

YOUR VOICE **bfb**i

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REPRESENTING THE VALUE CHAIN SUPPLYING THE BEVERAGE INDUSTRY

From the chair



Melissa Abbott,
BFBi National
Chair

We're over halfway through the year already and it's been a busy one so far. There have been so many brewery tours available I have lost count; the Beer and Cider awards have been and gone and I think it's great to see BFBi members given the opportunity to engage with brewers at such events.

During the #engage2change consultations the idea was raised to get members of each committee together to come up with ideas for how to take the association forward and, as I write this, preparations are underway for that meeting. I strongly believe that improved communication and collaboration between sections can only benefit the association and its members.

The annual luncheon, held in the Guildhall in London on 1st May, was a very well attended and enjoyable event incorporating the International Beer and Cider awards. With 1,000 entries from over 51 countries there was an amazingly varied choice of beverages available to enjoy in the Crypts. If you have not yet attended the annual lunch I highly recommend it – great food, great drinks, great company and networking opportunities all in a spectacular venue.

Please remember, we are **your voice**. If there are industry supply chain issues you feel we should be representing you on then contact us. We are proud of our history of lobbying to support our members and industry and continue that support now and into the future.

The next issue of YOUR VOICE - Winter 2019 - will be published in the early part of November, prior to Brau. Any member companies wishing to submit editorial for consideration should email it to info@bfbi.org.uk by Friday 4th October 2019 please.



Brewing Food & Beverage Industry Suppliers' Association

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OVER 100 YEARS SERVICE TO THE
BREWING, FOOD & BEVERAGE INDUSTRY



Sheppy's Cider Tour

Taunton, Somerset

Thursday 17th October 2019



ESTD. 1816
SHEPPY'S
MASTER OF CIDER

Join us: A tour around
Somerset's oldest award
winning cider makers.
Learn about the 200 year
history of Sheppys, see the
making of the award
winning ciders as well as
the home of the English
longhorn beef.

For more information or to book, contact
siobhan.mcgonigle@bfbi.org.uk

BFBi Western Section Annual Banquet

Friday 13th September

at

Mercure Grand Hotel, Bristol

Ticket Price - £66 +VAT per head **Early Bird** offer till 1st August

£69 + VAT per head after the 1st August

Dress code - Black Tie



PLUS!

After dinner casino evening



For more information, or to book tickets, contact Siobhan
Email: siobhan.mcgonigle@bfbi.org.uk



Chief Executive's Blog...

Why you should make the most of 'networking'



You will see a number of BFBi event advertisements dotted around Your Voice. These events have been organised to support our members and industry; to encourage face-to-face meetings; develop relationships and contacts so that you can develop your businesses. Please do attend – many of the tours are free-of-charge, thanks to the generous hospitality of the brewing, cider and dairy industries.

As part of our #engage2change campaign, I am taking this opportunity to ask member companies to support our Section Committees. These committees give regional support to our networking activities, organising both social and professional get-togethers so that you can raise their profile and your company brand within industry.

I am often asked why a company should spare one of their valuable employees for a couple of hours to a section committee meeting. Well, I've listed a few reasons – all legitimate business cases in their own right but, quite frankly, we are the supply chain to the hospitality industry; an industry of people and passion and it is very difficult to be passionate about our people behind a computer screen.

Committee membership is a great opportunity for younger members of a company to raise their profile and learn about the business relationships within our industry.

Why should my company support a BFBi Section Committee?

- **Network** – essential in building industry contacts
- **Promotion** - develops your company brand – it is not only about who you know but who knows you
- **Integration** - integrates those involved into our industry
- **Development** – committee participation leads to uncovering business insights you can use in your professional and personal development
- **Leadership Opportunities** – through active participation on a committee, members have the opportunity to someday become National Chairman, significantly raising personal profile
- **Service** – contribute to the growth and future success of the Association
- **Pay it Forward** – give back to the industry by making a difference in committee involvement
- **Community** – BFBi is made up of a wonderful community of knowledgeable and helpful members from all parts of the drinks supply chain
- **Insider Sneak Peaks!** - you will know what's happening before everyone else!

So, please do be part of our journey and encourage your employees to take part.

Contact info@bfbi.org.uk for more information.happening before everyone else!

Ruth Evans MBE BFBi CEO

YOUR VOICE
bfbi

White Peak Distillery Tour

Ambergate, Belper, Derbyshire

Wednesday 11th September 2019



Join us: Situated in the UNESCO Heritage Site of the Derwent Valley Mills is an up and coming craft spirit distillery in the heart of the Peak District.

Home in the ancient woodland, rich in history the White Peak Distillery is located in the old Johnson & Nephew Wire Works building. Incorporating the old pumping infrastructure into equipment used today.

For more information, please contact siobhan.mcgonigle@bfbi.org.uk

BFBi MIDLAND ANNUAL GOLF DAY

BRANSTON GOLF & COUNTRY CLUB, BURTON-ON-TRENT
WWW.BRANSTONCLUB.CO.UK

THURSDAY 12TH SEPTEMBER

Tickets - £56.67+VAT (£68 with VAT) per player
£226.67+VAT (£272 with VAT) Team of 4

Contact events@bfbi.org.uk for more information

YOUR VOICE
bfbi
Brewing, Food & Beverage Industry Suppliers' Association

EXHIBITION OPPORTUNITIES FOR 2019/2020

BFBi has arranged a number of opportunities for UK companies to participate in a range of exhibitions around the world during 2019 and 2020.

A UK Pavillion-style space is available at all Brau and drinktec events during 2019, providing companies a platform from which to initiate export explorations in new markets, sharing experience, space, costs. Format would comprise a shared area where companies may take a 4-6sqm space, sharing a meeting area, bar facilities (if appropriate).

SEA Brew 2019, Bangkok, Thailand, 26-27 September 2019.

The 5th Annual SEA Brew is the region's only annual Conference and Trade Fair for the brewing community. To be staged 26-27 September 2019 in Bangkok, Thailand, the conference will once again attract brewery owners, brewers and distributors from across Asia looking to understand the latest innovations in ingredients, processes and equipment. BFBi has provisionally booked a block of space that can be split into booths from 2m x 2m in size, enabling companies to undertake an exploration of the market at a low cost. The opportunity to participate in a "Meet the Buyer" event exists if enough companies sign up. **For further information and costs contact ruth.evans@bfbf.org.uk**



Brau Beviale, 12-14 November 2019, Nuremberg, Germany

The BrauBeviale has taken place in the Exhibition Centre Nuremberg since 1978. 2018 saw over 40,000 trade visitors (2016: 37,923) – over 18,000 of them international and 1,094 exhibitors – 53 percent of them international. Government trade access programme funding has been secured, with 18 grants available to eligible companies. BFBi hosts two large pavilions (one in raw materials hall and one in engineering hall) and organises the attendance of a number of members to the event, from booking space, organising stand construction, travel passes, hotel accommodation etc. If you are a first time exhibitor to Brau please contact us for advice.

For a copy of the grant application form and eligibility criteria please contact events@bfbf.org.uk

BrauBeviale2019

Call out for CBC 2020

The time has come for us to look towards Craft Beer Conference & Trade Expo 2020, which is taking place in San Antonio, Texas on the 19th – 22nd April.

The World Beer Awards will also be taking place at the same time, more of a reason not to miss this event as a number of brewers will be attending from around the world!

As we have, in previous years, we will be booking a block of space for BFBi member exhibitors and are also, again, looking to take and promote British beer at a sponsored beer station.


If you would like to get involved, either by taking a stand or by having your beer there, contact ruth.evans@bfbf.org.uk
Details on funding will be sent out once we have confirmation in due course.

**CRAFT
BREWERS
CONFERENCE**
& BrewExpo America®

YOUR VOICE
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Wyke Farm Sustainable Energy Centre, Bruton, Somerset

Tuesday 17th September



JOIN US: For a tour of Wyke Farms, a family-run cheese-making business from Somerset who not only make award-winning cheese, but also produce renewable electricity generated from organic waste, including the by-products of their own cheese-making, created on their farm.

Lunch is included

Cost – free of charge to BFBi members

WYKE
FARMS

For more information or to book, contact
siobhan.mcgonigle@bfbf.org.uk



Thursday 10th October 2019

at

Murphy & Son Ltd, Nottingham

The first BFBi On Tour is about to set off!

Join us for a virtual bus tour of BFBi members, showcasing technical insight, information and supplier presentations.

First stop we are looking at the subject of 'Free From'.

GF

V

LS

LA

Gluten Free Vegan Low Sugar Low Alcohol

For more information, please contact siobhan.mcgonigle@bfbf.org.uk

Other Shows include:

DRINK TECHNOLOGY INDIA

5th – 7th December 2019 –

New Delhi

Date to be confirmed 2020 - Mumbai

The leading platform for the Indian beverage, dairy and liquid food industry. With the co-located shows it unites the key players of three industries: beverages, food and packaging. drink technology India features a unique combination: the trade fair serves as a top selling marketplace and a future-oriented knowledge centre. To meet the demands of the rapidly growing Indian market, drink technology India is now held on an annual basis at alternating venues.

201 exhibitors from 17 countries exhibited in 2018.

CHINA BREW CHINA BEVERAGE

Dates tbc for 2020 edition which will take place in Shanghai

Asia's leading platform for the beverage and liquid food industry covering raw materials, processing, filling & packaging, and logistic products. This number one event features customised solutions for the booming South-East Asian region. It targets the specific needs of the market by matching supply and demand and attracts superior-quality participants. The state-of-the-art venue SNIEC offers excellent fairground and service facilities in the vibrant metropolis of Shanghai.

869 total exhibitors, 256 international exhibitors at the 2018 edition. Visited by approximately 56,000 participants.

Changes To TAP Funding Announced By DIT

BFBi is pleased to announce that the Department of International Trade has agreed to a TAP funding for Brau Bevale 2019. A lifetime allocation of up to 6 grants is available to companies.

However, DIT has announced some important changes to the overall emphasis of the scheme and these will create new responsibilities and obligations for exhibitors and the trade associations using the scheme, as follows:

1. Under the new scheme, there is no automatic entitlement to grants. BFBi will be required by DIT to make a "business case" for each grant and companies will be expected to justify taxpayers' investment in their business.
2. Whilst any UK domiciled SME may apply for a grant, trade associations are now required to work to a new target: 75% of all grants to go to companies with a turnover between £83k and £5m. BFBi will continue to champion giving grants to companies with a turnover below £83k and above £5m but they will need to demonstrate that they done their research and that, potentially, they represent a good Return on Investment (ROI) for the grant.
3. All TAP exhibitors will have a responsibility to provide detailed commercial information both before and after the event to enable us to justify grants to HM Treasury.
4. Companies will be required, as a condition of support, to include an element of DIT/GREAT branding on their stand.

We know that exhibitors will not like this new emphasis and we continue to lobby on behalf of the membership but we also accept and understand that there is an urgent need to justify the continued use of taxpayer funding to HM Treasury. We very much hope that exhibitors will work with us on this!

bevale-family.com

SIBA BEER X
in cooperation with Bevale Family

BrauBevale

BevaleMoscow

CRAFT BEER ITALY

CRAFT DRINKS INDIA

KOREA INTERNATIONAL BEER EXPO
in cooperation with Bevale Family

CRAFT BEER CHINA

SEA BREW
CONFERENCE & TRADE FAIR
in cooperation with Bevale Family

Feira Brasileira da Cerveja
supported by BrauBevale

Expo WINE BEER+
in cooperation with Bevale Family

**More than a single event:
The Bevale Family**

Closer to your worldwide markets!

International Sponsors: Doemens VLB BERLIN NÜRNBERG MESSE

BFBI EVENTS

National Lunch Report

This year's National Annual Luncheon was held on Wednesday 1st May 2019, Guildhall, City of London.

The Lunch hosted the International Brewing & Cider Awards. The event benefitted from samples of winning beers and ciders from around the world as well as table beer courtesy of Timothy Taylors. The event must have been a success as there was not a drop of beer or cider left at 5.30pm when the last guest left to continue partying in the great pubs of London.

Thanks go to all who contributed their beers and ciders as well as to TradeTeam and Fullers Beer Company who consolidated the beers.

Next year's luncheon will be held within the splendid surrounds of Drapers' Hall, City of London on Wednesday 29th April 2020.



NEW MEMBERS

OADBY PLASTICS

Oadby Plastics is a leading supplier of semi-finished plastics, bespoke machined parts, conveyor components, chains and modular belting. Founded in 1969, we are a family-owned business with five large UK facilities, the largest being our head office based in Leicester. During these 50 years we have been supporting the food and beverage industries with a wide range of finished parts.

Our conveyor range includes chains, modular belts, sprockets, guide rails, brackets, articulated feet, wear strips, chain guides, wear bends and other products to support food and beverage sites to keep their production lines running. We understand that downtime and maintenance are two of the biggest factors affecting performance on a daily basis for our customers.

This is why we are constantly developing our delivery programme and our core range of stock available for next day delivery. We help customers find the



right products which are available for delivery at the right time.

We offer one of the largest plastics machining facilities in the UK with over 75,000sq/ft dedicated to the very latest in specialist bespoke machining. This includes the latest CAD-CAM design incorporating CNC routers, mills, lathes and saws, all operated by our skilled and dedicated engineers.

Through our industry leading expertise in plastics and conveyor we help our customers reduce energy consumption and improve the performance and

reliability of their production lines. By offering unique chain and wear strip materials we have been able to help customers reduce or remove the need for lubrication on their production lines or convert from steel chains to plastic whilst improving productivity.

For more information contact sales@oadbyplastics.co.uk

www.oadbyplastics.co.uk

INTASPEC TRAINING SCHOOL

Can you remember the last time you received any practical training within this industry? Do your new starters get thrown in at the deep end, where they have to learn bad habits and reinforce misconceptions from others who have not received adequate training in the first place.

For most people that we talk to within the industry, this seems to be the norm. Yet, if you look at other industries such as the electrical, plumbing, and building trades, there is much more documented and regulated training.

Let's look at one example – Gas Pressure Systems Regulations. Are your staff trained by a "competent person" to

enable them to correctly add to existing pressure systems as per the BBPA code of practice and pressure systems safety regulations? If not, you could potentially be breaking the H&S laws.

However, everyone is well aware that systems are being tapped into, not always by qualified or trained people. Simply put, gas bottles are potential bombs. Both the BFBi and ITS provide training in this area.

We are working hard with the BFBi to standardize and improve the quality of both theoretical and practical training so that the bar is significantly raised for new and existing employees. This in turn upskills them and contributes to a more professional industry.

We specialise in practical, hands-on training in all aspects of cellar management and beer dispense and pride ourselves in taking trainees to the highest industry standards of workmanship.

Our workshop and training facilities are based centrally in Newark, East Midlands, and we have a selection of courses available as well as the facility to tailor make any course on request.

www.intaspectrainingschool.co.uk



BFBi presents

Fundamentals of Keg Dispense with Micro Matic

Wednesday 23rd October

Micro Matic Ltd, Unit D, Australia House, Metcalf Drive, Altham Industrial Estate, Accrington BB5 5TU

Outlining 7 essentials needed to establish your own keg brands at the bar, includes an opportunity to have your brand converted to a keg format

For more information, please contact siobhan.mcgonigle@bfb.org.uk

bfb **MICRO Matic**

YOUR VOICE **bfb**

Daniel Thwaites Tour

Blackburn
Thursday 23rd January 2020

Join us: A tour around Daniel Thwaites PLC new home. See the innovative micro-brewery; brewing characteristic, original beers and experimenting with new recipes created by their expert brewers.

For more information or to book, contact siobhan.mcgonigle@bfb.org.uk

THWAITES

APPRENTICESHIP

'Drinks Dispense Technician' Apprenticeship Announced

The Institute for Apprenticeships and Technical Education has approved a brand new 'Drinks Dispense Technician' apprenticeship. After originally being developed by the Trailblazer Employer Group co-chaired by, Marston's and Innserv with the support from BFBi this is an industry first.

The newly-approved Level 3 apprenticeship is an engineering and manufacturing route with a typical duration of 18 months. Funded through the Apprenticeship Levy, the apprenticeship provides an occupational standard sought after by employers. Aimed at existing employees within the drinks dispense industry and new recruits, the apprenticeship is designed with both on and off the job training with the opportunity to learn from peers and experts as well as receiving a base education. The apprenticeship is welcomed by the drinks dispense industry as a way of recruiting, attracting and developing a pipeline of new industry specialists, in a role where there is a shortage of experts.

Jo Bradford, Group Apprenticeship Manager at Marston's said: "To be part of the Trailblazer Employer Group and help create the Drinks Dispense Technician apprenticeship is something we at Marston's are extremely proud of. Our pubs and breweries all depend on our beer and drinks to be poured at the highest standard, so this skill and trade is vital for so many."

Sir Gerry Berragan, Chief Executive of the Institute for Apprenticeships and Technical Education, said: "This exciting new apprenticeship is an industry-first and I would like to thank all the employers on the Trailblazer group for helping to make it happen. Apprentices will be trained to a high standard for a role that requires building, installing and maintaining complex drinks dispensing equipment. I am delighted that it has been approved for use."

Ruth Evans MBE, CEO of the BFBi said: "We are delighted that the apprenticeship is now available, with Levy funding. It provides a recognised pathway for cellar service engineers, providing a sound base for a successful career. We are indebted to the many employers who gave their time and expertise to ensure an apprenticeship that is fit for purpose."

For more information about the apprenticeship and how to apply please visit:

www.instituteforapprenticeships.org/apprenticeship-standards/drinks-dispense-technician/

PEOPLE

New Financial Controller at B&B

UK-based material handling equipment manufacturer, B&B Attachments, has announced the appointment of Scott Little as its new Financial Controller.

Scott (pictured right) is an experienced CIMA qualified financial controller and holds a CIPS Level 4 Diploma in Purchasing and Supply. He has a strong background in finance leadership and transformation and has held a number of senior finance positions. As Financial Controller at B&B Attachments, Scott will be responsible for the monthly performance and regulatory reporting, as well as the interim and year-end statutory reporting. His track record of embedding robust financial governance across an organisation to protect cash flow and profitability made Scott the ideal selection for B&B.

Commenting on his appointment, Scott says, "The reputation B&B has as a successful business, as well as a great place to work, is evident when you speak to its employees and customers. If you look at the growth that has been experienced over the years, as well as the calibre of staff throughout all levels, it makes it a really exciting place to work."

www.bandbattachments.com



Local Maltsters Take On Cycling Challenge

Members of the Simpsons Malt and McCreath Simpson & Prentice (MSP) team were getting ready to take on the gruelling RideLondon challenge on 4th August in memory of friend and colleague, Peter Simpson.

Taking on the mammoth 100-mile closed-road cycle circuit in London, which will finish at Buckingham Palace, the 5 strong team will be raising money for the charity Pancreatic Cancer UK.

As Peter was a keen cyclist himself, the team felt that this was a

fitting challenge and the perfect tribute to him as well as a way of raising some vital cash that will fund world-leading research into pancreatic cancer prevention.

To donate, please visit:

<http://bit.ly/team-humble-maltster>



Pictured (L-R): David Cairns, Alison Inglis, Jamie Ramshaw

Management Buyout Completed



Booth Dispensers Limited has announced the completion of a management buyout and the appointment of a new board of directors.

The MBO heralds a new era for Booth Dispensers. The new board, business partners and existing directors, Mark Williams – Commercial Director and Daniel Hatton – Financial Director, who headed up the acquisition of the management buyout have brought both Tony McKee as Technical Director and Mark Richardson as Operations Director into the new company board and will help to support the management team's future growth strategy.

Commenting on plans for the business, Mark Williams said: "The deal has ensured a seamless transition of control for the business and represents an exciting opportunity for the team to implement our vision."

PRODUCTS & SERVICES

The Pumping Operations Enjoying A Digital Makeover

The digital revolution is moving forwards at an impressive rate, with many firms actively investing in connected technology to improve their processes and increase their productivity. Here are some of the smart developments from SEEPEX improving progressive cavity (PC) pump performance and maintenance...

Pump and process control

Pumps are becoming more intelligent, with increased integral sensors and connectivity. SEEPEX's smart dosing pumps (example pictured top right) comprise a PC pump with drive and control software, as well as flow rate sensors and optional safety functions. Constant real-time feedback compares data from sensors with parameters determined for the process, and automatically adjusts the pump speed as process conditions change, reducing maintenance and increasing cost-efficiency.

Condition and process monitoring

Specialised devices are available to turn pumps into intelligent field devices that continuously self-monitor. Pump monitoring systems from SEEPEX

observe operational information such as flow rate, temperature and pressure in real time, recording the operating conditions and pump efficiency. This provides users with trends for performance analysis and process optimisation. Deviations from set values trigger alarms, reducing standard inspection tours and providing greater safeguards for critical production processes.

Connected services

By connecting pump monitors and automation equipment, data can be transferred to cloud-based online services and retrieved by the user anytime, anywhere. This connectivity is the basis for Industry 4.0 and provides the information needed to improve equipment and process performance. SEEPEX connected services compare the data received from pump monitors with previously defined operational specifications to determine deviations from optimum performance, enabling corrections to be made. The use of API (application programming interface) software can also interlink equipment from different suppliers to produce a general process overview and enable whole process optimisation.



Predictive maintenance and service digitalisation

Data collected by pump monitors using bluetooth, wifi or SCADA systems can identify when maintenance is needed – predictive rather than scheduled maintenance. The SEEPEX ERP (enterprise resource planning) system then ensures the correct parts are available, even arranging shipment to site, providing a fully automated diagnostics and spare parts ordering system for customers. Service apps can provide technicians with virtual reality instructions for pump maintenance and provide access to service and instruction manuals, spare parts lists, chat service lines and ordering systems. In addition, SEEPEX pumps have QR codes which, when scanned with a smart phone camera, uniquely identify the pump and generate a spare parts list and O&M manual if needed.

www.seepeex.com

New From Alfa Laval

Alfa Laval's LKH Prime 40 is the latest new addition to the range. Not only does the hygienic, self-priming pump offer high energy efficiency and versatility, it also allows for significantly reduced noise levels and easy maintenance. In utilizing the Alfa Laval LKH Prime 40, performance is greatly increased, including the ability to reach a flowrate up to 110 m³/hr and head of 115m.



Using the combination of advanced air-screw technology, optimized impeller and casing geometry, Alfa Laval LKH Prime exceeds industry expectations for efficient operation, reduced energy consumption and CO₂ footprint. It is engineered to meet the most stringent requirements of the hygienic industries, and is EHEDG certified and authorized to carry the 3-A symbol. Characterized by reliability for improved operational productivity and designed for Cleaning-in-Place (CIP) duties containing entrained air, Alfa Laval LKH Prime can also pump product, potentially reducing the capital investment when designing process systems - whatever the industry. Quiet in operation, Alfa Laval LKH Prime reduces sound pressure levels by 80% when compared to pumps using traditional pump technologies for CIP/entrained air applications.

www.alfalaval.com

The Benefits Of Pallet-less Handling With Slip Sheet And Push-Pull Attachment

The slip sheet is an excellent alternative to heavy, bulky and expensive plastic or wooden pallets, and allows companies to eliminate the use of pallets altogether.

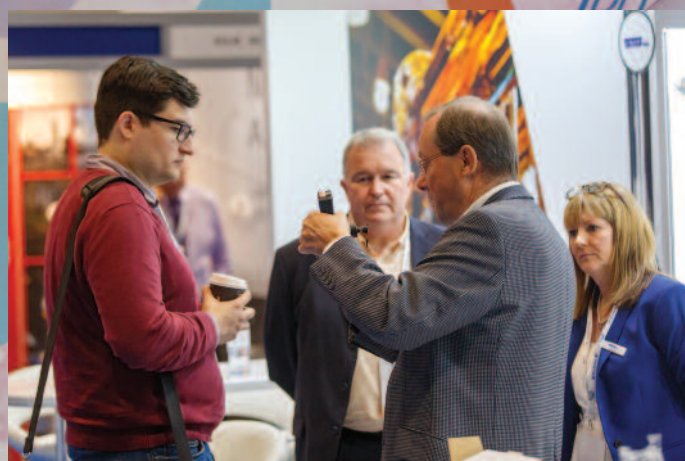
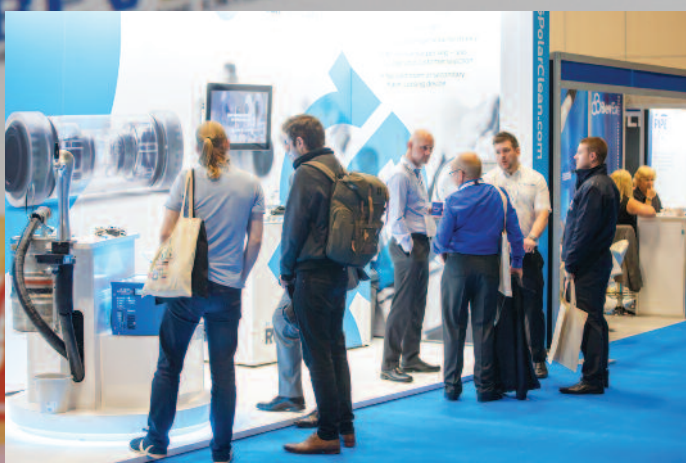
Slip sheets are thin pallet-sized sheets made of plastic, laminated kraft paperboard, or corrugated fibreboard, and are used in commercial shipping. The same as a pallet, they are placed underneath a load and are used to push or pull the load on and off the platens of the push-pull attachment. To enable the use of slip sheets, a forklift truck must be fitted with a specialist hydraulic push-pull attachment. UK-based material handling equipment manufacturer B&B Attachments specialises in attachment design and innovation. The company manufactures and supplies push-pull attachments, together with a full range of handling solutions for a variety of industries. Specifically developed for handling slip sheets, the Push Pull attachment from B&B, utilises a gripper bar which clamps down on the sheet and pulls the load onto the platens during the loading process.

www.bandbattachments.com



BEVEXPO 2019

A flavour of the trade exhibition held at Coventry Ricoh Arena,



June 25th & 26th



IN ACTION

T&J Installs Nordaq At Three Heston Restaurants

As part of contract renewals, T&J Installations has installed brand new Nordaq water filtering systems at three Heston Blumenthal restaurants. With the contracts signed and the systems installed, they will serve Nordaq premium filtered water for a further three years.

Ian Jones, Managing Director of T&J Installations, said: "Heston is a huge name to be associated with Nordaq in the UK, and across the world. It's a great achievement for us to be supporting such a prestigious group of restaurants."

The restaurants from Heston's The Fat Duck Group that are continuing to serve Nordaq are: The Fat Duck in Bray, Berkshire – Heston's Michelin three-star restaurant; The Hind's Head in Bray, Berkshire – named the Michelin Pub Guide's "Pub of the Year" in 2011; and Dinner by Heston at The Mandarin Oriental, Hyde Park in London, which has gained two Michelin stars since it opened in 2011.

Heston Blumenthal said: "Attention to detail is something that we have always looked at in all of our restaurants. An eating experience is beyond the food we eat, it includes the surroundings, the FOH team, the temperature of the room, the drinks and of course, the water. Nordaq's technology offered us exactly what we were looking for."

Nordaq's unique, patented water filtering system turns local tap water into a restaurant water of the highest quality. Nordaq enhances the flavour of food and wine with its unique ability to cleanse the palate.

Peter Smeaton, of Nordaq UK, said: "Heston Blumenthal is a worldwide household name and well-known for creating those unexpected experiences and unique sensations with his food.

"I think the gastronomy, the science and the intrigue synonymous with his brand fit perfectly with the Nordaq Experience – the idea that something we consume litres of every day can actually transform how we taste."

Nordaq is now offering the opportunity to sample its water in a tailored 'Nordaq Experience'. The Experience allows you to try the water alongside your establishment's food and wine, providing invaluable insight into the potential that Nordaq could hold for your business.

www.tandjinstallations.com



Mitsubishi Automation Plays A Blinder For Craft Brewers

A Mitsubishi Electric control system is helping to increase Sadler's Ales' production by 300%

The perfect beer is a harmonious blend of art and science. Automation can help by performing the measured and repetitive tasks while allowing brewers to focus on more creative, interesting and rewarding aspects. When Sadler's Ales, a historic 'black country' brewery, started to grow its business, it decided to adopt an automated process control solution from Mitsubishi Electric to improve productivity and make the quality of its craft beers more consistent. The control system immediately proved to be intuitive for Sadler's brewers and resulted in clear productivity gains.

Sadler's Ales is located near Stourbridge, has been crafting beers since 1900, and is currently run by Chris Sadler, a fifth-generation brewer. Popular brews in the company's unique beer portfolio take reference from local subjects such as the Peaky Blinder range, which has proved an instant success nationwide. The growing demand for Sadler's beers led to the extension of the brewhouse, which contains all the equipment needed for the brewing process.

Chris Sadler, Managing Director at Sadler's Brewery explained: "The new facilities should help us to quadruple production. Our goal is to produce up to 1,000 barrels a week." The overall objective was to create a higher capacity brewing process that could be monitored and controlled more easily by the existing staff. Hence, Sadler's contacted local specialist Clarke Controls & Distribution to help achieve the objective. Clarke Controls & Distribution turned to its preferred process automation vendor, Mitsubishi Electric, to help specify the ideal automation system components. First, Clarke Controls & Distribution engineers produced an accurate P&I diagram, which allowed Mitsubishi Electric automation engineers to determine the number of inputs, outputs, analogue signals, as well as the presence of critical electric motors (mainly pumps) where variable speed control would be required.

Whilst the reverse engineering task required advanced skills and expertise to complete – the operator controls needed to be the exact opposite; hence the bespoke control system was designed for ease of use and to streamline brewing operations. The benefits from the automated control system were immediate, as production skyrocketed by 300% in less than a month, resulting in 650 new barrels available every week, corresponding to approximately 200,000 pints of beer.

gb3a.mitsubishielectric.com

Lehui Praised For The Mega Tanks Project In Mexico

A senior AB-Inbev team visited a greenfield project in Mexico last week, where they inspected tanks that Lehui had constructed and installed. The AB-Inbev team appreciated the efforts of Lehui and commended the team on a doing a great job.



This Grupo Modelo project is one of the biggest and most successful international project managed by Lehui International, and spans 92 large sized fermentation and bright beer tanks, with a mix of 1500hl, 9600hl fermentation tanks and 3000hl BBTs. Most of the equipment diameters are in excess of 9 metres and hence, for this project, tank sections from China were shipped as break bulk cargo and the Mexican subsidiary of Lehui completed the on-site fabrication and installation.

The installed capacity of this plant in phase I and II is 12 million hectolitre and the footprint of the plant is designed for a potential capacity of 24 million hectolitre per annum.

www.lehui.com

Cheddar Water In Somerset Installs 9,000 bph Bottling Line

Cheddar Natural Spring Water, leading producer of spring water in Somerset, has recently completed the installation of a second bottling line, upgrading considerably its capacity to fill glass bottles to a speed of 9,000 bottles per hour.

This add-on line consists of an Automatic Depalletiser, a bottle alignment table, a buffer glass conveyor system and a rinsing-filling-capping system in a typical configuration of 24-30-6, all supplied by IC Filling Systems srl of Telgate, Italy.

This second line dovetails with the previous PET bottling line, supplied by IC Filling Systems srl 9 years ago, and uses the existing labelling and packaging equipment of the first line, a multipack shrink wrapper with tray, conveyor and robot palletiser.

The original line included an automatic PET bottle unscrambler, and a syrup kitchen for mixing flavoured waters and carbonation unit.

Family members Duncan, David, Ginny and Tabitha Urch are the owners of Cheddar Natural Spring Water, and are all involved in its daily operations.

www.icfillingsystems.com

Pub Sheds – Branded To Perfection

Your garden shed with a pub in it. The antidote to stress and the perfect way to unwind? Welcome to the world of Pub Sheds, who turned to Micro Matic to create perfect branding for their much followed enterprise.

Pub Sheds was started in 2014 by Ben Wassell as an active online community for home bar enthusiasts. It was an interest that was started by Ben's father, who helped build his home bar in 2001. Ben's own bar, 'The Barometer', is a nautical-themed pub shed complete with cannon, ships cat (and rat!) and authentic ship smells provided by a scent-effects unit. It is this attention to detail that led Ben to turn to Micro Matic, as he knew the company was a global leader in keg-to-glass technology and point-of-sale branding, to see if they could help him by supplying a Pub Sheds personalised lens for his bar.

Thanks to Micro Matic UK's beer lens point-of-sale website, Ben was able to upload his Pub Sheds artwork and was quickly supplied with a personalised lens in the post. He was so impressed with the service received from Micro Matic that he did a review on his popular Pub Sheds You Tube Channel that has over 1,200 subscribers. Pub Sheds is the largest home bar community in the world with 17,500+ members. It has inspired several spin-off groups and they host 'Pub Shed of the Year' annually as well as other competitions to keep the Pub Shed community on its toes. For smaller brands or home bar enthusiasts who do not have the budget for bespoke shapes, Micro Matic offers a range of lens that can be personalised with their own unique logo design. Ben made great use of an oval lens with his bold Pub Sheds logo design.

Paul Cassells from Micro Matic commented, "Although Micro Matic is known for dealing with the largest brewery businesses in the world, it is always great to also be able to help the smaller players too. We love what Ben is doing with his Pub Sheds community and were happy to help him serve a pint with their name on it."

Ben from Pub Sheds commented, "Micro Matic is an industry leader in draught beer dispense equipment. It was a great idea to be able to have our own logo up in lights. It was very straightforward uploading our artwork and the lens was very quick to arrive."

www.micro-matic.co.uk



COMPANY FOCUS

£4.5 Million Investment At Muntons' Stowmarket Plant

Muntons, the malted ingredient and malt manufacturer based in Stowmarket Suffolk, has announced a £4.5million investment in its local plant to increase the malt extract capacity.

A new 27-metre high building is being constructed on their Stowmarket site to house the new multi stage evaporator, which will demand involvement from both local design, mechanical and electrical construction firms, along with companies from across Europe in the construction process. The addition of a new, more rapid and more energy efficient evaporator will help to boost production by around 15% by removing production bottle-necks, allowing them to process more. The existing evaporator will then be available to process specialist malt extracts such as ultra-dark malt extracts and enzyme rich diastatic extracts.

As Nigel Davies, Muntons Technical and Sustainability Director, explains, "It seems that people like malt. Demand for malted ingredients is at an all-time high – good news for us, but also bringing its problems, as every tonne of malt extract made is sold as fast as it is produced." He continued, "The steady drift towards natural products away from fats and sugar, as people embrace a healthier lifestyle coupled with health

awareness and obesity, has been brought into sharp focus through a succession of high-profile media exposés. This has triggered the introduction of traffic lights on packaging, targeted reductions in sugar and fat and has also steered manufacturers towards 'better-for-you' products generally, as consumers seek healthier alternatives."

Malt has no fat, no 'e' numbers and is packed full of minerals and nutrients and it has a delicious taste, all of which are proving to make it a desirable ingredient for the modern health conscious world.

Muntons is looking to recruit five more production operatives within its production area over the course of the next few months.

www.muntons.com



Grundfos Can Help When You're On The GO

Getting hold of a specific internal OEM pump can add a significant amount of time, delay and cost to a job. In response to this, Grundfos Pumps has created a smartphone app, the GO Replace (available on both iOS and Android), that uses a look-up database to confirm if the new UPS3 domestic circulator will be a suitable replacement.

So how does it work? Once you have downloaded the app, you are just a few steps away from a straightforward and reliable answer that will advise you if this is one of the many thousands of pumps that Grundfos can offer you a replacement for. During initial use, the app will request that you provide your name, company name and address and to accept an End User License Agreement (EULA), terms and conditions and the Grundfos Privacy Policy.

This now means that the Grundfos UPS3 offers the opportunity to be a one-stop domestic circulator pump replacement in many OEM type applications such as in the case of boiler repairs. So make sure you're always ready to GO by downloading this great tool today.

Visit www.grundfos.co.uk/go-replace to download the app and learn more.

www.grundfos.co.uk

Xylem Opens New Calibration Laboratory

Xylem Analytics UK has announced the opening of a new Calibration Laboratory at its Bellingham + Stanley facility in Tunbridge Wells, Kent.

Monitoring the temperature and humidity of food in transport and storage is Xylem brand Ebro's speciality and Xylem Analytics UK is harnessing that expertise in 2019 with the opening of a brand new Calibration Laboratory. The custom-built facility offers fixed price inspection, repair, calibration and certification on a range of thermometers and data loggers - including non-Xylem product.

For 50 years Ebro has been designing and manufacturing high quality thermometers and data loggers for use in many different applications within the food and beverage industry, from simple catering instruments that check food is piping hot to complex wireless systems that monitor warehouses and supermarket chilling systems.

The importance of verifying the performance of any temperature monitoring device is paramount to ensure that perishable goods are stored and transported in a safe and consistent manner. Likewise, it is imperative to know that critical temperatures within the pasteurisation process of, say, a dairy based beverage or fruit juice packaging process is sustained for a specified period as part of HACCP. But it is also as important to verify that the equipment being used for such purposes is in itself reliable and traceable to primary standards. And it is Xylem's new Calibration Laboratory that fulfils this need.

www.xylemanalytics.co.uk





Croxsons Wins A Queen's Award For Enterprise

Leading glass packaging company, Croxsons, has been honoured with a Queen's Award for Enterprise.

The family-owned business is one of only 201 organisations nationally to be recognised with a prestigious Queen's Award for Enterprise. Announced on 23rd April, Croxsons has been recognised for its excellence in international trade, which has seen the firm return continuous growth in overseas sales for the past six years.

With export growth increasing year-on-year from £2.8 million to £9.9 million during the period – a rise in total of over 250% – overseas sales now account for 36.3% of the company's turnover. This ongoing trading performance, combined with strong domestic sales, has helped propel Croxsons to an impressive 700% hike in revenues since 2005.

First trading in 1872, Croxsons faultless commitment to quality continues to provide leading food and drink manufacturers and brand owners with unique and innovative packaging solutions. With its base in Morden, Surrey, and further operations in New Zealand, Australia and the USA, Croxsons sells in over 50 markets worldwide.

Commenting on the achievement, both James and Tim Croxson, the fourth and fifth generations respectively, who currently head up the firm, said: "We are thrilled and privileged to have been recognised for international trade with a Queen's Award. The achievement is testament to the collective and sustained effort from everyone here at Croxsons who have helped ensure that the business continues to be a success story that would delight our forebears."

Now in its 53rd year, the Queen's Awards for Enterprise are the most prestigious business awards in the country, with winning businesses able to use the Queen's Awards emblem for the next five years.

Croxsons will celebrate its award during a royal reception for Queen's Awards winners in the summer.

www.croxsons.com



Dealcoholisation - Pilot Scale Trials

The dealcoholised drinks industry is a dynamic sector with reduced alcohol drinks becoming increasingly popular with consumers. The international reduced alcohol beer market alone is estimated to be worth over \$25 billion by 2024, with significant growth also predicted for lower alcohol wines and spirits. As a result, industry is turning its attention towards the dealcoholisation technologies used for such products, and Campden BRI is helping companies develop dealcoholised beers, ciders, wines and spirits to meet this demand.

Dealcoholisation methods

The two traditional methods of dealcoholisation either reduce or remove ethanol. Arrested batch fermentation keeps ethanol levels low by removing yeast at an early stage to terminate fermentation. Vacuum distillation, however, uses rotary evaporation or spinning cone technology to remove ethanol. A third and relatively new technology, in use at Campden BRI's Nutfield site, is based on 'membrane processing'. It can produce a final low alcohol, dealcoholised or alcohol-free product whilst retaining flavour.

How membrane processing works

Membrane processing uses a membrane to 'filter' ethanol and water from an alcoholic drink. The process works by flowing the alcoholic liquid parallel to a membrane at high velocity while under pressure. Water and ethanol pass through

the membrane pores and so are removed from the (now dealcoholised) drink. Water is then re-introduced to replace that which was lost and recover the final volume of the dealcoholised drink. The size of the pores within the membrane greatly influences the process. A membrane with smaller pores will reduce the loss of desirable flavour molecules (which are larger than water and ethanol) but will slow the filtration; this in turn will create a slower and more expensive process. A membrane with larger pores can filter much faster but will lose some flavour molecules. A compromise is often required to maintain product quality while managing processing costs.

How membrane processing can help you

The facility at Campden BRI has the only unit in the UK for dealcoholisation by nanofiltration available to do small-scale commercial trials. The pilot unit can dealcoholise any volume between one and 50 litres in a day. Larger volumes can also be processed with careful planning. The technology is also scalable to plant size. There are a range of membranes, each with a specific pore size, allowing it to work with any alcoholic beverage. In the case of highly flavoured beverages, such as gins, a dedicated client specific membrane is used, to avoid any potential for flavour cross-contamination.

The process can create specific conditions for different products. For example, during processing the pH can be regulated, and air can be excluded for oxygen sensitive products such as beer. In addition to this, the absence of heat treatment means thermal damage is minimised.

To ensure there is no loss in flavour, comparative taste tests on membrane-processed and un-processed samples are carried out. The samples produced by the pilot unit can be used for sensory testing, proof of concept, sensory analysis and consumer testing.

www.campdenbri.co.uk

NEWS FROM HQ & THE SECTIONS



Magic Rock Brewery Tour 21st March

On the outskirts of Huddersfield town centre you will find Magic Rock Brewery.

We met our tour guide, brewer Stuart Ross, who took us around brewery. Stuart gave an informative introduction to the Brewery's, history, explaining the importance of the chosen brewery location and what inspires them when developing new beers.

The brewery has grown since moving to this new location in 2015, with a 50hl brewing system and employs 35 staff members throughout the brewery, office, distribution and tap room. The distinct imagery of the Magic Rock branding can be recognised everywhere, with plans to change the design again to keep it from being stale. It is a brewery that is keeping up with the times and isn't afraid to grow and invest within the current market.

Pictured above left: The tour party in the brewery

Below: Time to sample the beer!



BFBi Eastern Section Annual Dinner 4th April

This year's BFBi Eastern Section Dinner was held on Thursday 4th April with a total of 124 members and their guests returning to Robinson College, Cambridge where a very enjoyable evening was had by all.



Outgoing Chairman Simon Wallace gave a report and insight into the busy year that the Eastern Section had enjoyed. Guest speaker Geoff Palmer OBE gave a very entertaining reply on behalf of the guests with his typical wit and wisdom that will stick in the minds of many.

Incoming Chairman Koshir Kassie took charge of the successful raffle, in aid of the evening's charity, East Anglia Children's Hospices (EACH) that raised nearly £1,600.

Pictured left: Outgoing chairman Simon Wallace welcomes incoming chairman Koshir Kassie (left)

Bottom left: The 'Top Table'

Bottom right: Eastern Section committee



Salt Beer Factory & Saltaire Brewery Tour

16th May

BFBi organised a double brewery tour event of Salt Beer Factory and Saltaire Brewery.

Salt Beer Factory is based in a Grade II Listed building that has had a varied past. From starting out as a Victorian tram shed, to more recently a children's soft play venue, to the micro-brewery and event space it is today.

Incorporating the village of Saltaire's industrial history, the beers brewed are named after materials such as Jute and Alpaca, and are presented in a wide range of beer in keg, cask and cans.

The original Saltaire Brewery building, based just outside of Saltaire in Shipley, is an old Victorian structure that used to house boats. For the brewery, the building was renovated and up until recently was where the main brewing took place.

Now the brewery has expanded into buildings next to and near by the main building, and comprises of an 8,000sq.ft. packaging plant and a 40hl brewing plant. Showing the latest in technology and equipment, Saltaire has gone from simply brewing its own beers to contract brewing and bottling.

Pictures top, right and below: The tour party exploring the factory and brewery.



Encirc 360 Tour

23rd May

A very interesting and informative tour of Encirc 360 for BFBi members took place in May.



The Cheshire Encirc 360 plant was the world's first for providing a full service from the manufacture of the glass bottle, through filling, packaging and delivering to the retailer.

Encirc is committed to reducing its environmental impact with a strong environmental aim. Building a train terminal for the transportation of raw materials, this has reduced the amount of vehicles on the road. The company is recycling glass from the UK wherever possible and constantly looking for ways to improve its carbon footprint.

NEWS FROM HQ & THE SECTIONS

Tour Of The Palace Of Westminster And Afternoon Tea At The House Of Lords

11th June



In a change from the annual Lunch at the House of Lords, Midland Section members and guests attended a tour of the House of Lords, followed by Afternoon Tea, hosted by Rt Hon. the Earl of Shrewsbury. The event was well supported and is a highlight of the Midland Section social calendar.



BFBi Eastern Section Events

The BFBi Eastern Section has a wide range of social activities, providing a great way for members and colleagues to make new contacts within the industry.

All events are open to BFBi Members.

Tuesday 8th October 2019

Badminton

October 2019

Quiz Night

Tuesday 26th November 2019

Indoor Football

Thursday 19th December 2019

Festive Drinks

Tuesday 14th January 2020

Indoor Cricket

Thursday 2nd April 2020

BFBi Eastern Section Annual Dinner

For more information, please contact siobhan.mcgonigle@bfbf.org.uk

BFBi & LORien ENGINEERING SOLUTIONS
PRESENT

BFBi Breakfast Briefing - Introduction to Compliance (PUWER/CE/ATEX)

Wednesday 6th November at 7:45am - 9:30am

Lorien Engineering, Millennium Court, First Avenue,
B-O-T, Staffs. DE14 2WH

BFBi Members - FOC/ Non-BFBi Members - £15 + VAT

SPEAKER:

TONY REYNOLDS, ENGINEERING COMPLIANCE MANAGER LORien
JON BARFIELD, COMPLIANCE CONSULTANT

FOR MORE INFORMATION OR TO REGISTER, CONTACT siobhan.mcgonigle@bfbf.org.uk



BFBi Midland Section Annual Luncheon

Friday 8th November

at

The Council House, Birmingham

Ticket price - £70+VAT EARLY BIRD Price, usual price £75+VAT

Dress code - Business Casual

With special guest speaker Colin MacLachlan,

from the Channel 4 show SAS Who Dares Win and Secrets of the SAS on
Channel 5.



For further information or to book your place, please contact

siobhan.mcgonigle@bfbf.org.uk

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YOUR VOICE
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STRIKE AND DINE

17th October 2019
Arrival from 5pm, game starts at 6pm, food at 7pm.
The Lanes, Bristol BS1 2LE

Ticket Price £25 + VAT

JOIN US FOR BOWLING, BEER AND FOOD AT THE LANES, BRISTOL.

CONTACT
SIOBHAN.MCGONIGLE@BFBI.ORG.UK FOR MORE INFORMATION OR TO BOOK

PLEASE NOTE THAT THIS IS NOT A FINE DINING EVENT.

YOUR VOICE
bfbi

Adnams Brewery & Distillery Tour

Southwold
Thursday 19th March 2020

Join us: For a tour around this award winning and sustainable brewery & distillery in the East Coast of England.

One of the oldest breweries in the UK, they have adapted to the industry trends and excel in the beverages that they produce.

For more information or to book, contact
siobhan.mcgonigle@bfbi.org.uk

ADNAM'S
SOUTHWOLD

DIARY DATES



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FORTHCOMING BFBf EVENTS



For further details contact info@bfbf.org.uk

September

- 11th White Peak Distillery Tour, Ambergate, Belper, Derbyshire
- 12th Midland Section Golf Day, Branston Golf Club, Burton - on - Trent
- 13th Western Section Banquet, Grand Hotel, Bristol
- 17th Wyke Farms Tour, Bruton, Somerset

October

- 8th Eastern Section Badminton Tournament, Debenham Sports Club
- 10th BFBf On Tour, Murphy & Son Ltd, Alpine Street, Nottingham
- 17th Sheppy's Cider Tour, Taunton, Somerset
- 17th BFBf Strike & Dine, The Lanes, Bristol
- 23rd Fundamentals of Keg Dispense, Micro Matic, Accrington, Lancashire
- tba Eastern Section Quiz Night

November

- 6th BFBf Breakfast Briefing, Lorient Engineering Solutions, Burton-on-Trent
- 8th Midland Section Lunch, Birmingham
- 12th – 14th Brau Bevale, Nuremberg, Germany
- 26th Eastern Section Indoor Football, Debenham Sports Club

December

- 6th Eastern Section Festive Food & Drinks, Greene King Beer Café, Bury St Edmunds
- 19th Eastern Section Festive Drinks

2020

January

- 6th Northern Section Annual Lunch, Leeds
- 14th Eastern Section Indoor Football
- 23rd Tour of Daniel Thwaites PLC, Blackburn
- 28th Challenge of Plastic Packaging - Joint BFBf & IBD Southern Section Seminar, Hall & Woodhouse, Dorset

March

- 10th – 12th SIBA BeerX, Liverpool
- 19th Tour of Adnams Brewery & Distillery, Southwold, Suffolk

April

- 2nd BFBf Eastern Section Annual Dinner,
- 29th BFBf National Luncheon, Drapers' Hall, London

June

- 16th BFBf Midland Section House of Lords Annual Luncheon



To view a consolidated list of events for BFBf/IBD/SIBA please visit www.bfbf.org.uk/industry-events/consolidated-programme-of-events