

SMARTPARC SEGRO DERBY

THE INNOVATION CENTRE

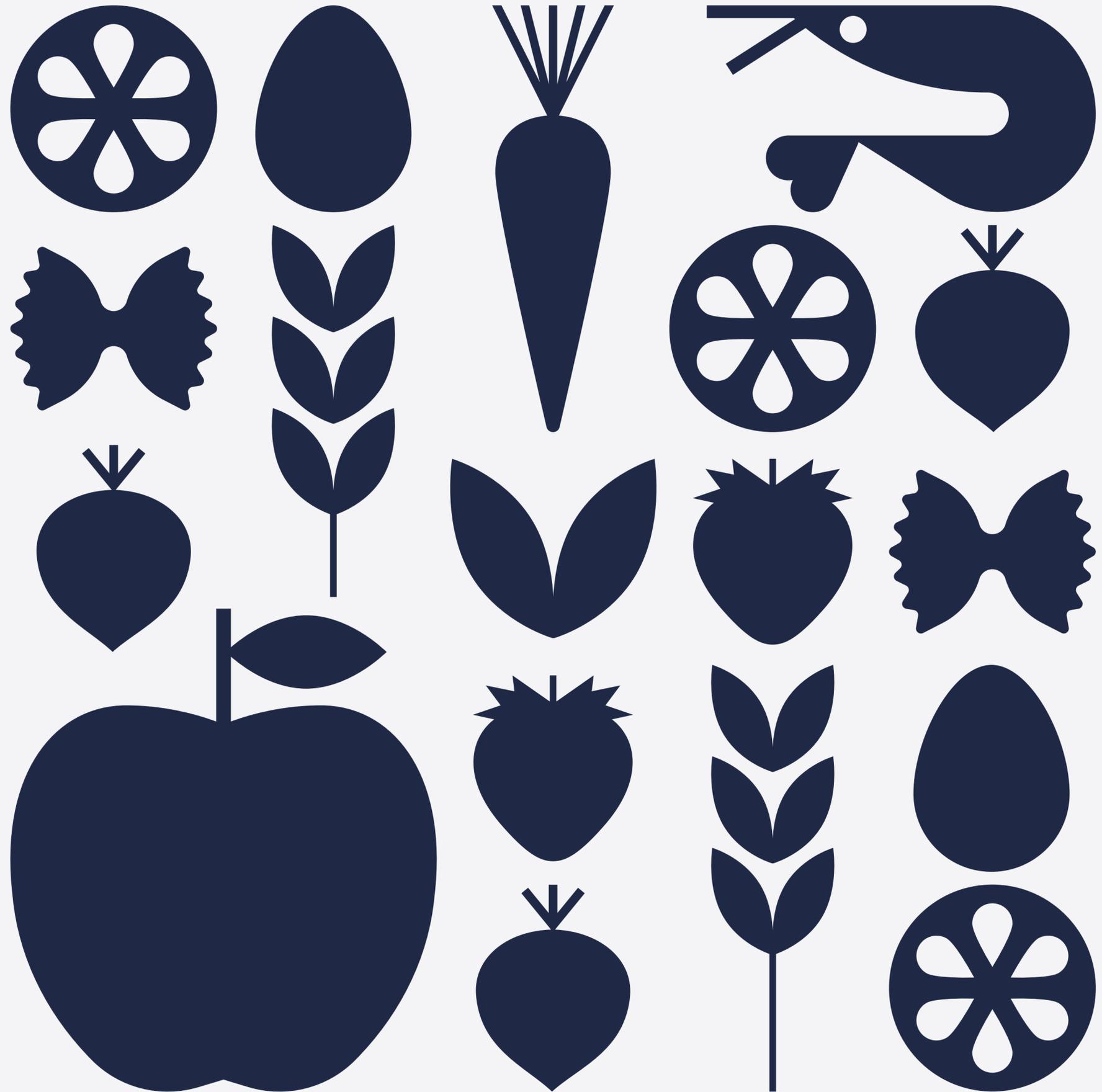
From 750 — 400,000 sq ft
Industrial / warehouse units to let

A fusion of creative SMEs on
a state-of-the-art food campus

segro.com/smartparcderby

SEGRO

SmartParc
Food Production Reimagined





INTRODUCTION

Our Innovation Centre is a melting pot of creative SMEs in food manufacturing and technology. A place to cook up fresh ideas and fresher products, surrounded by forward-thinking companies on a state-of-the-art campus. Researching, developing, producing — all on one site, working side by side. Designing the future of food. Redefining what's possible.

We call it Food Forethought.



INTRODUCTION

Our Innovation Centre is a melting pot of creative SMEs in food manufacturing and technology. A place to cook up fresh ideas and fresher products, surrounded by forward-thinking companies on a state-of-the-art campus. Researching, developing, producing — all on one site, working side by side. Designing the future of food. Redefining what's possible.

We call it Food Forethought.



A52/M1

A6/A50/M1

PLOT 5
The Innovation Centre

PLOT 7

UNIT 9
LET

THE ENERGY CENTRE

UNIT 8
LET

GATEHOUSE

UNIT 6A
LET

PLOT 6B-D

PLOT 4

PLOT 3

PLOT 2

ECOLOGY AREA

GATEHOUSE

UNIT 1
LET

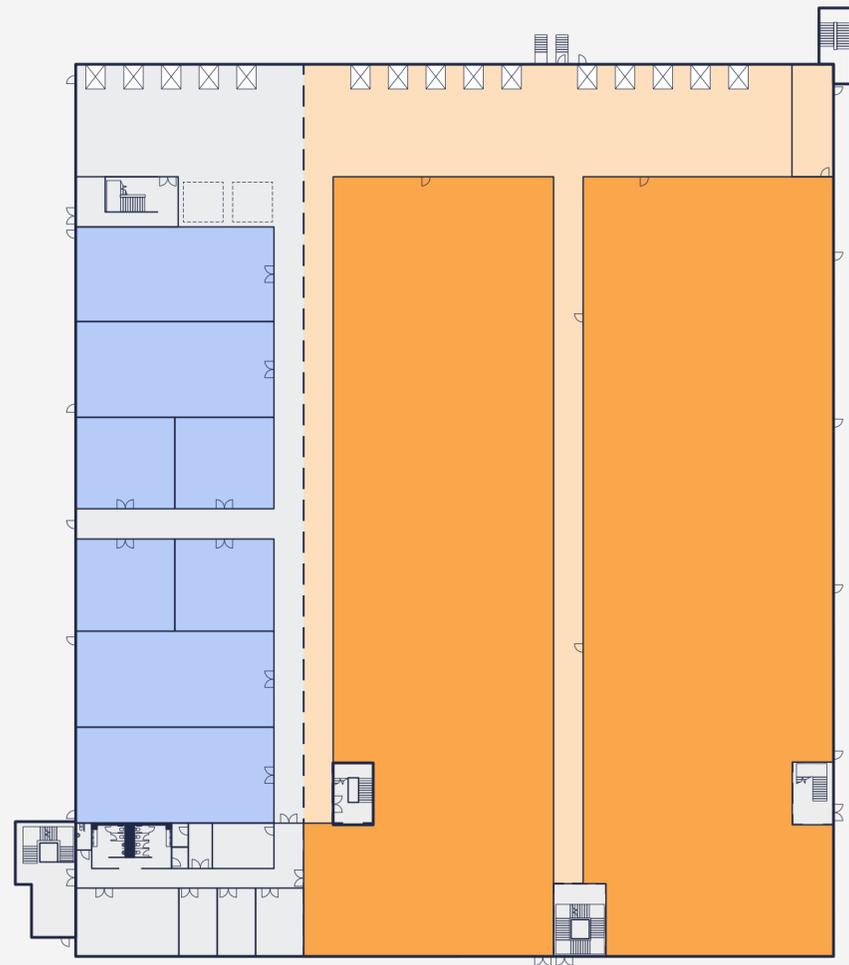
■ BUILT
■ AVAILABLE FOR DEVELOPMENT

ACCOMODATION

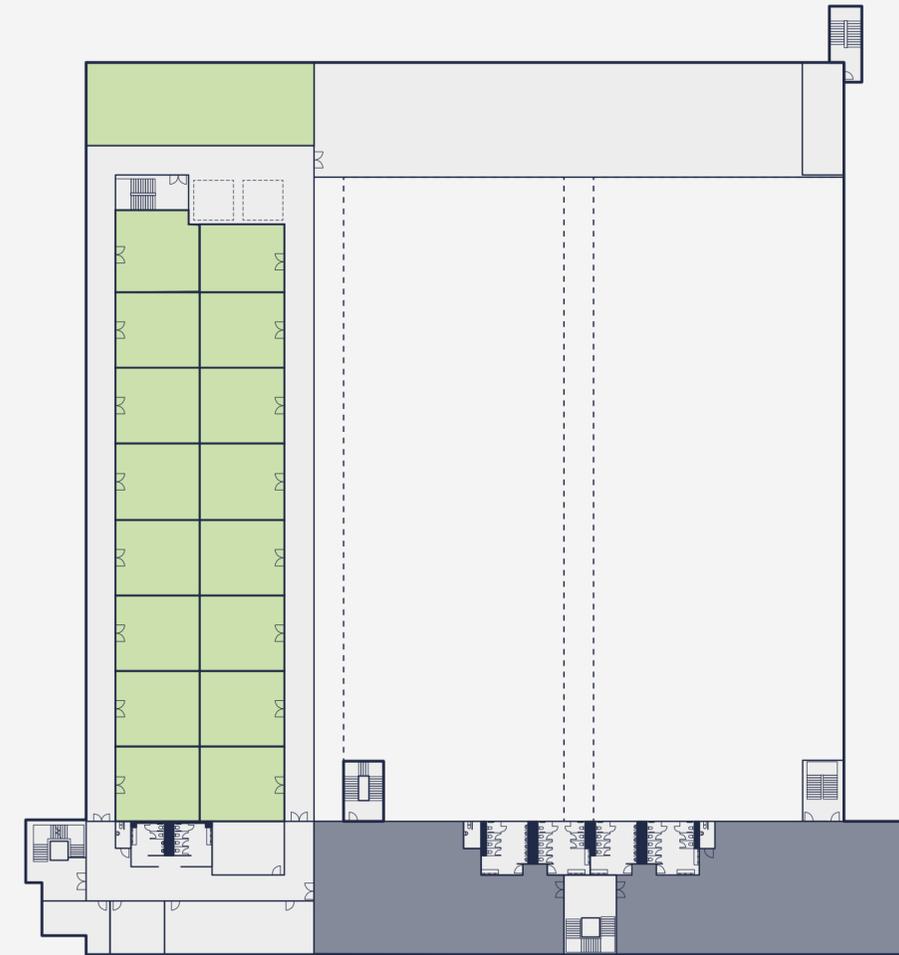
What's on the menu?

Looking for a creative workspace with the perfect flavour profiles? Move to a home built for innovation with units from 750—43,873 sq ft.

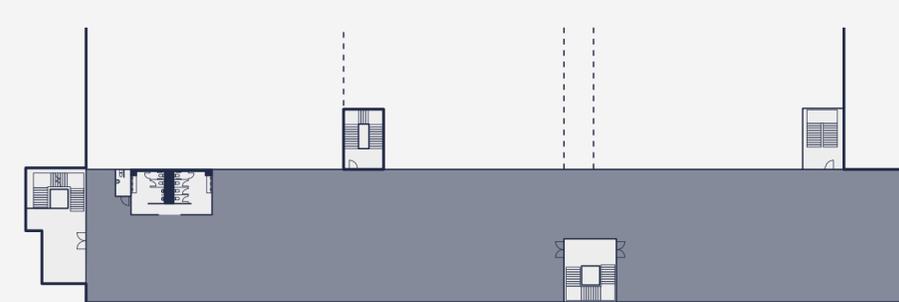
GROUND FLOOR



FIRST FLOOR



SECOND FLOOR



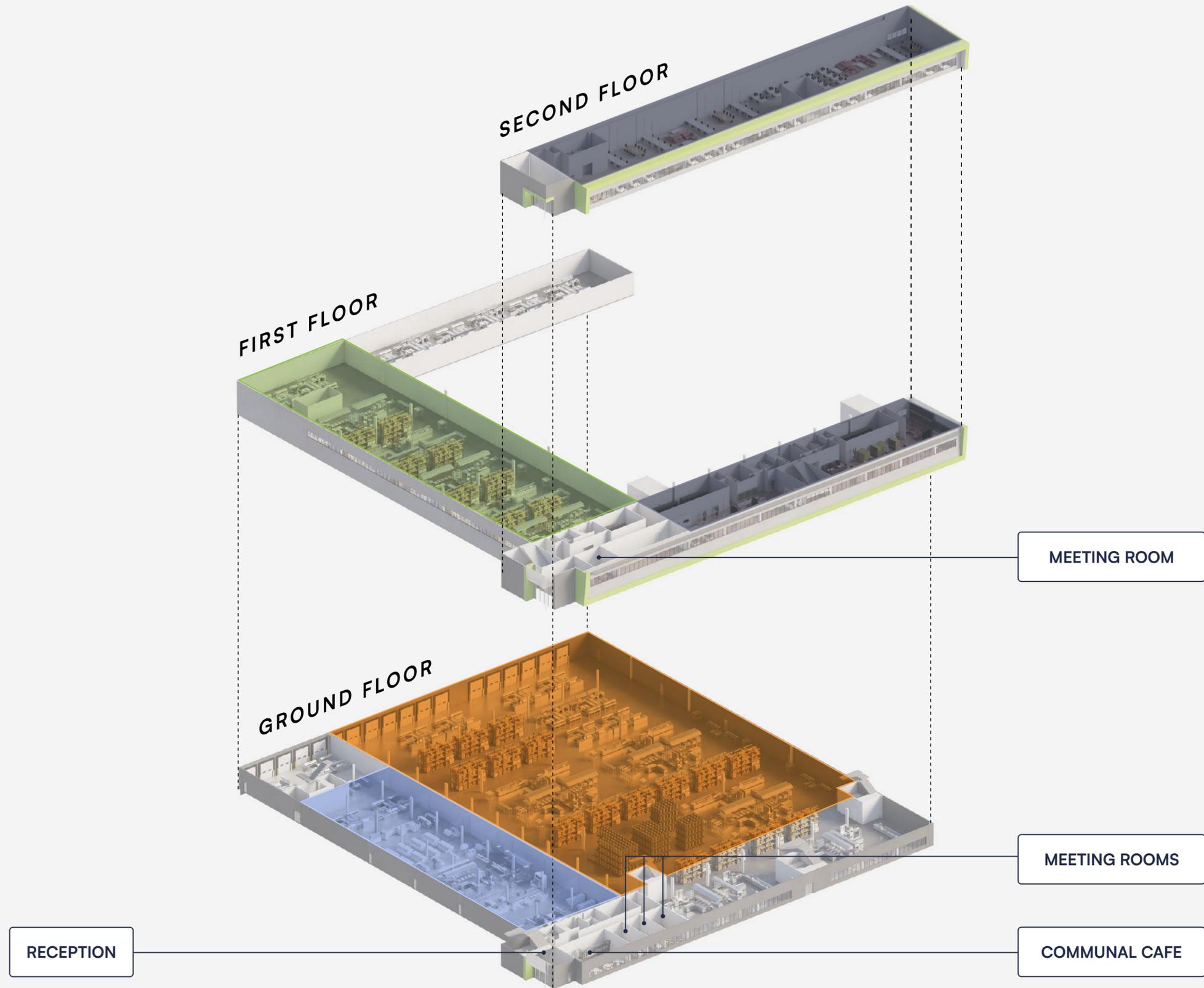
- CHILLED UNIT
- AMBIENT UNIT
- CHILLED OR AMBIENT UNIT
- OFFICE

ACCOMODATION

What's on the menu?

Looking for a creative workspace with the perfect flavour profiles? Move to a home built for innovation with units from 750—43,873 sq ft.

- CHILLED UNIT
- AMBIENT UNIT
- CHILLED OR AMBIENT UNIT
- OFFICE



KEY FEATURES

All the right ingredients

Our Innovation Centre is a hub for food industry research, training and career development, with everything you need to succeed.



Collaborative spaces

Benefit from shared facilities and canteen, product development rooms, office space and meeting rooms.



Deliveries and shipping

Five level access doors per unit, including one loading door.



Allocated parking

Up to 50 spaces for Units 9 and 10, and between 4 to 8 spaces for Units 1 to 8. 20% EV parking spaces as standard.



Fit outs

Mix of ambient and chilled units available with full electrical and mechanical fit out. Units ready for fit out to your required specification.



Utilities

814kWh gas supply, 3 litres of water per second and 1MVA of power, with the potential to upgrade.



Security

Secure park with fencing and security.



Energy efficiency

A BREEAM Excellent rating and targeting EPC A.



Easy-to-clean surfaces

CleanSafe 25 internal finish to single skin wall cladding.



Floors and ceiling

15m eaves height with floors built to carry heavy loads up to 50 kN/m². LED lighting on the ceiling.

SUSTAINABILITY

Sustainable solutions, baked in.

Smart, future-ready innovations ensure the campus uses energy cleanly and efficiently. That's good for the planet — and your bottom line.



Serving up solar

All roofs will be equipped with cutting-edge solar panels, which could collectively produce as much as 20MW — enough to power the whole campus.



Now we're cooking

Thanks to our energy-efficient plant, every 1kW of power used will generate 4kW of heating and 3kW of cooling.



Waste not, want not

A heating and cooling loop will ensure that excess energy from your cold storage heats up your neighbour's oven — and vice versa.



Geared for a greener tomorrow

Smart water harvesting, treatment and recycling will help cut water costs. And every plot will have EV charging points, with the potential for adding wind power and battery storage at a later date.





LOCATION

Supply chain to shelf.

With its strategic position in the East Midlands, our campus lies at the heart of the UK, with 80% of the country reachable in **just four hours**.

1.2m+ local population

Got big plans for growth? Recruit from a large, diverse and skilled talent pool stretching across the East Midlands.

POPULATION

Nottingham	357,700
Derby	273,300
Loughborough	190,900
Mansfield	81,900

Connections in the right places

You'd struggle to pick up and place the campus in a better location for supply chains and travel infrastructure. That means faster distribution, fresher products and more efficient transport costs.

UNIVERSITIES

University of Derby	5 miles away
Nottingham Trent University	11 miles away
University of Nottingham	12 miles away

SERVICES

A buffet of shared services

Communal essential services will reduce your operating costs by up to 30%. It's a bit like splitting the bill in a restaurant. You only pay your fair share. And you never know who you'll meet — they might just open up exciting new opportunities.



Power in numbers

A central plant handles cooling to -6°C and heating up to 75°C for all businesses — reducing the need for an expensive, standalone Ammonia or CO² plant.

Discover more about our Energy Centre via the brochure on our website.



Meet the neighbours

An innovative, future-looking collection of companies will set the stage for an exciting working environment, benefiting staff wellbeing and fostering collaboration.

Your site essentials sorted

Our campus is a community. Everyone benefits from the same primary, day-to-day services as part of their lease.

PRIMARY SERVICES



- Security, including 24/7 gatehouses
- Road maintenance, sign management and gritting
- Compliance with the British Retail Consortium's food security audit
- Documented vehicle movements / ANPR tracking
- Communal space management
- Power, water, gas — all in place, ready to go

À la carte add-ons

As part of your lease, you can also take your pick of additional services.

OPERATIONAL



- Waste services
- Hygiene services
- Asset management
- Environmental services
- Laundry management
- Reception and courier services
- On site FM services

PEOPLE



- Resourcing, including specific recruitment services
- Project management
- Occupational health
- Training

PARTNERSHIP

A recipe for success

SEGRO is working with SmartParc and a team of partners to create a new asset class dedicated to food manufacturing and distribution.

Together, we'll create over 5,000 job opportunities in the East Midlands area and achieve a Net Zero campus by 2030.



SEGRO creates the space that enables extraordinary things to happen. For over 100 years, it has been developing and managing warehouse and industrial space to support business growth and the people in the communities in which it operates.

A commitment to championing low-carbon growth and investing in the environment is integral to its purpose and strategy. Working with organisations across the food industry, SEGRO is dedicated to supporting innovation and making a positive impact for the future of the sector.

To learn about SEGRO's sustainability and community commitments, visit segro.com/responsiblesegro

Ben Green
Director, Development
+44 (0) 2475 52 9751
ben.green@segro.com

Colin Lawrence-Waterhouse
Associate Director, Asset Management
+44 (0) 2475 52 9752
colin.lw@segro.com



SmartParc was conceived to address the challenges of the food manufacturing industry with the aim of developing sustainable food production for the future. It is a new asset class specifically designed by people from our industry, for our industry.

SmartParc will offer a collection of campus-style parks, providing new collaborative food manufacturing hubs. With state-of-the-art manufacturing units and a shared distribution hub using new technologies to improve efficiency, our mission is to reduce the carbon footprint of food production.

smart-parc.com

Phil Lovell
Chief Operating Officer
+44 (0) 7836 607 035
phil.lovell@smart-parc.com

Adrienne Howells
Director
+44 (0) 7908 901 375
adrienne.howells@smart-parc.com

SMARTPARC SEGRO DERBY

Ready for the future of food production? **Let's talk.**

segro.com/smartparcderby

CBRE

Olivia Newport
+44 (0) 7920 822 081

Peter Monks
+44 (0) 7766 504 989

Luke Thacker
+44 (0) 7733 308 558

FHP

John Proctor
+44 (0) 7887 787 880

Tim Gilbertson
+44 (0) 7887 787 893

Darran Severn
+44 (0) 7917 460 031

SEGRO

SmartParc
Food Production Reimagined

The content of this document is believed to be correct at the date of Publication. However, the Company and its retained agents accept no responsibility or liability for (or make any representation, statement or expression of opinion or warranty, express or implied, with respect to), the accuracy or completeness of the content of this document. If you would like to unsubscribe from future mailings, please contact marcomms@SEGRO.com. February 2026. Designed by J2.net