

# Food & Drink

## MATTERS

manufacturing | logistics | hospitality | retail

Tel: 01562 756960 – [www.foodanddrinkmatters.co.uk](http://www.foodanddrinkmatters.co.uk) – August 2021 – issue 157

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## New style Uniball Tumbler Mixer from Machines 4 Food

The machines have been sold to clients using a range of different products such 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, and 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
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- 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 IP65 stainless steel control box
- Mounted on stainless steel wheels, includes lid
- Discharge height to suit a standard 200 litre tote bin
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[www.machines4food.co.uk](http://www.machines4food.co.uk)



## Plant power in your pocket

TENZING – the plant-based energising drink – has just expanded its tribe with the launch of its brand-new energy powders. Whether you're a biker, an endurance athlete or just in need of energy on the run, TENZING can now travel with you in the form of these new on-the-go sachets – just add water!

Each sachet has twice the functional ingredients of their 250ml range, and contains a triple hit of natural caffeine, vitamin C and electrolytes, making it the ultimate natural energy boost before, during, or after a stint of prolonged exercise or extreme activity.

Each 28.5g sachet is recommended to be mixed with 500ml of water and provides TENZING's biggest energy hit yet with 160mg of natural caffeine plus carbohydrate, resulting in an on-the-go, easy to drink pick-me-up, anywhere you need it. The powders are available in two flavours, Original and Raspberry & Yuzu.

TENZING's move into energy powders will be a welcome addition in a space by offering one of the only natural & plant-based options in a market dominated by products packed with artificial ingredients.

Huib van Bockel, Founder of TENZING, spoke of the launch, "We're constantly talking with our community to understand what products they want to see from TENZING next. A zero carbonation



option has been at the top of that list for a while now, and after years of recipe testing, I'm so excited to launch our range of natural Energy Powders – another shake up in a market dominated by artificial players."

TENZING prides itself on containing absolutely nothing artificial and consist of naturally-powerful ingredients including Lemon Juice, Acerola Cherry, Green Tea, Green Coffee and Himalayan Rock Salt, making them easily digestible, with no bitter aftertaste.

The products will be available from Amazon and UNNU – the UK's leading endurance sports nutrition distributor.

<https://tenzingnaturalenergy.com/>

## Tapp'd Cocktails

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## How to keep your food production areas free from dirt with tacky mats



Keeping all the surfaces in food production areas clean and hygienic is essential. Any reputable kitchen or food prep area would never have overflowing bins or a dirty sink, and the same cleanliness rules should apply to the floors.

Even if your workplace is mopped at the end of each day, the constant movement of trolleys and people coming in and out of the area brings in dirt and dust particles, breaching the hygiene standard without you even realising. Luckily there is a solution – tacky mats.

### What are tacky mats?

Very much like standard mats, tacky mats are placed at the entrance point into a space and help to keep the area free of dust, dirt and germs.

The key difference is that tacky mats feature an adhesive surface that catches any dust and germ particles from all foot (or wheeled) traffic that passes over. This sticky surface is found on top of a bank of stacked sticky layers underneath and, once it becomes saturated with dirt and ineffective, it can be swiftly peeled away to reveal a fresh, new sticky layer.

### Where can tacky mats be used?

Tacky mats are ideal for food production areas, even though they aren't widely used in this context yet. They're already used extensively to keep safety critical spaces like laboratories, cleanrooms and healthcare facilities dust and dirt-free.

[www.firstmats.co.uk](http://www.firstmats.co.uk)

## New 'pasta for everyone' launches to say, "Thank you" to life-saving charities



A new pasta range, which was first created for the UK Government's Coronavirus Food Parcel Scheme during the first lockdown in 2020, is now available to stockists.

ROC CO BRANDS offers new Pasta Per Tutti ('pasta for everyone'), whose range consists of three classics: penne, fusilli, spaghetti, and costs £1.09-£1.19 per 500g retail pack.

Entrepreneur, Aldo Chiappetta, created the business during a time when pasta was extremely hard to come by. When the food parcel scheme finished, Chiappetta realised that he wanted to make good quality, affordable pasta available to everyone, out of which the brand was born.

The iconic tubular-shaped penne pairs well with any thick pasta sauce or can be used in a pasta bake or a pasta salad. The corkscrew-like fusilli will suit numerous pasta recipes, while cylindrical spaghetti is ideal with a creamy carbonara or a spaghetti bolognese.

Importantly, Chiappetta is also keen to give back to the charities who helped him when his family were in need eight years ago. For every bag of pasta sold, ROC CO BRANDS donates 5% of the profits to the NHS Charities Together, Evelina London Children's Hospital and Ronald McDonald House Charities UK.

In 2012, each charity played a crucial role enabling the survival of his son, Rocco, after he was born with several serious medical conditions.

ROC CO BRANDS' penne, fusilli, spaghetti are all available to stockists. If you would like to become a stockist, email: [aldo@roccobrand.com](mailto:aldo@roccobrand.com) or visit: [www.roccobrand.com](http://www.roccobrand.com) to order direct from the website.

## Astell Scientific releases a range of wastewater-sterilising sinks

First look at the AstellBio Sink

Astell Scientific is proud to announce the new AstellBio Sink range. These small-scale thermal batch Effluent Decontamination Systems (EDS) are capable of automatically sterilising contaminated wastewater before dispatching it to the sewer. With the capability to deactivate biological agents in hazard groups up-to-and-including level 3, the AstellBio Sink can be used across a range of containment levels. The Flagship of the range is the AstellBio Sink & Autoclave Combo (pictured), which combines the AstellBio Sink with the popular AMA440 Compact Top-loading Autoclave to create a versatile

sterilisation station. As with all Astell Autoclaves and AstellBio EDSs, the AstellBio Sink is customisable to the end-user's requirements.

"The AstellBio Sink provides an excellent self-contained unit for all laboratories looking to enhance their biosafety credentials. Everything that goes down the sink is thoroughly sterilised using the most effective sterilant that there is – heat," said Astell's Sales and Marketing Director, Paul Birchmore.

To find out more about the AstellBio Sink, contact Astell on +44 (0)20 8309 2031 or email: [info@astell.com](mailto:info@astell.com)



### PRIMA AUDITING SYSTEMS SOLUTIONS

VICTORIA DUPONT MIE (Grad), PCQI, FCI



I am absolutely delighted to have been approved by BRCGS as a



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## Linlithgow Distillery has stunning new bottle launch

**L**inlithgow Distillery has recently unveiled a stunning bespoke bottle featuring elements that depict the town's most iconic landmarks, as the West Lothian distillery looks to diversify into the whisky industry. Created by Italian glass experts Vetroelite, the unique design of the Lin Gin bottle uses a striking jade colour and signifies a step change for Linlithgow Distillery, replacing the original bottle the brand launched with in 2018.

Ross Jamieson, director and co-founder of Linlithgow Distillery, came up with the initial design concept for the new bottle. He said, "We have always strived to use our town's rich history and iconic buildings throughout our branding. When we launched three years ago we were very fortunate to source a stock bottle for our gin brand, with a shape that reflected Linlithgow Palace and St Michael's Church spire – both

of which are synonymous with Linlithgow. However, we have ambitious growth objectives and to realise these and integrate our future plans for distilling whisky, we wanted to create our own bottle.

"Initially I came up with a few sketches of ideas and we passed these over to our glass partners at Vetroelite. Their design team helped us to refine these, resulting in a bottle we are extremely proud of that introduces foil lettering on an offset label to create a contemporary bottle that truly reflects the quality of our gin."

LinGin Dry Gin will be available in the new bottle on purchases made via the website at: [www.linlithgowdistillery.uk](http://www.linlithgowdistillery.uk) and via retailers. LinGin Navy Strength and Cask Aged will follow shortly.



## Lorien strengthens electrical engineering team

**L**orien Engineering Solutions has strengthened its electrical engineering team with the appointment of Ian Cunningham (pictured) as Engineering Manager: Electrical and Control.



The experienced engineer takes over from Tim Redfern who has fulfilled the department manager duties for over 15 years and will support the handover to Ian, while remaining in the business and continuing to support clients on long-term projects.

Lorien specialises in capital projects for food, brewing, drinks, life sciences, advanced manufacturing and logistics. The multi-disciplinary engineering and project management company is headquartered in Burton-upon-Trent, with international offices in Poland & South Africa.

Ian has 16 years of experience in electrical engineering and brings a wealth of industry knowledge to Lorien, particularly in the drinks, dairy and food sectors.

He joins Lorien from Frederick Smith Electrical, an engineered electrical solutions company working across food, beverage, automation, packaging, where he supported the managing director in resourcing and project planning, engineering and business operational requirements.

Previous experience includes FMA, where he was an electrical engineer working on global projects, and GEA Group, where he held overseas and UK roles, including Country Co-Ordinator for Electrical and Automation Engineering. He was most recently Head of Project Execution for GEA in the UK, responsible for the execution of equipment and service projects across the dairy, food processing, beverage and utilities industries and the development of automation support.

[www.lorienengineering.com](http://www.lorienengineering.com)  
[www.gpstrategies.com](http://www.gpstrategies.com)

## SGS joins forces with Eurotunnel to launch 'UK Landbridge Package'

**S**GS, the world's leading testing, inspection and certification company, has joined forces with Eurotunnel to create a unique 'UK Landbridge Package' for companies seeking to use the Channel Tunnel to export and import between Ireland and continental Europe.



The new 'UK Landbridge Package' is available through SGS TransitNet, the company's transit monitoring service. The package 'green-routes' journeys for companies by securing all the necessary customs declarations and entries, whilst giving peace of mind that the procedures for their shipments will be handled correctly and their journeys will be as smooth as possible. It applies to companies looking to undertake one-off trips or more frequent freight delivery through Eurotunnel. On-site customer support at Eurotunnel is also available 24 hours a day, 7 days a week.

This new service removes complexity for transporters by providing a simple and comprehensive booking procedure, easy to access terminals, up to six departures per hour and an average crossing time of only 35 minutes.

In addition, the Eurotunnel Border Pass shares information needed for border crossings between the transporter and Eurotunnel and between Eurotunnel and the border authorities, thus ensuring that the authorities are ready for the arrival of a particular shipment and all the necessary documentation is in place. It is secure and digitised without the need for the driver to leave the vehicle or present any documents on arrival at the border.

[transitnet.ireland@sgs.com](mailto:transitnet.ireland@sgs.com)  
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# ABB robots help RMGroup to deliver fast palletising solution for soft drinks maker



**A**BB robots are being used as part of a palletising solution supplied by ABB Value Provider, RMGroup, to soft drinks company, Radnor Hills.

Robotics and automation specialists, RMGroup, has installed three end-of-line robotic palletisers for award-winning soft drinks business, Radnor Hills. Enabling fast palletising of multi-packs in a variety of combinations, the move has enabled the manufacturer to benefit from improved process efficiencies throughout their production.

Manufacturing a wide range of spring waters, flavoured waters, functional waters, school compliant drinks, premium sparkling pressés, fruit juices and own label brands, Radnor Hills first



approached RMGroup in 2018 to investigate automating an end-of-line palletising operation with a robot arm.

On the line, packs of bottles needed to be palletised at a rate of 14 packs per minute. Given

the throughput and pallet stack formats, RMGroup needed to ensure that the robotic solution could multi pick packs up to four at any one time, and then place them onto a pallet in one's, two's, three's or four's, to keep up with the production line throughput.

Using ABB RobotStudio, RMGroup's mechanical design and technical department devised a solution utilising a bespoke gripper, enabling the robot to stack the packs onto pallets at the desired rate. By allowing RM Group's engineers to experiment with different options, RobotStudio also helped to identify which ABB robot would be best suited for the project, optimising the project ROI.

Following the success of the initial installation, RMGroup supplied another two ABB end-of line palletising systems at the site. A second was installed on Radnor's Tetra Pak line to palletise cardboard cartons from dual production lines at a rate of six cases per minute; a third line was installed on Radnor's canning line, involving a much higher output of 24 packs, 12 of which needed to be palletised on euro pallets, at a rate of 20 cases per minute.

"One of the key benefits of working with RMGroup is that they listen to us," said David Pope, Radnor Hills' general manager. "They take on board our requirements and come back to us with solutions to



make it happen. The whole team has been a pleasure to work with, especially the engineers, who have been extremely knowledgeable and helpful throughout the whole process."

"The glowing praise from the customer for RM Group and the solution it has delivered is a great endorsement both for the care with which we select our Value Providers and the excellent performance delivered by our robotic palletising solutions," says Steve Banton, Channel Partner Manager for ABB Robotics UK & Ireland. "It also highlights the value that our RobotStudio offline programming software can deliver in helping to develop and refine solutions that can start delivering benefits as soon as they are installed on the factory floor."

For more information about ABB's Value Providers, visit: [http://bit.ly/ABB\\_VPs](http://bit.ly/ABB_VPs) – for other information about our robots and RobotStudio programming software, visit: [www.abb.com/robotics](http://www.abb.com/robotics) or email: [robotics@gb.abb.com](mailto:robotics@gb.abb.com) or call 01908 350300.

For more information on RMGroup's end-of-line robotic palletisers, visit: <https://rmrobotics.co.uk/products/> or to watch RMGroup's Radnor Hills customer success story, visit: <https://vimeo.com/536724534>

## Vending Matters



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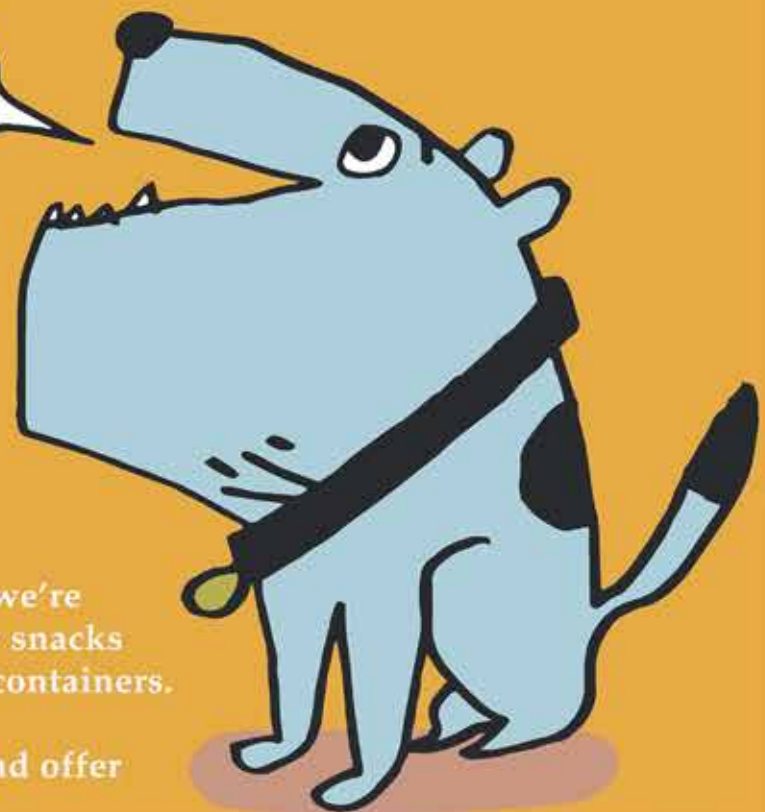
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### Successful trading reported as regional trade show takes the lead

The Source Trade Show was one of the first in the UK to open its doors to trade from 8-9 June 2021 in Exeter. The show normally takes place in February, helping South West hospitality, catering and retail businesses find the latest innovation in food, drink, equipment and services for their customers before the year gets going. This year the show was postponed to June, to allow exhibitors and visitors to finally meet and trade, after what has been, and for many, continues to be, an extremely challenging period for the hospitality industry.

With COVID safety measures in place, and everyone pleased to be able to finally meet face to face, the show had a great atmosphere. Even though wearing masks made communicating a little challenging, they didn't stop plenty of business being done, or samples being tasted!

2021 is expected to be one of the busiest Summers ever for the popular holiday region, due to the continuing restrictions on foreign travel, and Hale Events, the show organisers, are forecasting a bumper 2022 event as a result. Once again businesses will be able to get set up for the year ahead, as Source will be returning to its normal time slot in February, on Wednesday 9th and



Thursday 10th.

This is our pick of the best exhibitors from this year's show, listed here in alphabetical order: Big Bites Sandwiches, Furniss, GR Fine Foods, Humblewood, Shanty Spirit, South West Labels & Tree of Life. Further details can be found on this page and the next.

For more information about the show, to book a stand, or register to attend, please call 01934 733433, follow @sourcefooddrink on Twitter, Facebook and Instagram, or visit: [www.thesourcetradeshow.co.uk/welcome](http://www.thesourcetradeshow.co.uk/welcome)

### Humblewood

Humblewood designs and makes a range of colourful, contemporary homewares with a distinctly Nordic feel; from a wide range of kitchen wares to vases, clocks and lamps, its products combine natural wood with colourful highlights. Created from sustainably-sourced British hardwood, Humblewood's items are hand finished with water-based products.

Despite a difficult period for the industry, Humblewood's first appearance at The Source Trade Show in June was an encouraging introduction to the event. Although visitor numbers were understandably down on previous years, those attending were very complimentary about the Humblewood display and range of products on offer; particularly the cutting and serving boards, and matching accessories. Several trade orders were taken and new connections established.

Looking to the future, Humblewood is working on an oak and leather range, 'Nook', with a more sophisticated traditional look. This is due for launch in the new year.

It can adapt product sizing to suit, or finish items to match corporate colours.



Ideal for Delis, Garden Centres, Farm and Gift shops, and for Cafés, Restaurants, B&Bs and Hotels too, Humblewood's striking style is perfect for outlets of all sizes looking to stock something fresh, appealing and responsibly produced in the UK.

Contact Humblewood via the website at: [www.humblewood.uk](http://www.humblewood.uk) or by email at: [trade@humblewood.uk](mailto:trade@humblewood.uk)

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### Furniss "The" Cornish Biscuit makers

Furniss, "The" Cornish Biscuit makers since 1886, were delighted to exhibit at The Source Trade Show earlier this month.

This wonderful heritage brand were super excited to unveil their stunning new Cornish scenic range which not only includes some of their much loved traditional recipes, but some new and improved recipes and flavours.

They've added 30% more butter to the shortbreads – and the biscuits are just amazing. This range is presented in gorgeous packaging, beautifully illustrated by Whistlefish, depicting 9 iconic Cornish scenes.



Furniss also announced the launch of their exciting new Cookie range, "Furniss Cookies by Teoni" having partnered with Teoni Payne on a delicious range of 10 fabulous cookies.

Furniss supply to a wide range of markets, both branded and own label, with their delicious sweet and savoury biscuits which are all developed in-house and baked at their BRC

accredited bakery in the heart of Cornwall.

Furniss also has the capability of offering bespoke biscuit drums, where the artwork is created free of charge!

The team at Furniss will be delighted to hear from you so, in the first instance, why not contact Sue Steele at: [sue.steele@furniss-foods.co.uk](mailto:sue.steele@furniss-foods.co.uk)

### GR Fine Foods showcases four new product lines

Devon-based speciality food wholesaler, GR Fine Foods, has long been delighting customers with its

range of amazing food and drink. Under new ownership, proprietor Chris Mercer is keen to build on the brand's heritage with the introduction of new and exclusive products, particularly those employing sustainable production techniques. Formerly VP of the Australian Olive Association, it was only natural that Chris wanted to start with the introduction of Cobram Estate.

A premium Australian olive oil producer, Cobram Estate employs precision farming techniques to minimise resource use and maximise the beneficial properties of their extra virgin olive oil. With very low acidity, this olive oil is both richly aromatic & deliciously flavoured, such that it can be enjoyed on its own or in food preparation.

Other notable brands showcased include Devon's own Fresh Flour Company, specialising in organically grown and milled heritage grain products, along with Flawsome! Drinks, who save imperfect fruit transforming it into cold-pressed juices. Topped off with the uniquely flavoured Freda's Peanut Butter, GR Fine Foods is an excellent source for both food service and retail channels.

For more information, please visit: [www.grfinefoods.co.uk](http://www.grfinefoods.co.uk) or call 01548 559177.

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## A wave of perfection

*Shanty Spirit is an evocative small batch botanical vodka which offers an experience like no other. Expertly crafted with an intricate blend of five hand-foraged organic British seaweeds to create a stunning undercurrent of umami flavour. The subtle depth of flavour is further enhanced by ripples of wasabi, galangal, yuzu, bergamot and sea buckthorn.*

Each botanical vodka is separately vacuum distilled to extract and retain the freshness that nature intended. Perfection is complete with a final addition of Dorset sea salt to re-mineralise the purest of water, from which the spirit is cut.

Hugh Lambert, founder of Shanty Spirit, has always found a connection with the shoreline and wanted to create a spirit that would echo his love affair with the British coastline. Life experiences opened his palate to the wonderful flavours of seaweed, it was around the same time he was introduced to the delicate art of craft distilling and the



rest, they say is history.

Shanty Spirit delivers the same delicacy as gin but appeals to the palate of vodka drinkers. Attracting buyers from the retail, hospitality and catering industries, Shanty Spirit was a roaring success amongst other traders at The Source Trade Show 2021, who were astounded at the quality of the taste, intricacy of the detail and creativity of the method.

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



VIEW WEBSITE

## Deliciously dairy-free great value Oat Drinks

*Introducing the latest addition to Tree of Life's range of natural, healthy foods – Oat Drinks. Starting with the best quality wholegrain oats and simply adding three natural ingredients: water, cold-pressed sunflower oil and a pinch of sea salt, to create a range of smooth, creamy, dairy-free drinks that are packed with all the goodness of oats and are a perfect solution for plant-based lifestyles.*

The drinks are created using a higher than average percentage of oats, which gives a distinctive oaty flavour, while the natural extraction process ensures that the oats retain their beneficial soluble fibres (beta-glucans), what's more they contain only natural sugars. Available in 3 delicious varieties: Tree of Life's Barista Oat Drink is specially crafted



to perfectly froth, foam, and steam in coffee creations; their Enriched Oat Drink contains extra good stuff with added calcium & vitamins D, B2 & B12, it's delicious splashed onto cereal, stirred into porridge, blended into smoothies or enjoyed by the glassful; and the Organic Oat Drink has the added benefit of being made from only organic ingredients and certified by the Soil Association.

For more information, visit:  
[www.treeoflifefoods.co.uk](http://www.treeoflifefoods.co.uk) –  
for trade enquiries, call  
01782 567126 or email:  
info@treeoflife.co.uk

## Big Bites Sandwiches



*At Big Bites Sandwiches we offer a wide range of Sandwiches, Baps, Subs and Flapjacks, all made by hand at our fully SALSA accredited facility in Cullompton, Devon.*

Our team take great pride in producing a high quality and great value range of products all backed up by our friendly diligent delivery team.

We deliver up to 7 days per week. Arriving early in the day using our own vans and delivery team.

Covering a large area across the four counties of Cornwall, Devon, Dorset and Somerset. Merchandising the products to ensure good shelf presentation meaning less impact on shop staff times.

We can supply point of sale material to help customers identify the retail outlets stocking the Big Bites Sandwich range.

Our standard way of operating for the Sandwiches, Baps & Subs is on a sale or return basis, giving retailers a discount off the retail price. Our delivery and planning team monitor the levels of product being sold and will adjust each delivery according to any trends they see, or we can discuss any options to suit your needs.

For any information regarding the Big Bites range, please visit:  
[www.bigbitesandwiches.co.uk](http://www.bigbitesandwiches.co.uk) or email: [info@bigbitesandwiches.co.uk](mailto:info@bigbitesandwiches.co.uk) or call us on 01884 34880.

## Beverages Matters

### The perfect rum for any occasion

*Cabal No.1513 aged rum is created using a combination of pot and column distillation techniques with rums from prominent distilleries in Guatemala, Guyana, Trinidad, Panama and the Caribbean, tropically aged at origin. The liquid is then finished in Pedro Ximénez casks in Speyside, creating a distinctive and complex, yet smooth taste profile.*

Bottled at 43% ABV, Cabal No.1513 is non-chill filtered, and there is no added sugar, colouring, or flavour, leaving a high-quality, natural rum.

Delicious for sipping neat, and the perfect base for a wide range of long drinks and cocktails too, our brand ambassador, Plato Moysiadis, has created some truly mouth-watering signature serves that make the most of this incredible new rum.



#### The Cabalero

A seemingly simple recipe but a lot of thought has gone into this incredibly refreshing highball. In my many years of bartending I have combined hundreds of different spirits with ginger ale, but Cabal No.1513 seems to be the best base I have tried so far for the ubiquitous spicy mixer.

Just the rum with ginger ale works perfectly but it might be slightly

too sweet for some palates. Adding a touch of fresh orange juice helps bring the flavour back to the perfect balance of sweet and sour.

For the garnish, I took inspiration from my early years behind the bar when I used to take shots of aged rum with orange and ground coffee, in the same way people would enjoy shots of tequila with lime and salt.

The complex flavours of Cabal No.1513 coupled with ginger, orange and coffee make this delicious drink ideal for any occasion and any palate.

Recipe: [www.cabalrum.com/recipes/recipes-cabalero/](http://www.cabalrum.com/recipes/recipes-cabalero/)

For more rum inspiration and to join the Cabal, visit:  
[www.cabalrum.com](http://www.cabalrum.com)

### Heartsease Farm sparkling pressé launches in cans

*Heartsease Farm, an award-winning range of sparkling pressés made with Radnorshire spring water, launched recently in cans. The new format, suitable for both on and off trade, is perfect as a premium soft drink, mocktail or cocktail mixer.*

The Heartsease Farm premium pressé range is part of Radnor Hills, one of the UK's leading soft drink manufacturers.

Heartsease Farm is lightly pasteurised to preserve quality, uses natural ingredients and real fruit juices. The new cans are available as 12 x 330ml cases. They are also available in two other fully recyclable sizes: in 330ml and 750ml glass bottles. Stockists of the brand include Ocado, Amazon and Radnor's own Online Shop. The RRP for the cans is £1.50.

There are four premium sparkling pressés to choose from including:

- Wild Elderflower Pressé – The quintessential taste of British summer, our Wild Elderflower Presse is made with hand-picked sprays of elderflower to make our delicately floral pressé.
- Traditional Lemonade – A previous Great Taste Award



winner, our Traditional Lemonade is made with sun-mellowed Sicilian lemons grown in mineral-rich soils around Mount Etna.

- Fiery Ginger Beer – Another previous Great Taste Award winner, judges said it is "well balanced with fresh tangy notes from the lemon and gentle warmth from the ginger with a lingering finish and tingle on the tongue. Truly refreshing."
- Raspberry Lemonade – A blend of hand-picked British raspberries grown on Red Tractor assured farms take centre stage in our twist on traditional lemonade.

[www.radnorhills.co.uk](http://www.radnorhills.co.uk)  
@Heartsease\_Farm

## Vegan and gluten free hand-crafted cocktails

*Launched in 2019, Tapp'd cocktails has taken the UK by storm with its perfectly blended ready to drink cocktails that are delivered direct to your door. Using only the finest ingredients, including organic fruit, ethically sourced coffee and award-winning spirits, you're guaranteed the perfect pour every time.*

Delivering exceptional quality, Tapp'd cocktails offer a variety of kits to choose from. You can choose a single bottle flavour with packs of 6 or 12, or if you require a mixture of tipples, the option of a variety box is available. Cocktail and Glassware kits are also on offer alongside the Ultimate Cocktail kit. So whether you like an Espresso Martini, Strawberry Daiquiri, or even an elegant Cosmo, within 20 seconds you can have the perfect cocktail. Furthermore, if you're looking for some equipment to serve and sip from, Tapp'd cocktails also offer shakers, tumblers and glasses alongside company merchandise such as reusable



straws and Tapp'd bar blades delivering the full 'at home bar' experience.

Gluten-free, Vegan-friendly and organically sourced, the taste is exceptional, and its customers reviews only echo this. Each ingredient is carefully selected for a premium aged spirit to create an exquisite cocktail that awakens your tastebuds in seconds.

T 01708 986043  
[sales@tappdcocktails.com](mailto:sales@tappdcocktails.com)  
[www.tappdcocktails.com](http://www.tappdcocktails.com)

## Genie Drinks

*Genie Drinks, the innovative and ethical brand revolutionising the UK soft drinks market, has created the next generation of kombuchas with its award-winning, vegan range that is delicious, healthy, and ethical.*

The Genie Drinks Kombucha line offers an exciting alternative to other kombuchas on the market and provides the mainstream consumer with a genuine substitute for traditional, sugar and sweetener-filled fizzy drinks without compromising on taste.

The range is truly delicious. Each

one has been accredited with a Great Taste Award and delivers no-nonsense health benefits whilst supporting the ethical aims of the business: Genie Drinks is 100% sustainable and support food waste charity The Felix Project through its Wishful Drinking charitable initiative.

Genie Drinks' Kombuchas are created with a blend of fermented tea and natural fruit juices. They're packed with millions of gut-boosting kombucha cultures and antioxidants to support immunity, mood, and digestion. Each lightly sparkling drink is made with all-



natural ingredients and the magical craft of fermentation. They are 100% plant-based, and free from added sugar, sweeteners, and artificial preservatives.

[www.geniedrinks.co.uk](http://www.geniedrinks.co.uk)  
[www.instagram.com/geniedrinks](https://www.instagram.com/geniedrinks)  
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# Experts in engineering

**We** talk to Christeys Food Hygiene's Engineering Service Manager, Delme Tudor, about the important role of engineering in today's food and beverage hygiene industry.

This past year or so there has been more focus on hygiene than ever before. Not only in the food and beverage industry but in all walks of life.

Food safety is never negotiable but keeping production safe is not all about chemicals and cleaning. Hygiene practices do need to be second to none to produce food and beverages that are safe for human consumption. But in order to keep the hygiene processes functioning, you need top notch, reliable engineering solutions that also reduce carbon footprint.

Consider engineering as the backbone of the food hygiene business. Technological advances over the past decade have made a huge difference to operations and as we look forward the future of the industry will rely as much on innovation in engineering as in chemical formula.

Delme Tudor is Engineering Service Manager at Christeys Food Hygiene, based in Warrington, and with his team of engineers is responsible for site projects, plant maintenance & client installations.

The engineering team control the efficiency and safety of the chemical production on the 37,000ft<sup>2</sup> COMAH accredited site, upgrading and installing new equipment as required as well as maintaining all the current systems. They carry out a similar role for client sites and offer a huge catalogue of parts and equipment for replacements.

They tackle all engineering issues and conduct all major plant and production installations on site. As such, complex, multidisciplinary skills are required, including electrically biased and good mechanical skills, Coded TIG Welders and software engineers.

2020 proved to be a most challenging year yet with massive surges in demand to cope with on site and a host of other COVID related issues on and off site.

In April last year an increase in demand for hand gel led to a rapid overhaul of one of the onsite units to accommodate production equipment that would double output, a capacity of up to 5 tonnes per day, and allow the firm to keep up with demand.

Also on site, there were new tanks to install, planned to provide increased bulk storage capacity for chemicals by an extra 240 tonnes. The engineering team designed, installed and commissioned the tanks, dealing with COVID delays throughout the project. With food producers working night and day, customers needed rapid response to every day manufacturing issues, yet the pandemic also meant the usual supply chain could not necessarily be relied on.

"It was an incredibly busy time, many of our engineering suppliers were closed yet food processing and manufacturing plants were working at an increased output. If a chemical delivery pump stops working, it's business critical for many customers. This meant looking harder to find a different supplier or installing an alternative, fortunately we had built up stock levels in anticipation."

The engineering team also handle engineering sales and offer detailed technical support on a wide range of items. Some items in the equipment catalogue have been designed and developed by the engineering team on site in Warrington, such as the telemetry system & containerised CIP & OPC systems which fit inside a standard 20ft container, freeing up factory space & reducing installation time on site.

During the pandemic safety equipment and fogging machines were in particularly high demand and the team are constantly looking for new suppliers, bringing in more products from Europe and broadening the portfolio.



Many new customers also came on board during 2020, which involved a great deal of work behind the scenes arranging the transition from existing suppliers and installing new chemical application and pumping equipment.

It's a proficient and expert team that run the show at CFH but it's not easy to find engineers with the required skill set so to fill the void CFH bring in apprentices and upskill with a mix of on-the-job training and in-college learning.

The onset of COVID-19 has shown just how crucial the provision of hygiene supplies has been in keeping key industry sectors running, not just medical but food and drink related industries. Behind the provision of the chemicals however is the engineering skillset of companies like Christeys Food Hygiene that hold it all together. Constantly upgrading, forever adapting.

Providing flexible solutions for cleaning and sanitising, tailored to individual needs is what Christeys Food Hygiene does best. With around 30 years of experience, it is one of the UK's most trusted providers of industrial hygiene solutions, working across the food, beverage, brewing, dairy and pharmaceutical industries.

[www.christeysfoodhygiene.co.uk](http://www.christeysfoodhygiene.co.uk)

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# Your global partner for dosing and control systems

**SEKO designs, manufactures and supplies chemical dosing pumps, dispensing systems, and control units for the cleaning & hygiene, water treatment, and industrial processes markets.**

Offering a turnkey service, SEKO provides dedicated customer support from the design stage through to post-installation technical guidance, aligning with its mantra of 'Your Choice, Our Commitment' – when you make a choice to work with SEKO, the company provides a binding commitment to you and to your project.



This excellent service is based on over 40 years of experience. Established in 1976, SEKO's

headquarters are based in central Italy with numerous other locations across the globe. In fact, the opening of SEKO Colombia in 2020 marked the company's 23rd worldwide subsidiary.



Renowned for reliability, dosing precision and ease of use, SEKO is also becoming increasingly known for its integration of remote connectivity. In response to the COVID-19 pandemic in 2020, SEKO launched DispenserONE®, a revolutionary hand sanitiser system that combines high capacity (up to 25,000 doses between refills), automatic, touch-free electric motor-powered dispensing and remote access to, and management of, data via smartphone.

The system allows operators to do away with brittle, low-capacity conventional dispensers and replace them with a permanent unit that requires virtually zero maintenance. With up to 50 times the capacity of a conventional dispenser, the DispenserONE® is ideal for airports, supermarkets, hospitals, shopping centres, sports stadiums, and countless other large-scale sites. To discover more about this solution for a COVID-secure future, head to its dedicated website: [www.dispenserone.com](http://www.dispenserone.com)

In addition, SEKO is increasingly integrating IoT in its products, such as its Wash Series laundry dosing systems and the Elektra pump controller, which allow programmes to be monitored and managed from any location via smartphone. Operators can view system status 24/7 wherever they are, meaning maintenance can be properly planned and unwanted downtime prevented.

SEKO has also recently rebranded its Industrial Processes division as Exakta, which was accompanied by a new website launch: [www.exakta.com](http://www.exakta.com). This is in line with SEKO's constant evolution, progressed each year through product innovation, shrewd acquisitions and the opening of new branches around the world.

And, this agility certainly helped SEKO face the challenges of COVID-19 head on. The company continued to operate despite the difficult economic and logistical conditions the business faced. Many staff worked from home, while SEKO was able to continue manufacturing with appropriate COVID-safe procedures in place. As a global business, SEKO met the challenge of each country having its own coronavirus restrictions and worked to ensure compliance in each territory.

To find out more information, head to SEKO's website or get in touch using the details below.

T +44 (0)1279 423550  
sales@sekouk.com  
[www.seko.com](http://www.seko.com)  
[www.exakta.com](http://www.exakta.com)



# seko

## DispenserONE®



## Post-COVID, diners are anxious about restaurant hygiene.

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**It's time for a professional solution: DispenserONE® from SEKO.**

From a robust, motor-powered dosing pump that delivers long life, low maintenance and smooth dispensing to a vast capacity range up to 25,000 doses and smartphone connectivity, the days of empty dispensers are gone forever.

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[www.dispenserone.com](http://www.dispenserone.com)

## Why upgrade to DispenserONE®?

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- Fully customizable with bespoke colours and logo
- A range of models for every eatery, from small independents to large chains

Your Choice,  
Our Commitment



## PPMA Show 2021 'will go ahead'



The organisers are pleased to confirm that this year's PPMA Show will go ahead at the NEC on 28-30 September 2021, which will be welcome news for show-goers and industry influencers alike within the UK manufacturing sector.

Speaking after the decision to stage PPMA Show 2021, Richard Little, Show Director for the PPMA Group of Associations, said, "There were a lot of things to take into consideration when deciding to run this year's event, not least of all the safety and well-being of all concerned.

"Based on the advice we've received; the likely scenario is that all UK adults will have had or be eligible to receive their second COVID-19 vaccination in September 2021. Therefore, restrictions that would materially impact our show running will have been lifted.

"We also had to gauge the appetite of exhibitors and prospective visitors to attend a live show, from which our surveys generated a very favourable response.

"The overwhelming consensus among those within the industry is that they want to see the return of live events; particularly in the food, beverage and pharmaceutical sectors. These sectors generate over half the visitors, many of whom have been working flat out to support the critical supply chain during the Coronavirus pandemic, and subsequently have a keen interest in the latest machinery and equipment."

Food & Drink Matters is delighted to spotlight a number of exhibitors at September's PPMA Show.

[www.ppmashow.co.uk](http://www.ppmashow.co.uk)

## MDS and CEIA at PPMA Show

**M**etal Detection Services, the UK CEIA distributor, are delighted to be back at the PPMA show and are looking forward to meeting up face-to-face with friends and colleagues from across the industry.



With many important updates to the CEIA range on show, visitors will be able to see live demonstrations of their market leading metal detection systems.

The MDS/CEIA stand will include:

- CEIA's core product, the MS21 Multi-Spectrum technology metal detection system built to the latest retailer codes of practice and BRC requirements.
- Live demonstrations of the THS production software and IXC card showing real time event logging and data capture capabilities necessary for quality control.
- The new reduced height G series throat detectors and the PH21 N detector ranges, designed for the Pharmaceutical and Nutrition market, will also be featured. Covering inspection solutions for tablet and capsule inspection together with free fall systems for in-process protection for powdered products.
- A multi frequency THS21 E metal detector built to the latest retail codes of practice (COP).
- For off-line testing for QA and re-work applications, there will be a small MS21 system in operation on the stand.
- For the textile industry, MDS will be showing the latest textile metal detector head the TE SLDW unit. With its very low profile and compact design, the unit is ideal for sheet production lines for both film and textile applications.

Stand E10  
T 0161 286 8755  
[sales@mds.org.uk](mailto:sales@mds.org.uk)  
[www.mds.org.uk](http://www.mds.org.uk)

## British industry leaders at the forefront of innovation

Cap Coder is a British company, with an international team of talented engineers with years of industry experience. Cap Coder design and manufacture bespoke packaging equipment including filling, capping, labelling and coding machines.

Cap Coder's team of engineers have over 200 years of experience within the industry making it renowned as one of the leading packaging companies in the UK.

Utilising its combined years of experience, together the team develop, design and build complex production lines used in a variety of industries. The company has worked with some of the world's largest brands in Pharmaceuticals, E-Cig & Vape, FMCG, Food & Drink.



Cap Coder provides practical, innovative solutions to suit all your low to medium volume filling and capping requirements, which are designed and built in the UK.

With its own in house design team, Cap Coder is well equipped to provide bespoke solutions and the company regards themselves as 'problem solvers', often designing non-standard systems to suit the needs of a wide range of customers, from start up to pharmaceutical.

Pleased to once again be able to attend trade shows, Cap Coder is looking forward to its appearance at the PPMA Show, the largest processing and packaging machinery exhibition in the UK on the 28th-30th September at the NEC, Birmingham, Stand B62.

Contact  
T 01865 528069  
[www.capcoder.com](http://www.capcoder.com)

# cap coder

## UK MANUFACTURED PACKAGING MACHINERY EXCELLENCE

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## Jenton International Limited are looking forward to their 31st booth at a PPMA show!

For over 50 years the Jenton name has been associated with the supply of innovative packaging machinery and this year's display on stand A50 will mix Jenton's wide range of banders and bag sealers with automated production equipment including stackers, convergers, seal testers and complex conveyor automation control systems.

With a proven design that has remained unchanged for some 15 years, JentonAriana's robust and reliable convergers continue to be in high demand and are designed to take multi-lane production of thermoformed packs and merge them at accurate spacing into a single lane.

Also on display will be JentonAriana's newly launched high speed food pack stacker, the fastest system of its type, achieving speeds of up to 180 packs per minute. The colour touchscreen facilitates easy set up for a range of pack sizes and stack heights, and all settings can be stored against a name. It is the ideal solution for end-of-line high speed collation where minimal operator intervention and reliability are critical.



On the same stand you will also find JenAct Limited, a subsidiary of The Jenton Group, a company which has been active in UVC disinfection since 1995, presenting a wide selection of their UV disinfection technology and JentonDimaco, a world leader in label verification machines read and verify

all critical label data including, use by dates, price, weight, barcodes, therefore minimising waste and operator errors.

**Contact**  
**Stand A50**  
**T +44 (0)1256 892194**  
**[sales@jenton.co.uk](mailto:sales@jenton.co.uk)**  
**[www.jenton.co.uk](http://www.jenton.co.uk)**

## Evolution uncovered: Innovative packaging line technology for all sectors

With more than 16 years experience in delivering bespoke packaging line solutions, Evolution BPS is recognised for its expertise in providing state of the art equipment combined with first class customer service.

The Evolution portfolio includes exclusive representation of TMG for Depalletisers, Palletisers, Case-packing machines and all end of line machinery; Robino & Galandrino for all capsuling and wirehooding machines; PE LABELLERS for types of labelling machines; Logics & Controls highly advanced inspection systems; and most recently, Evolution



has formed a collaboration with French manufacturer of weight filling machines Serac, further strengthening its proposition beyond the drinks sector.

In partnership with its suppliers, Evolution BPS provides quality, innovative equipment to secure

the correct solution for any project, creating a proposition that can offer full line or individual machines for all bottling and packaging sectors, namely wines, spirits, beer, cider, water, soft drinks; food; personal care; pharmaceutical and household chemical. Bringing innovation to its solutions is an important feature of the equipment offered by all the suppliers working with Evolution BPS, and innovation is at the heart of the Evolution product portfolio.

Find out what Evolution can do for you by visiting **Stand E112** at the PPMA Show, 28-30th September 2021, Birmingham NEC.



**Contact**  
**[www.evolutionbps.co.uk](http://www.evolutionbps.co.uk)**

## Rotech goes above and beyond with bespoke coding solutions

Rotech is delighted to announce that, after 2 years, we will be once again throwing ourselves into an exhibition, where we can showcase a selection of our innovative coding solutions, live and in person.

**A flexible, adaptable approach to product marking**  
At PPMA this year, we will be highlighting some of the recent, more unusual applications that we have found a solution for, be that an innovative way of deploying one of our printing systems online or handling a tricky product using one of our feeding systems. These allow us to demonstrate our ability to adapt and be flexible in our approach, something that we are able to accommodate due to our vast industry experience and ability to design and manufacture products in-house, from our Hertfordshire-based factory.

**Live print demonstrations**  
Across the three days we will be inviting visitors to come and see for themselves how far coding technology has come over the years, hopefully busting some myths and misconceptions along the way.

There will be several interactive presentations made by our experts, each tailored to a specific application trend, including printing onto sustainable and recyclable materials such as bamboo



and compostable film and applying large amounts of information directly onto an outer case carton, removing the need for a label applicator.

**See you on Stand A37**  
 Visitors to the Rotech stand can try any one of our solutions, including our popular RF Lite sleeve and carton coder, our Two-

Colour large-area direct box printer and our thermal inkjet (TIJ) printers – clean, cost-effective printers ideal for printing variable information onto all types of products and their packaging.

**For any further information on Rotech, or any one of our solutions, visit our website at: [www.rotechmachines.com](http://www.rotechmachines.com)**



Evolution Bottling and Packaging Solutions provide quality, innovative equipment to the bottling and food packaging sectors, offering a product portfolio for all parts of bottling and packaging lines.

Whether you are looking for a single machine or an entire turnkey solution, Evolution Bottling and Packaging Solutions are ready to work in partnership with you to ensure we meet all your needs.

**Visit us on stand E112**

[www.evolutionbps.co.uk](http://www.evolutionbps.co.uk)





# Unmissable mozzarella manufacturing line display from AVE

Stand B40, PPMA Show 2021, 28-30 September, NEC, Birmingham

**P**rocessing and dairy visitors to PPMA Show 2021 will have a rare chance to see a complete mozzarella ball processing line on AVE UK's Stand B40. Comprising six individual systems including an automatic coagulation vat, drainage trolley, whey recovery system, cradle coagulation vat, ricotta trolleys and salting cheese vats, this will be the ONLY opportunity to see the line in its entirety before it is delivered to Somerset-based Italian mozzarella manufacturers, Fratelli Amodio, straight after the show.

This cutting-edge processing line has been designed to recreate the high-spec taste, presentation and texture of traditional Italian mozzarella within a modern UK setting. "Innovation doesn't have to mean creating a new technique – for this project, it was essential that our solution respects and reproduces the traditional methods of mozzarella making to replicate the true flavours of Italy right here in the UK, while also incorporating the safety, efficiency and reliability requested by today's market. It's about cutting cost and waste, not taste and quality," says Steve Bradley, AVE UK's Sales Director.



**Ultra-hygienic and made from food-grade stainless steel, the equipment can withstand the toughest washdown regimes to ensure product integrity**

As with all dairy manufacturing, it was also imperative that the mozzarella line adheres to the strictest standards of hygiene to avoid contamination and preserve the product's shelf life. Like AVE's entire dairy range, the solution for Fratelli Amodio is ultra-clean and manufactured with food-grade stainless steel to ensure it can withstand even the most robust cleaning and washdown regimes, maintaining product integrity and protecting consumers and brand.

In addition, as mozzarella is an artisan product with a high intrinsic value, the new processing line will help to minimise wastage during production, boosting profitability. Designed to produce mozzarella, it is also suitable for other speciality Italian cheeses such as stracchino, montasio, asiago and caciocavallo, as well as the popular and on-trend buratta.

Steve adds, "As part of the Della Toffola Group, AVE combines 60 years' experience in the dairy sector with the latest smart technology to deliver ultra-hygienic, cutting-



**The new mozzarella ball processing line will recreate the traditional taste of Italy in a modern UK setting**

edge processing solutions to dairy business of all sizes. For Fratelli Amodio, we have created a mozzarella processing line that uses advanced

innovation to achieve the traditional taste of Italy. We look forward to showcasing this unique solution to visitors to our stand."

Contact: Steve Bradley  
T +44 (0)1252 733200  
steve.bradley@aveuk.net

www.aveuk.net

## Print & Packaging Matters



DMD 2000 is a BRC accredited packaging manufacturer, producing a wide range of thermoformed products for multiple applications

Considered as leaders in the food packaging manufacturing industry, we are continually developing and adding to our current extensive product range

We pride ourselves in delivering first class products and exceptional service

01224 706700

sales@dmd-2000.co.uk

www.dmd-2000.co.uk





## Rotech launches new modular conveyors

Rotech Machines, one of the UK's leading manufacturers of coding and marking technology, has launched a new range of high-quality modular conveyor systems, designed specifically for food, pharmaceutical, medical and industrial packaging operations.

The small, modular, interlocking conveyors offer customers greater packing and coding flexibility, allowing users to pack goods and print codes at speed in any location. The all-in-one conveyor systems are particularly beneficial where space



is limited, where coding and packing is currently performed in different locations, or where a conventional industrial conveyor is too large.

Each Rotech conveyor is designed for the easy installation of a range of small, high-speed printers anywhere on the line, such as thermal inkjet or large area printers. Users can rapidly apply codes onto all packaging types including cartons, bottles, flat packaging or direct printing onto outer boxes.

Available with either fixed feet or castors, the free-standing

modular conveyors will improve packaging efficiency, save space and speed up output.

Because Rotech conveyors are built to order, specific drive systems can be fitted to suit speed and load requirements – this is particularly useful for high throughput or industrial goods. Rotech conveyors are available in 500mm increments, with a standard belt length of 1.5m and a width of 400mm. Each conveyor module can be used independently or interlocked for long applications and can also be used as individual packing and coding stations.

For more information about Rotech's new modular conveyors, or its wider range of packaging coding and marking technology, please call 01707 393700 or visit: [www.rotechmachines.com](http://www.rotechmachines.com)

## Lollipop lollipop



Oh lolli lolli lolli, lollipop, lollipop

This song recorded by the Chordettes takes you back to the nostalgia of 1954 when everything seemed more wholesome.

We have advanced since then but not all our food has improved, especially for children; we have lost sight of wholesome goodness.

Healthipops are not just lollipops; they are vitamin and mineral lollipops designed to be good for children and adults alike and taste amazing as well.

They are full of naturally soothing botanical extracts, and natural flavourings and colourings. They are also vegan and fussy children friendly and contain vitamins and minerals for immunity and wellbeing.

Maxi and Nick wanted natural remedies for their children to sooth symptoms of sore throats, colds, hay fever, travel sickness and ear popping but struggled to find anything the children liked. After a lot of research, they discovered a range of botanical extracts that would work in a tasty lollipop form and Healthipops was born. Created by nature, crafted by parents!

Some super eye-popping designs were produced, and National Flexible translated these into vibrant, fresh resealable pouches that really stand out.

"Many thanks for the pouches – we are really impressed with how they bring our products to life. They look incredible!" said Nick. "We couldn't have done it without the team at National Flexible!"

T 01274 685566  
sales@nationalflexible.net  
[www.nationalflexible.co.uk](http://www.nationalflexible.co.uk)

## FFP installs SealScope™ on packaging line of sliced cheese



Flanders Food Productions (FFP) specialises in processing and packaging of cheese. Its main activity consists of slicing, grating and packaging a wide range of cheeses. The full range of products is supplied in a variety of packaging formats ranging from retail packaging to industrial bulk packaging.

Specifically for its sliced cheese packaging line, FFP has recently invested in an in-line SealScope™ inspection system to check the quality of the seals.

Ben Verheyen, technical project manager of FFP, explains, "Since the cheese is packaged under modified atmospheric conditions to ensure its shelf life, quality control of the sealing is of great importance to detect open or leaking packaging."

The innovative SealScope™ system is retrofitted on an OMORI flow-pack machine and verifies, by means of sensors mounted on the sealing bars, whether there are plies, folds or product in the sealing area, which could lead to open or leaking packages. 100% of the production is thus automatically verified and, if defective seals are detected, an ejection system removes the cheese packages from the conveyor belt.

SealScope™ is used for seal inspection of different flexible packages such as pouches, VFFS bags or flow packs and is independent from the brand of packaging machine.

info@engilico.com  
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## PLA vs. PET

Polylactic Acid

Polyethylene Terephthalate



### Rapidly Renewable

PLA bioplastic is made from abundant, rapidly renewable plant starch such as tapioca and corn.



### Carbon Footprint

The production of Ingeo™ bioplastic emits 75% less greenhouse gas emissions compared to conventional plastic.



### Certified Compostable

PLA bioplastic will completely biodegrade within 120 days in a commercial compost facility. Composting naturally and organically recycles the material along with any remaining food residue. Compost enriches and returns nutrients to the soil.



### Finite Fossil Resources

PET plastics are made using fossil resources. These resources are limited and their extraction and use damages and pollutes the environment.



### Carbon Footprint

The production of PET produces 75% more CO2 than Ingeo™ bioplastic.



### Recyclable

PET is recyclable, but only 45% of all plastic is recycled in the UK. Every year more than 8 million tons of plastic ends up in our oceans.

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# Industry leading solutions in shelf ready packaging

**S**elf-ready Packaging (SRP), where the manufacturer's unit of distribution goes straight onto the retailer's shelf, plays an important role in the attractive presentation of consumer goods, whether for food or non-food products. For the retailer, shelf-ready packaging increases convenience and reduces the labour needed to keep the shelves well stocked. SRP is environmentally friendly, eliminating plastics by using a single substrate of carton board or corrugated material, while making the packaging fully recyclable.

Propack Automation Machinery Ltd has maintained a long-standing interest in SRP applications and, with over 35 years experience in designing and presenting solutions, is well placed to help both the machinery manufacturer and the end-user. Different collating infeeds will be needed, depending on whether the packs are rigid, such as cartons, cans or bottles, or soft, as when handling sachets, pouches, FFS or block-bottom bags.

For soft packs, and working with its supplier J&P Maschinenbau, based in Dresden, Propack was able to automate a very important new production line for Flahavans, the major Irish supplier of premium porridge oats, while re-designing their full shipper range for SRP.



Rigid packs, on the other hand, can also have great variety, whether they are shaped bottles, cans or cartons, and will require different grouping and packing methods.

Christ Packing Systems, based in South Germany, has years of experience in supplying almost every end-of-line machine combination possible and has co-operated with Propack Automation on many projects, across the food, household and pharmaceutical healthcare sectors.



Across the projects described and many others, the range of SRP machinery installed by Propack Automation has covered multi-lane dividing for glass, grouping of pouches and sachets, tray erecting, loading in vertical and horizontal planes, wraparound Shipper Cases in SRP, tray-and-lid combinations, as well as side-loading of carton stacks into solid-board outers, perforated and decorated to a full SRP specification, followed by automatic palletising.

The photos illustrate some of the work which was done and reflect the good and enjoyable cooperation between like-minded customers, suppliers and machinery manufacturers, to achieve a perfect SRP outcome.

Contact: Patrick Fleming, Propack Automation Machinery Ltd  
M 07860 381360  
patrick.fleming@propack.co.uk



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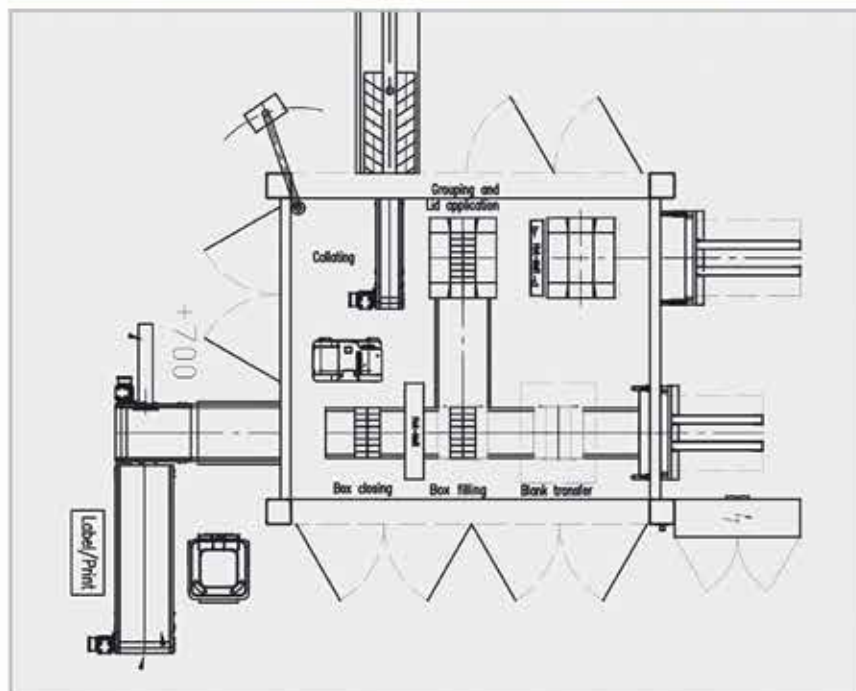
Propack has more than 35 years experience in designing and presenting solutions to handling and packaging projects.

Our machinery range gives us the facility of working in many areas, from personal care to medicinals, to foods.

We have vast experience in filling machinery and in supplying complete filling lines, including downstream automation and packaging. We have a strong interest in special projects.



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# Brewery has no regrets following rebellious move from steam to thermal fluid

**I**n 2015, with business improving but original process equipment reaching end-of-life, Rebellion Beer Company bucked the trend and, with impartial advice from heat transfer specialist Fulton, replaced its ageing steam boiler for a thermal fluid system. Now, six years on, we approached Rebellion's Mark Gloyens to update us on how brewery life has coped with the switch. Anyone running a brewery will tell you just how critical the boil phase of the brewing process is; and when Rebellion set out on its journey from steam to thermal, they were warned that they'd never succeed in getting that clean flavour achieved from a steam-driven rolling boil.

"The move from steam to thermal was a leap of faith on our part, but the warnings received from other breweries have been proven to be incorrect!" says Rebellion Beer Company's Mark Gloyens.

"Product quality has improved because we now have more control over temperature for the wort boiling process than ever before. We're getting a very good quality boil that is controllable and we have achieved everything we wanted from the move from steam to thermal fluid."

Thanks to the control and flexibility that the thermal

system affords Rebellion, the brewery has had the ability to achieve various size batches as and when required. Until recently, this has enabled them to process research and development batches and has been especially useful throughout the pandemic when, at the beginning, throughput was decimated because pubs were forced to close. However, as lockdowns came and went, Rebellion successfully pivoted its business and started selling direct to the consumer via a home delivery service, which meant throughput very quickly returned to pre-pandemic levels, currently two to three batches per day, with each boil lasting up to 90 minutes.

"The beauty of the thermal fluid installation is its flexibility and ability to very easily adapt our changing brewing strategies," says Mark. "Historically we would have been doing two brews per day to achieve maximum output, but because of its flexibility, we are now able to shut the thermal fluid heater down for a day per week to deep clean the brewhouse and increase output to three brews per day for the remainder of the week. Something that would have been very difficult to achieve with steam."



Beyond the control and flexibility, there are many other factors that have had a positive impact on Rebellion Beer Company, as Mark explains, "A steam boiler is essentially a pressure vessel and regulations state that pressurised systems must undergo an annual insurance inspection. This inspection would often take the steam boiler offline and mean our brewing processes were down for a day or more, with disruption from the downtime potentially being felt for several days after. Additionally, with even the best water treatment programme in place, steam at pressure can be very corrosive, leading to problems with steam traps, flanges and pipework, which we always seemed to be maintaining and was always therefore another potential for process downtime."

"With thermal being more of a closed loop system, we've not experienced the same issues with leaking gaskets, flanges, etc, making the whole installation not only look but also feel so much more reliable than steam!"

In putting a figure on the annual cost savings of maintaining a steam system – including servicing, water treatment, chemical dosing, etc – compared to thermal fluid, Mark Gloyens estimates that the thermal fluid system is much lower and could be at least half that of the previous steam boiler installation. And six years on, Mark estimates that the savings made compared to maintaining the old steam system – and despite the thermal fluid installation being a more expensive capital outlay initially – has certainly contributed significantly to the return on investment, with the investment now fully paid for.

Expanding on the flexibilities of the thermal fluid system, Mark has also announced that Rebellion is about to tap into the existing brewhouse line to create a small-batch development brewery and yeast propagation plant on the site. "It's been such an easy expansion to achieve. We've just been able to tap into the existing thermal fluid line and use the system for another duty without impacting on everything else."

The new development line is capable of brewing five hectolitre (500 litre) batches and will enable development or commercial batches – such as strong beers or one-off batches that may not appeal to the wider consumer – to be processed without having to invest in a full 4,000 litre brew.

Summarising, Mark Gloyens says that whenever he's asked if Rebellion is happy with the thermal fluid installation from Fulton, he simply tells them to come and take a look because it speaks for itself. "It's just a neat, compact installation that's relatively maintenance free and extremely flexible!"

And when asked about his advice to anyone considering a new brewhouse or complete overhaul of existing plant, and perhaps sitting on the fence when it comes to considering steam versus thermal? "You obviously need to consult the experts as we did when we approached Fulton over six years ago. They were completely unbiased because they manufacture both steam and thermal fluid solutions," says Mark. "But for Rebellion Beer Company, a thermal fluid solution was a no brainer. It's more cost-effective, more reliable, relatively maintenance free and a much neater, more compact system that still provides the quality of heating needed for brewing. It's just a better way of doing it!"

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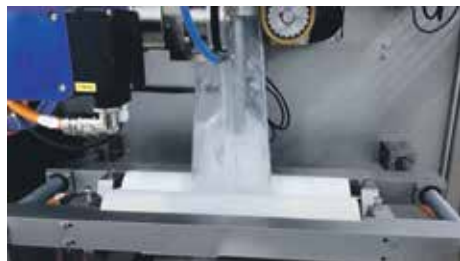
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*“The results are amazing!” – A quote from the customer who couldn’t believe the film didn’t contain polyester.*

This is a recyclable multi layer barrier film suitable for liquids including vinegary and oily condiments. It is a special blend of Mono PE and ran exceptionally well at 60 bpm with a 250mm repeat on the ROVEMA BVC 310 Liquid packing machine.

The film is suitable for all sorts of liquid and can be used to replace rigid packaging such as buckets or cans for example in the food service and liquid soap sectors. Rovema also supply a model with a fitment option for use in portion dispensers. This hygienic product removal is essential for many system caterers.

[www.rovema.com/en/packaging-solutions/packaged-goods/liquid-products](http://www.rovema.com/en/packaging-solutions/packaged-goods/liquid-products)

If you have any current projects and would like to trial the material please get in touch.

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## Innovia Encore

Transparent, certified renewable content, carbon neutral packaging film



Innovia Films is launching a new film in its Encore range of Sustainable Polypropylene packaging films. REF30cn has a high level of certified renewable content (via ISCC PLUS mass balance) specifically achieving carbon neutral on a cradle to gate basis from the Innovia UK site. Technically the film performance matches that of the fossil-based equivalent so can be used in both high-speed horizontal flow-wrap and overwrap applications. The film is also fully food contact compliant.

Paul Watters, Product Development Manager Packaging, Innovia Films, explains, “With a growing focus on carbon footprint and a desire to reduce the impact on our environment through global warming, we are introducing Encore REF30cn into the market. This film addresses these issues by having a high certified renewable content which in turn reduces the film’s carbon footprint to the position of being carbon neutral.”

Watters continued, “REF30cn will be the first of a number of Encore products we will bring to the market. The focus will not only be on certified renewable materials and carbon footprint but also on the use of certified recycled materials.”

REF30cn has been classified as Made for Recycling by Interseroh. Paul Watters explains, “The Interseroh certification further enhances the sustainable benefits of this film, it can be classified as ‘recycle ready’, or recyclable in countries which have the infrastructure to recycle polypropylene.”

If you want more information or to trial this new film for your products, then contact: packaging@innoviafilms.com

## 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 & 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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# HRS Heat Exchangers acquired by Exchanger Industries Limited

**E**xchanger Industries Limited (EIL), the Canadian market leader and globally recognised designer and manufacturer of heat transfer products for the energy, petrochemical, industrial and clean power generation sectors, has acquired HRS Heat Exchangers Ltd (HRS). Financial terms have not been disclosed.

HRS is a specialist global supplier of heat exchangers and custom process systems across the environmental, food, beverage, chemical and pharmaceutical sectors. The acquisition by

EIL creates new opportunities by combining HRS's capabilities and market sectors with EIL's accelerating expansion into power generation, Liquefied Natural Gas (LNG), renewable energy, power storage and biofuels applications. The combined business is positioned to create market growth by providing its customers with environmentally sustainable heat exchange solutions. The seasoned HRS management team will be retained by EIL and will play a critical role in executing plans for robust international expansion afforded by the strategic combination of two distinct,

yet complementary industry leaders.

Mark el Baroudi, CEO of EIL, stated, "For decades, we've worked hard on behalf of our customers in Canada, the US and 25 countries worldwide, consistently providing them with mission-critical, innovative solutions in some of the most demanding environments, the HRS acquisition will provide numerous benefits to our customers including a broader capability to provide heat transfer solutions to environmentally sustainable projects in the biogas and wastewater treatment sectors, in addition to

EIL's existing projects in clean power generation, Liquefied Natural Gas (LNG), emissions-free power storage and biofuels applications."

To deliver these projects competitively, the acquisition provides EIL immediate access to a cost-effective global footprint with scalable hubs in both India and Spain, and a combined portfolio of anti-fouling technologies that enhances differentiation and acts as a unique platform to create value for customers.

Additionally, el Baroudi stated that the acquisition of HRS Heat Exchangers provides EIL an extraordinary opportunity to expand their exposure to an impressive international customer base

across rapidly growing geographic market positions in the US, UK, Spain, Mexico, India, the Middle East, Malaysia, Australia and New Zealand. As evidence of this opportunity, HRS was ranked number 161 in UK's prestigious Sunday Times HSBC international top league table that tracks the international growth of UK-based companies.

Steven Pither, founder and CEO of HRS, said, "We're thrilled to join the EIL family and continue our journey to building a highly respected global supplier of heat transfer products.

Leveraging EIL's expertise in designing innovative heat transfer systems, and their established track record in creating streamlined, highly efficient business processes will allow us to enhance our product offering and effectively scale our Spanish and Indian manufacturing operations; delivering timely, cost-effective solutions to our customer base around the world. We are confident that this will drive growth to the next level."

"Our combined manufacturing capability and leading-edge product technologies will strengthen our value proposition and increase market penetration internationally," continued el Baroudi. "In short, this acquisition combines the capabilities of both parties to enhance an already differentiated market position. It creates better outcomes for everyone we serve."

T 01923 232335  
info@uk.hrs-he.com  
www.hrs-heatexchangers.com



**Mark el Baroudi, President and Chief Executive Officer of Alberta, Canada-based Exchanger Industries Limited**



**HRS are leading global suppliers of heat exchangers and processing systems**



**Steven Pither, Founder & CEO of HRS Heat Exchangers**



**Exchanger Industries Limited specialise in the production of industrial heat exchangers**

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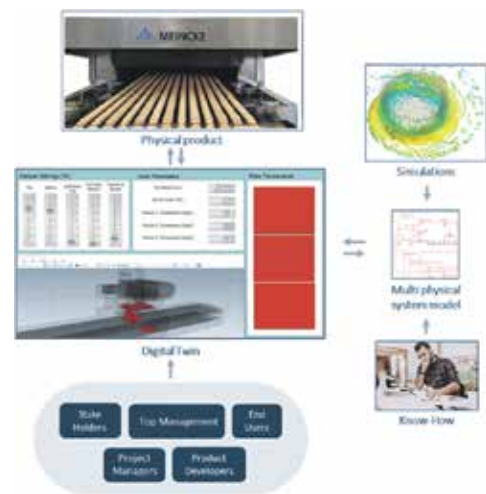
# Digital twins of baking ovens – for design, development, management & optimisation

**F**ood processing companies, as well as many other types of industrial companies, constantly rely on and have increased interest in monitoring and optimising their production line. This in turn also fuels an interest in further developing the production equipment to meet higher yield and standards, such as animal welfare, resource reduction and product quality.

Industry 4.0 focuses on digital integration of the physical production, a useful framework for this is the digital twin. To demonstrate the capabilities of the Digital Twin, FORCE Technology has teamed up with Danish leading developer of industrial baking oven systems Haas-Meincke A/S – Part of Bühler Group, to create a digital twin of one of their test unit located at their facilities in Skovlunde. The project has been funded by the Danish Ministry of Higher Education and Science as a part project under the performance contract – Product development with multi physical digital twins.

## What is a digital twin?

A digital twin is a unique digital representation of a physical product, with all its main features and characteristics coupled to physical entity through sensors and often a IoT setup. Depending on the intended use and complexity of the physical entity the digital twin can vary a lot in complexity. For the simple purely data-driven cases a simple 3D CAD model is supplemented with sensor data to give the



user a basic insight in the performance and state of the asset. However, this is either a new concept or what is considered a true digital twin with all the promising and associated business opportunities. For achieving a true digital twin, a layer of simulation and/or mathematical models, from eg. high fidelity CAE tools is developed and implemented on top of the 3D CAD and sensor data, providing the possibility to model what-if-scenarios, advance in time, test and train before deployment among others. The large amount of data and insight, then open for training of AI and neural networks, for intelligent autonomous decision making. A level that few commercial digital twins are at today.

As all other products, it is also important to acknowledge that the digital twin can only provide the data and information for which it is designed and setup for. Including skilled expertise within digital twinning from the beginning is therefore highly recommendable. Adding additional features and outputs to the digital twins afterwards can and will in most cases be easier than adding or changing physical components, but not as cheap as including it from the beginning. However, over complicating the digital twin can also challenge the business case in development cost and time, so balancing this an important aspect.

## The business case behind digital twins – it starts in the design phase

As the complexity of digital twins can be high, it is important to evaluate the business case for how much to include, which will be different for each case, company, and product, and maybe develop in phases. For the case of the baking oven, the foundations for its digital twins has been laid, with a digital twin prototype. The prototype is a functional dynamic real time model without the live sensor connectivity. One can say that it is an advanced virtual prototype prepared for receiving and analysing real data and the first step in developing a true digital twin. A digital twin prototype has a long list of benefits in the design phase, beside from forming the foundation of the final digital twin. Thus, added value is already created before deployment, and identified in the project as:

- Real-time dynamic response of the modelled product for performance evaluation
- Product improvement and testing prior to expensive manufacture and testing
- Imbedded accuracy of high-fidelity simulations in real time output
- In-depth experience using 3D animations using VR
- Identification of ideal placement of physical sensors



- Lifetime modelling and failure analyses
- Easy access and communicate design and performance to stakeholders and team members in one platform

## Using the digital twin

Through this co-operation, FORCE Technology aims to help Haas-Meincke A/S gain a better understanding of their units' behaviour under different conditions, utilising their expert knowledge to build the digital twin to enable better understanding, visual representation and future development of their product. This allows them to easily manage and optimise their existing products, design new ones, and present existing and potential new products to customers even before they are made.

Currently, this digital twin allows for adjustability of the baking room temperature, both magnitude and location in the different zones of the baking chamber. This is done by allowing fully adjustable settings of all valves for guiding the airflow inside the baking chamber and the intake/outlet of the burner chamber. Further improvements aim to add other baking ovens, by operator choice, to give a fully adjustable overview of an entire production line. This will ensure that valve position, length of production line, number of units needed can be determined more accurately before ordering the initial unit.

Contact: Svend Skovgaard Petersen  
T 004543250000  
www.forcetechnology.com

## HPP Technology, a food safety strategy in food & beverage products

**T**he food and beverage industry has experienced in recent years a notable change in consumer demand and HPP enables producers and retailers to meet with it. Hiperbaric, the global leader in manufacturing high pressure processing equipment, knows that and it recently hosted a five day event on HPP to highlight the prominent role of this technology for the treatment and preservation of food and beverage products.

HPP is a non-thermal technology that applies high isostatic pressure (up to 6,000 bar), during some seconds or minutes to provide:

- **Minimally-processed products** – HPP helps preserve the colour, flavour and fresh attributes of food and beverages.
- **Food safety** – HPP destroys pathogens and spoilage microorganisms meeting the requirements imposed by authorities.

- **Extended shelf life** – Depending on the application and HPP recipe, it is possible to extend the shelf life of products anywhere between 3 weeks and 3 months, in some cases, even longer.
- **Clean label** – HPP does not require preservatives or additives.

More than 2,000 food and beverage professionals between manufacturers, retailers, food service companies, regulatory, academic leaders and others, have participated in HPP Innovation Week 2021 to learn more about the principles of HPP technology, sustainable packaging, emerging food applications, innovative technology, consumer trends & much more.

If you want to be one of them, visit: [www.hiperbaric.com](http://www.hiperbaric.com) because HPP Innovation Week sessions are free and available on demand.



## Meeting increased demand for convenience foods

**D**espite the market challenges of Brexit, economic uncertainty and the ongoing effects of the pandemic, the convenience food sector continues to grow. In 2021, revenue in the sector is estimated at £12,648million, with annual growth forecast at 0.44% (CAGR 2021-2025). This increase in demand is presenting challenges for food processors, including finding equipment which can automate processes, particularly in light of staff shortages and the need to continue to identify potential ways to make the workplace more COVID-safe.

Interfood Technology is the partner for Alco Food Machines, a German company that has



been developing food processing solutions for over 40 years. Complete line solutions for convenience food production is a key focus for Alco, with Interfood working closely with a number of customers throughout the UK and Ireland to identify their specific needs and develop tailored lines accordingly.

The Alco offering includes machines for mixing, forming, flattening, cutting, coating, frying, cooking and cooling. Such operations are

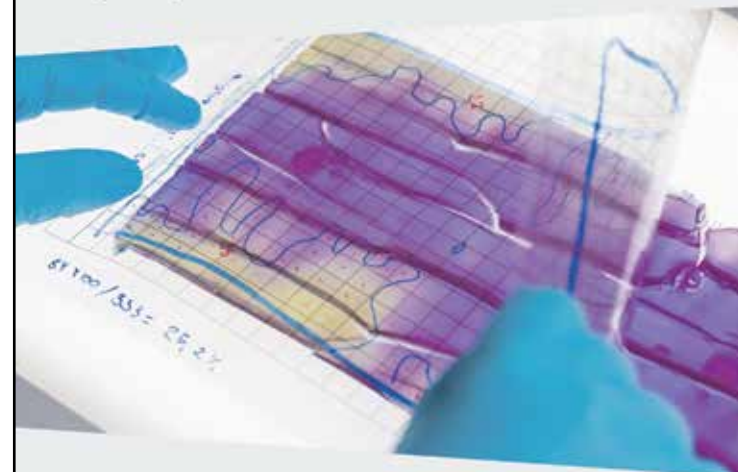
widely employed in producing poultry-based products, including Kiev, nuggets and a variety of battered, breaded and coated options.

The Alco ACB cordon-bleu-slicer is designed specifically for products which require a precise incision to allow insertion of a filling. Depth and height adjustment of the blades ensures accuracy of cut for Kiev outlets, grill pockets and butterfly cuts. Products can also be split into two halves, with minimal weight deviations between the upper and lower portions.

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## Brammer Buck & Hickman and SKF announce joint sales and support initiative

**B**rammer Buck & Hickman, the UK's leading supplier of industrial maintenance, repair and overhaul (MRO) products and services, is excited to announce a new structured, proactive sales and customer support programme developed with leading bearings manufacturer SKF. The initiative is being backed by a colossal investment in SKF stock, creating the fastest and most reliable supply chain in the industry, to ensure customer demand is met.

SKF bearings are world renowned for their quality, reliability and innovation and are a significant brand for Brammer Buck & Hickman; in fact, the company

is SKF's largest Authorised Distributor across Europe and has access to SKF's latest innovations. Over the years Brammer Buck & Hickman has sold considerable quantities of SKF bearings & has been supported by SKF through its commercial and technical specialists. This year sees that relationship further enhanced with a full programme of sales, customer support and marketing activities created in collaboration with SKF.

To support and drive this new joint initiative, Brammer Buck & Hickman has appointed Alan Stewart (pictured) as SKF Bearings Product Manager. Formerly a Bearing and MRO specialist with Brammer Buck & Hickman's

engineering team, Alan has a proven track record when it comes to bearings. Alan started his career as an engineering apprentice and worked for a major bearings manufacturer for 13 years before joining Brammer Buck & Hickman in 2017.

Brammer Buck & Hickman is part of the Rubix group. With turnover of more than €2.3 billion in 2018, Rubix is Europe's largest supplier of industrial maintenance, repair and overhaul (MRO) products and services. For more, go to: <http://uk.rubix.com>



## FEG solves particularly sticky particulate problems



**A**ir pollution control and project management expert FEG Global has unveiled its specialist odour abatement solution, designed to tackle complex odours from industrial high-temperature frying and cooking environments.

FEG's patent-pending Liquid Gas Contact Scrubber (LGC) features a flexible modular design which can be tailored to specific user requirements.

Odour and oil mist emissions from applications such as frying, cooking, coating and seasoning within the food industry can cause major problems and lead to complaints to Environmental Health.

These processes often produce sticky particulate, fat droplets and oil mist which is hard to filter with traditional methods and coat nearby buildings and roofs. Food manufacturers rely on scrubbers to remove these contaminants and compounds causing odour, but the devices are often not efficient enough leaving the odour unabated.

The LGC is specifically designed to tackle these issues, while also providing an easy-to-use odour removal solution.

Unlike other types of scrubber, such as chemical or carbon, which tend to perform differently on different compounds and are not suitable for particulate, the LGC can include multiple stages to tackle a variety of odours and the sticky particulate.

FEG's practical and effective solution to odour control delivers compliance with the requirements of BAT (Best Available Technique) and can be controlled via a simple-to-use interface with remote data logging functionality.

FEG Managing Director, Chris Williams, said, "We've worked with customers in the food sector for many years and kept seeing our customers in high-temperature frying environments having the same issues with odour removal.

"We believe we've developed a unique solution that solves those problems – all while remaining flexible to ensure we can tailor it to each user's unique requirements."

Founded in 2004, FEG delivers its specialist cross-sector engineering consultancy, CAPEX project management and environmental technology services on a global scale.

Based in Sunderland, UK, the company recently opened its first international office in Belgium.

Contact  
T +44 (0)191 417 1479  
[www.feg-global.com](http://www.feg-global.com)



## Pick & mix filter solutions drive down costs

**A**xium Process is offering manufacturers a unique 'pick and mix' liquid filtration solution ensuring consistent product quality and minimal downtime.

The company has developed a universal stainless steel filter housing which can be used with three distinct filter screens. Each screen has specialist capabilities making them suitable for multiple applications across industries including pharmaceutical, food, beverage, dairy, confectionery and chemical.

The universal housing is fixed in-place, but the element can be rapidly switched to change filtration levels or to install another type of screen.

The three screen options include Axium's wedge-wire filter screen, a sintered mesh screen, and a basic perforated filter screen. The comprehensive range covers the separation of particulates, fibres, flakes and glass shard protection, as well as offering a wide choice of filtration levels between 5µm and 6,000µm.

Axium's wedge wire-screen is widely used for powder dispersing applications and where product consistency and smoothness are essential. It enables solids and particles such as grits and seeds to be separated, while simultaneously breaking down and dispersing agglomerates.

The sintered mesh screen is used in mains water, pharmaceutical, food and beverage applications to remove suspended solids,



micro-flakes, hair and fibres; it can also prevent glass contamination.

The company's perforated tube screen is designed for general purpose filtration at high or low temperatures, separating larger particles from liquid streams.

T 01798 883882  
[info@axiumprocess.com](mailto:info@axiumprocess.com)  
[www.axiumprocess.com](http://www.axiumprocess.com)

## BST Detectable Products



**I**n today's hygiene conscious world, it has never been more important to ensure your company is displaying due diligence in every area of the food supply chain.

BS Teasdale and Son Ltd are the world's original pioneers when it comes to detectable products. BST have been dedicated to the development and supply of detectable products after introducing the concept to the food industry over 35 years ago.

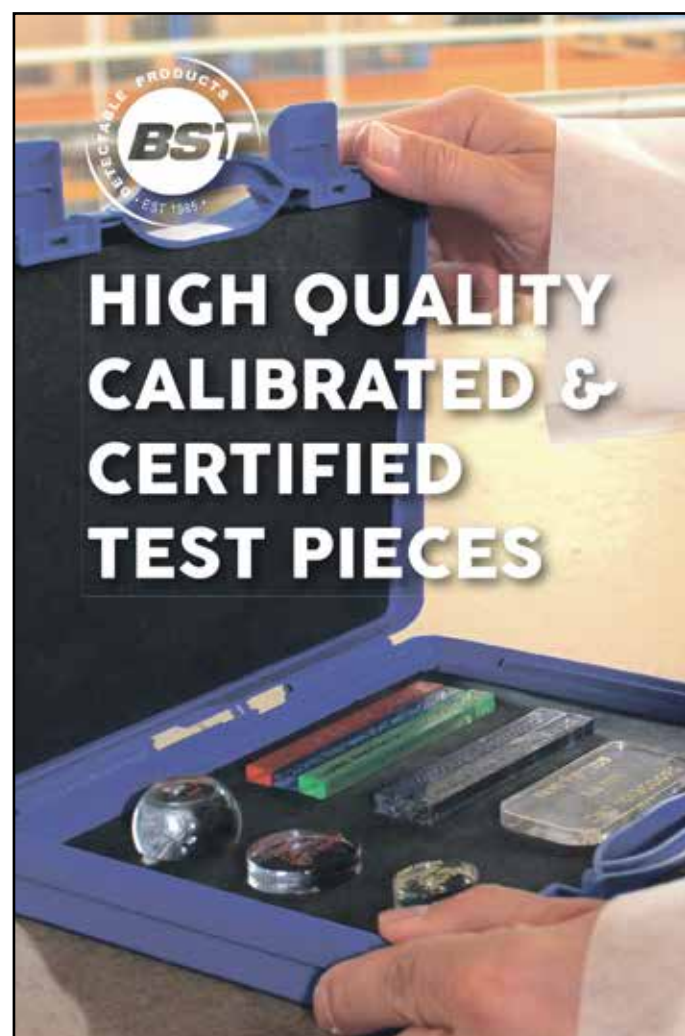
BST's unparalleled detectable products are designed to be of the highest quality, metal detectable, x-ray visible, food safe, strong and shatter resistant, and come in a variety of bright colours for visual identification and organisation. A range of BST products also incorporate silver

ion antimicrobial technology.

From stationery to engineering, traceability to PPE, BST has what you need to increase product quality and food safety. We will work with you to develop new products to your requirements and produce a detectable, durable, dynamic solution.

This is all the more achievable now that, following all the government guidelines and taking all necessary precautions, we are able to arrange site visits. We pride ourselves on our relationships with our customers and partners and can't wait to get back to communicating face-to-face again.

T 01302 775208  
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[www.bst-detectable.com](http://www.bst-detectable.com)



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## Brammer Buck & Hickman opens new East Midlands Hub

**B**rammer Buck & Hickman, a Rubix company and the UK's leading supplier of industrial maintenance, repair and overhaul (MRO) products and services, has announced the opening of a new East Midlands Hub, formed from the merger of its Nottingham and Leicester branches into a larger, single, more accessible location.



The new East Midlands Hub, adjacent to East Midlands Airport, is considerably larger than either of the previous branches, enabling a wider range of stock to be held on site for instant customer access and choice. The location of the new premises – Unit 440 Air Cargo Centre, Argosy Road, East Midlands Airport, DE74 2SA – is also beneficial, with easy access straight on to the M1, M42, A6 and A42 for maximum customer convenience.

One thing that won't be changing though, is the staff! All the staff – including all the sales teams and delivery and vending drivers – from both the Nottingham and Leicester branches will continue to serve customers in the same helpful, efficient and friendly manner as before.

Customers can continue to use all the same contact details as before, although a new telephone number, 01332 300825, is in operation, along with a new email address: [eastmidlands@bbh-rubix.com](mailto:eastmidlands@bbh-rubix.com) – existing numbers and emails will be redirected and will continue to work.

Brammer Buck & Hickman is a Rubix company, Europe's largest supplier of industrial MRO products and services. For information on Rubix in the UK visit: <https://uk.rubix.com/>

## Treant joins Sustainable Agriculture Industry Platform

**G**lobal ingredients manufacturer, Treant, has joined the Sustainable Agriculture Industry Platform to expand safe and responsible agricultural practices in South America.



Joining in collaboration with its lemon oil partner FGF TRAPANI, Treant and FGF TRAPANI will expand SAI Platform's sustainable best practices into Argentina and Peru through the rest of 2021 and into 2022.

As a member of SAI Platform, Treant will continue to champion good working conditions for employees and promoting responsible and sustainable farming through their extensive global supply partners.

Much of Treant's lemon oil is harvested from FGF TRAPANI's South American farms, before ending up on global consumer shelves through beverages.

Commenting on the decision, Craig Landles, Global Lead Citrus Buyer at Treant, said, "Sustainability has never been such an important factor in how businesses are scrutinised by customers, investors, employees and society as a whole. At Treant, sustainability is a core focus and we are committed to enhancing our sustainability responsibilities across the Group."

"Joining the SAI platform is a significant step forward and we are proud to become a member. We will be in a stronger position to share best practice knowledge, as well as embed and implement sustainable practices in our supply chain as a result."

To find out more about Treant's sustainable methods, go to: [www.treant.com/sustainability](http://www.treant.com/sustainability)

## A 'green' claims rulebook launches to help businesses

**I**n advance of UK Government guidelines designed to stamp out greenwashing by brands, Provenance – a software company and social enterprise that enables businesses to make substantiated green claims and shoppers to fact-check them online and in-store – has launched a free, digital rulebook, the 'Provenance Framework' to help businesses prove their eco-credentials and keep them shopper-friendly. The online tool is version 2.0 of an original 'Proof Point' framework for which the European Commission awarded Provenance a €1M prize in 2020.

An open-source product, the rulebook helps businesses make credible shopper-facing claims about their social and environmental impact. Its launch comes in advance of updated guidance on Consumer



protection law from the Competition and Markets Authority (CMA) – the UK's competition regulator – that is expected later this summer. The CMA and its international partners most recently found that that 40% of corporations' green claims could be misleading – for example, labelling products as 'organic' or 'recycled' when the majority of ingredients are neither, claims that may also break consumer law.

Co-developed by leading sustainability experts, and continually updated in line with the latest ESG standards, Provenance's rulebook allows brands to convert supply chain data into claims that shoppers can easily understand and trust.

[www.provenance.org](http://www.provenance.org)

## Specialists in Food Care

**F**ood Care Solutions was established in 2003 to assist clients to achieve their goals for food safety, food quality, customer satisfaction and legality. Providing a comprehensive range of services to the food industry, Food Care Solutions offers services including food safety and food quality, local authority, SALSA, BRC, FSSC 22000 and other compliance, supplier auditing, training, hygiene inspections and internal audits, complaints and incidents management.

Gaining an industry leading reputation throughout its 18 years in operation, Food Care Solutions is renowned for its exceptional consultancy services for the food industry. The company's consultants are trained in most aspects of the food industry and maintain a wealth of experience in food microbiology and other laboratory disciplines, as well as qualifications in food safety and quality systems auditing. The consultants have industry experience across the board and have the expertise to ensure their clients feel confident that they are getting the best service available.

Food Care Solutions is fully equipped and familiar with most of the third party standards, including BRC, FSSC 22000, IFS and the standards of some of the larger customer organisations such as Tesco, Morrisons, Yum! and Wetherspoons.



The company is fully committed to ensuring a turnkey service for its client. Assisting throughout the whole process, they complete the task, fulfil the requirements, help to implement the strategy, and oversee it, to make sure it is working efficiently. Food Safety Solutions also keeps its clients informed of any changes in law, new developments, and relevant occurrences.

Regardless of whether a client is only just starting, or wants to progress to certification against one of the standards, the company has

the skills, time and experience to assist them to achieve their goals. Food Care Solutions works on a personal basis, gaining an understanding of the client's needs and working with them in partnership to achieve their aims. With a strong focus on efficiency, the company aims to help the clients get where they want to be with as little complication and change as possible.

For more information on the company, please see the details featured below.

M 07811 192545  
[fcs@food-care.co.uk](mailto:fcs@food-care.co.uk)  
[www.food-care.co.uk](http://www.food-care.co.uk)

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Our chocolate originates from some of the world's most remote, tropical volcanic islands of the South Pacific and Oceania, such as Madagascar, Papua New Guinea, The Solomon Islands and the Philippines – making this some of the rarest chocolate in the world. Due to the volcanic terroir of the single-estates from where we source our beans, our luxury chocolate has an utterly unique and rich flavour, creating lingering, complex taste notes and an experience in every bite.



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 Find out how to stock our award-winning range:  
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## Flying the flag for Taiwanese food and drink

*Evelyn Lee (pictured) is the founder of the internationally acclaimed Taiwanese noodle brand Kung-Fu Mama and while her petite frame and gentle incredibly polite manner are not necessarily consistent with your average female powerhouse, rest assured, Lee is a true force to be reckoned with.*



Growing up and studying in her native Taiwan, Lee graduated from the Fujen Catholic University in 2008 with a degree in French & English Literature and showed early entrepreneurial flair when at the tender age of 22 – pretty much straight after finishing university – she decided to set up a small online operation selling fresh and frozen noodles.

The business soon took off and customers regularly flocked to the site to access the sought-after noodles, which were deemed to be superior in taste and quality to other products on the market. As is so often the case, Lady Luck did play a small part in boosting the success of the company in the early days, when Lee's noodles were featured on a popular Taiwan TV show which profiled the latest great food and drink finds.

Arriving in the UK in 2019, the industrious couple set about making a name for Taiwanese noodles and in a relatively short space of time, their brand has become synonymous with authentic, great tasting noodle-based meals which deliver on taste but with none of the MSG, artificial flavours or colourings associated with the traditional instant noodle proposition. Winning a number of prestigious international awards over the last few years including iTQi (International Taste Institute) Superior Taste Award 2018, Monde Selection Quality Award 2018 (Bronze) and a Great Taste Award 2019 from the Guild of Fine Food has not only boosted the credibility of the brand – it has also provided a strong launch platform for other Taiwanese food brands.

[www.kungfumama.co.uk](http://www.kungfumama.co.uk)

## New tonic water gets the drinks industry talking

*Following the success of its original 'botanical blend' premium tonic water Gallybird launches its NEW 'classic blend'. By carefully blending a touch more of its highest quality quinine with delicate citrus notes and extra sparkling mineral water, it has created a delicious modern day take on traditional Indian tonic water with a little added 'bite' for the die-hard gin and tonic lover. Both are naturally sugar-free with zero calories, delicately sweetened using only pure, plant-based stevia leaf extract and blended by experts with absolutely nothing artificial.*



Studies have shown that added sugars in drinks can cause weight gain and ill health. Shockingly, most tonic waters contain an average of four teaspoons of sugar with most 'skinny' versions still containing over two teaspoons. Those with no sugar contain artificial sweeteners which are known for playing havoc with your body's insulin levels and could even cause weight gain and other health issues.

With consumers increasingly demanding natural alternatives to sugar filled drinks, it is no wonder that international sales of stevia sweetener – a healthy and natural alternative to sugar – is beginning to eclipse sales of artificial sweeteners. Leading this trend, Gallybird has harnessed the delicate sweetness of stevia leaf extract and blended it with high quality natural ingredients to create its deliciously light premium tonic waters – always naturally sugar and calorie free – no nasties guaranteed!

Now available on Amazon and [www.gallybird.com](http://www.gallybird.com)  
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