

# FOOD AND DRINK NETWORK UK

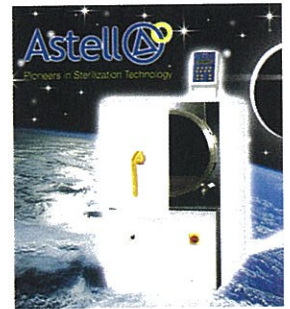
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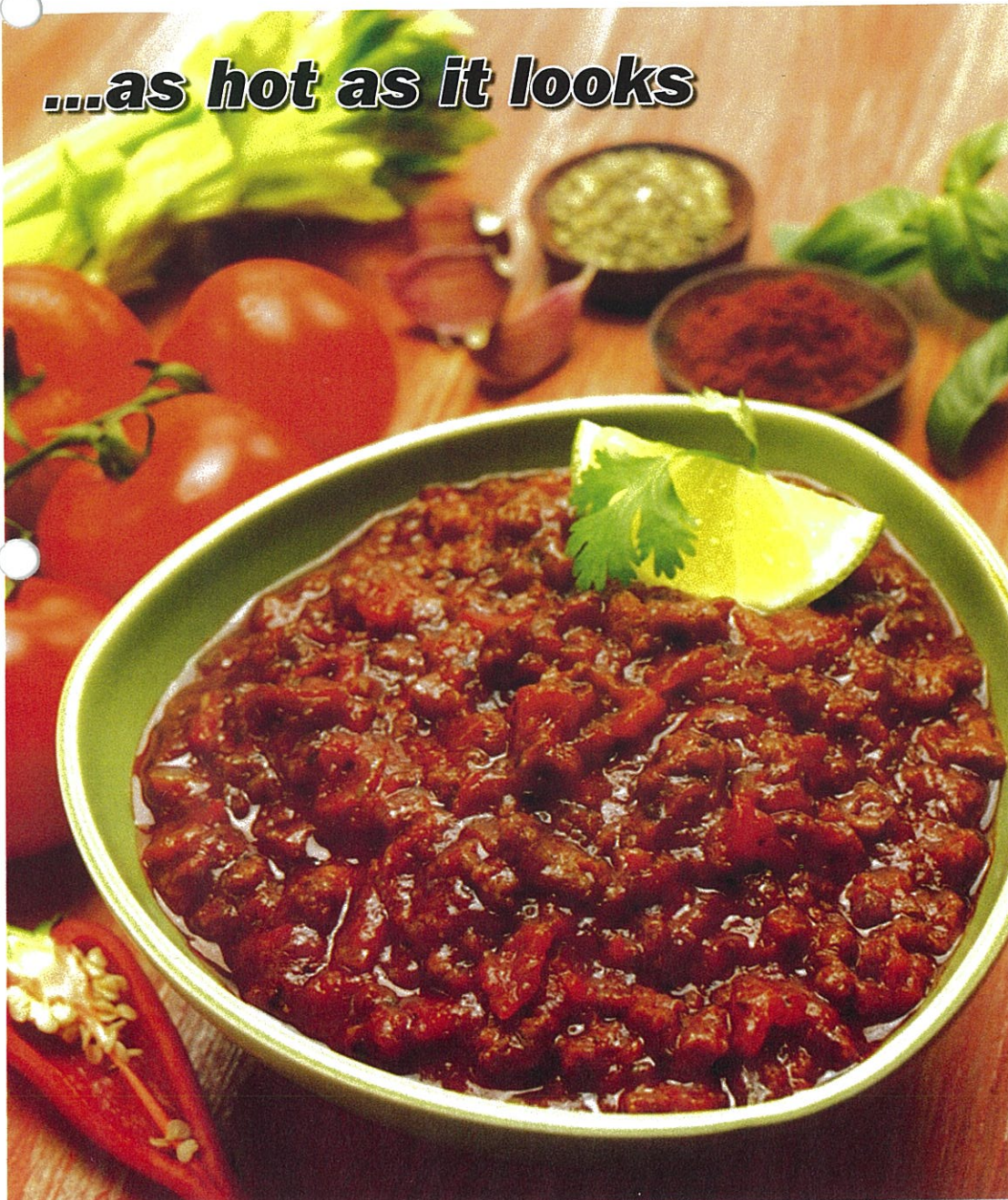
## Arriba! TSC Foods spices up menus with new chilli range

Leading developer and manufacturer of bespoke meals and foodservice products TSC Foods, has launched an innovative new chilli range.



## Astell Scientific gets Eclipsed!

Astell Scientific has been selected as Eclipse Scientific Group's chosen partner for the supply of sterilising equipment, and has just supplied twelve new units to the Group.



...as hot as it looks

Photograph courtesy of TSC Foods



## A mix for success

One venture capitalist, two Michelin starred chefs, a salad producer and the 19-year old Yorkshire pig farmer take on the world's largest food festival in Italy.



## The Famous Grouse gets a festive make over

Scotland's favourite whisky is launching a festive gift bottle into the UK market, aimed at Christmas shoppers looking for a fast, creative and convenient gift solution.

## Cooling off this Christmas

Christmas is almost here, the busiest time of year for food industry.



The steady flow of seasonal customers means that temperatures will rise. The last thing you need is for your air conditioning and refrigerant to break down.

DX Cooling, the low carbon air conditioning specialists give some suggestions on **how not to get hot under the collar this Christmas.**

It's so easy to forget to turn off the air conditioning. Setting a timer on cooling systems is likely to save money.

If you are lucky enough to have an air conditioning unit then make sure you don't

run it constantly.

Running a system full time could result in the unit breaking down when you need it most. Maintaining regularly both chillers and air conditioning units will reduce the risk of your system breaking down during busy periods.

**New Years resolution and regulations for the food and drink industry.** Did you know that older air conditioning units containing R22 gas will be banned as from 2009 and that A/C systems inspection will be mandatory?

■ You can download our free F Gas fact sheet from our website. Just log onto [www.dxcolling.net](http://www.dxcolling.net). Visit the news and information page for downloads, special offers and latest information on legislation

**TO CELEBRATE THE CHRISTMAS SEASON DX COOLING ARE GIVING AWAY 4 COOLING PACKS FILLED WITH GREAT TREATS FOR THOSE HOT AND COLD DAYS**

All you have to do is answer the following question:  
**Q: WHICH TYPE OF AIR CONDITIONING UNITS AND GAS WILL BE BANNED AS FROM 2009?**

Email all entries to [fd@walfonpublications.com](mailto:fd@walfonpublications.com)

## Top of our game

Dawsonrentals have earned their reputation with over 17 years' experience supplying high specification, premium quality catering facilities.

Our range of solutions is used by various industries including educational and healthcare establishments,

the Ministry of Defence and HM prison. Royal Wimbledon Golf Club moved to its current location in the 1900s, and it has been widely considered one of the finest courses in the country. It has an overwhelming sense of history being one of the three oldest clubs in England and despite its close proximity to the centre of London, the course is set in calm surroundings. A £1.25 million investment is being made, focussed on refurbishing the golf clubs kitchen and staff facilities. Upon completion in autumn 2008 the improvements will make the clubhouse even more welcoming for members who are already rightly proud of their club. During this time of refurbishment, full catering was required to be continuously operating while the building works were ongoing. Dawsonrentals were asked to supply appropriate temporary facilities and equipment to enable this, over an initial six-month period. Dawsonrentals worked closely with the Royal Wimbledon Golf Club to ensure the facility proposed matched the needs and standards of their current kitchens. A linked facility comprising of a 25' Commander kitchen and a 16' Companion kitchen was proposed after consultations and a site survey. The larger kitchen was fitted out as the prime cooking area with equipment including a six burner range, double basket fryer and a salamander drill alongside chilled and frozen storage units, the Companion unit was designed as a dish wash unit. Both units were linked to the club house by an 8.1m corridor link which enabled the operations not to be interrupted by inclement weather, and also allowed the high service and productivity levels to be maintained throughout. Dawsonrentals focus on providing a first rate service from initial contact through to collection, ensuring every obstacle is dealt with in advance. This was particularly important in this case, where narrow roads leading up to the club and the need to position the kitchen units with a crane over existing buildings were issues dealt with faultlessly. It is due to this attention to detail coupled with a modern flexible product that Dawsonrentals are able to take on projects of any size or duration.

■ Dawsongroup plc, Delaware Drive, Tongwell, Milton Keynes MK15 8JH  
[www.dawsongroup.co.uk](http://www.dawsongroup.co.uk) or Tel: 01600 716851



## SSI Schaefer Offers a Complete Automation Business Support Unit for the 'Deep-Freeze' Industry

SSI Schaefer, system supplier of intra-logistics, has started an initiative for modern cold store logistics.

An expert in offering automated storage solutions to the logistics industry, SSI Schaefer is now concentrating on the development of a new business support unit focused solely on the cold store industry. This business support unit will provide each cold store operation (which could include the installation of a brand new facility or the development of an existing warehouse) with one source of expert contact during the various development and implementation stages that has access to a wide variety of automated solutions for the deep-freeze industry, including construction and IT. The specialist business unit for cold stores will ensure that each warehouse and conveyor system specialist is able to deal with all areas of automated

warehouse management and stock turnover on any individual project. Business activities will range from the planning of an automated warehouse, selecting the most appropriate order-picking systems to install, implementation and installation phases of all turnkey systems.



■ [www.ssi-schaefer.co.uk](http://www.ssi-schaefer.co.uk)

## Atlet support proves fruitful for Langdons

Chilled distribution specialist Langdons was so pleased with the service and support received from Atlet, that the company was chosen to deliver a 'complete package' for operations at Gerber Juice Company in Somerset.

Atlet has supplied a fleet of warehouse trucks to a very precise specification and designed and built the battery management and handling systems at the Bridgwater distribution centre run by Langdons.

Langdons provides chilled distribution services for a number of national account customers from its base in the South West. At the end of 2006 the company successfully competed for the contract to manage the new purpose-built temperature controlled warehouse that Gerber Juice Company, the UK's biggest juice supplier, had commissioned next to its processing and packaging plant in Bridgwater. Although the conventional racking presented no major issues, the drive-in racking was relatively high and had unusually narrow bays. This meant that standard width reach trucks, which are typically specified for high lift operations because of their added stability, could not easily be used. Atlet delivered eight of its Forte UHS reach trucks with 9.9 metres masts and carriage sideshift to support precise load positioning, essential when handling dynamic liquid loads at height. The reach trucks were also supplied with Atlet's unique S3 stability support



system that automatically governs speed, acceleration, steering sensitivity and other parameters to ensure they never exceed their safe working limits. Pallet movements in this busy warehouse are controlled by an RF-enabled warehouse management system which enables Langdons to pick orders on the same day for overnight just-in-time delivery anywhere in the UK. Orders are assembled through a combination of bulk and case picking and on the busiest days Langdons estimates that it will despatch the equivalent of 100,000 cases. The trucks and battery facilities are maintained by local Atlet services engineers on a call out basis.

■ For product information contact:  
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Tel: 01844 215501 • Fax: 01844 219220  
[www.atlet.co.uk](http://www.atlet.co.uk)

## Culina secures a Unique deal

Culina Logistics Ltd, the multi-temperature supply chain specialist, has secured a new contract with Unique Fine Foods to provide a shared-user storage and distribution service for a chilled product range.

Founded in 1999, Unique Fine Foods has established a market in importing a range of high-quality food products from around the world, including China, Germany, France and Italy, for UK supermarkets.

The solution provided by Culina's chilled operation involves distribution of Unique's deli counter products to Waitrose stores across the UK.

Orders are received by EDI (electronic data interchange) directly from Waitrose and picked using hand held RDT (radio data transfer) scanners that ensure pick accuracy of 99.95%.

Unique can track orders via an integrated IT system, with proof of delivery (POD) data available online.

The secure website provides details of service levels, order progress and any queries. Currently the contract covers distribution of chilled produce to Waitrose stores, but is likely to expand to include ambient product lines.



■ For further details please contact Dale Fiddy, sales and marketing director, Culina Logistics, Tel: 01902 404525, Website: [www.culina-logistics.co.uk](http://www.culina-logistics.co.uk).