

# YOUR VOICE



News from the  
Brewing, Food &  
Beverage Industry  
Suppliers Association

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## REPRESENTING THE VALUE CHAIN SUPPLYING THE BEVERAGE INDUSTRY



Join the only international trade association representing the entire value chain supplying the food & drink industry worldwide...

With our strength and depth of membership expertise, we will help you to manage the opportunities and challenges you face in your industry today. Our core values are:



**FRATERNITY**  
Fraternity is an essential part of the BfBi experience, allowing all members to take full advantage of all our membership expertise.



**SUSTAINABILITY**  
Sustainability of the value chain is at the core of the BfBi, making us your most effective contact with the industry as a manufacturer or supplier.



**PROMOTION**  
We promote our members for the right reasons, giving them representation via trade committees and direct lobbying at an international level.



**OPPORTUNITY**  
We offer participation in social and professional activities, enabling members to maintain direct contact with decision makers within the industry.

Call: +44 1902 422303  
[www.bfbi.org.uk](http://www.bfbi.org.uk)

### Andrew Jeans BFBi National Chair



The Dairy, Food and Beverage sector continues to operate in a challenging and evolving landscape. Businesses across production, processing and hospitality are navigating a combination of economic pressure, regulatory change and shifting market conditions, all while maintaining the high standards of safety, quality and compliance that our industry demands.

In times of uncertainty, consistency and stability become increasingly important. Whether responding to cost pressures, adapting to new regulations or planning for future investment, organisations are required to balance short-term pressures with long-term resilience. This is particularly relevant for distillers, brewers and those connected to the hospitality supply chain, where external influences can have a significant and immediate impact.

Across the industry, there is ongoing discussion around efficiency, asset reliability and the role that preventative approaches can play in supporting continuity. While there is no single solution that fits every operation, a focus on forward planning, risk reduction and best practice remains a common theme for many businesses seeking to maintain control in a demanding environment.

As a membership organisation, BfBi exists to support these conversations. By bringing together knowledge, experience and expertise from across the supply chain, we aim to provide a forum for constructive dialogue, shared learning and collaboration that benefits the industry as a whole.

I recently shared some general thoughts on LinkedIn around operational resilience and maintenance from a personal perspective. These views are my own and are shared separately from BfBi activity, but may be of interest to some readers.

**Andrew Jeans**  
BFBi National Chairman and  
Dexter Commercial Services

## CPC (UK) Ltd is proud to join BFBi as a new member

**We're looking forward to connecting with the wider community of manufacturers, processors, distributors, and service partners across the food and beverage sector.**

For decades, CPC has specialised in refrigeration gas detection and monitoring solutions that help protect people, production environments, and critical assets. Our technology is trusted across supermarkets, hospitality, food storage facilities, industrial refrigeration plant rooms, and high-demand environments where safety, compliance, and uptime matter every day.

As the food and beverage industry continues to evolve—driven by energy pressures, sustainability targets, regulatory requirements, and



increasing demand for operational resilience—CPC

supports customers with practical, real-world solutions. Our systems play a key role in monitoring for refrigerant leaks, supporting compliance, reducing risk, and improving visibility across complex facilities.

CPC's expertise spans gas detection design, installation support, commissioning, and ongoing maintenance requirements, helping customers build robust safety systems while also achieving cost-effective, long-term performance. We understand that in food and beverage, a single failure can have a major knock-on impact—affecting safety, product quality, production continuity, and reputation. That's why our approach focuses on reliability, responsiveness, and engineering-led support.

As part of Safe Monitoring Group (SMG), CPC also benefits from being aligned with a wider network of specialist companies across gas detection, safety monitoring, and connected systems. This strengthens

our ability to collaborate, share best practice, and support customers across multiple applications and environments—while still maintaining the focused expertise CPC is known for.

We're excited to contribute to BFBi by sharing knowledge, supporting industry best practice, and building meaningful partnerships. CPC looks forward to working alongside fellow members and helping drive safer, more resilient, and more sustainable operations across the UK's food and beverage sector

[www.cpcuk.co.uk](http://www.cpcuk.co.uk)

## Selden Research joins BFBi

**Selden Research is a second-generation family business based in Buxton, with more than 50 years of experience as a respected and innovative chemical manufacturer.**

Known for its distinctive product portfolio, Selden primarily distributes through a network of partners, many operating under own-label agreements. While the company has built a strong reputation in the janitorial sector, its range extends far beyond—covering everything from screenwash to laundry solutions.

Following the acquisition of Jeyes over 15 years ago, Selden has significantly expanded and developed the brand's offering. Through a unique closed-loop recycling model and advanced dosing equipment, the business supports catering and front-of-house operations nationwide. Working with a large managed estate across the UK, Selden supplies high-quality chemicals that meet BSEN standards, while helping customers reduce plastic use and achieve sustainability targets.

The acquisition of Proton in March 2025 marked another major step forward, strengthening Selden's presence in the hospitality sector. Proton's established customer base

and highly regarded product range have been retained, with all formulations unchanged and branding preserved. Key members of the Proton team also transferred across, ensuring valuable technical expertise and product knowledge were maintained.

Customers continue to benefit from Proton's specialist solutions, including line cleaners, glass-washing detergents, and advanced powders such as Renovate and Guardian. The specialist technician range remains a core focus, alongside ongoing R&D activity, with two live development projects currently underway.

Investment in digital infrastructure has also accelerated, with the Proton website upgraded and a fully operational direct-to-licensee support model now in place. Looking ahead to 2026, Jeyes products will be added to the platform, alongside new innovations—including a single-use solution designed for all front-of-house areas, from bathrooms to tackling sticky tables

[www.selden.co.uk](http://www.selden.co.uk)



## Introducing Addison Project to BFBi Members

**We're excited to spotlight Addison Project, a leading independent engineering design and project management company with over 25 years of experience delivering turnkey solutions across the UK.**



Originating from ICI operations, Addison is a family run business that has grown into a multi-disciplinary organisation with offices in Cheshire, Lancashire, and Middlesbrough. Addison Project offers a full suite of services, from conceptual and feasibility studies through to engineering, procurement, installation, and commissioning. Their expertise spans a wide range of industries including food & beverage.

With an in-house team of around 150 specialists, they provide tailored solutions for projects of all sizes from minor modifications to complex, multi-million-pound plant expansions.

Their commitment to innovation and safety ensures clients receive not only technical excellence but also strategic support to meet evolving regulatory and sustainability demands. Whether it's troubleshooting, de-bottlenecking, or delivering full-scale projects, Addison Project is dedicated to helping businesses achieve operational success.

**Reach out to Zoe McLone for more information**  
[zmclone@addisonproject.co.uk](mailto:zmclone@addisonproject.co.uk)

# Who we are and how we support the brewing sector

**Ecoveritas specialises in Extended Producer Responsibility (EPR), helping businesses stay compliant with evolving packaging requirements and avoid inflated fees.**

Our goal is to simplify regulations, support efficient data management, and ensure full compliance with packaging legislation.

**The challenge facing brewers, producers and distributors**

Extended Producer Responsibility (EPR) is undergoing significant change across the UK and EU. What was once largely a reporting exercise is becoming a far more rigorous compliance and cost exposure issue. For brewers, distributors and producers, these changes affect not only how packaging data is reported, but also how it is captured,

validated, audited, and ultimately paid for. The impact is sector-wide: escalating fees, tighter reporting rules, and increasing complexity (in modulated fees.) Businesses that lack clear oversight of their packaging data, supply chain responsibilities or reporting structures risk higher costs,



compliance gaps and operational inefficiencies.

**What Ecoveritas does**

The key areas Ecoveritas help businesses:

- Accurate EPR reporting across UK and global schemes
- Packaging data collection, calculation and validation
- Data analysis to identify cost drivers and inefficiencies + Supply chain responsibility mapping

**How BFBi members benefit**

We will provide sector-specific expertise that reflects the realities of brewing operations and distribution models. We understand common pain points such as mixed packaging formats, complex distribution routes, contract packing arrangements and evolving producer obligations. Brewers are especially affected due to their heavy use of glass bottles.

**Key impacts on brewers:**

**Financial-** Brewers face higher fees based on packaging type and weight (e.g., glass ~£190/tonne), potentially adding ~£124 million annually across the sector.

**Administrative-** They must register, report detailed packaging data and

prepare for fee adjustments linked to recyclability.

**Strategic/Operational-** EPR

incentivises lighter and more recyclable packaging. However, even recyclable glass can be costly, pushing some brewers toward alternatives like cans or away from glass bottles altogether.

**Small brewers-** Higher costs disproportionately affect craft and independent brewers, risking reduced profitability or exit from the glass bottle market.

**Supply chain effects-** Costs may be passed to pubs and retailers, who also face potential double-charging for recycling.

- Policy context: There is an argument for fees being unbalanced, with calls for fairer treatment between retail and hospitality sectors.

**What's next**

To support BFBi members further, Ecoveritas will be delivering a dedicated webinar in April. The session will provide a practical walkthrough of EPR changes, what they mean for brewers and distributors, and how businesses can prepare effectively, followed by a live Q&A to address member-specific questions.

[www.ecoveritas.com](http://www.ecoveritas.com)





**Get ready to raise a glass**

**the International Brewing & Cider Awards 2026 Medal Announcements (Open to Trade) is nearly here!**

**Victoria Warehouse, Manchester, UK**

**6th March 2026 | 12:00–4:30pm (Trade Only) + Friends of Trade 4:30–8pm**

to book contact [events@bfbi.org.uk](mailto:events@bfbi.org.uk)

## Introducing SEFE Energy

**At SEFE Energy, we're more than just an energy supplier. In fact, we're a leading non-domestic energy supplier with over 50,000 customers across Europe.**

We work as strategic partners, offering demand-orientated solutions to solve our customers' most significant challenges – from navigating the complexities of today's dynamic energy market to taking their next steps toward decarbonisation.

With expertise across every stage of the brewing, food and beverage value chain and a customer base that spans microbusinesses to large multinationals and everything in between, the close relationships we build with our customers ensure that they are well-equipped for the future.

Over 11,000 small businesses across the UK choose SEFE Energy as their trusted energy supplier, relying on our award-winning team to keep things simple – clearly explained, with no jargon, and no unnecessary complexity.

For larger customers, we offer account managed services with a named contact to streamline your energy management. Our specialists are on hand to share their sector-specific experience and offer relevant

guidance, including support navigating regulatory frameworks, and troubleshooting common issues around billing and invoices.

All SEFE Energy customers have access to user-friendly customer portals, designed to offer clear, real-time visibility into your energy consumption. With precise data, analysis, our tools provide the insights you need to take action.

We provide not only the technology but also the specialist knowledge you need to succeed in your energy strategy and transform energy insights into business success. Our weekly energy market reports, available to everyone, offering detailed market insights, analysis of trends, and an up-to-date view of the latest wholesale price developments.

You can sign up for our market reports [www.sefe-energy.co.uk/subscribe-to-our-emails/](http://www.sefe-energy.co.uk/subscribe-to-our-emails/)

As a SEFE Energy customer, you also receive exclusive access to a more comprehensive daily report, with updates on market conditions, price fluctuations, and emerging trends – giving you the competitive edge to respond quickly to market changes



# SEFE

and make decisions faster.

We recognise that for many customers, supply chain decarbonisation is an increasingly important consideration, and at SEFE Energy we are committed to leading the way to a low-carbon future. We offer a range of low-carbon energy products, certificates and commercial options that allow our customers to balance the operational need for efficiency and reliability with immediate objectives. Whatever drives your need for change – whether it's procurement demands, demonstrating your eco-credentials, or reassuring stakeholders - we can work with you to find a solution that's right for your organisation.

If you need price certainty, flexibility, or support to achieve your goals, we can help match your business needs with the right solution. We're always happy to connect, so if you'd like to find out more about how we can help you meet your business objectives, get in touch with our team.

[marketing@sefe-energy.com](mailto:marketing@sefe-energy.com)

## Cellarspan - technical services protect the perfect pint

**Cellarspan is a specialist cellar services company dedicated to helping pubs, bars, restaurants and hospitality venues consistently serve excellent beer.**

Cellarspan works with breweries and venues to ensure that their beer lines and dispense equipment are maintained and serviced to the highest standard. Well maintained equipment ensures beer quality, reduces waste and enhances the customer experience, all the while protecting brewers' and venues' bottom lines.

As well as maintenance and servicing packages, Cellarspan offers professional installation of commercial and domestic cask and keg systems, with ongoing support, fault finding for existing set-ups; regular gas certification and cooler checks as well as deep cleaning options. Cellarspan is proactive and

quality-driven.

Cellarspan is BFBi accredited and CSCS certified to work on CO<sub>2</sub> and mixed gas systems, this is essential for keg dispense. Existing equipment in newly acquired venues can degrade over time causing all sorts of issues. Carbon dioxide leaks are not just costly but can also have fatal consequences if equipment is not correctly installed, maintained and checked. It is this thorough attention to detail which sets Cellarspan apart.

As an independent cellar service company Cellarspan also provides expert servicing for cask ale equipment. Unlike keg products, cask ale is a living beer that requires careful handling, correct temperatures, and well-maintained dispense equipment to shine. Even small technical issues can lead to inconsistent pours and compromised flavour. Cellarspan understands these

challenges and works closely with venues to ensure cask systems are in top condition, this protects the integrity of traditional cask ales while reducing wastage and improving sales.

Cellarspan is free of major brewery ties making them an ideal partner for pubs that value independent products and heritage while embracing innovation. Their specialist focus means that advice is always practical, honest and tailored to the needs of each venue rather than driven by product sales.

A well-run cellar doesn't just serve better beer — it saves money, improves staff confidence, and keeps customers coming back for another pint. For pubs that take pride in their beer, Cellarspan offers something invaluable: peace of mind that every pint is being served at its best.

[cellarspan.co.uk](http://cellarspan.co.uk)

# EIT International - a non-intrusive approach to GMP

**Introducing EIT International - the leading provider of preventative controls and detection systems designed for surface and interior examination in the food, brewery/beverage, nutrition, and pharmaceutical industries.**

Our proprietary technology allows for an environmentally friendly and non-intrusive approach to GMP, quality adherence, and legislative compliance. We understand the importance of preventing contamination and ensuring the efficacy of surface cleaning, which is why we offer products like the Bactiscan™ and BactiscanPRO™. These handheld bacteria and biofilm detection systems use wave-alternating UV light to locate surface contamination and can help augment existing cleaning protocols such as ATP. These products are easy to use and make ATP testing more targeted, resulting in more efficient cleaning.

For those hard-to-reach areas like pipework or behind equipment, the Bactiscope™ surface bacteria and biofilm detection system is the ideal solution. With its camera probe and

wave-alternating UV technology, it can inspect up to 5m and display images immediately. Recordings can also be saved for audit or compliance purposes.

When it comes to interior examination and integrity testing of PHEs, traditional methods can be time-consuming and pose environmental issues with the disposal of chemicals. This is where the Gappscan™ (pictured) comes in. It uses water and doesn't require dismantling the PHE, making the process quicker and more efficient. It can detect surface imperfections as small as 5µm and can be operated by a single person.

We also offer the Magnerscan™, which is designed to locate both surface imperfections and sub-surface cracks quickly and easily. This is particularly important in spray dryers where the vessel is working under pressure, and deep cracks may allow contaminants to be sucked in from the exterior of the vessel.

Our pasteurisation residence & flow validation system Pasflo™, is a compact radio telemetry system utilising GPS for detecting product



flow conditions through holding tubes, enabling non-invasive detection of 'product' holding time which is far more accurate and effective than using a simulation with water and conductivity method.

At EIT International, we pride ourselves on our technical expertise in biofilm and bacteria scanners, crack detection scanners, and heat exchanger integrity validation. We can help reduce downtime for preventative maintenance programs and eliminate expensive product recalls.

Visit our website to learn more about our product offerings and how we can help you break the contamination chain in your industry

[www.eit-international.com](http://www.eit-international.com)

**Date: 18 March 2026**

**Location: The Pumhouse, Liverpool**

The **BFBi BeerX Afterparty** offers a lively and informal atmosphere with fantastic networking opportunities alongside brewers, suppliers & industry peers.

Sponsored beers will be available throughout the evening, with great food included!

The perfect way to unwind and celebrate after a busy day at BeerX.

**Tickets: £27 + VAT pp**

**BFBi**  
**SIBA BEER X UK**  
**AFTERPARTY**



**THE PUMHOUSE**  
ALBERT DOCK





to book contact [events@bfbi.org.uk](mailto:events@bfbi.org.uk)

# Decades of technical refrigeration expertise available from Marstair

Marstair is a long-established and trusted British manufacturer of refrigeration and air-conditioning systems, with a particularly strong heritage and market presence in cellar cooling solutions for the brewing and hospitality sector.

As part of TEV Holdings, Marstair combines decades of technical expertise with ongoing investment in innovation to deliver reliable, energy-efficient systems that protect product quality and support consistent dispense performance across pubs, bars, breweries, and hospitality venues nationwide.

Cellar cooling has been at the core of Marstair's offering for many years. The company designs and manufactures a comprehensive range of cellar cooling units specifically engineered to maintain stable cellar temperatures, optimise beer condition, and reduce energy consumption. From traditional pub cellars to modern craft brewery installations, Marstair's systems are developed with a clear understanding

of the operational challenges faced by brewers and licensees, including space constraints, noise sensitivity, seasonal load variation, and ease of installation and maintenance.

With UK-based manufacturing and a nationwide distributor network, Marstair offers flexibility and responsiveness that are critical to the brewing industry. Short lead times, readily available stock models, and the ability to support bespoke requirements ensure that customers can react quickly to new installations, refurbishments, or emergency replacements without compromising quality or compliance. This approach is supported by robust technical documentation, responsive applications support, and a strong aftersales infrastructure.

Sustainability and future-readiness are central to Marstair's product development strategy. The company has been proactive in adopting low-GWP refrigerants, improving system efficiency, and designing equipment



that aligns with evolving F-Gas regulations and environmental expectations. This enables brewers and hospitality operators to invest with confidence, knowing their cellar cooling systems are compliant, efficient, and built for long-term operation.

By joining the BFBi, Marstair aims to strengthen its engagement with the brewing community, share technical knowledge, and support best practice in beer dispense and cellar management. The company looks forward to collaborating with brewers, suppliers, and industry bodies to help raise standards, improve system performance, and ensure beer is stored and served in optimal conditions from cellar to glass.

[www.tevlimited.com](http://www.tevlimited.com)

The poster features the text 'Eastern Section QUIZ Night' with 'QUIZ' in large, colorful letters. A QR code is centered below the title. The background is a blurred image of a pub interior.

Join us for a fun and fast-paced quiz evening on Tuesday 3rd March at the:

Greene King Training Centre & Social Club,  
Cullum Road, Bury St Edmunds, IP33 3PB.

Doors open: 6:00pm / Quiz starts: 6:30pm sharp

Free bar all evening

Entry: £5 per person, payable in cash on the night / All proceeds go to charity.

**RSVP today to ensure your seat.**

to book contact [events@bfbi.org.uk](mailto:events@bfbi.org.uk)

The poster features the Titanic Brewery logo, which is a circular emblem with a ship. Below the logo is a QR code. The background shows several beer cans on a bar.

Date: 14 April 2026  
Location: Callender Place, Staffordshire

Join fellow BFBi members for a relaxed networking event at the home of Titanic Brewery.

Enjoy lunch with industry peers, meaningful conversation in an informal setting, and a behind-the-scenes look at an award-winning brewery. The visit includes beer sampling in the tasting room, with the opportunity to take a beer home.

Tickets: £27 + VAT pp

to book contact [events@bfbi.org.uk](mailto:events@bfbi.org.uk)

## Packo unveils LTE electric driven lobe pump

Packo, a Verder company, has introduced the LTE series, an innovative electric driven lobe pump designed specifically for installation in tanker trucks serving the food and chemical sectors.

This new development represents a major step forward in sustainable transport of viscous liquids such as chocolate, juices, oils, syrups, and more. Reducing Emissions and Noise for a Greener Future With the LTE electric drive, trucks no longer need to keep their diesel engines running during loading or unloading. This innovation significantly reduces energy consumption and noise levels, while eliminating the risk of hydraulic oil contamination in food applications. The result: a cleaner, more efficient, and safer transfer process for both operators and the environment. Expanding a Proven Transport Pump Portfolio The LTE range expands

Packo's proven transport pump lineup, which already includes the LT lobe pump and the RMO centrifugal pump.

With this addition, Packo now offers an even broader portfolio of solutions for the transport of various liquids in the sector. Compact, durable, and customisable design constructed entirely of high-grade stainless steel, the LTE series is compact, durable, and available in two models: LTE/62 and LTE/64. Both pumps can be fitted with Tri-Lobe or Scimitar rotors and various seal configurations, ensuring every customer can find the perfect fit for their specific application.

"The LTE series embodies Packo's commitment to innovation and sustainability," said Danny Maenhout, Managing Director of Packo. "By adding an Electrical Driven Lobe Pump to our portfolio, we are helping our partners modernise their fleets and contribute to a cleaner future for road transport."



### Availability and Lead Time

The LTE pumps are now available to truck tank manufacturers (OEMs) and transport companies on a call-off order basis, with a lead time of approximately eight weeks.

Driving the future of sustainable transport, with the launch of the LTE electrical driven lobe pump, Packo Pumps strengthens its role as an innovative partner for the transport industry, offering a sustainable alternative to traditional hydraulic driven truck pumps.

[www.verderliquids.com](http://www.verderliquids.com)

## Innovative gas detection for ultimate peace of mind

Reliable gas detection is essential in any application where gas is used or produced to provide immediate notification of leaks, reduce the explosion risk and protecting personnel from toxic exposure.



In the food and beverage industry, gases such as ammonia, ozone, hydrogen

peroxide and chlorine dioxide are commonly used for refrigeration, preservation and sterilisation purposes and increasingly, managers are choosing to integrate technologies that carefully monitor residual gas levels to protect staff and comply with health and safety regulations for safe working environments.

Badger Meter offers a purpose-built range of robust solutions designed to protect both people and processes. Available through the BlueEdge® portfolio, these solutions leverage

digital technology to measure over 60 gases and vapors, offering a purpose-built range of fixed, hand-held and bespoke solutions, designed to enhance environmental and onsite safety by mitigating risk.

By triggering alarms and activating countermeasures, gas detection systems from Badger Meter provide compliance with stringent industry standards that are designed to safeguard against the effects of hazardous gases.

This patented system uses self-generated gas to perform daily automated sensor checks, verifying that sensors are fully operational without the need for manual testing. If a sensor fails to respond, early warning alarms provide timely alerts, allowing for swift remedial or protective actions. It is widely accepted that gas monitors need to be tested regularly to ensure staff safety and to prove efficacy, however, traditional gas detection systems depend on costly manual bump tests and maintenance schedules to maintain compliance. In contrast, AutoTest technology independently self-checks to confirm sensor functionality, optimising system reliability while reducing operational costs.

Available on the F12D, F12iS and D12

gas detection systems, AutoTest automatically verifies sensor performance at preset intervals to support system integrity, providing ultimate peace of mind and allowing facilities within the food and beverage industry to maintain a safe, compliant and sustainable workplace.

[www.badgermeter.com](http://www.badgermeter.com)

### More in-depth reading

### Anton Paar New Xsample Series

Scan to download more information



## Simpsons Malt reaches major sustainability milestone with 100% FSA Gold verification

**Simpsons Malt Limited, the independent, fifth-generation malting and merchanting business and Certified B Corporation, has successfully completed SAI Platform's Farm Sustainability Assessment (FSA) third-party verification process, achieving Gold performance level across its entire UK malting barley procurement.**

A total of 678 growers – all directly contracted through agricultural merchanting division McCreath Simpson & Prentice – now form a single Farm Management Group (FMG) for malting barley following an audit of the group in late 2025.

The achievement marks a significant milestone for sustainable sourcing within the UK malting barley supply chain and builds on the company's distilling wheat Farm Management Group achieving 100% FSA Gold performance level in 2024. Together, this means that all of Simpsons Malt's directly contracted malting barley and distilling wheat purchases are now verified at Gold performance level.

For farmers within the group, which spans from the Highlands of Scotland down to the south of England, achieving FSA Gold verification independently confirms they are operating to first-class sustainability standards across a wide range of environmental, social and economic criteria. This includes soil and nutrient

management, crop protection, biodiversity, community impact and employee welfare. It also demonstrates engagement with a Simpsons Malt-led continuous improvement plan, while showing compliance with a trusted, globally recognised framework that assesses the whole farm business rather than individual crops.

For Simpsons Malt's distilling and brewing customers, meanwhile, the verification provides confidence that malting barley processed at both its malting sites – Berwick-upon-Tweed, Northumberland and Tivetshall St Margaret, Norfolk – has clear assurance and supply chain traceability. It is also helping to support these customers towards meeting their own sustainable sourcing objectives.

Ben Gothorp, Sustainability Manager at Simpsons Malt Limited, said: "Achieving 100% FSA Gold performance level across our UK malting barley procurement is a huge achievement and it wouldn't have been possible without the commitment and hard work of all our contracted growers. It means that every tonne of malting barley that we purchase from contracted UK growers is now verified to the highest FSA standard, highlighting significant progress being made with sustainability on-farm and giving confidence to our distilling and brewing customers in how their raw materials are sourced."

One of the growers involved in the audit process, Jim Macfarlane of



Thornhill Farming Partnership in Foulden, Scottish Borders, added: "Audits are an important aspect of modern-day agriculture and I like FSA as it looks at the whole farm business and recognises the practical steps farmers are taking to improve sustainability, while maintaining productivity.

"Being selected for audit has been a positive experience as it has helped me stay on top of my game and I'm grateful for the support of the Simpsons Malt sustainability team, who were available to answer any questions that I had throughout the process."

Jessica Joubert, Capability & Assurance Manager at SAI Platform, said: "It's inspiring to see a fifth-generation family business like Simpsons Malt Limited pair deep-rooted tradition with a clear commitment to sustainable farming.

"Achieving 100% FSA Gold verification across such a large malting barley grower base – and doing the same for their distilling wheat supply chain – is an exceptional accomplishment and sets a new benchmark for the UK. Congratulations to Simpsons Malt and their farmers on this outstanding achievement."

[www.simpsonsmalt.co.uk](http://www.simpsonsmalt.co.uk)

## More in-depth reading

### Barth Haas

The 2025 BarthHaas Grants go to research teams in Argentina and Munich

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### HRS Heat Exchangers

Choosing heat exchangers for meat and co-products

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### Pipeline Products

How we manufactured flow plates for hygienic routing

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## B&B Attachments to exhibit at the UK Concrete Show 2026

B&B Attachments is pleased to confirm its attendance at the UK Concrete Show, taking place on 25–26 March at the NEC in Birmingham.

The UK Concrete Show is the UK's leading exhibition dedicated to the concrete and construction sectors, attracting professionals from across the industry. B&B Attachments will be exhibiting a selection of its specialist lifting and handling equipment, designed to enhance safety, efficiency and productivity on site.

On stand E31, visitors will be able to see the K320 BlockMaster attachment, engineered for the controlled and secure handling of flag and kerb products, alongside a beam grab attachment, designed for the safe lifting and positioning of concrete beams. These products reflect B&B Attachments' focus on robust design, reliability and practical performance in demanding construction environments.



In addition to its standard product range, B&B Attachments will be highlighting its bespoke manufacturing capabilities for the construction industry. The company works closely with customers to design and manufacture tailored solutions, including mesh grabs, pipe handling attachments, beam grabs and crane grabs, all built to meet specific application requirements and industry standards.

B&B Attachments welcomes contractors, operators and industry professionals to visit stand E31 to discuss upcoming projects, bespoke attachment requirements and how its lifting solutions can support safer and more efficient operations on site.

[info@bandbattachments.com](mailto:info@bandbattachments.com)

## More in-depth reading

### Campden BRI

5 Key steps of validating aseptic processing

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### Deep Water Blue

CEA-endorsed Boiler safety training

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## ALAN RUDDOCK ENGINEERING LTD

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- The AR 2000 range of mills are fully ATEX compliant
- Significantly increased extract figures
- Additional savings on grinding charges
- Consistent, high quality grist sample
- Complete process control



To complement our mills, we also manufacture:

- Elevators and Conveyors specifically designed for the brewing & distilling industry.
- Individually designed Grist Cases & Malt Hoppers
- Complete Bulk Malt Intake Systems for 25kg sacked malt through to 30 tonne silos.



\*All equipment designed and manufactured in-house to individual specifications\*



[www.brewing-equipment.co.uk](http://www.brewing-equipment.co.uk)

Unit 6 Shepherds Grove Industrial Estate, Bury St Edmunds, Suffolk, IP31 2AR. Tel: 01359 250989

# UK malting barley harvest review 2025

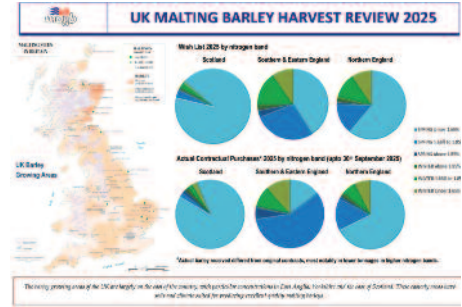
**Harvest 2025 saw the earliest start in nearly two decades, driven by the unusually dry Spring and early Summer heat.**

The difficult drought conditions during the growing season were extremely challenging for growers, and as a result some quality issues were seen across the country. In the East and South of England, we saw a good Winter barley crop; however Spring barley yields were lower than expected, with higher nitrogen. Although lower moisture's than average were seen going into the maltings in Scotland and the North of England, due to the warm, dry weather, grain size was a key issue in

some areas, with a high level of screenings observed at intake at the maltings.

**Winter barley:** Harvest in England began at the end of June, two weeks ahead of the usual start date, and was complete by the middle of August in most locations. Quality of Winter barley overall was good with big, bold grains and lower nitrogen than initially expected. Winter barley yields were in line with the 5-year average, with specific weights ranging from 64-71kg/hl.

**Spring barley:** Spring barley harvest began at least 2 weeks ahead of schedule in nearly all areas of the UK, in mid to late July in England, and early August in Scotland. The harvest conditions were favourable, with warm, dry weather leading



to the majority of the crop being delivered with low moisture. In the East and South of the UK, nitrogen results were trending higher, with reduced yields of up to 25% in some areas. In Scotland and the North of England, initial indication is that yield is closer to the five-year average than seen in the South, however screenings were much more of an issue in these regions, leading to a higher rejection rate at intake. Spring barley specific weights are averaging 65kg/hl with some lower values in Scotland. Due to the dry growing conditions, and in contrast to last year's crop, ergot has not been an issue in the 2025 malting barley crop.

[info@mhgb.org.uk](mailto:info@mhgb.org.uk)

**More in-depth reading**

**Hypro**  
Beer or Wine - The sustainability race

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**French & Jupps**  
Welcomes new Managing Director

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Surveys										
<b>Spring Barley variety</b>										
Nitrogen	%	1.54	1.72	1.49	1.49	1.48	1.45	1.80	1.54	Spring Average
Screenings <2.25mm	%	3.8	2.0	4.4	4.0	3.3	4.6	4.0	3.8	
Retention >2.5mm	%	82.0	93.7	88.7	81.3	90.6	81.7	89.8	83.2	
Moisture	%	14.8	14.1	15.7	15.7	15.1	15.6	15.1	15.0	
<b>Winter Barley variety</b>										
Nitrogen	%	1.61	1.63	1.62	1.54	1.72	1.87	1.67	1.57	Total Average
Screenings <2.25mm	%	1.5	1.8	1.7	2.4	2.4	2.7	2.0	3.5	
Retention >2.5mm	%	95.3	94.6	94.0	91.2	94.2	92.5	93.8	85.2	
Moisture	%	13.8	13.9	14.6	13.7	14.0	15.4	14.3	14.9	

\* Special Use winter malt: distilling variety

MAGB Mycotoxin Monitoring Harvest 2025		
	DON	ZEA
Number of samples	189	200
Mean	25.0	2.5
Maximum	280	54.5
Minimum	0	0
Total tonnes assessed: 63,702		

## ekeg rebrands for a new era of 'kegs made simple'

ekeg, the UK and Ireland's leading keg and cask management ecosystem, has unveiled a fresh new look and identity, marking its evolution into an independent, innovation-driven business rooted in the beverage, hospitality and circular industries.

The rebrand signals a new attitude to a longstanding commitment in making keg and cask management easier, smarter, and more sustainable for producers of draft drinks of all sizes. ekeg provides renting, leasing, servicing and tracking solutions to over 600 customers daily, owns more than 1 million kegs and casks, services just under 4 million kegs and casks every year and "sees" over 10 million keg and cask trips from brewery to bar and back again with its award-winning proprietary tracking technology.

"This is more than a new logo, it's a fresh start and a commitment to doing things better," said Christian Barden, CEO UK & Ireland. "There's a nod to the past and a massive pointer to our ambition to invest in our fleet, technology and industry to make keg and cask management

effortless for producers and venues."

The new visual identity created with branding agency Studio Juice - whose clients include Howling Hops, Camden Town Brewery and Stella Artois amongst many others - introduces a bold, modern look and purpose behind "kegs made simple".

"Transforming a business doesn't begin with a single-entry point, it takes a holistic approach," said Ross Stirling, Creative Director at Studio Juice. "The collective focus on execution and detail not only made this project a joy to deliver, but also an exciting launchpad for the company's new era as a market leader."

ekeg is re-setting solid foundations to deliver more draft, less carbon, improved industry value with global desire through a brand-led customer-first offering.

[www.ekeg.co.uk](http://www.ekeg.co.uk)



## First-ever British sparkling wine bottle launched

**Croxsons, a 150-year-old family business that manufactures premium glass packaging for the food and drink sector, has developed the country's first British-made sparkling wine bottle.**

The Sovereign bottle has been designed to elevate and support the burgeoning English and Welsh wine-making industry closing the provenance loop from vineyard to bottle. Winemakers have until now relied entirely on imported bottles transported across Europe.

The English and Welsh wine industry is one of the fastest growing agricultural sectors in the country with over 1,000 vineyards (WineGB July 2024) and is estimated to be worth £422m in 2025 growing at a CAGR of 3.5% over the last five years (IBISWorld November 2025). Sales of sparkling wine have risen 187% since 2018, from 2.2m bottles to 6.2m in 2023 (WineGB), making this the perfect

time to bring sparkling wine bottle production home. The Sovereign bottle will be produced in England and rather than the traditional green colour of European sparkling wine bottles, the British bottle will be made using a distinctive amber glass. This will give the bottle a strong shelf standout and clear British provenance.



Tim Croxson, CEO of Croxsons commented on the launch; "We are incredibly proud to launch Sovereign, the UK's first British-made sparkling wine bottle, delivering improved sustainability while ensuring British drinkers enjoy wine that is British through and through.

"Six generations of our family have been involved in the wine trade, beginning as a bottle supplier to the London wine trade 150 years ago, so it feels particularly fitting that we are now helping the English and Welsh winemaking industry deliver a truly British sparkling wine bottle."

The Sovereign bottle uses 77% recycled content which improves its sustainability credentials and with a shorter journey from factory to vineyard, it will reduce road-miles for millions of bottles traditionally transported from France, Germany and Italy. This launch builds on Croxsons' wine expertise working alongside English wine brands including Lyme Bay and Ridgeview Wines.

Matt Gayler, Operations Director at Ridgeview Wine, said: "Seeing a UK-made sparkling wine bottle available to producers is a great milestone - it shows just how far the industry has come. As we continue to build the reputation of English wine both at home and internationally, having domestically manufactured, high-quality packaging supports our identity, sustainability and ambitions.

"It's a positive step forward and we're grateful to those who've worked hard to make it happen."

The Sovereign bottle will be produced in March 2025 and can be ordered directly from Croxsons.

[sales@croxsons.com](mailto:sales@croxsons.com)



**THE NATIONAL ANNUAL LUNCH**  
**2026** GUILDHALL, LONDON

**INCORPORATING THE INTERNATIONAL BREWING & CIDER AWARDS 2026**



**You are invited to the industry's biggest networking event!**  
**Guildhall, London - 20th May 2026**

Join the global brewing & cider community to celebrate excellence at this year's BFBi National Luncheon, the most prestigious event in the calendar, featuring The International Brewing & Cider Awards!

**Ticket Price - £199 + VAT**




to book contact [events@bfbi.org.uk](mailto:events@bfbi.org.uk)

## Don Valley - How we use FEA (Finite Element Analysis) to optimise our designs

**When working with large grain processing equipment, even small operational changes can lead to significant structural considerations**

We faced this recently when a client asked whether their existing vessel could safely handle a larger batch size than originally designed for. Rather than relying on assumptions and hand calcs, we carried out Finite Element Analysis (FEA) to properly understand how the kiln flooring would behave under the increased loading. This gave us a clear, reliable understanding of whether the structure could cope without risking deformation which, even if not structurally significant, could cause grain leaks.

To do this, we ran a static simulation using a mixed mesh, realistic boundary conditions and accurate material properties. Load conditions were based on the bulk density of the grain and its friction behaviour. This provided a detailed view of the system's structural response and allowed us to give the client confidence in the feasibility of implementing the higher capacity.

**Why FEA & Optimisation Matters**  
Kiln floors in malting applications experience complex loading

conditions influenced by the bulk material, moving machinery, friction, support structure and thermal behaviour. FEA allows these factors to be analysed in a way that hand calculations cannot. From identifying stress concentrations to validating safety margins and exploring "what-if" scenarios, simulation offers a deeply reliable method for confirming whether a structure can safely handle operational changes. In this project, it provided the clarity needed to increase capacity without unnecessary redesigns.

### How We Did It

We created a SolidWorks model of the kiln flooring and applied loads that reflected the bulk behaviour of the grain. The setup included realistic constraints, material behaviour, and frictional effects. A mixed mesh helped capture stress patterns in critical regions. The model was then run under standard static conditions to assess how the floor would respond to the increased loading.

### Results & Key Findings

The analysis showed that the kiln flooring stayed well within safe stress limits even with the higher load applied. The highest stresses appeared around the central structural areas, which was expected,

but they remained comfortably below the material's yield strength.

To build a deeper understanding of potential weak points, we ran a sensitivity study where we manually reduced the material yield strength. This highlighted where deformation would begin under extreme conditions, giving us insight into areas that might benefit from long-term optimisation. Overall, the structure was confirmed to be suitable for the increased capacity.

### Conclusion & Future Work

The study confirmed that no structural modifications were needed; the flooring is safe for the increased grain load. Looking ahead, we plan to integrate Computational Fluid Dynamics (CFD) to better understand airflow within vessels, refine heat transfer predictions, and support improved heat exchanger selection across malting applications.

[donvalleyeng.com](http://donvalleyeng.com)



## Immediate gas detection

**An IGD exclusive, the BELLMINI is a portable single gas detector that offers advanced personal protection in a lightweight ergonomic package.**

With sensor options for up to 18 different gases and user-friendly one-button operation, the BELLMINI guarantees the accurate, immediate detection of the target gas. The robust weather and dustproof build prevent ingress and the ultra-low power design ensures a two-year battery life. Stay alert to threats with clear audible, visual and vibrating alarms, manage real-time data via the IoT and collect advanced data logs via the BELLCONNECT App.

### Clear Alerts

View real-time readings on the LCD screen. LEDs provide clear visual alerts, along with loud audible and vibrating alarms to alert you to

issues immediately.

### Advanced Data Management

Register up to 200 event logs, access real-time data, manage configuration and link to a smartphone via the BELLCONNECT App.

### Compact and Robust Build

Ergonomic lightweight design in a compact package with IP68 waterproof and dustproof protection for use in harsh environments.

### Easy to Use

Both sensors & batteries are easily replaceable, and our one button system makes for easy, intuitive operation.

[www.internationalgasdetectors.com](http://www.internationalgasdetectors.com)



## More in-depth reading

### LemonTop Creative

**Give your brand a fresh new look**

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### Katz

**Coaster to digital engagement tool**

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## Environmental stewardship

For over 130 years, our 4,500 acres of cork oak forest in Portugal have been the backbone of our business.

It's where we harvest the beautiful natural resource that makes our exceptional bottle closures, ensuring our corks and stoppers are produced from one of nature's most renewable resources.

While helping to preserve some of the richest biodiversity in the world, we're also enabling the trees to live longer, absorbing up to 10x more CO<sub>2</sub> during their lifetime.

### Preserving an eco-system through generations-old tradition

For us, sustainability runs deeper. We've developed an understanding of the interdependence of our industry and this irreplaceable ecosystem. Through our sensitive harvesting practices, we're preserving unique skills that have been passed down through generations, as well as contributing to the local economy.

### Balancing the past, present and future

We're accredited by the Forest Stewardship Council in recognition of our sustainable forestry management, while our membership of the European Cork Confederation ensures that we're committed champions of change, always looking for new ways to do better for the generations to come.

Find out more about our sustainability ethos and explore how its influence can be seen in our products.

[www.rankincork.co.uk](http://www.rankincork.co.uk)

## Top award for Yops®

Lallemand Brewing, in partnership with Danish biotech start-up EvodiaBio, has announced that Yops® has won the 2025 Brassinov Prize.



This award honours innovations in the brewing industry, and Yops® is recognised for its unique approach to enhancing flavour in beer, including low- and no-alcohol beers.

Yops® is a range of natural flavours blends developed through yeast fermentation, using EvodiaBio's patented biotechnology platform. Yops® offers brewers an innovative, scalable, and consistent alternative to complement traditional hop products.

"This collaboration with EvodiaBio marks a significant step forward, enabling us to offer a natural, high-quality, and consistent aroma solution. Yops® empowers brewers to enhance and fine-tune hop aromas, helping them craft beers with greater aromatic depth and character," says Didier Theodore, Director of New Business Development & Technical Support.

This award highlights the interest in innovative solutions in the brewing industry, particularly as consumer demand for non-alcoholic and low-alcohol beverages continues to rise.

[www.lallemandbrewing.com](http://www.lallemandbrewing.com)

**bfbi**  
**TOUR OF**  
**HOUSE OF LORDS**  
**2026 LONDON**

**9 June 2026 | London**

Step inside one of the UK's most iconic institutions with fellow industry professionals. This exclusive guided tour of the House of Lords offers a rare chance to explore its history, architecture and influence, while networking with peers in a unique setting.

**Spaces are limited—book early to avoid disappointment.**

Tickets: £175 + VAT pp

to book contact [events@bfbi.org.uk](mailto:events@bfbi.org.uk)

**bfbi**  
**MIDLAND V NORTHERN**  
**CHALLENGE CUP**  
**Golf Day**  
**2026**

**Date: 15th July 2026**  
**Location: Walmley Golf Course, Birmingham**

After a hugely successful debut last year, the Bfbi North v Midland Challenge Cup is back, and this time, it's heading home to the Midlands.

Expect a day of competitive golf, relaxed networking, and plenty of friendly rivalry as players once again compete for their teams, their regions, and the Challenge Cup.

**Save the Date, More Info Coming Soon!**

to book contact [events@bfbi.org.uk](mailto:events@bfbi.org.uk)

YOUR VOICE

bfbi



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Industry Suppliers' Association

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

Limited Company by Guarantee  
Company Registration Number 11760186

BFBi represents the supply chain into the beverage industry with Full Members ranging from barley and hop merchants through to process engineers, packaging, point of sale, etc.

**Manufacturers, including  
brewers/distillers, may join as  
Associate Members.**

As a "traditional" industry (in its best sense), where relationships between supplier and customer are recognised as adding value and ensuring sustainability, BFBi is well known as a facilitator of social and professional networking events.

## Forthcoming events

### MARCH

Tuesday 3rd -

**Eastern Section Quiz Night**

- Greene King Social Club, Bury St Edmunds

Tue 3rd - Thur 5th -

**The International Brewing & Cider Awards -**

- Victoria Warehouse, Manchester

Friday 6th -

**The International Brewing & Cider Awards Trade Day**

- Victoria Warehouse, Manchester

Wednesday 18th -

**BFBi BeerX Pumphouse Evening**

- Liverpool

### APRIL

Tuesday 14th -

**Tour of Titanic Brewery**

- Staffordshire

### MAY

Wednesday 20th -

**National Lunch, hosting International Brewing & Cider Awards**

- Guildhall, London

### JUNE

Tuesday 9th -

**Midland Section Tour & Lunch**

- House Of Lords, London

Tuesday 16th -

**National AGM**

- Venue TBA

### JULY

Wednesday 15th -

**Midland v Northern Challenge Cup Golf Day**

- Walmley Golf Course, Birmingham

### NOVEMBER

Tue 10th - Thur 12th **BrauBeviale**

- Nuremberg, Germany

For further information about any of our events please contact  
[ruth.evans@bfbi.org.uk](mailto:ruth.evans@bfbi.org.uk)

# Brau Beviale

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for the beverage  
industry

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companies wishing to visit  
or exhibit - from organising  
attendance as a visitor to  
buying stand space and  
organising stand  
construction.

Contact us at [info@bfbi.org.uk](mailto:info@bfbi.org.uk)



10-12 NOVEMBER 2026  
Nuremberg Exhibition Centre