

MEMBER NEWS

Updates from BFFF members



Bakkafrost launches a new sustainability report

Bakkafrost has underlined the growing importance to the UK market of its expanding salmon farming operation in the Faroe Islands, with a two year plan which addresses sustainability issues.

Against a background of high customer satisfaction (96%), the employment of more than 1,100 people on the islands and the successful rollout of cleaner fish, Bakkafrost is opening a new processing plant.

The company has announced plans for a new biogas plant, using waste products from fish and dairy farming to produce energy and fertiliser, further enabling the implementation of a sustainable feed policy.

Torkil Davidsen, head of UK operations, said: "Operating in a small country like the Faroe Islands restricts growth so it is important for us to be as efficient and sustainable as possible and to continually innovate."

He added that the company would continue to look for additional customers for its unique breed of salmon, whilst starting production of exciting new fresh salmon fillets and portions.

● www.bakkafrost.com

Paramount 21 celebrates 30-year anniversary

Paramount 21 has celebrated its 30th anniversary with a party for employees past and present.

Founded in September 1988 by Ali Hannaford, the business continues to grow and thrive in today's fast paced foodservice industry.

She said: "I set up Paramount 21 Ltd at home in my dining room. I'd been made redundant, my son was one year old. What started as a small business trading in seafood has now become a global frozen food business specialising in the production of value-added vegan, vegetarian and seafood for both catering and retail."

Ali celebrated the landmark year alongside her family, fellow directors and staff at the Livermead Cliff Hotel in Torquay.

She added: "I haven't done this alone, it's been with the unwavering support of my husband, our two sons, family, employees, customers and suppliers. It's also been with help from many people within the frozen food industry.

"I treasure these friendships and continue to support the industry through the British Frozen Food Federation. So today when everyone is saying Happy Birthday to me and Paramount, I'm saying thank you to all those who have been part of our journey so far."

● www.paramount21.co.uk



In my VIEW

with

Mark Dodds



The Chartered Institute of Marketing (CIM) urged consumers and businesses to have their say on plans to protect the names of food and drink produced in the region.

It comes after the government launched two consultations in preparation for replacing and strengthening the existing EU protected food names scheme post-Brexit.

There are currently 86 protected food names in the UK including Cornish Pasty, Traditional Grimsby Smoked Fish and Cumberland Sausage.

Mark Dodds, CIM food, drink & agriculture chair, said: "The protection of food names and geographical status is one of the most important elements for many food producers.

"It sets them apart from the competition and as a result, it's crucial to their success as a business and an employer, and is often what puts their area 'on the map.'

"If this were to be lost or change in any way it could force many of them to re-think their strategies and the way they sell their products.

"We would urge all food producers – whether they operate within the protected scheme or not – to respond to the consultations to ensure that anything which replaces the current schemes is as robust and respected as those currently in place."

The EU protected food name scheme highlights regional and traditional foods whose authenticity and origin can be guaranteed.