

Food & Drink

MATTERS



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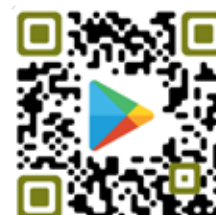
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Imbibe Live 2024: A round up

The UK drinks industry is on fire at the moment: with our world-setting trends and innovations the envy of the world.

Imbibe Live 2024 was the hottest ticket in town from the 1st-2nd July 2024 at London's Olympia, with the biggest players showcasing new brands and flavours.

This event was the most important two-day spectacle for the on-and off-trade drinks industry and for the last fourteen years has been the only interactive space to focus solely on the drinks industry. From spirits and cocktails, beer and cider, wine and champagne, to no and low-alcohol, tea, coffee, soft drinks and water, it was the definitive interactive event for suppliers and buyers. This is where relationships were built, stories told and new stars born.

Imbibe Live does everything impeccably in style with awe-inspiring masterclasses, exclusive tastings, world-class exhibitors and baristas with the snazziest dress codes.



This year united 134 next-level exhibitors, a whopping 4,045 visitors, 72 expert keynote speakers and 44 sessions. The visitor demographic base was eclectic and ranged from industry professionals: drink buyers, food & beverage managers, landlords and publicans, sommeliers and wholesale buyers to independent retailers, specialist drinks shops, importers, nightclub owners to supermarket management.

Key takeaways included the news that pub punters at long last are returning to pubs, beer and cider sales are back to pre-COVID profits, bottomless brunches are continuing with an extended heyday, RTD cocktails have spiked in growth, stout is popular among younger drinkers,

cream liqueurs have hit the market fast and it was confirmed that social media advertising has a positive impact on sales appeal.

One of the standout messages was the importance of brand heritage and story- with consumers increasingly now influenced by this. With this in mind, 'terroir' is now paramount in the marketing of spirits and cocktail sector – with advice given on how to best showcase characteristic taste and flavour to potential end-customers.

The biggest news announced at the show was that Imbibe Live will be renamed BCB London from 2025, in line with other large BCB events globally in Berlin, Brooklyn, Sao Paulo and Singapore. London is considered a key location for the international drinks industry and it's known as a vibrant city, known for spirit mixology and encouraging new trends across the industry.

Watch this space for more information on BCB London 2025:
<https://live.imbibe.com>



Front Left brings you all new classics with full flavour, full strength and nothing artificial

Front Left was founded in 2023 after finding a significant opportunity for new flavours and ideas in the UK's ready to drink cocktail category. Having launched their first products in 2024, Front Left is bringing you all new classics that are deliciously full flavour, full strength and with nothing artificial. Innovative pairings such as bourbon whiskey with a mix of fresh green apple or London dry gin blended with red and white grape juice brings people slightly quirky combinations that quickly become their new favourites.

Produced locally in the UK and available in 330ml cans each drink has been carefully formulated without added sugar or artificial ingredients backing continuing consumer feedback on wanting healthier options whilst still providing a full flavour experience. Front Left relies on the natural sweetness and complexity of high-quality fruit juices and spirits sourced for their quality and taste.



A great addition to the off-trade and on-trade alike Front Left is available in a number of select specialty retailers and supermarkets in the UK with new flavours and an online store coming in early 2025.

To find out more or to stock Front Left's products get in touch at: contact@frontleft.co.uk or on: 07546 853174.

Karmaceuticals: Join the Revolution in Recreation

In an era of wellness, people are becoming more discerning over what and how much they drink, opting for mental and physical well-being over sore heads. Yet, the need for social connection, celebration, and indulgence remains vital. This is where Karmaceuticals fits into the picture. Formulated by medical herbalists and cocktail connoisseurs for the boozey affairs, sober soirees, and everything in between. These botanically-derived products provide a sustainable option for those looking to advance their party toolkit without compromising on taste or health.

With four unique elixirs and a complementary range of RTD canned cocktails, Karmaceuticals covers the full spectrum of desirable human experiences, including a social lubricant that inhibits overthinking, a confidence-boosting pick-me-up, and an aphrodisiac that curbs hangover symptoms. Their range allows you to navigate the complexities of any interaction or occasion with ease and finesse.

Karmaceuticals bridges the gap between the sober, the sober-curious, and the simply curious. Their inclusive range can be



enjoyed before, during, after, or as a complete alternative to alcohol, providing both flavour and function. These drinks encourage mindful consumption, authentic connections, and memorable experiences, adding a new and exciting dimension to any hospitality setting.

Join the Revolution in Recreation with Karmaceuticals.

T 07513 700412
karma@karma-ceuticals.co.uk
<https://www.karma-ceuticals.co.uk>

Syrup Meters: Titan Enterprises concentrate on ‘ultra reliable’ dispense solutions

Titan's robust flowmeter technology is proving industry recommended in helping beverage manufacturers solve sticky situations.

Soft drinks are typically formulated from a combination of water (which may be carbonated) and a syrup flavouring. Soft drink manufacturers such as Coca Cola, use a twin dispense system to carefully combine and control each fluid to the exact concentration, ensuring the quality and consistency of flavour that their customers expect.

Dispense systems assure consistent and accurate measures of syrup are supplied during the dispensing of each soft drink. For low viscosity syrups or flavour additives and the diluent being dispensed alongside, both can be controlled and monitored using a turbine flowmeter. Titan's NSF-Approved 800 series and Beverage flowmeters are widely used within the food and drinks industry for this purpose. These meters are the industry proven choice of many being both effective and reliable flow sensors, with some manufacturers also using them as low-cost alternative flow switches.

As syrup increases in viscosity, positive displacement oval gear flowmeters are



used for accurate dosing. Due to the nature of syrup viscosities – sugar free syrup has a lower viscosity than full sugar syrup for example – oval gear flowmeters can address variable viscosity fluids to measure the rate of syrup flow. Where a higher level of accuracy is required, oval gear flow meters can also be calibrated specifically for the syrup type. Dispensing equipment software is then capable of switching between multiple calibrations for an individual flow measurement device, enabling multi-syrup dispense using a single oval gear ‘syrup meter.’

Visit Titan's website: <https://flowmeters.co.uk> for further information on Titan's range of turbine and oval gear flowmeters. To discuss a liquid flow measurement solution for your specific OEM application, please contact Titan Enterprises on: +44 (0)1935 812790 or sales@flowmeters.co.uk.

ape2o and Chiltern Railways join forces to launch ‘Big Ape’: Water refill stations at Marylebone Station

In an exciting and important development for a plastic free future, ape2o has today unveiled a partnership with Chiltern Railways to bring their pioneering water refill stations to Marylebone Station, marking a major stride towards eradicating single-use plastics in transportation hubs.



This is the first installation of a Big Ape in a major London station, underlining ape2o's significant progress in fighting the war on plastic and emphasising Chiltern Railways' commitment to reducing single use plastic across its network.

Big Ape's bring the best people the best water on-the-go without destroying the planet. In partnership with Chiltern Railways, ape2o is now able to embolden their mission and convert more people to drink water without plastic. The partnership also highlights Chiltern's broader ambition to modernise and green their operations by 2030.

Primates of plastic abolition and providers of the best water you can drink, Big Ape's don't monkey around. Not just any refill stations; they are a beacon of technological advancement,

offering chilled, ultra-filtered water – still or sparkling – at a fraction of the cost of plastic bottled water.



There is no time to lose: less than 10% of single-use plastic bottles are recycled, the majority ending their journey in our oceans or landfills, or being incinerated, contributing to over a quarter of a million tonnes of CO₂e emissions annually.

And ape2o don't just talk about it, they do it. 10% of all their sales go to ocean, freshwater, and marine life conservation and clean-up projects. The less plastic bottles used via Big Ape's, the more these projects receive and the closer we get to a world without single use plastic. ape2o is water that gives back.

<https://www.ape2o.com>
Socials: @ape2o

Coca-Cola HBC awarded loan from the European Bank of Reconstruction and Development (EBRD) to support further investment in Egypt

Coca-Cola HBC is pleased to have been awarded a \$130 million loan by the EBRD to finance its CAPEX and working capital requirements. The loan will also further Coca-Cola HBC's investment in people development and sustainable business practices in Egypt.

The loan will be complemented by a grant of \$750,000 from the Global Environment Facility (GEF) to promote the implementation of advanced wastewater treatment technology and water management systems in Egypt, in line with EU discharge standards.

Specifically, the loan will support Coca-Cola HBC's ongoing investment in Egypt in the following areas:

- Existing programmes and dedicated measures to build the capabilities of employees, empower young people (#YouthEmpowered) and women (She Leads)
- Water and energy efficiency
- Renewable energy
- Energy efficient drinks coolers, coffee machines, and logistics
- Sustainable packaging and portfolio innovation
- Automation and digital innovation, including health and safety initiatives for employees.

Coca-Cola HBC Chief Financial Officer, Anastasis Stamoulis said, "This collaboration with EBRD as a strategic partner is an exciting development for our business in Egypt and is founded on our common goals of developing people and progressing sustainable business solutions."

"It will enable us to continue driving growth and investing in innovation and the latest sustainable technologies. It will also help us continue building best-in-class capabilities for our people and empowering youth and women through dedicated programmes. We look forward to the positive impact this will bring for our customers, consumers, and the communities in which we operate."

EBRD Managing Director for the Southern and Eastern Mediterranean, Heike Harmgart said, "We are very pleased to sign this financing package to Coca-Cola HBC and to further support the private sector, a key segment of the Egyptian economy. Thanks to the support of our partners from the Global Environment Facility, the new financing will also help alleviate water pollution through the promotion of advanced wastewater treatment technology as well as foster inclusion by increasing employment opportunities and training for Egyptian youth, benefitting the local economy."

Egypt is a founding member of the EBRD. Since the start of its operations in the country in 2012, the EBRD has invested almost €11.9 billion in 178 projects in the country. The EBRD's areas of investment include the financial sector, agribusiness,



CCHBC Egypt and EBRD teams sign loan agreement in Cairo

manufacturing and services, as well as infrastructure projects such as power, municipal water and wastewater services, and contributions to the upgrade of transport services.

In December 2023, Coca-Cola HBC was ranked for the seventh time as the world's most sustainable beverage company by the Dow Jones Sustainability Indices, one of the world's leading global sustainability benchmarks. This recognition is the result of Coca-Cola HBC's clear vision and commitment when it comes to sustainability, its entrepreneurial and collaborative approach, consistent investment in technology, and a highly skilled and committed team. Read more about Coca-Cola HBC's [sustainability journey](#).

<https://www.coca-colahellenic.com>

Uncorking Excellence: London Wine Fair 2024



London Wine Fair 2024 took place at Olympia from 20th to 22nd May. With the goal to build on the success of last year's show, it welcomed just over 9,000 visitors from the on-trade and off-trade.

This year's show exhibited a vast improvement in quality, with attendees marking the show as much more engaging compared to previous years. 417 companies attended the show and here are some of our Top Exhibitors:

Murassi Winery Ltd, a UK importer for the Italian vineyard that produces Prosecco DOC in Lonigo, Italy. The Glera grapes from which MURASSI PROSECCO DOC is produced come from the property's vineyard, which is extended over an area of eight hectares, situated in the alluvial plain of Lonigo, province of Vicenza, Veneto region.

Siren's Amphora is an Importer & Distributor specialising in selecting exceptional wines from throughout Europe. As the official distributor in the UK, it proudly partners with ElixSea Wines, offering a unique collection of Underwater Aged Wines that have matured in the Mediterranean Sea off the coast of Costa Brava. Its selection includes prestigious wines such as the finest DOCa Priorat from ScalaDei, DO Emporda, and DO Cava.

ZENO Wines elevates alcohol-free wine with a focus on exceptional flavour and texture. Meaning 'Happiness is a good flow of life,' ZENO offers award-winning, alcohol-free wines, crafted in a Spanish winery using advanced technology to remove alcohol, resulting in refined and sophisticated wines.



The Pinotage Association promotes Pinotage quality by sharing knowledge and improving cultivation and winemaking through research and collaboration.

Regal sources wines from top women winemakers in Catalunya, supplying unique wines to UK establishments, with a focus on Spanish varietals and has great plans to expand.

Domaine Murmurium, an organic estate in Rhône Valley, produces organic wines, offering customised products for global markets.

Clos Pachem is a winery that is focused on its people, the history of Priorat and a philosophy of sustainable farming. This approach allows the creation of subtle and elegant wines that create experiences and accompany unique moments.

Vin Vinyards is a family-run business that meticulously oversees every aspect of production, from grape selection to bottling. All its varietals are vegan friendly and include Malbec, Cabernet Franc, Torrontes, GSM, and exclusive blends, reflecting its commitment to quality and innovation.

From big brands, to all the smaller producers from lesser-known regions, London Wine Fair truly delivered a space to celebrate victories, and allow all the big players such as Waitrose, Tesco and Sainsburys to try some of the best wine the show had to offer.

The Judgement of London was organised by London Wine Fair in homage to Steven Spurrier's landmark 1976 tasting, generally revered under the moniker "The Judgement of Paris." This is a private judging, where judges make a blind comparison of European wines versus equivalents from outside Europe.

The 2024 show also hosted many inciteful talks, and one particularly interesting one came from IWSC Judging Committee Member, Claire Warner, who delivered a brilliant talk on the evolution of the Low & No category. She explored the latest trends in this dynamic category and delved into how producers are pushing boundaries and



creating high-quality drinks without relying on high ABV. Claire was also joined by Imme Ermaggen Co-Founder of Botivo and producer of the IWSC gold medal-winning 0% aperitivo as well as David Hodgson, Founder & CEO of ZENO, Mary Sheahan from Fire&5th and IWSC Judge Camille Vidal.

London Wine Fair consistently aims to acknowledge the UK wine buyers who are shaping and advancing the industry through their daily decisions. Since its introduction in 2020, the Wine Buyer Awards, presented by the London Wine Fair, have become a staple of the event. Winning or being shortlisted for these awards highlights a brand's professional excellence, elevates the reputation of their venue or store, and serves as an inspiration to the next generation of industry professionals.

NEW for the 2024 show, welcomed the introduction of two team awards: Best On-Trade Buying Team and Best Off-Trade Buying Team of the Year. Just some of the award winners included Online Specialist – Dan Belmont, Good Wine Good People, On-Trade Multiple Venue – Holly Nannes, St Austell Brewery, and Rising Star – William John Stephens, Nectar – Asahi and Yoann Camail, The Walcot Group.

The next edition of the London Wine Fair will be taking place on 19th-21st May 2025 at Olympia Events.

<https://www.londonwinefair.com>



ZENO Prestige Alcohol-Liberated Wines



"Happiness is a good flow of life"

Prestige alcohol-liberated wines

In today's health-conscious world, the demand for alcohol-free beverages is soaring, and ZENO Prestige alcohol-liberated wines are revolutionising the perception of non-alcoholic wines. ZENO offers a new experience for those who wish to enjoy the finer things in life without the consequences of alcohol.

Craftsmanship rooted in tradition and innovation

ZENO was born out of a desire to provide high-quality alcohol-free wines, a vision shared by its founders David Hodgson and Will Willis, both wine trade veterans. David, who went alcohol-free for health reasons and Will joined forces with their partner winery in Spain and a team of experts, including a leading Master of Wine.

Their approach is unique: avoiding the common practice of using sweetness to



mask the absence of alcohol, they pioneered new techniques to maintain the texture, flavour, and aromatics that wine lovers yearn for. The result is a range of wines that can stand proudly alongside their alcoholic counterparts.

One of few true 'estate' alcohol free wine brands, the ZENO team starts in the organic La Carrasca vineyard, identifying characteristics of specific varietals and viticultural practices that work best throughout the vinification and de-alcoholisation processes.

Award-winning quality

ZENO has garnered accolades from distinguished competitions, including the IWSC, the Global Wine Masters Competition, Sommelier Edit Awards and the World Alcohol-Free Awards. These underscore ZENO's dedication to quality and innovation in the alcohol-free wine category. Trade shows & exhibitions are integral as they provide a platform for getting 'sips to lips,' showing quality of products & how they can contribute to revenue streams.

A vision for the future

David and Will envision a world where choosing between alcoholic and alcohol-free wines is a simple, uncompromised decision. With ZENO, that vision is becoming a reality.

T 07730 942015
info@zenowine.com
www.zenowine.com



Award winning, alcohol-liberated wines. Virtuously handcrafted from vineyard to glass

The fastest growing segment in the global beverage sector, alcohol-free is seeing robust growth and diversity over a range of products. Wine is the most difficult to get right, however it is one of the most desired products in the market. Nothing can replace the flavour, food affiliation, sense of occasion and ritual that wine and sparkling wine possesses.

ZENO produces prestige quality wines while investing in research and development to continue setting new standards in alcohol-free wine quality.

zenowine.com | info@zenowine.com





The Pinotage Story: Let's get ready to cheers on the 100 year celebration in 2025

THE PINOTAGE STORY



A century of innovation



@PinotageSA



@pinotagewines



It all began with an unexpected union – a marriage between Pinot Noir and Hermitage, officiated by the visionary Professor Izak Perold. From this unlikely pairing, came the birth of a proudly South African cultivar: Pinotage.

In its early years, Pinotage presented an intriguing enigma, with a deeper ruby hue than its French and local ancestors. Its bold vinosity delighted some palates, while others were perplexed by its previous 'acetone-like' edge. For decades, these mixed reactions stifled its potential, casting a shadow on its future.

But South African winemakers refused to give up. With perseverance and innovation, they refined their techniques, unlocking the true character of Pinotage. Today, this varietal stands proudly as a symbol of craftsmanship, a unique creation that blends tradition with modern expertise. Dominating competitions with accolades both locally and globally.

Every year on the second Saturday of October, we celebrate Pinotage Day – a tribute to its journey from ancient soils to our tables, evolving in the hands of skilled artisans. This remarkable varietal

represents the heart of South African winemaking, a blend of culture, care, and heritage.

And to think, it all began with a marriage.

Contact Belinda Jacobs,
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<https://pinotage.co.za>
PinotageSA
pinotagewines
#ThePinotageStory2025
#ProudlySouthAfrican
#Pinotage

Served By Regal: UK based wine importer with a Commitment to Change

At Served By Regal, we are a UK-based wine importer with a fresh perspective on the traditional wine industry. Our mission is to support outstanding women winemakers and champion environmentally sustainable practices from vineyard to glass.



Our carefully curated selection originates from the vibrant Penedès region of Catalunya, Spain – a place renowned for its creativity and diversity in winemaking. Each wine we offer is handpicked to showcase the exceptional skill and innovation of women leading the industry. Every bottle tells a story of passion, craftsmanship, and dedication, adding a unique character to every sip.

We pride ourselves on introducing not only classic varietals but also local, indigenous grapes such as Xarel-lo, Samsó, and Malvasia De Sitges. These often-underappreciated varieties bring distinctive flavours to the table, helping to preserve local viticultural heritage while offering exciting new tasting experiences.



From the aromatic intensity of 'Pell,' to the gastronomic complexity of 'Ma De Mas,' the luxurious depth of our 'Endogen range,' and the vibrant expression of our Pet-Nat offerings, our portfolio is designed to suit a variety of palates and occasions.

A bottle from Served By Regal represents more than just wine – it embodies a commitment to progress, sustainability, and innovation. We

invite you to explore our selection and discover how you can bring these unique wines to your customers.

Contact Dan Green, Owner of Served By Regal, to learn more about adding our wines to your portfolio:
info@servedbyregal.com
www.servedbyregal.com
@servedbyregal





DOMAINE MUR-MUR-IUM

Domaine Murmurium began as the passionate vision of its original winemaker, and today that dream continues through his two sons, Niels and Emile. Located in the picturesque commune of Mormoiron, at the foot of the iconic Mont Ventoux in the South-Eastern Rhône Valley, the estate is set against a backdrop of stunning natural beauty. The vineyard spans approximately 50 hectares, benefiting from a rich diversity of soils and microclimates spread across a hilly terroir. This unique location allows for the cultivation of high-quality grapes that reflect the character of the land.

Since 2018, Domaine Murmurium has proudly operated under certified organic practices, with a commitment to sustainable and environmentally friendly viticulture. This dedication to organic farming ensures that the wines remain pure, expressive, and true to the terroir. The estate's extensive international experience has enabled



it to develop bespoke wine brands and products tailored to meet the needs of specific markets, allowing for a personalised touch in global distribution.

With a reputation for crafting exceptional wines that capture the essence of the Ventoux region, Domaine Murmurium is dedicated to producing wines that honour both tradition and innovation. Each bottle tells a story of the land, the family, and the winemaking legacy that thrives today.

<https://murmurium.com/en>



Clos Pached: Redefining Priorat's Wine Heritage

Clos Pached is a boutique winery located in Gratallops, at the heart of the renowned Priorat region. Its mission is to craft premium wines that honor both tradition and modern innovation. Founded in 2019 by Michel Grupper, Clos Pached embraces regenerative agriculture practices, focusing on soil health, biodiversity, and minimal environmental impact. This aligns with their philosophy of producing minimal intervention wines that showcase the authentic character of the region.

Specialising in Grenache and Carignan – varieties emblematic of Priorat – Clos Pached's wines are aged using diverse materials such as concrete, stoneware, ceramics, and a touch of oak, allowing the grape and terroir to fully express themselves. This thoughtful approach has quickly positioned Clos Pached at the forefront of the region's evolving winemaking landscape.

In 2023, Decanter magazine recognised Pached Grenache 2019 as



one of the top nine wines in Priorat, a testament to the winery's ability to produce exceptional, terroir-driven wines.

Clos Pached is more than a winery – it is a project that's redefining sustainable winemaking in Priorat. With a steadfast commitment to quality, Clos Pached is becoming a standout in the region's wine scene.

<http://www.clospached.com>

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Underwater-aged wines: Blending sustainability with Marine Ecology

We at Siren's Amphora are thrilled to announce our exclusive partnership with ElixSea, bringing their unique underwater-aged wines to the UK. This innovative approach to winemaking is gaining global attention, not only for the distinctive qualities it imparts to the wine but also for its significant ecological benefits.

Underwater wine aging is a fascinating process that involves submerging wine bottles in the ocean to mature. This method does more than enhance the wine's taste; it actively contributes to marine conservation. ElixSea has been granted unique permission from the Spanish government to create artificial reefs using their wine cages, ensuring that their methods contribute positively to the ocean floor and its inhabitants.

The project began in 2017 with extensive research and site selection along the coast of the Balearic



Sea. After analysing various seabeds, ElixSea chose an area that offers natural protection against storms and has a flat, sandy bottom located outside any nature reserve. These locations, at depths of 15-26 metres, are ideal for both wine aging and fostering marine life.

The process involves placing specially designed cages filled with wine bottles on the ocean floor. Over time, these bottles become encrusted with marine organisms such as barnacles, corals, and algae, transforming them into thriving microhabitats. This creates artificial reefs that provide shelter and breeding grounds for various marine species, from fish to crustaceans. ElixSea have named this process, 'Marine Enology.'

From an ecological standpoint, this practice is groundbreaking. It reduces the need for energy-intensive, climate-controlled storage on land and contributes to the regeneration of marine ecosystems, which are increasingly under threat from human activities. These artificial reefs help combat the loss of natural reefs, which are crucial for maintaining marine biodiversity.



The wines themselves are of exceptional quality, adhering to the stringent standards of Spain's D.O & D.O.Ca regulations. For instance, the Scala Dei Priorat reds are made from grapes that have been meticulously inspected and handpicked at harvest. The challenging, rocky and slate terrain of Priorat vineyards, known as 'licorella' by the locals, prevents mechanised harvesting, ensuring an unparalleled quality that is evident in every bottle.

ElixSea's underwater-aged wines exemplify how innovation can harmonise with nature rather than disrupt it. This intersection of winemaking and marine ecology not only yields a unique product but also actively contributes to the health of our oceans. We are proud to bring these extraordinary wines to discerning wine lovers in the UK, where tradition meets sustainability.

info@sirensamphora.com
https://sirensamphora.com

Murassi Prosecco: A sparkling example of excellence

Murassi a leading producer of Prosecco DOC and now introducing a wonderful Rosé, are pleased to announce their entrance into the UK Market. Murassi Prosecco represents the very best of Italian winemaking, capturing the essence of the Veneto region, with its reputation for elegance and mystique! The Wine farm is placed between VERONA and VENICE close to VICENZA.

Tasting Note:
Murassi Prosecco DOC:
Nose: White flowers, apple and citrus fruits.
Palate: Crisp apple, pear, and a touch of citrus
Finish: Refreshing with a lively balanced acidity and superb finish.

Murassi Rosé: A pale blush of bubbly perfection
Murassi Rosé, an exceptional fusion of Glera (Prosecco grape) (85%) and Pinot Noir (15%). The wines are grapes of the same vintage 'Millesimato' and blended with precision by a fastidious winemaker. It is possible to detect the Pinot Noir, but those new to this wine will find an exciting explosion of flavours, with strawberry, raspberry and a subtle touch of citrus.



Tasting Note:
Nose: White flowers, apple and citrus fruits, enriched by hints of red fruit such as strawberry and raspberry given by the pinot noir
Palate: Rounded taste, soft and with greater structure than the white version
Finish: Smooth with a bright, and refreshing finish

For more information, please visit our website: www.murassi.it

Contact Dennis Belford,
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dennis@murassi.it

Solving efficiency problems during the thermal processing of food and beverage



Thermal processing is critical to the success and safety of food and beverage manufacturing. Yet often, thermal control is not up to scratch, causing inefficiency, loss of profit and detriment to products. In this article, David Sarhok, Account Manager Europe for food and beverage processing and equipment at industrial temperature controller manufacturer Watlow (pictured), unpacks how modern temperature controllers can overcome seven of the most common efficiency problems in food and beverage thermal processing. In 2022, Watlow acquired Eurotherm, which manufactures industrial temperature controllers, power controllers and data management systems used heavily in the food and beverage industry.



Energy usage

According to the Food & Drink Federation, the UK's food and drink industry is the nation's largest manufacturing sector, generating a huge energy output as a result. Suppliers provide energy on a tariff and in poorly managed plants that draw more energy at certain times than the tariff allows, they can suffer from hefty fines.

The simple answer is better power control and modern thyristor controllers. These new smart devices are available with a large variety of

industrial communications, which allows them to communicate with each other across the plant. Special algorithms for managing and spreading loads across the plant help make the best use of your energy and keep your finance managers happy by operating within your specified tariff.

Temperature overshoot

During cooking and cooling processes, whenever the temperature of a product overshoots or undershoots, energy is wasted. Some products can also be damaged by overheating or overcooling and then require a quality assessment.

When operating temperatures are outside the desired setpoint, this leads to wasted time and energy, under or over cooked products, as well as possible non-conformance to critical temperature limits leading to scrap product.

For processes where energy is being wasted in this way, one solution is to replace the simple temperature controller with a precision PID temperature controller. Intelligent models have specific algorithms embedded in the control strategy that automatically take care of common heating and cooling problems. Useful features in this case are inbuilt algorithms that stop the temperature overshooting whilst heating up.

Compliance to critical temperature limits

In food and beverage processes that follow Good Manufacturing Practicing (GMP) and Hazard Analysis and Critical Control Points (HACCP) guidelines, you could be wasting energy simply by using standard controllers. The problem with these controllers is the wide variation in accuracy levels.

Investing in a precision PID controller with accurate inputs and outputs, and better rejection to noise, means manufacturers can be sure that the temperature you set is the temperature you



get. It also ensures that manufacturers meet limits while getting ROI by reducing energy bills over the lifetime of the controller.

Packaging problems

Some types of packaging are difficult to bond together. The time, temperature and pressure are crucial to the heat-sealing process to ensure a quality seal that retains its integrity. Basic controllers are not up to this job, which can lead to wastage of time, product and packaging.

The temperature at the point of the seal needs to be accurate in combination with the mechanical pressure and time of contact. A precision PID controller, such as the PM PLUS™ from Watlow, along with the temperature controller, a Programmable Logic Controller (PLC) is used to provide precise control of the machine.

Boiler efficiency

The energy used to supply hot water and steam is one of the biggest costs in food and beverage manufacturing. As the UK moves towards carbon-free energy generation, some manufacturers have already made the decision to move to electrically heated boilers to reduce their carbon footprint. Used in combination with modern power controllers that provide firing modes to suit different types of heaters and algorithms to better manage boiler loads, they are ideal for companies who are committed to green initiatives and directives like Energy Savings Opportunity Schemes (ESOS).

In the manufacturing of food and drink products, temperature control is the fundamental process that holds the key to the functioning of the industry. Inconsistency in temperature can be detrimental to products and the manufacturer. Modern power controllers offer greater control and reliability needed to ensure accurate and safe products.

Temperature instability

Managing temperature control is critical in the manufacturing of food and beverage applications. For example, oil temperature in fryers can be difficult to control. With poor control, the temperature can oscillate from too hot to too cold, wasting time and energy in the process. Temperature variation can also lead to irreversible damage to the product creating waste and consequential loss of profit.

One solution is to use a precision proportional integral derivative (PID) controller. To control other setpoints at the same time, like humidity and pressure, this type of controller can typically be purchased with multiloop options and dedicated algorithms that aid the application. Autotune functions are available that will automatically set a range of parameters to optimise the process when enabled on specific equipment.

Product inconsistency

Poorly controlled processes can waste time and energy through non-uniform mixing, cooking and cooling. One of the common problems arises from human intervention in the process where operators tweak the control manually, causing unnecessary and often negative changes to the product.

Automating the process is better at achieving consistent results. A modern PID control system ensures all zones in the oven are controlled to the right temperature for that product. Look for models with recipe functions that allow the whole setup to be saved and recalled when you need to manufacture the same product repeatedly.

To discover Watlow's range of power controllers, please visit the website: <https://www.watlow.com>



The Good Food Show Summer 2024: Bringing the finest foods and drinks to the NEC

The incomparable Good Food Show Summer 2024 returned to the NEC in Birmingham from 13th-16th June. Affectionately known as 'foodies' paradise' – this year's four-day extravaganza welcome over 90,000 visitors and over 700 leading exhibitors. The highly popular summer show was hosted in conjunction with BBC Gardeners' World Live, with visitors able to go seamlessly between both during the event.

The Big Kitchen hosted the biggest celebrity chefs including James Martin, Nadiya Hussain and Michel Roux, where they cooked up a storm for audiences, with additional book signings for the lucky few.

The Let's Talk Good Food Stage gave audiences a rare opportunity to see the same top leading chefs relaxing on the sofa rather than whipping up a storm in the kitchen. Hosted by Samuel Goldsmith and Varney Desmazery, these much-loved chefs were invited to share top tips, favourite recipes and a few surprises. We loved Rosemary Shrager, who shared her passion for all things organic and Jane Dunn of Jane's Patisserie, whose blog was voted the top baking blog of 2020 by Vueilo. Jane has a distinctive flair for all baking from cakes, cookies to cheesecakes.

This year was extra special due to the number of new exhibitors, many who formed during Lockdown and are now starting to spread their culinary wings, as well as well-known brands but new to the show. These included: London's own Brick Lane Bagel who brought sublime fresh bagels filled with delectable flavours like salt beef, smoked salmon, cheese cream, pastrami, and chicken escalope. Award-winning Freda's Peanut Butter caught our eye with their finest vegan, organic peanut butter. The Cornwall company uses high oleic Argentinian peanuts, which are then deeply roasted and blended to produce this delicious peanut butter, with no refined sugar and palm oil free.

The Summer Edition brought all the finest food, drink and culinary products once again, making it a shopping haven for summer picnics or gourmet summer meals. This was reflected in the Good Food Summer Taste Awards 2024, which was dominated by the season's hottest products. Winners included 'Lidl Deluxe Sausages: Honey & Mustard' for Best Sausages and 'ASDA OMV! Deliciously Vegan Butcher Inspired No Pork Sausages' for Best Vegan Sausages.

Visitors seeking summer seasonal inspiration were delighted by the live cooking in the 'Summer Kitchen.' – filled with chefs and culinary specialist, sharing recipes and tips.

With the co-located BBC Gardeners' World Live, visitors enjoyed the new 'Grow it, Cook it' section where food and gardening domains happily merged. One of the highlights was podcaster Adam Frost's hosting of al fresco cooking by artisan chefs.

The Summer Workshops were the place to head for the best summer cocktails and perfect cheese pairings. Andy Clarke gave a hands-on workshop for the perfect summer cocktail, with some extra autumn/winter ones thrown in for good measure. Katy Truss was the 'Cheese Pairings Queen' with a delicious meander through the best cheese accompaniments like honey, and chutney.

Food & Drink Matters always has an amazing time at the Good Food Shows and this summer was no exception. Amongst the buzz, delicious tastings and live cooking, we selected our Top Five Exhibitors:

- 1) Fruitology:** Located in the Fabulous Food Finds (Food Champions) area, this relative newcomer to the artisan drinks scene brought a novel twist on fruit infusions for alcoholic spirits. Packed with natural ingredients, this emerging business showcased its beautiful range of bottles, gift sets, limited editions and refill pouches. Catch them at

the Good Food Winter Show 2024 and stock up on some unique Christmas gifts.

- 2) Harmony Drinks:** With the health food market still seeing year-on-year growth, these products bring effective relief for hormonal and digestive health, whilst regulating blood sugars and improving memory. The Harmony Drinks and Digestif Reset System brings body balance and digestive alignment and stops bloating and fatigue in its tracks.
- 3) Mae Jum:** Another new exhibitor this summer that took the event by storm. These traditional Thai pastes are lovingly made with 100% natural herbs and spices, using a beloved family recipe from the Yan Ta Khao district in Thailand. Love Thai food? These pastes are designed to add authentic flavouring to South-East Asian home cooking. All the ingredients are grown naturally in Thailand and are available in flavours such as Thai Green Curry Paste, Red Thai and many others.
- 4) Five Farms Irish Cream Liqueur:** New Irish exhibitors from County Cork, the world's first farm-to-table Irish Cream Liqueur is lovingly made from fresh cream and premium Irish whiskey. The award-winning product is famed for its authentic ingredients, sourced from five-family-owned farms.
- 5) Millico:** With sustainability and quality at the heart of the product range, these coconut-based food and drink items are perfect for gifts and everyday use. They include: Virgin coconut oil, organic lower nectar, and sparkling coconut blossom drink.

Ready to exhibit? Book for the Winter Show now.

Save the date:
Good Food Show Winter
21st-24th November 2024
NEC Birmingham

<https://www.goodfoodshow.com>

Five Farms brings Authentic Irish Cream Liqueur to Sainsbury's Shelves

The world's first farm-to-table Irish cream liqueur is launching in one of Britain's best-loved supermarkets.

Five Farms premium Irish Cream Liqueur blends its rich Irish heritage with exceptional quality ingredients to create this distinctive product.



Liqueur Johnny launched Five Farms in 2017.

He said, "Five Farms celebrates Ireland's farming culture and the dedication of our farmers, whilst also creating a delectable, luxurious cream liqueur."

Customers will soon be able to get their hands on the luxurious taste of Ireland, as it hits the shelves in 200 Sainsbury's stores nationwide from late September.

Embrace the taste of Ireland and grab a bottle of Five Farms via Sainsbury's, Amazon, Harvey Nichols, Master of Malt, Costco or Ocado, from £28.99.

For more product information and delicious cocktail recipes, please visit: <https://fivefarmsirishcream.com>

Having sourced its cream exclusively from five family-owned farms along the Cork coast, Five Farms then blends it with premium local Irish whiskey at a concentration ten times higher than mainstream competitors or supermarket alternatives.

The unique product is bottled within 48 hrs and uses completely sustainable packaging. What's more, all of Five Farms' packaging uses 100% recyclable material – from the bottle clasp to the cardboard used for shipping.

Co-Founder and Director, Johnny Harte is an experienced veteran of the Irish and International drinks industry and has been leading the way for over 20 years.

Fuelled by his ambition to create the world's first farm-to-table Irish Cream

Millico: A journey from Thailand to the UK



Traveling far from its roots, Millico, a vibrant new brand bringing its unique, coconut-based food and drink products to the UK market, making its debut in March 2024. Born in the land of smiles – Thailand – where the sun shines bright, the soil is rich, and water is abundant, Millico is grounded in the principles of quality, sustainability, and environmental responsibility.

Throughout its journey from planting to production, Millico maintains the highest standards at every step of its process, ensuring that quality is the cornerstone of every Millico product. Millico is committed to making a difference, ensuring a positive impact on the environment and everyone involved. The brand supports local coconut farmers, provides education for children, strengthens communities

through shared resources and knowledge, and works to preserve nature. These efforts contribute to a better livelihood for all those in the supply chain back home.

Millico offers a range of exceptional, delicious, and convenient EU organic-certified products, making them ideal for vegans and health-conscious consumers alike. From cooking sauces and condiments made from coconut flower nectar to refreshing aromatic coconut water and fermented sparkling drinks, discover the taste of Thailand with Millico at: www.millico.com or [#millico.coconut](https://www.instagram.com/millico.coconut)

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[#millico.coconut](https://www.instagram.com/millico.coconut)

Fruitology: Fruit Infusions for spirits all year round

The popular Good Food Show Summer 2024 returned to the NEC Birmingham, alongside BBC Gardeners' World Live from the 13th-16th June. The four-day event was brimming with top chefs and delicious live cookery demos but it was the smaller makers, producers and businesses who made the biggest impression on many visitors.



Fruitology was one of Food & Drink Matter's Top Exhibitors in the Fabulous Food Finds (Food Champions) area. With an imaginative twist on fruit infusions for alcoholic spirits, these natural ingredients alchemise ordinary alcohol into a fruit and herb taste explosion.

range of bottles, gift sets, limited editions and refill pouches.

Missed the Good Food Show Summer 2024? Catch Fruitology at the Good Food Winter Show 2024 and stock up on some unique Christmas gifts.

Fruitology was conceived during Lockdown back in 2020 and the artisan brand was relaunched in 2023 under new owner Michelle. The West Sussex based company kicked off a summer of festivals and trade shows starting with the Good Food Show Summer 2024 – with Michelle showcasing the beautiful

Can't wait until then? Look out for an exciting September launch of limited-edition Winter flavours.

Fruitology products are stocked at farm shops, garden centres and shops across the country or online view here: www.fruitology.uk



Thailand to table: Authentic Thai cooking pastes

The unparalleled Good Food Show Summer 2024 returned to the NEC in Birmingham from 13th-16th June, with a string of new exhibitors showcasing innovative food and drink products.

Food & Drink Matters was on the lookout for new talent across the culinary world and was impressed by the high standard on show.

We selected Mae Jum as our Top Exhibitor for outstanding Thai curry pastes, with ingredients grown naturally in Thailand. These award-winning pastes come in a range of nine flavours such as Red, Kua Kling, Panang, Massaman, Green, and Pad Thai. The pastes are made from 100% natural herbs and spices, have no added sugar, oil or artificial preservatives, are vegan and gluten-free certified and hold individual spice ratings of 1-5.

The Great Taste 2020 Award Winners have left an indelible mark on authentic



Thai home cooking, with delighted customers posting glowing five-star website reviews.

Our favourite is the Thai Green Curry Paste – which when mixed with coconut milk and added to air-fried tofu and aubergine or grilled chicken and rice gives sweet, fresh flavours or without the coconut emphasises the heat of the green chillies.

These pastes are based on traditional recipes from the Yan Ta Khao Thai district and bring Thai flavours direct to your kitchen table.

To find out more and unlock 10% discount on your first one-time purchase or save & subscribe order, click here: <https://maejum.com>



Hormony Drinks: Palmyra Blossom Nectar Suppliers in the UK

Hormony Drinks is emerging as a standout brand in the health food industry, driven by cutting-edge science and innovation. Recently awarded the title of the UK's Best Anti-Ageing Beverage Manufacturer at the prestigious UK Enterprise Awards, Hormony Drinks continues to deliver on its mission to support both physical and emotional wellbeing through advanced nutrition. Each beverage is designed to address key aspects of human health, using scientifically validated ingredients to provide measurable benefits.

With a growing body of evidence highlighting the rise in cardiovascular, neurological, and metabolic disorders, particularly among the ageing population, Hormony Drinks offers a scientifically-backed solution. Central to its effectiveness is its patented iminosugar compound, Palmaryn™. Iminosugars are known for their ability to inhibit glycosidases, enzymes that play a role in various metabolic pathways. Palmaryn™ specifically helps regulate blood sugar levels, supports cardiovascular function, and provides neuroprotective properties, making it a potent ally in preventing age-related diseases.



By harnessing the latest advancements in biochemistry and nutritional science, Hormony Drinks positions itself at the forefront of functional beverages, offering consumers a proactive approach to maintaining health at a cellular level.

info@hormonydrinks.com
<https://www.hormonydrinks.com>

HORMONY
DRINKS

Palmyra Blossom Nectar Suppliers in the UK

Voted the 'Best Health and Wellness Beverage Manufacturer 2023' at the illustrious Food and Drinks Awards and 'Best Anti-Ageing Beverage Manufacturer 2024' at UK Enterprise Award. We believe that we produce the best, most effective products to help to restore your physical and emotional health. Our selection encompasses two harmonising products: Hormony Drinks and the Digestif Reset System. The former is an invigorating powder that effortlessly integrates into your chosen drink, designed to balance hormonal activity, bolster cognitive and hepatic efficacy, and amplify your innate energy and stamina. In contrast, our Digestif Reset System has been intricately fashioned to help your own body to rebuild a healthy digestive system.



Please visit www.hormonydrinks.com or email info@hormonydrinks.com

Cold Chain Hub 2024: Innovating and connecting the future of temperature-controlled logistics

The upcoming Cold Chain Hub 2024, hosted by TCS&D, is set to be a major event in the temperature-controlled storage and distribution industry. Taking place from 9th-10th October at the NEC in Birmingham, the event will gather industry leaders, exhibitors, and professionals focused on frozen and chilled food, as well as pharmaceutical logistics.



This event is unique in its focus on innovation and sustainability within the Cold Chain Sector. Exhibitors will showcase cutting-edge technology, including electric vehicles, refrigeration systems, temperature monitoring equipment, loading bays, high speed doors and other materials handling equipment including forklifts.

Why exhibit? The Cold Chain Hub offers a key networking platform, attracting between 1,500 to 2,000 visitors from across the UK and Europe who are buyers and/or specifiers in the frozen and chilled foods and pharmaceutical sectors seeking the latest advancements in the field.

The Cold Chain Hub is known for delivering a platform that helps brands to generate new enquiries and more business from existing customers whilst also creating a unique networking platform for new and potential customers.

If you have a new innovation or technology solution that is ideal for the Cold Chain Sector, register your exhibitor interest now. Or, if you're looking to attend the show, visitor registration is also open.

<https://tcsdevents.com/cold-chain-hub>

Tiger Trailers: Curtainside, double deck, refrigerated and rigid manufacturer



latest large rigid builds on the stand, for a leading UK food wholesaler and distributor, along with an all-new product set to be unveiled.

Tiger Trailers' range of reefers and rigid bodywork for cold chain operators are all tailored to customers' exact requirements. From short 'urban,' standard 13.6m length single decks, and various double deck trailer iterations, to rigid solutions from 3.5t to 26t, Tiger has it covered. The partnership enables the Cheshire manufacturer to deliver products to customers a lot more expediently following assembly and stringent PDI checks at their Winsford factory. Over 200 Tiger-supplied trailers and rigids have joined the fleet of a major UK dairy, operated by a leading 3PL.

Visit Tiger on Stand D10 in Hall 17 of the NEC on October 9th and 10th and please visit: tigertrailers.co.uk for more information in the meantime.

Tiger Trailers, celebrating its 10th anniversary this year, has manufactured temperature-controlled articulated trailers and rigid bodywork since 2020, in partnership with Lecitrailer of Spain, and the firm is one of the major exhibitors confirmed for TCS&D Magazine's 'Cold Chain Hub' storage and distribution show at the NEC in October. Visitors can expect to see one of Tiger's

Seymour Manufacturing International (SMI)

Seymour Manufacturing International (SMI) has been saving energy and money for some of the world's biggest and best-known businesses since the 1980s, and continues to be the market leader in design of thermal products.

With its headquarters in Telford and customers worldwide, the client list is a who's who of blue-chip brands, including retailers such as Waitrose, Morrisons, ASDA, Sainsbury's, Marks & Spencer, The Co-operative, and Lidl.

SMI also works with the NHS, the Ministry of Defence, and has become a leading thermal insulation supplier for the protection of food, chemicals, agricultural and home delivery products.

It's all thanks to Tempro, SMI's remarkable lightweight thermal insulation material which has been scientifically proven to cut energy loss by at least 25% in chillers, and an amazing 33% in freezers.

We'd love to tell you more about our 'thermal protection perfection' range at Cold Chain Hub –



you'll find us in Hall 17 at the NEC, on Stand P8.

We'll be showcasing our Cold-Stop Curtains, Back-Stop Curtains, Roll-Cage Liners, Pallet Covers and various thermal bags and tote liners.

Check out our full product range, and case studies, at: www.seymour-mi.com

Hubl Logistics to unveil CoolRun Pod at TCS&D 2024

Hubl Logistics, a leader in zero-emission temperature control solutions, is pleased to announce its participation in the upcoming Temperature Controlled Storage & Distribution (TCS&D) Cold Chain Hub on October 9th-10th. At the event, Hubl will showcase its flagship product, the CoolRun Pod, designed to address emissions and inefficiencies in food distribution.

The CoolRun Pod uses advanced passive cooling technology to maintain optimal temperatures for up to 30 hours, eliminating the need for traditional diesel-powered refrigeration units. This proprietary, patent-pending innovation is currently being trialled with key partners in the chilled and frozen food supply chain, aiming to set a new standard in net-zero food logistics.

Hugh Frost, Founder of Hubl Logistics, underscores the transformative potential of the company's innovations, "CoolRun will truly revolutionise the food distribution industry,

not only by eliminating harmful emissions from diesel-driven refrigeration units but also by improving efficiency and thereby reducing costs."

The company's efforts have been bolstered by significant investments in 2024 including from the Freight Innovation Fund, Green Angels, Innovate UK Energy Catalyst Fund and finally the Clean Air Fund, with a total fundraising of £2.5 million, reinforcing its position as a frontrunner in sustainable transportation solutions.

Hubl Logistics invites all attendees to visit their stand at TCS&D 2024 to learn more about their pioneering technologies and how they are shaping the future of sustainable food transportation.

For more information about CoolRun and its innovative solutions, please visit: <https://www.coolrun.co.uk>

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Weetabix opts for best of British with high-speed door installations by Union Industries



Alan Hirst, Sales Director at Union Industries

Union Industries, the UK's leading manufacturer of bespoke high-speed doors, is helping one of Britain's most iconic cereal brands maintain its high standard of hygiene with the installation of more Bulldoors and Matadoors.

Weetabix initially approached Union Industries in 2023 to maintain and elevate hygiene standards at its site at Burton Latimer near Kettering. Recognising the superior quality and reliability of Union's Bulldoors, it expanded its partnership by installing a further six doors around its facilities, including Burton Latimer and Corby, making eleven Union doors across the two sites in total to date.

The bespoke doors, tailored to fit each individual opening, address specific challenges such as tight

spaces and sloping floors, ensuring a perfect seal and optimal functionality.

In addition to maintaining hygiene standards, some entries and exits in Weetabix's production and warehouse areas utilise a two-door solution of airlocks. This system interlinks the doors electronically to allow only one door at a time to be open, effectively prevents the ingress of insects, dust, and other foreign bodies, further safeguarding product integrity.

Union's Bulldoors are regarded as the 'reliable workhorse' of rapid roll doors and are known to perform more than 1.4 million cycles per year, making it a popular choice across multiple sectors. They feature specialist 'Crash-Out' and 'Auto-Reset' damage protection facilities, and offer control outputs for options such as airlocks, traffic control systems and remote monitoring, whilst aiding temperature control for ambient and chilled environments.

The market-leading, bespoke, high-speed roller doors help to prevent the severe drop of ambient temperature in buildings, especially evident in the winter months, eliminating any potential impact on production environments.

Alan Hirst, Sales Director at Union Industries, said, "We are delighted to continue our partnership with



Weetabix in enhancing their operational efficiency and hygiene control. Our rapid roll doors are renowned for their reliability and performance, making them the ideal choice for Weetabix's production environments."

Anthony Brawn, Facilities Contracts Manager at Weetabix, said, "We are proud to partner with Union Industries in maintaining the highest standards of hygiene and operational efficiency across our facilities. The installation of Union's high-speed doors ensures a seamless flow of operations"

"With Union Industries, we are confident in achieving our long-term goals of reduced downtime, enhanced productivity, and minimised costs."

T +44 (0)113 244 8393
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<https://unionindustries.co.uk>

Union Industries blows away competition with use of virtual reality configurator

Union Industries, the UK's leading manufacturer of bespoke industrial doors, has utilised virtual reality (VR) to help Leeds-based Met Fab Solutions maintain comfortable working conditions with the installation of a Bulldoor.

Union Industries has successfully deployed its innovative new VR software to assist Met Fab Solutions, a leading UK manufacturer of aluminium panels and aluminium pressings, specify and configure the correct door suited to its needs.

This innovative tool allows Union to immerse prospective clients in a 3D showroom where they can experience their high-speed door offerings and interact with the products in a virtual environment. The software, comprising a VR headset and handheld units representing the customer's hands, showcases the extensive features, specifications and benefits of Union Industries' products.

Met Fab's powder coating facility contains an extraction unit, which draws the temperature outside of the building to keep the area cool during hotter periods. However, when windy, the extraction unit causes a wind-chill resulting in employee discomfort, hence the company's need for a fast acting and reliable door.

The Bulldoor not only ensures the integrity of Met Fab's facility but also significantly reduces the impact of adverse weather conditions. Operated conveniently via remote control, the door incorporates a 'Crash-Out & Auto-Reset' feature as a standard safety measure, minimising costs associated with door impacts.



Renowned for their reliability and efficiency, Union Industries' doors, including the Bulldoor, have become the preferred choice for manufacturers dealing with heat loss and escalating energy prices. With a robust design requiring minimal maintenance, these doors can withstand constant high-volume operations, making them an ideal solution for industrial settings.

Rob Howe, Union Industries' Technical Sales Engineer, said, "Once again, the Bulldoor is the first choice for those in the manufacturing industry who aim to address heat loss and wind chill through open doorways."

"The Bulldoor is one of our best-selling doors and has been developed by our own R&D team over the

years to become the reliable workhorse that it is today. Its robust design ensures minimal maintenance and can withstand constant high-volume operations."

"We are also thrilled with the success of our new virtual reality configuration tool. This software enables us to immerse prospective customers into our world, providing a first-hand experience of the advanced features and capabilities of our rapid roll doors."

Steve Cockerham, managing director at Met Fab Solutions, said, "The collaboration with Union Industries has proven invaluable in addressing our specific needs."

"In utilising the VR software, Union was able to demonstrate to us in detail how the Bulldoor was best placed to serve our specific needs and address the challenges we faced."

"The Bulldoor has not only enhanced the integrity of our facility but has also significantly improved working conditions for our employees."

Please see video '[The BEST way to choose a High Speed Door – VR technology](#)'

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National Convenience Show 2024: Fastrack lane to success



The legendary National Convenience Show 2024, part of the award-winning UK Food & Drink Shows was back at the NEC from the 29 April-1st May. It was the busiest record-breaking show yet with three action-packed days dedicated to the entire supply chain from forecourts, co-ops, convenience professionals, with all the latest technology advancements and new product lines. Visitors flocked to the show and praised the event organisers, high-quality footfall and sales leads, "We've exhibited at the National Convenience Show for the past couple of years. It's always a fantastic show for us, we get a lot of interest in our products and learning about our NPD. It's been so successful yet again." Jena Allen, Brand Manager, Kind Snacks, National Convenience Show.

The Convenience Store Stage hosted the biggest names in the industry, with expert panels from One Stop Stores

Ltd, Nisa and many more shedding light on the biggest trends, industry pain points and challenges.

With high-profile visitors from across the wholesale, grocery and retail sectors, exhibitors were able to showcase new lines and enhance brand awareness to a captive audience. 92% of delegates were from C-Sute, senior or middle management and with 86% able to specify, influence or make final spending decisions, this was the perfect opportunity to generate sales leads.

Save the date:
National Convenience Show 2025
7th-9th April
NEC Birmingham

Contact
www.nationalconvenienceshow.co.uk

Jake & Nayns launch innovative Microstation in Leicester & Loughborough

Jake & Nayns, renowned for their delicious ready-to-eat meals, have introduced their pioneering Microstation at Leicester General Hospital and Loughborough University. This innovative heat-and-eat station features a fridge, microwave, and TV screen for easy-to-follow instructions, offering a range of tempting options such as five cheese toasties, Cuban sandwiches, Kansas City BBQ subs, naan-filled snacks, and burritos.

The feedback from the trial locations has been overwhelmingly positive. Samantha Farnell, Senior Supervisor at Leicester General Hospital, praised the quality and affordability of the locally produced meals. She highlighted the Microstation's appeal across age groups, from students to senior customers, and the simple, user-friendly process. "Microwaving toasties was a new concept, but customers loved it once they tried it," Farnell explained.



At Loughborough University, Bobbie, Café Manager at the Sports Library, echoed similar thoughts, noting how students appreciated the taste and convenience of the products.

The Microstation caters to all mealtimes, with favourites like the All-Day Breakfast Burrito proving especially popular. While educating users was initially a challenge, instructional videos helped smooth the process. Now, with plans to expand to Sainsbury's petrol stations, Jake & Nayns are set to revolutionise the grab-and-go food market.

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<https://linktr.ee/jakeandnaynseatstreet>

Epta UK: Commercial refrigeration and air conditioning solutions

Epta dedicate their time to being a sustainable leader in UK commercial refrigeration. With a fully integrated solution through system design, manufacture, installation, service and support, Epta specialise across the complete customer journey. Epta are on a mission to redefine agility, with a UK manufacturing facility paired with global scale, and capability of the wider group. They also just so happen to engineer and manufacture the most efficient and effective refrigeration cabinets in the market!



As a champion of natural refrigerants, Epta are proud of being front and centre of the CO₂ revolution, with Propane (R290) as it's secondary natural refrigerant of choice. Their CO₂ training school is dedicated to training the next generation of engineers, recognising the future challenge of the skills gap in the industry. Consistently innovating, Epta continues to develop world firsts.

Renowned for the commitment and expertise of their colleagues, and strategic partnerships with multiple UK grocery retailers, Epta are redefining commercial refrigeration in the UK.

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www.epta-uk.com

Carrs Pasties: Freshly baked pasties, sandwiches, cakes & snacks

Carrs Pasties is a third-generation bakery and has been making pasties since 1938. They focus on providing high-quality products using specially selected suppliers and outstanding customer service. Born and bred in Bolton, the company is growing rapidly and there is demand across the UK.



There are four Carrs Pasties shops in Bolton, in addition to over 100 trade partners across the UK who sell Carrs Pasties products on their premises. Products are supplied frozen and can be baked off when required to ensure optimum freshness for each product. The pasties are a popular food-to-go product.

Products include the traditional Meat & Potato Pasty, which is the best-selling in Bolton, while customer favourites include the Steak Pasty, Cheese & Jalapeno Pasty and Sausage

Roll. The company are always working on new additions to the range including the Chilli Beef Pasty and the Classic Vegetable pasty, which is also vegan.

The secret to Carrs Pasties success is that they lock in the taste and offer unrivalled customer service. Products are filled hot and then blast frozen or baked in the oven to lock in the freshness and the taste, while the company takes the time to go above and beyond for customers.

T 01204 387117
www.carrspasties.co.uk

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www.epta-uk.com
info@eptarefrigeration.com

Metsä Group extends entry submission deadline for the Metsä 2025 Sustainability Awards

Metsä Group's tissue paper business, Metsä Tissue, announces an extension to the deadline for entry for the 2025 Sustainability Awards.

Metsä Tissue is pleased to announce that it has extended the entry deadline for the 2025 Sustainability Awards by one month. All entries must now be submitted by 30th September 2024, in order to be considered for the 2025 Metsä Sustainability Awards.

The decision to extend the deadline for entry came after a large number of requests from potential entrants who have been impacted by the holiday season.

About the 2025 Sustainability Awards

The Sustainability Awards were founded in partnership with the Cleaning & Services Support Association (CSSA) in 2023 with the aim of shining a spotlight on sustainability across the cleaning and hygiene industry. The

2025 Sustainability Awards ceremony will be held at the Pelligon in Canary Wharf in London, on 19th March 2025.

Details of the awards and how to enter are available on the 2025 Sustainability Awards website. Nominations are free to enter and the deadline for entry is 30th September 2024.

For further information on the 2025 Sustainability Awards, please visit the website – www.2025sustainabilityawards.com – or contact Denise Nee by telephone on 0845 601 8266 or by email at: denise.nee@metsagroup.com.

About the Cleaning & Services Support Association

The CSSA is run by the Cleaning Industry for the Cleaning Industry. It exists to help businesses Grow, Comply, Change and Innovate. They do this through their accreditations, recognising greatness, key

events, online & offline business advice, and having government representation.

Metsä Group

Metsä Group's Tissue and Greaseproof Papers business, or Metsä Tissue, produces hygiene products for households and professionals, and greaseproof papers for food preparation and packaging. Our high-quality locally produced brands – Lambi, Serla, Mola, Tento, Katrin and SAGA – make daily life cleaner.

We promote a diverse, equal, and inclusive culture. Our 2023 sales were EUR 1.3 billion, and we have approximately 2,500 employees. Metsä Group's parent company Metsäliitto Cooperative is owned by around 90,000 Finnish forest owners.

Visit: www.metsagroup.com/metsatissue
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The 2025 Sustainability Awards

Metsä

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Enter by 30th September

Wednesday 19th March 2025 | 6pm
The Pelligon, Canary Wharf, London

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Fosters Bakery

As the holiday season draws near, Fosters Bakery is excited to unveil its premium selection of mince pies, designed to enhance festive celebrations with unparalleled quality. With over 72 years of experience in the bakery industry, Fosters Bakery is renowned for its dedication to excellence and innovation in baking.



As we roll out our holiday treats, you might even spot our cheeky gingerbread man keeping an eye on things and ensuring every pie is perfect. To make your holiday gatherings even more special, we suggest warming the mince pies in the oven before serving. This simple step enhances their flavour and fills the room with the cosy aroma of Christmas. For a festive treat that combines convenience with quality, reach out to Fosters Bakery. We're here to help you make this holiday season both delicious and memorable.

before serving. This simple step enhances their flavour and fills the room with the cosy aroma of Christmas. For a festive treat that combines convenience with quality, reach out to Fosters Bakery. We're here to help you make this holiday season both delicious and memorable.

Sara 01226 215898
Shaun 01226 215986
salesforce@fostersbakery.co.uk
www.fostersbakery.co.uk

Our bakery is buzzing with festive cheer as we prepare a range of mince pies that promise to delight your guests.

Alongside the familiar aromas of our bread, burger buns, hot dog rolls, etc., the enticing scent of mince pies fills the air, signalling the start of a joyful season.

Welcome to NOGIH Chocolates

Welcome to NOGIH Chocolates, where we redefine the chocolate experience with boldness and health in mind. Stop risking your health and that of your loved ones with traditional Chocolates – it's time for a healthy change. Our vegan, organic, and sugar-free chocolates are statements of rebellion against the chocolate industry's status quo.



Crafted with the finest organic ingredients, including Extra Virgin Olive Oil, our chocolates ensure a guilt-free indulgence without compromising on taste or quality. Our mission is to make chocolate a source of pure joy, devoid of the usual regrets. We reject the paternalistic tones typical of health brands. We are empowering our community to take control of their diets and make conscious choices.

transcends dessert – it's a movement towards sustainability, health, and unadulterated pleasure. NOGIH Chocolates is for the rebels, the health-conscious, and the environmentally aware. Welcome to a new era of chocolate. Welcome to NOGIH.

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Bennetts Kombucha

Meet Bennetts Kombucha – a family and veteran-owned business that's on a mission to improve the nation's health, one gut at a time, with our award winning, unpasteurised, probiotic packed kombucha.

Our journey began with mum – gut health specialist and AfN Reg. Nutritionist – wanting to improve our family's health. It's now run by Dad, Royal Marine turned Boochmeister, and me, Milly, wanting to improve not just our family's health but yours too!

We all need trillions of bacteria to fend off disease, protect our mental health and immune system, invest in our metabolic health and thereby improve our wellbeing.



Our Bennetts Kombucha is packed with live cultures and billions of bacteria in five boochilicious flavours: Lemon & Ginger, Berry Burst ('red berries'), Garden Mint, Organic White and Super Berry (a super-blend of 'dark berries' inspired by our collaboration with the University of Exeter).

Oh, and...1 showstopper: BOOCHSECCO® Our all singing, all-dancing and all-PARTYING sparkling kombucha. An elderflower and strawberry blend of refreshing fizz. At just 0.3% ABV you can sip and safely steer your way home; and, no sore heads!

So, we are on a quest – for BOOCHSECCO to be the life and party of all your festivities and to get you and your gut partying because Food and DRINK Matters.

Contact www.bennettskombucha.com

The Ice Co partners with The Amateur Mixologist to create a drink for every celebratory occasion

This summer, Europe's biggest ice manufacturer, The Ice Co, has teamed up with drinks expert 'The Amateur Mixologist' to show audiences how to turn those typical, uninspired summer drinks into something all the more exciting.



Focussing on big summer calendar celebrations, The Ice Co's Moments Made N(ice)r campaign has created a new drinks recipes for eight occasions: The great British Picnic, BBQs, Hen Parties, Baby Showers, Graduations, Birthdays, PRIDE, and of course the EUROS.



Made N(ice)r reveals quick and easy ways audiences can turn ordinary drinks into show-stoppers.

The Ice Co's Marketing Manager, Lucy Redman, explains, "The Moments Made N(ice)r campaign is all about inspiring people to create and serve something new at home this summer. Great drinks don't have to cost the earth and so we wanted to show that with just a few simple swaps, you can create bartender-worthy cocktails and pitchers that are perfect for those big occasion celebrations."

Developed in partnership with professional mixologist, Matt Hollidge, 'The Amateur Mixologist,' each drink has its own unique tip or trick to wow guests when hosting at home.

Whether it's the baby shower 'he or she' cocktail that magically turns pink or blue, a sugar-coating tip to get the best flavour out of your blueberries, or the optimum shake time for a delicious EUROS-inspired 'Coronarita,' Moments

Visit **The Ice Co website:** <https://theiceco.co.uk/moments-made-nicer> for more inspiration, or watch the Moments Made N(ice)r recipe videos on **YouTube**.

Dive into Summer Bliss with The Delicious Dessert new Pot 'O'licious range



With the summer season upon us, The Delicious Dessert Company's new Pot 'O'licious pots are the perfect treat for picnics and BBQs.

The Pot 'O'licious range comes in two mouth-watering flavours: Chocolate and Caramel, and Zesty Lemon. The Chocolate and Caramel pots feature rich layers of decadent caramel sauce and chocolate mousse, topped with chunky chocolate pieces. The Zesty Lemon pots are layered with zesty citrus lemon curd, soft lemon cream, and topped with white chocolate chunks. Both varieties are available at Asda and Tesco stores.

commented, "We are thrilled to introduce our Pot 'O'licious range just in time for summer. These refreshing desserts are perfect for warm days and are the latest creations by our chefs, who love conjuring up some new delights for people's taste buds. The result is yet more delicious creations in an ever-growing range, from the fastest growing brand in the fresh desserts category. And as with all products in its range, the Delicious Dessert Company remains committed to reinventing dessert classics for the more adventurous tastebuds of a younger generation."

Claire Smith, Head of Insight at The Delicious Dessert Company

Contact info@thedeliciousdessertcompany.com www.thedeliciousdessertcompany.com

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The Allergy & Free From Show 2024

The Allergy & Free From Show 2024 made a successful return to London's Olympia from the 22nd-23rd June. The charity AllergyUK has warned that the UK's allergy rates are already catastrophic, with the country ranked the third highest country globally for allergies and by 2026, allergies will impact at least 1 in 2 people across Europe workplaces.

It's difficult to stay positive with such sobering news but The Allergy & Free From Show 2024 made great headway this year with over 150 exhibitors and 12,574 visitors. From educational talks, live demonstrations, tasting stations, to interactive activities from across the sector. Keynote speakers on the Inspiration Stage included medical experts and health campaigners, which along with charities and celebrities like businesswoman Heather Mills and actress Suzanne Shaw, helped unite the whole community.



The two-day event played host to big players like Tesco, M&S, Holland & Barrett, Dr.Schar and Warburtons and with five zones across the exhibition, visitors were spoilt for choice this year.

The event has shown year on year growth, both in terms of the number of visitors and exhibitors. The key takeaways this year included 'pet hates' and 'wish lists' for dining out including poor staff knowledge and training on dietary requirements and demand for clearer allergen labelling across the board. The importance of 'reporting near misses' was a 'hot topic' when it emerged that 60% of hospitality staff lack confidence with catering for diners with allergies. The new 'Report It' tool was showcased at the event to encourage consumers to report near misses when dining out, in a bid to promote greater awareness.

Our Two Top Exhibitors are as follows:

- Sin Gluten Free Goodies: Established in 2011-

these premium award-winning products came about when founder Denise Thomas found out she could no longer eat gluten. After perfecting the goodies at home, she launched the range of bars, tiny bites, Christmas puddings and vegan products commercially to great acclaim.

- **Bay's Kitchen:** Low FODMAP food has been proven to support IBS sufferers and this company offers an award-winning range of FODMAP, gluten-free, and dairy-free foods. These include cooking sauces, condiments and soups.

Save the date:
The Allergy & Free From Show
21st-22nd June 2025
Olympia Event, London

<https://allergyshow.co.uk>



Sin Gluten Free Goodies: Gluten Free Artisan Bakers



to compromise on flavour or texture. Our diverse range of goodies caters to all taste buds, from decadent brownies to delightful cookies. Plus, some of our products are also suitable for vegans, making our treats perfect for those with dietary restrictions and anyone seeking healthier options. With Sin Gluten Free Goodies, you can enjoy delicious snacks that make every bite a moment of pure bliss.

Contact Denise Thomas, Founder,
Sin Gluten Free Goodies Limited,
M 07732 555418
www.glutenfreegoodies.co.uk

Sin Gluten Free Goodies stands out as the best choice for gluten-free treats because of its unwavering commitment to quality and taste. It's simple.... Taste first, gluten free second. Yes it's really important if you're a coeliac or intolerant to gluten that gluten free should come first, but this is about everyone eating the same treat, because they taste fantastic! Each product is crafted with premium ingredients, ensuring that you don't have



Amazing Herbs UK: Supporting health and wellbeing



AMAZING HERBS

The global trend towards healthcare supplements has exploded, according to Wellbeing Magazine, with the UK market seeing a 57-fold increase across hair, beauty and personal care products last year compared to 2021. This is due to many factors such as: e-commerce growth, increased health product awareness, and product innovation.

The Natural & Organic Products Expo (NOPEX) is the leading trade-only show in the UK, reserved for annually showcasing the best industry-leading products. The healthcare supplement market is a large feature of this two-day event, which demonstrates growing consumer-led demand across the UK.

Here at Food & Drink Matters, we're always on the lookout for bright talent and *Amazing Herbs UK* caught our eye instantly at **NOPEX 2024**. We chatted with Director Fatima Sarbuland about how this exclusive product range for UK customers is taking the market by storm.

"We've had a fantastic two-day event, meeting repeat customers, including one all the way from Australia!"

"The company started 30 years ago by my uncle, Waseem Goreja and his father in the USA and was the first to introduce Black Seed Health & Nutritional Supplements to the US market. In the last eight years, sales have gone off the chart in the USA, showing a surge in demand. Following the sad passing of my uncle, I went to support our family-run business and thought whilst I was there – why not bring these products into the UK market?"

Amazing Herbs UK supplies premium 100% cold-pressed black seed oil and softgels to customers from its company website and via the leading nutritional mail order: The Natural Dispensary.



With a focus on sustainability and ethical practices, the products are sourced from pesticide-free and non-GMO, non-irradiated Nigella Sativa seeds from Turkish farms.

"We test and verify our oil through third-party labs - as part of our ongoing quality assurance programme. Our new manufacturing facility in Buford, Georgia in the States has tripled in capacity to meet growing demand for our high-quality products."

"We place our products in dark glass bottles, which preserve the high quality of the oil or softgels and allows for recycling, as part of the circular economy at the end of the product's life."

"We take pride in sourcing the best cultivation conditions for our seeds, which account for the higher TQ levels and with every aspect of our product process monitored and tested, we are confident that our products will be appreciated by customers across the health and wellbeing spectrum."

The Amazing Herbs UK Premium Black Seed Oil contains 100% Cold-Pressed Black Cumin Seed Oil and comes in the following sizes: 30ml, 120ml, 240ml and 480ml. The one-time purchase prices range from £10.99 to £49.99 respectively and can also be purchased on a subscribe & save basis.

The Premium Black Seed Oil Softgels contains 100% Pure Black Cumin Seed Oil, with a 30-day supply and retails at £29.99 for a one-time purchase, with a subscribe & save discount also available.

"I've lost count of customers who've contacted me, thanking me for the products and telling me how they've alleviated a range of conditions. One lady had

suffered with painful rheumatoid arthritis for years and described our products as a 'life-saver.'"

The glowing five-star website reviews certainly attest to the products' popularity across the board, with customers highly recommending the range for high quality, customer service and quick delivery. Read our hand-picked customer reviews here:

"Amazing Herbs Black seed oil – definitely the best black seed oil."

"Saw results very quick on my skin with the oil and by the third day the dermatitis on my face and neck was gone – very happy with the product."

"Can't praise the Softgels enough – they help with joint pain enormously."

"The Softgels keep me healthy all through COVID and winter."

"Looking to the future, we would love to see our product range offered in all high-street health shops from Boots to Holland & Barrett. Watch this space!"

"We look forward to welcoming back all our existing customers to NOPEX 2025 from the 11th-12th May at London's ExCeL."

Subscribe to the Amazing Herbs UK newsletter and purchase from the product range here: <https://www.amazingherbsuk.com>

Purchase the range now from The Natural Dispensary here: https://naturaldispensary.co.uk/?query=amazing%20herbs&brand_cid=&brand_name=&search=full&view_more=no&logged_in=no&page=0



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