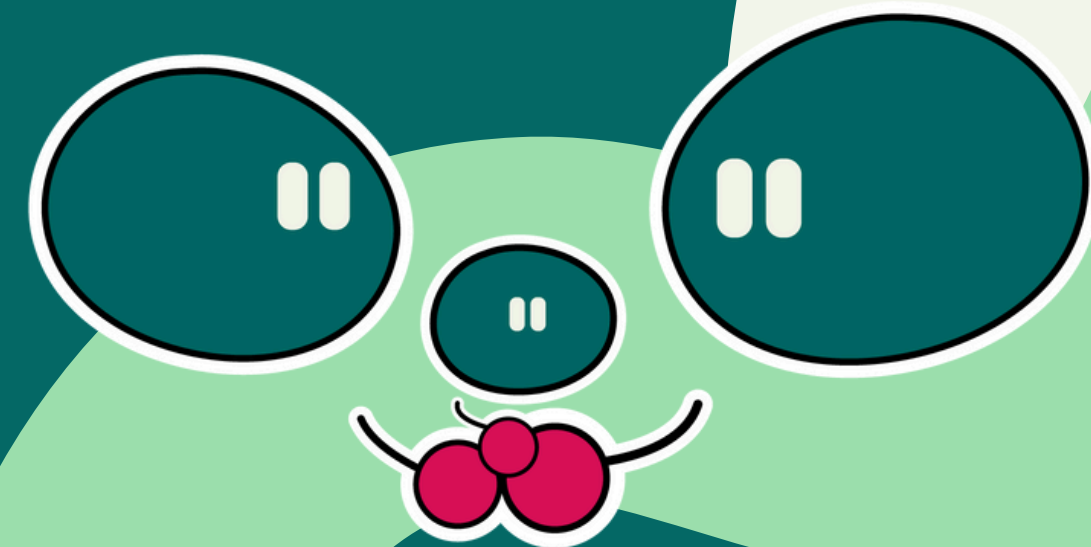


tastebuds collective

Be part of the trade directory for the food & drink industry

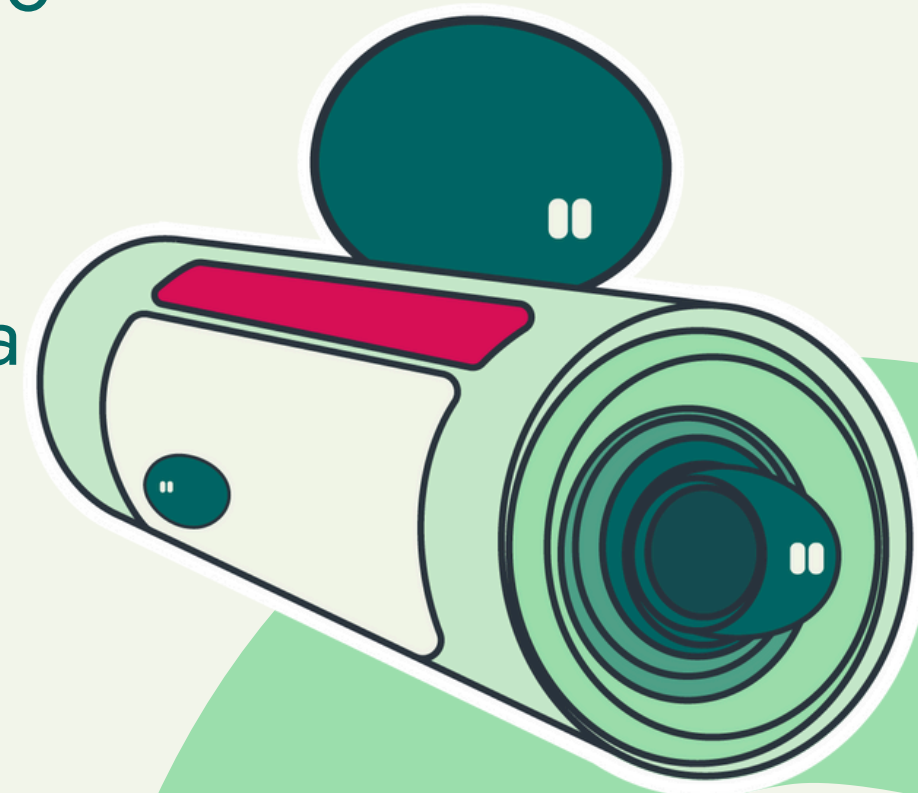
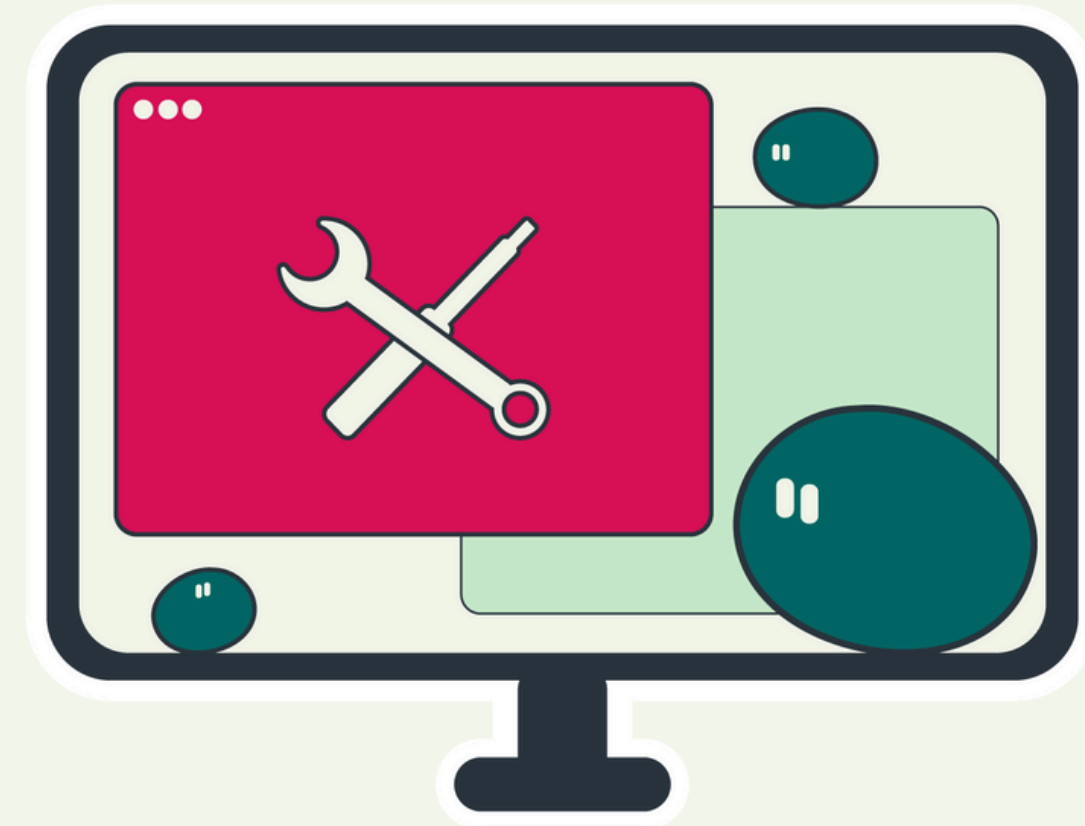


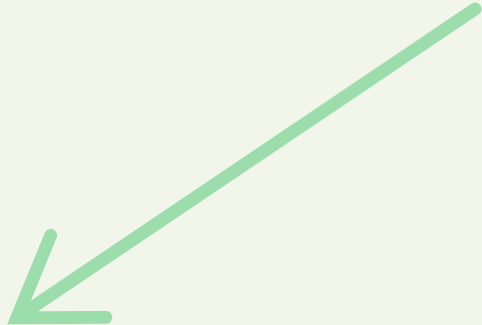
Why be involved?

We aim to launch the directory at the Nourish Conference on 9th April, held at the Forum. The directory will be handed out to the 120 attendees.

The directory will be printed and sent out to all members - circa 500 copies printed.

The online version will be seen by over 800 people a month.





Tastebuds Collective
Sales: Charlotte Beach / c.beach@uea.ac.uk
www.tastebudscollective.co.uk / 01603 000000



Example: printed directory

When choosing this option, you will receive a section on the printed trade directory where you can input contact details and website.

Note, this option is free if you purchase any of the other offers.

Members - FREE
Non-member - £25





Norwich Research Park

With a history of translating science into industry, either directly from the six centres of knowledge on campus, or through the introduction of collaborative partnerships; enterprise activity is key to the success of Norwich Research Park.

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With a history of translating science into industry, either directly from the six centres of knowledge on campus, or through the introduction of collaborative partnerships; enterprise activity is key to the success of Norwich Research Park.

The campus has a proven track record in the generation and development of successful businesses producing products and services that are literally changing the world for the better.

AIP launched a Campus-Wide Enterprise Strategy, to support the creation and development of new businesses from research activity at the partner institutes and university, and also to support existing businesses that re-locate to the campus.

- **Explorer forums** - bringing together multi-disciplinary teams to collaborate and consider solutions to industry and global challenges. Explorer funding is up to a value of £5,000.
- **Pre-seed (including Innovate UK ICURe entrepreneur identification and development)** - assessment of ideas, support to market test a potential new product or service.
- **Pre-seed (preparing for incorporation and investment)** - AIP Pre-Seed Enterprise Fund supporting grants of up to £30,000.
- **Seed fund (new company investment)** - SEIS/EIS seed fund access to £1M raised for investment in Norwich, Manchester and Belfast, and access to Innovation UK grants to match fund, with £7.3M available in total.
- **Growth fund (investment in company growth)** - access to growth funds interested in the new campus-wide pipeline of investible opportunities and access to circa £100M of venture capital.

Through community events and enterprise activity, managed by Anglia Innovation Partnership - the science park management company, new multi-disciplinary teams are being created to help solve the world's problems and the campus has become an ideal location for food and bioscience companies.



Example: online feature

When choosing this option, you will receive a section on the trade directory online where you can input your information about your business, contact details, website, logo and an image. You will also receive a £25 printed directory feature.

As of January, monthly views are at over 800 attendees to the site. We envisage this to increase with the trade directory page.

Members - FREE
Non-member - £50





Tastebuds Collective **tastebuds**

A community for food and drink, connecting business with innovation and research, partnering to support growth in the industry.

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Example: printed directory plus

When choosing this option, you will receive a section on the wider printed trade directory where you can input information on your business (25 words), a logo and contact details and website.

Members - FREE
Non-member - £100



AMBRY

We produce free range turkey bacon on a turkey farm in rural Norfolk. Our bacon is a delicious alternative to pork, as it's cured with sea salt and muscovado sugar, then gently smoked with beech chips. It's healthy too - naturally low fat, high protein and containing only 33 calories per rasher. But eating well is also about sustainability - turkey farming has half the carbon footprint of pork, and our packaging is carefully designed with reduced plastic and recyclable card. Good for you and good for generations to come.



www.ambryfoods.com
Elliott Bloomfield
elliott@ambryfoods.com

Ambry

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Example: 1/2 page

When choosing this option, you will receive 1/2 page on the printed trade directory where you can input contact details, logo, an image of your product, information on your business and website URL.

Members - £50
Non-member - £200





tastebuds

the collective for food & drink innovators

Tastebuds Collective is a community for food and drink, connecting business with innovation and research, partnering to support growth in the industry. We are a membership trade organisation for the food and drink sector, right across the supply chain.



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01603 000000

Example: 1 full page

When choosing this option, you will receive 1 full page in the printed trade directory where you can input contact details, logo, an image of your product, information on your business and website URL.

You are welcome to provide us with a pdf to include here (we will give you dimension information), or we can design this for you.

Members - £150
Non-member - £300





HELLO

Welcome to the first edition of the Food and Drink Cluster Trade Directory for the East of England.

Since 2021, the University of East Anglia (UEA) has been building a growing Food and Drink Innovation Cluster in Norfolk and Suffolk. It connects food and drink producers, suppliers and researchers and promotes knowledge exchange, collaboration and innovation.

The cluster is part of a wider project, working with Hethel Innovation who have developed an Innovation Support Programme to help guide food and drink SMEs and start-ups to market; removing barriers, avoiding pitfalls, and opening doors for businesses.

The Broadland Food Innovation Centre, which opened in September 2022, has been designed to meet both sustainable development criteria and British Retail Consortium requirements, providing a home for food and drink businesses who require food grade premises to accelerate their growth plans.

Read on to whet your appetite and learn more about our region's delicious offerings – we're sure it will leave you hungry for more!

Example: double-page spread

When choosing this option, you will receive 1 double-page spread in the printed trade directory where you can input contact details, logo, an image of your product, information on your business and website URL.

You are welcome to provide us with a pdf to include here (we will give you dimension information), or we can design this for you.

Members - £250
Non-member - £500



tastebuds collective

Want to be in the trade directory? Fill in the form here

