



**PARTNER
CONNECTION
PROGRAMME**



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.



Contact: Sales

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

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

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

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

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

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



Contact: Sales

Oakland House,
Gadbrook Business Centre,
Northwich CW9 7TN

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

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.

Ambersil

Contact: Sales

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

Tel: +44 (0)1278 727 272

Email: info.uk@crcind.com

Website: www.ambersil.com

Twitter: @AmbersilMRO

Ireland's leading specialist supplier of product inspection equipment

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

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

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

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

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

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

Click here for more information about our food safety products



Contact: Sales

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

Tel: +353 (0)1 861 2141

Email: s.dallas@test.ie

Website: www.packagingmachinery.ie

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

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

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

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

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

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

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

BIZERBA

Contact: Sales

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

Tel: +44 1908 682-740

Email: info@bizerba.co.uk

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

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 BRCGS and other audit requirements. BST are a proud partner of the Made in Britain campaign – with 70% of our product range manufactured in Britain.



Contact: Sales

Unit 7 Delta Court, Sky Business Park,
Auckland, 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, minimise energy use, and benefit human health and the environment.

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

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

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

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



Contact: Sales

Sveavägen 56 E, 111 34 Stockholm

Tel: +46 8 545 125 00

Fax: +46 8 249 65

Website: www.camfil.com

Leading global supplier of ISO 21469 certified food grade lubricants

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

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

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

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

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



Contact: Sales

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

Tel: +44 (0)1782 203 700

Email: info@fuchs-oil.com

Website: www.fuchs.com/uk

Go Green With Eco Packaging

Chengde have focused on flexible packaging since 1999, and is now a leader in Mono polymer recyclable packaging.

Chengde is one of "China's Functional Polyethylene Flexible Packaging R&D Center" and has more than 100 patents, issued and implemented "self-standing ziplock bag", Polyamide, polyethylene composite liquid packaging film and bag standards. The company was named as "China's Top 10 Innovative Packaging Industry".

The company is ISO 9001, ISO14001, ISO45001, ISO22000, ISO50001, BRCGS, BSCI, GMI certified, strictly follows HACCP for production

management, and is the authorized packaging supplier of global companies such as Nestle, Pepsi, Hershey's, Starbucks, etc.

With both digital printing and gravure printing, Chengde is flexible on the order size and has a short lead time, helping brands to be flexible to address new go-to-market opportunities with innovative packaging!

Chengde adheres to sustainable development and is committed to becoming the most competitive enterprise in the industry, providing customers with the most valuable packaging materials and services.



Contact: Sales

No.888-1088 Shiji Ave.,
Longgang City, Zhejiang Province,
China 325802

Tel: +86 26868061

Email: Mandy@cdpackaging.cn

Website: www.chengdepackage.com

CLEAN Workwear

CLEAN Linen & Workwear is one of the UK's leading laundry companies. From its network of 6 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



Contact details

Address: 40 Glebeland Road,
Camberley, Surrey,
GU15 3DB.

Tel: : 0333 016 9801

Email: info@cleanservices.co.uk

Website: www.cleanservices.co.uk

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 & 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.



Contact details
Website: www.crcindustries.com

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: Sales
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

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

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

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

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

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



Fyens Børste-
& Kostefabrik ApS

Contact: Sales

Teknikvej 53, 5260 Odense S, Denmark

Tel: +45 6614 3661 or +45 4033 6161

Email: ks@fbk.dk

Website: www.fbk.dk

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



Contact:

945/946 Yeovil Road,
Trading Estate, Slough, Berks,
SL1 4NH

Tel: 01753 570099

Email: Sales@flextechhose.co.uk

Website: www.flextechhose.co.uk

Hygienic air quality control from the global filtration experts

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

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

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

Typical work covered by our project and filterCair engineers includes:

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

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



Contact: Sales

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

Tel: +44 (0)1270 650 550

Email: steve.langford@freudenberg-filter.com

Website: www.freudenberg-filter.com

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

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: Sales

5 Baird Way, Thetford, Norfolk
IP24 1JA

Tel: +44 (0)1842 763 752

Email: sales@glassguard.co.uk

Website: www.glassguard.co.uk

Market leaders in hygienic flexible hose assemblies

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

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

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

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

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

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



Contact: Sales

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

Tel: +44 (0)1943 870 044

Email: leeds@guyson.co.uk

Website: www.guyson.co.uk

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

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

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

We include:

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

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

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

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



Contact: Sales

St Albans Road, Stafford ST16 3DP

Tel: +44 (0)1785 256 976

Email: sales@hvds.co.uk

Website: www.hvds.co.uk

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



Contact: Sales

Inspection System Services Limited,
Unit 25, Goldthorpe Industrial Estate,
Commercial Road, Goldthorpe,
Rotherham, South Yorkshire, S63 9BL

Tel: 01709 891727

Email: Info@inspectionssystemservices.co.uk

Website: www.inspectionssystemservices.co.uk

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

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

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

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

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

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



Contact: Sales

Longbow Close, Pennine Business Park,
Huddersfield HD2 1GQ

Tel: +44 (0)1422 205 115

Email: sales@uk.klueber.com

Website: www.klueber.com

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

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

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

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

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

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



Contact: Sales

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

Tel: +44 (0)1252 893 300

Email: enquiries@loma.co.uk

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

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

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

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

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

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



Contact: Sales

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

Tel: +44 (0)161 286 8755

Email: sales@mds.org.uk

Website: www.mds.org.uk

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 highperformance 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: Sales

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

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

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

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

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



Contact: Sales

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

Tel: +44 (0)1425 482 001

Email: info@rokill.co.uk

Website: www.rokill.co.uk

Exclusive ERP software for UK food and drink businesses

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

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

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

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

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



Contact: Sales

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

Tel: 0333 1231400

Email: info@sanderson.com

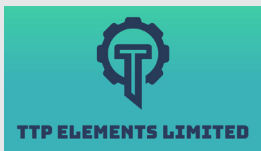
Website: www.sanderson.com/food

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?



Contact: Sales

TTP Elements Limited
486 Braunstone Lane, Leicester,
LE3 3DG.

Tel: +44 (0)116 289 3555

Email: info@ttpelements.co.uk

Website: www.ttpelements.co.uk

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.



Contact: Sales

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

Tel: +44 (0)845 263 7975

Email: admin@thedeepcleaningcompany.com

Website: www.thedeepcleaningcompany.com

Award-winning excellence with Vikan hygienically designed cleaning tools

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

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

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

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



Contact: Sales

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

Tel: +44 (0)1793 716 760
Email: sales@vikan.co.uk
Website: www.vikan.com

A game-changing approach to productivity. Designed to unlock your manufacturing efficiency, improve your operations and ensure BRCGS traceability

Xact Control has been specifically developed to help a client with BRCGS and customer compliance. Xact Control is a software package which sits between a client's ERP (or similar) system and shopfloor machinery. It takes data from the ERP system and automatically sets up and controls machinery in production, print, and packaging lines, performing validation and rejection. This ensures printing, labelling and packing is completed correctly, every time!

Key Features:

- Automates machine setup, eliminating human interaction and introducing increased efficiency to a client's operations.
- Autocoding, which automates the application of vital product information such as batch numbers, expiry dates, barcodes and more.

- A paperless dynamic checklist system empowers operators to confirm essential details before a production run is started.
- User-configurable paperless report generation with cloud-based captured data to support BRCGS and code of conduct compliance.
- User permission levels, supporting a client's traceability and quality control processes.
- A job dashboard that presents live data on crucial metrics such as speed, production status, OEE, efficiency and throughput.
- A catalogue of plug-n-play modules for quick setup and integration with production equipment.

Xact Control is a part of The Xact Group who have been in the coding, marking and packing industry over 40 years.



Contact: Sales

20-24 Gibraltar Row, King Ed-
ward Industrial Estate, Liverpool,
L3 7HJ

Tel: +44 (0)151 479 3020
Email: info@xactcontrol.co.uk
Website: www.xactcontrol.co.uk