

SAMWORTH BROTHERS

Food & Family since 1896



*2023/2024
Annual Review*



Mark Samworth, Chairman

I am delighted to introduce our third Annual Review, which tells the story of our performance and progress in 2023. This is published alongside our Responsible Business report, which details our role within our communities and the significant efforts we are making to reduce our impact on the planet. Please read that too – you can find an online copy at www.samworthbrothers.co.uk.

These documents debut our refreshed branding which I hope reflects the character of Samworth Brothers: as a family business since 1896 we are authentic, assured and purposeful. My family's belief that business must be about more than just the numbers is shared by our management, and we are all quietly determined to build a food business that does the right things. By making food with passion, thought and care we will do more than just feed people, and in doing so we will be a rewarding business to work with.

Our new 'Food & Family since 1896' strapline represents our expertise and commitment to good food. My great-grandfather George set out on his own that year because he was keen to do things better, and it is my hope that we retain this ambition on behalf of my family and the families that buy our food.

You will read that we continued our recovery from Covid and its challenging aftermath in 2023, and about some of our plans for this year and beyond. We continue to invest record amounts behind our businesses and customers, and I am grateful to all my colleagues for their hard work as we modernise and adapt as consumer trends evolve.

Mark Samworth
Chairman,
Samworth Brothers Group

2023 PERFORMANCE

With continued inflation, and the cost-of-living crisis creating cautious consumer sentiment, 2023 presented challenges. Nevertheless, our commitments to quality food, to enduring partnerships with our suppliers and customers, and to creating a great place to work with many opportunities and benefits for our colleagues, have enabled Samworth Brothers to perform well, and we have a positive outlook for the future.

Overall, 2023 was a year of significant progress. Our categories and brands performed well, and it was a record year for new business. We've worked hard with our customers to mitigate and navigate the inflationary challenges and help them to succeed. We have a talented, experienced and committed workforce where everyone plays their part.

Despite these challenges, financial performance was ahead of expectation. Sales grew to £1,589.9m and we delivered improved profitability as we continued our recovery from the impacts of the pandemic – see pages 4-5 for more financial performance data and from page 6 onwards there are details of many highlights for the business in 2023.

Consumers were determined to enjoy the festive season, and accordingly we had strong Christmas trading, which broke our previous records in the penultimate week of the year. We made good progress in rebuilding gross margin, and the group's Net Operating Profit continued its progress towards our targets. We also won valuable new business as our category propositions resonated with customers, and we furthered our objective of building longer-term partnerships by extending our supply agreements into the future.

Late last year, we took the difficult decision to close our Revolution Kitchen site due to a decline in sales volumes in this product area. Despite substantial investment over recent years and the commitment and hard work of everyone connected with the business, it continued to make significant losses. The majority of colleagues were redeployed to other of our businesses.

In 2023, we spent £74.6m of capital investment, a record year of investment into the Group, that takes total capital investment since 2018 to £282.1m. In the year ahead, we are planning even higher levels of capital expenditure as we continue to invest across the Group.

Hugo Mahoney
Chief Executive Officer,
Samworth Brothers Group

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WE OFFER A WIDE VARIETY OF FOODS:



Hugo Mahoney, Chief Executive Officer

£1,589.9m
2022: £1,412.3m

Revenue

£42.5m
2022: £25.7m

Operating Profit
(before non-recurring costs)

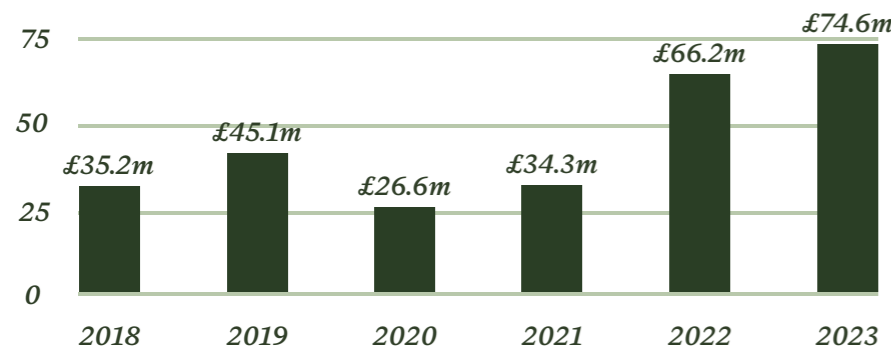
£74.6m
2022: £66.2m

Capital Investment

£116.5m
2022: £107.3m

Total Tax Contribution*

Capital Investment £m



Total Capital Investment
2018-2023: £282.1m

YEAR	REVENUE	OPERATING PROFIT/(LOSS) (before non-recurring costs)
2020	£1,052.2m	(£8.7m)
2021	£1,165.1m	£22.8m
2022	£1,412.3m	£25.7m
2023	£1,589.9m	£42.5m

*Total Tax Contribution includes payroll taxes (including National Insurance), corporation tax, business rates and any other taxes and levies paid by the Group

12,500+ jobs



£393.8m in wages and salaries

137 apprentices in training

£13.1m in employer pension contributions



1% of profit before tax given to charitable causes

5.3 tonnes** of items donated to Plymouth charities

£122,000 of Community Opportunity Fund awards, bringing the total awarded to date to £2.2m

2.7m meals donated 38% increase in volume of food waste distributed to charities

£3.4m of Samworth Foundation awards, the Samworth family's charity

**Ginsters Project 35 (Jun 2022 to Dec 2023)

From its origins in 1896 to the present day, Samworth Brothers has been driven by a desire to provide great food that is tasty, nutritious and affordable. Throughout 2023 we harnessed our ever-growing expertise with 70 talented development chefs working in 14 innovation kitchens, collaborating with our nutritionists, category experts and bakery teams to further improve our recipes and collect a host of industry awards.

BUILDING EXPERTISE

Samworth Brothers has developed expertise in all areas of its business in 2023. Our Savoury Pastry team, for example, recruited additional chefs and commissioned its own research into consumer trends, leading to the creation of new and relevant foods. "We have eight development chefs, a master pie maker, and a master baker across four development kitchens," says Alex Whittle, Innovation Director.

In 2023, we honoured expert Savoury Pastry chef Graham Cornish for a remarkable 40-years with Ginsters. Graham has ensured quality always comes first. His dedication and leadership have left an indelible mark on Ginsters' success. We express our heartfelt gratitude and celebrate his extraordinary milestone.

UNDERSTANDING CONSUMERS

The first step to creating great food is understanding what people want. The Group Insights team at Samworth Brothers is focused on this goal, and in 2023 beat industry giants such as Sky and Samsung to win the AURA Insight Impact award for outstanding understanding of consumer attitudes towards sustainability. The findings of the research helped our teams develop exciting new products that people want.

Research is conducted throughout the Group. A team from Walkers Deli & Sausage Co. visited Paris and Lyon in France on a 'food safari' to learn more about meat products, while our Food to Go team visited the USA, Canada and Denmark to identify future food ideas. Chefs across our businesses established a Chef's Forum that will meet regularly to share thinking and techniques. The Cornwall Bakery introduced a monthly Chef's Table to review new products against industry trends.

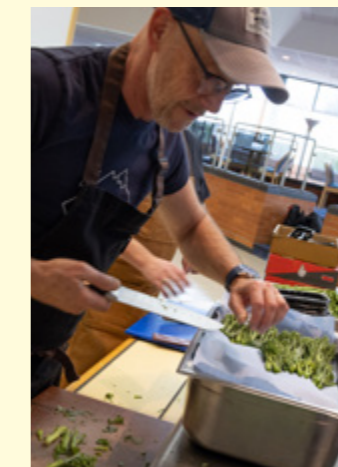


HEALTHY CHOICES

A new Samworth Brothers Health and Nutrition Plan was introduced, helping us to make good progress with healthy food options. One indicator of this is the average Nutrient Profile Model score of our product range, which improved from 5.5 to 5.4. Products that score less than 3 are considered 'healthier', and now form 56% of our portfolio, a 2% improvement on 2022.

Food-to-go products were reformulated to decrease salt, sugar and fat content, while 40% of our ready meals now contain at least one of the five recommended daily portions of fruit and vegetables, and 13% of those provide two or three portions. For example, our Spiced Coconut Chicken Curry (pictured left), provides two of the recommended daily fruit and vegetables portions, is high in protein and has just 460 calories.

Our brands are also constantly looking for opportunities to make product ranges healthier. Higgidy increased fibre content by nearly 10% and removed 560 million calories from its quiches and pies. Soreen launched new vegan soft-bake Soreen Lift Bars, energy snacks that have less than 140 calories and contain naturally-occurring B vitamins, fibre, potassium and folate.



CHEF'S FOCUS

Phil Guest, a Development Chef creating our ready meals, describes further improvements in taste and vegetable content for one high street retailer's healthy range, so that nearly all recipes now contain less than 500 calories per pack.

"Freshness, raw material quality and consistency are key," he says. "We introduced pak choi, spinach, sweetcorn, black beans and multigrains, such as brown rice. Traditional cooking styles bring the flavours out and make vegetables the hero of the meal."



AWARD WINNERS

The Dickinson & Morris Crown Jewel Celebration Pork Pie, created with chef Calum Franklin, was named top in its class at The British Pie Awards, won Gold at The Quality Food Awards and featured in the New York Times. The Festive Showstopper, launched in Fortnum & Mason, was chosen as Christmas Deli Product of The Year at the Quality Food Awards. Two Christmas sandwiches – Vegan Bubble & Squeak and Pigs Under Blankets – were awarded 'Star Buys' from BBC Good Food magazine. Chefs Sam Tebbatt, Stephen Jordan-Bird, Chrissie Attewell and Edvinas Smigelskis were finalists at the 'Sammies', the British Sandwich Industry Awards.

Our history as a fourth-generation family business provides us with great strengths. In 2023, we continued to invest for the long term, promoting a welcoming culture and ethos that contributes to our great record of long service. It was a big year for business anniversaries too – Bradgate Bakery celebrated 30 years, both Melton Foods (pictured below) and Samworth Brothers Supply Chain commemorated 25 years, Higgidy and Saladworks each turned 20 years old, and Soreen an amazing 85 years!



MENTORING OTHERS

As a family business, we encourage a culture that is welcoming, caring and has the best interests of people at its heart.

Benjamin Butler, a Stock & Systems Manager who has been with Samworth Brothers for nine years, mentored three apprentices in 2023, who all completed their qualifications with distinction and delivered final projects improving stock control and warehouse management. "The business made sure they could spend time studying, and celebrated their success," says Benjamin.

In her role as Team Leader in Highcare at Bradgate Bakery, Jenny Freer (pictured above) teaches colleagues how to use new systems, offers advice and is a member of the business's consultative committee. "It's true when they say that we're a family," says Jenny. "Last year I was diagnosed with cancer and the support I received was overwhelming."

GIVING BACK

The Group directly donated and distributed 2.7 million meals to those in need and redistributed 1,161 tonnes of surplus food through the Company Shop and FareShare, who support families by providing high-quality low-cost food. We collaborated with Leicester City Council and other partners to organise Pop-up Pantries in the school holidays, providing a total of 297,000 meals to families whose children typically receive free meals during term time.

We launched our new Community Opportunity Fund to support sports and food/nutrition education, to help young people gain skills and knowledge. In 2023, more than £122,000 was donated to multiple charities.

£3.4m worth of awards from The Samworth Foundation – the Samworth family's charity – to tackle the root causes of social and environmental problems.



INVESTING FOR THE FUTURE

Many of our people and businesses reached major milestones in 2023. This success is in part thanks to a constant focus on the future. 2023 demonstrated our long-term thinking with a record £74.6 million spend on capital projects, bringing the total over the past six years to £282.1m. We increased the capacity and capabilities of our Meals businesses in the Leicester area. A major extension at Walkers Deli & Sausage Co. in Leicester allows the site to expand its product portfolio for new occasions. Investment in The Cornwall Bakery further upgraded facilities there. Work is now being planned for an extension of another Leicester site, adding additional space to support our Food to Go customers.



FOR THE GENERATIONS

John Pritchard, a Packaging Technologist at The Cornwall Bakery and his wife Deb Pritchard, a Laboratory Analyst at Westward Laboratories, have 75 years of service between them and introduced two new generations to Samworth Brothers. Their daughter Hannah Pritchard and her son Taylor Alford also work at Westward Laboratories, as a Customer Services Manager and Laboratory Analyst. "We are in separate departments and on different shift patterns," points out John. His role involves interaction with colleagues in other businesses and Group Procurement. "Over the years, co-operation has increased as we move towards being a large family, rather than independent companies."



Great food begins with the best ingredients, and we care deeply about the trusted partnerships we have developed over many years with some of the country's finest suppliers. Great care is taken in making our food too, to create quality products and ensure the wellbeing of our colleagues. Health and safety is the number one priority at all our bakeries and businesses, with 'safety moments' embedded into our culture and on the agenda at all executive meetings. Support for mental health and wellbeing in the workplace is available to all colleagues.

RESPONSIBLE PROCUREMENT

In our search for the best ingredients, we always strive for full traceability and transparent reporting across our supply chains. One example of this in 2023 was the switch to Wildfarmed regenerative flour for part of the muffin range within our Higgidy business, supplied by a network of farmers who embrace methods that improve soil biodiversity. Crops are grown without pesticides and audited independently to a set of standards that all growers follow.

For our Ginsters business, Dovecote Park supplies great tasting, high standard British beef. Like us, it is a privately owned family business. Their cattle are 100% of British origin, born and bred on British farms and subject to strict protocol and regular audits, ensuring maximum traceability and optimum welfare.

CRAFT SKILLS

Our colleagues are dedicated to making the finest possible products from these ingredients and are given the opportunity to develop their skills. One example of this commitment is the new butchery school set up by Walkers Deli & Sausage Co. New recruits are taken on a journey from farm to fork, learning about curing, slicing, packing and more to develop their mastery of butchery. Seven apprentices achieved Level 2 (equivalent to GCSE standard) in 2023.

PRIORITISING SAFETY

Health and safety is our highest priority and we hold an annual conference dedicated to this topic, during which we share examples of safe working. In 2023, the Group Health & Safety team introduced the new Heartbeat Awards, to recognise colleagues that have demonstrated a commitment to health, safety and wellbeing in the workplace. It is also working with all sites on a new programme to achieve cultural excellence in health and safety. For example, Saladworks, Melton Foods and The Cornwall Bakery have all trialled focus groups where participants anonymously discuss and identify improvements, and beneficial external training.



SAFETY FIRST

Samworth Brothers Supply Chain was named overall winner of the Best Practice Awards at the 2023 conference, for a 'pick by line' initiative which included the creation of a pedestrian-only area at its Oak Meadow site in Leicester to keep our colleagues away from manoeuvring forklift trucks, minimising the possibility of accidents. The same initiative also won a coveted award from the Institution of Occupational Safety and Health.



LEARNING A CRAFT

Adam Worth from Walkers Deli & Sausage Co. achieved the highest possible grade, a pass with excellence, in his apprenticeship butchery qualification. "This is a skill I will have for the rest of my life," says Adam, whose course included classroom learning on the history of the profession to practical training in the butchery.



INVESTING *in our* PEOPLE

HELPING OUR PEOPLE ACHIEVE

There are many options for colleagues to develop their careers with Samworth Brothers, from in-house and externally delivered training to formal qualifications with academic partners, like the engineering apprenticeship programme at Birmingham Metropolitan University and a procurement apprenticeship linked to the Chartered Institute of Purchasing and Supply Chain.

For those new to Samworth Brothers, a 'buddy' scheme helps them find their feet. Starters are assigned a friendly colleague who can help them feel comfortable in their new workplace, and who they can turn to for support while settling in.

VALUES IN ACTION

Training comes in many other forms. More than 90% of line managers have completed the 'Leading the Samworth Way' programme, which is designed to bring our purpose, 'we do good things with great food', and values, 'we make things happen, we are a family, we take pride', to life in daily actions.

Each of our businesses worked towards reflecting these values throughout 2023. For instance, our Saladworks site in Leicester introduced new musculoskeletal and manual handling training, to provide colleagues with knowledge and skills to reduce issues like back pain. This encourages brief 'micropause' stretching exercises to improve blood flow and prevent injury.



RECRUITING APPRENTICES

In 2023, 95 apprentices were enrolled to start their learning across Samworth Brothers, bringing the total number of apprenticeships under way to 137. The goal is to grow this to 155 per year by 2026.

Apprenticeships can be suitable for both young people and those looking for a change in direction. Andis Zidermanis of Samworth Brothers Manton Wood started his career with the business in 2009 as a line operative and is now working towards a qualification as a maintenance engineer. "Young people aren't always sure what they want to do for their careers," he says. "I'm 35 and doing an apprenticeship."



CAREER PROGRESSION

Kamila Godzik joined Samworth Brothers in 2019, after her previous employer's site closed. Starting as a Production Manager, she then spent 16 months as Operations Manager before stepping up to become Site Director of Kettleby Foods, initially as a secondment before taking on the role full time. Her progression has been aided by training and the support of two mentors. "Samworth Brothers is definitely a business that invests in people," says Kamila. "No matter what age, sex or nationality you are – everyone has the same opportunity to progress."

Every food provider wants suppliers that can provide them with unique opportunities. Samworth Brothers continues to differentiate itself with vibrant and successful brands, and tasty, nutritious foods and special expertise in distribution and food safety.

Samworth Brothers spent 2023 working with all customers to further improve the quality of our foods and extend our ranges. We delivered insights and innovation that mean plans for 2024 and beyond will cater to emerging consumer trends - multiple new Savoury Pastry, Meals, Protein and Food to Go lines were introduced for customers as a result. We executed impactful marketing campaigns for our own brands, especially Soreen and Ginsters.



TASTE *the* EFFORT

Ginsters invested £4 million in its 'Taste the effort' marketing campaign, telling the story of local Cornish farmer Merryn, who goes above and beyond with the effort she puts into growing the highest quality vegetables for our delicious pasties.

BRANDS THAT CUSTOMERS LOVE

We have a range of our own brands that consumers trust and love to eat. Dickinson & Morris's Melton Mowbray Pies now account for 55% of all premium pork pies sold. Our customers also benefit from investment into brand marketing campaigns. A single Ginsters' 'Taste the effort' campaign period resulted in 555,000 new households eating a Ginsters product. Overall, the award-winning campaign reached 93.3% of all UK adults. Ginsters doubled its social media reach (from the year before) and the number of people engaging with our social media advertising skyrocketed (from the previous year) with 80% of the audience reporting that they felt positive about the brand.

Soreen lifted the nation's spirits by partnering with comedian Troy Hawke of TikTok fame to support the launch of the new Soreen Lift Bar. Amusing content created by Troy and fellow TikTokers' was viewed 12 million times. Further successful promotional campaigns ran across YouTube, Facebook and Instagram that were viewed over 10 million times.

FOOD ON THE MOVE

We committed to a partnership with food travel experts SSP in 2023 enabling us to share our food with more people on the move. West Cornwall Pasty Co. opened several sites in railway stations and increased concessions in motorway service stations. Urban Eat expanded its sandwich portfolio and launched a range of microwavable snacks. Fresh Food for Now Company showcased products at nine tradeshow and visited customer head offices.

In 2023, we purchased a minority stake in The Real Wrap Company, a company that supplies quality food at locations such as colleges, universities and hospitals, as well as contract catering. In April 2024, we acquired the remaining shares in the business.



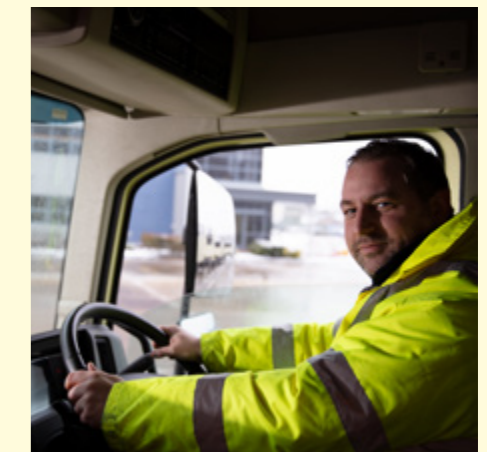
A CRACKING CHRISTMAS

Christmas 2023 was our biggest yet! We worked together with our customers to create the Group's most fabulous range of festive foods for our major high street retail partners, including: a Lobster box; hand-decorated pies filled with fruity cranberry and port jelly; a mouthwatering selection of party food; plus dinky rolls and tasty pastry puffs. We produced festive specials such as a Chicken Stuffing & Cranberry Sauce Sub, a Brie & Cranberry focaccia, and a sumptuous Turkey Feast sandwich to delight hungry students.



FOOD SAFETY

Westward Laboratories is our own contemporary food testing laboratory, which continues to expand its microbiological and chemical testing capabilities to provide accurate food safety data and information to our customers, ensuring they can always trust our food products. In 2023, the laboratory collaborated with scientists at Scotland's Strathclyde University to develop a rapid listeria detection tool and is working with microbiology experts to study the genetic material from a whole community of bacteria.



FIRST-CLASS DELIVERY

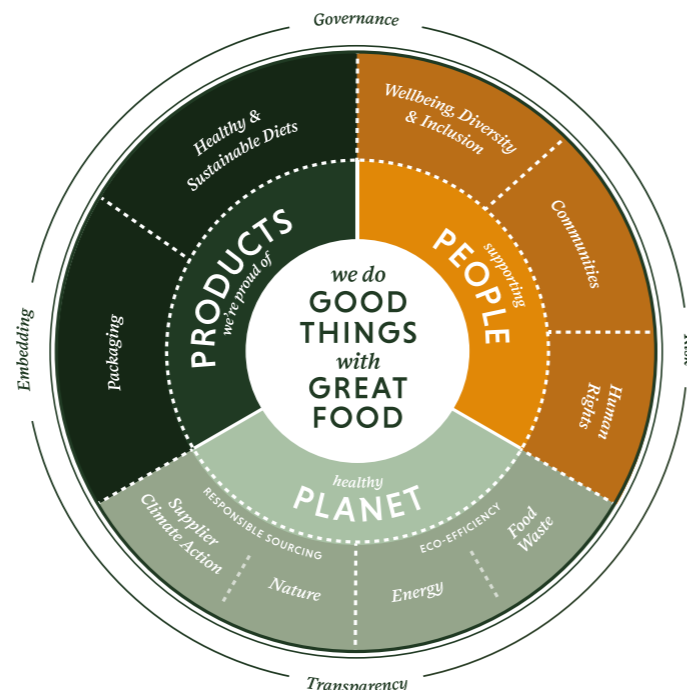
Uniquely, we have our own highly professional national delivery service (Samworth Brothers Supply Chain), which operates out of our chilled distribution sites, seven days a week, 24 hours a day. Samworth Brothers lorries are a familiar and much-loved sight on the UK's roads and during the Christmas peak period we successfully delivered over 1 million cases a day to our customers on time. Fresh Food for Now Company grew its fleet to 200 vans, operating on a national basis, seven days a week during 2023. A major new customer was brought on board.



Samworth Brothers is committed to being a force for good. In 2023, this included making large investments into technologies that improve efficiency and sustainability, becoming a founding member of the Coronation Food Project industry collaboration on food waste, and launching new community partnerships.

This year, we've reset our strategic approach to Responsible Business. To make it clear to all colleagues how we are delivering on our purpose: "We do good things with great food."

We think of our Responsible Business approach as a pie, with Samworth Brothers' purpose at the heart and three connected ingredients – people, planet and product – frame how we will achieve our goals. We have defined targets for each, and the governance and roadmaps required to meet our objectives.



PEOPLE

The longstanding loyalty and dedication of our 12,500+ people is what drives success at Samworth Brothers, and we offer an equitable, diverse and inclusive working environment where everyone is supported to achieve their full potential. Our latest data shows that we employ colleagues of 98 different nationalities and our annual People survey, completed by 90% of colleagues, showed our health and wellbeing score rose to 79% in 2023.



We ensure that everyone who works with us is treated fairly and we have a strong network of partnerships to guide us. We are members of Sedex (Supplier Ethical Data Exchange) and are audited to the Sedex Members Ethical Trade Audit (SMETA) standard. Partners include Stronger Together, an initiative that tackles modern slavery in supply chains, as well as the Slave-Free Alliance and Food Network for Ethical Trade (FNET).

PLANET

We have made our operations more efficient, resulting in a small reduction in our Scope 1 and 2 emissions, saving 259 tonnes of carbon dioxide equivalent in 2023. Last year, we set three key priorities to further reduce Scope 1 and 2 emissions: process heat (includes improving energy efficiency); transportation (such as efficient route planning and alternative fuels); and refrigeration – we implemented climate-friendly alternatives to hydrofluorocarbons in three bakeries.

Collaborating with data platform Mondra, we started developing a category footprinting plan alongside a major retailer.

In 2023, we also increased our redistribution of surplus food to charities by 38% to 1,161 tonnes. We committed to our new Surplus to Purpose project, in partnership with FareShare and Company Shop, and joined other leading food businesses as a signatory of the Coronation Food Project, inspired by His Majesty King Charles III, which aims to support the 13 million people in the UK that are experiencing food insecurity.

PRODUCT

Despite the cost-of-living pressures faced by our customers and consumers, we made steady progress on our nutrition focus areas, growing the proportion of healthy sales, as referenced in the 'For the Love of Food' chapter (see pages 6 and 7).

In our Food to Go products, we switched to paper tamper tabs where possible, so the whole pack can be recycled as paper, and our Ginsters brand is using a new brand of film that has saved 26 tonnes of plastic since its launch in summer 2023.



COMMUNITY CHAMPIONS
Each of our sites has a nominated Community Champion whose role is to engage their business in local community support activity. For example, Tracy Renshaw from Walker & Son works very closely with the charity Leicestershire Cares on a range of projects including mock interviews and employability sessions in schools, a Women's Empowerment project, and a church garden renovation for Mind UK. We were delighted to be awarded 'Company of the year award 2023' and praised by Kieran Breen (CEO) for "really going that extra mile."



COMMUNITY CHAMPIONS
At The Cornwall Bakery, Jo Cann and Sarah Perkins have organised multiple events involving colleagues across the business to help charity St Petrocs reduce homelessness in Cornwall, raising over £2,100 by participating in activities such as pumpkin carving, car washing and donating Christmas shoeboxes filled with essential items. Meanwhile, the Westward Laboratories team supported the charity's beach clean-up event.

Samworth Brothers is proud of its rich heritage and always looks to the future. Ongoing investment in existing and new businesses remains a key factor to our success. Over the past year we have further stepped-up modernisation programmes, invested in exciting new food start-ups and actioned long-term capital investment projects.

COMMITTING FOR THE LONG TERM

Across the Group, capital investments are being made to improve performance and efficiency and open new lines of business. For example, significant investment went into our Meals business growing capacity and increasing production speed on assembly lines, further extending our offer for retail partners and starting production for a new customer.

The Redzone real-time information communications system (RICS) was rolled out at more sites around Leicester and Cornwall in 2023.

We are making plans to extend one of our Leicester sites. By adding additional space, we will be able to significantly increase the range and number of units we produce each week.

A DIGITAL FUTURE

New technology is continually introduced in our bakeries as part of our ongoing Manufacturing Excellence programme. We will constantly be updating digital production systems to make them ever more precise, efficient and sustainable.

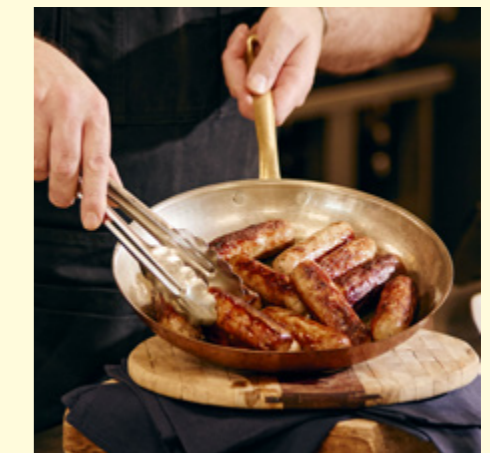
We have successfully implemented our computerised maintenance management system at multiple sites and will continue rolling this out in 2024. Data collected from these systems helps drive informed decisions about machinery and engineering.

Other new platforms will help us further integrate technologies, improve automation and speed up IT project delivery, setting the stage for future digital breakthroughs. New tools using artificial intelligence will be a part of this, keeping ahead of the curve and in touch with our customers and changing dynamics to maintain excellent service levels and reduce waste.



NEW VENTURES

Urban Legend makes doughnuts with 50% less fat and 30% less sugar than traditional deep-fried alternatives. Samworth Brothers, through its incubator business Perfect Redd, has invested a minority stake in the growing brand and will help Urban Legend expand its retail distribution, as well as providing our expertise. Perfect Redd aims to help passionate smaller food businesses thrive and reach their full potential, such as dips creator Holy Moly, Tiba Tempeh plant-based meals, and cheese specialist Cheesegeek. Last year, the fund also invested in Jelly Drops, which produces sugar-free treats made with 95% water, electrolytes and vitamins to help elderly people with dementia to stay regularly hydrated.



HOME PRODUCED INGREDIENTS

At Cobden Street in Leicester, the home of Walkers Deli & Sausage Co., we have made a significant investment in a new facility to produce additional ingredients. In turn this allows the business to develop new product lines, including foods that meet the current trend for snacking. This site will supply to other businesses in the Group too. We are also investing in a new Innovation Centre at Cobden Street, to provide a state-of-the-art space where our teams can collaborate.

FOOD & FAMILY
since 1896

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