



Sainsbury's

**PRESS
RELEASE**

NEW APC MEETS ALL SAINSBURY'S IN STORE BREAD NEEDS

Camgrain has opened what is the UK's most modern Advanced Processing Centre (APC) at Wilbraham, south east of Cambridge.

The APC is capable of holding up to 90,000 tonnes of finished ingredients in secure storage against customer's instructions for just-in-time delivery.

With a high volume capacity to handle crops at harvest and with second stage "state-of-the-art" grain cleaning processing, Camgrain can now meet the exacting standards set by the food industry.

The new site will process all Camgrain's high grade Group 1 bread-making wheat from the coming harvest, including all the wheat grown to supply the flour used in leading supermarket Sainsbury's in-store bakeries.

Owned by 355 East Anglian farmers and supported by a £4m East of England Development Agency (EEDA) grant through the Rural Development Programme for England (RDPE), Camgrain's new APC was originally planned to open in 2012, but due to accelerated demand has taken just three years to complete at a total cost of £16million.

It also features six tail board intakes and a 500t/hr drying facility which will ensure fast and efficient in-take, even during a difficult harvest.

Backed by a similar 150,000t facility at nearby Linton, Camgrain members now have a 240,000t grain storage and processing capability available for all types of cereals, as well as oilseed rape and pulse crops.

Marketing of the majority of grain for both the new APC in Cambridgeshire will be carried out by leading farmer-owned business Openfield. Openfield itself has been instrumental in supporting the development of central storage businesses across the UK, now under the wing of NetworkGrain UK.

Speaking at the launch of the new facility, Camgrain chairman, John Latham said that the new APC was designed to meet and safeguard the exacting standards now required for the UK's leading food and drink brands.

"It puts first stage food processing in the hands of the grower and helps to maximise value across the supply chain through efficiency of operation, scale and standard of supply.

"Camgrain is now a vital part of safeguarding and securing the UK's combinable crop food supply from field to plate," he said.

Justin King, Sainsbury's chief executive, speaking at the opening of the new site said: "Providing customers with freshly baked bread throughout the day, using quality ingredients, is at the core of our in-store bakeries.

"The provenance of those ingredients is a key issue for us and our customers, and in completing our conversion to 100% British flour we're able to establish an efficient and traceable UK food chain which underpins our commitment to British farmers."

Roger Butler of Whitworths, who mill all the grain as part of the Sainsbury's contract said that all parties have benefited from working together within a tight supply relationship.

"Transparency and openness across the production chain has allowed greater efficiency and developed a partnership where all gain benefits. We look forward to developing this further in the years ahead."

EEDA board member Lord Edward Iveagh said: "The £4 million funding from EEDA through the RPDE has helped Camgrain create a globally competitive processing facility.

"This new centre is processing locally grown cereals into high-quality food products, which is good news for the region's farmers, businesses and the economy. It is also saving 1,000 tonnes of carbon emissions a year, which is also good news for the environment."

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