



24-25 September 2015  
Business Design Centre | London

## lunch! exhibitors unveil their show highlights for 2015

*A first look at new drinks, packaging, equipment & technology at next month's lunch show*

lunch! has released its first preview of some of the new drinks, packaging, equipment & technology being showcased this year. The multi-award winning trade event for the food-to-go sector, returns to the Business Design Centre in London on 24-25 September with 350 exhibiting companies.

lunch's focus on innovation has made it a popular choice with buying teams from many of the country's biggest food-to-go operators, including supermarkets, multiples, contract caterers, wholesalers, distributors, travel caterers, cafés, coffee shops, and sandwich shops. Over 6,500 key buyers and decision makers are set to attend.

The following is just a taste of some of the latest innovations on offer at lunch! 2015:

### Drinks

**Tetley** is unveiling a new launch and showcasing its new range of blends at lunch!, with tea tastings throughout the day. They are also sponsors of the Café Life Awards (stand U116).

**Taylor's of Harrogate's** expert tea taster, Simon Hill, is delivering four interactive tea tasting sessions with small groups during lunch!. Visitors will be offered the unique opportunity to learn how to taste tea professionally, something that only ever takes place at Taylor's HQ (stand M308).

Leading coffee sourcing, roasting and packing specialist, **Lincoln & York** is showcasing its recent company rebrand. They'll be serving barista made coffees with a lunch! exclusive blend and taking visitors through the art of coffee roasting with a soon-to-be-revealed activity (stand U302).

**UCC Coffee UK & Ireland** is showcasing its new ThreeSixty° single origin coffee. Sourced from the Atitlan region in Guatemala, the full bodied coffee has a sweet almond aroma followed by rich dark chocolate notes, perfectly balanced with orange sweetness (stand M202).

Established in 1956, **Bedford Continental Wholesale** is exhibiting at lunch! for the first time this year, showcasing their TostaD'oro brand of coffee, which they roast and blend in-house. As importer and distributor of many Italian brands, they will also have a range of biscuits, cakes and snacks on display (stand F121).

Launching in the UK at lunch! 28BLACK from **Infinity Brands** represents a new generation of energy drinks: it contains no taurine, artificial colouring or preservatives and is vegan, gluten and lactose-free. 28BLACK offers the same great Classic Energy drink taste, offering further line extensions with its fruity Açai and sugar free Açai Zero (stand U124).

**Lucozade Ribena Suntory** is launching Orangina into the on-trade, with its iconic bulby glass bottle available exclusively to the channel. The brand is undergoing a complete refresh utilising their distinctive glass bottle and memorable 'Shake & Serve' ritual to transform Orangina into an actively desired premium adult soft drink. They will be demonstrating the perfect serve, as well as the opportunity to enter a prize draw at lunch! (stand U104).

New launches from **Vegesentials Raw & Pure Smoothies** include beetroot, apple and carrot (with ginger) smoothie and carrot, pear and kale (with lime and ginger) Smoothie. Both provide 3 of your 5 a day fruit and veg per bottle. Pure and raw, they are high in fibre and a natural source of vitamin A, B6, C and Potassium (stand G7).

**PACK'D** is launching its new Super Smoothie Kits at lunch!. The world's first frozen smoothie kits, each contains a pouch of freshly frozen, whole fruits and vegetables plus a sachet of natural superfoods. The new range includes three 'Super Smoothie Kits' for retail (Defence, Energy & Defence) and 15 Smoothie Kits for foodservice (stand F205).

Launching in September, Frobishers Classics is a new range of delicately carbonated juice drinks made with pure fruit juices and spring water from **Frobishers Juices**. Available in three timeless flavours: Sparkling Raspberry, St Clements Orange & Lemon and Apple, Pear & Elderflower (stand M121).

**Plenish** is launching the UK's first organic, all natural nutm\*lks. They are made from just three ingredients – nuts, water and Himalayan salt, using no additives or sweeteners (stand M438).

Launching at lunch! is a new range of all-natural, premium still waters created by flavour matchmakers, **the refinery**. The 500ml drinks are made in Wales and contain no added sugar or artificial ingredients. Offering a taste of 'hydro-gastronomy', the three inaugural flavour pairings are Strawberry/Chilli, Raspberry/Rosemary and Cucumber/Lemongrass (stand A417).

Spring water enriched in amino acids, **Rejuvenation Water** is a new functional water designed to deal with the rigours of the 21st Century. Launching at lunch!, visitors will be among the first to see and sample Rejuvenation Water (stand U227).

New start-up Vitness is launching **Beauty Vitamin** at lunch! This low sugar, vitamin drink for skin, available in Rhubarb & Rose, Elderflower & Chili, and Cucumber & Melon, includes ingredients like collagen peptides, anti-aging Resveratrol, bioactives and vitamins (stand A313).

**Shaken Udder Milkshakes** new launch is Salted Caramel flavour, a decadent combination of sweet and salty. Made using fresh British milk, the finest Maldon sea salt and no artificial colours, flavours or preservatives. The new addition to the range joins Chocolush, Top Banana and Vanillalicious flavours (stand U203).

**Tg Green Teas** is a new range of real brewed tea infusions inspired by ancient wellness traditions and made with organically grown Chinese green tea. The 330ml PET bottle iced Tg range includes green tea with ginseng; with mandarin and ginseng; and with jujube and ginseng. Tg green teas are also available in pyramid bags for hot brews (stand F317).

**Sansu Drinks** is the first brand in the world to launch a suite of Yuzu fruit drinks. Made in Herefordshire using high quality raw Yuzu juice, they are now launching four flavours into glass bottles: Yuzu original, Yuzu & pear, Yuzu & blueberry and Yuzu & pink guava (stand IZ-19).

**NIX&KIX** is launching a range of refreshingly grown-up soft drinks. Fruity with a cayenne kick, the drinks come in three new flavours: cool cucumber & fresh mint, rich mango & zingy ginger and succulent peach & smooth vanilla. All available in 275ml glass bottles and produced in the UK (stand IZ-02).

**Radnor Hills** is showcasing a new apple and rhubarb flavour; an addition to the popular Heartsease Farm range of premium pressé drinks. It's made using Queen Victoria Yorkshire rhubarb and English Wye Valley apples blended with their own lightly sparkling, spring water (stand G16).

**Breckland Orchard's** new, no-added-sugar drinks (aka Posh Pop Lighter) come in three ultra low calorie flavours, including Elderflower (zero calories), Ginger Beer with Chilli (3 calories), and Cloudy Lemonade (5 calories) (stand U113).

Made by the forests of Finland, **TAPPED Organic Birch Water** is the UK's first premium organic birch water to blend sweet birch water with fruit juices. It's available in three varieties: organic straight from the tree; with bilberries & lingonberries; and with apple & root ginger (stand IZ-06).

**Pip Organic** has just launched its new range of fruity ice squeezers. The lollies are 100 percent organic, with no added sugar and no added preservatives. They are a catering mark approved product (stand M242).

In January 2015, **Berrywhite Organic Drinks** expanded their organic range to include sparkling fruit drinks in 250ml slim line cans, and in May they launched their still fruit drinks in 330ml PET. Designed as a healthier option to mainstream drinks, they have a half/half juice content, no added sugar and nothing artificial (stand M218).

**TreeVitalise organic Birch Water** is launching into the foodservice market at the show. Packed in elegant glass bottles, with only 10 calories per bottle for all three varieties – Original, Mint and Lemon – they are 100% natural and unsweetened (stand F323).

**Just Bee Drinks** is the UK's first and only brand of honey infused spring water. Launched in 2015, the 100% natural range comprises apple & ginger, blueberry & lemon, and lemon & green tea (each with a hint of honey); and are packaged in environmentally friendly 330ml Tetra Pak cartons (stand IZ-04).

**Rebel Kitchen** make dairy free coconut mylks using simple ingredients direct from nature. This year, they're showcasing a new Coffee Mylk flavour. Like all their mylks, it's dairy-free, vegan approved, and contains no additives, preservatives or refined sugar (stand M335).

**Gusto Organic** Cola is the first organic, low calorie cola available in Europe. Developed by Craig Sams, founder of Green & Blacks, and the Gusto Organic team, Gusto Cola is a real cola made from African cola nut, spices and essential oils and is only 49 calories a can (stand U220).

**Sibberi Birch Water** is an all-new natural food brand that's shaking up the burgeoning alternative water market with its unsweetened Birch water, tapped straight from birch trees (available in 300ml glass and 250ml plastic bottles). Birch sap has long been favoured across Nordic folk culture as a detoxing and refreshing tonic (stand F110).

## Equipment & Design

**Glen Dimplex Professional Appliances** is offering lunch! visitors an exclusive first look at its new Burco Convection Oven (available in three sizes) and new, heavy duty LEC Commercial Platinum range; which includes nine separate product lines (stand M331).

**Foster Refrigerator & Gamko** are exhibiting at lunch! for the first time. Gamko is launching a new flexible Coffee Barista Station at lunch!. With 4 temperature zones (refrigerated, cup warmer, waste and ambient for services) all in one appliance, operators can store all their coffee equipment and ingredients in one location (stand A101).

**Roller Grill UK** is launching a new display cabinet specially designed for snack bars, pubs, bakeries, tearooms. This fully panoramic and illuminated display showcase presents beautifully and keeps products at a constant temperature. Available with 2 grids (670x433mm) and 4 levels or 3 grids (670x433 mm) and 5 levels (stand M332).

**WMF United Kingdom's** new 5000S is making its first public appearance at lunch!. Part of its third generation bean to cup coffee machines, it packs the performance capacity of a large, fully-automated coffee machine into a slim, sleek appliance (stand M108).

**The Alan Nuttall Partnership** is showcasing its new Foodservice Innovation Centre featuring the latest technology to aid new food product development. This is complemented by a specialist in house culinary team delivering services around food processes, food cooking and preparation, packaging and display (stand G11).

**The IMC Group** is launching a new affordable solution to 24/7 temperature monitoring: the Notion Lite system. Ideal for smaller monitoring requirements, it takes only 5 simple steps to set up the self-install innovative cloud-based temperature monitoring system, which provides users with immediate real-time temperature data (stand G13).

**Chunk of Devon** is launching their 'Ultimate Bake Off' at this year's lunch! – a branded pie and pasty warmer aimed at delis and farm shops who have existing bake off facilities. Ovens are supplied with full frozen, unbaked products in manageable cases of 20. They will also be

revealing their Christmas menu (stand A211).

**Bradshaw**, one of the UK's leading suppliers of accelerated cooking equipment, is showing a selection of high performance units by Menumaster and the new range of Esi-Clene interiors for both microwaves and high speed ovens (stand F320).

**The High Speed Oven Company** is demonstrating two new ovens to the market this year. The FryMac cook up to 80 portions of fries per hour, with no oil required (16" wide, it is ideal for counters short on space), and The TurboChef Fire – TurboChef's first specialist fresh dough pizza oven, which cooks a 14" pizza in under 3 minutes (stand F305).

**Nelson Catering Equipment** is promoting the latest Nelson energy saving Advantage dishwashers and glasswashers, alongside a range of catering equipment from the popular Blue Seal range (stand M342).

**rexmartins** supplies all sectors of the catering and food service industry, from commercial hard working kitchens, clubs, bars and restaurants, be single unit installations or multi-franchise opportunities, rexmartins provide the security of their knowledge - with highly competitive pricing (stand G1).

**ABDA Creative Design And Build** is showcasing some of their recently completed projects, including high street cafes, restaurants and commercial kitchens (stand G18).

### **Packaging & Tableware**

**Little Cherry** is showcasing the world's first compostable cutlery range made entirely from recycled PLA. The cutlery is available in black (coloured with food-safe carbon black pigment) and white, and is certified compostable so it can be disposed of in the food waste bin (stand M435).

**Jenpak** is introducing new collapsible meal boxes made of reclaimed balsa wood with a rice paper finish. These innovative and sustainable boxes enhance the presentation and perceived value of each meal served, while saving space as they pack, ship and store flat (stand U401).

Innovative and eco-friendly packaging for 'street food' will take centre-stage for **Tri-Star Packaging** at lunch!. New concepts include Eco Street compostable containers for hot and cold food; the Taste range of kraft brown packaging that keeps takeaway food hotter for longer; the Portabottle carrier for beer, wine and juices; and the award-winning Tri-Pot (stand M101).

**ELLER foodPackaging GmbH** is launching its PanoramaFlatBag in September. The packaging provides maximum visibility, keeps the food fresh, and enhances the shelf-space to boost sales. Additional features including tear-off perforation and self-seal ability provide consumers with added convenience on-the-go (stand F112).

**Planglow** is unveiling a new 11-piece compostable packaging and labelling range exclusively at lunch!. It showcases a lighter, brighter look that is inspired by casual dining and developed to emphasise product quality (stand G9).

**Packnwood UK** is presenting Street Eats. An extensive range of innovative and fashionable packaging for any street food concept; including wraps, burgers, sandwiches, pasta, salads, bagel, ice-cream, hot dogs, fries and more (stand M212).

**Coveris** is launching a selection of food-to-go and convenience packaging innovations at lunch!. Combining specialist materials and construction, the new designs have been developed to optimise food quality, freshness, convenience and safety for the food service sector (stand M410).

**Sabert Europe** has extended its BePulp Hot2Go Range with three new round bowls – for soups, noodles, porridge or any other hot to go meal. Sabert's BePulp Hot2Go range is ideal for food preparations that are kept in hot cabinets or need to be reheated in the microwave (stand M444).

**The Printed Cup Company** is introducing biodegradable cups, with a new PLA coated board. This new board gives the same great printed product but the bio-polymer coating makes them fully compostable. Ideal for any eco-conscious business (stand A316).

**Ecoffee cup** was created to reduce the number of single-use cups that go to landfill each year. This light, bright reusable cup, made from naturally organic, biodegradable bamboo fibre, is available in over 30 different prints and contemporary colours in both 12 and 14oz sizes (stand A215).

**Rapid Action Packaging** is showcasing a range of specialist foodservice packaging solutions at this year's show, including the pioneering MultiRap™. The multi-functional and ergonomic packaging system is ideal for a wide variety of hot and chilled food items such as burgers, toasties, bagels, breakfast rolls, pizza, fries, doughnuts and other sweets (stand M318).

### **Technology**

Launching at lunch! 2015, the **mmmLUNCH** app has been built exclusively for the lunch industry allowing sandwich rounds and lunch shops to accept pre-orders from their customers with ease. mmmLUNCH is designed to help vendors increase profits by reducing demand uncertainty from each day, whilst providing a direct channel of communication with customers (stand IZ-01).

**AdGen** is showcasing its new software features, including a plug-n-play package, at lunch!. It gives operators the tools they need to create bespoke adverts for their venue – without any design experience. Powered by Google Chromecast, it's priced competitively for independents (stand F319).

**CyBake** is showcasing its new suite of systems, including Infood – a state-of-the-art food information system, and Cybake Core specialist bakery software. For food retailers, they have a new solution designed to cut waste and boost margins, with exclusive early access to lunch! visitors (stand A204).

Launched this summer in the UK and Ireland, **ShopKeep** provides an iPad EPOS system that's affordable, simple, and feature-rich. Founded by a retailer, the system is made up of a intuitive register app and a full suite of cloud-based tools, including inventory management, time-clock, sales reports, and CRM (stand F124).

**Happiour** is London's new daily food and drink app, which connects vendors and customers, based on time and location. Users discover or search for things they want, and then share with friends. Vendors can maximise daily efficiencies and attract new and relevant customers (stand IZ-18).

**Bizimply** is exhibiting its workforce management software for the first time at lunch!. Monitor employee attendance and manage scheduling using a smartphone or tablet. Ideal for single and multi-unit businesses, there is no software to install, no upfront costs or contracts (stand U210).

**pointOne POS's** award winning EPoS products are developed to meet the everyday challenges of the QSR and takeaway industry. pointOne Is designed to minimise transaction speed to reduce queues and maximises business during peak times. Applications include online ordering, App ordering, API links to Fourth, Xero, Paypal, and multi-site head office management (stand M311).

Often the biggest problem operators have with training staff is spending a lot of money getting experienced trainers to get staff up to speed. Video is an easy and low cost way to show staff training methods – with **Wedderburn EPOS Systems'** Orbis Software, operators can just direct them to the touchscreen (stand U206).

**lunch!** returns to the Business Design Centre in Islington, London, on Thursday and Friday, 24-25 September. More exhibitor show highlights, including new food innovations, will be distributed later this month.

For further information and to book a free trade pass in advance, please visit [www.lunchshow.co.uk](http://www.lunchshow.co.uk) and quote priority code PR1 (direct link: [www.eventdata.co.uk/Visitor/Lunch.aspx?TrackingCode=PR1](http://www.eventdata.co.uk/Visitor/Lunch.aspx?TrackingCode=PR1))

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#### **Media enquiries & press pass requests to:**

Emma-Louise Jones, Head of PR

Editorial representatives of relevant trade and consumer media (including freelancers) are invited to apply for press passes to lunch! via email to [ejones@divcom.co.uk](mailto:ejones@divcom.co.uk) (please note, additional details may be requested to verify journalistic activity and all press passes are issued at the management's discretion).

t: +44 (0)1273 645134

Website: [www.divcom.co.uk](http://www.divcom.co.uk)

Twitter: [www.twitter.com/DiversifiedUK](http://www.twitter.com/DiversifiedUK)

#### **Exhibitor enquiries to:**

Chris Brazier, Group Event Director

t: +44 (0)1273 645123

e: [cbrazier@divcom.co.uk](mailto:cbrazier@divcom.co.uk)

Website: [www.lunchshow.co.uk](http://www.lunchshow.co.uk)

LinkedIn: [www.linkedin.com/groups?gid=3143327](http://www.linkedin.com/groups?gid=3143327)

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#### **Notes:**

*lunch! won Best Trade Show at the Exhibition News Awards in February 2014 (it was also shortlisted for Best Trade Show and Best Trade Show Marketing Campaign in 2015). lunch! won Best Marketing Campaign of the Year in 2012 and was named Best UK Trade Show Exhibition under 2,000sqm for two years running in 2010 and 2011 at the Association of Event Organisers' Excellence Awards.*

*High res product images are available on request.*

*Diversified Communications UK (Diversified UK) is a fast growing trade event organiser and publisher based in Brighton, Peterborough, Leamington Spa, and Nailsworth, Glos. In addition to lunch!, Diversified UK's event portfolio includes Casual Dining; Commercial Kitchen (launching in 2016); Natural Food Show at Natural & Organic Products Europe; Nordic Organic Food Fair in Malmö, Sweden (co-located with Natural Products Scandinavia); camexpo; office\*; GEO Business; Ocean Business (including Offshore Survey Conference & Ocean Careers); MARELEC Marine Electromagnetics conference; SITS – The IT Service Management Show; Euro Bus Expo; Coach & Bus Live; and British Tourism & Travel Show. For more information, visit: [www.divcom.co.uk](http://www.divcom.co.uk).*

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