

Food & Drink

MANUFACTURING | LOGISTICS | HOSPITALITY | RETAIL

MATTERS

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VOG Products: Where sustainability is embraced at the highest level

VOG Products, the modern, innovative fruit processing company in Trentino-South Tyrol, has set new standards for sustainability. The company fully satisfies the GLOBALG.A.P. Farm Sustainability Assessment and has earned the Gold Standard.



VOG Products was established in South Tyrol – Südtirol in 1967 – in the heart of the Dolomites, a region with a long tradition of orcharding. Using the land and its resources respectfully and sustainably has always been part of our corporate culture. There are good reasons why the Trentino-South Tyrol region regularly ranks at the top in nationwide comparisons when it comes to quality of life.

Today, VOG Products comprises 18 South Tyrolean and Trentino cooperatives and four producers' organisations with more than 13,000 members. Most of them are small family-run enterprises that passionately and sustainably manage a total of 28,000 hectares of cultivated land.

Its commitment to sustainability has also been certified in accordance with the highest possible standard since June 2020. In May, VOG Products successfully completed the GLOBALG.A.P. Farm Sustainability Assessment (GGFSA) with an audit by the CSQA certifying institution. At the first go, VOG Products earned the highest sustainability category: Gold.

With this achievement, VOG Products has set new standards in the fruit processing sector. More than 300,000 tonnes of raw goods from 13,000 enterprises are processed and refined on the eight-hectare premises in Laives year after year, and the fact that they all fully satisfy the highest standards is simply unique.

www.vog-products.it/en

The SpiralVeyor BottleLift



With over 20 years of experience and more than 25,000 spirals installed worldwide in various industries, AmbaFlex is by far the most experienced spiral manufacturer. This enables us to offer our customers what we call PreDefined-Configurations or PDCs for short.

These PDCs are a collection of market and application-specific SpiralVeyors, which are optimally configured for its intended purpose, giving the customer exactly what they need.

SpiralVeyor BottleLift

One of these is the SpiralVeyor BottleLift, a spiral with a preselection of options to make it perfect to (de) elevate or store a single flow of bottles, cans, or jars in the most space-efficient way possible. Just a few examples of these options are:

- The ultra-flat friction tops to ensure even the most unstable liquid container are handled with ease
- The endless and jam-free product guides made from a single piece of stainless steel
- A corrosion-resistant paint to handle the harshest environments and cleaning detergents
- And many more!

Together with its compact build, as it saves up to 66% when compared to conventional spiral conveyors, it's the perfect solution to safely transport liquid containers.

Request the PDC leaflet via: inquiry@ambaflex.com

Eclipse Magnetix achieves EHEDG Certification

Eclipse Magnetix is now able to offer an EHEDG magnetic separator, for use in pneumatic conveying lines, lean/dilute phase, and gravity pipes, with EHEDG Type EL Class II Certification. After careful evaluation for compliance from the European Hygienic Engineering & Design Group (EHEDG), the unit has successfully met the current criteria and the essential hygienic design guidelines as set out by the group.



by improving hygienic engineering and design in all aspects of food/pharmaceutical manufacturing. As magnetic separators play a vital role in guaranteeing finished product purity and quality in pneumatic conveying lines and gravity pipes, there are many benefits of this certification to Eclipse Magnetix' customers.

Martyn Cotterill, General Sales Manager for Foreign Body

Removal at Eclipse Magnetix, said, "We are delighted that our magnetic separator has achieved EHEDG Type EL Class II Certification. It is a huge achievement for us, and

we're very pleased to be able to show our commitment to hygienic design and to offer our customers the new EHEDG certified magnetic separator."

Alison Naismith, lead Engineer on the project, said, "We spent a considerable amount of time working closely with specialist suppliers and other EHEDG members to produce prototype units to meet this specification. The approval process requires multiple assessors to agree that the designs conform to stringent EHEDG guidelines, so we're delighted to have achieved this certification and to add this product to our range."

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Consultant Auditor Services for Systems Compliance:-

(in GFSI/BRCGS Standards, Ethical Compliance Systems Solutions and Business and Management Systems Solutions).



Food and Drink Matters is proud to announce that Prima Packaging Ltd has been chosen to receive our Compliance Solutions Company of the Year award, thanks to its efforts in developing Consultant Auditor Services for Systems Compliance, working with companies across the UK and Europe.

Established in 1997 by Victoria DuPont, who as founder and Managing Director has developed the company for the last 23 years, Prima Packaging Ltd was originally set up as a Contract Packaging Company, offering bespoke packing and packaging services both on and off site to its extensive customer base. This involves a variety of different methods from

standard re-pack to assisting clients by turning non-saleable commodities into a saleable product. Since its inception, the company has grown consistently and has relocated on three occasions due to an increase in demand.

In order to keep up to date with the needs of the market, Victoria has built on 37 years of experience and progression to develop the company to its current high standards and has been diversifying Prima Packaging's capabilities since the company began. The company has grown from a workforce in a factory environment, to visiting customer sites to carry out packing and rework services in order to maximise cost savings, efficiency and customer relation to expand its offering today.

In 2015, Victoria began to pave the way for a different



Victoria DuPont, Founder and Managing Director of Prima Auditing Systems Solutions, accepts the Company of the Year Award from our journalist

Quality Management Systems Solutions. Certainly, it has been invaluable in giving her the expertise required to offer consultancy services and implement safe food quality standards, experience which she is now bringing to her clients through Prima Packaging's most recent offering.

Now, Prima Packaging Ltd is the trading company for Prima Auditing Systems Solutions, or PASS. With this, the company can ensure that corporate, technical, and food safety & quality systems are implemented and adhered to. Victoria has trained in order to acquire the knowledge needed to pass on her expertise to other companies, to help them achieve successful implementation of these standards.

PASS – Prima Auditing Systems Solutions – is the result of years of operating within a variety of industries, including large amounts of work within the food industry. This extensive experience means that the company understands every eventuality of preparing and implementing the necessary systems to achieve an end result of PASS at audit.

PASS offers a bespoke and personal service to all customers, in order to meet the individual requirements and needs of their supplier chain. These services include help with pre-audit, BRCGS System Compliance and certified by SAI Global as a BRC Lead Auditor Food V8 and a BRCGS Professional, SALSA System Compliance, Second party supplier and

Retail audits, together with SEDEX/SMETA system compliance, where Victoria is also professionally qualified by SGS Social Systems SA8000 Lead Auditor.

While the company will still be offering its high quality and bespoke packaging services, this new venture will be gaining increasing momentum in the coming years, as PASS looks to help companies across the country gain a pass at audit, and maintain the highest possible management and food safety standards.

"We are developing and diversifying into a niche service market for systems compliance covering GFSI/BRCGS, Ethical Compliance and Business and Management Systems Solutions. It is a very exciting time, as we forge ahead offering our consultant auditor and continued account management services. The last 12 months have seen a move from the old Prima Packaging Ltd offering diverse and niche packing and packaging services for 23 years, to putting our experience and qualifications into place to offer Prima PASS. We are absolutely delighted to receive 'The Company of the Year Award' and look forward to a challenging future in this new marketplace," Victoria concluded.

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vicky@primapass.uk
www.primapass.uk – new launch in April 2020
LinkedIn – Victoria DuPont



WE ARE PROFESSIONALS IN BRCGS, SA8000 - SEDEX - SMETA, AND MANAGEMENT SYSTEM SOLUTIONS

Our experience is a result of 37 years operating within a variety of industries:- Retail, Textiles, Manufacturing, Service, Contract Packing and the Food Industry; therefore we understand every eventuality of preparing, implementing systems to gain the end result of a **PASS** at Audit.

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- BRCGS START/SALSA SYSTEM COMPLIANCE
- SECOND PARTY SUPPLIER AND RETAIL AUDITS
- SEDEX/SMETA SYSTEM COMPLIANCE - We are also professionally qualified by SGS Social Systems SAS000 Lead Auditor.

Prima Auditing Systems Solutions - The Coach House, 18 Scott Hill, Clayton West, Huddersfield, HD8 9PE
Contact: Victoria DuPont, Managing Director, Member of SAI
Mobile: 07867 975072 Email: vicky.primapass@gmail.com Website: www.primapass.uk

direction for Prima Packaging Ltd, after implementing BRC V7 Food, SMETA, and Quality Management Systems at Prima Packaging and assisting several companies to do the same.

Victoria said, "Over the last three years, I've been gaining the qualifications and expanding my experience and knowledge with Prima Packaging. I've always found great interest in the various audit systems we've had to implement over the years, and I wanted to provide a service that helped other companies ensure they were applying the correct quality & management systems within their operations."

Victoria joined and successfully achieved the BRC Global Standards Professional Programme as an extension to her own personal development. When she founded the company in 1997, she realised that in order to grow the business and maximise profits, it was necessary to implement audit systems, including BRCGS, Retailer Technical Standards and SMETA. She became interested in these standards and began working closely with a consultant, achieving a grade A with her first BRCGS Food Audit, which she found highly satisfying.

Joining this programme helped Victoria to train and develop a career within the Systems Auditing and Compliance industry for BRCGS, SA8000 – SMETA, SEDEX and



READER COMPETITION!

As part of our readership competition, you could be in with a chance of winning £50 worth of Marks and Spencer's vouchers by simply answering the questions below. Email in your answers to info@foodanddrinkmatters.co.uk and find out if you're the lucky winner!

1. In which year was Prima founded?
2. What does the abbreviation PASS stand for?
3. Name one of the three audit system standards which took the company in a new direction.

Please mention where you picked up your copy of Food & Drink Matters.

Using the safest lubrication in food manufacturing is crucial

Using only the safest, certified lubricants should be a top priority for food and beverage producers, manufacturers of pharmaceuticals & producers of food packaging.

For an average production facility, lubricant purchases normally amount to just 3% of a maintenance budget. Despite this, lubrication related activities can influence an estimated 40% of total maintenance costs. As well as keeping machinery running with limited downtime, food and pharmaceutical producers must also have a strong emphasis on safety.

Attaining NSF categorisation is the first steppingstone of compliance for food-safe lubricants. Food manufacturers, the BRC and auditors are demanding more assurances.

ISO 21469 is the solution. It is an internationally recognised certification process that gives the additional level of safety and security to food-grade lubricants and ensures that such lubricants are truly 'safe' in the event of incidental food contact.

The certification considers not only the formulation of the lubricant itself but also the traceability of ingredients and proof of lubricant

GMP (Good Manufacturing Practice). When auditors require evidence, ISO 21469 is the highest level of compliance. FUCHS is proud to have been one of the first lubricant manufacturers

All FUCHS CASSIDA products are NSF (National Sanitation Foundation) registered, and CASSIDA production sites are also certified as per ISO 21469.



proving that the CASSIDA lubricants meet the religious and legal food requirements of Muslim and Jewish customers.

Additional audit compliance and best practice considerations should be:

- Correctly planned lubrication schedules that incorporate OEM recommendations
- Colour coded grease guns, oil containers to the point of application
- Electronically documented for full traceability
- Dedicated and labelled containers for the transfer of oil
- Training on the correct use and disposal of lubricants
- 5S compliant oils stores and lubrication equipment
- Condition monitoring of oils

All of which the FUCHS UK team will be happy to assist with.

The CASSIDA product line of FUCHS LUBRITECH offers a comprehensive range of high-performance lubricants for the food and beverage industries

For more information, visit:
www.fuchs.com/uk/en/brands/a-k/cassida/

in the UK to achieve this accreditation.

ISO 21469 states every NSF H1 lubricant is tested. It also audits for clean and hygienic environments and good manufacturing practices.

ISO 21469 came into effect in 2006 – but 14 years on and there are still some lubricant manufacturers not accredited.

ISO 21469 is the optimum level that a food grade lubricant manufacturer can achieve.

This proves, beyond doubt, that we use the safest of raw materials and that we manufacture using state-of-the-art equipment, using the best practices and in a clean and hygienic environment.

The advice is simple – choose a lubricant manufacturer which has achieved ISO 21469 certification. If your current manufacturer does not have it, ask why not.

Kosher and Halal certifications are also available



HRS' heat exchangers

Scraped surface heat exchangers are commonly used for the thermal treatment (heating, cooling, pasteurisation, evaporation, etc.) of products and materials with a high fouling potential, such as viscous foods, slurries, etc. The most common type features rotary scrapers within a tube, but within this basic variation there are many different designs. HRS Heat Exchangers has created its unique R Series of rotating scraped surface heat exchangers from scratch to provide excellent heat transfer and performance.



The range R Series of heat exchangers was designed without reference to existing types of scraped surface heat exchangers (SSHE), in order to overcome the problems associated with such designs. As a result, the HRS R Series of SSHEs boasts a number of unique features:

- Patented helical blade scraper bar design
- Unique gearbox design to reduce noise
- Multi-tube options to reduce footprint, energy consumption and operating costs
- Unique sealing system to allow removal of individual tubes

The main reasons for specifying SSHEs are to prevent product build up on the surface of the tube (which reduces thermal transfer) & to improve the mixing (and therefore the homogeneity and effectiveness of heat transfer) within the product or material being treated. As such they are commonly used for viscous food products such as creams & sauces, and for high fouling waste products such as slurries.

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Dive right in to Shanty® the premium seaweed botanical vodka



Food and Drink Matters is proud to announce that Shanty Spirit has been selected as our Botanical Vodka Company of the Month.

Shanty Spirit has developed a unique botanical vodka infused with seaweed, evocative of the UK's rugged coastline. Founder, Hugh Lambert, spent two years researching the ingredients, distilling

every seaweed he could find around the UK and testing different techniques to find the flavour he was looking for.

During the research stages, Hugh discovered that there were a few gins around that used seaweed, but nothing that brought the flavours to the fore and celebrated them specifically in the way he wanted to. "They were listed in the botanical line-up, not as a key flavour of the drink. Shanty® is unique in that it focuses on the flavours of the seaweeds. Many people don't realise that the UK actually has some of the best seaweeds in the world around its coast, so there is nothing else quite like this on the market."

But why a vodka? Hugh realised there was a clear market for people that wanted a spirit with an intricate flavour, but were not a fan of juniper, the essential botanical of gin.

"I wanted it to be a complex spirit, and the final product contains five different seaweeds as well as other botanicals, such as wasabi and bergamot, to add intricate top notes to the product. It is also vacuum distilled, which means the botanicals are distilled at room temperature under vacuum, rather than the traditional method of cooking them at around 70°C. We tried both methods, and the vacuum method provides a much fresher flavoured distillate for all the botanicals, which are individually distilled and then blended by hand.

"After perfecting the recipe with Strathearn Distillery in Scotland, we launched the vodka last year at the Weymouth Seafood Festival and it went down really well. People were really pleased to see something different from the botanical gins on the market, and the seaweed element really grabbed people's attention and curiosity.

"The whole point of developing this vodka was to connect you to the ocean through taste. I wanted to create an evocative spirit of the sea, as our country's shoreline has always played a huge part in my life. We're not moving mountains, we're shifting seas, if you will, and it means even if you're in the centre of London, you can have a refreshing cocktail that takes you right back to the coast."

Indeed, as well as being delicious enjoyed as a sipping vodka or on the rocks, it adds a refreshing twist to some classic cocktails and complements seafood beautifully. Shanty Spirit's website features a number of cocktail recipes to try, offering an oceanic take on a Bloody Mary, Martini and many others.

What's more, it's not only Shanty®'s flavour that's unique. The vodka comes in a distinctive bottle decorated with intricate artwork inspired by the sea. "I wanted it to be something really sturdy and ergonomic, like a ship's decanter. So it's short and squat, nice to hold on to, and a nod to a bottle that could've washed up on a beach."

The bottle also features a punt at the bottom, evocative of a wave or seabed, and the artwork wraps all around it to offer something different depending on which angle you are viewing it from. "All of the seaweeds are represented in the artwork, and we also have a 'spirit of the sea' figure with a trident. We're big on the war against plastic on our beaches and improving the quality of the ocean – this is where our flavours come from and we believe it's so important to protect it. We also use organic ink which is kiln fired on to the bottle, and 5% of our profits go to charities involved in cleaning the ocean. We want to make sure we're an ethical company and helping to protect the very origins of the products we create."

After the disruption caused by the COVID-19 pandemic this year, Shanty Spirit is looking forward to getting back to customer facing scenarios so people can experience the vodka first hand. "We'd booked into every food and drink show we could this year, but then they obviously all got cancelled, so we really want to be able to get face to face with customers again. We're continuing to develop the product, and we've entered into the Great Taste Awards so we're looking forward to seeing the outcome of that."

With a market that is inundated with thousands of different spirits and flavours, it is certainly refreshing to see something as unique as Shanty®, one sip of which will take you right back to the UK's beautiful coastline. To find out more

information, head to the website, check out their Instagram feed or get in touch using the contact details below.

M +44 (0)7979 237649
contact@shantyspirit.com
www.shantyspirit.com
@shantyspirit



Rotech introduces anti-counterfeit UV printing

Coding and marking specialists, Rotech Machines, has introduced invisible ultraviolet (UV) thermal inkjet printing to offer customers enhanced product security and traceability, and to protect against counterfeiting.



Invisible to the naked eye, the special UV ink allows customers in all industries to apply discreet or invisible codes that can only be seen under ultraviolet light, making it difficult for fraudsters to replicate, particularly if the codes are placed in different areas by month or by batch.

Using Rotech's high-resolution thermal inkjet technology, the UV ink can be printed in conjunction with standard batch codes, date codes, QR codes, serial number, brand labels or barcodes. Alternatively, it can be applied directly on to specific parts of the packaging or labelling in a range of formats.

Applications for invisible UV printing are wide and varied; traceability and authenticity codes can be applied to pharmaceutical products, food packaging and alcohol, industrial parts, software and high value goods. For example, UV codes can be applied to medicines to show a secondary manufacture/expiry date of associated ingredients.

In industries where counterfeiting is a particular issue, invisible UV codes can provide reassurance to distributors and end users that the product is genuine. Manufacturers can place codes on to goods that are only known to them, switching the codes and their positions in relation to dates, batches or place of manufacture. This is particularly important for high quality or high value goods such as automotive parts or high-end brands.

www.rotechmachines.com

Innovia launches Encore sustainable BOPP films

Innovia Films is launching a new family of highly functional recyclable BOPP films named Encore. These are manufactured from renewable non-food based raw materials, helping to reduce the use of fossil based virgin raw materials.



The Encore packaging and labelling film range will have exactly the same properties as equivalent fossil based BOPP film – high clarity and gloss, high stiffness, excellent water vapour barrier and printability. Encore has already been assessed by Interseroh, an independent German recycling and consulting company, and has received its highest rating, confirming the range is fully recyclable.

Steve Langstaff, Business Manager, Packaging, states, “We have calculated using our in-house Life Cycle Analysis (LCA) programme, that by using renewable polymer we can determine that Encore films offer reductions in carbon footprint. The Encore film range has an International Sustainability and Carbon Certification (ISCC PLUS) using a mass balance approach. They are suitable for use in all market segments currently using BOPP films.”

The first two grades of Encore film to be launched will be announced in the coming weeks – one will be a low temperature heat seal film for packaging and one for pressure sensitive labelling applications.

Langstaff states, “This represents the first step in our journey to produce more sustainable films, with the next step being products that contain recycled post-consumer content. We have agreements in place and hope to be able to launch the first of these in 2022.”

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The one stop shop for all of your labelling needs

Experts in labels, labelling and label printing, Datamark and manufacture a varied range of labelling solutions to a wide range of customers spread across various industries. Enlisting in the services of Datamark, customers can enjoy numerous benefits, for example gaining from the years of knowledge and experience.

Constantly innovating and seeking to add new products to their already extensive range, Datamark truly are the one stop shop for all of your labelling needs. Moving from strength to strength since its inception in 1995, Datamark offers customers competitive pricing, unparalleled customer service, reliable deliveries, rapid quote



turnaround, and an extensive product range.

Datamark's product range includes: Plain and Colourwashed Labels, Flexographic Printed Labels, A4 Sheeted Labels, Fanfolded Labels & Tags, Own Brand Thermal Transfer Ribbons, Thermal Transfer Ribbons, Thermal Transfer Bureau Print Solutions, GoDex and other brand Thermal Transfer Printers, Thermal Transfer and

Direct Thermal Print Solutions, and TT Printers Service and Maintenance.

Driving the company forward, aside from their extensive product range, is their continued emphasis on providing the best customer service possible.

It is no wonder that Datamark supply such a wide variety of industries, including; food, distribution and logistics, storage and contract packers, electronics, homecare, automotive and industrial.

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National Flexible explores the benefits of plastic

Barry Twigg, Chief Executive at National Flexible, responds to the 'Plastic Free July' movement by breaking down five key reasons why refusing single-use plastic is a bad idea

The 'Plastic Free July' campaign required everyone to refuse to accept any 'Single Use Plastic' during the month of July. Therefore, in fairness to the promoters of this campaign, I felt it would be helpful to highlight the consequences of such a refusal and the reasons why no-one should take this advice, for the following 5 easily understood reasons.

1) PPE – use of plastic

At the height of the Pandemic in the UK, the NHS was using 1 billion pieces per week of 'Single Use Plastic'. These included gowns, shoe coverings, masks, visors, gloves, not to mention billions of packs of anti-bacterial wipes. Another 28 billion pieces of PPE have just been ordered by the NHS (80% from China) all are 'Single Use Plastic'. According to the WHO, there have been over 9 million confirmed cases of COVID-19 in 188 countries worldwide. Currently, many of these countries are scouring the World for their own supply of 'Single Use Plastic' PPE. It is anticipated that the demand for plastic fibre for face masks and anti-bacterial wipes will continue to escalate worldwide until an effective vaccine is discovered.

2) Pharmaceutical use of plastic

In the UK, some 30 million people per day take tablets. Around 25% of those over 65 (3 million people) are estimated to be taking at least 5 prescription drugs per day! Virtually all of these tablets come, in one form or another, in 'Single Use Plastics'. Add to these the millions of packs of creams, salves, ointments and medicines which are all supplied in single use tubes and plastic bottles and we get some appreciation of how many of our older population and those suffering from illness, rely every day on 'Single Use Plastic' for their medication.

3) Food waste – benefits of plastic

According to the UN, some 35-50% of all food produced worldwide is wasted, circa 1.3 billion tonnes. This figure



reduces rapidly as countries develop economically and more food packaging is introduced. This is necessary to facilitate more hygienic handling, storage and distribution, along with increasing the shelf life of perishable foods. Nevertheless, the UK still wastes some 10 million TPA of food at an estimated cost of £10 billion. Plastic packaging is essential to extend shelf life of food, some notable examples are:

- Bananas loose, shelf life 15 days – packaged 36 days
- Beef loose, shelf life 14 days – packaged 23 days
- Chicken (sliced) loose, shelf life 7 days – packaged 20 days
- Cucumber (cut) loose, shelf life 3 days – packaged 14 days

To give these figures some context, we consume 1.15 million TPA of bananas. This would simply not be possible without them being wrapped in transit, in order to give them sufficient shelf life for their distribution and sale.

4) Global warming (CO₂ emissions) – benefits of plastic

Multiple lifecycle analyses from all around the World highlight that all the alternative packaging materials to plastic, including paper, board, glass or aluminium / tin, consume more of the Earth's resources and generate more CO₂ emissions in their usage and manufacture than plastic. A 2019 report, from the European Institute of Energy & Environmental Research concluded: “Replacing alternative packaging materials with plastic would reduce the EU's carbon emissions from packaging by circa 22 million tonnes P.A. (30%) – even if none of the plastic was recycled.” As an example, any supermarket changing to paper bags from plastic bags has a negative environmental effect of some 90%, due to the extra energy used (x2) and extra water (x12) in their manufacture and distribution (2015 life cycle analysis assessment from the Scottish Government). Manufacturing glass and aluminium are highly energy intensive processes with resultant high CO₂ emissions. Thus, once again, adding to Global Warming.

5) Packaging waste – benefits of plastic

Plastic is lightweight, flexible, inert, low cost and infinitely variable in its end use. For example, a glass milk bottle weighs circa 460g, 25 times heavier than its plastic equivalent. It is produced and transported 'flat' and only inflated on filling enabling one HG vehicle carrying plastic bottles to replace 14 similar HG vehicles carrying glass. A paper bag is at least 4 times heavier than its plastic equivalent, while a cardboard container is up to 8-10 times heavier than its plastic counterpart. While aluminium does not have such a large weight disadvantage, it is estimated there are 2.5 billion tonnes of untreatable toxic sludge located around the World (mostly in China) as a by-product of aluminium manufacture.

So, that's it. What has plastic ever done for us?

1. Plastic is saving lives every day all over the World in the fight against the Coronavirus
2. Plastic is enabling portion-controlled medication and safe storage of pharmaceuticals products all around the World
3. Plastic is reducing food waste all around the World by extending shelf life
4. Plastic is reducing global warming worldwide by replacing energy intensive alternative materials
5. Plastic is reducing packaging waste worldwide due to being lightweight and inherently strong

And for good measure, plastic does not pollute the oceans, people do, yet plastic gets the blame. Interestingly, the UK contribution to plastic pollution in the oceans is just 0.2%, mostly from fishing gear. Yet we are given the impression we dump plastic in the oceans! Finally, plastic is 100% recyclable, either mechanically or chemically, and while the UK Plastic Industry paid £280 million in 2019 for collection and recycling of waste plastic, the Environment Agency fails to direct this money into more recycling facilities, preferring instead to allow our plastic waste to be exported.

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Welcome to PUB²⁰

PUB²⁰, held at London's Olympia from 4-5 February 2020, is the only trade show on the market dedicated entirely to supporting the UK pub industry. Our highly focused approach delivered record attendance in 2019 and a strong 54% of exhibitors booked into their stands for the 2020 event. The value of the show to its community is clear and the organisers are delighted to provide a means to support this exciting and dynamic industry year on year.

The audience of pub owners, operators and decision makers see the PUB shows as their primary source for the latest trends, products and suppliers specific to their

industry. In a competitive landscape where pubs must evolve and differentiate to keep up with consumer demand, PUB²⁰ continues to showcase exceptional companies with products and services to support the continued development and success of pub businesses in the UK.

As suppliers to the UK pub industry, visitors enjoyed the line-up of over 200 companies, who demonstrate how their products or services could improve the efficiency, quality and profitability of businesses. The exhibition, combined



with a dedicated talks and workshops programme, is proven to bring thousands of pub owners and operators together to share ideas, do business and network.

The show returns to London's Olympia next year from 20-21 April 2021. This is our pick of the best exhibitors from this year's show, listed here in alphabetical order: Lanchester Wines & Shindig Crisps. Further details can be found on this page.

www.thepubshow.co.uk

Lanchester Wines launches online, in-venue ordering platform

One of the UK's leading wine and spirits suppliers has developed an online order and pay tool to help on trade venues re-open safely while following social-distancing guidelines.



Built in response to COVID-19, Lanchester Wines' newly created ReOpenApp.com enables customers to enjoy a meal or drink without close interaction with staff or other guests and without handling menus, payment terminals or cash.

Whether a restaurant, pub, brewery, café, bar or shop, ReOpenApp.com is easy for use for both customers and staff with a fully integrated back office which can link with in-venue stock control and be used across any device including existing till systems, tablet or smartphone. Venues can upload both food and drink menus, and ReOpenApp.com offers 24/7 UK-based support, all for just £29 per month per venue.

The system is web-based meaning anyone with a smartphone can use it right away, no need to download any apps. And, no need for customers to register before placing order – they can simply arrive, open the venue's unique URL, set their table and place an order with secure payment through Apple/Google Pay or any Visa, MasterCard or AmEx card.

Venues who sign up to the service online can be up and running, taking orders in around 10 minutes. For more information, visit: www.reopenapp.com or email Lanchester Wines on: sales@lanchesterwines.co.uk or call 01207 521234.

Shindig Crisps

Specifically designed for the Pub trade, our award winning hand cooked potato crisps are bursting with bold and punchy flavours; Salt and Vinegar, Cheese and Onion and Sea Salt. All of our flavours are 100% natural, Gluten Free and Vegetarian friendly.



Our crisps are packaged in a unique share box to help our customers share their crisps over a pint or glass of wine, minimising the mess of crisps spilt. Our Shindig box is fully recyclable and something alternative to a regular crisp packet, although if sharing isn't desired we also have a smaller individual box for those who want to dine alone.

The bold and double sealed outer packaging not only makes it jump off the shelf but it also holds a lengthy shelf life, not that you'll need it. Our Shindig Crisps are rockin' pubs across Ireland and we are only getting started.

To get involved or to find out more, contact us at: info@weareshindigs.com

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Qimarox Prorunners are multi-purpose

More and more companies are taking advantage of the opportunity to give their Prorunner mk5 a second life. If they adapt or expand their production or packaging lines, this vertical conveyor from Qimarox can be given a new function after a minor modification. Due to the modular design with only standard components, the Prorunner mk5 fits effortlessly into any layout.

Unpredictability and uncertainty is increasing in the consumer product market. At the same time, the number of product introductions is

growing, and product ranges are growing. As a result, manufacturers of consumer products are increasingly being forced to adapt or expand existing production and packaging lines. More and more manufacturers are taking advantage of the modular design of the Prorunner mk5, the vertical conveyor system from Qimarox. With a few modifications, they can easily re-use their existing Prorunners in a new layout.

The Prorunner mk5 has a standard, modular design that is entirely made up of standard components. As a result, the configuration of

this vertical transport system can be adapted in a short time by reusing crucial components for the drive, for example.

You can adjust the infeed and/or outfeed height by placing a piece in between or removing it. Qimarox has the necessary components in stock, so that customers can count on fast response times.

T +31 (0)341 436700
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www.qimarox.com



New automated pallet debanders raise safety levels at Britvic

Britvic uploads almost 100,000 aluminium cans from pallets onto each of three new canning lines per hour at the company's upgraded Rugby production site.



Now the process of removing each pallet's plastic retaining straps has been fully automated using vertical debanders manufactured by L.B. Foster Automation & Materials Handling. Britvic is the largest supplier of branded still soft drinks, and the number two supplier of branded carbonated soft drinks, in Great Britain.

Following £100m investment at Rugby, L.B. Foster's new debanders are integrated into Britvic's three new can lines, which are amongst the fastest in Europe.

Mick Haswell is Maintenance Manager – Canning at Britvic Soft Drinks Limited in Rugby. He says, "Britvic's vision is to be the most dynamic, creative and trusted soft drinks company in the world, which is why we are investing in technologies that enable us to operate more safely, effectively and efficiently."

"That goes hand-in-hand with our commitment to providing high quality working conditions and environment for our operatives. L.B. Foster's vertical debanders tick all the boxes when it comes to speed, accuracy and safety, with the added bonus of reducing our environmental footprint with its clever, in-built recycling hopper for plastic retaining straps. These are shredded and the resultant granules sent for recycling."



Paul Parkinson, Head of Sales & Marketing at L.B. Foster Automation & Materials Handling, says, "Britvic is one of the world's most recognisable brands. The products that it makes are household names. So we are very proud that the company has invested in our high-performance range of debanders as part of its drive towards increased production efficiencies."

www.lbfoster.eu

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Experience The Spirit of Exmoor® with handcrafted artisan gin

Food and Drink Matters is proud to announce that Wicked Wolf Gin has been selected as our Premium Spirits Company of the Month.

Wicked Wolf Gin produces handcrafted artisan premium quality gin using organic and Fairtrade botanicals. Established in 2015 by husband and wife Pat Patel and Julie Heap, Wicked Wolf Gin develops its award-winning gins with a focus on flavour and innovation.

Based in North Devon, Wicked Wolf Gin creates its premium spirits from botanicals distilled on Exmoor National Park, which are then blended on the banks of the picturesque River Lyn. And it would seem the beauty of these surroundings is reflected in the gins themselves, with full-bodied, smooth flavours from a range of exotic botanicals.

“Our unique process is the key to all of our products,” explained Pat. “We distil each of our botanicals individually, slowly and in all copper stills, which extracts more of the flavour.” Indeed, Wicked



Wolf Gin is one of very few companies which distils each botanical individually in order to capture every essence of flavour. This method also means Wicked Wolf Gin has full control over the strength of each flavour, ensuring consistency throughout every batch. The gins are filtered at each stage of the production process, before being bottled and labelled by hand in exclusive 100-litre batches.

The company's original gin, Wicked Wolf Exmoor Gin, is a 42% flavoursome and smooth gin using a unique combination of 11 botanicals. These work together to produce complex layers of citrus and pepper notes, which are finely balanced with the distinct flavours of juniper and coriander. In addition, hibiscus, lemongrass, cardamom and kaffir lime leaves have been artfully blended with these traditional aromas for a decadent gin experience, something which was recently recognised with a

Taste of the West Gold award in 2019. Available in 70cl and 35cl bottles, Wicked Wolf Exmoor Gin is delicious served with ice and lime over a sprig of thyme, neat with ice cubes, or mixed with a quality tonic.

Since launching this flagship gin, Wicked Wolf Gin has released four more premium gins to offer a fantastic range of flavours any gin lover would want to try. “We are constantly developing our portfolio, and are looking to release new gins and complementary products in the future.”

To get face to face with the country's gin lovers, Wicked Wolf Gin regularly attends local trade shows, as well as The Source Trade Show. “These have all worked well for us as we get to meet our customers or potential customers, and engage with them about our processes and innovative gins,” Pat added.

If you would like to find out more information on Wicked Wolf Gin's entire range, and how to become a stockist, head to the website or get in touch using the contact details below.

T 01598 741357
info@wickedwolfgin.com
www.wickedwolfgin.com



Cleaning & Hygiene Matters

Diversey's e-learning opportunity

Diversey – the leading global hygiene and cleaning company – is extending its support for the Food and Beverage (F&B) industry in the current global pandemic. The company is offering a special access deal on its Cloud-based Hygiene Academy platform training packages for F&B employees, whereby individuals can receive a 30% discount until 31st August.

The fundamental requirement for the highest standard of hygiene has seldom been a more explicit topic. In the current circumstances, with employees working from home – and those left onsite having to take on cleaning tasks that they are unfamiliar with – the importance of improved awareness of cleaning and disinfection is clear. Diversey are providing an opportunity for the F&B

industry to integrate Diversey's best-in-class knowledge into their operations as an essential step for any company wishing to keep staff safe, minimise risks to food safety and safeguard

their brand.

The Hygiene Academy's e-learning programme provides the opportunity to upgrade skills with the power and convenience of e-learning. As Fabrizio Tardioli, Knowledge Based Services Leader, Diversey explains, “In these challenging circumstances, we recognise how many of our partners are having to balance staff absence with the necessity to keep production going. This is alongside any expectations of hitting the ground running when business returns to some kind of normality. The Hygiene Academy offers an excellent option to ensure that standards and knowledge are maintained or enhanced prior to any return to work – especially if staff have been laid off for an indefinite period. Diversey



are determined to offer support throughout this difficult time and feel one of the safest and best ways is to offer this special package of access to our Hygiene Academy.”

www.diversey.com

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DELIVERED TO YOUR DOOR

Diversey takes industry lead

Diversey – the leading global hygiene & cleaning company – has applied its acknowledged expertise in the Food & Beverage (F&B) sector to provide key safety advice designed to protect against airborne transmission of COVID-19 in food production and processing facilities. This has been developed by the company in response to the recent increase of infection in plants across Europe.

These multiple outbreaks come in what has already been a severely testing time for the industry, endeavouring to continue production in the difficult environment created by the pandemic despite having fewer employees, and with increased absence due to infection and self-isolation.

Throughout Europe there has been an increasing number of large scale outbreaks of infection in a diverse range of production facilities. In the



UK alone, this has extended across factories that handle everything, from chilled supermarket ready meals, to meat processing, to snack foods.

Resetting, reopening and the scaling up of production often takes place in factory environments that incorporate closed, indoor spaces with inadequate ventilation. With heavy physical work – such as in meat processing – staff breathe heavily from the effort involved; or have to shout above the loud noise of production machinery.

It has been identified that workers can spread infection in droplets from coughing, sneezing, or simply exhaling breath. Consequently, factories and, in particular, indoor areas which are cold (refrigerated areas) and damp, are being identified as perfect environments for coronavirus to linger and spread.

The World Health Organisation (WHO) initially ruled out airborne transmission, contending that COVID-19 is spread mostly through respiratory droplets, usually from sneezes or coughs. This has now been re-evaluated due to evidence and broader lobbying by scientists engaged in emerging research and with the recent factory outbreaks in mind.

For your copy of Diversey's New Air Handling Guide, please visit: <https://diversey.com/en/blog/considerations-improving-facility-air-quality>

Novellini launches BeSafe walls to help the UK return to work safely

Workplaces around the nation are preparing for when the UK can return to a kind of normality. The Novellini Group presents a solution that will help to create safe working environments that are hygienic and adaptable. The BeSafe wall is a protective device that companies with any office, desk space, trade counters, café and restaurants can incorporate going forward.

The primary benefit? Hygiene. Employees will feel protected with the BeSafe wall as it provides a barrier. Constructed from 6mm

tempered glass, it's easy to clean with any alcoholic disinfectant. In smaller spaces where it's difficult to sit two meters away, the wall is a particularly helpful solution.

Office teams aren't the only ones who will be happy to see these walls put in place. BeSafe is a smart answer for all industries where contact with the public is required, such as pharmacies, retail counters, restaurants & public offices. Novellini can customise each barrier to suit the space with three versions (floor mounted, trade counter & desks) & five

different sizes. As specialists in showers and design, Novellini is putting its skills to good use and many businesses across the UK will be pleased to find a safe and stylish solution. They are even available in several colour profiles to suit the surroundings, including white, silver, chrome PVD* and black.

Contact
T 01727 229922
info-uk@novellini.com
www.novellini.co.uk

*Not available for the floor solution.



Nilco: Saying no to COVID-19



Nilco – the professionals' choice for essential cleaning products and chemicals – has the ideal sanitising solution for pubs, bars and restaurants.

Industry leader Nilco produces a wide range of dry-touch sanitising, virus and bacteria control products that can be used both as an airborne room spray and on all hard surfaces, as well as sanitising products for personal use. The range includes no-touch hand sanitiser stations for customers on arrival, 'High Contact' dry-touch sanitiser spray for cleaning tables, chairs, light switches, handles, bar tops and preparation areas and the 'Max Blast' that effortlessly sanitises entire spaces at the end of a shift.

Stewart Wright, Owner of Nuovo Restaurant, comments, "Our staff have been fully trained on all the products and technology we have invested in. We are using the professional range of Nilco products; with quick-dry sprays that you don't have to wipe, it simply settles on the surface and kills all bacteria, and hands-free sanitiser stations for customer to use around the restaurant."

Peter Schofield, Tetrosyl Group Chairman, said, "We are proud to be supporting bars and restaurants like Nuovo in their pursuit to return to full strength in the safest way possible."

For more information and to see our products being used by Nuovo Restaurant, please visit: www.Nilcouk.com or call 0161 764 5981.





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COVID-19 we're far from out of the woods

by Nina Wyers, Marketing and Brand Director

As lockdown for some continues to ease, the unfurlough continues and we return to our workplaces, are some perhaps becoming complacent to the danger still present?



When writing this article, Leicester was the first of our cities to enter a local lockdown with a list of further cities, towns and boroughs at risk to follow shortly. The UK was first hit by Coronavirus at the end of January, we locked down in spring, we are now entering mid-summer, Autumn is around the corner and before long winter and our flu season will return with potential for a further nationwide spike.

How long will this last? How many more towns will lockdown? But most importantly, how can we limit the spread of COVID-19?

The guidelines are clear. Wear a face covering in public spaces where you could be at risk such as public transport. Stay alert to the risks that may



be present as the high street, pubs and restaurants open. Continue to wash and sanitise your hands frequently.

However, we predict a much greater reliance on and respect for our army of cleaners, janitors, and housekeeping teams. Across the country the fight will fall to them to keep the deadly pathogens at bay.

Business owners must plan a robust ongoing hygiene programme to give their employees and customers peace of mind and confidence in returning to them. Wiping surfaces once each day will not suffice if the surface becomes infected 5 minutes later. How many people could contract Coronavirus in a workplace if one infected person touches a door handle or handrail at the beginning of the day? We have seen the impact across the world in manufacturing sites forced to close their doors due to the virus running rife within them. But the return to office workplaces has only just begun. How will they fare? Increased cleaning frequencies to high touch point areas is now a basic priority.

There is another solution and it is preventative not just reactive. Take action to slow the spread of Coronavirus with regular spraying or fogging decontamination cleaning. Superior to standard cleaning chemicals, disinfectant and viricidal cleaners, antimicrobial products such as Formula 429 Plus and Zoono are proven to remain active on surfaces for up to 30 days and daily routine cleaning will not remove or disrupt them.



Using the potent Formula 429 PLUS chemical, its instant kill rating for bacteria or virus pathogens is highly effective for premises where a confirmed case of Coronavirus has been recorded in order to decontaminate the area.



Zoono offers a more flexible solution due to its lack of toxicity and we recommend its use as a monthly maintenance service. The amazing Zoono product is tough enough to kill pathogens like Coronavirus but gentle enough to not harm humans, animals or the environment, so can be delivered by our specialist and mobile units but also your own onsite teams once trained correctly, making it a cost-effective alternative to outsourcing a specialist team on a regular basis.



When applied to a surface by spraying, wiping or 'fogging', Zoono leaves behind a mono-molecular layer that permanently bonds to the surface. These molecules are antimicrobial, silane-based polymers that permanently bond to the surface forming a barrier of positively charged microscopic pins.

The positively charged microscopic pins attract and pierce the negatively charged pathogens. The pins rupture the cell walls. This causes the pathogen to break up with lethal effect. The layer of molecular antimicrobial pins carries on working for up to 30 days on surfaces.

Routine cleaning can continue and does not disrupt the Zoono molecule or its antimicrobial activity.

Zoono's physical kill replaces the need for dangerous poisons, chemicals and alcohol. This method of rupturing the cell means the cell cannot



mutate, preventing the development of superbugs.

Perfect across all sectors including office, manufacturing, hospitality, retail, transport and education sectors and many more where there is a high footfall of traffic and ongoing high risk of contamination.

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Access Control Terminal



Fast, fresh and delightfully delicious food

Food and Drink Matters is proud to announce that Golden Delight Foods has been selected as our Meat Manufacturer of the Month.

Established in the 80s, Golden Delight Foods offers an outstanding range of premium doner meat, marinated chicken, pizza toppings, specialty flat breads and precooked meats including amazing chicken and turkey rashers and their revolutionary new style cooked slice doner for the food service and takeaway industry.

“We started out manufacturing doner meat in the 80s,” explained Socrates Camenon, Managing Director. “As this grew, we started to manufacture marinated chicken in the early 90s. We then went through multiple changes in locations and purchased a number of companies over the years, until we started manufacturing chicken/turkey bacon rashers, Steak Canadian, and pizza toppings, as well as peri-peri marinated chicken in response to peri-peri’s growing popularity.”



Remaining entirely family run, Golden Delight Foods is driven by father and daughter duo Socrates and Natasha. “We make a great team,” said Socrates. “She heads operations and runs the R&D and factory, and is really helping to drive the company forward.”

The company’s central location in the heart



of Birmingham makes it ideally placed to keep food miles low. This not only helps to reduce the environmental impact of Golden Delight Foods’ operations, but, along with the fact it only sources British meat within a single day of slaughter, also ensures its food is always fresh. The company’s factory is 100% Halal, fully accredited by the Halal Certification Europe (HCE), Halal Monitoring Board (HMB) and the Halal Monitoring Committee UK (HMC).

What’s more, Golden Delight Foods’ products are all made from high quality, whole-muscle meats, helping customers to create delicious recipes. “Doner kebabs and chicken shawarma are actually some of the healthiest takeaways you can have, due to the minimal levels of fat found in the meats,” Socrates explained.

Currently, Golden Delight Foods is launching its brand new interleaved IQF precooked and pre-sliced range of doner meat. “These offer a uniform shape of doner meat, and the slices are still rugged on the sides to maintain that authentic feel. This is a great solution for portion control – rather than slicing, which can result in varying sized portions, you can simply place a predetermined number of doner meat slices on the grill, and they’re ready in a few minutes. It’s taken us one and a half years to prepare for this, and we think it’s a really valuable solution for the industry, so we’re excited to see where it goes in the next 12 months.”

Indeed, this range is the quick and easy option for creating a mouth-watering kebab, without the hassle of using a doner machine. The doner slices can be heated on a skillet, pan, griddle, in the oven or in the microwave, and there is no need to defrost the whole bag or box; with the machine sliced doner loaves, you can simply pull out one slice at a time until you have what you need. This authentic sliced doner meat is cooked and hand-cut in Golden Delight Foods’ factory, the same as it would be in a restaurant or takeaway establishment.

“I think because we were one of the first companies to manufacture doner meat in the UK, we have a lot of experience and knowledge behind what we’re doing,” explained Socrates. “We use really innovative processes



for all of our foods, and offer some of the best marinades available – they stick to the product more than others on the market, leaving a more potent taste and succulent texture.”

Not only does Golden Delight Foods offer exceptional doner meat and marinated chicken, it also provides delicious smoked and cured chicken and turkey rashers. These come ready cooked, frozen and interleaved, ensuring there is minimal preparation time and no wastage. High in protein but low in saturated fat, Golden Delight Foods’ chicken and turkey rashers ensure that healthy has never tasted so good. Made from choice cuts using either 100% chicken or 100% turkey, they can be used as sandwich fillers, in baguettes, paninis, wraps, salads and much more, offering a highly versatile and popular choice for companies across the food and hospitality industry.

In addition to these delicious meat products, Golden Delight Foods also offers a range of specialist flatbreads, which the company believes is the key ingredient to the perfect sandwich. “Often, places will use a tortilla which is very thin and doesn’t add anything to the sandwich experience. With our fluffy and light flatbreads, the sandwich is really enhanced and you get a



fantastic overall flavour.” Certainly, more than just a vessel to carry a filling, these flatbreads use ultra-fine soft Dakota flour to ensure the fluffiest texture and optimum flavour, and are available in a range of shapes and sizes.

“As well as our products, we also offer excellent POS, marketing and branding support to our customers.” This includes posters, static menu boards, interactive menu screens, branding and consumables, and mailshots and marketing, ensuring customers have everything they need to stand out from the crowd.

Recently, Golden Delight Foods expanded its fridge space significantly to help accelerate the company’s growth in preparation of the launch of its pre-sliced and precooked doner meat products this year.

As a noted ‘flag flyer’ for the fast food industry, Golden Delight Foods attends numerous trade shows throughout the year, including What’s Cooking? in Harrogate, Restaurant & Takeaway Innovation Expo in London, and FRY I.T. in Peterborough, Anuga in Germany and Gulfoods in Dubai.

If you would like to find out more information on everything Golden Delight Foods has to offer, head to the website or get in touch using the contact details below.

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Innovation, sourcing and educational talks

From 3-5 March 2020, thousands of professionals in the hospitality and foodservice industry travelled to ExCeL London for Hotel, Restaurant & Catering (HRC).

As the industry movers and shakers gravitated to ExCeL London to discover the latest innovations making waves in the hospitality industry, the aisles were bustling with visitors looking to source new products to drive their business forward.

The presentations, talks, panel discussions and cooking demonstrations from the UK's top chefs and industry pioneers on the Vision Stage, TechX and The Staff Canteen

Live were fully booked, with visitors left standing to listen to the latest trends and issues impacting the industry.

One of the most well attended talks named, 'Stars in their Eyes – Let's talk Michelin', included industry legend Tom Kerridge who commented, "Great show as always, showcasing the best of the industry. Thanks for having me!"

600 exhibitors showcased their latest products across four shows, The Professional Kitchen Show, The Foodservice Show, Hospitality Tech Show & Interiors and Tabletop Show, ensuring there was plenty of choice for all that attended & feedback from visitors has been very positive.

High on the success of this year's show, the anticipation is already growing for next year when ExCeL, London, becomes home to the largest gathering of food, drink and hospitality suppliers under one roof. Taking place 22-24 March 2021, Hotel Restaurant & Catering will now unite alongside International Food and Drink Event (IFE), IFE Manufacturing Solutions (IMS), Festival of Enterprise and The London Produce Show. This is our pick of the best exhibitors from this year's show, listed here in alphabetical order: Catertherm, Grakka, Hello Straw BV, Hunter Kellow Nutrition Consultancy, Meridian Sea & Regale Microwave Ovens Ltd. Further details can be found on this page and the next.



Contact
www.hrc.co.uk

Regale Microwave Ovens Ltd

Regale Microwave Ovens Ltd, being the only UK independent commercial microwave oven specialist, was established back in 1983 by the current directors, Patrick Bray and Barry Clark.

With over £400,000 stock holding, we are ready and able to send out microwave ovens on a next free working day delivery service for Mainland UK (excluding Scottish Highlands and offshore islands) providing we receive the order by 2pm. We can advise you on your needs from our vast range from Panasonic, Sharp, Merrychef, Samsung, Daewoo (soon to be



The Daewoo 1850watt Microwave with the Microsave® Liner being taken out

WINIA). We have a range of Microsave® Cavity Liners which can be fitted prior to dispatch at red.

It was the directors who invented

the now sought after Microsave® Cavity Liner which has saved the catering trade hundreds of pounds in unnecessary repairs. The Liner is easily slipped into the microwave oven cavity and removed for quick cleaning, protecting the roof, base and lens light cover which are not covered by the manufacturer's warranty from splatters which can damage the microwave. Thousands are in daily use by all the good brewery groups and restaurant chains such as Whitbread, McMullen, Fullers, and Las Iguanas to name but a few.

Call 01329 285518 for full details.

The Bradley Smoker

The Bradley Smoker is a unique smoke house, sold complete with its accompanying smoke generator, in which flavour bisquettes are burned for 20 minutes each so that the temperature does not fluctuate. This eliminates high-temperature gases, acids and resins that can distort the flavour of smoked food. While other smokers need to be tended constantly, the Bradley Smoker automatically produces clean, cool smoke for up to 10 hours safely and without intervention. Our bisquettes, which come from Canada, are 100% Natural and we manage the whole manufacturing process to ensure only the purest smoke possible – no nasty flavours, additives or tastes – unrivalled in every way.

Our innovative Cleansmoke™ Technology, paired with our Wood Smoking Bisquettes™, together provide an unrivalled smoke flavour for you to enjoy.

We have 4 ranges including the Original, Digital, SMART and Professional Line – Bradley Smoker has something for everyone to suit all of your smoking needs! You don't need to take our word for it, you can check out what our community have to say as they show off their amazing creations all over social media or even read some of our



endorsements on our website from Mark Hix, Nathan Outlaw, Peter Gorton and Jose Souto.

Contact
T +44 (0)1803 712712
sales@grakka.com
www.bradleysmoker.co.uk

Expert nutrition support for caterers

Hunter Kellow Nutrition Consultancy, founded and run by Fiona Hunter and Juliette Kellow, two qualified nutritionists with extensive experience of working with the food industry, offers a unique, bespoke and cost-effective service to caterers and food service providers.

Mandatory calorie labelling for meals offered by restaurants, takeaways and cafés is one of the recommendations in the Government's new obesity strategy. "The good news is research suggests that, rather than putting customers off, providing nutrition information and incorporating healthier choices on the menu could bring new customers through the door," says Juliette.

"That's where our company can help," says Fiona. "Outsourcing nutrition work to us enables caterers



and food service providers to dedicate their time and resources to what they do best – providing delicious meals for customers."

Hunter Kellow Nutrition Consultancy offers the following:

- Calculating calories for menu labelling

- Full nutrition and traffic light labelling for dishes
- Advice on special diets eg gluten free, dairy free, vegan and vegetarian
- Nutrition workshops and training for chefs
- Advice on the legal presentation of nutrition information
- Help with recipe reformulation to reduce calories and improve nutrition profile of dishes
- Insight into nutrition trends and new research
- Nutrition-related content for menus, websites and customer leaflets
- Calculating nutrient profiles for marketing and advertising compliance

M 07976 637172
hunterkellownutrition@gmail.com
www.hunterkellownutrition.com

Meridian Sea

Specialist seafood importer and distributor Meridian Sea recently attended the HRC Exhibition held at ExCeL early in March. Although there was some apprehension prior to the show, the resulting footfall was steady, and we met a wide range of visitors.

One of the main reasons for exhibiting was to try and gain customer awareness of the products we supply. These include salted, marinated, and smoked anchovies along with fresh organic seaweed, all hand harvested and supplied as a raw ingredient and in various added value formats like seaweed tartare

and seaweed mustard. Samples were tasted with much interest and positive feedback coming from the visitors, including development chefs and key buyers, all of whom requested after show follow ups.

As well as the products on display, a company information pack with various product leaflets was available. All in all the exhibition has provided a worthwhile platform for showing new products to existing and potentially new customers while having interesting conversations with people.

Please contact us for any further



Meridian's Henna with a Seaweed Tartare Leaflet

information.
T 01822 854378
info@meridian-sea.com
www.meridian-sea.com

Catertherm

Catertherm is the food display equipment expert. Since 2016, we have been supplying exciting and innovative equipment to the catering and hospitality industry. We continue to introduce market leading products to the UK hospitality industry, and are the go-to company for advice or consultation on catering equipment.

Our core product range focuses on food display, with our flagship product, the hot and cold combined food display plate, being at the centre of this focus. The hot and cold combined plate can display hot food or cold food with the ability to



be controlled anywhere between -5 and +140°C. This gives excellent flexibility in any foodservice environment.

To complement this range of products, we also offer a selection of stunning heat lamps, both pendant or freestanding, and

a high quality range of induction cooking and warming equipment. Alongside this we also offer an innovative range of wine preservation equipment that helps end users make profit when selling wine by the glass.

Catertherm is keen to work with catering consultants, designers, and distributors, all the way to end users. If you have a catering or hospitality outlet, then look no further than Catertherm to supply exciting, market leading products.

T 01636 679415
tom@catertherm.com

Hello Straw BV: Durable high-quality paper straws for your business!

With the plastic ban now less than a year away, we are pleased to supply high quality, long-lasting paper straws to the hospitality business; from bars and cafés to hotels, our 30 years of experience and attention to quality and food safety have ensured we have the best paper straws on the market.

Our straws can last up to 24 hours in drinks without losing their shape, they leave no fibres behind, no colour bleeding in liquids, and have no taste at all: ensuring your guests will have the best of drinking experiences.

We offer a wide range of paper straws: straight, flexible, for hot drinks, decorative straws, and more. We also offer custom printed paper straws for your brand, turning a straw from a decoration to a clever marketing tool.

For small quantities, please refer to our web shop at: www.hellostraw.com – we ship in 24 hours and delivery is free for orders of 200 GBP and up! Should you be interested in larger quantities or custom made straws, please contact us at: info@hellostraw.com to know more.



Catertherm

Innovation in foodservice

Give your foodservice environment the ultimate flexibility with our hot and cold combined food display units. Controllable between -5C and +140C enabling you to change service offerings with ease.

Check out our full range of drop in food display units, induction warming and cooking equipment and heat lamps on our website.



The food display equipment specialists.

Email: tom@catertherm.com Call: 01636 679415
www.catertherm.com

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AH, BUT ON THE OTHER HAND

You could buy a Panasonic NE-C1275 13amp plug in combination microwave with 1150watt grill & 1800watt convection oven and get the new **Panasonic 7.2 ltr Rice Cooker** with five kilos of TILDA rice **FREE** worth over **£200!**



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For details of your nearest Regale authorised dealer

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Unit 140 Ordnance Business Park, Aerodrome Road,
Gosport, Hampshire, PO13 0FG



Terms and conditions apply. Free delivery on UK Mainland only. Offer available until the end of September 2020 or whilst stock lasts. Ask your dealer to quote REG0720 when ordering.

Sharp's Brewery turns on the heat

Bill Sharp started brewing beer at Rock, Cornwall in 1994. A quarter of a century later Sharp's Brewery is best known for the award-winning Doom Bar amber ale, named after the dangerous sandbank at the mouth of the Camel Estuary, as well as Atlantic Pale Ale, Offshore Pilsner and many other beers. Quality control at all stages of the brewing process is the responsibility of the Brewing, Cask Racking, Engineering and Warehousing teams. With annual production of 280,000hL that's a big job. Sabrina Boudler, Laboratory Team Leader, is responsible for ensuring that the laboratory team has all the equipment required to check microbial and analytical parameters for the Operational teams' compliance with processes and procedures.

The natural process

Brewing is a natural process in which yeast converts sugars in malted barley into alcohol, but it is critical that the yeasts used in the brewery remain pure. Sterility in the laboratory is a top priority to ensure that samples taken are representative of the operational environment. "We reuse membrane filter funnels, bottles, pipettes and so on, so these have to be sterilised, as does saline solutions and culture media," says Sabrina. "We also need



The AMB range is perfect for sterilising liquids in the food and drinks laboratory

to ensure that micro-organisms grown on culture plates are killed before disposing of." Sharp's needed to upgrade its old autoclave, so approached a number of suppliers – Astell's AMB230 ticked all their boxes.

Environmentally friendly

Sabrina was attracted to the Astell AMB230 Ecofill 43 litre benchtop autoclave because it is easy to install on the benchtop and its front-loading chamber is very accessible and easy to load. "We are keen to be environmentally friendly," says Sabrina, "and I liked the water reservoir which recycles the water and the temperature probe that stops the autoclave if the liquid goes above boiling point – that's an important safety feature."

The Astell AMB Autoclave range features:

- Self-contained plug and play for ease of installation
- 5 pre-set cycles
- Rapid access closure system
- Electro-polished stainless-steel pressure vessel in accordance with PED
- USB interface as standard
- 5.7" colour touch screen
- Ecofill water tank means that water only needs replacing after 15-20 cycles, rather than every time the autoclave is used
- Faster cooling of loads for those items that are allowed to be cooled quickly
- Load process timing for liquid loads: probe controlled liquid temperature means accuracy of temperature
- Cooling lock prevent the door from opening until temperature is safe



The Load Sensed Process Timing probe is a great choice for those sterilising liquids and fluids



Sabrina Boulder loads the Astell AMB230 at Sharp's Brewery

Established in 1884, Astell Scientific is a leading cross-sector manufacturer and supplier of laboratory, pharmaceutical and hospital Autoclaves/Sterilisers, Steam Generators and Effluent Decontamination systems (EDS), with UK-wide Calibration and Validation Services. Astell products can be found in use in over 100 countries around the world.

T +44 (0)20 8309 2031
info@astell.com
www.astell.com



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sales@rlsltd.co.uk 01708 606 800

Your cartoning and slewing experts

Food and Drink Matters is proud to announce that Keymac Packaging Systems has been selected as our Cartoning & Slewing Company of the Month.

Keymac is a leading designer and manufacturer of cartoning and slewing machinery, supplying its machines primarily to the global food industry. It was founded in 2005 by Albert Bradley and his son Mike, who both have extensive experience in designing and manufacturing cartoning and slewing machinery. With around 85% of its machines delivered to the food industry, Keymac works with producers of chilled and frozen ready meals, bakeries, meat producers, breakfast cereal manufacturers, and many more. Based in Keynsham near Bristol, Keymac expanded in 2010 when Mike moved to set up Keymac USA in Charlotte, NC, in order to supply the US and South American markets.

Indeed, since its beginnings 15 years ago, Keymac has seen consistent growth and is now currently seeking larger premises and has taken on additional staff. "We've seen an increase in



Keymac K101 Sleever

orders and enquiries both for Keymac Ltd and Keymac USA. Our network of overseas agents and distributors has increased by 50% in the last 12 months, and there are plans in place to grow our export business further," said Michael Woods, Sales & Marketing Director. "Keymac is always developing new machines to respond to the ever-



Keymac KCCR Three Flap Closer



changing styles and materials used in packaging."

Recently, in line with the current global 'war on plastic', Keymac has been focusing on supplying machines for a 100% plastic-free and recyclable pack. Working with growers and packers of fresh produce such as apples, pears, kiwis and nectarines, the machines automatically insert a cardboard tray containing the fruit into a cardboard sleeve. "K101 Sleepers have already been supplied to companies in The Netherlands, Belgium, Italy, and France, with new interest coming from companies in Australia. The concept can also be used for other fruits and vegetables," explained Michael.

Of course, the COVID-19 pandemic has had far-reaching consequences this year, but Keymac has remained strong. The company took the decision to lock down its two facilities earlier than required



Keymac KCM3 Fully Automatic End Load Cartoner

by the Government to protect its workforce. "We are successfully social distancing and have been producing machines throughout the pandemic. We have been affected by shortages of some of our bought out components but have generally managed to ship out machines on time and the situation seems to have normalised now," Michael elaborated.

Of course, due to the pandemic, many trade shows were postponed this year, however Keymac did manage to exhibit at Fruit Logistica, Berlin in February. This was an outstanding success for the company and boosted interest in Keymac machinery within the fresh produce sector. Keymac is also an active participant in larger packaging machinery exhibitions such as Interpack, PPMA Show, and Pack Expo, so be sure to keep an eye out for them at the rescheduled show dates.

If you would like to find out more information on everything Keymac offers, head to the website or get in touch using the contact details below.

T +44 (0)1179 865417
sales@keymac.co.uk
www.keymac.co.uk

Challenge Simmatic Automation Specialists with your difficult-to-handle products

Food and Drink Matters is proud to announce that Simmatic Automation Specialists has been selected as our Handling Solutions Company of the Month.

Simmatic Automation Specialists supplies pneumatic and vacuum handling products to industries such as food and drink, manufacturing and automotive. Established in 1997, the Worcestershire based company boasts extensive expertise in industrial handling solutions, offering the latest in technological developments to meet and exceed its customers' needs.



This innovation is achieved through representing forward-thinking companies such as VMECA and Airwork. VMECA's compressed air driven vacuum pumps have astonishing potential for pick and place robotics and handling applications, and Simmatic is an expert in helping customers choose the right product from the range.

"We do far more than just offer a catalogue of products," explained Chad Phillips. "We take on the position of coming up with a proposal for a problem, working closely with the customer to make sure the kit will work how they need it to. We work hard to give them a tangible solution which they can use with confidence."

In fact, Simmatic actively invites companies to challenge it with difficult-to-handle products. "We ask people to get in contact with things that they need to handle. Then we'll mock up a concept, testing different vacuum solutions with their samples, before sending them a video of the results along with a quote."



This comes with no required commitment, but with Simmatic's impressive track record of addressing these kinds of challenges, you're almost guaranteed to have your problem solved. Whether its pouches, sachets or boxes, Simmatic can provide an optimised and reliable solution to handle your products with ease.

Indeed, VMECA's comprehensive range of air-driven vacuum pumps, suction cups, and vacuum conveyor systems are ideal solutions for the food & beverage industry. Many of Simmatic's recently solved challenges can be found on its website complete with video demonstrations, where anything from chilli sauce, to bags of flour, to 2.5kg of potatoes have been handled with success. And, as industrial needs develop, VMECA is constantly creating new products to ensure there are appropriate solutions to the latest problems. Of course, Simmatic always stays abreast of this

evolving catalogue, providing technical expertise and advice for a true added-value service.

Unsurprisingly, Simmatic has enjoyed continued growth over the last few years, and has recently secured a unit to double its footprint, as well as taking on more apprentices to help nurture new talent and further expand its capabilities.

If you would like to find out more information on everything Simmatic Automation Specialists has to offer, head to the website or get in touch using the contact details below.

Contact
T +44 (0)1299 877770
sales@simmatic.co.uk
www.simmatic.co.uk



Alara Wholefoods: Delicious & sustainable



In honour of Organic September fast approaching, Alara has decided to launch not one, not two, but three new Super Muesli products. The Alara Organic Super Food Muesli, Super Fruits Muesli and Super Seeds Muesli have all been created with the health enthusiast in mind.

What would you want from your perfect breakfast? To create our perfect breakfast, we started with whole grain oats and barley, added a generous mix of amazing seeds and then carefully picked just the right balance of fruit for their comforting sweetness and an ample selection of powerful super foods for

their nutritional benefits.

As there are three products, the balance and combination of each one should provide the option for everyone to pick a favourite that's just right for them. Help your body, brain and skin to be healthy and radiant by providing the vital nutrition and lifestyle needed. The new additions will be sold in the home compostable, plastic-free packaging that

Alara is known and loved for.

T 020 7255 9725
info@alara.co.uk
www.alara.co.uk

Seriously good food: building brands that make people smile

Food Connexions works with BRC accredited factories across the UK and Europe, helping manufacturers bring products to market using innovative branding and marketing.

This includes a wide range of products in both chilled and frozen formats, including the company's fastest growing brand The Grumpy Pigs, which is a wide range of cooked bacon products.

After beginning in 2011 as a sourcing company, finding products for its foodservice customer base, in 2018 Food Connexions went into partnership with a European manufacturer. From this, the company began to import cooked bacon

into the UK under the Grumpy Pig brand, which was well received and marked the beginning of Food Connexions' exciting journey.

Now, the company supplies foodservice, manufacturing and the sandwich industries with cooked bacon in the UK, Ireland and rest of Europe, and is now looking to move into retail. The Grumpy Pig cooked bacon will also soon be available to buy online.

Following the success of Grumpy Pig, Food Connexions now offers Grumpy Chicken and Grumpy Cow products, premium chicken and burgers which are ideal for foodservice and retail.



Food Connexions also offers a range of sausage and burger products in chilled and frozen formats, and can offer products in Grumpy brands or own label.

For more information on Food Connexions and its range of brands, head to the website or get in touch.

Contact
T 01992 307627
sales@foodconnexions.com
www.foodconnexions.com
www.crispybacon.co.uk



Besana integrates with the Importaco group



The Spanish food company Importaco (www.importaco.com) has signed a deal with the Italian company Besana (www.besanaworld.com), to buy 51% of the company's share capital. The goal is to strengthen its specialisation in natural food products while consolidating its international presence.

The deal will enable the Group to reinforce its competitive position as the European leader in the nuts and dried fruits market, with presence in markets including Spain, the United Kingdom, Italy, Belgium, Germany, France, Poland and Scandinavia.

Importaco and Besana are family-owned companies with over a hundred years' consolidated experience in the nuts industry. They share a customer-oriented and healthy eating approach. Their business model is based on product quality, process efficiency, and high production capacity through their network of factories.

The combination of Importaco and Besana's two complementary business models consolidates the leadership in the European nuts business into a Group with strong competitive advantage in value chain integration, industrial network, and the potential for increased sales.

The partnership fosters a leadership underpinned by the partners' shared vision, and backed by an established track-record linked to differential values in its activity, such as food safety, quality, innovation, sustainability and market knowledge. The transaction therefore ensures the Group's sustainable long-term growth, and strengthens its position in the European market with a number of competitive advantages.

www.importaco.com
www.besanaworld.com

German sausage wholesaler sees retail sales spike during lockdown

The Sausage Man knows how much people have missed their favourite high street food sellers during the COVID-19 crisis. When the lockdown measures were announced, the majority of this German sausage wholesaler's commercial customers closed doors and cancelled orders overnight, leaving an entire nation bereft of Bratwurst.

But as the supermarkets struggled to replenish their shelves with meat, The Sausage Man was inundated with requests from a panicked general public facing the prospect of life without sausage. The team at The Sausage Man worked tirelessly throughout the lockdown to ensure overnight deliveries could continue, not only for their regular commercial customers but for end consumers as well.

Managing Director, Michael Juska, said, "At The Sausage Man, we aim to ensure that everyone can access great German sausage whenever they want it. The demand we have seen from the Great British public has been inspiring, so we know how eager people are to see Bratwurst stands across the country reopening again soon."



To help ensure readers of Food & Beverage Matters are able to order all the German deli meats you might need, you can get 20% off your first order (on top of existing offers) with The Sausage Man. Simply login or register for a commercial account on www.Sausageman.co.uk, then use code FADM20 at checkout.

T +44 (0)1322 867060
info@sausageman.co.uk
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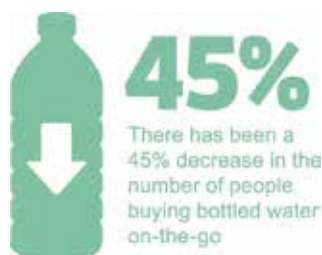
COVID-19 leads to increased demand for sustainability

It's safe to say lockdown has influenced consumer purchasing decisions and priorities in a big way. In fact, according to new research commissioned by BRITA Professional, almost half (48%) of all GB adults are now more conscious of making sustainable, environmentally friendly choices day-to-day.

Consumer demand for sustainability in the industry isn't new – research conducted by BRITA Professional last year revealed that while many hot beverage operators want to be more sustainable – because they believe it's the right thing to do or because they are feeling pressure to make changes to remain competitive – the key

driver for sustainability is actually consumer demand.

What is new is that since the pandemic, almost seven in ten people (69%) said they were willing to alter their behaviour to manage a global crisis or existential threat. This suggests that changing the way we talk about environmental threats such as plastic pollution or climate change could have a big



impact, and by preparing for new behaviours towards sustainability, businesses can not only improve their eco-footprint but also become more appealing to consumers.

With the research also suggesting that positive habits picked up during lockdown could stick, sustainability is going to become increasingly more important to consumers. And, with a staggering 30% of people expecting to visit coffee shops and restaurants less frequently going forwards, it's important that hospitality professionals are prioritising sustainability to coincide with consumers switching to environmentally-friendly practices.

For instance, pre-lockdown, 55% of the wider population were purchasing bottled water from quick service outlets while commuting. However, since lockdown began, there's been a 45% decrease in the number of people buying bottled water on-the-go. Instead, almost a third (31%) are intending to carry a reusable bottle with tap or filtered water when lockdown ends. In fact, previous research from BRITA Professional found that 61% of consumers would view a café more favourably if it used BRITA filtered water.

To find out more about BRITA's sustainability credentials, please visit: www.brita.co.uk/sustainability

Redesigned microsite launched by Mecmesin

Mecmesin, a world leader in the design and manufacture of force and materials testing equipment, has launched www.textureanalyzers.com – a new microsite showcasing its range of texture measurement and analysis products.

Mecmesin has extensive experience in practical food texture measurement and provides texture analysis systems for field, factory and laboratory test environments. The company offers a wide range of instruments to measure attributes, which consumers experience in a sensory manner to judge product quality – primarily mouthfeel and touch.

The microsite is a resource for food technologists and quality control personnel and those in the research, development and educational fields seeking to apply a scientific

approach to testing their products and ingredients.

The microsite provides visitors with an easy-to-navigate, simple structure in order to quickly locate points of interest. Visitors to the site can now locate information relevant to their industry, including test methods and case studies. This focus means food technologists and quality control personnel can easily assess how best to test their particular products and ingredients.

The main areas cover:

- Texture analysers, fixtures and accessories
- Industry-related applications (bakery, confectionery, dairy, fruit & vegetables, gels & hydrocolloids, grains & snacks, meat & fish, plus sectors such as cosmetics, pet food & animal feed, pharmaceuticals and education and



- research), and
- Test methods (bulk analysis, compression, extrusion, penetration, shear, snap, bend and break and tension).

The microsite also implements responsive web design for an improved user experience that is equally accessible across mobile, tablet and desktop browsing devices.

www.textureanalyzers.com

New recipes for sweetened condensed milk

Industrially produced sweetened condensed milk is one of the most important milk-based ingredients for the food and confectionery industry, alongside milk powder and anhydrous milk fat. The major nutritional trends of recent years, such as vegetarian and vegan products, products with an organic label, clean label or food for certain faith groups, also place new demands on the ingredients that are needed. WS Warmseiner Spezialitäten GmbH, as a specialist for sweetened condensed milk, is reacting to the current market trends with new product varieties and packaging options.

Sweetened condensed milk (SCM) is mainly used in the production of high-quality caramel



fillings, chocolate bars, pralines, toffees, dessert sauces, ice cream and many other confectionery products. There it not only provides the typical caramel taste, but also influences the desired

consistency and mouthfeel of the finished product.

WS Warmseiner Spezialitäten GmbH belongs to the Uelzena Group and is one of the largest manufacturers for SCM in Europe. The North German dairy based in Warmseiner supplies the major branded companies in the confectionery industry. To further strengthen this position, the company is expanding its range of products for industrial customers and is also investing in a new, flexible filling line for bag-in-box systems to open up completely new markets.

www.warmseiner.com
www.ingredients.uelzena.com

New style Uniball Tumbler Mixer from Machines 4 Food

The machines have been sold to clients using a range of different products as coating vegetables in oil, mixing medical powders, bakery recipes, flapjack mix, mixing different nut types, marinating meat with sauces, mixing coffee beans, food ingredients, coating olives in flavours, flavours on nuts.



Machine details:

- New Machines 4 Food Tumbler Mixer
- Model Uniball 225 Mixer Tumbler
- All stainless steel construction
- Capacity 225 litres, load capacity 60kg to 100kg
- Drum made in 316 stainless steel
- 760mm inside diameter x 700mm deep
- With inner blades to assist product roll
- Variable speed from 12rpm to 24rpm
- Motor gearbox drive 1.1kW
- Electric tipping discharge by motor gearbox
- Motor gearbox drive 0.12kW
- Electric options 230/380/415 volts 50Hz
- Electrical controls mounted in IP 65 stainless steel control box
- Mounted on stainless steel wheels, includes lid
- Discharge height to suit a standard 200 litre tote bin
- Overall length 1.6 metres x width 1.25 metres x height 1.8 metres
- 12 months warranty

T +44 (0)1761 410345
sales@machines4food.co.uk
www.machines4food.co.uk

Tyson Foods launches Tyson® brand in European Foodservice

Tyson Foods, Inc., one of the world's largest food companies and a recognised leader in protein, recently introduced a range of chicken products under its Tyson® flagship brand in the European Foodservice market, which includes restaurants, some cafeterias and caterers. The brand has 28 frozen products with categories ranging from coated, skewers, raw and fried. All products are crafted within Tyson innovation centres to meet consumer's taste preferences with sustainability in mind.



Tyson Foods has had decades of bringing quality food to people in the US and across the world. Tyson® products in Europe carry that legacy with high-quality meat to help businesses, distributors and chefs across Europe cater to a broad set of consumers. The company's international growth and experience in protein product development, manufacturing, distribution and marketing makes it uniquely positioned to introduce the Tyson® brand in Europe.

"The world is evolving quickly, and today's customers are faced with obstacles and adapting quickly to changes," said Brett Van de Bovenkamp, Regional President for Tyson Foods Europe. "We provide our customers with locally relevant solutions by leveraging insights, innovation, R&D capabilities and resources across markets."

"Our flexible supply chain allows us to support our customers and their growth by offering best in class service and supply contingency. The European Tyson products are sourced from our Tyson Foods businesses in the Netherlands, Thailand and our joint venture in Brazil."

www.tysonfoods.com

Mae Jum

Mae Jum is headed by Jatuporn (family and friends call her Jum). She's a passionate home chef, wife and mother, living in the UK for over 28 years. Jum has always made her herbs and spice pastes by hand, using a pestle and mortar. She has tried ready made pastes, but has never been able to find anything that matched the freshness and taste of homemade pastes.



When her three children left for university, one by one, they started to raid the paste in the fridge to bring back with them. The idea to make the paste commercially started with a throw away comment by Jum's husband when the paste reserves had once again been ransacked.

Now 2 years on, the Mae Jum brand is gaining momentum, using a BRC approved facility in Thailand. Based on her original family recipes, the focus is on authenticity and freshness; bringing a range of traditional Thai curry pastes to the UK market.

With a strong supply chain, supported by unique arrangements with speciality farmers, Mae Jum is preparing to supply through wholesale, and retail, channels to further grow the demand for these amazing products. With no artificial colours or flavourings, these pastes contain no allergens, and are gluten free. Furthermore, they have been registered with the UK Vegan society, so they are suitable for everyone to enjoy.

sales@maejum.com
www.maejum.com

Bring joy back to your mealtimes

Parents: are you looking for a way to make mealtimes fun? This highly anticipated poetry collection from the multi-talented A.F. Harrold is sure to make food a joy, no matter what's on the menu.

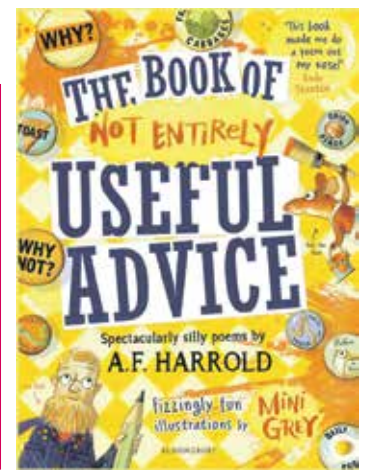
The Book of Not Entirely Useful Advice is a hilarious celebration of words and a modern take on cautionary tales, with a whole section of poems dedicated to food. If your kids have ever questioned the difference between a banana and a blackbird, or wondered if there's a tiger hiding underneath their toast, A.F. Harrold's spectacularly silly poems are here to provide the answer.

The book is filled with colourful illustrations from award-winning illustrator Mini Grey, which complement

the silly rhymes, witty wordplay and thought-provoking story poems. Featuring (not so) sensible advice on gravy, vegetables, breakfast, cakes, and removing ducks from soup (a common problem for us all) this collection is sure to delight children of all ages, and is suitable for aged 9+ readers.

Due to be published by Bloomsbury in September, this riotous poetry collection will be a must-have addition to every parent and teacher's bookshelf this autumn.

Want to find out more? Get in touch:
www.bloomsbury.com
[www.twitter.com/KidsBloomsbury](https://twitter.com/KidsBloomsbury)
#NotEntirelyUsefulAdvice



LOVE PUB SNACKS?



Brands, Deals,
Promotions,
Free Delivery
Options

LOVE PUB SNACKS
Est. 2011

www.lovepubsnacks.co.uk

This is just one example from our range of the first artisan dry pasta made in London

gio@carleschi.co.uk
www.carleschi.co.uk

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New 'Liberation' Gin reflects lockdown experiences

A new gin, reflecting life under Lockdown, is being released by Oxfordshire's Sky Wave Gin, home of the world's best contemporary gin.

"Sky Wave Liberation London Dry Gin is born of love and inspired by nature," says Andrew Parsons, Sky Wave's Master Distiller. When he asked his wife, Rachel, how she might like to mark a significant birthday, her request was, "to make me the most wonderful gin". He set about creating an exceptional spirit made with all his love for her.

Then Lockdown struck, and the world was turned upside down. But among the fear and the pain, a change became evident. People were calmer, kinder, less

rushed. People were thoughtful of each other again, and communities were reborn. We started to enjoy the quiet. We read, we talked, we spent real time with our families.

And we started to notice nature as it grew and flourished through the Spring and into the Summer. As we spent the time to develop our gin we drew inspiration from these changes, and from the nature all around us which many of us had never taken the time to enjoy before.

And as we emerge from the strangest of times it feels like a form of liberation. A liberation with a determination never to go back to exactly how it was; to take the best of what we have learned and leave the worst behind. This is why we called our gin 'Liberation'.

Sky Wave Liberation London Dry Gin is a smooth, soft, perfectly balanced spirit at 42% ABV, created from 9 botanicals which reflect the nature growing around us in lockdown, including raspberries and lemon verbena. It also reveals the new look brand refresh which will follow across the whole Sky Wave Gin range.

Liberation was available for pre purchase from 1st July via: www.skywavegin.com/shop and was launched widely in mid July 2020.

Contact
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Dundee Gin selects new environmental presentation



Dundee Gin has worked with Bell Packaging to deliver an environmental solution for its packaging.

The Dundee Gin range comes in a number of flavours including Marmalade, Summer Fruits, Dundee Cake (50cl bottles) and White Dry Gin and 'Old Tom' Honey & Spice (70cl bottles). All flavours are also available in 5cl miniatures which can be purchased from leading High Street retailers.

Head Taster, Peter Menzies, met Bell at last year's Scottish Speciality Foods Fair in Glasgow and comments, "I remember the chap from Bell coming on to our stand. Being honest we had a complete nightmare with packaging and it was refreshing to find a company who was enthusiastic, positive and with a willingness to resolve our problems.

"Within 2 weeks they produced a range of alternatives using folding carton, PET, Polypropylene and recycled Retran. The Dundee range is very colourful so a transparent presentation really enhances the product on shelf.

"Our customers had asked for a combination pack and for this Bell sampled a duo, trio and 5-bottle set all using the same footprint. This means we can buy in small quantities with no tooling and very fast delivery."

The end cap solution provided excellent protection to the bottles – this is moulded in a low-density polythene which is 100% recyclable.

<https://thedundeegin.com>

NSK academy adds online training module for food and beverage applications



The popular and ever-expanding NSK academy – www.nskacademy.com – has added a new training module to its portfolio of courses. Aimed at increasing the knowledge of those involved in developing and specifying machinery for the food and beverage sector, the new module represents a comprehensive overview of all factors relating to bearing use in such applications. Like every training module available at NSK academy, those completing the course will be invited to answer a series of questions to test their knowledge. Participants attaining an 80% pass mark will receive a certificate in recognition of their achievement. Most operating conditions in the food and beverage industry are extremely challenging, especially for rotating equipment. The environments typically encountered can have an adverse effect on many components, including bearings, leading to recurrent failures, hazardous work conditions and costly downtime.

The new online training module at NSK academy is designed to generate a better understanding of bearing specification and use in demanding food and beverage sector applications. Included is an introduction to the industry, its key drivers and the typical machine and equipment types that rely on bearing technology. Such systems include conveyors, washing processors, mixers, filling plant, bread-making machines, peeling machines, grinders, fryers, ovens, steamers and freezers, to list but a few.

In particular, the course looks at what happens to bearings in different conditions, identifying the various potential failure modes. Conditions covered by the new e-learning module include wet, clean/food line, dirty/gritty, hot and cold. For each condition, module participants receive an overview of the NSK bearing solutions – and the technology behind them – that have been developed to overcome such issues.

The module also covers bearings used in the general food and beverage plant environment, such as those found in gearboxes, electric motors, pumps and packaging machines.

Ultimately, all those taking part will learn more about the arduous conditions in the food and beverage industry, and how bearing life can be maximised. This ethos stays true to the founding principle of the NSK academy, which is to help participants expand on the knowledge they apply on a daily basis, and utilise the latest NSK bearing solutions to maximise the operating life of machines. All of the online training modules are designed to increase staff skill levels and help OEMs achieve better profitability thanks to reduced maintenance requirements.

Learn more about bearings for food & beverage sector applications at the NSK academy's online portal at: www.nskacademy.com

Revitalise yourself without caffeine with INNERJI

Answering consumers' calls for a caffeine free alternative, July 2020 saw the launch in the UK of INNERJI, the first ever caffeine free, carbonated energising wellness tonic, made from Jiaogulan.



Launching in July 2020, this new all-natural drink, with its signature refreshing tropical lime taste, is the first drink to market that contains the super-herb Jiaogulan, also known to locals as the 'herb of immortality', and is the first drink of its kind to give a boost without the need for caffeine. Found deep in the mountainous regions of the far east the herb possesses the most wide-ranging benefits for human health and wellness of any plant yet discovered, proven to reduce high cholesterol, lower blood pressure and improve heart function, making you feel good from the inside-out.

The super-herb provides energy to the body naturally, meaning you can be on the go and get revitalised without the need for caffeine. Unlike the stimulating effects of caffeine found in other herbs, Jiaogulan contains energising properties which



increase strength and endurance naturally.

Combined with B1 and B12 vitamins, INNERJI, which is vegan friendly and gluten free works with your body to help activate blood flow and circulation, increasing the supply of oxygen and nutrients to your muscles and tissues, contributing to overall well-being.

INNERJI is the perfect healthy and all-natural refreshment to consume by itself or mixed in a cocktail whatever the time of day and is a must-stock for summer and beyond. The launch of this new drink has opened up a whole new category in the beverage market, focusing on revitalising the nation and getting that boost, without the need for caffeine.

Moshe Parham Sassooni, Co-Founder of INNERJI, comments, "After spending time in the mountain hills of the Far East, we discovered the super-herb Jiaogulan, and since then it's been our mission to share the benefits of this herb with the world.

"With a recipe set for success, we are thrilled to be the first to market with the very first all-natural drink containing the immortality herb. Unlike other 'natural drinks' that work to stimulate the body, INNERJI is the first ever beverage that is completely free of caffeine, providing energy naturally to the body, whatever the time of day."

Since discovering the super-herb Moshe Parham Sassooni and business partner Daniel Rubens worked extensively with



Mike Turner of 'UK Beverage' to create a process to preserve the benefits of Jiaogulan, combining this potent powder with B1 and B12 vitamins to create the first ever caffeine free carbonated energising wellness tonic.

"We are currently securing independent sandwich and salad shops, health and beauty retailers and food halls across London

to stock the product," adds Daniel Rubens, Co-Founder of INNERJI.

INNERJI is available in Tropical Lime flavour in 250ml cans (minimum purchase 6 cans for £13.99) from the INNERJI online shop at: <https://innerjdrink.com/product/innerji-drink/>



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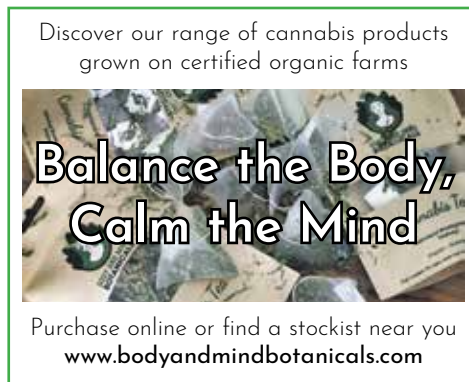
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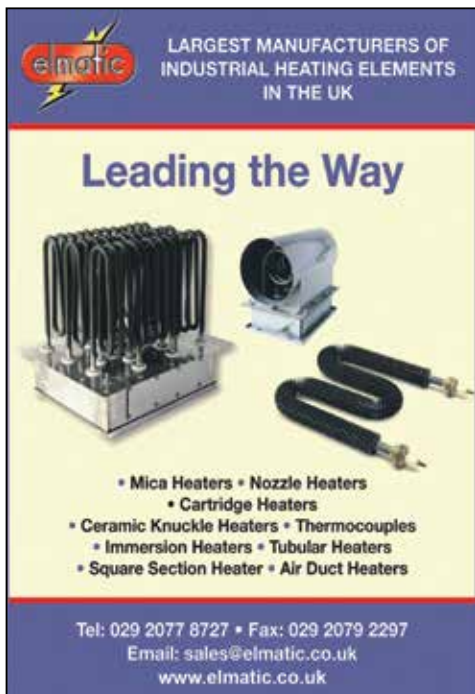
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