

Food & Drink

MATTERS

manufacturing | logistics | hospitality | retail

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Clear Brew Ltd

Operating since 2006 and selected as one of the Top 10 exhibitors at BevExpo2016, Clear Brew Ltd provides a regular and dedicated, fully managed, professional, beer line cleaning service. We clean keg and cask lines maintaining quality on a regular repeat 3 weekly cycle, using a specialised portable water fed mixing unit, coupled with inhibitors, plus market leading chemicals and our thorough techniques.

With an ever expanding UK wide network of franchised owners and highly experienced technicians, this



service is guaranteed to save money, reduce waste and improve the quality of draught products. In turn it will also reduce risk and maximise yields, adding real value to any business in today's licenced sector.

T 0800 7810 577
enquiries@clearbrew.co.uk
www.clearbrew.co.uk

Be innovative, be extraordinary

Grower's Cup has been duly selected as one of the Top 20 Exhibitors to attend the London Coffee Festival 2016.

Impressing at the industry-specific trade exhibition is a great achievement, particularly considering the inspiring festival is a dedicated celebration of coffee & gourmet food.

Taking place at the Old Truman Brewery on Brick Lane, the massively successful sixth edition of the annual showcase was held from April 7-10 as the flagship event of UK Coffee Week.



Grower's Cup was amidst the throngs of exhibitors and visitors in attendance, promoting its specialist range of carefully brewed beverages. The coffee in itself is different because of the unique concept from which it was developed; upon realising he had run out of filters for the traditional coffee drip maker, Coffeebrewer founder, Ulrik Skovgaard Rasmussen, came up with an effective new philosophy designed to combat this problem.

The result was a delicious gourmet multiple award-winning coffee that could be enjoyed anywhere, anytime. Widely considered a 'people's drink', the branded beverage offers the quality and rich taste that comes with



pour-over and French press coffee whilst providing the benefits available with instant types (convenience and efficiency).

To view the full list of coffee and tea varieties from Grower's Cup, and to find out more about the innovative brewing methods employed, then please get in touch with the team today.

T +45 63400124
contact@growerscup.com
www.growerscup.coffee



England's finest game dealer

Ben Rigby Game Ltd was established in 1979 and is still run by the family today with the same passion, integrity and honesty that it was founded with. We supply only the finest Game, with provenance and quality remaining at the heart of our business. From our roots supplying Smithfield Market the company has worked hard to build long lasting relationships with clients and suppliers alike, and prides itself on a reputation that offers existing and new clients confidence in the quality of our product and the service levels we offer.

Our buyers have long established relationships with some of the best estates in England and we also work closely with The Royal Parks and the Forestry Commission to source excellent quality deer. The traceability of our meat is 100% guaranteed and this quality product is processed to very high and exacting standards in our modern and efficient processing facility, which employs a highly



skilled and expert team. Customers tell us that our quality is impossible to beat and we work tirelessly to maintain this.

All our wild deer are free roaming and sourced from sustainable forests and managed estates. We supply red, roe, fallow, sika and muntjac although this isn't an exhaustive list. Venison is a lean and healthy alternative to other red meats and is becoming increasingly popular year after year. Our venison can be supplied in different types of cut and weight grade, so whether you need primal or secondary cuts, we can cater for all requirements.

T 01621 741971
www.benrigbygame.co.uk

The Cotswold Cider Co

Bored of unimaginative cider, over-processed thin flavours and sugar syruped pap? Time to get real! Selected as one of the Top 10 exhibitors at Imbibe Live, The Cotswold Cider Co crafts real good ciders with quirky characters that open the door to the full flavour of real cider – fermented in slow motion using only fresh whole bittersweet cider apples, and little else. The end result delivers a full tannin kick, with styles to suit every pallet.

NoBrainer is a great sparkling cloudy session cider, 4.8%, dry and true to its roots without being overbearing. SideBurns gives a medium toffee popcorn feel and at 5.4% is rich and zingy. SweetCheeks is lip smacking blush cider with a genius blend of autumn hedgerow fruits, blackberry



for sweetness, elderberry for a sharp pickup, but oh so smooth. BlowHorn pushes the boundaries with chai spices, awakening senses you didn't know you had.

Thank real cider goodness there's something original out there. And that's just the bottles – more fun and games with their 20L Bag in Boxes, YellowHammer, Muscle Mary, etc.

For samples, contact Rory on: info@cotswoldciderco.com or call 07979 957136 or visit: www.cotswoldciderco.com

Follow us on Twitter  @fdm_uk

Pristine Condition reduces manual handling incidents

The purpose of the study was to objectively and technically measure the manual handling risk reduction when applying Pristine Principles across a number of key Tesco Distribution Centre manual handling tasks.

Using ViSafe wireless motion sensor technology, the study measured movement and muscle activity when undertaking the tasks pre and post Pristine Condition's manual handling training. The tests were undertaken across a range of tasks comparing the outputs both before and after Pristine Condition manual handling training. This included the loading and pulling of cages, and loading, unloading and

stacking pallets. The results were exceptional. Objective data provided by ViSafe quantified the advantage of Pristine Condition techniques in reducing risk for injury across all tasks assessed as ranging between 35% and 94%, in particular reducing muscle demand by up to 73%.

Tesco Distribution had historically followed the same route as many other companies – following HSE guidance and hierarchy of controls. However, because that approach often fails to properly address the issue of incorrect technique then predictably manual handling incidents were still prevalent, causing injury to colleagues and cost to the business.

Tesco took the initiative to employ Pristine Condition – H&S Specialist and global leader in manual handling – to create a bespoke training programme to address manual handling incidents across their Distribution Centres. For the first time ever Pristine Condition brought Olympic weightlifting techniques to industry, dispelling many myths and fallacies, and introducing realistic, achievable Principles and control measures.

Contact
T 01491 414464
info@pristinecondition.com



Trolleys And Baskets.co.uk

Putting customers in a buying mood and maximising spend is crucial for all retailers. What do the customers see on entering the store, in which direction are they encouraged to walk and how will they be welcomed are all important considerations.

The first item a customer touches on arriving at a store is usually the trolley or basket available at the entrance. Retailers can enhance customers purchasing by making sure the basket or trolley available reflects the quality of the produce in store and provides the capacity their customers need.

TrolleysAndBaskets.co.uk has a large selection of shopping trolleys, shopping baskets, trolleys baskets, flat bed stock trolleys and more available to purchase simply online or on the telephone. Our business is set up to provide retailers with high quality products that have longevity, are cost effective and are right for their store.

For a retailer looking to stand out on the high street we have the exclusive patented Ellipse oval wire basket. Ergonomic and extra capacity the Ellipse is a stylish basket.

We stock traditional and modern, innovative trolleys and baskets so retailers can give a true impression of their store from the first moment a customer arrives.

For further information, visit our website at: www.trolleysandbaskets.co.uk or call on 01865 858049.



Shopping Trolleys, Specialist Trolleys, Flatbeds, Hand Baskets, Trolley Baskets, Roll Cages and more available to purchase online or on the telephone with quick delivery



01865 858049

TrolleysandBaskets.co.uk

1STWEBBING
Thermal Solutions For Industry

Insulation Technology:

Insulated covers are developed with the customer to protect items which need to be protected in pristine condition whilst outside of the refrigerated area. This cover can help solve the problems created by shortage of chiller space during daily deliveries.

Its insulating properties maintain chill products at the correct temperature for many hours whilst outside the chill room.

1stWebbing find bespoke technical textile solutions in all areas of industry. We supply high quality webbings in any size and colour in Polyprop, Cotton, Polyester Nylon, Carbon.

We are specialist suppliers of Spacer Fabric with 650 different grades in the data base. Uses vary from medical to filtration.

The many years of experience in this field have lead 1stWebbing to develop a whole range of additional products involving textiles and have had particular success with a range of bespoke logistics products currently in use with mainstream retailers.

Please contact 01763 245721 for more details or email sales@1stwebbing.com



AmbaFlex

The AccuVeyor® AVs Series is designed for time delay or medium pressure accumulation. It is specially designed to save space. Its ultra-compact design offers up to an astonishing 51ml/m² (15.54ft/ft²) conveyor meters per square meters foot print.



The technology is based on a spiral conveyor with one belt running both up and down in a concentric arrangement. When installed in its time delay configuration, it offers the most time delay per footprint possible, is compact and simple, and able to handle almost all primary packed products as well as liquid containers in single file. When used as a medium pressure accumulator, the smooth belt surface slips under the items.

The AVs is suitable for goods such as bottles, glass or pet for drinks, primary pack cartons, candy bars, personal care or pharmaceutical.

T +31 (0)229 285130
inquiry@ambaflex.com
www.ambaflex.com



1COLD Ltd

Specialists in the design & build of hygienic, fire rated and temperature controlled environments

1COLD Ltd is one of the fastest growing providers of specialist construction services to the food and drink, medical and pharmaceutical, data and communications, electronics and aerospace, research and environmental industries.

With over 50 years' of experience in the UK and a history in the installation of food processing and food manufacturing facilities, **1COLD Ltd** is proud of its reputation for delivering value engineered 'turnkey' solutions, where a wide range of temperature controlled environments are required.

Design, Project Management and Construction

- Food Manufacturing Facilities
- Chiller & Freezer Coldstores
- Electrical and Mechanical Works
 - Drainage Installations
 - Hygienic Floor Finishes
- Stainless Steel Kerbs & Equipment
- Quality, Health, Safety & Environmental
- Service & preventative Maintenance
- Manage the complete Construction Process

What we do!

Utilising composite panels to provide thermal insulation & hygienic conditions, a unique blend of resources and a portfolio of dedicated, experienced individuals, **1COLD Ltd** offers 'in-house' expertise in the design, project management and construction of Coldstores, Chillstores, Freezers, Cleanrooms, Test Chambers, Data Storage and Firewalls. ■

Industrial Cold Stores - Cold Rooms - Freezers – Chillers – Clean Rooms – Pharma Stores

Claybank Farmhouse, Umberslade Road, Earlswood, Solihull B94 5PY

Tel: 01564 702 269 Fax: 01564 702 270 E-mail: info@1cold.com Website: www.1cold.com

Number one for new and used food machinery

Food and Drink Matters is extremely proud to present Fountain Food Machinery as its selected Food Machinery Supplier of the Month.

Renowned for their fast delivery, competitive prices and knowledgeable staff, Fountain Food Machinery is the name you can trust for all your food machinery needs. The well-established company specialises in the supply of both new and used machinery satisfying the needs of customers throughout every sector in the food industry.



The company is a subsidiary of the well-known Fountain Foods – a prepared vegetable specialist who supply a range of chilled and frozen processed fruit and vegetables as well as favourites such as battered and breaded frozen onion rings, garlic bread and frozen mushrooms. 15 years of success in the industry led the company to set up Fountain Food Machinery to sell their redundant, but still efficient equipment.

The growing and vibrant business now boasts a huge portfolio which includes conveyors and elevators, dicing and slicing, dig/surge tanks, mixers, packaging, peelers, pumps tanks, vessels and kettles and most recently metal detectors and check weighers.



“The quality of our equipment is second to none,” commented Director, Robert Lunn. “Our focus is to provide quality used and reconditioned industrial food processing machinery to businesses around the world, offering independent advice to customers on the most affordable and effective solutions for them.

“We have excellent knowledge of the industry as one of our businesses is associated with food manufacturing which we believe gives us the skills to offer advice and support when buying quality used equipment.”



Supplying every make and model of metal detectors, customers can choose from a variety of products all in pristine condition and equipped with a warranty and collaboration certificate. Some notable products in the range include the Metal Detector Check Weigher which is equipped with a Ceia metal detector head which has a 350mm by 130mm aperture and a belt width of 260mm.

For use on the go, the Detectronic Metal Detector is a small mobile unit in impeccable condition. Completely portable, the unit benefits from a very small foot print measuring only 1,200mm long and has a 220mm wide by 100mm high working aperture.



Other metal detector machinery includes the Safeline Metal Detector which was previously used on bags of flour and is suitable for the dairy industry, the Cintex Metal Detector/Check Weigher with dipping belt reject, the Fortress Metal Detector which is ideal for after a spiral freezer and the Large Bulk Metal Detector which is ideal for boxes and blocks of product.



Fountain Food Machinery now

offer on-site servicing and calibration of all makes and models of metal detectors and check weighers. As well as the sale of new and used metal detectors, the experienced team of dedicated engineers provide quality service and repairs and fast and efficient call outs for breakdown repair. A rental service is also available which includes complete service and breakdown assistance.

“We understand that downtime costs money and therefore aim to react as quickly as possible to reduce downtime and save on costs,” explained Robert. “Our managers and engineers have a wealth of experience and are highly knowledgeable in order to assist customers in choosing the right machinery for them. We are able to solve problems in a timely manner and strive to send a service



engineer to you the same or next day – which is quicker than most of our competitors.

“Our quality machinery caters to customers in a wide range of industries including vegetables, ready meals, meat poultry, seafood, and bakery manufacturers. With our wide and varied portfolio, you are sure to find the product that best suits your needs. All available machines are listed on our website, which is updated daily, but if you do not see the item you require, please call or email us with your enquiry and we will do our very best to find it.”

Experiencing tremendous success over the years, Fountain Food Machinery are continuously growing and expanding the company in order to improve customer experience. They have recently opened a new showroom in Wisbech, Cambridgeshire, which covers 120,000ft² and allows customers to come and visit and see for themselves the vast array of machinery available.



They are also looking to move to a new warehouse in order to cope with the growing demand for products.

“Our new show room enables customers to view and test out our products in order to make well informed decisions before purchasing,” concluded Robert. “Customers always come first in our company and we strive to always provide high quality, efficient machinery that our customers can use for a very long time. We are continuing to grow the company by expanding our site, taking on new staff and focusing on our new warehouse.”



The first class machinery was recently showcased at Food Ex earlier this year, where they received a fantastic response. Fountain Food Machinery made a great deal of new contacts and gained many leads and is due to attend next year's event.



For more information or to view the exclusive range, contact Fountain Food Machinery by email: sales@fountainfoodmachinery.co.uk or call 01945 773333, or visit the website at: www.fountainfoodmachinery.co.uk The experienced and dedicated team will be more than happy to assist you with anything you need and provide expert advice on the right system for your needs.



Imbibe Live 2016 the most successful yet

Imbibe Live experienced its biggest and most successful edition to date on 4 & 5 July 2016 at Olympia London.

Imbibe Live attracted 11,962 attendees over the course of the two days of the show, which featured speakers from the world over, focus areas for brand new spirits, wines and beers, and tastings of rare categories.

Show director, Sonja van Praag, said, "Every year Imbibe Live brings together all the different hospitality sectors under one roof, and this year the feedback we've had

from exhibitors is that the calibre of visitors attending was outstanding. It is truly the best event for any brand or product that is interested in targeting the on-trade through an experiential and exciting event and 2017 is already looking incredible.

"Senior buyers came to do serious business, and with our incredible features programme we've once again proven that there really is no other drinks event like it."

Imbibe Live speaker and Imbibe Educator of the Year, Jane

Peyton, added, "I was really impressed to see so many beer and cider brands that had not been at the show before – in particular the smaller brands that fall into the 'craft' category for beer."

Imbibe Live returns on 3 & 4 July 2017 to Olympia London. This is our first pick of the best exhibitors from this year's show, listed here in alphabetical order: Best Industries, Brilliant Gin & Conker Spirit. Further details are below.

<http://live.imbibe.com>



Conker Spirit

Conker Spirit is the producer of Dorset's very first home grown Dorset Dry gin and in recent months the brand has had an absolute corker picking up a rather nice batch of impressive award wins!

Firstly the Dorset distilled gin has won the IWSC Trophy, a highly regarded international competition for the Best Gin Packaging in 2016.

Secondly Conker Spirit won gold in the wines, spirits and liqueurs category in the 2016 Taste of the West Awards, a

programme that has been promoting and supporting the South West food and drink industry for over two decades.

On the winning streak, the brand has also won two stars in the 2016 Great Taste Awards and an impressive DOUBLE GOLD in the Spirits Business Gin Masters 2016.

For more information or to get your hands on a bottle of Conker Spirit, contact Rupert on: 07956 431518, email: rupes@conkerspirit.co.uk or visit the website at: www.conkerspirit.co.uk



them, picking up National Distributors and many high end venues which now stock a little bit of Brilliance.

For all you spirited gin explorers out there, be bold, be brave, but above all, be Brilliant!

T 01243 513810
brilliant@brilliantgin.co.uk
www.brilliantgin.co.uk

Multi-award-winning Brilliant Gin: Made for the spirited!

Developed by two long time connoisseurs of gin who wanted to create something daringly different for the people who love gin as much as they do. Not the quirky one-off buy that sits on the shelf, but a truly classic gin, full of flavour that people come back to again and again as their drink of choice.

With Coriander Seed gathered from the South Downs and Grains of Paradise flown in from the West African Coast, to name but two of the ten quality botanicals used, there is a rich texture on the palate with the spice from the nose continuing and Juniper and Angelica adding balance and dryness.

Based in the sailing village of Itchenor, near to Chichester in West Sussex, Brilliant Gin hit the market in February 2015 and was quickly awarded three medals in The International Wine and Spirits Awards, including an Outstanding Silver for Best Gin and more recently a Silver Award in The San Francisco World Spirits competition 2016.

"We think our gin is truly outstanding and with this level of International validation, the experts do too," said co-founder, Graham Woolston. Thrilled to be chosen as one of the Top Ten Exhibitors at Imbibe this year, this was Brilliant Gin's first Trade Show and a huge success for

Be Brilliant

www.brilliantgin.co.uk

The BEST ice

Best Industries Ltd has been listed as one of the Top 10 Exhibitors to attend IMBIBE LIVE 2016. Despite being a recently formed company, Best Industries has a competent workforce boasting over 43 years of experience in the refrigeration and electrical industry. The Leicester-based business has become a reputable specialist in the provision of high quality ice machines, coffee makers, glass washers and water filters, and it is its premium range that attracted interest from those in attendance at the UK's established event for on-trade drinks professionals.



The team impressed hordes of visitors whilst occupying a stand at IMBIBE LIVE with the promotion of its three most popular size ice machines. The best sellers were widely appreciated for their robust structure, aesthetic design and high performance ability. The machinery is supported by a maintenance contract for peace of mind. This involves two on-site visits per year whereby the apparatus is thoroughly cleaned for the purpose of maximum output of clear ice and the minimised risk of mechanical failure.

The water filter kits, meanwhile, come complete with flexible pipe, adaptors and shut off valve to enable a seamless installation, & the transparent jacket means users can easily view the condition of the filter. Drain pumps are also available for purchase, as is an array of cleaning products that will enhance the longevity of the machines.

M 07850 099044
info@bestindustries.co.uk
www.bestindustries.co.uk

Welcome to BEST Industries



Where only the best ICE is produced from our machines



www.bestindustries.co.uk

Save beer, save time, save money!

Food and Drink Matters is extremely proud to present Cambridge Scientific Solutions as its selected Digital Technology Company of the Month.

Established in 2002, the technology based company is home to the BeerSaver™6 – a highly innovative development which allows the beverage and hospitality sector to save on beer, time and money. A ground-breaker in the industry, the BeerSaver enables users to reduce their weekly beverage line cleaning to up to 6 weekly intervals, without compromising on beer quality.

Scientifically and microbiologically tested, the advanced system also provides environmental benefits as it reduces hazardous cleaner usage, reduces water usage and aids companies in lowering their carbon footprint.

Research has shown that the application of the patented process in BeerSaver™6 works in two ways which are unique to BeerSaver™6. The patented digital field reduces the rate of deposition of sugars, proteins and yeast on the inner pipe surface, also reducing the growth of biofilm formation.

BeerSaver™6 enables long and reliable periods between cleans from 4



weeks up to 6 weeks between line cleans (Subject to cellar conditions and temperatures). The equipment consists of a specifically tuned BeerSaver™6 unit, which is connected to non-invasive developed coils that slide over the existing beer lines on draught and cask ales.

Savings from installing the BeerSaver can be noticed after just one week. To enable you to see the benefits first hand, Cambridge Scientific offer a free one month, no obligation trial. If you decide to install the system you will benefit from no upfront costs, affordable rental, a full complementary line clean on installation and ongoing customer care and support to ensure you get the best out of your system.

“BeerSaver™6 is the result of years of exhaustive research and development by Cambridge Scientific to produce a system that is both efficient and simple to use,” commented Ian Lee, Director and Inventor at Cambridge Scientific. “The intelligent system has been extensively tested and endorsed by independent experts and microbiologists to ensure the highest possible quality.

“Cambridge Scientific is the sole owner of the BeerSaver™6 brand including the technology used in its manufacture. As a company we are constantly working on new research and development with digital technology, hence the new BeerSaver™6 development. We strive to

always stay ahead of the competition and are heavily involved in all aspects of research and development. Our aim is to expand the business further and continue to build up our vast client base.”

Cambridge Scientific was set up with the focus of developing methods to control the growth of Bio-Films. Over the years they have grown substantially, continuously developing and delivering technology that controls the growth of Bio-Films in beverage dispense lines for the beer industry. Based in Stamford, Lincolnshire, Cambridge Scientific distributes the exclusive BeerSaver™6 throughout the beverage industry to pubs, bars, nightclubs, hotels, restaurants and all others in hospitality sectors around the UK and USA.

For more information or to start your free trial contact Cambridge Scientific on:
T 01780 767561
info@cambridgescientificsolutions.com
www.beersaver.co
www.cambridgescientificsolutions.com



Healthy Drinks Producer of the Month

Chosan by nature

Food and Drink Matters is extremely proud to present Chosan Drinks as its selected Healthy Drinks Producer of the Month.

Inspired by traditional African flavours, founder Eliza Jones created a range of drinks that are not only thirst-quenching and delicious but also low in both calories and sugar and completely organic. Created from the natural goodness of exotic fruits and plants, the unique beverages contain nothing artificial leaving you with a pure natural taste.

Having grown up drinking handmade juices made from locally available fruits and plants, Eliza wanted to bring these natural flavours to the UK. After taking a Grocery Accelerator Development Programme to get investor ready, Eliza established Chosan Drinks in 2015. During the short time since, the charming drinks have gone down tremendously with first time tasters and can now be found in many independent cafes and delis, health stores, specialist food stores & healthy fast food & food to go outlets.

“At Chosan Drinks we provide our adventurous community with a proudly exotic experience of consciously healthy products that support them to live a full life,” commented Eliza. “We offer something different for the discerning consumer – completely



organic drinks made from the natural goodness of exotic fruits and plants with absolutely nothing artificial added to the mix.”

Each exotic drink in the hibiscus range contains a gorgeous natural ingredient – the organic hibiscus (Hibiscus sabdariffa) flower. All these mouth-watering drinks have an intriguing botanical flavour, balanced with a dry distinctive taste. Clean and simple, the beverages are free from preservatives, colourings and artificial additives and come in a delicious selection of flavours including Pure Original, Fiery Ginger and Refreshing Mint.



The Baobab Superfruit Drink from Chosan is a delicious beverage which packs a real nutritional punch. Completely natural and responsibly sourced, baobab fruit pulp is packed full of goodness.

“We make it easy for consumers to lead a balanced lifestyle naturally by harnessing the goodness from nature,” Eliza explained. “Using 100% natural ingredients which have innate nutrients with functional benefits from nature, not a laboratory, our products contain less sugar and calories than other soft drinks.”

As well as empowering customers to enjoy all natural exotic flavours they might not normally try, Chosan Drinks also aims to empower food producers in Africa to improve the quality of their lives. The company are in talks with small local food producers to set up a plan to help them make their businesses work and sell to the local market.

“Simple and natural we proudly celebrate the African heritage of our products,” concluded Eliza. “There are not many African inspired products on the market and we encourage everyone to try something a little different.

“We are currently looking to introduce other food and drink products using Hibiscus and Baobab that will further enhance our product offering. We aim to make our drinks become more available through being sold in larger stores & premium supermarkets.

“We recently attended the Natural and Organic show and Food and Drink Expo earlier this year where we received considerable interest and a great deal of positive feedback and potential leads. We are now looking to attend Takeaway Innovation in September



and the Conscious Hospitality show in October and are excited to introduce our unique range to as many potential customers as possible.”

T 07951 113143
hello@chosan.co.uk
www.chosanbynature.co.uk



Stay connected

BevExpo2016 (incorporating Cellar to Seller and BrewEx and held at Manchester Central from 15-16 June 2016) was an opportunity for the wider beverage industry to meet, learn and discover the excellence of products and services within the entire beverage industry supply chain.

Seminar areas, embraced within the exhibition stand area, delivered presentations on products, equipment and services throughout the chain – from raw materials and ingredients to packaging, dispense and point of sale. This two day super-sized Trade Talk brought all sectors of the beverage industry together, enabling manufacturers, suppliers and brand owners to meet, experience and celebrate excellence throughout the supply chain.

The event was held within Manchester Central, the award winning Convention Centre in the heart of one of Europe's most dynamic & exciting cities that has excellent transport links and a range of



accommodation to suit all budgets.

The show will return in 2018 – check the website for details. This is our first pick of the best exhibitors from this year's show, listed here in alphabetical order: Brewery Plastics Ltd, Carling Partnership, Crowcon, Crusader Kegs and Casks Ltd, DD Williamson, Don Valley Engineering Co Ltd, HPE Process, InnCellar Equipment & Klenzan. Further details can be found on these two pages.

www.bevexpo.com

The Carling Partnership Limited (CPL)

CPL is the leading international search and selection specialist in the beverage, brewing and distilling industry. Bill and Julie Carling together with the team of Tricia Tappin, Penny Zaloumis and Laurence Rougeaux work across the sector from craft breweries to global companies. They are experts in the field using their extensive industry knowledge and contact to identify talented individuals.

Offering a professional and personal service, the CPL team can source technical candidates in the suppliers' industry. Other sectors of expertise are: supply chain, manufacturing, packaging, engineering and quality management.

T +44 (0)1483 893100
M 07850 654518
enquiries@carlingpartnership.co.uk
www.carlingpartnership.com



L-R: Laurence, Julie, Bill, Tricia & Penny

Carling
Partnership

Experts in gas detection

Crowcon are experts in gas detection whose mission is to protect people and plant against gas hazards. For over 45 years, we have developed and manufactured high quality products with a reputation for reliability and technical innovation. Hazardous gases are both used in and produced as by-products of many food and beverage manufacturing processes, as well in refrigeration systems, and it is critical to understand the dangers this presents.

The Crowcon product range includes:

- Single gas portable detectors, suitable for use in production areas or when visiting customer premises
- Multigas portable detectors, ideal for confined space entry or areas where multiple gas



- hazards exist
- Fixed detection systems, to provide permanent monitoring in specific areas.

Crowcon not only supplies gas detection, but we will take on the maintenance of your detector fleet, helping remove the worry of complying with health and safety audits and fulfilling your duty of care obligations. Our flexible service offering can be tailored to your needs, enabling you to retain the aspects you are comfortable with managing directly, while utilising our expertise to provide other facets of your detector maintenance.

Contact us today to learn how we can keep you safe from dangerous gases:
T 01235 557777
www.crowcon.com

Maltings plant and equipment

Don Valley Engineering Co Ltd is the UK's leading supplier of all types of maltings plant and equipment, having provided some of the largest plants in operation within the British Isles. It is a position we work hard to maintain. No job is too large for us, but equally no job is too small as we strive to provide the malting industry with every aspect of its engineering requirements from the service and repair of a single machine to the design and construction of a complete plant on a green field site.

Our engineers are always available to discuss any proposals under consideration and will assist in all aspects of a potential project from conception through evaluation and design, to costing and construction. Our involvement



at an early stage generally leads to the optimisation of the plant required and the most expedient means of achieving the required solution.

Our most recent over the last projects have included a new, all stainless steel germination vessel to extend an existing malting plant; we have designed, built and installed three new green malt turners to increase production in an existing Saladin plant feeding a roasting plant; we are currently in the design phase of building a malt intake facility

for a drinks industry client.

Our size, experience and expertise fits in well with our customers in the malting industry, and we are pleased to be a supplier to many large malting companies, but we are equally pleased to be working with our smaller customers, including the burgeoning craft brewing and distilling sectors.

Contact
T +44 (0)1302 272703
F +44 (0)1302 881000
www.donvalleyeng.com

InnCellar Equipment: Cask beer solutions



InnCellar Equipment is a supplier of cask/keg beer products including Cooling (Jackets®, Saddles, Probes, Ice Blankets®), and Stillage (Tilters, Beer Festival and Cellar Racking) that have all been developed with the utmost attention to price, quality, and efficiency.

We now have a new Multi-Purpose Jacket® which caters for the multiple applications needed to cover the new influx of cask/keg variations. Also widely noticed by customers has been the introduction of the 3 over 3 Occasional Beer festival racking, 4.5 Gallon (Pin) adaption for our Racking system making these adaptable to various requirements. All our products can be complemented by a fully stocked range of ancillary fittings and materials to achieve the 'Perfect Pint'.

If you are looking for that personal touch, backed up by experience, why not call us when looking for your next quotation?

Contacts: Mike Williams/Kyle Williams
T 01142 727426
sales@inncellar.co.uk
www.inncellar.co.uk

InnCellar Equipment
Cask Beer Solutions

InnCellar Equipment is totally Committed to working with customers to provide quality products, that will assist the user in pulling the PERFECT pint every time.

Rack your Ale with ease with our Occasional beer festival Racking®. The racking are fully linkable with each other making your options limitless. All our Occasional Racking® can be flat packed making this easier to store if space is limited.

To see our full range of Cask Racking please visit our website.
For more information please contact us.

With the launch of the new Multi-Purpose Jacket® at BeerX 2016, this caters for the multiple applications needed to cover the new influx of CASK/KEG variations. To see our full range of Cask & Keg Jackets please visit our website.
For more information please contact us.

Supplier of Cask & Keg Cooling Jackets, Stillage, Racking, Tilters, Ancillary Equipment, Fittings and Materials.

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Don Valley Maltings

Leading UK provider of Process Plant & Technology to the Maltings Industry

We are proud to be suppliers of malting plant to Crisp Malting Group

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- Site installation & Commissioning
- Site Management
- Full Turnkey 'Design to Operation' packages
- Design & Build System
- CDM Regulations 2015

Call Us : 01302 881 188
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Plastic casks & locator boards

Brewery Plastics Ltd is a manufacturer of the world's best-selling plastic casks and locator boards.

The plastic casks are a robust, lightweight and economical alternative to traditional stainless steel casks. They are supplied in both 9 gallon Firkin and 4½ gallon Pin sizes; they can be customised with the brewery colours and laser printed with the brewer's name, telephone number and a serial cask number.

Locator boards provide the ultimate solution for stacking kegs, increasing vehicle payloads and utilising valuable warehouse space. The range of locator boards includes our patented heavy duty Locator Board system, specifically designed for pallet-less handling for stacking the complete range of kegs and casks; and the Transit Layer Boards, for export shipments and stacking kegs in confined spaces.

The range of transit layer boards is currently being



expanded to include more container size variations. The latest available configurations are a 15 position Transit Layer Board for 1/6th bbl containers and an 11 position Transit Layer Board for ¼ bbl containers.

T 01432 343340

info@breweryplastics.com



Crusader Kegs and Casks Ltd

Crusader Kegs and Casks Ltd supplies one of the largest ranges of Kegs and Casks in the world. Manufactured in China to the highest standards, Crusader's products are the perfect answer to any breweries container needs. Big or small they supply them all. Whether you are a start-up brewer or a large multinational, Crusader has the knowledge and flexibility to fulfill your needs. With Kegs from 10L to 100L and casks from 4.5 gallon to 18 gallon, Crusader offers a size of container to suit all.

Now in its fifth year, Partners Justin Raines and Paul Hancox have grown this company to become one of the leading suppliers of stainless steel beer containers in the UK. Understanding the needs of the breweries has been key. Crusader has the ability to be flexible and deliver quickly to brewers' requests for containers. Of course price is always an important factor in any business and Crusader has always been seen as one of the most competitively priced suppliers in the marketplace.

One thing you can't put a price on is knowledge though. Crusader's experience in the industry is



considerable, and certainly with the recent surge of brewers moving towards kegging, its knowledge in this field has helped many brewers get their products to market in the right condition.

T +44 (0)1933 412220

info@crusaderkegsandcasks.com

www.crusaderkegsandcasks.com

HPE Process

We are an independent specialist distributor of pumps, valves, tubes, fittings, tank equipment and product recovery systems for the food and beverage industry. With over 150 years of combined company experience in hygienic fluid handling processes, we provide innovative, cost-effective, and advanced products and system solutions for virtually any fluid flow applications. Our products are carefully selected from the world's best manufacturers, with the aim of being able to offer the most comprehensive range of products that comply with national and international standards.

We are the most knowledgeable supplier delivering the right product matched to the process. Waste and loss of production are two of the biggest barriers food producers and other industries face. We have been a trusted partner and adept solution provider to high street brands for over 25 years.

Alongside our product offering, we also service and repair pumps and valves in-house. Items are stripped, cleaned and re-assembly takes place in our clean room facility. We can perform static



pressure tests, dynamic pressure and flow testing (for pumps). We deliver sustainable solutions to the following industries: brewing, dairy, ready meals, confectionery, pharmaceuticals, chemical, bio chemicals, household, automotive, water and many more.

T +44 (0)113 252 6712

F +44 (0)113 253 8125

sales@hpeprocess.com

www.hpeprocess.com

www.hpepumps.co.uk

Klenzan is the first choice

In exacting environments, with stringent hygiene standards, Klenzan excels. A proactive commitment to research and development has put us at the forefront of innovative, effective hygiene management and control. We specialise in powerful detergents and bactericidal disinfectants for food, dairy, brewing, pharmaceutical & healthcare hygiene.

Maintaining the perfect brewing balance, brewers need a hygiene partner whose standards are as rigorous as their own. Powerful hygiene performance backs unrivalled operational support and service. Trust Klenzan for quality, consistent results and problem-free production.

With over 25 years' experience, Klenzan remains one of the most trusted manufacturers of industrial hygiene solutions in the UK. Klenzan brings to industries its expertise in detergent and disinfectant manufacture, together with innovative chemistry and industry insight. We provide the manufacture, design, installation and maintenance solutions of bespoke cleaning technology to maximise efficiency and minimise costs.



With our unwavering commitment to customer service we have earned our reputation as the choice of the food, brewing and beverage, dairy and pharmaceutical industries. People who know that no-one means clean like Klenzan means clean. Klenzan is determined to remain the best.

T 01925 234696

info@klenzan.co.uk

COLOUR

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Mother Nature supplies the raw materials. D.D. Williamson adds the expertise. It's a brilliant partnership that offers a complete range of natural colourings with the stability you need.

DDWcolour.com/Harvest

DD Williamson



DDW strives to enhance the visual appeal of foods and beverages through naturally derived colours. DDW is a world leader in natural colours, colouring foods, caramel colours, and burnt sugars for food and beverage products.

At DDW, we're passionate about colour, whether it's natural colours, caramel colour, caramelised fruits and vegetables, colouring foods, or burnt sugars. Our R&D team is constantly looking for new colour sources, ways to improve existing colour stability, and how to creatively combine colours for a wide variety of applications. That is why our high quality colour solutions are used by leading food and beverage companies around the globe.

Founded in 1865, DDW now operates ten natural colour manufacturing facilities on five continents. The product standards resulting from our quality systems exceed those required by all national and global food agencies. In addition, we back those standards with a global team of dedicated professionals and 150 years of experience in the colouring industry. This combination of innovation, experience, and dedication, makes us the best source for companies looking for natural colours for food and beverage applications.

www.ddwcolour.com

Hijack: The best for real ales

Hijack has been designing and manufacturing cellar systems in North Yorkshire for over 20 years. Our equipment takes the guesswork out of caring for your real ales.

Some publicans are still throwing £££s down the drain every time they change a cask. In these hard times, that is wastage that should be avoided. Simple, efficient stillaging not only saves money, but produces a much better pint.

Hijack's Compact range is a versatile system designed for 9-11 gallon casks. The unique leaf spring



(for tilting) is built into the rack, so no separate autotilts are needed. From a single unit, to 1, 2 or 3 tier systems, all are capable of returning ullage rates of less than a pint.

The simple spring loading automatically tilts the cask

gently until maximum yield is obtained (a simple adjustment pre-set by the operator determines the final angle of tilt).

An added bonus – the presentation of your ales is second to none, and customers appreciate quality. Choose wisely from the wide range of easy to use equipment, and the few hundred pounds spent initially will be recouped in a matter of months (or weeks if you enjoy inner city throughput).

Ring Hijack on 01423 563879 or email: enquiries@hijacksystems.com

HIJACK®

THE BEST FOR REAL ALES

The industry leading racks from hijack systems are designed and manufactured here in the UK. Award winning tilting mechanism is fully patented and needs no maintenance.

Call us on **01423 563879**
hijacksystems.com

Lunch pots hit the spot



For operators with customers who want tasty meals that they can just grab and go, new Dolmio and Uncle Ben's Lunch Pots provide the answer. Each offers a nutritionally balanced ambient ready-meal inspired by cuisine from around the world.

Available in a choice of four flavours

– Mexican bean chilli, vegetable curry, beef bolognese, and tomato and basil fusilli – each offers either steamed rice or pasta with a sauce, and vegetables that are free from artificial colours, flavours and preservatives. They are distributed by Aimia Foods.

www.amiafoods.com

New Christmas Puddings from Cole's

The celebration of Christmas may be thousands of years old and the consumption of Christmas 'Puddings' centuries old, but this does not deter artisan pudding makers like Cole's from thinking of and introducing new products into this traditional market.

Following the successful introduction of the popular 'Sing a Song of Sixpence' and the novel 'Stollen' varieties in 2015, Cole's has followed up with puddings which are guaranteed to be sure fire favourites in 2016.

Cole's 'Black Forest' Christmas pudding is a tasty treat for all the family containing Chocolate, Glacé Cherries and spiced up with the addition of Kirsch. Jack Horner could not have done better than to put in his thumb and draw out the new Festive Plum pudding from Cole's. Made to a known recipe containing delicious vine fruits, this pudding has the added twist of pure Apple Cider to really accentuate the fruity flavour.

Says Simon Hatcher, Operations Director of Cole's, "The market may be traditional but it is changing. Consequently we are always on the lookout for different recipes and different pack sizes to constantly engage with our customers."

T 01799 531053
sales@colespuddings.com
www.colespuddings.com



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sales@chapmansfishcakes.co.uk

Interior creative finishing

RMB Projects Ltd has been selected as our duly deserved Design Consultancy of the Month, Food and Drink Matters is pleased to announce.

The company, which is based in Stapleford, Nottingham, is made up of a dedicated group of design consultants well-practiced in the planning, development and execution of interior creative finishing. The designated project managers and decorative styling specialists assist IDs, architects and end users with the creation and implementation of decorative theming and FF&E procurement whilst completing all types of interiors.

The possibilities are endless with the innovative concept advisors, who have formed solid working relationships with many elite UK-based artists, joiners, furniture makers and interior décor brands. Sourcing and manufacturing different materials and components, RMB Projects can create visually stunning spaces whilst providing the accompanying consultation, site survey and scheme development services (all of which are duties geared towards competitive cost control).

“With over 120 years of combined experience we have



knowledge specific to the industry that allows us to understand a brief with exceptional ease,” commented Russell Brazier, Managing Director at RMB Projects. “We acknowledge what is required with contract work and can employ the key personnel best suited to complete the task in hand; we have a large contact base comprising specialists with degrees in subjects such as textiles, graphics and IT and a production team skilled in theming with backgrounds in theatre.”

The interior solutions available include framed artwork, big wall graphics, photo murals, luxurious drapes & blinds, beaded curtain screens, tented ceilings, assorted mirrors, eclectic



lighting, bespoke joinery, unique sculptures, personalised prop & product creation, GRP constructions, themed schemes, specialist upholstery & furniture, soft furnishings, bric-a-brac, antiques and associated accessories.

RMB Projects has provided furniture, fabric theatre, luxury living and themed installations for a large number of high end clients; ably servicing bars, restaurants, hotels, nightclubs, casinos and theme parks. Previous projects have included Red Bull merchandising artwork and works at a terrace in Cornwall, an apartment in Paris, Hops Bar (Nottingham University Park), James Martin Restaurant (Manchester), Sportsman Casino (London), Playboy Casino (Mayfair) and the W Hotel in Leicester Square.

“We have a reputation for getting the job done, fulfilling customer requirements whilst bringing the necessary expertise,” Russell continued. “Not many companies do what we do so we are unique in the respect that we don’t have many competitors, and we have managed to effectively refine our business over the years in response to the trends shaping the industry. For instance, we have learned to become more IT dependent, modernising with the introduction of software-based systems, and in order to be as client



responsive as possible we have become operational 24/7. What we love the most about our work is the variation; every day is different and so we are always looking for ways to streamline our processes.”

If you are interested in finding out more information, or if you wish to organise an interior design consultation, then please don’t hesitate to get in touch with RMB Projects today: the group of friendly, approachable and well-informed representatives will be more than happy to discuss your requirements in further detail.

T 0115 939 8885
info@rmbprojects.com
www.rmbprojects.com



Food & Drink Products & Services Matters

Breakfast Book Ltd

Hugo’s Breakfast award-winning cereals, mueslis, granolas and porridge are hand-made in Cornwall. We have two mueslis – both with Tastes of the West 2016 Gold awards, and two granolas; Hugo’s Granola awarded Gold and Fruit and Nut, gluten-free Granola has been awarded silver. We also make a Blueberry & Apple porridge. Our range of Portable Porridge Pots (takeaway porridge), are produced for the winter months and consist of three flavours: Three Oat Porridge, Apple & Sultana and Pumpkin Seed & Cranberry.

The 85g pots are sweetened with a natural organic sweetener called Jaggery and the creaminess comes from organic full-fat milk powder. All our range is made with British and Cornish produce where possible, and mixed and packed by hand to ensure quality is controlled. All our products are packed in biodegradable card boxes, have vegetable cellophane inner bags, and are barcoded ready to retail. The shelf dates are from six to eight



months to be best before. Our local customers include the Eden Project, Rick Stein’s Delicatessen and the new Great Cornish Food Store in Truro and national ones, Fortnum and Mason and Fenwick’s.

T 01841 532426
info@breakfastbook.co.uk
www.hugosbreakfast.co.uk

Food faults testing services

Insects, glass, plastics and other foreign objects do end up in our food. Whether by accident or intent they can have a devastating effect upon a manufacturer’s brand and reputation especially when fuelled by social media.

Public Analyst Scientific Services is part of the Eurofins Group, the largest provider of food testing in the UK. The company is offering a new service to manufacturers and retailers, which includes foreign object identification, taint and off-flavour analysis and



Plastic

Glass

Metal

may have happened on the production line, during storage or by malicious intent. They can offer expert interpretation of results, offer opinions on safety and provide witness statements if needed. The detailed reports are supported by high quality 3D images where necessary.

the root cause and resolve issues quickly and effectively. This gives you confidence and reassurance that you are getting the best possible solution to your problem.”

info@publicanalystservices.co.uk
www.PublicAnalystServices.co.uk

Caffè Culture Show Review Top 20

Caffè Culture Show 2016

Having blended business and coffee since launching in 2006, over 50,000 independent café operators, small group owners, major coffee shop chain senior buyers, restaurateurs, hoteliers, publicans and more have attended the show as the 11th anniversary edition was reached.

Taking place on 10-11 May 2016 at Olympia London, the Caffè Culture Show is the UK’s leading and longest-running show dedicated to the café and coffee industry. The show brought together the UK café community to learn new tips, share ideas and



celebrate the industry as it stands in 2016.

Exhibiting were leading brands, suppliers and manufacturers from the café industry, all of whom presented some of the most innovative, premium, practical,

well-known and acclaimed products available. Our visitors travelled from across the country (and in some cases, from all over the world) to the show to see and meet potential new suppliers.

The Caffè Culture Show returns to London’s Olympia next year from 23-24 May 2017. This is our second pick of the best exhibitors from this year’s show, listed here in alphabetical order: Sanremo. Further details can be found on the right.

Contact
www.caffecultureshow.com

Forward thinking technology

Sanremo has collaborated with Acaia to offer you the ultimate in precision performance. The innovative Italian espresso machine manufacturer, Sanremo, has recently collaborated with scales specialist Acaia to produce the Opera EST (Espresso Scale Technology).

Designed by a team of engineers, R&D managers and world leading baristas, the Sanremo Opera is an innovation. It raises the bar in espresso machinery, automating the accuracy and consistency of champion baristas. The latest model incorporates custom Bluetooth Acaia Lunar scales to calculate brew ratios and guarantee high-level consistency.



Sleek and stylish exterior, the Opera contains five PID insulated boilers made with 316L stainless steel, which helps to eradicate corrosion and prolong the life of the espresso machine. It improves barista experience using cool touch steam wands and comfort design levers for

speed and efficiency.

The ease of navigation and ergonomic workflow of the Opera makes meeting the high quality coffee demands of consumers accessible to all operators. It has the ability to program multiple coffees, with personalised espresso recipes for espresso and milk based drinks. The Opera EST eliminates barista inconsistencies making reliable great tasting coffee.

For more information, call Sanremo UK on +44 (0)1364 644445, email: sales@sanremouk.com or visit our website at: www.sanremouk.com

Commercial Kitchen underlines quality attendees

The first edition of Commercial Kitchen attracted 1,723 attendees and has been hailed as a significant and overwhelming success by its organiser, Diversified Communications.

The only dedicated trade show for the catering equipment supply chain attracted big name catering equipment buyers, specifiers, distributors, and consultants from across the UK to the NEC, Birmingham, from 7-8 June 2016. Feedback from across the show floor has been full of praise for the launch and the high quality of visitors in attendance; with over one in three visitors citing a corporate spend of over £500k (10% reported over £5m).

Visiting distributors included C&C Catering Equipment, Alliance, Gratte Brothers Catering Equipment, Brakes Catering Equipment, Bidvest



Foodservice, Airedale Group, ScoMac Catering Equipment, Modo-CKD, Tailor Made CES, Direct Kitchen Equipment, Certa Catering Equipment Supply, BETTAquip, and YCE Catering Equipment.

Commercial Kitchen returns to the NEC Birmingham on 6-7 June 2017. This is our first pick of the best exhibitors from this year's show, listed here in alphabetical order: Bensons Products Ltd, Cuisinequip, Die-Pat Divisions Ltd, Panasonic UK Ltd, Purified Air Ltd & Robot Coupe. Further details can be found on these two pages.

www.commercialkitchenshow.co.uk

Robot Coupe R 401 food processor: 3 machines in 1

Robot Coupe, world leading manufacturer of food preparation equipment, offers a wide range of catering equipment adapted to each professional's needs, including restaurants, institutions, delicatessens and caterers.

Our R 401 food processor combines three functions. With a cutter bowl, a vegetable preparation attachment and as an optional extra a Cuisine Kit (coulis and citrus press function) on the same motor base, the machine performs all your fine and coarse mincing, blending, kneading and grinding tasks as well as vegetable preparation tasks including slicing, grating, ripple cut slicing, julienne, dicing and making French fries.



Our dedicated sales team are available to assist you in selecting the best solution for your kitchens, including modified texture meal requirements with our unique Blixer machines, suitable for care homes and hospitals.

We offer a free, no obligation demonstration in your own kitchens, for all our products, ranging from food processors, vertical and table top cutter mixers, vegetable preparation machines, stick blenders, juicers and Blixers.

For additional information, please visit our website at: www.robot-coupe.com or contact us on 020 8232 1800 or email: sales@robotcoupe.co.uk

Purified Air

Since 1984, Purified Air Ltd has been striving to find the best and most cost effective way to filter and control the oil, smoke, grease and odour produced by commercial kitchens.

As a UK manufacturer and distributor we work closely with a vast array of industry brands up and down the country either direct or through specialist contractors.

We also support all of our units through our nationwide servicing arm which works out of our main base in Romford Essex and



our servicing hub in Salford. With the majority of industry brands already using our systems, Purified Air covers the Fast Food, Casual Dining and Fine Dining markets by providing bespoke systems based upon the type of food cooked, the type of cooking process used and the volume of air being extracted through the exhaust.

By working with these variables we are able to design and supply some of the best commercial kitchen exhaust filtration and odour control systems in the world.

UK 0800 018 4000
Int +44 (0)1708 755414
enq@purifiedair.com
www.purifiedair.com

Frontline International

Frontline International designs and manufactures superior commercial foodservice equipment for the storage, handling and disposal of cooking oil.

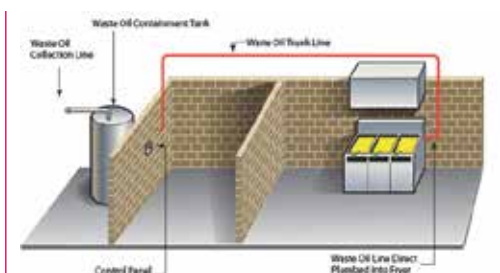
Frontline International's Smart Oil Management® Systems

Frontline International's complete Smart Oil Management® systems are flexible & adaptable to meet a wide range of installation needs. Customers have the freedom to choose their own system, from type of equipment to fully automated or semi-automated/manual methods of handling fresh and waste oil.

Frontline International's fresh oil, filtration and waste oil management solutions—including their award-winning EZ Oil™ system for dispensing fresh oil—help customers manage their fresh oil supply, extend the life of their oil to save money, and collect and dispose of waste oil safely and profitably. Their web-based M3 data management system allows customers to track and monitor oil usage data and filtration at all stores and also control their profits on waste oil.

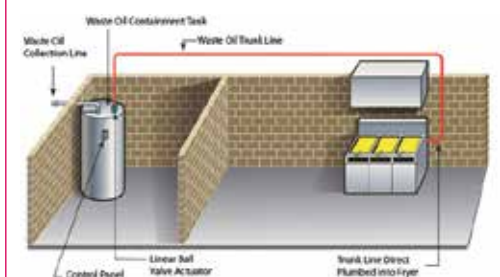
The Frontline International Difference

Frontline International has the skills and expertise to problem solve, consult with customers on their priorities, and then custom design a system that will help them get the most out of their oil. Their Smart Oil Management systems can help make a demonstrable



difference for any size restaurant, cafeteria or chain.

T 0844 561 7518
info@bensonsuk.com
www.bensonsuk.com



Cuisinequip showcases Locher Induction

To complement and strengthen its range of induction cooking solutions, Cuisinequip has launched the complete range from respected German manufacturer Locher's 700 Series.

The Locher portfolio includes free-standing induction hobs, four and six ring ranges, bratt pans and griddles, plus a wide range of modular cooking equipment to go with them. The modules can be interlocked or used independently and either mounted on solid or open bases.

Talking about the Locher at the Commercial Kitchen show, Steve Elliott, national sales manager for Valentine Equipment and Cuisinequip, comments, "We are delighted



to be exclusively offering the full Locher 700 Series range in the UK and Ireland. At the first Commercial Kitchen Show we generated some great leads around the Locher range, especially from the quality and price perspectives. Locher builds its induction technology based on the highest standards of German engineering & advanced technology with solutions designed to meet the needs of the busiest commercial kitchens. They are also backed by our two year warranty."

The Locher 700 Series of induction equipment is available exclusively in the UK from Cuisinequip.

www.cuisinequip.com
www.valentinefryers.com

Uncompromising standards

Die-Pat Divisions Ltd has been selected as one of the Top 10 Exhibitors to appear at Commercial Kitchen 2016.

Considered the UK's leading supplier of specialist catering equipment, hardware and plumbing equipment facilitating the needs of the foodservice industry, the Northamptonshire-based business stood out from its competitors whilst attending the exhibition earlier this year.

The catering equipment show, which is wholly committed to those involved in the purchase, specification, installation and refitting of commercial kitchen equipment, proved to be an excellent platform for Die-Pat Divisions to present its services and products to the industry.

Family run since 1966, Die-Pat is celebrating a significant milestone this year with its 50th year in business. The group boasts a massive inventory of stock featuring cabinet hardware, cafeteria components, canopy hood accessories (for commercial catering), electrical items, fabrication supplies, plumbing products, refrigeration components, mobile catering equipment and associated accessories; an all-encompassing range which impressed those in attendance at the newly launched trade event.

Die-Pat Divisions is renowned for its efficiency and technical proficiency; promising next day delivery and ongoing support for complete customer satisfaction. As well as providing competitively priced items of an unmatched



quality, the knowledgeable team are also capable of designing and sourcing equipment for bespoke applications.

T 01327 311144
sales@die-pat.co.uk
www.die-pat.co.uk

Industry-leading equipment for the storage, handling and disposal of waste cooking oil

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Panasonic



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3 WAY COMBINATION OVEN

- 1150w Microwave Output Power
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- 1800w Grill
- 99 Programs Available Including 2 and 3 Stage Heating
- Magnetron for Even Distribution
- 13 Amp supply for simple plug and play
- 3 Year Manufacturers on-site Warranty

Dimensions:

External: 600(w) x 484(d) x 383(h)mm

Internal: 406(w) x 336(d) x 217(h)mm



www.regale.co.uk

Commercial Kitchen: Full of firsts for Panasonic



Iain Phillips, Sales and Marketing Manager, Panasonic UK Ltd, comments, "We were excited to be among the first to exhibit at Commercial Kitchen and were impressed with the quality of the visitors. True to their word the organisers managed to put on a Show that was targeted, specific and dedicated and we will be back again next year, such was the benefit we gained from exhibiting."

As well as showing its full range of commercial microwave ovens, Panasonic revealed for the first time its concept 'slow juicer for professionals' which generated a lot of interest as Panasonic ran a 'guess the price' competition to win a domestic slow juicer for home use.



Panasonic also displayed its full range of commercial microwaves, including the ever-popular NE-C1275 3-way combination oven, the NE-1880/3280 Gastronorm ovens, both able to accommodate a full 1:1 Gastronorm dish and perfect for high turnover, multi-portion or multiple single portion operations, and its best-selling NE-1853, the first and as yet only microwave to have been endorsed by the Craft Guild of Chefs.

To find out more about the range of Panasonic microwave ovens, call 0344 844 3899 or go to: www.panasonic.co.uk



Leading international recycled plastic packaging manufacturers



Food and Drink Matters is most pleased to feature Bell Packaging as its industry-acknowledged Promotional Packaging Specialist of the Month.

The privately owned company, which is operated by three directors, was founded in 1979 as a specialist designer and manufacturer of quality retail presentation packaging. Traditionally the organisation was focused on providing products for non-food applications, yet the level of interest that they received prompted the group to establish a new manufacturing facility specifically for food-based packaging purposes.

The popular presentation and promotional packaging has been used for confectionery, cosmetics, fashion, toys and DIY products and can subsequently be found in department stores, shops, duty free and DIY outlets presenting product for sale. Its clientele includes many coveted brands (such as Cadbury's, Unilever, Ferrero Rocher, Reckitt Beckinsler, Lindt, Beiersdorf, Thermofisher and Lessiters); customers that are strongly supported by Bell Packaging's efficient distribution network servicing the width and breadth of Europe.

"The ability to be able to supply food and drink applications opens a significant new market opportunity for the company," commented Managing Director, Peter Lennie. "The availability of our designs to this industry offers clients the option to promote reusable packaging for their brands, which is



becoming increasingly important to both the retailer and consumer. Many of the materials we use have a high recycled content and for specialist applications we can supply packaging that is biodegradable."

Other benefits include the capability to competently fulfil order requirements of all

quantities and complexities. Its UK production facility offers a swift delivery service at an economic price, meeting small and large orders with great ease. The product inventory itself includes standard presentation packs (which enable customers the opportunity to purchase packaging without any tooling or origination costs) and the Jetran® range, which offers a secondary use once the original contents have been consumed.



The patented designs ensure protection and security against unscrupulous copiers, meaning the packaging has a real edge compared to competitors. What's more, the organisation's ideal placement next to the runway at Luton Airport means it has excellent travel links into Europe, which in turn allows the group to successfully distribute products to 18 different countries.

"Our philosophy centres on the notion of continuous improvement," Peter concluded when asked about Bell Packaging's progressive path. "As a company we believe that whatever we do today can be done better tomorrow. This is why we continually analyse the materials we use, the processes we operate and the skills that our employees develop in order to provide a better solution for our customers."

"Along with the move to provide packaging for food items we have extended our range of board-based packaging, as this enables us to provide a one-stop-shop for our customers. From our offices in Luton we have an extensive sampling and prototype facility and will be pleased to produce mock ups and run trial orders to promote customers products, so please get in touch with us if you are interested in enquiring."

For more information you can call the Bell Packaging sales office on 01582 459292. Alternatively you can visit the dedicated websites: www.bellpackaging.com and www.jetboxpackaging.com to find out more about the company's traditional product offering and its new printing solution for Jetran®, Jetbox® and associated packaging concepts.

T 01582 459292
info@bellpackaging.com
www.bellpackaging.com



Heat Sealing Specialist of the Month

Pack, seal, sell

Food and Drink Matters is extremely proud to present Soken Engineering as its selected Heat Sealing Specialist of the Month.

A market leader in heat sealing technology, Soken Engineering supply customers in over 25 countries with high-quality, cost-effective solutions that are totally designed and made in the UK. Established in 1985 by Ross Mathew, this renowned company manufacturers a high-quality range of heat sealing equipment as well as supplying a range of packaging to their customers.

Whether plastic, cardboard or blister packing, Soken knows about heat sealing. Their envied reputation for simplicity, speed, integrity, quality and confidence is supported by their ability to always provide you with the pre- and after-sales service needed to make the right business decisions.

"We offer a one-stop-shop for knowledge, expertise and sourcing of complete sealing system, heat sealer equipment through to packaging," commented Mike Vinten, Business Development Manager at Soken Engineering. "All our products are designed, engineered and manufactured in the UK to exceptional quality, reliable British products, materials and excellent aftercare service."

New to the advanced product range is the Soken HS12 Entry-level heat-sealer with a range of flexible packaging options for under £500. The small footprint and ease-of-use make it ideal for start-ups and those needing either extra capacity, the smaller footprint or alternative options. As always, it carries all the normal Soken qualities of exceptional British engineering design and manufacture.

The advanced designs continue with the silent, all-electric Soken HS35E Heat Sealer, which is due to receive its full patent in autumn 2016. Ideal for areas where silence is needed, compressed air can't be used or there are safety considerations. This innovative machine

is fully electric – meaning no compressor is needed – and it is semi-automatic. Virtually silent and simple to use, it provides effortless, quiet sealing in the workplace.

As well as its range of first-class products that last, Soken offers an outstanding after-sales support. They understand how important service is to keep your business active, responding quickly and efficiently to changes in consumer demand, market-driven needs, and problems. If spares are needed, they are available off-the-shelf with overnight shipment so your business doesn't suffer.

"We design it, make it and support you, offering spares off-the-shelf and service back-up, all just a phone call away," Mike explained. "Our ethos is to serve our customers well, by designing and producing high quality and reliable British heat sealing products and then providing the pre-care after-care support customers' need for their business."

"Soken has seen a lively and interesting market in the UK providing a large range of machines in the market,"



he concluded. "We are now seeing a quantum rise in the interest of cardboard sealers into the international market."

"In order to facilitate our growing market and increase capacity we will soon be relocating to larger, more capable premises in Leighton Buzzard, Bedfordshire. We are focused on growing our distributor network both in the UK and internationally whilst still ensuring we provide the machines that satisfy the different segments of the market. Of course we ensure the quality of products and customer care continues at the same high-level."

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www.sokenengineering.com

The seed of possibility

Hempco Europe Ltd has recently been awarded by Food and Drink Matters for achieving its highly regarded Specialist Food Provider of the Month profile.

The company history dates back approximately 15 years with the Holmes family, who established the business; effectively facilitating the Canadian hemp seed industry. Now the world's premier hemp seed food company, Hempco® introduced many innovative process and product 'firsts' including hemp protein powder, protein concentrate, non-dairy products like hemp milk and ice cream, and even Hemphuel, a biodiesel lubricant.

The Hempco® team became recognised as pioneers in the innovation, manufacture and supply of premium quality hemp-based foods; generating value and profits for shareholders. As ground-breaking specialists, Hempco® has become synonymous with hemp seed quality; boasting decades of expertise and experience



in diverse product development. Hempco's retail brand is called PlanetHemp and their current range (all clean label, Vegan Society and Vegetarian Society approved) includes hemp seed, hemp seed oil, healthy treats and protein smoothie mixes.

"We have a fully integrated business focused on the production of the finest hemp seed and associated products," commented Hempco Europe's Managing Director, Tony Reeves. "This includes all aspects of the growing, processing, manufacture and packaging processes combined with an active NPD function working on many exciting new concepts across a range of categories where hemp as an ingredient can deliver real innovation and substantial health

benefits to the consumer."

With years of harvesting experience, the Hempco team have an intimate understanding of the market and are well placed to provide nutritional and competitively priced products to its clientele. The highly versatile hemp seed, which is characteristically high in protein, is made using a bespoke harvesting process incorporating five dedicated stages (as opposed to the more traditional two) of clean-up, which takes the shell from the seed for a better taste. This method ensures that the delicate seed is protected, which in turn means that the finest oil can be produced; naturally green in colour and rich in magnesium due to



presence of chlorophyll from the seed.

"Just a few months ago our parent company became the first of its type to achieve public listing in Canada," Tony said when asked to discuss Hempco's recent achievements and plans for the future. "We are pleased to have received excellent product feedback and interest across many trade

events over the course of 2016, having formed strong working relationships in the process, and have many new concepts in development including our really tasty and healthy snack we are calling 'Protein Puffs'.

"Major plans going forward centre around



the drive to bring the benefits of hemp to the widest possible markets and categories across the UK and Europe; collaborating with selected partners on a global scale. Our strategy is to bring hemp-based ingredients into the main-stream market through incorporation into an extensive range of categories in a similar way as quinoa has moved from a niche ingredient into a key component of numerous product formats via leading brand owners."

Hempco Europe Ltd is situated in London, although its headquarters can be found in Vancouver and additional production facilities in Manitoba, Saskatchewan and Alberta. Ongoing success has made the company an international phenomenon, effectively servicing the needs of customers all over North America, Europe and Asia. Comfortably placed within wholefood, superfood, free-from and functional food categories, Hempco is widely appreciated for its natural, high quality products and excellence as a key supplier. To find out more about its exciting range of healthy food options then please contact the team today.

Contact
M 07908 528009
Tony@planethemp.ca
www.planethemp.ca

Food Safety & Testing Matters

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Maidaid signs International Rugby legend

The dish and glass washing experts, Maidaid, have teamed up with International Rugby legend and England team manager Richard Hill MBE, appointing him as their Brand Ambassador for 2016/17. Richard Hill played 71 times for England over 15 years and is one of only a handful of players to have been selected for three British and Irish Lions tours.



Maidaid Sales Director, Julian Lambert, says, "Richard is the perfect choice for us as he embodies Maidaid's core values of durability and reliability with a consistently high performance. As a Rugby world cup winning flanker (and a kitchen porter as a teenager) Richard knows all about the unseen, dirty work and hard graft that goes on behind the scenes to deliver excellent results."

Telegraph journalist, Brendan Gallagher, once wrote of Richard, "...he has just always been there, doing his rugby thing better than anyone else..." Maidaid has also quietly been doing its thing, better than anyone else, for over 40 years. Coincidentally, both Maidaid and Richard are the same age.

Asked about his new position Richard Hill confirmed that he has to think carefully about becoming associated with a company. "The more I have learnt about Maidaid the more I see how they reflect my own personal values. Its products really are second to none and they always go the extra mile to provide a great after sales service."

T 0845 130 8070
www.maidaid.co.uk

Gluten free: The £100m catering bonanza

Catering tills could soon be ringing to the tune of an extra £100m a year thanks to Snowbird foods. The company has achieved the holy grail of making children's menus more interesting whilst meeting the needs of the estimated 750,000 UK coeliacs of all ages who are allergic to gluten.



Definitive market research by the company identified these two needs as major weaknesses in the foodservice offer in the UK and Snowbird challenged its innovative New Product Development Department to create a selection of products that were gluten free, wholesome, interesting and attractive both to young diners and adults with special needs.

"Traditional products like beef, pork and chicken meatballs, plus mini beefburgers, koftes, meat bites and Snowbird's unique spherical sausage dominate the new range and it is our innovation which is going to drive sales and encourage repeat business," said Snowbird's commercial and marketing director, Roy Anderson.

Extensive use has been made of fruit flavours teamed with meat and other ingredients to put success on a plate for caterers. The ideas have been rolled out in ball shaped items of up to fifty grams using cranberries, chestnuts and thyme, apples and apricots to deliver exciting and unusual flavour combinations.

Contact
T 020 8805 9222
F 020 8804 9303
www.snowbirdfoods.co.uk

HTEC's best ever year

HTEC have exhibited at NCS for over 10 years and always find it a productive show. Business is discussed at all levels and this year we were particularly pleased to be exhibiting our latest range of new products such as Jupiter, a comprehensive head office system, Callisto our new back office system, Europa, our innovative Point of Sale system and Iocaste,

our new content management system. The NCS was a great opportunity for us to showcase our products, our new brand image but also to socialize with existing and new customers. 2016 was HTEC's best ever year at the show and we look forward to next years NCS to make it even better.

www.htec.co.uk



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Share in our passion for quality sauces

Keejays has been chosen as our respected Sauce Manufacturer of the Month, we are pleased to inform our readers here at Food and Drink Matters.

Based in Suffolk, Keejays is a reputable producer of speciality sauces and concentrates that was established in 1985 by father and son team Mr Kee Wah and Sammy Lee. The BRC, AA graded manufacturer has proven popular with companies operating within the foodservice and retail industries, having struck up long-lasting relationships with several influential wholesalers, ingredients suppliers and qualified chefs.

Keejays boasts an impressive product portfolio comprising flavourful Cantonese Sweet & Sour, Peking Hoisin, Szechuan Spicy and Hong Kong Fruity Curry Oriental Dipping Sauces, the well-regarded Goldfish Brand Chinese, Chinese Hot & Spicy, Madras, Thai and Japanese Curry Sauce Concentrates and finally, the



contemporary Taste Cook In Sauces in Jong Po, Thai Penang Creamy Coconut Curry Sauce, Spanish Tomato Sauce with Smoked Paprika, Tomato Pasta Sauce, Tomato & Chilli 'Angry' Pasta Sauce and Smoky Sweet BBQ Sauce (for all seasons).

"Our sauces are created using our many years of experience with spices and ingredients from around the world, together with a hardworking 'foodie-driven' dedication which exists throughout the Keejays team," commented Director, Amanda Walden. "We truly believe that our passion shines through in every condiment that we create. Our easy to use, tasty sauces are high quality, great value, and can be used every day to produce great

meals both at home and in professional kitchens.

"We have recently started to roll out our new Taste products across the country after testing within the locally sourced section of the East of England Co-Op. We are currently expanding the factory with

another 10,000ft² so that we can increase warehousing and production capability, and we have a strong desire to grow – our strength and diversity will help us move forward."

Keejays sauces and concentrates are available from many major supermarkets and independents (including farm shops, delis, butchers and fast food takeaways). To find out more please get in touch with Keejays today.

T 01473 827304
enquiries@keejays.com
www.keejays.com



Hospitality & Catering Matters

Pasta Garofalo

Italian pasta maker Garofalo has been making high quality pasta since 1789 in Gragnano, the birthplace of pasta in Italy. Making handcrafted pasta for Garofalo does not mean having outdated machines or producing product by hand, but knowledge, modern technology and a sound philosophy of production. As artisans do, Garofalo carefully controls every single aspect of the process until the final result is what they consider the

absolute best pasta.

Pasta is simply made with water and durum wheat semolina and you can't produce excellent pasta if the best wheat is not used. It is the quality and quantity of gluten present primarily that determines the quality of the wheat and we only use high quality durum wheat semolina meeting strictly controlled criteria, the result a consistent, high

quality pasta, which is always a pleasure to eat every time! Garofalo presents its premium product in transparent packaging, making it instantly recognisable on the shelf with the philosophy there is nothing to hide and everything to share, and with the belief that high quality pasta is beautiful to look at.



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District Heating Case Study

This Portmeirion district heating scheme consisted of 2 499kW Froling biomass boilers & 2 backup Hoval oil boilers. 3.5kms of trenching was excavated to lay the pipework which connected 27 properties, including a castle and hotel to the district heating scheme. This system is saving the village over £80,000 per year and producing 600 tonnes less CO₂.

01743 718003 info@espenergy.co.uk www.espenergy.co.uk

Trusted tray sealing

Here at Food and Drink Matters we pride ourselves on promoting businesses of the highest calibre operating within the sector, bringing our readers news of the latest solutions shaping the industry and informing them of the capabilities of many well-established organisations. As a result, we are delighted to feature Proseal UK Ltd as our selected Tray Sealing Machines Manufacturer of the Year whilst outlining the company's latest successes, innovations and plans for the future.

A dedication to producing quality products, offering exceptional service and providing complete packaging solutions is what has led to Proseal becoming the market leader in the UK. Its extensive range of manual, semi-automatic and fully-automatic tray sealing machines with throughputs from 6 to 240 packs per minute have satisfied customers' needs around the world since 1998.



Proseal UK was set up by directors Steve Malone and Robbie Hargreaves with an aim to become an innovative and pioneering organisation within the fast paced food industry. Now, 18 years later, the company has not only become the leading



manufacturer of tray sealing machinery and tooling in the UK, but is recognised as a major force internationally, having extended its operation into a number of sites overseas.

Although its headquarters and design and manufacturing facility is based in Cheshire, Proseal also has subsidiaries and production hubs in North America and Australia and agents in South America, Chile, Holland, Belgium, Dubai Poland, Turkey and Ireland. Extending its global reach ever further, the heat sealing specialist has since increased its global footprint with the appointment of new representatives in Spain, the Middle East, South Africa and Thailand, which in essence impressively makes the company prominent on every continent except Antarctica.

Anthony Burgess, Head of Sales and Control Systems at Proseal UK Ltd, claimed that the company's surge into the overseas markets is proof of the increased demand for convenience foods and the resulting requirement for speedy packing solutions. "Our unrivalled knowledge of the UK market and our extensive product portfolio mean we are ideally placed to help businesses worldwide make the most of the growing opportunities in the convenience sector," he explained. "A key focus for all of these



Tony Burgess, Head of Sales and Control Systems, Proseal, receives the Award

applications is on food quality and safety, and delivering extended shelf life.

"With many years' experience in the tray sealing industry, we have an enriched understanding of the demanding production requirements to which machinery in this sector is subjected. Combined with the high level of aftersales service we provide, our business continues to go from strength to strength. Our reputation is founded on excellent customer service and the ability to design and produce consistently reliable machines."

The tray sealing experts, with their deep-rooted understanding of the industry, have the ability to provide a multitude of associated services. With their varied skillsets they can ably create a fully integrated turnkey production line; monitoring and diagnosing faults across the world (with the application of their system design capabilities) whilst mechanically designing Proseal products utilising contemporary 3D-modelling software and in-house tooling for a swift turnaround service.

The production process, meanwhile, is undergone courtesy of its up-to-date high speed CNC machine tool manufacturing facility, and the subsequent assembly is completed using machinery meticulously built by seasoned fitters and electrical engineers. After passing rigorous pre-delivery inspection and testing regimes the products are then finally dispatched to the customer, who can then make the most of the 24 hour, 7 day a week service cover should they require any aftersales support.

The company's expertise in trays and materials extends to many different types of machinery. This broad spectrum spans the usage of packaging materials (including modified atmosphere packing) and has been strengthened through longstanding business relationships with leading tray and film manufacturers and packaging material suppliers.

Working with supermarkets has enabled the planning and production of a new form of environmentally friendly food packaging which has been prominent in many items now available in the marketplace. Alternative material incorporation, along with the drive to extend its product portfolio, has since seen extensive developments in the field of cardboard packaging and pre-cut foil-sealing systems.

In addition, Proseal houses full testing facilities in its specialist kitchen; a useful and practical way for customers to facilitate a seamless product release after becoming fully informed about which form of packaging is best suited to their application. Clients are therefore invited to present their product to the team, who can then replicate production conditions (gas flushing, checking the packaging integrity and shelf life being a few key examples) without the necessity of purchasing pricey equipment whilst confidently suggesting relevant suppliers for the job in hand.



solutions



As part of Proseal's mission to achieve consistent success and recognition whilst setting the benchmark for the industry, the team operate using a philosophy centred on continuous improvement. As well as working in accord with suppliers to devise innovative new technologies and solutions, improving the performance of any functioning machines is also of great importance to the organisation. This is why the personnel employ a pioneering approach in regards to machine and product development; checking that the equipment in use and innovations produced remain compliant with the ever-changing market needs and customer specifications.

This ongoing focus on progression has resulted in a swell of exciting investments and schemes. Always enthusiastic about increasing and improving upon its range of machinery, Proseal has recently integrated an advanced touch screen control to enhance procedures with its on-board features (which includes RFID technology for user login and full audit trail for historic parameter adjustments).

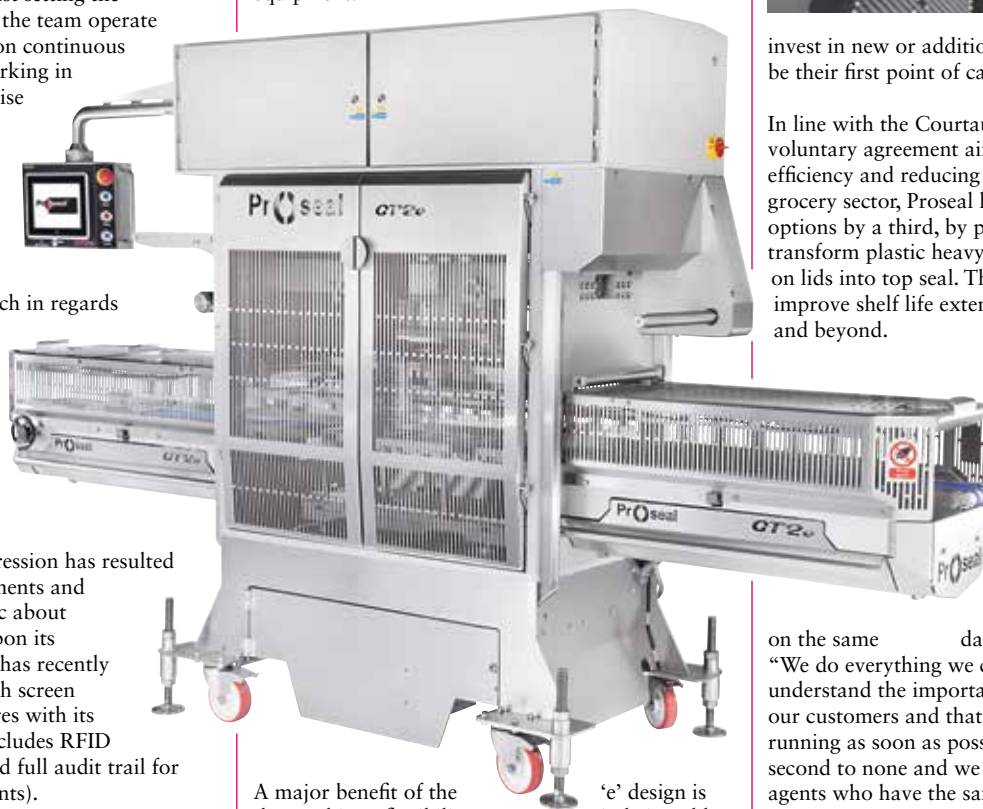
The contemporary usage of Cloud-based software has enabled its dedicated Pro-Vision system to essentially come to life, allowing users to access OEE data with internet connections via tablets, smartphones and other such devices. Through continuous motion the interpolated servo control throughout the machine range entitles an increase in throughput whilst simultaneously providing calm movement of the product throughout the cycle. What's more, all new features can be suitably retro-fitted onto existing gt machinery to encourage the operator to become fully aware of any important developments.

Proseal machines focus on cost, quality and sustainability with the ability to meet food manufacturers' demands for efficiency, flexibility and quality in their tray sealing operations. They are the fastest on the market with the smallest energy footprint and are widely appreciated for their reliability and ease of integration into existing lines (regardless of the product in question). The company's model range offers solutions for



all types of production needs, covering everything from hand-operated, portable machines for small-scale usage to high-speed, fully automatic in-line models. In addition, the company never scrap old models – they simply work to improve and restore them – because of their dedication to the reduction of energy consumption.

The newest machine in the ever growing range is the Proseal GT6X-twin. The ultra-high speed, tray sealer is capable in excess of 240 trays per minute and combines Proseal's innovative E-seal® electric sealing technology along with the many proven functional and reliability benefits of Proseal equipment.



A major benefit of the machine's flexibility to handle any type of tray including atmospheric, MAP, Vacuum MAP, Skin, Skin Plus and Skin Deep. Users can simply select the features they require and these can be added or removed at any time. This allows food manufacturers to change their pack formats in line with customer demands and market trends without having to invest in new equipment.

Anthony told us more, "E-seal® provides an energy efficient system that delivers a high precision seal with an extremely strong sealing force, ensuring every seal has the tightness and reliability to meet the stringent quality requirements of the retail sector. At the same time, retaining pneumatic functions means the machine can also offer additional benefits such as date coding of pre-printed film.

"At any given point, should we come across a new installation, we ensure that this is installed into all our old machines as well as the new ones. When our customers invest in a Proseal machine they can be sure that they are getting the full package. All have access to new technology and we have a regular upgrade programme so customers can benefit from new features without having to keep buying new machines. Unlike our competitors, our focus is on doing the right thing for the customer. We ensure they are getting the most out of their equipment in the hope that when they need to



invest in new or additional machinery, Proseal will be their first point of call."

In line with the Courtauld Commitment, a voluntary agreement aimed at improving resource efficiency and reducing waste within the UK grocery sector, Proseal has reduced packaging options by a third, by providing the know how to transform plastic heavy solutions, such as rigid clip on lids into top seal. The company also strives to improve shelf life extension for products in the UK and beyond.

This, along with a superior level of customer service, is why Proseal has become the first choice for thousands of customers. Any problem that occurs is responded to as quickly and efficiently as possible with an aim to resolve it

on the same day, as Anthony continued, "We do everything we can as quick as we can. We understand the importance of this machinery to our customers and that it needs to be back up and running as soon as possible. Our service attitude is second to none and we make sure we only appoint agents who have the same approach.

"Taken as a whole, I would say that the last 12 months have been tremendously busy for us here at Proseal, although saying that, we have remained somewhat unaffected by the economic crisis.

There have been no recent changes in regards to the leadership

positions or structure of the business but we have expanded our worldwide reach by taking on more foreign agents and we are pleased that our sales are currently faring +25% when in comparison to forecast.

"As we continually take pride in producing a range of high quality, efficient, cost effective tray sealing machines and providing a service that surpasses our customers' expectations, we feel privileged to be selected for this award by Food and Drink Matters. Our aim going forward is to continue to be the innovative and pioneering organisation that we are, working extensively within the fast paced food industry.

"Our main focus is predominantly on the UK market but we are also looking to continue our work to improve product shelf life internationally. The plan is to double in size as a company and in reputation. We previously did so around 4 years ago and feel we are now in a great position to double again."

For more information on how Proseal machines can help your company please contact the group today. No matter your requirement, the informed team have the knowledge and experience to accommodate exacting specifications with individually developed solutions.

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In short, The Allergy + Free From Shows are weekend events full of products (food, drink, skin/hair care, household items and more), cooking classes, talks, expert advice, kids activities – the list goes on – all 'free from' and all dedicated to helping visitors to improve their lives.

Show Partners are valued for what they bring to each of the events. And this year at London's Olympia from 8-10 July 2016 was no exception, as visitors could find free information, services and friendly faces; all there, waiting to help them!

Visitors could talk about their needs face to face with Allergy Adventures, Allergy UK, Coeliac UK, The Anaphylaxis Campaign, FoodsMatter, Goodness Direct, Live Gluten Free, National Eczema Society, The IBS Network and more.



The show returns to London's Olympia next year from 7-9 July 2017 but the show is also held in Liverpool, Berlin & Glasgow – see website for details. This is our first pick of the best exhibitors from this year's show, listed here in alphabetical order: BFree Foods, Discover Laminine, London Falafel, Make It Gluten Free, Naturbit, St Peters Brewery, Slightly Different Foods & Uni Healthcare (Lielit). Further details can be found on these two pages.

Contact
www.allergyshow.co.uk

St Peter's Hall & Brewery Experiences

We are based in a historic half-moated Hall in a beautiful area of the English countryside in the county of Suffolk. We produce a range of specialty beers, real ales & cider. We use only the finest ingredients, focused on local sourcing where possible, but if not are sourced to an exacting standard. We as a specialty brewery produce a wide range of beers including: fruit, bitters, porters, stouts and have a lifestyle range including fantastic Organic and Gluten-Free beers.

Visit St Peter's Brewery where you can enjoy a tour, browse in the visitors shop or have



something to eat.

Tours include the story of the Brewery, the process of brewing and a tutored beer tasting in the historic Hall following the trip around the Brewery & Bottling

Hall with a free bottle of beer. We hold Tours on Saturdays and Sundays at the following times: 11:00am, 12:30pm & 14:00pm. Our brewery shop is open 7 days a week: Monday to Friday 9am-5pm, Saturday & Sunday 11am-4pm.

Enjoy a Brewery Tour and Tasting combined with a variety of dining options in St Peter's Hall, including Breakfast, Lunch or Afternoon Tea.

Contact
T 01986 782322
F 01986 782505
beers@stpetersbrewery.co.uk
www.stpetersbrewery.co.uk

BFree launches UK First Sweet Potato wrap

The premise of BFree is simple – to serve up tasty, 'good for you' products to our consumers. So drop the guilt that is associated with eating breads for good, and BFree! Great for those looking for healthy alternatives or those suffering from food intolerances.

BFree now has you wrapped up and ready for winter with its latest addition to its wrap family with the New Sweet Potato wraps. These Sweet Potato wraps are made using real ground down Sweet Potatoes into a flour and are only 95 calories per wrap. Not only do they taste great, the wraps are high in antioxidant vitamin E, high in fibre, low in fat, suitable for vegans and have no added sugar. They are super soft with that little hint of sweetness.

BFree Sweet Potato wraps can be found in Tesco and Asda stores nationwide. Not only is BFree Gluten free, it is also wheat free, dairy free, soy free, egg free and nut free.

For more information, visit: www.bfreefoods.com or find us on Facebook (@BFreefood) Twitter (@BFreefoods) and Instagram (@BFreefoods).



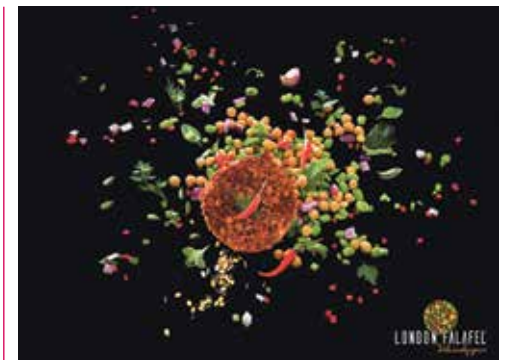
Created in London, enjoyed everywhere

At London Falafel we create all-natural, gluten-free, delicious, full-flavoured falafel of unmatched quality, adhering to time-honoured traditional recipes while using innovative production methods. Containing only the finest natural ingredients our falafel is the tastiest and healthiest falafel available on the market today, as verified by independent customer feedback.

All natural: London Falafel is a true clean label vegan product. We are gluten-free, dairy-free, yeast-free, sugar-free, nut-free, egg-free, soy-free and free from all artificial ingredients, allergens and additives. We are 100% natural and healthy! Our falafel is never dry, never soggy, and never too oily: it is firm and crunchy on the outside yet soft, velvety and smooth on the inside!

Traditional yet Modern: At London Falafel we are committed to bringing the tastiest and healthiest falafel to our customers, and spare no expense, time or effort to achieve this.

Constant Innovation: We continue to perfect our established recipes while constantly developing new ones to achieve vibrant, stimulating, rich and lasting flavours; each bite taking you on an exotic epicurean adventure!



Officially Accredited: We have officially been certified Gluten-free (Coeliac UK), Vegan (The Vegan Society), Vegetarian (The Vegetarian Society), Kosher (KLBD), Halal (Halal Food Authority) and Sugar Free (SugarWise Foundation).

Contact
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Bakes the whole family can enjoy

At Make It Gluten Free the aim was to introduce a range of bakery mixes that could be enjoyed by everyone. A



Coeliac of 5 years, owner Glenn Clark wanted to find versatile products that can be baked and enjoyed with family and friends, taste good to everyone and resolve the problem of separate baking. After much research and tasting he found two ranges of Gluten Free mixes that met his requirements on taste, texture, quality, ease of use and versatility.

1.2.3 Gluten Free mixes are made from a Gluten Free Flour Blend and can be used to make a variety of delicious cakes. Mixes: Chocolate Brownies, Pan Bar, Poundcake, Muffins, Yellow Cake, Corn Bread, Pancake/Waffle and Chocolate Cake.

Simple Mills use Almond Flour as the foundation for their amazing mixes. Mixes: Chocolate, Banana and Pumpkin Muffins, Choc Chip Cookies, Bread, Pizza Dough, Vanilla Cake and Pancake/Waffle.

Available to buy online at: www.makeitglutenfree.co.uk, all products are certified Gluten Free and contain no artificial colours or flavours, are Non-GMO and Kosher certified. We have 50+ recipes on our website including egg & dairy free versions. A selection of 1.2.3 Gluten Free mixes are sugar free which allow you to add your preferred sweetener or a natural alternative. All Simple Mills mixes are Paleo-Friendly.

info@makeitglutenfree.co.uk
www.makeitglutenfree.co.uk

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Naturbit UK

Naturbit UK represents what I – Marta, the owner – stand for, believe in and am passionate about. I firmly believe that the food I create should be enjoyable, but most importantly it should be healthy and good for you.

As a person living with multiple food intolerances, I know first-hand about the challenges people with special dietary requirements face. Over the years I have developed a strong desire to create allergen free foods

that are tasty, safe for allergy sufferers, and nourishing as well.

In 2014, in our dedicated, certified gluten-free factory my father has developed a new, innovative free-from product range, that we call MIMEN (an acronym for 'Multiple Intolerances Managed to be Enjoyed & to Nourish'). These exceptional, certified gluten-free products are made from the finest Italian chickpea flour, buckwheat, millet and cassava flours that

are naturally rich in fibre and protein, and full of nutrients.

Our entire MIMEN range is free from gluten, wheat, egg, dairy, soya, nuts, rice, corn, potato, oat, and all the top 14 allergens.

On www.naturbituk.com you will find all the products, tasty recipes, tutorial videos and more. Contact Marta Libs on: martalibs@naturbituk.com



Slightly Different Foods

Our Low FODMAP Sweet Québec Sausage now has the Coeliac UK Licenced Crossed Grain Logo!



Great for BBQs, as a main meal, pub lunch or simply as part of a buffet selection
www.slightlydifferentfoods.co.uk

Slightly Different Foods

Slightly Different Foods is a new 'Free From' food company offering an exciting new range of products. We not only cater for the general public and those with allergies, but also for those with digestive disorders, making our company Slightly Different.

By using only products and ingredients from the Low FODMAP list (Gluten Free, Wheat Free, Soya Free, Dairy or Lactose Free, Low Fructose and no onion or garlic), we include those that suffer with stomach disorders (IBS, SIBO, Crohn's Disease), which has been widely overlooked by main UK

free from food producing companies. Our other goal is to dispel the myth that free from food products are usually considered to be 'bland' and 'tasteless' by offering products that we have extensively researched, taken time to create and make full of flavour. We prove that free from foods can be tasty, help in well-being and can be appealing to all, rather than be seen as 'specialised', 'medicinal' and only for the food intolerant.

We showcased our launching product the Sweet Quebec Sausage at the Allergy + Free From Show at Olympia

Slightly Different Foods

in July 2016 and the Sausage is now in full production, having recently been licensed to use the Coeliac UK Crossed Grain Logo.

Downloadable sales pack at:
www.slightlydifferentfoods.co.uk

Lielit

Lielit (which means 'princess' in the Ethiopian language) is the trademark name for a premium form of teff imported to the UK from Ethiopia. Teff is an ancient grain from the horn of Africa that's been used to make the Ethiopian national bread known as injera for centuries.

However, until now, teff has been difficult to find in the West, other than in small specialty stores. Lielit, which officially launched in 2015, represents the purest form of teff available in the market today and comes in premium packaging that's easy to spot on store shelves. All Lielit teff

is grown in Ethiopia, ensuring the highest possible quality and nutritional qualities.

Teff is an ancient grain similar to quinoa, possessing some remarkable nutritional properties, including high amounts of fibre, protein, calcium and iron. Best of all, Lielit teff is gluten-free, which makes it perfect for adults & children with gluten intolerance.

Join the thousands of health-conscious Europeans who are embracing teff as an essential part of their daily nutritious diet. When you buy Lielit, you know you are getting premium teff imported directly



from Ethiopia.

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yona.kanzen@lielit.com
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Improved joints and muscles

Promote restful sleep

Aid in brain function & activity

Improve muscle tone & strength

Increase alertness & improve focus & memory

Build collagen for healthier skin

Thicker, shiny hair, stronger nails

Improves symptoms of menopause

katie@discoverlaminine.co.uk

www.discoverlaminine.co.uk

New health super food

A new natural protein supplement that helps fight the ageing process through the regeneration of stem cells

normally only found in the placenta is making waves in the UK. Laminine®, developed by Lifepharm and a team of Norwegian scientists, is the first ever orally taken product that can provide the missing compound Fibroblast Growth Factor (FGF), which helps the body naturally repair and rejuvenate tissue, organs and blood.

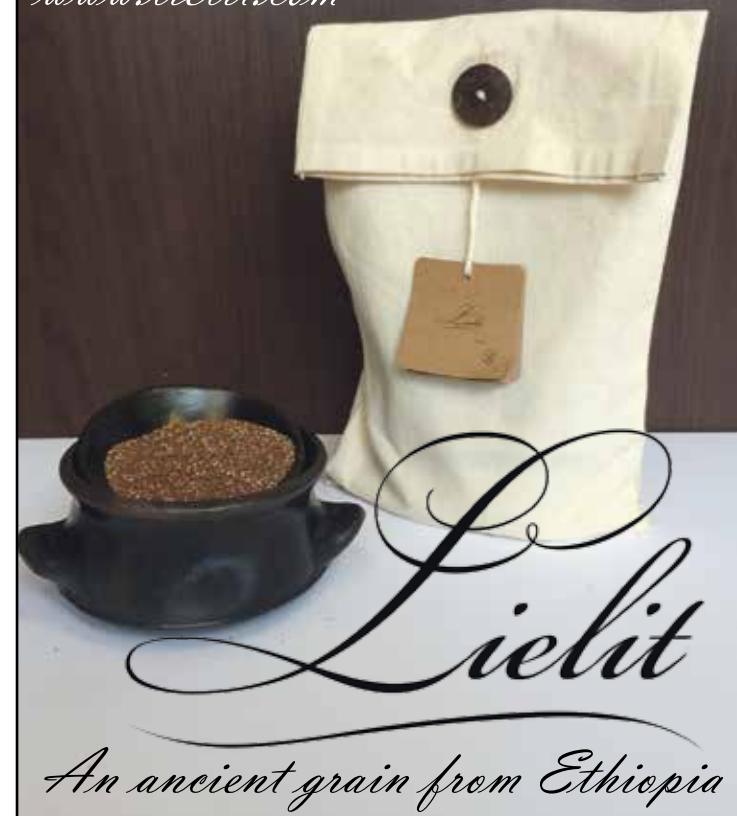
Brought to this country by Katie Cookson who says, "I had chronic back pain which meant I spent most of my time in bed, Laminine helped my body with my pain, energy levels and sleep. This has meant that I have now got my life back and more importantly enjoying it."

Research credits FGF with essentially reprogramming adult stem cells and amino acids in the body, the body's natural repair tools, to travel to the areas that need it the most. Once there, these repair tools have the ability to integrate themselves with that particular body part, repairing and regenerating the cells and tissue, wherever it is in the body. This explains why Laminine has demonstrated a wide range of benefits for different people, and in varying parts of the body.

The product is now available in the UK via independent distributors. Go to: www.discoverlaminine.co.uk or email: katie@discoverlaminine.co.uk



020 7253 5892
yona.kanzen@lielit.com
www.lielit.com



An ancient grain from Ethiopia

New doseBadge Mark V



Noise monitoring specialist Cirrus Research has unveiled the doseBadge Mark V with a host of new features added to the product.

The latest doseBadge has been developed by the in-house R&D team, following on from the doseBadge IV that was introduced in 2007. Its compact size is said to belie the wealth of future proof technology that has been included in this latest Cirrus offering.

The new doseBadge arrives in the year that Cirrus Research celebrates 20 years since it bought the very first doseBadge to market – having sold 20,000 units worldwide 1996.

As well as the usual features, the Fifth Generation, which is available this summer, promises to include new enhancements to simplify workplace noise monitoring.

Initially designed and developed as the world's first personal dosimeter, the original R&D team set out to create a unit that would eliminate the need for cables, controls and buttons on the product. This bought the first real, cost-effective solution to the occupation health sector that also cut down on any future damage, repairs, service costs and the potential for tampering.

T 0845 230 2434

Elfab launches first range of products for the Tank Protection Market

With over 80 years' manufacturing experience, Elfab can now offer customers a higher service level by enabling customers to source a wider range of products from one supplier. Specifically designed for the tank protection market, both Flame Arresters and Breather Valves offer additional safety relief protection joint with significant cost and performance benefits.

Elfab's latest generation of Flame Arresters and Breather Valves combines the latest patented technology and superior performance characteristics to eliminate problems associated with traditional solutions.

Dependent on the design brief, Elfab has a flame arrester to best suit specific requirements. Tested to the highest quality standards, our technically superior range is designed to stop a flame in its tracks. Elfab's Flame Arresters are used in a wide range of applications where tank and vessel protection is critical.

Our breather valves have developed from a new valve philosophy, introducing superior, modular designs; a first for the tank protection market.

Leading the industry with technically superior innovations, Elfab is thrilled



to supply a comprehensive range of flame arresters and breather valves to its customer base. Vast market knowledge enables Elfab to provide the most advanced solution for tank protection needs by launching the latest breakthrough in flame arresting and breather valve technology.

With the combination of offering both technologies, Elfab will continue to offer the same superior service and industry best lead-times to a wider range of markets of applications.

Contact
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sales@elfab.com
www.elfab.com

CP Electronics awarded international safety standard

CP Electronics is celebrating the award of a prestigious international safety standard. It is believed to be the first lighting controls manufacturer in the UK to become accredited to British Standard BS OHSAS 18001-2007.

The award follows a rigorous audit process spanning 12 months and covering a variety of areas from risk assessment and legislative compliance to welfare policies and staff awareness of health & safety issues.

The accreditation means companies working with CP Electronics can be assured that it is operating to rigorous, independently verified standards in all areas of health & safety, with a safe, well-trained and competent workforce and the lowest possible risk of delays in production.

It completes the set for CP Electronics which has held the ISO



9001-2008 quality management standard since 1999 and ISO 14001-2004 environmental standard since 2009 – once again the company is believed to be the only lighting controls manufacturer in the UK to hold all three accreditations.

CP Electronics supplies a range of innovative, energy-saving lighting control systems which are at the heart of major projects across a broad spectrum of sectors including education, housing and commercial buildings.

For more information on our quality and our accreditations, please call +44 (0)333 900 0671 or visit: www.cpelectronics.co.uk

Innovative Product Distributor of the Month

The timesaving homemade pizza kit that's ready to go

Here at Food and Drink Matters we pride ourselves on sharing the successes of competent businesses working within this dedicated industry sector. It is therefore a great pleasure for us to introduce Pizzado, our selected Innovative Product Distributor of the Month, to our readers and tell them more about the organisation and its exceptional cooking concept.



It all began in 2012 with Pizzado owner Karen Boyd, who founded Choice Pizza and then took to developing a unique product and brand with the assistance of Invest NI and Loughry College in Cookstown. The result was Pizzado, a ready-made fresh from frozen pizza kit aimed at supermarkets, farm shops, pubs, delis, food halls, caterers and retailers.

Having officially started trading in 2013, the company has become a great success, having acquired custom with the likes of Tesco NI, Supervalu and Ocado. Based in a scenic part of Northern Ireland near Portaferry, Karen's business is placed predominantly within the retail sector but is striving to target the foodservice arena and the ready-made market.

Pizzado has also proven popular with families as an easy to use make-at-home pizza kit promising a fun preparation and cooking process and delicious results. Consumers can make perfect pizzas using 100% natural ingredients in the comfort of their own kitchen, adding toppings as they so wish.

"Pizzado is a freshly frozen fun authentic pizza kit," Karen commented. "With a philosophy of providing food 'just as it should be', we use the best Irish ingredients whilst making sure the pizza is low in both sugar and salt. Our product is renowned for its authenticity and taste – we encourage everyone to check out our Facebook page and follow us on Twitter for all things Pizzado."

The exciting product comprises everything required to create two mouth-wateringly tempting 9 inch pizzas. The pack contains two kneaded and pre-proofed dough balls, two portions of flavoursome mozzarella cheese and two pouches of slightly seasoned homemade tomato sauce which, when combined, make for a delightfully appetising and aromatic pizza. Three varieties have been developed for greater customer choice: cheese and tomato, pepperoni and pizza garlic bread.

"We have a newly launched Gluten Free range (products available in the three aforementioned flavours) for which we won Silver at the Free From Ireland Awards 2016," Karen concluded when asked about Pizzado's recent movements and plans in the



pipeline. "We are currently working on a ready-made pizza with a secret healthier twist which will be available in 7 varieties.

"The next twelve months will see the business developed as we go into new markets and develop the Pizzado brand. We are looking forward to launching our exciting new Pizzado product in early 2017 – this year will also see us establish new markets in UK and possibly further afield."

If you are interested in finding out more about this award-winning innovation, then please don't hesitate to contact Karen today.

M 07754 222177
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PPE specialist identified as 'inspiration'

Supertouch, a Personal Protective Equipment (PPE) and workwear specialist, has been identified as one of London Stock Exchange's 1,000 Companies to Inspire Britain.



The annual report is a celebration of the UK's fastest-growing and most dynamic small and medium sized enterprises (SMEs). To be included in the list, companies need to show consistent revenue growth over a minimum of three years, as well as significantly outperform industry peers.

Established in 1996, Supertouch is one of the largest manufacturers and suppliers of PPE and workwear in the UK. Renowned for the quality of its products, the company has a dedicated technical team that ensure on-going compliance with all necessary British, European and International standards.

The business employs over 75 staff and has offices located in Essex and the West Midlands.

Sarah Bridge, MD at Supertouch (pictured above), said, "We are extremely pleased to have been recognised as one of the companies that inspires Britain. It not only demonstrates the value of SMEs to the UK economy, but it is also testament to the efforts of all our employees in delivering quality customer service. Our strategy is one of strong growth based on providing quality Personal Protective Equipment and Workwear solutions that help organisations keep their workforce safe."

T 0845 130 9922

Non-woven coat: Extra protection

Supertouch has launched a non-woven coat with Velcro fastening collar and elasticated cuffs to provide extra barrier protection for people working in areas where minimising contaminants is of maximum importance.



The supplier of PPE and workwear claims that its new non-woven coat is a first on the UK market, with its Velcro fastening top collar and elasticated cuffs. Each coat is individually wrapped making it suitable for applications where hygiene rules apply. Available in sizes S to 4XL, the single use coats come in white as standard and will be available in blue in Summer 2016. The coats are made from non-woven polypropylene and are manufactured to comply with EC Council Directive 89/686/EEC to ensure they are of the highest quality for end users and meet the necessary British and European standards for PPE.

T 0845 130 9922

Innovia's wrap rage solutions

Innovia Films is expanding its portfolio of peelable Biaxially Oriented Polypropylene (BOPP) films – Propafilm™ RCP is now available in 52 and 60 microns. This significantly proven, easy-to-open, food packaging film range now includes heavy duty, high barrier and snap wrap options.

The main benefit of using Propafilm™ RCP is that its seals are easy to open. Consumers of all ages and abilities can simply peel open the seals to reveal the product inside. Whether they are young, an older adult or have physical limitations, no excessive force is required. No need either

for scissors, sharp implements or the risk of serious injuries. Gone are the frustrations of so-called 'wrap rage' when you just can't get into the pack!

From a product packer point of view, achieving this easy opening could not be simpler: the seal strength is consistent every time and the film can be used on existing packaging machines without any adjustments required.

Another key benefit of using Propafilm™ RCP is that product spillage can be hugely reduced. With traditional films, opening packs often results in the packaging tearing.

Who has not spilt pasta or dried fruits when opening a bag, scattering the precious contents onto the floor?

Propafilm™ RCP provides reliable clean and neat opening, without destroying the pack. In addition, because the pack remains intact, resealing also becomes an option, when a label is applied. This allows products to be kept tidily in kitchen store cupboards.

For more information on this solution, watch Innovia Films' video on their YouTube site at: www.youtube.com/watch?v=7YdFHZ7R_KM



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filmsinfo@innoviafilms.com
www.innoviafilms.com

Supplier collaboration key to packaging innovation claims Skymark

Leading UK flexible packaging manufacturer, Skymark, claims that supplier collaboration is now the key to future innovation in packaging and that Drupa 2016 was evidence of a change in the market.



Paul Neath (pictured), Skymark director, said, "Our team took time out to visit Drupa 2016 in Düsseldorf, Germany in May and the key observation we made from the trip was the increase in the number of packaging and ancillary suppliers that were working together to create truly unique innovation for their clients. Drupa has traditionally been a big packaging show but the number of new innovations demonstrated, emerging from packaging sector players working together, was astonishing.

"Take Dow Chemical and their initiative with Nordmeccanica on SYMBIEX™, their new ultra-fast curing adhesive technology, that when combined with the Duplex SL One Shot™ lamination line, enables slitting in 90 minutes and conversion efficiency improvements for the entire supply chain. This was an impressive collaboration. Dow had not just produced another lamination adhesive but combined it with the necessary machine technology to gain traction and speed to market."

Recent examples of packaging company collaborations include LINPAC with Graphic Packaging UK developing a range of patisserie packs from carton trays with PET lids, which saw two sets of design teams collaborating on their key materials to deliver a total solution to market in record time. STI Group has also teamed up with Sealed Air Corporation to develop a packaging range based on Sealed Air's Korrvu® Lok technology. The range allows products of different sizes, shapes and weights to be securely shipped in the same packaging solution. A corrugated board inlay is glued to a high-performance film, which is stretched around the product in two steps to virtually suspend it inside the packaging providing protection against shocks and breakage during shipment.

Skymark has also begun working with a number of other packaging companies to deliver the complete pack solution and seamless multi-substrate brand management support that brand owners are looking for. Working with Smurfit Kappa Inspirepac, on a recent Disney wipes range for Kimberly Clark, Skymark and Inspirepac collaborated to optimise the retail ready corrugate and flexible pack graphics and won a Silver Award at the recent EFIA Print Awards in March as a result.

Neath continues, "No longer can companies offer a simple pack solution and expect to gain sales. Brand owners are seeking pack differentiation, consistency, unique innovation and speed to market. By working together with the other parties in the chain, we are able to offer a more inclusive approach to new product development, get the solutions right first time and get to market more quickly as a result."

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We continually invest in training and development to ensure that our team's technical knowledge is second-to-none. Our engineers are trained by leading manufacturers including Smipack and BVM – enabling them to provide prompt, effective nationwide technical support when required.

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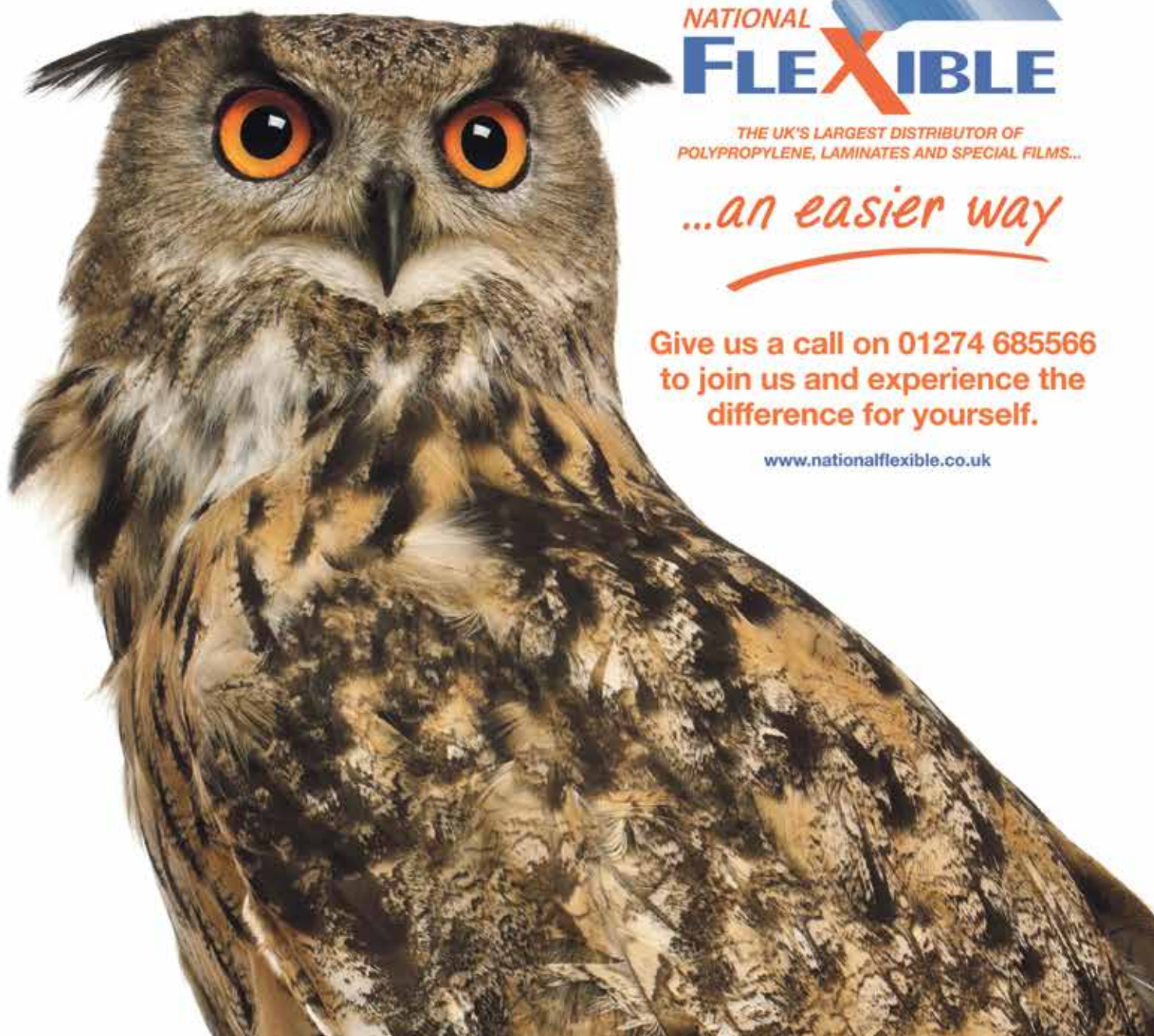
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Produced in Kent teams up with Kent packaging company



Actionpoint Packaging has teamed up with Produced in Kent (PinK) as an Associate Member. Actionpoint, which is a family owned company in Rainham, provides packaging services and products for clients throughout the UK. PinK members will now benefit from this new relationship through superior packaging solutions and Actionpoint's unique offering of a free, thorough review of their packaging and processes by an industry expert of over 30 years. His analysis focuses on everything including the source of the packaging, its design, the production processes, courier & delivery options, brand image, and damage solutions. Director, Luke Pollard, said, "We are extremely excited to join Produced in Kent. This new relationship means we will be able to help PinK advise members on the best packaging solutions."

www.actionpoint.co.uk
www.producedinkent.co.uk

Dantex PicoColour®



Following the successful launch of Dantex Digital in 2015, DantexRBCor showcased the high-quality digital label press, Dantex PicoColour®, to the US market at Labelexpo Americas 2016.

With a printing width of 210mm and running capacity of 35m per minute, the PicoColour is a versatile and highly productive printing system offering superb printed results at a competitive price. The PicoColour works with UV based inks and is available with CMYK + White. Visitors will be able to view the PicoColour press in operation at the show.

DantexRBCor will also be promoting its range of letterpress and flexographic photopolymer plates and dedicated water wash processing equipment, including the DigiWash Mk2 flexo plate processor and AQFC Plate Cleaning System.

DigiWash has a high speed washing capability to improve plate-making efficiency. The robust construction ensures maximum plate accuracy and consistency with predictability. The system incorporates the AquaClean filtration system, linked to the DigiWash processor, enabling continuous recirculation of the filtered washout water. DigiWash equipment is easy to use and offers convenient and speedy plate-making.

The DigiWash range of equipment is available in 2735, 4835 and 4260 sizes.

www.dantex.com

Exceeding expectations

Food and Drink Matters is incredibly proud to present 1COLD as its selected Construction & Installation Company of the Month.

Providing exceptional services in the food and pharmaceutical industries, 1COLD specialises in the design, project management and construction of hygienic, fire rated and temperature controlled environments. From concept right through to completion, the established company provide a complete construction service which includes Cold Stores, Freezers, Distribution Centres, new builds, factory extensions, fit-outs and refurbishments.

With a background in the building sector as a qualified Quantity Surveyor, Tony Cook (Managing Director) originally registered the company in 2005 which commenced trading in 2007. With valuable and extensive building experience gained from working for some of the larger building contractors on civil engineering projects, the business diversified offering specialist construction services to the food industry.



Centrally based in Solihull, just off junction 4 of the M42, 1COLD is ideally situated for nationwide coverage. They have two satellite offices; one located on the south coast and the other in South Wales. From there, they satisfy the needs of a great deal of customers involved in frozen & chilled, logistics & storage, warehouse & distribution, food processing & food manufacturing or requiring some form of fire rating and temperature control.

"1COLD aims to exceed expectations, by providing an outstanding level of service, quality and value," commented Commercial & Operations Director, Simon Gumery. "We provide a 'one-stop shop' offering multi-disciplinary skills across the complete construction process from drainage and groundworks to complete steel framed structures.

"We perform the roles of both Principal Contractor & Designer, managing projects up the value of approximately £2m. We work in partnership with our clients and have a full appreciation and understanding of the demands (compliance &

legislation procedures), imposed by the food and pharmaceutical industries."

On 22nd August 2016, 1Cold handed over (on-time & snag-free) a 50km³ Logistics & Warehouse Distribution Centre operating at 2°C, in Telford. Project duration was 22 weeks and provided an additional 5k pallets of chilled warehousing space and flexibility for the client. Linking into an existing building (via two insulated interconnecting tunnels with rapid rise doors), the fully clad structure lined with Kingspan PIR insulated panels had to be carefully planned, so as not to disrupt operations.

To cater to the growing demand for services, the company recently expanded its design and estimating team and has invested in Revit Autodesk/AutoCAD capabilities. They also became 'Altius' approved complementing their existing CHAS, ConstructionLine & SafeContractor accreditations.

"Our aim is to continually improve our internal systems to enable even faster response times



together with Quality and SHE management having increased resources and dedicated personnel.

"We attended Foodex in April 2016 and received a fantastic response. We built a 'walk-in' coldroom complete with personnel, rapid rise & sliding doors, LED lighting and refrigeration, which generated a great deal of interest and as a direct result, we have taken many orders from new clients. We plan to exhibit at the Temperature Controlled Storage & Distribution Show (TCS&D) at the Ricoh Arena, Coventry in 2017 and also again at Foodex in April 2018."

T 01564 702269
info@1cold.com
www.1cold.com



Print & Packaging Matters

Depositor manufacturer Riggs Autopack recognised at PPMA Group Industry Awards

Riggs Autopack Ltd is a British manufacturer of high quality volumetric depositors and filling machines, transfer pumps and bespoke conveyor filling lines. It is a UK market leader with an excellent reputation and supplies its equipment primarily to the food production industry.



The Lancashire based company is extremely proud to have won the 'Exceptional Sales & Company Growth Award' at the recent prestigious PPMA Group Industry Awards. The annual awards are a celebration of the best that British manufacturing has to offer. They recognise and celebrate the most creative, innovative and highest achieving businesses throughout the UK, as well as the people behind them.

Riggs Autopack's General Manager, Nigel Matthews, said, "We are absolutely delighted to have won the Exceptional Sales & Company Growth Award, especially in light of the extremely high calibre of

entrants and fellow nominees. It's an extraordinary achievement for our company and our thanks go out to the PPMA Group for this recognition, all our staff and valued customers.

"It reflects well on the high level of skill and commitment shown by our dedicated work force in assisting us to become the business we are today. Our challenge now is to keep up the momentum and continue with our plans for future growth."

Contact
T 01282 440040
info@riggsautopack.co.uk
www.riggsautopack.co.uk

LINPAC welcomes EFRA inquiry into impact of food waste

Leading international fresh food packaging manufacturer LINPAC welcomes the launch of an inquiry into the economic, environmental and social impact of food waste by the Environment, Food and Rural Affairs (EFRA) Committee.

The idea of challenging the status quo on this subject is not new to LINPAC, but it's something that is wholeheartedly supported by the Group through their continued focus on development of innovative fresh food-packaging solutions that keep foods fresher for longer.

Helene Roberts, director of marketing and innovation at LINPAC, said, "One of the most effective ways to reduce food waste is to improve packaging. LINPAC has certainly explored this to maximum effect, launching products that are smarter, lighter in weight and more sustainable year on year."

"Food packaging should be seen as a green technology," adds Dr Roberts. "It not only extends the shelf life of food products, but also addresses waste-related portion control issues by allowing consumers to visibly see the contents and make an informed choice about the product contained within."

Packaging offers a very tangible solution to the amount of food waste, but has often been overlooked because of misconceptions about its impact on the environment that have become so ingrained in society.

However, Dr Roberts states, "I believe packaging is one of the most effective

technologies invented, due to its protective and preserving qualities. For food and drink products, shelf life is a requirement to create low wastage rates between the packer filler and consumer. In the context of overall sustainability, it is evident that, contrary to popular misconception, packaging should be regarded as part of the solution, not part of the problem."

As part of the inquiry, the Environment, Food and Rural Affairs Committee will examine the impact of initiatives aimed at reducing food waste or if legislation is required. It will also look at effective measures set by retailers, the hospitality sector, local councils and consumers.

The committee also stated that 85% of food waste comes from homes, with the average family spending £700 a year on food that is not consumed.

Whilst food waste remains such a major problem, it is essential for all the links in the food supply chain to play their part in solving the problem. LINPAC is acutely aware of its role in helping packers, retailers and consumers minimise food waste.

A new tray design recently developed by the company, in partnership with Tesco and Cargill, is a 'split pack' for poultry that addresses portion control and food waste concerns. The perforated tray is designed for two chicken breast fillets that can be split into two individually sealed compartments.



This will enable consumers to 'eat one and keep one' helping them to reduce food waste at home.

The positive effect of adopting compartmental packaging solutions could be far reaching. According to WRAP, the UK wastes 110,000 tonnes of avoidable poultry meat each year. If similar split packs were adopted across the market, WRAP estimates that up to 10,000 tonnes of food waste could be prevented.

Helene Roberts continues, "At LINPAC, we recognise our role in helping retailers deliver safer food products and support them to minimise waste by designing new safer, innovative packaging solutions. Food waste and sustainable packaging is very much at the top of our agenda. We welcome this inquiry into how the industry as a whole can reduce food waste further, whilst recognising the important role packaging plays in food waste reduction."

T +44 (0)1977 692111
info@linpacpackaging.com
www.linpacpackaging.com

Clean hands are just the beginning...



Food and Drink Matters is extremely proud to feature GOJO Industries-Europe Ltd as its selected Skin Health & Hygiene Solutions Company of the Month. GOJO were chosen for their innovative range of products which improve hygiene and skin care in many industries across Europe.



The GOJO story began with husband and wife team, Goldie and Jerry Lippman (pictured above left), back in 1946. During World War II Goldie worked at a rubber factory and after a hard day's work found it impossible to remove the graphite, tar and carbon black from her hands. The concern was shared amongst her colleagues who tried chemicals such as benzene to remove the soils but found it was unsafe and irritated their skin.

To help his wife and others find a safer, more gentle solution, Jerry began his quest and experimented with different products. Shortly after, he teamed up with Professor Clarence Cook

from Kent State University and invented a hand cleaner that cut through the tough soils, safely removed them from the hands and rinsed off easily, causing no damage or irritation to the skin.

Sensing a real need in the market for this type of product, Jerry began marketing and selling the product as GOJO – named after himself and Goldie – and to his surprise, received a remarkable response. Today, 70 years on, the established company boasts the title of the leading global producer and marketer of skin health and hygiene solutions for away-from-home settings. GOJO carries internationally recognised brands, including PURELL® – one of the most trusted brands for skin sanitising and GOJO® – their brand for specialised soaps and tough soils cleaning solutions.

“At GOJO, it's not just about selling products, it's about improving health and hygiene for as many people as



possible,” commented Managing Director, Mike Sullivan (pictured left). “We strive to save lives and make life better through well-being solutions. We are proud that our dedication to R&D drives innovation in hand hygiene and skin care.

“We focus our attention on specialised markets such as foodservice and



healthcare, where handwashing and skin care could have a significant impact on health and well-being. Our unique and quality products are always there when you need them and guarantee an easy, no hassle solution as well as conforming to all required regulations.”

A notable product in the innovative portfolio is the PURELL ES™ Everywhere System. Designed to bridge the gap between dispensers and bottles, this unique product is the smallest, most versatile PURELL system in the market. It combines premium aesthetics with the trusted PURELL Advanced Hygienic Hand Rub, offering innovative placement options, ideal in a variety of settings, with the ultimate in germ-killing effectiveness. Its compact size and multiple mounting options allow

for ultimate adaptability and can be placed in both small and high traffic locations.

GOJO serves a variety of markets across Europe with technologically advanced formulations and state-of-the-art dispensing systems.

Continuous expansion has led GOJO to acquire a fully integrated manufacturing company in France, Laboratoires Prodene Klint. Combining GOJO Industries-Europe with Laboratoires Prodene Klint, has brought together market leading brands, scientific and technological expertise in skin and surface hygiene and continued innovation to grow the hygiene category.

“Our aim is to continue this expansion,” Mike concluded. “We plan to grow into new markets whilst continuously updating our products and introducing new lines.



“Saving lives and making life better through well-being solutions is the GOJO purpose and it drives innovation in hand hygiene, skin care and surface disinfection. GOJO continues to be at the forefront of research to develop products that deliver results and break the chain of infection. This includes actively encouraging behaviour change through raising awareness of the importance of hand hygiene in all settings.”

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Nationwide Hygiene Group: Defining the market for 30 years

Nationwide Hygiene Group reaches its 30 year milestone this year. Nationwide Hygiene was first registered in November 1986, in Newcastle upon Tyne. As it expanded, it moved into its first stand-alone head office in South London in 1993. As more sales growth was enjoyed, the head office was relocated in 2007 to its current location of Chesterfield in Derbyshire.

Throughout its 30 years, it has seen steady sales growth across its market sector, taking it to a very impressive £166 million sales total. This consistent growth was recently recognised by the London Stock Exchange, when it was recognised as one of the 1,000 Companies to Inspire Britain. In order to be included in the list, companies needed to show consistent revenue growth over a minimum of three years, significantly outperforming their industry peers.

In recent years, the addition of Nationwide Hygiene Group Business Supplies and Catering catalogues has further enhanced the group's ability to provide a full range of products to its customers. Nationwide Hygiene Group prides itself on its 'Local Service, National Network, International Strength' motto.

Its 'International Strength' began in 2004, when it was a founder shareholder in the formation of INPACS GmbH – 5 individual groups of likeminded companies, covering 16 countries. In 2008, INPACS became a member company of Network Services, the \$10.6 billion distribution group in North America, forming the biggest



transatlantic service organisation for janitorial products. INPACS now covers over 35 countries (including Australia) and has just ventured into new territory, welcoming the arrival of a new member in the United Arab Emirates.

Representatives from Nationwide Hygiene Group will be joining the INPACS conference later this year in Granada, including the new INPACS Vice-Chairman, Roger Moore, the Managing Director of Nationwide's shareholder company in the South West. From Granada, they will move on to Marbella for their own 30th Anniversary Shareholder Meeting.

T 0844 499 6380
www.nationwide-hygiene.com



New vibratory sieve shakers

RETSCH sieve shakers ensure accurate, reliable and user-friendly grain size analysis. The new generation of vibratory sieve shakers AS 200 and AS 300 is characterised by optimised functionalities and a fresh new design.



The entry-level model AS 200 basic now features digital control just like the other models of the AS 200 series. Parameters like performance and time are shown in the display.

The AS 200 digit cA (controlled amplitude) enhances the previous 'digit' model. This sieve shaker now operates with controlled amplitude which is indicated in the display, just like the sieving time.

The high-end model AS 200 control has been further optimised and can now be equipped with up to 10 sieves. New features include the storage of up to 99 sieving programs as well as USB connection for use of EasySieve® evaluation software. The AS 300 control for sieves with a 300 mm diameter is now also available in the new design & with additional features.

The new sieve shakers are easily and conveniently operated via the clearly structured keypad. Thanks to optimized control and vibration decoupling, the machines run very quietly. RETSCH's vibratory sieve shakers are the products of choice when it comes to reliable and standard-compliant particle size analysis.

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Euroby's hidden gems



Euroby proudly bill ourselves as 'leaders in the wastewater industry' but we are really underselling ourselves.

Sure we make equipment for dewatering sludges – all the nasty bits from effluent treatment plants but there is much more to us – and the centrifuge, filter press and belt press than just clearing up everyone's mess – though we are very good at it...

Do you know that in the UK we help make your coffee? Extracting the very last drops of flavour from the bean to make maximum use of this valuable commodity. We are also involved in making various fruit- and hop-based beverages, juice, beer, wine – you name it!

Some more exotic food products come into our field of expertise – how about Avocado oil, Flax, Lupin seeds and Soy beans?

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The perfect cup

Food and Drink Matters is extremely proud to present Cafés Novell as its selected Coffee Distribution Company of the Month.

Premium quality beans mean premium quality coffee, and that's exactly what Cafés Novell has perfected. Roasted in Barcelona, the company use only the best coffee beans from the most recent harvests to offer a coffee experience like no other.

From humble beginnings back in 1958, Cafés Novell was set up by Roman Novell in Barcelona and is now run by his 3 children. Soon after its establishment, the brand became

recognised for its delicious, premium coffee and during the 1990s expanded throughout Spain in places such as Madrid and Malaga, growing its customer base substantially and becoming known as the 3rd largest coffee roaster in Spain. Continuing its expansion into the 2000s, Cafés Novell began to distribute internationally in Italy, Hong Kong and the US and gained distributors all over the world



including Germany, France and Israel.

In October 2014, Cafés Novell began to look towards the UK market and launched soon after in April 2015, appointing new Managing Director, Phil White, who was keen to comment on the company's ongoing success.

"Expanding into the UK has been challenging but extremely positive," he said. "The continued success of Cafés Novell is very much down to our unique, hands on approach to customer service. Our dedicated account managers visit clients on a weekly or monthly basis (depending on client consumption) to ensure they are serving the perfect cup of coffee. We check to see if they are using the recommended amount of coffee grams which not only ensures a delicious cup but also means you get more cups per kilo, increasing revenue and saving costs."

"We know our product and we know exactly how to create the perfect cup to keep customers wanting more. Every roast is rigorously tested, along with every bag of green coffee beans, to ensure the perfect coffee profile every time."

"A dedication to continuously enhance services and introduce new products has led to Cafés Novell becoming the first distribution company to launch a range of 100% UTZ Certified coffee

packaged in a biodegradable capsule. Launched at Hotel Olympia, the new Novell Nespresso® compatible capsules use the same coffees that the company offers to the HORECA market, thus, consumers are able to enjoy the same UTZ Certified coffees that they drink at their local coffee shops at work or home."

"As well as mouth-watering coffee, Cafés Novell is your one stop shop for a range of hot beverages including tea, infusions and hot chocolate – of which they have just launched a brand new winter menu. To master the art of perfecting these beverages, the company also provides free training in milk steaming and also advanced training in Lattéart, coffee techniques as well as new product courses. Any issues are addressed quickly and as efficiently as possible and engineers can be sent out the very same day to get systems back up and running straight away."



"We have a fantastic R+D team here at Cafés Novell, who constantly strive to enhance our product offering, improving our service to customers," Phil concluded. "Every member of our team has a positive, 'can-do' attitude and provides a customer service that is second to none."

"In terms of the future, our plan is to continue our expansion in the UK. We aim to provide representation in all regions to continue our value added service on a national basis. Around 80% of our coffee is UTZ certified, and now we are striving to have 100% of our products certified by 2018 to ensure a sustainable coffee supply and of course, the perfect cup!"

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New agents extend Proseal's global reach

Leading heat sealing specialist Proseal has further extended its global footprint with the appointment of new agents in Spain, the Middle East, South Africa and Thailand.

This expansion adds to the company's existing worldwide representation, which includes subsidiary companies in the United States and Australia and agents in Holland, Chile, Poland, Turkey and Ireland, meaning Proseal now has a presence on every continent except Antarctica. Proseal says its drive into overseas markets reflects the continuing growth in demand for convenience foods and the resulting requirement for fast and efficient packing solutions.

"Our unrivalled knowledge of the UK market and our extensive product portfolio mean we are ideally placed to help businesses worldwide make the most of the growing opportunities in the convenience sector," explains Tony Burgess, Head of Sales and Control Systems at Proseal. "A key focus for all these applications is on food quality and safety, and delivering



extended shelf life."

Among the advantages Proseal's wide range of tray-sealing equipment offers these emerging markets are ease-of-use, reliability, adaptability for different products and ease of integration into existing lines. The company's model range provides solutions for all types of production needs, from hand-operated, portable machines for small-scale usage to high-speed, fully-automatic in-line models capable of up to 210 packs per minute.

In the UK, Proseal has built up an enviable reputation for the quality & technical innovation of its equipment. The company has an in-depth understanding of the stringent production requirements of the food sector, and is also known for providing a high level of after-sales service.

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Limitless opportunities not limited by location

Here at Food and Drink Matters we pride ourselves on promoting the capabilities and celebrating the successes of exceptional companies completely committed to their market sector. We are subsequently pleased to feature Mobi Pizza Ovens Ltd as our selected Specialist Product Distributor of the Month and tell our readership more about this innovative organisation.

Mobi Pizza Ovens was founded by Bart Misztal and his partner Monika in September 2015, who originally began trading from home but had to relocate swiftly after the business began to really take off. The husband and wife team now operate from a unit in Sandy, Bedfordshire, working within the street food and mobile catering equipment industries to provide high performance mobile ovens to their ever-increasing customer base.

“We’re an exclusive mobile oven distributor for the UK territory, mainly supplying and hiring out mobile wood fired pizza ovens,” explained Co-Founder and Sales Manager, Bart. “Our stove is much cheaper than building a food truck and the added value comes with its modern design and comprehensive build quality. Wherever our customers may arrive, with a mobile oven they can become a culinary king of outdoor events, giving catering experiences a whole new quality.”

Predominantly serving caterers, event companies, street food sellers and individuals passionate about quality food, Mobi Pizza Ovens enables its



customers to effectively create their own travelling kitchen. Perfect for festivals, exhibitions, weddings, concerts, private parties, local celebrations and corporate events, the innovative catering product ensures operators can show off their gastronomic skills using natural modes of cooking in an efficient and convenient way.

The mobile wood fired oven isn’t just used for pizza production; the versatile machine can also be manned to cook various types of fish, meat, seafood, bread & vegetables to a deliciously high standard. As well as being rigorously built, the sophisticated and contemporary cooker is safe to use and easy to transport with its relatively low weight and useful ability to connect to any vehicle.



The patented product is meticulously manufactured to incorporate a robust trailer (which can be painted any colour) and permanently built-in stove for repeat usage. Other benefits include a lockable storage component in the rear panel, a high-temperature resistant and weatherproof top coating strengthened with mesh and a three-part cupola furnace made with a specialist mass fireclay with the proficiency to absorb, store and release heat evenly throughout the course of the entire cooking process.

Upon discussing plans for further expansion and improvement, Bart told us that Mobi Pizza Ovens is anticipating even greater growth. “After the success we have experienced so far we are looking at the possible extension of our range,” he commented. “This involves considering the addition of mobile barbecues, which we are currently working on for 2017. As well as developing our product selection we may also look into moving to a bigger building to better cope with the ongoing demand.”

If you would like any further information or are interesting in enquiring in a Mobi Pizza Oven then please consult the contact details supplied below.



T 0330 010 1303
info@mopizzaovens.co.uk
www.mopizzaovens.co.uk



Spirit & Liqueur Producer of the Month

Sensational spirits

Food and Drink Matters is extremely proud to present Marron Liqueurs as its selected Spirit & Liqueur Producer of the Month.

Experts in liqueur, spirit, wine and cider creation, Ronald Edgar and his wife Margaret have been making unique beverages for over 30 years. They began making and selling unique blends to friends and family and after receiving terrific feedback decided to set up the company in 2008. Growing significantly over the years from attending tasting parties to now selling at food shows and in a wide range of outlets throughout the UK, Marron Liqueurs has developed into an established brand renowned for their high quality and innovative products.

In order to sell and market the products efficiently, Ronald and Margaret, set up a sister company named Tip Tap & Top, which focuses on business to business trade offering a unique secure dispensing system for Marron Liqueur products. This enables the retailer’s customer an opportunity to try the product, select a bottle and have it filled, personalised and presented in a gift bag. Retailers receive a free initial kit that includes a lockable glass cabinet, 3 dispensers, 2 litres of 3 liqueur flavours as well as a selection of bottles, gift bags

and tags. Everything needed to make sales with no initial outlay is provided. Retailers will also be given a dedicated account manager, receive quality service and support. Payments will be made only when re-ordering.

“From our experience when people try they buy!” concluded Ronald. “We have a great deal of confidence in our products which is why we offer a free trial before clients commit to anything and our support service is second to none.”

Choose from a variety of over 40 flavours including fruits such as blackcurrant, blueberry, apple & pear and raspberry and floral flavours including elderflower, violet and rose with either a gin, vodka, brandy, whisky or rum



Single Cabinet, holds 3 dispensers (1x set of 3)

base. As well as this, Marron produces a range of unique and interesting flavours which include bitter sweet caramel vodka, toffee apple rum and a cucumber and mint gin. Extremely popular is the chocolate range consisting of chocolate cherry, mint and orange, chocolate coffee (Mocha), and chocolate chilli vodkas.

These delicious liqueurs, using the Tip Tap & Top system, are sold in retail stores, independent wine shops and deli farm shops around the UK in places such as Blackpool, Derby, Birmingham, Lincoln and Southampton some selling up to 48 litres a month! They are currently looking for more outlets to get involved with Tip Tap & Top and reap the many benefits of these delicious liqueurs.



Dispensers

“Our future aim is to establish Marron Liqueurs through, Tip Tap & Top, by having a retailer in as many towns and cities as possible and offer exclusivity to them helping them to develop their sales. We are always introducing new and exciting flavours to keep our clients’ customers happy and are currently working on a chocolate and raspberry gin and rhubarb and ginger rum – which is now on trial.

“At Marron Liqueurs we cater to every customer’s needs, striving to provide a personal service and are willing to listen to customers’ ideas especially about new Liqueur flavours, recipes and interesting ways to serve our products. Why not let us create a signature liqueur for you?

“At Marron Liqueurs, we are more than happy to talk to retailers who are looking to find out more about Tip Tap & Top and any feedback is greatly appreciated. Get in touch today and we guarantee both you and your customers won’t be disappointed!”

Contact
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3 tier dispenser

Pure, natural, refreshing



Originating in the USA, Vero Water has since become an established name in the hospitality sector, impressing customers with its premium quality purified water systems, which have been sold in their thousands across the world.

With its UK base at a renowned engineering centre in Norfolk, Vero Water boasts an unparalleled range of uniquely adapted water purification and water bottling systems that have been duly commended for their ability to provide clients with deliciously chilled still and sparkling water in a cost-effective and environmentally friendly manner.



The trademarked product, which delivers (on a consistent basis) clean water with a crisp taste unlike any other currently available, uses the revolutionary 5-stage purification system Vero+ to remove any existing impurities, chemicals and imperfections.

The result is a refreshing and palatable drinking water that can then be flash chilled and served still or sparkling in a signature reusable 950ml glass bottle that is safe for dishwasher use.

Once installed the system is calibrated and configured according to the hardness or softness of the water, and peace of mind is guaranteed as the product comes with all of the necessary maintenance and filter changes trouble free (as well as complimentary bottles and the assurance of on-call customer service access). Hands-on training and sales material also form part of the comprehensive hospitality package.

The sustainable system has been made to create practically a zero carbon footprint whilst ensuring landfill sites are kept free of one-use glass and plastic waste. Additional advantages include the easy-to-sanitise scratchproof glass of the aesthetically pleasing bottles and the compactness of the product.

Available in five sleek and stylish varieties, the Vero Water innovation is suitable for different types of establishment, catering to the requirements of bars, hotels, pubs, restaurants, spas, resorts, conference centres and corporate enterprises. Its esteemed clientele includes many of the world's most prestigious restaurants, hotels and resorts (Ritz Carlton Hotels & Resorts, Hyatt Regency Hotels and MGM Resorts International being a few core examples).

As a relatively new branch of the company, the UK Vero Water group are now looking at expanding their customer base whilst experiencing business growth at a continually steady pace. Specific plans going forward involve the appointment of more business development managers and attendance at a range of strategic events.

"We are very excited about the future of Vero Water in the UK," Vero Water's Lucy Ohsten told us. "This is a perfect time for us to expand, as people become more aware of the damaging carbon footprint of branded bottled water, and how much benefit there is to be gained from the re-usable bottles our systems use. In addition, more and more people are taking on board the importance of regular hydration, and they are looking for more affordable, great tasting alternatives to branded bottled water, such as the high quality purified



water that Vero systems deliver."

If you would like any further information then please get in touch with the choice provider of chilled still, sparkling and ambient water today – you will soon realise the great benefits that come with installing one of these award-winning water purification and bottling systems.

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Suncrest flying high in 2016

Suncrest has been a family owned business since 1985, but 2016 has been a year of real change and excitement for the well-loved tropical soft drinks company. In recent months the packaging has been given a facelift and redesigned to give greater standout on shelf.



Following extensive market research a number of the recipes have been tweaked to optimise the taste profile and to top it all Suncrest is being advertised on national TV with a brand new fun and quirky animated commercial. All this activity has been carried out with a view to increase the profile of the brand and increase sales.

Paresh Mehta, Commercial Director, Suncrest comments, "Last year we made seismic changes to the Suncrest brand. We've invested a great deal of time and money to improve not only the product but also the packaging. This investment is resulting in greater visibility and sell-through for us and our customers and feedback from consumers has been great. The new packaging uses a new version of our logo which is modern and crisp as well as a vibrant colour palette that our research shows appeals and gives superb standout on shelf. We also felt that it was important to support our retailers and make sure that consumers recognise the new packaging. This has led us to doing our first national TV campaign for many years. The ad is a funky and fun animation, showing viewers some of our most popular drinks and then asking, 'What's your flavour?'"

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Salmon Producers Company of the Month

Premium Hebridean smoked salmon made with love

Food and Drink Matters is extremely proud to present Salar Smokehouse as its selected Salmon Producers Company of the Month.

Experience a taste of South Uist with Salar Smokehouse's delicious smoked salmon. Nestled among the beautiful scenic bays of Lochcarnan on South Uist's eastern shore, the company supply farm shops, delis and retail outlets across the UK with award winning, great tasting Flaky Smoked Salmon.

The business was first established in 1987 by Eric and Jane Twelves, who later sold the company to fish farmers Loch Duart Ltd in 2008. Finally in 2015, it was bought by Iain MacRury who took the company back to basics, continuing its legacy and relaunching the famous Salar brand. Now boasting a 6 strong team of highly dedicated and skilful employees, Salar Smokehouse takes pride in producing only the finest quality smoked salmon to offer the ultimate customer experience.

"We source only the highest quality Atlantic salmon



(Salmo Salar) from Scottish salmon producers which is reared in the clear waters off the coast of Scotland," explained Iain. "Our unique and one of a kind process cannot be copied. It is both simple and old fashioned in a way, as the salmon is handmade throughout the process, ensuring each portion is handled with pride and quality. It takes years of experience and patience to master this process, one that cannot be rushed.

"We are fortunate to be located in one of the most beautiful and unspoilt locations in the world where community and culture are still prominent. On a daily basis we are surrounded by fantastic scenery and an abundance of wild life, including sea eagles, otters, and wild deer. From here we employ a team of passionate, local people all year round and also employ seasonal staff during peak times throughout the year."

The distinctive flavour and texture of the famous Flaky Smoked Salmon is different to any other hot smoked products due to the unique hand built kilns and treasured recipe. Produced in small batches, the salmon is created using extreme heat but retains all its natural omega 3 oils and natural juices. Since it was first produced



on the premises, the Flaky Smoked Salmon has won numerous awards and satisfied a great deal of customers around the world.

"Our aim is to continue to build on past successes," concluded Iain. "We are currently working on a joint venture locally with other local companies to open new premises to offer more south Uist products in

one area. We hope to create a local product hub and visitor centre to showcase local venison, meats, seafood and shellfish, amongst other wonderful locally created crafts and organically grown vegetables.

"To showcase our delicious products, we attended the Guild of Fine Food in Harrogate during the summer and the Edinburgh Foodies Festival. Both were very successful and our wonderful products attracted new retail, catering and wholesale customers, as well as boosting our online sales direct to customer.

"Our team are dedicated to new product development to offer a further range of exciting new unique recipes for our customers. Our delicious products make for the perfect Christmas present and we are taking order right away!"

Salar Smokehouse deliver product direct to your door throughout the UK with a Royal Mail tracked 24hour service. A corporate order service is also available worldwide with all details on the website.

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Portable Coffee Machinery Company of the Month

Handpresso: Portable coffee anywhere



Food and Drink Matters is extremely pleased to present Handpresso as its selected Portable Coffee Machinery Company of the Month.

Enjoy a delicious cup of espresso, whenever and wherever with Handpresso's portable espresso machine. Created for people on the go, the simple design makes it extremely easy to make real, great tasting espresso that exceeds expectations. Thanks to the 16 bar pressure, the advanced machinery produces creamy, top quality coffee at the same high quality you would get from either a coffee



machine at home or in a coffee bar.

Handpresso was founded by Henrik Nielsen, a Danish design engineer in Fountainbleau, a small town outside Paris. The idea was invented in 2006 and just 2 years after in January 2008, the original Handpresso Wild was launched. Revolutionising the espresso market with these innovative machines, the company has since become the undisputed leader of the portable espresso.

Matching its slogan 'Espresso Anywhere', Handpresso is used in all situations and throughout the world. Distributed in more than 50 countries, 300,000 Handpresso machines have already been sold, making the users and the aficionados of the brand extremely happy. Recognised for its stylish design and ease of use, the Handpresso has won many famous international awards including the IF 08 in Germany, l'Observateur 08 in France, Formland 2008 in Denmark and Going Green 2009 in the US.

"Our machines are designed for people on the go who love good coffee anywhere," commented Verity Heap, Brand Manager at Handpresso. "We are the UK distributor for Handpresso offering advice on all our products and finding the best product for their lifestyle. We also offer service and repair on all



Handpresso units."

Compatible with ground coffee, ESE pods and Senseo pods, Handpresso offer a wide range of machines to suit all different requirements. They will shortly be releasing the Outdoor set with the silver and white machines. As the biggest selling product, the outdoor set is everything you need for a great cup of coffee in a lovely portable carry case.

Recently launched is the new ground coffee kit adapter for original customers who purchased the Auto ESE to allow them to use ground coffee in their machines instead of purchasing a new one.

"Handpresso is constantly coming up with new solutions to enable you to drink a genuine espresso where it has never been done before," Verity continued. "Our plan is to continue to grow and expand, making great tasting, portable coffee that is available whenever, whether in the office or at the top of a mountain.

"This year we have had a real push with trade shows as seeing the product in use and tasting the high quality coffee it produces really catches people's eye. This year we have attended the Telegraph Outdoor Show, Motorhome, caravan and Camping show, the Gadget show live and



the London Coffee Festival. Each show attended was aimed at different markets and we received wonderful feedback."

Based in Colne, Lancashire, Handpresso supply the portable machines to a number of UK based retail stores and online companies. For more information, contact the company on 01282 862822, email: sales@handpresso.co.uk or visit the website at: www.handpresso.co.uk

