

**Socio Economic RDP 2014 -
2020 - Approved Projects as at
06/03/2020**

Sche me	Project Name	Applicant	Approved Amount of RDP £	Project Description
RBIS Food	Confectionery Coatings Plant expansion	Thew Arnott & Co Ltd	£22,163.90	Extension to our AraTAs Confectionery Coatings Production Plant to meet growing demand and NPD from, and for, the UK & International markets.
RBIS Food	Purchase of Specialist Desserts Production Line	Daffodil Foods	£50,000.00	The project is to purchase a bespoke line that will produce dairy based desserts. It will be capable of: depositing layers of compote, dairy mixes, glazes and decorations into various shapes and sizes of premium pots and catch weighing them to ensure reduced wastage and metal detecting them, which is a food safety requirement.
RBIS Food	Purchase extra equipment for expansion of business	Terrys Patisserie	£50,000.00	<ul style="list-style-type: none"> • Purchase & installation of capital production equipment to enable increased Patisserie production and efficiencies. • To facilitate and establish sustainable growth from a “local supplier” to a National Supplier of Patisserie produce through increased turnover from improved product volume produced at greater speed and consistency with added on demand flexibility and increased product range. • Reduced waste, increased food safety and with improved audit trail of supply chain, retained food accreditation whilst maintaining the established hand crafted quality marque associated with Terrys Patisserie Company.

RBIS Food	Purchase a coffee roasting machine	Heartland Coffi	£50,000.00	Acquisition of 45kg Coffee Roaster machine; the additional 45kg Roaster will provide capability to roast both Blend and Single origin beans, expanding roasting capacity to meet the increased demand and further develop new products and collaborations.
RBIS Food	Purchase extra equipment for expansion of Ice Cream business	Contis (Ice Cream)	£22,931.60	To increase manufacturing & storage capability for Contis Ice Cream commercial production
RBIS Food	Move meat manufacturing onto farm	The Bakers Pig	£17,774.40	To move the meat manufacturing side of the business on to the farm and to set up a smoke-house to enable us to extend our range of products, as a result we will be able to explore new markets.
RBIS Food	2018 - Expansion Project	Wild Horse Brewing Company	£44,012.00	Investment in two new larger and more efficient liquor tanks. The increased capacity will require the company to take on more staff and allow it to fulfil the increasing demand for its craft beer in Wales and the rest of the UK.
RBIS Food	Brecon Chocolates a Division of Charlotte Roskill Catering Limited	Charlotte Roskill Catering Ltd	£7,375.36	Brecon Chocolates will be manufacturing on the premise, their own unique design, bespoke chocolates and handmade chocolates using local ingredients and suppliers.

RBIS Food	On-site processing kitchen	Candida Meryrick - Positive Potions	£20,000.00	Positive Potions Ltd has created a new concept in the soft drinks industry. New product development of sugar/ sweetener/ artificial additive free products.
RBIS Food	Establish a Food Grade Production Unit	Farmers Food at Home	£26,304.70	Investment will be made in establishing a food grade production facility. The manufacturing unit will be within an existing building on the family farm. This will be a food grade production unit. In addition, the new facility will enable Farmers Food at Home to become SALSA accredited which means they can produce and sell goods to large multiples.
RBIS Food	Expansion of business	From our Farm Ltd	£4,374.00	Capital investment in additional processing equipment so that production can be increased to match increasing demand for our biltong products.
RBIS Food	Expansion of business	Great Orme Brewery Ltd	£25,563.18	The investment in a new bottling facility which will increase bottle production from 105 cases per day to 460 cases per day. This increase in capacity will enable the brewery to bolster its position in its current market and improve efficiency enabling it to enter new markets. The project will both improve product quality and food hygiene standards enabling the business to achieve SALSA food hygiene standards. Without SALSA the business will find it difficult to maintain some existing customers and will preclude it from gaining others. The project is coupled with a new water treatment facility which will allow the business to continue its development as an environmental champion within the area.

RBIS Food	Patchwork Food Ltd	Patchwork Traditional Foods	£50,000.00	The largest part of the pate market goes through the retail and food service sectors who over the past 5 years become conscious of the need for better regulation and higher food standards. To this effect they have all subscribed to the British Retail Consortium Standards (BRC). A company without these accreditations will find it virtually impossible to supply them. To attain the standards required by BRC will require a substantial investment in the factory per se along with new equipment such as metal detectors, ovens, line belts, provenance indicators, sell by date printers and full nutritional information on the various packages.
RBIS Food	New business	Twirly Bakes	£5,144.12	Investment to start production, to build trade with local economies and provide employment Investment will include• Purchasing of production equipment• Gaining of all appropriate certifications and qualifications for the business.
RBIS Food	New Production unit fit out	Gower Cottage Brownies Ltd	£49,594.00	Conversion of building to a food production and storage facility. Our plans include: fitting out the building with hygienic wall cladding, a false ceiling and sealed flooring to create a production area complete with extraction, heating, and production equipment and in addition separate office facilities. As this building is supplied with 3 phase power we would require new production equipment and new stainless steel work benches for our cutting and packing areas.

RBIS Food	Business expansion	Pennant Valley Game	£2,419.58	Investment in new production equipment to increase product output. The project will run alongside sustainable values and production methods carried out in line with sustainability reviews. This project will help keep Pennant Valley Game innovating, by creating a range of foods unique to PVG, helping us to become the forefront of the Welsh Game industry.
RBIS Food	Dwyfor Roastery	Dwyfor Coffee Company Ltd	£10,392.00	The project is to install a roaster into one of our units which will enable us to roast coffee beans on site. We are also at the same time exploring ways of implementing new compostable and environmentally friendly packaging wherever possible. We have this year, introduced our new compostable disposable cups which are much better for the environment as they contain no plastic. We are very much dedicated to these core values, and simply by roasting our beans on site, will instantly reduce food miles travelled which will in turn reduce our carbon footprint.
RBIS Food	New filling and capping equipment	Tovali Ltd	£49,934.00	This expenditure is required in order to improve efficiencies within the company and increase productivity levels. Introduction of this machinery will enable the company to continue negotiations with confidence with potential large scale national purchasers that they would be able to meet the required schedules for delivery of their products.
RBIS Food	Coaltown Ltd	Coaltown Coffee	£12,820.00	Due to growing demand, Coaltown have invested and relocated to larger premises in the town of Ammanford. Due to an increase in demand and services it was necessary to relocate to larger premises. The project involves the purchase of a new roaster in order to increase production. The new roaster will enable the production department to generate 6 times the amount currently produced.

RBIS Food	Sabor de Amor - Purchase machinery	Sabor De Amor	£16,426.79	The business has recently taken on an 800 square feet unit which is not “food graded”. It needs to be upgraded to meet the requirements for food production in order to increase production capacity. The project will enable the purchase of the necessary equipment and machinery, with a plan to achieve SALSA accreditation within the next few months.
RBIS Food	Development of fruit based cider	Gwynt Y Ddraig	£47,329.04	Gwynt y Ddraig Ltd intends to develop and produce: i. Range of fruit ciders ii. Additional single varietal ciders for its existing craft customers. The company will need to invest in additional stainless-steel storage tanks and additional equipment to enable it to blend the different varieties and to store additional ciders and fermentations over a longer period. The company has received requests from a substantial number of customers seeking fruit ciders to add to the range of ciders offered and has also carried out research into future markets.
RBIS Food	Project upscale	Anglesey Ales	£50,000.00	Upscaling from a Nano to a Micro Brewery to become commercial. To move to larger premises and install larger Brew Kit to increase production and maximise economies of scale and become profitable.

RBIS Food	Adding value to surplus soft fruit	Brooksgrove Farm	£21,229.00	<p>Gary E Rees has worked with WRAP Cymru to investigate options to develop added-value products from Brooksgrove's surplus fruit and have developed an opportunity from the option with the greatest commercial potential. Processing of fruit syrups and juices, development of market ready products.</p> <p>The project has already secured contracts of orders for the bottled syrups. Investment will be made in a purpose built processing facility as well as processing equipment at Brooksgrove Farm.</p>
RBIS Food	MilaCel Development	Pennotec	£34,969.87	<p>The purpose of this project is to provide Pennotec with equipment and food grade facilities as part of the expansion into new manufacturing facilities. This grant will allow functional apple fibre technology to be developed and brought in-house for manufacture of functional apple fibres on a production scale. Through previous collaboration partners Bangor University, CyberColloids Ltd., Food Technology Centre, Coleg Menai and Welsh food manufacturers in the schools supply chain, Pennotec (Pennog Ltd) have demonstrated a substantial demand for healthier foods through the replacement of fat and textural sugars with functional – dietary – apple fibre.</p>

RBIS Food	Cwmfarm Charcuterie Products - Diversification project	Cwm Farm Charcuterie	£37,560.20	<p>Cwmfarm Charcuterie Products (CCP) is made up of a husband & wife team specialising in making salami & curing fine meats on their farm.</p> <p>The project will enable the business to take on a larger unit in the industrial estate where the business is currently located, this would double the business' capacity. This opportunity will enable CCP to house a new and different air drying facility, and particular machinery which can be used to make new products. New Processes will allow CCP to embrace fully an environmentally sustainable process system.</p> <p>The investment proposed will enable the purchase of new equipment for the expansion of the current business, and to create an exciting new product and expand the current product offering.</p>
RBIS Food	The Blaenavon Cheddar Cheese Co Expansion	Blaenavon Cheese	£2,694.20	<p>The project will enable us to expand into the premises next door and increase our productivity, which will enable us to supply the demand for our products. Development into additional property which will investment in new wax coating machine to increase the productivity from 23,000 units to 96,000 units and investment in a second walk in chiller to be able to store the extra stock produced.</p>
RBIS Food	TP capital investment project 2019	Terrys Patisserie	£50,000.00	<p>Proposed investment</p> <ul style="list-style-type: none"> • To convert and extend manufacturing, process area-cooking and finishing from present area-800 ft2 to approximately 3800 ft2. • To provide segregated incoming goods area, increased dry goods and pantry storage space, relocate freezer to manufacturing zone. Increase work in progress chiller capacity, kitchen equipment and consumable equipment storage space. • To provide changing and mess facilities within manufacturing zone. • To provide separate goods out and check zone and protected loading canopy.

RBIS Food	Expansion of business	Harbwr Tenby Harbour Brewery	£30,458.29	<p>Capital investment in a new brewing and storage facility in premises adjacent to the current facility. This will turn the business from a three vessel to five vessel brewery and allow growth of circa 65% over current performance.</p> <p>This capital development includes renovation of internals of an existing building adjacent to current Harbwr Brewery site and purchase of equipment.</p> <p>With the new development in place the business will be able to continue the business growth through existing channels and with existing product ranges but also increase product ranges (both flavours and packaging type) and also explore new markets such as export and supply of large organisations such as Coors and multiples.</p>
RBIS Food	Ffynnon Wen Springs	Ffynnonwen Springs Ltd	£47,440.00	<p>The production of high quality Artesian Spring Water utilizing advanced technological development in equipment and innovation in fully recyclable Bag-in-Box packaging solutions. The equipment required to deliver the water into the bag hygienically will be a 1000Litre stainless steel holding tank and a Flexifill AW1C Single Head Mini Fully automatic Bag-in-Box filler, then via conveyors into the Box to be sealed ready for delivery. This system is an innovative alternative to PET and PVC plastic bottles, it offers a solution to plastic bottle pollution. The box is made of 100% Bio-degradable materials.</p>