

Food & Drink

MATTERS



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www.foodanddrinkmatters.co.uk

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Good & Honest Popped Crisps

Multi award-winning producer: GFT Retail is known for its tasty, healthy snacks, found in food services, smaller independent stores and cafes across the UK and Europe.

The Surrey-based company has now partnered with Squirrel Sisters to further expand its winning assortment of nutritious, protein snacks.

The Good & Honest Popped Crisp protein range comes in three, delicious flavours:

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- cheese & onion

Good & Honest Crisps proudly presents its innovative range of guilt-free snacking with a spotlight on its protein-packed offerings. Made using a unique popping technique instead of traditional frying, these crisps redefine health-conscious snacking.

The Protein Range boasts an impressive 20g+ of protein per 100g, making it a perfect choice for fitness enthusiasts and vegetarians alike. These crisps are not only a protein

powerhouse but also gluten-free, catering to a diverse range of dietary preferences.

Women's Running 2022 awarded the Popped Salt & Black Pepper: Best snack post-race, recognising both the increased protein intake and delicious fiery pepper taste. It is perfect paired with a cooling dip like tzatziki or guacamole.

Good & Honest Crisps is committed to providing consumers with wholesome and delicious snack options that align with their dietary needs and lifestyle choices.

Say goodbye to greasy, fried snacks and embrace a healthier, protein-packed snacking experience with Good & Honest Popped Crisps.

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www.gftretail.com



Turning the tide with HAPPIEE!'s™

Pioneering Plant-Based Seafood Range

Uniquely delivering the same taste and texture as real seafood, HAPPIEE!'s™ is bringing a much-needed affordable and sustainable choice to the UK consumer with its new range of seafood alternatives that launch this month on Ocado.com and Tesco stores nationwide next month.



Rosie Bambaji, Commercial Director for HAPPIEE!'s™ shares her insights,

"I am excited to introduce HAPPIEE!'s™ to the category as we shift towards eco-friendly choices, reducing our dependence on the seas for a sustainable future. This isn't just another burger or sausage on the meat-free shelf; we're on

a mission to bring genuine change to the category so that flexitarians and vegetarians aren't missing out on their favourite dishes and cuisines."

Dive into the exciting world of HAPPIEE!'s™ with "Shrimpee", "Squidee", and "Calamariee" - tasty prawn and squid alternatives. These plant-based heroes come in both plain and breaded formats, effortlessly enhancing dishes like stir-fries, curries, ramen, paellas, and pasta.

The breaded options bring a crispy snacking experience that's perfect for dipping and impressing at family feasts and parties. HAPPIEE!'s™ is suitable for vegans and has been approved by the Vegetarian Society.

The entire range is now available on Ocado.com in a frozen 180g format, with an RSP of £3. With Tesco set to launch the brand in a chilled format across 345 stores nationwide next month; and with more listings in the pipeline for next year HAPPIEE!'s™ revolutionary range is set to turn the tide for sure.

For more information visit www.happiee.co.uk

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British specialty Coffee update:



In-store tabletop roasting available soon!

Around the 9th century, the coffee plant was discovered by a herder in the Ethiopian plains in today's Jimma region. He noticed his goats were exceedingly active after eating cherries from a small tree which today we know as Coffee Arabica. This led to the invention of coffee from another region where this early innovator migrated to Kaffa, Ethiopia. After several centuries, the cherished trees arrived (or were discovered) in the Arabian Peninsula, and coffee was widely adopted by about the 12th century and sold in public places called "coffee houses." These were lively places of intellectual discussions, where you would purchase a handful of green coffee beans upon entry. These beans were roasted in a closed rotating device called a "shish" over a charcoal fire for about ten minutes, then ground or crushed before pouring.

Kava-Zone's founder, Tom Ruddy, first saw an antique shish in 2007 while strolling around old town Sarajevo, where he worked as a private sector consultant with the United Nations. He created this company to bring back and modernize the old coffee house culture with the shish devices, called nano-roasters by the specialty coffee industry, as their flagship coffee bean nano-

roaster. After such a long absence, the time seems ripe given the "fourth wave" of coffee, fundamentally changing

Kava-Zone is launching its first Shish® through a new London-based company, Mr. Bean Coffee Ltd.® They are listing a crowdfunding campaign on Kickstarter to fund the final expensive development work and production of the first molds for the Shish. To participate in this historic offering, please send your email address and basic contact information to info@mr-bean.coffee (copy to info@kava-zone.com) so we can send an exclusive discount offer for VIP funding backers who will be the original supporters of record for this exciting retail hot beverage innovation opportunity.

The value propositions include new customer traffic, new revenue streams such as Shish® rental fees, green bean sales, and residual income from retailer-controlled Shish® Craft Roaster Club membership program based on monthly credit card payments via the Mr. Bean Coffee mobile application.

Visit Mr. Bean Coffee on **Stand B32**, Cafe Business Expo, ExCel, London on 10-11 October 2023 to see our prototype Shish roaster in action.

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We need supporters to help us revive this tradition. Send us an email to info@mr-bean.coffee and you will receive an exclusive invitation to purchase pre-production discounted roasters today.

Visit us at Booth B32 Cafe Business Expo to see our prototype Shish!



192 Upper Richmond Road, Putney, London SW15 2SH
+44-1158-88-1493 www.mr-bean.coffee

The evolution of Britain's newest favorite drink: Coffee!

By: Thomas Ruddy, CEO, Kava-Zone Ltd. & Mr. Bean Coffee Ltd.

While coffee in the overall timeline of Britain's history seems relatively short compared to tea, starting in about 1650, its impact and importance in our society are evident from this Statista graphic.

The earliest records of coffee in Britain indicate that in 1637, a Greek student brought the unique beans with him to university and brewed the first cup of coffee in England at Oxford University. "With his newfound get-up-and-go drink, Nathaniel Conopios could stay up all night throwing dishes and dancing, as well as cramming for those tricky tests. However, Oxford's porcelain was more precious to them than he was. He was summarily expelled. Back to Greece for poor Nathaniel, yet coffee was here to stay."

England's first coffee house was later established in Oxford in about 1650 in the building now known as The Grand Cafe. It came to be known as a gathering place for deep discussions and lively debate by students of Oxford, and the regularity of those meetings led to the creation of the Oxford Coffee Club.

The new format for coffee-drinking intellectuals in a dedicated coffee house soon spread to London, where gatherings were so well attended and the topics of discussion of such high import to scholars that it was not long before "the scientific company of coffee drinkers grew and eventually became the world-famous Royal Society, a fraternity based

on the quality of the candidates' scientific output without prejudicial regards to politics, religion, or social standing—and all because of coffee." 5

Coffee houses in London were places for entertainment and industrial discussions, where knowledge was openly exchanged. They became known as the 'Penny Universities' because "you could purchase admission to a coffee house and a cup of coffee for a penny – such as this example issued by Mansfields Coffee House in Shoe Lane, London, now in the British Museum's collection."

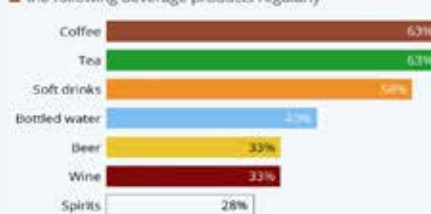
Several significant companies were founded in coffeehouses, such as Lloyd's of London, which began as Edward Lloyd's coffee house on Tower Street around 1688 and still stands today. They became the places to go to assemble and connect, as featured in a painting by Anna Katrina Zinkeisen, which depicts the first meeting of the Society of Arts at Routhmell's Coffee House.

"The periodicals Tatler and The Spectator were founded in 1709 and 1711, respectively, through collecting stories from the coffeehouses, which further forged them as the foremost place to learn the latest news."

The London Stock Exchange was first conceptualized in London coffee houses: "The market was formed in 1773 by several stockbrokers who had been doing business informally in neighbourhood coffeehouses."

Coffee Ties With Tea as UK's Favorite Drink

Share of UK adults saying they consume the following beverage products regularly



2,036 UK adults (18-64) surveyed between Jul 2020 and Jun 2021
Source: Statista Global Consumer Survey

statista

We can date the contemporary coffeehouse movement back to the mid-1990s, roughly when specialty coffee culture took off with chains like Costa Coffee and Caffè Nero forming in the UK. "Coffeehouses are opening as more pubs are closing; the number of pubs has gone down, year-on-year, [while] the number of coffeehouses has gone up. The coffee shop has become a social space from the traditional pub."

Today, Brighton is considered the UK's coffee capital by per capita consumption, offering the highest number of coffee shops per capita and spending an average of £177 a head per year. It is also the location of some of Britain's specialty coffee importers. The new artisanal style of coffee today is distinctive from commercial brand coffee, which remains today the largest category of green coffee farming and exporting.

info@mr-bean.coffee
T +44-1158-88-1493
www.mr-bean.coffee



The BBC Good Food Summer Show 2023

The BBC Good Food Summer Show needs no introduction, it is one of the best-known and celebrated shows in the industry. It has a long-established reputation, showcasing the best from new artisan food producers, to innovative new gin flavours. It is the definitive calendar event for all things food and drink related. The Summer session was back at the NEC, Birmingham from 15-18 June and had the usual footfall of over 165,000 passionate customers.

The BBC Good Food Summer Show took place alongside BBC Gardeners' World Live, allowing visitors the opportunity to attend both prestigious shows. Gardeners were invited to be part of the sow, grow and glow campaign, optimising summer fruit and veg home-grown produce.

The show attracted much-loved chefs like James Martin, The Hairy Bikes and Ainsley Harriott, through to the ever-popular baker: Nadiya Hussain. These top celebrity chefs and bakers shared their favourite

recipes and top tips and answered questions from packed, attentive audiences.



This year's summer show had more alternative food and drink exhibitors than ever, showing a growing market-demand. From vegan-friendly peanut butter, to delicious banana flour pancake mix, there was something for all tastes and persuasions.

There was much excitement in the Summer Kitchen, with delicious seasonal cooking demonstrations and wine connoisseurs found their niche with the BBC Good Food Wine Club.

The Producer's Village was the celebrated heart of the show, jam-packed with smaller artisan food and drink producers. With an emphasis on quality provenance, visitors were encouraged to try delicious samples before buying. Many of these producers were new-starters and were exclusively showcasing new products, not to be found anywhere on the high street.

Some of the first-time lines included Kimchi: delicious spicy pickled-style cabbage. It is a quintessential South

Korean dish, added with almost every meal and it is enriched with fibre and vitamins, known to fight off disease and again. Other mouthwatering products included a range of limited-edition sauces, perfect for dolloping on chargrilled chicken, drizzling on steak or as a dip with crackers. For fans of Dragon's Den, Kandy Kitchen Creations were on hand with their innovative range of healthy soups, stews and risottos. Perfect for family-meals, when you're in a rush, all you need to do is add water!

The Drinks Emporium featured the best across the spirits industry, showcasing all the latest products.

With the unprecedented hot British summer this year, customers were able to shop for the best in al fresco picnic ingredients, pies, bread dippers, condiments, cheeses through to aged balsamic vinegar and single estate olive oils.

Save the date:

BBC Good Food Show Winter 2023:
23- 26 Nov, NEC, Birmingham

www.bbcgoodfoodshow.com/winter

The Randy's Sauce Company

Spice up cooking



The Randy's Sauce Company was a new exhibitor at this summer's BBC Good Food Show from 15-18 June at the NEC, Birmingham.

The London-based company showcased its four delicious award-winning sauces: Buffalo, Kansas BBQ, Hot and Korean, perfect for adding flavours to chicken, seafood through to seasonal autumnal vegetables.

The award-winning Buffalo sauce is made for tossing or drizzling over weekend chicken or steak, with family or mid-week naughty fries with friends. The aged cayenne pepper and real butter ingredients give it a kick-taste sensation.

Looking for an oriental sauce for dim-sum or chargrilled meat? The Korean sauce was a worthy Three-Star Great Taste Winner in 2021 and Golden Fork Nominee in the 2021 Great Taste Awards. Jam-packed with chilli, ginger and garlic, this sauce will revolutionise any culinary delights.

Want to take your BBQ to the next level? The Kansas BBQ sauce gives burgers a smoky, sweet edge or how about adding to a chilli con carne on a cold, Autumn evening?

Finally, the Hot sauce is the perfect all-rounder: the Bonney peppers give a quintessential hot and spicy flavour to cocktails, fried feel-good breakfast or yummy as a dipping sauce.

These limited-edition showstopping sauces are available to buy directly from the website, in individual bottles or in gift packs. Individual sauces are suitable for vegans, vegetarians and pescatarians.

www.randyswingbar.co.uk

St Maur: a little drop of England's heart®

William & Kelsey Seymour
St Maur Founder



St Maur is fast developing an international following as a multi-award winning brand. St Maur is the creation of William and Kelsey Seymour, Earl and Countess of Yarmouth, who first produced an elderflower cocktail liqueur as a unique serve for guests at their wedding. William, who will one day inherit the title Marquess of Hertford, and Kelsey saw the potential to market their drink and named their brand after a medieval surname, St Maur, the forerunner of the name the family

used by at the time Jane Seymour married Henry VIII.

The Seymours designed St Maur as a highly versatile "hero" cocktail ingredient. They suggest that when guests visit to make the drinks rather than just pour them one, no one will remember a glass of fizz or a gin and tonic you give them, but they will remember the Spritz you serve or the Sour you mix for them with St Maur.

Cocktail making should be fun, it can be easy, and it is not a gendered pursuit. You don't need to be a mixologist to mix a lovely, sensual drink with St Maur, but if you are in hospitality there is much to excite the professional too.

drinkstmaur.com
[@drinkstmaur](https://www.instagram.com/drinkstmaur)



Modern Art Distillery



Modern Art Distillery (M.A.D) is a new alcohol spirits company with a difference - it promotes contemporary artists, particularly those who are new and emerging, by commissioning artwork for its bottle labels.

The first series, called 'Connections', saw three British artists selected to create work for M.A.D's flavoured spirits - Blueberry & Bergamot Gin, Strawberry & Honey Spiced Rum and Watermelon & Thyme Vodka.

The artists' different approaches allowed for an eclectic mixture of styles and mediums - and three bottle labels that presented a striking and eye-catching launch collection when the company started trading in April this year.

What's on the inside of the bottle is just as important as the outside, stresses M.A.D. Its spirits are 41% ABV and premium craft distilled by a master distiller in Wales, using a floral,

citrus-driven London dry based gin with 10 botanicals, a molasses-based rum sourced from the Caribbean, and a four times distilled British wheat-based vodka, with natural water drawn from the Bannau Brycheiniog region.

M.A.D was set up by two old university friends, Caroline Harrison and Catharine Russell, and the pair's aim is to produce new artworks and spirit flavours at regular intervals, with the bottles promoted as collectable items and merchandise such as prints of the artwork, sunglasses and T-shirts also available. Bespoke collections are planned and a London Dry gin will be launched this autumn.

M.A.D products are suitable for bars, hotels and restaurants as well as food, drink and gift retailers.

Contact
T 07940 098741
www.modernartdistillery.com
office@modernartdistillery.com
Instagram: @mad_modernartdistillery

Nut-ritious & Delicious

The Cluster Club was marked as one of the most exciting new brands at this year's BBC Good Food Show Summer 2023 in the Confectionery, Desserts & Ice Cream section.



Bringing an ancestral way of eating into the 21st century, The Cluster Club has created a range of products with a modern twist that will leave you salivating at the thought.

At the Show, The Cluster Club's stand was striking, fun and full of colour. Throughout the Show thousands of people came and indulged in the incredible samples and were pleasantly surprised with the taste, texture

and nutritional profile of the clusters.

The Cluster Club is a chocolate nut confectionary that specialises in making snacking a better choice. Delivering the flavour and enjoyment of all things gourmet as well as top quality nutritional ingredients, these chocolate covered nut clusters come in three different flavours mixed with Walnuts, Brazil nuts and Hazelnuts: Belgian Milk chocolate, White choc & cranberry and Belgian Orange chocolate.

To be eaten as part of a balanced and varied diet, each packet contains over 50% nuts, are made using only the finest Belgian chocolate, are high in protein, healthy fats and fibre and can be enjoyed in a number of different ways such as a over yogurt, cereal and muesli or just as a snack on their own with a glass of milk.

For more information, see below.

Website: clusterclub.co.uk
Instagram: @Theclusterclub
Tik Tok: @cluster.club
Facebook Page: Cluster Club

Louisa's Honey takes home the Great Taste 2023 award for its full range of products - A clean sweep!



Louisa's Honey, a family-run business sharing their sweet discovery of extraordinary honey from Italy. Bringing the real nectar of Italy to your home. We have been named among the top food and drink producers globally this year! Picking up a highly prized 2-star Great Taste award for both Louisa's Chestnut Honey and Louisa's Lime Honey and a 1-star Great Taste Award for our other great honeys.

Louisa's stunning Lime Honey was a big hit with the Great Taste judges. "Lovely honey that takes one on an intense journey. This deep golden honey with a pronounced and captivating aroma. Mint, pine, and green herbaceous notes. The texture is buttery and mouth-coating. Characterful, unique, and complex." These are some of the incredible remarks we received from the Judges.

Louisa's Honey sustainably sources the finest, purest honey from bee farms that are in located the beautiful valleys of Italy! Louisa's Honey, in partnership with Italian producer, Miele Vangelisti, one of Italy's largest producers, since 1929! Together testify that only traditional, natural methods are used. The bees are treated with respect and never encounter any unnatural products or chemicals. The result is a range of honey of the highest quality, standard, and purity.

Simon Georgiou from Louisa's Honey comments: "We discovered this extraordinary honey by accident, during a road trip to Italy. With a goal to share our discovery with the UK market and globally, so to be where we are today is truly a dream come true."

"Being recognised with 7 Great Taste awards means so much to us, as it makes all the hard work and determination worth it! Great Taste is the most recognised accolade for taste and quality in the industry, so it's a huge moment for us!" Louisa Georgiou adds.

Peter Foster concludes "We are immensely proud of our achievements since launching at the IFE with Gennaro Contaldo last March 2022. Especially knowing that Louisa's Honey has been Judged



by over 500 of the most demanding palates, belonging to food critics, chefs, cooks, restaurateurs, buyers, retailers, and producers, as well as a whole host of food writers and journalists. To achieve 7 Great Taste awards is not only an incredible accomplishment but also an acknowledgment and recognition of a wonderful and special product".

For more information about Louisa's Honey visit www.louisas-honey.com



Louisa's
HONEY
The real nectar of Italy

Home-made artisan ice cream

Ivor's Ice Cream makes delicious, artisan ice cream by hand, using traditional methods from its third-generation family dairy farm near Bristol. Using only the freshest-sourced local ingredients, 100% milk and no added flours/fillers, the company supplies to pubs, restaurants and dozens of events throughout the summer months.

Exhibiting at the BBC Good Food Show Summer 2023, from 15-18 June at the NEC, Birmingham: Ivor's Ice Cream showcased its melt-in-mouth ice cream flavours, such as Salted Caramel, Biscoff and Mint Choc Flake.

The hand-scooped styled-ice cream is best served straight from the freezer for wedding guests and customers in cornets, waffle cones or between two cookies. The creative team at Ivor's Ice Cream have also perfected a range of refreshing sorbet flavours utilising local fruits and sugar-sweetened water. There are even customised alcoholic sorbets, made from wines and liqueurs, perfect on



hot summer days and autumnal evenings that are available at licenced premises.

Due to public demand, there are now takeaway ice cream tubs available in 12 mouth-watering flavours such as vanilla and honeycomb, in two or four-litre sized-tubs.

To order today to plan your ice cream fiesta or to find out more, see the website below:

T 07974372607
ivor@ivorsicecream.co.uk
www.ivorsicecream.com

Hormony Drinks & Digestif Reset System:

Unleash Your Inner Harmony!

Dive into a world where balance and vitality coexist! Introducing the Hormony Drinks and Digestif Reset System—your ticket to rejuvenating body balance and digestive brilliance.

Are you tired of irregularities that throw your day off? Feeling bloated, sluggish, or out of sync? Let the Digestif Reset System work its magic. Its natural botanicals, combined with a unique delivery system, not only aids digestion but actually revamps your entire gut flora, setting the stage for optimal gut health.

Now, pair that with the harmonising wonders of Hormony Drinks., voted UK's Best Health and Wellness Beverage Manufacturer at the Food and Drinks Awards 2023. Crafted from highest quality Palmyra Blossom Nectar it's more than just a drink—it's a ritual. Every sip is a symphony of flavours designed to restore, refresh, and reconnect you to your inner essence.

Whether you're aiming for a gut reset, mood boost, or both—our duo



has got you covered. Discover the drinkable equilibrium with Hormony Drinks and get your digestive dance back on track with the Digestif Reset System.

★ Drink. Digest. Delight. ★

Experience harmony from within. Dive into the magic today!

Hormony Drinks will be at the BBC Good Food Show (Winter): 23-26 Nov 2023, NEC, Birmingham. Stand number: V34.

www.hormonydrinks.com

Brilliant, bake-your-own, gluten-free bread and pizza mixes.

Filled with sackfuls of ancient-grain flavour, heaps of artisanal flair, and zero nasties. Just add yeast (or baking powder if that's your thing).

@hungryscarecrow
www.hungryscarecrow.co.uk

HUNGRY SCARECROW

Hungry Scarecrow:

Crafting ancient grain goodness for Gluten freedom

Welcome to Hungry Scarecrow. A healthy challenger brand with a clear difference. We're a flavour-first, nature-first food brand that blends carefully selected ingredients creating recipes from first principles just as nature intended. We're here for everyone, happily gluten-free, organic and truly gut-friendly.

At Hungry Scarecrow we believe that wholesome food should be accessible to all. While our products are 'Free-From', suitable for diverse dietary needs, we've ensured they deliver the same exceptional taste and texture that food lovers crave.

Our Range

Our lineup includes a brilliant, make-your-own pizza base and bread flour mixes to create tasty, rustic loaves including focaccia and soft rolls, packed with the rich, time-honoured taste of ancient grains, and no artificial additives.

The Need for Change

My name is Barbara Richardson. Formerly a chef, and keen but quietly spoken foody. I reached a point in my career where I wanted to take a stand and deliver something genuinely good.



Good. That's a simple ambition but as I've found on the journey so far, surprisingly difficult in practice.

If you're gluten intolerant or looking to reduce wheat consumption, honest foods are still rare. There are many compromised products available adding as many problems as they remove, and most are overpriced.

I wanted to challenge that, and bring an honest philosophy to food that I think has ebbed away with big producers and big brands with an eye on profit rather than quality.

For more information, please visit:
hungryscarecrow.co.uk
twitter@scarecrowhungry
insta @hungryscarecrow
barbara@hungryscarecrow.co.uk

Find us on Amazon UK.

Sumptuous kitchenware at BBC Good Food Show

Bean and Bemble was a new exhibitor at the BBC Good Food Show from 15-18 June, showcasing their striking range of kitchenware and gifts.

Established in 2020 by Michelle Dodds, a Yorkshire-based surface pattern and print designer, the successful company has already held several pop-up shops in John Lewis to the delight of shoppers. Busy working mum-of-two, Michelle named the company affectionally after her two children's nicknames and has curated a stunning range of kitchenware and gifts, from aprons, tea towels and oven gloves, to placemats and coasters and amazing double sided cheese boards available in two sizes!

The Bean and Bemble stand was awash with bright colour;

hot pink and orange, green and blue with unique designs and illustrations inspired by her love of animals and nature. Michelle seamlessly weaves intricate hand-drawn illustrations with bold digital graphics. The result is an exquisite collection of floral, jungle and ornithological-themed designs, with something for every taste and budget, but especially suited to colour lovers!

Their large double-sided cheese boards have a totally different design on the reverse, providing unique artistry and versatility to any table setting. The robust melamine board is lovingly handcrafted in the UK, using sustainably sourced eucalyptus wood, layered with a protective baked melamine coating on both sides, making them heatproof to 160 degrees and stain resistant. *They retail at a snip at £28.*



To view the full range of art, homeware and gifts, see the website below:

beanandbemble.com
instagram.com/
beanandbemble/
hello@beanandbemble.com



Puckett's Pickles

Sarah Puckett started embracing all things pickled in 2013 when she started Puckett's Pickles from her kitchen armed with nothing more than some fresh vegetables, spices, a couple of wooden spoons, and her grandparent's recipe books. From these, she started to craft delicious chutneys and pickles such as her legendary piccalilli - the "Puckalilli" - based on an old family recipe. "My grandfathers were seafarers who would bring home spices from all over the world, which my grandmothers would make into chutney and pickles," says Sarah.

"The Puckalilli is our best seller. It's made to my grandma Betty's recipe. It is so good it can convert any sceptic. Sarah only uses the freshest vegetables, locally sourced where possible,



ensuring they are pickled as soon after picking as possible. To these she adds the finest quality vinegars and spices, creating high-impact, wholesome, healthy pickles free of preservatives and food miles. "It's lovely when you are doing a food show and people try our piccalilli, with the lovely cumin and coriander and fresh vegetables from

Lincolnshire and Yorkshire and are converted on the spot as it isn't the gloop they are used to," she says. "We take care over the flavour and texture and the origin of the ingredients."

Sarah Puckett
T 07918714277
www.puckettspickles.co.uk

Fallowcopse Feeds: *fulfilling your dog's every need*

In this issue of Food & Drink Matters, we are delighted to select Fallowcopse Feeds as our pet food industry Company of the Month.



The latest PDSA Animal Wellbeing (PAW) 2023 report shows that 29% of UK adults have a dog, which equals to 11 million dogs. That is an increase of 2.7 million dogs from 2011, proving that we are indeed a nation of dog-lovers. One of the best ways that we can maintain our dog's peak physical and mental health, is through a highly nutritious daily diet, packed with vitamins and minerals. The Dog's Trust charity recommends a balanced diet for each stage of a dog's life: puppy, adult and senior, with due care given to activity and metabolism levels. Obesity in dogs can sadly lead to painful arthritis, diabetes and heart disease, so giving puppies a healthy, balanced diet allows them the best start in life.

Fallowcopse Feeds is a leading UK supplier of complete pet food for dogs of all ages and breeds. Established in 2022 by professional dog breeder, Jordan Bogris, the food product range is both delicious and wholesome. Based near

Petersfield, Hampshire the company provides high-end kibble that your puppy or adult/senior dog will love, like British grass-fed lamb or free-range turkey. We spoke to owner Jordan to find out more,

"Fallowcopse Feeds provide a top-quality kibble for all dogs from puppies to seniors and everyone in between. The range includes: a selection of recipes with the finest freshly prepared raw meat gently cooked to protect the valuable protein, plus a blend of nutritiously-beneficial superfoods.

We use a new technology which cooks the meat at a gentle 90° temperature, locking-in the freshness and protecting the protein. We understand that pets know fresh is best: that's why fresh meat is our passion. Using a unique process, we develop recipes that use the highest levels of fresh meat and provide our dogs with the most flavoursome and nutritionally beneficial meal choices. Fallowcopse Feeds

has a much higher nutrient bio-availability, higher digestibility ensuring better health and wellbeing through superior quality and nutrition. Our recipes provide a variety of superfoods, prebiotics, vitamins, minerals and naturally occurring collagen."

The complete dog food ranges use only the highest-quality meat protein and blend of superfoods like pomegranate, ginger and mulberry. The kibble contains none of the following ingredients, for added assurance:

- wheat
- gluten
- corn
- syrups
- BHA/BHF
- artificial food colouring
- bi-products
- MSG
- salt/soy



Dog owners can easily order the kibble from the website in a choice of 6kg or 12 kg. For new customers, it is advisable to gradually mix the new kibble in with existing dog food over a period of two weeks, allowing for taste adjustments and to keep an eye out for any digestive issues. The range includes delicious grain-free varieties for puppies and adult dogs with sensitive digestive tracts:

- Angus Beef
- Pork
- Duck
- Salmon
- Chicken (puppies)
- Salmon (puppies)
- Turkey (for small-breed puppies)

"Our new hypoallergenic grain-free turkey complete dog feed for small-breed puppies contains turkey, duck, sweet potato, dill and camomile, providing both a nutritious and calming meal. Turkey is a lean protein source, rich in essential amino acids, low in fat and a good source of essential nutrients such as

riboflavin, potassium and selenium. Duck is a lean, nutrient-dense source of protein and also provides nutrients such as iron, selenium, B vitamins and zinc, which contribute towards general health and wellbeing.

The added dill is a good source of vitamin C, which has an essential role in collagen synthesis: important to help maintain healthy bones. Finally, the chamomile is thought to naturally calm and relax the pet and help calm an upset stomach. With added omega 3, no added colours or preservatives, this is the latest addition to our family of food products and your puppy will love the blend of delicious flavours,” added Jordan.

Fallowcopse Feeds is keen to enlighten dog owners about the power of nutrition, helping dogs maintain an optimal healthy weight, have improved digestive tracts, increased energy levels, as well as excellent oral hygiene and a softer coat, as Jordan explains further,

“Being a professional breeder, nutrition is of utmost importance and something that I am very passionate about. Unfortunately, with dog owners having such busy lives, it has become far easier to grab any old food off the shelf, without any prior thought about ingredients and how nutritious it actually is. Many of our dogs' ailments and behavioural issues stem from the diet they are provided. We as a nation need to become more educated on what we feed our dogs and choose a kibble like Fallowcopse Feeds to fulfil our dogs' requirements, so they can live a happy, healthy life.”

Fallowcopse Feeds value sustainable livestock farming and all the meat is sustainably-sourced, supporting the livelihood of British farmers, soil biodiversity and the wider eco-system. The Angus Beef kibble for example, has sustainably sourced Angus Beef, rich with amino acids, vitamins and minerals. The meat is slow cooked at room temperature, protecting the protein and providing 65% total beef ingredients (35% Angus Beef) in each pack. The beef is mixed with superfoods like: carrots, green beans, cauliflowers, courgettes and naturally occurring collagen, to give your dog a tasty, gourmet meal.

Other delicious flavours include:

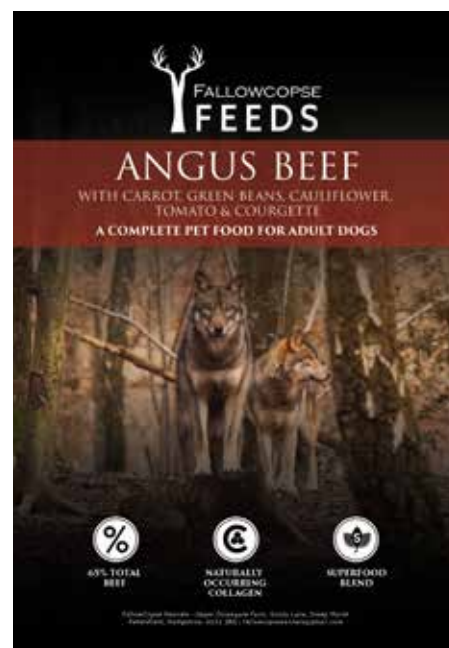
- British grass-fed lamb
- British free-range chicken
- Free-range Turkey (adult dogs and puppies)
- Scottish salmon (puppies)

Throughout the day and during training regimes, puppies and dogs like to have some treats, Fallowcopse Feeds offers two varieties: 80% grain-free Poultry and calming (with duck, chicken, and added lavender and chamomile), to stabilise the gut flora and provide added calm.

For teething puppies and older dogs that like to chew, the Antler Chews come in three sizes: small, medium and large and are odourless, natural, nutritional and support healthy, dental hygiene.

To fully support your dog's nutritious needs: view the full range today and make an order through the website below:

T 07751984502
orders@fallowcopsefeeds.co.uk
www.fallowcopsefeeds.co.uk



PEPPADEW® Bites



Furthermore, PEPPADEW® Bites are incredibly versatile. They can be served as appetizers, side dishes, or even as part of a larger entree. This versatility opens up numerous menu possibilities, allowing you to cater to a wide range of customer preferences and dietary restrictions.

is driving an increase in sides pricing with both entry and exit pricing up over 13%! (Source: Lumina Intelligence Menu Tracker Tool, Spring/Summer 2017-2021)

If you are looking to indulge your customers and increase your profits this festive season, the PEPPADEW® Bites should be on your menu.

In the fast-paced world of Foodservice, efficiency, quality, and profitability are the holy trinity of success. Introducing PEPPADEW® Bites onto your menu is a game-changer that ticks all these boxes and more. They offer a unique combination of convenience of no preparation time, no waste, and impressive profit margins of over 70%, making them a must-have for any restaurant or pub looking to elevate its menu without compromising on efficiency.

One of the most significant advantages of PEPPADEW® Bites is their absolute lack of preparation time. Unlike many other dishes that demand extensive prep work, Peppadew Bites are a ready-made, frozen delight that can go from the freezer, to deep fat fryer, to plate in a matter of minutes.

With waste management is a growing concern for pubs and restaurant, as it not only impacts the profits but also raises environmental and ethical concerns. Being frozen and ready to use, they eliminate the risk of spoilage and reduce the need to discard unused ingredients.

PEPPADEW® Bites offers over 70% profit margin for a portion of 5, based on a cost price for a 1kg bag for £16.99.

With 3 in 4 consumers would like to see more exciting vegetarian choices on menus* PEPPADEW® Bites certainly meet this requirement and 66% of consumers said that they would be more likely to order if they saw the PEPPADEW® brand. 2

87% of consumers think good quality has a price and 75% are happy to pay more for higher quality. In fact, over half of consumers would be prepared to pay more for PEPPADEW® Bites than standard Jalapeño Poppers+, with nearly three out of four of those happy to pay an extra £1 or more per portion!*

“Good value for money” is the second most common reason consumers choose a venue/delivery operator. PEPPADEW® Bites, a premium stuffed pepper option, provide a quality product for a reasonable price. With 73% viewing PEPPADEW® Bites as a premium quality menu item. Premiumisation

diningalliance.com/blog/ingredient-brands-to-restaurant-menu/



(*Independent Toluna Insight with 1,000 UK consumers, March 2022.)

PEPPADEW®
BRAND



Bites

Unique • Crafted • Versatile

UP TO
£200
PROFIT
PER 5KG**



PEPPADEW® Whole Sweet Piquanté Peppers filled with soft cheese in a Panko-style crumb



HIGH
MARGIN



NO PREP
TIME



MADE IN
THE UK



LACTO-
VEGETARIAN



Deep fry from frozen in 3-4 minutes with **no prep** and **no waste**



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FIND OUT MORE

peppadewfoodservice.co.uk

Premier Foods Paxo Packaging

When Premier Foods decided to replace the PVdC coated packaging film on their Paxo stuffing range, National Flexible were challenged to supply a film that provided consumers with a fully recyclable solution.

The film needed to incorporate as much recycled content as possible, maintaining the performance, and full food packaging compliance.

The replacement film, developed by National Flexible, in conjunction with the polymer supplier and film manufacturer, was 'Highly Commended' in two categories, 'Flexible Plastic Pack of the Year' and 'Resource Efficient Pack of the Year' at the 2022 UK Packaging Awards.

The new film is 100% recyclable, has a lower carbon footprint, reduces the use of virgin material, and has many sustainable and environmental advantages, demonstrating how collaboration



between technical teams of the customer, the supplier and the film manufacturer can produce a positive outcome.

National Flexible provide FREE Sustainability Packaging Audits, considering all aspects of existing packaging operations, including pack design and printing, film selection, carbon reduction, running speeds, and optimum shelf life. These audits invariably result in a resolution in film usage and / or reduced packaging costs.

Book an Audit: Scott McEvoy
01274 685566

Find out more Premier Foods Paxo Packaging Wins Award | National Flexible

Industry-recognised certifications enhance Allpack's packaging solutions

Since 1994 Allpack has been providing sustainable packaging supplies and solutions to a wide range of customers, who know they are using industry-recognised products, designed specifically for their intended sector and application.

Allpack's National Distribution Centre National recently received an A-Rated BRC Level Certification for Food Packaging Storage & Distribution, enhancing and solidifying to customers that Allpack warehoused products comply with stringent food storage and distribution packaging standards and guidelines.

Sustainability is a key mission for Allpack, as we are proud to be a Forest Stewardship Council® (FSC) certified business, ensuring we source, supply and deliver sustainable solutions, to our

business partners and clients. We work hard to select and maintain supplier's products that are manufactured from at least 30% recycled content and are 100% recyclable making them Plastic Tax Compliant, which is better for you, your customers, and the environment.

Contact Allpack today at 01543 396 888, or email sales@allpack.uk.com to discuss your packaging enquiries and see how we can assist you in selecting sustainable and greener packaging products, or visit www.allpack.uk.com to view our range of market-leading sustainable packaging products and brands.



Bartec Paper and Packaging Ltd

Bartec Paper and Packaging Ltd is a family owned manufacturer and supplier of quality paper and packaging products. With over 50 years of experience in the industry, we have established ourselves as a trusted and reliable supplier.

We supply a wide range of products to the Bakery, Confectionery, Dairy, Food and Non Food industries. Our products are bespoke so we work with our customers to ensure all items are created to exact specification and send samples before production.

We can supply various grades of Food safe and non food safe Greaseproof paper, Waxed Paper, Duplex, Ovtene Film, Glassine Liners, Cushion Pads, Tissue paper, Interleaves, Cake and petit Four Cases and more.

We understand the importance of sustainability and the impact

that our industry can have on the environment. That's why we use eco-friendly materials wherever possible.

We pride ourselves on our service levels and treat every customer as our biggest. Whether you are a new business just starting out or a multi-national company we can service your needs in a timely fashion.

Give us a call on 01606 354664, email sales@bartecpackaging.co.uk or visit our new website www.bartecpackaging.co.uk to find out more or request a quote for your specific packaging needs.





Food Packaging Specialists

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Personalised bespoke packaging solutions for a range of specialty food sectors: Confectionery, Dairy, Bakery & Fish.

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www.bartecpackaging.co.uk



Gillian Harding-Moore
Director – Marketing



quantex™



Leading the way in recyclable pump technology



The first Quantex pump was invented by Quantex Founder, Dr Paul Pankhurst, to create a less expensive, more accurate alternative to a peristaltic pump. Several years of R&D and customer collaborations, led to the successful development of several off-the-shelf, recyclable pumps with varying flow-rate ranges. In June 2021, Quantex was acquired by PSG, an operating company of Dover Corporation and now sits alongside 14 other pump and flow measurement brands.



Since the acquisition, Quantex has moved its headquarters to Duisburg, Germany where it benefits from the established resources and clean room facilities already in place for other PSG brands: PSG Biotech, Quattroflow, Almatec, and Hydro. Quantex's London office and dedicated manufacturing plant in High Wycombe are still in operation.

"Quantex is the leading provider of recyclable pump technology, where, instead of the pump being a part of the fixed equipment, it is attached directly to the liquid packaging – similar to the way a tap is already connected to a bag in box of wine. But

instead of pressing the tap and allowing liquid to dribble out using gravity, the pump is clipped into a motor drive in the fixed equipment, and the product is dispensed accurately, at a range of precision flow rates suitable for all kinds of liquids. When the product supply is finished, you simply replace the bag and pump with a new bag and pump," stated Gillian Harding-Moore, Director – Marketing.

Quantex's system is extremely hygienic and requires no costly cleaning or maintenance. The Quantex pumps also maintain vacuum capability which equips them with the ability to handle high viscosities such as mayonnaise, hair conditioner, or glue, and can evacuate the bag by 98%.

"The pumps can also reverse cycle which is widely used for cleaning the nozzle at the end of each dispense by sucking the product back into the pump. Another very exciting capability is its in-pump dilution option, where it can pump high-ratio concentrates, and accurately mix them with water at the point of dispense. This takes water out of the distribution channel, saving the customer both money and carbon emissions from shipping their products around the world," added Gillian.

With the drive to save single-use plastic waste, the wealth of benefits of using Quantex pumps has been recognised by UK and European supermarkets, who have been attempting to trial refill stations, where consumers bring their reusable bottles to refill in stores instead of using single use pre-packaged goods. Dispensing liquids has been proving to be too expensive and labour intensive for shop-floor staff.

"Quantex technology provides the key enabler for scaling up refill in supermarkets, with a low maintenance, low cost and flexible solution that can be standardised for dispensing virtually any fluid. Quantex is working with several refill equipment manufacturers, who are designing their next generation of dispensers around the Quantex



system." Gillian continued, "Several global brands and retailers are excited by the early prototypes that allows product replenishment to be 75% faster, with no cleaning or maintenance, and no drips that cause dangerous slip hazards in supermarket aisles. The aim is to provide a better refill experience for consumers and therefore, encourage more refill adoption. The first machines are planned to be in European supermarket trials in 2024. It is an exciting market to be in, as it is just the beginning of a big change to the way we shop, and Quantex is one of the key enablers of the movement."

As the company looks ahead, in addition to Refill, Quantex is moving into the Biopharma market, aligning with other Dover brands; PSG Biotech and Quattroflow®. Gillian added, "Since Quattroflow pumps are the most trusted and widely used pump brand in the biotech market, the Quattroflow team have used their extensive experience to suitably develop the Quantex technology. By adding these single-use microdosing rotary pumps to the PSG Biotech portfolio, we will be strengthening our PSG Biotech offering, broadening our range of pump and flow measurement solutions, not only from upstream and downstream applications but to cell and gene therapy and lower-flow laboratory applications.

T +49 (2065) 89205-0
www.quantex-arc.com



Monitoring occupational noise in food and drink manufacturing

IN THE ENVIRONMENT of the food and drink manufacturing industry, the well-being of employees should always be a top priority. One significant concern that often goes unnoticed is occupational noise, which can have severe implications on the health and safety of workers. To mitigate this risk effectively and to ensure compliance to regulations, the implementation of occupational noise measurement equipment is crucial.

This blog explores why monitoring noise levels and utilising advanced tools is vital for ensuring safe working environments within this industry.

Preserving Hearing Health

Prolonged exposure to high noise levels can lead to permanent hearing damage. In food and drink manufacturing facilities, the presence of loud machinery, equipment, and processes can contribute to excessive noise levels.

By utilising occupational noise measurement equipment, employers can accurately gauge noise levels across different areas of their premises. The data they collect will then empower employers to identify potential hazards across the site, implement appropriate noise control measures (whether that is appropriate hearing protection or quieter work practices), and protect their employees' hearing health effectively.

Regulatory Compliance
Compliance with occupational noise regulations, such as the Control of Noise at Work Regulations, is

essential for any industry and the food and drink manufacturing sector is no exception. Failure to comply with set regulations can result in penalties, litigation, and, most importantly, compromised employee well-being.

Occupational noise monitoring equipment is designed to meet stringent standards; ensuring accurate data collection and helping organisations stay in line with regulatory requirements.

Personalised Risk Assessments

Occupational noise measurement equipment also allows employers to conduct personalised risk assessments for their employees.

By monitoring noise levels in real-time and assessing the duration of exposure, employers can identify individuals at a higher risk of hearing damage. This information enables targeted interventions, such as providing suitable hearing protection and implementing engineering controls to minimise noise emissions.

How can we help?

At Cirrus Research, we provide a range of instruments ideal for measuring and monitoring the noise that impacts your workers inside your manufacturing unit, including:

The Optimus+ Red Sound Level meter:

Never miss a thing and capture all the data you need at the press of a button, save time, avoid complicated setup,

and even connect to your smartphone via Bluetooth for remote use up to 10 metres away.

The doseBadge5 Personal Noise Dosimeter: With real-time octave band analysis and Bluetooth operation, it's even easier to pre-program your measurements with scheduled timers.

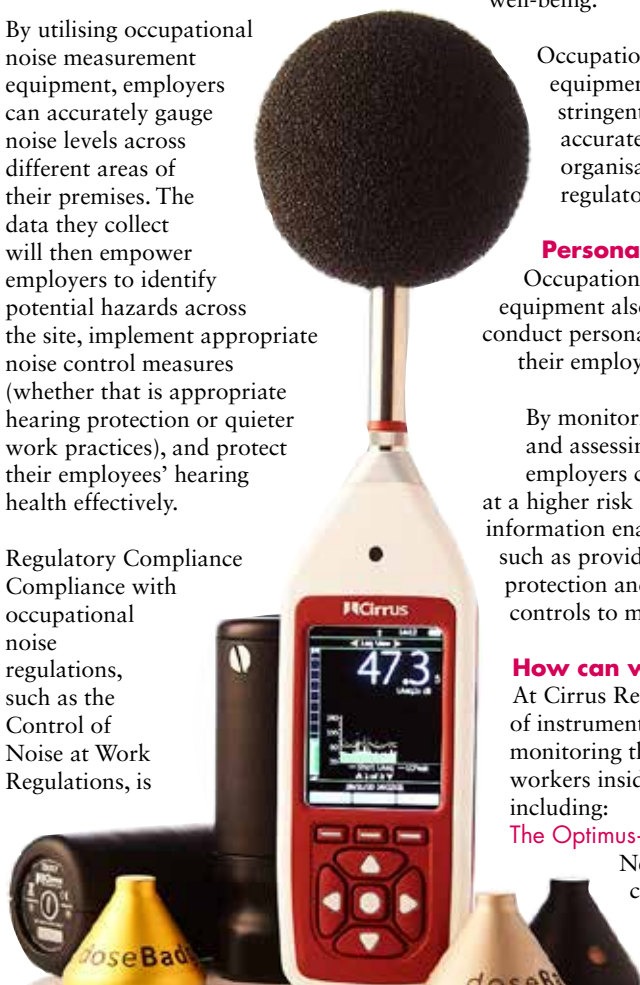
The Quantum Indoor: A complete cloud-based noise monitoring system designed to make long-term noise monitoring indoors easier and more accessible.

You can find out more about our solutions [here](#).

Monitoring occupational noise is not a one-time effort but an ongoing process. Our equipment offers advanced features like data logging and analysis, enabling businesses to track noise levels over time. This data helps identify patterns, highlight areas that require attention, and evaluate the effectiveness of implemented control measures. By regularly reviewing and improving noise management practices, organisations can create a safer and healthier work environment.

Speak to our expert team today to find out more by calling us on: +44 (0)1723 891655 or by emailing us at: sales@cirrusresearch.com.

**Safeguarding
Employee
Health**



Safeguarding Quality: The vital role of seal integrity testing in the UK food industry

In the bustling landscape of the food industry, one factor stands above all when it comes to ensuring the safety, quality, and shelf life of products: the integrity of packaging. It might seem like a minor detail, but seal integrity of food packaging is an absolutely crucial element that can make or break a brand's reputation, impact consumer safety, and influence regulatory compliance.

The UK food industry is known for its diversity, ranging from fresh produce and dairy to processed and packaged goods. However, what all these products have in common is the need for secure and effective sealing. An improperly sealed food package can allow oxygen, moisture, or contaminants to enter, causing spoilage, degradation of product quality, and even posing health risks to consumers. Consequently, the importance of seal integrity testing and the detection of possible leaks cannot be overstated.

This article delves into the pivotal role that seal integrity testing plays within the UK food industry. We will explore why it matters, how it's done, and the far-reaching implications of ignoring this crucial aspect of food safety and quality assurance.



Ensuring Product Freshness and Safety

Consider a packet of fresh salad. The moment air or unwanted pathogens breach the packaging, the countdown to spoilage begins. Not only does this result in significant financial losses for producers and retailers, but it could also jeopardise consumer safety.

Package leak detection and seal integrity testing serves as the sentinel against these risks. By meticulously assessing and continuously testing the seals on various food packages, manufacturers can rest assured that their products remain untainted during transit, storage, and display on store shelves. The repercussions of failing to employ a seal integrity and package leak detection system can be dire – from foodborne illnesses caused by bacterial contamination to the frustration of

consumers who encounter spoiled or deteriorated goods.

The testing process is straightforward and easy and doesn't interfere with the manufacturing process. Samples are taken as and when testing is required and performed without the production line being stopped. Various different testing methods exist depending upon the food or packaging type. The different methodologies can test for air bubble leaks by immersing the packet in water, or test



the strength of a seal by forcing air into the pack until it bursts. Testing equipment is also available for checking a packet can withstand the changes in altitude experienced during air freight.

Preservation of Brand Trust

In an era where consumers are more discerning than ever and through the efficacy of social media are quick to complain, brand trust is an invaluable asset for any company operating in the food industry. Consumers rely on trusted brands to provide them with safe and high-quality products consistently. A single instance of seal failure leading to spoiled or contaminated food can erode years of hard-earned trust and goodwill. Put simply, it's not worth risking it!

Environmental Responsibility and Sustainability

As the UK food industry continues to embrace eco-friendly packaging materials and designs, seal integrity becomes an essential component of the design and research process. Sustainable

packaging often involves thinner, more delicate materials, making the sealing even more critical to ensure the product's integrity. Seal integrity testing is essential in guaranteeing that these new, environmentally conscious packaging options maintain the same level of protection as their traditional counterparts.

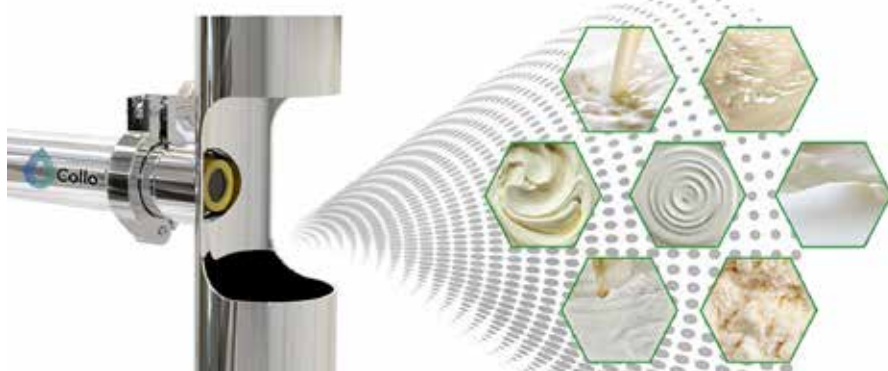
Throughout the UK's food industry, seal integrity testing emerges as the unsung hero, diligently guarding the safety, quality, and sustainability of the products we consume daily. In essence, seal integrity testing is not just a practice; it is a commitment to excellence. It's a promise to consumers that the products they purchase are safe, fresh, and worthy of their trust.

To find out more about the different types of seal integrity testing available and how to detect leaks in packaging, then get in touch with a product specialist at LIMAB UK who provide a full range of testing equipment for the food and beverage industries.

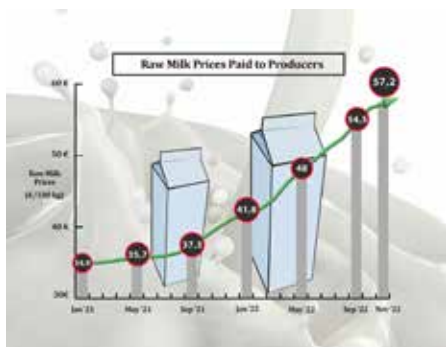
www.limab.co.uk

LIMAB®

The clever way to stop milk losses in dairies



Rising costs from inflation and increased focus on reducing carbon dioxide emissions make product loss management more important than ever in dairy plants. One major reason these losses occur is because timings or other process parameters are set incorrectly, causing a lot of valuable dairy product to be unnecessarily washed out together with the wastewater. Collo's unique liquid fingerprint technology addresses this problem by detecting any type of liquid in the pipes in real-time, offering an easy way to optimise production and cut product losses.



The cost of milk production has reached an all-time high with the massive rise in raw milk prices, energy, and other costs. Minimizing product losses to maintain profits is now a hot topic for every dairy plant.



The rising costs of raw milk, electricity and other expenses are driving dairy plants to put more focus

on reducing milk loss. The cost of raw milk has risen by 64% in two years in the EU region, and in some countries significantly more. With thin profit margins, it is a strategic imperative for many plants to minimise product loss. At the same time, there is global pressure to reduce the CO2 footprint of dairy production, and here milk loss at the plant plays a key role.

The scale of the problem is huge. Considering that the EU alone had more than 12,000 milk processing and production sites handling over 161 million tons of raw milk in 2021, significant volumes of milk could be saved, translating into greatly reduced carbon footprints for dairies across the EU by prioritising reductions in production losses.

“But to be able to minimise wasting valuable milk products, it is essential to know where in the process the leak happens,” says Mikko Tielenen, Head of Sales at ColloidTek. “With conventional methods it is hard to meet that goal, which often results in milk products being unnecessarily flushed out with the wastewater. When a leakage then shows in the form of excess organic waste in the effluent, it is extremely difficult to determine where it is coming from.”

Millions of euros down the drain

For a typical dairy plant with an intake of around 250 million litres of milk per year, a loss of just 1% of the raw material corresponds to literally throwing about one million euros down the drain.

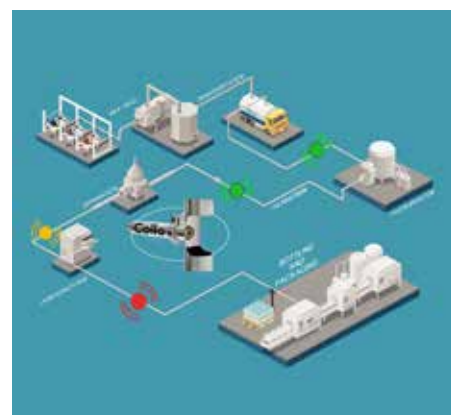
Mikko Tielenen points out that current solutions are insufficient for addressing the problem. Flow rate timing is very inaccurate, and traditional sensors are unreliable and imprecise, with fouling and creep being major issues. As several types of traditional sensors are needed to detect different types of liquids, such as whey, cream, and cleaning chemicals, the optimisation systems become complicated and expensive to manage.

“Our solution, on the other hand, offers an easy and very accurate way to detect where exactly in the process the leakage is,” Tielenen says. “It measures the exact real-time liquid fingerprint at any desired point in the process with a single EMF-sensor. Combined with machine learning, our solution ensures that the process stays optimised and easily monitored through our cloud solution.”

What makes Collo's liquid fingerprint technology unique is its accuracy and ability to detect any type of dairy product in real-time – be it raw milk, protein concentrate, cream in water or even CIP chemicals – with just one device.

Addresses problems at the source

Usually, product losses in the process are noticed when there is an excess of organic material in the effluent. This can also be a sign of problems in the production, however, measuring just the effluent does not tell why, and from where too much milk product is getting flushed out with the wastewater. “As our technology can supervise all the draining points in real-time, it can keep track of the liquids in the pipes and show exactly where the leakage is,” Mikko Tielenen says. “This makes it possible to address the problem at the point of origin, saving huge amounts of milk and money.”



Collo Analyzer helps you detect leaks to minimize product loss. In Collo's solution, the analyzers are installed to key locations in all process stages. With continuous monitoring across the plant, the devices can detect the source of leaks in real-time, preventing money dripping down the drain.

In addition to directly improving the profitability of a dairy plant, reducing the milk waste also lowers the cost of wastewater treatment and helps dairies to achieve their environmental goals.

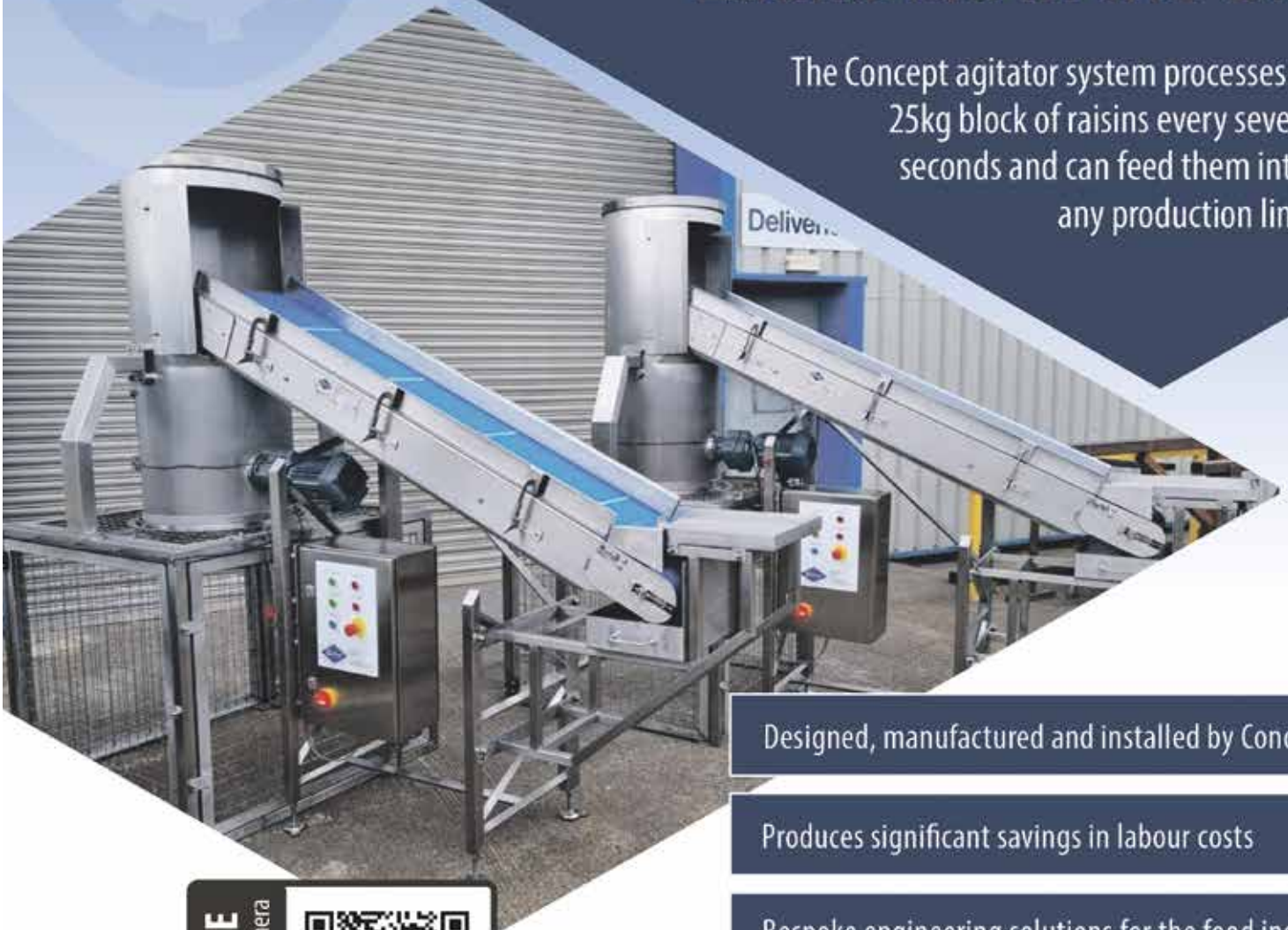
“Most of the carbon dioxide generated in a dairy production originates from the stages before the milk even arrives at the dairy,” Mikko Tielenen says. “That is why it is essential to not waste valuable milk in the dairies' processing operations. If milk-based products are lost in a dairy, a replacement amount of milk will have to be produced and transported to the dairy, which will produce even more carbon dioxide emissions.”

Collo is an exhibitor at Cibus Tec in Italy and BrauBeviale in Germany this Autumn. Visit the booths to see a live demo of the Collo Analyzer in action.

www.collo.fi

New solution to Dried Fruit Breaking Launched in the UK

The Concept agitator system processes a 25kg block of raisins every seven seconds and can feed them into any production line



Scan & watch the Concept Agitator in action

Designed, manufactured and installed by Concept

Produces significant savings in labour costs

Bespoke engineering solutions for the food industry

The new machine was developed after one of the UK's leading suppliers of speciality nuts, dried fruit and confectionery required a bespoke solution to improve efficiency.

Concept Engineering of Hull were approached and they designed what is believed to be the only machine of its kind capable of breaking blocks of dried fruit without causing damage.

The Concept Fruit Breaker features an agitator to break up solid blocks of dried fruit, a task that previously had to be carried out manually.

 **Concept**
Engineering [Hull] Ltd

2-6 GB Business Park, Wiltshire Road,
Hull, HU4 6PA. 01482 351267

conceptengineering.co.uk
info@conceptengineering.co.uk



Effective Engineering & Manufacturing Solutions



FOODEX Manufacturing Solutions 2023 review



The UK food & drink manufacturing sector is larger than the automotive and aerospace sectors combined, with an impressive turnover of £118B last year alone. The COVID-19 pandemic halted many associated food and drink trade shows but now we're happy to say that FOODEX Manufacturing Solutions was back at the NEC this year from 24- 26 April.

The Expo ran alongside three co-located shows: Food & Drink Expo, Farm Shop & Deli Expo and the National Convenience Show, as part of the UK Food & Drink Shows. These four shows ran across three days, under one roof, with 1,500 exhibitors and an incredible 25,000 visitors.

FOODEX Manufacturing Solutions focused on the processing, packaging and logistics aspects of the industry, showcasing the latest innovations. Esteemed speakers this year gave talks on cutting-edge automation, greener energy, vertical farming, the power of plant-based proteins, through to more worrying ongoing skill shortages and updates on HFSS legislation.

For this year's exhibitors it was a chance to reconnect with existing and new customers, create brand awareness and showcase new products, after the devastating impact of the pandemic. The wide-range of exhibitors didn't disappoint with products including: cooking systems, printing solutions, shrink wrapping, bulk liquid packaging, vacuum solutions: packing and degassing, through to modular wastewater treatment solutions.

The three co-located shows were also buzzing with excitement as many award-winning companies proudly showed new, tantalising products. Tea-lovers loved a signature new tea range, made from award-winning biodegradable tea stockings. Foodies queued to sample Lithuanian Tree Cake, with exotic flavours such as rum and honey, whilst others opted for the more traditional strawberry preserves. The shows attracted many winners from The Guild of Fine Foods and more companies than ever this year were exhibiting with carbon-neutral certification and substantially-decreased carbon footprint, showing a major ignited shift by the industry towards sustainability.

**FOODEX
MANUFACTURING
SOLUTIONS**

FOODEX Manufacturing Solutions is the UK's leading event for the food and drink processing, packaging and logistics industries and provides a dynamic platform for companies to meet the industry face-to-face. With 91% of the attendees belonging to the C-suite, senior or middle-management groups and 85% of those having influential or final buying power decision-making, it is the ideal opportunity for companies to showcase innovative new product lines.

Save the date:

FOODEX Manufacturing Solutions: 7-9 April
2025, NEC, Birmingham
<https://www.foodex.co.uk/>

Adpak to display cutting-edge packaging solutions at PPMA 2023

As we glance towards the calendar, it's apparent that the much-anticipated The Leading UK event for processing and packaging machinery, robotics and automation exhibition (PPMA) is fast approaching. The countdown is now in earnest, and we're thrilled to announce that Adpak Machinery Systems will be in attendance.

Adpak - A Tradition of Innovation in Packaging Solutions

Adpak, a leading provider of end of line packaging machinery including, shrink-wrapping and transit wrapping, has built an unparalleled reputation in the packaging industry. With a keen eye for quality and innovation, Adpak consistently delivers top-tier solutions that meet a wide array of packaging needs across different industry sectors. Our relationship with customers doesn't end with the sale of a machine. We pride ourselves in offering unmatched after-sales service and technical support, ensuring your investment's longevity and optimal performance.

Adpak at PPMA 2023 - What to Expect?

Visitors to our stands can expect to see live demonstrations of our cutting-edge machinery and have one-to-one discussions



with our experienced team members. We will be exhibiting a full range of packaging machine which will include L Sealers, Sleeve Sealer, Case Sealer, Flowrappers, and our Proven BVM Compacta 5022 Automatic Trim Sealing machine with Integrated Labeller for E-commerce.

We'll be showcasing the latest in Carton Wrap Around Machine and also believe that the PPMA Exhibition is a superb venue to launch our New Compact Flowwrapping Machine, that will be available for purchase from October 2023.

It's always an exciting prospect to participate in an event like PPMA 2023, where the industry's best minds converge. We're looking forward to meeting with clients and industry peers, showcasing our latest solutions, and engaging in enriching discussions about the future of logistics and warehousing.

Mark your calendars for September 26 – 28th, and don't forget to drop by our stand at PPMA 2023 to experience Adpak's top-notch packaging solutions. See you there!
For more information: www.adpak.co.uk

Rijkaart Food Processing Equipment



At Foodex 2023, Rijkaart Food Processing Equipment stole the spotlight with its revolutionary 'mid-sized' industrial pie machine, setting a new standard for efficient and high-quality pie production. This cutting-edge innovation marks a significant milestone in the food processing industry and underscores Rijkaart's commitment to excellence.

The newly developed 'mid-sized' industrial pie machine by Rijkaart offers a perfect blend of precision engineering and user-friendly design. With its advanced technology, it streamlines the pie-making process, increasing productivity without compromising on the exceptional taste and consistency that customers expect.

Rijkaart's industrial pie machine boasts several key features that make it a game-changer in the food

processing sector. Its state-of-the-art automation ensures consistent portion control, minimizing waste and maximizing efficiency. The machine's versatility allows it to handle a wide range of pie types and sizes, catering to diverse consumer preferences. Additionally, its intuitive interface and easy maintenance make it a valuable asset for all pie manufacturers, big or small.

Whether you're a large-scale bakery or a growing food production facility, Rijkaart's 'mid-sized' industrial pie machine is a game-changing addition to your operation. Experience enhanced productivity, unmatched quality, and the ability to meet the demands of the modern food market.

Come and see us at IBA 2023 or contact us at rijkaart@rijkaart.eu to arrange a demonstration.

Capstone Power Solutions: revolutionising energy

Sustainable energy solutions are imperative and Capstone Micro Turbines has emerged as a beacon of innovation. These compact powerhouses are a market leader for distributed energy generation, and here's why they deserve your attention.



Capstone Micro Turbines are a triumph of efficiency. They harness the power of various fuels, including natural gas, biogas, and diesel, to produce electricity and heat with unmatched efficiency. The micro-turbine technology significantly reduces greenhouse gas emissions, making it an eco-friendly choice for businesses and communities striving to lower their carbon footprint.

The compact size and modular design make them versatile for a wide range of applications. From backup power for critical facilities to cogeneration systems that simultaneously produce electricity and heat, they adapt to diverse needs. This adaptability empowers businesses to optimise their energy use and reduce costs. Capstone's integrated control system enables real-time monitoring and remote

capabilities, allowing users to fine-tune performance and maximize efficiency, enhancing reliability and reducing maintenance costs.

In conclusion, Capstone Micro Turbines are leading the charge towards a more sustainable and resilient energy future. Their efficiency, versatility, and smart technology are the cornerstones of modern energy solutions.

As we confront the challenges of climate change and resource scarcity, embracing innovative technologies like Capstone Micro Turbines is not just a choice; it's a responsibility to our planet and future generations.

Capstone Power Solutions
M +44 (0)7985 235 485
T +44 (0)1422 374 215
www.capstonepowersolutions.co.uk

Unparalleled Temperature Controlled Solutions

Cold Clad: Where expertise meets innovation

For over a decade, Cold Clad has been an industry leader in providing temperature-controlled building solutions. Our dedication to excellence, innovation, and customer satisfaction provides our clients with the confidence required on every project delivered.

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- **Proven Success:** 16 years of satisfied clients attests to our reliability.

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Temperature Controlled Director - Richard Tassinari



Cold Clad's Temperature Controlled Division specializes in bespoke solutions for:

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- Food Importers
- Food Production
- Cold Storage
- Major Retailers – Distribution Centres
- Breweries
- Clean Rooms
- Medical Facilities
- Aerospace Industries
- and more

Imbibe Live 2023 review



Imbibe Live 2023 was back at the Olympia, London for two days from 3-4 July to celebrate drink alchemy, showstopping talks and innovative new product launches. The event was launched in 2010 and is exclusively the only event that brings the whole drink industry together, from wine, beer, spirits, soft drinks to now/low abv drinks and tea and coffee.

With over 200 exhibitors and 5,413 attendees, the iconic London venue brought the industry face-to-face with supply chains, restaurant, gastropubs, high-end restaurants, wholesalers, airlines, hotels, through to supermarkets and online marketplaces. Exhibitions organisers reported that 74% of the visitors had direct purchasing power, making sales leads highly probably.

This year's summer event saw an eclectic mix of award-winning exhibitors from Japanese Sake,



Bubble-gum vodka, unique aged sugar-beet molasses spirit, Irish maritime gin, the first and only Holy Island distillery, through to delicious sugar-free vitamin water. Many of the exhibitors were World Gin winners, with high Great Taste ratings.

The audiences were delighted with the calibre of speakers across The Movers & Shakers, Tasting Room and Cocktail Lounge areas. Experts discussed everything from the history of rum, alcohol-free cocktails, the art of the Italian aperitivo to cocktail crafts.

This was the definitive event to build new relationships across the industry, gain industrial exposure and bring a competitive edge to your new or existing products.

Save the date:

Imbibe Live 2024: 1-2 July, Grand Hall: Olympia, London

www.live.imbibe.com/en-gb.html

JBE Imports

Established in 2013 by the Jonathan Braham-Everett, JBE Imports have grown to be an established importer and launchpad for the finest spirits to the UK market. As a steadfast, family-owned enterprise, JBE Imports is dedicated to sourcing and distributing premium brands that appeal to discerning consumers.

At the core of our mission is the commitment to bring exceptional spirits and brands to the UK while collaborating with passionate brand owners. Our journey began with a singular ambition - to import Cuban Rum, and it has since evolved into a thriving business renowned for its dedication to quality and brands from all over the world.

As the exclusive importer and distributor in the UK, EU, and UAE, we proudly represent Ms. Better's Bitters, creators of the renowned Vegan-friendly cocktail foamer, the Miraculous Foamer. Additionally, we introduced the UK to the award-winning Bareksten brand from Norway and the

enchanting Palma Gin from the Island of Mallorca.

Recently, we expanded our portfolio by taking over the distribution of the UK-based The King of Soho, solidifying our presence in working with established brands. JBE Imports is also privileged to handle distribution for bartender and industry-owned brands, including Fortunella Liqueur, The Lovers Rum, and Kleos.

Our latest addition, Tequila Black 38, has been generating considerable buzz. This delectable chocolate cream liqueur is growing rapidly in popularity, and also has a Mango cream variation and Blanco / Reposado options, all under the Tequila 38 brand.

www.jbeimports.co.uk



Jonathan Braham-Everett
JBE Imports Founder



The Premium Liquor Co.



How a group of Kiwi's created The Premium Liquor Co. one afternoon. The story begins in 2017, when a group of mates decided to create their own drinks. Drinks that they loved and that they wanted to drink. So, they started The Premium Liquor Co. with the ambition to craft great drinks for great people.

Since then, they have been imagining, creating and producing a range of spirits, RTDs & mixers at our bottling plant in the beautiful coastal town of Tauranga, New Zealand. Recently, they've acquired a vineyard and cellar door in the beautiful wine region of Hawkes Bay, adding premium wines to their range of drinks.

The hero brand is Batched Premium Cocktails, with the idea to provide convenient, bar quality cocktails without all the fuss. With our hero

cocktail, Espresso Martini, we quickly captured the hearts and minds of Kiwis becoming the leading cocktail brand in New Zealand. Rose & Twig is our small-batch flavoured gin, with three flavours: Pomegranate, Blood Orange, and Blueberry-infused – the perfect tippie on a summer day.

Coast Road is our easy drinking, smooth vodka, inspired by New Zealand's rugged coastline – a real diamond in the rough. Our NZ range of wines & spirits are now available wholesale through Booker Wholesale and Diverse Fine Foods.

Join us on our journey to savour the best of New Zealand's delights.

Paddy Whyte,
+44 7307 665696
paddy@globalendeavoursgroup.com

Barnacle Brothers Botanical Rum

Barnacle Brothers is a coastal based spirits company specialising in botanical rums infused with hand foraged botanicals including Rock Samphire and Gorse Flower.

Barnacle Brothers rum has citrus notes on the nose and when first sipped, created by their rock samphire and grapefruit extract then sets off a warming and complex collection of flavours backed by all spice, ginger, gorse flower and cinnamon infusions. By using seaweed in the distillation process Barnacle Brothers rum has a lot of the 'burn' associated with spirits taken out of it. The botanical rum gives off a light spice allowing it to mix well with a variety of non-traditional rum cocktails and when mixed with a light flavoured tonic such as a pomegranate and basil tonic with a dash of fresh lime and ice it really comes into its own. Barnacle Brothers also works beautifully in a Bloody Mary, Negroni, cherry mule, rum mule or just simply sipped on the rocks.

Foraged by the founders along the coastline of the Isle of Wight, as well as two species of seaweed from the pure waters of Wick, Scotland, seaweed has been



shown to absorb between 20-35 times more carbon than equivalent land-based trees without using any non-renewable inputs such as fertilisers and freshwater resources. In light of this, Barnacle Brothers are on a mission to become completely carbon neutral and potentially carbon negative and they aim to do this by constructing their own seaweed farm off the south coast.

www.barnaclebrothers.co.uk

Brasserie Meteor



Just a stones throw from the picturesque City of Strasbourg in the Alsace region of France lies the charming Village of Hochfelden, and it is there you will discover France's oldest independent and family owned brewery, Brasserie Meteor.

Brasserie Meteor was established in 1640, and the passion for brewing has been passed down through the generations. The brewery name Meteor was adopted in 1925 by the great grandfather of the current Chairman Edouard Haag.

Meteor is recognised across France and into Europe, the UK and other parts of the globe for their brewing history and premium quality beers.

At Meteor only the finest of malts from the very best French barley and select hops (including the iconic Strisselspalt grown locally in Alsace and Saaz hop from Czech) are combined with the pure waters of the Vosges mountains to create our beers.

In the UK you will discover the core of these premium beers, Blanche, Pilsner and Lager, all are multi award winning with the Pilsner being the jewel of them having secured many awards over the years. In addition, Meteor will feature some of their innovative brews, craft and seasonal beers throughout the year to ensure a full spectrum of choice beers is on offer.

UK Importer: Casa Julia Ltd
T 01376-320269
info@casajulia.co.uk
www.facebook.com/meteorbeeruk
@Meteor Brewery



Fuji Japanese whisky launches in the UK

Japanese crafted whisky brand is to debut their premium range, produced in the foothills of MT. Fuji

FUJI Japanese Whisky (fujiwhisky.com), which brings together the best of American, Canadian and Scotch production methods, has today announced its arrival in the UK.



The FUJI GOTEMBA DISTILLERY is the only distillery in the world that uses a fusion of whisky making methods. Established 50 years ago, the distillery is surrounded by lush forests, crystal clear waters, and pure mountain air. FUJI Japanese Whiskies are extremely clean tasting, pure and mellow, and have been nurtured over time in this environment, with its unique climate and terrain.

FUJI Japanese Whiskies have a distinct blending process that delivers complexity, richness, and a multi-layered character that sets them apart from other whisky brands.

FUJI Japanese Whisky pairs beautifully with seafood and vegetable dishes, and is an ideal choice for those

looking for an eclectic, luxurious sipping spirit. The range includes three varieties:

- FUJI Single Grain Japanese Whiskey
- FUJI Single Malt Japanese Whisky
- FUJI Single Blended Japanese Whiskey

FUJI Japanese Whisky is available to purchase at the below retailers:

- Speciality Drinks
- Master of Malt
- Champers Drinks
- Honeycomb Houses

www.fujiwhisky.com

Cardona Distillery brings a touch of class to vodka drinks with super-premium single malt vodka

New Zealand's award-winning Cardrona Distillery, launched its super-premium single malt vodka, 'the reid', into the UK, to critical acclaim.

This exquisite tasting vodka draws on the purest Alpine water sourced from the heart of Mount Cardrona, in New Zealand's South Island, and combines it with two simple ingredients, malted barley and yeast, to create a unique, creamy spirit. These simple ingredients are distilled to produce its unparalleled signature taste and unique flavour profile.

Great vodka starts with great ingredients, and 'the reid' Single Malt Vodka is no exception. Crafted exclusively from the King of Grains - malted barley - the decadently rich spirit is layered with character. Boasting notes of pear drops, toffee and biscuits on the nose with a weighted spirit on the tongue.

Hand-distilled and bottled in Cardona, this New World vodka is easily paired with a variety of fish, game and farm produce. It also adds an incredible twist to many classic cocktails, offering a richness on the palate and dry finish.

'the reid' single malt vodka - 700ml, 44 % ABV

Visit: <https://www.cardronadistillery.co.uk/>



Les vergers Boiron

Les vergers Boiron has concentrated all its energy and experience on developing fruit solutions to release the creative talent of chefs, pastry chefs and mixologists all over the world. In 1970, Les vergers Boiron invented the first frozen fruit puree using its unique know-how: rigorous selection of the best varieties and terroirs, mastery of the art of blending, guaranteeing a constant flavour season after season, and preservation of organoleptic qualities with a specific process for each fruit.



Discover les Vergers Boiron new ambient range with the highest fruit content of the market! With over 80 years of expertise within the fruit purée category, our new range has been crafted with quality at its core. Built with bartenders and mixologists in mind, our 100% real fruit purées - no added sugar, no preservatives - are perfect for achieving a naturally sweet, vibrant and consistent serve.

Discover more on www.my-vb.com

This expertise has always guided the family company, now represented by the third generation, in the person of its CEO Alain Boiron. Since 2022, Les vergers Boiron is awarded Great Place To Work(R) certification, a leading global label for human resources.

The Geloaso Beverage Group

The Geloaso Beverage Group is a Canadian-based company with over 500 employees, working out of 6 warehouses and production facilities in the province of Quebec.



Geloaso Group products are currently available in over 80,000 points of sale across the United States and Canada. A flagship for Canadian beverage companies and firmly implanted among the 100 Most Important Beverage Companies in North America, Geloaso Group is recognized for innovation and constant growth.

Since its foundation in 1965, the Geloaso family's history is one of initiative, passion, and dedication, as demonstrated by being the very first Quebec based winery;

receiving the Permit No. 001 from the Société des Alcools du Québec.

Geloaso Group is proud to produce and distribute superior quality products. A leader in beverage design, the company manufactures and distributes premium quality non-alcoholic beverages, ciders, beer, wine-based, spirit and malt-based beverages (alcomalts).

c.truin@gelosogroup.com
www.groupegeloaso.com

Born in courage and freedom Ukrainian Spirit Vodka

Originating from the Woodlands of Volyn, Ukrainian Spirit Vodka originates from the historic town of Lutsk, founded in 1085.

Ukrainian Spirit Vodka is a legacy brand stemming back to the early 19th century. Located in Western Ukraine, on October 27th 1838 the distillery and brewery were established by decree of the Volyn Region Governor-General. The first written account of the enterprise was made in the journal, "Economic Status Of Cities settled in Volynskaya Governorship" (1861-1862). It recorded that two major products: beer and spirit were produced at this location.

In 1918, Lutsk City Council issued a

decree that all bottle labels must state the brand name and geographic location of the distillery.

The Communist authorities nationalised the distillery in 1939 after Western Ukraine was invaded by the Soviet Union.

The brewery was re-established into a Vodka distillery in 1944 under the stewardship of the Volyn Regional Executive Committee. In 1991, Ukraine became free from Soviet control.

The exceptional formula of Ukrainian Spirit Vodka:

- Ukrainian Spirit unique "single water" technology where water, spirit and

vodka are all derived from the same artesian well since 1876.

- Crystal clear artesian spring water extracted 200m under lush pine forests of Volyn.
- Patented Pentagonal distilling technology.
- A 10 day "resting" period before the vodka is bottled.
- Specially selected wheat from the steps of Ukraines West.

Ukrainian Spirit became independent and was able to explore its own identity on the world stage.

Available at Partridges Chelsea.

info@ukrainianspirit.uk



Delightful indulgence, wholesome delicacies

In this issue of Food & Drink Matters, we are excited to award Daily Bites with our organic food and gourmet products Company of the Month.

Award-winning company Daily Bites was overjoyed to be recognised at the recent NOPEX expo for its innovative dried persimmon product. Awarded 'Best Dietary Product,' the expert panel described the product as truly unique.

A persimmon is an edible berry- which turns a pale yellow or striking dark red orange when ripened, in an assortment of sizes and shapes. The fruit has a long, established history in America, where legend has it that you can predict the weather from just looking at the seeds. With an apricot-like texture and sweet, honey taste, it is a powerful superfood-rich in vitamin A and renowned for its antioxidant qualities.

The company was founded in 2020 by Aygul Peker and has offices in both London, UK and Antalya, Turkey. The delicious range of products include sugar-free jams, gluten-free granola and premium dried fruits.

We spoke to owner, Aygul to find out more about this intriguing company,

"The company was founded the day before the birth of my daughter and is run as a family-business. We pride ourselves on using a local female workforce to pick the ripest fruit from gardens across Turkey's Southern Mediterranean region, helping support the local economy. Sustainability is a primary focus for

us too- we have a 3,500T cold storage facility close to the gardens, allowing us to hugely reduce our transportation carbon footprint.

Our products stand out in the market by offering a unique blend of benefits that set us apart from competitors. Unlike others, our sugar-free jams, gluten-free granola, delightful nuts, and premium dried fruits not only tantalise your taste buds but also prioritise your well-being.

Our target customer base includes health-conscious consumers, individuals with dietary preferences or restrictions such as sugar-free and gluten-free diets, as well as those who appreciate the finer aspects of gourmet food

We are excited to showcase two of our exceptional offerings: our sugar-free jams and gluten-free granola. These products epitomise our commitment to both delectable flavours and healthier choices."

The sugar-free sour cherry jam is naturally sweet, lovingly made with only the ripest cherries. It is delicious spread over breakfast toast, lunchtime bread or special occasion pancakes and is wonderfully versatile for baking purposes too.

Granola have fast become a staple, healthy breakfast for many health-conscious Brits and the gluten-free Buckwheat & Blueberry granola from Daily Bites is a delicious start to the day, with yummy layers of Greek Yogurt or fruit compote and also doubling-up as a snack throughout the day.

The full range is available on the website, with delicious choices of hazelnut, almonds, apricot and strawberry jam and fig, hazelnut and grain granola, alongside the popular sugar-free and gluten-free products. All products are plant-based, high in fiber and vegan-friendly- what a great way to source 1 of your 5-a-day?

Dailybites Organic Jams are made in the Southern part of Turkey, Antalya with only plant-based organic ingredients. Our organic jams contain naturally occurring sugars from fruit only. Each jar is made with at least 65g of organic fruit per 100g, a drop of apple juice and a splash of lemon juice. Nothing else is added. No refined sugar. No additives. No preservatives. It tastes purely of sun-ripened, freshly picked fruits. 100% organic. Vegan. Gluten free. Mediterranean diet."

We asked Aygul her thoughts on the future of the company,

"As we look ahead, our company is dedicated to continued growth and innovation. We are committed to expanding our product line to introduce even more delectable and health-conscious options."

For more information, see the website and Instagram links below:

hello@dailybites.com
www.dailybites.com
@dailybites_uk



Hygiene Trio join forces

Danish food hygiene equipment expert joins forces with Warrington hygiene solution provider Christeys Food Hygiene and application partner H&M Disinfection Systems Ltd, to offer unique turnkey solution.

The leading family-owned supplier of detergents and disinfectants, Christeys Food Hygiene, has joined forces in a tri-partner initiative with specialist producers of world-renowned equipment manufacturer Foamico and hygiene equipment specialists H&M Disinfection.

This partnership provides the confidence that hygiene operations need to deliver world-class cleaning in the demanding food, dairy and beverage industries from design and supply to effective cleaning and disinfection.

For over 30 years Christeys Food Hygiene has produced effective formulations of detergents and disinfectants for all applications in the food, dairy and beverage industries with customers from across a range of household consumer brands and suppliers to the UK's food retailers. As part of family-owned Belgium parent company, Christeys NV, the firm

draws on the expertise and knowledge of a multi-national team of experts.

Foamico is an independent manufacturer of superior cleaning solutions in the food, dairy and beverage industries. Its core business is to develop, manufacture and deliver reliable and efficient cleaning solutions for surface and open plant cleaning worldwide. Operating in 50 countries, Foamico's key focus is on food safety with a reputation for innovation and reliability.

Having worked with CFH for three decades, H&M Disinfection Ltd have built a reputation for providing high quality, bespoke hygiene application equipment which is the cornerstone of many customer's food safety management systems. The partnership was formalised last year to provide customers with a more stream-lined service in the provision of top-quality formulations and equipment.

In partnership, the three firms are committed to improving customer's hygiene operations through effective detergents and disinfectants and the highest quality of bespoke equipment. The new strategic alliance will allow the provision of a unique turnkey



Team outside Christeys Food Hygiene, Warrington

solution to the food, dairy and beverage industries in the UK supplying chemicals required to achieve food safety coupled with the equipment critical to delivering those products to the food contact surface.

"This is a major step for us and our customers," states CFH Operations Director Andy Bethel. "Three specialist companies coming together to provide excellent equipment, control systems and reliable pump-sets, combined with specialised formulations, will ensure our customers have a one-point solution for both chemistry and application equipment they can rely on."

Quality cleaning products since 1948



Cleenol has been a leading UK supplier of professional cleaning and hygiene solutions for over 70 years.

Established in 1948 by the current owner's great-grandfather: Neville Foster, this family-run business has now grown to supply first-class cleaning and hygiene solutions to a broad spectrum of sectors including care homes, restaurants and pubs, hotels, schools, and local government, as well as logistics and utilities companies.

With its headquarters, plant and warehouse located in Banbury, Oxfordshire, Cleenol delivers nationwide through its Partner network and exports to a number of countries globally, and with Cleenol Middle East in Dubai and other partners in West Africa and Australia, is looking to take the Cleenol brand even further afield.

We caught up with Paul Twiss, Head of Marketing, to find out more about this leading family run UK company, "Cleenol may be 75 years old this year, but we are not slowing down! We have new leadership, refreshed our vision, updated the look, feel and content of



our portfolio ready for new markets and we are engaging in new partnerships across every aspect of our business. So there has been lots of change.

"Being family-owned means, we can bring significant flexibility to our commercial relationships, where many of the larger more corporate suppliers are burdened by red tape and complex hierarchical decision-making processes.

"For customers of the Cleenol branded products, we deliver COSHH Awareness training, on site audits and surveys, formal product training and field sales support either alone or with our partner distributors" salespeople. For own label or contract customers, we also add technical, developmental and regulatory assistance and design support, either offering full service or task specific work."

The extensive range of products range from: handwash/hand sanitisers, air fresheners, carpet cleaners, floor cleaners, over cleaners, to toilet cleaners, across the British Nova floor care range, Evolution super-concentrated cleaning

products, and own brand/private label cleaning products.

With a growing user/buyer focus on the sustainability of the products they use, Cleenol can point to its long-established track record in providing products that offer a suitable solution. The most recent embodiment is the in-house green standard: edencleen mark. All products within the edencleen range meet the EU Ecolabel-ISO 14024 environmental standards of packaging and chemistry.

These include edencleen multi-purpose degreaser, toilet cleaner, laundry cleaner and fabric conditioner, and drain maintainer. edencleen products have been developed using RSPO certified palm oil derivatives, no animal derived products, no parabens, formaldehyde, CMI/MIT, triclosan, phosphates, chlorine bleaches, optical brighteners, quaternary ammonium compounds and use 100% bio-based surfactant - made by using bio-based ethylene oxide which is manufactured from biomass ethanol.

Combining carefully formulated products, with appropriate packaging, using recycled material or recyclable componentry, the range's mostly colourless liquid and low fragrance usage (reducing VOC's) are designed to convey a transparency and straightforwardness of their approach.

The future looks cleaner and safer with Cleenol and they look forward to the next 75 years and the 5th generation of family leadership.

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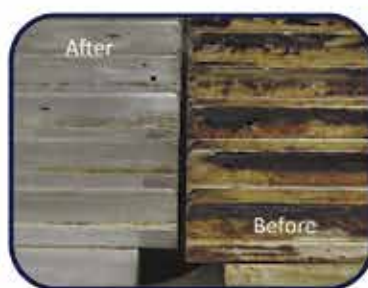
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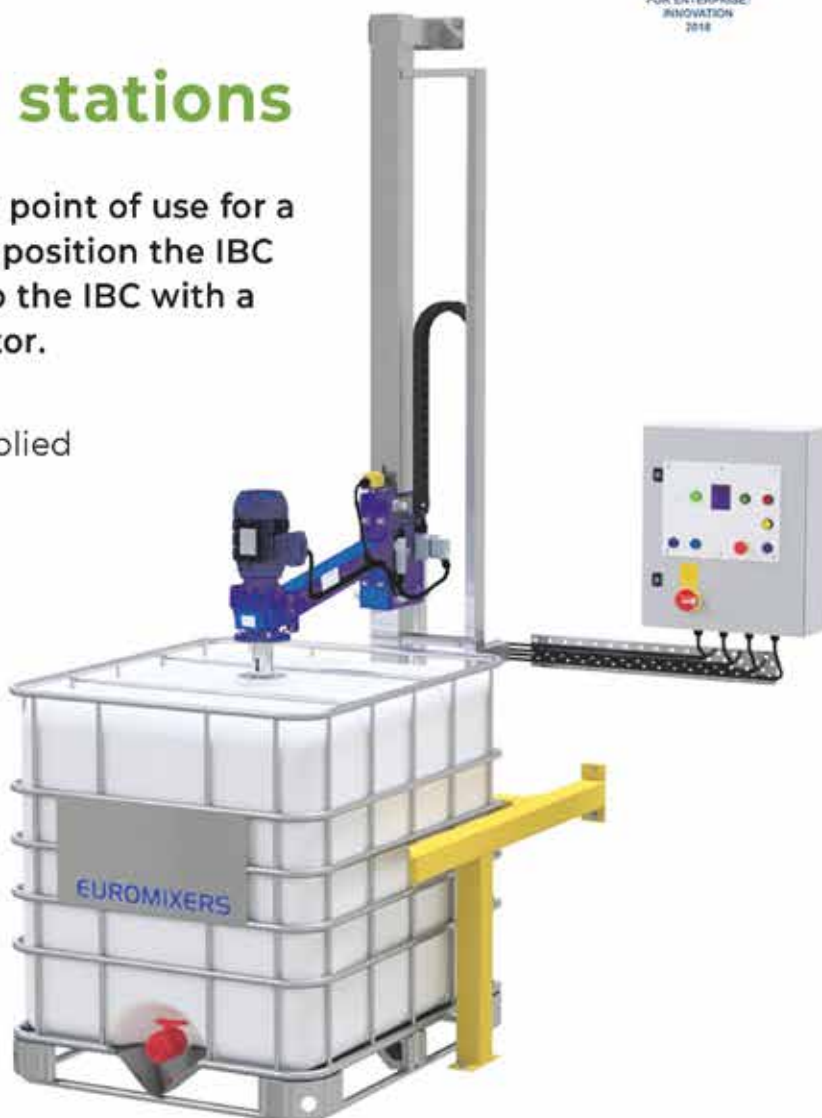


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