



Producer of
Specialist
**Powdered Food &
Food Ingredient**
Products



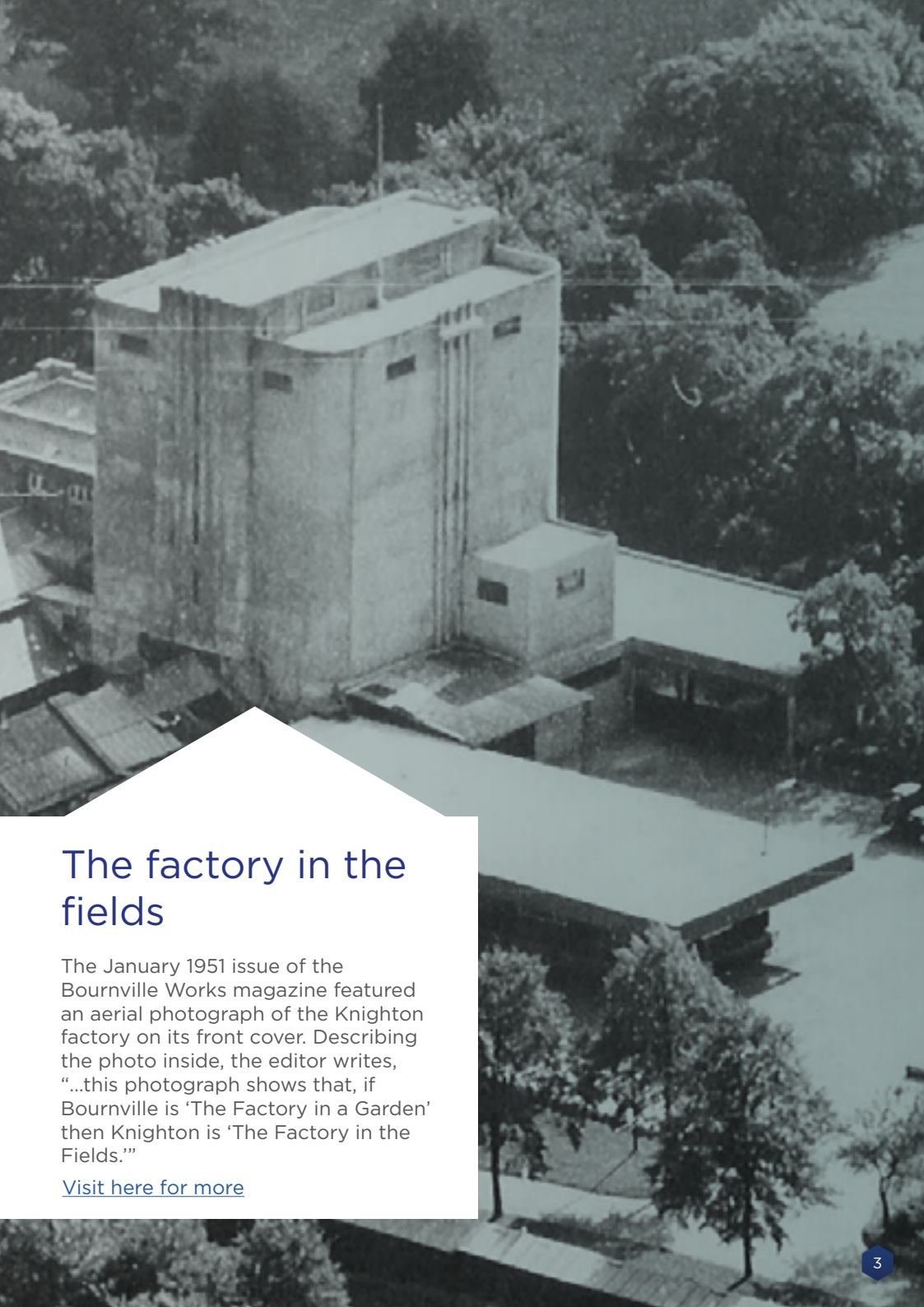


An impressive heritage and history

Knighton Foods was formed in June 2014, and is a wholly owned subsidiary of Premier Foods plc.

Our manufacturing site at Adbaston in Staffordshire has a long history of food production, dating back as far as 1911, when the chocolate company, Cadbury, developed a milk collection facility here to transport milk by canal from surrounding Staffordshire farms to Bourneville in the West Midlands.





The factory in the fields

The January 1951 issue of the Bournville Works magazine featured an aerial photograph of the Knighton factory on its front cover. Describing the photo inside, the editor writes, “...this photograph shows that, if Bournville is ‘The Factory in a Garden’ then Knighton is ‘The Factory in the Fields.’”

[Visit here for more](#)



How

Our suite of innovative processing technologies allows us to work with you to drive real innovation within your product portfolio, deliver clear functional benefits and in many cases can help reduce your cost of use for ingredients.

[Visit here for more](#)



Spray Drying

The process of converting a mixture from concentrated liquid form to a powder, this is achieved by removing the moisture component from the liquid solution. The emulsified liquid concentrates are sprayed through a fine nozzle into a chamber of hot air. This heated air combined with a fluid bed dryer removes this moisture resulting in a dry powder being formed.



Batch & Continuous Agglomeration

Agglomeration is the process whereby particles of powder are stuck together using water, steam or a binder whilst moving within an atmosphere of heated air. These particles are then dried to form free flowing granules which deliver improved functionality over the raw material powders.



Spray Crystallisation

With a particular application to high fat content products, we've developed a unique cooling process in which spray-crystallisation modifies the crystalline structures of fat-containing solids and liquids resulting in an easy to handle powder.



Dry Blending

The simplest of our technologies, this large-scale controlled process ensures that minor and major components are effectively and evenly mixed together.



Ingredients

We work very closely with some of the biggest manufacturers in the food industry, supplying specialist ingredients and finished products for some of the best known household brands. Our powder technologies makes a surprising difference to both product innovation and the overall cost of manufacture.

[Visit here for more](#)

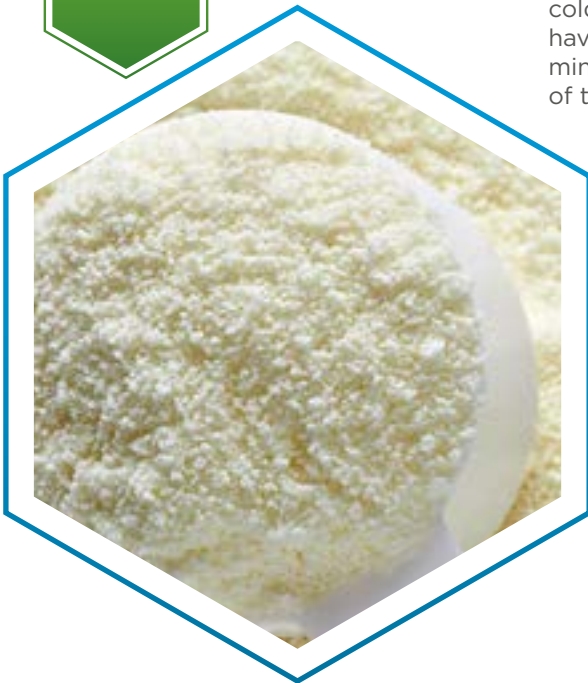
Beverages

With a wide range of ingredients and technologies we are proud to be able to work with many of the most recognisable consumer brands to deliver specially formulated products for the beverage industry. From quality drinking chocolates, whiteners and toppings to new and exciting hot and cold nutritious breakfast drinks, we have the flexibility to innovate to be able to meet the needs of the beverage market.



Vending

We offer a wide range of ingredients for the beverage vending industry, with many of our products specially formulated for changes in global consumer's palates. From quality free flowing chocolates, whiteners and toppings to new and exciting hot and cold nutritious breakfast drinks, we have the flexibility to innovate and the mind set to be able to meet the needs of the changing vending market.



Home baking

With the home baking sector so competitive in terms of innovation, our range of technologies and ingredients enables us to work with customers to find that often, much sought after solution. The ability to take liquids and provide them in a powdered format can often allow brands to launch in to new markets or reformulate existing products.

[Visit here for more](#)



Desserts

As specialists in the ambient desserts category, we manufacture a wide range of products for the Out of Home, Retail and Ingredients sectors. The combination of high quality products, real innovation and competitive pricing means that we manufacture products for the industry's most prestigious brands.



Sugar

We work with major refiners to create specialist sugars for use in the manufacture of jams and preserves, containing hydrocolloids enhance setting properties. In addition, we produce a portfolio of specialist sweetening products such as zero calorie and high intensity sweeteners, as well as spray coated sugars for retail markets.



Nutraceutical

This growing sector of the market is perfectly aligned to our core skills and capabilities. Whether you are looking for ways to easily add vitamins and protein into a current product, broaden your range or stretch your brand into this high margin sector, we are able to help you develop your business accordingly.





Innovation

Our Innovation Centre situated in the heart of Staffordshire is the ideal venue to explore new ideas and bring real innovation to the forefront, providing an environment of free thinking and fun where new concepts come to life and new opportunities can be explored.

[Visit here for more](#)



Facilities

- Meeting facilities in one of 3 designated areas within our open-plan area
- Google Hangout connectivity
- Product tasting area
- Kitchen facilities and preparation area
- Dedicated on-site parking.
- Electric vehicle charging stations
- Separate office for use by visiting customers to conduct sensitive calls or conference calls
- Fully Air-conditioned
- State of the art vending machine which produces great tasting coffee, hot chocolate and utilises our milk powders, along with providing us an opportunity for product testing.





Knighton Foods

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