

SMARTPARC SEGRO DERBY

The future of food production.
A world-class campus with
state-of-the-art tech.

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

segro.com/smartparcderby

SEGRO

SmartParc
Food Production Reimagined

THE FUTURE OF FOOD PRODUCTION

SMARTPARC SEGRO DERBY

INTRODUCTION

SmartParc SEGRO Derby has been designed and built around the future of food. A future where farms and tables are closer than ever. Seamless supply chains wrapped around a campus where businesses work together, sharing resources, services and expertise.

Processing, packing, logistics — all on one site, reducing emissions, energy use and operating costs. A future where a direct line to customers means fresher food, faster.

We call it
Food Forethought.

Thinking as **fresh** as the produce.



Hassle-free construction

Get up and running in as little as 12 months, with a purpose-built unit designed for food production. Fast, efficient and without the complications of a freehold.



Self-supporting sustainability

Solar panels and a heating and cooling loop reduce reliance on the grid. The result? Lower utility bills and greener energy usage thanks to our on-site Energy Centre.

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



Perfectly placed for success

Easy access to supply chains, a large labour pool, and a strategic position in the heart of the UK — the campus couldn't be better positioned for recruitment and logistics.



Share services. And costs.

Reduce your operating costs by splitting the bill on primary services, from park security, facilities management and energy management.



A52/M1

A6/A50/M1

UNIT 9
GREGGS

PLOT 7

UNIT 8
HELLO FRESH

THE ENERGY CENTRE

GATEHOUSE

UNIT 6A
LET

PLOT 6B-D

PLOT 4

PLOT 5

PLOT 3

PLOT 2

GATEHOUSE

UNIT 1
LET

ECOLOGY AREA

■ BUILT
■ AVAILABLE FOR DEVELOPMENT

MASTERPLAN

You pick it.
We'll build it.

Choose from high-spec industrial and warehouse units, ranging from 750 – 400,000 sq ft – all part of a 2 million sq ft food campus brought to you by SmartParc and SEGRO.



	SQ FT	SQ M
UNIT 1 (LET)	118,244	10,985
PLOT 2	340,914	31,672
PLOT 3	178,379	16,572
PLOT 4	17,814	1,655
PLOT 5	123,030	11,430
UNIT 6A (LET)	113,311	10,527
PLOT 6B–D	243,565	22,628
PLOT 7	132,000	12,263
UNIT 8 (LET)	434,258	40,344
UNIT 9 (LET)	477,552	44,366
TOTAL	2,179,067	202,422

FIT OUT

Go from lease to launch, **fast.**

From start on-site to completion of a food ready shell, we're talking just 12 months — that's about a third of the time it takes to set up and fit-out a freehold unit.



Planning permission on a plate

Our dedicated team will be on-hand to help you secure planning permission in as little as 8 weeks. That means less paperwork — and less time wasted.



Hassle-free, streamlined construction

Once spades hit the ground, your food ready shell will be complete within six to eight months, with early access access for fit out after three or months. Refrigeration and food production fit-outs can also be included as part of your rental agreement.



Made with all the right ingredients

Our units are food-ready shells purpose-built for the industry. Refrigerated cladding, enhanced steel frames, built in foul and trade effluent drainage and eaves up to 25m give you everything you need for setting up base.

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. In fact, it could reduce your costs by as much as 25%.

Innovation on campus

Our Innovation Centre lies at the heart of the campus. It's a place where pioneering SMEs in the food industry can innovate, collaborate, manufacture and grow as part of a thriving creative community. The centre is also supported by the bright minds at the University of Derby, University of Nottingham, and Nottingham Trent University.

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



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. Energy made on the campus will stay on the campus, with grid power only ever used as a 'top up.'



Now we're cooking

Thanks to our energy-efficient plant, every 1kW of power used will generate 4kW of heating and 3kW of cooling. That's savvy sustainability that saves you serious money.



Geared for a greener tomorrow

Every plot will have EV charging points, with the potential for adding wind power and battery storage at a later date. As part of our campus community, you'll benefit from any future developments without forking out yourself.



Waste not, want not

Waste energy won't go to, well, waste. It'll be captured and reused elsewhere on the campus. A heating and cooling loop will ensure that excess energy from your cold storage heats up your neighbour's oven — and vice versa. Think of it as a pretzel-shaped loop of give and take.



Water bills you'll like. Seriously.

Smart water harvesting, treatment and recycling will help cut water costs. Plus, the campus has access to 70 litres per second from Severn Trent, which is around 10-times more than a normal site.





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. Easy access to supply chains and a large labour pool make Derby perfectly placed for food manufacturing.

ROAD LINKS

M1 Junction 25	5.3 miles
M1 Junction 24a	7.4 miles
A50 Junction 2	3.3 miles
Derby	3.4 miles
Nottingham	12.8 miles
Leicester	27.3 miles
Daventry	54.9 miles

RAIL AND AIR

Trains to Derby from Spondon Station	6 mins
SEGRO Logistics Park East Midlands Gateway (SLPEMG)	10.2 miles
East Midlands Airport	11.2 miles
Daventry International Rail Freight Terminal (DIRFT)	46.3 miles

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