





URENCO Powerful Facts Campaign

PIME Award 2014

Jayne Hallett

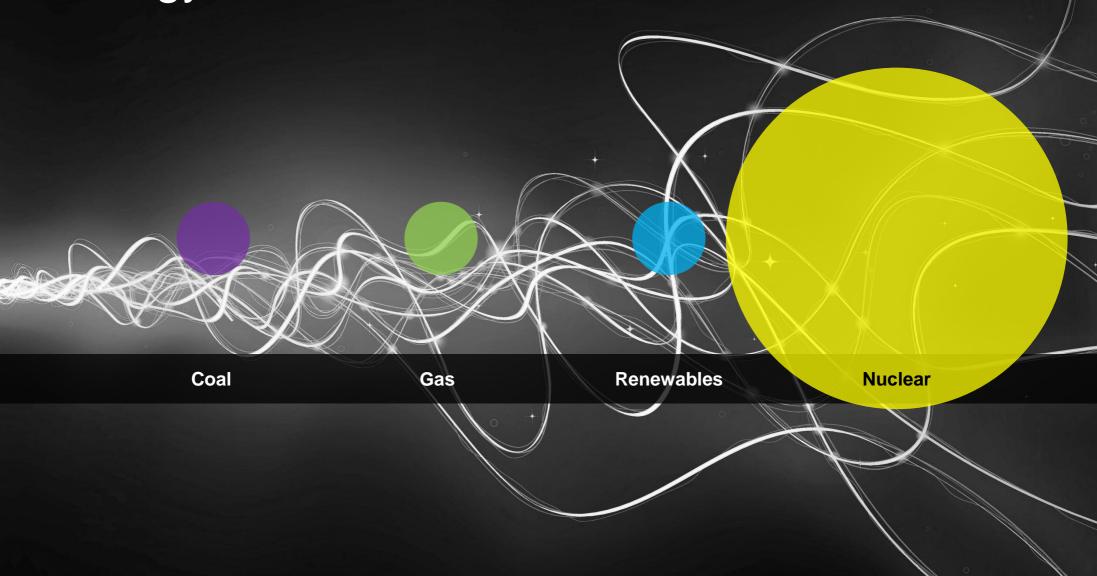
Director of Corporate Communications



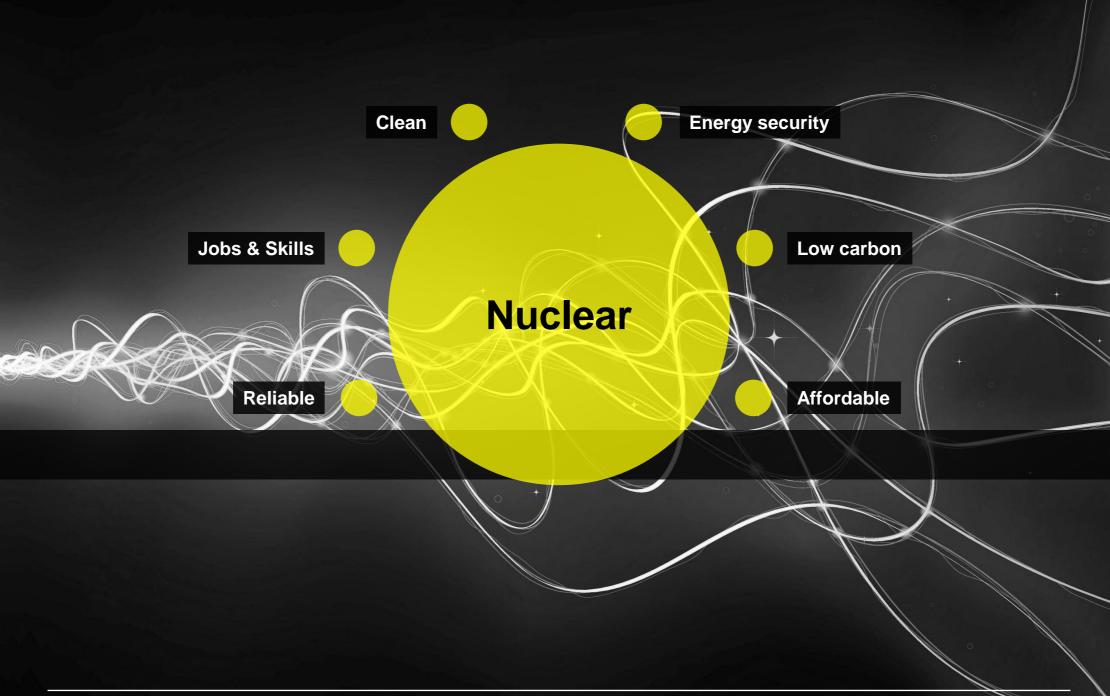
Energy mix Coal Renewables Nuclear Gas



Energy mix







Budget

THE TIMES (Saturday January 25 2014 2004

Artisan toast? Crumbs, that's really expensive

Latest foodie fad has taken the breakfast staple and given it a twist and price hike. Tony Turnbull writes

Just how much would you pay for a slice of toast? That is the question exer-cising food bloggers on both sides of the Atlantic after a report about the rise of "artisanal toast bars" in San Francisco.

A duster of enterprising bakeries and cafes have started selling posts grilled bread with toppings such as "small-batch almond butter" or "sour straw-

berry jam' for up to \$4 (£2.40) a slice. One owner, who chalks up his daily toastmenu on a blackboard, told Puoric Standard magazine: "On a busy Saturday or Sunday, we'll make 350 to 400 pieces of toast. It's ridiculous, isn't it?" For many San Franciscans, this fad has become symbolic of the unwanted repercussions of the tech boom.

In a city where you can now spend \$48 on a plate of fried chicken or \$20 on a bacon sandwich, it is another sign of the economic distortion created by the highly paid employees of Schoon

A journalist for VentureBeat.com, a technology blog, complained that "flaunting your wealth has been devated to new lows. We don't go to the op-era, we overspend on the simplest fa-

Before you shake your head at American extravagance, however, you should take a tour of London's breakfast spots, where gourmet toast has long been a feature. A longside his famous spicy baked eggs, the Israeli chef Yotam. Ottolenghi offers 3 slices of sourdough or focaccia toast with butter, jam or When it comes to the crunch

White or brown, seeded or wholemeal, in the toaster or under the grill ... in case you thought it was a question of personal preference, scientists say they know the perfect formula for

Dr Dom Lane spent a week toasting and tasting 2,000 slices of bread and established that the ideal is an outside 12 times crunchier than

Take a pale seeded loaf from the fridge at 3C, cut a 14mm sike and cook for 3minutes 36 seconds in a toaster with an internal temperature

Place the toast on a plate heated to 45C to minimise condensation and spread with butter, 0.44g per sq in.

Marmite for £3.50 at his restaurants. The Pain Quotidien chain charges £2.95 for two slices of sourdough, wheat, eye, walnut or multigrain, served with jam, chocolate or hazel nut spread. Gall's charges £250 for two slices of toasted soda bread.

"Artisan toastis a great turn of phrase but it is something that has been around for long time, said Seb Emina, author of The Breakfast Bible. 'What we used to think of aspurely things to eat at home for breakfast are being sold to us more and more by high-end breakfasting establishments. We've seen it with granola as well and even

"People will happily think of eggs or mushrooms on toast as being artisanal," he said, "but find it more difficult when it comes to cold toppings like jam. I personally would



and butter, but I'm not going to condemn anyone for doing it

Tonia George, author of Things on Toast, who owns two Ginger & White cafes in North London, includes two slices of toast on the menu for £3.50. "If we were serving Mother's Pride, we'd

charge less, but this

balk at paying money for a slice of toast is two slices of really good brown sourdough with salted butter and a selection of handmade jams and peanut butter which we roast and whizz up ourselves," she said.

'If you want a place to go out and meet friends over a couple of hours, you can have to ast and a cup of coffee for £6 and that's actually quite a cheap meal

The night for all plucky pudding eaters

Oh you are offal - but I like you. The thought of haggis may not be to every-body's taste but if you are going to give it a try, tonight — Burns Night — is the time to honour this great chieftain o' the pudding-race.

Traditionally, the dish is made from a lamb's pluck — its beart, liver and lungs - bulked out with oatmeal, onion and spices, but this year there is a new recipe venison haggis, made with wild Highland red deer. Staggis, perhaps. Macsween, an Edinburgh family

company, created the variation to mark its 60th year in business. "Venison has a good association with Scotland," Jo Macsween, the granddaughter of the founder, said. "It is seen as a healthy, wild-bred ment

Ittastes meatier than traditional hag-gis, though not excessively so. While staggis is still based on lamb's offal, almost 20 per cent of the recipe is venison meat, heart and liver. Redcurrants, port and juniper bernies give it a richer taste. A glass of daret would probably

gowell with it, but not, as is my custom, a noggin of whisky poured over the top. "Whisky is too complex towork with food," Macsween said. "It is better as an aperitif or drunk late into the night. You can make a whisky and cream sauce, but the best drink with haggis, I think, is a robust beer."

The company sells six million portions of haggis a year, 60 per cent of them in England Inevitably, almost a third of annual sales come in January in the run-up to Burns Night, but Macsween is keen to sell haggis, in its vari-ous guises, as ay ear-round dish. "It is as versatile as mince," she said.



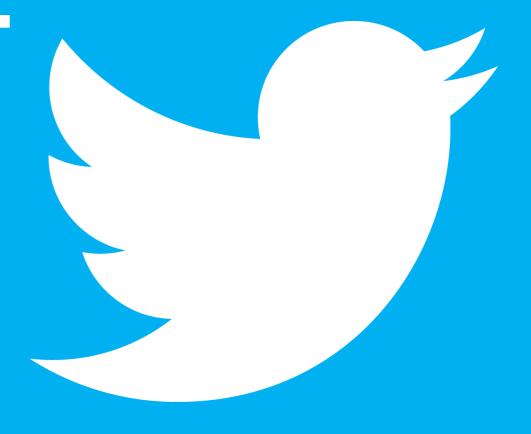
Powerful Facts



How... A new conversation Simplify Engage



@NIAUK URENCO launches Powerful Facts campaign to promote nuclear energy http://bit.ly/10Q3tF1





If a racing car was as reliable as a URENCO centrifuge, it could travel non-stop at top speed for 15 years without a pit-stop.



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The 10 highest electricity consuming countries in the world include nuclear in their

energy mix.

URENCO produces enough fuel every year to power New York's entire population for 30 years.



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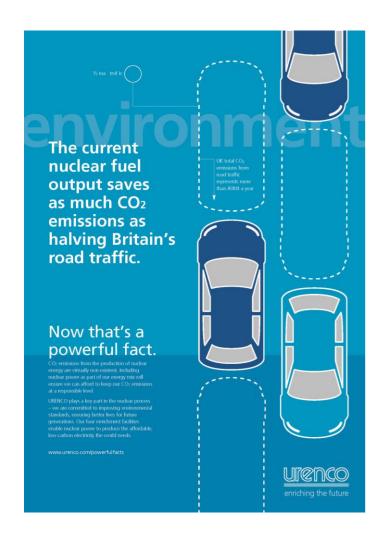


One nuclear fuel pellet the size of your fingertip produces as much energy as 1 tonne of coal.

Now that's a powerful fact.



The tactics



- Simple and compelling messages
- Eye-catching graphics
- Bite-size information
- Easy to share across channels



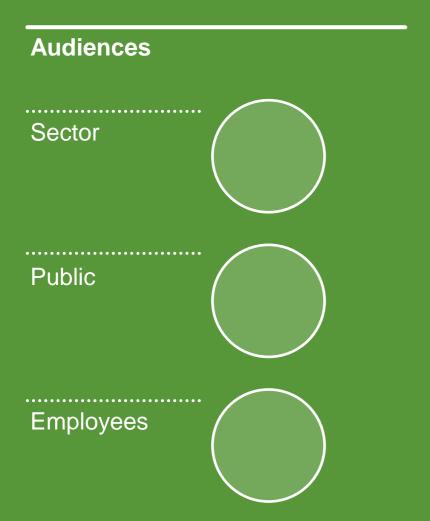


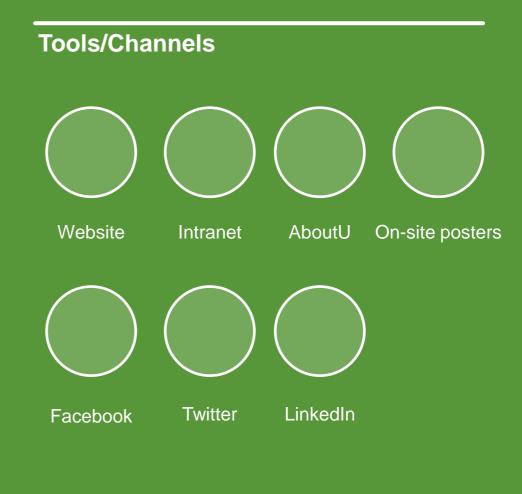






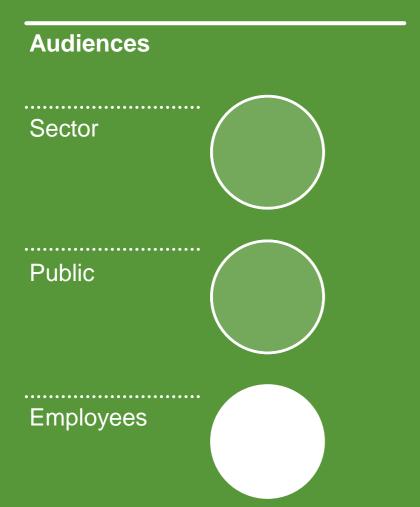
Audiences & Tools

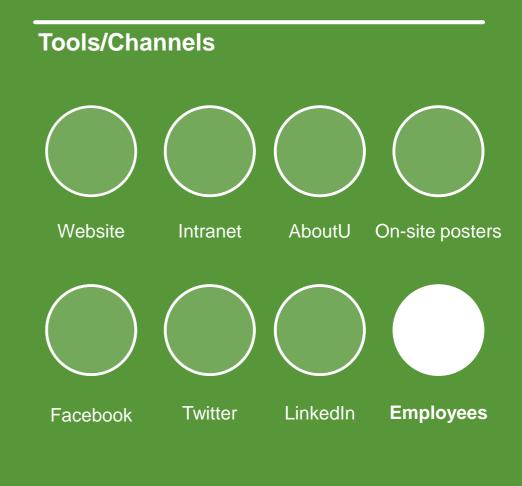






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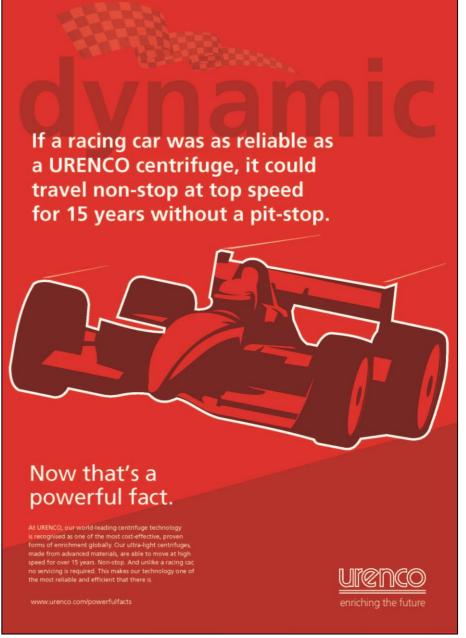






URENCO employee's winning Powerful Fact







Results

+7,00% Web traffic

+ 49%

internal web traffic

12%

social media

+6% twitter

251

Facebook shares

20.84%

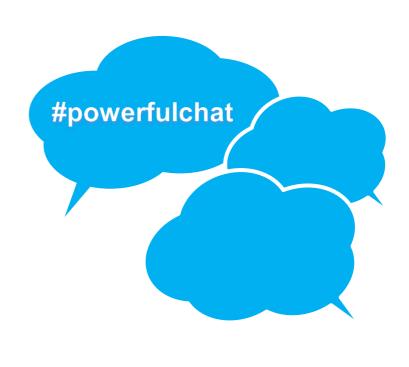
LinkedIn Mail open rate



Next steps



Educational programmes



Two-way dialogue





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Thank you

