

Food & Drink

MATTERS



Peppadew
Company of the Year
Pages 24-25



Plant Lipids
Ingredients, Flavours & Colourings
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4/12 – Automation through accumulation

Exciting food packaging formats come with their own unique packaging challenges. In order to solve this customer's need for increased packaging line speeds, extra attention was given to product handling and accumulation.



Automation was already in use to add dinner meal ingredients to trays, which were sealed and snap frozen in a tunnel freezer. But they still had to box the trays and case pack them through manual labor. The issues were that handling frozen food under extreme time pressure is a repetitive stress for staff and the process had inherent speed limitations.

To solve this the new solution needed to accommodate multiple product types in various unusual sizes and configurations. Packaged meals were to be transported from the spiral freezer, oriented and placed into a single file. After this, accumulation was required before the meals reached an end-load cartoner so as to manage any delays in the cartoning process.

Project details:

- Frozen dinner of various shapes and sizes
- Relieve extreme time pressure on manual labour
- AccuVeyor AVh Dynamic accumulator
- AVh is a non-touching solution
- Can handle all kinds of shapes without effort
- Extremely compact solution

In this project the end-user was looking to improve production rates on its frozen dinner meals packaging line by automating various parts of the process.

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<https://www.ambaflex.com/en>

Titan Enterprises' NSF-Approved flow meter best value for beverage industry

Titan Enterprises maintains certification for their Beverage flow meters and 800 Series turbine flowmeters under NSF/ANSI 169 as equipment for food products. This accreditation is especially important for food and drink manufacturers, food production and handling machinery, and processing and dispensing, as these flow meters can be installed securely in the knowledge that they meet NSF standards. These NSF-Approved flowmeters, constructed from food-safe PVDF, are also used in the pharmaceutical and medical industries where end products are consumed.



Titan's liquid flow Beverage meter is a low-cost measurement sensor used for multiple applications in the food and drink sector. It is an exceptionally effective, economical and reliable method for direct beverage dispensing – beer, coffee, spirits – and dosing additives and colourants, transferring and dispensing accurate and repeatable liquids such as syrups or flavourings into beverages, cider and beer for example.

Titan's Beverage flowmeters are widely used to monitor the accurate delivery of beer, cider and spirits in distilleries, to automated batching and dispense systems, bar taps in mobile bars and your local pub.

Collaborating with OEMs in today's modern food and beverage industry, Titan is enhancing production processes such as fast batching, and developing technology capable of differentiating between liquids in the production line, e.g. beer and cleaning solutions.

Visit: Titan Enterprises' website for full technical information on Titan's NSF-Approved turbine flowmeters. To discuss your specific OEM application, please contact Titan Enterprises on: +44 (0)1935 812790 or email: sales@flowmeters.co.uk.

Having been in production for 26 years,



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Food Care Solutions



Food Care Solutions has been helping food businesses achieve their aims since 2003. The influence of our consultants stretches the length and breadth of the United Kingdom – from providing help setting up your food safety and quality systems, or support in maintaining them, we are the team of choice, providing practical advice backed up by years of experience and knowledge.

and maintain them. When you have food safety or quality problems, we are there to trouble shoot and get things back on an even keel.

Our core service combines inspection and audit with consultancy. We start by identifying what you need, help you develop the policies and procedures that form the foundation of a robust food safety and quality management system, and then help you implement

We take things further by helping with your food hygiene training, inspections and audits, and reviewing, improving and monitoring your documentation and record keeping. Your success means we have done the job well, whether it be local authority approval, BRGS or other standards. We take a pride in helping you improve and increase your standing and profits.

Call: 07811 192545 or email: victor@foodsafeconsult.co.uk for the best help you can get.

Roasting...Clean & Green: Meet the EcoFilter™

In this issue of Food & Drink Matters, we are delighted to select VortX Klean Air Systems as our Company of the Month

In 2023, the UK coffee market revenue was worth \$2.0 billion⁽¹⁾ and is projected to grow further. Across the country, many customers are favouring speciality blends and artisan coffee shops, which means coffee roasters are big business. With over 650 coffee roasters across the UK, all eyes are on sustainability best practice in the wake of climate change.

One of the most salient issues across the coffee roasting industry is how to safely filter chaff, smoke and associated odours from the roaster's exhaust. Roasting coffee traditionally produces dust, chaff, odour, smoke, alongside harmful volatile organic compounds (VOCs) and CO₂.

Traditionally afterburners have oxidised the waste gases from roasting; the smoke is essentially incinerated by the burner at high temperatures and transformed into

carbon. From a sustainability viewpoint, afterburners consume up to 5 times the gas as the roaster itself. There is also the question of safety: the high operating temperatures are a fire risk. Add this risk to the build-up of coffee oils and chaff residue in conventional chaff cyclones and exhaust ducting.

With this in mind, the coffee roasting industry has been searching for a more sustainable solution and this is where VortX Kleanair Systems comes in with its pioneering EcoFilter™.

This alternative filtration system ingeniously uses an advanced cyclone and atomised water to remove the contaminants from the roasting process. The EcoFilter™ is a safer, greener process, with the additional benefits of low operating costs, easy set-up and minimal maintenance.

The VortX uses water vapor and the only energy the VortX needs is the energy to run the water pump

With COP-28 drawing to a close and the IPCC's push to reduce consumption of fossil fuels, there is a huge impetus across all industries to collectively draw a greener line in the sand.

VortX has been at the forefront of particulate, VOCs and combustion product filtering in the coffee roasting exhaust sector and has worked laboriously on the EcoFilter™ design.



Alongside the afterburner technique, some in the industry have used electrostatic precipitator and media filters but these also carry a large fire risk and the high cost of cleaning and replacing the filters themselves.

When looking at the immediate impact from cooling the hot, dirty air from a coffee roaster, the VortX team came up with the novel idea of the EcoFilter™. In 2017, the first model was sold and the rest they say is history. Over the last six years, coffee roasting companies across six continents has rushed to invest in these cutting-edge filters.

One of the early adopters was Co Ro (Bay Area Co-Roasters) in Berkeley, California. Floy Andrews, CEO had been looking at the market for a more sustainable solution to an afterburner, to bring their company more in line with sustainable best practice.

“At CO-RO one of our core values is sustainability and using a traditional afterburner really undermines that core value. The VortX uses water vapor and the only energy the VortX needs is the energy to run the water pump. If you care about the environment you have to look at a better technology and we're really proud to be one of the first installations of the VortX.” Floy Andrews, CEO of CO-RO, Berkeley.

What sets the VortX EcoFilter™ apart is that it burns no gas and produces zero





methane and carbon dioxide, making it the best eco-filtering product on the coffee roasting market.

We spoke to President, Ron Kleist to find out more about this innovative company and its pioneering filtering system, “VortX was firmly established in 2017 by myself, Willem Boot and Ren Tubergen, from our Corporate Headquarters in Santa Rosa, California.”

“Our customers are coffee roasters, particularly those inside city limits. They are concerned with filtering toxic and noxious emissions from the roasters to protect their neighbours, and doing so with the least damage to Planet Earth.”



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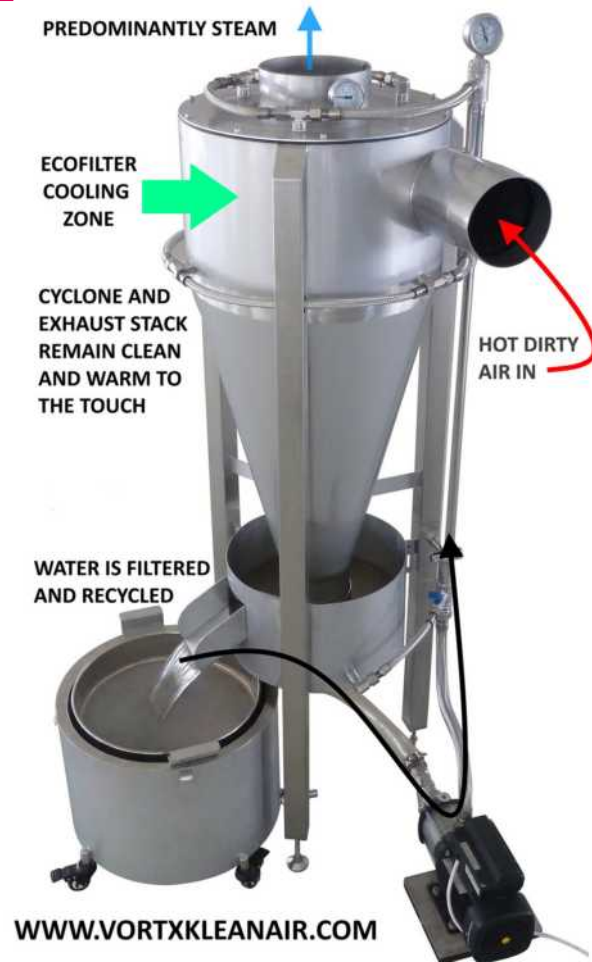
“Coffee roasting is notorious for producing chaff, dust, smoke, VOCs/odour and products of combustion (CO, CO₂, methane/CH₄ and NO_x). All roasters come with a means for trapping chaff, typically an external cyclone but we went a few steps further. We built a cyclone which captures virtually all the chaff and dust, plus it reduces the VOCs/odour and CO₂+methane to well below levels which bother the neighbouring community. In other words, without adding any additional equipment to a production line, our cyclone, the EcoFilter™ – makes any coffee roaster ‘clean & green.’”

“VortX is regarded in the industry as a ‘systems provider.’ We provide engineering for every customer so their installation is a success. We are the only producer of air filtration equipment providing this level of service to our customers. We want EVERY INSTALLATION to be a smooth success.”

“Our biggest breakthrough without question is that clean air authorities around the world are beginning to pre-approve our new ‘wet scrubber’ as an alternative to afterburners for emissions control. Afterburners are expensive to buy, very expensive to operate and incredibly taxing on the global environment. Watch this space, we will be announcing more throughout 2024.”

The EcoFilter™ continues in the meantime to make sustainable waves across the coffee roasting extraction industry, including the retrofit market and uses the simple process detailed below:

- The hot, dirty air is taken from the drum and/or cooling tray and fed into the EcoFilter™
- Atomised water is sprayed into the cyclone.
- The toxic VOCs are condensed into droplet form and trapped in water with the other contaminants.
- The water is flushed out the bottom of the cyclone, down the spillway into a series of filters.
- The filters remove the



- particulates and recycle the water.
- The cyclone and exhaust stack remain clean, reducing the need for future maintenance and remains a low fire risk.

The self-cleaning system recycles the water and needs only 15 minutes of daily cleaning maintenance. It has the lowest operating costs of all air cleaning methods, averaging at only \$0.18 (£0.14 per hour).

This advanced engineering design has been customised for the speciality coffee roaster industry, with superior craftsmanship and streamlined aesthetics. VortX engineering uses computational fluid dynamics to precisely design all the requirements for optimal airflow for the roaster itself.

To find out how to transform your coffee roasting company today with the most sustainable alternative filtration system on the market, schedule a call or see the website below for further information:
T +1 707 859 0507
info@vortxkleanair.com
https://vortxkleanair.com

(1) <https://www.statista.com/outlook/cmo/hot-drinks/coffee/united-kingdom#:~:text=The%20average%20volume%20per%20person,blends%20and%20artisanal%20coffee%20shops>

Experts in the mechanics of hospitality: *Driving your profit*



In this issue of Food & Drink Matters, we are delighted to select The Engine Room as our Tailored Hospitality Commercial Management Company of the Month.

The UK hospitality industry is estimated to be currently worth £20.9 billion and is anticipated to grow to £23.7 billion by 2028 (source: *Mordor Intelligence*) The industry has been recovering slowly in the post-COVID world, and despite some ongoing Brexit uncertainty, there is forecasted to be steady growth demand for new hotels, especially in the London area, driven by rising tourism.

With many businesses in hospitality focused on the triple whammy of skills shortages, the rising cost of energy and food and meeting the UK Government 2050 net-zero targets, many directors and owners often overlook strategic financial planning. This is where The Engine Room comes in.

The Engine Room is not a 'helicopter' consultancy service that launches in during emergency measures and offers a quick fix solution, then heads for the horizon. The Engine Room is here for the long-haul, for the downsizing or upscaling, as an integrated part of your team, as Jenny Hunt: Business Development Manager explains, "Think of us as expert hospitality consultants in commercial management, working in partnership with hotels, restaurants, pubs, bars, across the hospitality sector, adopting proven tools and providing tailored support. We offer strategic support targeted to company pain points, financial modelling and long-term plans, in the same guise as Financial and Commercial Directors."



Andrew Lovell, Managing Partner at The Engine Room

"The Engine Room is all about helping propel business plans forward, making business growth a reality. We spend a lot of time on the ground, with companies on-site, not through remote zoom calls or hiding behind spreadsheets. For some companies, that could mean two-three visits a week at the beginning, gradually becoming an ongoing extension of the team and a true collaboration for growth. Our monthly scheduled meetings monitor initial action plans and can quickly change course, if things don't go to plan."



Having an objective business eye on your company means we can focus on the commercial direction, whilst you get to create new menus in the kitchen or focus on performance or concept development."

The 2023 Deloitte Hospitality Industry Outlook Report looked at

the top five priorities for the hospitality industry at the moment, these are as follows:

- Managing inflationary pressures
- Streamlining operations
- Cash flow/cash management
- Hiring/re-staffing
- Workforce health & safety

The Engine Room understands the current climate in hospitality, as well as other concerns around adapting to new consumer behaviour, becoming more sustainable, stakeholder relationships, financial lenders, strategic growth, digital transformation and supply chains. The Engine Team was established in December 2022, from a collaborative group of experts working in the Hospitality Hub a traditional consultant company that saw the benefit of specialising in commercial management honouring their joint desire to support the recovery of an industry they all know and love and witness their partners thrive.



Andrew Lovell is the Managing Partner and has an impressive background in commercial, financial and operational roles across hospitality from service stations to Royal parks to opera houses. Jenny Hunt: Business Development Manager brings heavyweight experience in operational roles, such as head of hospitality at Sadlers Well Theatre and senior event management across prestigious venues such as the Chiswick House, Southbank Centre, Royal Academy of Arts and the National Portrait Gallery. Mario Manzo: Commercial Operations Partner brings a wealth of experience from the commercial performance of bars, restaurants and cafes and holding a central position on the commercial management team at The Royal Opera House. They all met and contributed to the success of Company of Cooks under the direction of Mike Lucy who co-founded The Engine Room with Andrew. The team has a collective professional experience of sixty years across the hospitality industry, bringing expert skillsets to clients, in a truly people-led manner.

"We can offer a whole spectrum of support from research projects, stress tests for business models, growth plans, acquisitions, investments, to everyday invoicing and cash flows. Essentially, we make sense of numbers, streamlining information and creating a dashboard that culminates disparate data and integrates software making it work for you to give you an accurate and profound understanding of your business enabling you to make discerning decisions and optimise your efforts. We have additional experts that we can bring in for targeted support areas too. If you're looking to upgrade your restaurant chain and target a different customer demographic, to Michelin Star institutions wanting a third-party expert opinion or a pub chain wanting to branch into gastro menus, using sustainable, sourced ingredients, talk to us today about the next step."

For more information and to grow your business during 2024, please see the website below: <https://www.the-engineroom.co.uk>

Every festive foodie's delight

Once again, the annual BBC Good Food Show Winter went down a storm, bringing together the nation's favourite chefs all under one roof



On the 23rd-26th November 2023, festive foodie enthusiasm filled the air from visitors looking to take their Christmas to the next level. Over the four days, the level of excitement, anticipation and energy from visitors and exhibitors was through the roof, marking the 2023 Winter show as one of the best yet!

Once again there was an incredible line-up of top chefs and experts including James Martin, Nadiya Hussain, Michael Roux, The Hairy Bikers, Gennaro Contaldo, Lisa Faulkner, and a SHOW FIRST welcoming Peter Andre who cooked live on the Big Kitchen with Rosemary Shrager on Saturday 25th November.

There were definitely a few winter warmers on the menu that gave visitors the chance to take a seat for FREE and drop-in on some incredible live demonstrations, interviews, and discussions. The 2023 Show hosted the following stages: Wild Kitchen, The Big Kitchen, Christmas Kitchen, Let's Talk Good Food Stage, The Fabulous Food Finds Tasting Theatre, The Flavour Experience, brought to you by Taylor & Colledge, and the BBC Good Food Wine Club Tasting Theatre.

Visitors were also given the chance to join and enjoy on Cocktail Masterclasses, Festive Knife



Skills, Festive Fancies, and Christmas Canapés with Prosecco.

Of course, one of the highlights of the Show is always the pop-up book shop where visitors were able to purchase the latest titles from chefs and experts appearing at the Show as well as meet them face-to-face to get their book signed from the authors themselves that included well-known chefs Nadiya Hussain, Michel Roux, James Martin, Chris Bavin, Jane Dunn of Jane's Patisserie, The Hairy Bikers, and many more.

We have selected some of our Top Exhibitors from the show whose products positively contribute towards the growth of the food and beverage industry. These include: Asilia Salt, the UK's sustainable sea salt brand with unusual types and flavours from Tanzania. Don Papa Rum, a premium aged, single-island rum from the Philippines, that's crafted on the fertile foothills of the active volcano Mt. Kanlaon. Explore a world of freeze-dried candy delights with the UK's premier supplier Exploded Sweets! Heritage Kitchen brings an array of wonderful preserves that have become increasingly popular and can now be delivered directly to your door.

Maldon Salt has been harvested in the UK since 1882 and produce natural and pure crystals that are harked as the go-to artisanal sea salt. The non-alcoholic beverage market is booming and Saicho were at the show showcasing their premium non-alcoholic drinks and sparkling teas. Bringing the pure authentic taste from their family olive grove, Sallaku Oil delighted visitors with their extra virgin olive oil. Those with a sweet tooth enjoyed the delights from the Sweet Scotch Egg Co that offer a deliciously indulgent treat that swaps the breadcrumbs for biscuit,



sausage meat for cookie dough and chicken egg for a chocolate centre.

Those interested in artisan raw honey, Wild about Honey offers unpasteurized, GMO and antibiotic-free premium sourced honey products from Greece and Portugal. Adding some spice and fiery flavour to the show, visitors loved Yep Kitchen for their award-winning chilli oils and ferments that derive from Southwest China.

The Show also hosted two sit down restaurants: The Good Food Restaurant and Takumi Lunch Club by Lexus. The Takumi Lunch Club offered an exquisite three-course meal whilst The Good Food Restaurant offered dishes inspired by Good Food's Christmas recipes and Lexus Takumi Ambassadors.

▶ Mark your calendars for the next BBC Good Food Show Summer that will be held at the NEC in Birmingham on June 13th-16th 2024, and the next Winter Show that will be held at the NEC in Birmingham on November 21st-24th 2024.

<https://www.bbcgoodfoodshow.com>



Award-winning extra virgin olive oil

Sallaku Olive Oil delighted visitors to the BBC 2023 Winter Good Food Show with its multi-award-winning extra virgin olive oil.

Owner Rozetta Sallaku fondly recalls picking olives with her father as a child on the Albanian family olive grove, lovingly nurtured over generations. The natural fertiliser keeps the soil and trees healthy, giving it a distinctive leafy green and fruity flavour, with subtle hints of herbs, grassiness, artichoke, apple and almond.

Sallaku Extra Virgin Olive Oil from Sallaku Farm received the prestigious Gold Quality Award from The London IOOC 2023 London International Olive Oil Competitions and Bronze at the 2023 UK Quality Food awards.

The olive oil is available directly from the website or Etsy.com



and retails at £23.99 for a 500ml bottle, or £13.99 for 200ml, with free UK delivery.

Customers can buy a hamper basket priced £65, which includes both a 500ml and 200ml Sallaku Olive Oil bottle, 215ml bottle of balsamic Mazzetti glaze, black olive and tomato tapenade, and black olive tapenade and an olive oil bottle pourer.

The olive oil is delicious with accompanying salads or dips, giving an authentic Mediterranean theme to the table and can be used for natural, healthy cooking. Sallaku Extra Virgin Olive Oil is certified by the Organisation of National Association of Olive Oil in Italy.

Order the award-winning Etsy five-star rated olive oil today from the website or Etsy shop below:
<https://www.sallakuoil.com>
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At Exploded Sweets, we transform ordinary sweets into extraordinary delights. Our freeze-drying process captures flavours at their peak whilst transforming the texture into a satisfying crunch. Each bite is a burst of nostalgia and innovation. From Skittles to Squashies, our diverse range caters to every sweet tooth.

A shining star in our collection is our 'Freezie Bag' range, featuring



Exploded Sweets' innovation.

Having proudly served our customers for over a year, we have honed

our expertise in crafting exceptional freeze-dried treats. We understand the joy sweets bring, and that's why we've dedicated ourselves to perfecting the art. Exploded Sweets isn't just a brand, it's a celebration of taste, texture, and tradition. Why not try them today!

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Maldon Salt: Natural Sea Salt Crystals

Maldon Salt has been the master and maker of salt since 1882. To this day, they use the same time-honoured techniques of hand-harvesting their gourmet flakes to ensure that every batch is perfect in both taste and texture. The choice of the passionate and the adventurous.

Now, their passion for creating and celebrating great taste has driven the creation of two new delicious, flavoured sea salts, expertly blending their unique pyramid-shaped flakes with premium herbs and spices. Introducing Garlic Sea Salt – with wild & roasted garlic for a fragrant herbal taste and Chilli Sea Salt – with Aleppo Pepper and Bird's Eye Chilli for a spicy, aromatic taste.

The two new flavoured salts join the existing smoked sea salt as part of the flavoured range, perfect for those who like to get creative in the kitchen, adding flavour in a quick way to elevate your everyday cooking. Discover the endless possibilities of these versatile salts, perfectly suited for an array of culinary creations. Fantastic flavour at your fingertips.

Available to purchase on Amazon UK and Ocado.

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 Instagram: @maldonsalt





Think of a scotch egg

Imagine swapping the breadcrumbs for biscuit, the sausage meat for cookie dough, then trade the egg for a sweet centre, there you have it!



At The Sweet Scotch Egg Co we have taken this dream and made it reality; we have been hand crafting our Sweet Scotch Eggs in a range of fruity, sweet and nutty flavours from our midlands based artisan kitchen since 2022, developing a range of flavours for the ultimate Indulgence, delicious and luxurious, these sweet treats make the perfect gift, whether it's a large egg for the WOW factor, or a mini selection box to experience a variety of flavours.

Share them or keep them for yourself (we won't judge you!)

To view our full range of flavours, or if you would like to discuss stocking our product range, please visit our site at: www.thesweetscotcheeggco.co.uk or you can find them in store at our coffeshop, Heavenly Baking based between Sutton Coldfield and Aldridge.



Yep Kitchen: Authentic Sichuan Chilli Oils and Ferments

Get ready to boost your culinary experience with Yep Kitchen, where founder Tom Palmer, having immersed himself in China's rich culture for a decade, brings you an extraordinary range of regional Chinese condiments inspired by the fiery flavours of Southwest China.

What sets Yep Kitchen apart in a bustling market is their unwavering commitment to detail. Drawing on their intimate knowledge of local ingredients, they've carefully imported essential spices from Southwest China, infusing every drop of their chilli oils with a burst of umami rich and authentic regional flavour.

Yep Kitchen is on a mission to share the secrets of China's Southwest by introducing new and exciting products to the UK. Whether you're savouring the boldness of Garlic Chilli Oil with Beef, relishing the kick of Hunan Salted Chillies, or indulging in the well-known Sichuan Chilli Crisp, Yep Kitchen has a flavour for every palate and occasion.

The proof is in the accolades. Yep Kitchen's entries



clinched 2 stars each at this year's Great Taste Awards, a testament to their commitment to excellence. Find these culinary gems not only gracing the premium shelves of Selfridges Food Hall but also taking pride of place at Panzer's Delicatessen.

Dare to elevate your meals with Yep Kitchen's authentic Southwest Chinese condiments. Don't miss out on the opportunity to embark on a flavour journey that has earned acclaim from connoisseurs and premium retailers alike.

Contact
www.yepkitchen.com

Independent Lancashire preservatives business takes the spotlight at the BBC Good Food Show Winter 2023

Heritage Kitchen
Range of Preserves

From the small town of Bacup in the South Pennines, Lancashire, births the most delectable and wonderful range of preserves by Heritage Kitchen.

Husband and wife duo, Derek and Judith have built the business up over the years from a kitchen dream right up to current day, selling out at the BBC Good Food Show Winter 2023 and filling the shelves of food halls, cheese shops, farm shops and delicatessens around the UK.

Discover their unique range of preservatives boasting mouth-watering and unusual flavours including Beetroot & Horseradish Chutney, Chilli Chocolate Jam, Chilli-Lilli, Bergamot Marmalade, Courgette and Tomato Chutney, Fig and Apple Chutney, Cucumber Relish, Lancashire Pineapple Chutney, and many more.

Working with Heritage Kitchen, wholesale customers are granted access to the full range of products as well as the Breakfast, Fruity, Traditional, Hot & Spicy flavoured Gift Boxes. Heritage Kitchen is able to provide all of its products in food grade pails of 1.25kg



or 2.5kg sizes, as well as the option to use your own labels on any of its products.

Heritage Kitchen has grown into a strong, profitable business because of the time, effort and love that both Derek and Judith have invested. Wherever you find Heritage Kitchen whether it be in a local shop, a weekend farmers market, or a national food show, customers can't get enough of their wonderful products.

If you're interested in stocking Heritage Kitchen, please see below:
info@heritagekitchen.co.uk
<https://www.heritagekitchen.co.uk>

Wild About Honey: Premium heritage raw honeys

Wild About Honey began as a kitchen table company, born out of necessity as much as passion; trusting our instincts that what we had stumbled upon was a little bit special. The sheer diversity of Portuguese honey was an eye-opener for us and after our first tentative contacts with Algarvian beekeepers, we now have long-standing relationships with many of them. We supply some amazingly rare and unique kinds of honey to the UK, including *Arbutus* honey from the Serra da Monchique, Laurissilva Cloud forest honey from Madeira, and Vanilla Fir honey from Greece.



Rustom Engineer is a niche artisan honey company. We supply independent health food and fine food shops as well as sell online directly to customers in the UK. We have been established for over 11 years now. We are a multi-award winning much loved UK company with a loyal following. We have tried our best, through these challenging years, to keep bringing you the very best exquisite, raw, mostly monofloral honey to market from Portugal and now Greece.

Find us online at: www.wildabouthoney.co.uk or email us at: wildabouthoney@gmail.com for trade enquiries.

Wild About Honey, founded by Tamasin Gilbert and

Don Papa Rum: Discover the spirit of Sugarlandia

Discover the enchanting world of Don Papa Rum, the spirit of Sugarlandia. Crafted on the fertile foothills of Mt. Kanlaon, this premium, aged rum from the Philippines is a testament to the rich heritage of rum-making in the region. With notes of vanilla and candied fruit, Don Papa Rum is exuberant and fruity on the nose with a velvet-smooth finish. Immerse yourself in the magic of Sugarlandia and experience the extraordinary taste of Don Papa.

Say 'Hello,' to the Don and discover the world of Sugarlandia at: www.donpaparum.com



Saicho: Non-Alcoholic Sparkling Cold Brew Tea

Founded in 2020 in the UK, Saicho is a luxurious, non-alcoholic, single-origin sparkling tea brand created by husband-and-wife team, Charlie and Natalie. Both with a PhD in Food Science, the duo is redefining the art of tea-making by creating unique and sophisticated sparkling teas that are both innovative and delicious.



The multi award-winning, champagne-like teas are designed to pair perfectly with food. There are 3 tea expressions in the range, Darjeeling, Jasmine and Hojicha, each with a set of distinct flavour characteristics, unique to the respective regions in India, China and Japan.

Each sparkling tea has been carefully balanced and crafted to shine a light on the nuanced and complex flavours of tea, promoting as much interest and provenance as premium wines and champagnes.

Saicho proudly produce a refreshing tea that is vegan friendly, sulphite free, low calorie and with no added artificial sweeteners or preservatives. They have a dedicated commitment to a clean and transparent production method that truly celebrates the world's finest teas.

Saicho Hojicha sparkling tea has tasting notes of roasted chestnut, hazelnut and nori seaweed. Pairing perfectly with Sushi and Seaweed.

Saicho Darjeeling sparkling tea has tasting notes of mandarin, ginger and wood spice. Pairing perfectly with roasted meats and vegetables.

Saicho Jasmine sparkling tea has tasting notes of apple, lychee and vanilla. Pairing perfectly with spicy salads and creamy desserts.

For sales enquiries, contact: amanda@saichodrinks.com or <https://www.saichodrinks.com>

Asilia Salt: Sustainable sea salt from Tanzania



Do you want to make your cooking and seasoning more exciting? Asilia Salt has created a range of flavoured salts that will elevate your dishes to the next level. From our peppery Pili Pili Salt to the zesty Coconut Lime Salt, we have a flavour ready for any dish.



for tomato soup, roast potatoes, and grilled vegetables

- **Turmeric Ginger Salt:** Great in lentil curry, roasted cauliflower, and carrot soup
- **Hibiscus Salt:** Perfect for summer salad, focaccia, and overnight oats

Salt is an essential part of cooking and seasoning dishes, so why use poor-quality salt? Below is a list of our flavours and how to use them:

- **Pili Pili Salt (Peppery):** For chicken fajitas, potato wedges, and Italian pastas
- **Coconut Lime Salt:** Perfect for guacamole, baked cod, and vegetable stir-fry
- **Applewood Smoked Salt:** Ideal

Asilia Salt is a sustainable, family sea salt company with a long history of farming sea salt. We use traditional salt farming techniques, relying only on seawater and Mother Nature to produce our sea salt. Get a pinch of East Africa in every jar of Asilia Salt!

Use AsiliaMatters to get 15% off! Find our sea salts and salt flavours at: www.asiliasalt.com

Extend the quality and characteristics of food products with NEW Groundbreaking Ovtene packaging from Bartec

In this issue of Food & Drink Matters, we are delighted to award Bartec Paper & Packaging Ltd as our Bespoke Paper and Packaging Company of the Year.

“We are thrilled to receive this award as it is a recognition of the commitment and effort made by our team in very difficult times. We are fortunate to have a loyal and conscientious group who embrace the challenges we set and understand the need to provide customers with consistently high quality and service levels,” stated Patrick Ford, Sales Director.

As specialist manufacturers of bespoke packaging and paper converters, Bartec provide personalised packaging solutions to a range of sectors including Confectionery, Dairy, Commercial, Non-Food and Retail.

For the last 20 years, Bartec is proud to have achieved AA rating in its BRCS audit and to be FSC accredited. “This award is, rather appropriately,

the icing on the cake! As a family-owned company, we value our team members and their families and try to offer a supportive working environment that is fulfilling and rewarding. We are committed to continuous improvement in all areas and recognise that good internal communication fosters a co-operative and open culture,” added Patrick.

COVID-19 had some detrimental impact on many industries around the world, and likely altered some of the megatrends across the packaging industry specifically. A packaging company plays an essential role in the supply chain and this became even more apparent when disruptions started to occur and companies had to navigate their way through the crisis.

Patrick spoke openly on the impact of COVID-19 and on how the last 12 months have been.

“Following the pandemic and subsequent material shortage, customers had over-stocked and perhaps



placed new product development on hold as they worked through their stockholding. Demand dropped in comparison to previous years but I think this was the delayed impact of the pandemic, the war in Ukraine and the ensuing energy crisis. This was a hard time for us. However, there are always going to be ups and downs and numerous challenges we

must overcome. We have recently invested in software which has enabled us to analyse our business much more closely and identify areas where we need to improve more swiftly. External factors such as ever-increasing material and energy costs have settled down so we are now focussing on process and improving planning and efficiency where possible.”

This profound global impact has forced Bartec to keep ahead of notable changes and trends that are now emerging in the industry. One of the trends that is emerging across every industry, however is the importance of sustainability.

Patrick explained some recent developments within Bartec’s business structure and offering, “We have





recruited to strengthen our sales and marketing effort and are looking to update our existing machinery with a view to improving our processes and tackle the backlogs in our production. We continue to promote environmentally-friendly materials such as glassine, greaseproof and Ovtene as alternative materials to 'throw-away' plastic."

Patrick then expanded on the newest product in the range – Ovtene.

"We have added new Ovtene film to our range which has proved to be very popular due to its environmental and cost saving aspects. It is fully recyclable with plastics and its unique composition of 60% calcium carbonate and 30% recycled materials has been proven to keep food fresher for longer and means it is not subject to plastic tax. It has been especially popular within our Dairy and Deli customer base and with the addition of print now being available and Bartec being the only company in the UK that can supply it cut to bespoke sizes, we expect it to really take off this coming year. In addition to Ovtene, we are seeing a rise in cushion pad and glassine enquiries from not only confectioners and biscuitiers but new non-traditional markets for the purposes of transporting valuable goods as an alternative to bubble wrap."



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Six months ago, Bartec launched a brand-new website and it was at this time that they also introduced the amazing new

product that is Ovtene. Said to be a 'Groundbreaking' form of packaging, it comes with many sustainable benefits and is a material that extends the quality and characteristics of food products.

Inspired by nature to be the first food packaging that restricts the growth of bacteria, thanks to its unique physical structure, Ovtene is resistant to liquids and permeable to gases. This creates an ideal microclimate against the proliferation of moulds and other agents that deteriorate fresh food products. It is ideal for fresh meats, cheeses, vegetables, and many other food items.



Bartec is a family-friendly company that always puts the customer first and is open to work with all sizes from the artisan maker at home right up to and large multinational companies. "We are highly bespoke and are very

happy to work alongside new or well-established customers to develop new packaging solutions which add value. We do not insist on very high minimum order volumes so I feel that we are the ideal partner for new product development to help customers get to market swiftly and to help make adjustments if required before launching. Our customer first approach and flexibility mean we have formed long term partnerships with some of our customers trading



with us since the first inception of the company in 1982!" added Patrick.

Going forward, 2024 is going to be an exciting time for Bartec. With short terms plans to update its machinery in support of its drive to improve productivity and keep prices stable, alongside some long-term goals to broaden its customer base by exploring new markets and reduce the seasonality of the business to provide all-year-round revenue, we here at Food & Drink Matters are very excited to follow its journey.

For more information, please see below:
T 01606 354664
sales@bartecpackaging.co.uk
<https://bartecpackaging.co.uk>



Thrifty high-performer

- The world's first ErgoBloc L wet-end system with an hourly output of 100,000 0.5-litre PET or rPET bottles is a big hit with our customers.
- Within just a few months, international clients ordered nearly 30 of these high-performers.

Since it was launched over 14 years ago, the Krones ErgoBloc L has taken care of the blow-moulding, labelling, filling and closing of PET bottles in a single, highly efficient system. Its efficiency was once again demonstrated last September at the drinktec, the world's biggest trade fair for the beverage and liquid-food industry, where a block-synchronised system was able to produce 100,000 bottles per hour for the first time.

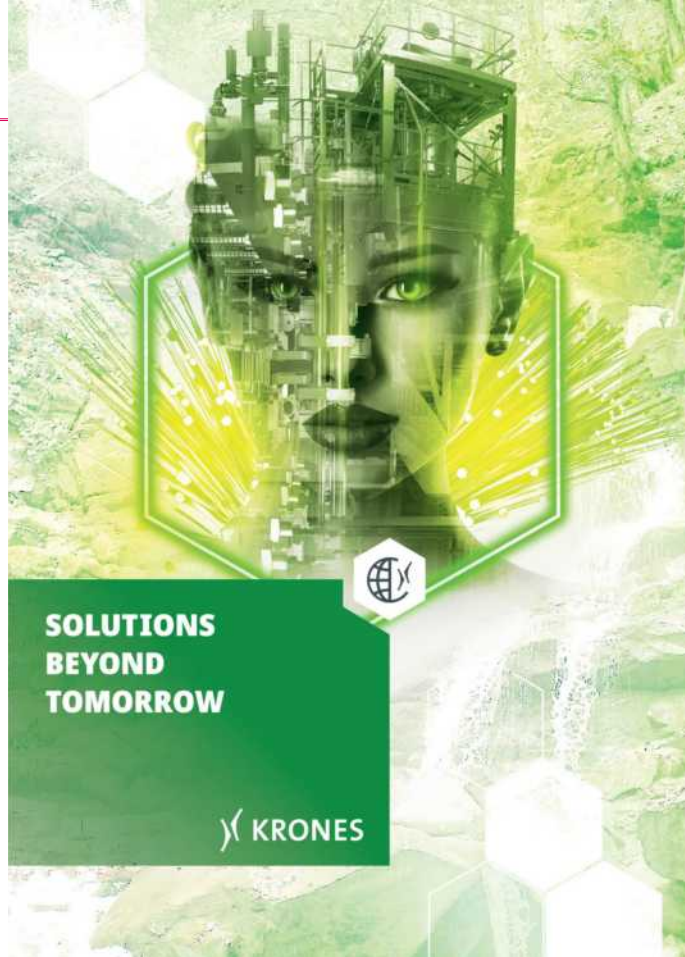
Just under 30 of these high-speed blocks were sold within a few short months, six of them to customers in the Middle East. This goes to show that the ErgoBloc system meets the needs of beverage producers all over the world, both by achieving the required performance and by helping to put the

production process on a more sustainable footing.

Higher outputs result in improved sustainability

When compared to a 72,000-bph block, the new ErgoBloc L, rated at 100,000 bottles per hour, not only boasts better performance, it also provides substantial energy savings. Technical upgrades in the heating tunnel, for example, reduce energy consumption by more than 10% and the amount of compressed air in the stretch blow-moulding process by 20%. What is more, up to 3,600 tons of CO₂ per year can be saved if 100% rPET is used.

The high-speed ErgoBloc L reduces both media consumption levels and the footprint required for its installation. It needs up to 70% less space than conventional systems. The block also scores highly when it comes to process dependability. State-of-the-art automation technology ensures that it continues in operation even if one of the two fillers fails, and that the blow-moulder is emptied, thus preventing an immediate standstill in the block and minimising the scrap rate.



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National Flexible have one of the widest ranges of flexibles/ films, and pouches available to help you choose the right material for your application. Whether you are looking for recyclability, recycled content, compostable, or biodegradable, National Flexible have a solution to suit your needs.



As the UK's first carbon neutral flexible packaging company, with a climate positive workforce, they are experts in reducing their environmental impact, and they can help you do the same.

Designed to improve productivity and sustainability, National Flexible offers a FREE Sustainability Packaging Audit,

a comprehensive assessment of your packaging practices, materials, and processes, with a goal of identifying opportunities for improvement in environmental impact and overall sustainability.

A strategic initiative that not only helps companies align with environmental goals, the Sustainability Packaging Audit also brings about operational and economic benefits, contributing to a more sustainable and resilient business model.

Streamlining packaging processes can lead to efficiency gains in the supply chain, reducing costs associated with storage, transportation, and handling and with an increased focus on sustainability, consumers are more likely to support and choose products from companies that prioritize eco-friendly packaging. A Sustainability Packaging Audit will help to align packaging practices with consumer expectations.

To book an audit, please visit: <https://www.nationalflexible.co.uk>, email: joanna@nationalflexible.net or call the National Flexible Team on: 01274 685566.

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Jamu Wild Water: Prebiotic & botanical goodness



January is all about choosing healthier options, in the spirit of detoxification – what better way to start the year than trying a prebiotic sparkling water, and what's more, this refreshing all-natural sparkle is entirely sugar-free. In the spirit of healthy goodness, we have chosen Jamu Wild Water as our Flavoursome, Sugar-Free Drinks Company of the Month.

Jamu Wild Water is suitable for diabetics, vegans, halal and gluten-free diets and comes in three mouth-watering flavours: Raspberry, Lemon and Blood orange. Each flavour is enhanced with gut-friendly fibre and botanical extracts, and instead of being bold and highly sweetened like soda, the range focuses on the simplicity of its natural ingredients and a gentle sweetness, which keeps it clean and refreshing.

Jamu Wild Water was established by co-founders: Patrick and Tahi Grant-Sturgis, a husband-and-wife team in 2022, who were seeking healthier sugar-free drinks for their own family.

We took some time out to speak to Patrick to find out more about the ethos behind the company and these three, delicious flavours, “When we launched Jamu Wild Water, we wanted to connect the functional benefits of our drinks to our mission and the holistic view of health and nature being symbiotic. If you consider the gut as having its own ecosystem whose health is determined by biodiversity and nutrients much like soil, then you see the many parallels between our internal ecosystem and that of the outside.”

“We added chicory root inulin, a prebiotic fibre and botanicals into our drinks for gut and immune support. Prebiotics are very important for providing the nutrients and desired environment for healthy gut bacteria to grow. They act as a food source for these microbes allowing them to flourish, much like a fertiliser for our microbiome.”

“In an effort to offer healthier hydration, Jamu Wild

Water is entirely sugar-free, which has made it a popular choice for diabetics and low-carb followers.”

“Both human health and the health of the planet is something Tahi and myself are passionate about. These values sit at the core of Jamu Wild Water, and what we have built our mission around. We have partnered with The Outward Bound Trust, an educational charity that takes individuals out into the wild to enhance wellbeing and build self-confidence through nature-led activities and outdoor adventure, and we work with local regenerative organisations to support rewilding and biodiversity projects.”

“We’re also plastic-free in all our packaging and fully recyclable.”

Subscribe today for a 10% discount and there is free shipping for orders over £40. Find out more from the website below: <https://jamuwildwater.co.uk>



Rich, volcanic chocolate



Like the late Charles M. Schulz once said, “All you need is love. But a little chocolate now and then doesn’t hurt.”

Let’s face it, we are a world of chocolate lovers and the satisfaction we feel when we place a piece of chocolate on our tongue has become one of the most desirable feelings that we will never tire of.

Sensorily, emotionally and practically chocolate brings joy all the way from childhood through to adulthood. We somehow can always find a reason to have it. However, the chocolate market is widely saturated meaning it can be hard as a new brand to differentiate yourself from global players that have dominated the chocolate market for years.

It takes something different and unique to break into this market and here at Food & Drink Matters, we



firetree

believe that Firetree Chocolate delivers a distinct depth and complexity to their chocolate that nothing on the current market can rival.

The long finish and lingering taste of Firetree chocolate is due to the firetree, or cacao tree that thrives on the uniquely rich, porous soils of remote volcanic islands. Established in 2018 by two veterans in the chocolate industry, David Zulman and Martyn O’Dare, Firetree is all about creating a quality of chocolate that is simply a delicious taste journey.

We spoke to David, Co-Founder and Managing Director at Firetree Chocolate who explained in depth the history of the brand and the products they offer, “We directly source the very best cocoa beans from remote, exotic, volcanic islands in the South Pacific Seas and Oceania and pay our cocoa farmers a substantial premium for the quality, the added care in farming and to ensure they can make cocoa farming a sustainable living. Once at our factory or Melting Pot in Peterborough as we like to call it, the cocoa beans are crafted into a range of fine chocolate bars including Thins, Truffles and Hot Chocolates that represent the pinnacle of individual flavour, clarity and distinctiveness.”

Firetree is placed at the higher end of the chocolate market in a growing sector where consumers are willing to pay more for a higher quality and unique taste to their chocolate. This ethically delicious chocolate from Firetree places a strong emphasis on sourcing cocoa beans from specific farms where the terroir is exceptional and the farmers good farming practises deliver a first-class product.

Like a winemaker or a whisky distiller, the strength and percentage of the chocolate is in part the result of many smaller decisions made during the production process. However, the overall quality is ultimately



determined by the vision of the master craftsman as to what strength is best for an individual batch or the character of an individual estate.

“There is a widespread belief that the greater the percentage the better the chocolate – in other words 80% chocolate is better than 70% – this is simply not true. Our Chocolate Master deliberately determines a specific percentage that helps him best express the character of the estate and his vision for that chocolate and that’s why we have unusual percentage numbers such as 73%, or 82%. It’s very deliberate, and we believe that you will taste the difference,” added David.

Firetree chocolate offer a wide diversity of rich flavours that will not be predictable but carry volcanic taste notes from cherry, white grapes, soft lemon, red fruits, and citrus to caramel, truffle, honey and blackberry. With Valentines and Easter looming, Firetree chocolates can be the perfect gift.

David explained some new products, “We have recently released Chocolate Thins; Chocolate Truffles – Marc De Champagne and Salted Caramel; and two rich, volcanic milk chocolate bars. The Firetree collection is about chocolate with complexity and intensity of natural flavours and together with our two new volcanic milk chocolate bars, there will be variants to suit every palate.”

For more information, please see below:
info@firetreechocolate.com
<https://www.firetreechocolate.com>



Revolutionise the way you clean your espresso machine

In this issue of Food & Drink Matters, we are delighted to feature House of Espresso as our Coffee Machine Cleaning Company of the Month.

It is paramount that coffee chains maintain premium aromas and flavour profiles at all times, to satisfy growing UK consumer demand. One of the most important measures that a coffee chain/house can implement is optimised coffee machine cleaning, not only does this save on repairs and maintenance but it guarantees delicious signature coffee every time.

House of Espresso is a newcomer to the UK coffee scene but as the sole UK distributor of the established Cafelier product, it has already had a sizeable impact. Award-winning Cafelier is the world's first automated device that cleans espresso machines automatically. With a simple touch of a button, the Professional CAFELIER C2 cleans in only 10 seconds. Throughout the day, baristas can use this cordless wizardry to quickly clean machines, saving cleaning time at the end of the day. By elevating your cleaning routine today, you are guaranteeing a perfect cup of espresso every time.

We caught up with the founder of House of Espresso: Erwin Bos to find out more, "We are the exclusive distributor of Cafelier for the UK market. Cafelier is the only fully automatic grouphead cleaner on the market currently that will eliminate manual cleaning completely. We produce one version for the professional coffee market and one home version to enable baristas and homeowners to save time, ensure consistency and performance, to produce the best flavours."



"We envisage all espresso coffee machines across the country, will soon be using Cafelier cleaners as standard."

"The benefits are multiple, from water, energy and time saving costs, to a safer, quicker way to clean for all staff, long-time savings on maintenance and repair costs and of course, each espresso cup poured is consistently pure perfection. Most Cafelier users see a 25-fold reduction in both time and money spent on cleaning, compared to the more traditional, manual methods."



"We provide local demo sessions and trainings in collaboration with established coffee machine manufacturers. Our offices are based in London and the production facilities in Slovenia, where the machines are lovingly hand-assembled."

The CAFELIER C2 is easy to use, simply attach it to the espresso machine group head filter, press the water flow button and activate the Cafelier cleaning system. For the duration of ten seconds, the LED light will indicate cleaning is in progress. For each product bought, customers receive two brushes, one charging adapter, and a 12-month warranty card.



Established customers have been sharing glowing testimonies on the Cafelier website, calling it a game-changer across the frontline coffee industry, "Today our employees clean the machine up to 6x per day with no injuries, which for us is a big success. To us, the most important aspect is the quality of prepared coffee through the whole day, but the best thing about Cafelier is that it is fully automated." Dragica Novakovic: Catering Director at Sava Hotels & Resorts.

Looking to the future, House of Espresso is poised to introduce some new products to enhance the cleaning experience, "We have recently increased production capacity to ensure short lead times. In addition, we have launched a subscription model for our brushes that will guarantee that each Cafelier user will always have fresh, high-quality brushes each month. Furthermore, from January 2024, we will be introducing the Cafelier Stand and docking station, which will give Cafelier its prominent place on the counter of each coffeeshop. Fully charged and ready for use!"

"Looking further ahead, House of Espresso is in the process of finalising purchasing an important stake in Cafelier. This will enable The Cafelier brand to grow further in the UK and beyond under one brand."

For more information on the HOME and PROFESSIONAL models, please see the website below:
<http://www.houseofespresso.co.uk>
<https://cafelier.eu>
https://www.instagram.com/house_of_espresso

London Vegfest 2023

Widely viewed as the UK's number one indoor vegan exhibition, the 10th annual London Vegfest took place from the 18th-19th November 2023 at Olympia, London. Amongst the stallholders were some of the UK's leading plant-based producers and educators and we have selected our top three exhibitors:



The College of Naturopathic Medicine (CNM) unveiled its Natural Chef diploma course, available in-class or online. The course is tailored around 840 hours, including 100

hours kitchen internship and covers modules such as: how the body works, nutrition and health, energetics of food, recipe costing and scaling and much more.

Jill Swyers from Living Foods for Health has worked in the catering industry, including managing

restaurants for over 40 years and offers professional training classes and workshops. Following the Florida Hippocrates Health Institute model, the restaurant consultancy and training for chefs and staff are available at various UK venues.

London is a flagship city for vegan innovation and production across the world and as such, attracted 10,000 visitors across the action-packed weekend event. The 230 exhibitors included vegan start-ups, street food caterers, alongside more established eateries and additional fitness and holistic health areas.

Save the date: Bristol Vegan Spring Fayre Easter Saturday: March 30th 2024

<https://www.vegfest.co.uk/bristol-vegan-fayre-spring-2024/stall-prices>

Jill Swyers Living Foods for Health



Jill Swyers has worked in the food industry for more than 40 years; managing restaurants in Europe and running her own successful London-based catering company.

Jill is a qualified Hippocrates Health Educator since 1998, and currently teaches and demonstrates the preparation of PlantBased Living Foods with a Balance of Nutrition, working with Health Challenges and Energy.

As a Teacher, Consultant and Chef, Jill's main priority is Food Literacy.

A diet based on raw and living foods will ENERGISE the body, mind and spirit; REVITALISE, reclaim and strengthen health and well-being, and also enable you to SOCIALISE with like-minded people.

Jill truly believes that Understanding Nutrition is the key to eating well. By adding to one's lifestyle One Step at a Time with Guidance, and linking that to a Balance of Nutrition it is possible to nourish both mind and body. This is something we can all achieve, and at our own individual pace.

In Jill's own words, "After all, food is fuel, and some fuels just work better than others!"

Jill is available for talks, events, consultations, courses and workshops. Visit: www.jillswyers.com for more information, or send Jill an email at: jillswyers@gmail.com.

Savoury snack brand sows the seeds of health and flavour in the snack world!

Seedly Snacks is disrupting the UK snacking market with seeded crackers that flawlessly blends wellness with irresistible taste, setting new standards for snack lovers demanding more flavour in healthy food choices.



bomb of onion, garlic, black sesame and poppy seeds. We recommend you try them all as each will leave you wanting more. They are so versatile; they are great on the go, as well as pair brilliantly with cheeses and your favourite dips and spreads.

Created in 2020 as a home project this quickly turned into a winning business idea. Trained chef Natasha Mangla was testing out recipes for a client looking for an accompaniment to a mezze platter, something grain free and plant based. What resulted were the most deliciously nutritious seeded crackers. Made with a combination of high fibre, heart healthy and antioxidant rich seeds like flax, sesame, pumpkin and chia they are like nothing you have tasted.

Having spent hours creating the perfect flavours, this on trend brand offers you a selection of 3 – Rosemary and Za'atar, Chilli and Lime and 'Everything' – an umami

Seedy Snacks is committed to offering a clean, organic and honestly healthy snack. Their ingredients are organic and from sustainable sources. One customer recently shared her delight with the products; "I attended the Hampton Court Food Festival and loved trying your products. It's rare that I find healthy products made from solely natural ingredients and free from gluten, dairy, additives, sugar and vegetable oils – so I was really happy when I discovered yours."

Seedy Snacks sells online and at various festivals and stockists around the UK.

For more information, please visit: www.seedynsnacks.co.uk

CNM[®] The Natural Chef Vegan Natural Chef

CNM's Natural Chef Diploma stands out as a one-of-a-kind chef training dedicated to cooking organic & plant-based foods. Unlike conventional chef courses, this programme not only imparts the skills needed to create gourmet meals at a professional level, but also emphasises the use of fresh, seasonal whole foods that promote health.



desire to contribute to a healthier, more sustainable world, now is the perfect time to embark on a journey as a Natural Chef. The diverse opportunities, growing consumer interest and global culinary movement collectively shape an exciting landscape where chefs can not

What makes it truly unique is the focus on the therapeutic and nutritional value of food. Recognising that no single dietary regime suits everyone, students are guided on tailoring individualised food plans to enhance overall well-being. This holistic approach is what sets CNM's Natural Chef course apart from other chef

courses. There is also an online natural chef cooking course for those who don't live locally.

Fuelled by a global shift towards healthier living and sustainability, the demand for skilled nutritional chefs is soaring. Whether you're drawn to the creative exploration of flavours or the

only showcase their talents but also play a vital role in shaping the future of gastronomy.

If you would like to learn more about becoming a Natural Chef, please visit: www.naturalchef.com or contact us at: info@naturalchef.com.

Peppadew® Sweet Piquanté peppers

Peppadew® Sweet Piquanté peppers are a versatile and flavourful ingredient that can elevate vegan menu dishes to new heights. These small, red Piquanté peppers are renowned for their unique sweet and tangy taste, making them a perfect addition to a wide variety of plant-based or vegan recipes. Here are several reasons why Peppadew® peppers are a fantastic choice for vegan menus:

Distinctive flavour

Peppadew® peppers offer a burst of flavour that is both sweet and spicy, creating a delightful taste sensation. This unique combination adds depth and complexity to vegan dishes. The peppers bring a dynamic contrast to other ingredients, making them a standout choice for chefs looking to create memorable vegan meals, not just in taste but in colour.



Versatile

Peppadew® peppers are incredibly versatile, making them suitable for a range of vegan dishes. Whether stuffed with vegan cheese, blended into sauces, or used as a topping for pizzas and salads, these peppers add a zesty kick to any recipe. The adaptability of Peppadews makes them an ideal ingredient for chefs looking to innovate and diversify their vegan menu offerings.

Global inspiration

Peppadew® peppers demonstrate their versatility through opening up a world of culinary possibilities, they can be diced and added to salsas for a sweet and spicy kick. Embrace Mediterranean flavours by stuffing Peppadews with vegan feta or hummus. Italian pasta dishes come alive with a burst of tangy sweetness when incorporating these peppers into sauces. In South Asian cuisine, the piquanté peppers can be blended into chutneys or curries, providing a delightful twist. Explore the bold tastes of the Middle East by incorporating these peppers into falafel or couscous-based dishes. From Latin American to Asian cuisines,

the versatility of Peppadew peppers allows chefs to infuse global recipes with a burst of sweet and piquant goodness, creating a harmonious fusion of flavours that transcends borders.

Natural sweetness without added sugar

Peppadew® peppers bring a natural sweetness to vegan recipes without the need for added sugars. This is particularly valuable for health-conscious diners or those with dietary restrictions. The inherent sweetness of Peppadew peppers can balance out savoury and spicy flavours in vegan dishes, creating a harmonious taste profile that appeals to a broad range of palates.

Low-calorie and nutrient-rich

Peppadew® peppers are low in calories and contain essential nutrients, making them a health-conscious choice for vegan menus. They provide a source of vitamins and antioxidants, contributing to the overall nutritional value of the dish. Chefs can incorporate these peppers into a variety of vegan recipes to enhance both flavour and the nutritional content.

Peppadew® Sweet Piquanté peppers bring a unique blend of flavour, versatility, and visual appeal to vegan menu dishes. Their distinctive taste, adaptability in various culinary applications, and nutritional benefits make them an excellent choice for chefs aiming to create innovative and satisfying meals that cater to a diverse audience.

T +44 (0)1372 502143
sales@peppaco.co.uk
<https://peppadewfoodservice.co.uk>



FIND OUT MORE: [PEPPADEWFOODSERVICE.CO.UK](https://peppadewfoodservice.co.uk)

The Restaurant Show 2023

The Restaurant Show is the calendar event for the industry and last year saw thousands descend on Olympia London for the three-day event, from 2nd-4th October 2023.

We have selected our three top exhibitors, offering first-class services and products to the restaurant industry:

Award-winning Device Charger is a leading supplier of mobile phone charging solutions and proudly unveiled its charging technology to the restaurant industry at The Restaurant Show. The innovative range is designed to keep customers happy throughout the full dining experience, with access to fully charged mobile devices. The extensive range includes wireless charging charges and portable power banks, helping restaurants look after customers' needs.

The DC-08S-2 model is an eight-locker mobile phone charging station, with 15.6" digital display screen with sound. Ideal for restaurants, it is available wall mounted or on a stand and charges almost all models of smartphones. There is a security-driven PIN code mechanism to control the opening and closing of the lockers through the central control panel. The built-in security master

overrides the code if a customer accidentally forgets their pin code to access their phone, giving added reassurance.

Harp Designs was formerly known as Harp Interiors and builds beautiful interiors for many eateries, restaurants and hotels, instantly giving the 'WOW' factor. Selected as a Leading Designer: Best Commercial Design & Refurbishment Company 2023 – London by Luxlife, this award-winning commercial design and refurb company was at The Restaurant Show to show its stunning design portfolio to the industry. The team of talented designers have all worked extensively across the hospitality sector and instinctively understand the creative demands of practical space layouts, with a flair for eye-catching interiors.

Award-winning chef Toff Manley first created a luxury-island vodka back in 2017, using breadfruit from St. Croix and Mutiny Island Vodka® offers gluten-free, non-GMO vodka flavours, truly embellishing the taste of the U.S. Virgin Islands. Breadfruit is widely viewed as a super food and highly sustainable, with breadfruit trees sequestering tons of carbon emissions from the atmosphere. Mutiny Island Vodka was a top exhibitor at the Restaurant Show and showcased this luxurious Caribbean vodka

THE RESTAURANT SHOW

02 - 04 OCTOBER 2023
OLYMPIA LONDON

range offering a distinctive heritage and taste, to the restaurant industry. The company supports *Trees That Feed Foundation* with donations of its proceeds, which use breadfruit trees to relieve world hunger and strengthen food security in regions around the world.

Mutiny Island Vodka is available to buy in two varieties: 1 litre or 70cl bottles – the 100% neutral spirits are 40% Al/vol (80 proof) and has no added sugar.

Save the Date: The Restaurant Show 2024:
29th April – 1st May 2024: NEC,
Birmingham

<https://www.therestaurantshow.co.uk>

Mutiny Island Vodka arrives in the UK

Showcased at the BBC Good Food Show, Eat and Drink Festival, Imbibe and the Restaurant Show, 75% of people said it was the best and smoothest vodka they had ever tasted.

Mutiny Island Vodka was created in 2017 by award winning chef Todd Manley in the beautiful island of St Croix. Todd has a passion for the finest, most authentic ingredients and uses Breadfruit – an ingredient true to the island that is key to feeding the populations of St. Croix and all the Caribbean.

Mutiny Island Vodka unleashes an unforgettable taste that is distinctive, clear and clean with a luxurious smoothness that takes you to the trade winds and blue waters of its island home.

This project will provide value-added agricultural products for St. Croix and assist in the relief of the hurricane-devastated population. Additionally, it will raise the public consciousness of breadfruit to ease world hunger and fortify food security by donating portions of their proceeds to groups



such as **The Breadfruit Institute** and **Trees That Feed Foundation**.

In April 2022, Mutiny Island Vodka won Gold at the San Francisco World Spirits Competition. The SFWSC is one of the most prestigious spirits competitions and Mutiny Island Vodka impressed over 30 judges with notes of island flora and luxuriously silky mouth-feel.

Promoted by celebrities: Chef Sam Choi, Bad Bunny, Cruz Rock and Chi Ching Ching.

<https://www.mutinyislandvodka.co.uk>

YOU DESERVE BETTER
BETTER COCKTAILS. BETTER PLANET.™

The **FIRST** and **FINEST** Island Vodka®.
handcrafted in the U.S. Virgin Islands!

ORIGINAL

CARIBBEAN RAINWATER

- Silky smooth finish
- Round body
- Floral notes

BREADFRUIT

Each bottle of Mutiny Island Vodka® contributes to the planting of breadfruit trees. Which supports:

ENVIRONMENTAL SUSTAINABILITY

- Breadfruit trees sequester tons of CO2 from the atmosphere, helping to mitigate global warming!
- Long-living breadfruit farms are better for the environment than most traditional crops.

FOOD & ECONOMIC SECURITY

- A touted superfood with many untapped benefits and product potential.
- One breadfruit tree can feed a family of four for life!

MUTINY ISLAND VODKA | [MUTINYISLANDVODKA.CO.UK](https://www.mutinyislandvodka.co.uk) | ENJOY RESPONSIBLY

Nurturing Connectivity: Device Charger Ltd's pioneering role in mobile phone charging solutions for hospitality

In the dynamic landscape of the digital age, the symbiotic relationship between technology and hospitality is increasingly evident, with mobile phone charging stations emerging as catalysts for enhancing the overall customer experience in restaurants and bars. Amidst this landscape, Device Charger Ltd stands as a longstanding provider of reliable solutions, with a legacy that withstands the test of time.



Our affordable solutions make it accessible for businesses of all sizes."

Acknowledging the significance of seamless connectivity, our charging stations cater to the needs of today's tech-savvy patrons, fostering increased satisfaction and loyalty. By providing a space where guests can enjoy their meals without the concern of low battery levels, our solutions naturally extend dwell time, subtly presenting opportunities for enhanced sales.

Explore how Device Charger Ltd's enduring mobile phone charging solutions can subtly elevate your establishment's customer experience, keeping your guests connected with ease.

T 01923 447171
www.devicecharger.co.uk

Distinguished as one of the industry's most established names, Device Charger Ltd offers a diverse range of solutions tailored to meet the unique needs of businesses. Sunny Dehiri, our founder, emphasizes our commitment to a solution-led approach, stating, "We believe in providing not just products, but solutions that seamlessly integrate into each establishment's environment.

The power of design

Award winning Design business Harp Design is a business focused, commercial design and Refurbishment Company that assists clients to bring their hospitality interior to life. The team at Harp take the time to get to know every one of their clients and what their ultimate goals are, so that they feel comfortable throughout the entire process.



Harp Design have a team of unique designers who have an eye for success and always concentrate on the flow of a business. All their designers have worked in hospitality businesses and understand the practical issues, as well as bringing creative flair and unique interiors.

Hayley Roy the founder of Harp Design has over 20 years' experience in hospitality and works hands on,



carrying out the design and the project management of many restaurant and hotel clients, Hayley has also started up 'The Interior Design Podcast' and is keen to share her knowledge and experience with anyone who would like to try their hand at design.

With Client Feedback like, 'Better than we could ever have imagined,' 'Harp comforted all of my fears and needs, they listened and understood our vision' 'Their brilliant team bring our ideas well and truly to life' It's no wonder that they have won the Lux Life Magazine Commercial Designer of the year award!

T 0208 1680938
enquiries@harpdesign.co.uk
www.harpdesign.co.uk

CLEANING MATTERS

Christeyns Food Hygiene wins Training Company of the Year at the SOFHT Awards 2023

Warrington based Christeyns Food Hygiene, part of Christeyns UK, were proud to receive the SOFHT Training Company of the Year Award at the event in London last night



SOFHT is an independent consortium of food industry specialists set up to keep members advised of the current hygiene and technology issues through the provision of technical support, training and topical information as well as a vital forum for networking and sharing best practice across the entire food chain. The annual awards, now in their 19th year, recognise and celebrate excellence within the food industry and its associated industries.

As well as designing hygiene chemicals and equipment, Christeyns Food Hygiene run an educational platform for the training of hygiene professionals. The Christeyns Academy has evolved since its inception in 2013 to



Martin Mann with the award at The Brewery in London

become a valuable resource for manufacturing companies in the food sector. What started as a requirement to provide chemical safety training has grown into a package of training materials to support all food sector requirements.

Commenting on the award win, Martin Mann, Senior Customer Development Manager, states, "We are delighted to have been named

SOFHT Training Company of the Year 2023. This recognition of our specialist knowledge and training programmes highlights the range of support we can provide to the wider industry to assist them in attaining manufacturing excellence."

"Food hygiene is paramount in safeguarding the public, a firm's reputation and in managing a successful food production business. It underlines all we do, and we are passionate about ensuring food and drink safety across all sectors of our business."

Christeyns Food Hygiene provides innovative hygiene solutions and specialised technical support for the food and beverage industry that ensure compliance with procedures, legislation and industry codes of practice.

Contact
www.christeynsfoodhygiene.co.uk



Join the pepper revolution!

In this issue of Food & Drink Matters, we are delighted to select PEPPADEW® as our Company of the Year.

PEPPADEW® Bites has taken the food sector by storm last year, winning silver at last year's Casual Dining Innovation Challenge and winning at the prestigious Quality Food 2023 Awards in the Party Food & Buffet category.

The Quality Food Awards have been highlighting premium food products for the last 44 years. The awards are judged by leading industry experts, who consider all aspects of the products from packaging, presentation to taste. Food & Drink Matters wants to pass on its congratulations for this remarkable achievement and can't wait to see what 2024 has in store for the dedicated PEPPADEW® International team.

PEPPADEW® International is synonymous with proud South African heritage and signature pepper favours, through its truly pioneering, premium pepper range. The story began over 25 years with the exciting discovery of a



bright red pepper in the heart of South Africa. The unique Piquanté Pepper was hailed as a new type of fruit and over time, was lovingly crafted into Sweet Piquanté Peppers. The Yellow Sweet Piquanté Peppers were exclusively launched by Waitrose last year.

The PEPPADEW® product range has enjoyed exponential growth and is now supplied to leading world retailers and food manufacturers across 25 countries. Throughout this period of growth, PEPPADEW® International has always stayed true to its roots in the Limpopo hills in South Africa. The north eastern province consists of the large Lowveld plain, interspersed by mountain ranges across the Highveld plateau. The picturesque Soutpans Mountains run for 80 miles and the majestic Water Mountains extend to more than 6,500 feet. The Lowveld has mopane (mopani) trees and the iconic Baobab Tree (known affectionately as 'the tree of life.')

The Limpopo River runs across the northern and western areas, with the climate ranging from hot, subtropical to the north, to more temperate across the southern mountain region.

"We have been supporting rural water projects in the Limpopo area for over a decade, which is vital to substantial farming and peoples' livelihoods. There is a local orphanage which we have supported too and we do this because we want to, not because it's expected or to boost our corporate social responsibility. It's good to give back." outlined Simon Harris: Brand & Marketing Manager.

In addition to the South African Tzaneen factory, PEPPADEW® International has its UK head office in Leatherhead, Surrey and a factory in Weston Super Mare.

"Last year has all been about PEPPADEW® Bites we have been showcasing them at trade shows, pub

tastings, as part of our B2B route to market. We are of course delighted by the overwhelmingly positive feedback we have received and of course our silver at last year's Casual Dining Innovation Challenge and winning the prestigious Quality Food 2023 Awards in the Party Food & Buffet category," continued Simon.

PEPPADEW® Bites are ready in three-four minutes, from frozen to deep-fry and our proud Made in Britain cheesy, pepper delights produce no food waste. As a frozen product, they are portion-controlled - but as they're so delicious, they won't last long! The bites are vegetarian and free from artificial colouring and preservatives.

These moreish bites fast-track menus to taste sensation and are loved equally by customers and chefs/food operators. The no-fuss, no waste bites are quick to cook, from zero to three/four minutes and customers adore the cheesy, peppery taste. Perfect for shared platters, in salads or part of a tapas feast or even part of a larger main meal, these bites won't disappoint.





Famous YouTubers: **The Sidemen** have PEPPADEW® Bites on their menu and have declared them ‘delicious,’ enjoying the sweet, tangy flavour combo. An independent study by Toluna Insight with 1,000 consumers during March 2022, found that over half would be prepared to pay more for PEPPADEW® Bites than standard Jalapeño Poppers+. Furthermore, in a separate study, 73% classified the bites as a premium-quality menu item (Source: Lumina Intelligence Menu Tracker Tool, Spring/Summer 2017-2021.)

“PEPPADEW® Bites are perfect all year round: whole, sweet piquanté peppers, layered with smooth, full-fat soft cheese and lovingly topped with crispy, golden-brown panko-style crumbs, keep hunger at bay. They are also ideal for Christmas menus and by this year, we’d love to see them on offer at pubs, restaurants and food outlets across the country.

Imagine the cheesy, peppery flavours making an entrance next to eclectic festive buffet dishes like chorizo slices, prawns, sausage rolls and brie and cranberry tarts: it would certainly hold its own.

PEPPADEW® Bites are perfect for: catering managers, foodservice buyers, chefs, restaurants, pubs and independent cafés. It is a naturally versatile product and can be customised to any in-house signature style.

On the industrial side, our PEPPADEW Piquanté Peppers were used as an ingredient, alongside Nduja sausage, mozzarella cheese and tomato sauce to make the legendary, frozen Dr.Oetker Chicago Town Chilli Pepper Deep Dish: **Picante Nduja pizzas**. The pizza won 2023 Product of the Year in the pizza category, as voted for by The Consumer Survey of Product Innovation. We are delighted that our PEPPADEW Piquanté Peppers have been recognised for the true potential and made their way to pizza glory!

Looking to the future, we are looking to launch into retail this year with an oven ready version of the PEPPADEW® Bites, which are perfect for Air Fryers. We have four new flavours – Original (West Country Cream Cheese), Mac ‘n Cheese, Mozzarella and Herb. It will be ready to launch in February and we have lots of interest and the consumer study results have been really positive.

Our website has lots of tantalising menu ideas for our pepper varieties, from braised beef stew, roasted

butternut squash, focaccia to a quirky chocolate truffle! We truly believe that our product range offers versatility to the nth degree across our whole customer base,” added Simon.

PEPPADEW® International truly is a narrative of passionate pepper cultivation: a gourmet desire to transform the sweet pepper from the temperate Limpopo hills, by the Limpopo River to award-winning products.

“We are delighted to be selected by Food & Drink Matters for the sweet, piquanté pepper Company of the Month Award and it is testament to the combined hard-working effort of our South African, Leatherhead and Weston Super Mare teams,” concluded Simon.

PEPPADEW will be at following trade shows in 2024:

- **Hotel, Restaurant & Catering Show (HRC):** 25th-27th March 2024, ExCeL, London – Stand Number H311
- **Casual Dining Casual Dining Show:** 18th-19th September 2024, ExCeL, London – Stand Number CD421
- **European Pizza & Pasta Show:** 26th-27th November 2024, Olympia National Hall, London. Stand Number is still TBC.

For further information, please see the details below:
 T +44 (0)1372 502143
sales@peppaco.co.uk
<https://peppadewfoodservice.co.uk/peppadew-bites>
 Foodservice website:
<https://peppadewfoodservice.co.uk>
 Consumer facing website:
<https://www.peppadew.co.uk>



New solution to Dried Fruit Breaking Launched in the UK

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



Designed, manufactured and installed by Concept

Produces significant savings in labour costs

Bespoke engineering solutions for the food industry



Scan & watch the Concept Agitator in action

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

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

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

 **Concept**
Engineering [Hull] Ltd

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

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



Effective Engineering & Manufacturing Solutions





Creative Spirits

In this issue of Food and Drink Matters, we are pleased to feature Modern Art Distillery as our Alcoholic Spirits Company of the Month.

Britain has long been celebrated for its eclectic range of creative, modern and slightly bonkers spirits that have become increasingly popular over the years, particularly within the last five. Therefore, to stand out within this Glorious Spirits Revolution it takes something unusual, innovative and ingenious.

Visionaries and entrepreneurs Caroline Harrison and Catharine Russell have many years of diverse professional experiences, but it was their shared love of art that pushed them to join creative heads and explore a new venture together.

“Modern Art Distillery (M.A.D) started trading in April 2023 and the idea was born from our combined love of spirits and art, which led us to devise the concept of producing a range of spirits that featured artwork from emerging artists on bottle labels. Our name neatly encapsulates the combination of the spirits and the art,” said Catharine.

Trading from West Dorset, M.A.D is an alcoholic spirits company with a difference, intertwining great



tasting gin, rum and vodka alongside a celebration of the arts, providing a canvas for new and emerging contemporary artists by allowing them to display their artwork on M.A.D bottles whilst simultaneously introducing them to a national audience.

“We provide our spirits to the hospitality trade in restaurants, pubs and art venues and also directly to the public via our website or at events and shows such as the BBC Good Food Show, Pub in the Park and the Foodies Festival. However, we also sit within the gift market with merchandise associated with the artwork – limited edition, A3-sized signed prints and A4-sized, unsigned standard prints – available,” added Catharine.

and art venues and also directly to the public via our website or at events and shows such as the BBC Good Food Show, Pub in the Park and the Foodies Festival. However, we also sit within the gift market with merchandise associated with the artwork – limited edition, A3-sized signed prints and A4-sized, unsigned standard prints – available,” added Catharine.

M.A.D offers high quality, premium craft distilled spirits with unusual flavours, produced at the award-winning Hensol Castle Distillery near Cardiff. The first series was called ‘Connections’ and showcased artwork by artists from Scotland, Wales and England on the labels of three flavoured spirits – Blueberry & Bergamot Gin, Strawberry & Honey Spiced Rum and Watermelon & Thyme Vodka, all 41% ABV.

“All our spirits are commissioned to M.A.D’s recipes and M.A.D devises and owns these recipes,” said Catharine. Currently, they offer two sizes of bottles – 70cl and a smaller 10cl, both of which feature the same artwork on the labels.

Recently launched in November 2023 was the new, distinctively modern London Dry Gin (40% ABV), distilled with sumac amongst many other botanicals, which features three new pieces of artwork on the bottle labels on the theme of ‘Sea, City & Land.’ As well as 70cl and 10cl bottles, the range also includes a miniature 5cl bottle.

Catharine commented, “Each 70cl label is individually numbered and a limited number of bottles is produced; this suggests that each bottle can be regarded as a collectable item particularly if the artist becomes well known.



“We believe our USP is the artwork on the labels which give the bottles a shelf life beyond consumption of the contents. The beauty of the artwork and the unusual square-shaped bottle allows them to be retained for display, for example with bottle lights or candles once the spirit is consumed.

“These also double up as great eye-catching products for the trade that will stand out on a bar shelf; for the public we offer the opportunity to collect each series of bottle flavours and associated artwork.”

M.A.D has only been trading for seven months, but the company has really hit the ground running. “The future opens lots of doors for us. We plan to have regular new spirits flavours and label artwork – up to three times a year – so that our art gallery grows and our spirits range expands,” said Catharine.

“We are also working towards a bespoke – or ‘limited edition’ approach – for which we would commission an artist for a specific project or event such as corporate events, weddings or charities.”

It is clear that M.A.D has successfully managed to combine art and distilled spirits with an engaging, bespoke, and creative concept that has captured the nation’s he-ARTS.

For more information, please see below:
<https://modernartdistillery.com>
 Instagram @modernartdistillery



Environmentally-friendly Water Treatment Solutions – *Treating water with respect!*



In this issue of *Food & Drink Matters*, we are delighted to introduce European WaterCare Ltd as our Eco-Friendly Water Treatment Equipment Manufacturer Company of the Month.

European WaterCare is the UK's leading independent manufacturer and supplier of water filters, softeners and RO systems. Filters are supplied for both commercial and domestic applications, across the hospitality sector, namely pubs, restaurants, commercial kitchens, and coffee shops.

Established in 1995 by Tony Rudman and Kit Free, the Harlow-based manufacturing company now has affiliate partnerships and distributors across Ireland, Denmark and South Africa.

“We are mainly known for our iX filters and CTU’s (Calcium Treatment Units) but we offer so much more,” explained Philip Rudman: Marketing Manager.

“We offer a very wide range of water treatment equipment including softeners, combi pumps, reverse osmosis units, and bespoke setups where needed. We also have an in-house laboratory, a nationwide service department, and a parts department aimed at the vending sector.”

“More recently we have been trying to decrease the amount of plastic to landfill created by the water treatment sector, so we opened our recycling department where we take our competitors’ filters, as well as our own, and recycle them, saving hundreds of tonnes of plastic per year from going to landfill per year.”



What are iX filters and how can they help me?

The iX water filter range offers a next-level alternative to existing standard cartridge filters on the market, for dramatically reduced filtration costs and carbon footprint.

The eco-friendly 100% recyclable cartridge filter is the first of its kind, exclusively manufactured in Britain and offers insert refill technology.

European WaterCare iX filters offer the best price per litre on the market and the water filter range is suitable for coffee machines, water coolers, ice machines, vending machines and catering applications. There are multiple benefits to the filter range, as listed below:

- Save up to 50% off your filter costs
- Eco-friendly water filters – return used cartridges easily via the pre-paid return postal service.
- Reduce reliance on single-use plastic cartridge filters
- iXwater quick release head has optional quick shut-off valves and digital flow meter to see how much water has been filtered (for accurate filter changes)
- Variable blend head for coffee applications is designed to allow partial untreated water back into the water supply, for optimised coffee extraction and taste.

What are the choices offered across the ix water filter range?

There are five industry-leading choices across the range:

- 1) **ecofilterion**: Precision-designed for espresso coffee machines and bean to cup systems. Removes limescale and dramatically improves water quality.
- 2) **ecofiltervend**: Works as a high-volume scale inhibitor for protecting vending machines, water boilers and beverage equipment.
- 3) **ecofilterpostmix**: Ideal for filtration of both carbonated and still cold drinks in dispensers or bar guns.
- 4) **ecofilterice**: Product of choice for water filtration of ice machines, cubers and flakers.
- 5) **ecofiltercarbon**: Improves the taste, colour and odour of drinking water and hot and cold beverages.

Great! Tell me more about the ecofilter for the coffee industry:

World Coffee Portal has reported that UK branded coffee shop market amounted to an 11.9% sales growth in 2023, despite rising inflation, energy costs and the cost-of-loving crisis. Buying a branded mocha from Starbucks or a latte from the local independent is still seen as an ‘affordable luxury’ for many Brits across the country.

Great tasting coffee is a priority for coffee outlets





and the ecofilterion iX ION guarantees taste and flavour. The iXION 01 and 02 models give triple benefits: improving the quality of coffee, are cost-effective and offer eco-friendly credentials.

How does it reduce limescale?

Limescale is the nemesis of coffee shop owners and baristas. Limescale build-up gives coffee an undesirable bitter aftertaste and causes unnecessary machinery downtime. This includes internal pipe and valve clogging, which leads to markedly reduced brewing times, lower water pressure, greater energy consumption and energy bills. Limescale can directly cause costly corrosion and damage to machine components, so it is imperative to remove limescale from coffee machines on a regular basis to optimise longevity of expensive coffee machines.

The iX ION protects precious coffee equipment from the harmful impact of limescale, through its winning blend of ion exchange resin and granular activated carbon.

Do Calcium Treatment Units (CTU's) help coffee machines too?

The new range of PRIMA Calcium Treatment Units are purposefully designed for usage with espresso machines and coffee making equipment, protecting from limescale and ensuring a perfectly poured cup of coffee each time. The blended head further enhances the premium taste and flavour of coffee for happy customers. All Calcium Treatment Units are exclusively the first units to separate resin and carbon to give optimised

capacity and efficiency and are WRAS-approved.

“We don’t just want to sell a filter and forget about it. We want to make sure that our customers get the right filter for the right job. We keep an eye on every filter we send out, so we have an in-house, nationwide service department that are extremely knowledgeable and can set up service contracts so that you are guaranteed against scale. We have an in-house laboratory that not only tests every batch of media that goes into our filters but is also able to test the water of our customers site to make sure they are getting the best filter for their needs.

We are constantly moving forward to make our company more streamlined, our most recent changes to the company are a modern show room and meeting room, modifications to our factory floor and improvements to our regeneration plant to increase productivity.

WaterCare has always strived to give the best and most efficient service at the best cost possible. We have always offered a sustainable product that, in our eyes, is better than our competitors at what it does. We have been pushing to improve further wherever possible across the range of our products and services. We are confident that we have done that, but we will never stop pushing forward for improvement.

We have lots of exciting new products and ideas for the future, including a filter that is going to completely change the future of water filtration....



watch this space!” concluded Philip Rudman.

For more information on all products, please see the website below:
 T +44 (0)12 1279 780250
 info@watercare.co.uk
<https://www.watercare.co.uk>





Get in the *flow*

Kit out your business with the quick-service package from SumUp — a complete setup of tools that bust queues, smash orders and support your team.

Everything you need to run your quick-service business.

£599
Full hardware setup
SumUp Kiosk, POS Pro,
Solo card reader &
kitchen display.



Point of Sale Pro



Solo card reader



Kitchen display



SumUp Kiosk

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SumUp: Supporting small but mighty businesses with the quick-service package



Small businesses are the lifeblood of communities, cities and rural areas, from artisan stalls at Christmas markets, to Mexican food trucks, to small, independent cafes and outlets. From coffee counters to takeaways and everything in between, quick-service businesses provide customers with quality products in a fast and convenient way. SumUp is now supporting these quick-service businesses with a complete package that equips them with the tools they need to transform the way they work.

Established in 2012, SumUp is the market-leading, global financial company that supports businesses with a whole host of products, including: card readers, point of sale solutions, self-service kiosks, Tap to Pay on iPhone, business accounts, invoices, payment links and online store. Through a comprehensive toolkit, SumUp customers can receive payments quickly and seamlessly in-store and remotely. SumUp is focused on helping independent businesses grow through cost-effective products, support with customer relations and financial monitoring. With four million businesses using their services, SumUp is at the forefront of the global financial empowerment of smaller businesses.

The quick-service package from SumUp aims to provide a complete toolkit of solutions that simplify the everyday tasks of quick-service businesses. These tasks include ordering processes, business management and payment acceptance. The package consists of a SumUp Kiosk, Point of Sale Pro, a Solo card reader and a kitchen display screen. All of these products work seamlessly together to improve the flow of quick-service venues, and are offered at a discounted price.

SumUp Kiosk is a self-service ordering terminal that is all about streamlined services: queues are cut by

up to 50% and busy kitchen staff receive all orders in a neat overview, sorted by priority. Serving staff are then free to prioritise their own tasks or support customers in other ways. SumUp has found that kiosk orders are generally 25-30% larger on average than in-person orders and what's more, 65% of customers would visit more often if there were self-service kiosks in-situ. In the digital age, 56% of customers feel more comfortable ordering via a kiosk than in-person and 58% of customers find it considerably easier to navigate products on a kiosk display.

The kiosk can be brand-co-ordinated with matching colour schemes, text/fonts and display, with customised price options for take-away/eat-in or menu offers. Customers will be automatically offered an 'upsell' (larger meal deal for example), which leads to an average basket size increase by 35%.

Point of Sale Pro is SumUp's most extensive POS solution and is the central hub within this package of tools. The iPad-based system is made up of beautifully designed hardware and easy-to-use software so that restaurant staff can take orders, accept payments and make important changes in just a few clicks.

The POS system also provides valuable insights through data and reports, so business owners can always track how their business is performing. Seamlessly integrated with tools like Uber Eats, Deliveroo, QuickBooks and Xero, Point of Sale Pro ensures users have everything they need in one place.

When orders start flying in via POS Pro, SumUp Kiosk and food delivery apps, they're all automatically synced with the kitchen display screen—a separate tablet display that supports staff by organising orders on-screen in real time.



The Solo card reader from SumUp enables businesses to accept lightning-fast payments at the counter or on the go, with its supersonic, longer-lasting battery. All major credit and debit cards are accepted through Chip & PIN, contactless, Google or Apple Pay.

SumUp knows that its customers often work in remote areas of the country from the Hebrides to Cornwall beach, and with that in mind, have designed portable card readers that can use Wi-Fi or mobile data, to suit the individual vendor. With an easy step-by-step set-up, you will be up and running in no time, ready for those all-important customer interactions with a fixed fee per transaction that will never be raised.

SumUp works hard, so you can earn money faster: any money earned before midnight via SumUp will be automatically transferred to customer's accounts by 7am the following morning - even at weekends and on bank holidays! How's that for service?

All of these individual products can now be purchased as the quick-service package, priced at £599 (instead of £1,929).

Software costs are reduced to £59 per month (instead of £118) and card reader transaction fees are discounted to 0.99%.

To book a demonstration today, or to find out more from the in-house sales team, please call: +44 (0)20 3936 1981 or learn more via the link: www.sumup.co.uk/qsr

Championing the finest Italian food and drinks brands around the world



Alberto Volpe
Ciao Gusto Director

In this issue of Food & Drink Matters we are proud to feature Ciao Gusto as our Real Italian Cuisine Company of the Month.

Ciao Gusto is a UK-based Limited Company founded in 2014 by Italian Consortium, Italia Del Gusto. Based in Italy, Italia del Gusto brings together many of Italy's favourite food and beverage companies in order to promote the culture, health, and heritage of Italian food. The organisation also seeks and promote the Italian food industry and agriculture, presenting the country's culture and cuisine via a selection of iconic products, all brought to life with world famous recipes and authentic family stories. Acting as the importers to the UK, one of Ciao Gusto's key strengths is its ability to deliver authentic Italian favourites directly from producers in Italy.

A unique alliance

Ciao Gusto is now an alliance to over twenty-three major Italian food and wine companies who are famous in Italy and whose products are part of Italian daily life.



Before creating Ciao Gusto, Italia del Gusto established an excellent reputation strengthening brands' positions in international markets. This included, providing trade marketing in the distribution and Ho.Re.Ca. sectors; providing advice and recommendation with regard to global communications, research, events and sales promotion; undertaking public relations and social media activities; participating in international trade fairs (Sial Paris, Sirha Lyon, Tuttofood Milan, Anuga Cologne and more); helping to create commercial and logistical synergies, creating partnerships amongst fellow members and devising advertising campaigns and media strategies.

Delivering Italian passion

We all know how much Italians love their food and how passionate they are when it comes to sourcing

the best and finest ingredients. Ciao Gusto enables customers to experience a little bit of Italy in the UK, without any compromise to flavour or price. So we asked Alberto Volpe, Director of Ciao Gusto, what makes its services so special?

“Our brands are not ‘Italian sounding,’ they are truly Italian, and there are no substitutes! Our products are selected for their quality and authenticity, and we are immensely proud that so many major iconic Italian food and drink companies have entrusted their presence in the UK to us. We seek to surprise and delight consumers who want genuine quality Italian products, but also to engage new commercial customers interested in our companies and in the world of great Italian food.”

Amongst Ciao Gusto's product range are perishable foods such as cheese, cured meats, as well as longer life items such as vinegar and spices, fish, snacks, tomato and vegetable conserves, frozen or canned, fruit juices, dehydrated fruit, chocolate and wine, all of which arrive on the UK consumer's table only a few days after their production in Italy.





The Ciao Gusto Shop-in-Shop

So, for those looking to source products, Ciao Gusto's main sales outlet, our shop-in-shop on Ocado.com, provides an easy place to discover a selection of produce from the finest Italian brands. These include Lavazza, Medusa, Rio Mare, Filippo Berio, Riso Gallo, Cannamela, Barilla, Amica Chips, Gennaro Auricchio SpA, Cirio, Contadi Castaldi, Colussi, Bonomelli, and many more.



Speaking to Alberto Volpe, he explained what plans the company had for the future: "The search for new partners and customers is key for us. From its creation to the present day, Ciao Gusto has maintained consistent growth in a constantly changing and unpredictable economic, political, and social landscape. Every year we receive many requests from Italian companies asking to work with us. With this in mind, further expansion of our distribution in the UK will undoubtedly allow us to grow and offer an ever wider and quality range of Italian brands.



"Our tagline, 'Real Italian Cuisine' perfectly encapsulates our values and our offering. Our family of Italian companies is constantly expanding we have, for example, recently started working with Italian Cantuccini and Amaretti by Sapori, and Colussi. Behind every traditional Italian food product



there is a history of passion, courage, innovation, entrepreneurial vision, and belief, as well as a love of quality and Italianity. Ciao Gusto is here to represent and share these values in the UK."

Discover the best of Italy

Whether your customers are looking for authenticity, taste and enjoyment, originality, tradition, or products that promote the Italian health and wellbeing culture, Ciao Gusto has developed an innovative way to promote Italian food whilst also providing its members with the best development strategies.

If you'd like to work with some of Italy's most gifted producers, the brands that are spearheading the worldwide success of the Mediterranean diet, the team at Ciao Gusto will explain exactly what to do.

For more information, please contact: info@ciao gusto.co.uk
<https://ciao gusto.com>





The Hospitality B2B Portfolio: The biggest B2B event for the growth of the hospitality industry

Hospitality B2B Portfolio 2023 Expo came back for another year running, bigger and better than before, at the ExCeL London on the 10th & 11th of October 2023. We were honoured to provide 7 industry leading events that created a central platform for forward-thinking leaders, pioneers and experts from across the industry to stimulate conversations and drive change for the future of the hospitality industry.

This year hit record-breaking visitor numbers and saw some incredible brands come through the door consisting of McDonalds, Uber Eats, Costa, Brewdog, Turtle Bay, KFC and many more, who were all looking to see the latest innovations to help them boost their profits and grow their businesses. The high level of industry professionals across the show floor



“As ever a fantastic, diverse range of exhibitors and attendees at the event, which captured the energy and dynamism within the hospitality technology sector. Really enjoyed participating in the judging for the FutureTech award. We were well looked after by the team, and able to select a worthy winner.” – Tiplar

“It’s been fantastic, very busy over the two days. Lots of contact, lots of footfall and networking conversations. We feel it’s been very beneficial and some good leads.” “The visitors have really been beneficial, lots of footfall and visitors coming over from the Street Food section – we’ve had lots of individuals who are starting up in street food businesses which is interesting in the packaging side of things.” – BioPak

“I think the event was well organised and a strong set of exhibitors. Count me in for next year as well! It was very good!” – JP Morgan

“Thank you Café Business Expo for hosting us at the wonderful conference yesterday. It was a great opportunity to showcase how businesses can work together with community partners and the impact the Well Grounded CIC programmes have had on recruiting new talent for the industry.” – Well Grounded CIC

This is our pick of the best exhibitors from last year’s event, listed here in alphabetical order: Bonanza Spirits (MORS Craft Beer), DK Lifts Zone, Fresh Check, Immervox, Linithgow Distillery, Nimbah, Oil Chef & Utoka. Further details can be found on the next 4 and half pages.

Get involved with Hospitality B2B Portfolio 2024:

Exhibiting and Sponsorship Opportunities:
T +44 (0)117 457 8784
enquiries.rtie@fortem-international.com
<https://www.hospitalityb2b.co.uk>



impressed both the visitors and the large number of exhibitors who were able to engage in conversations and networking opportunities.

Attendees were able to benefit from educational seminars across all of the events where they found themselves attracted to an extensive keynote lineup from the likes of: Four Seasons, Britvic, BoxPark, McDonalds, Just Eat, KFC, Burger King, Pizza Express and many more across 7 events on the show floor! The theatres offered visitors a chance to become inspired by the tips and solutions of our keynote speakers.

We are already counting down the days until the 2024 edition comes back to the ExCeL London on the 15th & 16th of October! Here are some testimonials that share the excitement for the two days of the event: *“What a great couple of days at Restaurant & Takeaway Innovation Expo. Absolutely loved meeting visitors, prospective clients and valued partners, and just really enjoyed the buzz and energy.” – SodaClick*

Nimbah, a lifestyle alternative

Carefully selected exotic products from around the world offering a unique sensory experience

From herbal teas to the famous Rooibos Mandela Tea, the Nimbah range also includes other infusions such as Chai, Maté or Karak Tea (a ready-to-drink tea from the Middle East) in one cup.

The company's flagship products include its range of botanical drinks with Rooibos and Moringa. These non-alcoholic drinks are made using distillation techniques, highlighting the natural and powerful aromas of plants.

Nimbah is named after its founder, Abdoulaye BAH, and Mount Nimba, located in Guinea.

Nimbah is co-developed with Hyca, a French company which uses distillation to develop botanicals drinks without sugar or additives. Hyca's range of organic sparkling botanical drinks made with distilled plants are ideally paired with meal and without alcohol, sugar or calories.

Recently they have introduced Botanical lemonades with distilled plants that are very lightly sweetened and tangy offering the perfect balance of flavour. This approach makes Nimbah a trendsetter in the beverage market, offering refined alternatives to wellness-conscious consumers.

Other products available:

Discover the unique and tasty blend of Arabica and Robusta, from Ivory Coast or a Cascara infusion, made from the pulp of the coffee cherry.



For the kitchen, you can also find African cereals: foni, sorghum, and teff – in flour or whole seeds, as well as spices, superfoods, and dried products.

Nimbah offers the perfect lifestyle alternative in terms of exotic produce. Its products can suit the horeca, snacking markets.

abah@nimbah.com
www.nimbah.com

Is your building accessible to all?



Inclusivity is extremely important in business and it's vitally important to ensure your business caters to all needs. It is important to remember that in public spaces when it can be difficult for those with disabilities or mobility issues to move around easily, just a small number of steps can stop a customer from accessing your building.

DK Lift Services has been a trusted and reliable family run business for over 20 years. As experts in disabled and public access solutions, it is one of the most sought after and reputable lift companies in Kent, London and the South East.

With a range of market leading products that is backed by the highest-quality customer care and service guarantee, DK Lift Services offer professional and affordable lift repairs, installations, breakdown & call-out services, as well as a vast range of cabin lifts, stairlifts, service & goods lifts, home lifts, platform lifts, premium lifts, inclined platform lifts, and step lifts.

We have been called upon for a number of jobs whether it be large, small, and even last-minute temporary solutions. From working alongside Wonder Works to help build and put together the ABBA Voyage production, to a recent last minute call-out to install a seated stairlift in the entranceway for the opening of fast-food restaurant Wendy's as a temporary measure for disabled access, we find a solution that's best for you, not the easiest for us.

Our wider D.K Service Group can also provide Building and Electrical solutions, meaning we can provide a full turnkey solution, making the whole process seamless for you.

For more information, please see below:
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<https://www.dkliftservices.co.uk>

Craft beer that's not only delicious, but it's good for your gut too!

MORS craft beer brings you crisp flavours that have patiently matured, respecting the art of slow brewing!

Food and drink are not meant to be rushed; they are meant to be enjoyed gracefully savouring each mouthful slowly appreciating every moment. MORS has been crafted to celebrate a healthier choice of beer that not only promotes good gut health but uses ingredients that are freely selected according to their quality rather than their price.

Breaking the chains of mass production, MORS is the perfect authentic craft beer for taste seekers. With no additives, artificial gas or added nasties, when you purchase MORS, you are also making a positive contribution to Artistic Wildlife.

Savor the flavour with the MORS range that consists of Lager, Seeweed Hemp Favour Beers, Pzenny Wheat Beer, APA, IPA, Cherry Wheat Beer, Grapefruit Wheat Beer, Sun Light, and then of course their alcoholic free range that includes MORS Free IPA, Alcohol Free Lager Beer, MORS Isotonic, and MORS Passion Fruit.



You can also stock MORS in Kegs. The 30-litre PET kegs are eco-friendly and weigh up to 50% lighter than steel. With no cleaning costs, they are 100% biodegradable PET making them the perfect choice for hassle-free storage and transport.

Offering the finest ingredients, owners Jack and Woj use innovative techniques with a sprinkle of love to bring you a pure pint of happiness.

For more information, please see below:
T 07939 911199
jack@polishcraftbeers.com
<https://www.morscraftbeer.com>



Immervox: Business critical networks taken care of...



Offering free Wi-Fi in hospitality is a powerful feature, but it comes with risks. As one of the UK's most dependable telecommunications providers, our trusted experts are here to help, providing five essential tips for secure and enjoyable connectivity for your guests:

- 1) Strong Encryption:** Implement robust encryption protocols like WPA3 to safeguard guest data from unauthorised access.
- 2) Regular Password Updates:** Change Wi-Fi passwords frequently to prevent prolonged unauthorised access and ensure continuous security.
- 3) Network Segmentation:** Separate guest networks from internal systems to minimise the impact of potential breaches.
- 4) User Authentication:** Require guests to log in with unique credentials for network access, adding an extra layer of security.
- 5) Educational Signage:** Display clear and concise guidelines on safe internet usage to inform



guests about potential risks and encourage responsible online behaviour.

By following these essential tips from Immervox, you can provide a secure and seamless internet experience, enhancing your guests' stay whilst prioritising their digital safety, increasing customer loyalty and trust in your business.

Have we caught your eye? Contact our experts today to find out how we can propel your business and construct a safe Wi-Fi system and so much more!

T 0333 014 6220
<https://immervox.com>

utoka: Cool boxes for all adventures

utoka proudly introduces the Tap Box, a ground-breaking cooler designed to transform the way you enjoy your favourite draft beverages at any event. This state-of-the-art cooler is engineered with cutting-edge drink dispenser features that make it the go-to solution for those who value convenience and excellence in cooling technology.



The utoka Tap Box's key features include an Innovative Drink Tap, allowing you to dispense your preferred beverages directly from kegs, ensuring they remain refreshingly cold. The advanced insulation technology guarantees efficient cooling, maintaining a consistently icy-cold temperature for hours on end. What sets the Tap Box apart is its commitment to convenience – it operates seamlessly without external power, eliminating the need for power sources and making it ideal for any location or situation.

With its multiple tap design and spacious interior, the utoka Tap Box

ensures there's enough for everyone at your event, making it the ultimate choice for events of all sizes. Crafted with durability and portability in mind, this cool box is built to withstand all outdoor conditions.

Cleaning and maintenance are simplified with the user-friendly design, making the utoka Tap Box the perfect addition to any event. Elevate your refreshment experience with utoka – where innovation meets satisfaction.

The Tap Box will launch on our website in January for more information and contact us via: info@utoka.co.uk for more information.

www.utoka.co.uk

Linlithgow Distillery's award-winning Gin collection



Recipient of many prestigious awards, Linlithgow Distillery prides itself on delivering a symphony of flavours across the entire range, where the blending of tradition and innovation is evident in every bottle.

Discover the unparalleled craftsmanship of Linlithgow Distillery's award-winning Gin collection. Immerse yourself in our diverse range, meticulously crafted with certain locally sourced botanicals, each narrating a unique flavour profile.

We draw our inspiration from the town of Linlithgow, having a rich history dating back to Roman times. However, it is best known for Linlithgow Palace as one of the principal residences of the Scottish monarchs, and its association with Mary, Queen of Scots.

We're extremely proud to announce our presence at Brityard, 310-312 Regent Street, Central London. Brityard showcases best of British produce, which includes gin, wine, coffee, chocolate, cheese, perfume, and much more. This venture is in collaboration with the Crown Estate, so in the future we hope to see our Gin in the King's drinks cabinet!

T +44 (0)1506 846873
contactus@linlithgowdistillery.co.uk
www.linlithgowdistillery.co.uk



LINLITHGOW
DISTILLERY



Discover the unparalleled craftsmanship of Linlithgow Distillery's award-winning Gin collection. Immerse yourself in our meticulously crafted diverse range, each narrating a unique flavor profile.

www.linlithgowdistillery.co.uk

Creating a proactive food safety-first culture with FreshCheck

A proactive approach to food safety serves as a foundation for the entire food production process, involving not just rigorous hygiene protocols but also a commitment to continuous improvement. By fostering this culture, you ensure that everyone – from frontline workers to high-level executives – is aligned in prioritising food safety.



user records the result by uploading a time stamped photo to the FreshCheck App and selects the corresponding colour. This digital record-keeping is a critical component in modern quality control processes and the data helps identify trends, pre-empt issues, and improve hygiene protocols, exceeding safety standards and aiding in regulatory compliance.

FreshCheck's system uses a patented colour-changing swab designed for hygiene verification. The swab changes colour in response to the presence of residual organic debris and microbial activity, providing a clear visual indicator of cleanliness. This simple yet powerful innovation allows for immediate corrective action, preventing potential food safety incidents before they occur.

For quality assurance managers and food safety officers, FreshCheck is an ideal solution for fostering a proactive, sustainable food safety culture. It goes beyond meeting regulatory requirements, enhancing the overall quality and reputation of the organisation. FreshCheck's easy to use hygiene verification tools also provide frontline staff with confidence in their cleaning practices.

Learn more at:
www.freshcheck.co.uk

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What is the magic? There is no magic! Only science – Please visit: www.oilchef.co.uk to find out more or alternatively email andrew.jackson@oilchef.com, mobile: 07902 745435 or office: 01278 691372.

BEVERAGES MATTERS

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 it 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

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Fuel your day a healthier way

In this issue of Food and Drink Matters, we are proud to announce Turtle Cereals as our Healthy Breakfast Food Company of the Month



Laurence Meeüs & husband Thilo von Trotz, founders of Turtle Cereals

Who said you have to ditch the cereal when trying to get healthy?

Turtle is an Organic Breakfast Cereal company from Belgium and Germany started by Laurence Meeüs. When first established in 2014, the company started selling just porridge. Since Laurence's husband Thilo von Trotz joined the team in 2017 the company has grown each year and now sells a wide variety of healthy breakfast foods.

Laurence explains further, "We started by being the first on the market to offer porridge mixes. We launched a range of organic mixes that are oat based but with fruits, seeds, chocolate and spices. Eaten cold it's a muesli, but they are delicious when



eaten warm as a porridge and really bring some flavour and variation to the good old oats. We actually invented that and launched what is now called 'the hot breakfast' category in Germany. Today we have expanded our range to also include granolas, children's cereals, chocolate coated cornflakes (the dark chocolate variant is the only chocolate cereal to have received two stars at the great taste award, ever). And we are super proud that all our products are 100% certified organic, delicious and made from clean natural ingredients."

Of course, many would argue that healthy cereal may look good on paper

but it usually doesn't taste great and can be hugely overpriced. Turtle Cereals has already raised the bar in Europe with its products and is soon to hit the UK with its incredibly tasty, tested and tried products that consumers are already raving about. In response to this Laurence argued, "When people pay a bit more, then they should also get a better product, not just a brand. We offer more than just a standard cereal box: we offer a high-quality product that tastes great). We only live once. People should eat healthy and from respectfully produced food. We owe this to ourselves and the nature that provides us with all these wonderful things."



We asked Laurence what makes Turtle Cereals so different to other healthy breakfast foods already on the market. She responded, "We believe that food is a love language. It's certainly ours. This is how we show love to our own bodies and to the health and well-being of our children and the ones we love. By choosing organic it is also a way of showing our love for our planet. Our range is wide enough to cater for most people's needs, from porridges with no added sugars to the world's tastiest chocolate cereals, delicious clean granolas, and organic clean versions of famous children's cereals. A big part of our assortment is also gluten free, vegan and low fodmap, so everyone can enjoy a delicious bowl of Turtle."

Crafted with care, Turtle Cereals is always innovating and looking to the next big product to



launch. With a new Oat Crunchy Chocolate that just came out of the oven and more to come in 2024, it certainly is one of the most exciting brands to come out of Europe and enter the UK market. The company hopes for a future where quality food becomes more normal and big corporate brands give way to smaller companies with real value-added products. Here at Food and Drink Matters, we couldn't agree more, as since the Pandemic people have definitely become more health conscious and have had to think more about the food they are putting into their body.

Make Turtle Cereals your new love language.

Find out more below:
T +32 2 80 888 64
<https://turtlecereals.com>





Unveil the palette of possibilities with Plant Lipids UK: Your ultimate B2B partner for natural food colours

Plant Lipids Group, a globally recognised producer of spice oils and extracts, has been a leading force in the industry since its establishment in Kerala, India in 1979. Earning numerous globally recognised awards for premium quality products across its extensive portfolio, across 11 manufacturing sites and profuse sales agents worldwide.

Plant Lipids UK Ltd, an integral part of Plants Lipids Group, based in Corby, Northamptonshire established in 2014. Supported by sophisticated research and the latest manufacturing technologies deliver high-performing natural colouring solutions. Supplying businesses with vibrant spectrums of hues, crafted to meet the growing demand for quality, sustainability and natural authenticity.

Explore the enchanting palette of Plant Lipids Spectra, a manifestation of our eco-conscious commitment to natural food colours:

Red, Purple, and Pink Palette: Derived from Anthocyanins derived from Black Carrots, Sweet

Potatoes, and Red Radish. In addition, with extracts from Beetroots, Monascus, and Cochineal Carmine, Plant Lipids can provide anywhere from deep pink to deep and intense purple or red hues for any application.

Orange Symphony: From pale to intensely deep orange hues, crafted from natural raw materials such as Paprika and Annatto sourced from annatto seeds of Bixa Orellana trees.

Yellow Elegance: Shades ranging from pastel yellow to deep golden hues sourced from Curcumin, Marigold, Beta-Carotene, and Safflower, ideal for diverse applications in the food and beverage industry.

Green Harmony: Showcasing Chlorophyll from Alfa Alfa, Napier, and Spinach, alongside Sodium Copper Chlorophyllin, Copper Chlorophyll, and Magnesium Chlorophyll, offering vast hues from light green apple to deep mint shades to suit any application.

Blue Waves: A range of blue shades, from light sky

blue to deep indigo, are developed using Spirulina, Clitoria, and Gardenia.

Brown & Black: Plant Lipids offers a range of natural brown and black palettes crafted from Caramel, coconut shells, and bamboo.

White Elegance: Offering a spectrum from warm beige to pure white, derived from natural starches and minerals, with Natural Titanium Dioxide replacers for confectionery, beverages, and nutraceuticals.

Plant Lipids UK's commitment to excellence is evident in our tailor-made products, suitable for applications in dairy, bakery, confectionery, beverages, snacks, meat, pet foods, and nutraceuticals. Explore our water and oil-soluble options, available in liquid or powder forms. For further details, please visit our website: <https://uk.plantlipids.com> or contact us at: infouk@plantlipids.com.

Elevate your culinary creations with the natural brilliance of Plant Lipids UK.



Natural Colour Solutions

-  Water & Oil Soluble Colours
-  Range of Food and Beverage Applications

Dairy & Savoury



Confectionery



Beverages





Product	Stability		
	pH	Heat	Light
RED			
Betanin(Beetroot)	High	Moderate	Moderate
Anthocyanin (Red Raddish)	High	Moderate	Moderate
Anthocyanin (Black Carrot, Sweet Potato)	High	Moderate	Moderate
Carmine	High	Moderate	Moderate
Monascus Red	High	Moderate	Moderate
ORANGE			
Paprika	High	Moderate	Moderate
Annatto Bixin	High	Moderate	Moderate
Annatto Norbixin	High	Moderate	Moderate
YELLOW			
Curcumin	High	Moderate	Moderate
Beta Carotene	High	Moderate	Moderate
Xanthophyll (Marigold)	High	Moderate	Moderate
Safflower	High	Moderate	Moderate
GREEN			
Sodium Copper Chlorophyllin	High	Moderate	Moderate
Magnesium Chlorophyll	High	Moderate	Moderate
Non-Chlorophyll Green	High	Moderate	Moderate
BLUE			
Phycocyanin (Spirulina)	High	Moderate	Moderate
Gardenia	High	Moderate	Moderate
Butterfly Pea	High	Moderate	Moderate
PINK/PURPLE			
Betanin (Beetroot)	High	Moderate	Moderate
Anthocyanin (Red Raddish)	High	Moderate	Moderate
Anthocyanin (Sweet Potato, Black Carrot)	High	Moderate	Moderate
Carmine	High	Moderate	Moderate
BROWN/BLACK			
Caramel	High	Moderate	Moderate
Non-Caramel Brown	High	Moderate	Moderate
Carbon Black	High	Moderate	Moderate

High ■ ■ ■ Moderate

For more information, please visit: www.uk.plantlipids.com or email infouk@plantlipids.com

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French hazelnut and w

In this issue of Food & Drink Matters, we would like to champion two co-operatives: Coopenoix and Unicoque as our Walnut and Hazelnut Companies of the Month

A survey by Apex Co-op FR found that French co-operatives now represent 25% of the turnover of the top 100 global co-operatives worldwide with US\$344.75 billion, way ahead of Germany, Japan and even the USA. The strongest French food co-ops have excellent governance structure and high level of shareholder involvement.

Coopenoix and Unicoque are two such French co-ops, owned by walnut and hazelnut growers. The growers at Coopenoix supply walnuts and growers at Unicoque supply hazelnuts, with the growers following strict rules on growing methods.

Firstly, Coopenoix was established way back in 1929 by growers, after collectively deciding that they could have more impact by joining forces and volumes.

Coopenoix has grown exponentially over the last ninety years and now represents 400 growers, across 3,500 hectares of walnuts trees, producing 7,000T inshell walnuts and 300T of kernels annually.

Coopenoix is based in Vinay, near the city of Grenoble and in the heart of the French Alps. This is the area historically used by growers to specifically plant walnuts, due to its near-perfect location. The valley is next to the river Isère, with plentiful access to water, the ideal climate and optimal soil conditions for growing walnuts.

The majority (90%) of the walnuts planted are Franquette walnuts, which are characteristically known for strong sealed shells, good kernel colouring and quintessential flavours.

We spoke to Christine Bonnet: Sales Executive at Coopenoix to find out more, "We use sustainable, local production of walnuts from our 400 French growers and collect, sort and pack at our in-house



facility. We don't have our walnuts cracked in Eastern Europe like many of our corporation competitors. Our inshell walnuts are especially popular during Christmas, as a traditional UK seasonal treat. We supply inshell walnuts to supermarkets all year round and shelled walnuts, kernels to food service companies and supermarkets in France and Europe for high-end clientele.

We use faithful logistic partners enabling us to supply our European clients within two days during busy seasons. Buyers really appreciate our quick delivery times and we can provide a wide range of packing and can also pack using clients' branded logos.

We have two dedicated advisors supporting our growers throughout the year on growing methods.

French phytosanitarian regulations are very stringent, resulting in optimised ecological plant control measures and our growers on paid on quality not quantity. This ensures that only the best walnuts are selected at all times. Our Franquette walnuts are viewed in the industry as gourmet walnuts and they benefit from a Protected Denomination of Origin: 'Noix de Grenoble' – the first fruit in France to acquire the PDO certification.

With more consumers looking for locally-

sourced, sustainable nuts, we are working on a new range aimed specifically at this market. This is alongside other new, exciting products such as walnut oil and flavoured kernels.

Looking to the future, our organic grower market is increasing, (15% of the volumes) and we are looking to target organic supermarkets and shops. Our orchards are all carbon-neutral, with growers mindful of organic soil conditions and protecting local biodiversity. Furthermore, with regards to 'food



alnut co-operatives



miles' – our nuts are on the same continent and haven't crossed an ocean, which is good news for UK buyers looking to connect with more sustainable nut production.

Coopenox and Unicoque will both be attending the International Food & Drink Event (IFE) from the 25th-27th March 2024 at ExCeL, London and are interested in talking to UK buyers about locally-sourced, sustainable French nuts in the bid for a greener era.

Secondly, Unicoque has been a leading co-operative of French hazelnut production since 1979, representing 90% of total production, with over 300 growers and 7,000 hectares of orchards.

Over one in two hazelnuts now consumed in Europe comes from Unicoque's producers. Unicoque is also a significant player on the shell hazelnut market and its derivatives: roasted hazelnuts and hazelnut oil.



Located in the Southwest of France between Bordeaux and Toulouse, Unicoque has in-house facilities for quality control, processing and shipping.

Unicoque focuses on two key missions: supporting producers and marketing their product successfully with Unicoque exclusively selling the production of its associate growers.

We spoke to Paul Philipon-Dollet, Marketing & Communication officer for Unicoque to find out more, "From an industrial perspective, Unicoque also defines itself as a nut specialist, which means that the company



is constantly investing in developing a unique expertise of planting, growing, harvesting and processing nuts from its associate growers. These are core values we share with Coopenox."

"As our hazelnuts and walnuts come exclusively from our orchards throughout France, our inshell products are celebrated for their unmatched freshness."

"At all processing stages, Unicoque offers end-to-end traceability and full compliance with the latest food security best practices and standards."

"Unicoque's trademark KOKI® is the European leader on the inshell hazelnut market and leading supplier of top-quality, EU-safety compliant shelled, granulated and powdered hazelnuts to the food industry."

"Through its KOKI brand, Unicoque addresses two distinct market segments. On one hand, our products target lovers of hazelnuts or walnuts in the shell: the fruit's traditional mode of consumption. On the other hand, new users who consume hazelnuts and walnuts as a cooking ingredient, or roasted as an aperitif or healthy snack. At the same time, KOKI is also recognised by food professionals, pastry chefs, ice-cream makers and candymakers for the quality and variety of its preparations (shelled, roasted, halved, blanched, powdered, granulated)."

"In line with the ongoing growth of its members' orchards, Unicoque is currently developing new storage and processing capacities up to 30,000T. Once achieved, the co-operative will account for over 3% of worldwide production, consolidating its market position as number two of European quality hazelnuts providers."

"Unicoque is a key contributor of ANPN research to develop innovative ways of biological pest control to reduce further the use of treatments. A growing number of the co-operative members are wholly committed to sustainable farming initiatives in order to reduce environmental footprint."

"Through expert advisories and research, Unicoque and ANPN are also working together to ensure a sustainable use of water resources. 100% of our orchards are using dedicated water reserves for a better irrigation control throughout the year."

For more information on Coopenox and Unicoque, please see the websites below:
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