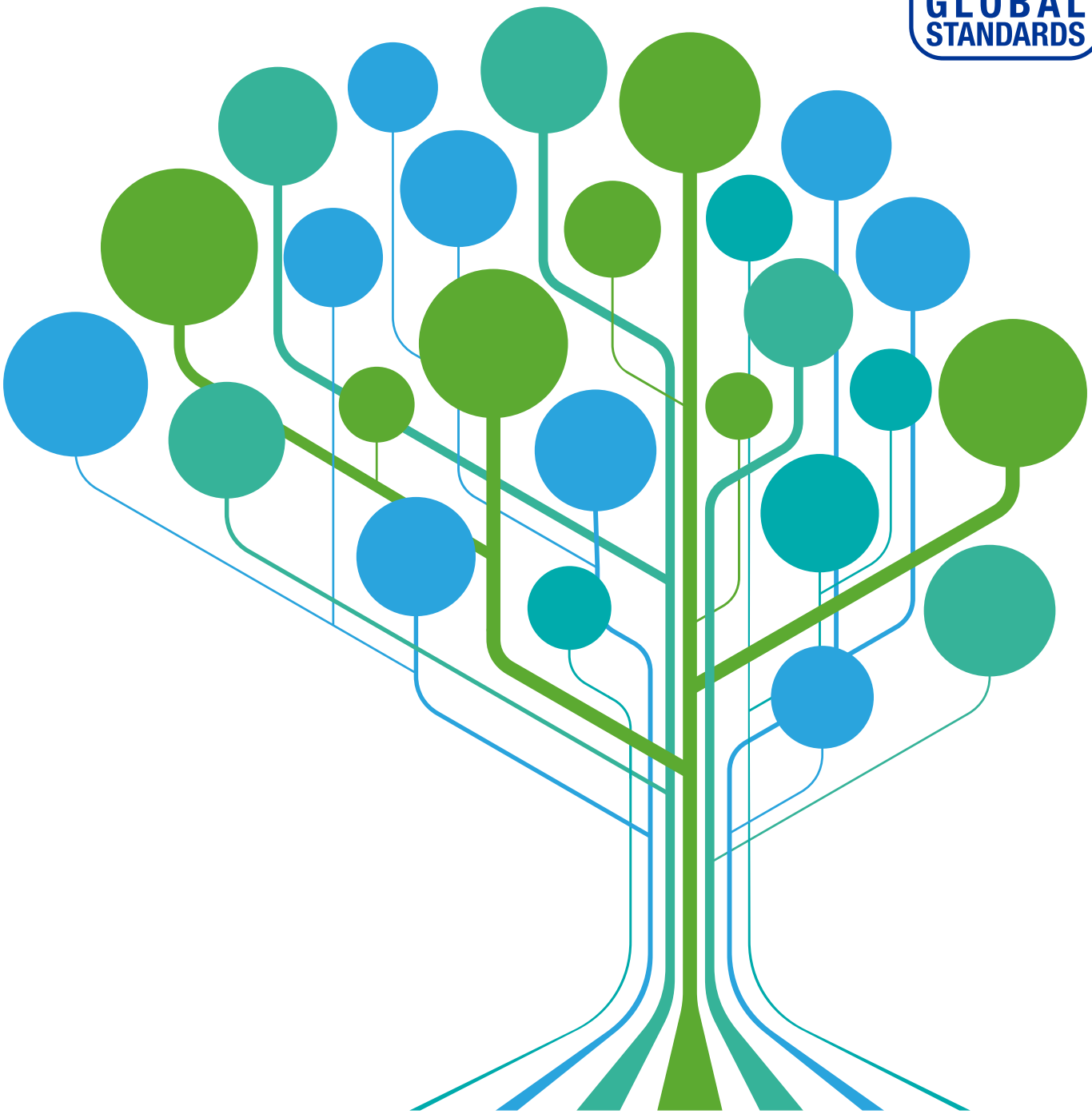

BRC Global Standards
Partner Connection Programme

Introduction to the BRC Global Standards Partner Connection Programme

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

About the Partner Connection Programme
At BRC Global Standards, we believe in the strength and power of relationships, which is why we've introduced the BRC Partner Connection Programme for third party suppliers to help you increase your sales leads and grow revenues.

The programme gives you an opportunity to promote your goods and services to our 22,000 certificated sites worldwide, covering manufacturers and companies in the food, packaging, storage and distribution, agents and brokers, consumer products and retail sectors. In addition, you'll be reaching the 30,000 monthly visitors to our websites, who include manufacturers, retailers, food service companies, consultants, specifiers, and government and regulatory officials.

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

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

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

The independent inspection, training and consultancy professionals for pest management

Acheta Consulting Ltd was established in 2000 and is the largest specialist independent pest management consultancy in Europe.

Independent inspections
'In-depth' pest control inspections are a BRC Global Standards requirement.
Our independent inspections fulfil this requirement, and can either substitute for inspections provided by the pest control contractor or be delivered on an ad hoc, perhaps trouble-shooting, basis.

Our inspections offer the following benefits:
- Improved performance from the pest control contractor.
- Potential cost savings; our recommendations are commercially unbiased.
- Access to an expert who is familiar with the site.
- Improved due diligence protection.

Reports include a quantitative quality assurance assessment of the pest control contractor's performance.

e-Learning
Everyone working in the food industry has a role to play if the Integrated Pest Management (IPM) programme is to succeed.

Our e-Learning packages are designed to impart essential knowledge in an informative, entertaining and interactive way to allow everyone to successfully fulfil their role.

Consultancy
Drafting and review of pest control specifications; analysis and interpretation of pest monitoring data; insect identification; pest-resistant packaging trials; and field-testing of pest control products are some of the diverse range of consultancy services we provide.

Download our brochure

Contact details:

Address: Acheta Consulting Ltd,
Church View, Front Street, Churchill,
North Somerset BS25 5NB
Contact: Dr John Simmons
Tel: +44 (0)1934 853 867
Email: john.simmons@acheta.co.uk
Website: www.acheta.co.uk

From farm to fork, we focus on building successful food safety cultures

Alchemy Systems is a global leader of innovative technologies and services designed to align employee behaviour with a company's quality and safety commitments. From farm to fork, we focus on building successful food safety cultures for large, diverse workforces.

Over the last decade, we have partnered with more than 1,800 food facilities worldwide to train employees, validate comprehension, and create behaviour change that helps them:
- reduce injuries;
- increase productivity;
- minimise waste;
- improve customer satisfaction; and
- be audit-ready 24/7.

Our complete software solution helps optimise your workforce in ways that drive continuous improvement and operational excellence:
- quickly communicate critical information to employees;
- provide customised content for company or job-specific requirements;
- validate employee participation and comprehension; and
- verify behaviour change.

Contact details:

Address: Pure Offices, 4100 Park Approach,
Leeds LS15 8GB
Tel: +44 (0)800 987 5575
Email: contactus@alchemysystems.com
Website: www.alchemysystems.com/uk

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

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

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

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

Fully NSF registered with letters of registration available on request, auditors recognise and respect the Ambersil name as a go-to brand of quality and attention to detail.

Free of charge, value-added services that make a positive difference include:

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

Contact details:

Address: Ambersil House, Wylds Road, Bridgwater, Somerset TA6 4DD
Tel: +44 (0)1278 727 272
Email: info.uk@crcind.com
Website: www.ambersil.com
Twitter: @AmbersilMRO

Ireland's leading specialist supplier of product inspection equipment

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

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

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

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

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

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

Click here for more information about our food safety products

Contact details:

Address: 718 Kilshane Drive, Northwest Business Park (4), Ballycoolin, Dublin 15
Tel: +353 (0)1 861 2141
Email: s.dallas@test.ie
Website: www.packagingmachinery.ie

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

BST have over 30 years' experience in the development and manufacture of high-quality, food-safe plastic and rubber detectable products.

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

The quality of our products is only superseded by the quality of our service and support. Our team can visit you on site to see and understand your requirements first-hand. We usually have a stocked product to fit your needs; however, our bespoke manufacturing capabilities mean that a solution to a problem is never far away.

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

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

Contact details:

Address: Unit 7 Delta Court, Sky Business Park, Auckley, Doncaster DN9 3GN
Tel: +44 (0)1302 775 208
Email: sales@detectable-products.co.uk
Website: www.detectable-products.co.uk

Clean air: the vital ingredient to food and beverage manufacturers

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

We firmly believe that the best solutions for our customers are the best solutions for our planet, too. That's why every step of the way – from design to delivery and across the product life cycle – we consider the impact of what we do on people and on the world around us. Through a fresh approach to problem-solving, innovative design, precise process control and a strong customer focus we aim to conserve more, use less and find better ways – so we can all breathe easier.

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

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

Contact details:

Address: Sveavägen 56 E
111 34 Stockholm
Tel: +46 8 545 125 00
Fax: +46 8 249 65
Website: www.camfil.com

Leading global supplier of ISO 21469 certified food grade lubricants

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

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

Many of the CASSIDA and FM products carry OEM approvals from world-leading manufacturers of equipment used in food, beverage and pharmaceutical plants, so CASSIDA and FM users can be assured they are using products that have, in many cases, been tested and approved by their own equipment suppliers.

Some of our most popular products include our **Grease Gun** and **Lube Centre**. We also have information available regarding the **energy and cost savings** you can make by utilising our products. For more information, please see our **product catalogue**.

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

Contact details:

Address: FUCHS Lubricants (UK) PLC, New Century Street, Hanley, Stoke-on-Trent, Staffordshire ST1 5HU
Tel: +44 (0)1782 203 700
Email: info@fuchs-oil.com
Website: www.fuchs.com/uk

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

Detectamet is a world leader in the design and production of metal and x-ray detectable products and equipment made using our very own specifically formulated detectable plastics and materials. The company has a unique reputation for the enthusiastic development of products to help food companies reduce the risks of food contamination. Detectamet has the most comprehensive range of detectable products in the world and the company produces them within ISO 9001 and ISO 14001 certificated management systems.

Detectamet offers choice and solutions to satisfy special requirements. Many products can be ordered in eight different colours to help customers reinforce their colour-coded management systems. The extensive range of detectable stationery products, for example, includes pens, several refill types, and many items such as rulers, calculators, clipboards and paperclips and detectable stapleless staplers.

Detectamet also supplies a range of detectable label systems and provides cleaning equipment and personal protection items; from stretch wrap to rubber bands and silicone mastic to nitrile gloves. This demonstrates the kind of commitment to satisfying customers' needs that typifies Detectamet's business ethos.

Established for over 10 years, Detectamet won the SOFHT Company of the Year Award for businesses of less than 100 employees in 2013.

Contact details:

Address: Unit 55 Halifax Way, Pocklington Industrial Estate, Pocklington, York YO42 1NR
Tel: +44 (0)1759 304 200
Email: sales@detectamet.com
Website: www.detectamet.co.uk

Global network of specialist procurement advisors

Profitability and efficiency are at the heart of every organisation. Put simply, the best way to boost your bottom line is to sell more or spend less – or both.

Effective procurement is crucial but often neglected – either outsourced to cost-cutting consultants or passed to an in-house finance team. But used as a strategic function, with full support from the boardroom, it can deliver enterprise-wide benefits.

ERA goes far beyond the short-term savings of consultants and the limitations of in-house teams to deliver long-term financial and organisational benefits. Our expertise spans over 100 supply areas from managed services such as logistics, travel and waste to business costs such as insurance, utilities and communications, to name but a few.

As independent advisors, we offer objective procurement advice and partner with you to enable you to make the right decisions. Not just to help you get the best deal now, but to improve your supplier relations in the long-term.

In addition, we continually monitor your suppliers using our tried and trusted methodology so they keep delivering the same level of service to your organisation.

Our clients benefit from the following results:
- Savings of 19.7% on average across all projects.
- Savings in over 90% of projects undertaken.
- Over 60% of the savings realised are with the incumbent supplier.

Contact details:

Address: 3 Meridians Cross, Ocean Way, Ocean Village, Southampton, Hampshire SO14 3TJ
Tel: +44 (0)2380 829 737
Email: info@erauk.net
Website: www.expense-reduction.co.uk

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

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

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

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

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

Contact details:

Address: Teknikvej 53, 5260 Odense S, Denmark
Tel: +45 6614 3661 or +45 4033 6161
Email: ks@fbk.dk
Website: www.fbk.dk

Leading the way in hygienic hose management

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

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

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

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

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

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

Contact details:

Address: 19 The Trinity Centre, Park Farm Industrial Estate, Wellingborough NN8 6ZB
Tel: +44 (0)1933 673 699
Email: enquiry@flexrite.co.uk
Website: www.flexrite.co.uk

Metal detectors with exceptional ROI – guaranteed!

Fortress Technology has grown rapidly to become a world leader in the design, manufacture and sales of metal detector systems for global food producers, and operates in more than 45 countries.

During the lifespan of our systems, all detectors are fully supported with parts, service and on-site upgrades to satisfy the latest functionality. We operate a 'never obsolete' policy, which means equipment never needs to be replaced. This policy not only saves our customers money but also helps Britain's food factories upgrade existing well-built kit to meet their carbon footprint and sustainability goals.

Customers can be assured Fortress metal detectors are fully compliant with the latest industry standards, and our customers always achieve exceptional overall equipment effectiveness.

For high-volume customers with space constraints, we've developed a unique single detector head system to inspect and independently auto-reject packs across multiple lines.

This unique Fortress solution can reduce line footprint by 40%, and means our customers receive substantial purchase and maintenance savings compared to the cost of a single line detection system. With proven sensitivities, our range of Stealth and Phantom detectors are able to find the smallest metal contaminants, and all system data can be easily downloaded to meet the most stringent food safety audits.

Find out more about Fortress' world class metal detectors by visiting our website or getting in touch with the team using the contact details below.

Contact details:

Address: The Phantom Building, 7 Beaumont Road, Banbury OX16 1RH
Tel: +44 (0)1295 256 266
Email: sales-uk@fortresstechnology.com
Website: www.fortresstechnology.co.uk

Hygienic air quality control from the global filtration experts

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

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

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

Typical work covered by our project and filterCair engineers includes:

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

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

Contact details:

Address: Unit 15, Orion Park, Off University Way, Crewe, Cheshire CW1 6NG
Tel: +44 (0)1270 650 550
Email: steve.langford@freudenberg-filter.com
Website: www.freudenberg-filter.com

Leading supplier of fragment retention lamps and luminaires

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

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

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

GlassGuard® fragment retention lamps and GlassGuard® luminaires are essential considerations in the management of site standards, in particular building fabric and contamination control.

Contact GlassGuard® today for your lighting requirements.

Contact details:

Address: 5 Baird Way, Thetford, Norfolk IP24 1JA
Tel: +44 (0)1842 763 752
Email: sales@glassguard.co.uk
Website: www.glassguard.co.uk

Magnet testing and bespoke magnetic separators

We design and manufacture industrial magnets for the removal of metal contamination. Our customers include global leaders in the food, pharmaceutical, power handling, ceramics, glass, plastics, recycling, textiles, wood, oil and gas, and animal feed industries.

We manufacture bespoke equipment according to your specifications and, using 2D/3D software, will send you a GA drawing for your approval prior to manufacture. Magnets will be constructed from either 304 or 316 stainless steel and can be fully welded, crack and crevice free to food or pharmaceutical standards. Choose from finishes such as painted, bead blast, dull polish, or mirror finish.

BRC Global Standards requires that magnetic separators used for metal contamination in the food industry are tested and certified. We can test and certify your magnets, providing full documentation to compliment your existing HACCP procedures.

The report identifies the required strength of each magnet, type, reading and whether the magnets have passed. The report also assesses the general state of the magnets and housing, identifies where action is required, along with photographs for easy identification.

Please view **our products**, and for a free quote please call +44 (0)1706 645 824 or email **sales@greenwoodmagnetics.com**.

Contact details:

Address: Unit 1, Buckley Road Industrial Estate, Buckley Road, Rochdale, Lancashire OL12 9EF
Tel: +44 (0)1706 645 824
Email: sales@greenwoodmagnetics.com
Website: www.greenwoodmagnetics.com

Market leaders in hygienic flexible hose assemblies

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

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

Our popular **Ultraflex hose range**, which is EC1935/2004 and EC2023/2006 compliant, is available in four different colours in most sizes to give visual identification of product lines. A wide selection of inter-locking hygienic stainless steel end fittings are available and all hose assemblies are pressure tested before despatch. Certification is available and all hose and couplings are supplied under our ISO 9001: 2008 accredited quality system.

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

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

Contact details:

Address: Guyson International Limited, Southview Business Park, Guiseley, Leeds LS20 9PR
Tel: +44 (0)1943 870 044
Email: leeds@guyson.co.uk
Website: www.guyson.co.uk

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

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

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

We include:
- air filter managed supply;
- ventilation system and dust extraction supply and installation;
- flexible and fixed air distributions ducting;
- fusion total care services;
- duct and flue cleaning;
- air surveys and reporting;
- ventilation mapping;
- air quality auditing; and
- personnel monitoring.

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

Contact details:

Address: St Albans Road, Stafford ST16 3DP
Tel: +44 (0)1785 256 976
Email: sales@hvds.co.uk
Website: www.hvds.co.uk

Experts in manufacturing cleaning equipment

Hillbrush Company Ltd is one of the largest UK-based manufacturers of brushware and hygienic cleaning tools. They have been manufacturing the highest quality products since 1922 and are the home of leading brand, Salmon® Hygiene Technology, encompassing the pinnacle of food-safe cleaning equipment.

They are at the forefront of product innovation, pioneering the Resin Set DRS® filament retention system and Total MDX Hygienic Tools.

With distribution partners in over 90 countries and a dedicated team of experts, Hillbrush's manufacturing capabilities extend beyond their product catalogue.

With a vast range of products available in up to 10 colours, Hillbrush's range supports HACCP practices and only uses virgin materials which are FDA/EU approved.

This prestigious company are holders of the Royal Warrant and were crowned Best Manufacturer and Business of the Year 2015 by the Wiltshire Council's Enterprise Team.

To find out more about products from Hillbrush, please take a look at their **catalogues** or visit their website.

Contact details:

Address: Hillbrush Company Ltd, Norwood Park, Mere, Wiltshire BA12 6FE
Tel: +44 (0)1747 860 494
Email: info@hillbrush.com
Website: www.hillbrush.com

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

We IPM your world www.inpest.it

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

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

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

The quality standard is ensured by three internal laboratories:
- one for the synthesis of pheromones;
- one for breeding insects; and
- one for the quality control of raw materials and final products.

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

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

Contact details:

Address: InPest is a trademark of GEA Srl, via E. Fermi, 10, 20019 Settimo Milanese (MI), Italy
Tel: +39 (0)2 3351 4890
Email: web@geaitaly.it
Website: www.inpest.it

KTBA People in Food Group

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

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

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

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

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

English
Dutch

Contact details:

Address: Horst 12, NL-5171 RA Kaatsheuvel, The Netherlands
Tel: +31 416 348 910
Website: www.ktba.com

Focused on audit compliance and ultimate product integrity

Klipspringer – the 'industry name' delivering trusted solutions, reliable products and dependable service, with integrity.

Working with technical managers, auditors, quality control departments, hygiene teams, engineering and continuous improvement initiatives. From the smallest artisan company to the largest multinational, Klipspringer supplies specialist products in support of 'compliance with confidence':
- measuring and monitoring instrumentation;
- service and calibration;
- colour-coded food contact approved hygiene and production utensils;
- metal and x-ray detectable equipment;
- facilities support; and
- personnel protection.

Why do busy professionals choose Klipspringer?
- Almost certainly the largest range of colour-coded utensils available, leading the way with 10 truly distinct colours!
- Up to five weeks' stock on over 80% of product lines, ready for same-day despatch. Extravagant? It's our commitment to our clients.
- Klipspringer products represent real value for money, recognised by a growing clientele throughout the industry.
- Rigorous commitment to innovation.
- UKAS accredited laboratory for temperature calibration in accordance with International Standard ISO 17025:2005, with cutting-edge turnaround times.

Klipspringer
Compliance with confidence

Contact details:

Address: Rynor House, Farthing Road, Ipswich IP1 5AP
Tel: +44 (0)1473 461 800
Email: sales@klipspringer.com
Website: www.klipspringer.com

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

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

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

An affiliated brand of the Freudenberg Technology Group, Klüber Lubrication has been developing high-end tribological solutions and ambitious technical concepts for over 85 years. Known internationally for their substantial number of OEM approvals from world-leading manufacturers of food, beverage and pharmaceutical equipment, they are a clear leader in the market when it comes to problem-solving, optimisation, continuous improvement, cost control and best practice. They continue to meet the ever-increasing demands on industry to deliver reliability, sustainability and overall equipment effectiveness whilst maintaining consumer safety.

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

KLÜBER LUBRICATION

Contact details:

Address: Longbow Close, Pennine Business Park, Huddersfield HD2 1GQ
Tel: +44 (0)1422 205 115
Email: sales@uk.klueber.com
Website: www.klueber.com

Property and liability insurance experts

Lockton is the world's largest privately owned, independent insurance broker and risk manager.

In the UK we have a particular expertise in the food sector and count companies from the farm gate through to key retailers among our clients. At Lockton we understand the risks.

What sets us apart from our competition? Our primary focus is on what is best for our clients and not what shareholders or the market expects or demands. This client focus is reflected in exceptional client retention (96% last year).

At Lockton our priority is to listen to you and understand your business.

Then working with our carefully selected panel of insurers we will deliver for you:

- Competitive premiums (and hopefully savings) – we understand the pressure of tight margins in the food sector.
- Insurance cover that is 'right' for your risk exposures. We have some fresh ideas, such as our market-leading work on business interruption and cyber liability.
- A service plan backed by an experienced and consistent team giving great advice, managing your claims and working with you to manage risk out of your business.

Contact details:

Address: The St Botolph Building, 138 Houndsditch, London EC3A 7AG
Tel: +44 (0)20 7933 0000
Email: gary.ennis@uk.lockton.com
Website: www.lockton.uk.com

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

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

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

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

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

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

Contact details:

Address: Loma Systems, Summit Avenue, Southwood, Farnborough, Hampshire GU14 0NY
Tel: +44 (0)1252 893 300
Email: enquiries@loma.co.uk
Website: www.loma.com or watch our corporate video

Leader in hygiene regulation compliance with PULITAK

Martik specializes in HACCP regulations and offers a wide range of items and over 500 products to prevent any kind of contamination caused by food production and packaging.

The patented hygiene station PULITAK is the result of years of technological evolution. Manufactured in stainless steel and technoplastic materials, it minimizes microbial contamination from one department to another. PULITAK is the answer to every need for cleaning and sanitizing hands and shoes, and its versatility allows it to be used in multiple fields: from food to chemical, from pharmaceutical to electronic.

The modular construction system makes it possible to be manufactured in 12 models and 50 different versions. Its flexibility and adaptability are among the features that have allowed the evolution and success of the PULITAK system.

Martik pursues an ethical business vision, which focuses on creating high-quality products with minimal environmental impact.

Contact details:

Address: Via San Daniele, 38 - 33030 Coseano (UD), Italy
Tel: +39 0432 864000
Email: info@martik.it
Website: www.martik.it

Best quality cleaning tools and metal detection products

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

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

Metal and x-ray visible products are manufactured with additives that conform to food contact regulations. This addition allows material that may become accidentally detached from an article in use to be detected by standard in-line metal or x-ray detection equipment.

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

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

Contact details:

Address: P.I EL Pla, c/Flassades Nº 5, 46870 Ontiyent, Valencia, Spain
Tel: +34 96 238 90 59
Email: info@grupomaya.com.es
Website: www.grupomaya.com.es

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

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

MDS has a strong focus on supporting our customers and working with many of the leading manufacturing companies around the UK, with the knowledge and experience of a wide range of brands, which provides customers with a one-stop, cost-effective service provider for all their needs.

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

Contact details:

Address: Metal Detection Services Limited, St Martins Studios, Greenbank Road, Sale M33 5PN
Tel: +44 (0)161 286 8755
Email: sales@mds.org.uk
Website: www.mds.org.uk

Your partner in inspection and quality control since 1984

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

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

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

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

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

Contact details:

Address: Via La Bionda n. 17, 43036 Fidenza (PR), Italy
Tel: +39 (0)524 527 270
Email: info@prismaindustriale.com
Website: www.prismaindustriale.com

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

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

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

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

The second objective is to prevent unnecessary duplication of checks in the food chain. If each food business operator checks his supplier, then you can imagine how often the same supplier could be checked regarding the same product. This is unnecessary and costs a lot of time and money for all parties involved. So, Riskplaza wants to help realise that 'once checked' it is accepted in the whole supply chain.

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

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

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

Contact details:

Address: Horst 12, 5171 RA Kaatsheuvel, The Netherlands
Tel: +31 416 741 018
Website: www.riskplaza.com

Global supplier of high performance food grade lubricants

ROCOL is part of ITW Inc, a multinational Fortune 500 Company. ROCOL has been providing engineers with high-performance lubrication solutions for more than 130 years. We pride ourselves on developing advanced products with customer needs at the core. ROCOL is renowned for trusted superior performance, full audit compliance and excellent after-sales support.

At ROCOL we design and manufacture technically advanced food grade lubricants, specifically tailored for the food and cleaning industries. In addition to being NSF H1 registered for absolute food safety, our range of FOODLUBE lubricants help improve cleanliness and efficiency, whilst significantly reducing costs and downtime.

ROCOL products are formulated and thereafter rigorously tested against our competitors to ensure maximum performance every time.
Our range of FOODLUBE products are manufactured to adhere to strict procedures and standards, whilst offering crucial safety assurances through our NSF registration, ISO 21469 certification and HALAL accreditation.

For more information on our FOODLUBE product range please download our **brochure**, try out our online **product selector**, or watch our **DETEX demonstration video**.

Contact details:

Address: ROCOL House, Swillington, Leeds, West Yorkshire LS26 8BS
Tel: +44 (0)113 232 2600
Email: customer.services@rocol.com
Website: www.rocol.com

Rokill Pest Control: the professional solution

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

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

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

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

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

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

Contact details:

Address: Rossland House, Headlands Business Park, Ringwood, Hampshire BH24 3PB
Tel: +44 (0)1425 482 001
Email: info@rokill.co.uk
Website: www.rokill.co.uk

SpaceVac: The world's leading level-cleaning system

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

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

The result of over a decade's worth of development and refinement, the SpaceVac high-level cleaning system is a precision-engineered cleaning system unlike any other; offering ease of operation and performance. Further – designed with safety at heart – SpaceVac features lightweight carbon fibre construction and the unique safety locking mechanism on our poles, heads and brushes ensure the system doesn't separate during operation.

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

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

Contact details:

Address: Unit 3 JBJ Business Park, Blisworth Road, Northampton, NN4 7PW
Tel: +44 (0)1604 968668
Email: sales@spacevacinternational.com
Website: www.spacevacinternational.com
Twitter: @spacevac_world

Helping to create compliant, clean and sustainable workplaces

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

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

A Unisan, abbiamo fornire strutture intelligenti a livello globale e aiutare i nostri clienti a risparmiare tempo, risparmiare denaro, migliorare l'igiene e contribuire a garantire che siano conformi a standard ambientali e di igiene più recente. Offriamo prodotti innovativi su misura per le esigenze dei nostri clienti con la consegna veloce e affidabile, per aiutare a risolvere le loro sfide quotidiane.

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

Contact details:

Unisan USA
sales@unisan.com | www.unisan.com
Unisan UK
sales@unisanuk.com | www.unisanuk.com
Unisan Italy
info@unisansrl.it | www.unisansrl.it

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

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

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

We specialise in high level cleaning, exteriors, silos, tanks, vessels, production lines, plant and machinery, proofers, ovens, conveyors, ducting, critical areas, high and low care, swab-testing, daily cleaning and more.

We supply post clean reports with photos and certification to record the cleaning done which in turn allows for assessment for the next cleaning cycle.

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

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

Contact details:

Address: Marjory House, 5 Church Walk, Caterham, Surrey CR3 6RT
Tel: +44 (0)845 263 7975
Email: admin@thedeepcleaningcompany.com
Website: www.thedeepcleaningcompany.com

Award-winning excellence with Vikan hygienically designed cleaning tools

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

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

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

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

Contact details:

Address: Vikan A/S, Raevevej 1, 7800 Skive, Denmark
Alternative: Vikan Ltd, 1-3 Avro Gate, Broadmoor Road, South Marston Park, Swinston SN3 4AG
Tel: +44 (0)1793 716 760
Email: sales@vikan.co.uk
Website: www.vikan.com

Exclusive cover for A and A+ graded Global Standard for Food Safety sites

Recall Shield has been designed exclusively for food and beverage companies graded A and A+ against the BRC Global Standard for Food Safety across all of their sites in the UK and Ireland. It is a new product designed to meet the contamination insurance and crisis management needs of food and drink companies.

Food product recalls are occurring with ever greater frequency and severity, affecting all parts of the supply chain. With the rise in social media's influence on consumer behaviour and the evolution of regulations, food companies need to be prepared to protect against the risk of reputation and financial damage.

Together, Willis Limited, Faber Global, BRC Global Standards and XL Group have built Recall Shield.

Recall Shield offers coverage for:

- insured event
- accidental contamination
- malicious contamination
- product extortion
- government recall
- adverse publicity

For more information about how Recall Shield can protect your business please contact us directly.

Contact details:

Address: Willis Limited, 51 Lime Street, London EC3M 7DQ
Tel: +44 (0)20 3193 9550
Email: simon.bridgwater@willis.com
Website: www.willis.co.uk

London - Chicago - New Delhi
+44 (0)20 3890 5537 - enquiries@brcglobalstandards.com
www.brcglobalstandards.com