaluable and we look forward to continuing to work with them."





CASE STUDY

Edwards of Conwy



Edwards of Conwy is a traditional Welsh, award-winning Master Butcher and sausage and pie maker located in the beautiful historic World Heritage town of Conwy in North Wales.

Founder and master butcher, Ieuan Edwards, a farmer's son from the Conwy Valley, served his apprenticeship in the market town of Llanrwst. In 1984, after some years learning the art of butchery, Ieuan, at the age of 20, opened his very own butcher's shop, determined to make it the best in the UK.

Edwards of Conwy has won multiple awards, being crowned Best Butchers Shop in Wales three times and presented with the UK wide Britain's Best Butcher title in 2014. To date, the company has won over 200 product awards.

Over all those years the company has remained true to its core values of quality, locally sourced Welsh products, pride in its heritage and support for the local community, using as many traditional methods and recipes as possible.

Support from Food Innovation Wales

Edwards of Conwy has worked with the Food Technology Centre since 2017 on a number of projects. Having purchased another production site in 2017 they needed to expand their workforce in order to help with the demands of the new site.

In October 2018, the company spoke with the Food Technology Centre who recommended the HELIX Knowledge Transfer Programme and through this they were able to recruit a graduate. The graduate was quickly able to lead on key areas helping them achieve BRCGS certification within 6 months and Red Tractor certification shortly after.

Benefits of the support

As a result of the support, Edwards of Conwy employed a graduate, who they were able to develop and mentor to ensure they had the relevant skills required for the meat industry but more specifically for food safety standards.

The company is now in a stronger position to carry out new and existing product development and improvements.

Simon James, Managing Director of Edwards of Conwy:

"As a result of working with the Food Technology Centre, we have been able to employ someone who comes with a high degree of ability and enthusiasm, who then through subsequent mentoring has developed the skills and experience necessary to support our goal of achieving BRCGS certification and Red Tractor food assurance certification at our new site. We would highly recommend Project HELIX to food companies who require assistance in obtaining certification. The support we've received from the Food Technology Centre has been invaluable and we look forward to continuing to work with them."



CASE STUDY

Ridiculously Rich by Alana



Alana Spencer became a self-taught chocolatier at 16, renting her first kitchen and selling luxury chocolates to friends, family and teachers before attracting the interest of two shops in Aberystwyth. Her chocolates became incredibly popular and soon Alana was travelling nationwide, selling her luxury treats at food events and shows.

Alana is notable for winning the twelfth series of BBC One's The Apprentice in 2016 and received an investment from Lord Sugar for her luxury cake business, Ridiculously Rich by Alana.

Ridiculously Rich continues to expand with more delicious treats added to the range, as well as new cake shops and cafes being established across the country, all selling the well-known range along with exclusive bakes to tempt its local customers.

Support from Food Innovation Wales

It has always been important to Alana that the products are manufactured in Wales using the finest ingredients and in October 2019, Ridiculously Rich moved into its first purpose-built bakery in Alana's hometown of Aberystwyth. The technical team from Food Centre Wales supported Alana throughout the move to her new premises, by assisting her with the factory layout, equipment sourcing and HACCP Plans, to ensure the new premises met the demands of the growing business.

Food Centre Wales helped Alana's new factory achieve SALSA standards in just six weeks – the food technologists conducted a gap analysis of the processes and procedures to identify the areas that needed work to achieve the SALSA certification and offered guidance to reach those standards. Gaining SALSA certification at the new site enabled the business to continue its growth plans, reach new market sectors and opened up larger opportunities for the business as a whole.

During the COVID-19 pandemic, Food Centre Wales assisted Ridiculously Rich with labelling requirements and content for reformatting labels following a shift to more prepacked items requested by its customers. Food Centre Wales was available to advise the business on creating legally compliant labels by ensuring they followed all the legal requirements and regulations.

Food Centre Wales have been in regular contact with Alana and her team with all their new projects. Food Centre Wales food technologists are there every step of the way with any query, whether it is updating traceability systems, product shelf-life, vegan adaptations and ingredient sourcing, whilst also maintaining all of their food safety and quality certifications.

Benefits of the support

Since the bakery officially opened, Ridiculously Rich by Alana have expanded the product range and opened an on-site shop to sell bespoke products, as well as cafes and cake shops dotted across Wales. Working together on making the system changes as smooth as possible has assisted the business to continue to prosper and grow.

Alana Spencer, Managing Director of Ridiculously Rich by Alana:

"The help available from Food Centre Wales was amazing and we couldn't have done it without them. They were there every step of the way, before we had even built the bakery! They helped us with any question, large or small and even came out to visit us on site on numerous occasions to guide us in the best way to become SALSA approved."



CASE STUDY

Authentic Curries and World Foods



Authentic Curries and World Foods produce a variety of ready-made meals using home style cooking methods for retail, restaurants, pubs, local authorities and major supermarket chain cafes. The company's 30 employees manufacture over 100 different products at their BRCGS Food Safety, Grade AA certified factory in Rhondda Cynon Taff.

David Smith and Paul Trotman founded the company in 1996 after Paul stayed at David's Pembrokeshire motel and saw how customers travelled far and wide to sample David's curries. The two saw the potential in a joint business venture and decided to set up The Authentic Curry Company.

Support from Food Innovation Wales

ZERO2FIVE Food Industry Centre has a long history of providing Authentic Curries and World Foods with technical support in areas such as internal auditing against BRCGS Food Safety standards and training in HACCP and basic food safety.

Due to new working practices resulting from COVID-19, a ZERO2FIVE technologist delivered internal auditing remotely against BRCGS. This helped the company to prepare for their first remote BRCGS audit in May 2021, which the company successfully passed with a Grade AA.

Instead of delivering the usual face to face food safety training for members of staff, a ZERO2FIVE technologist developed training booklets which the technical manager at Authentic Curry was able to use directly with staff members onsite.

Finally, Authentic Curries made good use of Food Innovation Wales's COVID-19 tool kit to ensure they followed best practice with regards to pandemic guidelines and restrictions.

Benefits of the support

As a result of the company maintaining their BRCGS Food Safety certification they have been able to secure two additional customers, launch 15 new products and retain sales of over half a million pounds. This includes a range of low-calorie meals for a local health authority and low carbohydrate meals for a Welsh online business who help their customers follow reduced carbohydrate diets.

Paul Trotman, Managing Director of Authentic Curries:

"The support we've received from ZERO2FIVE has benefited us no end. It's been invaluable to have expertise from outside, coming in and auditing us in preparation for BRCGS. All of the involvement we have had with Cardiff Met University has been amazing and it helps things run a lot more smoothly."





Complete Co-packing Services



Complete
Co-packing
Services Limited

Based in Abercynon, Complete Co-packing Services offer contract packing, warehousing and distribution on behalf of national and international companies. In 2019, with the business experiencing continued growth and having just opened a new 65,000 square foot factory, Complete Co-packing recruited Sophie Thomas as a sales and marketing affiliate through the Project HELIX Knowledge Transfer Programme.

The Project HELIX Knowledge Transfer Programme, which is delivered by ZERO2FIVE Food Industry Centre at Cardiff Metropolitan University, employs part-funded technical or sales and marketing affiliates and embeds them within Welsh food and drink manufacturers with full support from ZERO2FIVE.

Steve Nicholls, Managing Director, Complete Co-packing, said: *“With the pressures of doing everything else in the business, marketing was always the last thing we thought of. It was perfect for us to have someone come in and for their role to be marketing rather than for it to be something we did as an afterthought.*

“We saw this as an opportunity of starting off on a small scale in marketing, trying to take the market lead with the support and expertise from ZERO2FIVE but then bringing in a post-graduate candidate like Sophie, and giving her an opportunity to grow and instil in her the ethos of the business. That was key for us that someone could come in and grow with us.”

Support from Food Innovation Wales

Throughout her two-and-a-half-year placement with the company, Sophie received coaching and mentoring from the team at ZERO2FIVE, who have experience of working in marketing and sales for some of the UK’s largest FCMG brands.

Benefits of the support

With Sophie’s support, Complete Co-packing turned over sales of £3.5 million in 2021, saw their biggest ever year for enquiries and launched 17 new products in collaboration with their clients.

“As a direct result of Sophie’s marketing activity, we had more sales enquiries which led to increased sales. We’ve also now got to the stage where the enquiries are of a higher standard as people now know our business better,” said Jeff Parry, **Business Development Manager, Complete Co-packing.**

In recognition of Sophie’s impact to the business, she was named one of the 30 under 30 by Packaging Innovations in 2020. The awards celebrate the best young talent working in the world of packaging.

More importantly, because of Sophie’s invaluable contribution to the business, at the end of her placement she was taken on as a permanent employee by Complete Co-packing and promoted to the role of Sales and Marketing Manager.



CASE STUDY

Trailhead Fine Foods



Welshpool-based Trailhead Fine Foods has been producing artisan jerky with responsibly sourced PGI Welsh Beef, marinated using a secret and unique recipe, since 2018. The beef jerky is high in protein, gluten free and low in fat, making it a healthy alternative to sugary and high fat snacks.

The snacks are available in more than 100 stockists across the UK, including service stations, farm shops, delicatessens, convenience stores, tourist attractions, breweries, pubs and hotels. Despite the challenges of the COVID-19 pandemic, the past year has been very successful for Trailhead Fine Foods and Get Jerky products. With a new online shop and new retail customers, their sales have grown by 300% in 2020. In addition to their recent Great Taste Awards success where their Spicy Chilli and new Teriyaki beef jerky flavours were each awarded one star, they have also recently secured an order to the prestigious Selfridges stores.

Support from Food Innovation Wales

Under Project HELIX, the Food Technology Centre has worked closely with the team at Trailhead Fine Foods to ensure they met the requirements needed to achieve the nationally recognised SALSA standard, which has opened new business opportunities for the snack company.

Bethan Brierley, Food Technologist at the Food Technology Centre, *"In the last year or so, we have helped set up a complete new quality management system for Trailhead Fine Foods, and with new documentation in place we are pleased to say, for their second year, they have passed the audit and retained their SALSA certification. Due to personnel changes within their team we have had to retrain them with the new documentation systems. We have also assisted in shelf life testing their new product flavours, labelling checks and writing retailer specifications needed for their contract with Selfridges. Overall we have transferred the*

knowledge over to them so they can become more self-sufficient and confident, and meet any future retailers' needs."

Benefits of the support

Emma Morris, Trailhead Fine Foods' Business Development Manager, *"The advice and help the Food Technology Centre has given us has been invaluable. With their help we have been able to retain our SALSA certification. Without such certification it is difficult for food businesses to grow and it has offered us great opportunities to gain new customers and expand into new markets.*

Not only has Bethan helped us but the relevant documentation has inspired us to take ownership of the process so we can learn and develop. The whole team at the Food Technology Centre has been supportive and helpful. They have been there throughout, reassuring us that we are going down the right path."



CASE STUDY

The Welsh Saucery



Established in 2019, Pembrokeshire Lamb run their farm and business with an ethos to promote gate to plate Welsh lamb products that have been reared and cared for with traditional farming values. The company's meat boxes are available for delivery throughout the UK. Following the success of Pembrokeshire Lamb, founders Steve and Kara decided to produce a range of sauces to complement their lamb. The Welsh Saucery's Great Taste Award-winning sauces include ketchup, brown, BBQ, tikka and mango chilli.

Support from Food Innovation Wales

Food Centre Wales first helped Pembrokeshire Lamb in the autumn of 2019 with a range of services, including food safety system development, site visit and review as well as support with their HACCP plan.

Pembrokeshire Lamb quickly moved onto new product development of The Welsh Saucery products, with recipe formulation, HACCP, micro testing and trial production, all taking place in the Innovation & Manufacturing Hub at Food Centre Wales. The team of technologists also conducted nutritional analysis and ingredient listings for the company, to ensure they followed legal labelling requirements. In addition, they received training on how to manufacture on a larger scale.

Benefits of the support

Receiving support from Food Centre Wales early on in the company's journey allowed Pembrokeshire Lamb to learn and master the correct processing systems from day one and therefore ensure they were producing food products safely and efficiently right from the start.

The company has come away with the skills needed to develop and produce their new products ready for market. They have been able to utilise the

facilities and equipment at Food Centre Wales, with food technologists on hand with knowledge and expertise each step of the way.

Kara Lewis, The Welsh Saucery: *"Food Centre Wales has been invaluable in supporting and guiding us in the production of the sauces and helping us have the confidence to launch The Welsh Saucery. Without Food Centre Wales, I doubt we would have taken the leap into sauces. Their guidance and support as well as facilities has been so useful."*

