



**PARTNER
CONNECTION
PROGRAMME**



brcgs.com

Introduction to the BRCGS Partner Connection Programme

Across LGC Assure, we believe in the strength and power of relationships. The Partner Connection Programme provides an established platform for third-party suppliers and certificated sites to build long-term, reliable connections with trusted organisations to help them maximise their business potential.

Connecting like-minded businesses

The programme is designed for third-party suppliers who are forward-thinking and provide first class synergistic products and services relevant to certificated sites. It enables reliable connections between industry suppliers and certificated sites in our global network to maximise the business potential of both organisations.

This catalogue provides a comprehensive list of all companies that are part of the Partner Connection Programme for certificated sites to review. To ensure the best results, partner organisations are carefully selected based on the quality of their solution and its relevance to the industry.

Who can join the programme?

You can expect to find the following types of companies within the programme. This is not an exhaustive list.

- Certification bodies
- Quality control and testing services
- Consultants
- Food safety and hygiene solutions
- Food ingredient suppliers
- Equipment and machinery manufacturers
- Software vendors
- Private label and co-packing services
- Distribution and logistics companies
- Packaging suppliers

Get in touch today to find out more about joining the Partner Connection Programme.

REGISTER INTEREST

BRCGS | Food Safety

BRCGS | Packaging Materials

BRCGS | Storage and Distribution

BRCGS | Consumer Products

BRCGS | Agents and Brokers

BRCGS | Retail

BRCGS | Gluten Free

BRCGS | Ethical Trade and Responsible Sourcing

BRCGS | Plant-Based

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

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

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



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Workwear Rental & Laundry Services

AlSCO, the global pioneer in linen and uniform rental since 1889, sets industry standards with a network of over 180 locations and 350,000 customers worldwide. AlSCO has become a leader in Italy's workwear rental and laundry services, delivering modern, efficient solutions tailored to client needs.

With eight operational branches and a dedicated distribution network, AlSCO Italy serves over 5,000 customers weekly. Supported by a skilled

team of 900 employees, we maintain a certified quality system across every step—from washing to delivery. Our commitment to excellence ensures that your uniforms are meticulously clean, safe, and compliant with the highest hygiene standards.

AlSCO Italy offers a seamless, reliable service that keeps your team professionally dressed and protected, with always fresh workwear ready for use.



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Protecting Your Brand & Your Customers

For food manufacturers who face risk associated with food contamination and brand integrity, we provide a consultative approach focused on Food Safety to ensure the success and profitability of you and your stakeholders. How do we do this? By guaranteeing less business disruption. Supporting large food processors lower risks of sanitation problems, food safety incidents, down time, recalls, recordable safety incidents, lost points on audits, less QA holds etc.

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

We're driven by our Purpose - At Amerisan We care...about people, a safe food supply, limiting waste, and the environment!

Our vision is to lead the food industry to perfect food safety, one plant at a time.

As the leaders in consultation and implementation, food safety isn't just our main concern—it's our only focus. Our team of food safety experts focus on food safety both for the people who consume it and the reputations of the companies that provide it.



Contact

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Anticimex Pest Control world leaders in digital monitoring for rodents to prevent and protect

If you could invent a burglar alarm for rodents, you need look no further than SMART from Anticimex.

SMART utilises non-toxic traps and connected monitoring devices that offer continuous surveillance and instant alerts.

Our data-centric approach helps reduce dependency on chemical treatments, aligning with the growing demand for eco-friendly solutions.

Providing:

- 24/7 monitoring and earlier detection of infestations.
- Data-driven, actionable insights and in the future predictive analytics.
- Far less reliance on chemical pesticides.
- Transparency and reporting for customers, which is vital for compliance and auditing in commercial settings.



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Apave: A major player in certification

Trust Apave for your BRCGS food safety and packaging materials certification.

Apave is an international group with over 150 years of experience in risk management.

Our 14,000 employees work at the request of our customers on regulatory, standards-related and non-standards-related risk management assignments.

Apave offers services and expertise in 5 areas:

- Certification and labelling,
- Inspection,
- Training,
- Testing and measurement,
- Consultancy and technical support.

Whether in the areas of product quality qualification, personal and site safety compliance, environmental safety or digital security, Apave continues to act as a trusted third party for its customers.

Regarding certification, we have successfully carried out missions with a very good level of customer satisfaction. We offer a wide range of certifications from BRCGS certification to skills certification and managementsystems certification (ISO 9001-14001-45001-50001-21001-HACCP, etc.).

BRCGS certification for the safety of foodstuffs and packaging materials guarantees the integrity of your products, with an approach that focuses not only on health safety but also on the risks of fraud and malicious acts or sabotage.

This certification applies to all suppliers of food products and packaging who wish to export their production internationally, either under their own brand or via distributors.



APAVE IVORY COAST

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Ireland's leading specialist supplier of product inspection equipment

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

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

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

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

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

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



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Backbone – AI Food Compliance that keeps you ahead of every change, every task

Sure, you could keep juggling standards, client portals, spreadsheets and unplanned audits.

↓

Or you could get Backbone.

Backbone is an AI platform that enables F&B companies to manage international standards, customer requirements and local regulations in one system – while keeping day-to-day quality operations under control. It automatically reads and structures all quality data – policies, procedures, work instructions, records – and maps them to the relevant clauses across standards. This gives organisations a continuously updated view of compliance status, gaps and risks, without manual cross-checking or spreadsheet work.

At the same time, Backbone streamlines daily QA tasks: completing client portals, validating product specifications, preparing management reports and executing CAPAs. The outcome is simple and measurable: deadlines are met, admin workloads drop, and nothing slips through the cracks. Backbone is designed for fast onboarding (literally one day) and works with existing documentation and systems, making it suitable for manufacturers of all sizes – from single-site operations to multi-site groups.

Business impact

- Up to 70% faster responses to customer and regulatory requests through consolidated data and automated evidence retrieval
- Significantly lower risk of missed updates or non-conformities with continuous monitoring of standards and regulations
- 50–80% reduction in audit preparation time through automated gap assessments and centralised evidence
- 3× more time for real quality work by removing manual admin and repetitive tasks
- Clear ownership of actions, CAPAs and deadlines with structured workflows and real-time tracking
- Consistent, standardised processes across sites and teams, reducing variation and human error

Typical use cases

- Automatic gap assessments against BRCGS and all other relevant standards
- Instant change control when regulations or standards are updated
- Consolidation of customer and supplier requirements across portals, checklists and specs
- Centralised audit preparation with evidence, dashboards and traceability
- Structured CAPA management with clear actions, owners and deadlines
- NPD compliance checks for ingredients, formulations and labelling

backbone

Contact

Email: hello@backbone.ai

Website: www.usebackbone.ai

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

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

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

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

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

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

With around 4,100 employees worldwide and with our headquarters in Balingen, Germany, Bizerba has now been in the same family for five generations. Additional production facilities are located in Germany, Austria, Switzerland, Italy, France, Spain, China and USA.

BIZERBA

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Premium Quality Food Grade Lubricants

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

Brit-Lube is a market-leading international family owned British Lubricants Company. We manufacture a full range of speciality food grade lubricants for use in food, beverage, pharmaceutical and associated industries.

Our distinctive Premium Quality Food Grade Lubricants are marketed under our unique – Food-Tek range.

The Food-Tek Range has the following benefits:

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

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

The Food-Tek Range provide the most Technically Advanced Lubricants suitable for all sectors within the food, beverage, meat, dairy, fruit and veg, confectionary and pharmaceutical industries. We manufacture to the strictest guidelines and standards. Therefore, offering the assurance of ISO9000:2015 Quality Standards, NSF Registration, Allergen Free, Halal and Kosher Accreditation and Full External Audit Compliance.

Contact us today to discuss how Brit-Lube can supply the Solution to Your Lubrication Needs.



A British Lubricants Company

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BST: Pioneers in Metal Detectable Plastics - Ensuring Food Safety with High-Quality Detectable Products

Who are BST and What Do We Do?

B S Teasdale & Son Ltd (BST) are the original pioneers of metal detectable plastics for the food industry. Established in 1985 by Brian S Teasdale, a former senior engineer at British Bakeries, BST we're the first to address the critical issue of plastic contamination in food production in this way. Brian's legacy lives on through the 'BST' brand, which remains well-known and respected in the food industry.

BST is best known for the DetectaPen Range, featuring metal detectable, x-ray visible, and antibacterial pens widely used in food processing environments to prevent foreign body contamination. Today, BST supplies a wide range of food-grade detectable products worldwide for use in food and pharmaceutical production.

As of June 2024, BST employs 24 people, produces approximately 1.8 million detectable pens annually, and stocks around 400 different detectable products. The company's core strengths lie in its commitment to high-quality products and materials and its bespoke manufacturing capabilities. BST's primary material, BST XDETECT®, is renowned for its durability, vibrant colours, and shatter-resistant properties, making it one of the most advanced food-safe detectable plastics on the market.

Detect|Reject|Protect



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CLEAN Workwear

CLEAN Linen & Workwear is one of the UK's leading laundry companies. From its network of 7 laundries, it provides food production workwear rental, and laundry services throughout England and Wales. They do the workwear, so you can do the work by providing your employees with clean, smart, branded garments or uniforms on a reliable, regular schedule so they're there when you need them. After being collected, all items are hygienically laundered, disinfected, and neatly packed to ensure their cleanliness and safety upon return. All procedures are certified by ISO 9001: 2015 quality management to guarantee the highest standards. CLEAN is proud to be part of the AlSCO Uniforms family of companies. It allows them to combine their nationwide expertise with global access to world-class innovation and cutting-edge methodologies, ensuring our customers always get the very best.

What does a workwear service from CLEAN offer?

- Certified food processing, chefswear and kitchen uniforms
- Flexible service enabling cost effective, tailor-made solutions
- Thermally disinfected hygienically clean garments
- Hazard Analysis and Critical Control Point (HACCP) safety procedures
- Quality management procedures certified to ISO 9001: 2015
- Wide range of specialist food production clothing, polo shirts, food coats, trousers and jackets to all-over coveralls
- Company logos emblems, name labels, bar codes and lockers available
- Personal locker valet service available to distribute workwear to the right people
- They can also provide floor protection and dust control mats and/or washroom and hygiene services



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Developing and manufacturing maintenance solutions: together, we get the work done

CRC Industries is a worldwide developer and manufacturer of maintenance solutions focussing on the food and beverage, engineering, and industrial MRO segments. The company consists of six operating groups head-quartered in the United States, Belgium, United Kingdom, South Africa, India and Australia. CRC is certified "Silver" by EcoVadis for environmental sustainability, with a robust CSR and ESG mindset.

The 'Food Processing safe' (FPS) range of products have been specifically developed to meet the exacting requirements of food, beverage, packaging companies. All 'FPS' products carry the correct NSF category codes and are certified Halal. Furthermore, the CRC "GreenLight" food safety system is a no-cost value added service that works with existing HACCP management systems to ensure audit compliance for maintenance chemicals.

- MyCRC – 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.

Downloads:

- FPS product brochure download – multiple languages available (zip file)
- GreenLight advertisement/information sheet download: (zip file) – multiple languages available



Contact details

Website: www.crcindustries.com

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

Born from a passion to make the food and processing industries safer, today, Detectamet stands tall as the world leader in Metal Detectable & X-Ray Visible stationary, PPE and tools. We are designers. We are engineers. We are food safety experts. And, we are here to serve safety direct to your door.

The DetectaTeam understands how important food safety culture is to your business. Yet, with so many challenges on your plate, contaminants such as foreign objects can sneak undetected into the consumer market. Alongside health risks, this opens you up to loss of sales, brand damage and so much more.

This is where Detectamet comes in. It's our mission to keep you safe. We do so by keeping your customers safe. Expertly crafted and quickly dished out to you via our global distribution centres, unique detectability is baked into the DNA of our food processing tools. Implementing Metal

Detectable & X-Ray Visible products in your food processing operations is a cost-effective step towards preventing recalls.

Doing so will bring commercial treats to your table, including:

- Quick identification and removal of foreign objects
- Adherence to safety standards and industry regulations
- Promotion of heightened hygiene
- Traceability in your production lines
- Strengthened consumer confidence

Need something custom? Not a problem. Our in-house design and engineering team has your back. With the world's largest range, same day despatch and 24/7 support, shop online today.

With Detectamet by your side, traceability in your processing line is one less problem you'll have on your plate.

DETECTAMET

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FBK's color-coded hygienic cleaning equipment ensures the best results and performs cleaning at the highest level

FBK has been manufacturing cleaning equipment since 1887. We are renowned globally for quality products focused on the food and beverage industries. Specializing in meeting high hygiene standards has enabled us to understand the need for our cleaning tools to be effective and durable.

All our products are made in Denmark and have received top certifications, meeting all standard international requirements. FBK aims to develop articles that are not only fit for purpose but also ergonomic and user-friendly. Our design team will always consider quality, design, and productivity as well as how best results are achieved concerning consumer expectations.

We are recognized for our innovative and ergonomic designs that prioritize quality, durability, and operational efficiency. To back up our claim of global recognition, 95% of FBK's production is exported and

sold through established professional distributors. These professional distributors enhance our commitment and help maintain FBK as the world's leading supplier of hygiene cleaning equipment.

Why FBK?

- Meets BRCGS Global Standards and FDA – EU declarations
- Certified food contact approved
- Huge know-how in cleaning tools
- Large colour program
- The products are designed to complement each other and function together seamlessly.
- Innovative with focus on the user's well-being
- Focus on the food and beverage industries
- Distributor network in +90 countries



Fyens Børste-
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Contact information

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Beautifully Designed, Brilliantly Engineered” Quality Hygienic Hose Assemblies

Flextech is the leading UK manufacturer of Hygienic Hose Assemblies designed to meet the stringent demands within the Food, Beverage, and Pharmaceutical Markets.

Flextech's extensive range of Dairyflex, Brewflex, Pharmaflex & Multiflex hygienic hose meet FDA, BFR, and EC 1935/2004 standards. All components are fully traceable under our ISO 9001:2015 quality standards.

Take advantage of our technical knowledge, design & installation know how, discuss your requirements with our team where you can be sure to receive the correct support and advice every time.

Learn more about our On-Line Hose Register & Asset Management portal together with on-site hose testing & Inspection service; all designed and in place to ensure you meet and comply with H&S requirements.

- **Dairyflex:-** NBR Lined 10-16Bar +110c fatty foods hose
- **Brewflex:-** Butyl Lined 10-16Bar +120c +96% alcohol content hose
- **Pharmaflex:-** USP Class VI extruded silicone 10Bar +180c temperature hose
- **Multiflex:-** EPDM 16Bar hose with excellent chemical resistance & +120C temp.
- **PTFEflex:-** PTFE lined FDA hose suitable for +260c temperature

You can be sure Flextech has you covered for just about any hose application you may come across.

We would love to hear from you so please contact our team below



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FreshCheck are a UK based company producing the FreshCheck Hygiene System (FHS) it is a fast, simple and low-cost alternative to ATP hygiene verification.

Working in the visual spectrum the system is quantitative and requires no expensive reader, service contracts, or refrigeration of the swabs.

FHS utilises a patented swab to monitor hygiene with a visual colour change indicating contamination. Results are captured digitally on any android or IOS platform (phone tablet etc) allowing fast and simple recording of results, trend analysis, reports. Data can also be viewed or shared direct from your device or via a web portal on other devices.

Extensive trials with major food manufacturers and food service companies have shown the system is easier to use than ATP, and is more

consistent in reporting real contamination with fewer false positives due to somatic ATP or sanitiser interference

FHS provides simple, fast, and affordable verification of hygiene processes and demonstrates compliance to any food business giving confidence to your business and clients.

As part of our service we provide Consultancy, training and support to companies to help improve food safety and reduce hygiene monitoring costs



For more information or to book a trial please contact FreshCheck:

Tel: +44 208 123 6974
Email: info@freshcheck.com.uk
Website: www.freshcheck.co.uk

Moving your world by setting new standards in safe food lubrication solutions

Moving your world forward – to us, this idea is both a commitment to our customers and an obligation to ourselves.

Our aim is not only to be the No 1 provider in safe food lubrication solutions but also to actively shape this market with our ideas and innovations.

An aspiration we prove with our CASSIDA portfolio. Every day, all around the world – and we will continue on this path.

For our customers we want to stand by the promise that all future requirements for food lubrication solutions will be perfectly met and that their lubrication processes are becoming even more efficient and safe.

We achieve this on the basis of four pillars:

- our supreme safety standards;
- our outstanding technical expertise;
- our unconditional reliability;
- and our unique ability of being a one-stop-solution provider for our customers all over the world.

Find out more: www.fuchs.com/de/en/industries/f-m/food-and-beverages/



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FUCHS LUBRICANTS (UK) plc

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Fragment-retaining UV LED lamps for safer, more sustainable insect control

Opti-Catch provides retrofit UV LED lamps for insect light traps, enabling food manufacturers and processors to maintain high standards of contamination control while transitioning to more sustainable lighting.

Designed specifically for food-safe environments, Opti-Catch lamps incorporate fragment-retention technology to minimise the risk of glass contamination in the event of accidental breakage, such as during lamp changes. Should a lamp break, fragments are retained, helping to prevent widespread contamination and supporting robust hygiene control.

Opti-Catch enables food sites to upgrade from fluorescent UV lamps to UV LED without replacing existing insect light traps, avoiding

unnecessary equipment disposal, production disruption, and the cost of new units.

Why Opti-Catch

Independent i2L testing has shown Opti-Catch UV LED lamps deliver up to 66% energy savings and 10% improved fly-catch performance compared with traditional fluorescent lamps. With a three-year service life, Opti-Catch reduces lamp change frequency, maintenance time, waste generation, and downtime, making it a practical, evidence-based solution for modern food production environments.



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Air Quality You Can Trust. Compliance You Can Count On

At HVDS, we deliver focused air solutions purpose-built for food and beverage manufacturers. From filter management to hygiene cleans and airflow testing, our services are designed to support BRCGS compliance, allergen control, and TR19 standards.

We understand the unique demands of food production. That's why we offer tailored support with zero disruption to your operations, keeping your facility running safely and smoothly.

Our full-service offering includes:

- Air Filter Management
- Ventilation & Dust Extraction Systems
- Ducting & Air Distribution Solutions

- Fusion Total Care Maintenance
- Duct & Flue Cleaning
- Air Quality Surveys & Reporting
- Ventilation Mapping & Auditing
- Personnel Monitoring

With over 40 years of industry experience, we combine proven expertise with innovative tools like our eFusion™ compliance portal, giving you instant access to reports, certifications, and service records.

We're fully accredited, trusted by leading brands across the UK, and dedicated to helping you raise the bar on hygiene, safety, and air quality.



Contact: Sales

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Supplying and supporting your metal detection, checkweighing and x-ray requirements to the highest standard

Inspection System Services Limited was founded in 1996. We were one of the first companies to offer an independent service and advice to the food industry, on all metal detection and checkweighing requirements. We have over 100 years' experience between the team.

With the experience our team has we are able offer PPMA service contracts and support to cover multiple manufacturers.

Over the years we have grown and become able to offer new bespoke systems built for your specific site requirements.

With our offices and workshops based in South Yorkshire and our engineers based in various locations around the United Kingdom we are well placed to support our customers with rapid response.

We aim to support our customers Metal detection, Checkweighing and X-Ray systems with the following services.

- Emergency Call-Out Repair Service (Normally within 24 Working hours)
- PPMA Service Contracts
- Calibration Services
- Performance Validation (To comply with supermarket codes of practice and BRC standards)
- Optimum Specification Testing
- Sales of New and Refurbished Equipment
- 24hr Telephone Technical Support
- Training (Either onsite or in-house facility)
- Auditing

All works carried out meet all manufacturing and retail standards. Inspection System Services Limited are a SafeContractor approved Supplier and ISO9001-2015 Approved Supplier, S.P.A Passport



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Supplying, servicing and supporting your metal detection & checkweigher requirements to the highest standard since 1998

Inspection Technology Ltd is committed to supporting & servicing the food, drink & other associated manufacturers across the UK with their metal detection & checkweigher needs.

We are a family run business with combined experience of over 75 years, supporting many small independent businesses & startups all the way to the larger branded retail production facilities.

We pride ourselves on giving independent advice, where not being tied to any manufacturer, you can be confident that we will recommend the best solution for your needs.

Based in Stoke-on-Trent, Inspection Technology Ltd offer all the following services below:

- Calibration services
- Machine performance validation
- Optimum specification testing
- Machine refurbishment in our modern bespoke workshop
- Emergency call out to breakdowns (usually within 24 hours)
- Sales & rental of new and refurbished equipment
- Training to SME level
- Telephone technical support

Contact us today to discuss your requirements



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Intact – The Global Standard in Audit and Certification Management

Intact is the world's leading provider of audit, certification, and standards management solutions. Our flagship Intact Platform empowers certification bodies, accreditation agencies, and businesses worldwide to manage audits with confidence, integrity, and efficiency.

With over two decades of expertise, we know that compliance is about more than ticking boxes, it's about building trust and creating value. That's why the Intact Platform digitizes and connects the entire audit and certification lifecycle: planning, qualification, audit execution, non-conformance management, reporting, certification, and beyond.

Flexible, secure, and built to scale, Intact helps you work smarter, reduce complexity, and gain the real-time insights you need to make better decisions. Whether you operate in food safety, sustainability, product quality, or other regulated industries, we enable continuous improvement while ensuring alignment with global standards such as BRCGS.

When you partner with Intact, you gain more than technology you gain a trusted ally committed to your long-term success.



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A World Without Friction

Aligning reliability and sustainability through innovation in lubrication technologies.

Operating in over 55 countries worldwide, Interflon offer application expertise and solutions across both food and non-food industries. Our extensive range of products is manufactured to ISO 9001 and ISO 21469 standards and holds additional certifications, including NSF H1 registration, Kosher, and Halal approvals. With our unique MicPol technology, lubrication systems and services, we ensure the best friction reduction leading to the lowest lubrication cost, higher output, and improved compliance.

To support your journey toward certification, our team of experienced Technical Advisers, many of whom are MLA qualified can drawing on years of expertise in a wide range of industries helping you interpret the requirements and develop the necessary documentation to successfully navigate the BRCGS certification process.

Our innovative product range, including oils, greases, coatings, cleaners, and hardware may only play a small but vital role in production, they are essential for effective risk management, a key factor in achieving BRCGS certification.

What We Offer:

- A unique range of products featuring our trademarked MicPol® technology
- Lubrication management assessments
- Automation solutions
- Lubrication training programs
- Storage, handling, and color-coding solutions
- Technical and product support
- Vendor management
- Oil analysis
- Energy measurement
- Lubrication management software

Based in the Northeast of England, Interflon UK houses a comprehensive stock of products, enabling us to provide next-day delivery on nearly all orders, ensuring you receive what you need, exactly when you need it.

As a BRCGS approved partner, choose Interflon and let us help you overcome the challenges to secure this globally recognised certification.



Contact: Sales

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TS18 2QZ

Tel: 01642 615002

Email: enquiries@interflon.co.uk

Website: www.interflon.com/gb

Your Trusted Partner in Hygiene Excellence

Kersia delivers innovative hygiene solutions backed by expert knowledge and first-class service. Kersia works hand-in-hand with its customers to ensure food safety through training, auditing, technical support, and tailored strategies; creating a safer world from farm to fork.

Kersia UK is a trusted leader in hygiene solutions for the food and beverage industry, committed to safeguarding food safety. Kersia's vision, Inventing a Food Safe World, drives everything the company does.

What sets Kersia apart is its people-focused approach. The team of experts brings unparalleled knowledge, skills, and experience to deliver first-class service and support to customers. Kersia works closely with its partners to provide tailored hygiene solutions that are efficient, effective, sustainable, and innovative; ensuring the highest hygiene standards across the food production chain.

Kersia's services go beyond products. The company offers comprehensive support including:

- Training & Education – Empowering teams with best practices in hygiene and food safety.
- Auditing & Inspections – Helping businesses maintain compliance and excellence.
- Engineering & Technical Support – Delivering practical solutions for complex hygiene challenges.
- Troubleshooting & Food Safety Investigations – Providing rapid response to contamination risks and hygiene issues.
- Expert Recommendations – Advising on the most suitable solutions for operational efficiency and sustainability.

Kersia UK prides itself on building strong partnerships, sharing expertise, and delivering solutions that protect consumers and enhance trust in the food chain.



Contact

Email: hello@backbone.ai

Website: www.usebackbone.ai

Klipspringer: Your Trusted Partner in Food Safety and Compliance

Klipspringer is the leading partner for food safety compliance across the UK, Ireland and Europe, supporting thousands of food and beverage manufacturers in maintaining rigorous standards and meeting audit expectations with confidence.

As a BRCGS Partner organisation, accredited to ISO 9001 and ISO 17025, our goal is to deliver the tools you need to streamline operations, strengthen compliance, and minimise downtime across your site. Specialising in shadow board storage and colour-coded equipment, our extensive product range includes:

- Shadow Boards and Visual Management
- Segregation Screens, Curtains and Equipment Covers
- Hygiene and Cleaning Equipment
- Production Tools and Utensils

- Metal and X-ray Detectable Products
- Handling and Storage Containers
- Instrumentation: including scales, thermometers, allergen testing, hygiene monitoring, real-time monitoring and more
- Calibration, Service and Repair
- Personal Protective Equipment (PPE)

Our knowledgeable and dedicated team is on hand to provide practical solutions and expert guidance.

With a premium order service offering same-day despatch on standard stock items when ordered before 4pm, you can count on us for fast, reliable support.



Contact us

Foxtail House, Foxtail Road, Ransomes
Europark, Ipswich, IP3 9RX

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Email: sales@klipspringer.com (Sam Smith)

Website: portal.klipspringer.com

LRQA: Your Risk Management Advantage

By bringing together unrivalled expertise in certification, brand assurance, food safety, cybersecurity, inspection and training, we've become a leading global assurance provider.

We're proud of our heritage, but it's who we are today that really matters, because that's what shapes how we partner with our clients tomorrow. By combining strong values, decades of experience in risk management and mitigation and a keen focus on the future, we're here to support our clients as they build safer, more secure, more sustainable businesses.

From independent auditing, certification and training; to technical advisory services; to real-time assurance technology; to data-driven supply chain transformation, our innovative end-to-end solutions help our clients negotiate a rapidly changing risk landscape – making sure they're shaping their own future, rather than letting it shape them.



Contact us

www.lrqa.com

Market Leading Industrial Metal Detection Specialists

MDS is the UK distributor for CEIA industrial metal detection equipment in the food, pharmaceutical, textile, quarrying and other industries. We offer the full Ceia range of industrial metal detectors. Our aim is to provide you with the latest technology, ensuring brand safety, reduced production interruptions and the confidence to meet the demands of industry regulators and retailers. MDS operates in accordance with the certified quality management system BS EN ISO9001:2008.

In addition to new equipment sales, MDS have a team of experienced field service engineers who provide setup, calibration and maintenance services across the UK.

A Heritage of Industrial Excellence

CEIA, founded in Italy over 50 years ago, is a global specialist in industrial metal detection systems, with early innovations dating back to the 1960s. The company's fully in-house R&D, engineering, and manufacturing operations have produced a robust range of solutions specifically designed for food safety and quality control. CEIA detectors are deployed worldwide by leading food manufacturers, ensuring compliance with the strictest HACCP, GMP, FDA, and EU standards.

For more information regarding MDS and Ceia products and services, please email help@mds.org.uk or call 0161 286 8750.



Contact: Sales

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Manchester, M44 6GP

Sales: 0161 286 8755

Email: sales@mds.org.uk

Service : 0161 286 8750

Website: www.mds.org.uk

Product Inspection Equipment For Quality Control and Contamination Detection Processes

METTLER TOLEDO includes a highly experienced and trusted Product Inspection division, dedicated to enhancing product quality and upholding next-level safety requirements. Its next-generation inspection solutions seamlessly integrate into production lines, empowering manufacturers to combat rising costs, boost productivity and embrace digitalisation.

Through innovative product inspection technologies, METTLER TOLEDO solutions facilitate compliance with product safety standards. Its foreign body detection systems, utilising both metal detection and state-of-the-art x-ray inspection complete a range of product quality and quality assurance checks. By automating critical safety processes, recall risks are mitigated and brands are protected.

At the heart of the METTLER TOLEDO mission lies a commitment to boosting productivity for manufacturers and fostering unwavering trust

in every product. Its checkweighers deliver dynamic precision weighing, minimising costly overfills and optimising operational efficiency. Meanwhile, vision inspection solutions meticulously detect label and packaging defects, mitigating the likelihood of rework and product recalls.

METTLER TOLEDO ProdX™ data management software provides the next level in product safety. By automating the monitoring and reporting of all product inspection activities in real-time, the safely stored data can help manufacturers grow their business by facilitating food safety regulatory compliance and brand protection by proving due diligence.

In summary, the innovative product inspection solutions from METTLER TOLEDO help manufacturers combat rising costs, safeguard consumers, uphold brand integrity and prepare them for future legislations and business growth.

METTLER TOLEDO

Discover more at: www.mt.com

Knowledge | Quality | Service

New Tech Lubes Ltd is a UK-based, family-owned manufacturer of specialist lubricants, greases, and aerosols, produced under ISO 9001. From our Workshop facility, we supply a full range of NSF H1 food grade and industrial lubricants to customers across the UK and worldwide.

Our unique Colour & Compliance System aligns directly with BRCGS Food Safety Standards, providing a simple, visual approach to lubricant management. Through colour-coded products, compliant storage and decanting equipment, clear documentation, and on-site technical support, we help sites:

- Implement a visual lubricant management solution designed to meet audit and safety requirements.
- Simplify audits with clearly labelled, certified, traceable lubricants
- Improve plant reliability through correct product selection, equipment identification, and compliance documentation tailored for each site
- Reduce contamination risks through proper handling, storage & labelling



Website: www.newtechlubes.com

Join industry leaders going paperless

Paperless Forms, powered by Datahex, is an intuitive food safety software that helps teams document, monitor and verify compliance in real time. It replaces paper checklists with digital forms, instantly flags deviations and centralizes records for easy audit access.

Built to meet HACCP principles, FSMA regulations and the requirements of GFSI-recognized certification programs, including BRCGS, it streamlines data entry and reduces administrative work, helping teams stay organized, proactive and always audit-ready.

At Datahex, the mission is to help food businesses simplify quality management and regulatory compliance by removing unnecessary complexity from daily operations. The approach is designed to meet the practical needs of frontline teams, clear and grounded in real-world operations and fully aligned with regulatory requirements and certification programs.



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Website: www.datahex.com/paperless-forms

Retreeva Global: Leading the Way in Metal and X-Ray Detectable Pens

Retreeva Global helps food manufacturers reduce risk, protect product integrity, and meet audit requirements through a trusted range of metal and x-ray detectable solutions.

Designed specifically for food production environments, Retreeva pens are moulded from FDA-approved, shatter-resistant polymers. They are easy to clean, comfortable to use, and built to withstand demanding environments.

To further minimise the risk of foreign body incidents, our retractable pens feature a unique cartridge suspension system that eliminates small components such as metal springs, while fixed pen designs are also available to suit site-specific policies.

Customers can choose from regular, gel, or pressurised ink for reliable performance across a wide range of applications. These high-quality cartridges offer an exceptionally long writing life of up to 11 kilometres, helping reduce replacement costs and operational downtime. Highly visible ink indicators support easy identification, while optional pocket clips and robust lanyard loops ensure secure use and promote accountability on site.

Beyond pens, Retreeva Global also provides a comprehensive range of detectable permanent and dry-wipe markers, fluorescent highlighters, and detectable stationery, helping maintain consistent food safety controls throughout the food production process.



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RINA promotes global agri-food excellence through sustainability, expertise, and customised services

With over 160 years of experience, RINA is a multinational company operating across the Energy, Marine, Infrastructure & Mobility, Certification, Industry, and Real Estate sectors.

In the agri-food field, we provide services that ensure food safety, regulatory compliance, and enhanced product quality. Through our certification activities, we support organisations throughout the entire supply chain in meeting mandatory requirements while strengthening the intrinsic value of their products.

Our portfolio includes internationally recognised schemes such as BRCGS, which address food safety, quality management, and responsible agricultural practices. We also deliver sustainability assessments,

digital assurance solutions, and innovative customised services that help suppliers of national and international retail stores improve their operational performance, support market access, and build stronger consumer trust.

Committed to excellence and sustainability, RINA combines technical expertise with a deep understanding of industry challenges. We partner with businesses to foster continuous improvement, promote transparency, and contribute to a more resilient and responsible agri-food ecosystem.



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NSF PFAS first for Rocol

Based in Leeds, ROCOL is a market leading manufacturer of a wide range of lubricants, including aerosols, greases, oils, compounds, cleaners, and wipes. We offer tailored solutions to meet individual customer needs, provide comprehensive training, and have the flexibility to develop new formulations to address specific lubrication challenges.

As part of our ongoing commitment to innovation, sustainability, and food safety, we are reformulating most of our FOODLUBE® product range* to be PFAS Free, and we are proud to be the first lubricant manufacturer in the world to receive official PFAS Free certification from NSF, a globally recognised authority in food safety.



Contact:

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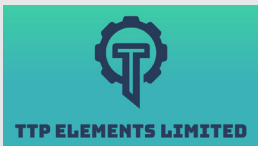
Website: www.rocol.com

TTP Elements Limited have been providing high quality metal detection, check weigher and x-ray services to the food and drink sector since 2019

We supply used inspection equipment to various manufacturers, including food and packaging, across England, Scotland and Wales. Our equipment is available to purchase or hire. Hire is available on a short or long-term basis. We continuously support our customers ensuring retailer codes of practice are met and exceeded.

Based in Leicester but covering the whole of the UK, TTP Elements Ltd are ISO9001:2015 certified and SafeContractor approved, and offer a range of maintenance, calibration and breakdown repair services, alongside in-house training.

- Do you need periodic service and calibration of your check-weighing, x-ray and metal detection systems?
- Do you need performance validation certification to be compliant with supermarket codes of practice and the BRC standard?
- Are you simply looking for repair of your check-weighing, x-ray and metal detection systems?



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Increase efficiency and reduce downtime with TYGRIS Industrial

TYGRIS Industrial is a leading UK-based supplier of high-performance Maintenance, Repair, and Operations (MRO) products, dedicated to helping businesses reduce downtime and increase operational efficiency across industrial, automotive, food production sectors and much more!

TYGRIS offers a comprehensive portfolio of essential, expertly formulated products, including a full spectrum of advanced Lubricants (oils, greases, and sprays), critical Food Grade solutions for contamination

control, Biodegradable lubricants and powerful Industrial Cleaners. Tygris also provides products for Site Safety, Spill Control, and Industrial Paints.

Committed to quality and environmental management. The company focuses on reliable solutions and responsive service, ensuring that maintenance professionals have the necessary supplies quickly to meet urgent operational demands.



Contact:

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Professional provider of after-sales services for pest control equipment and chemicals

With the rapid development of China's food-related manufacturing industry, food safety has received increasing attention from both society and enterprises. Pest management has become a major concern in production processes, especially for companies certified to BRCGS standards, which enforce strict compliance controls on the use of pest control equipment and chemicals - often leading to non-conformities during audits. As a result, there is significant growing demand for services such as standardised application of pest control products, scientific risk assessment, and professional training.

SEEKSHINE is an authorized distributor in China for internationally renowned pest management products from BASF, Syngenta, Alcochem, and others. In addition to supplying high-quality pest control tools and chemicals, we offer customised solutions, pest risk assessments, and specialised training services.

Our pest management solutions for the food industry draw on innovative technologies and risk management philosophies from global leaders such as BASF and Syngenta. We actively promote BRCGS standards in the Chinese market and continue to develop new technologies and products aimed at addressing common pest issues in food facilities, providing more precise and effective pest control and evaluation services.

Our manufacturing facilities in Shanghai and Tianjin produce sprayers and fly killers dedicated to supplying reliable disinfection and monitoring tools for pest control operations worldwide. In food and packaging plants, flying insects are among the most common causes of pest-related contamination. The SEEKSHINE ITRAP® LED series innovative fly killer is the preferred flying insect monitoring solution for many international chain restaurants and food processing suppliers in mainland China. Its glass-free LED technology ensures safer operation, lower energy consumption, and effective trapping of phototactic flying insects, eliminating the risk of pest contamination.

Our pest risk assessment team is distributed across multiple provinces nationwide. Core members possess 10–20 years of hands-on experience in pest management. Many have passed the BRCGS Food Safety and Packaging Materials auditor examinations, and some are certified pest density inspectors accredited by CNAS. Wherever and whenever needed, we provide professional pest risk assessments and training for your pest management team.



Contact:

24/7 Hotline: 400-113-3113 / 13867952244

Email: guofeng@seekshine-pesticide.com

SHIANKU – Your Reliable Partner for Hygienic Cleaning in Food-Processing Facilities

Qingdao SHIANKU Food Safety Technology Co., Ltd. was established in 2012 and specialises in food-contact surface safety.

SHIANKU provides color-coding and industry solutions, and supplies food-grade cleaning tools, protective products, pest-control devices, and stainless-steel products for food factories and catering enterprises, and so on.

Reasonable prices and reliable quality have earned SHIANKU a good reputation. We have already served more than 5,000 food factories across China, and our products are exported to many countries around the world.



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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, swabtesting, daily cleaning and more.

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

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

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



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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.



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