

# Food & Drink

manufacturing | logistics | hospitality | retail

M A T T E R S

Tel: 0121 504 3671 – www.foodanddrinkmatters.co.uk – 2014 – volume 1 issue 104

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## Badgemaster announces takeover

Name badge manufacturer Badgemaster, has announced the acquisition of principal competitor, Akorn Badge Company Ltd. Badgemaster is already the UK's largest name badge manufacturer, and adds this as the most significant event yet to its ever growing list of achievements.



Jim McNiven, General Manager of Akorn Badges with John Bancroft, Managing Director of Badgemaster

growth and reinvestment of profits into cutting edge technologies, staff training, best practice processes and environmental sustainability.

Through Badgemaster's acquisition of Akorn Badge Company Ltd, which in itself has achieved

Key milestones in the company's history since its humble beginnings in the back of a porta-cabin in Hucknall, Nottinghamshire in 1992 include in 2006 being granted the Royal Warrant by Her Majesty the Queen for supply of name badges to the staff of the royal households; gaining the British Standards Institute ISO 9001 accreditation for quality management in 2010; the ISO 14001, the highest level of environmental accreditation possible in 2013; and most recently, Badgemaster's Founder and Managing Director, John Bancroft, being granted an MBE for services to business in Nottinghamshire.

The ever growing success of Badgemaster has been achieved through continual

great success during its 30 years, being one of the most established name badge manufacturers in the world, customers will benefit from even more competitive prices achieved through our greatly increased buying power, wider choices and the combined technologies and expertise of two specialist name badge companies who share the ambition to deliver unbeatable customer service. Badgemaster will now have over 27,000 accounts from organisations with just one employee, to those with hundreds of thousands of wearers.

For more information contact the Badgemaster Customer Services Team on 01623 723112 or email [customerservices@badgemaster.co.uk](mailto:customerservices@badgemaster.co.uk).

## Bokomo Foods – UK's leading cereal maker

Leading UK manufacturer of breakfast cereals Bokomo Foods, part of Pioneer Foods South Africa, is launching its own cereal range, Perfekt for... to provide more breakfast variety to the on-the-go marketplace. Its first product, Perfekt for... Wheat Biscuits will launch in 388 Tesco stores this year, having secured a 6 month exclusivity deal.

Bokomo is best known for providing own-label, branded manufacture and packaging services for many leading UK retailers including Marks & Spencer, Tesco, Aldi and Lidl.



Convenience products have become increasingly popular with Mintel research revealing more than half of Britons are eating breakfast out of home and of these, a quarter are doing so on-the-go. But the convenience breakfast market has traditionally been dominated by porridge pots, and with on-the-go breakfasters not having much variety, Bokomo identified an opportunity to develop and launch its own wheat biscuit product, but with a twist.

John Hiles, CEO of Bokomo Foods explains: "Perfekt for... Wheat Biscuits have all the goodness and taste of traditional wheat biscuits but are round! The concept of a different shaped biscuit was brainstormed within the Bokomo team; we wanted to do something unexpected but not take consumers away from what they know and love, but would work more effectively in an on-the-go pack.

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

## Casio launch new PoS solution

The Point of Sale (PoS) terminal has traditionally been a cash drawer for holding your bar takings, and a till for simple calculations. Sales reports are often generated from 'Z' till print outs at the end of the day, and stock counted and entered at irregular times with discrepancies taking many days to notice. Very little is known about your customers, how often they visit and what they regularly purchase. If you have time, electronic marketing is perhaps squeezed in to your busy daily schedule.



The latest business solution from Casio helps you increase your sales by bringing more customers into your restaurant, pub or hotel. Social media networking, using Twitter, Facebook, email and SMS is now much easier to arrange; it's all in one place. Everything interconnects much more easily. Your business data is held securely in the cloud, for you to access at any time and from any device with an internet connection. It gives you much better information about your sales, costs & profit. This is also a solution which is

easily and quickly scalable and you now have unlimited visibility of your whole business. The Casio Cloud Solution is modular, so that you choose the modules that will help you to run your business; stock control, marketing, time and attendance for staff and lots more. Pay monthly and there are no long term contracts.

To find out more, please email Guy Boxall at [boxallg@casio.co.uk](mailto:boxallg@casio.co.uk), visit [www.casio.co.uk](http://www.casio.co.uk) or call 020 84509131.

## New to the UK market – an exciting Sparkling Cider called Pomarina

Launched at Taste of London Land featured at Imbibe, this award winning Premium Sparkling Cider from Asturias, Spain is made from 100% apples with Protected Designation of Origin.

The crucial second fermentation process, that creates the sparkle, is carried out in pressurised Vats to ensure the bubbles are perfectly integrated. This result in a superior Sparkling Cider of unique freshness and elegance, perfect sipped on its own or alongside a surprisingly broad range of foods.

The 'Champagne' nature of Pomarina also makes it the ideal cocktail mixer and for many the apple flavours blend with elderflower, raspberries and blackberries much better than grapes.

The PomaRoyal with Chambord and the PomaSling with Tanqueray 10 Gin have been an



immediate success.

This award winning 'Gourmet Cider' is now being stocked by the most discerning Michelin Star chefs, Hotels and high end Bars. It's exclusivity making it a Cider that will only be found in the finest establishments.

Available only in 750ml bottles  
Best served chilled 7°-10°C  
7% ABV.

T 01708 735567  
[info@pomarina.com](mailto:info@pomarina.com)  
[www.pomarina.com](http://www.pomarina.com)

Search for us on Facebook and follow us on Twitter @fdm\_uk

### UK's leading on-trade drinks exhibition

*Imbibe Live is the innovative and interactive annual exhibition for anyone who sources, buys or serves drinks in the licensed on-trade.*



This is the one and only event that focuses on the entire world of on-trade specific drinks: from wine, beer, cider and spirits, to cocktails, soft drinks, mixers, tea, coffee, water and other associated products.

A packed schedule of features, seminars, master classes and tastings are created and led by industry specialists in each drinks category, ensuring Imbibe Live delivers the most comprehensive on-trade programme to improve your drinks offering and knowledge at all levels.

If you source, buy or serve drinks within the licensed on-trade and want to keep up with key industry trends, Imbibe Live is the must-attend show for you.

It is designed for wine, beer and spirits buyers, F&B Managers, multi-managed retailers, owners, proprietors, general managers, landlords, restaurant managers, bar managers, bartenders, mixologists, wine waiters and sommeliers.

Imbibe Live 2015 will return on 29th & 30th July 2015 at the Olympia Grand. Don't miss the chance to visit a dynamic exhibition that is full of inspirational ideas, invaluable networking contacts, and unrivalled tasting and education opportunities.

This is our selected top 10 of the best exhibitors from this year's show featuring Emporium Imports on the Front Cover. The selected companies are listed here in alphabetical order: Genius Drinks, Nicocig, Robot Pub Group, Tengu Sake, The Blue Beer Company & Tilly Pad. Further details can be found below.

Contact  
[www.live.imbibe.com](http://www.live.imbibe.com)

### Good Shot

*Good Shot is a sophisticated and versatile drink and mixer, not alcoholic in itself, designed to help your customers to enjoy drinking alcohol responsibly, and to still be on good form next day. 94% of drinkers say that a bottle of Good Shot consumed in the evening makes them feel much better next day. The nutrient formula in Good Shot was developed over years by a wine merchant, who wanted to avoid her own terrible hangovers and to protect her longer term health. After years of successful use by her and her friends, she made it into a delicious sparkling drink – 200ml in a blue glass bottle, with no artificial additives.*



Mixologists call Good Shot the chameleon drink, as it's such a versatile mixer and spritzer, bringing out new qualities in many familiar spirits and wines, while delivering its nutritional benefits. It's also great drunk alone. Served in a champagne flute, the dry complex flavour, long finish, mouth feel and sheer good looks of Good Shot can make it a satisfying substitute for a "proper" drink. These qualities make Good Shot a premium and very considerate product to offer to your customers – empowering for them, and profit-enhancing for you.

T 020 73736470  
[info@drinkersdrinks.com](mailto:info@drinkersdrinks.com)  
[www.goodshotdrinks.com](http://www.goodshotdrinks.com)

Would you like your guests to HAVE A GREAT TIME TONIGHT and feel their BEST TOMORROW too?

So would we. That's why we created **Good Shot**.



# Good Shot

## 94% FELT BETTER THE NEXT DAY

In a third party survey of **Good Shot** users, 96% said they would recommend **Good Shot** to a friend.

Compared with how they would have felt the day after an evening's drinking without **Good Shot**:

- 94% said they felt much better having taken one bottle when they moderately overdid it
- 75% said they felt much better having taken one bottle when they really overdid it
- **100%** said they felt much better having taken two bottles when they really overdid it.

The tantalising drink and mixer for a better tomorrow.

Have **FUN** tonight, **FUNCTION** tomorrow

#### BENEFITS FOR TRADE

**Good Shot** is a very considerate product to offer to your guests, respecting their need to both enjoy themselves and to be high-functioning.

**In mini-bars:** **Good Shot** enables guests to look after themselves before or after their evening out

**In bars:** **Good Shot** is an exceptionally versatile mixer, enhancing many spirits and wines as well as delivering its benefits

**In restaurants:** **Good Shot** is the best non-alcoholic accompaniment to food that we know

**Good Shot** is a premium product justifying a premium price – **and your guests will thank you tomorrow**

#### FOR RESPONSIBLE DRINKERS

**Good Shot** is designed for sophisticated drinkers, responsible people who drink to relax and enjoy themselves after working hard, but who need to work well tomorrow too.



#### GET IN TOUCH

Visit [GoodShotDrinks.com](http://GoodShotDrinks.com) to learn more or call us on 020 7373 6470.

 Like us on Facebook: **GoodShotDrinks**

 Follow us on Twitter: **GoodShotDrinks**

## Château Neubourg: a 100% natural pilsner from the Netherlands

Château Neubourg is one of only a few lager beers in Europe that has not been pasteurised. The natural taste and flavour of this 100% natural pilsner are fully retained in each unique and elegant blue bottle. Neubourg (5.5% ABV) is brewed by a small family brewery in the southern Netherlands and has been available in England for almost one year now through The Blue Beer Company Ltd.

Neubourg won a prestigious prize at the 2013 European Beer Star in Munich, the biggest and most important beer contest in Europe where beers from all over the world are being judged.

Roger Jansen, Director/Owner of The Blue Beer Company, says: "We have been the exclusive Neubourg importer to the English market since September 2013. The feedback we get from high end venues and from visitors of upmarket food markets and Christmas Fairs generally speaking has been very positive. Also our participation in Imbibe Live at Olympia, London in early July makes me think that it only seems a matter of time until this pilsner will conquer England. We've got quite a few comments which I'll remember for a long time, such as 'The best I ever had,' 'It's a bloody good beer' and 'I

am very impressed."

Imbibe is an annual exhibition for everyone who sources, buys or serves in the licensed on-trade.

### Tasting Note

Neubourg is a pilsner with character, perfect for the connoisseur. Served in a stylish blue bottle, it stands out from other beers from the very start. Straight out of the bottle, Neubourg pours clean, clear and yellow-gold, with a striking and full-bodied white head. From the outside you will smell grain, malts and a hint of beautifully floral hops. Neubourg has a beautifully full flavour and a noble, hoppy bitterness. An initial refined acidity with tones of fruity blossom and soft herbal combinations form a wide aromatic barley structure, which grows fruitier through the long and intense finish.

The clean floral flavours of Neubourg go wonderfully with party foods of all kinds. It is particularly lovely alongside fruits and light cheeses, though it can also be really enjoyed with deserts, especially meringues.

For enquiries and sales, please contact Roger Jansen  
T 07808 528665  
roger@thebluebeercompany.com  
www.neubourgpilsner.com



## The end of the bar queue

If you've ever been on a night out and experienced frustrating waits at the bar, you'll understand the thinking behind the Robot Pub Group's technology, on display at IMBIBE this year. Their range of products includes a self-service tap allowing customers to pour drinks at their table with an iPad that displays how much they have poured. If beer isn't their thing the iPad also allows them to order other drinks or food using the touchscreen.

The benefits to the customer are obvious – no more jostling at the bar and more time spent with friends. But what does this mean for the operator? Removing this waiting time, the group claims, leads to customers ordering and spending more, and the improved customer experience leads to those all-important repeat visits. The impact on revenue can be impressive, with a case study on the group's website quoting revenue increases of 78%.



While the self-service products were the headliners at the stand, the group also demonstrated an impressive iPad based EPOS. In addition to full integration with their self-service products, rPOS also offers stock tracking capabilities, shift management, and even integration to your accounting package to provide a real-time Profit & Loss report.

The Robot Pub Group featured in the top 10 exhibitors at the IMBIBE show earlier this year.

T 0845 468 9515  
info@robotpubgroup.com  
www.robotpubgroup.com

## Tilypad XL: all you need and more

Looking for software to manage your venue easily? Want quick service and mobile POS? Not to mention e-menu and reservations? With a smart back office and comprehensive stock control? Including a loyalty system, CCTV surveillance and a whole range of other useful features? Tilypad XL is the all-in-one answer!

The Tilypad XL hospitality management system is a good fit for businesses of all sizes and formats: restaurants, cafes, clubs, cafeterias, and catering and entertainment facilities. It helps you easily increase the efficiency of your venue and raise your profits.

Our clients are consistently satisfied with Tilypad XL because it's fast, informative and technologically advanced. Tilypad XL has lots of time-saving capabilities to improve service in a restaurant, for instance,



a fully functional mobile POS solution for handhelds. With our software your system data are updated in real time and can be accessed in mere milliseconds. Tilypad XL is also a highly configurable system that is adaptable to your specific needs.

You can experience Tilypad XL during The Restaurant Show, one of the biggest events in the UK HoReCa industry. Come to London this October, visit Tilypad on stand K30 and explore the many ways Tilypad XL can boost your revenue!

For more information contact Lee Rymell on +44 (0)121 237 6060 or visit [www.tilypad.co.uk](http://www.tilypad.co.uk)

Our sakes are hand-picked for their excellence.

Japanese Master Brewers use only the finest ingredients to craft our award-winning sakes.

We select excellence so you don't have to...

INTERNATIONAL WINE CHALLENGE 2014  
INNOVATOR OF THE YEAR  
SILVER AWARDS  
WINE AWARDS

TENGU SAKE 天狗

25 SAKES FROM 5 AWARD-WINNING BREWERIES

Hyakujuro Junmai Daiginjo "Black Face"  
Gold Medal - Fine Sake Awards 2014, Japan

## Tengu Sake

Fine sake – arguably as nuanced as wine and of a similar alcohol content – can be enjoyed chilled, warmed and with a huge variety of food. Lauded by Japanese chefs for its fabulous food matching possibilities, sake is experiencing a new wave of interest as western chefs, wine enthusiasts and gourmards alike all begin to experience and recognise the joys of fine Japanese sake.



Tengu Sake specialises in bringing premium quality Japanese sake to the UK market. With well over 20,000 sake available in Japan the choice can be daunting; fortunately, Tengu Sake has carefully curated a portfolio of 25 superb sake from five esteemed, award-winning Japanese kura (breweries).

Shortlisted for the IWC Innovator of the Year Award (2014), winner of 9 awards at IWC 2013 and led by a renowned Sake Sommelier, Oliver Hilton-Johnson and Tengu Sake has all the credentials needed to nurture and grow the sake market. Priding themselves in engaging the Western consumer, they offer comprehensive and bespoke staff training as well as menu pairing and tailored events. You can find Tengu Sake in many prestigious restaurants throughout the country and also online at the UK's first and only dedicated sake shop: [www.tengusake.com](http://www.tengusake.com)

T 020 3129 5044  
contact@tengusake.com  
www.tengusake.com

## Vivid Electronic Cigarettes and E-liquids

Vivid Electronic Cigarettes and E-liquids have been expertly developed to provide a realistic alternative to traditional cigarettes. Since the very first Electronic Cigarette was invented, E-cigs have gone through huge technological advances all of which are reflected in the Vivid Vapours range.

At Vivid, we are constantly working with the best Electronic Cigarette developers in the world to continually improve our products. It takes time to do this development and testing but we love it. E-liquids have been taking the country by storm and Vivid's current flavours such as Berry Blast, Pineapple Rocks and

Fruit Fusion are just a few of the exciting Vapours that Vivid have to offer.

Our aim was to create the very best e-liquid flavours and our research and testing means that all of our liquids are not only made with the finest, pharmaceutical grade nicotine but that they taste just like the names we have given them. This is why we make our own E-liquid for our E-cigarettes: because we can make them taste so great. We're constantly developing new flavours and our range is ever increasing.

Don't settle for anything less than a Vivid experience. Visit [www.vividvapours.com](http://www.vividvapours.com) and order your starter kit today!



## Award winning Casual Dining show

Casual Dining is the brand new and only trade show entirely dedicated to the casual dining industry. Featuring over 120 quality food, drink, technology, equipment and table-top suppliers, buyers and decision makers from the hospitality sector, visitors can discover innovative products, see exciting new trends and learn from industry legends.

The show produces exceptional customer quality. The aisles are packed with a 'who's who' from the branded restaurants, branded pubs, smaller pub groups and multiples, contract caterers, quality independent casual dining establishments, quality in-house restaurants, airlines, wholesalers, distributors and more from right across the UK and overseas casual dining sector.

The show took place on 26-27 February 2014 at the Business Design Centre in London and won the Best Trade Show at the prestigious AEO Excellence Awards.

The next Casual Dining show will take place on the 25-26 February 2015.



This is our second pick of the best exhibitors from this year's show, listed here in alphabetical order: Active Workspace, Joe Delucci, Kimbo, Mansfield Pollard, Redemption Food & The Menu Shop. Further details can be found below.

To find more information and to book a place visit: [www.casualdiningshow.co.uk](http://www.casualdiningshow.co.uk)

## The Neapolitan Culture of Coffee, now in the UK

Coffee culture in the UK is continuously growing. A nation of instant coffee drinkers has embraced espresso-based drinks made 'properly', in the traditional Italian style. The British public are becoming more discerning, more knowledgeable and, therefore, a lot more demanding!

Kimbo was founded in Naples over 50 years ago by the entrepreneurial Rubino brothers, who started roasting coffee beans in their father's bakery. Now the second largest coffee company in Italy, Kimbo is finding success all over the world.

The beans are sourced by experts around the globe and are carefully



roasted to create our 12 signature blends. As well as free point of

sale items, we offer free barista training to all our clients; making sure our coffee is served to the highest standard means that the delicious taste and aroma leaves their customers always returning for more.

Consumer expectations are on the up when it comes to coffee, and at Kimbo we are ready to deliver. Perfect coffee starts with passion and ends with passion too. Our total attention to detail in every element from farm to first sip means that when you're served a Kimbo coffee, you won't be disappointed.

T 0208 987 9070  
sales@kimbo.co.uk  
www.kimbo.co.uk

## More than just menus

The Menu Shop are a complete success story evolving over the last 16 years to be the leading manufacturer of high quality products for the hospitality industry.

They have achieved this by constantly being ahead of the trends in their research and development. Only this year, they have managed to develop or improve over 40 new products using very innovative materials such as wood, Perspex, scratch resistant metal and unusual combinations of synthetic and metal items. They even have a range of menus that have a polymer coating that actually kills 99.9% of germs.

Most of their products can be personalised and are manufactured in their own UK factory, which allows flexibility in meeting individual specifications.

They are proud suppliers to some



of the biggest names in the industry including Carnival, Loch Fyne, Hilton, Marriot, Q Hotels as well as most of the big drinks companies and breweries such as Fullers, Youngs, Frederic Robinson and Matthew Clark to name but a few.

The Menu Shop have every front

of house presentation required to impress diners and guests alike so if you are looking to improve your front of house profile contact their knowledgeable and helpful sales team at [sales@menushop.co.uk](mailto:sales@menushop.co.uk) or call them on 01985 217000 or if you prefer you can order online at [www.menushop.co.uk](http://www.menushop.co.uk)

## Highly configurable and richly featured hospitality till system

The MemSec EPOS Till from Active Workspace was showcased at the recent Casual Dining event where it helped the company to be selected as one of the top 10 exhibitors.

The MemSec EPOS Till is a highly configurable and richly featured hospitality till system that is so simple to use that it requires little or no user training. It is ideal for restaurants, pubs, night clubs, members' clubs, coffee bars and cafés and all other hospitality or leisure based premises. Continually being improved and updated, some of its more recent features

include Smartphone apps for both customers and venue operators and automated emails linked to a variety of events, allowing you to keep track of things when you're away from the business.

Changing prices, adding or removing lines, promotions and reporting are very simply achieved using the MemSec EPOS Stock Management program, which is installed either alongside the till software or on a separate office pc. Table reservations can be managed using MemSec Bookings, which can also be configured to accept bookings via your website



or on mobiles, and at a fraction of the cost of other systems. Where ordering is done at the table, our hand held waiter pads improve service times and reduce errors.

T 0845 078 0306  
www.active-workspace.com

## Belissimo! – Joe Delucci's expands its business

Authentic Italian gelato provider, Joe Delucci's, is celebrating after expanding its business



by entering into a new partnership with Brakes, the leading supplier to the foodservice sector in the UK.

Hailed as the 'UK's favourite gelato,' interest in Joe Delucci's artisan ice-cream is going from strength to strength and is now supplied to a growing army of distributors, including Brakes, which stocks eight flavours of the business's gelato and sorbetto in custom made five litre packaging. Available nationally through Brakes, Joe Delucci's gelato can also be obtained through one of Brakes seven regional ordering centres. Add to this the opening of its twenty-first gelato parlour in St David's Shopping Centre in Cardiff and it is clear that Joe Delucci's mission to raise the standard of ice cream in the UK is coming to fruition.

Joe Delucci's is available from Stratford Fine Foods, Brakes, Olympia Foods, Matrix Foods, Continental Wine and Food and all other good Wholesalers.

For more information, please visit [www.joedeluccis.com](http://www.joedeluccis.com)

## Grow your soup sales with a bowl full of soul

Set up in 2004, Redemption Food Company supply a comprehensive range of the best tasting soups, stews and fruit toppers, helping you to develop and sustain a strong customer base.

The company began making soups at its Co Durham kitchens, focusing on producing the best tasting, fresh soups on the market and have recently added fruit toppers and stews to the range.

The original, full-flavoured taste comes from the ingredients, which are sourced fresh and locally where possible as well as good stocks, and the cooking process.

Mark Crow, General Manager at Redemption, commented: "Our understanding of these factors enables us to operate with confidence in the market, not content to follow others. We have always provided bespoke soups and sauces for chefs, which range from the simple to the exotic, from the traditional to the funky,



but all are based on our thorough understanding of what makes good soup."

Appearing in the top 20 Speciality Food Review, The Redemption Food Company aims to be the best producers of soup rather than the biggest. With knowledge of the optimum batch size for cooking a good soup and fully trained chefs, the company guarantee the highest quality hand-made soups, stews, fruit toppers and sauces.

T 01207 508111  
info@redemptionfood.co.uk  
www.redemptionfood.co.uk



### One Company from Design to Installation

Canteen are unique within the industry at being able to offer a complete design and build kitchen ventilation package and pride themselves on being a total solutions provider.

Utilising its own in-house services, the team use their exceptional expertise to find the right solutions for the most difficult projects. This can involve all or part of the total ventilation package from design to manufacturing, installation and commissioning.

With a diverse range of capabilities, innovative, high-quality products that achieve optimum performance, and efficient and friendly service, it is easy to see why they have the reputation for being the best at what they do.

**Our wide range of specialist services include:**

- Bespoke canopies and associated ventilation systems suitable for both commercial kitchens and food production applications
- Service distribution units supplied as only the outer shell only or as fully serviced units including all mechanical and electrical services to ease the on-site installation
- Variety of energy saving solutions including high efficiency canopy LED light fittings as standard, ECanoVent pro-active fan management system and a range of heat recovery options
- Range of odour control solutions including cold water mist and hot water wash canopies, UV filtration, electrostatic precipitators and carbon filtration systems
- Stainless steel wall cladding, worktops and other general fabrication.

**Call us now on 01274 774050**  
Email: [salesteam@mansfieldpollard.co.uk](mailto:salesteam@mansfieldpollard.co.uk) | [www.mansfieldpollard.co.uk](http://www.mansfieldpollard.co.uk)

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Established for over twenty years, Badgemaster is Britain's number one for all round value and service.

- Quality guarantee for every badge
  - We won't be beaten on price
- Same fixed price per badge for all subsequent orders
  - No minimum order quantity
- No pre-payment or contractual commitment
- Design your badge online or use our free design service
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Email: [gilbert@badgemaster.co.uk](mailto:gilbert@badgemaster.co.uk)

Gilbert the Badger is a trademark of Badgemaster Ltd

## The Great Bath Feast 2014

*H*ospitality has been the main business of Bath since Georgian high society made it their own 300 years ago. Today it's more about social suppers and gastropubs and The Great Bath Feast is a celebration of all things foodie! Top names from the culinary world are heading to Bath this October for more than 100 events during the Great Bath Feast including ANGELA HARTNETT AND LUKE HOLDER, TOM KERRIDGE, rising star RUBY TANDOY plus much home grown Bath talent including PING COOMBES, newly crowned winner of Master Chef.



The Great Bath Feast is a month-long celebration, an excuse for visitors and residents to taste new flavours, learn new skills and seek out new experiences and above all enjoy themselves and socialise. Famous for its hospitality in the Georgians era, today's World Heritage city offers visitors a fabulous choice of hosteries and eateries and has many interesting foodie stories to tell from Baristas to Buns. THE GREAT BATH BREAKFAST incorporates all that is fresh and local into a full English and the Great Bath Feast Pavilion provides a busy hub of activity including an action packed cookery theatre.

Just as Bath is a feast for the eyes, the focus of this year's festival includes an exhibition of food photography – THE PINK LADY FOOD PHOTOGRAPHER OF THE YEAR as well as a special gala dinner at the Holburne Museum of Art with food inspired by art.

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

## Time to upgrade your customers to the real thing



*I*ndependent personalised product expert, Barry O'Dwyer has now launched Fair Trade ground coffee in bags. O'Dwyer says, "I think it's embarrassing to offer a coffee-savvy public an instant coffee stick, when they should be offered real complimentary coffee in their room."

There is no mess as with using a Cafetiere, no machine to fiddle around with – just switch on the kettle, pour on the boiling water and a decent cup of real coffee is yours after a couple of minutes.

"I am convinced that this will really take off as it will not involve any extra cleaning associated with serving real coffee. I have a pub group and a newly opened airport testing the product, and with every coffee bag sealed in a personalised foil bag it's another opportunity to keep the brand in front of the customer," says O'Dwyer.

O'Dwyer runs a successful business supplying personalised tea and coffee for promotional use, and offers the widest range of personalised sugar packaging in the UK to the HoReCa sector, supplying clients like Jamie Oliver, The Café Royal, top restaurants and brasseries, with personalised wrapped sugar cubes.

Come see us at the Restaurant Show, Stand F68.

T 0845 230 0134  
[www.odwyerbespoke.com](http://www.odwyerbespoke.com)

**Badgemaster**  
create the right impression  
Britain's favourite badge maker!

Tel: (01623) 723112  
Fax: (01623) 723113  
[www.badgemaster.co.uk](http://www.badgemaster.co.uk)  
Hazelford Way Industrial Park  
Newstead, Nottingham  
NG15 0DQ



## The Elite Hog Roaster

*The Elite Hog Roaster is designed to boost profits for publicans with its flexibility.*

The Elite can accommodate a hog up to 90 kilos, feeding up to 300 people in one serving and combined with the conversion kit keeps the meat warm and succulent for hours, ideal for that lazy sunny afternoon in the beer garden.

The added attraction of the Elite is its ability to BBQ while the Hog is cooking enabling the operator to maximise profits and show good returns from this universal piece of outdoor catering equipment.



Additional bolt-on accessories also offer the publican the option of cooking up to 75 jacket potatoes while the pig is cooking or by using the poultry rack this offers 40 x 3.5lb birds cooked to perfection in around 2 hours 20 minutes providing 80 meals.

The propane gas-fired cooker delivers golden and crispy crackling every time without the need for any additives.

A self-contained trailer is also available; large enough to take all the equipment needed for a successful function.

Full training and support is offered by the company and the whole package is perfect for business start-ups as well as more experienced roasters.

**Contact**  
T 07807 067248  
[www.spitroast1.com](http://www.spitroast1.com)

## EnviroPure: Food Waste Decomposition Systems

*Food waste represents the largest part of our refuse that currently is still being sent to landfill. Every day, institutional and commercial kitchens across the UK, along with supermarkets and food producers, generate thousands of tonnes of costly food waste.*

To tackle this problem, First Choice has specifically established a unique partnership with USA based EnviroPure Systems who have developed a fully automated, hyper-accelerated food waste decomposition system providing rapid break down and elimination of food waste on-site at the source. First Choice will be bringing the EPW system to the UK market and will be showcasing the technology at the RWM Exhibition at the NEC

16th – 18th September on Stand 4J05.

The ultimate solution in dealing with food waste is to reach a zero waste state where we no longer throw away food. While we continue to work towards this goal, the EnviroPure system offers a simple, easy to implement and economically attractive way to dispose of food waste: self-contained, small footprint, aerobic food waste decomposition system that eliminates food waste on-site where it is generated. Essentially the system breaks down the food waste in a submersed water-base environment producing a grey water bi-product that meets or exceeds regulatory standards for safe disposal into municipal waste water systems.



**Contact**  
T 01543 577778  
[www.firstchoice-cs.co.uk](http://www.firstchoice-cs.co.uk)



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- Square Section Heater
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Please telephone 029 2077 8727

Fax: 029 2079 2297

Email: [sales@elmatic.co.uk](mailto:sales@elmatic.co.uk)

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



## A POS system with functionality, flexibility and scalability

*We see it all the time from small coffee shops, cafes, and pubs through to fine dining establishments – the perception that they need to purchase expensive Point of Sale (POS) systems using POS specific hardware. This results in the purchase of systems that lack functionality, flexibility and scalability.*

There are however alternatives. The growth of tablets and cloud computing means retailers now have cost effective and feature rich alternatives available, at very reasonable prices.

Systems such as C4B POSLavu use

standard tablets such as Apple iPads, meaning restaurants, coffee shops, cafes, schools/colleges, pizza parlours and pubs can now have aesthetically pleasing POS systems that are feature rich and scalable as these businesses grow. These systems enable businesses to handle all the diners' needs at the table.

With the C4B POSLavu ToGO, restaurants or sandwich shop integrate with the ToGO website delivering an immediate takeaway capability at no additional cost.

As well as the feature benefits of



cloud-based systems in terms of data security and resilience, these systems have significantly lower investment cost saving up to 50%. The system has comprehensive reporting capabilities which can be accessed real-time from anywhere the restaurant owner is.

If you are interested in making savings, want to expand your system features and capabilities or just need to speak to someone about options, please contact us at [Computing4Business on info@computing4business.com](mailto:info@computing4business.com).



**The Cutlery Polisher Company Ltd**

0845 257 1969  
[info@thecutlerypolisher.co.uk](mailto:info@thecutlerypolisher.co.uk)  
[www.thecutlerypolisher.co.uk](http://www.thecutlerypolisher.co.uk)  
[@polishercompany](https://twitter.com/polishercompany)

**“ARE YOU STILL HAND POLISHING CUTLERY”**

“I met Simon at Hotelympia and was apprehensive towards the polishers; however I was persuaded into taking a week’s free trial of a Cutlery Polisher. After the week ended, I called up Simon to say they weren’t allowed in my restaurant to collect the machine. It’s only when I considered the amount of polishing cloths, laundry, disposal & labour costs that I fully understood how much the polisher helps with savings whilst allowing me to delegate my team to more valuable tasks”.

(Mrs H Laurence, Manager, The White Hart)

Mrs Laurence now rents a Mini Compact Polisher for £3.57 per day



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## Table-side Restaurant ePoS Solutions

**Features:**

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- Loss prevention
- To-Go & remote ordering

**Benefits:**

- Increase efficiency
- Better service
- Faster ROI
- Understanding the business in realtime
- Higher profits
- Lower costs
- Maximise profits

**Computing4Business**

[info@computing4business.com](mailto:info@computing4business.com)  
Tel: 0843 772 9762



**You could save £35K to re-invest in your business with an in-house workwear laundry**



In the food processing industry, highest hygiene and bacteria control is the No.1 priority. Electrolux Professional helps you meet the highest hygiene standards including RABC and HACCP. And, with Electrolux Professional being **the first, and currently only, HACCP International certified laundry manufacturer** why depend on external suppliers, when an in-house laundry gives you the flexibility and control you need over processes, costs and quality?

“Traditionally food manufacturing factories have had to outsource their laundry to guarantee cleanliness. Electrolux has changed this with their certification and can now provide the option to invest in an on premises laundry with complete peace of mind.”

*Richard Mallett,  
Managing Director HACCP Europe.*



The **First, and currently Only, HACCP International Certified Laundry Manufacturer**

For further information contact us:  
**Electrolux Professional Laundry Solutions**  
09444 631 261  
or email [els.info@electrolux.co.uk](mailto:els.info@electrolux.co.uk)  
[www.electrolux.co.uk/professional](http://www.electrolux.co.uk/professional)



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## Live free from allergies and intolerances

If you live free from gluten, wheat, eggs, nuts or dairy, or need to avoid dust mites, latex or any other material, then the Allergy and Free From Show is made for you.

It is a weekend packed with products including food, drink, skin/hair care and household items as well as cooking classes, talks, expert advice and kids' activities dedicated to help you improve your life.

The large hall is full of exhibition stands allowing you to sample products, ask questions and find out more about services, charities and support groups. Talks will also be held on a variety of topics lead by



expects for you attend.

The event has been running since 2009 and now takes place in both London and Liverpool, every year gets bigger and better and the show welcomes anyone who wants to learn more.

The next shows are taking place at:  
Liverpool-BT Conventional Centre  
Saturday 25 October 2014  
10.00am - 5pm

Sunday 26 October 2014  
10.00am - 4pm

London-Olympia Grand  
Friday 3 July 2015 10.00am - 5pm  
Saturday 4 July 2015 10.00am - 5pm  
Sunday 5 July 2015 10.00am - 4pm.

This is our first pick of the best exhibitors from this year's show, listed here in alphabetical order: Afias Samosas, Ambutree, B Free Foods, Delicious Alchemy, Greens Gluten Free Beer, Sherriff Foods & Thanks for Franks. Further details can be found below.

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

## Ambu Tree – Marinades with Mojo!

Ambu Tree is the only chilled range of all-natural, high quality, easy-to-cook marinades made from freshly roasted and ground spices to pack in amazing flavours.

Ambu Tree marinades combine great taste, healthy foods, convenience and versatility.

Think of the taste difference between freshly roasted and ground coffee vs. instant coffee – it is the same with spices. Ambu Tree marinades unleash the flavours of freshly roasted and ground spices to take the aroma and



taste to a whole new level.

All the marinades are free from gluten and dairy – most other Indian tikka

sauces contain dairy yoghurt, and virtually all other Chinese sauces contain gluten (in soy sauce), so these products fill a gap in the market. The range has no added oil.

Currently the Ambu Tree range includes:

- Tastebud Tickling Mild Tandoori marinade
- Tongue Tingling Spicy Tandoori marinade
- Zingitating Chinese Five Spice marinade.

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

## Wheat and gluten free fresh delicious luxury Indian food

Identified as one of the top exhibitors at The Allergy & Free From Show 2014, AFIA's Samosa Shop produce and supply a brilliant range of quality home made fresh delicious luxury Indian food. The business is run by mother and daughter team – Afia and Mum Rukhsana.

AFIA's started in April 2009 from Mum's home kitchen as an experiment, selling fresh homemade samosas at farmers markets in Birmingham and wheat & gluten free onion pakora. Since then the range has increased, business continues to grow, and in 2013 AFIA's received Free From Food and Great Taste Awards for their samosas.

Incorporating traditional family recipes passed down from grandparents to parents to daughter, AFIA's specialise in a variety of handmade Indian snacks and condiments including:

- Samosas – various luxury meat and vegetarian fillings
- Pakoras – varieties including onion, mix vegetable, fire cracker, chilli popper
- Chutneys – fresh and tasty to accompany Indian snacks
- Achaars – Indian pickles, naturally matured over time
- Chapatti & Paratha.

All products are made using only the freshest quality ingredients, sourced from local growers and organic where possible. Everything is Halal and the majority of the range is wheat & gluten free.



All products are available for purchase from AFIA's Samosa Shop online store. In addition, Afia and the team attend a large number of local and national Farmers Markets & Events each week where they offer samples, demonstrations and advice as well as the chance to buy their products. Please see the website for full dates and details ([www.afias.co.uk/Farmers-Markets/Events](http://www.afias.co.uk/Farmers-Markets/Events)).

T +44 (0)7974 669194  
[info@afias.co.uk](mailto:info@afias.co.uk)  
[www.afias.co.uk](http://www.afias.co.uk)

## Delicious Alchemy spreads Gluten Free Magic

Yorkshire-based gluten free food brand, Delicious Alchemy has undergone a comprehensive rebrand and launched a host of brand new gluten and dairy free products.

In keeping with founder Emma Killilea's original ethos of making great tasting gluten free food, the brand encourages people to create their own gluten free magic.

- Vanilla Sponge Cake Mix 400g

- Chocolate Brownie Mix 400g
- Oaty Cookie Mix 200g
- White Bread Mix 340g
- Brown Bread Mix 340g
- Purely Oaty Fruity Muesli 450g
- Rice Flake Porridge 450g
- Rolled Oats 450g.

Available to buy online at [www.deliciousalchemy.co.uk](http://www.deliciousalchemy.co.uk), all products are tested at every stage to make sure they're safe for everyone on a gluten free diet. Each product



**DELICIOUS  
ALCHEMY**  
GLUTEN FREE MAGIC

is both gluten and dairy free and suitable for vegetarians.

T 0114 272 7782  
[hello@deliciousalchemy.com](mailto:hello@deliciousalchemy.com)  
[www.deliciousalchemy.co.uk](http://www.deliciousalchemy.co.uk)

## Thanks for Franks Gluten Free

Thanks for Franks Granola Bars and Tray Bakes are a range of very high quality

Hand made and baked, heavily seeded fruited premium snacks made with Jumbo Gluten Free Oats.

The product is rich in flavour moist and is a very satisfying treat.

It delivers on a number of fronts. First and foremost it is a delicious product.

It builds its own loyal following in all the flavour combinations.

The Tray Bakes are pre-cut into 14 x86gms bars that can be left in the tray on display, or can be taken out one by one or more at a time so to insure complete freshness reduce waste and improve the overall food cost.

The shelf ready boxes of 15 x 55gms bars arrive ready for the operator to set down on the counter and when

set along side each other the distinctive and colourful branding stands out and adds a focal point to the overall internal display in the shop.

T 020 3637 1320  
[frank@thanksforfranks.com](mailto:frank@thanksforfranks.com)  
[www.thanksforfranks.com](http://www.thanksforfranks.com)



## BFree launches NEW Fajita Kit

Mexican Feasts are popular in many households, with tasty fajitas and nachos proving to be firm favourites. Until now, the 3.2 million allergen sufferers in the UK were forced to miss out on this family fiesta. What's more, a single serving of fajita with all the trimmings can contain a whopping 600 calories – a huge turn off for those watching the waistline.

With the new BFree Fajita Kit hitting the market, mealtimes are spicing up! The first ever free-from Fajita Kit contains six of the best-selling BFree Multigrain Wraps, an allergen free Fajita Seasoning and a tomato Salsa. The kit is allergen free, low in fat and only 127 calories per serving and contains no gluten, wheat, eggs, dairy, soy or nuts. Egg and dairy free, it is also suitable for vegans.

Just add peppers, chicken and onions, or if you want to be really healthy, then why not try adding in some chickpeas for extra protein or sweetening it up with strips of mango. Finish this off with your favourite fajita toppings for a mouth-watering Mexican meal that EVERYONE can enjoy.

BFree Fajita Kit is available in Tesco and will be available from October in ASDA stores. To launch the kit, BFree is giving away a holiday to Mexico. For more details visit [www.facebook.com/BFreeUK](http://www.facebook.com/BFreeUK).

T 00353 17790500  
[info@bfreefoods.com](mailto:info@bfreefoods.com)  
[www.bfreefoods.com](http://www.bfreefoods.com)



## A Wonderful Taste Adventure

Sherriffs Foods has a wealth of experience in sales, marketing and technical gained from working with Health Brands in the UK and Europe.

We are extremely passionate about sourcing, introducing and building brands that taste delicious and that consumers can enjoy. Our own brand Nature's Store, is complimented by partner brands such as Amaizin, Kelkin and La Bio Idea.

We have trusted relationships with key category buyers, NPD and Technical Teams within all of the UK major retailers and a large range of private label business helps the company to build on those relationships further. Our customers include all the major UK supermarkets and all of the UK Health Food



Trade Distributors.

With a strong focus on health and expertise in Free From, Organic and healthy foods, Sherriffs Foods team of dedicated and experienced sales & marketing experts help to build brands within the UK Supermarkets and Health Food Trade.

Sherriffs Foods recently appeared in the top 10 exhibitors at the Allergy and Free From Show.

T 01327 358577  
[www.sherriffsfoods.co.uk](http://www.sherriffsfoods.co.uk)

## Greens gluten free beer

Greens were the first to bring to market a gluten free beer back in 2004 and now we

have a full range of eight styles, and the only producer in the world who brews both naturally gluten free and de-glutenised beers. As the only dedicated producer of gluten free beers in Europe, we are considered to be the 'go to brand.'

Green's recognise the constraints of living on gluten free diet and continue to develop a range of beers which reflect the latest trends in styles and continuing interest in craft beers.

Produced by craft Belgian brewers, India Pale Ale and Dry Hopped Lager were launched earlier this year with resounding success.

India Pale Ale won the award of Best Gluten Free Beer at the Free From Food Awards and Dry Hopped Lager was a Gold Medal winner at the World Beer Cup®.



"What makes these awards so special is that they are produced from sorghum, millet, buckwheat and brown rice, cereals which we used in our original gluten free beer" says David Ware, owner and director of Green's Beers, "We can confidently state with some justification that we produce the best gluten free beer in the world."

Contact  
T 0161 456 4226  
[info@glutenfreebeers.co.uk](mailto:info@glutenfreebeers.co.uk)  
[www.glutenfreebeers.co.uk](http://www.glutenfreebeers.co.uk)





### Automated 3D Volume measurement and defect detection

**Every millimeter counts:** VOLUMEChd measures the volume of any moving object in the field of intralogistics.

The new VOLUMEChd 3D volume measurement system from VITRONIC precisely measures rectangular and irregularly shaped objects in the field of intralogistics and reliably detects defects on boxes. This makes it possible, for example, to automate invoicing, optimize the utilization of transport fleets and avoid warehouse technology malfunctions.

Developed by VITRONIC, the VOLUMEChd 3D volume measurement system combines innovative laser and

camera technology in a highly precise and reliable end-to-end solution. VOLUMEChd measures the volume of both rectangular and irregularly shaped objects as they are transported by conveyor belts and sorters.

VOLUMEChd makes it possible to reliably measure packages up to a maximum size of 1,000 x 1,000 x 2,500 mm (HxWxL). Thanks to the unique camera-based laser measurement, it is even possible to reliably determine the volume of very small and extremely flat objects.

The system also detects defects on boxes, such as bulges and dents, on five object sides. This prevents malfunctioning



of automated warehouse technology and reductions in throughput when storing boxes in automated high-bay warehouses, for example.

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

VITRONIC YOUTUBE channel: <https://www.youtube.com/watch?v=Jf6DR2nq0-M>

**Every Millimeter Counts Automated 3D Volume Measurement**

- Camera-supported laser measurement
- Highest measurement accuracy
- Cuboidal and irregularly shaped objects
- The right choice for
  - Legal for trade applications
  - Automatic invoicing
  - Loading optimization
  - Package defect detection

More information? Watch the new video

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

VITRONIC machine vision people

### Solutions in material handling

**Founded in 1988, the Carrylift Group has grown to be one of the largest Materials Handling suppliers in the UK. The company specialise in Bespoke Handling Solutions, local service and provide RTITB accredited forklift truck training courses along with forklift operator and manual handling courses.**

The ISO9001 accredited company operates through a network of strategically located service centres and a principle member of the Nissan Unicarriers Forklift Dealer Network.

With a team of highly trained, experienced staff, many from a forklift engineering background, the Carrylift group ensures you receive the highest quality of service. Due to recent contract gains, the company now has its own strategically based engineers throughout the UK in addition to network partners.

The quality solutions provider is part of the CorpAcq Group a South Manchester based company,

committed to the acquisition, management and growth of successful businesses, such as materials handling.

CorpAcq was founded by entrepreneur Simon Orange and has a group turnover of more than £83m and a workforce of more than 525. CorpAcq to date has built considerable experience across the Plant Hire, Materials Handling and Building Services sectors through its acquisitions of successful privately owned businesses. They are looking to expand their existing portfolio through synergistic acquisitions inter group products now include semi/rough terrain forklifts, powered access platforms, excavators, skid steer loaders and mobile power generators.

Carrylift offers its customers a "Total Solutions" approach to materials handling, specialising in finding the right equipment to

suit your needs backed up with the highest levels of forklift service and maintenance support through a network of highly skilled forklift mobile engineers and workshops.

With customers spread across all areas of business, whether industrial, distribution, warehousing or general commercial sectors, they all have one thing in common; they have unique applications and demand tailor made forklift truck solutions.

The company has recently won two sales achievement awards including Combilift Dealer of the Year and Hoist Dealer of the Year.

In a fast moving world it is good to know that there is one organisation that makes it easy for you to do business...

T 0808 100 2760  
[salesadmin@carryliftgroup.com](mailto:salesadmin@carryliftgroup.com)  
[www.carryliftgroup.com](http://www.carryliftgroup.com)



# Elastic Warehouse – the flexibility that logistic managers need

*Logistics challenges are heightening faster than ever before as consumers become increasingly demanding. Does your business have the elasticity to cope with the new 'I want it now' culture?*

**Every retailer expects seasonal peaks and troughs, be it Christmas or Easter, back to school or the launch of the new Autumn/Winter fashion collection. In fact it's vital for their business to stay in touch with consumer buying patterns.**

When it comes to meeting the demand, there's no doubt that providing the logistical support exactly when and where it is needed is a challenge. This is especially true given today's economic pressures.

Furthermore there is an added complexity, namely the advent of consumers buying into trends that aren't aligned to the traditional seasonal buying patterns or forecasted national and international buying patterns.

With the uptake of channels such as home delivery grocery shopping and 'click and collect', there has also been a change to how consumers shop.

This leaves the logistics manager with a complex problem,



namely how to manage the demand for existing channels and maintain the flow of the more predictable day-to-day demand yet still support the introduction of new channels, accommodate forecasted seasonal variations, have the flexibility to manage more volatile 'trends,' and all within the same confines of the existing warehouse.

Now, there is an answer for those who want to maximise the investment in line with their business' growth: The 'Elastic Warehouse.'

What is an Elastic Warehouse?

An Elastic Warehouse delivers the flexibility that logistic manager's need – the capability to manage more arrivals at the warehouse door, accommodate more stock, and the ability to easily find items for quick onward distribution, all within the parameters of the existing property.

In essence the Elastic Warehouse virtually expands and contracts in line with demand and at a moment's notice. It's a versatile way of managing the assets you have to meet demand, with financial control.

There are four main approaches:

- **Elastic Overheads** – This model works on the principle of making your existing investments work harder and

will comprise technology, people and warehouse space. It involves use of the latest technology to optimise all assets, including staff, helping you to do more with less. It is likely to require a core technology set comprising handheld technology used to check in, find, pick and allocate stock as the warehouse expands. This is especially true as more SKUs and greater quantities of a SKU are managed and the need to be able to accurately forecast stock levels and demand at any one time grows

- **Elastic Outsource** – This model outsources the warehousing and distribution of key seasonal lines for a finite period so that the existing operation can stay focused on the core lines. To be successful the customer should experience no change to the service they receive so its critical inventory systems are integrated with those of the outsource partner. This creates a truly virtual warehouse whereby the same customer manager can see order information even though the products involved are in another warehouse, possibly in another country
- **Elastic Tech** – This is a completely technology lead implementation. Manual processes and paperwork are replaced with automatic data capture and mobile computing devices, including handheld and vehicle mounted computers. It is ideally suited to large warehouse operations that are supported by regional distribution centres, and in particular operations that facilitate 'click and collect services,' and pick and transfer stock overnight not just from a warehouse but also stock in stores
- **Elastic Blend** – This methodology cherry picks the elements of the first three approaches to give the ultimate financial and operational control. It's likely to be dominated by a technical solution that integrates

inventory, work management and ERP systems for an up-to-the-minute view of operational performance, efficiency and capacity.

The very nature of FMCG means that warehousing and logistics must always evolve to be fleet of foot. However, it hasn't been until now that the technology that can make an Elastic Warehouse a reality has been available. And of course the beauty of the Elastic Warehouse is it is scalable – it's possible to evolve from one model to another, as the company strategy, economics and finances dictate. The key is to determine which model is best to start with and align it to a three to five year plan to ensure an ROI on investment is achieved.

Is the Elastic Warehouse right for my organisation? The answer is most probably yes. Any company that wants to become more efficient and reduce cost, or pursue new revenue opportunities, should be thinking about adopting an Elastic Warehouse strategy.

For further information of how technology can increase your warehouse flexibility, and improve your warehouse and supply chain elasticity contact Karen Taylor, TouchStar Technologies, on 01274 741860 or Linda Rodway, Proteus Software on 0121 717 7474.



### Labelling and coding solutions for all applications and budgets

With over 75 years' experience in the development of labelling and coding solutions, Weber Marking Systems has built up an extensive portfolio covering media, hardware and software and in doing so, become an integrated and indispensable part of many manufacturing processes. This unique combination of products, backed by unrivalled application knowledge, allows Weber to identify, specify and supply exactly the right level technology required for a customer's individual coding and labelling needs.

#### Labelling solutions from the simplest to the most sophisticated

For labelling applications Weber's 4000 entry level series is a value-for-money label printer and dispenser which can be used for a wide range of straight forward labelling of products and packaging. For more demanding applications Weber's range includes the 4020 series, 4050 series and top of the range 5300 series which is equipped with a variety of applicators for the most varied of tasks, such as linear,



rotation or corner applications and also double-sided labelling.

#### Coding solutions are clean, precise and reliable

For applications which require direct coding, Weber has an equally comprehensive range of systems starting with the Compactline 2.0. The Weber range of thermal ink-jet coding also includes the Compactline 2.5, Compactline 3.0, CUBE and the iJet which is capable of printing resolutions of up to 600dpi.

T 01875 611111  
sales@weber.co.uk  
www.weber.co.uk

### Alpha Compact takes the pressure out of labelling

Weber's Alpha Compact label applicator is a cost-effective solution to fast, reliable pressure-sensitive labelling. This system features a small footprint, yet employs a highly-accurate wipe-on method of application to affix pressure sensitive labels in a production environment. The Alpha Compact label dispenser not only boasts a new design with increased performance and higher application rates (up to 600 labels per minute) but is even simpler to operate than its field proven predecessors.

The Alpha Compact system quickly and accurately applies pre-printed

labels onto products and packaging in conjunction with various applicator units. The new integrated controller further reduces the space required for this already compact unit. The Alpha Compact unit automatically unwinds the supply roll and peels the labels from their liner, then wipes them onto products, cartons and other packages as they travel past the system on a conveyor line. This system applies labels up to 120mm (4.7") wide and 300mm (11.8") long at speeds up to 50.0 metres per minute (164 feet per minute) to a tolerance of  $\pm 0.75\text{mm}$  (0.03"), This versatile unit can be oriented to apply labels to the side,



top or bottom of packages.

T 01875 611111  
www.weber.co.uk

### Barrier solution for nutrition supplement



RPC Containers Corby has produced a convenience-sized multilayer polypropylene bottle for Vegenat's oral clinical nutrition range.

The new 200ml bespoke bottle offers a more modern-looking design, ergonomic, effective product protection and preservation, and excellent functionality during filling and for the end consumer. Based in Spain, Vegenat specialises in dietetic food and clinical

nutrition. The eye-catching design has been developed for over-the-counter sales in pharmacies as well as in hospitals. The bottle is blow moulded using a six-layer construction, comprising PP for durability and EVOH for barrier protection against oxygen ingress and to avoid degradation of the formulation's critical ingredients.

T 01536 263488  
www.rpc-corby.co.uk

### Stainless steel strapper for marine harvest

Gordian Strapping has supplied a StraPack RQ-7000MV18 fully automated stainless steel strapper to the Marine Harvest salmon processing plant in Co. Donegal, Ireland.

Marine Harvest is the world's leading seafood company and largest producer of farmed salmon.

The StraPack machine was chosen for its robustness and reliability. Furthermore, with 15 engineers across the UK and Ireland, Gordian supplies comprehensive after sales

service and support.

The RQ-7000MV18 runs at 1.2 seconds per strap and has easy strap loading with no need to remove the machine from the conveyor line, thereby increasing up-time. Moisture protection features include a fully enclosed stainless-steel cabinet, side seal design, reinforced lower cabinet and permanently lubricated mechanisms.

For further information about this release, contact Daren Spice on 07979 906325 or e-mail daren.spice@gordianstrapping.com.



**RQ-7000MV18 Fully Automated Stainless-Steel Strapper**

## Northern Restaurant and Bar Show Review Top 20

### A Fantastic Show

The North's biggest hospitality show, Northern Restaurant and Bar, celebrates the North West's thriving hospitality sector. The trade-only showcase welcomes exhibitors and visitors including restaurateurs, hoteliers, publicans, chefs, deli owners and bartenders from across the north of England.

This year's show will play host to some exciting top chefs, stage demonstrations from well-known industry stars as well as offering beer and wine tastings, cocktail

demonstrations and fine food displays.

NRB is the hotspot for hospitality and inspiration welcoming emerging artisan producers alongside premium brands and giving the opportunity to explore everything from the latest microbrewery craft ales, award winning meats, cheeses and wines through to epos systems and the finest tableware.

Now in its 13th year, the show will be returning 20% larger than last year. With 50

additional exhibitor stands and an expectation of over 200 food, drink and catering suppliers, the show is expecting 6,000 visitors to attend.

The next show will take place at Manchester Central on the 17th-18th March 2015. This is our final pick of the best exhibitors from this year's show, listed here in alphabetical order: Definitive Epos & We Love Jelly. Further details can be found below.

www.northernrestaurantandbar.co.uk



### Grab a chilled pot of Periodic, a spoon and enjoy!

Selected as one of the top 20 exhibitors at Northern Restaurant and Bar 2014, We Love Jelly are the geniuses behind the vegetarian friendly range of cocktail infused jelly known as Periodic. The cocktail jelly enthusiasts are particularly renowned for their experimental approach to create unique mouth-watering combinations of jelly using their own cocktail ingredients. All their products are made using a scientific concoction of fine spirits and quality mixers, sidestepping the stereotypical image of vodka jelly shots.

A spokesperson for We Love Jelly commented: "After taking inspiration from science and the chemistry experiments we all loved to do back in the day, we decided to conduct some experiments of our own with cocktail ingredients.



"Our story begins in a kitchen, which we like to call our 'lab of creation.' This is where the magic happens and where all of our infusions endure rigorous testing and really come to life before they can be eaten by you lovely folks.

"Quality and taste mean everything to us, so we use some of the finest spirits, mixers and bitters available along with freshly squeezed juices

where needed, in order to create an incredibly fresh, inviting and vibrant product."

We Love Jelly currently have 3 fantastic infusions in their range – Mojito, Singapore Sling, and Pornstar Martini.

We Love Jelly don't use any Gelatin in its products, meaning each infusion is suitable for Vegetarians. All packaging is 100% recyclable.

We Love Jelly can next be seen at Specialty & Fine Food Fair 2014, September 7-9 at London's Olympia.

T 01438 791080  
www.welovejelly.com  
www.facebook.com/WeLoveJelly  
Twitter: @we\_love\_jelly & @Periodic\_Jelly

### Definitive EPOs



Definitive EPOs has represented Casio UK at The Northern Restaurant and Bar exhibition for many years showcasing a full range of cash register and EPOs equipment. This year Definitive EPOs demonstrated solutions which encompass all facets of the hospitality industry including Casio's flagship Android-based touch screen terminals.

Many of this year's visitors to the stand wanted to discuss customer loyalty and ways in which to interpret customer

spending habits, this is an area in which Casio's CBMS software can help with the ability to produce targeted email or SMS marketing campaigns to encourage customer allegiance. Having access to business critical information, available whenever or wherever, is also possible with Cloud Reporting which provides detailed sales analysis via internet enabled devices.

Year on year the exhibition has provided a great platform to meet new and existing customers with a marked increase in enquiries for new business. This trend is set to continue at the 2015 show with many new EPOs innovations being released.

T 01772 298337  
info@definitive-epos.com  
www.definitive-epos.com

## Coffee Bean Shop 'lasers in' on Valve film

Coffee Bean Shop had successfully increased sales of their 'artisan' roasted coffee beans to such a level that to keep up with demand, they needed to move from premade bags to an automated packing line. However, there was a dilemma.

To keep roasted beans and ground coffee fresh, a valve must be applied at the time of packing but the equipment needed to do this is very expensive and inhibits packing speed. The cost of change can be prohibitive.

"Aaron Abbs, National Flexible's Sales Manager thankfully found a solution to the impasse. He has extensive knowledge of films and solutions to packaging problems and



has worked extensively to make sure the launch went as planned and we are very happy with the result," said Liz Powell, Coffee Bean Shop Owner.

National Flexible have supplied reels of printed film with lasered valves

pre-applied. The valve allows the CO<sub>2</sub> to escape and then closes to keep the coffee fresh.

Liz started her business 5 years ago providing the finest green coffee beans from around the world. She is really committed to helping people enjoy coffee at its best and even runs training courses.

For further details on either the product, the packaging or what National Flexible can do for you please contact Carol Burdett, Commercial Director on 01274 685566 or on carol@nationalflexible.net or take a look at our website [www.nationalflexible.co.uk](http://www.nationalflexible.co.uk)

## Wenlock Spring increase their labelling capability

Earlier in the year Wenlock Spring ordered a Makro Mak 3 24 platform-labelling machine initially to apply hot melt labels. A recent change in some of their bottling requirements for their ever growing list of contracts meant they recently contacted Makro to see if they could add to the original machine order and have 3 additional self-adhesive stations, which will be delivered with the original machine order.

Richard Portman, managing director of Makro Labelling UK commented, "When I discussed the original scope of supply with Mathew Orme, joint owner of Wenlock Spring, the concept of the Makro offering of being able to add new labelling requirements at any time without having to change

the original labeller resulting in drastically reduced upfront costs was of great interest to him. Now due to some new contracts secured by Wenlock the quote that we originally gave to Matthew at the beginning is exactly what he will be paying for the upgrade.

"There are no changes to the original machine, the self-adhesive stations can simply be wheeled into position to apply body, back and neck labels as required. In a sense it is pleasing to be able to say that even before the labeller leaves the factory, we can add the self-adhesive stations without any fuss and bother. We have to be as adaptable as our client base in this very fast moving market, and this demonstrates that our Company philosophy of



having machines 'Designed with you in Mind' is a reality in practice, not just a marketing strapline. We have been able to demonstrate the flexibility of the Makro Company and design concepts, a true win-win for all concerned."

Contact  
T 01283 712720  
[www.makrolabelling.it](http://www.makrolabelling.it)

## Applicator for industrial environments

Toshiba TEC introduces the APLEX4 label applicator for all types of industrial environments.

The APLEX4 label applicator is suitable for a wide variety of industrial and manufacturing based environments due to its design, performance, and low cost of ownership.

Boasting features usually only seen on considerably more expensive systems,

the APLEX4 is designed for use alongside Toshiba TEC's B-EX4T series of industrial printers, to enable simple integration into any production line. With functionality and flexibility to the fore, the 'plug and play' APLEX4 is supplied with a range of features as standard including tamp pad, air filter regulator, photocell and a test button.

T 01932 580100



## Digi Europe

Digi Europe are a leading global supplier of advanced weigh-price-labelling systems. At interpack 2014, Digi showcased their new industry leading linerless labeller. A labeller uniquely designed to work with label rolls with no backing paper. This offers significant cost savings by way of no cost of recycling waste paper, no wastage plus being friendly to the environment.

With no backing paper each roll offers increased number of labels per roll resulting in less downtime and increased production. Using

Digi's industry leading software, label length is set within the set up programme resulting in no paper wastage.

With an easy loading label system and new label applicator the linerless labeller can be used for both top and bottom applications and can be mounted to any Digi Europe in-line labellers.

Contact  
T 01440 712176  
[sales@digico.uk](mailto:sales@digico.uk)  
[www.digi-systems.com](http://www.digi-systems.com)



## Packaging Excellence

# Market excellence for buyers and suppliers

Food and Drink Matters is proud to present its highly prestigious and industry acclaimed Packaging Excellence profile to Weber Packaging Solutions.

Weber provides high-quality labelling and coding solutions for all industry sectors of the UK market, for any surface and shape imaginable. As an experienced innovator in the design, manufacture, and supply of high-performance labels and labelling products, Weber provide the latest in systems, software, and media backing them with a nationwide network of direct sales, service, and technical support.

Patrick Hughes, General Manager at Weber, commented: "Since our founding in 1932, Weber Packaging Solutions (formerly Weber Marking Systems) has grown into an international labelling leader.

"From our world headquarters and manufacturing facility in Arlington Heights, Illinois, and other plants worldwide, we provide products and solutions for over 50,000 companies. Weber systems are found in every industry, from small manufacturers to Fortune 500 operations."

Weber provides products and services to a wide range of industry sectors including FMCG, Pharma, Automotive, Logistics, Retail, and many other



smaller cottage industries in the small manufacturing and food manufacturing category. The company have strategic partnerships with automation companies and large scale integrators providing solutions to all of the major retailers and fulfilment centres.

Products provided include high quality printed labels such as food labelling, beverage, personal care, and pharma, blank self-adhesive labels such as outer case labelling, track and trace, automated label application systems, automated print apply systems for both product and outer case labelling, thermal printing solutions/thermal transfer ribbons, desktop barcode printers and barcode verification systems, labelling and compliance software, automated warehousing and printing solutions and inkjet coding equipment.

Weber Packaging Solutions take customer relationship management very seriously. Equipped with the latest real-time, information systems to promptly handle requests, the company ensure they meet every individual client's needs.

Patrick stated: "Customer relationship management is not just the application of technology, but is a



strategy to learn more about customers' needs and behaviours in order to develop stronger relationships with them. If you're a good salesperson, you can sell anything to anyone once. But it will be your approach to customer service that determines whether or not you'll ever be able to sell that person anything else.

"The essence of good customer service is forming a relationship with customers. Over the years, Weber has learned that good customer service is the lifeblood of any business. Weber customers know that the answers to all their questions are just a phone call away."

When asked about the company's plans for the future Patrick concluded: "Weber, as a worldwide company, is continually investing in large scale projects to enhance and expand the product range. Our UK facility has recently installed another printing press to add to our fleet of flexographic printing presses and we also have plans to invest further in R&D to enhance the level of expertise we provide to our customers in the UK marketplace.

We are also currently making aggressive steps towards Russia as an expanding market for us.

"Whilst our company has a strategy for growth in various products throughout our range we need to consider that the majority of changes will be as a result of changing consumer demands, we ultimately serve the consumer through our customers and this is currently changing. Our main goal is to assure that every customer always finds it a pleasure to do business with Weber."

T +44 (0)1875 611111  
[sales@weber.co.uk](mailto:sales@weber.co.uk)  
[www.weber.co.uk](http://www.weber.co.uk)



# Change the way you think about coffee

**F**ood and Drink Matters is proud to present Change Coffee as its selected Hot Beverages Company of the Month.

Established in January 2012 by Alan Ramsay and Howard Dodds, Change Coffee is a leading distributor and supplier of everything coffee related, from premium beans to machinery and accessories. In short, the Cheshire-based company can supply all you need for the perfect cup of coffee. This level of availability, combined with a friendly, professional quality of service, is a large part of what has made Change Coffee the partner of choice for a wide host of pubs, hotels, restaurants, cafes, and offices nationwide.

Alan Ramsay, Managing Director at Change Coffee, commented: "Change Coffee have a simple approach – to provide the best coffee in the best machines with the best support and after sales service so that you can serve the best



Cuppa to your customers and ensure they come back again and again. In addition, we can also provide tailored and unique blends in packs that our customer partners can retail to their consumers for home use."

At heart, Change Coffee are simple folk who simply want you and your customers to enjoy a great cup of coffee, tea or hot chocolate and they are always there to support you and your business in any way we can as your supply partners.

Alan explained: "We provide a very personal and flexible approach to our customers with personal customer service. We see our customers as partners and want to provide a total coffee experience from the Bean to the Cup and everything in between including branded cups and paper cups, pavement signs and all the other accessories they need to satisfy their customers.

"We are an authorised distributor for Lavazza coffee and are pleased to lead with their full range as our premium branded coffee offering, supported by a range of quality branded crockery and point of sale. Along with Lavazza we have our own comprehensive Change Coffee range. We source only the finest coffee from around the world and offer our showroom for full Barista training and an in-depth knowledge of all coffee nations across the world." Asked to discuss plans for the future of the business, Alan concluded: "Our plan is simple –

to continue to provide the best coffee with the best service."

Contact  
T 07711 798877  
alan@changecoffee.co.uk  
www.changecoffee.co.uk



## Food & Drink Products Matter

### Seggiano's improved Christmas Panettone

Seggiano's new panettone recipe is baked in small batches by a family business, which has been making traditional Italian dolci for over 30 years

Naturally leavened with a mother yeast, it's made with fresh free-range eggs and contains slightly less sugar than your average panettone. The bakers use a local wildflower honey and artisan candied peel from current harvest oranges and cedro lemons, so that the Christmas table can now be blessed with a truly traditional artisan panettone. In case you didn't know, Seggiano reject industrial additives in favour of a more natural approach to your health and the food you eat. Their

Classic Panettone is made without the standard industrial emulsifiers that are found in most cake dough to artificially maintain moisture and prolong shelf life. Seggiano's traditional Italian Christmas offering this year is a spanking good panettone – dare we say deliciously moist – even if it doesn't last you till Easter.

T 02072 725588  
info@seggiano.co.uk  
www.seggiano.com



### Patriana Ltd – High quality traditional food

Patriana Ltd, the Canterbury based company offers high quality traditional food from the French Basque region and Spain such as air cured hams, saucissons, chorizos and cheese. The company has just won its fourth Great Taste Award organised by the Guild of Fine Food for its Duck saucisson with Armagnac brandy.



Previous awards were for the Kintoa, Bayonne and Serrano Bodega hams.

Owner, Patrick Dear, says that this was further affirmation of the quality and originality of the products that the company imports.

The company, based at the Goods Shed Farmers market and Fine Food Hall has built up a firm local base

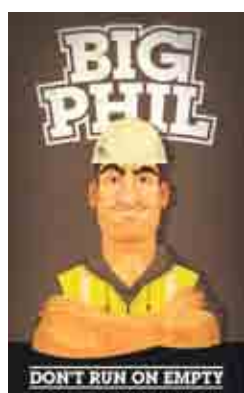
in Kent, however the wholesale side has developed strongly over the last few years and the company now supplies both Fortnum and Mason and Selfridges as well as several other delicatessens and restaurants in London and the South East.

To obtain more information please visit their websites at [www.patriana.com](http://www.patriana.com) and [www.thegoodshed.co.uk/patriana](http://www.thegoodshed.co.uk/patriana) or e mail the company for a Trade product and price list [info@patriana.com](mailto:info@patriana.com).

### Time is Money

Get your food, drink and materials in one place – thanks to Big Phil.

Developed in conjunction with tradesmen Big Phil is a fantastic new brand that delivers man-sized 'made-for-trade' snacks and energy-boosting drinks to keep you fuelled up during the busy working day.



Big Phil products are supplied in trade-sized packs for a satisfying 'big fill'. The range consists of:

- Crisp 'Bulk Bags' in 4 flavours: ready salted, cheese & onion, salt & vinegar, chargrilled steak
- Chocolate 'Breeze Blocks' in 3 flavours: milk chocolate, milk chocolate with caramel & milk chocolate with hazelnut
- Carbonated 'Energy Cell' drink in 1 mixed fruit flavour.

To keep things simple everything in the range is just £1. And you can 'try before you buy' with the FREE Big Phil sample bag that's available from trade-related shows such as Toolfair throughout 2014.

Keen to support good causes, Big Phil has joined forces with Help for Heroes\* to raise money for injured servicemen & women, donating a minimum of 1p from the sale price of each Big Phil product to the charity.

Big Phil is definitely the big solution for big satisfaction. Try it, buy it! For more information, visit [www.bigphil.com](http://www.bigphil.com) or email [alrightmate@bigphil.com](mailto:alrightmate@bigphil.com).

**SARAPINO**  
SPICED BANANA  
DIPPING SAUCE  
INSPIRED  
BY LAS ISLA  
PHILIPPINES

DELICIOUS TANGY, FRUITY AND INCREDIBLY EXCITING, SARAPINO IS A SPICED BANANA DIPPING SAUCE THAT CAN BRING ANY MEAL OR SNACK TO LIFE. ITS CREATOR, EDITA AQUINO, WAS INSPIRED BY THE RICH AND EXOTIC FLAVOURS OF HER CHILDHOOD HOME IN SOUTH EAST ASIA. SO NOW MY FRIENDS TAKE A JOURNEY THROUGH THE WORLDS OF SARAPINO AND DISCOVER JUST WHY IT IS A SAUCE LIKE NO OTHER!

For further enquiries call or email:  
01590 671221  
info@brit-philenterpriseltal.com  
www.brit-philenterpriseltal.com

**Patriana**

Traditional fine food direct from artisan & farm producers in south west France (the Basque region) & Spain.

Air cured hams • Saucissons • Chorizos • Pates • Cheeses ... and much more

great taste 2014  
great taste 2013  
great taste gold 2012  
great taste gold 2011

Duck Saucisson  
Serrano Bodega Ham  
Bayonne Ham  
Basque Kintoa Ham

Please contact us for our Trade price list  
<http://www.patriana.com> info@patriana.com  
Patriana Ltd., The Goods Shed, Station Road West, Canterbury, Kent CT2 8AN

# Quality products, professional service

**F**ood and Drink Matters is proud to present Cater For You as its Catering Equipment Supplier of the Month.

Established in 2003, Cater For You Ltd. provide a wide range of catering equipment supplying to a variety of clients. They provide plastic glasses, disposable tableware, catering suppliers, paper cups and food packaging.

Mark Perman, General Manager at Cater For You Ltd, commented: "We offer a one-stop-shop for all catering needs. For over 10 years we have been steadily evolving and growing our product ranges and aim to provide a broad range of different types of our products.

"We aim to keep good stocks of all the products we feature on our web site and to ship for delivery within 3 working days of receiving an order and can arrange next day delivery if ordered by 2pm."



Cater For You is based just on the outskirts of High Wycombe, Buckinghamshire, with close proximity to the major motorways for delivery to the UK. They mainly supply to small, independent food producers, cafes and restaurants and pride themselves on offering high quality customer service.

Mark stated: "We are highly driven in our customer service and ensure that each customer receives exceptional assistance. We make sure we listen to customers, catering to their needs and take their feedback very seriously.

"We adapt and improve products that comply with customer feedback and love hearing



what they have to say."

Cater For You understands that time is critical in the catering industry and aim to deliver products to clients as quick and efficiently as possible. With their fast delivery service they will deliver goods the very next day and are able to rapidly address and solve any issues or faults.

With products constantly being added or improved, Cater For You has recently introduced labelling as one of their many helpful services. Clients are now able to order personalized labels for food packaging and catering events from as little as 25 or 100 labels.

The company plan to move into new premises in the near future in order to expand the size of their warehouse space. This will enable Cater For You to expand their existing product

range, introducing new lines to cover gaps in the market.

When asked about the company's plans for the future, Mark concluded: "As our company grows we gain more and more custom. Due to this we are stocking more products and working on new lines. We aim to expand the company, doubling the size of our warehouse in the next year to 18 months in order to cater to our high demand.

"We will continue to take on customer feedback to adapt our range supporting every need. We are grateful that we have so many dedicated clients that continue to use our service and will do our best to provide high quality customer service."

T 01494 511950  
www.cater4you.co.uk



## Confectionery Matters

**Just Desserts**  
Award Winning Bakers and Pâtissiers

Premium desserts and pastries  
handmade in Yorkshire

indulgent • tempting • heavenly • naughty • scrumptious

Further information contact:  
T: 01274 590698 E: sales@just-desserts.co.uk  
Station Road • Shipley • West Yorkshire • BD18 2JL

www.just-desserts.co.uk

### The proof of the pudding ...is Just Desserts

For almost 30 years, Just Desserts, Shipley based, award winning bakers and patissiers, has been baking a premium range of desserts and quiches for foodservice and hospitality markets, seeing its products served in restaurants, cafes and delis across Yorkshire and beyond.

Founded by trained chef James O'Dwyer, it all started with a Traditional Chocolate Fudge Cake hand crafted at the company's original unit in Salt's Mill, Bradford and remains its best seller today.

The range has now expanded to include more than 130 products traditionally handmade in Yorkshire to their own recipes, the majority of which are delivered direct to customers by their delivery team, alongside 2 distributors who deliver to wider locations.

One of the benefits of still making its entire range by hand is that Just Desserts has the flexibility to create bespoke products for its customers, including a Riggwelter Christmas Pudding created for Black Sheep Brewery last year.

Just Desserts strives to innovate and launch on-trend desserts and puddings that will appeal to its foodservice/hospitality customer-base. James O'Dwyer said: "We pride ourselves in maintaining our high standards of traditionally handcrafting our cakes and pastries. Our dedicated team of bakers are passionate about our products and we feel the truly traditional feel and high-end quality of our desserts helps us to differentiate ourselves and continue to be recognised with industry awards."

T 01274 590698  
www.just-desserts.co.uk



### Nimbus extends honeycomb range



Decorations and inclusions specialist Nimbus Foods has extended its honeycomb range to include products which will survive in a high moisture environment.

With its attractive golden colour, aerated texture and distinctive sweet toffee taste, honeycomb, or cinder toffee, has long been recognised for its potential to add taste, texture and visual appeal to a wide range of products. However, the hygroscopic nature of honeycomb means that it absorbs moisture and becomes sticky if exposed to the atmosphere for any length of time.

By coating the honeycomb with a moisture barrier the Nimbus range can be used in a number of applications including yoghurt and ice cream and baked goods such as muffins.

The Nimbus range includes inclusions produced especially for the bakery, cereals, confectionery, dairy, desserts and ice cream markets, together with a wide range of decorations and toppings. Nimbus products can be manufactured to withstand temperatures, ranging from -18C to +200C, and can work in any environment, be it ambient, chilled or frozen.

T 0134 142 3050  
www.nimbusfoods.co.uk

### Smiles in the aisles



**E**uromec's Slalom sweeper is designed to thrive in the busy warehouse environment. Compact and powerful, the slim 800mm wide floor sweeper has swinging side brushes that produce a 1100mm sweep width. This means it can work in narrow aisles, alley ways and throughout a warehouse. Being a ride-on machine means it is quick and efficient with the potential to sweep over 6000 square metres an hour.

Slalom is an electric sweeper with its rear wheels driven by a powerful electric motor. Power comes from twin 24 volt batteries that will keep the sweeper working for a whole shift. Weighing in at only 185 kgs, Slalom manoeuvres easily through doorways and between buildings adding to its versatility.

Slalom's impressive sweeping performance is a result of its forward throw sweeping system and fully vacuumised side brushes. This sweeper does not make dust as it works. Collected dust and debris is thrown into the rear mounted hopper which has a three square metre filter system to clean the exhausted air and contain any dust. An electric filter shaker keeps the filters efficient by knocking off any dust that clings to the filter element.

Sitting at the front, operators have an excellent view of their working area, and light and intuitive controls fall easily to hand.

T 01858 434011

### Social media strategy



**A**rpal Group, a leading supplier of cleaning and disinfection chemicals to the hospitality, care home, facilities management, leisure, commercial laundry and contract cleaning/catering sectors, has launched a social media strategy to support the group's expansion in the UK domestic market and internationally through Arpal Gulf, the group's long established operation in the Middle East.

RP Adam group marketing director Max Adam said: "Our entry into the world of social media started when MD Robin Leith attended a workshop delivered by Dr Jim Hamill at 'Export Week.' The title of Jim's presentation was 'Social Media Supported Internationalisation.'

"This opened our eyes to the potential of new technology for supporting future domestic and overseas market growth. Following several brainstorming sessions with Jim and his team, we developed a clear vision and strategy for social media which we are now in the process of implementing."

This includes a new blog at [www.thearpalgroupblog.com](http://www.thearpalgroupblog.com); Twitter page [@RPadamLtd](http://www.twitter.com/rpadamLtd) and a LinkedIn company page at [www.linkedin.com/company/r-p-adam-ltd](http://www.linkedin.com/company/r-p-adam-ltd). The company also has a presence on Facebook and Google+.

The two main social channels for Arpal Gulf are the [@ArpalGulf](http://www.twitter.com/arpalgulf) twitter account and LinkedIn company page at [www.linkedin.com/company/arpal-gulf](http://www.linkedin.com/company/arpal-gulf)

T 01750 23780

# Back to basics in a modern way!

**T**he cleaning industry has recently seen a shift in thinking with regards to cleaning. The focus once again now seems to be on "good old fashioned" cleaning practises known as "deep cleaning" and dry steam vapour is the ideal modern tool for such practises.

Initially the term "dry steam" may sound like a contradiction as steam is a by-product of water and therefore cannot possibly be dry. This is true of conventional steam, such as that released from a kettle which contains water droplets and is therefore moist. But by applying further heat to conventional steam and super heating to 140°C, the remaining water is vapourised making the steam "dry." Dry steam penetrates surfaces on contact, including all cracks and crevices, saponifying dirt, grease & grime & making them ready for removal which is generally achieved via microfibre and/or an inbuilt vacuumation system.

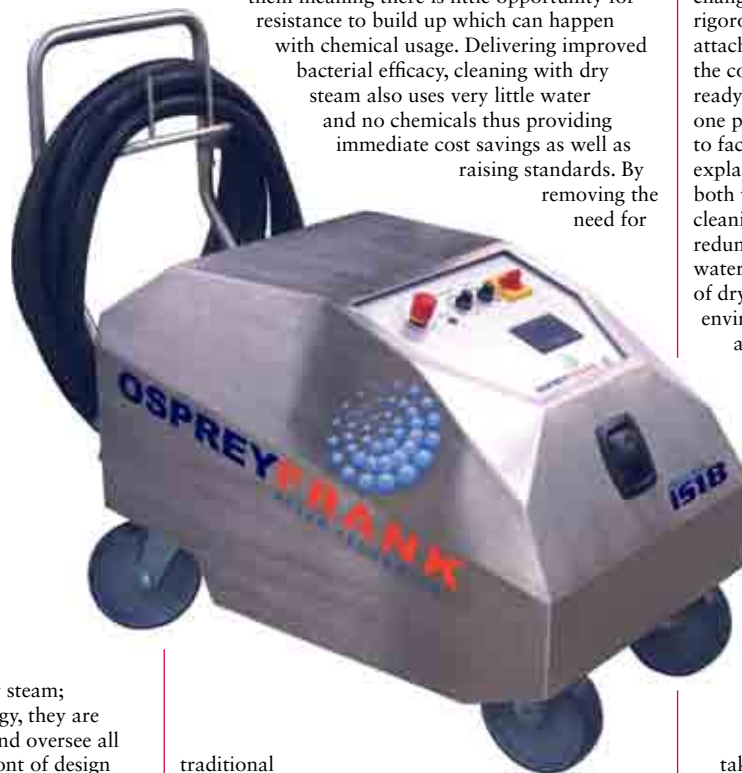
It is this dry steam technology that is at the heart of OspreyDeepclean. Established in 2000 and now part of the OspreyFrank group, OspreyDeepclean is a truly unique company. Unlike their competitors, they offer a complete solution for dry steam; they are the designers of the technology, they are the manufacturers and they control and oversee all installations. Remaining at the forefront of design and manufacture is the company's aim. Their main manufacturing plant, based in Germany, is home to a team of 10 engineers. With the design & development team based in the UK together with a Sales Office here and also in France; the company has firmly established themselves as a market leader in their field. "We see ourselves as pioneers of dry steam cleaning technology" say Thomas Stuecken, Chairman of OspreyDeepclean. "Our strength lies in the conception of individual solutions for each customer's unique requirements and no reliance on other companies within the supply chain for our technology."

The use of dry steam as a tool for cleaning has become more commonplace in recent years; however, OspreyDeepclean was the first (and still the only) company to have conducted a scientific study to measure the efficacy of dry steam. Tests were carried out within a hospital environment including the patient area, and the study was validated by the largest independent research facility in The Netherlands: TNO. Established in 1932, TNO offers objective, scientifically founded judgments. OspreyDeepclean worked closely with TNO engineers and a study was designed to "investigate and validate the safety, suitability & efficacy of a dry steam vapour system within the daily and periodic cleaning practises within a hospital environment." The study found that not only did dry steam vapour safely remove dirt, grease & grime; it achieved this through the safe removal of pathogens & biofilm rather than by killing. It also found there was no risk of aerosolisation within the environment during cleaning. The overall result: a sanitised & pathogen free surface.

These findings were then applied to other market sectors, most notably the food processing and food manufacturing industries where high levels of hygiene



and sanitation are crucial. Mould spores for example, can be easily transferred to food products from the very conveyor belts, they travel along. As proven in the scientific study the OspreyDeepclean dry steam technology removes spores as opposed to killing them meaning there is little opportunity for resistance to build up which can happen with chemical usage. Delivering improved bacterial efficacy, cleaning with dry steam also uses very little water and no chemicals thus providing immediate cost savings as well as raising standards. By removing the need for



traditional wash downs, integrated equipment could further reduce labour costs by as much as 40%. Dry steam as a cleaning tool is less aggressive than other more commonly employed wash down procedures which in turn means processing equipment last longer and operates more reliably thus delivering even more long term cost savings. Plus there is no limit as to the materials and surfaces dry steam can be used on!

Most recently the company has been developing bespoke equipment specifically for the cleaning of conveyor belts within food manufacturing companies. One of many success stories for the company is a French production plant operated by a well-known



multinational chocolate bar manufacturer who had a specific challenge with allergens. The plant produces ice cream bars and due to a high peanut content in one product, a high level of contamination of allergens on the conveyor belts meant product changes were intensive, time consuming & involved rigorous manual cleaning. Today the company can attach the OspreyDeepclean steam cleaning unit to the conveyor, run the belt through twice and it is ready for a new product. "The changeover time from one product to another and the manpower it takes to facilitate it has been drastically reduced" Thomas explains. "Further advantages are the savings in both water (up to 6millions litres per annum) and cleaning products which essentially, have been made redundant. The water used is simply cold clean tap water, a litre of which converts to approx. 1600 litres of dry steam thus making the technology completely environmentally friendly! It was these main factors, amongst others, that contributed to a speedy amortisation of the conveyor belt cleaning unit & were crucial parts in the decision making process for this multinational company's investment.

The OspreyDeepclean conveyor belt cleaning technology operates with standard PLC control equipment. This enables communication between the steam generator and the conveyor belt and makes a fully transparent and auditable sanitation process. In addition, information on temperature and quantity of water used at any given time is always accessible, as is information on the steam quality which is determined by bactericidal and allergen tests taken in advance. Consistency of the steam quality has to be guaranteed for the validation process. Possible deviations away from pre-set parameters will cause the PLC control to sound an alarm; as the steam generator communicates directly with the conveyor belt, cleaning can be instantly halted should the need arise, for example in the case of a line stoppage. "This, however, should be a rare occurrence as our operating process is very reliable during both application and on the technical side," explains Thomas.

For further details on any of the OspreyDeepclean technology including our bespoke CIP systems please contact 01242 513123 or email [info@opreycd.com](mailto:info@opreycd.com).



### Armstrong supply new laundry

As the upmarket Llanerch Vineyard has expanded its accommodation, restaurant and cookery school operations in recent years, it became necessary to totally upgrade the laundry from the semi-domestic arrangement that it had previously. So owner Ryan Davies called in Armstrong Commercial Laundry Systems last year to discuss his requirements. According to Ryan, right from the first meeting with Tom Lowes, Armstrong's director, he has been impressed with the service. He says "He went right through all our requirements in detail and advised us on the type & size of equipment to meet our needs – and as it turned out that proved to be exactly right."

The laundry consists of an Amazon W6 6kg capacity washer and an Amazon HSF11 11kg capacity washer with two Huebsch 14kg (271 litre) capacity tumble dryers. Ryan said that there were a couple of minor teething problems initially which Armstrong sorted out immediately, and since then the machines have been running perfectly – He told us "the equipment is fantastic!"

As well as being a working vineyard, the site consists of 11 rooms and two cottages plus an 80 seat restaurant and bistro, offering brunch, bistro and afternoon tea menus as well as an a la carte menu in the evenings Monday – Saturday, and lunch on Sundays.

The laundry handles all the bedding, towels, table linen and kitchen items for the whole site. It is operated by five



dedicated staff over seven days a week and is in constant use.

Armstrong's Amazon HSF washers are available in a range of sizes from 7kg – 24kg, offering 15% savings on water consumption and using 20% less energy than the models they replaced.

T 01635 263410  
enquiries@armstrong-laundry.co.uk  
www.armstrong-laundry.co.uk

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### Bins are big business

**TROJAN BINS**

Trojan Bins was launched in April 2014, supplying bins into the janitorial, medical and leisure markets. The bin market within the UK is truly staggering, the company says. On average a household will have around ten bins.

It is probably a reasonable bet that business use a similar amount, to which can be added bins in the street, cigarette bins, hospital and medical bins, recycling bins, washroom bins and many more.

No one has actually done the sums but Trojan Bins would reason that the UK is not far away from a staggering billion bins in use. An average of 15 or more bins for every single person within the UK.

T 01684 295782

## Beverages Matter

### Radnor Hills Heartsease Farm pressé drinks

"Heartsease Farm reflects the heritage of the farm and our passion for great flavours. We use only the best available ingredients from around the countryside, blended with our spring water, to traditional British recipes" commented William Watkins, founder of Radnor Hills Limited, who has been producing soft drinks at his family farm in Mid-Wales since 1996.

Heartsease Farm pressé drinks are available in 330ml

single serve & 750ml family sized glass as well as 425ml PET bottles in the following six delicious flavours: Elderflower Pressé, Raspberry Lemonade, British Blackcurrant Crush, St. Clements' Pressé, Great Taste Award winning Traditional Lemonade and the newest addition, Fiery Ginger Beer.

The Fiery Ginger Beer perfects the balance of sweetness with the intense warmth of the finest

Jamaican ginger, leaving you with that delightful tingle on your tongue. Delicious served alone, all can also be used as a 'mixer' for cocktails that will transform your cocktail creation."

Contact  
T 01547 530220  
[penny@radnorhills.co.uk](mailto:penny@radnorhills.co.uk)  
[www.radnorhills.co.uk](http://www.radnorhills.co.uk)



### Ideal wine company release comprehensive wine collectors guide

The now former Manchester United manager Sir Alex Ferguson has hit headlines again this month, but not as you would expect. His vintage wine collection, which he acquired through his managerial years, has been estimated at around £3m and is set to be auctioned off this May.

For those looking to take a leaf out of Sir Alex's success in the cellar, then look no further, because Ideal Wine Company have compiled a complete and comprehensive guide to modern wine collecting that will give you all the information you need.

The guide titled 'A Collectors Guide: How to keep a safe and secure collection,' aims to

inspire and help those wishing to broaden their wine collecting knowledge with practical, step-by-step guidelines, it is a 10-step taster for first time buyers and experienced wine-connoisseurs alike. It is not all about drinking wine, in fact, quite the opposite. Vintage wine collecting is an investment that can stimulate even the most mundane of

weekend chardonnay sippers.

Ideal Wine's new online guide for wine collectors is now available to download at [www.ideal-wine-company.co.uk/ideal-wine-company-collectors-guide](http://www.ideal-wine-company.co.uk/ideal-wine-company-collectors-guide)

Contact  
T 0203 714 7900  
[www.idealwinecompany.com](http://www.idealwinecompany.com)



### Colonna & Hunter

Maxwell Colonna-Dashwood is developing a brand new concept for his latest Bath based venture at Milsom Place, Bath called Colonna & Hunter where the craft and specialisation in craft beers will be celebrated in addition to speciality coffee. The new venture is due to open late October. Maxwell has the distinction of being crowned UK Barista Champion twice in 2012 and again in April 2014. Milsom Place is a thriving dining and shopping location at the heart of the city which is a focal point for both locals and visitors with high footfall and attractive courtyard spaces for al fresco dining.

In 2009, Maxwell and his wife Lesley founded Colonna & Small's in Queen's Square where they have engineered a café with a whole new approach to coffee drinking; which has created a new kind of tourist for Bath – coffee enthusiasts. Trained to appreciate and understand coffee, his team offer expert advice to customers on their journey to discovering the flavour potential of speciality coffee.

Colonna and Hunter is a joint venture that sees Maxwell and Lesley team up with fellow enthusiast James Hunter to create something unique and special, a new departure building on the success of Colonna & Small's. The design aesthetic of the new space will be light and contemporary incorporating strong materials against the textured finish of Bath



(Pictured Left to Right) Ken Elliott, Director Milsom Place with Maxwell Colonna-Dashwood, Owner of Colonna & Hunter

stone walls and a vaulted ceiling.

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

## Good Food Live

The BBC Good Food Show is the ultimate food lover's day out. The day offers tastings and shopping galore where you can explore the aisles of food and drink producers, familiar brands and kitchen gadgets as well as witnessing entertaining demonstrations from chefs and experts.

Whether you want to stock up on fabulous gifts and kitchen gadgets, taste and buy delicious ingredients from artisan producers or receive expert advice from celebrity chefs, the jam packed day has something for everyone.

The recent show took place earlier this year at the NEC



in Birmingham on the 12-15 June. The show witnessed live talks and demonstrations in the amazing Super theatre from top names such as Paul Hollywood, Mary Berry, James Martin, The Hairy Bikers, John Torode, and Saturday Kitchen hosted by Tom Kerridge.

New to the show is the

Producers Village which is the perfect place for picking up great gifts and recipe ideas from small artisan producers who pride themselves in the quality and provenance in their product.

The next show will take place on the 11-14 June 2015.

This is our second pick of the best exhibitors from this year's show, listed here in alphabetical order: Chiltern Coldpresses, Duerrs, Love Kombucha, Selpro & Sinclair Condiments. Further details can be found below.

Contact  
T 0844 581 1363  
[www.bbcgoodfoodshow.com](http://www.bbcgoodfoodshow.com)

## The healthy, nutritious ingredient you need

The Mead Family has been farming on the Chiltern Hills since 1860 and has been growing oilseed rape for 20 years and has been using the seed for the last six years to produce this versatile award winning oil.

The Oilseed Rape has a delicious light nutty flavour and is rich in omega 3. This healthy oil has around 6.5% saturated fat compared to 14% of that in Olive Oil and is a rich source of Vitamin E; a natural anti-oxidant. It is GM free and contains the oil from the first pressing of the home grown crop with absolutely nothing added, no high temperatures in the processing, no chemicals, no bleaching and no additives or preservatives. This makes Chiltern Cold Pressed Rapeseed Oil a great alternative to olive oil.

This versatile oil is ideal for dressings, stir fries and marinades or even just for dipping your crusty bread in. Its high burn point makes it ideal for producing the best roast potatoes to go with your Sunday lunch or to add extra flavour to any meal.



Contact  
T 01442 828478  
[www.chilterncoldpressedrapeseedoil.co.uk](http://www.chilterncoldpressedrapeseedoil.co.uk)

## Love Kombucha



Love Kombucha is an organic soft drink made by fermenting Green tea with a live culture. It all sounds a bit hocus pocus, but is actually an ancient and completely natural process that is thought to have been around for thousands of years. The culture eats the tea and the sugar so the resulting drink has less than 3g per 100ml. The very low sugar content contributes to the unique "tart" taste that kombucha

lovers come to crave, and the live yeasts are what gives it its natural fizz! With regular consumption, the live bacteria recolonize through our digestive system to keep everything in balance and working effectively.

Pallet cleansing and refreshing, Love Kombucha is completely unpasturised so all the living goodness remains in the bottle, where we add freshly juiced

ginger, lime, blueberries etc to give a hint of flavour that compliments the kombucha, all juiced and bottled by hand so we know exactly what is in each and every one! Naturally gluten free, dairy free and vegan. Great on it's own, as a mixer or can be watered down to taste. Please contact [www.lovekombucha.co.uk](http://www.lovekombucha.co.uk) for wholesale prices

T 07429 336856

## Duerr's – the oldest family-owned jam maker in England

Duerr's is the oldest family-owned jam maker in England. Based in Wythenshawe, Manchester, we have been preserving tradition for over 132 years.

As well as providing the nation with breakfast staples, Duerr's products are perfect for homebaking, with no soggy bottoms in sight! This year saw us launch the UK's first bakestable jam for homebakers.

The sweet treats are specially developed for domestic kitchens, meaning that they retain a glossy consistency when heated. The first batch was sold at the Birmingham Good Food Show this year and sold out within just two hours! The range is currently available in Rhubarb and Custard flavour and soon to be available in Blueberry and Bubblegum and Blackcurrant and Liqueurice. We also stock online at [duerrs.co.uk](http://duerrs.co.uk) to cope with demand.

This year also marks Duerr's 25th anniversary of producing peanut butter. As the UK's biggest producer of own label peanut butter, Duerr's produce 100,000 jars per day and 30 million jars of peanut butter a year, meaning a

jar is sold every second.

We will be exhibiting at The Good Food Show in Olympia in November, bringing our own slice of baked goodness to London. We'll be sampling and selling our homebaking jam, our range of peanut butters and our entire portfolio including ginger preserve and grapefruit marmalade. We'll also be turning enthusiasts into master bakers with our range of recipes that promise a dessert that rises to the occasion.

For more information visit [www.duerrs.co.uk](http://www.duerrs.co.uk), twitter @duerrs or [www.facebook.com/duerrs1881](http://www.facebook.com/duerrs1881)



## Multi award winning condiment producer

Founded in 2012 by Nik Sinclair, Sinclair Condiments Co. creates top notch sauces using fresh ingredients with no artificial additives. The company appeared at the BBC Good Food Show earlier this year, winning the producers bursary award and being named one of Britain's best upcoming artisan food producers.

Nik Sinclair commented: "Support has been incredible and I love meeting my customers and hearing their feedback first hand, it genuinely has an impact on the evolution of the recipes. In just a short time we have achieved so much and I am relishing the opportunities

the future holds and continued support from our customers and suppliers."

Using their own unique and original recipes to create a range of mouth-watering sauces, Sinclair Condiments produce a range of home-made flavours including the classic tomato



ketchup, English mustard and brown sauce as well as some inspired creations such as hot banana ketchup, roasted red pepper ketchup and the fiery scotch bonnet sauce.

Nik set up the business after leaving his employment in 2012, in an attempt to pursue his ambition to run his own company. Since then, Sinclair Condiment has grown in support as a trusted local business supplying wholesalers, restaurants and selling directly to customers.

T 07894 103896  
[saucy@sinclaircondiments.co.uk](mailto:saucy@sinclaircondiments.co.uk)  
[www.sinclaircondiments.co.uk](http://www.sinclaircondiments.co.uk)

## SelPro – Specialising in top quality knives and kitchen accessories

SelPro have been trading for over 30 years. We exhibit at BBC Good Food Shows, Food and Drink Festivals and County shows throughout Great Britain.

We specialise in sourcing top quality knives and kitchen accessories from all over the world. Our current range includes quality ceramic knives both individual and in sets; carbon steel knife sets produced to a high standard by Sheffield

steel manufacturers; and a large range of coloured non-stick knives all of which have the colour baked on during manufacturing process and are backed up by a manufacturer's guarantee.

Please visit our stand T190 at BBC Good Food Show at NEC 27th-30th November 2014

Contact  
T 07956 233232  
[www.selprodemo.com](http://www.selprodemo.com)



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# For the world at your feet

**F**ood and Drink Matters is proud to present Flowcrete UK Ltd as its selected Performance Flooring Technology Company of the Month.

As part of the world renowned Flowcrete Group, Flowcrete UK Ltd is a market-leading manufacturer of quality, performance enhanced industrial and commercial resin flooring products. The company provides solutions for large-scale industrial and commercial sites, for both new-build and refurbishment projects, with notable recent clients including Iveco, McVities, C&K Meats, Bentley Motors, the Co-operative store in Edinburgh, Zuma and Denmark's National Aquarium.

Founder Peter Gibbins established Flowcrete Group in 1982 when a leading confectionary brand asked him to develop a flooring solution that would not deteriorate when exposed to significant quantities of corrosive sugar solutions. Mr Gibbins solved this problem by creating a cement-based resin formulation that contained hardwearing aggregates. This material was laid as a monolithic screed on top of the substrate and then diamond ground to a smooth surface.

Since then Flowcrete has developed an extensive product line with a solution for most large-scale commercial and industrial environments and it has expanded internationally, to the point where there are now sales offices across six continents and

manufacturing centres in Europe, the Americas, Asia and Africa, with headquarters in the Flooring Technology Centre, Sandbach, Cheshire.

Ian Jones, Flowcrete UK Marketing Manager, commented: "Flowcrete has designed floors that are purpose built to withstand the worst abuses of industrial environments, including chemical attack, physical impacts, continuous wear and thermal shock.

"Commercial venues can make use of floors with a high aesthetic value that have been developed along the same principles as the industrial floors – meaning that they are exceptionally durable and are able to maintain an impressive, eye-catching appearance for an extended period of time."

Ian continued: "The wide range of specialised and adaptable products means that there is usually a solution for any situation. This claim is borne out by our long list of previous projects that includes world-renowned stadiums, high-end automotive manufacturers, international airports, hospitals, industry-leading food and beverage facilities and luxury leisure venues to name just a few.

"Our extensive experience means that we are well placed to advise developers when they are



going through the specification process on the type of floor that will optimise their working environment."

#### Food and Beverage Solutions

The hard wearing, seamless and impermeable nature of Flowcrete's systems are ideal for meeting the stringent hygiene requirements of food and beverage facilities; these properties make Flowcrete floors easy to clean and avoids unwanted contaminants building up in cracks, splits and crevices. In addition, further innovative technological solutions are available to the food and beverage industry that will actively work alongside the on-site cleaning regime to eradicate the threat of contaminants.

Ian explained: "The Flowfresh range is one of our most popular floors for the food and beverage industry. This polyurethane flooring range has the antimicrobial additive Polygiene® incorporated throughout the resin matrix, which means that it is able to eliminate 99.9% of all bacteria that fall onto the floor's surface.

"Whilst our Flowfast range has a methyl methacrylate (MMA) catalyst added to the floor to speed up the rate of cure to only a couple of hours, meaning that sites can complete a refurbishment or bring on follow-on trades mere hours after the floor's application – instead

of the usual days, weeks or months that this would typically take."

Asked to discuss plans for the future of the business, Ian concluded: "Flowcrete is always expanding and growing. For the UK this means the launch of a new white, decorative flooring system that is able to retain its crisp, white aesthetic despite long-term exposure to UV radiation.

"Globally, Flowcrete Americas has embarked on a Latin American expansion plan which has seen the opening of a new production facility and the introduction of Flowfresh to several countries. Flowcrete South Africa has also opened new facilities to cope with increasing demand for its products in the developing Western Cape market."

Flowcrete UK regularly exhibits at a number of trade shows around the country. Upcoming shows include PPMA Show 2014, Northern Manufacturing & Electronics, Procurex Scotland, Automotive Engineering Show 2014 and Homes. Visit the website for further details ([www.flowcrete.co.uk/our-news/exhibition-calendar](http://www.flowcrete.co.uk/our-news/exhibition-calendar)).

#### Contact

T 01270 753000  
ukweb@flowcrete.com  
www.flowcrete.co.uk



## Dairy Matters

### The Big Cheeses come to Bath for The Fine Cheese Co. Festival

*THE FINE CHEESE Co.*  
BATH ENGLAND

**B**ath plays host to a mouth-watering mix of the UK's leading artisan cheese makers at the Fine Cheese Co. Festival at Milsom Place on 25th October (10 am to 5pm). This annual festival is a firm fixture for the best in class in an increasingly competitive world and a one-off opportunity to meet the makers and sample award-winning cheese.

Bath Soft Cheese, Keen's Cheddar, Ticklemore Cheese and Trethowan's Dairy are among the cheese makers taking centre stage at The Octagon in Milsom Place to show off their of delicious, award-winning cheese. Sarah Mansfield, Director of Milsom Place said "we love working with the Fine Cheese Co. on this event and all look forward to welcoming the UK's top cheese makers back to Bath. Milsom Place is a hub of foodie activity and this is one of the highlights of the Great Bath Feast during October."

White Lake Cheese will be bringing their fabulous range of goats' and cows' milk cheeses. Their signature cheese, Rachel,

has just been a finalist at the SOFI Awards). These are the Oscars of the food world and are judged at the Fancy Food Show, the biggest and most prestigious food show in the world. To make it to the final round is a huge coup for a British cheese. Made with goats' milk, Rachel has a rare, subtle texture and smooth, clean taste. Pete Humphries named the cheese after a girlfriend whom he describes as "sweet, curvy and slightly nutty." Somewhat like the cheese itself!

British Cheese Supreme Champions of 2006 and 2013 Hampshire Cheese will be bringing their Tunworth. Described as "the best Camembert in the world" by Raymond Blanc this cheese has the thinnest possible rind, an undulating surface, and a profoundly fruity tang. Enough to convince a Frenchman that this was made on his terroir.

For more information on the Cheese Festival and a full list of participants visit [www.milsomplace.co.uk](http://www.milsomplace.co.uk)

### Garlic pizza ropes



**M**eadow Cheese, the cheese ingredients company, has added to its range of pizza ropes with a new garlic and chive flavoured low melt cheese rope, developed to add a subtle garlic aroma to stuffed crust pizzas.

The new garlic and chive ropes join other flavours including Peri Peri, a flavoured low melt cheese rope, developed to add subtle spice to the stuffed crust. Both the garlic and Peri Peri cheese ropes have ideal stretch and hold to create a distinctive cheese crust around the pizza. With a six week shelf life and manageable order quantities, the product is suitable for both small and large pizza manufacturers.

#### Contact

T 01531 631300

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The New Omega OMYL-M90 and OMYL-M90E are temperature/humidity data loggers that also accept 2 universal external inputs and are software configurable to record up to 6 parameters. These data loggers are available with standard memory of 100,000 readings (OMYL-M90, OMYL-M90E) or expanded memory of 4 million readings (OMYL-90-4M, OMYL-M90E-4M).

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## Introducing OMEGA RDXL6SD



Omega introduces its new six channel handheld temperature data logger. The RDXL6SD displays maximum, minimum, average and standard deviation and also displays temperature difference between any two channels. This CE compliant product features a touch screen, scheduled and manual logging start/stop, an alarm indication for each channel and a 2-channel temperature chart. Ideal for process manufacturing and automotive industries.

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## Health & Safety Matters

### Cutting-Edge Resin Flooring used in Michelin starred Restaurant refurbishment

Resin systems supplier Resin Surfaces Limited (RSL) and flooring specialists Resintek Services Ltd have added a Michelin starred restaurant to their list of clients after teaming up to supply flooring to Le Gavroche in London.

Le Gavroche, which is run by Michel Roux, Jnr, was the first UK restaurant to be awarded one, two and three Michelin stars.

RSL and Resintek Services Ltd worked together to supply new flooring to Le Gavroche's new kitchen that was custom designed by Eximius Projects as part of the restaurant's

first major overhaul in 18 years. The project has utilised some of the most innovative products on the market to create a sustainable kitchen that is built for the future.

In the interests of safety and hygiene,



Resintek Services Ltd chose heavy duty, food-grade flooring system, Resuthane TG69 for the 100m<sup>2</sup> floor area and coving because of its seamless, textured, non-slip and non-taint properties that are ideal for food preparation areas.

Finding an easy-clean and durable material that could be installed quickly, in line with the client's specification and programme were factors that Resintek Services Ltd also had to consider.

For more information about RSL, visit [www.resinsurfaces.co.uk](http://www.resinsurfaces.co.uk) or call 0161 483 1232.

### British Safety Services offers training for the CIEH Food Hygiene certificate

Whether working in a restaurant, manufacturing plant, hotel or hospital, it is crucial for workers who handle food to have a good understanding of food hygiene. Protect your company's reputation and keep your consumers safe with food hygiene safety training.

This knowledge is important for anyone working in a setting where food is cooked, prepared or handled. Pub, restaurant and supermarket staff members are the most obvious candidates for food hygiene safety; however, workers in hospitals, schools and care homes will also benefit from having the expertise to safeguard the health of consumers by ensuring that the food they serve is safe to eat.

British Safety Services offers training for the CIEH Food Hygiene certificate, which ensures that retail, catering and manufacturing workers know all about food safety and



hygiene. Your customers can rest assured when they see certificates that proudly displayed demonstrating that your staff has the expertise to ensure food they produce, cook or serve is safe to eat.

For more information on our Food Safety and Hygiene training courses, call British Safety Services at: +44 (0)121 333 7232.

### Mobile Access Tower Company of the Month

### Tower Week 2014 activities announced

Food and Drink Matters is proud to present PASMA as its selected Mobile Access Tower Trade Association Company of the Month.

Scaffold towers will be given a week in the spotlight between November 10th and 14th, as mobile access tower industry body PASMA holds its second ever national Tower Week.

PASMA has been campaigning this year to ensure that people using towers know the importance of keeping safe and using the right equipment. Tower Week will help highlight the Not on Your Life campaign which explains what makes a safe or unsafe tower, and offer a range of other advice on a dedicated website ([towerweek.pasma.org.uk](http://towerweek.pasma.org.uk)).



Alongside the tips and information available on the Tower Week site, the week will also be marked by the release of new Tower Safety Packs. Thousands of the free packs were sent out last year, giving people a wealth of knowledge vital to working at height. This year's packs can be ordered for free from the Tower Week site.

Across the UK, PASMA's hundreds of member companies will be getting involved in educating people on tower safety, construction and training by carrying out activities for charity.

Other activities include the Terrible Towers social media campaign which asks the public to send in pictures of tower use (to [michael.fern@pasma.co.uk](mailto:michael.fern@pasma.co.uk)). These will then be ranked out of ten by experts working for PASMA, and posted with their 'Terrible Towers' rating on the association's Facebook page.

Michael Fern, Communications & Social Media Officer  
T 0845 230 4041  
[michael.fern@pasma.co.uk](mailto:michael.fern@pasma.co.uk)  
[www.pasma.co.uk](http://www.pasma.co.uk)

### Safesite helps to protect the Nation's Favourite Squash Brand

Safesite Ltd has installed KeeWalk®, KeeGuard® Topfix and KeeLine® systems and a number of CAT access ladders for Britvic Soft Drinks to ensure safe roof access at all times at its Robinson Concentrate Squash manufacturing facility in Norwich.

During a major refurbishment programme it was identified that regular access would be required onto the warehouse roofs for routine inspection and maintenance of roofs and gutters. Safesite was contacted to carry out a survey of the roof areas and recommend the most appropriate, and cost effective, solutions to providing a safe working area for the required inspection and maintenance tasks.

KeeWalk® rooftop walkway systems have been installed to provide a

non-slip walkway across the roof and along the valley gutters for maintenance purposes. The flexibility of KeeWalk® enabled it to adapt to the changing roof angles as well as provide a stepped solution where required.

Bespoke KeeGuard® TopFix systems have been installed alongside KeeWalk® to provide permanent protection where the gutters run along the roof edges. KeeGuard® Topfix provided the ideal edge protection solution as it has been specifically designed for metal profile roofs such as Britvic's. KeeLine® Horizontal life line systems provide fall restraint protection on the upper roofs which are accessed via CAT access ladders.

Safesite has a team of qualified



engineers and designers who are able to adapt systems to provide a solution to virtually every requirement. The company is owned by the Kee Safety Group, a leading global supplier of fall protection solutions and safety railing systems.

Further information on Safesite and its products can be found at [www.safesite.co.uk](http://www.safesite.co.uk)

## Manufacturing Matters



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### Riggs Autopack Ltd manufacture volumetric depositors and filling machines for artisan food producers.

Designed for a single operator, our semi-automatic filling machines provide damage free and highly precise depositing of hot or cold products and accurately fill most types or size of container.

Find out more at [www.autopack.co.uk](http://www.autopack.co.uk) or call our Lancashire office on 01282 440040

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t: 01282 440040 e: [info@autopack.co.uk](mailto:info@autopack.co.uk)  
f: 01282 440041 [www.autopack.co.uk](http://www.autopack.co.uk)

### Boge further enhances efficiency for Black Sheep Brewery

BOGE has further refined service for the Black Sheep Brewery, where its screw compressor solution applied four years ago is still delivering faster production and greater reliability. More recently, a BOGE Air Leak Detection Survey, carried out across the site in April 2014, has recorded a series of air leaks that are being addressed to increase efficiency yet further.



Its ongoing relationship with BOGE began when the Black Sheep Brewery installed a BOGE SD15 screw compressor for all its machine and valve actuation. Impressed with the efficiency and reliability of the BOGE compressor, Alan Dunn, Head Brewer at Black Sheep Brewery, specified a BOGE compressor to compress foam and speed up cask filling when plans were put in place to expand production in 2010.

The Black Sheep Brewery invested in a BOGE SD40 screw compressor with a built in refrigerant dryer to power the cask filling process, which has now been providing a reliable and efficient supply of compressed air for four years. The SD series from BOGE, part of the award-winning BOGE S series, offers the user a compact compressed air station.

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[uk@boge.co.uk](mailto:uk@boge.co.uk)  
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## Metal detectable cable tie



**M**DT cable ties from Partex can be readily located using standard metal detection systems, making them suitable for use in food, pharmaceutical and similar applications.

The ties, coloured blue (RAL 5002) to aid visual detection and to make them easily distinguishable from standard ties, are manufactured from high-quality nylon with a uniformly distributed metal content. Even small fragments of the ties can be reliably detected, irrespective of the part of the tie from which they originate.

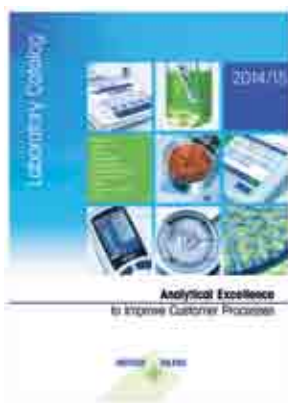
Competitively priced, the ties come in four sizes: 140 x 3.5mm, 200 x 4.5mm, 280 x 4.5mm and 380 x 4.5mm and are suitable for application by hand or with a standard cable-tie gun.

The nylon material is self-extinguishing in line with the requirements of UL94 V2; ties have an operating temperature range of 40°C to +100°C.

T 01675 463670

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## LEGIONELLA CONTROL

**“Your compliance is our priority”**



**Wise Water Treatment Ltd offers a full Legionella Management Package offering the following services:**

- Legionella Risk Assessments
- Legionella Monitoring Programme
- Remedial Work
- Water Treatment
- Legionella Training.

legionella bacteria to multiply and proliferate.

Infected water droplets once inhaled can cause Legionnaires' disease. This is a potentially fatal form of pneumonia which can affect anybody. The most common places for Legionella bacterium to grow are in your hot and cold water systems and industrial cooling systems.

**O**ur main priority and number one aim is to ensure the compliance of our clients. With this in mind, we have generated a large portfolio of clients and have built our reputation to become market leaders in Legionella Control, Water Treatment and Water Hygiene Industry.

Cooling systems, cold water storage tanks and hot water storage vessels (commonly known as calorifiers) are prime examples of systems which are classed as high risk for the growth of Legionella. These systems generally feed outlets such as taps, shower heads, cooling towers, spa baths etc which are all common in commercial buildings and all can create the aerosol which can be inhaled.

Legionella Bacterium lives in most natural water sources. If allowed the right environment, this bacterium can grow rapidly. The presence of sediment scale, sludge and other food sources together with bio-films, play an important role in harbouring and providing conditions to allow

Outbreaks of Legionnaire's



disease receive significant media attention, which can lead to a negative effect on a company name, heavy company fines or even imprisonment. Inadequate management, lack of training and poor communication are all contributory factors towards outbreaks of Legionnaires' disease.

Training is an essential element of building up competency in the area of Legionella control.

WISE WT offer either onsite Legionella awareness training, or alternatively Legionella e-learning.

As stated in L8, it is essential that persons who are involved with the management or monitoring of water systems should be suitably competent in the tasks that are required of them.

WISE Water Treatment Ltd have a highly qualified team including risk assessors, micro-biologists and commercial gas engineers dedicated to ensuring you are given the best advice, giving you peace of mind that your company is compliant.

**For advice on Legionella control or to book a “Free site consultation,” please ring the office on 01133 451552 or visit [www.wise-wt.co.uk](http://www.wise-wt.co.uk)**



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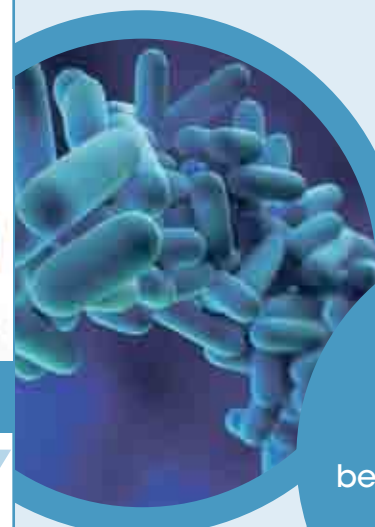
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**“** WISE Water Treatment are specialist chemical water treatment providers, providing bespoke water treatment solutions for cooling towers, steam boilers and closed process systems. **”**

# Great tasting snacks from around the world

**F**ood and Drink Matters is proud to present its Authentic Snack Company of the Month profile to Cofresh.

Established in 1974, the family owned business has over four decades of experience within the Indian and snacking marketplace with taste profiles which appeal to all multi-cultural communities and more importantly with more and more mainstream consumers. The company has recently moved into the healthy/gluten free market with the launch of its Eat Real Brand.

Cofresh is the UK's leading brand of authentic Indian Snacks whilst the Eat Real brand is one of leading brands within the Health Food sector. The Cofresh snacks are enjoyed by over a million and a half consumers every week in the UK being available in every major retailer and most independent Health Food Stores.



Cofresh's success is down to its commitment and sustained relationship with customers and suppliers. From its facility in Leicester, Cofresh supply over 200 products which are enjoyed in countries around the world such as the USA, Canada, Australia, and parts of Europe.



Simon Roberts of Cofresh commented: "If you're looking for a great tasting, healthy snack, that are 100% vegetarian and in some cases Gluten Free, Vegan and Kosher then our Eat Real range is the one to pick.

"With a range that includes Hummus, Lentil and Quinoa chips and the 'all natural' range of cereal bars, we offer the consumer a range of different shapes, tastes and textures with product benefits that can be included into your healthy daily routine, without sacrificing taste."

Simon explained: "Product Innovation, enhancement and continued focus on value for money for customers remains a core management commitment with our company. Cofresh's strategic objective is to further strengthen its position as the leading supplier of great tasting and differentiated snacks, in both

the Ethnic and Healthy markets, not only in the UK but worldwide.

Simon further explained "The Company is prepared to significantly invest in its people, products, facilities, product category development and brand marketing in order to achieve its stretching growth targets. As part of this plan we are about to open a new 120k sq. ft. purpose built production facility in Leicester.

"We will be introducing new appetizing snacking products such as a reduced sugar range of bars. The future brings more exciting, mouth-watering products that will have both health benefits and appeal to the whole family."

Cofresh attends many trade shows throughout the year and recently appeared at the Natural Product Show at Olympia London showcasing their Eat Real Hummus/Lentil and Quinoa Chips and was

awarded finalist in the 'Best New Product' in both 2013 and 14.

Simon commented: "We were thrilled to be named as one of best new products to be launched in 2013 and 14, to see so many customers interested in our products and providing great feedback.

"The Cofresh and Eat Real brands are truly Britain's favourites; we will continue to bring great tastes and new product ideas to the UK and around the world."

Cofresh will next be appearing at the Allergy and Free From Show at the BT Conventional Centre in Liverpool on the 25th-26th October.

**Contact**  
T +44 (0)116 246 4101  
sales@cofresh.co.uk  
www.cofresh.co.uk



## Washing Machine Parts Manufacturer of the Month

# Smarter thinking, smarter solutions

**F**ood and Drink Matters is delighted to present its Washing Machine Parts Manufacturer of the Month profile to Jeros UK Ltd.

Established in 2005, Jeros is the only authorised importer and distributor of the full range of Jeros machinery and parts for the UK and Ireland.

The family run business was set up by Terry Hill, who wanted to launch a service operation providing quality machines at good prices. Terry commented: "Jeros is an advanced company characterized by focusing on solutions, high quality, a wide range of

products and customised solutions.

"We offer consistency, quality and good pricing to all customers. Our new generation machines are built to an extremely high standard and guarantee a cost effective, quality solution."

The company derives from Jeros A/S, a Danish company with more than 50 years of experience and know-how in manufacturing washer machines.

Jeros UK manufacture dish washers, utensil washer, crate washers, tunnel machines and tray cleaners for the food industry, as well as the retail branch; bakeries, confectioners, butchers, hotel & restaurant, fast food and industrial kitchens.

With unique features such as temperature controls, isolated wash base systems and energy efficient use, Jeros washing systems are hard to beat. All washers are developed to an extremely high standard and available at a fixed price for each machine.

Terry explained: "All machines are manufactured to the highest standard and the price reflects this. We are constantly developing our machines to bring

customers more benefits and our new 9100 series models are our best invention yet."

The 9100 Series comprises a total of five new models including 9110/9115 with rotating wash systems and 9117/9120/9130 with wash frame systems. Inside, the machines have been thoroughly redesigned with stainless steel parts to improve hygiene and cleanliness. Filters, wash arms and wash frames come in electro-polished surface finishes leaving the stainless surface completely smooth to prevent dirt from sticking to surfaces of the machine making it easier to clean and maintain it. The inside surfaces are rounded to ensure quick and automatic flow of water back to the filter and pumps.

All machines are now available with "i-version" as standard. This means that all machines have water saving rinse nozzles and that both the wash and rinse tanks are insulated, as also the lid is with double wall and insulated. The machines therefore require less operating power, resulting in energy and water savings of up to 25% for all the models.

As Jeros holds parts within its Doncaster-based facility, it can get quality stock delivered at short delivery times. The company has taken on more sub-contractors allowing them to provide a 48 hour call out service, for faster, more efficient services to owners of machines.

When asked about the company's plans for the future, Terry concluded: "Our aim is to continue to offer a continual and consistent high standard of customer service.

"We plan to grow sales by developing products and services to offer the highest quality support catering

to each, individual need of our customers."

Jeros attends many trade shows throughout the year and recently attended the Foodex show at the NEC, Birmingham where they showcased the new 9100 series machines.

Terry commented: "The Foodex show went extremely well for our company and we received a high level of interest in our washing machines and have witnessed a high demand on sales since the show. We will definitely be attending the next exhibition and are excited to see what future shows bring."

Jeros will next be appearing at the Focus show in October.

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## Discover the very best local, regional, national and international producers and suppliers all under one roof

The Harrogate Speciality Food Show combines first-time and long-standing exhibitors meaning that as a visitor you get to meet producers and taste products that will have never been seen before at a trade show.

We are often the first step from the farmers' market circuit and therefore it's your chance to seek out trends in food and drink that will make your shop, restaurant, café or pub a more interesting place to visit.

The show is perfect for Delis, Farm shops, Food halls, Garden Centres, Pubs & restaurants, Hotels, Cafes & coffee shops, Butchers, Bakers, High-end grocers, Heritage & gift shops and Caterers.

Come and watch judges at work at



the Great Taste Judging and attend the Deliciously Yorkshire 'Meet the Buyer' event introducing 25 new local producers to the show or the Cracking Christmas seminar which focuses on the most important time of year.

The show allows you to source new

specialities to increase your range, taste rival brands and compare prices, meet producers and learn more about products, gain expert advice and benefit from exclusive show offers.

The next show will be taking place at the Yorkshire Event Centre at Harrogate on the 21st-22nd June 2015.

This is our first pick of the best exhibitors from this year's show, listed here in alphabetical order: Focaccia Pertutti, Fudgerific, Gordon Rhodes, Gluten Free Food, Peelham Farm Organic & Tipple Tails. Further details can be found below.

[www.finefoodworld.co.uk/shows/harrogate](http://www.finefoodworld.co.uk/shows/harrogate)

## Peelham Farm Organic

The organic on-farm butchery at Peelham Farm in the Scottish Borders processes the farm's free range rarebreed pork, grass-fed beef, veal, lamb and mutton into a diverse range of added value organic products including salamis, prosciutto (including air-dried Juniper Mutton), hams, bacon, sausages and burgers. A wide selection of sausages and burgers (also gluten-free) are made without preservatives, flavour-enhancers, colorants or industry pre-mixes.

Organic herbs and spices are mixed weekly for each individual batch of salamis, sausages, meat loaves and burgers to Peelham's own recipes. Its organic cooking-chorizo recently

won the EATNorthEast Food Festival Best Product. Other award winners include its Air-dried Prosciutto Ham (Great Taste Gold Star and Scotland's Speciality Fine Food Fair Best Product) and its Classic Salami with Nutmeg (EATNorthEast Gold 2012).

There was a particularly good response to its organic charcuterie at the Guild of Fine Food's Speciality Fine Food Fair at Harrogate. The opportunity for a specialised trade show casing event such as this is invaluable for small artisan producers such as Peelham Farm.

T 01890 781328  
[www.peelham.co.uk](http://www.peelham.co.uk)



## Fudgerific

To celebrate winning two Gold Star Great Taste Awards this year for Vanilla (2 star) and Dark Chocolate (1 star), Fudgerific of Yorkshire has launched a new range of high quality gift boxes. Packed using vac-formed inserts, boxes of 8 or 16 pieces (min 130g or 260g) are available. The same boxes can also be supplied with a vacuum sealed slab of fudge



of 280g or 560g offering an extended shelf life of 4 months.

Fudgerific hand-make all their fudge using the finest ingredients, locally sourced where possible, and with no artificial colours or preservatives. Orders over £80 are carriage free.

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## Quality cheese, excellent knowledge

Cryer & Stott have been established since 1960, 16 years ago a young eager couple Richard & Clare Holmes bought the business & on their wedding day they supplied the cheeses to the hotel where they held their reception. Impressed the hotel started buying cheeses from Cryer & Stott. Each year the business has grown & expanded now 16 years later we have a portfolio of over 200 accounts.

Cryer and Stott are delighted to have received the award for Best Wholesaler/Distributor 2012/13 from the Deliciously Yorkshire Regional Food Group. The award was presented at a glittering annual ceremony held at the National Railway Museum. Our business has also been named within the top 15 cheese merchants by "The Independent" newspaper & named in the top 4 cheesemongers in the "Country By Style" magazine.

We can confidently source 500 different types of cheese but our real passion is local cheeses & fine foods. We supply products from 72 different Yorkshire producers.

We work closely with chefs to create bespoke selections for their needs every cheese on the selected menu comes with a



cheese CV this is used as a reference for front of house staff menus & the customers. We can offer you cheese master classes for cheese & wine evenings & at our site in Allerton Bywater we run sausage making classes great for staff team building & product knowledge.

Contact  
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[www.cryerandstott.co.uk](http://www.cryerandstott.co.uk)  
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## Gluten free focaccia for all

Made with passion and love, Focaccia Per Tutti produce great tasting gluten free Focaccia with quality extra virgin olive oil, fresh rosemary and lemon.

Anni Reid, a baker at Focaccia Per Tutti uses her 15 years of experience in cooking gluten free meals for close relatives to provide delicious gluten free bread and other gluten free treats for customers.

The new Focaccia Mediterranea is a crispy, delicious focaccia topped with roasted red onions, tomatoes, garlic,

and black olives, fresh rosemary and a hint of chilli. It was awarded the overall winner at the FreeFrom Awards 2014 and was given two stars at the Great Taste Awards 2013 for their tear and share Mediterranean focaccia.

The company bake to order so you can receive it fresh and the focaccia vacu-pack will be received within 7 days or less. When delivered, the focaccia is part-baked and will only require about 10 minutes in the oven at 180-220C until crispy and hot. It is best eaten up within 3-4



days to get the best taste or can be frozen for up to 4 months. They also supply Osprey's gluten free cafes in Piccadilly, London and St Albans with quiche, soup and focaccia.

T 07777 600951/0116 2375132  
[www.focaciapertutti.com](http://www.focaciapertutti.com)

## Tip over Tipple Tails

Wadsley Hall Farm Kitchen is the home of the award winning, handcrafted Tipple Tails Fruit Cakes.

Available in three flavours, the delicious cakes are made with locally sourced ingredients to create a truly desirable treat.



Jane Stammers, a passionate baker, set up the company to share her yummy rich, moist cakes bursting with fruit and nuts and laced with unusual, locally-made liqueurs.

The Tipple Tails philosophy is to do things well, take the time to enjoy simple pleasures and celebrate the things that matter most.

Tipple Tails cakes are special; they really do deliver on their promise. Focusing on provenance, quality, taste & experience, with a cheerful touch, results in a gloriously stylish product which feels really personal.

The three very more-ish cakes in the Tipple Tails range include Ginger Tingle, which features stem ginger and walnuts and is infused in mouth tingling Jamaica Ginger Cake liqueur; Cherry Orchard, bursting with Almonds and Cherries and steeped in fragrant Cherry Bakewell Tart liqueur and Cinnamon Pippin, full of plump juicy Sultanas and Hazelnuts and spiced in tummy warming Cinnamon Apple Crumble liqueur.

Tipple Tails appeared as one of the top 20 exhibitors at the Speciality and Fine Food Fair earlier this year.

T 0114 232 2154  
[info@reallygreatfruitcake.co.uk](mailto:info@reallygreatfruitcake.co.uk)  
[www.reallygreatfruitcake.co.uk](http://www.reallygreatfruitcake.co.uk)

## Gordon Rhodes Gluten Free Drop Bread Gorgeous Bread Sauce Mix

Gordon Rhodes are celebrating the Great news that their quintessentially British classic accompaniment; 'Gluten Free Drop Bread Gorgeous Bread Sauce Mix,' wowing judges in Great Taste 2014 with its 'Lovely flavours of warm nutmeg, aromatic bay and clove' was awarded a gold star. The bread sauce was recently launched as part of the gluten free range with a Jolly Fine Gluten Free Sage & Onion Stuffing Mix.

The recently added GR American BBQ Style Pulled Pork Gourmet Sauce Mix - delivering juicy, southern style smokey BBQ pulled pork with smoked paprika, fennel and chipotle chilli and Moroccan Style Tagine Gourmet Sauce Mix - bringing the seductive flavours of Morocco with an exotic blend of cumin, paprika, cinnamon and the sweetness of plump apricots, have been hugely popular since their launch.

Inspired by

nostalgia and selecting only tasty, wholesome and hearty ingredients, the GR brand provides the perfect partner in gourmet flavours for Jolly Fine cooking. All products in the GR range are available in handy 20kg buckets for the catering trade.

Currently stocked in farm shops, butchers, bakers, independent food retailers, and garden centres, and Gordon Rhodes are delighted to announce that they will soon be available in E H Booths and Lakeland.

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[ask@gordonrhodes.co.uk](mailto:ask@gordonrhodes.co.uk)  
[www.gordonrhodes.co.uk](http://www.gordonrhodes.co.uk)



## So delicious 'You can't tell the difference'

Nine years ago, Sue Powell a qualified chef, visited a tea room at Aysgarth Falls in Wensleydale, North Yorkshire. She discovered that customers were travelling inordinately long distances just to sample 'gluten free' soup. In conversation with them, she determined that premium quality, gluten free products were not available.

As a result she started baking gluten, wheat-and dairy-free cakes and desserts from her home, and then subsequently from a dedicated factory unit. The Gluten Free Kitchen was born and the challenge was on!

The bakery successfully won the Foods Matter Free From Awards gluten free cake category in 2008, 2009 & 2010 with three different cakes and has gold awards from the Great Taste Awards of 2006 for two desserts. In December 2011 the 'Ovencrust' savoury range was launched and both the steak and chicken & bacon pies were short listed in the same Foods Matter 2012 Awards



savoury category. The chicken and bacon pie won the category and the steak pie was highly recommended.

All the products are laboratory tested to ensure that they are 'gluten free' in accordance with the EU directive which came into force on 1/1/12 regarding 'gluten free' manufacturers. The bakery is totally dedicated in that only gluten free products are baked. Other than the bread, which uses a natural preservative, all products are additive and preservative free.

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## Specialty Food Supplier of the Month

# Fine Mediterranean Foods since 1977

**F**ood and Drink Matters is proud to present Sunita Foods as its selected Specialty Food Supplier of the Month.

Established by George Skoulikas, Sunita Foods is a highly regarded importer and distributor of quality Mediterranean food and ingredients. These are distributed under the company's brands, Sunita and Hellenic Sun, to whole food wholesalers, health food and fine food stores, food service providers, distributors and manufacturers, throughout the UK and abroad. Sunita Foods was started in 1977 behind a barbers shop in Islington, where George used to pack the olives he'd imported from Greece, before moving to Staples Corner in North London in 1987. In just the past month, the company has relocated to larger premises in Bedford.



Jan Orrett, Sales & Marketing Manager at Sunita Foods, commented: "We strive to find authentic foods and ingredients from the heart of the Mediterranean and we pride ourselves on

authenticity, quality and great taste.

"We are a small, friendly run business – only 7 members of staff – and our goods are sourced based on quality and authenticity, not necessarily price. All of our products are GM free and we try to buy organic where possible. Many of our products are also vegan.

"Our biggest seller is tahini. As a key ingredient for hummus, we sell this in retail packs and also in bulk for catering, manufacturing and food service."

Asked to discuss recent launches as well as plans for the future of the business, Jan commented: "There has been quite a bit of activity this summer with new lines being launched. We introduced 4 Organic Bruschetta Spreads from Italy (Mixed Olive, Porcini Mushroom, Red Pepper and Tomato). We are in the process of

launching 4 Organic Raw Honey from the Sierra Nevada National Park in Spain; Forest, Lavender, Rosemary and Thyme.

"The launch of these lines coincided with our appearance at Natural and Organic Products at London Olympia. Visitors had the opportunity to taste these products, and the response we received was fantastic. We will be further showcasing these lines and more at Specialty and Fine Food Fair this month, which we will be attending for the first time.

"Over the next few weeks, we will also be launching 4 organic fruit spreads from France (Apricot, Blackcurrant, Orange and Strawberry), which are cooked traditionally in copper cauldrons and are high in fruit content with no added sugar.

Jan continued: "We are in the process of re-branding the whole Sunita range which you will



start to see with the new lines. With the new labelling legislation, the rest of the products will follow suit as the old labels are revised and updated.

"We are also building a new website for Sunita. This will reflect the new design and we're hopeful it will go live before the end of the year."

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## Health Foods Company of the Month

# Amazing foods that nurture Body, Mind and Spirit

**F**ood and Drink Matters is proud to present NUA Naturals as its selected Health Foods Company of the Month.

NUA Naturals is an Irish health food company that produces and supplies raw, organic health and superfoods across the globe. The business was founded in 2010 under the name 'Ireland's Raw Kitchen' by a group of friends in Galway, Ireland, when the owners spotted a gap in the market for an organic food business that offered top quality products at a good price.

Jumping straight into this gap, NUA offers quality products that are excellent value. The superfood company has since grown from its days of selling out of a one-man office to become a successful business that is making waves in the natural food industry. Coinciding with an image makeover, NUA Naturals has recently entered international markets, including the UK.

Niall Fennell, Global Sales Manager at NUA Naturals, commented: "NUA Naturals is an Irish health food business situated at the cutting edge of the rapidly growing global trends of health and wellness such as 'Raw

foods,' 'Gluten free,' and 'Vegan.' We sell a wide selection of superfoods from all around the world, everything from Goji berries, Cacao nibs, and Vanilla, to handmade hot chocolates and Supergreens blended with probiotics. All of our products are ethically sourced, fairly traded and organic.

"The vast size and breadth of the product range is something that really appeals to our customers, who can include anyone from those just looking to try something new to seasoned health store customers, of course, all of those 100% raw foodies too! NUA's products sell to a range of people from young athletes to older generations seeking natural remedies and great-tasting foods."

One of NUA Natural's biggest achievements is in



promoting the health message in a different way to reduce the pressure people feel every day to eat perfect.

Niall explained: "Experience has taught us that by making small changes to our daily routine we can quickly create healthy new habits. This is why we live by the message, 'ONE Change, BIG Difference.' We encourage our customers to introduce one product or change to their diets to see what difference it makes to them. We don't want new consumers to overpower their body, but rather take things slow and notice a real difference.

"In essence, we are attempting to make the introduction into the world of health food – a world that can often be seen as stuffy or overly serious – more bitesize and simple for people to understand, so that they feel welcome and comfortable in the health world. This is perhaps best accentuated by our recent image makeover which has transformed all of our packaging to be more bright, colourful and inviting."

Earlier in 2014, NUA Naturals burst onto the UK health food scene with its refreshing range of organic, vegan, super foods. Products available in the range include:

- Superfoods – Maca powder, Lucuma, Cacao Nibs, MSM etc
- Greens – Spirulina, Chlorella, Wheatgrass and Barleygrass
- Probiotics – Spirulina, Chlorella, Wheatgrass and Barleygrass; all hand-blended with added probiotics
- Chocolate Berry – Inca Berries, Goji Berries, Mulberries, Figs etc. (end of the 2014)
- Snackables – Bee Pollen, Goji Berries, White Mulberries, etc
- Hot Chocolate – Chilli Bend, Euphoria Blend and Aphrodisia Blend.

Continually embracing innovation, NUA Naturals is set to add a host of new exciting products in the future months to its already impressive 40+ range that recently hit the UK market, including its own brand of chocolate. NUA Naturals is also in the process of updating its website, which it hopes to have live by the end of the year.

NUA Naturals is always keen to support independent stores and welcomes enquiries from retailers for any of its extensive range. Niall explained: "We provide in-store demonstrations and staff training when possible to assist in getting the NUA range out there with consumers and working hard for you."

"With such a large range of products available, NUA Naturals on the shelves is a sure way to increase consumer numbers into your store."

Retailers interested in finding out more can contact Niall;  
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