

PLANNING STATEMENT BEE MILL, RIBCHESTER, OCTOBER 2025

By FREDA'S PEANUT BUTTER

Introduction

Freda's Peanut Butter is owned and run by Lisa and Andrew Newsham and is currently based in Cornwall. Lisa and Andrew were born in Lancashire but moved away 15 years ago [REDACTED]

[REDACTED] They started the peanut butter business in 2016 and whilst it was only originally intended to be a small hobby business demand grew and grew. Awards from the Guild of Fine Food and Taste of the West followed and now Freda's supplies over 300 shops nationwide with a busy online store and attendance at most of the larger food festivals in the southwest and beyond. The mission of the business is to provide delicious tasting healthy peanut butter using the finest quality ingredients in an environmentally responsible way.

[REDACTED], they have made the decision to return to Lancashire [REDACTED]. They are excited to relocate the peanut butter business and have several ideas to become more mission based in incorporating their passion which is for birds and wildlife in the local area. "We plan to rebrand in spring once we have settled back in the Ribble Valley and to consult with local groups to see how we can best support nature. This may be by donating a certain amount from the sale of each jar to local projects and also giving our time in volunteering where we are able."

The Proposal

Freda's has applied for full planning permission to change the use of the old Fuelmizas site at Bee mill in Ribchester from class E to class B2 which is required for food production. The owner of the building is currently making structural improvements and removing installations as it was occupied for 40 years by the previous tenant.

Freda's plans to create a commercial kitchen, changing rooms, office, staff kitchen and packing area within the building in consultation with the local Environmental Health department.

Site Analysis

There will be no external changes to the existing building with the exception of relevant signage.

Freda's is small batch peanut butter and therefore does not use any large noisy machinery.

Nuts are not roasted on site so smoke is not created and therefore there will be no external vents.

As requested by the council we would like to reassure local residents that a full noise and odour assessment will be undertaken.

Sustainability and Energy Efficiency

Freda's is committed to using locally sourced and sustainable materials and employing local tradesmen.

The process does create heat so there will be venting from the kitchen area into the main building for energy efficiency.

In all decisions we will comply with national and local sustainability policies and guidelines with an emphasis on energy efficiency and reduced carbon emissions.

Access and Infrastructure

The existing access points to the building will be used with the addition of a roller shutter door to the main goods in and out door.

There will be little impact on traffic flow from the previous occupier. Deliveries of ingredients and supplies will be made periodically and parcels will be collected daily by courier.

The proposed development will integrate with existing infrastructure in terms of utilities and drainage.

A waste management company will be employed for waste and recycling.

Conclusion

Freda's will bring benefits to the local area in terms of employment and by using local business services to support eg printing, workwear, packaging etc. In addition Freda's plans to support local nature projects which will benefit the area. The business will use an existing building and will not impact on the local residents in terms of noise or odour.