

BRC Global Standards
Partner Connection Programme

Introduction to the BRC Partner Connection Programme

About BRC Global Standards

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

About the Partner Connection Programme

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

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

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

How does the Programme work?

- You register with the BRC Partner Connection Programme and pay a £2000 annual fee.
- Information about your products and services, along with links to your website and contact details, are added to our Partner Connection Programme catalogue in the Knowledge Centre, which features on both the BRC Global Standards and BRC Business Services websites.
- Your company is introduced to all BRC certificated sites with a short editorial feature in one of our quarterly Global Standards newsletters.
- You benefit from our email marketing and social media promotion of the Partner Connection Programme, and receive the 'In partnership with BRC Global Standards' logo for use on websites and marketing materials.

To find out more and to discuss this opportunity please contact Nigel Scott, Sales & Marketing Manager on +44 (0)20 7854 8990 or email nigel.scott@brcglobalstandards.com.



Global network of specialist procurement advisors

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

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

ERA goes far beyond the short-term savings of consultants and the limitations of in-house teams to deliver long-term financial and organisational benefits. Our expertise spans over 100 supply areas from Managed Services such as logistics, travel and waste to Business Costs such as Insurance, Utilities and Communications, to name but a few.

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



Expense Reduction Analysts

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

Our clients benefit from the following results:

- savings of 19.7% on average across all projects
- savings in over 90% of projects undertaken
- over 60% of the savings realised are with the incumbent supplier

Read our brochure by [clicking here](#).

Contact Details

Address: 3 Meridians Cross, Ocean Way, Ocean Village, Southampton, Hampshire SO14 3TJ

Tel: +44 (0)2380 829737

Email: info@erauk.net

Website: www.expense-reduction.co.uk & www.era-brc.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



Safer Lighting Solutions

in partnership with BRC Global Standards since 2010 to promote safer lighting.

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

Contact GlassGuard® today for your lighting requirements.

Contact Details

Address: 5 Baird Way, Thetford, Norfolk IP24 1JA

Tel: +44 (0)1842 763752

Email: sales@glassguard.co.uk

Website: www.glassguard.co.uk



World leaders in the design and manufacturer 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 British Retail Consortium or individual Retailers Codes of Practice, food manufacturers must demonstrate tight control and complete line integrity. Loma offers comprehensive advice and complete inspection solutions to ensure all food suppliers meet and exceed the latest regulations, whilst offering easy and reliable operation.



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

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

Contact Details

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

Tel: +44 (0)1252 893300

Email: enquires@loma.co.uk

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

Ireland's leading specialist supplier of product inspection equipment

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

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

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

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



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

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

Find out more information about our food safety products [here](#).

Contact Details

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

Tel: +353 (0) 1 861 2141

Email: s.dallas@test.ie

Website: www.packagingmachinery.ie



Focused on audit compliance and ultimate product integrity

Klipspringer- the 'industry name' delivering trusted solutions, reliable products and dependable service, with integrity. Working with technical managers, auditors, QC departments, hygiene teams, engineering and continuous improvement initiatives, from the smallest artisan company to the largest multinational, Klipspringer supplies specialist products in support of 'compliance with confidence':

- measuring and monitoring instrumentation
- service and calibration
- colour coded food contact approved hygiene and production utensils
- metal and x-ray detectable equipment
- facilities support
- personnel protection

Why do busy professionals choose Klipspringer?

- Almost certainly the largest range of colour coded utensils available, leading the way with 10 truly distinct colours!



Compliance with confidence

- Up to 5 weeks' stock on over 80% of product lines, ready for same day despatch. Extravagant? It's our commitment to our clients.
- Klipspringer products represent real value for money, recognised by a growing clientele throughout the industry.
- Rigorous commitment to innovation.
- UKAS accredited laboratory for temperature calibration in accordance with International Standard ISO 17025:2005, with cutting edge turnaround times.

Contact Details

Address: Klipspringer, Rynor House, Farthing Road, Ipswich IP1 5AP

Tel: +44 (0)1473 461 800

Email: sales@klipspringer.com

Website: www.klipspringer.com

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

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

Food product recalls are occurring with ever greater frequency and severity, affecting all parts of the supply chain. With the rise in social media's influence on consumer behaviour and the evolution of regulations, food companies need to be prepared to protect against the risk of reputation and financial damage. Together, Willis Limited, Faber Global, BRC Global Standards and XL Group have built Recall Shield.

Recall shield offers coverage for:

- insured event
- accidental contamination



- malicious contamination
- product extortion
- government recall
- adverse publicity

For more information about how Recall Shield can protect your business please download our information leaflet [here](#) or contact us directly.

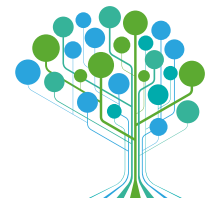
Contact Details

Address: Willis Limited, 51 Lime Street, London, EC3M 7DQ

Tel: +44 (0)203 193 9550

Email: simon.bridgwater@willis.com

Website: www.willis.co.uk



Access control and workforce management solutions

Grosvenor Technology is a UK based access control and workforce management technology provider with global reach. Our offering encompasses hardware, software and IP/cloud based products and services, providing an end-to-end people movement solution for businesses of all sizes, and numerous blue-chip retailers

Sateon (GTL's latest Access Control offering) is 100% browser based, multilingual and includes a full array of features, all of which can be used without installing any software. Sateon is easily scalable for systems of any size, located anywhere in the world, and ensures ease of maintenance and on-going support.

A further strength of Sateon lies in its open architecture, giving it the ability to integrate with third party systems, such as fire, CCTV, or third party databases, and an array of other systems. These features give Sateon great flexibility to provide the best control systems, for the widest possible range of corporate clients.



GTL is a manufacturer of advanced Time and Attendance data collection terminals. These terminals form part of wide-area-network workforce management systems for the control of workforces across multiple sites and areas. GTL also supplies interface and integration software designed to communicate with applications, developed by our partners or potential partners. GTL's advanced integration tools create a speedy and professional development environment.

Contact Details

Address: Endeavour House, Coopers End Road,
London CM24 1SJ
Tel: +44 (0)1733 331155
Email: pcs@gtl.biz
Website: www.grosvenortechnology.co.uk

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 application 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 that 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 our [Food Grade Lubricants and Services](#), and the [Energy and Cost Savings](#) you can make by utilising our products. For more information, please see our [Product Catalogue](#) and [Value Proposition](#).

Contact Details

Address: FUCHS Lubricants (UK) PLC, New Century Street,
Hanley, Stoke-on-Trent, Staffordshire ST1 5HU
Tel: +44 (0)1782 203700
Email: info@fuchs-oil.com
Website: www.fuchslubricants.com



The food industry specialist: adding value and raising standards

Needlers is the UK's leading specialist supplier of hygiene, safety and PPE products and services to the UK food manufacturing industry.

Based in Yorkshire and with its own national delivery fleet, the company stocks a comprehensive range of products designed to meet the demands of food production. These include Needlers' own brand of imported disposable PPE, stocked in a BRC approved warehouse which operates to the same standards as a food production facility.

Needlers is leading the way when it comes to innovation. The company offers a range of online services to its customers, designed to make the process of ordering PPE and hygiene products simple, transparent and efficient. These include online account real-time order reporting and a bespoke stock management system.



Added value and customer service is the core of Needlers' approach. Customers enjoy benefits which include free video training content and white papers to help with audits.

Willing to be adventurous, and passionate about getting it right; Needlers is The Food Industry Specialist. Find out more about Needlers products and services by visiting their website below, downloading their [product catalogue](#) or getting in touch with the team using the contact details below.

Contact Details

Address: Reldeen House Wyke Way
Melton West Business Park, Melton, HU14 3BQ
Tel: +44 (0)1482 467500
Email: sales@needlers.co.uk
Website: www.needlers.co.uk

Your partner in inspection and quality control since 1984

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

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

Over the years the [product range](#) has evolved and expanded to offer specific solutions for the food industry, as seen in their [product brochure](#). Today PRISMA INDUSTRIALE is the only company that produces 100% Italian-made metal detectors and checkweighers and is the leader in this



sector in the Italian market, with a sales network that covers the whole territory.

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

Contact Details

Address: Via La Bionda n. 17, 43036 Fidenza (PR), Italy
Tel: +39 0524 527270
Email: info@prismaindustriale.com
Website: www.prismaindustriale.com



Metal detectors with exceptional ROI guaranteed!

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

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

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

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



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

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

Contact Details

Address: The Phantom Building, 7 Beaumont Road.
Banbury OX16 1RH
Tel: +44 (0)1295 256266
Email: sales-uk@fortresstechnology.com
Website: www.fortresstechnology.co.uk

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

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

Over the last decade, we have partnered with more than 1,800 food facilities worldwide to train employees, validate comprehension, and create behavior change that helps them:

- reduce injuries
- increase productivity
- minimise waste
- improve customer satisfaction
- be audit-ready 24/7



Our complete software solution helps optimise your workforce in ways that drive continuous improvement and operational excellence:

- quickly communicate critical information to employees
- provide customised content for company or job-specific requirements
- validate employee participation and comprehension
- verify behaviour change

Contact Details

Address: Pure Offices, 4100 Park Approach,
Leeds LS15 8GB
Tel: +44 (0)800 9875575
Email: contactus@alchemysystems.com
Website: www.alchemysystems.com/uk



Magnet testing and bespoke magnetic separators

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

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

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



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

Please view our [product brochure](#), and for a free quote, please call +44 (0)1706 645 824 or email sales@greenwoodmagnetics.com.

Contact Details

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

Global supplier of high performance food grade lubricants

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

At Rocol we design and manufacture technically advanced food grade lubricants, specifically tailored for the food and clean 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

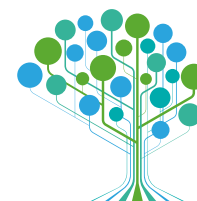


of FOODLUBE products are manufactured to adhere to strict procedures and standards, whilst offering crucial safety assurances through our NSF registration, ISO 21469 certification and HALAL accreditation.

For more information on our FOODLUBE product range, please download our [brochure](#), [selector](#), or our latest promotional leaflets on our [DETEX Technology](#), and food safe [aerosols](#).

Contact Details

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



Property and liability insurance experts



Lockton is the world's largest privately owned, independent Insurance Broker and Risk Manager.

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

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

At Lockton our priority is to listen to you and understand your business. Then working with our carefully selected panel of Insurers we will deliver for you:

- Competitive premiums (and hopefully savings) – we understand the

pressure of tight margins in the food sector.

- Insurance cover that is "right" for your risk exposures. We have some fresh ideas, such as our market leading work on Business Interruption and Cyber Liability.

- A service plan backed by an experienced and consistent team giving great advice, managing your claims and working with you to manage risk out of your business.

Contact Details

Address: The St Botolph Building, 138 Houndsditch
London, EC3A 7AG

Tel: +44 (0)20 7933 0000

Email: gary.ennis@uk.lockton.com

Website: www.lockton.co.uk

Focused Air That Works for You, 100% compliance and Zero interruption.



HVDS is the industry name delivering dedicated to the food industry and delivering purified air that works for you; the name that represents the food Industries Trusted Partner in air filtration, dust extraction and ventilation.

Working for engineering and hygiene teams, technical managers, auditors, QC 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 & Reporting
- Ventilation Mapping
- Air Quality Auditing
- Personnel Monitoring

Why do the Food Industry professionals choose HVDS as their Trusted Partner?

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

Contact Details

Address: St Albans Road, Stafford, ST16 3DP

Tel: +44 (0) 1785 256 976

Email: sales@hvds.co.uk

Website: www.hvds.co.uk



Experts in manufacturing cleaning equipment

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

They are at the forefront of product innovation, pioneering the Resin Set DRS® filament retention system and Total MDX Hygienic Tools. With distribution partners in over 90 countries and a dedicated team of experts, HBC's manufacturing capabilities extend beyond their product catalogue.

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



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

To find out more about products from Hill Brush Ltd, please take a look at their [catalogue](#) or visit their website below.

Contact Details

Address: Woodlands Road, Mere, Wiltshire, BA12 6BS
Tel: +44 (0)1747 860494
Email: info@hillbrush.com
Website: www.hillbrush.com

Best quality cleaning tools and metal detection products

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

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

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



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

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

Contact Details

Address: P.I EL Pla, c/ Flassades N° 5
46870 Ontiyent, Valencia, Spain
Tel: +34 96 238 90 59
Email: info@grupomaya.com.es
Website: www.grupomaya.com.es



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 focus production on the professional sector ever since those early days. Today we are a leader in our market, working closely with dedicated distributors.

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

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

- Established in 1887
- Only company to focus only on the food and drink industry



Fyens Børste- & Kostefabrik ApS

- Worldwide export through dedicated distributors
- ~3000 articles available
- 2 screw systems available, inside- and outside thread
- 10 colours available
- Range of resin set and detectable articles

Contact Details

Address: Teknikvej 53, 5260 Odense S, Denmark

Tel: +45 6614 3661 or
+45 4033 6161

Email: ks@fbk.dk

Website: www.fbk.dk

Food Processing Sanitation Experts



AMERISAN is the mixture of “American” and “Sanitary.” We focus solely on serving the food processing and pharmaceutical industry, providing sanitation and safety-related solutions for companies such as yourself. Our tagline: Food Processing Sanitation Experts. Our clients include well known global Fortune 100 food processors whom you are probably very familiar with, namely Kraft/General Mills/Bimbo Bakeries/Merck/etc. Our specialization enables us to provide you with a unique set of value added services:

- Best-In Class Innovative Products. We Continually Search the World for the most Innovating Food Processing Sanitation Solutions, enabling our Clients to Achieve HACCP Compliance Goals.
- Plant Standardization. AMERISAN works closely with our clients to help each facility become standardized.
- HACCP Implementation Assistance. We assist in the Implementation of HACCP Programs by providing Training and Signage.
- Color Coded Hygiene Equipment. We offer the largest range of color coded sanitation tools available in the marketplace.

- Vendor Managed Inventory. To Save Time and Reduce Rush Orders, 80% of clients opt for Vendor Managed Inventory (VMI).
- Green Environment Initiatives. At Amerisan, green is more than initiative. . .we LOVE the environment and core company philosophy is dedicated to protecting it.

We're happy to assist in any way, be it Industry Knowledge/ Contacts/ HACCP and 5S Implementation. . .

Contact Details

Address: 1833 Columbia Avenue,
Folcroft, PA 19032

Tel: +1 610 358 1440

Email: silas.b@amerisan.com

Website: www.amerisan.com



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 & rubber detectable products. We set ourselves apart in the industry by offering high quality detectable items, paying particular attention to our XDETECT metal & x-ray detectable plastic compound, which is highly shatter resistant, available in 8 colours, FDA approved, EU 10/2011 compliant and also incorporates antibacterial protection in specific applications.

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

Examples of detectable products in our range include pens, markers, clipboards, self-adhesive tapes, safety knives, catering knives, scrapers,

scoops, jugs, brushes, shovels, ear protection, plasters, hair / beard nets, gloves, paper tags, plastic tags, test pieces and detectable materials.

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

Contact Details

Address: Unit 7 Delta Court, Sky Business Park, Auckley, Doncaster, DN9 3GN, UK

Tel: +44 (0)1302 775208

Email: sales@detectable-products.co.uk

Website: www.detectable-products.co.uk

Helping to create compliant, clean and sustainable workplaces



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

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

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

nostri clienti con la consegna veloce e affidabile, per aiutare a risolvere le loro sfide quotidiane.

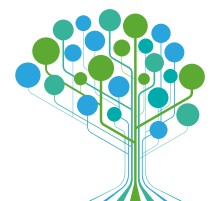
La nostra innovazione attraverso la ricerca e sviluppo con attenzione all'affidabilità senza compromessi & efficacia ci fornisce le basi per la crescita futura. Grazie alla nostra portata globale, aderire alle best practices internazionali, ma anche concentrarsi sulle competenze locali, specifici del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

Contact Details

Unisan USA: sales@unisan.com | www.unisan.com

Unisan UK: sales@unisanuk.com | www.unisanuk.com

Unisan Italy: info@unisansrl.it | www.unisansrl.it



Review your company's banking arrangements. Initial review free of charge!

Argyll Debt Advisory offers senior, independent advice to businesses and their stakeholders in arranging and managing their debt facilities and relationships with banks.

Argyll Debt Advisory is led by an experienced banker with senior underwriting experience and a deep understanding of the Retail and Consumer Sectors. We have advised over 30 clients, raising facilities in excess of £700m.

We believe in supporting long term relationships between corporates and their funders through two way open communication. We maintain close contact with an extensive network of funding institutions.

We can advise you on:

- renewing your bank facilities
- raising new debt
- negotiating competitive terms



- agreeing or re-setting financial covenants
- benchmarking pricing, margins and fees
- improving cash management

Free banking review

As part of our exclusive arrangement with the BRC we are pleased to offer a free initial review session to all BRC members and associates, following which you will receive a complimentary review of your existing banking arrangements, delivered after a consultation.

Contact Details

Address: 15 South Molton Street London W1K 5QR
Tel: +44 (0)20 7409 3485 or +44 (0)7590 476955
Email: alee@argyllpartners.co.uk
Website: www.argyllpartners.co.uk

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

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

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



equipment and personal protection items; from stretch wrap to rubber bands and silicone mastic to nitrile gloves. This demonstrates the kind of commitment to satisfying customers' needs that typifies Detectamet's business ethos.

Established for over 10 years, Detectamet won the SOFHT Company of the Year Award for businesses of less than 100 employees in 2013. View the Detectamet Product Catalogue by [clicking here](#).

Contact Details

Address: Unit 55 Halifax Way, Pocklington Industrial Estate, Pocklington, York YO42 1NR
Tel: +44 (0)1759 304200
Email: sales@detectamet.com
Website: www.detectamet.co.uk



Award winning excellence with Vikan hygienically designed cleaning tools



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

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

- Colour-coding site surveys.
- Advice on food safety.
- Food safety information including White Papers,

Scientific publications, Trade articles, Food Safety Seminars, and presentations at National and International food safety events.

- Development of new and improved cleaning solutions in close collaboration with the food industry
- Hygiene trouble shooting site visits.
- Cleaning workshops at local and group level.
- Bespoke hygiene training

Contact Details

Address: Vikan A/S, Raevevej 1, 7800 Skive, Denmark
Alternative: Vikan Ltd, 1-3 Avro Gate, Broadmoor Road, South Marston Park, Swinston, SN3 4AG
Tel: +44 (0) 1793 716760
Email: sales@vikan.co.uk
Website: www.vikan.com

Rokill Pest Control The Professional Solution



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

Ensuring effective and professional pest control solutions we work closely with BRC, Supermarkets, AIB and the Soil Association to ensure compliance with their codes of practice. Using their 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, download the product catalogue here.

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

Please contact us to discuss your requirements and where applicable we will undertake a free of charge onsite assessment.

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

Contact Details

Address: Rossland house, Headlands Business Park, Ringwood Hampshire, BH24 3PB
Tel: +44 (0) 1425 482001
Email: info@rokill.co.uk
Website: www.rokill.co.uk



Leading the way in Hygienic Hose Management

Flexrite are delighted to celebrate 30 years of being one of the leading companies supplying flexible hoses and associated products to the Food, Brewing and Pharmaceutical industries.

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

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

To meet customers' demands for health and safety, technical help and quality assurance, Flexrite have developed various [Hose Management packages](#). This includes their unique Iflex Hose Register, which enables



customers to view all hose entries, download datasheets and certificates of conformity, and is tailored to suit individual customers.

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

Find out more about Flexrite in our [product catalogue](#), or alternatively please get in touch with the Hose Management team below.

Contact Details

Address: 19 The Trinity Centre, Park Farm
Industrial Estate, Wellingborough, NN8 6ZB

Tel: +44 (0) 1933 673699

Email: enquiry@flexrite.co.uk

Website: www.flexrite.co.uk

KTBA People in Food Group



KTBA is a leading serviceprovider in the Benelux area for implementing and maintaining certified BRC-systems.

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

As a part of the Dutch 'People in Food Group' KTBA offers besides consultancy and training programs, also softwaretools and labelling-services.

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

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

[ENGLISH](#)

[DUTCH](#)

Contact Details

Address: Horst 12
NL-5171 RA Kaatsheuvel
The Netherlands

Tel: 0031 416 348 910

Website: www.ktba.com



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



Acknowledged by many food, beverage and pharmaceutical companies as the global leader for speciality lubricants – with arguably the largest range of H1 registered lubricants – Klüber Lubrication was one of the first companies in Europe, and the first in North America to be certified according to ISO 21469, with 5 accredited sites globally. Klüber Lubrication manufacture their products in a clean and safe environment, and as a member of EHEDG (European Hygienic Engineering and Design Group), are part of food safety initiatives right from the start.

continuing 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.

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,

Contact Details

Address: Unit 10 Longbow Close
Huddersfield, HD2 1GQ
Tel: +44 (0) 1422 205115
Email: sales@uk.klueber.com
Website: www.klueber.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.

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), and
- Perma-Lock® system (aerosol only, non-detachable components: "Prevention. Better than detection")
- Regionally based full-time Sales Managers for product questions & support
- Free samples for trial
- Available to order 24/7 through an international, regional, and local distributor supply network

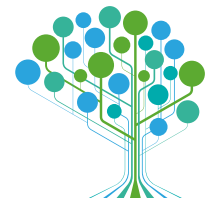
The Food Processing Safe® range of >35 maintenance chemicals offers a true, single brand, complete chemical solution. Whatever the maintenance requirements, Ambersil has it covered:

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

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

Contact Details

Address: Ambersil House, Wylds Road, Bridgwater, Somerset, TA6 4DD
Tel: +44 (0) 1278 727272
Email: info.uk@crcind.com
Website: www.ambersil.com
Twitter: @AmbersilMRO



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

InPest is the line designed by GEA to meet needs of professional pest control. The mission is to study and develop pest monitoring devices such as sexual pheromones, glue traps, U.V. fly killers. Driven by innovation and with particular attention to the environment our goal is to manufacture effective solutions to work closely with BRC.

The InPest products are designed and produced respecting high standard basing on customer's needs in order to give the best tool for any situation always respecting and preserving the environment and those who live in it.

The quality standard is ensured by 3 internal laboratories:

- one for the synthesis of pheromones;
- one for breeding insects;
- one for the quality control of raw materials and final products.

Key figures of GEA:

1. 30 employees (including agronomists, an entomologist, a veterinarian, a chemist)
2. 2 facilities in Settimo Milanese - Italy



We IPM your world

www.inpest.it

3. Total sqm: 3500 mq
4. 10 lines of production
5. Sales: all Europe
6. 1 registered patent
7. 1 biocide registration: TDDA pheromone
8. ISO 9001:2015 certification on all the company phases

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

Contact Details

Address: InPest is a trademark of GEA Srl,
via E. Fermi, 10 20019 Settimo Milanese (MI), Italy

Tel: +39 (0)2 33514890

Email: web@geaitaly.it

Website: www.inpest.it

THE INDEPENDENT INSPECTION, TRAINING AND CONSULTANCY PROFESSIONALS FOR PEST MANAGEMENT

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

Independent Inspections

'In-depth' pest control inspections are a BRC requirement.

Our independent inspections fulfil this requirement, and can either substitute for inspections provided by the pest control contractor, or be delivered on an ad hoc, perhaps trouble-shooting, basis. Our inspections offer the following benefits:

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

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

E-learning

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



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

Consultancy

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

Click this link to [download our brochure](#).

Contact Details

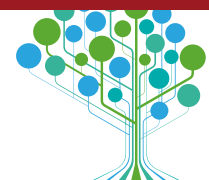
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