

YOUR VOICE

bfbi



VOICE

VOL 3 • ISSUE 3 • Autumn 2021

COMPLIMENTARY COPY

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REPRESENTING THE VALUE CHAIN SUPPLYING THE BEVERAGE INDUSTRY

Chris Bayliss BFBi National Chair



Welcome to the latest issue of our magazine and it's Autumn already – what happened to 2021? I know I'm not alone in commenting that this past 18 months have certainly been the most turbulent and changeable of my career and our industry has suffered more than most through the lockdowns and restriction in numbers that have brought many in the hospitality sector to our collective knees.

However, we're a resilient industry and the bounce-back is well underway and the recent successful National Luncheon is testament to this, many businesses are adapting to the "current normal" to the best of their ability given the shortage of staff, increasing commodity and raw material prices, along with the fledgling return of consumer confidence and footfall.

As we pass through the Autumnal period and head towards what will hopefully be a Christmas & New Year period more akin to what we've been used to (and nothing like 2020!), I truly hope that we will see a vibrancy and enthusiasm return with customers celebrating and enjoying the very best that the sector has to offer. As ever, the BFBi is here to support our members in any way we can and I'd like to thank all of the staff and members for their support and help throughout 2021 and look forward to 2022 where we can continue to get life back to something like normality and put this whole pandemic behind us.

So, may I be the first to wish you a very Merry Christmas and a Happy & Prosperous New Year.

Best Regards
Chris Bayliss

The next issue of YOUR VOICE
- Winter 2022 -
will be published in early February

Any member companies wishing to submit
editorial for consideration should email it to
info@bfbi.org.uk by
Friday 14th January 2022 please.

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Brewing Food & Beverage Industry Suppliers' Association

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Here's hoping for a better 2022

Am being chased for my blog for this issue of Your Voice and, like you, am run off my feet trying to get geared back up. I feel like the proverbial swan – legs going like the clappers whilst attempting to look calm and collected above the water. But, unlike the swan, not quite succeeding.

It is good that events are starting back up, even though it is somewhat frantic getting the gears back into action. We are in the throes of organising the International Brewing & Cider Awards and finalising the seminar programme for BevExpo (www.bevexpo.com), being held at Manchester Central, 7th-8th June 2022.

The event is returning to Manchester, providing a 360 degree opportunity for the beverage industry. We are hoping to partner with DIT and bring in buyers from overseas; showcase initiatives being developed by Heriot Watt University in sustainable brewing and distilling and will, again, host a two day soft drinks programme – organised and chaired by Phil Tappenden, editor of Soft Drinks International.

Free to visitors; a great opportunity to meet without travelling too far; a great evening event being organised at one of Manchester's newest venues – what is not to like!

Sorry, short and sweet this issue. Hopefully, the next time I write one of these, Covid will be accommodated and all of us able to plan and forecast for a successful 2022.

Ruth Evans MBE BFBi CEO



Photo: Gerardo Jaconelli

UPCOMING OVERSEAS EVENTS FOR 2022

Craft Brewers Conference, Minneapolis, USA, 2nd–5th May 2022

Stand bookings have now started.

BFBi had an early booking slot (13th July) and has booked a block of 10 stands.

If you would like a stand(s) or further information contact info@bfbi.org.uk

CRAFT BREWERS CONFERENCE
& BrewExpo America

drinktec

drinktec 2022, 12th–16th September 2022

If you are attending and have not yet booked your hotel accommodation – please do! BFBi is organising the participation of a number of UK companies, together with its two pavilion stands.

If you are interested in exhibiting contact info@bfbi.org.uk

PEOPLE

YOUR VOICE • AUTUMN 2021

New Sales Manager for Booth Dispensers

To help sustain the continued growth of the business, Booth Dispensers has announced a new Sales Manager - Martin Cooke.

Martin brings with him over 35 years knowledge and experience of the beer dispense and soft drinks industry from his previous employment. Over the next few months Martin will be on the road visiting businesses across the south of the UK.

As the company is committed to reducing harmful emissions wherever possible, Martin will be driving an eco-friendly Tesla series. An electric car on the road can save an average of 1.5 million grams of CO₂ over the course of a year.

Email Martin - martin.cooke@booth-dispensers.co.uk or give him a call on - 07730 956 070

Engineering team strengthened

Lorien Engineering Solutions has strengthened its electrical engineering team with the appointment of Ian Cunningham as Engineering Manager: Electrical and Control.

The experienced engineer takes over from Tim Redfern who has fulfilled the department manager duties for over 15 years and will support the handover to Ian, while remaining in the business and continuing to support clients on long-term projects. Lorien specialises in capital projects for food, brewing, drinks, life sciences, advanced manufacturing and logistics. Ian has 16 years of experience in electrical engineering and brings a wealth of industry knowledge to Lorien, particularly in the drinks, dairy and food sectors. He joins Lorien from Frederick Smith Electrical, an engineered electrical solutions company working across food, beverage, automation, packaging, where he supported the managing director in resourcing and project planning, engineering and business operational requirements.

Chris Bullock, Engineering Director at Lorien Engineering Solutions, said: "I am pleased to welcome Ian to our engineering team. His project management capability and the experience he brings will strengthen our expertise in electrical, control and automation projects and underlines Lorien's capability to deliver first class engineering and project management across the UK."

www.lorienengineering.com





Few business sectors have been hit harder by the pandemic than the hospitality trade and there have been many casualties. Cessation of this trade during the last 12 months

contributed heavily in having to make the unfortunate decision to take the parent company of Bevgas into administration.

However, galvanised by the government's timetable to ease restrictions and the public's appetite to navigate its way back to some normality, Central Bottled Gas Ltd was formed, having rescued the Bevgas assets from this process. We are now into our 3rd month of trading, working with some of the original personnel and the response from our customers has been positively heart-warming.

Our team continues to work hard to improve on the great service levels previously enjoyed by our loyal customer base and I am pleased to say that we in a very strong position with healthy stocks of filled dispense gas and party helium cylinders to support the hospitality trade in the East Midlands region as business continues to open up even further. We are committed to being a strong professional independent supplier and we intend to add other gas products into our range as the year unfolds.

A special thank you for the warm welcome from the BFBi and for the support we have received from Kegwatch, both of whom have shown great understanding of how the events of the last 12 months have affected this sector. It's great to be back and serving this community which we adore.

<https://centralbottledgas.co.uk>

Fluidconnections is delighted to join the BFBi and to be able to assist current and future members with our drinks dispense solutions.



As the UK & European distributor for DMfit Push-Fit Fittings we have predominantly focused on supplying the Soft Drinks Industry for the past 10 years where we supply companies such as Coca Cola, Britvic, Vimto at Home and many other independent soft drinks installers in the UK. We have expanded our range to include a number of newly developed beer dispense specific fittings to provide the beer sector with a complete range of fittings, valves and accessories. BFBi members can now also have the opportunity to use DMfit's premium range of beverage connectors across all of their installations and OEM applications.

We welcome new customers both small and large to join our growing beer dispense customer base, please call our Head Office on 01623 836814 or e-mail us at sales@fluidconnections.co.uk where we will be happy discuss your potential requirements.

www.fluidconnections.co.uk

Here at Mixtío, we are thrilled to become a member of the BFBi and to have the opportunity to share our comprehensive list of services including

Mixtío[®]

re-work, labelling, quality checks, seasonal, chilled work, bottling, flow-wrapping and shippers.

In the past year, we have been going from strength to strength, recently obtaining our ISO 9001 accreditation, and are currently in the process of SALSA, expecting to be bonded by early November. We are also putting measures in place in order to achieve our BRC accreditation in January 2022.

At Mixtío, we are always thinking of new ways to support our mission of helping companies reach their goals no matter how small or large, and we build our customer relationships on trust and understanding.

Our approach is to offer an all-around solution to always have the capacity for any sized order, support our customers by acquiring the necessary machinery required to fulfill their needs, and thinking outside of the box for innovative solutions and continuous improvement initiatives to provide impactful success and customer satisfaction.

We have recently moved into an additional site, based in Wednesbury, which includes C.16,000 sq ft of chilled space, and is located just 2 miles from the M6 and 5 miles from the M5, making it the perfect central hub to accommodate customers all over the UK.

Mixtío.co.uk

Micro Matic unveils post lockdown trend report

Micro Matic, a global leader in the supply of keg spears, couplers and dispensing solutions to the brewing industry, recently commissioned research into the draught beer market as the industry navigates its way out of the Pandemic.

As the light at the end of the tunnel for the brewery industry becomes brighter and vaccination programs progress, restaurants and bars are looking forward to an increase in thirsty patrons.

However, it should not be forgotten that breweries have suffered greatly during the pandemic, most especially in draft beer sales.

As a result of easing of restrictions and changes to the market, Micro Matic has already seen a significant increase in demand for alternative solutions in a number of areas. Repeated enquiries from patrons and publicans alike call for more reliable, yet simplified dispensing technology, an expanded selection of draft beers in addition to other beverages served on tap, including non-alcoholic beers and other non-alcoholic beverages.

Another trend highlighted in the report is a move towards smaller kegs in many countries because they are lighter and easier to handle with ergonomic benefits for all who work along the

supply chain. They are also perfect for pouring beer on tap in pop up venues or even at home. Moreover, the latest dispensing innovations enable bars and restaurants to offer a greater variety of craft draft beers to adapt to the new post-pandemic world that we can now see ahead.

The study prepared by Dr. Johannes Tippmann examines these trends in more detail alongside changes in consumer lifestyles and expectations as we emerge through the pandemic. If you are interested in reading the full report, please contact thu@micro-matic.lu

<https://www.micro-matic.co.uk/>

Hop oil firm moves to new warehouse

Greg Clark, MP for Wells and Chair of the Science and Technology Select Committee, has officially opened Totally Natural Solutions' new warehouse in Paddock Wood.



UK-based, Totally Natural Solutions, is making a strategic investment to support exponential growth of its patented natural hop extract business to incorporate an increase in headcount to 30 as well as securing additional premises to further expand. The first phase of the investment has seen completion of the new warehouse and installation of an automated blend and pack facility to comply with Global Food Safety Initiative (GFSI) standards.

At 6,500 square feet, the new warehouse allows for 500 pallet spaces supported by investments in stock control systems. This improvement allows TNS to respond with short lead times to its increasing export sales, in markets such as the USA and Asia. Securing the new site is the latest step in the firm's overall aim to take on 15,000 square feet by the end of the year. This is part of strategic investments in equipment, team and systems to deliver rapid expansion which has seen TNS grow from start-up to a global brewery partner within eight years.

The company was set-up in 2013 by Colin Wilson, who had previously been operations director with Barth Haas. Wilson has ambitious growth plans for TNS, including taking its turnover to £25 million over the next three years and the firm is investing heavily to realise this opportunity. The warehouse fit out has been led and managed by TNS warehouse manager, Nathan Biginton, who joined the company in March.

Colin Wilson, TNS managing director said: "Since joining the firm, Nathan has taken the lead on the project to expand our stock management and storage facility. He has been working to create optimal conditions for our hops to be stored to ensure they receive VIP treatment before and after being turned into our exceptional hop oils. The new warehouse is the first of many major developments in our ongoing expansion plans for TNS.

"Some of the team have already moved over to the warehouse as we have outgrown our current space. We are grateful to have Nathan on board to ensure the transition continues to run smoothly. His experience and expertise are very much valued, particularly through this period of growth and as we prepare for further expansion. Our customer base and technical reputation is growing internationally, and we are working to enhance new and existing relationships with brewers of all sizes across the world.

"Innovation and sustainability are core to all that we do at TNS. We are here to support brewers and the wider industry in the process of using extracts to reduce water use, beer loss and energy consumption."

www.totallynaturalsolutions.com

New look for Booth

Booth Dispensers has unveiled a fresh new look for the business as part as an ongoing evolution as one of the leading manufacturers of UK dispense equipment.



The new look shows its direct link between liquid and cooling, utilising a new strong rounded type style to represent a fluid approach to projects and design solutions and featuring striking imagery that perfectly represents what the company is all about.

The continued business expansion functions in a developing market, where the drinking experience becomes pivotal in the relationship with the cooling and dispense equipment industries and ultimately with the end user experience. Expansion with customer focus in research and development to create quality, performance and energy efficient products to lower the environmental impact. Through new technologies, innovation, quality and design, these are the main elements and core values that distinguish Booth as a company leader in the market.

Booth Dispensers is recognised for leading and supplying one of the most extensive ranges in the hot and cold drink beverage sectors, for still and carbonated products such as craft beer, lager, wine, soft drinks and juices. With endless possibilities for all applications Booth has strategically partnered with numerous big brand companies to design and develop the most innovative and creative projects to the market.

www.booth-dispensers.co.uk

Drilling boreholes is a risky business

The Borehole Users Conference is the only conference in the UK dedicated to industrial and private water supplies and is back on 4th November 2021!



Run in collaboration with the British Soft Drinks Association, this event offers practical, relevant information from expert speakers and exhibitors giving you the knowledge and confidence to sustain or develop your private water supply.

The theme this year is 'Drilling Boreholes is a Risky Business' and will guide you through the construction, regulatory, and all-important financial risks associated with borehole development and the practical ways in which you can achieve success.

The Borehole Users Conference is perfectly tailored to owners, operators and regulators of private water supplies and includes a highly acclaimed trade exhibition, which boasts drillers, pump and equipment suppliers, laboratory services, geophysical contractors, monitoring equipment and more.

This in-person event will be hosted at the National Memorial Arboretum in Staffordshire, situated close to both the M1, M6 and within 20 minutes of Lichfield train station.

www.envireauwater.co.uk/BHUC-2021

Automating manual handling increases safety in food manufacturing

by Alex Morgan, L.B. Foster Automation and Materials Handling

I guess the clue is in the title! If you're interested in automation and the use of robotics in food manufacturing, then this article is for you. As you'll appreciate, the food industry is one of the UK's largest manufacturing sectors, contributing billions of pounds to the UK economy every year. Keeping such a large industry moving requires thousands of employees. But, working in the food manufacturing industry is not without its risks.

According to the Health and Safety Executive (HSE), there are a wide number of potential risks working to employees in this sector. In fact, in the period 2019-20, there were 6,935 accidents involving being hit by moving objects, such as plastic banding straps; that's 11 percent of the total of all reported non-fatal injuries (RIDDER - Reporting of Injuries, Diseases and Dangerous Occurrences Regulations).

Automation and machine vision can work together to provide a more granular view of every step in what is often a highly complex process, enhancing quality, as well as improving safety by removing the human element from the equation.

If you're like me, I'm fortunate enough to work in a sector where the greatest risk I face is RSI as a result of too many mouse clicks or too long at the keyboard. But for the many thousands whose day (or night) job involves constant physical work, even simple everyday tasks, such as removing retaining straps from pallets of products, have the potential for injury or worse. That's why what we do at L.B. Foster Automation and Materials Handling is all about increasing safety through the innovative use of technology.

Our robotic solutions contribute directly to improved levels of operator safety on production lines across the UK. Take for example the work we're doing with Britvic plc at its soft drinks facility near Rugby. Britvic is the largest supplier of branded still soft drinks, and the number two supplier of branded carbonated soft drinks, in Great Britain. Following the original supply of three debanders as part of £100m investment in new canning lines in 2016, we're supplying a fourth machine to support their next growth phase.

With almost 100,000 aluminium cans uploaded from pallets onto each of three new canning lines per hour, each line outputs up to 2,000 cans per minute. That's a lot of pallets that need retaining straps removed. In the dark old days before L.B. Foster intervened, each pallet's plastic retaining strap was removed manually by an operative with a knife, which is both time consuming and runs the risk of repetitive stress injury, as well as possible whiplash from the straps as tension is released when each strap is cut.

Our high performance, highly engineered automatic vertical pallet strap removal system now automates this task, which is a win/win in terms of safety, productivity and improved working conditions for Britvic's operatives. The system automatically locates, cuts and removes vertical plastic straps from the pallets. The system can process metal, plastic and wooden top frames and has a cycle time as low as 60 seconds per pallet, removing up to eight straps simultaneously.



One feature we are particularly proud of is the system's ability to capture straps using a reliable and flexible granulation system. This reduces our environmental footprint using an in-built hopper to collect plastic retaining straps. These are shredded and the resultant granules sent for recycling.

And we don't stand still. Recent improvements to our original design include the system's operation, maintenance and overall aesthetics. The working head can now be lowered for ease of maintenance access, making high level platforms redundant. The main support legs are configured so that they can be mounted from one side of the pallet conveyor. Finally, the mounting of the main head allows the machine to be flexible and able to process a wide variety of pallet types.

Investing in safety takes many forms - from training and personal development to the introduction of automated equipment that removes the risk from a specific process. The L.B. Foster automatic vertical strap removal system is just such a system and it's brilliant to see it in use at Britvic.

If our work for Britvic has whet your appetite for more, contact us and let's start a conversation.

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Graphic Packaging International's ProducePack™ reduces apple defects by 15% for BelleHarvest

Graphic Packaging International's ProducePack™, a sustainable paperboard range of packaging designed for fresh produce applications, is proving to be an effective and user-friendly solution to preserving fruit for Michigan apple distributor, BelleHarvest.

Following its successful launch earlier this year, the innovative ProducePack™ was introduced for BelleHarvest's three most popular apple varieties, Fuji, Honeycrisp and Gala. Featuring an upright structure to protect the delicate apples while enhancing branding opportunities by increasing billboarding space, ProducePack™ is a 100 percent recyclable packaging solution. In addition, the carton's striking design, with its convenient quick 'grab & go' carry handle, has been attracting attention in the produce aisle.

Angela Sommers, marketing director at BelleHarvest, said: "We care greatly about our effect on the environment, so we are excited to lead the way in evolving our packaging in the apple category and respond to consumer demands for a paper-based alternative to plastic."

"We are therefore delighted to report

that ProducePack™ has led to a greater than 15 percent reduction in apple defects while stored in refrigeration, keeping our fruit in the best condition for longer," continued Sommers. "The packaging material and fruit held up exceptionally well in transit and refrigeration, reducing the possibility of shrinkage and packaging waste. This is an excellent achievement in such a short space of time! Our partnership with Graphic Packaging is proving to be a great success in our ongoing mission to protect both the environment and our nutritious, flavourful apples."

BelleHarvest's sustainable apple packaging recently scooped one of four wins for Graphic Packaging in the Institute of Packaging Professionals' AmeriStar Awards 2021. Awarded under Saves Food—Agriculture, the winning BelleHarvest pack was a first for the fresh produce category.

Jackie D'Ambrosio, senior manager, new product development – omnichannel at Graphic Packaging, commented: "We are extremely pleased that our innovative range is producing such impressive results for BelleHarvest. This underscores ProducePack™'s viability as a commercial solution for customers



who want to make a positive contribution to the environment while meeting growing demand from consumers for a sustainable, fibre-based alternative to plastic."

ProducePack™'s ability to protect, preserve and present fresh produce, from field to store, is aligned with Graphic Packaging's Vision 2025 to be better stewards for the environment. Available to the US and European markets in multiple different configurations and structures, the carton can offer comfortable carrying handles and beautiful branding and is suitable for both hand- and machine-packing for short run or mass production. ProducePack™ also offers another level of hygiene protection as the produce is prepacked and can reduce excessive handling in store.

graphicpkg.com

HRS agrees 'anaerobic digestion dangerously overlooked' says Matt Hale, International Sales & Marketing Director, HRS Heat Exchangers

In August 2021 the Inter-Governmental Panel on Climate Change (IPCC) published its sixth assessment report on climate change which painted an alarming picture of the global effects of climate change and the need for immediate action to reduce the impact of greenhouse gas (GHG) emissions on the environment.

In particular the IPCC report identified that urgently tackling emissions of methane is a cost-effective and rapid way of helping to reduce the future effects of climate change. However, given this emphasis on the need for rapid action, it is disappointing that the deployment of anaerobic digestion (AD) around the world falls far short of capacity.

Both the UN Environment Programme (UNEP) and Climate & Clean Air Coalition (CCAC) and the International Energy Agency (IEA) have recognised that AD is 'a readily available low-cost technology that can help reduce these emissions.' However, despite some positive

developments, such as the European Union's Methane Strategy, AD and its potential to mitigate methane emissions, deliver clean renewable gas and sustainable organic biofertiliser, is seriously overlooked by many policymakers.

In the wake of the latest IPCC report Charlotte Morton, Chief Executive of the World Biogas Association, warned: "Research from the WBA and other biogas trade bodies... has demonstrated our industry's potential to deliver a huge reduction in global GHG emissions, especially methane, within the next few years... We are issuing our own warning to world governments that it is dangerous to overlook the recognised power of AD as an immediate solution."

With experience of delivering heat exchange solutions and systems to AD plants around the world, HRS Heat Exchangers wholeheartedly agrees with these comments. Not only is AD under-utilised around the world, but in many situations where it is deployed, the

overall efficiency of biogas production or spare heat utilisation is less than optimum.

HRS produces a range of systems which are specifically designed to improve the efficiency of AD plant operation, add value to digestate production (which is a valuable, renewable and low-carbon organic fertiliser and soil conditioner) and prolong the life of AD plant components. Among these systems are our Digestate Pasteurisation System (DPS), Digestate Concentration System (DCS), and the Biogas Dehumidification System (BDS Series).

HRS also manufacture a range of heat exchangers for use in biogas production. Whatever your biogas project, from small on-farm crop and manure digestion to large municipal waste treatment HRS Heat Exchangers has the solutions to increase AD plant efficiency, prolong operational life and maximise both the economic and environmental benefits.

www.hrs-heatexchangers.com

CO2 tank safety: Are you aware of the possible risks?

asks Safety Monitors Limited

Workers in the food and beverage industries are still at the highest risk of injuries because of Carbon Dioxide (CO₂) exposure and CO₂ leaks. Yet, CO₂ continues to play a critical role in these industrial applications. Carbon Dioxide is used in a variety of industrial and commercial facilities, because the gas provides the sensational 'effervescence' in so many metered beverages, such as soft drinks and beer.

Is there really a downside to that exceptional effervescence? The answer is yes. CO₂ is a toxic gas. To reduce the risk of danger, certain precautions are required when working in, and around, its undetectable presence to humans. Without proper precautions, the gas can have serious negative health consequences for individuals working near it, including headaches, fatigue, dizziness, nausea, and even death.

We understand the concerns about keeping the workplace safe, not only for your employees but also for customers. Besides, it is important to also keep your facility up-to-date and create a safe environment for both customers and your staff.

Below we have compiled six easy-to-follow, operational guidelines to ensure your facility complies with state and local safety regulations and codes.

1. Educate your staff and team members

It is important to always remember that as a market leader, you must stress the importance that working in, and around, Carbon Dioxide can lead to serious injury or death.

It is imperative to address employee safety issues and discuss which

procedures or areas may contain potential Carbon Dioxide (CO₂) leak points. Conducting a facility survey and employee assessment is the first step to understanding your hazards and creating a plan to mitigate them to reduce incidents and improve overall employee awareness.

Education and training are the most important aspect of employee safety. Having monitors and alarms is crucial, but training employees on the devices and alarm procedures is also vital. Carbon Dioxide gas is heavier than air, and paying attention to the CO₂ levels in your workspace will save lives.

2. Invest in proper CO₂ safety devices

Your business must provide peace of mind to your employees by ensuring that you have the right safety monitoring equipment to detect potential CO₂ incidents and to protect your workplace.

CO₂ leaks can occur in a variety of places, but certain locations stand out. For restaurants, it is near BIB racks, carbonation machines, beverage dispensing, and walk-in coolers. For breweries or beverage industries, it is near fermentation and walk-in coolers. Without proper fixed and wall mounted CO₂ monitors, personal hand monitors, or CO₂ leak detectors, workers can experience serious negative health effects as mentioned above.

If you have employees who spend any time near or around areas where CO₂ may be stored or produced, a fixed-mount or personal safety monitor is always a must! For example, the WatchGas PDM PRO CO₂ (portable).

3. Share knowledge with the industry



The entire food and beverage industry in the Netherlands is familiar with these dangers! It is not the smartest thing to do to try and reinvent the wheel. Therefore, share your acquired knowledge with the industry, but also inquire about how others are dealing with this challenge.

4. Be consistent at the workplace, especially regarding safety

Take the time to teach one employee the intricacies of the purchased equipment and then train the others. We offer educational materials such as datasheets, manuals, videos, and employee guidelines to ensure your staff is up-to-date and fully aware of the steps you need to take if a CO₂ leak ever occurs.

5. Stay up to date with safety signage

When it comes to safety, you do not get a second chance. Understanding the risks in your specific industry can be complicated and being aware of proper safety signage and procedures is a crucial part. Your employees should be aware that when CO₂ detection is installed, warning signs do need to be hung. What steps should be taken when danger threatens? And what exactly should you do when the alarm goes off?

7Solutions has special warning signs in stock, and it is not an unnecessary luxury to purchase these at the same time as the other components (WatchGas Beacon Sounder).

6. Use your knowledge!

Since 2003, we have specialized in the detection of hazardous gases. There are a few scenarios or applications that we have not seen. When you call 7Solutions in Gas Detection, you can be sure of the commitment of our knowledge, speed, and quality. Customer or not, we will assist you with advice that will benefit you today and tomorrow. Products for the detection of CO₂ that we can recommend include the WatchGas PDM PRO CO₂, ToxiRae PRO CO₂, Analox AX60+, and the WatchGas XDI CO₂.

www.safetymonitors.co.uk

Friday, 29th October 2021

at

The Queens Hotel, Cheltenham

10am - 11.30am

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SEMINAR PROGRAMME

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LUNCH IS OPEN TO BFBi MEMBERS & BREWERS @ £47 + VAT

FOR MORE INFORMATION OR TO REGISTER, CONTACT info@bfilorg.uk

Chemisphere teams up with Holchem Laboratories to offer UK brewers a 'one-stop-shop' for hygiene

Chemisphere UK has teamed up with Holchem Laboratories to supply a range of cleaning and hygiene products targeted at craft brewers.

A range of Holchem lines - including disinfectants for CIP cleaning, descaling and keg washing - is now available from Chemisphere UK's website - which is already widely used by the UK On Trade. Although Chemisphere UK already supplies cleaning detergents to breweries of all sizes throughout the UK, the Holchem collaboration enables UK brewers and smaller producers access to a broader portfolio of industry-leading detergents covering all aspects of hygiene from 'Grain to Glass'.

Glyn McCracken, Head of Brewery and Distributor Sales for Chemisphere UK (pictured), said: "The Holchem partnership means that smaller brewers and craft breweries with brewery taps can access a 'one-stop-shop' of great value, high quality products that look after all of their cleaning and hygiene requirements throughout the brewing process.

"With Chemisphere UK and Holchem both based in Greater Manchester, we are in a great position to supply and distribute Holchem products alongside our own dispense cleaning and warewashing ranges. We can react quickly to customer requirements and, as all the products are manufactured in the UK, we have minimised the risk of interruption to the supply chain for UK craft brewers and brewery taps.



"Established in 1986, Chemisphere UK has built a reputation for manufacturing innovative and high quality cleaning products and this opportunity enables us to continue to grow our business providing unrivalled technical expertise and exceptional customer service."

The range of Holchem products can be found now at <https://chemisphereuk.com/cip-range/>

Hoppy times are here again as HopWalk returns

The annual Charles Faram HopWalk was back in business this year, although eased in gently with a less packed schedule taking place on one day instead of two.

As with many events, last year Charles Faram took the event online with crop reports, seminars, meeting rooms and updates all taking place on an exhibition-style platform. This year with many COVID safety measures in place, including proof of a negative lateral flow test they were able to hold the event on-site at Stocks Farm in Suckley, Worcestershire run by Richard and Ali Capper.

Almost 400 people gathered in a marquee that was expanded by another 225m² to accommodate the increasing registrations. As always, the sides were removed for increased ventilation, which usually occurs because of the heat, but even on this rainy day, the safety of guests was paramount. After the COVID checks, guests were welcomed with their Charles Faram goody bag and refreshments including cask and keg beers from Wye Valley, Green Duck, Swan, Utopian, McColl's, Buxton, Liverpool, and Vocation breweries, plus a collaboration between Elusive and Anspach & Hobday. Guests then had time to network with Charles Faram supplier partners before sitting down to a meal served by local caterers.

There was no key-note speaker this year due to the travel restrictions, and the usual panel of worldwide growers were presented via video. The reports came in saying that alphas were good this year although yields are down due to



hailstorms in the European countries and fires in the USA. Disease, pests, and labour were not so much of an issue as previous years.

Ali Capper from Stocks Farm and the British Hop Association explained the importance of supporting British Hops and described the impact that the pub closures had on the hop yards and hop growers. The local farms have had

to grub up yards or put in place expensive measures to stop the hops from growing until the situation recovers. Meanwhile, hop growers, Charles Faram and Wye Hops are working hard to cater to the changing tastes of the market by continuing to develop and trial new hop varieties.

After lunch, it was off to visit the hop yards and farm buildings to follow the process from the picking machines, through to the kilns and then to the baler. Mask wearing was enforced in order to protect the farmworkers. With just a small window of six weeks for picking and processing hops, it is vital not to lose any of the workforce or the farm would shut down. When the hops are ready, they are ready and will wait for no one. To end the day, hop tourers could either visit The Hop Shed Brewery Tap a few metres from the picking sheds and HopWalk marquee, and then those with their green hop orders could make a mad dash to get them into the boil within the recommended 24-hour period from picking.

To find out more about Charles Faram, the Hop Development Programme, and green hops go to www.wellhopped.com

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New research helps industry tackle strong biofilms with most effective methods

Recent research from Campden BRI has shed light on the species composition of food industry biofilms and the most effective methods to remove them – helping food businesses minimise shelf-life-related issues often associated with biofilms.

The research found current methods used to tackle biofilms may not be as effective as previously thought, leading the researchers to investigate a targeted approach to help manufacturers identify and overcome their specific biofilm-related issues.

Rob Limburn, microbiology group manager at Campden BRI, who led the project, said: "Biofilms can play havoc with food manufacturers' operations. Not only are they resistant to usual decontamination methods making them hard to remove, but when they do detach, they can easily spread around a factory leading to post-process contamination and reduction of a product's shelf-life. They also often go undetected as the usual means of monitoring microorganism levels commonly do not detect the biofilm-forming organisms that cause problems, which may be in a viable but not culturable (VBNC) state. Defining the resistance of key spoilage organisms in their biofilm state has allowed us to establish and optimise procedures for decontamination and removal of biofilms in several food industry settings."

Bacteria can stick to surfaces by producing a slimy layer of polysaccharides known as a biofilm. This layer is very difficult to remove and can

protect the bacteria from cleaning and disinfection, leading to persistent spoilage or shelf-life issues. Biofilms are often complex, composed of multiple different microbial species, carbohydrates, proteins and DNA, and may harbour pathogenic species such as *Listeria monocytogenes*, *Salmonella* and others. For these reasons, biofilms have long been an issue for the food industry.

The three-year project investigated biofilms in factories from a range of sectors – including dairy, meat, fish, deli and ready meal plants.

Feedback during Campden BRI's semi-annual member meetings highlighted that many food business operators were concerned that their methods of detecting and controlling biofilms were ineffective and potentially the reason behind persistent sporadic shelf-life issues.

To tackle this issue, the researchers first identified and isolated the key biofilm-producing organisms and used these to establish the most effective ways of removing them - trialling both the traditional and alternative approaches. The findings threw into question what we know about biofilms and how to control them.

Zoe Lambert, microbiology research manager at Campden BRI who



conducted the research, stated how initial results came as a surprise: "We found that some of the common methods to decontaminate a surface with a biofilm weren't as effective as the industry believes. In fact, we learnt that combinations of chemical, enzymatic and/or physical approaches were sometimes needed to ensure biofilm removal."

Working with the food industry, Campden BRI's research has helped develop a targeted approach to help manufacturers identify and overcome their biofilm-related issues.

Limburn added: "We've developed a service which will help our members to better understand and tackle their issues with biofilms. From growing the biofilms, trialling current methods and creating bespoke treatments, we can help businesses control persistent biofilm formers. This can save manufacturers time and money by identifying the best approach quickly."

The project's results will be made available to members of Campden BRI in the coming months.

www.campdenbri.co.uk

BFBi PRESENTS:

TOUR OF ROOSTERS BREWERY

Join us for a tour around this award winning, family owned & run brewery!

27th Oct 2021, 4:00pm - 6:00pm
Location: Harrogate, North Yorkshire, UK

Register via BFBi Website or BFBi Eventbrite




bfb

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BFBi's MIDLAND SECTION

Lunch

3- Course Meal

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Introducing the 'next-level' density meter by Anton Paar

After more than five decades of innovation, the name of Anton Paar has been synonymous with quality and innovation in density measurement technology. Its latest innovation is billed as "the most accurate density meter yet."

Driven by the unique Pulsed Excitation Technology, the unit combines what was best from previous models with a new intuitive interface, updated hardware, and an even-smarter measuring algorithm to give 0.000001g/cm³ resolution and 0.000005 g/cm³ accuracy.

What's new?

- Intuitive user interface with 30+ guided user workflows.
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- Built-in pressure and dew-point sensors for optimal system performance
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The Next-Level Density Meter offers a range of solutions for multi-parameter analysis, and high-throughput automation options. With AP Connect software, data integrity and regulatory compliance is assured.

www.anton-paar.com

Now available, the ADM Aspida with a new option

Since Analox initially launched the ADM Aspida, customers have been asking for a version without the faceplate.

The ADM Aspida is part of the Aspida family. Manufactured in a small and rugged portable case, it is a cost-effective oxygen (O₂) and carbon dioxide (CO₂) monitor. Operator maintained ensures minimal downtime and reduced running and maintenance costs.



Removing the faceplate provides you with an easier install in specific systems, and also reduces your costs and minimizes waste. We always appreciate your feedback and ensure we act upon it when possible.

Analox is delighted to confirm that the ADM Aspida is now available for you to purchase with and without the faceplate fitted.

info@analoxgroup.com

Safety at Work courses by SafetyCulture

Safety guidelines often come from a place of compliance. A safety culture comes from a place of empathy, doing the right thing by the right people, and enabling an entire organization to do the same. Once you do that, the knock-on effects are immediately visible across the business.

Developed by SafetyCulture, this course is designed to explore best practices to build a safety culture in the workplace. Learn how to identify potential hazards, create a proactive plan and set a high bar.

Click below to access Safety at Work, along with six other safety courses!
<https://www.edapp.com/course/safety-at-work-by-safetyculture>

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SEPEX launches “the most intelligent progressive cavity pump in the world”

Through Industry 4.0 technology, SEPEX has refined its range of progressive cavity pumps to introduce the pump generation of the future. The unique patented SCT AutoAdjust technology, in combination with SEPEX digital solutions, enables remote adjustment to maintain pump performance at the optimal operating point without onsite manual intervention.

SCT AutoAdjust is the next evolutionary step of Smart Conveying Technology (SCT), an ease of maintenance design launched over 10 years ago to simplify and speed up maintenance removing the need for dismantling the suction or discharge pipework. The design of SCT AutoAdjust maintains the same design features of SCT while incorporating hydraulic controls to restore and maintain pump performance.

Remote Adjustment with One Click

The integration of SEPEX digital solutions with SCT AutoAdjust enables such adjustment to be made remotely from the pump, through the SEPEX Pump Monitor and SEPEX Connected Services. This reduces the need for onsite manual intervention and time-consuming trips to pumps installed in remote, inaccessible locations or large complex sites.

All with just one click and without the need for special tools or replacement of components, SCT AutoAdjust enables the pump's efficiency to be restored remotely and adapt to changes in process conditions. This translates into significantly improved uptime, longer service life of components, reduced need for spare parts and lower life-cycle costs.

The Power of Digital

SEPEX digital solutions incorporating the SEPEX Pump Monitor and Connected Services enable predictive and forward planned maintenance to increase resilience, process and asset uptime, and facilitate on time spare parts availability.

The Pump Monitor transforms the progressive cavity pump into an intelligent field device that constantly monitors the status and performance, and immediately reports deviations to the user.

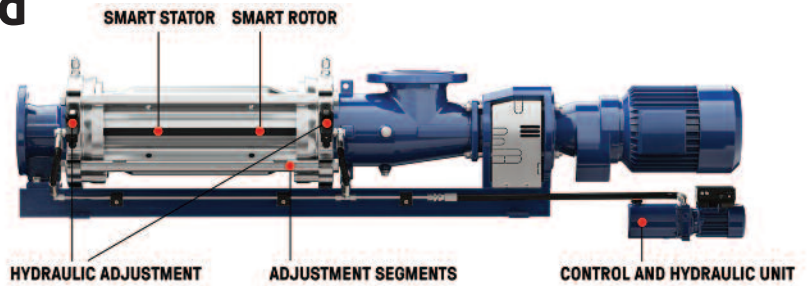
Advanced analytics provided by the cloud-based Connected Services, combined with SEPEX application expertise, deliver process optimisation, improved equipment and plant efficiency, creating previously unimagined potential for increased equipment availability.

SCT AutoAdjust offers the ability to maintain both pump performance and efficiency remotely. The predictive and forward planned maintenance afforded by monitoring and advanced analytics increases uptime and spare parts availability. Maintenance becomes easy and simple and unplanned downtime is reduced.

Summary of Benefits

- Ability to maintain pump performance and efficiency remotely
- Predictive maintenance through monitoring and advanced analytics
- Forward planned maintenance
- Reduced reactive maintenance
- Increased uptime

www.seepex.com



SCT AutoAdjust enables remote adjustment to maintain pump performance without onsite manual intervention

Smart Container raises £1.1m in seed round

Internet of Things (IoT) startup, The Smart Container Company, has just completed a £1.1m seed round backed by key angel investors and CrowdCube, an equity crowdfunding platform. The company mission is to improve efficiency and sustainability in the draught beer industry, with 'first of its kind' technology that connects kegs to the internet instantly.

Funds from this round will allow the team to set up the supply chain for mass production of Kegtracker™, its patent-pending IoT device, and expand the company's sales and marketing efforts in the UK and internationally. An innovation three years in the making, The Smart Container Company's solution converges the latest in sensor technology with 5G, data science, and artificial intelligence.

The company has chosen kegs and casks as a starting point, as beer is the third most consumed beverage in the world, and there are more than 125 million kegs in circulation. Also, kegs are the most sustainable option for delivering beer, and helping the industry make better use of these circular economy assets will substantially reduce the need for single-use cans and bottles. Supply chain improvements include optimised inventory management, production planning, distribution, predictive maintenance, auto replenishment, and more.

The Smart Container Company has been pilot testing their technology with BrewDog, the world's fastest-growing beer brand and first carbon-negative brewery, on a shared mission to enable a net-zero draught beer industry. The round was raised in two tranches over the course of 12 months from experienced entrepreneurs and angel investors, such as Simon Murphy, Tony Robinson, Oli Farago and Michael Strange - and with over 2,000 CrowdCube investors. Founded in 2018 by Eduardo Garcia, a former management consultant, and Tamara Goldstein, a former venture capitalist and startup veteran, advisors include Hector Gorosabel, former CEO of Asahi International, and Gary Bull, former Global Head of Finance for SABMiller Procurement - both industry titans who will support the company's upward trajectory.

The Smart Container Company is assisted by the Business Wales Accelerated Growth Programme (AGP), which provides targeted support for ambitious growing firms. The programme is part-funded by the European Regional Development Fund through the Welsh Government.

smartcontainer.co.uk

Improved fit for the butterfly

In co-operation with French customer Definox, Freudenberg Sealing Technologies has developed a new series of high-performance seals for butterfly valves.

Definox produces valves and stainless steel equipment for the process industry and specializes in producing components for processes in the food, beverage, pharmaceutical, cosmetics and animal feed sectors.

Valves for the process industry must meet particularly high demands in terms of hygienic design, industry-specific approvals and resistance to CIP/SIP media. This also applies to the seals. Definox needed a customer-specific sealing solution for the development of a new series of high-performance butterfly valves. Based on previous positive experiences, the developers proposed this task to the sealing experts at Freudenberg Sealing Technologies in order to benefit from their expertise in development and materials. The resulting 70 EPDM 291 O-rings have already been delivered, and Definox is using them successfully.

The goal was to find the ideal combination of uncompromising tightness, simple installation, dead space-free sealing geometry and wear-resistant materials. With this premise in mind, the Freudenberg development team set to work. In an initial phase, it performed extensive validation tests of the new valve seal on the in-house test stand. The experts tested seals in three reference dimensions under real conditions in original Definox valves. The results of the long-term tests could then be transferred to other seal dimensions. This method provides reliable information about the seal properties while also saving time and money in the development process.

The test stand is designed as a CIP system with multiple containers that makes it possible to simulate various cleaning processes with acids, lye and disinfectants. Up to three valves can be tested simultaneously or successively rate are recorded digitally. The inspections provide tested findings on the material's resistance and functional reliability – and thus important information for choosing the appropriate seal.



This cooperative project has resulted in an innovative butterfly valve seal whose combination of wear-resistant materials and innovative design is a perfect fit for the demands of the process industry. Butterfly valve seals should close with little force and, when closed, have high compression to ensure the sealing function. The sealing geometry also has to be developed free of dead space and leak-free to meet the demands for hygienic design. The new sealing solution from Freudenberg Sealing Technologies excels with very good pressure resistance and extremely low torque. The pressure resistance is maintained multiple switching operations. These properties guarantee a long service life and high reliability even under challenging operating conditions.

"We convinced our customer with our new, high-performance butterfly valve seal, which is tailored to meet specific requirements, so that they asked us to start replacing the seals of existing valve types," said David Brenière, Sales Manager, Process Industry at Freudenberg Sealing Technologies. The result is a series of butterfly valves with different dimensions, which is available in the three FDA- and EU (VO) 1935/2004-compliant materials 75 EPDM 253356, 75 Fluoroprene® XP 41 and 75 HNBR 254067. 75 Fluoroprene® XP 41 is additionally tested in vivo according to USP chapter 88 at 121 °C and certified to Class VI, and meets the 3-A® sanitary standards and regulations of the BNIC (Bureau National Interprofessionnel du Cognac).

Thanks to the partnership-based cooperation with the customer, the new high-performance butterfly valve seal now provides the process industry with a sealing solution for butterfly valves that is optimally designed to meet its demands.

www.fst.com

20th Anniversary celebrations

Suffolk based company, Omega Ingredients, award-winning creators of natural flavours for the food and beverage industry, is proud to announce its support as a project partner for the official History of Parliament Trust 300 Years of Leadership and Innovation commemorative album. The launch at Westminster Abbey on Wednesday, 22nd September 2021 coincided with Omega's 20th Anniversary.

This beautifully designed, fully illustrated, 600+ page hardback publication celebrates Her Majesty The Queen's 95th birthday and the 300th anniversary of the appointment of Britain's first Prime Minister, Robert Walpole, in 1721. 300 Years of Leadership and Innovation features articles on those who have shaped British society, past and present; from Walpole to Cromwell, Churchill to Blair, The Queen and Prince of Wales to captains of industry.

Founded in 2001, Omega Ingredients is now a multi-awarding winning company, and this event helps mark the momentous 20th Anniversary. Steve Pearce, CEO and Founder of Omega Ingredients Ltd, said "Our twenty-year journey at Omega, has been one of determination, agility and a commitment to constant innovation."



It felt fitting for Omega

Ingredients to be involved in this project, as innovation is exactly what the company focuses on. Omega's claim that the 'Possibilities are Endless' constantly demonstrated with projects ranging from the immersive and experiential to mind-bending modern product development.

Team Omega will be celebrating the 20 years by doing a 'Clean & Climb' up Scafell Pike together to raise money for two very special charities Surfers Against Sewage and Rainbows4Children.

www.omegaingredients.co.uk

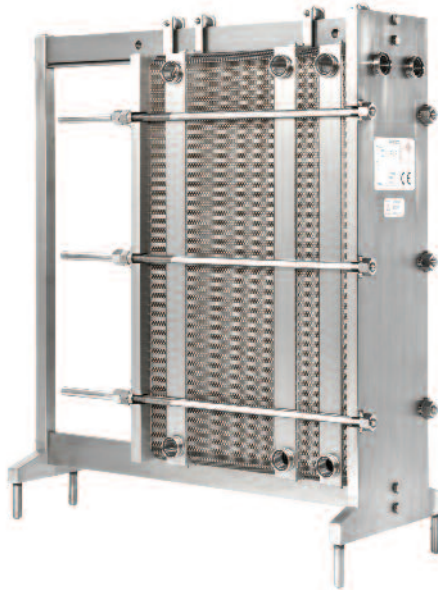
Moody Direct Ltd becomes sole UK distributor for Fischer Maschinen- und Apparatebau GmbH heat exchangers

Moody Direct Ltd, a leading supplier of process solutions in the UK, has become the sole UK distributor for Fischer Maschinen- und Apparatebau GmbH heat exchangers.

Moody Direct has been providing products and services to a range of industries for many years, with its core customer base in the food and beverage sectors.

Fischer Maschinen- und Apparatebau GmbH is a specialist in thermal processing technology, based in Austria. Its operations began by producing heat exchangers specifically for the food and beverage industry.

Moody Direct offers a one-stop-shop to its customers, with a range of services available through dedicated divisions. Moody Heat Exchangers, one such division, provides a range of thermal transfer solutions. These solutions include; sourcing, supplying, installing, commissioning, maintaining, servicing, testing, and refurbishing a wide range of heat exchangers from a variety of original equipment manufacturers (OEMs).



Similarly Moody Projects can incorporate your Fischer heat exchanger into a complete turnkey solution. With many years of experience within the hygienic sector, a new liquid processing system can be individually designed to suit your unique requirements.

A Customer Focused Partnership

Moody's expansive food and beverage customer knowledge and understanding, combined with Fischer Heat Exchangers' industry specifically developed products, creates a partnership with the UK customer at the forefront.

As the Sole UK Distributor, Moody Direct is able to supply Fischer Heat Exchangers complete range of heat exchanger units, plate packs, gaskets, and more. In addition, its large UK facility holds stock of replacement packs, gaskets and other components, allowing the company to provide next day UK mainland delivery service.

With a large team of trained, qualified engineers nationwide, Moody Direct is also able to fully support customers with both planned maintenance, integrity testing and 24/7 emergency servicing.

www.moodydirect.com

'New standard' in VOC gas detection

IGD (International Gas Detectors) has announced a new partnership with mPower, offering a new range of PIDs in its product line.

IIGD now offers the NEO; a PID offering PPB and PPM VOC detection and benzene detection. The NEO offers the most stable PPB level on the market along with 3% accuracy, making it one of the most accurate on the market. This revolutionary lightweight portable detector is coupled with IGDs expertise in PIDs, allowing us to set the new standard for VOC detection. Visit the website to see more about our new mPower NEO VOC and Benzene detectors. Also uploaded is a brand new video on the NEO range.

IGD has also introduced the POLI to its new PID range. This multi gas detector allows the company to offer PIDs and exotic gases in one smart device, including outstanding features such as a man down alarm and various others. www.internationalgasdetectors.com

Pipe Handling Made Simple

A chamber ring/ pipe clamp forklift truck attachment has been specifically designed to handle a wide range of concrete pipes and manhole chamber ring diameters and lengths safely and securely.



Concrete chamber rings are used to provide manhole access to sewer and drainage systems. They are made from strong, dense concrete, capable of withstanding corrosive environments which are regularly experienced underground, whilst concrete pipes are normally used for drainage purposes by highway agencies, in agriculture and for water wells. The correct handling of these concrete products is essential to ensure a safe, fast operation and avoid damage to the pipes and chambers, whilst also providing maximum operator safety during the handling process.

The chamber ring/ pipe clamp handler manufactured by B&B Attachments, has a dual clamping mechanism which is activated by hydraulic cylinders. The large rubber grippers prevent slippage and damage to the concrete. By means of the clamping mechanism, the pipes are tightly held to enhance accurate material placement. The clamp is adaptable, with several different designs available to cater for various pipe depths and wall thicknesses. This easy to install attachment can be fork or jib mounted to any forklift or tele-handler, and can rotate partially, or up to 360 degrees.

www.bandbattachments.com



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Report on BFBi Midland Section Golf Day 2021

The BFBi Midland Section Golf Day was held at the Branston Golf and Country Club on Thursday 16th September 2021.

After a hearty breakfast roll and coffee, 17 teams of 4 and 1 team of 3 took part on, once again, a very pleasant, warm and mainly sunny day. The course was in very good condition and the heavy rain earlier in the week had freshened up the surface.

9 teams teed off on the 1st hole and 9 off the 10th in the first 'two tee' start in the history of the event, playing in accordance with the Stableford format against 7/8 handicap. The new World Handicap System and Course Slope Rating, introduced since the 2020 event, were also incorporated in determining shots received.

Following the 18 holes, the players returned either to the terrace overlooking the 18th hole, or their designated tables in the Pavilion and all enjoyed a few well deserved beers. These were followed by a welcome two-course meal in the Pavilion, leading up to the prize giving.

The overall standard of golf was very good in the ideal golfing conditions, but there are a couple of highlights of the day that must get a mention:

- The best gross score of the day was by Ian Bowman (4.5 handicap), with a fabulous 3-over-par 75.

- The longest drive award was won by Sam Blakemore (15 handicap), with a Tour Standard distance of 320 yards!

As always, a huge thank you to all teams taking part and a very special thank you to those teams kindly donating prizes. Not only BFBi members, but also their guests, including Limestone Brewery, Silhill Brewery and Vocation Brewery, who generously donated beers to the prize fund.

Thanks to Anthony Carpenter at Skinny Brands and Nick Hill at Harry Mason for providing very welcome refreshments at the Half Way House. The excellent Town Crier ale was generously donated by Hobson's Brewery.



Celebrating success with some of the winners of the Midland Section Golf Day 2021 is new Midland Chairman, Charlie Gorham (centre)

A particular welcome to first timers at the event, namely: Ecolab, ForFarmers and TVS. It was also great to see Briggs of Burton back with us again after several years.

Special thanks to teams sponsoring specialist holes: TVS for holes 10 (Nearest Pin) and 16 (Longest Drive) and Bevex for hole 18 (Nearest the Pin in 2 shots). Special thanks also to Ian Jones of Celli UK / T & J Installations for sponsoring an engraved Glass Decanter to the Longest Drive Winner.

And of course, very special thanks to our recently-appointed Midland Section Chairman, Charlie Gorham of Charles Faram, who kindly donated an engraved glass Claret Jug for the Overall Winner of the day, presented the prizes and proved a valuable assistant throughout the day.

As always, thanks to all concerned at Branston Golf and Country Club, especially the efforts made by the golfing staff under Golf Director Simon Joyce and Golf Lodge Manager Helen Robson, plus the Pavilion staff under Managers Matt Hall and Sammie Kempton. The food was once again excellent and the general hospitality and service throughout the day was again superb.

The provisional date for the 2022 event is Thursday 22nd September and venue probably BG&CC again, but this will be confirmed shortly.

Finally, a special thanks once again to Mick Pain for his much valued assistance throughout the day and to Gary Lyons for helping sort out scorecards on completion of the rounds.

Dave Munday
BFBi Midland Section,
Golf Organiser

The prize winners were as follows:

• Individual Winner Overall:	Darren Debney
• Best Gross Score:	Ian Bowman
• Individual Winner Division 1:	Ian Bowman
• Runner-up Division 1:	Mike Handy
• Individual Winner Division 2:	Daryl Payne
• Runner-up Division 2:	Sam Blakemore
• Team Winner:	Envirogen
• Team Runner-up:	Celli UK / T & J Installations
• Team Third Place:	Skinny Brands
• Nearest Pin 10th Hole:	Marc Suffolk
• Nearest Pin (2nd shot) 18th Hole:	Ian Bowman
• Longest Drive 16th Hole:	Sam Blakemore

Join the BFBi Midland Chairman

On their Christmas Pub Tour (or 'on-trade sampling') around Worcester
Friday 3rd December 2021

Starting from 12pm @ The Dragon Inn
51 The Tything
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(including a buffet)

Come and get
in the festive
spirit!

Subject to
change (due
to potential
restrictions)

For more information email info@BFBi.org.uk



Brewing, Food & Beverage Industry suppliers' association

Forthcoming BFBi events



For further information, contact events@bfbfi.org.uk

NOVEMBER 2021

Thursday 4th
BOREHOLE USERS CONFERENCE 2021 (BFBi Member Organised)
National Memorial Arboretum, Staffordshire

Friday 12th
MIDLAND SECTION LUNCH
Albert Hall, Nottingham

Tuesday 16th - Thursday 18th
INTERNATIONAL BREWING & CIDER AWARDS (IBCA)
Burton upon Trent

DECEMBER 2021

Friday 3rd
MIDLAND SECTION CHRISTMAS PUB TOUR
Worcester

MARCH 2022

Friday 4th
NORTHERN SECTION LUNCH
The Edwardian, Manchester

Thursday 24th
GHETTO GOLF
Custard Factory, Birmingham

APRIL 2022

Wednesday 6th
INTERNATIONAL BREWING & CIDER AWARDS & BFBi NATIONAL LUNCH
Guildhall, London

SEPTEMBER 2022



Monday 12th - Friday 16th
drinktec 2022
Munich, Germany

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WHAT'S NEW?

-  **TASTE TOWN - BRINGING TOGETHER A VARIETY OF DRINKS MANUFACTURERS TO SHOWCASE THEIR PRODUCTS TO THE INDUSTRY**
-  **HANDS ON, INTERACTIVE WORKSHOPS FOR PRACTICAL KNOWLEDGE BASED LEARNING**
-  **EAT, GREET AND GAME - A SOCIAL HUB WITHIN THE HALL TO RELAX AND TAKE A BREAK**
-  **A SUSTAINABLE, ECO-FRIENDLY EVENT WITH NEW INITIATIVES TO REDUCE OUR CARBON FOOTPRINT**

A FREE TO ATTEND EVENT WITH A LARGE EXHIBITION COVERING ALL SECTORS OF THE INDUSTRY WHICH SITS ALONGSIDE IMMERSIVE SEMINARS DELIVERED BY INDUSTRY EXPERTS.