



June 2025 update





An exciting opportunity for new and existing food and drink businesses around the West of England - Bath and North East Somerset, Bristol, North Somerset or South Gloucestershire, to receive free support until June 2026.

Funded by the West of England Councils, West of England Combined Authority, North Somerset Council and being provided by the Future Food Partnership CIC through Food WorksSW, this scheme will support businesses across the region.

The West of England Food and Drink Support Initiative (FDSI) is open to food producers, manufacturers, hospitality and food service businesses based in the area to help with technical and food development challenges they face.

Pre-start-up to established businesses can receive up to 8 hours of support which will consist of: Technical and product development advice, support and guidance across a range of topics, kitchen and product development support for proof of concept, industry specific events, workshops and finally Food Certification Support.



Support is available across a number of areas of food and drink:

Advice, support and guidance on Technical issues and product development:

- This could be up to 8hrs of support per business.
- Can be delivered remotely or at its own premises.
- Will cover a range of topics depending on businesses needs: food safety plans for HACCP, shelf life advice, nutritional and labelling advice, equipment and process layout advice , costing reviews, recipe development and reformulation, product scale up.

Kitchen and product development support for proof of concept:

- Up to 2 days kitchen and hands on product development support
- Various kitchen locations will be available

Food Certification Support:

For those looking to set up suitable systems to meet certification requirements, this can include SALSA (Safe And Local Supplier Approval), BRCGS and others that might be required by retailers and wholesalers.

Sector specific events and workshops:

Various topics will be available online or in person including: Meet the Buyer, food safety, how to start a food business and What is New Product Development.



How have businesses already benefited?

As of June 2025, over 50 businesses have registered for free technical support and 8 food technical workshops and webinars have been delivered.

Here's a brief overview of some of the support so far...

Technical support:

HACCP audit, traceability audit and full gap analysis of the **food safety systems** for a local beverage manufacture. To help prepare them for their SALSA audit scheduled for mid-February.

Facility and **HACCP audit**, with **follow up recommendations** to comply with the BRC standard. On-going work to support with compliance, with the aim for them to **achieve BRC certification**.

Supporting a local Coffee House with the introduction of **Safer Food Better Business** principles, parallel to the start of them preparing food in house.

New Product Development Support:

Working with a Chilli Sauce Business in Bristol to change their **packaging** to a more environmentally friendly and **cost-effective** option.

Helping another sauce producer in Bristol to **increase the shelf life** of their product.

Supporting a non-alcoholic drinks producer in Weston-super-Mare to **develop and increase production** of their tonic.

Helping a North Somerset business to **develop new products** specifically for customers with specific dietary requirements like Crohn's Disease.



Workshops and Webinars held so far



Workshops

- How to start a food and drink business
- Food Safety and HACCP in a food or drink business
- Food Microbiology and Shelf life Determination
- Allergen Management in a food or drink premises

Webinars

- What is New Product Development?
- Turn food waste into New Product Development
- Product costings
- Scaling up production/finding a contract manufacturer

Our social platforms

Links to our socials can be found below where you will find multiple posts mentioning the FDSI project. A few useful tips to help gain traction:

- Please interact with as many posts as possible from your own pages by liking/commenting/sharing.
- You can create your own posts using any of the content published.
- Images/videos are key to capturing peoples attention. Please let us know if you'd like high res versions of any of our images
- Tag as many businesses and individuals as you can - it will widen the audience



https://www.instagram.com/foodworks_sw/ext



<https://www.linkedin.com/company/10959857/>



<https://www.facebook.com/FoodWorksSW>



Useful contacts

Marketing Manager - Becky Hale - becky@foodworks-sw.co.uk

Marketing and Events Coordinator - Beth Harris - beth@foodworks-sw.co.uk

Director - Simon Gregory - simon@foodworks-sw.co.uk

Tel: 01761 287710

Email: enquiries@foodworks-sw.co.uk

The Food Works SW, Whirlwind Road, Weston-super-Mare, BS24 8EF