



**PARTNER
CONNECTION
PROGRAMME**



Introduction to the BRCGS Partner Connection Programme

About BRCGS

BRCGS publish a series of Standards that cover Food Safety, Packaging Materials, Storage and Distribution, Agents and Brokers, Consumer Products, Retail, Gluten-Free and START!, covering the full supply chain. These guarantee the standardisation of quality, safety and operational criteria and ensure that manufacturers fulfil their legal obligations and provide protection for the end consumer. BRCGS are now often a fundamental requirement of leading retailers who use the Standards as part of their brand protection processes.

About the BRCGS Partner Connection Programme

At BRCGS, we believe in the strength and power of relationships, which is why we've introduced the BRCGS Partner Connection Programme for third party suppliers to help you increase your sales leads and grow revenues. The programme gives you an opportunity to promote your goods and services to our 28,500 certificated sites worldwide, covering manufacturers and companies in the food, packaging, storage and distribution, agents and brokers, consumer products and retail sectors. In addition, you'll be reaching the 35,000+ monthly visitors to our websites, who include manufacturers, retailers, food service companies, consultants, specifiers, and government and regulatory officials.

To ensure the best results, the BRCGS Partner Connection Programme only partners with forward-thinking companies that provide first-class products or services relevant to our global audience.

How does the Programme work?

- You register with the BRCGS Partner Connection Programme and pay a £2,000 annual fee.
- Information about your products and services, along with links to your website and contact details, are added to our BRCGS Partner Connection Programme catalogue in the Partner Organisations section of the BRCGS website.
- Your company is introduced to all BRCGS certificated sites with a short editorial feature in one of our quarterly BRCGS newsletters.
- You benefit from our email marketing and social media promotion of the BRCGS Partner Connection Programme, and receive the 'In partnership with BRCGS' logo for use on websites and marketing materials.

To find out more and to discuss this opportunity please contact Nigel Scott, Head of Marketing, on +44 (0)20 3931 8146 or email: nigel.scott@brcgs.com.

BRCGS | Food Safety

BRCGS | Packaging Materials

BRCGS | Storage and Distribution

BRCGS | Consumer Products

BRCGS | Agents and Brokers

BRCGS | Retail

BRCGS | Gluten-Free

BRCGS | Plant-Based

BRCGS | Ethical Trade and Responsible Sourcing

Activate Lubricants are the only company in the UK to focus 100% on foodgrade lubricants

We supply many of the UK's leading food manufacturers with foodsafe oils, greases and aerosols for all manner of production applications. Our range of lubricant systems have been developed to tackle the full range of challenges faced by the various sectors of the food industry as well as packaging, pharmaceutical and cosmetic companies that are required to use NSF registered products in the production process.

Our fully synthetic lubricants are of the highest quality and consistency and our experienced team work with you to meet and exceed the relevant food safety regulations associated with audits. Our systemised 'right first time' approach reduces the risk of misapplication, thus protecting against the possibility of product recall which could ultimately lead to brand damage.



Contact: Sales

Activate Lubricants Ltd
Furthermore Hall, Little Bardfield,
Braintree, Essex CM7 4TX

Tel: Freephone: UK - 0808 172 4000
Email: sales@activatelube.co.uk

Optimising your Triple-P (Productivity, Presentation and Profitability) through high performance adhesives

Since our beginnings in 1994, the company has enjoyed strong year on year growth to where we are today – bringing food contact approved adhesives to global markets. How? Through blending cutting-edge adhesive technologies with time-proven business values. All wrapped up in a culture of continuous improvement to ensure that quality is owned, monitored and improved over time.

We are a high-growth, dynamic company with many customers in the food and beverage industry located all over the globe. Continuous improvement and strong relationships remain the cornerstones of our business as we position ourselves for future growth.

It takes imagination, experience and a lot of R&D to solve problems that have baffled other manufacturers. We spend thousands each year on research to stay 'cutting edge' and have products that are approved by the American FDA. Our chemists hunt tirelessly for the best technologies and we never stop inventing. But science is just science until you make it improve your production. By combining pioneering R&D with the strongest technical service support we keep your lines running cleaner and greener 24/7. That's why Alphasbond has long been the go-to company for businesses that want to slash downtime, reduce consumption and save money.



Contact: Sales

Oakland House,
Gadbrook Business Centre,
Northwich CW9 7TN

Tel: +44 (0)845 521 2057
Email: marketing@alphabond.com
Website: www.alphabond.com

Linen and Uniform rental and washing services

As the first company to introduce linen and uniform rental services to the world in 1889, AlSCO created industry standards. With more than 350,000 customers and over 170 locations worldwide, we are responsible for shaping the linen and uniform rental industry. **In Italy**, AlSCO has become a leader in the development and realisation of a modern and efficient service.

The widespread presence over Italy through **6 operative branches** and its own distribution network gives AlSCO the opportunity to provide its services by visiting weekly **more than 6.000 customers**. The consolidated

turnover amounts to **over 100 millions** Euros, global world turnover amounts to **over 1.5 billion Dollars**.

The **800 employee** articulated structure evenly backs up the certified quality system over all the areas.

From washing to delivery, we go the extra mile to ensure you always have clean and safe uniforms and linens, **that comply with the BRCGS requirements**.



Contact: Dr. Giovanni Azzone

AlSCO Italia Srl
Via Pordenone, 8, 20132 Milano MI

Tel: +39 06 911426350
Email: alsco.milano@alsco.it
Website: www.alsco.it

Your complete chemical solution for 'Food Processing Safe' maintenance chemicals

Ambersil is a market-leading, internationally recognised brand of MRO chemicals from CRC Industries, trusted by professional engineers for 'right first time' results.

The Food Processing Safe® range of >35 maintenance chemicals offers a true, single brand, complete chemical solution. Whatever the maintenance requirements, Ambersil has it covered:

- solvent degreasers,
- cleaners,
- wipes,
- lubricants (oil, dry, high solids),
- greases,
- bulk oils, and
- polymer processing and packaging release agents.

Fully NSF registered with letters of registration available on request, auditors recognise and respect the Ambersil name as a go-to brand of quality and attention to detail. Free of charge, value-added services that make a positive difference include:

- MyAmbersil – automatic datasheet updating.
- GREENLIGHT® – risk reduction for maintenance chemicals through colour-coding.
- Perma-lock® system – aerosol only, non-detachable components: 'Prevention. Better than detection'.
- Regionally based full-time Sales Managers for product questions and support.
- Free samples for trial.
- Available to order 24/7 through an international, regional, and local distributor supply network.



Contact: Sales

Ambersil House, Wylds Road,
Bridgwater, Somerset TA6 4DD

Tel: +44 (0)1278 727 272
Email: info.uk@crcind.com
Website: www.ambersil.com
Twitter: @AmbersilMRO

We focus on providing sanitation and safety-related solutions - the Food Processing Sanitation Experts

AMERISAN is the mixture of "American" and "Sanitary." We focus solely on serving the food processing and pharmaceutical industry, providing sanitation and safety-related solutions for companies such as yourself. Our tagline: Food Processing Sanitation Experts.

Our clients include well known global Fortune 100 food processors whom you are probably very familiar with, namely Kraft/General Mills/Bimbo Bakeries/Merck/etc.

Our specialization enables us to provide you with a unique set of value added services:

- Best-In Class Innovative Products. We Continually Search the World for the most Innovating Food Processing Sanitation Solutions, enabling our Clients to Achieve HACCP Compliance Goals.

- Plant Standardization. AMERISAN works closely with our clients to help each facility become standardized.
- HACCP Implementation Assistance. We assist in the Implementation of HACCP Programs by providing Training and Signage.
- Color Coded Hygiene Equipment. We offer the largest range of color coded sanitation tools available in the marketplace.
- Vendor Managed Inventory. To Save Time and Reduce Rush Orders, 80% of clients opt for Vendor Managed Inventory (VMI).
- Green Environment Initiatives. At Amerisan, green is more than initiative... we LOVE the environment and core company philosophy is dedicated to protecting it.

We're happy to assist in any way, be it Industry Knowledge/ Contacts/ HACCP and 5S Implementation...

AMERISAN

AMERICAN SANITATION

Food Processing Sanitation Experts

1833 Columbia Ave
Folcroft, PA 19032
Phone: 888-586-7990

Tel: 888-586-7990
Email: john.simmons@acheta.co.uk
Website: www.amerisanusa.com

The Industry's most accurate and reliable product inspection and contaminant detection equipment

Anritsu Infvis is a global leader in product inspection and contaminant detection equipment, including **X-Ray Inspection Systems**, **Checkweighers**, and **Metal Detectors**.

Our equipment is engineered to detect the smallest anomalies with the best operational efficiencies and the lowest cost of ownership in the global market.

Simply, we deliver a level of precision, reliability and support that truly advances the quality of your products and the efficiency of your operations.

Anritsu has the industry's most reliable and accurate **x-ray inspection systems** that your business needs for outstanding detection and product inspection.

Trust our x-ray machines with leading-edge technology for contaminant detection, product integrity checks and quality control. Ideal for inspection of food and pharmaceuticals for assured consumer safety from foreign materials.

Ensure consistency of product weight with Anritsu's highly accurate **checkweighers**. Our easy-to-use machines are ideal for the manufacturing, food and pharmaceutical industries, for businesses in need of a high-speed solution in a compact footprint.

Rely on Anritsu's precision engineered **metal detectors** for dependable performance in real-world production environments. Our metal detection accuracy and reliability is unrivalled within the food industry. Improve efficiency with our Dual-wave technology, optimized to detect both ferrous and non-ferrous metals simultaneously.

Anritsu
envision : ensure

Anritsu Infvis Ltd,
Unit 3, Scott Road, Luton,
Bedfordshire LU3 3BF

Tel: +44 (0)845 539 9729
Email: ais-europe@anritsu.com
Website: www.anritsu.com/infvis

Ireland's leading specialist supplier of product inspection equipment

Advanced Packaging Machinery Limited (APM) are Ireland's leading specialist supplier of product inspection equipment and related products to the food industry.

We specialise in metal detectors, checkweighers, x-ray inspection, weighing solutions, and labelling/pack verification systems, and offer a complete range of metal detectable products.

We work in partnership with BRCGS and food manufacturing companies to deliver high quality solutions to their product inspection requirements, from system design and installation to after sale 24hr technical support, spare parts and training.

APM are an ISO 9001:2008 certified company and deliver certified performance validation, verification and calibration of all makes of contaminant inspection and weighing systems.

Our certified training packages are designed and delivered in compliance with BRCGS and all the major retailer codes of practice from our main office in Dublin or on the individual customer site.

With service support based in both Southern and Northern Ireland, we can offer a fast, efficient delivery of our products and solutions.

[Click here for more information about our food safety products](#)



Contact: Sales

718 Kilshane Drive, Northwest
Business Park (4), Ballycoolin,
Dublin 15

Tel: +353 (0)1 861 2141

Email: s.dallas@test.ie

Website: www.packagingmachinery.ie

Setting standards for weighing, slicing and weigh-price-labelling technologies on an international level. Since 1866.

Bizerba offers customers within the industry, retail, and logistics sectors a globally unique solutions portfolio of hardware and software based around the central value "weight".

This portfolio includes products and solutions relating to slicing, processing, weighing, cashing, checking, commissioning and labelling.

Including Checkweighers, Industrial Inspection Machines, and Weigh Price Labelling solutions. Additionally we produce platform scales with unique portfolio of software and integration solutions.

Bizerba UK operates a full regional network of sales executives, supported by a field service team comprising of experienced / certified service engineers and technical specialists; with a full administrative office backup.

The diversification of our product portfolio as well as our customer base has been increasing year on year and the calibre of staff matches perfectly with the design and manufacturing excellence you expect from Bizerba. From farm shop to confectionery, butchers shop to factory, Bizerba is the best solution – guaranteed.

With around 4.100 employees worldwide and with our headquarters in Balingen, Germany, Bizerba has now been in the same family for five generations. Additional production facilities are located in Germany, Austria, Switzerland, Italy, France, Spain, China and USA.



Contact: Sales

2-4 Erica Road, Stacey Bushes
Milton Keynes, Buckinghamshire
MK12 6HS

Tel: +44 1908 682-740

Email: info@bizerba.co.uk

Website: www.bizerba.com/en_gb/home/

Premium Quality Food Grade Lubricants “Be Audit Compliant” with Brit-Lube Food Grade Certified Lubricants.

Brit-Lube is a market-leading International family owned British Lubricants Company. We manufacture a full range of speciality food grade lubricants for use in food, beverage and pharmaceutical industries. Our distinctive premium quality food grade lubricants are marketed under our unique – Food-Tek range.

The Food-Tek range has the following benefits: -

- Full Food Grade Range
- NSF Internationally Certified Products
- Audit Trail Compliant
- Colour Coded Aerosols
- Incidental or Direct Food Contact Products
- Maintenance Aerosols

- Comprehensive Grease Range
- Food Grade Oils
- Full Technical & Audit Support

The Food-Tek range provide the most technically advanced lubricants suitable for all sectors within the Food, Beverage, Meat, Dairy, Fruit & Veg, Confectionary and Pharmaceutical Industries. We manufacture to the strictest guidelines and standards. Therefore, offering the assurance of ISO9000:2015 quality standards, full NSF Registration, Allergen Free, Halal accreditation and Full External Audit Compliance.

Contact us today to find your local supplier and discuss how Brit-Lube can supply the solution to your lubrication needs.



A British Lubricants Company

Contact: Sales

Brit-Lube Ltd, Irlam, Manchester,
United Kingdom

Tel: +44 161 777 9970

Email: admin@brit-lube.com

Websites: www.brit-lube.co.uk
www.mako-lube.com

High-quality, food-safe, detectable products from the original pioneers

BST have 35 years' experience in the development and manufacture of high-quality, food-safe plastic and rubber detectable products.

We set ourselves apart in the industry by offering high-quality detectable items, paying particular attention to our XDETECT metal and x-ray detectable plastic compound, which is highly shatter-resistant, available in nine colours, FDA approved, EU 10/2011 compliant, migration tested against EU and Japanese standards, they also incorporate antibacterial protection in specific applications.

The quality of our products is only superseded by the quality of our service and support. Our team can visit you on site to see and understand your requirements first-hand. We usually have a stocked product to fit

your needs; however, our bespoke manufacturing capabilities mean that a solution to a problem is never far away.

Examples of detectable products in our range include pens, markers, clipboards, stationery accessories, self-adhesive tapes, safety knives, catering knives, scrapers, scoops, jugs, brushes, buckets, shovels, ear protection, plasters, hair/beard nets, gloves, traceability tags, cable ties, test pieces and detectable materials.

Technical specifications, detectability guidance and food contact approvals, where applicable, are extensively documented to aid our customers with their BRCGS and other audit requirements. BST are a proud partner of the Made in Britain campaign – with 70% of our product range manufactured in Britain.



Contact: Sales

Unit 7 Delta Court, Sky Business Park,
Robin Hood Airport, Doncaster,
DN9 3GN.

Tel: +44 (0)1302 775208

Email: sales@bst-detectable.com

Website: www.bst-detectable.com

Clean air: the vital ingredient to food and beverage manufacturers

For more than half a century, Camfil has been helping people breathe cleaner air. As a leading manufacturer of premium clean air solutions, we provide commercial and industrial systems for air filtration and air pollution control that protect product quality, improve worker and equipment productivity, minimise energy use, and benefit human health and the environment.

We firmly believe the best solutions for our customers are the best solutions for our planet, too. That's why every step of the way – from design to delivery and across the product life cycle – we consider the impact of what we do on people and on the world around us. Through a

fresh approach to problem-solving, innovative design, precise process control and a strong customer focus we aim to conserve more, use less and find better ways – so we can all breathe easier.

The Camfil Group is headquartered in Stockholm, Sweden, and has 28 manufacturing sites, six R&D centres, and local sales offices in 26 countries.

Learn more about Camfil's Air Filters, Air Purification systems and Dust Extraction systems at www.camfil.com



Contact: Sales

Sveavägen 56 E, 111 34 Stockholm

Tel: +46 8 545 125 00

Fax: +46 8 249 65

Website: www.camfil.com

Leading global supplier of ISO 21469 certified food grade lubricants

FUCHS LUBRITECH (part of the Global FUCHS Petrolub Group) is the world's leading manufacturer of speciality food grade lubricants for use in the food, beverage and pharmaceutical industries.

The CASSIDA and FM ranges of high performance food grade lubricants cater for all types of applications and, with their ISO 21469 certification and NSF registration, provide the user with the assurance that there are no safer food grade lubricants available anywhere in the world.

Many of the CASSIDA and FM products carry OEM approvals from world-leading manufacturers of equipment used in food, beverage and

pharmaceutical plants, so CASSIDA and FM users can be assured they are using products that have, in many cases, been tested and approved by their own equipment suppliers. Some of our most popular products include our Grease Gun and Lube Centre. We also have information available regarding the energy and cost savings you can make by utilising our products. For more information, please see our product catalogue.

Further information on our food grade lubricants and services, and our value proposition are available on request.



Contact: Sales

FUCHS Lubricants (UK) PLC,
New Century Street, Hanley,
Stoke-on-Trent, Staffordshire ST1 5HU

Tel: +44 (0)1782 203 700

Email: info@fuchs-oil.com

Website: www.fuchs.com/uk

The world's leading provider of detectable plastic tools and equipment

Detectamet are a global manufacturer and supplier of metal detectable & X-Ray visible products.

Working with food and pharmaceutical industries, our award-winning products help to reduce the risk of foreign body contamination, averting the risk of expensive and damaging product recalls.

We are an innovative and enterprising company with a continuous to desire to improve and evolve our product offering to bring greater food safety standards to our manufacturing clients. Having started in 2003 as a start-up manufacturing company in East Yorkshire, we have undergone huge growth and now have 4 offices in the UK (main office), Australia, USA and Canada.

Despite growing to a globally recognised organisation within the food safety sector, we are proud of the fact that we are still innovative and dynamic enough to manufacture bespoke products upon request to suit specialist needs for our clients.

We have an extensive product range, from stationery to storage solutions to personal protective equipment, all manufactured to be detectable in a manufacturing environment. Where practical, we manufacture reusable detectable products to reduce the amount of waste produced by our clients.



Contact: Sales
Unit 1, Halifax Way, Pocklington
Industrial Estate, Pocklington, York
YO42 1NR

Tel: +44 (0)1759 304 200

Email: sales@detectamet.com

Website: www.detectamet.co.uk

Catalogue: www.detectamet.co.uk/catalogue/en/mobile/index.html

Workwear Supply and Laundry from Elis

Elis supplies and launders workwear, including food safety compliant workwear for food and beverage businesses. In the UK it has a nationwide network of laundries which comply with the HACCP requirements, service centres and delivery fleets to bring reliability, cost efficiencies and simplicity to its customers.

Its long-lasting, comfortable garments are RFID tagged to minimise cost through traceability and stock optimisation. They include the industry leading DIN 10524 certified Food Safety range, with stylish colour coding options for zone identification.

Elis' state-of-the-art laundries are certified to EN 14065-2016 and meet HACCP requirements in order to comply with the strict hygiene and control requirements of the food industry, and the nationwide network means workwear can be laundered close to customer sites.

As a strong international business, customers benefit from ongoing investment, increased buying power and sustainable reductions that have been recognised by The Carbon Trust.

Elis also supplies washroom services and supplies and launders mats.

For further information see uk.elis.com/en or telephone 0800 616691



Contact: Sales
Elis UK Limited
Intec 3 Intec Business Park, Wade Rd,
Basingstoke RG24 8NE

Tel: 0800 616691

Website: uk.elis.com/en

FBK - #1 when it comes to high quality cleaning and handling articles for the food and drink industry

FBK – A Danish company that has manufactured quality articles for the cleaning industry since 1887 and has focused production on the professional sector ever since those early days. Today we are a leader in our market, working closely with dedicated distributors.

FBK articles conform to the best principles of HACCP, are manufactured from FDA compliant materials and are produced in accordance with EU regulations 10/2011/EC; 1935/2004/EC; 2023/2006; 579/2011/EC; EU directive 93/43/EEC; 2002/72/EC; FDA Food code 2009, FEIBP/PHB, etc.

With the above accreditations and conformance guarantees, our articles qualify to fit into HACCP, IFS, BRCGS and the 5S for LEAN management.

- Established in 1887
- Only company to focus only on the food and drink industry
- Worldwide export through dedicated distributors
- ~3,000 articles available
- 2 screw systems available, inside and outside thread
- 10 colours available
- Range of resin set and detectable articles



Fyens Børste-
& Kostefabrik ApS

Contact: Sales

Teknikvej 53, 5260 Odense S, Denmark

Tel: +45 6614 3661 or +45 4033 6161

Email: ks@fbk.dk

Website: www.fbk.dk

Accredited filter & air hygiene management

Working with world-class brands and environmentally conscious organisations, Filtrex Global is committed to reducing carbon footprint and providing seamless compliance through Filtration & Air Hygiene Management.

Filtrex is improving the working environment and protecting the natural environment throughout the UK. We aim to meet the challenges of managing contamination, hygiene and air quality levels whilst providing detailed compliance records.

Manufacturers and suppliers of world class filters for both AHU and ventilation systems as well as LEV and dust extraction units. Filtrex have an extensive range of services to compliment complete Air Hygiene Management, including;

- Filter Changing & AHU Servicing
- Filter Management & Audit Compliance utilizing site labour
- Extract & Process Ductwork Cleaning
- Fire Damper Testing
- On-line Audit Compliance Portal
- Air Quality & Pressure Mapping Surveys
- On-site Air Distribution Sleeve Cleaning
- Dust Extraction Filter Changing & Servicing
- Energy Saving through real time pressure monitoring & variable speed drives



Contact: Sales

Unit 17, Burnt Mill Industrial Estate,
Harlow, Essex CM20 2HS

Tel: 01279457590

Email: sales@filtrex.co.uk

Website: www.filtrex.co.uk

Leading the way in hygienic hose management

Flexrite are delighted to celebrate 30 years of being one of the leading companies supplying flexible hoses and associated products to the food, brewing and pharmaceutical industries.

Flexrite design hygienic couplings compliant to industry requirements, and are able to create bespoke fittings to meet client needs, with the support of full-time draughtsman and Engineering Associates, G.Caswell Engineering, who manufacture the fittings.

As well as being ISO9001:2008 accredited, Flexrite also pride themselves on full material traceability, along with certification to European and International standards.

To meet customers' demands for health and safety, technical help and quality assurance, Flexrite have developed various hose management packages. This includes their unique Iflex Hose Register, which enables customers to view all hose entries, download datasheets and certificates of conformity, and is tailored to suit individual customers.

Iflex offers a number of key benefits, which ranges from due diligence visits to full hose inspections, health and safety checks and preventative maintenance measures.

Find out more about Flexrite on our website, or alternatively please get in touch with the Hose Management team below.



Contact: Sales

19 The Trinity Centre, Park Farm
Industrial Estate, Wellingborough
NN8 6ZB

Tel: +44 (0)1933 673 699

Email: enquiry@flexrite.co.uk

Website: www.flexrite.co.uk

Hygienic air quality control from the global filtration experts

Freudenberg Filtration Technologies operates on a global basis to supply hygienic, controlled air quality to food manufacturers, supporting food safety compliance.

We work with all sectors of the food industry to design, construct and maintain ventilation, process air, product cooling, moisture removal, odour removal and dust control systems to the food industry.

In-house Engineering Project and filterCair Service Teams build, refurbish and maintain ventilation systems to ensure the control of air quality, over-pressure, air change rates, temperature and humidity. Our digital, audit compliance documentation system, provides customers with a paperless, easily accessible and continuously updated record of their ventilation, process air and dust control systems.

Typical work covered by our project and filterCair engineers includes:

- Refrigeration and product cooling solutions.
- High Risk and High Care controlled space design.
- Extraction system design and installation.
- Air Handling Unit (AHU) refurbishment and upgrade.
- Dust Control LEV System design and installation.
- Over pressurisation solutions.
- Ductwork installation, ductwork modifications, cleaning.
- Energy-saving filtration systems and heat recovery.

Freudenberg Filtration Technologies is one of the world's leading manufacturers in high performance, energy efficient and food certified, air and liquid filtration technology solutions and is part of the Freudenberg Group - a multi-billion euro, leading technology company.



Contact: Sales

Unit 15, Orion Park, Off University Way,
Crewe, Cheshire CW1 6NG

Tel: +44 (0)1270 650 550

Email: steve.langford@freudenberg-filter.com

Website: www.freudenberg-filter.com

Leading supplier of fragment retention lamps and luminaires

GlassGuard® is Europe's leading manufacturer of fragment retention lamps. GlassGuard® fragment retention lamps and GlassGuard® luminaires provide a safer lighting solution for food production and packaging sites, minimising the risk of glass contamination from accidental lamp breakages.

Fragment retention lamps such as the highly acclaimed GlassGuard BlackBand® are standard glass lamps treated with a technologically advanced coating manufactured by GlassGuard® to EN61549, the highest standard for quality. In the event of accidental breakage, such as frequently happens when they are being changed, the coating will retain all of the broken glass and phosphor powder safely, preventing widespread contamination.

GlassGuard® has been supplying fragment retention lamps to the food industry across Europe for over 20 years, and has been working in partnership with BRC Global Standards since 2010 to promote safer lighting.

GlassGuard® fragment retention lamps and GlassGuard® luminaires are essential considerations in the management of site standards, in particular building fabric and contamination control. Contact GlassGuard® today for your lighting requirements.



Safer Lighting Solutions

Contact: Sales

5 Baird Way, Thetford, Norfolk
IP24 1JA

Tel: +44 (0)1842 763 752

Email: sales@glassguard.co.uk

Website: www.glassguard.co.uk

Market leaders in hygienic flexible hose assemblies

The Hose & Couplings Division of Guyson offer a comprehensive range of hygienic flexible hose and coupling products to suit most fluid-handling applications. These include the Kaptech hygienic rubber, silicone and PTFE ranges which are supplied to the food, brewing and pharmaceutical industries.

Based on over 30 years of experience supplying to these industries, our technical sales department can offer advice on correct selection of hose type for customers' applications. Our team of Area Sales Managers are also available to offer advise on site.

Our popular Ultraflex hose range, which is EC1935/2004 and EC2023/2006 compliant, is available in four different colours in most sizes to give visual identification of product lines. A wide selection of inter-locking hygienic stainless steel end fittings are available and

all hose assemblies are pressure tested before despatch. Certification is available and all hose and couplings are supplied under our ISO 9001: 2008 accredited quality system.

To assist with customers' health and safety requirements and to help minimise downtime, we can offer our hose management service. The key benefits are planned site visits to inspect and record the condition of hoses on site, reporting back with findings and any other advice on hose use that could be beneficial. The hose management service can be flexible to meet customers' specific requirements.

Details of our products can be found in our catalogue or by visiting our website. Alternatively, if you would like additional information on our products and services, please contact our Technical Sales Department via the contact details shown below.



Contact: Sales

Guyson International Limited,
Southview Business Park, Guiseley,
Leeds LS20 9PR

Tel: +44 (0)1943 870 044

Email: leeds@guyson.co.uk

Website: www.guyson.co.uk

Hygienic colour coded cleaning equipment - world class quality, world class safety

Hillbrush is the only UK manufacturer of hygienic colour coded cleaning equipment and brushware for food manufacturing environments, selling to a global customer base. Setting the benchmark for quality, the mission for continuous development and outstanding service is as prominent now as it was when the company was founded in 1922.

Hillbrush hygiene solutions help to ensure the highest standards of cleanliness and safety in the workplace by covering the three major causes of concern:

1. Filament loss

Hillbrush **Dual Retention System** (DRS®) features ground-breaking filament retention technology combining stainless steel staples and antimicrobial resin to keep filament secure.

2. Bacteria Contamination

Hillbrush **Anti-Microbial** (AM) range has Biomaster additive infused within the brush, resin and filaments to prevent 99% of bacterial contamination (MRSA, e-coli, listeria and campylobacter).

3. Foreign Object Contamination

Hillbrush **Total MDX** range is metal and X-Ray detectable.

The hygiene range has up to 12 colours, allowing our customers to colour code their environments, and, along with Workplace Organisation Solutions (Shadowboards) help organisations comply with BRCGS version 8 and HACCP.

Hillbrush boasts a purpose built 100,000 sqf manufacturing facility based in the UK which controls all of the processes for quality and compliance. Just some of the products include brushes, squeegees, scoops, scrapers, shovels, buckets and much more.



Contact: Sales
Norwood Park
Mere, Wiltshire
BA12 6FE, United Kingdom

Tel: +44(0)17 4786 0494
Email: info@hillbrush.com / marketing@hillbrush.com
Website: www.hillbrush.com

Focused air that works for you, 100% compliance and zero interruption

HVDS is the industry name dedicated to the food industry and delivering purified air that works for you; the name that represents the food industry's trusted partner in air filtration, dust extraction and ventilation.

Working for engineering and hygiene teams, technical managers, auditors, quality control departments and production across all sectors of the food industry, HVDS supplies specialist products, services, maintenance and turnkey systems in support of 100% compliance in your facility.

We include:

- air filter managed supply;
- ventilation system and dust extraction supply and installation;
- flexible and fixed air distributions ducting;
- fusion total care services;
- duct and flue cleaning;

- air surveys and reporting;
- ventilation mapping;
- air quality auditing; and
- personnel monitoring.

Why do food industry professionals choose HVDS as their trusted partner?

- HVDS is dedicated to the food industry and powered by knowledge.
- HVDS products and services represent real value for money, recognised by a growing clientele throughout the industry including multinationals and independent corporations.
- HVDS are committed to innovation and continuous improvement.
- HVDS are a full accredited organisation.



Contact: Sales

St Albans Road, Stafford ST16 3DP

Tel: +44 (0)1785 256 976
Email: sales@hvds.co.uk
Website: www.hvds.co.uk

Ready to use non-toxic products for Integrated Pest Management (IPM)

InPest is the line developed by GEA to meet the needs of professional pest control. The mission is to study and develop pest monitoring devices such as sexual pheromones, glue traps and UV fly killers.

Driven by innovation and with particular attention to the environment, our goal is to manufacture effective solutions to work closely with BRC Global Standards.

InPest products are designed and produced respecting high standards and based on customers' needs in order to give the best tool for any situation, always respecting and preserving the environment and those who live in it.

The quality standard is ensured by three internal laboratories:

- one for the synthesis of pheromones;
- one for breeding insects; and
- one for the quality control of raw materials and final products.

Key figures of GEA:

- 30 employees including agronomists, an entomologist, a veterinarian and a chemist.
- Two facilities in Settimo Milanese, Italy
- Total sqm: 3,500
- 10 lines of production
- Sales: all Europe
- One registered patent
- One biocide registration: TDDA pheromone
- ISO 9001: 2015 certification on all the company phases

Find out more about GEA and InPest products on our website or get in touch with us directly using the contacts below.



Contact: Sales

InPest is a trademark of GEA Srl, via E. Fermi, 10, 20019 Settimo Milanese (MI), Italy

Tel: +39 (0)2 3351 4890

Email: web@geaitaly.it

Website: www.inpest.it

Premier Software for the Audit and Certification Sector

Intact is trusted across standards and business types. Our software is used to power audits, certification, accreditation, and standards on every continent. Since 2001, we have helped our customers grow their businesses and generate higher profits by streamlining processes and boosting efficiency. We drive innovation and help our customers stay ahead of the curve and expand their success and services.

Whether you are a local hero or a global player, we drive your efficiency, profitability, and integrity.

Intact Platform: powers audits and certification on every continent with standardization, innovation, and increased efficiency. Easily master onsite, blended, and remote audits, secure your accreditation, and offer additional services to open new revenue streams.

Intact Analytics: AI-powered analytics and decision support system offering clear dashboards with key metrics and automatic identification of anomalies, risk factors, and root causes. Find the information you need without even searching. Improve your audit performance and efficiency, and offer new, data-based services.



Contact: Sales

Intact
Parkring 6, 8403 Lebring
AUSTRIA

Tel: +43 3182 52 403

Email: info@intact-systems.com

Website: www.intact-systems.com

Book a Meeting: <https://ims.to/videocall>

Providing integrated and complete packing lines for fresh and snack food applications

Ishida Europe is a leading supplier of automated solutions, meeting the ever-changing challenges presented by the processing of products in the food sector.

We design, manufacture and sell individual machines, as well as providing integrated and complete packing lines for fresh and snack food applications. We use equipment and software of our own patent, and also offer project management services that deliver complete turnkey solutions embracing both Ishida and other equipment.

Our machines include multihead weighers, cutgate weighers, checkweighers, snack food bagmakers, tray sealers, seal testers, weigh-price-labellers and systems for X-ray inspection, vision inspection and pick-and-place case-packing.

A combination of developed food industry expertise with leading project organisation methods. Our packing lines offer the benefits of single-source manufacture and supply, and of complete integration. We have high-level international expertise in operations such as meat and poultry processing, including the software knowledge and skills to integrate them into factory automation and enterprise resource systems. We also supply the ancillary equipment, such as gantries, feeders, crate and tray denesters, conveyors, and filling systems, that enables such systems to function smoothly and reliably.



Contact: Sales

Ishida Europe, 11 Kettles Wood Drive,
Woodgate Business Park, Birmingham,
B32 3DB

Tel: +44 (0)121 607 7700

Email: info@ishidaeurope.com

Website: www.ishidaeurope.com

Leading the way in food safety & compliance solutions for ultimate product integrity

Klipspringer is committed to helping the UK's thousands of food and drink manufacturing businesses achieve 'compliance with confidence' – day-in, day-out.

Working with technical managers, auditors, QC departments, hygiene teams, engineers and continuous improvement professionals, Klipspringer continues to lead the way with innovative and forward-thinking solutions. From the smallest artisan company to the largest multinational, our quality products allow clients to increase efficiency, maximise compliance and ensure they are ever audit-ready.

In addition, second-to-none customer service means rapid turnaround times and trusted advice from industry experts. This goes hand in hand with our advanced shadow board capabilities and UKAS accredited laboratory, making Klipspringer the go-to compliance providers of the food industry.

Why do busy professionals choose Klipspringer?

- The widest range of food grade utensils for production and hygiene teams, in 11 completely unique colours.
- The UK's largest stockholding of over 80% of product lines, ready for same-day despatch.
- Market leaders in bespoke shadow boards and visual management, with a commitment to quality and durability.
- Klipspringer products represent real value for money, recognised by a growing clientele throughout the industry.
- Rigorous commitment to innovation – providing real solutions to the toughest challenges.
- UKAS accredited laboratory for temperature and humidity calibration in accordance with International Standard ISO 17025:2017, offering cutting-edge turnaround times.

As one of our customers explains, "What impresses me about Klipspringer is if I see a need on one of my sites, I know that if I turn to the Klipspringer catalogue, the solution will already be there."



Rynor House, Farthing Road.
Ipswich. IP1 5AP

Tel: +(0)1473 461800

Email: sales@klipspringer.com

Website: www.klipspringer.com

KTBA People in Food Group

KTBA is a leading service provider in the Benelux area for implementing and maintaining certified BRCGS systems.

For 20 years now, KTBA has provided premium services for compliance and food safety for over 2,000 clients in the retail chain.

As part of the Dutch 'People in Food' group, KTBA not only offers consultancy and training programs, but also software tools and labelling services.

We focus on continuous improvement of organisations, growth and customer satisfaction in all we do.

For more information, please click on one of the links below to download our company brochure:

[English](#)
[Dutch](#)



Contact: Sales

Horst 12, NL-5171 RA Kaatsheuvel,
The Netherlands

Tel: +31 416 348 910
Website: www.ktba.com

Supporting food safety with speciality H1 registered, ISO 21469 certified lubricants

Acknowledged by many food, beverage and pharmaceutical companies as the global leader for speciality lubricants – with arguably the largest range of H1 registered lubricants – KlüberLubrication was one of the first companies in Europe, and the first in North America, to be certified according to ISO 21469, with five accredited sites globally.

Klüber Lubrication manufacture their products in a clean and safe environment, and as a member of the European Hygienic Engineering and Design Group (EHEDG), are part of food safety initiatives right from the start.

An affiliated brand of the Freudenberg Technology Group, Klüber Lubrication has been developing high-end tribological solutions and ambitious technical concepts for over 85 years. Known internationally

for their substantial number of OEM approvals from world-leading manufacturers of food, beverage and pharmaceutical equipment, they are a clear leader in the market when it comes to problem-solving, optimisation, continuous improvement, cost control and best practice. They continue to meet the ever-increasing demands on industry to deliver reliability, sustainability and overall equipment effectiveness whilst maintaining consumer safety.

Their Tech Days enhance maintenance management planning by integrating different areas of maintenance responsibility, and implementing a lubrication strategy that increases efficiency and asset performance through modern lubrication innovations and techniques.



Contact: Sales

Longbow Close, Pennine Business Park,
Huddersfield HD2 1GQ

Tel: +44 (0)1422 205 115
Email: sales@uk.klueber.com
Website: www.klueber.com

World leaders in the design and manufacture of food safety inspection equipment

For the past 45 years Loma Systems has focused on the food industry, building the most durable metal detection, checkweighing and x-ray inspection systems. Loma has an impressive installation base, boasting 120,000 inspection systems globally. Loma's equipment is famously robust captured by the motto 'Designed to Survive'. Many units can be found within the harshest conditions of industrial food production.

As the inspection market continues to change, food manufacturers are under more pressure than ever before to adhere to increasingly stringent levels of compliance. Whether responding to the latest requirements set out by the BRCGS for Food Safety or individual Retailers Codes of Practice, food manufacturers must demonstrate tight control and complete line integrity.

Loma offers comprehensive advice and complete inspection solutions to ensure all food suppliers meet and exceed the latest regulations, whilst offering easy and reliable operation.

Loma's products are uniquely engineered to facilitate compliance with international product safety standards and weight legislation, whilst identifying product defects and eliminating contaminants for consistent quality.

Loma is committed to manufacturing durable equipment backed by great customer service, whilst providing cost-effective solutions for all food product inspection requirements.



Contact: Sales

Loma Systems, Summit Avenue,
Southwood, Farnborough, Hampshire
GU14 0NY

Tel: +44 (0)1252 893 300

Email: enquiries@loma.co.uk

Website: www.loma.com
or watch our corporate video

Best quality cleaning tools and metal detection products

Maya Professional Tools is a Spanish company that offers one of the best solutions in hygienic cleaning tools, as well as high quality metal and x-ray detectable products. Established in 1990, the company has focused on the food industry market by offering a specialised product range that covers all food factory plant requirements.

We offer up to 10 colours in our range (white, blue, red, yellow, green, orange, purple, black, grey and brown), which helps organise the factory to prevent cross-contamination problems. For articles which are meant for direct food contact, migration tests have been carried out according to EU regulation 10/2011/EC.

Metal and x-ray visible products are manufactured with additives that conform to food contact regulations. This addition allows material

that may become accidentally detached from an article in use to be detected by standard in-line metal or x-ray detection equipment.

Maya Professional Tools' products adhere to the principles of HACCP, and are manufactured from FDA compliant materials and in accordance with EU regulations 10/2011/EC; 1935/2004/EC; 2023/2006; 579/2011/EC; EU directive 93/43/EEC; 2002/72/EC; FDA food code 2009.

For more information and support, please contact our sales team below.



Contact: Sales

P.I EL Pla, c/Flassades N° 5, 46870
Ontiyent, Valencia, Spain

Tel: +34 96 238 90 59

Email: info@grupomaya.com.es

Website: www.grupomaya.com.es

Advanced Product Inspection Solutions

The Product Inspection Division of Mettler Toledo is an industry leader and innovator in the field of automated inspection solutions predominantly for the food and pharmaceutical industry segments.

We are uniquely able to draw on the applications expertise of a global network of industry specialists and a comprehensive range of advanced inspection technologies. These include metal detection, x-ray inspection, dynamic checkweighing, vision inspection, serialization and track & trace solutions. We are committed to providing the most appropriate hardware and software solutions to address the full life-cycle needs of our customers safely and sustainably.

Through our innovation, expertise and responsiveness, we are trusted by our customers and partners to provide solutions which support compliance with industry standards, regulations and legislation. Our systems also provide the foundations for our customers to maximize product quality and increase production process efficiency whilst safeguarding the brand reputation of manufacturers and the welfare of consumers.

For more information on our product inspection solutions download our product catalogue for visit our website – www.mt.com

METTLER TOLEDO

Mettler-Toledo Ltd.
Mettler-Toledo Ltd., 64 Boston Road,
Beaumont Leys, Leicester, LE4 1AW

Sales +44 116 235 7070
Service +44 116 234 0484

The UK's solution for all metal detection needs in the food, pharmaceutical, textiles and mining industries

MDS offers a UK-wide service within the metal detection market. We are the CEIA UK Distributor and offer our customers extensive sales, engineering, spares and service support. Our aim is to provide you with the latest metal detection technology available, ensuring brand safety, reduced production interruptions and the confidence to meet the demands of industry regulators and retailers. Our organisation operates in accordance with our certified quality management system BS EN ISO9001:2008.

MDS has a strong focus on supporting our customers and working with many of the leading manufacturing companies around the UK, with the

knowledge and experience of a wide range of brands, which provides customers with a one-stop, cost effective service provider for all their needs.

Metal detectors are imperative and here at MDS we provide metal detectors to suit any application within the food, pharmaceutical, textile, and mining and quarrying industries. We can also provide training, service, spares and validation for a number of models.



Contact: Sales
Metal Detection Services Limited, St
Martins Studios, Greenbank Road,
Sale M33 5PN

Tel: +44 (0)161 286 8755
Email: sales@mds.org.uk
Website: www.mds.org.uk

Moove UK – Your single source supplier for all lubrication requirements

Moove Lubricants formed in 2008, by Cosan when it acquired the ExxonMobil shares in Brazil. In July 2012, Moove entered the European market setting up its European Headquarters and production facility in the UK. We are the strategic, authorised Mobil™ lubricants distributor for the UK market.

ExxonMobil™ Lubrication

Your equipment is the life of your business. To protect it, you need a partner you can rely on. With our tailored lubricant solutions and proven technical expertise, you can trust Mobil™ to help you to tackle the challenges of today and progress towards the answers of tomorrow. Together we can help your business thrive. Mobil™ synthetic lubricants are specifically designed to help improve energy efficiency, reduce carbon footprints, improve fluid life, and to generally help with better sustainability.

Mobil Food Grade Lubricants

Our Mobil SHC Cibus™ food machinery lubricants are designed to provide outstanding equipment protection, long oil life and problem-free operation in food and beverage processing and packaging applications. Manufactured in ISO 22000-certified facilities that also meet the requirements of ISO 21469, Mobil SHC Cibus lubricants – which are NSF H1 registered – are formulated to withstand high and low temperatures, high loading and repeated wash downs.



These lubricants meet stringent FDA requirements and are:

- Suitable for Kosher and Halal food preparation
- Formulated to be free of animal-derived materials
- Formulated to be free of allergens from nuts, wheat and gluten



Moove UK
Dering Way,
Gravesend,
Kent DA12 2QX

Tel: +44 (0)1474 546 390
Email: lubricants@uk.moovelub.com
Website: www.moovelub.co.uk

Local service technicians, latest digital report systems and innovative pest monitoring solutions, that don't cost a packet.

Since 1985, Pestokill has been innovating to find effective solutions to be delivered by local personnel. Our streamlined management team means that we quickly test, learn and adopt the best of the new systems whilst maintaining the simplicity of what traditional pest control is really about.

A complete package of services is delivered by our in house teams, which means we can control the delivery, quality and cost.

We see our Clients as an extension of our family business, caring about your pest needs and we are there when you need us for advice or assistance, all at reasonable rates.

The British Pest Control Association codes of practice have formed the foundation of our quality and services for safe effective solutions. Our Field Biologist team ensure that the varying food industry standards are adhered too and the Regional Managers ensure that our standards are consistent across the UK by training, appraising and supporting our field staff and clients.

We deliver all pest related services in house as a speciality, we have to as this is our only business.



Pestokill, Graveoak Lane, Leigh,
Lancashire, WN7 3SE

Tel: 01942 262717
Email: enquiries@pestokill.co.uk
Website: www.pestokill.co.uk

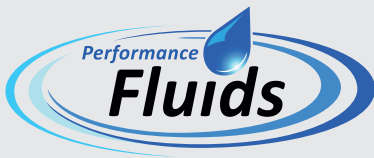
Worldwide supplier of NSF H1 food grade lubricants

Performance Fluids leads the way in high performance lubricants for the food and bakery industry. Working with customers, OEMs, Performance Fluids innovate, design, and develop world class NSF H1 food grade lubrication solutions.

We are the world's leading supplier into the bakery industry where our CL1800F oven chain lubricant range is a market leader. We also provide a complete service; including, on-site lubrication and maintenance services, condition monitoring with in-depth analysis and the design and installation of automatic chain lubricating systems.

The technically advanced Performance Food Grade lubricant range are suitable for all sectors within the food industry, whatever you produce we have a solution.

Performance Fluids products are manufactured to strict procedures and standards whilst offering crucial assurances through NSF registration, ISO 9001:2015, ISO 14001:2015 and ISO 45001:2018 certification, Kosher and Halal accreditation.



Contact: Sales

Suite 101, Lomeshaye Business Village
Turner Road, Nelson, Lancashire
BB9 7DR

Tel: +44 (0)1282 878240

Email: sales@performancefluids.co.uk

Website: www.performancefluids.co.uk

Your partner in inspection and quality control since 1984

Whatever your market sector and inspection parameter, and whatever your budget and performance requests are, PRISMA INDUSTRIALE has the solution.

PRISMA INDUSTRIALE was established in 1984 in Fidenza (Parma, Italy), in the heart of the Food Valley and the food mechanical engineering industry. Producing metal detectors, dynamic weighing systems and x-ray inspection systems, PRISMA INDUSTRIALE is well-established in their field for high-quality and reliable products. PRISMA INDUSTRIALE's quality control systems keep up with the ever-increasing levels of compliance demanded by the food industry, assuring its customers meet the latest regulations.

Over the years the product range has evolved and expanded to offer specific solutions for the food industry, as seen in their product brochure.

Today PRISMA INDUSTRIALE is the only company that produces 100% Italian-made x-ray inspection systems, metal detectors and checkweighers, and is the leader in this sector in the Italian market with a sales network that covers the whole territory.

PRISMA INDUSTRIALE also offers an unbeatable customer service by responding to requests in detail, owing to their high level of subject knowledge. The company also provides a thorough pre- and post-sales service, and an ability to design precise customer solutions. This makes PRISMA INDUSTRIALE a real partner in inspection and quality control.



Contact: Sales

Via La Bionda n.17, 43036 Fidenza (PR),
Italy

Tel: +39 (0)524 527 270

Email: info@prismaindustriale.com

Website: www.prismaindustriale.com

Riskplaza Europe: the online database for information on the safety of food ingredients

Riskplaza is completely based on the European Union Hygiene Regulation. This regulation requires two important things.

Firstly, all food business operators have to identify all the hazards of their foods. Secondly, all food business operators have to verify the food safety of their foods. This also includes the food safety of their ingredients and raw materials.

The first aim is to provide more transparency regarding hazards in foods.

The second objective is to prevent unnecessary duplication of checks in the food chain. If each food business operator checks his supplier, then

you can imagine how often the same supplier could be checked regarding the same product. This is unnecessary and costs a lot of time and money for all parties involved. So, Riskplaza wants to help realise that 'once checked' it is accepted in the whole supply chain.

We created two products to achieve the objectives we have just covered. One is a database and the other is an audit system.

The database was designed to give insight into all potential hazards concerning any food ingredient at any point in the food supply chain.

The audit system focuses on suppliers of food ingredients. Suppliers can guarantee that 100% of their ingredients meet the legal requirements.



Riskplaza
ingredients database

Contact: Sales

Horst 12, 5171 RA Kaatsheuvel,
The Netherlands

Tel: +31 416 741 018

Website: www.riskplaza.com

Helping you create safer, more efficient food production facilities

Industrial lubricants specialist ROCOL has a 140-year track record of helping food and beverage manufacturers achieve safe and efficient production.

Food industry pioneers, we have one of the widest food grade product portfolios on the market. Our industry-leading FOODLUBE collection of food grade lubricants is helping manufacturers across the world reduce production downtime, avoid costly product recalls and support audit compliance.

Our FOODLUBE products hold ISO 21469 certification, Halal, Kosher and NSF H1 registration. We are continually developing our product range to

address customer needs, and we are recognised across the globe for our pioneering new technologies, such as our award-winning DETEX metal detectable caps and actuators.

In addition to the FOODLUBE branded range, we supply other NSF registered cleaners and lubricants that meet manufacturing and regulatory requirements, alongside line marking systems that are helping manufacturers create safe operating environments.

For more information about our products and support for food and beverage manufacturers, visit www.rocol.com/foodlube.



FOODLUBE

Contact: Sales

ROCOL House, Swillington,
Leeds, West Yorkshire LS26 8BS

Tel: +44 (0)113 232 2600

Email: customer.services@rocol.com

Website: www.rocol.com

www.twitter.com/rocol

www.linkedin.com/company/itw-rocol/

Rokill Pest Control: the professional solution

Established in 1980 and holding the Queen's Royal Warrant, Rokill have built a reputation for delivering consistent, high quality, value for money pest control services to the food industry.

Ensuring effective and professional pest control solutions, we work closely with BRCGS, supermarkets, AIB and the Soil Association to ensure compliance with their codes of practice. Using our services allows you to focus on the important issues knowing that this vital service is in safe hands and that you are ready to face any audit.

Rokill supplies a comprehensive range of electronic fly killers for the food industry.

Rokill is one of the few companies to operate a specialist birdproofing division. The team have over 35 years' experience of providing bespoke solutions for pest birds.

Please contact us to discuss your requirements, and where applicable we will undertake a free of charge on-site assessment.

To find out more about Rokill and our range of services, please visit our website or contact us using the contact details below.



Contact: Sales

Rossland House, Headlands Business
Park, Ringwood, Hampshire
BH24 3PB

Tel: +44 (0)1425 482 001

Email: info@rokill.co.uk

Website: www.rokill.co.uk

Service Made to Fit. Think about your food safety program. Now imagine it with a partner who's there with you every step of the way.

Founded in Washington, MO, in 1982, we became over the years a leading provider of diagnostic solutions for the agricultural, food and feed industry.

Today, Romer Labs offers a broad range of innovative diagnostic solutions covering mycotoxins, food pathogens, food allergens, gluten, GMO, veterinary drug residues, and other food contaminants.

Furthermore, we operate 4 accredited, full-service laboratories in Austria, UK, US and Singapore. Using cutting-edge technology in the fields of chromatography and immunological analysis, our labs offer services for

the analysis of mycotoxins, food allergens, meat speciation, VDR and GMO.

Romer Labs is at the forefront of diagnostic technology and we are constantly expanding our product and service portfolio to meet your continuously evolving demands.

Our key objective at Romer Labs is to provide scientifically sound, high-quality products and an exceptional service, in line with our mission – Making the World's Food Safer®.



Contact: Sales

Romer Labs US Inc
130 Sandy Drive
Newark, DE 19713, U.S.A

Tel: +1 302 781 6400

Email: sales_us@romerlabs.com

Website: www.romerlabs.com

Exclusive ERP software for UK food and drink businesses

Our 'all-in-one' UnityF8 software easily replaces your disparate systems to manage all your recipes, production, supply chain, traceability and reporting in one single place – including back office and financials. Streamlining your processes with UnityF8 allows you to increase efficiency and drive your business forward.

Choose from our specialist modules to add the advanced food production and supply chain capabilities you need.

- UnityF8 enhances your recipe management and NPD, improving your recipe control and costings from new product development to production; all within this one integrated system.
- Improves your inventory usage with food-optimised WMS (Warehouse Management Software). Easily manages your inventory's rotation, shelf-life, quality and allergens with its integrated warehousing management tools.

- Protects you with class-leading quality and traceability controls to achieve the highest standards for traceability, allergen control and quality control without struggling across multiple systems: UnityF8 does it all as standard.
- Provides a comprehensive range of BRCGS Audit support capabilities including/such as our specialist non-conformance and mobile compliance modules that help keep you Audit Ready.

UnityF8 is our complete software suite for fast growing food and drink manufacturers. You receive everything you need to optimise your recipe development, production, supply chain, accounting and customer service. Plus, you benefit from a partnership with Sanderson, the UK's food industry ERP specialist for 30 years.



Contact: Sales

Ready to talk to the UK's food and drink business software experts

Tel: 0333 1231400

Email: info@sanderson.com

Website: www.sanderson.com/food

Savormetrics provides smarter, quicker business decisions using biochemical and biophysical analysis

Savormetrics' award-winning AI platform (Dr. SAM) has helped companies save up to 50% of waste that results from food that has spoiled or is out of spec. Our payback period is 3 months. Savormetrics builds AI-driven sensor systems empowering food companies to perform real time quality assurance and quality control (QA/QC). We provide predictive, meaningful metrics enabling smarter procurement, smarter processing, smarter inventory movement and smarter selling. Our systems are ultra-low cost and have been recognized for their impact. From growers through manufacturing, distribution and retail, our solutions provide insight and wisdom through highly visible dashboards in your environment.

Savormetrics is a recognized leader in commercial AI and metrics development. Our customers include Fortune 500 multinational food companies. We also work with leading industry associations and regulatory bodies across the globe.

Savormetrics has won numerous awards including CIX Top 20 Canadian Innovative Companies, Hello Tomorrow's AI Tech Pioneer Recognition out of 5000 entrants, AgFunders' Top 5 Most Innovative International Start-ups and Fast Company's 2019 World Changing Ideas to name a few.



2660 Speakman DR,
Mississauga, ON
L5K 2L1

Tel: 1.800.409.8144

Website: www.savormetrics.com

Shoe Inn makes putting shoe covers on and taking them off faster, easier, safer and cleaner

For over 10 years, Shoe Inn's industry leading automatic shoe cover dispensers and removers have been making putting shoe covers on and taking them off faster, easier, safer and cleaner. They increase worker safety, help prevent contamination, and increase efficiency and productivity.

Shoe Inn's ergonomically-friendly dispensers, which help companies save time and money by eliminating time wasted when manually applying regular shoe covers, are used by hundreds of companies spanning small

businesses to Fortune 500 companies worldwide in industries ranging from pharmaceuticals to food manufacturing and processing, biotechnology to energy, aerospace to medical devices, and everything in between.

Shoe Inn also carries the HealthySole UVC light sanitizing/germicidal system, reusable shoe covers, sticky mats, disposable gloves and other personal protective equipment.



[Click here to download a copy of the Shoe Inn Catalogue](#)



Shoe Inn
1482 Linda Way
Sparks, NV 89431

Tel: (877) 595-7463
Email: info@theshoecovers.com
Website: www.ShoeInnShoeCovers.com

SNB Electronic Services – Supplier & Servicer of Metal Detectors, Checkweighers & Combination Systems

Since opening our doors in 1997, SNB Electronic Services have been committed to supporting food, pharmaceutical and associated manufacturers across the UK with their inspection equipment.

With a Head Office in Sherburn-In-Elmet Yorkshire, a Southern branch in Luton Bedfordshire, and a Scottish branch in Bathgate East Lothian, SNB strive to deliver quick response rates and advise 24/7 all year around.

SNB offer all customers new systems, rental units, refurbished equipment, calibration service and repair, upgrades to current units, metal detector training and much more. All three of our offices house experienced engineers who carry an extensive stock of spares to fix all the leading brands of inspection equipment.

At our Head Office, we design and manufacture bespoke systems for your production requirements. Our in-house CAD and workshop team are dedicated to producing new Metal Detectors, Checkweighers and Combination Systems to the highest quality possible.

We understand that the industry is fast paced and that's why we offer our customers around the clock support via our 24hour helpline and engineers available 7 days week service visits. With the industry constantly evolving, SNB continue to work and train on the latest technology to deliver service suited to your requirements.



Contact: Sales
SNB Electronic Services, Units 1-3
Blackburn Estate, Enterprise Way,
Sherburn-In-Elmet, LS25 6NF

Tel: 01977 689555
Fax: 01977 683156
Website: <https://metaldetector-rentals.co.uk/>

SpaceVac: The world's leading level-cleaning system

SpaceVac is a revolutionary product providing a fast, safe and easy way to remove built up dust and dirt from inaccessible, high-level areas from the safety of the ground floor.

This method of cleaning offers operators a faster, safer method of cleaning these high-level areas than traditional methods such as scaffolding, abseiling or hydraulic lifts.

The result of over a decade's worth of development and refinement, the SpaceVac high-level cleaning system is a precision-engineered cleaning system unlike any other; offering ease of operation and performance. Further – designed with safety at heart – SpaceVac features lightweight

carbon fibre construction and the unique safety locking mechanism on our poles, heads and brushes ensure the system doesn't separate during operation.

With clients across a wide range of sectors from Ikea and Coca Cola to Facilities Management partners such as Mitie and Sodexo, the SpaceVac High-Level cleaning system provides a powerful, flexible solution to even the toughest of cleaning challenges.

To find out more about SpaceVac, please visit our website or contact us using the contact details below.



Contact: Sales

Unit 3 JBJ Business Park, Blisworth
Road, Northampton, NN4 7PW

Tel: +44 (0)1604 968668

Email: sales@spacevacinternational.com

Website: www.spacevacinternational.com

Twitter: @spacevac_world

Helping to create compliant, clean and sustainable workplaces

At Unisan, we deliver smart facilities globally and help our client to save time and money, improve hygiene and help ensure they are compliant with latest standards. We offer innovative products tailored to our customers' requirements with fast and dependable delivery to help solve their daily challenges.

Our innovation through research and development with attention to uncompromising reliability and effectiveness provides us the foundation for future growth. Due to our global reach, we adhere to international best practices but also focus on local, industry-specific expertise. It's our responsibility to provide the most effective solutions that will best fit your needs, at excellent value for money.

A Unisan, abbiamo fornire strutture intelligenti a livello globale e aiutare i nostri clienti a risparmiare tempo, risparmiare denaro, migliorare l'igiene

e contribuire a garantire che siano conformi a standard ambientali e di igiene più recente. Offriamo prodotti innovativi su misura per le esigenze dei nostri clienti con la consegna veloce e affidabile, per aiutare a risolvere le loro sfide quotidiane.

La nostra innovazione attraverso la ricerca e sviluppo con attenzione all'affidabilità senza compromessi & efficacia ci fornisce le basi per la crescita futura. Grazie alla nostra portata globale, aderire alle best practices internazionali, ma anche concentrarsi sulle competenze locali, specifici del settore. È nostra responsabilità di fornire le soluzioni più efficaci che meglio si adattano le vostre esigenze, all'eccellente rapporto qualità/prezzo.



Unisan USA

sales@unisan.com | www.unisan.com

Unisan UK

sales@unisanuk.com | www.unisanuk.com

Unisan UK

info@unisansrl.it | www.unisansrl.it

Vantage Industrial Cleaning – specialists in food and pharmaceutical sectors UK coverage

We have built up many years of experience in these sectors working for many substantial national and international companies. We have supplied specialist pre audit and cleaning services for companies where cleanliness and safety are prerequisites for production to continue.

Health and safety are key aspects of our lives and we provide a full risk assessment using our experience to help our customers.

We specialise in high level cleaning, exteriors, silos, tanks, vessels, production lines, plant and machinery, proofer, ovens, conveyors, ducting,

critical areas, high and low care, swabtesting, daily cleaning and more. We supply post clean reports with photos and certification to record the cleaning done which in turn allows for assessment for the next cleaning cycle.

We care obsessively for our customers and this culture runs through the company and our QM programme.

Vantage Industrial Cleaning and thedeepcleaningcompany are the trading names of Gateway Environmental Services Ltd.



Contact: Sales

Marjory House, 5 Church Walk,
Caterham, Surrey CR3 6RT

Tel: +44 (0)845 263 7975

Email: admin@thedeepcleaningcompany.com

Website: www.thedeepcleaningcompany.com

Award-winning excellence with Vikan hygienically designed cleaning tools

Established in 1898, Vikan is one of the leading manufacturers and suppliers of professional manual cleaning tools to the food industry worldwide. From local SME's to global food groups, our mission is to develop and provide effective, hygienically-designed, quality cleaning tools, unique solutions, and trusted support for our customers where hygiene is essential.

By working closely with the food industry and hygiene experts, we continue to provide award-winning cleaning solutions like our 12 litre bucket and our latest brushware innovation, Ultra Safe Technology. All products are subject to rigorous quality assessment and are available with full documentation in support of legal and audit requirements.

Additionally, Vikan offers a range of hygiene services in support of the food industry including:

- Colour-coding site surveys.
- Advice on food safety.
- Food safety information including white papers, scientific publications, trade articles, food safety seminars, and presentations at national and international food safety events.
- Development of new and improved cleaning solutions in close collaboration with the food industry.
- Hygiene trouble-shooting site visits.
- Cleaning workshops at local and group level.
- Bespoke hygiene training.



Contact: Sales

Vikan Ltd, 1-3 Avro Gate,
Broadmoor Road, South
Marston Park, Swinston SN3 4AG

Tel: +44 (0)1793 716 760

Email: sales@vikan.co.uk

Website: www.vikan.com