

**Company Name:**

Wright Bakery Ingredients

Can you please introduce your company?

Wrights Bakery Ingredients is owned by the parent company GR Wrights, who are privately-owned flour millers. The site specialises in the mixing and packing of dry ambient bread, cake and flour mixes for the industrial and retail markets. The operation was previously housed within the Ponders End Mill but relocated to this purpose-built site in 2014. The site employs approx. 30 staff working 5 days per week. Key customers include the major retail chains and food service industry. Other sites within the group include Ponders End Mill, located approximately 1.5 miles away, and Harlow Mill, approximately 13 miles away both of which mill the majority of the flour used at the Delta Park site.

Why did you choose the BRCGS Standard?

BRCGS is our prefer standard as it gives our customer full confidence in our higher level standards in food safety, and compliance across our supply chain. Being a global manufacturing standard it gives us strong reputation in the market holding certification of it. It also shows our continual commitment to continuous improvement.

What are the benefits being BRCGS certificated?

- Higher level compliance in food safety management.
- Global manufacturing standards
- Brand Reputation
- Grading after audit which reflects level achieved & promote healthy competition between suppliers.
- Aids into supplier selection and management.
- Aids into management of food safety (HACCP, TACCP, VACCP)
- Promotes food safety culture within the business