



## UK FOOD VALLEY WELCOMES FOOD STRATEGY



The [UK Food Valley](#) has welcomed the publication of the government's [Food Strategy White Paper](#), which recognises the importance of UK food production in helping meet the cost of living crisis while addressing wider issues in the food chain.

"We are pleased to see recognition of the need to increase UK food production to meet growing domestic demand and support trade, and to automate to help enable this, as has been spearheaded by the team at the University of Lincoln led by Professor Simon Pearson," said Sarah Louise Fairburn, Chair of the [Greater Lincolnshire LEP's Food Board](#).

The White Paper highlights the need to use automation alongside a secure long term workforce supply and upskilling of the domestic workforce to meet the production needs of industry. The leadership shown in this agenda in Lincolnshire through the Lincoln Institute of Technology, the University of Lincoln and Bishop Burton's educational provision supported by Europe's largest agrifood robotics and automation team, puts the UK Food Valley in the vanguard of tackling these challenges.

*Continued...*

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# UK FOOD VALLEY WELCOMES FOOD STRATEGY

## *Continued...*

We also welcome the recommendations to increase the production of vegetables, salad and fruit as promoted in our [fresh produce investment proposition](#), a sector where Greater Lincolnshire is home to UK-leading production, trading and distribution clusters. As healthy, low carbon foods, the UK Food Valley believes that these products have a bright future, with local production being supported by new investment in controlled environment agriculture (CEA).

For example, we report in this edition on Global Berry who have recently opened a new greenhouse site at Nocton for soft fruit production, with plans for a further 32 hectares at Hemswell Cliff. This compliments major greenhouse projects at Bridge Farm in Spalding and Dyson Farming near Boston, and businesses such as JEPCO near Holbeach are planning further developments. As recognised in the Food Strategy White Paper, the UK's self-sufficiency in many horticultural products is low, and the sector has major opportunities for growth if we can align greenhouse and CEA production with sources of low carbon, sustainable energy.

As the Food Strategy references, the seafood sector is an essential source of employment in the Humber region and has an important role to play in levelling up. Grimsby is England's leading fish processing hub, accounting for around a third of all UK seafood processing jobs, and it has a rich heritage in producing and processing high-quality seafood that the nation loves.

The strategy adds that the Grimsby seafood cluster, working closely with government, will play an important role in ensuring the sector can take advantage of new trade deals, adapt to climate change, and increase uptake of skills training to ensure the cluster has the right people to continue to provide quality seafood to the UK and beyond.

"The recommendation to increase fish production through aquaculture is also in line with our plans and [aquaculture proposition](#) published in 2021," said Sarah Louise.

The original independent National Food Strategy review led by Henry Dimbleby in 2019-21 focused heavily on the link between diet and health. While the White Paper had less emphasis in this area, it signalled both a focus on increasing the production and consumption of healthy foods, such as vegetable, salads, fruit and fish; all products that the UK Food Valley leads on as a commitment to mainstream this issue.

We are delighted to see that government has signalled the intention to mainstream the food and health issue in a Health White Paper later in 2022, and the UK Food Valley applauds this approach. Sarah Louise said: "We look forward to working across the food chain to deliver on the Food Strategy, and to reading the Health White Paper expected later this year which aims to tackle some of the UK's health challenges."

The UK Food Valley is keen to work with local businesses and partners to help deliver the vision set out in the White Paper and would be pleased to talk to anyone who wants to work with us to deliver growth and change in the food sector. DEFRA is also encouraging stakeholders to share feedback on the strategy using [agrifoodchainengagement@defra.gov.uk](mailto:agrifoodchainengagement@defra.gov.uk) and [foodstrategywhitepaper@defra.gov.uk](mailto:foodstrategywhitepaper@defra.gov.uk).

# YOUR NEWS

## SUSTAINABLE FARMING AND FOOD GIVEN BOOST

On 30<sup>th</sup> June DEFRA made two important announcements to support the drive for more sustainable farming and food supply chains. Speaking at the Devon County Show, Environment Secretary George Eustice announced further funding for research projects to help boost farmers' businesses and improve the environmental impact of farming.

The [Food Strategy](#) committed to spend £270 million on R&D in the [Farming Innovation Programme](#) up to 2029, uniting farmers, growers, businesses and researchers for collaborative, industry-led R&D to drive up the productivity, profitability and resilience of England's farming sectors, while helping to improve the environment.

In July, £12.5m from the Farming Innovation Programme will be set aside for R&D focused on sustainable farm-based proteins. This investment in partnership with UKRI will be made available for farmers, growers, businesses, and academics to collaborate on projects that seek to improve the efficiency and sustainability of farm-based protein production. This could include protein crops like beans and peas or reducing the impacts from traditional livestock production, in order to help boost domestic production of healthy and sustainable food.

The 30<sup>th</sup> June also saw the opening of the Sustainable Farming Incentive (SFI). The scheme is available to all farmers who currently receive BPS. It is designed to be accessible and will reward sustainable farming practices which support food production and benefit the environment.

The Sustainable Farming Incentive is the first of three new environmental land management schemes being

introduced under the [Agricultural Transition Plan](#), the UK's new system of farming support. The schemes will invest in the foundations of food production: healthy soil, water, and biodiverse ecosystem and DEFRA has already worked with more than 4,000 farmers to test and trial the new approach.

Farmers with no other agri-environment agreements will be able to apply online straight away. For those already in agri-environment schemes they will be asked to let the Rural Payment Agency (RPA) know they want to apply and RPA will get in touch and support them to do so.

The scheme will open with two soil standards recognising the importance of healthy soil for successful farming and the environment.

Farming Minister, Victoria Prentis, said: "The Sustainable Farming Incentive is designed to be accessible and recognises the importance of domestic food production to our national resilience. Farmers will receive payment within three months of their agreements starting, and payment rates are more targeted and less prescriptive than previous EU schemes. We want to support farmers with the choices they take for their farms, and I urge them to apply."

Further information is available here:

- A summary of the [Sustainable Farming Incentive in 2022](#)
- [How to apply online for an SFI standards agreement on land outside a common](#)



# YOUR NEWS

## SPECIALIST SOFT FRUIT GROWERS PICK LINCOLNSHIRE

Specialist soft fruit growers have identified Lincolnshire as a prime location to expand their production hub.

Strawberry growers [Global Berry](#) have expanded into Greater Lincolnshire following an approach by the Place and Investment Team at Lincolnshire County Council. Through a targeted LinkedIn campaign to discuss opportunities for investment within our region, which facilitated introductions and relationship building, Global Berry completed their first 3.6Ha glasshouse development to produce strawberries at Nocton – an investment of £2.6m.



Six years after embarking on its first venture, Global Berry - which supplies six of the UK's leading supermarkets - is now looking to expand its hub of production in Lincolnshire utilising local supply chains and supplying locally wherever possible.

Karen Seal, Principal Officer for Place & Investment, said: "During their Nocton development, Global Berry informed us that they were looking for further investment sites.

"Working hand in hand with the LEP, Lincolnshire County Council started a search for other land options and made an introduction to West Lindsey District Council in respect of the Hemswell Central Lincolnshire Food Enterprise Zone (FEZ).

"Global Berry are now at pre-planning application stage with full planning being submitted later in the summer for a series of 'smart' glasshouses totalling 32Ha where electricity, heat, CO2 and water is delivered via a renewable energy source or through other green renewable initiatives."

The Central Lincolnshire FEZ will allow growers of all types of fresh food produce an opportunity to make ground-breaking developments for the industry.

John Downes from Global Berry added: "We are going through an exciting period with opportunities for growing and building the business.

"These opportunities are driven by market growth, and a strong interest from other Growers to partner and collaborate in our journey."

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# YOUR NEWS

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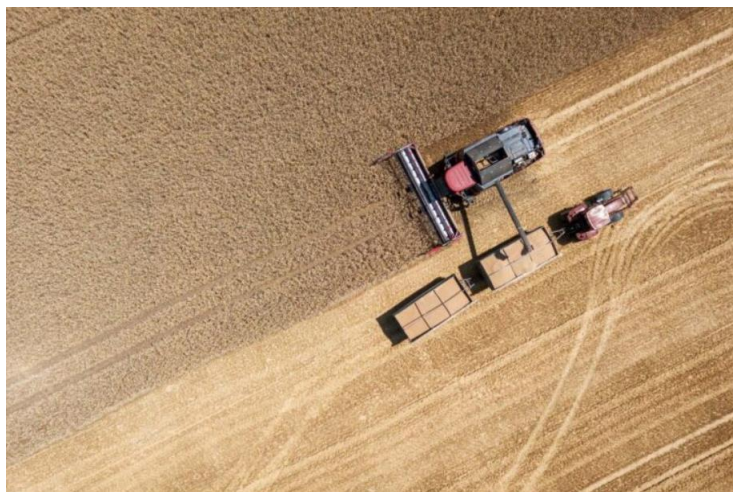
Global Berry have been collaborating with several of our Team Lincolnshire ambassadors including Polkey Collins, Influence and Hemswell Court, and have recently themselves joined Team Lincolnshire."

This facility has created 30 jobs, three of these being highly skilled roles and also includes hostel accommodation for their workers.

Meanwhile Lincolnshire County Council had been aware of Moy Park which is looking for accommodation for its workers; after introductions were brokered, Moy Park is now also using the hostel accommodation to support their workforce as well.

To hear more about Global Berry's investment into Lincolnshire and the Place & Investment team's support, please take a look at this [short video](#).

## DEFRA GRANT SUCCESS FOR LINCOLNSHIRE COMPANIES AND LIAT



On 9<sup>th</sup> June UKRI announced the 20 winners of £8m in funding, as part of DEFRA's Farming Innovation Programme, including five projects with local businesses and the University of Lincoln as project lead or partners. The projects are up to two years in length and so will deliver fast results for the industry.

The full list of projects supported is at [UKRI awards more than £8m to innovative new farming concepts – UKRI](#) and Katrina Hayter, Challenge Director for the Transforming Food Production (TFP) challenge, said: "The breadth of areas covered by the successful projects clearly

demonstrate just how many issues there are to tackle when it comes to innovating the UK's food sector.

The funded projects which involve Lincolnshire based companies and/or the University of Lincoln include:

- **Project High Speed Header (HSH)** will develop next generation combines and was awarded £394,693, led by Coningsby based Eyre Trailers Ltd. This project will develop a novel tractor mounted combine harvester, to significantly reduce harvester mass enabling a flexible tractor mounted system. It is an ambitious and transformational idea with reduced financial cost and environmental impact. HSH is delivered by Eyre Trailers, agricultural engineers and HSH inventors, in collaboration with the Lincoln Institute of Agri Food Technology, University of Lincoln. **Continued...**

# YOUR NEWS

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- **ARWAC attack blackgrass in farming**

(ARWAC Ltd): this project lays the foundation for next-generation robotic vehicles powered by renewable energy and tooled to control blackgrass. It drives productivity by increasing yield through weed eradication and received funding of £423,686. It will contribute to net zero agriculture by reducing input waste (N or pesticides) and by removing fossil fuels from key farming operations. This project will push the technology from laboratory stage to full testing in multiple farm environments. The Lincoln Institute of Agri Food Technology, University of Lincoln are core project partners.

- **SCARLETT: scalable, structured and resource efficient indoor robotic harvesting of lettuce**, was awarded £353,375, led by South

Lincolnshire based Jepco (Glebe) Ltd. SCARLETT aims to transform how 'produce is grown in the farm' with 'structure, scalability'. It simplifies harvesting 'workflows' into well-defined tasks where robots can be deployed to perform 'repetitive, laborious' jobs with high efficiency. SCARLETT will help mitigate labour shortages faced by the industry, increase production, while being resource efficient and environmentally aware by redesigning harvesting processes and embedding robotics and artificial intelligence (AI).

- **Automated selective broccoli harvesting to increase grower productivity and resilience towards net zero** was awarded £393,725. Led by

Earth Rover Ltd, a sister company of North Lincolnshire and Nottinghamshire based Pollybell, this project will take a world-leading proof of concept broccoli harvesting machine to infield testing and a pre-production prototype. The new automated approach will harvest the whole plant, opening up the potential to create valuable and nutritious plant-based foods from what was previously seen as crop waste. This project

includes the Lincoln Institute of Agri Food Technology, University of Lincoln and builds on earlier work on broccoli harvesting robotics and the CERES Vegcast project.

- **Collaborative fruit retrieval using intelligent transportation (Co-FRUIT)** run by Performance Projects Ltd was awarded £388,502. The Co-FRUIT project proposes an innovative approach to harvesting-using collaborative human-robot teams. Tasks are allocated to maximise efficiency and respects the contributions of skilled human workers, demonstrating a cost-effective and efficient collaborative harvesting solution, building on existing projects at the Lincoln Institute of Agri Food Technology, University of Lincoln. The project merges and advances three key technologies to demonstrate this solution: an accurate and adaptive model tasks allocation, a responsive and safe methodology for autonomous navigation, and a robust and affordable mobile platform.

Professor Simon Pearson, Director of the Lincoln Institute of Agri Food Technology (LIAT), University of Lincoln said: "We're delighted that our expertise in these areas has been recognised through this funding." **Continued...**



# YOUR NEWS

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"Having four projects awarded funding shows the strength and breadth of knowledge here at the Lincoln Institute for Agri-Food Technology and reaffirms the role we play in supporting productivity, efficiency, and sustainability through research and technology.

"These project successes for Lincolnshire-based companies and LIAT also demonstrate the breadth of innovation now being led from Lincolnshire as the industry seeks to develop more productive and sustainable agrifood systems. From robotics to tackling blackgrass and new types of combine, the team are tackling a wide range of core industry challenges."

In addition to these projects, LIAT (University of Lincoln) is also a partner in other recent project successes on areas including project OMENZ led by Terravesta, which has its HQ at South Carlton, north of Lincoln and an R&D base at Riseholme alongside LIAT. Project OMENZ focuses on driving the establishment of Miscanthus as a key renewable crop for biomass production, with crop trials due to commence on the Riseholme campus.

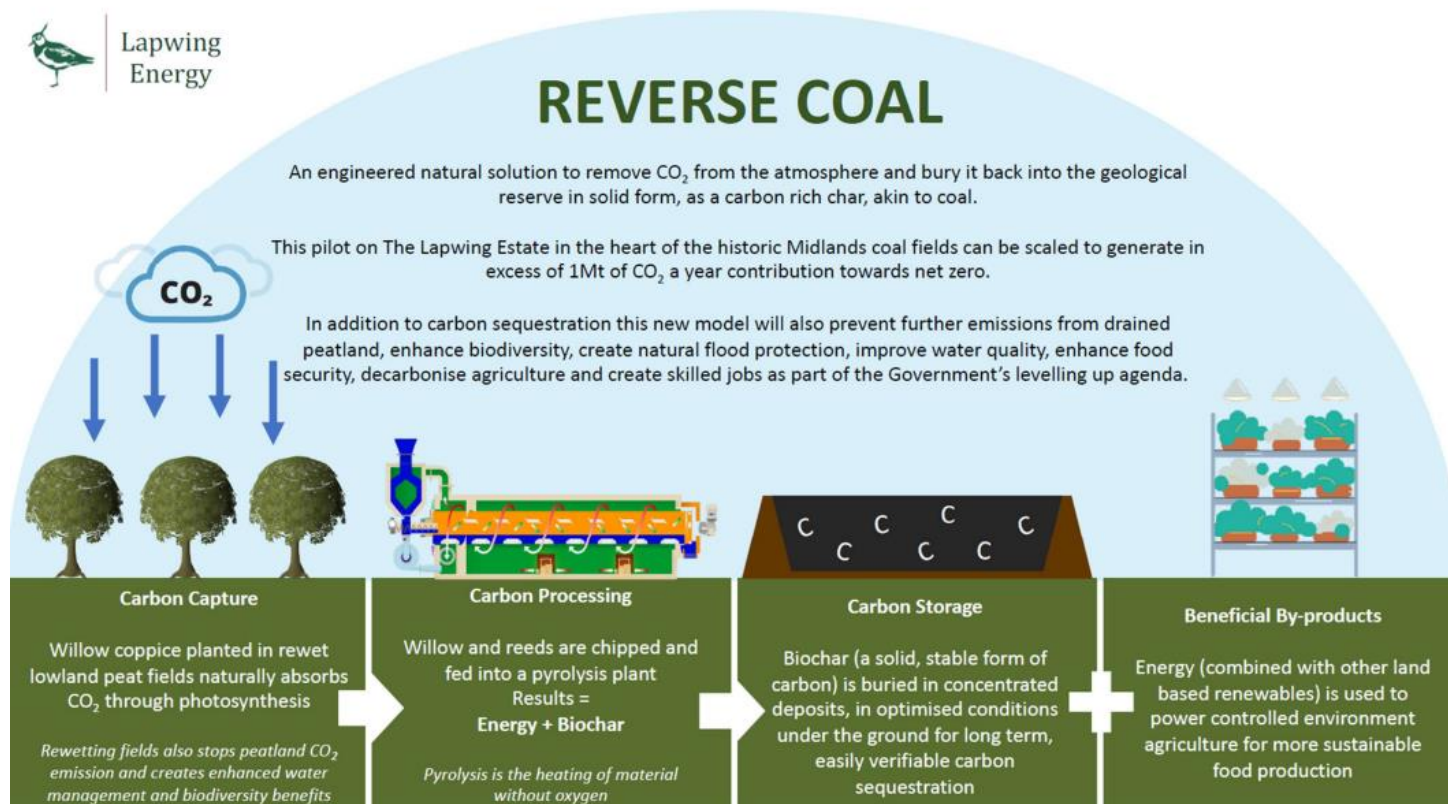
Moy Park's Anwick Factory near Sleaford and LIAT, University of Lincoln, have additionally partnered on the £8m Project Butterfly funded by the Made Smarter ISCF programme. Working with BAE, Nissan UK, Meggitt, Leonardo, AMRC and Accenture, this project focuses on the use of AI for sustainable manufacturing with a direct link to some of the UK's largest manufacturing companies.

These projects all build on the focus of the Agriculture Bill (2020) and Food Strategy (2022) to support near market, transformational projects which deliver a more productive and sustainable industry. Simon and his team would be pleased to speak to anyone who would like to develop near market collaborative projects, please contact Simon at [spearson@lincoln.ac.uk](mailto:spearson@lincoln.ac.uk)



# YOUR NEWS

## LAPWING ENERGY REVERSE COAL



Lapwing Energy Ltd, the renewable energy division of The Lapwing Estate which is a fifth-generation food and farming business, is delighted to announce the start of a world first demonstrator of its Reverse Coal concept supported by the Department for Business Energy & Industrial Strategy (BEIS) through phase two of the Direct Air Capture and other Greenhouse Gas Removal programme.

Energy and Climate Change Minister Greg Hands said: “[This £54 million government investment](#) will help establish a greenhouse gas removal industry in the UK, which could be worth billions to our economy, bringing in private investment and supporting the creation of new green jobs.”

One of the largest historic contributors to GHG emissions globally has been the extraction and burning of coal. Lapwing's aim is to reverse the process, taking carbon dioxide out of the atmosphere, turning it back into solid carbon and burying it underground.

Reverse Coal is an engineered natural solution involving the removal of CO<sub>2</sub> from the atmosphere by planting fast growing coppice trees on rewet peatlands (previously drained for agriculture) and processing it into stable solid carbon which is buried underground in a highly verifiable long-term deposit similar to coal. The energy released from the process is utilised for controlled environment agriculture to enhance the UK's fresh produce production. **Continued...**

# YOUR NEWS

**Continued...** This phase two demonstrator builds on other research work underway at Lapwing, a hub for innovation on lowland peatlands:

- [£5.5m UKRI project being led by Prof Chris Evans MBE \(UKCEH\), GHG Removal by accelerated peat formation](#)
- [DEFRA/BEIS supported project led by Dr Ross Morrison \(UKCEH\)](#) Lowland Peat 2 monitoring of GHG emissions from lowland peat utilising a network of flux towers including those installed at Lapwing
- Rethinking farmed peatlands, creating a business model for eco-system services with support from [Environment Agency's \(DEFRA & Natural England\) Natural Environment Investment Readiness Fund](#)

Lapwing will be working with leading UK academics to verify the impact of the demonstrator including Professor Simon Pearson, Professor Duncan Botting and Dr Amir Badiie from the University of Lincoln's Institute for Agriculture, optimising the energy outputs and their utilisation for controlled environment agriculture.

Professor Niall McNamara and Professor Chris Evans MBE from the UK Centre for Ecology & Hydrology will evaluate the impact of land use change to paludiculture (wet farming), the stability of the solid carbon, and the long-term monitoring, reporting and verification of carbon sequestered.

While this demonstrator is focused on carbon sequestration, Lapwing at its heart has always been a food business which works with the Greater Lincolnshire LEP and the UK Food Valley. The team's vision is a credible system change from the continued degradation of lowland peat for agriculture with the associated carbon emissions to a model which not only delivers carbon sequestration, but also enhances year round fresh produce production in the UK, a move from seasonal to full time jobs as part of the levelling up agenda, creates biodiversity net gain, enhances water quality, provides space for flood alleviation and restores lost heritage assets from when the land was drained 400 years ago.

## DIT TRADE SHOWS

The Department for International Trade is providing support to attend or exhibit at selected shows this year in the agrifood sector.

Applications are open for events running up until February 2023.

Specialised training and grants to cover costs are on offer, and the selected events include:

- Fruit Attraction
- SIAL
- Eco Life Scandinavia
- IPM Essen
- ISM Cologne
- GulFood 2023
- Viv Asia 2023
- Prowein 2023

Events with support available for attendees include:

- FHA, Food and Drink Beverage Asia
- Fruit Attraction
- SIAL
- Eco Life Scandinavia
- IPM Essen
- ISM Cologne
- GulFood 2023
- Natural Products Expo West
- Viv Asia 2023
- Prowein 2023

For more information please visit the [UK Tradeshow Programme](#).



# YOUR NEWS

## SEAFOOD SECTOR SHOWCASES HISTORY AND NEW TALENT

Celebrity chefs, exhibitions, an ambassadorial visit, and the crowning of culinary champions came together as Grimsby played host to two days of events which highlighted its position as one of the world's premier fish and seafood hubs.

Events began when leading regional charity CatZero sailed its yacht back into Grimsby from a visit to Devon and London with a special gift for Grimsby Fishing Heritage Centre. It was a copy of London's Worshipful Company of Fishmongers Charter which dates back to 1547, making it one of the oldest surviving charters.

There to see the charter take pride of place in a new 'Sea to Sale' exhibition in the Centre's Muriel Barker Gallery was Fred Stroyan, Fourth Warden of the Worshipful Company of Fishmongers, which this year celebrates its 750<sup>th</sup> anniversary.

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*Pictured above: National Seafood Chef of the Year winners Ben Jackson and Kian Marshall from Newcastle College with the celebrity chef judges.*

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## *Continued...*

He was also delighted to officially present another gift from his organisation – one of only two copies ever made of the Queen's first official portrait. The original hangs in London's Fishmonger's Hall and marks the long-standing relationship between Great Grimsby, Billingsgate Fish Market, Britain's largest inland fish market, and the Worshipful Company of Fishmongers.

A second exhibition, '*Fish 'n' Quips*', was opened by the Icelandic Ambassador, Sturla Sigurjónsson. He was joined by embassy representatives to see their selection of cartoons from the era of the 'Cod Wars', go on display. On grateful loan from the Embassy, '*Fish 'n' Quips*' explores the events of the First and Second Cod Wars with a display of more than 40 satirical newspaper cartoons. It features many original pieces from some of Britain's best newspaper cartoonists, collected by Niels P. Sigurðsson, Ambassador of Iceland between 1972 and 1976.

**The exhibition will run until the end of December between 10am and 4pm, except on Mondays and admission is free.**

The arrival of celebrity chefs then followed with household names including Rick Stein, Mitch Tonks, Nathan Outlaw and Mark Hix. After visiting the traditional dockside heart of Grimsby's seafood sector, and popping into the famous Alfred Enderby fish smoking house, they were busy preparing dishes for a gala dinner at the Grimsby Institute.

Day two saw the celebrity chefs switch their skills from creating and cooking to judging as they presided over the National Seafood Chef of the Year Competition. The overall winners were Ben Jackson and Kian Marshall from Newcastle College who impressed the judges with their menu of Smoked Haddock, Cullen Skink starter and Hake, Scallops, Asparagus, Jersey Royals and Dill main course.

Summing up the events, Simon Dwyer, Seafood Cluster Board representative, said: "The two days were a fabulous celebration and promotion of Grimsby's fish and seafood processing sector, and its continued importance to our region.

"The past was represented by the two unique exhibitions, and our present was marked by those dignitaries and industry leaders who came to Grimsby to join us. The sector's future was then represented by all the talented young chefs who took part in the national competition."



**Left : Alfred Enderby Fish Smokers**  
**Right: Simon Dwyer, Seafood Cluster Board representative**

# YOUR NEWS

## NEW DEFRA ADDED VALUE GRANT LAUNCHED

DEFRA has launched a new £30m grant scheme to support value adding projects in agriculture and horticulture. If eligible, you can get an Adding Value grant to help pay for capital items to enable you to add value to eligible agricultural products, after they have been harvested or reared.

Eligible capital items include:

- Equipment for preparing or processing edible agricultural products for added value sales
- Equipment for 'second stage' processing of grain - for example, colour sorting, blending
- Equipment for processing non-edible agricultural products into new products (for example, flax, hemp, wool, hides, and skins)
- Equipment for retailing eligible agricultural products (for example, vending machines or display facilities)
- Premises for the preparation or processing of added value agricultural products, including associated integral storage areas
- Grants can also be used to support retailing and the sale of added value products, such as:
  - Buildings for retail sales
  - Display and retail equipment, for example, cabinets and tills
  - Automatic vending machines, for example milk vendors

*(Note retail projects are a lower priority as they are not directly adding value to an agricultural product and will score lower than higher priority items.)*

The minimum grant you can apply for is £25,000 (40% of £62,500). The maximum grant for adding value is £300,000 per applicant business. At least 60% of the project costs must be paid for with money from private sources like savings or a bank loan.

The grant opened for applications on 9<sup>th</sup> June 2022 and will close at midnight on 21<sup>st</sup> July 2022. Applicants must follow a two-stage process, with an initial expression of interest stage completed online before receiving a score based against the funding priorities. If an application scores highly enough, RPA will invite the applicant to submit a full application. The success of a full application will depend on the number and value of applications received.

[For more information please click here.](#)

# YOUR NEWS

## LINCOLNSHIRE VOICES SUMMER EDITION FEATURES FOOD SECTOR

Three voices from our industry were featured as local champions in the Greater Lincolnshire LEP's summer news edition this month, which celebrates some of the great work under way across Lincolnshire and hearing individual experiences and opinions. To register to receive regular LEP news click [here](#).

***Louise Manning is Professor of Sustainable Agri-Food Systems at the Lincoln Institute of Agri-Food Technology, part of the University of Lincoln, and a key academic in the UK Food Valley aims and development. Louise joined the team in March this year from the Royal Agricultural University in Cirencester and has more than 35 years' experience of working within the Food Industry.***

***Click [here](#) to view her vlog on sustainable agri-food systems or read on for a copy of her blog:***

Prior to being an academic, Louise ran her own consultancy, offering professional advice and guidance to regulators, food and farming businesses and is also involved in the family farming business, a livestock farm in Herefordshire.

Although Louise is interested in all things related to food, her passion is food sustainability - exploring all parts of the food supply chain from field to fork and seeing where changes can be made - such as how waste can be reduced, food safety can be assured, and actions can be taken which result in affordable food. All essential aspects of a secure, safe, and resilient food supply chain.

"I am really pleased to be part of the team at Riseholme and looking forward to getting more involved with the farmers, food businesses and urban and rural communities in Lincolnshire, as we look to consider some of the important challenges around food security and food supply. I believe we can create sustainable businesses both economically, environmentally, and socially," said Louise.

"I've worked in the food industry for my whole career both throughout the manufacturing process and also on my family farm, and the opportunities in the food and farming sector are significant. We face a great period of change, but also period of opportunity. Working now as an academic and looking at policy and how we can bring all sections of the food supply chain together, it's a very exciting time to explore how we best collaborate and utilise existing knowledge, but also new talent in terms of researchers and people working in the industry to develop a sector that is robust for the future, right here at the heart of the UK Food Valley."

***Louise Manning***  
***Professor of Sustainable Agri-Food Systems***  
***Lincoln Institute of Agri-Food Technology***  
***University of Lincoln***



# YOUR NEWS

## LINCOLNSHIRE VOICES SUMMER EDITION FEATURES FOOD SECTOR

***James Truscott joined Branston in 2013 and took over as MD in May 2015. He is an active member of the Greater Lincolnshire LEP Food Board and has extensive experience in the food industry, both in the US and UK. The LEP Food Board has been instrumental in shaping and championing our food and drink sector which carries national significance and produces and eighth of England's food. This has led to the creation of the UK Food Valley which will position our leading food sector as a Top 10 Global Food Cluster. Click [here](#) to view James' vlog on sustainable supply chains or read on for a copy of his blog:***

I'm a passionate advocate for the British Food industry. It's a sector that often sits below the radar but is rich in opportunities. Today's economic climate, whilst certainly challenging, is full of potential, especially if you look to embrace sustainability, rather than ignoring or fearing it.

Branston has always had a focus on sustainability – and on making sure that as we grow, we take a long-term approach to utilising all our resources as efficiently as possible and investing in looking after the environment for future generations.

We're scrutinising all areas of our supply chain to minimise the impacts and reduce carbon emissions and we've made a challenging commitment to our business being Net Zero by 2030. We're also working with our growers to help them reduce their carbon footprint.

In partnership with our sister company B-hive Innovations we have developed ground-breaking technologies that will help growers transition to precision agriculture, making farming more efficient while reducing the impacts on the climate.

We have honed our levels of crop utilisation over the years – making sure that as many potatoes as possible find the best available home.

And now we are building a factory (the first of its kind in the world) that will extract high grade functional protein from outgrade potatoes. This product, which mimics the binding properties of egg, has the potential to be a key unlocker for many companies as they look to develop the plant-based food products of the future.

The environmental challenges ahead are bigger than any one business can face alone. The UK Food Valley however, is well set to be at the cutting edge as we look more to low carbon sustainable food production. It has the scale, natural resources, and the mindset to be at the front of the queue as we look to roll out the new infrastructure that will be needed for a more sustainable future.

***James Truscott  
MD, Branston***



# YOUR NEWS

## LINCOLNSHIRE VOICES SUMMER EDITION FEATURES FOOD SECTOR

***Charlotte Bennett is a multi-award-winning Director at Healing Manor Hotel which she runs in partnership with her husband – renowned Chef Patron at the Pig and Whistle - and loves creating memorable experiences for guests and showcasing the best of local food and drink. Charlotte is a member of the Greater Lincolnshire LEP Visitor Economy Board and is a passionate ambassador for tourism across the coastal area and talks to us here about her journey, along with her top tips for success. Click [here](#) to view Charlotte's vlog on great food for hospitality or read on for a copy of her blog:***

Charlotte kick started her career working as a fashion and celebrity stylist. "I was in my early twenties at the time and working with some of the most incredible people in the industry, with the most beautiful designer clothes, jewellery and accessories," said Charlotte. Clients included the likes of Dannii Minogue, Nigella Lawson, Holly Willoughby, Caroline Flack, Christine Lampard, Jennifer Hudson and Kristen Wiig, amongst many others, as well as working with both printed and online publications.

Fast forward to Lincolnshire, Charlotte very quickly identified a gap in the world of marketing and social media. "Growing up near Grimsby, it always felt like there wasn't a lot going on, however moving back in my mid-twenties, I realised how many incredible businesses and brands we have based here, particularly in the food sector." As well as handling brand and social media management in both the seafood and restaurant world, Charlotte set about transitioning her skills from fashion to food stylist, having work featured in the likes of Real Homes and Good Taste Magazine, as well as leading on campaigns for TUI.

Five years ago, Charlotte and her husband and business partner Steven Bennett, took on the reigns of a 37-bedroom hotel, nestled on the edge of Grimsby and the Lincolnshire Wolds. This award-winning 2-Rosette, family and dog-friendly dining pub The Pig and Whistle and The Portman restaurant, employs a team of over 80 staff, boasts a green vision, and has a core focus on locally sourced and seasonal food, working with some of Lincolnshire's best food producers.

"Running a business in an industry which is in 'crisis' is challenging at the best of times," said Charlotte. "But with every challenge and hurdle, is an opportunity." The chef and recruitment crisis worsened during the pandemic and one of Charlotte's core focuses, along with her senior team was to work on new ways to address the employment issues not only as an independent business but working with a UK-wide vision to address this issue.

"The cost-of-living crisis means businesses like ours are seen as a non-necessary expense, meaning our customer base and demand is ever changing. While supply chains are inconsistent when it comes to pricing structures and supply, this also brings a new opportunity to re-educate our audience in the importance of locally sourced produce. We are focusing on the story behind our suppliers and embracing our USP, with the likes of our 'Meet the Supplier' campaign, to tell the story behind the ingredients we stand by, rather than cutting costs."

**Continued...**

# YOUR NEWS

## Continued...

In previous financially tough times, prices for accommodation have been reduced in a race to the bottom. This time, Charlotte believes that a new era of corporate travel set against our backdrop of large-scale production of both food and offshore energy, and with staycations still very much on trend, customers are looking for quality over quantity.

"Whilst it might mean that covers or occupancy is slightly less" says Charlotte, "this can be aligned with reductions in staff availability, and it going to be very much about finding that balance over the upcoming year."

Charlotte has also implemented some bold ideas to tackle sector challenges. "We have transitioned into four day working weeks and removed all salaries, replacing with better hourly pay, and have implemented a cultural group. This enables anyone from the team to step forward to become an ambassador in set areas of the business. For example, we have an opening for a Customer Service Champion, a Team Support Champion and so on, and whilst there are no supervisory or management requirements for this, it brings the idea of team-ship to the forefront of the business."

As well as leading on new ideas to encourage people from a young age to consider hospitality as a worthy career, Charlotte continues to work closely with the education sector to help bridge the gap between education and industry, to bring forward the right skills and hospitable heavy weights of the future.

When asked what her tips for success are, Charlotte responded with some key pointers for achievement.

"Create and grasp as many opportunities as you can," advised Charlotte. "If you don't ask, you don't get (what's the worst that can happen?!) In fashion this was an hourly occurrence and I think understanding that it's business and not personal has opened so many gates for me."

"Invest time into yourself and understand your purpose. Be a sponge for knowledge and learn from those around you, and if you are building a business or team, employ people that know more than you in specific areas and listen to them. And most importantly - Do something you love!"

Charlotte has been working closely with the Greater Lincolnshire LEP Visitor Economy Board to address the skills and recruitment crisis, tackling seasonality issues and marketing Lincolnshire.

"I am humbled by all the incredible bodies and businesses within the sector who continue and build and work together, to put Lincolnshire on the international map as a key destination for visitors," Charlotte said. "I sincerely hope that we experience a change in attitude to labour based jobs and that government backs and supports the sector going forwards and finally recognise and support the importance and richness this sector brings to everyone's lives - both as an important economic career driver, and in building quality infrastructure to enable enjoyable leisure time."

**Charlotte Bennett**  
**Director, Healing Manor Hotel**

To hear all ten Lincolnshire Voices click [here](#).



# YOUR NEWS

## GREATER LINCOLNSHIRE WINS GOOD FOOD AWARD

Greater Lincolnshire has become the latest region to win a prestigious Sustainable Food Places award.

The award recognises Greater Lincolnshire Food Partnership's work to promote healthy, sustainable and local food and to tackle some of today's greatest social challenges, from food poverty and diet-related ill-health to the disappearance of family farms and the loss of independent food retailers.

Food Partners across the whole of Greater Lincolnshire are working towards fairer, greener, healthier food for all, in a variety of ways.

Leon Ballin, Sustainable Food Places Programme Manager, said: "The Greater Lincolnshire Food Partnership has shown just what can be achieved when creative and committed people work together to make healthy and sustainable food a defining characteristic of where they live.

Click [here](#) for the full story.



## BARCLAYS EAGLE LAB AND UK FOOD VALLEY PODCASTS

Martin Collison from the UK Food Valley team has worked with Barclays and their Eagle Lab team to record two podcasts setting out how the Food Valley is supporting an evolving industry and meeting the move to Net Zero.

Martin was in conversation with Richard Thomas, Regional Agriculture Manager for Barclays and the podcasts can be heard here:

- [How UK Food Valley is helping an evolving agriculture industry | Barclays Eagle Labs](#)
- [Moving to net zero: the challenges and opportunities for agriculture | Barclays Eagle Labs \(uk.barclays\)](#)

# YOUR NEWS

## CASE STUDY UPDATE: NEW LEARNING OPPORTUNITIES BENEFIT OVER 3,000 STUDENTS

**Over 3,000 students and 300 apprentices are benefitting from enhanced learning facilities and opportunities at Riseholme College's Showground Campus thanks to over £7 million in funding from the Greater Lincolnshire LEP's Growth Deal allocation.**

Opportunities to study a range of qualifications from agriculture to applied science complement the LEP's inception of the UK Food Valley.

The project which was completed in 2016, facilitated the expansion of nearly 2000m<sup>2</sup> of new educational space. Centres for food and agri-science, health and nutrition, animal behaviour, sports and health science and an all-weather multi-sport test track have created an exciting range of new learning experiences for people looking to study and work in Lincolnshire.



The college is proud to announce that 3,259 further education students have benefitted from the state-of-the-art facilities since the project was completed. Despite the difficulties presented by the Covid-19 pandemic, student numbers have continued to increase year on year since 2016. The investment has increased the college's capability to respond to the needs of local businesses while growing and sustaining land-based education across Greater Lincolnshire.

Click [here](#) to read the full story and testimonials from agricultural and animal husbandry students.



# YOUR NEWS

## HELP FOR HOSPITALITY EVENT - CELEBRATING 120 YEARS OF STOKES TEA & COFFEE

**14 July 2022: 09:30 – 18:00, The Lawn, Union Road, Lincoln, LN1 3BU**

Join the Stokes Tea & Coffee team along with Visit Lincolnshire, supported by the Greater Lincolnshire LEP plus friends, colleagues and partners from across the hospitality industry for a full day of exciting events and activities as Stokes' 120th year of operating with passion, innovation and excellence is celebrated.

Hear from industry experts about the hottest topics in hospitality and get advice on funding, innovation, business growth, sustainability and more. Meet our exhibitors, discover what's on offer to help independent businesses succeed and enjoy free demos, roastery tours, talks and tastings.

Click [here](#) to register.



***Above: Stokes Managing Director Nick Peel***

# YOUR NEWS

## UNMISSABLE FPC CAREERS & FPC FUTURE RETURNS

The Fresh Produce Consortium's (FPC) specialised recruitment fair [FPC Careers](#) will run alongside [FPC Future](#) once again this year, taking place on **3rd November** at the **East of England Arena and Events Centre, Peterborough**. The event recognises how the rapid adoption of technology is creating exciting new career opportunities and a reconsideration of how sector skills are developed within the fresh produce industry.



By working in collaboration with colleges and universities across the UK, FPC Careers provides the chance to showcase the multitude of industry career opportunities available which will be to the benefit of both exhibitors and visitors alike. Offering help and advice at our Mentor Me area and CV Clinic, along with a unique opportunity for exhibitors to secure the best and brightest candidates seeking a career in fresh produce, retail, foodservice, logistics, packaging, technology, wholesale, and the general food and drink sector.

[FPC Future 2022](#) will also provide a vital insight into the future of agri-tech for the fresh produce and flower industries with lots of key exhibitors and a Big Tech area, along with talks from industry experts running throughout the day. This falls in line with the government's recently published [Food Strategy](#), which plans to drive innovation and harness pioneering technology in the UK farming sector in order to help increase domestic production, spread jobs and grow the economy.

Visitors can register for a free ticket at [www.fpccareers.co.uk](http://www.fpccareers.co.uk) and [www.fpcfutur.co.uk](http://www.fpcfutur.co.uk). To get involved as an exhibitor or sponsor, please contact [linda@freshproduce.org.uk](mailto:linda@freshproduce.org.uk)

FPC  
**CAREERS**

2022 EVENT  
**3 NOVEMBER**

FPC  
**FUTURE**



**EAST OF ENGLAND ARENA AND EVENTS CENTRE**

# FUNDING

## AGRI-TECH 'HOT FUNDING' LIST – A REGULAR LIST OF FUNDING OPPORTUNITIES IN AGRI-TECH

If you are working in agriculture, farming or food production then these funds may help.

The agri-tech research teams at the University of Lincoln are expert at working with industry to build practical solutions to productivity, transportation and growing challenges for food and farming.

If you have a process, resource or technology challenge inside your farm or food business, then please do get [in touch with us](#) or for Innovate UK enquiries at the [University of Lincoln](#).

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## FARMING FUTURES – UKRI / DEFRA

The 'Farming Futures R&D' competition is for ambitious research projects that could benefit farmers in England.

Each competition has a different theme. You'll need to collaborate with at least one other business or research organisation.

- Climate smart farming (theme 1) Opens TBC
- Sustainable proteins (theme 2) Opens Summer 2022

Projects can last up to four years and need to cost between £3 million and £6 million. [For more information click here.](#)

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## INNOVATION LOANS FUTURE ECONOMY COMPETITION, INNOVATE UK

Innovate UK invites applications for its innovation loans future economy competition. This supports innovative late stage R&D development projects which have a clear route to commercialisation and economic impact. Projects that focus on the future economy areas included in the Innovate UK plan for action are particularly encouraged. Projects must focus on one or more of the following themes or sub-themes:

*Continued...*

# FUNDING

- Net zero – energy, impact of industrial processes and use of materials, agriculture and food and other sources of emissions, and capital intensity;
- Health and wellbeing – tackling ill health, enhancing wellbeing, and diet and food;
- Next generation digital technologies;
- Technology families – advanced materials and manufacturing, artificial intelligence, digital and advanced computing, bioinformatics and genomics, engineering biology, electronics, photonics and quantum technologies, energy and environment technologies, and robotics and smart machines.'

Closing date 13th July 2022. [More info here.](#)

## PRODUCTIVITY HUBS PROGRAMME



The Productivity HUBs programme is a University of Lincoln initiative, funded by the ERDF. The programme is aimed at helping businesses in Scunthorpe, Boston and Grimsby to develop, grow and thrive. Eligible businesses will be provided with either or both of the following:

- **Business Development:** Access to a business development manager who will work with you to identify key challenges and opportunities and help you to develop a plan to drive your business forwards to increased productivity and profitability.
- **Business Acceleration:** Aimed at ambitious start-ups that are committed to accelerating the growth of their business. Eligible businesses will get a package of intensive support designed to improve performance and drive growth, and an opportunity to pitch for seed-funding grants of up to £10,000.

[More information here.](#) Contact Gary Mumby, Business Advisor: [GMumby@lincoln.ac.uk](mailto:GMumby@lincoln.ac.uk) | 07989 868 969.





**UK  
FOOD  
VALLEY**

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