

Food & Drink

MATTERS



Starfrost
Editor Recommends
Page 5



Rosetta Brands
Company Of The Month
Page 18-19

End Of Year Recommendation – issue 170

Invoke your senses to nature's goodness

Plant lipids is one the largest producers of Extracts, Essential oils, and Natural Food Colours in the world.

plant lipids
good. by nature.

Contact
+44 1536 401320
www.uk.plantlipids.com



www.PureGusto.co.uk

0800 644 6650

Your One Stop Beverage Shop

AWARD WINNING COFFEES

AWARD WINNING TEAS

100+ COMMERCIAL COFFEE MACHINES

OFFICIAL BLENDTEC BLENDER PARTNER

PAPER CUPS & DISPOSABLE PACKAGING

SMOOTHIES, FRAPPES & MILKSHAKE MIXES

100+ FLAVOURS OF FLAVOURED SYRUPS

ICED TEAS, LEMONADES & COOLERS

OFFICIAL CBD BEVERAGE SUPPLIER

OVER 1500 BEVERAGE LINES STOCKED WITH NEXT-DAY DELIVERY

Winners of
23 Great Taste Awards

FEEFO PLATINUM
#1 COFFEE COMPANY
2017-2023



UK BEST
ONLINE COFFEE WHOLESALER
2022 & 2023

CONTENTS

issue 170
End of Year Recommendations

29



LUNCH!

Belvoir Farm lies deep in the Leicestershire countryside, tucked away among the wild hedgerows and unruly shrubs of the Vale of Belvoir...

Inside this issue

4 littlePod

Food & Drink Products & Services

8 Gin In A Tin

Speciality & Fine Food Review

16 Cafelier

Caffé Culture Review

20 Bartec

Print & Packaging Matters

26 Dewkes

Pet Food Matters

43 RS Industria

Manufacturing Matters

13



Speciality & Fine Food Fair

Turtle was a standout exhibitor at this year's Speciality Fine Food Fair, attracting visitors to stand 1530 where they could sample the deliciousness of their range of scrumptious, healthy and nutritious breakfast range...

11



14



Follow us on X  or follow us on Linked In 

Download our iOS app and Android app



www.foodanddrinkmatters.co.uk

The entire content of this publication is advertorial based. To place an advertorial or an advert, please call 01562 756960.

The Delicious Dessert Company



The Delicious Dessert Company adds a touch of decadence and a sprinkle of Christmas fun to its product range. Both the Blonde Chocolate Éclairs and the Naughty But Nice Yum Yums are now available in 446 Tesco's around the UK.

The Blonde Chocolate Éclairs feature a perfectly risen choux pastry filled with a decadent caramel sauce and fluffy rich cream. Each of these sweet treats is hand-finished with a luscious blonde chocolate fondant and intricately piped decorative lacing. Packaged for a cheeky on-the-go treat or a luxurious after-dinner dessert.

The Naughty But Nice Yum Yums is a uniquely original treat with a succulent strawberry fondant. They are hand finished with festive green lacing and a

sprinkling of white chocolate stars.

Claire Smith, Head of Insight at The Delicious Dessert Company commented: "We are delighted that our éclair range has been so well received in stores and we are excited to be expanding our product range to include the Blonde Chocolate Éclair and Yum Yums to our range at Tesco".

A range of éclair and yum yum products are now also available in Sainsbury's, Asda, Morrison's and Tesco stores.

For more information, images, to request product samples or to arrange interviews contact:

www.thedeliciousdessertcompany.com
Instagram: @deliciousdessertco



Best fruit ingredients for international food service customers

Anuga 2023 in Cologne was the ideal stage for the fruit processing company from South Tyrol to present its cutting-edge food service line.

VOG Products offers fruit purées, steamed and frozen apples and fresh food chunks in highly standardised, top quality to bakeries, pastry shops, wholesalers and suppliers to the food industry.

This year at Anuga, VOG Products launched its new purée mixtures with chunks, the new product that extends VOG Products' range. High-quality steamed apple pieces are combined and filled with apple purée or apple pulp. Of course, customers can have their own recipes developed.

Furthermore, VOG Products new packaging solutions of purée, juice and concentrates, are now available in practical "Bag in Box" containers of 5 to 25 kg,



in addition to tins. The new, sought-after packaging features easy handling and a resealable lid. The system reduces customer costs and time, and thanks to low tare weight and minimal disposal cost, the packaging is very popular.

VOG Products deliver the best, ripe fruit that is processed on cutting-edge production lines. The raw materials come from the members of the producers' organisation, the fruit cooperatives in South Tyrol and Trentino, most of which are small, family-run enterprises whose owners farm their fruit orchards.

www.vog-products.it/en/

TasteWales 2023: Wales' finest showcase of food and drink

Organised by Food & Drink Wales (Welsh Government), and held bi-annually, BlasCymru/TasteWales is Wales' premier international food and drink trade event, which brought food and drink producers, buyers, suppliers and food industry professionals together from across the world at the International Convention Centre Wales (ICCW), Newport recently.



The theme was 'Powerful together: From challenge to success. The role of resilience, innovation and optimism'.

The event is meticulously organised, offering an engaging experience in two integral parts: the Brokerage area and the main Exhibition Hall.

The brokerage area gave access to a large-scale product showcase for retail, foodservice and private label, with over 1000 products, of which over 200 new products were unveiled reflecting the diverse flavours of Wales' innovative culinary scene.

Short initial introductory buyer-supplier meetings took place where discussions flowed, partnerships

formed, and innovative ideas took shape, underscoring the event's commitment to driving the Welsh food and drink industry forward.

Simultaneously, the main exhibition hall featured three auditorium areas where a seminar programme ran over the course of the two days featuring a range of brief, focused talks from leading industry speakers covering a range of topics showcasing the latest technology, innovative ideas, training and support available to the sector.

The event stands as a testament to Wales' culinary prowess. Through its carefully structured programme, it not only connects producers with buyers but also promotes Welsh food and drink and expertise to a wider audience, making it a pivotal event in the Welsh food and drink calendar.

Real Vanilla Gift Set from LittlePod is the perfect gift for the passionate cook this Christmas! Packed with high-quality, responsibly sourced ingredients our latest offering is ideal for home bakers and professional chefs alike.

GIFT10
to receive 10% off the Real Vanilla Gift Set
valid until 18.12.22

exclusive vanilla bean fudge

littlePod
RESPONSIBLY SOURCED
@little_pod littlepod.co.uk

Sensormatic Solutions collaborates with Disruptive Technologies

Sensormatic Solutions will use Disruptive Technologies temperature sensors for cold storage in order to optimise the data and insights of its Digital Food Safety solution.

“With our retail experience and unmatched solution coupled with DT’s innovative sensors, we are uniquely positioned to best serve our customers so they can ensure they are providing their customers with high-quality and safe products,” said Craig Szklany, Vice President and Product General Manager, Loss Prevention & Liability at Sensormatic Solutions.

Sensormatic helps retailers to enhance food safety and quality while minimising loss. The brand’s Digital Food Safety solution is the latest advancement to ensure safe food storage and support businesses as they seek to reduce food waste and streamline quality control processes.

Disruptive Technologies’ wireless temperature sensor provides accuracy in extreme conditions (at temperatures between -40°C and 85°C) and boasts an industry-leading 15-year battery life. Its



data backfill feature means that no data is lost in the case of a power outage, which is important for compliance records.

“The collaboration with Sensormatic Solutions on this innovative cold storage monitoring solution aligns perfectly with our mission to provide real-time insights with wireless sensor technology,” said Thomas Casperson Nielson, Vice President, EMEA, at Disruptive Technologies. “Combining the data from our temperature sensors with Sensormatic’s powerful software platform enables retailers to proactively manage and optimise their cold storage operations, ensuring product quality, safety, and regulatory compliance.”

sensormatic.com
Disruptive-Technologies.com

Lolly Nova Robot gearing up for the Restaurant Show 2023

Lolly launched its first robot waiter Fergus in 2022. Fast forward 12 months, and the software house is delighted to announce the new, upgraded and exciting Lolly Nova – the next generation from the rapidly evolving AI sector.

The Lolly Nova robot is designed to support waiting staff in a busy hospitality environment. It can operate for a whole evening taking food from the kitchen to tables, interacting with customers and helping with clear down.

The 1.2m freestanding robotic waiters provide efficient delivery functionality, obstacle avoidance sensors and speed control for precise and safe movement, giving them the ability to adapt to multiple environments. They also incorporate smart voice recognition technology for an AI voice interaction experience. When Nova is not on the job, it will automatically return to its docking station, where it takes approximately three to four hours to fully recharge.

Peter Moore, CEO at Lolly, said: “We are proud to have led the way with our 2022 launch and continue to pioneer



using the rapidly evolving AI capabilities being developed. Robots are the future of hospitality service and we’re so confident in this that we’ll soon be announcing the launches of hotel and home delivery robots.”

Lolly Nova is available either as a one-off purchase or a monthly lease scheme, which includes maintenance and support from Lolly.

www.itlolly.com/lolly-bots/

Mantinga partners with Starfrost to expand production capacity

Mantinga, a leading Lithuanian bakery specialising in frozen bakery and convenience foods, has recently partnered with preferred equipment supplier, Starfrost, to design and install its latest high performance spiral freezer system, as the bakery continues to expand its operations and solidify its position as a key player in the global market.

In 2015, Mantinga first partnered with Starfrost to revolutionise its freezing process by installing a spiral freezer system. Starfrost’s most recent collaboration with Mantinga involved the design, manufacture and installation of an additional Helix spiral freezer for the bakery. This cutting-edge freezing system is now the fourth Starfrost freezer incorporated into Mantinga’s operations, boasting the capability of freezing over 1.5 tonnes of laminated dough products per hour.

Kestutis Kosuba, Project Manager at Mantinga said “The latest spiral freezer from Starfrost operates seamlessly with minimal maintenance requirements. The system incorporates



measures to eliminate drafts through the product feed and outfeed openings, resulting in the need for defrosting only once a week. The defrosting, washing, and drying cycle takes a mere five to six hours. Together with our other Starfrost freezers, we have a fully automated freezing operation, which is exceptionally reliable and energy-efficient.”

Kestutis continued, “As our designated freezing equipment supplier, we have always been impressed by Starfrost’s flexibility and commitment to understanding our specific requirements, particularly during the design phase.”

T 01502 562206
laurenstephenson@starfrost.com
www.starfrost.com

Delamere's award winning flavoured milks

Delamere has launched its 97ml bottles of semi-skimmed milk and, most recently, oat drink specifically designed for the hospitality industry.



The perfect size for hotel rooms and in-room hospitality, both are heat treated to ensure a shelf life of up to six months unopened. Once opened, they should be treated as fresh milk with a fridge life of 3 days.

Both deliver a full flavour and can be used in hot drinks or poured over cereal. One 97ml bottle provides the equivalent of over 8 plastic milk jiggers traditionally used in hotel rooms, saving on plastic waste, as well as saving the time and waste associated with delivering fresh milk to rooms. The re-closeable lid means the bottle can be used for 3-4 cups of tea or coffee. While providing a premium appearance, both the glass bottle and aluminium lid are fully recyclable.

240ml glass bottles of Delamere's

award winning Flavoured milks have recently launched following the success of their 500ml 'big brothers', specifically with the hospitality and catering industries in mind. Available in strawberry, chocolate, banana and iced coffee flavours, the range is ambient, but best served chilled.

Deliciously smooth, the drinks have all the goodness of milk and will appeal to adults and children alike. The glass bottle is on trend and along with the aluminium lids is fully recyclable.

T 01565 632 422
www.delameredairy.co.uk
www.delamereflavouredmilk.co.uk
www.toplifeformula.com
www.delameredairyfoundation.org.uk

Artisan food & drink sector celebrates all things new at 'inspiring' 2023 edition of Speciality & Fine Food Fair

Speciality & Fine Food Fair returned to Olympia London on 11-12 September, packed with new products and invaluable industry insights for retailers, wholesalers and hospitality professionals.

Thousands of industry buyers descended on the Fair to sample and source the very latest exciting new products from hundreds of innovative brands from the UK and around the world.

In the Trends Theatre, inspiring industry leaders took to the stage to share their invaluable insights, and chef consultant Steve Walpole cooked up a storm exploring a range of key 2023 food & drink trends using products from the Fair.

At the Inspiration Bar, the team from Mixology School took deep dives into drinks trends such as low & no and explored the latest evolutions of classics such as the Bloody Mary, the daquiri and the spritz.

Retail and hospitality buyers hailed the success of the show, with Ellie O'Connell, Food and Drink Developer - Café at Tesco – Hospitality, commenting: "This was my first time attending Speciality & Fine Food Fair and it was a great day out to explore the most up and coming suppliers and luxury ingredients in the industry. I came away with ideas and products to elevate the quality of food and drink for our brand."

Adrian Boswell, Food Buyer at Selfridges, added: "Speciality & Fine Food Fair is always a must attend event for my calendar. The opportunity to network with existing suppliers, meet new brands and try some of the finest food in the industry keeps me coming back every year."

Following the event, suppliers praised the quality and quantity of key buyers in attendance.

Bethany Scott, National Account Manager at Organic Herd, said: "The show was an excellent opportunity to offer samples, attend some fascinating talks, network with other inspiring brands and, most importantly to us, connect with the right buyers. We're looking forward to next year."

This year's event also saw the launch of The Power Breakfast, in partnership with Flanders Investment & Trade, where business and retail expert Kate Hardcastle MBE discussed the latest trends in the world of high street retail and online commerce.



Celebrating industry excellence

The third edition of the Speciality & Fine Food Fair Awards saw the Fair launch its inaugural Outstanding Industry Contribution Award, given to Cotswold Fayre CEO Paul Hargreaves for his contribution to the sector and inspiring leadership in driving sustainability initiatives and prioritising people.

Hargreaves commented: "It was a complete surprise but also a huge honour to win this award. Of course, I am really pleased that my efforts and those of my team have been recognised as we continue to encourage others to raise the bar on sustainability, making our businesses better for people and planet."

Another new edition to the awards was the 'Not Yet on the Shelf' category, for products not yet listed with any retailer. This exciting new award was won by Cornwall Pasta Co's Organic Chestnut Gnocchi, an innovative gnocchi from one of the company's selected regenerative and organic producers.

New Product of the Year – UK was won by Golden Hooves mature cheddar, New Product of the Year – International was won by Pure Chocolate Jamaica's Dark Chocolate with Jerk Seasoning, and the company celebrated a double win after also securing victory in Pitch Live in partnership with The Great Brand Exchange, winning a week-long pop-up at John Lewis.

Sustainability Pioneer of the Year was won by Two Farmers, Large Independent Retailer of the Year, in partnership with BIRA, was won by Grasmere Gingerbread and Drapers Lane Delicatessen secured Small Independent Retailer of the Year.

Keep up to date with all the latest news, interviews and industry trends from Speciality & Fine Food Fair by subscribing to the Fair's newsletter.

If you are looking for something new to stock or buy. Here at Food and Drink Matters, we have selected some of our Top Exhibitors from the show whose products and services positively contribute towards the growth of the food and beverage industry. These include: Alchemy Cordial, Baboo Gelato, Bek & Veggie, Bennetts Kombucha, BoBo Wines, Chilli No5, Ciao Gusto, Coopenoix, Dolceamaro, Fhirst, Firetree Chocolate, G.H.Q Spirits, Gin In A Tin, Jamu Wild Water, Keats Chocolates, Madn, Passion Fit Food, Pedro Luis, Pescaviar, Pink Salt Shed, The Crafty Brewing, The Nutty Farmer, The Truffle Family, Turtle Cereals, Wild & Cultured, Willy ACV, Wine Box Company and Zootek.

▶ Speciality & Fine Food Fair will be celebrating its 25th year in style on 10-11 September 2024 at Olympia London.



BOBO Wines

Introducing BOBO Wines: driving the wine industry forward with the finest organic French viniculture squeezed into a fully recyclable, strikingly designed box.

Determined to change the mixed reputation surrounding boxed wine, founder Chris Wawak and sommelier Amber Gardner (former wine director of NoMad) have meticulously tasted and researched independent organic winemakers across France who pour passion, craftsmanship and artistry into every box; bringing a Chenin Blanc, Cabernet Franc, and Provence Rosé to the market. Available online nationwide and in select retailers now.

Born out of a desire to offer a more sustainable option to drinking, BOBO Wines are able to cut carbon emissions by 90% compared to glass bottles with their recyclable packaging.



The boxes are designed to draw inspiration from the cubist typography of French artist Fernand Léger. Each facet graphically spells out the individual letters of BOBO to encapsulate the brand mantra: 'The finest French viniculture lovingly squeezed into a box'. Wines stay fresh and vibrant for up to six weeks, ensuring waste is significantly reduced.

To learn more visit bobowines.co.uk or follow us on [@bobo_wines](https://twitter.com/bobo_wines)



Willy's ACV

Willy's mission is to help us better understand our gut health, and how it affects everything in us, from our mood and mind to our sleep and energy, our blood sugar to our hair and skin. Willy's started on a Herefordshire farm in 2014, where the discovery of their 300-year old, live mother inspired them to learn the art of fermenting, using the whole apple to minimise waste. Launching with their famous Apple Cider Vinegar, Willy's has rapidly expanded to include daily dose shots and healthy drinks. What's more, they farm the land without a hint of chemicals or artificial fertilisers, encouraging biodiversity to flourish.

Willy's unfiltered 'live mother' is a powerful promoter of health & wellbeing. It supports the perfect probiotic environment for metabolising a healthy gut microbiome, whilst being loaded with antioxidants from the wild organic apples. The Willy's 'family' consists of three ACVs - Original; Turmeric & Eureka Lemon with



turmeric, black pepper, honey & lemon; and Fire Cider with horseradish, garlic, onion, freshly ground ginger, turmeric & cayenne pepper. All three enhance health and immunity, and can be used as a condiment to bring your food to life, or taken as a diluted dose twice daily to help stabilise blood glucose and boost gut health.

Find out more about Willy's Apple Cider Vinegar here: www.willysacv.com/the-story/

Madn

Born and raised in the Netherlands but of Indian heritage, Naina was raised with a multicultural mindset. Always appreciate where you are, but remember your roots. Integrate, be mindful of your heritage, always believe in yourself, and you really can do anything. These were just some of the norms I grew up with.



A few years ago I felt the world was taking a negative turn, and I wanted to bring it positivity. When I was young, my mother had a tea for every moment of the day.

Whether we were stressed, just tired, or needed a moment, my mother had a tea. We also had chai moments, which always brought the family together for a little tea time. My childhood memories of my mother's diverse tea rituals, which catered to every mood and moment, served as the inspiration for my brand, Madn.

Madn's mission is to introduce natural functional wellness to individuals, helping them regain a sense of well-being from the inside out. Our elixir line boasts five distinct blends, tailored to alleviate stress, offer a tranquil pause, or provide an energy boost.

Additionally, Madn addresses the frustration felt with the way chai was commonly served in cafes and restaurants. We have crafted an authentic Indian chai and golden milk line, true to my mother's traditional recipes passed down through generations. This range is easy to prepare and delicious, available in loose-leaf or teabag formats, and even as a convenient concentrate. Madn invites you to savor the vibrant colors and diverse flavors we offer, promising to leave you feeling good both inside and out.

naina@madn77.com



Time to try FHIRST next gen soda?

Welcome to the next gen soda that's set to revolutionise functional beverages and beyond. The 'FHIRST' of its kind worldwide, FHIRST Living Soda is a range of all-natural, zero-sugar living sodas that includes probiotics and prebiotics, plus added zinc. The brand is on a mission to deliver great-tasting, guilt free, functional sodas that promote gut, immune and brain health but without sugars or sweeteners. It's soda with benefits.

Choose from three delicious flavours: Cherry Vanilla, Ginger Mandarin and Passion Fruit. Refreshingly sweet, with a gentle fizz that tickles the tongue to deliver the perfect gut loving combination, FHIRST is proof that healthy can taste good without having to resort to using traditional sugars or sweeteners.

Each can is packed with 2 billion living probiotic cultures, microencapsulated for stability and allowing

for controlled release in the gut, each can of FHIRST also contains 5g prebiotic plant fibre and added zinc to support gut health.

With consumer demand for functional, gut loving beverages growing and the war against sugars and sweeteners gaining momentum, FHIRST's range is a compelling option when it comes to healthy, functional beverages.

Use promo code SFFF20 for a 20% discount sitewide and introduce your customers to FHIRST - ends 31st December 2023.

For more information:
hello@ffirst.com
T 07872 469350
ffirst.com
[@drinkffirst](https://twitter.com/drinkffirst)



Gin In A Tin



Gin In A Tin, a family-owned business nestled in the Cotswolds, is renowned for its exceptional gin and its innovative and quirky packaging. Each gin comes housed in a vividly coloured tin, designed to resemble a book, beckoning consumers to gather the complete United Colours of Juniper collection.

The ever-expanding "library" of 20 London Dry Gins, expertly distilled at 40% ABV, uses seasonal botanical influences to create unique and vibrant blends, whilst maintaining a commitment to all-natural ingredients. These remarkable gins are available in two convenient sizes: 50cl and 35ml, making them letterbox friendly. Gift packs are also available, featuring four, ten or twelve of the 35ml tins.

Juniper Juice, a non-alcoholic counterpart to the classic Gin In A Tin No. 2, is an exquisite alternative that mirrors the delightful aromas and flavours of the original but contains no alcohol, with options in three different sizes.

Furthermore, Gin In A Tin offers a unique opportunity for businesses to enhance their brand identity through Corporate Branding. Customised designs on the tin ensure that your brand leaves a lasting impression, fostering customer loyalty and long-term success. Stand out from the crowd with Gin In A Tin's sublime branding solutions!

shop@gininatintin.co.uk
www.gininatintin.co.uk
T + 44 1865 600 151
Instagram: @gininatintinofficial

Alchemy Cordial, keeping up with trends

To enable the Foodservice industry to keep up with the trends in functional beverages, Alchemy has taken the benefits of Turmeric, Beetroot, Matcha and Chai and put them into a highly concentrated beverage elixirs.

These highly concentrated elixirs allow the café operator to produce high quality functional beverages by simply adding 15ml of concentrate to 200ml of dairy/plant milk, the product is designed to be easily dispensed by pump out of a 750ml PET bottle, each bottle yields 50 drinks. Because Alchemy Superfood Elixirs are liquid, they mix immediately into the beverage, delivering a consistent high quality beverage whilst saving



time, labour and avoiding the gritty mouth feel and sediment associated with powder mixes.

www.alchemycordial.com.au

Discover Italy's favourite brands



are leaders in the Italian market, family brands with age-old stories of dedication and culinary passion.

Championing the finest authentic flavours from the brands Italians truly love. Together with everyday favourites like pasta and olive oil, Ciao Gusto also features adventurous experiences and culinary treats - from rare Italian cheeses to wines, meats, sweets and much more.

Thank you to everyone who visited us at the SFFF fair in September. But, for those who couldn't make the show, here's what you really need to know!

Ciao Gusto brings together a selection of Italy's favourite food and drinks brands. Our members are selected for the quality of their products, and the status of their brands - many of which

Working with Ciao Gusto, our retail partners and buyers not only have access to the widest, trusted range of iconic Italian brands, we also deliver the benefits of a single centralised, experienced supplier resource. Ciao Gusto is simply the one stop shop for the best of Italy.

If you have any questions, please contact us on info@ciaogusto.co.uk

Coopenoix is excited to offer a European alternative to the United Kingdom walnut market

Indeed the cooperative of around 400 walnut growers, with walnuts harvested from 3,500 orchards in the beautiful French Alps promotes its growers with the highest agricultural standards that ensure top-quality walnuts. The taste of these walnuts is often compared to a mix of toasted bread and hazelnuts and for sure all visitors to Coopenoix's stand on SFFF really could make taste the difference!

Coopenoix will be entering the United Kingdom market, guaranteeing great quality walnuts and offering quick and flexible logistics from the French Alps, indeed it takes only one day to deliver to the United Kingdom.

At the moment, most of the walnuts available in the United Kingdom come from far across the



Globe, traveling more than the average person travels themselves, Coopenoix offers local, healthy, and delicious dry fruits.

Also, regulation on French growers is very strict,

people get a product far healthier as we do not use any ripening products as competitors do, and we do not bleach the walnuts. Everything is done in the most natural way possible, providing a sustainable, healthy, and enjoyable walnut.

Contacts Detail:
Christine Bonnet - Sales manager
T 00 33 4 76 36 95 21
c.bonnet@coopenoix.com



The rising tide of functional wellness drinks and gut-friendly sodas

The functional wellness drinks category has been experiencing remarkable growth in recent years, with a surge in consumer interest in beverages that not only quench thirst but also offer health benefits. This trend has paved the way for innovative products like Jamu Wild Water's range of prebiotic sparkling waters, which have captured the essence of this market shift.

Their award-winning drinks won recent acclaim at this year's Nourish 2023, the UK's leading health food awards, and their gut-friendly waters are a shining example of digestive health gaining mainstream



popularity. As consumer interest continues to grow, we can expect further innovations and exciting developments in the functional beverage market.

Stay tuned for more updates and make sure to try these exciting new drinks - a delicious way of supporting your digestive health.

Jamuwildwater.co.uk
@Jamuwildwater
hello@jamuwildwater.co.uk

Bennetts Kombucha

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

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

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

Our Bennetts Kombucha is packed with live cultures and



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

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

So, we are on a quest - for BOOCHSECCO to be the life and party of all your festivities and to get you and your

gut partying because Food and DRINK Matters.

www.bennettskombucha.com

"Happy Christmas to all, and to all a BOOCHSECCO-filled night!"

BOOCHSECCO STRAWBERRY & ELDERFLOWER

Party with the No.1 sparkling kombucha at www.bennettskombucha.com

Chilli No. 5



If you're on the hunt for the perfect Christmas gift for the spice enthusiast in your life, look no further than Chilli No. 5's hot sauce gift sets. These gourmet collections are not just fiery but also pack a punch of unique flavors, making them an ideal present for foodies. What sets Chilli No. 5 apart is its commitment to quality and

health. All their sauces contain fresh ingredients sourced from Italian farms, ensuring the purest flavors. Moreover, each sauce is enriched with over 10 superfoods, adding a nutritious twist to these tantalizing hot sauces.

The Chilli No. 5 Gift Hamper is their largest offering, complete with two 200 ml glass bottles of their signature hot sauces and a 200 ml chilli oil. What makes these sauces even more special is the recognition they've received. With 16 Great Taste Awards to their name, Chilli No. 5 has truly made its mark in the world of gourmet hot sauces. For those who want to explore a variety of flavors, the Dining Collection offers ten globally inspired sauces that range from mild to extreme heat. Alternatively, the Kitchen Collection is a crowd favorite, celebrated as the best hot sauce gift set on several platforms. Not only do these sauces bring the heat, but they also come beautifully packaged, making them a great addition to any Christmas spread.

Chilli No. 5's products are stocked in prestigious stores like Harrods, Harvey Nichols, and Fortnum and Mason, attesting to their premium quality. With a handwritten gift card option available, it adds a personal touch to this delicious gift. So this Christmas, consider giving the gift of award-winning spice with Chilli No. 5's hot sauce collections.

www.chilli-no5.com



Baboo Gelato



Baboo Gelato is a multi-award winning artisanal ice cream maker, established by Annie and Sam Hanbury in Dorset in 2015. We make everything from scratch using real ingredients sourced from local farms and orchards, and direct from our contacts in Sicily, Piedmont, and Brazil.

We sell through our own outlets along the Dorset coast, and to 250 trade customers with whom we work closely to create new recipes. As well as our popular core flavours, we have an ever changing seasonal range of ice creams and sorbets and oatmilk based ice creams.

We won Taste of the West Champion Ice Cream

in 2016 and 2021 and have been a finalist every year. We are also a Great Taste Producer with 36 stars.

For restaurants we will work with you to create flavours that will fit your menu as it changes throughout the year. For retailers, we can also support you with our eye catching point of sale. We sell in 125ml, 500ml, 2.25L and 5L sizes. And don't forget for your dog-loving customers we have our exceptionally popular Peanut Butter and Banana flavoured Doggy Doggy Yum Yum.

Please do contact us and ask for samples. www.baboogelato.com

G.H.Q. Spirits Distilled in secret enjoyed at The Speciality Fine Food Fair

G.H.Q. Spirits proudly announces the launch of its new Scottish Rum in time for Christmas. Joining their award winning Scottish Gin and Vodka. With a unique blend of rums from Jamaica, Dominican Republic, and Guyana, infused with natural flavours of mango, fresh vanilla, nutmeg, ginger, and toasted coconut, this Spiced Rum is a meticulously crafted to transport the tastebuds to breezy Caribbean shores even amidst the cold British winter. Priced £40, the brand is available via G.H.Q. Spirits.

The name 'G.H.Q.' is a tribute to the founder's grandmother, Lena Lowe, who served during World War II as a dispatch rider for the General Head Quarters in Scotland. Her legacy has inspired the family's military service and now the name of the brand.

The new labels express the spirit of place. Distilled and blended in Royal Deeside



using Cairngorm Mountain water, the ribbon flowing across the three labels is the River Dee as it traverses the Cairngorm range at Royal Deeside, flanked by the Old Military Road. The water has a natural purity on account of the geology and terroir of the region.

Retailers interested in embarking on this exotic journey are encouraged to contact sales@ghqsprits.com for ordering and further information.

Bek & Veggie

Founded in Paris in 2019, Bek & Veggie is a young company with an objective to produce best quality organic foods. Our first and main product is our unbeatable Almond drink.

We offer the best taste of Almond drink on the market using only 2 ingredients (Almonds & Dates) or only Almonds & Water with no additives.

Our homemade style Almond milk drink is 100% organic and rich in protein and essential nutrients. We have a higher concentration of Almonds - 17% and 5% of Dates.

With us, you experience the cleanest version of all nut milks.

www.bekandveggie.com



Firetree Chocolate: taking the craft chocolate world by storm

Elevate your chocolate range for Valentines and Easter 2024

By using some of the world's rarest cocoa beans to expertly craft their collection of single-estate chocolate, you know that Firetree chocolate is special from the first taste. What's more, they directly source and pay a substantial premium for the highest quality of cocoa beans from cocoa farmers on volcanic islands in the South Seas and Oceania.

Much like grapes in fine winemaking, each of Firetree's chocolate variants has complex natural flavour notes reflecting the terroir of its volcanic origin. From decadent chocolate brownie and vibrant raspberry to treacle and cherry - each variant is an adventure for your taste buds!

Firetree Chocolate hold 31 awards, purely for the taste of their chocolate collection and are pleased to announce three new launches to their best-selling gifting portfolio. With Chocolate Thins, a Milk Chocolate collection and Truffles to be added to their Cooking Chocolate, Gift Boxes and Hot Chocolates it's time to elevate your ranges this Gifting season with Firetree Chocolate.



Interested? Quote code F&DM10 when you get in touch for 10% off your first order of Firetree Chocolate.

To find out more, email info@firetreechocolate.com or visit www.firetreechocolate.com to discover the whole Firetree collection.

Zooteek

We believe that food is more than just sustenance. It's an experience. We're passionate about bringing the best of the Basque gastronomy to Britain, so that you can discover something truly different and memorable.

Our curated selection of gourmet Basque foods is a celebration of the region's rich culinary tradition, featuring products with the highest quality ingredients. When you taste our products, you're taking a journey through the Basque country experiencing its unique flavours and cultural heritage.

Have a look to our online shop, www.shop.zooteek.co.uk, or visit us in our new shop in St. Neots, 12 Cross Keys Mews PE19 2AR.

We deliver to the whole United Kingdom within 3 working days.



The Nutty Farmer



H! I'm Fred from THE NUTTY FARMER! We are an award-winning food start-up who was born to tackle the horrible standards in the cashew nut industry!

We are currently expanding to the UK to spread our mission! Give us a shout if you're a deli shop or retailer who is also not afraid to tackle standards!

The problem in the cashew nut industry?

Most of the cashew nuts are grown in Africa, then transported to Asia for processing and then to the western world for consumption. This causes a lot of extra miles and a great loss of profits for the African people. We want to do it differently!

Our solution:

100 % Fairtrade & beyond: We work directly with a farmer cooperation in Burkina Faso where the cashews not only are grown but also processed before they come to our farm in Belgium where we roast & season them. Furthermore, we work together with Fairtrade Africa to improve the lives & working conditions for both farmers & factory workers by working under the Fairtrade system & by setting up our own projects there. Our first Nutty Farmer project is transforming a human-powered water pump into a water tower by installing a poly tank and making it powered by solar energy. It's in our soul to give back to the farmer community in Burkina Faso

Next to that, our nuts are also:

- Handmade on our farm in Belgium. We do everything by hand, and you will taste that in every bite!
- Adventurous! No boring tastes but deep taste bombs that will take you on a trip around the World!
- Vegan & Gluten free

The flavors:

- Burning Buffalo: With smoked herbs & hot spices
- Crocodile Curry: With curry & rosemary
- Happy Hippo: With pomegranate & oriental spices

You can enjoy our nuts as a snack, but we have also developed different dishes where you can use them as an ingredient.

Contact details:
hi@thenuttyfarmer.com
T 0032492521312

Pink Salt Shed



Pink Salt Shed is an award winning condiment manufacturer from the Chipping Norton, Cotswolds. Formed in 2021 by Kate Salter, she & the team have worked hard to deliver direct to many retailers (cafés, farm shops, delis, hotels & a brewery; including Daylesford Farm Shop, Diddly Squat farm shop, Gloucester Services and The Newt, Somerset).

Proud to have two national distribution companies on board the company grows almost weekly. Pink Salt Shed moved in to new premises in 2022 where the company and the team can grow to accommodate the increasing number of weekly orders. There's a real sense of disruption to the pesto market with this fresh product that contains no artificial additives or preservatives. Packing a real punch of flavour the pestos, chutneys & seasonings are a big hit. Having been awarded 7 Great Taste stars over the last two years, trust has been established for Pink Salt Shed products that tick the box of great taste and accomplished judges.

As well as supplying the products in jars for retail, there's also kilo tubs for catering establishments; fitting well when products retailed are also on the menu. This small business is definitely one to watch, tasting their products a must.

www.pinksaltshed.com

The Truffle Family

At The Truffle Family, we sell fresh Italian Truffles that we hunt in the Tuscan-Emilian Apennine. Thanks to our great partnership with local businesses, we are also able to sell products, such as jams, condiments, and sauces, made with 100% Italian ingredients and truffles that we hunt.

It all started from the desire to build something together, a family business. Because of our love for authentic, fresh, tasty, and natural products, it was clear we had to create a partnership with Mother Nature.

Giacomo, Nicola, and Sara want to pass on the tradition of their family who have been truffle hunters for many generations and they succeeded in creating an incredible bond with their dogs.

We don't store our truffles in the UK; once



our clients place their orders, our team of experienced truffle hunters go on a mission to find the best nuggets and send them to the UK. By doing this, we always guarantee fresh produce.

All together, we bring truffles from our land to your hand.

www.thetrufflefamily.co.uk

Wild & Cultured

Move over kimchi, sauerkraut, kefir and friends there are new kids in town. This Islington based micro fermenting company is blazing the trail to a new gut health paradigm with fermented condiments built for the British palate.

The latest nutritional science overwhelmingly supports incorporating live fermented foods into our daily diets due to the profoundly beneficial impact they have on gut health and consequently overall health.

Without even detailing the science, we can see the results by looking on the population scale. The Japanese and South Koreans are global poster children for longevity by doing exactly what the science points us toward. South Koreans, for instance, are renowned for using kimchi as a condiment with every meal, and Keir, the founder of Wild & Cultured, wanted to unlock that same elixir-of-youth potential in all the fantastic condiments he grew up with in the UK.



After years developing fermented versions of the nation's favourites; piccalilli, ploughman's pickle, mustards, and all the classic sauces including tomato, brown, barbecue, sweet chilli and sriracha, finally in 2023, Wild & Cultured launched their bid to revolutionise the country's health, by simply swapping traditional, ultra-processed condiments for their live alternatives.

www.wildandcultured.co.uk

Your chocolate romance awaits



Imagine the look on your customers face when they are surprised with a satin ribbon laced box of luxury, handcrafted artisan chocolates. Made using the finest cocoa butter and cocoa beans sourced from the Ivory Coast, Keats Chocolates will be the best item you've stocked this Christmas.

Say goodbye to boring old chocolate and welcome in some sophisticated, exquisite, and devilishly naughty chocolate truffles and gourmet chocolates. Delight your customers tastebuds with Keats entire range of Chocolate that includes Luxury Snack Boxes, Selection Boxes, Shimmering Truffles, Hazelnut Ganache Treats, Chia Seed and Fruit Chocolate Selections, Assorted Truffles and Chocolates.

Not just a one trick pony, Keats also has a large range of Vegan Gummies from Fruit Jellies to Cherry Lips and Fizzy Rings, choose any 150g Gift Box for only £5.99.

Keats Chocolate is based in Manchester and is renowned for its dark chocolates that are made using the finest ingredients. Get ready for the festive period with Keats Chocolatier. Imagine your customers surprise when they see Keats Chocolatier Christmas range of Chocolate that Shines. Featuring products such as Dark Chocolate Shimmering Truffles flavoured



Pinacolada, Beer and Mojito, and Cosmopolitan, Rose and Elderflower flavoured Shimmering Truffles, there really isn't anything else on the market that can contend with these amazing flavours.

Dedicated to create a melt-in-your-mouth experience, give the gift of Keats Chocolates to your customers this Christmas. Also, you can also purchase trays of loose assortments if you have loose chocolate counters.

For more information, see below.

T 02032394088

keatschocolatier.co.uk

Busy lifestyles increase popularity of 'Heat and Eat' meal prep businesses



Eating healthy can be a laborious task, and eating healthy on-the-go can be even harder. Passion Fit Food is a London based meal prep company that combines the highest-quality freshest ingredients with a specific nutritional profile that is catered to your needs.

We all know that when you eat well you feel great and perform at your best. Passion Fit Food have made it their mission to provide delicious, high-protein meals that are not bland or boring but colourful, full of nutrients, vitamins and minerals with no added sugar or additives. The chicken used is premium quality, not mass produced and Halal certified. The beef is 100% grass fed Irish gold standard quality. All operations are efficient so that the meals can be delivered as fresh as possible.

Delivered straight to your door, Passion Fit Food fits around your busy lifestyle without you having to compromise on your diet. Elevate your dining experience with a meal prep company that you can trust.

Choose between 10 – 55 meals a week dependant on your goals and budget. Offering premium ingredients designed to nourish your soul, whether you're after Low-Carb, High Protein or just regular healthy meals, each recipe is created from scratch out of their home kitchen in East London.

T 07595 712713
admin@passionfitfood.com
www.passionfitfood.com

Wake up to a better breakfast



Turtle was a standout exhibitor at this year's Speciality Fine Food Fair, attracting visitors to stand 1530 where they could sample the deliciousness of their range of scrumptious, healthy and nutritious breakfast range.

Originally from Belgium, Turtle is brand new to the UK market providing a range that is also Gluten-Free, Low-Fodmap and Vegan Friendly. Using ingredients that contain slow-releasing sugars, say goodbye to those mid-morning hunger energy slumps. Turtle uses the finest and most wholesome ingredients such as wholegrain oats, natural flavourings, real fruits and seeds, you'll feel amazing after breakfast every day.

The range includes:

- Organic Cereals** - Cocoa Smiles, Color Loops, Peanut Butter Pillows, Pillows Hazelnut Filling, Honey Balls, Puffed Spelt, Marshmallow Crunchies, Choco Balls and Cocoa Crispies.
- Porridge** - Chocolate & Banana, Goji & Chia, Date Fig & Apricot, 6 Seeds, Carrot Cake, Rolled and Regular Oats.
- Granola** - Nuts & Seeds, Walnut & Chocolate, Coconut & Cocoa, Apple & Cinnamon
- Flakes** - Dark Chocolate Cornflakes, Milk Chocolate Cornflakes, Multigrain with Chocolate and Bran Flakes.

And, their BRAND NEW: TURTLE MINIS are now available in a smaller 40g portions making them perfect for on the go or for your children. Flavours include Color Loops and Marshmallow Crunchies. Both Turtle minis are organic, gluten free, delicious and low FODMAP. The color loops are also vegan.

Our products are available at Cotswold Fayre.
T +32 2 80 888 64
hello@turtlecereals.com
turtlecereals.com

The Perfect Caviar Substitute

Now that Christmas is approaching, it's time to take your festive feasts up a notch with the finest and most sustainable alternative to caviar available: Arénkha herring pearls.

These delicious smokey pearls are the perfect culinary addition to your festive canapés and Christmas celebrations. Whether for seafood or fish dishes, salads or baked vegetables, Arénkha herring pearls infuse your dishes with a unique and elegant flavour.

By choosing Arénkha herring pearls, you can enjoy their undeniable taste and quality, while doing your bit for the preservation of the seas. Indeed, they proudly hold MSC accreditation, which guarantees that they are produced using methods that respect marine resources. So, while you enjoy their exquisite taste, you are making an environmentally conscious choice and contributing to the well-being of our planet.

These pearls are incredibly versatile and can be used for all kinds of recipes from appetizers to main courses. Whether you're a professional chef or a home cooking enthusiast, Arénkha herring pearls will



effortlessly enhance your culinary creations.

Now available in Waitrose, Arénkha herring pearls are your ticket to a festive season full of culinary wonders.

Make this Christmas Special by savouring and sharing the exquisite flavours of Arénkha herring pearls!

For more information, serving suggestions and recipes please visit: www.spherika.es

The Molise-based company Dolceamaro, the tale of a family story between successes and innovation

The Papa family's story is a sweet one that begins in 1972 on the main street of Cassino, a small town in Lazio. Here, Pietro and Rosa Papa purchase an ice cream parlor and pastry shop, and few a years later, they expand their offer with a store dedicated to wedding favors. This marks the beginning of what will become the family's greatest passion. In 1987, they started producing the "confetti" (sugar-coated almonds), and Claudio and Silvano, Pietro and Rosa's sons, established an artisanal company named "Papa Confetti e Cioccolato," focused on the production and sale of "confetti", the typical sweet product of tradition from Abruzzo and Molise.

In the early 1990s, they also began producing chocolate, and the turning point came in 2011 when Dolceamaro purchased the "Cuorenero" brand. They started producing macarons and donuts, all purely gluten-free and not-fried,

making these products highly refined.

The constant research of excellence leads Dolceamaro to achieve important certifications of products and processes, ensuring meticulous care and attention from the selection of the finest raw materials to all production phases. The production of goods and commercial logistics is compliant with the international standards certified by third-party bodies. The main certifications are the International Food Standard or IFS, the British Retail Consortium Global Standard Food, and Gluten Free. DoleBy obtaining these certifications Dolceamaro ensures high standards of food safety throughout the production chain, through precise risk assessment and management, in compliance with food laws, including both European and national food regulations.

www.dolceamaro.com



Conservas Pedro Luis



Conservas Pedro Luis is a family business that has been focused on the manufacturing of high-quality fresh and seasonal vegetables (PGI, PDO, Vegan and Organic) for over 40 years.

We work closely with our support farmers from the bank of the Ebro River in Navarre. We plan and control the crops to ensure optimal harvesting time. Our seasonal products are manufactured right after harvesting, when they are the freshest and their flavour is at its best to preserve all their nutrients and properties.

Our products and facilities are awarded with the IFS quality certification. Over time we have adapted our production

means to incorporate technical resources, meeting the highest quality and food safety standards as well as traceability, without losing sight of our roots and the principles of handmade production.

Lidia Antón Campo - Export Manager
T +34 948 693 631
www.conservaspedroluis.com
www.natube.es

Pol. Industrial El Ramal, 19. 31580
LODOSA (Navarra)



Wine Box Company



We were thrilled to be part of the Speciality Fine Food Fair back in September and look forward to expanding our ever growing happy customer base.

Over the last 35 years we have grown to be the UK's leading player in the Packaging and Display market, primarily targeted at the fine food and drinks sectors. We offer a range of off the shelf products with next day delivery to our 10,000 plus customers. In addition, we have a Bespoke side to the business that works with customers to develop packaging perfectly suited to their

individual needs & requirements.

We are proud to call many well known brands customers and supply business from startups and independents right through to large retailers/wholesalers as well as multiples. In the last twenty years we have built a sustainable branded bag business and this will continue to be a growth area for us.

Like you, we are in peak season but still have great stocks available for your last-minute orders so take a look online at wbc.co.uk, email us or simply pick up the phone to talk to an expert.

The Crafty Brewing

At Crafty Brewing we brew contemporary & traditional beer styles. Our unpretentious beers can be enjoyed by everyone, whether you're a fan of Real Ale or Craft Beer. We're not old fashioned. We're not too trendy. We just KEEP IT CRAFTY.



As well as our award winning range of Craft Beers and Traditional Ales we also work with brands to create custom & private label beers with a low OMQ of only 300 cans per product. Perfect for hospitality, retailers, corporate events, conferences, corporate gifts, and gift shops.

full design services (subject to additional charges), and consultation to ensure labels adhere to legal requirements and industry best practices.

Beers can be co-branded as a 'collaboration beer' with Crafty Brewing, marketed under your brand.

Available in 330ml Cans we offer a 4.4% Pilsner, 4.2% Session IPA, 4.6% Craft Cider and coming in 2024 we will also be offering an AF IPA at 0.5%.

We offer branded beers at trade prices with a minimum order quantity as little as 300 cans or bottles per SKU.

We offer a fast turn around with beers typically delivered in 4 weeks from artwork sign off.

Get in touch with us to discuss more!

We also offer design support,

www.craftybrewing.co.uk
trade@craftybreiwnng.co.uk
T 01483 276 300

Caffé Culture 2023

Last month's Caffé Culture at London's Business Design Centre was a fantastic showcase for the speciality coffee and café bar market. Despite having to navigate the disruptive effects of a national rail and tube strike, the show still managed to exceed all pre-show expectations with 3,002 trade visitors in attendance (3,024 in 2022), 115 premium exhibitors – the highest number since being relaunched in 2018 and a record-breaking 40% onsite rebook.

With the continued emphasis on leading international brands and first-class content, several new features were successfully introduced to the show's agenda. Joining Sucafina's highly regarded and popular Roasters Forum, Total Coffee was Caffé Culture's latest talks programme. Curated by United Baristas founder Tim Ridley, the programme had an amazing line-up of industry leaders that included Ishen Paran – former MD at Oatley, Vanusia Nogueira – ICO Executive Director and a glittering array of UK and World Barista Champions, who over the two-days shared their extensive knowledge and experience built up over many successful years.

Shining a spotlight on the artistry and excellence within the sector, the show's competition programme tripled in size. Alongside the Specialty Coffee Association's (SCA) UK Brewers Cup Final, the European Specialty Tea Association's (ESTA) UK Tea Tasting and Matcha Latte Art Championships brought real drama and excitement to proceedings which continued to flow throughout the show with FoodBev's inaugural World Coffee Innovation Awards.

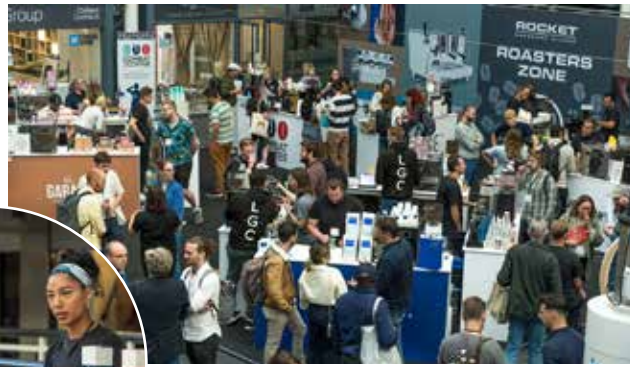
For the business owners looking to improve their offering, the show presented an endless supply of speciality coffee exhibitors, with the largest collection

of roasters at any UK trade show this year. Housed within the bustling Rocket Espresso Roasters Zone and Marco Brew Bar feature areas, coffee shop owners were invited to test their palates on the vast array of single origin coffees and award-winning blends on offer creating a truly original experience for all.

With yet another successful year completed, plans are already well underway for 2024. With some exciting new developments to be announced in the coming months, coupled with the significant number of brands already signed-up, next year's Caffé Culture is in a great place to continue exceeding expectations.

Looking for something new to stock or buy? Here at Food and Drink Matters, we have selected some of our Top Exhibitors from the show whose products and services positively contribute towards the growth of the food and beverage industry. These include:

Chegworth Valley is a family-run business keeping traditions alive and bringing you the finest juices made from only the most exceptional fruits. Dewkes offer a pop-up stand filled with an array of great-tasting treats for your pride and joy. House of Espresso brings an innovative piece of coffee technology the "Cafelier" that facilitates the cleaning of your coffee machine



in under 10 seconds. Midshires showcased an array of exciting products perfect for the commercial kitchen. Pact Coffee provides ethically sourced freshly roasted specialty coffees to the UK. The Engine Room helps you problem-solve by providing a dynamic and robust team of professionals to work with you every step of the way. Vortex Kleanair Systems helps keep your environmental impact low without compromise. Less smoke, less odor, and yet still the finest coffee and Watercare working with you to reduce plastic waste, helping you to save the Planet and providing the purest water.

You can see our selected exhibitors' company profiles on pages 15-17 where you can learn more about their products and services along with direct contact information.

For more information, visit www.caffecultureshow.com

**2024 Show Dates - 1-2 October
Business Design Centre**

Happy Dog = Happy Customer: Introducing Dewkes Snacks for dogs



In 2021 James, co-founder and CEO of Dewkes along with his wife Jane decided to merge their love for animals with a new business venture, and the idea of Dewkes was born. Their vision was to create a dog-centred, pet/coffee shop experience for dog owners and their four-legged friends. In January 2021 they opened their first Dewkes shop in Mumbles, Swansea, and the second shop eighteen months later.

As the business grew, they realised that although many pubs and cafes advertise themselves as 'dog-friendly', they're just dog-tolerant. Aiming to create more 'Happy Dog = Happy Customer' moments everywhere, Dewkes Snacks for Dogs was created - a hospitality tray of treats to help transform dog-friendly spaces into dog-welcoming ones.

Capitalising on years of industry expertise in the pet trade, the Dewkes Snacks for Dogs hospitality tray serves a dual purpose for stockists and consumers: Unlocking new revenue streams; increasing dwell time and enhancing customer loyalty whilst maintaining the well-being of dogs.

Their beautifully crafted retail products provide customers with an opportunity for their dogs to enjoy in the comfort of their own homes. These products are available in retail stores or online at www.dewkes.co.uk.

The Dewkes brand of products currently extends to a robust network consisting of major contracts and independent stockists including Food Service Providers, Farm Shops, Delis, Coffee Shops, Gastropubs, and even Dog-Friendly Travel.



Cafelier

Cafelier launched officially in the UK at Caffé Culture 2023 with great success!

A quick reminder: Cafelier is the world's first device that simplifies the cleaning process of your grouphead— at the touch of a button.

One of the most important things in a daily life of a barista is having a clean coffee machine. This takes a lot of time and effort, sometimes causes burns and overall can be a tedious process.

Our mission is to automate this process completely by using Cafelier and solve all this!

How does it work? We recommend running Cafelier after 20/30 cups. Each cycle takes only 10 seconds and is completely hassle-free! Cafelier is compatible with all majors' brands, is eco-friendly and ensures a consistent pure taste of your coffee.

Cafelier comes in two versions, a Professional and Home, so you always have a cleaning solution.



Cafelier is hand-made in Europe, sold with two brushes, a charger and a 1-year warranty.

So, if you are looking to automate your cleaning process, Cafelier is your answer!

Order it now and join the cleaning revolution!

Quote #CafelierMe to get 15% off your first order.

House of Espresso Ltd.
www.houseofespresso.co.uk
sales@houseofespresso.co.uk
+44 (0) 7561 852352

The leading choice in kitchen and bar equipment

People flocked to Stand:C21 to visit Midshires Catering Equipment at the Caffé Culture Show that took place in October 2023.

For over two decades, Midshires Catering Equipment has been the leading choice in kitchen and bar equipment supply and maintenance for restaurants, public houses, care facilities, sports facilities and catering companies in the Midlands and all over the UK.

The Caffé Culture Show created the perfect platform for Midshires to showcase all their products that are available for both sale and rental as well as their extensive services list that includes repairs, maintenance, installation and modification.

Over the two days, Midshires spoke to an abundant of restaurant and café owners about the importance of finding and having the correct equipment to ensure their kitchens run smoothly. The years of experience each team member has meant that the



company attracted a great deal of new business at the show.

From commercial dishwashers to ice makers, fridges and most other catering equipment, you can rely on Midshires to provide the best quality products at the most competitive prices. With flexible finance plans than can also be tailored to your needs, don't settle for mediocre when you can have the best with Midshires.

For more information, see below.
T 0333 123 4560
dishwashers@midshires.co.uk
www.midshires.co.uk

THE WORLD'S FIRST FULLY AUTOMATIC GROUPHEAD CLEANER

CAFELIER C2

The beast



Cafelier

Order your Cafelier now with 15% off by quoting #CafelierMe

sales@houseofespresso.co.uk

07561852352

www.houseofespresso.co.uk

Watercare

At Watercare we believe that embracing sustainability is not just an ethical choice but also a smart business decision for our customers, coffee roasters, retailers, and consumers alike.

Sustainability matters for the coffee industry because it addresses environmental, economic, and social challenges. This ensures the sector's long-term viability, meets consumer demands, and enhances the industry's reputation in an ever-changing global landscape.

Watercare believes the small details are crucial for sustainability because they can collectively have a significant impact on the overall effectiveness and success of sustainable practices and initiatives.

Building on our core philosophy of providing the most eco-friendly water treatment products available on the market today, it was a natural decision to progress this and develop a new area of our business dedicated to the recycling and re-purposing of ALL water filters.

The new third-party recycling operation we've introduced benefits our customers in multiple ways, enhancing the value and service we provide. Not only can you purchase



our UK-made water filters through WaterCare, but you can also take advantage of this facility to play a part in reducing plastic waste from filters to zero.

Watercare's ongoing plastics policy is to look for ways of replacing non-recyclable plastics with recyclable alternatives wherever possible.

Since 2016 WaterCare has made great strides by developing products that benefit the environment, winning the accolade of worlds most sustainable water treatment company 2021 from world finance magazine, along side nespresso, coors brewery and Wizz air in their respective categories. And we will continue to improve into the future.

To find out more, please get in touch with our Beverage Division Sales Manager Roger Whitehouse at roger@watercare.co.uk.

The Engine Room

It seems everybody has a hospitality concept they are launching at the moment, with a contagious entrepreneurial spirit of reinvention and the new concepts are more innovative than ever. Newcomers are not put off by the industry's complexity and current challenges and the giants are adapting quickly to the trends. There is pressure to create excellent brands but even more to create tight profit lines essential for survival. So how do we launch, grow, or protect your business in this elite market?

At The Engine Room, we are experts in commercial management bridging operations with financial data to give you a full perspective of your business to empower your decisions. This results in dynamic long-term positioning within the industry and in turn success. Our partners often want help with the big stuff, but we often remain to keep on top of the neglected

small stuff, collaborating with their teams to protect and grow the business. It is like having the expertise of a Financial Director without the price tag or responsibility.

The Engine Room offers this invaluable financial rigor at an affordable monthly retainer reflective of your current size that then simply grows with you. We integrate into our partner's businesses offering personalised service that feels both powerful and empathetic. This isn't just data; this is real people with experience-based solutions helping you thrive.



What makes 'better' coffee?



Top-quality coffee is in high demand. Today, only the best brews will do.

This coffee is known as 'speciality' coffee, which means it's classed as the very best by professional tasters, and there's a good chance that trendy-looking independent coffee shop on your local high street is selling lots of it.

Eleven years ago, Pact Coffee's founder, Stephen Rapoport, saw a huge lack of speciality coffee on the market, just as he liked it – freshly roasted.

So he set up Pact with three aims: bring the finest speciality coffee to the UK, make sure the farmer is treated fairly, and deliver it

to customers just days after it's roasted. Because nothing beats the mesmerising flavours and aromas of freshly roasted coffee.

Just over a decade on, Pact has forged long-term relationships with some of the world's coffee farmers, and its seasonal menu boasts up to 200 speciality coffees every year.

Pact calls its coffee the fine wine of the coffee world, and, unlike that bottle of Bordeaux, you don't need to spend lots more to make the upgrade.

Readers of Food & Drink Matters can claim a special price by quoting **FDM2023**.

Get in touch via email by contacting businesscoffee@pactcoffee.com or calling 0203 095 3975.

Chegworth Valley



On our family-run farm we grow a wide range of delicious fruit and produce an extensive selection of both single varietal and unique blended juices.

Hand-picked, hand-selected and farm-pressed, we add nothing to our produce except the care, passion and dedication that we

have been giving since 1983 to ensure that we provide the freshest, most natural and highest quality juice and fruit possible.

To see the full range visit our website www.chegworthvalley.com
For sales enquiries please call the farm 01622 859272

Clean air innovation in the coffee roasting industry

Coffee roasting can be a dirty business, upsetting neighbors, local clean air authorities and damaging the environment. Coffee roasters on 6 continents are turning to the green alternative to an afterburner that is eco-friendly, the EcoFilter™ by VortX.

The VortX EcoFilter helps coffee roasters across the planet safely filter smoke and odor from any roaster. The EcoFilter has low operating costs, increases safety and is easy to setup and maintain. EcoFilter users are good neighbors and good environmental stewards by filtering smoke, odor, chaff, dust and CO2 from their roasting operation.

The EcoFilter uses the energy of a cyclone plus the power of atomized water to filter particulates from exhaust air, mute odors and reduce visible smoke. The self-cleaning system recycles



its water and requires less than 15 minutes of daily maintenance.

Learn more at vortxkleanair.com.



Grow your brand on Amazon with expert support package

In this Food & Drink Matters issue, we are delighted to select Rosetta Brands as our Amazon Vendor Specialist Company of the Year.



Development, to find out how the business has fared over the last financial year,

“We’ve seen a significant increase in sales volumes and new clients over the past year, often generated from referrals from existing customers, which is great! and we had a successful trade presence at The Speciality & Fine Food Fair in September.

Food and Beverage is the DNA of Rosetta Brands, which has seen continued market demand across the UK and further into all Amazon European territories. After multi-million £ investment from London based investment house Rockpool in 2022. We have dramatically expanded our FMCG expansion plans across European territories: Germany, Italy, Spain, France, The Netherlands, Poland and Sweden.

We now have 3 UK Offices that dovetail with our German and Australian offices making us a truly Global company.

Our rapid growth 2023 has enabled Rosetta to expand into new categories such as Health & beauty, pet care, household items, garden and outdoors here within the UK and across the EU and Australia

Despite the global recession impacting many industries and causing downturns, we have managed to ride the storm through our nimble, proactive business strategy.

We are an Amazon E-commerce-as-a-Service business for FMCG brands and work with PLCs and regional producers, helping transform Amazon sales quickly. Our customers receive dedicated brand Account Managers, with regular progress meetings and access to advertising and

The Rosetta Team

We featured Rosetta Brands as our Company of the Month earlier in the year and have been impressed with the stellar, strategic progress from the Lancashire-based powerhouse as we head towards the end of this year.

We’ve all heard of Amazon. It’s now the default direct product search for over half the globe. In the 25 years since Amazon UK started trading, it has racked up many Prime account holders, with over 90% of the population now shopping on the e-commerce platform.

For Amazon sellers, especially new ones, it can be challenging to know exactly how to beat advertising algorithms and come out on top. Many new businesses find themselves commonly faced with three Amazon fulfilment options: Seller Central FBM, Seller Central FBA or Vendor Central.

This is where Rosetta Brands will engage with you to design and deliver customised,

end-to-end solutions for brands, distributors, and businesses. As the leading UK Amazon Vendor Specialist, it has cornered a niche market and with over 300 UK clients and growing, it is already one of the biggest Food & Drink suppliers to Amazon UK.

Rosetta Brands was the joint brainchild of CEO Nick Comer and CFO Steve Keable, and once established in 2009, it focused on trading novelty gifts on eBay and Amazon. With the shift growth in Ecommerce, the company quickly diversified into the growing food and beverage industry on Amazon.

From humble beginnings to a global presence, the vendor has had continued year-on-year growth and now has two further offices in the UK: Greater London and Maidenhead, one in Europe, Munich and further afield in Brisbane, Australia. With its head office in Nateby, Lancashire, the close-knit team has grown to 45 as new categories and territories open up. We caught up with Louise Armour, Head of Business

GLOBAL AMAZON SOLUTIONS



marketing specialists. We understand the innate algorithms of the Amazon vendor platform and can turn unknown brands into best-sellers.

We work in a highly bespoke way with our customers, allowing them to pick our support packages essentially. RB Digital: our agency division supports brands keeping Amazon accounts in-house, and we operate a 'parachute in' approach, whereby multiple expert, Amazon-certified staff can support with brand awareness, advertising, set listings up or manage day-to-day, as required.

Amazon Ad revenue hit > \$37B in 2022 and is forecast to exceed \$70B by 2027 making investment in structured advertising essential. Rosetta offers tailored ad solutions for all brands.

Amazon Germany is ranked third after the US and Japan in pole position, with the UK coming in fourth, meaning Rosetta Brands has prime access to some of the largest slices of the Amazon pie. The Amazon Australian market is rapidly increasing and taking market share from both traditional retail and other e-com channels. Having an office in Brisbane means that Rosetta Brands is prepared for the next growth stage because, as we already know, when Ecommerce takes off, it's often a quick trajectory.

"Looking ahead to the future, we will continue to grow our European and Australian customer base using our UK business model as the blueprint. We're working with EU-based brands and manufacturers and unlocking the Amazon EU marketplaces for them.

We are also launching a performance marketing division that will open up Google Advertising, D-C and social media marketing to both existing and new clients.

Over the long term, we will commercialise our internal software solutions to continue our mission of providing services to clients who want to work on Amazon.

As Rosetta expands further the North American market, South Africa, The Middle East and Asia are all target markets for us.

We are delighted to receive the Food & Drink Matters Amazon Vendor Specialist Company of the Year. We are a tight-knit team, and we prioritise our customers. We're a growing company with a strong team spirit, and it's nice to be recognised by the industry," concludes Louise.

For more information, see the website below:

T +44 (0)333 344 8171
info@rosettabrands.com
www.rosettabrands.com

Rosetta Brands will be at:

The International Food & Drink Event (IFE) from 25 - 27 March 2024, ExCeL, London

The Farm Shop & Deli Show from 29 April - 1 May 2024, NEC, Birmingham.



CONFECTIONERY

Cushion Pads, Glassine Liners, Petit Four cases

DAIRY

Cheesewraps, Waxed Paper, Butter Wraps,
Films, Ovtene

FOOD

Waxed Burger interleaves, Deli Wrap,
Greaseproof and Printed Greaseproof

BAKERY

Greaseproof, Siliconised Greaseproof,
Cake interleaves, Muffin Cases

OVTENE FILM

100% recyclable, keeps food fresher for longer!
suitable for dairy, deli and bakery,
fish and much more!

Committed to quality, sustainability
and customer satisfaction.

Personalised bespoke packaging solutions
for a range of speciality food sectors:

We supply samples and run trials to help you
develop the perfect product!

CALL: 01606 354 664

VISIT: WWW.BARTECPACKAGING.CO.UK

EMAIL: SALES@BARTECPACKAGING.CO.UK

Bartec Paper and Packaging Ltd

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

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

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

We understand the importance of sustainability and the impact

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

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

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



Heylo, the tasty keto bagels you knead in your life

A place where baked goods and low-carb living come together, Heylo are here to reinvigorate your low-carb lifestyle with real food so good, you won't believe it's low-carb.

With a team of passionate low-carbers and foodies working together to create their truly delicious low-carb and keto products, this has led to them making low-carbing easy and fun again, with customers describing what they do as 'magical'.

With just 1.4g of carbs per bagel, they're crisp on the outside, soft and chewy on the inside and these generous sized seeded bagels are sure to satisfy your appetite, and your taste buds.

Producing the best low-carb bread means they need to deliver on every aspect – look, taste, smell, and texture. This meant their packaging needed to deliver too.

With our help, we worked together with their design team and our repro



house to improve the design, ensuring they got the best possible print.

From approval, we turned the job around in under one week, hitting a critical production and launch date, not forgetting, the production of some awesome looking packaging!

For help with your packaging, give our team a call 01274 685566.



Love at first bite

Already settled among Argentine consumers, bon-o-bon was the first bonbon to establish the 'Sweetness Week' with its classic slogan, "a bon-o-bon for a kiss".

Bon-o-Bon was established in 1984, when Fulvio Pagani sought to introduce a tempting, chocolate confectionery, aimed to be within everybody's reach. Covered in a high-quality milk or white chocolate; these tasty, melt in your mouth bite sized truffles have a distinctive biscuit-like truffle within and are perfect to have as a snack, or to share with someone you love.

Exporting 70% of its production to more than 60 countries, including the UK, this dynamic and fun brand have become the most famous, market leaders of chocolates, supplying the most popular and delicious treats in Argentina.

The partnership with WHSmith will see the Bon-o-Bon brand land in travel and airport stores in the UK and major European countries and their travelling customers represent the ideal target audience for the delicious peanut butter with waffle chocolate as they are more discerning for impulse gifting.

"We're excited to be working with Arcor and the much-loved Bon-o-Bon choc brand. This supports our strategy of offering our travelling customers a



wider range of the best international brands," said Ben Storey, Senior Buyer, WHSmith Travel.

Bon-o-Bon's packaging needed to compliment the idea of the products being brought back from travelling as a gift or present, so with our help, we established a recyclable material for both their packing formats whilst providing a premium look and feel. The patterned matt lacquer on the 25OPE/80PE pouch gives a distinctive contrast against the naturally glossy polyethylene material, offering a greater shelf presence.

To see how we can help you with your packaging, please contact our friendly team 01274 685566.



Sustainable fresh produce packaging and Loi AGECE

Futamura, the world's leading manufacturer of cellulosic films, has supplied renewable and compostable packaging solutions to the fresh produce industry since 2003. Futamura's NatureFlex™ films are made from renewable wood pulp sourced from responsibly managed plantations. They are certified for home composting by TÜV Austria and meet all standards for industrial composting, including EN13432.

NatureFlex™ has always played a pivotal role in driving the shift towards a more sustainable packaging future, away from conventional plastics. Amidst rising consumer expectations and evolving regulations such as the Loi AGECE (Loi Anti Gaspillage et Economie Circulaire) – Futamura's NatureFlex™ films address the broader functional performance and sustainability concerns and also include a range of cellulosic packaging films that respond to the requirements of the Loi AGECE, ideally suited for packaging fruits and vegetables weighing under 1.5kg.

These versatile cellulosic films can be used independently or in conjunction

with materials like paper and cartons, allowing for a broad range of sustainable packaging solutions. NatureFlex films are used for packaging an array of fresh products making them an adaptable and sustainable choice for a cross-section of packaging needs. Futamura also offers a range of renewable and compostable fruit label facestock for the production of renewable and compostable fruit labels.

NatureFlex™ run on the same machines as conventional plastics, avoid significant disruptions to current processes with no additional investment needed.

Futamura has recently celebrated the opening of a new state-of-the-art production line, increasing manufacturing capacity and further improving customer lead times.

For more information about Futamura and NatureFlex™ films, visit www.futamura.com.





Plant Lipids: *Good by nature*

In this issue of Food & Drink Matters, we are delighted to select Plant Lipids UK as our food application natural colour & flavourings Company of the Month.

The Plant Lipids Group is a multi-award-winning producer of spice oils and extracts: manufacturing and exporting essential oils, spice oleoresins, natural food colours, whole and ground sterilised spices to over 85 countries around the world. With access to seasonal raw materials and cutting-edge processing facilities, Plant Lipids is synonymous with premium extracts quality.

Established in Kerala, India in 1979 as a spice extracts manufacturing facility, the company has grown to become a global phenomenon, epitomising the spirit of innovation and sustainable best practice. The Indian Powerhouse now has 11 manufacturing sites in India, one in Sri Lanka, one in the UK and one in Germany. With sales offices and agents

around the world, from Thailand, South America, Australia, to Egypt and Indonesia, the extensive product portfolio connects with the global food industry, ready-meal suppliers, confectionary and bakery, through to high-street cosmetic brands.

Plant Lipids UK is part of the Plant Lipids Group and was established in 2014. Located in Corby, Northamptonshire, the site houses a research facility and manufacturing plant. The UK site supplies oleoresins, essential oils, natural colours and spices, with an emphasis on blending rather than extracting from the base pigment and a specialism with natural colour. The colour applications range from dairy, beverage, confectionary to savoury, as illustrated below:

Savoury: many colours are based on Paprika, Turmeric, Carmine and a fusion blend of these pigments to create a wonderful array of shades.

Confectionary: popular colour choices include: Lutein, Curcumin (Yellow), Paprika, Beta-carotene (Orange), Copper chlorophyllin (green), Anthocyanins (Red to Pink) and Carmine (Pink).

Beverages: Formulations include: Lutein (Marigold) for a Scillian-yellow, Beta-Carotene (orange), through to Paprika for a deeper orange/red.

Dairy: Annatto extracts allow British cheese manufacturers to produce those quintessential cheese colourings: the reddish-orange of Red Leicester or the off-white paler yellow of Cheddar cheese.

The Annatto extract which gives Red Leicester cheese its trademark colour, for example is found in the outer layer of the seeds from the tropical achiote tree (*Bixa Orellana*), which is indigenous to South America and the Caribbean. The extracts have been used for over 200 years as cheese food colourings and the primary pigment is *cis-bixin*, found in the resinous coating of the seed. Through delicate processing, the pigment is removed





by careful abrasion of the seeds in a suitable suspending agent. Historically, water or vegetable oil is employed for this purpose but in the case of more concentrated annatto extracts, microcrystalline bixin products of 80-97% purity have been developed.

Plant Lipids UK can offer fully customised solutions, to the following embedded specifications: vegan, organic, kosher, halal, specific-origin ingredients, all with fully-traceable raw materials.



We spoke to Paul Farrow: UK Commercial Director to find out more,

“In the UK we specialise in natural colour, mainly to the UK food industry but also to ready-meal manufacturers, confectionary, bakery and high-end cosmetic

companies. This includes bespoke flavour and aromas in natural colours, many of which you will find in many food products across the country. We offer all the Plant Lipids Group products, which is over 6,000 products and pride ourselves on delivering orders from: 1kg to 1,000kg with a quick delivery lead time of two weeks.

The on-site RD & manufacturing facility has doubled to 11,000 sq. ft to expand our capacity and we have seen a 300% growth in sales over the last five years. Furthermore, we have more than doubled our staffing levels and over the next five years, will be looking to move to a purpose-built site to continue further expansion of our business.”

Plant Lipids UK provides a wide selection of flavourings for food applications such as fish and meat, ready-meals and soups and rubs/seasonings and breadcrumbs. The correct dosing of oleoresins/oils allows taste profiles to be controlled, delivering particular flavours in a cost-effective manner. The delivery system can

be altered in accordance with the production, including oil/water soluble liquids, spray-dried on maltodextrin or gum Arabic, or plated on salt/rusk.

For fish and meat dishes, for example there are specific products like deodorised paprika or colourless capsicum, speciality blends for Asian, Indian or Mexican food and a variety of flavours such as black pepper, ginger and garlic. For ready-meals and soups, Plant Lipids UK provides flavourings like onion, black pepper and basil in liquid or dry formats, spices like ginger and cinnamon and speciality blends for Indian and Asian food.

“The Plant Lipids Group has always placed great emphasis on sustainable farming, from the beginning. The NURTURE 360° programmes ensure best practice training in sustainable farming, with specific modules on pesticide selection and controlled usage, with full traceability projects. We hold ISO 14001 Environment Management certification and our Indian DSIR-approved research facilities meet stringent criteria. The Life on Land programme extends to biodiversity and is focussed on zero emissions and renewable energy, resulting in a Government Award for excellence in pollution control. The sustainable development goals extend to all employees across the world, with

tribal livelihood improvement programs for women farmers, free healthcare offered to all employees and free COVID vaccinations for all staff and local communities,” explained Paul.

Plant Lipids UK is a major B2B player, as part of The Plant Lipids Group in the spices and herbs extract industry, providing an exemplary commitment to excellence, through innovative R&D and an unwavering pledge to sustainable best practice. From its super-sol concept colour technology: adding natural, bright colours to food products to speciality-oleoresin blends for Indian or Mexican taste food fusions, Plant Lipids UK demonstrates its core signature mission statement: good by nature.

Plant Lipids UK will be at the Food & Drink Expo 2024: 29 April- 1 May 2024: NEC, Birmingham.

For more information, see the websites below:

T + 44 1536 401320
 infouk@plantlipids.com
 www.uk.plantlipids.com
 www.plantlipids.com





D ● T
D ● T
P E T

SHAMPOOS
Why not offer your guests
the chance to treat their dog
to a spa experience?



Unique solutions for your business

Unique award winning products and solutions that will delight your customers and their pets.

Make your business truly pet friendly by stocking DotDotPet's range.

- Features dog loved scents - reduce anxiety related to bathing
- 5 options based on coat type - short, curly, long, double, puppy
- Prebio for healthy skin & coat
- Vegan formula



hellodotdotpet.com

dotdotpet.com



D ● T
D ● T
P E T



ECO TOWELS

Love you clients dogs, not their muddy paws?

- Single use 100% natural (FSC) biodegradable pet towels
- Perfect to help keep your premises clean
- A handy portable solution to clean mucky pups
- No more smelly dog towels, simple, unique option for keeping your clients dog clean.



Pet
Approved



DEWKES

Snacks for Dogs	
Fishy Bites <i>Moreish Snack</i>	£2.75
Beefy Stick <i>Hard and Challenging</i>	£2.75
Chicken Jerky <i>Chewy and Satisfying</i>	£2.75
Porky Scratchings <i>Tasty and Crunchy</i>	£2.75
Eco-Friendly Poo Bags <i>Just in Case</i>	£1.49



Pup-arazzi your pup @dewkespet
www.DEWKES.CO.UK
1000 ROAD, MUMBLES, SWANSEA, SA3 4DL | 01792 988103



Elevate Your Hospitality with
Our Premium Dog Snacks

www.dewkes.co.uk



Miraculous Foamer: World's first, Number 1 Vegan cocktail foamer



Jonathan Braham-Everett
JBE Imports Founder



In this issue of *Food & Drink Matters*, we are delighted to feature JBE Imports as our premium spirits importers Company of the Month.

JBE Imports are both ardent spirit importers and brand-builder specialists in premium brands across the UK drinks industry. Working with existing brands, JBE Imports uses its growing, extensive connections for the on-trade route to market.

Established in 2013 by Owner and Director, Jonathan Braham-Everett, the ex-Shipping Broker has gone on to build a sizeable empire within ten years. The company is based in Hertfordshire, for easy access to UK distribution and also has a convenient Amsterdam warehouse space for European imported brand distribution. We caught with Jonathan to find out more about this enterprising powerhouse,

“We work personally with the brands we import: discussing opportunities and challenges, to enable a solid foundation for brand growth and to encourage passionate acceptance by UK bars and its customers.

“We do not over-promise and are always realistic of the brands’ growth in a very oversaturated market. We work closely with our brands to ensure that all complement each other and do not work on a fee basis. We prefer to buy at a workable price and build the brand organically with the brand owners’ support.

“Our flagship brand is Ms. Better’s Bitters which we launched into the UK back in 2017. This was the brand that finally catapulted us from a small to a relevant importer. The brand consists of Ms. Better’s Bitters Miraculous Foamer: the world’s first and No. 1 vegan, allergy-free cocktail foamer made by bartenders to replace eggs and allergenic alternatives.

“The range also consists of 19 unique bitter flavours such as Pineapple Star Anise, Smoke & Oak, Mt.Fuji and Lime Leaf, which elevates cocktail menus in bars. For example, we feature a recipe for a Classic Margarita cocktail on our website, which includes a dash of Ms. Better’s Lime Leaf Bitter for the perfect touch, or how about two dashes of Ms. Better’s Chocolate Bitter added to tequila and gin for the perfect Tequila Chocpresso.”

Ms. Better’s Bitters varieties are produced in Vancouver, Canada, with each hand-picked botanical blended to lovingly create the perfect bitter.

JBE Imports are renowned purveyors of excellence and beyond the flagship brand, Ms. Better’s Bitters. They also supply the Bareksten brand from Norway, with the award-winning Aquavit, Gins, Vodka and Absinthe.

Bareksten Gin epitomises the spirit of Norway: Nordic Viking wilderness, against the distilled backdrop of locally-sourced seasonal herbs, potatoes and berries, creating a wondrous, fruity expression.

Jonathan says: “We also carry some exciting Bartender / industry owned brands Like Fortunella Liqueur by Lukas Staffin, The Lovers Rum by David Cordoba, and Kleos Mastiha by Effie Panagopoulos - all world-renowned bartenders/industry workers, and JBE Imports works with these owners and their connections to grow their brands in the UK market.

“We recently launched a chocolate Tequila Cream Liqueur that is making great strides in the UK, with a Mango version just launched.

“In January 2023 we took over the distribution of The King of Soho: a well-established brand, that we are now building back to its heyday pre-Covid.”

JBE recently added an Agency arm to bring select brands into the UK market for online retail. This allows brands to be seeded and understand the market before large activations and expenses, making JBE ideal partners for young brands seeking organic growth and support.

“Looking to the future, we hope to grow to have a strong sales team, to complement the quality brands and enthusiastic brand owners that we work with, but to remain of a workable size to not be overloaded with business cost pressures versus providing a true and accurate development of a brand,” concluded Jonathan.

Find out more from the website below:

www.jbeimports.co.uk
www.facebook.com/jbeimports

Best ever lunch!

Casual Dining & Commercial Kitchen enjoy record breaking 11% increase in attendance

ExCeL London set the stage for Casual Dining, lunch! and Commercial Kitchen. The highly anticipated shows for the hospitality and food retail sector took place on 27-28 September and received an overwhelming number of attendees through its doors – 9129 in total.

Senior decision makers from Sainsburys, Center Parcs, Pret A Manger, PizzaExpress, Tesco, Starbucks, John Lewis, Bill's, Leon, JD Wetherspoon, Hilton UK Hotels, wagamama, Nando's, Wahaca, Big Table Group, Mowgli, Asda, Co-op, Amazon UK, Greggs, GAIL's Bakery, WHSmith, BP, Marks & Spencer – and others – visited over the two days. These buyers took every opportunity to connect with the show's 600 exhibitors, hear from 165+ expert speakers across 7 theatres and network with other professionals in the industry.

Reflecting on the resounding success of the shows, Group Event Director Chris Brazier expressed gratitude to participants, exhibitors, and sponsors for their enthusiastic involvement. He comments, "lunch!, Casual Dining

and Commercial Kitchen have once again demonstrated their indisputable position as the premier showcase for the hospitality and food retail industry. The theatres were packed with standing room only sessions and the aisles were buzzing with quality buyers doing business from start to finish. Thank you to our supporters, partners, speakers, exhibitors and visitors. As many people have commented, these were our best shows yet. We can't wait to do it again, even bigger and better, next year!"

As well as a bustling show floor, there were standing room only Keynotes with Nisha Katona, CEO and Founder of Mowgli; James Brown, CEO of BrewDog Bars; Guy Meakin, UK Shops & Franchise Director of Pret A Manger; Brian Trollip, Managing Director of Dishoom; James & Thom Elliot, Co-Founders of Pizza Pilgrims; and Marta Pogroszewska, Managing Director of GAILs.

Other packed sessions took place, which included discussions with CEO, founders, chefs and directors from Baxter Storey, Wahaca,



WatchHouse Heartwood Collection, Las Iguanas, Honest Burgers, Marugame Udon (Europe), and many other new and established brands.

"lunch, Casual Dining and Commercial Kitchen are THE most important shows for our industry. Together, it's the only event that is dedicated to hospitality and food retail, and an event at which you will see every single category - from premium to casual dining to QSR. This event is the national treasure of our industry and it's so important to attend!" says Shereen Ritchie, COO of buns from home.

▶ The co-located events return to ExCeL London on 18-19 September 2024.

To keep up to date with the show news, please visit www.lunchshow.co.uk, www.commercialkitchenshow.co.uk and www.casualdiningshow.co.uk.

Peas, as a snack?!

You could say they're Taking the Pea!

Based in Rye, East Sussex, the team behind Taking the Pea is on a mission to recreate snacks as we know them.



Bored of crisps and nuts, Taking the Pea chose to use one of the UK's most widely grown vegetables - the humble marrowfat pea - and turn them into a delightfully crunchy and flavourful and healthy snack. Based on the nation's favourite crisp flavours - Sweet Chili, Smoked Ham, Cheese & Onion, and the ever-bold Wasabi flavour - these little snacks are winning over hearts all over the country.

Having met with the Taking the Pea team at Lunch! Trade Show earlier this year, we were pleased to find out that the team are not only committed to being a healthy alternative to regular ol' crisps, they are intent on furthering their commitment to sustainability in the year ahead.

As of January 2024, all Taking the Pea products will be soy and palm oil free, which the team describe as the first step on their journey to a "greener, more sustainable future".

Taking the Pea products are available in two sizes: 125g sharing bags, and 25g on-the-go pod packs.

They are available in retailers across the country, online at www.takingthepea.com and Amazon.

For stockist enquiries, contact: hello@takingthepea.com

NOOX POWER – Think Smart Drink Smart

NOOX POWER is dedicated to providing functional drinks that cater to people looking for healthier alternatives to traditional energy drinks. They are made with natural ingredients, free from artificial colours, flavours and gluten free. Our first drink REVIVE, launched in February 2023, has zero calories, zero sugar, in a light Raspberry & Lemonade flavour.

Our USP are the Nootropics, carefully selected with a combination of vitamins and minerals, 'Revive', targets cognitive enhancement, a superfood for the brain stimulating focus, creativity, motivation and reduces mental fatigue. In development are the next two drinks in the range, 'Reload' and 'Relax', due to launch in March 2024.

We are thrilled to have recently won the Gama Innovation Award – SME 2023, as voted by an international panel of expert judges.

Commenting on the award, Gama Founder & CEO Cesar Pereira said: "NOOX Revive Sparkling Drink



was a worthy winner in the SME category. This novel launch won the SME award for its use of nootropics to offer cognitive benefits."

About GICA 2023
The eighth edition of the Gama Innovation Conference & Awards (GICA) took place on Thursday 19th October 2023 at The Bridgewater Hall in Manchester.

www.gamainnovation.com

Cano Water

Cano Water is a purpose driven brand that has disrupted the water market by providing a sustainable on-the-go alternative to single use plastic bottles.

Cano Water is filled with the purest quality spring water that Europe has to offer. The water is obtained directly from a well in the Austrian Alps; it has a high pH level of 7.9 and is canned at the source to ensure the freshest hydration in every sip.

Cano Water was born after three mates from London visited Thailand and witnessed the plastic pollution problem first hand. They wanted to create a solution and found that aluminium was the most recycled and recyclable drinks packaging available. The brand is fuelled by authenticity and passion with creativity at the heart of all that they do. They are progressive risk-takers,



encapsulated by their "Don't Bottle It!" slogan.

Cano Water drives brand awareness by doing things differently to other water brands, they create noise and tap into different cultural spheres. As the first company in the world to put water in a can, the Cano Water vision is to remove 1 billion plastic bottles from the Ocean by 2030.

www.canowater.com

Fix8 - Award-winning, British Kombucha

Shop the new range of Fix8 probiotic Kombucha drinks founded by head fermentalist Freya. Freya was introduced to kombucha whilst studying abroad in Shanghai by her Chinese Medicine Doctor. After going away and doing her own research, Freya began homebrewing Kombucha at university and Fix8 was born!



Fix8 Kombucha has been crafted with science-backed probiotic cultures and added vitamin C for a supercharged, gut-boosting drink. The Kombucha range includes Sicilian Citrus, Strawberry Basil, and Ginger Turmeric.

Kombucha, as well as being a delicious alternative to traditional fizzy drinks, offers a range of benefits for our gut health. Each can of Fix8 contains two billion live bacterial colony-forming units, which are proven to reach your gut alive. Besides better digestion, a healthy gut is known to improve mood, sleep, immunity and overall wellbeing.

Since crafting its first batch of booch in 2017, Fix8 has become a growing

business and is set to take the UK market by storm, winning listings in Waitrose, Ocado, Morrisons as well as premium retailers such as Selfridges and Planet Organic.

Fix8 Kombucha has been described as the best-tasting kombucha on the market, appealing to kombucha purists and soft-drink fans alike, with very few calories and absolutely no artificial sweeteners and no stevia. Fix8 is proudly made right here in Britain, and is sold in sustainable, infinitely recyclable aluminium cans. Grab yours now from Waitrose.com, Ocado or direct from the Fix8 shop at www.fix8.com!

For more information, see below. www.fix8.com

Belvoir Farm



Belvoir Farm lies deep in the Leicestershire countryside, tucked away among the wild hedgerows and unruly shrubs of the Vale of Belvoir. Our amazing team of foodies and thinkers, tasters and sales folk, and packers are here – working together, with nature, to craft our range of premium soft drinks.

Premium soft drinks, Crafted with Nature; that's what we are all about. Refreshingly real and reassuringly delicious, there's artistry in our still cordials and lightly sparkling soft drinks. Each are made using simple ingredients, carefully selected – including

our own organic elderflower – with natural fruits, hand-picked flowers, fresh juices, and spices.

We're true to nature and let the ingredients do the talking. We choose natural, over artificial, every time. There are no artificial preservatives, flavourings, colourings, or sweeteners in our premium soft drinks.

That's our promise. Ours is a light touch, using traditional methods and working with nature's flavours to craft proper, premium soft drinks that taste delicious.

www.belvoirfarm.co.uk

PEPPADEW®

Bites

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

UP TO
£47
 PROFIT
 PER 1KG**

Code: 146277

Code: 11251

Code: M282359

Code: 096566

Code: 11251

brakes

Bidfood

BOOKER

kff

Urban Foodservice

peppadewfoodservice.co.uk

**Based on a £19.99 1kg selling price & £7 recommended menu price of 5 Bites per portion.

PEPPADEW® Bites



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

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

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

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

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

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

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

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

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

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

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



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

delamere

Award winning, must stock milk range,
designed for the hospitality industry.





- 500ml & 240ml
- Flavoured Milk
- Glass bottles
- Award winning
- Great taste
- Store ambient
- Best served chilled



- 97ml Mini Bottles
- Designed for hotel rooms
- Cows milk & Oat
- Unique glass bottles
- Fully recyclable
- 3-4 portions per bottle
- Screw cap
- Store ambient
- Long life

www.delamereflavouredmilk.co.uk

follow us:  

Telephone: 01565 632422 E-mail: salesteam@delameredairy.co.uk



Delivering the crunch

Delivering great-tasting fries, which are crunchy on the outside and fluffy on the inside, is an art form. The right oil, the correct cooking time, the perfect cooking temperature and the best hot hold are all essential ingredients in delivering the best french fry to your customer.

**FAST FOOD
Systems Limited**



Delivering the fries in peak condition requires the Fry Dump, one that can fit in with the needs and limitations of the restaurant.

Introducing the Vizu Super Fries, although not able to leap tall buildings with a single bound, the newest addition to the Vizu Fry Dump range has a fry dump around 1.6 times larger than the Vizu Mega Fries. Great for super busy locations.

Four powerful halogen heat lights mounted above the dump area, matched with a 500W heat mat underneath the dump area, deliver sufficient heat to ensure the fries retain their delicious crunch. As an energy-saving feature, the lights are switchable, reducing energy costs during quiet periods.

Just like its sidekick, the Super Fries features conveniently located storage for packaging and a salt shaker. An integral ample sized ambient storage cupboard is ideal for storing more packaging. The glass and bagging rack can easily be swapped from left to right to allow the unit to be positioned next to the fryers.

With six fry dumps in our range we have the right one for your business.

You don't need x-ray vision to find more information on the Vizu range of Fry Dumps.



Scan the QR code below with your smartphone or speak to one of our super sales team on 01189441100, email sales@fast-food-systems.co.uk or visit www.fast-food-systems.co.uk





FROM

FAST FOOD
Systems Limited

THE QSR EXPERTS

INTRODUCING THE NEW SUPER FRIES!



Vizu Super Fries

1.6x wider chip dump area than the Vizu Mega Fries!



Vizu Fries Range



CONTACT US FOR MORE INFO:

0118 944 1100

sales@fast-food-systems.co.uk





Peppadew Sweet Piquanté Peppers: The perfect ingredient for pizza and pasta dishes

When it comes to crafting the perfect pizza or pasta dish, the one ingredient that can elevate the flavours of these classic Italian dishes is the Peppadew® Sweet Piquanté Pepper. These small, vibrant red Piquanté peppers are brimming with sweet and tangy flavours, make them a perfect addition to pizzas and pasta. Here are the reasons why Peppadew Sweet Piquanté Peppers are the perfect ingredient for Pizza and Pasta dishes.

1) Burst of Flavour

One of the most compelling reasons to use Peppadew Sweet Piquanté Peppers as a pizza topper and pasta dishes is the burst of flavour they bring. They have a sweet and tangy taste, which adds a delightful contrast to the richness of cheese used on pizzas and in pasta. The burst of flavour that these peppers provide is a game-changer, taking your dish from ordinary to extraordinary.

The sweet notes of Peppadew® peppers can balance the saltiness of cheese and enhance the overall taste of your pizza or

pasta. They bring a unique combination of flavours that is hard to replicate with any other ingredient. Whether you use them as a topping on a pizza or as an ingredient in your pasta sauce, the peppers provide a memorable taste experience.

The Peppadew® Piquanté peppers are one of the main ingredients in Chicago Town Deep Dish The Ultimate One – Picante Nduja, which won Product of the Year in the Pizza Category, so we are confident it works pretty well with Pizza!

2) Versatility

Peppadew® Sweet Piquanté Peppers are incredibly versatile. You can use them in various forms, such as whole peppers, slices, or even as a stuffing. This versatility allows you to get creative with your pizza and pasta recipes. You can stuff them with cheese for a cheesy surprise in your pizza crust or scatter slices across your pasta for a burst of flavours in every bite.

Furthermore, the bright red colour of Peppadew peppers adds an appealing visual



element to your dishes, making them even more enticing. The versatility of these peppers allows you to experiment and create unique combinations, ensuring that your pizza or pasta will never be boring.

They are also all Vegan, Halal and Kosher certified.

3) Mild Heat

While some dishes benefit from a fiery kick, many people prefer milder heat levels in their pizza and pasta creations. Peppadew® Sweet Piquanté Peppers offer the perfect balance with a mild, pleasant heat that



doesn't overpower the dish. This mild heat complements the sweet and tangy flavours, creating a taste profile that appeals to a broad range of palates.

If you want to add a hint of spiciness to your pizza or pasta without making it too fiery, Peppadew® peppers are an excellent choice. They provide just the right amount of warmth, enhancing the overall flavours without overwhelming your taste buds.

4) Easy to Use

Incorporating Peppadew Sweet Piquanté Peppers into your pizza and pasta dishes is a easy. They come in 3kg tins either as a whole or diced. Once opened you can use the peppers directly in your recipes, saving you time and effort in the kitchen.

Their convenient preparation also extends to the ease of combining them with other ingredients. Whether you're making a classic Margherita pizza or a spicy Arrabbiata pasta, these Piquanté peppers seamlessly integrate into your recipes, making the cooking process smooth and hassle-free.

Once opened they can be kept for up to 4 weeks in the fridge, as long as they are kept in the brine.

5) Healthy Option

For those looking to make their pizza and pasta dishes a bit healthier, Peppadew® Sweet Piquanté Peppers offer a nutritious option. These peppers are a good source of vitamins and antioxidants. They provide vitamin C, which is essential for a healthy immune system, and their vibrant red colour indicates the presence of beneficial phytonutrients.

Incorporating these peppers into your recipes allows you to enjoy the flavours of pizza and pasta while adding a nutritious component to your meal. It's a win-win situation for your taste buds and your well-being.

Peppadew® Sweet Piquanté Peppers are a superb addition to both pizza and pasta dishes, offering a delightful burst of flavours, versatility, mild heat, and easy preparation. They bring a unique twist to your recipes, making them stand out, while also offering a healthy option for those looking to make their meals more nutritious.

They are a must-have ingredient for any Chef that takes pizzas and pasta from ordinary to extraordinary.

peppadewfoodservice.co.uk

PEPPADEW®



JUST ADD™

PEPPADEW® Whole Sweet Piquanté Peppers



Unique · Crafted · Versatile

**The secret ingredient that takes
your pizzas and pasta from
ordinary to extraordinary.**



NO ADDED
PRESERVATIVES



NATURALLY
GLUTEN FREE



CONTAINS
ANTIOXIDANTS



LOW
IN FAT

FIND OUT MORE

peppadewfoodservice.co.uk

 [peppadewuk](https://www.instagram.com/peppadewuk)

 [Peppadew United Kingdom](https://www.linkedin.com/company/peppadew-uk)

Get ready for Hot 'n' Fresh



Part of the H-Pack Group

Bespoke food packaging has a 'brand' new name...

Global food packaging brand, H-Pack has launched a new brand 'Hot 'n' Fresh' in the UK. Reflecting the slickness of the operation, supplying premium, quality food packaging products within a tightly competitive price structure, Hot 'n' Fresh is ready to tear up the market and set the bar high.

Tying in a strong history of service and delivery with the promise of innovation, working with new materials and state-of-the-art machinery, Hot 'n' Fresh is for those in the catering and 'to go' markets who want a one stop shop that provides a complete range of packaging solutions, including the very best recyclable lines.



Paper & Bagasse Range



Aluminium Range



Recyclable Plastic Range

**For further information
on Hot 'n' Fresh**

**Call: 01978 855 595
sales@h-packglobal.com
www.h-packglobal.com**

Time to rejuvenate body balance for optimal mind, body and spirit

Hormony Drinks is our celebrated healthy beverage remedy manufacturer Company of the Month, in this issue of Food & Drink Matters.

The NHS reports that up to 20% of the UK population (across adults and children) have been affected by irritable bowel syndrome (IBS) at some point in their lives. This can have a devastating impact on wellbeing, affecting everyday wellbeing, work and relationships. Even mild usage of anti-biotics can leave the gut flora impacted and alongside high stress levels, poor nutrition and sleep patterns, many of us are left with a range of digestive ailments. Furthermore, low blood sugar levels and hormone imbalance can leave many of us low in energy, prone to mood fluctuations and

carving healthy foods, high in sugar.

When looking into alternative remedies and supplements, it can be difficult to know where to start, with shelves packed with remedies promising digestive, blood sugar or hormonal miracle cures. It can feel overwhelming and many Brits just put up with ailments, rather than taking a calculated risk to alleviate symptoms.

Max von Berg is aware all too well the confusion sufferers feel when looking for effective remedies. He is the founder of award-winning brand Hormony Drinks, and has brought two products to market, the first: Digestif Reset System (DRS) is an Ayurvedic blend to optimise digestion,

“We are a small, family-run business and we help people to restore their gut health and improve their hormonal health. The company started with our first product – Digestif Reset System – that was developed in close collaboration with a very well-known Ayurvedic Doctor in India and we have since helped over half-a-million people live normal lives with that remarkable product.”

Just half a teaspoon of DRS taken after a meal is proven to activate the saliva glands.

The long-term impact includes: healing stomach/colon/peptic ulcers, relieving eczema, aiding nutritional absorption, clearer cognition, restoring the connection between brain and gut and many more.”

The second product launched from the pioneering company was Hormony Drinks, voted the UK’s Best Health and Wellness Beverage Manufacturer at the Food and Drinks Awards 2023. The powder can be added to your favourite drink and the Palmyra Blossom Nectar works wonders for



stabilising blood sugar levels and overall hormone regulation. Following a seven-week supply, users simply take two tablespoons a

day to restore natural levels of B-vitamins, often a cause of hormone imbalance. Hormones impact our physical, emotional and cognitive health and also affect our appetite, weight and mood levels. Not only that but the Palmyra Blossom Nectar stimulates the production of glucuronic acid and increases beneficial antioxidant activity.

The ingredients are sourced organically, with no artificial colourings, flavours or preservatives as Max outlines,

“We grow all our own ingredients, so we pride ourselves on our commitment to sustainability. Palmyra tree, for example is the most sustainable plant I have ever come across and unlike other trees that are used in commercial production cycle, doesn't require any use of fungicides, pesticides, or any other man-made chemicals to maintain its productivity.

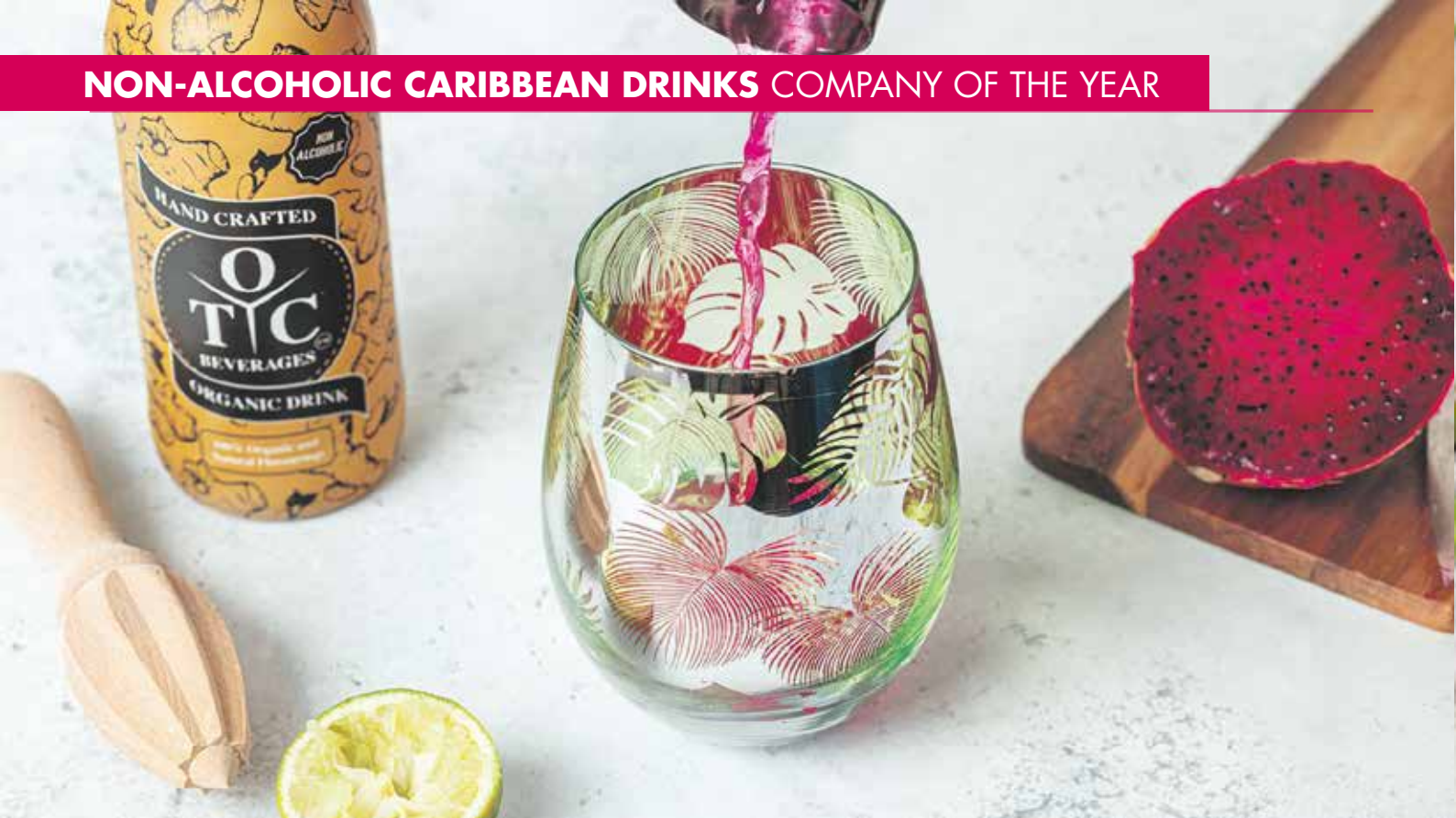
We have a top manufacturing facility in India and work in the UK with some like-minded scientists who help us understand better as to why our products benefit people when other products fail. The glowing, five-star customer reviews on our website are growing testament to the restorative power of our twin products for many regular users.

Looking ahead to the future, our plans include putting Hormony Drinks into a can form so it is more convenient for our customers, which will also help to increase our market reach.”

For more information, see the website, email and social media platforms below:

info@hormonydrinks.com
www.hormonydrinks.com
 @HormonyDrinks (Twitter/X)
www.instagram.com/hormonydrinks/
 (Instagram)





Delivering the perfect traditional Caribbean taste in a non-alcoholic drink

In this issue of Food & Drink Matters we have featured OTC Beverages Limited as our Non-Alcoholic Caribbean Drinks Company of the Month.

Since the company was established, Shirley White – Founder, Managing Director and CEO had a dream with destiny to ensure the company met the standards of being the beverage of choice for customers around the world.

Founded in 2018 and launched in 2019, Shirley decided to go on a journey of launching a non-alcoholic drink brand based on Caribbean flavours after attending her father's 80th Birthday party in 2017. "I felt there was a gap in the market for a premium beverage with quality ingredients based on traditional Caribbean flavours which my mother, father and I grew up drinking. Additionally, I realised that my children's generation were not going to invest the time in making these beverages at home, so I knew there was a need to keep the flavours alive and to provide a grab and go premium drink for Gen Z and for all consumers to enjoy. I also knew the potential of a drinks brand when the product and the marketing is right," added Shirley.

When we featured OTC in one of our issues last year, we spoke with Shirley who explained to us the process of the company and how it was moulding and shaping into becoming one of her greatest achievements. Since then, Shirley's journey of launching this non-alcoholic drink-based brand has continued growing slowly. At Food & Drink Matters we love to

champion independent businesses and even though Shirley doesn't particularly come from a marketing background, 2024 looks like a promising year for the company in terms of potential further growth.

Shirley commented, "My background is not in the FMCGS. I used to work in Financial Services in London for over 30 years so my skillsets are in strategy, product development, project management, sales and management consulting. Our company has remained static since launching and that has been due to the external changes from COVID-19 and the cost-of-living crisis, however, we see a need to expand and grow the business and will be looking to do this in 2024. This will be done through more events, sponsorships with a focus on securing a corporate client base. We also aim to launch more flavours once we have completed some more market research."

OTC has a very elusive contract with its manufacturers that are based in Leicester and has attained a professional and strong partnership with them since 2018. It is of course this relationship that will help to elevate the company to the next level in terms of service and what it can provide, as the relationship between manufacturing and production is key to building a strong business structure that will deliver the perfect execution that Shirley is looking for.

Having not been on the food and beverage scene for that long, OTC has already won and been nominated for a number of awards that clearly show Shirley is taking the company in the right direction.

"We have been trading for only a short space of time and have already been nominated for, and won, awards for our achievements with Lux Life Magazine and Health & Wellbeing. We have also been accessed by the Great British Food Award judges and received high marks on the quality, provenance and taste of our brand," added Shirley.

Shirley's openness to sustainability, diversity and inclusion in the workplace also means that the company is widening its access to finding the best talent that will ensure enhanced innovation, creativity, productivity, reputation, engagement and long-term business results come 2024 and beyond.

"At present I am the only employee, however, we plan to onboard younger and older people of all genders and races in the future. We also have a sustainability program with Evergreen where we plant trees in developing countries every month," said Shirley.

For more information, see below.

T 0844 357 0441
info@otcbeverages.com
www.otcbeverages.com





THE BEAUTY OF OUR BOTANICALS

— Est —
1882
—

We supply high quality botanical raw materials in wholesale/bulk to businesses around the world which are used in the manufacture of food and drinks, animal nutrition, cosmetics, nutraceuticals and herbal medicines. Take a look at the products and let us know what you are interested in, along with the desired quantity and delivery details. We'll then provide a bespoke quote.



CONTACT

+ 44 (0) 1733 371221
contact@josephflach.co.uk
www.josephflach.co.uk

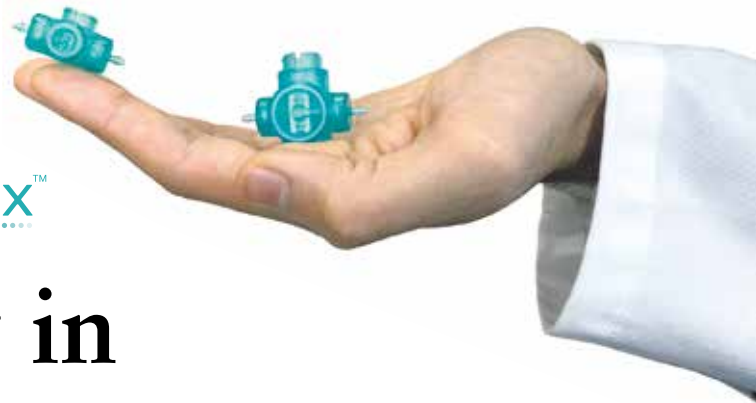


JFS

Joseph Flach & Sons



Gillian Harding-Moore
Director – Marketing



Leading the way in recyclable pump technology



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



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

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

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

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

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

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

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



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

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

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





**READY TO BE
BLOWN AWAY?**

**INTRODUCING OUR NEW RANGE OF
SEPARATION TECHNOLOGY**



**SALES • RENTAL • MAINTENANCE • SPARE PARTS
FOR DECANTER CENTRIFUGES, DISC STACK SEPERATORS,
FILTER & BELT PRESSES**

**Utilising world-leading Polat centrifugal separation technology in
combination with our unparalleled service and maintenance abilities.**

**Euroby continues to influence the UK market as a premier
separation solutions provider.**

Euroby Ltd, New Dawn House, Gorse Lane, High Salvington, Worthing, Sussex BN13 3BX
T - 01903 69 44 00 www.euroby.com F - 01903 69 44 77 E - sales@euroby.com

Start simple: Grow smart of modular condition mo

The Industrial Internet of Things (IIoT) can feel like a new-fangled, complex digital application, requiring nothing short of a Ph.D. to understand even the most rudimentary steps. Nothing could be further from the truth. It has the unlocked potential to connect vertical data flows with horizontal ones to create a truly connected factory. Tapping into the right data, via a modular platform can be a low-risk and low-cost endeavour for companies wanting to save on energy consumption or improve CNC machinery efficiency. In short, extracting the right data can enable single integrated views of asset condition monitoring, leading to valuable energy-saving decisions in real-time.

Food and beverage and engineering factories are brimming with data, but between untapped data, stranded and siloed data and new data, it can appear simply like a never-ending labyrinth of differing systems and devices.

RS Industria offers a comprehensive solution with its cloud-based end-to-end IIoT platform, through its modular asset-based monitoring approach. The system can collect different asset protocols such as: OPC-UA, MODBUS and PROFINET and translate them seamlessly into one common format. The data is then transmitted to the cloud platform to create a single point of asset insight, for engineers to analyse further. Due to its innovative modular format, monitoring of new assets can be added as key problems progressively solved for example, once energy consumption has been identified and decreased, wastewater or CNC machinery could be added to the system. This plug-and-play approach is simple, flexible, cost-effective and can be installed quickly. Richard Jeffers, Director for Industrial Solutions at RS Components encapsulates and demystifies the RS Industria approach, “At its simplest level, IIoT revolves around how machines interact with each other and how we know what’s going on within those machines through data. It’s about extracting better data, not big data.” “Rather than thinking of it as a single



overwhelming project, industrial organisations need a structured approach to tap into their data by collecting it in a planned and modular way.”

RS Industria simplifies the connection of manufacturing assets such as vibration sensors, PLCs, SCADA systems and utility meters, offering state-of-the-art condition monitoring insights and enhanced asset health status alerts.

The company was founded in 1937 as Radio Spares, supplying the radio industry with electronic components. It has grown substantially over the years, with the online e-commerce platform substituting the iconic, original RS Catalogue to become a global, £3 billion powerhouse supplying industrial components, supplies and consumables around the world. RS Group is now a FTSE Top 100 company.

Based in London, RS Industria prides itself on supplying an industrial data platform, offering valuable asset insights for evidence-based decisions. We caught up with John Bound: Head of Proposition Marketing at RS Industria for more insights, “We want our customer to start simple: grow smart. Many companies are confused by the technobabble around industry 4.0 and IIoT and feel they are being left behind. We are fully aware of the perceived barriers to IIoT, from substantial upfront costs (especially for SMEs), the almost mythical complexity surrounding system integration, legacy system retrofitting, cyber security, the skills gap in data analytics, the upheaval from change management, to ROI uncertainty. These are all valid concerns and as a business, trying to overcome these barriers on your own is very difficult and requires a combination



RS Industria was created within this large and stable group, with a fast and flexible culture more akin to a Tech start-up, but without the financial risk. With three years of development and market operation behind them, RS Industria has enabled many manufacturers to save costs and improve the efficiency of their production lines through continuous digital monitoring of assets and processes.



t – the power onitoring

of careful planning, investment, education, collaboration, and a long-term commitment to digital transformation. This is why adoption of these technologies is so low in industry and why in-house IIoT projects often fail.”

“However, the core proposition of RS Industria is that our platform and our implementation team overcome these barriers quickly and cost-effectively – delivering the benefits much faster than in-house projects or many of our competitors.”

Statistics from expert business consultants: Deloitte UK show that equipment failure is the leading cause of downtime, with unplanned maintenance and paused production costing the manufacturing industry in excess of £337 billion per year.

Brompton Bicycle is one of the UK’s largest bike manufacturers, renowned for their legendary fold-up bikes. They rely heavily on their Greenford manufacturing factory in West London and their welding site in Sheffield, Yorkshire, to keep up with high demand. Engineers at the Greenford site were frustrated with one of their key CNC cells, which, due to the complexity of the different machining operations, meant that the six-axis machine had a relatively long cycle time. Because of this, that particular CNC machine had become a production bottleneck – the slowest part of the line.

Brompton Bicycle were familiar with RS Industria through their existing use of the platform to monitor energy consumption, which had already

saved the company thousands of pounds, and decided to collect the CNC machine data via continuous monitoring. This was nothing short of a game-changer, as Brompton Manufacturing Engineer: Malcolm Millar explains, “This industrial data platform has removed the need for testing a high volume of parts. RS Industria has also led to an improved cycle time, as well as freeing up engineers’ time better spent on other activities. I have been using RS Industria to develop tooling speeds and feeds. By exporting peak torques for Spindles 1A/1B, I plugged the data into Minitab to run an optimisation analysis to minimise torque & noise.”



The result was that Malcolm’s team were able to reduce the process cycle time, remove the bottleneck and increase annual production capacity by up to 20,000 bikes – for minimal capital investment. Brompton are now looking at extending the existing monitoring on their paint line and extending it to the Autobraze and wheel-building operations, creating real-time visibility of the whole Greenford factory site.

It is common for companies to focus on a particular area of immediate concern, such as energy consumption, and then extend the monitoring system to other aspects such as machinery and processes. As they see the benefits of better data. To facilitate this low-risk, high-return approach, RS Industria is a modular system, specifically structured to make the expansion process simple and quick. An example of this is a global food and beverage group that has over 150 manufacturing centres across over 30 countries. One of their UK sites produces the sweet and fruit ingredients for



The core proposition of RS Industria is that our platform and our implementation team overcome these barriers quickly and cost-effectively

preserves, fillings, sauces and toppings. The company, like many around the UK, is firmly committed to the UK Government’s 2050 Net-Zero targets and wanted to actively reduce carbon emissions and energy costs across its operations by 2030. The site had a few existing energy meters and submeters, but the consumption data had to be collected manually each week, and both the limited scope and the slow data collection meant the site team did not have a clear view of energy consumption by area, process or time. By connecting the existing submeters to the RS Industria platform and installing new ones across the plant, they were soon able to see how and where energy was used. This real-time visibility of usage enabled the team to prioritise and target areas of high consumption and waste by changing procedures and amending behaviours – such as turning off equipment left on standby or by shutting down whole areas over the weekend.



The rapid deployment of the energy monitoring system led to an astonishing 14% decrease in energy consumption within the first three weeks. The RS Industria system also enabled them to experiment in real-time, by turning equipment and distribution circuits on and off to determine the base loads.

The two previous case studies illustrate how deploying the RS Industria condition monitoring system can offer companies insight into their production processes, enabling them to potentially make huge savings on energy costs and other utilities such as wastewater, and to optimise their production processes and ancillary equipment.

To find out how RS Industria can help your company today with condition monitoring of your factory assets, see the website below.

RS Industria will be at Smart Production Solutions Expo (SPS) at NürnbergMesse, Nuremberg, Germany from 14th-16th November 2023.

0333 2470235
www.rs-industria.com





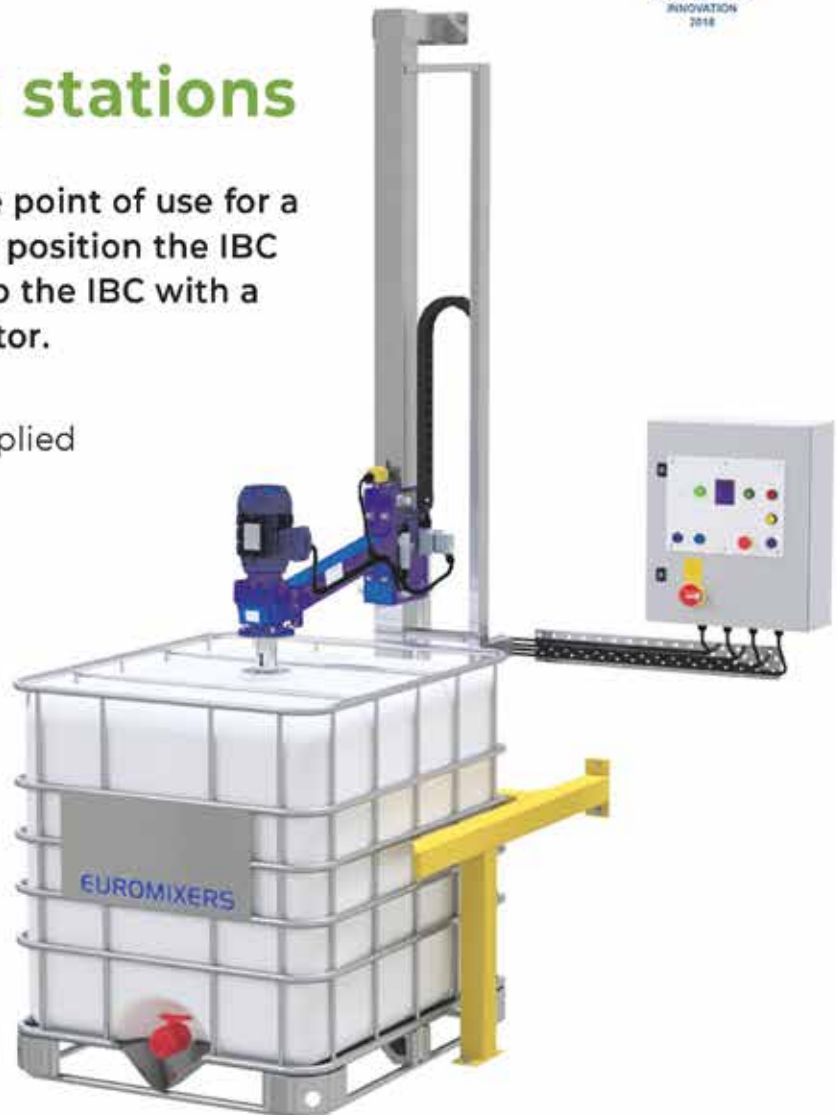
EUROMIXERS
MIXING TECHNOLOGY



IBC & Drum Mixing stations

Offer consistent product quality at the point of use for a wide range of applications, guide rails position the IBC and the mixer is raised and lowered into the IBC with a push button operated electrical actuator.

Fixed or mobile mixing stations are supplied complete with a control panel and safety interlocks.



Standard IBC mixing stations can be adapted to integrate with systems on site including pumps, valves, weighing and measuring instrumentation and controls to meet specific site requirements.

Please call or email our application engineers will be happy to help

Email: sales@euromixers.co.uk

Tel: 0161 486 5099

Web: www.euromixers.co.uk

Euromixers Ltd Landmark House Station Road, Cheadle Hulme, Cheshire SK8 7BS

Wrexham Lager welcomes new CEO



Wrexham Lager, the oldest lager brewery in the UK, has appointed James Wright as its new Chief Executive Officer, further strengthening its growth plans.

Wright brings more than 25 years of drinks industry expertise to the role, having worked both locally and internationally for major household brands including Red Bull, Corona Extra, and Lambs Navy Rum, as well as leading producer and distributor Halewood Wines & Spirits.

More recently, Wright was responsible for setting up Aber Falls Distillery – North Wales’s first whisky distillery – after identifying the opportunity in the region and the potential for establishing a Welsh whisky category and Geographical Identification. Under his leadership, Aber Falls Distillery went on to secure regional, national, and national distribution, as well as myriad awards for its gins, liqueurs, and whiskies.

A specialist in brand building and customer activation, product strategy and innovation, and routes to market, Wright is tasked with taking Wrexham Lager through what is set to be its most ambitious period of growth since its inception.

On Wright’s appointment, Mark Roberts, Chairman of Wrexham Lager, said: “James has an incredible track record of successfully building both product portfolios and standalone businesses. He knows how to develop national and international relevance for a regional brand, and we are excited for what the future holds under his leadership.”

James Wright, CEO of Wrexham Lager, added: “There’s not many brands that can offer a backstory like Wrexham Lager and when you couple that with a quality product you have an incredibly compelling proposition for both consumers and the trade. We have a clear and exciting direction of travel and I’m looking forward to getting things in motion.”

Founded in 1881 by German immigrants and famed for being chosen as the only beer to feature on the Titanic, such was its quality, Wrexham Lager counts supermarket giants Tesco and Aldi amongst its listings. The brand has also been a key sponsor of Wrexham AFC since the 1990s, with the football club now famously under the ownership of Hollywood legends Ryan Reynolds and Rob McElhenney.

For more information:
www.wrexhamlager.co.uk

OTC Beverages: Original Caribbean Beverages

Shirley White is the founder of the multi award winning Caribbean style drinks, OTC Beverages. Despite the turbulent backdrop of the global COVID-19 pandemic, Shirley and the team have managed to not only launch OTC Beverages but has overseen the huge success they have enjoyed over the last couple of years. Whilst the global corporations have come through unscathed, so many of the smaller companies have not which is why it’s particularly heartening when you hear about an organisation like OTC Beverages that has managed to buck that trend and thrived despite the challenging climate.

OTC have won a plethora of highly acclaimed industry awards for the quality of their product range so their achievements have clearly been no accident. What has been behind that success? Clearly



there are many factors. OTC has great taste, is based on traditional Caribbean recipes, is refreshing, has high quality organic and extract of flavours, has functional benefits associated with drinking them and they have been assessed by the Great British Food Award judges who awarded them a shortlisting in one of their categories and a high mark of 12/15 for their new Butterfly Pea Flower with Lime flavour which they launched in 2020.

Check out OTC Beverages at:
<https://www.otcbeverages.com>



OTC Beverages - The Original Taste of the Caribbean

www.otcbeverages.com



OSPREY DEEPCLEAN

DRY STEAM CLEANING TECHNOLOGY

STEAM IS CLEAN

- **ANY APPLICATION:**
2kW - 60kW machines capable of producing 60g - 800g of dry steam per minute!
- **ALL SECTORS:**
Commercial - Food production - transport - heavy industrial
- **ECONOMICAL:**
Reduced water consumption & no investments in chemicals
- **SUSTAINABLE:**
Sustainable, water conserving technology
- **SAFE & RELIABLE:**
Robust designs with ease of use in mind without harmful chemicals



The STEAMFORCE Range



+44 (0) 1242 513 123



sales@ospreydc.com



Unit 3, Cheltenham Trade Park
Gloucestershire, GL51 8LZ

HARFORD CONTROL

We help factories...

Eliminate Risk | Reduce Wastage | Improve Efficiency

by **turning data into actionable information**

with **End-to-End MIS/MES**



When we help, the Harford system is built to scale across each factory, from goods-in to despatch. With Harford's MIS/MES solutions, all production-related information is available within a single system. All collected data is analysed, prioritised & distributed to networked factory screens, PCs, laptops, tablets and mobile phones, in real time, so that operators can make immediate adjustments to improve performance. Nothing is left to chance.

Find out more
+44 (0)1225 764461
www.harfordcontrol.com



Ingredients



MACKLE APPLE CIDER VINEGAR

Bulk supplies for Food Manufacturers

BRITISH MADE APPLE CIDER VINEGAR USING BRITISH APPLES
No sulphur or additives used with acidity levels to suit your requirements

Brewed in our own BRC approved factory
PACKED IN 25 AND 1000 LITRE CONTAINERS or Full Road Tankers

Buy Direct from manufacturer
Deliver anywhere in the UK
Tel 02887 784345 or email anthony.conroy@mackleapple.com


Printing



SUSTAINABLE PRINTING OF PERFECT DECORATED BEVERAGE CANS

Many thanks for awarding us as Company Of The Year.

Tools



CAMB MACHINE KNIVES
"A CUT ABOVE THE REST"

If it has a cutting edge - then we can probably supply it!

As well as supplying new blades, we also offer a full repair & sharpening service on many of the knives we supply.

CAMB Machine Knives International
"Cut Above The Rest"

Phone: 01454 322170
Fax: 01454 322172
Email: sales@camb-knives.co.uk
www.camb-knives.co.uk

Ingredients



Beautifully crafted Thai curry pastes!

Seeking retailer and wholesaler partnerships

www.maejum.com
sales@maejum.com
@maejumsamanprai
08458 626 168

Contract Drying

BOOST PROFITABILITY BY OUTSOURCING YOUR INGREDIENTS MANUFACTURING REQUIREMENTS

EXPRESS CONTRACT DRYING LTD

Services Provided:
- Contract Spray Drying
- Toll Powder Blending
- Custom Powder Packing

Serving:
- Flavour Houses
- Colour Manufacturers
- Snack and Seasoning Manufacturers
- Sports Nutrition and Supplement Manufacturers

ECD is BRCGAA Accredited, Kosher, HALAL Certified, FDA Registered, Sedex Member, Ecovadis Rated.

Contact:
E: commercial@expresscontractdrying.com
T: 00 44 1495 303363 M: 00 44 7584 088463



Beverages



OTC Beverages - The Original Taste of the Caribbean
www.otcbeverages.com | IG: @OTC Beverages | Twitter: @beveragesotc

Measurement Solutions

HELPING YOU ENFORCE FOOD SAFETY STANDARDS

EUROLEC
Quality Measurement Solutions

THE TEMPERATURE, PRESSURE & INSTRUMENTATION SPECIALISTS

Visit: eurolec-instruments.com

Foodservice Consultants

Clifton Foodservice Consultants help foodservice businesses to save time and money, by providing expert bespoke solutions in food and beverage development, global packaging options, kitchen design and process.

They are proud members of the FCSI (UK&I) - www.fcsl.org.uk



Get in touch with us to find out how we can save you time and money: alison@cliftonfoodserviceconsultants.com
+44 (0) 1462 512555
www.cliftonfoodserviceconsultants.com

Cleaning & Facilities



Commercial cleaning and facilities services across the UK

0161 972 3000 info@floorbrite.co.uk
www.floorbrite.co.uk

Trade Marks

**Your Brand Is Your Business...
Your Business is Your Brand**

Protection for your most important Business asset

Nucleus IP Ltd
www.nucleus-ip.com
0203 102 9000

Vacuum Packers

Newly Appointed UK Agents
Tepro Vacuum Packers




Sales • Spares • Support

PARKERS FOOD MACHINERY PLUS
Packaging & Ingredients

Distributors Required
Call: 0330 058 4650
www.pfmplus.co.uk

Catering Consultancy



25 years of bespoke catering management solutions

- Operational & financial reviews
- Quality & food safety monitoring
- Option appraisals
- Competitive tendering

Members of the Foodservice Consultants Society International
01483 533962 admin@merritt-harrison.com
www.merritt-harrison.com

Ingredients

ECD INGREDIENTS

Leading British Manufacturer of:

- Vinegar powders
- Fruit juice powders
- Vegetable powders
- Cheese powders of named provenance

Manufactured in the UK at our own BRCGS AA Certified Factory

Serving:
- Snack and Seasoning Manufacturers
- Active, Sports Nutrition Manufacturers
- Supplement Manufacturers
- Instant Beverage Manufacturers
- Bakery

ECD is BRCGAA Accredited, Kosher, HALAL Certified, FDA Registered, Sedex Member, Ecovadis Rated.

Contact:
E: pat@ecdingredients.com
T: 00 44 1495 303363
M: 00 44 7584 088463



Packaging

IMPACT BY PACKAGING sales@pff.uk.com pff.uk.com



Circular economy rPET card-wrap packaging for dairy & an array of other food products.
Recycled Plastic - Recycled Card - Separate & Recycle Again!

Ingredients

SCROCCHIARELLA



Par-baked perfection that delights
Scrocchiarella is light, crunchy and easily digestible - the perfect answer to global consumer demand for healthy, vegan, high-quality food.
It's also ready in less than ten short minutes - from frozen to table.

Fleming Howden

Water Filters

ALLPURE

EUROPEAN DISTRIBUTORS FOR OMNIPURE

Tel: +44(0)1252 519955
www.allpurefilters.com

Cannabis Tea

Discover our range of cannabis products grown on certified organic farms



Balance the Body,
Calm the Mind

Purchase online or find a stockist near you
www.bodyandmindbotanicals.com

Plastics

HERALD
Quality disposables



Call Us On: 0208 507 7900
Email: sales@heraldplastic.com

Logistics

Global Experts In

LOGISTICS

W Worldwide Logistics
Learn More..
+44 20 3900 2474
www.worldwidelogisticsltd.com

EPOS Systems

The Epos Professionals Since 1982
Cashless Systems, Door Access Systems & CCTV Systems



Tel 0151 644 8296
www.ccrsystems.co.uk

Packaging Machinery

erben
a bruni packaging company



Rinsers
Cappers
Labellers
Liquid Fillers
Palletisation
Capsule Applicators
Carton Erector / Packer

BruniErben.co.uk • +44 (0)1473 823011

Packaging

capCoder
UK MANUFACTURED PACKAGING MACHINERY
EXCELLENCE

Turnkey Solutions | Filling, Capping Labelling Automation | Bespoke, Special Purpose Design
Pharmaceutical | Food & Beverage | Chemical
Aromatherapy | Medical | Diagnostics
Industrial | Ecg | Adhesives

To discover more, please visit
www.capcoder.com • Tel 01865 891466

Machines for Food

Machines **4** Food Ltd

Uniball Tumbler Mixer
Ideal for flapjack mixes and fragile products
Capacity 225 litres, 316 stainless steel drum, variable speed



The machines have been sold to clients using a range of different products as coating vegetables in oil, mixing medical powders, Bakery recipes, flapjack mix, mixing different nut types, marinating meat with sauces, mixing coffee beans, food ingredients, coating olives in flavours, flavours on nuts, pasta & mayo. Sold worldwide to USA, New Zealand, Hong Kong, Iceland and Europe.

Water Treatment

euroby

QUALITY PRODUCTS & SERVICES

Mobile / contract dewatering
Centrifuge technology
Filter press technology
Brewery & Food Grade applications

THE UK'S LEADING SUPPLIER OF CENTRIFUGE TECHNOLOGIES FOR LIQUID AND SOLID SEPARATION / CLARIFICATION TO THE BEVERAGE, BREWING AND DISTILLERY MARKETS

T - 01903 69 44 00 E - sales@euroby.com www.euroby.com





PiCASSO
DIGITAL

Call us to get a quote:
Tel. +44 793 270 5254

In addition to the 200 new features of Picasso Digital version 11, we now present Picasso Digital version 11+ with an extra 150 features to streamline your business and increase your earnings.

PICASSO
DIGITAL **11⁺**

Picasso Digital 11⁺

Elevate your business with Europe's best
Hotel administration and booking system



Picasso Digital is a comprehensive all-in-one hotel system for both large hotel chains and small bed 'n breakfasts. Benefit from our new two factor login, innovative table reservation engine, energy management and billing, flexible online booking system, room, parking and spa booking arrangement, online event ticketing system, that are all available with or without overnight stays, and of course our AI Digital assistant **Mona**.



AK Techotel Ltd. | Unit 2, Christendom Enterprise
Centre, FerryBank, Co.Kilkenny | X91 V5WN
Tel. +(44) 793 270 5254 | info@techotel.ie

For more info contact:

Alistair Brown

Tel +44 793 270 5254

Picasso Digital
A cloud based
all-in-one solution