

Media Release

Gleeds appointed to Lincolnshire bakery development for Associated British Foods plc

International property and construction consultancy, Gleeds, has been appointed as cost manager and sustainability consultant for Associated British Foods' new £55 million bakery in Bardney, Lincolnshire.

Located on the former British Sugar site, which processed, produced and packaged sugar for over 90 years, the project involves the construction of a 15,540m² food production facility for the manufacturer whose brands include Kingsmill and Jordans. Works will also include the provision of associated plant, equipment and external work areas that will adapt and make use of the existing concrete hard standings and internal roadways.

The main bakery building will be a single storey unit housing baking ovens, packing equipment and incoming materials. It will be located on a disused beet pad that was originally used to transform raw plant material into sugar. Once complete, the bakery is expected to generate up to 100 new jobs, boosting the economy in the village of Bardney and across Lincoln as a whole.

Gleeds Director, Anthony Cork, commented: "We are delighted to be appointed on this exciting project for Associated British Foods which will turn a largely un-used manufacturing facility into a state of the art production facility."

The development is due to complete by October 2017, with the first bakery products being produced for sale in early 2018.

Notes for editors