



# Show Preview

[www.casualdiningshow.co.uk](http://www.casualdiningshow.co.uk)

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## WELCOME TO YOUR INDUSTRY SHOW!



The wait is nearly over! The highly anticipated new Casual Dining show will open its doors in just a few weeks' time for the first trade show entirely dedicated to the UK's thriving casual dining sector.

Thousands of restaurant and pub operators, suppliers, associations and trade media are preparing to gather for what is set to be the annual meeting place for the industry, with **120 innovative exhibitors**, a **FREE Keynote Theatre** packed full of leading industry names, fantastic networking and an array of exciting show features. Make sure you join the rest

of your industry for Casual Dining and you too can discover innovative new food, drink, technology, equipment and tabletop products, as well as the key new trends that will hit the casual dining sector and your business in 2014. It's not too late to secure your free trade ticket to visit – simply go to [www.casualdiningshow.co.uk](http://www.casualdiningshow.co.uk) and register today!

**“ I think the launch of Casual Dining is inspired. Trade shows are great for finding fresh and new ideas.”**

IAN NEILL, CHAIRMAN, LAS IGUANAS

## BIG BRANDS & INNOVATIVE SUPPLIERS WAITING FOR YOU

Casual Dining 2014 will feature 120 quality exhibitors all ready and waiting to let you taste and try their exciting new products. From big name brands such as Nestle Professional, Lamb Weston, Reynolds, Kimbo UK, Magrini, Fresh Direct and Unox to smaller suppliers with innovative new products that you simply won't come across elsewhere – there is sure to be something waiting for you to discover!

Just one visit to Casual Dining will allow you to source new products for all aspects of your restaurant and pub business, whether it be for the kitchen, front of house or the food and drink on the table!



Register free at [www.casualdiningshow.co.uk](http://www.casualdiningshow.co.uk) quoting priority code **CDPRE**

# The Neapolitan culture of coffee

-now available here in the UK!



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- Barista training
- Free coffee audits
- Free point of sale items
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## Welcome to *Casual* DINING



The eating out sector has changed dramatically in recent years. Pubs have changed their focus from the 'traditional pub' to being food led and our high streets are increasingly dominated by branded restaurant chains. Whichever way you look at it, casual dining has become the main battleground for the UK's restaurant industry. It's a sector where

innovation, branding and differentiation have become the keys to success and where the UK, increasingly, is seen as a world leader. Yet, this huge multi-billion pound sector has never had a dedicated trade show where the industry can come to get inspiration, see the latest products and do business. Until now!

We look forward to welcoming you and your buying team to **Casual Dining**, the only trade event targeted, focused and dedicated to this sector. These 2 days will become the annual meeting place where the who's who from the whole industry come together. Decision makers from branded restaurants, pub groups, as well as the best independents and multiple operators that the casual dining sector has to offer, can sample innovative products and services that can refresh their customer offering. There will also be a free world class seminar programme, networking opportunities and an overall celebration of the sector that is the most vibrant, exciting and innovative in foodservice.

We look forward to welcoming you to your essential new industry event.

**Chris Brazier**  
Group Event Manager – Casual Dining

## INTRODUCING THE CASUAL DINING SHOW APP

You already plan everything else with your phone, so why not start planning your visit to **Casual Dining** with the official show app? Download it today and search through the entire exhibitor list and seminar programme – adding your favourites to your own personal list and timetable – as well as follow our tweets, view venue information and much more. Check out our homepage at [www.casualdiningshow.co.uk](http://www.casualdiningshow.co.uk) for a link to download.



**Casual dining is the most dynamic sector of the restaurant business today, and we're excited to finally have a dedicated trade show for it. We're looking forward to attending the show!**

**JAMIE BARBER,**  
CO-FOUNDER,  
CABANA RESTAURANTS LTD

## LET US HEAR YOU TWEET!



We really want to hear all about your visit to **Casual Dining**! Whether you want to share how much you are looking forward to it, what exciting products and trends you have discovered or how amazing that speaker was – we want to know it all. Use **#CasDining14** and follow us **@CasDiningShow** to hear all the latest show news and announcements as they happen.

# The Rise and Rise of Casual Dining

Peter Backman, Horizons, looks at the growth of the casual dining sector

While the foodservice market as a whole has had a tough time over the past eight years, the casual dining sector, more than any other, has come out of the recession largely intact, and still very much fighting.



Casual dining, defined as restaurants and pubs with a customer average spend of between £10-20, has emerged as a dynamic, entrepreneurial sector of UK foodservice. Tough trading times, intense competition and reduced consumer spend has forced operators to become more in touch with their customers, more innovative with their menus and more willing to stretch the boundaries of the business.

This in part, accounts for the fact the sector has seen a 19% growth since 2008 and why casual dining now boasts sales in the region of £6.7 billion per year. It's the most dynamic of the sectors and is dominated by brands of which the most successful concentrate on consistency in their product, quality of service and value for money for their customers.

The casual dining sector has succeeded primarily because of its willingness to adapt. We've seen pubs open for breakfast, restaurants offer morning coffee, opening hours lengthened and families catered for with special value menus. We've seen the use of money-off vouchers and special savings – all of which have kept cash-strapped consumers eating out.

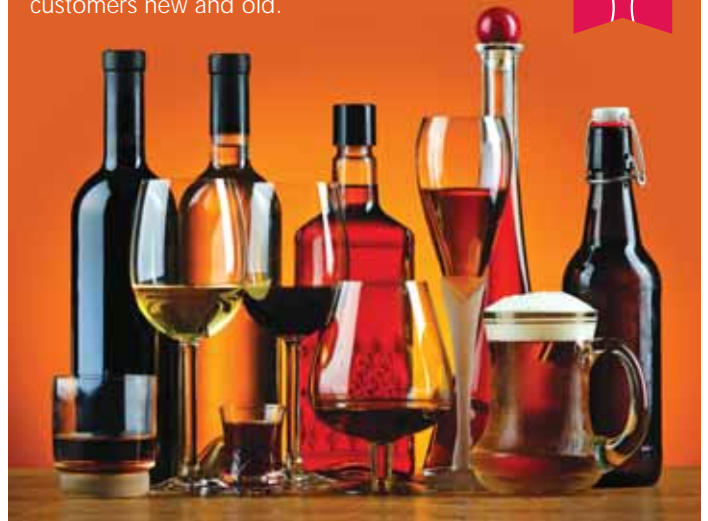
Operators in this sector have put a strong emphasis on value for money, but have also remained innovative and dynamic with a quality of food and service that has helped create brand loyalty. People are no longer prepared to take a risk with their eating out spend. They want to know they can get good value, good service and great food – and that's where the casual dining sector has triumphed, and will continue to do so.

Peter Backman is the managing director of Horizons. Peter will be presenting 'Casual Dining – Success in a Crowded Market' in the Casual Dining Keynote Theatre on Wednesday 26 February at 10.30am.

## EXPAND YOUR ALCOHOL OFFERING WITH DEDICATED PAVILIONS

Consumers are increasingly expecting an exciting and innovative alcohol offering when they eat out and so we have put together 3 areas of the show floor to showcase some of the best new artisan brands to inspire your drinks menu. Stop by the Craft Beer & Cider Showcase, Speciality Wine Village and Artisan Spirit & Cocktail Lounge to see and taste some fantastic new options.

With 6 innovative offerings in each area you are sure to discover that exciting new tittle to wow customers new and old.



## CASUAL DINING – SUPPORTED BY YOUR INDUSTRY

Developed in close consultation with key operators and suppliers, Casual Dining is a trade show that is truly dedicated to this fast changing and dynamic sector. The show is supported by many of the leading publications and associations – and this list is growing every day...



**“I think Casual Dining has found a necessary niche in the market. I very much look forward to becoming a regular visitor to the show.”**

BRIAN WHITING,  
MANAGING DIRECTOR,  
WHITING AND HAMMOND LTD

### Getting to your industry event

Casual Dining is ideally situated for the vibrant branded restaurant and pub sector, situated on popular Upper Street in Islington amongst many leading casual dining sites.

LOCATION: Business Design Centre, 52 Upper Street, Islington, London, N1 0QH



Nearest tube station: Angel (Northern Line)



Nearest rail stations: Kings Cross & Euston



Bus routes: 4, 19, 30, 34, 38, 43, 56, 73

Travelling by car: Parking is limited and so we recommend that you travel to the show by public transport where possible. If needed, parking must be pre-booked in advance at [www.businessdesigncentre.co.uk/parking](http://www.businessdesigncentre.co.uk/parking)

# CASUAL DINING PROUD TO SUPPORT ACTION AGAINST HUNGER

We are pleased to announce that **Casual Dining 2014** is supporting the charity **Action Against Hunger**.



Committed to ending child hunger across the world, **Action Against Hunger**

does extensive work across the globe to save the lives of malnourished children while providing communities with sustainable access to safe water and long-term solutions to hunger. Look out for the volunteers at the entrance of the show taking donations towards your **Casual Dining** show guide and please give generously to this fantastic cause.



## INNOVATION CHALLENGE – LET US BRING THE INNOVATION TO YOU!

Take a front row seat at the **Innovation Challenge Pitches** and let the exhibitors with the most innovative products from



across the show floor pitch their exciting new ideas to you. See and hear exactly why their new food, drink, technology, equipment and tabletop products (all launched in the last 12 months) could revolutionise your restaurant and pub business in 2014. Winners of the prestigious **Casual Dining Innovation Challenge Gold, Highly Commended and Finalist Awards** will then be decided by a panel of industry experts and presented live at the show.



All the entries for the **Innovation Challenge** will also be on display throughout the 2 days of the show on the Ground Floor, so make sure you stop by to see which stands you should be making a beeline for.

# INTRODUCING MAJOR NEW CASUAL DINING DESIGN AWARDS

With design such an important aspect of the casual dining experience, we are pleased to announce the launch of the **Casual Dining Design Awards** which will take centre stage at the show in February. Celebrating the very best interior design from across the branded restaurants and pubs, the awards will feature 5 categories:

- Best Designed Multiple Restaurant
- Best Designed Independent Restaurant
- Best Designed Multiple Branded Pub
- Best Designed Independent Pub
- Best Designed Multiple Unbranded Pub

If you are looking for design inspiration for your outlet or simply want to see what the very best in the industry are doing, then make sure you stop by the **Design Awards Showcase** in the middle of the show to see a display of all the shortlisted entries from across the 5 categories. The winners will then be announced on Wednesday 26th February 2014 at 14.45 in the **Keynote Theatre**.

Please note entries for 2014 are now closed.



# YOUR FREE KEYNOTE THEATRE PROGRAMME

Not only will your **Casual Dining** badge allow you to discover innovative products and new trends but it will also give you access to the entire Keynote Theatre programme for FREE! With sessions from leading industry figures to inspire you and industry report findings to help you plan for 2014, the programme is sure to have something to help you to stay ahead of your competitors in this thriving sector.

## A few highlights to look forward to...

### DURABILITY AND SCALABILITY

**Jens Hofma, CEO, Pizza Hut Restaurants**

New concepts are constantly being created, making for a more vibrant casual dining sector. However, only a few achieve scale and stand the test of time. Pizza Hut operates over 300 restaurants with one of the largest customer bases. Jens will talk through the challenges, successes and reasons such a well-established concept continues to enjoy popularity.



### THE FIVE TOP SECRETS TO SUCCESSFUL ALL DAY TRADING

**Peter Martin, Vice President, CGA Peach**

Every operator worth their salt is looking at how to extend their offer, trade across all day-parts and extract maximum return from expensive sites. Newcomers like Loungers & Bill's have made it a central feature of their offer. So what are the key drivers to all day trading success and how can you deliver a segmented customer experience without compromising your core offer? Peter Martin reveals the 5 top all-day-trend boxes you need to tick.



### CGA PEACH PANEL – THE CHAIN GANG

**Hosted By Peter Martin, Vice President, CGA Peach**

Peter Martin is joined by a panel of leading casual dining industry CEOs – Ian Neill (Las Iguanas), Robin Rowland (YO! Sushi), Tim Bacon (Living Ventures) & Simon Kossoff (Carluccio's) – to explore how they have built compelling and successful businesses and asking them to look ahead to the challenges and opportunities for the market in the next 12 months.



### FAST CASUAL – ALL TRENDS POINT THIS WAY

**Andrew Guy, CEO, Ed's Easy Diner**

'Fast casual', first defined in the USA, is here and is the fastest growing sector of the eating out market. Sitting between QSR and full casual dining restaurants, it includes some of the most exciting new brands.

Who are they, why is this trend proving to be so successful, and how is Ed's Easy Diner benefitting from this growing demand?



### ACCELERATING YOUR GROWTH TRAJECTORY WITH HELP FROM PRIVATE EQUITY

**Jason Katz, Founding Partner, Kings Park Capital**

There is a lot of confusion about the role of private equity and risks associated with it. Jason will demystify and explain why private equity can be the perfect solution for emerging casual dining brands looking for capital and value added to help deliver management's strategic goals and accelerate their growth trajectory.

### CRAFT BEER, COCKTAILS AND WINE

**Scott Elliott, Director, CGA Peach**

Casual dining chains are increasingly appreciating the pulling power of improving their drinks offer – and the potential to drive spend per head that goes with that. Creativity and customisation are key, as is understanding customer trends and tastes. CGA Peach Director looks at the big trends and how operators can develop a compelling drinks offer, optimise their range and hit the pricing sweet spot.



### INSIGHT FROM ALLEGRA'S PROJECT RESTAURANT REPORT

**Simon Stenning, Foodservice Strategy Director, Allegra**

Simon will be presenting an overview of the market drawing from Project Restaurant 2013 - the annual study on the growing UK branded restaurant market, covering pubs, restaurants and fast food, together with up to date analysis from the Restaurant Brand Portal tracking 120 brands' performance. This combination of unique analysis of the size of the sector, plus consumer insight, provides operators with valuable insight into market developments and growth forecasts for each sector within the market.

### SUCCESS IN A CROWDED MARKET

**Peter Backman, MD, Horizons**

This session will identify the forces which are at work in today's crowded market place. Peter will show how many different types of operations – from pubs to restaurants to contract caterers – are providing similar consumer offers. Peter will use Horizons' industry-leading market information to identify the innovative strategies that successful operators have developed that make them stand out from the crowd. And he will point the way for newcomers – and existing businesses – who want to follow their lead.





### MASTERING THE OFF-PITCH SITE

Alex Reilley, Managing Director, Loungers

An insight into Loungers' unique approach to property and location from secondary, suburban high streets to unique & challenging spaces.

### MARKETING LIKE YOUR LIFE DEPENDS ON IT

Mark McCulloch, Founder, Spectacular Marketing

Marketing methods can sometimes lose itself up its own bottom. Everyone is chasing the same ball, so how can you zig when all else zag? When marketing a bricks and mortar brand, are you really getting down 'n' dirty and marketing as if the brand were your own? It's time marketers felt like owners and marketed as if their life's depended on it.

### THE CASUAL DINING DESIGN PANEL & AWARDS

Chaired by David Worthington, Featuring a Top Secret Judging Panel of Design Experts

David Worthington and his top secret judging panel of leading design experts discuss emerging trends and best practice in modern casual dining restaurant and pub design before announcing the winners of the Casual Dining Design Awards. Not to be missed!



### RECIPE FOR FINANCIAL SUCCESS

Alan Kay, Former CFO, The Fat Duck group

Large restaurant and hotel chains have the luxury of a finance department to manage their accounts and provide vital data, but what happens if you are an independent or a small group? Typically, you will have someone who is managing your books but are they providing you with the timely, understandable data you need? Are your GPs and yields maximised?

This seminar will focus on key ingredients that allow businesses to gain insight into their operations that can be turned into financial success.



### THE PROPEL PANEL

Hosted by Paul Charity, Managing Director, Propel Info

Panel: Brian Whiting (Whiting & Hammond), David McHattie (ALMR), Steve Haslam (TLC Inns) & Anthony Pender (Yummy Pubs)

Paul Charity talks to a panel of operators on key regional trends that guarantee the pubs place in the out of home foodservice industry.



### HIGH STREET MAGNETS. IS CASUAL DINING THE SAVIOUR OF THE HIGH STREET?

Kate Nicholls, Strategic Affairs Director, ALMR

Can it act as a magnet for investment and community development or will planning, leases, licensing and over burdensome taxation and regulation threaten this?



## KEYNOTE THEATRE TIMETABLE

WEDNESDAY 26 FEBRUARY		
TIME	SPEAKER	SESSION
10.30-11.00	Peter Backman, MD, Horizons	Casual Dining – Success in a Crowded Market
11.15-11.45	Jens Hofma, CEO, Pizza Hut Restaurants	Durability and Scalability – Lessons Learnt by 40 Years of Operating
12.00-13.00	Peter Martin, Vice President, CGA Peach	The CGA Peach Panel – The Chain Gang Featuring Ian Neill, Robin Rowland, Tim Bacon & Simon Kossoff
13.15-13.45	Alex Reilley, Managing Director, Loungers	Mastering the Off-Pitch Site
14.00-14.30	Scott Elliott, Director, CGA Peach	Craft Beer, Cocktails and Wine: Casual Dining Gets the Drinks In
14.45-15.15	Chaired by David Worthington	Trends & Best Practice in Modern Casual Dining Design
15.15-15.45		Presentation of the Casual Dining Design Awards
16.00-16.30	Mark McCulloch, Founder, Spectacular Marketing	Marketing Like Your Life Depends On It
16.45-17.15	Peter Martin, Vice President, CGA Peach	The FIVE Top Secrets to Successful All Day Trading
THURSDAY 27 FEBRUARY		
TIME	SPEAKER	SESSION
10.30-11.00	Simon Stenning, Foodservice Strategy Director, Allegra	The UK Branded Restaurant Market - Insight From Allegra's Project Restaurant Report
11.15-11.45	Hosted by Chris Brazier, Casual Dining	The Casual Dining Innovation Challenge Live 2014 – THE PITCHES
12.00-13.00	Paul Charity, Managing Director, Propel Info	The Propel Panel - Future Directions of the Pub Sector. Featuring Brian Whiting, David McHattie, Steve Haslam & Anthony Pender
13.15-13.45	Hosted by Chris Brazier, Casual Dining	The Casual Dining Innovation Challenge Live 2014 – THE RESULTS
14.00-14.30	Andrew Guy, CEO of ED's Easy Diner	Fast Casual - All Trends Point This Way
14.45-15.15	Jason Katz, Founding Partner, Kings Park Capital	Accelerating your Growth Trajectory With Help From Private Equity
15.30-16.00	Kate Nicholls, Strategic Affairs Director, ALMR	High Street Magnets. Is Casual Dining the Saviour of the High Street?
16.15-16.45	Alan Kay, Former CFO, The Fat Duck group	A Recipe for Financial Success

# What's Hot @ *Casual* DINING

Here is just a taste of some of the exciting products that will be on display for you to see and try at **Casual Dining 2014**.

## Bar & Restaurant Foods Ltd.

Bar Foods is an innovative soup, sauce and recipe dish supplier, delivering bespoke innovative menu solutions to the foodservice market.

Our product range includes individual and bulk soups and sauces in a wide range of packaging formats, slow cooked recipe dish, pasta meals, risottos supplied in sachets or trays. In addition new capabilities for 2014 include roasting facilities and pulled meats. Along with our dedicated chef team, the key to our success is relationships built on understanding operational constraints, brand objectives, market insight and end consumer needs.

For more information about our capabilities please contact Nicola Mills, Marketing Controller.

**Tel:** 01495 202100 **Mob:** 07775823212

**Email:** nmills@barfoods.com

**www.barfoods.com**

**Stand:** U227



## Imperial Catering Equipment



At Ovention we think that ovens should be smart enough to cook your entire menu perfectly – every time. The Matchbox oven uses a new technology called Precision Impingement, allowing the cook time, independent blower speeds, and temperature to flex for each item for an ideal cook.

Combining highly efficient impinged air cooking with one-touch control, to allow for the simplicity of conveyor cooking with the benefit of up to 1,000 cook settings that can vary from cook to cook. We then went further and included a catalytic converter, USB port, and front panel cooling system to improve the operator experience.

**Tel:** 01509 260150 **Fax:** 01509 260151

**Email:** scott.taylor@imperialrange.co.uk

**www.imperialrange.co.uk**

**Stand:** U534

## London Velvet

William Sharvatt's London Velvet, is a crafted blend of Porter Ale and Fine Cider. At 5% abv, in a premium 500ml bottle and 20 litre keg, London Velvet offers the consumer a new taste experience, and the retailer the opportunity to extend the categories and consumer base of both Ales and Ciders. Both the Porter Ale and the Cider are produced in the UK, the Porter Ale using a traditional recipe, fermented in open fermenters with a top fermenting yeast and the cider is produced in Herefordshire and made from traditional UK cider varieties.

**Tel:** 07770741438

**Email:**

**davidg@london-velvet.com**

**www.london-velvet.com**

**Stand:** GB4



## Luscombe Organic Drinks

What is your soft drink offering? If 30% of your clients don't drink alcohol, do you simply give them something they can buy in a supermarket?

They want and deserve the same respect as a beer or wine drinker.

Luscombe rolls back the preconceptions about soft drinks [oversweet, flavoured waters].

Luscombe is a brand that has the strength to be the only viable alternative that meets these needs.

We offer a point of difference, respecting your non-drinkers with a premium soft drink offering made from the finest ingredients without compromise. The best goes in a Luscombe bottle.

**Tel:** 01364 643036

**Email:**

**info@luscombe.co.uk**

**www.luscombe.co.uk**

**Stand:** U412





## Magrini

The Blendtec Chef blender from Magrini perfectly creates a full range of blended drinks, soups and sauces in just one machine. The Chef's innovative blend cycle memory enables you to customise recipes and save them at the touch of a button to be used by other staff. The Chef comes complete with 2 containers including the Wildside jar which eliminates the need to use plungers and, with its wide base, allows all of the ingredients to be removed from the container reducing expensive food waste.



For further details on The Chef or the NEW range of Magrini commercial drinks equipment visit [www.magrini.co.uk](http://www.magrini.co.uk) or email [sales@magrini.co.uk](mailto:sales@magrini.co.uk)

**Tel:** 01543 375311

**Email:** [sales@magrini.co.uk](mailto:sales@magrini.co.uk)

**www:** [www.magrini.co.uk](http://www.magrini.co.uk)

**Stand:** U322

## McCormick (UK) Limited

The Schwartz flavour experts are adept at blending the flavours of different herbs and spices to create seasonings that can be used to construct authentic-tasting dishes with the added convenience of being ready-to-use. The seasonings can all be sprinkled onto foods prior to cooking, used in hot and cold sauces or as marinades and rubs on meats, fish and vegetables. They can even be added last minute for maximum flavour impact and a vibrant splash on the plate. Schwartz seasonings are designed to help save time, ensure consistency, add variety to menus and enhance profits.



**Tel:** 08081 000363

**Email:** [uk.foodservice@mccormick.co.uk](mailto:uk.foodservice@mccormick.co.uk)

**www:** [www.mccormickflavoursolutions.co.uk](http://www.mccormickflavoursolutions.co.uk)

**Stand:** U128

## Pidy



Pidy are pleased to be participating in this inaugural Casual Dining show. This year we will be showcasing our range of classic products as well as our newest, trend inspired patisserie concepts. Pidy are a world leader in dry puff pastry, short crust, fonçage dough and choux pastry. The foundations of our business were built specifically for the needs of the caterer.

Fifty years later we still take pride in servicing this important sector of the industry and our range during this period has expanded to include new, colourful and exciting flavours. Our products are available through wholesalers and on-line operators, come and join us on stand U537 to experience our world of patisserie magic.

**Tel:** 01604 705666

**Email:** [pidyuk@pidy.com](mailto:pidyuk@pidy.com)

**www:** [www.pidy.com](http://www.pidy.com)

**Stand:** U537

## True Food International

The Specification Series is a new, highly configurable commercial refrigeration line from True. Available as single or double section refrigerator and freezers, the Spec Series line includes options for reach-in, pass-thru, roll-in and roll-thru variations, and are available with full or half doors in solid, glass or a combination of both. A choice of four different shelving kits facilitates a range of shelf and tray options, making the Spec Series a truly versatile range, offering the same reliability and sustainability values that make True a world leader in commercial refrigeration, reinforced by our industry-leading five year parts and labour warranty.



**Tel:** 01709 888080 **Fax:** 01709 880838

**UK Free Phone:** 0800 783 2049

**Email:** [enquiries@truemfg.com](mailto:enquiries@truemfg.com)

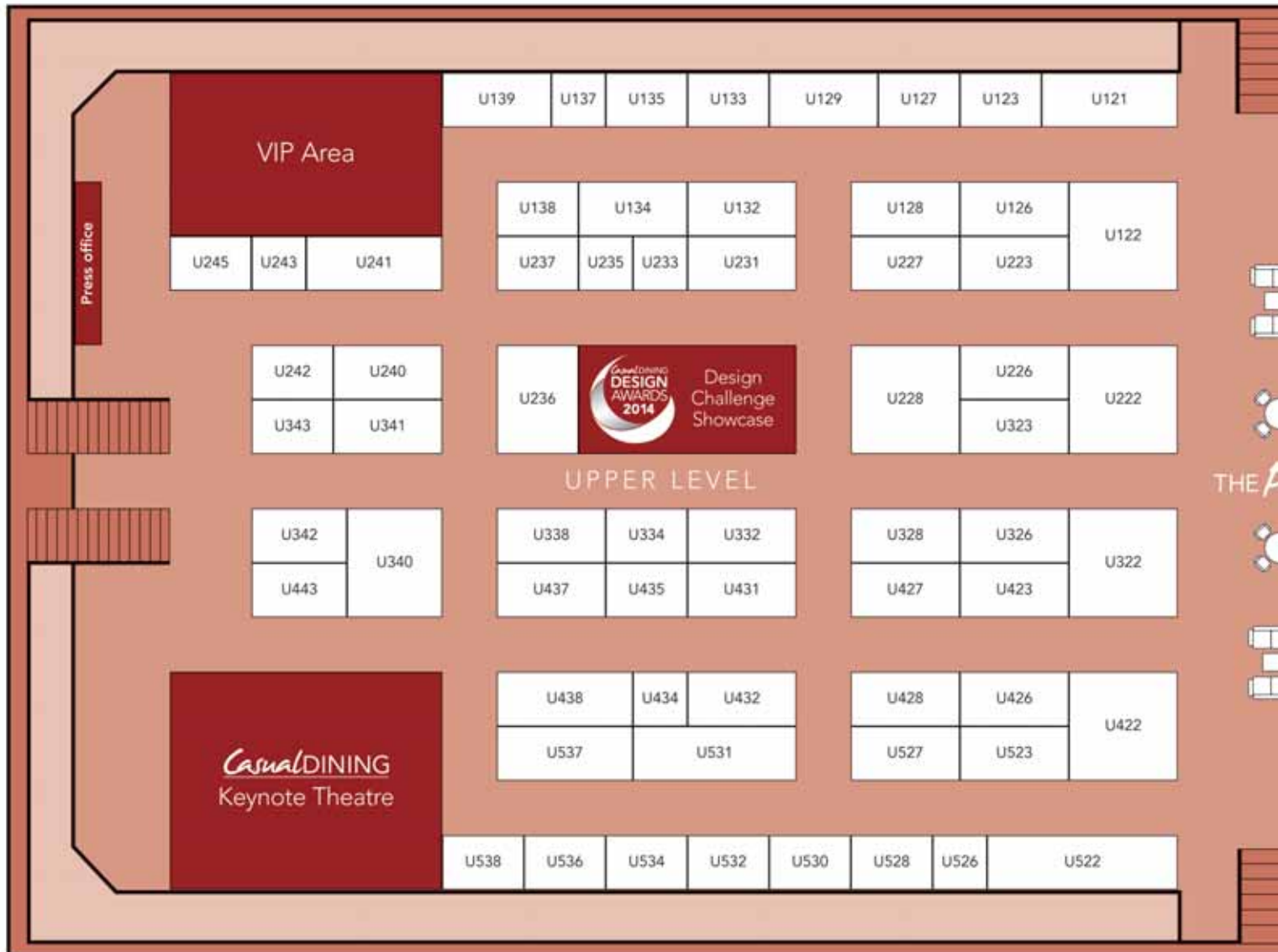
**www:** [www.truemfg.com](http://www.truemfg.com)

**Stand:** U212

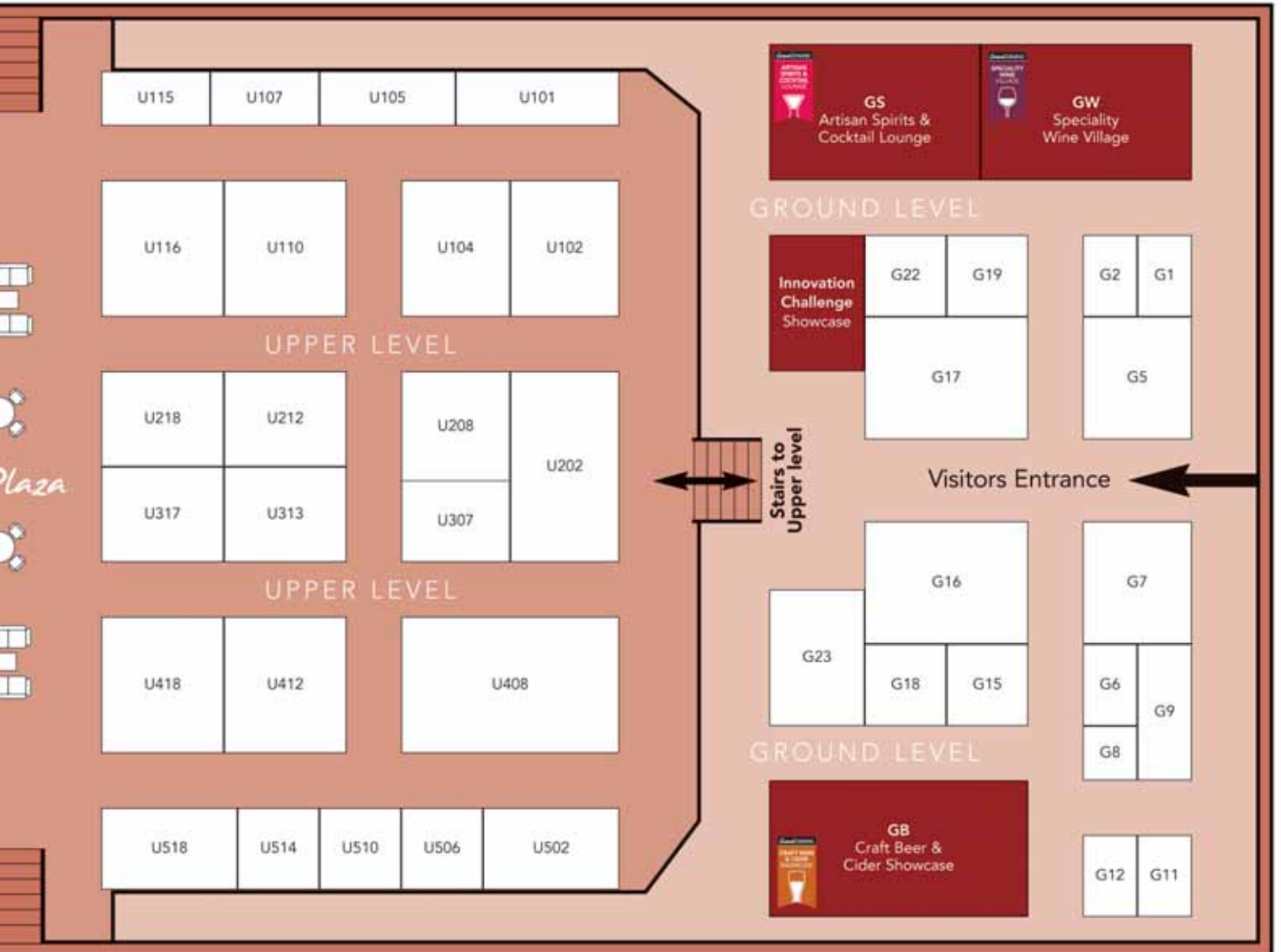
# Inspiring innovation

The UK's only trade event dedicated to the branded restaurant and pub sector

## FLOORPLAN & EXHIBITOR LIST



Adande Refrigeration.....	U241	Department 33.....	U226	Gram UK Limited.....	U129
Alan Nuttall Ltd.....	G23	Dewberry Redpoint.....	U536	Halton.....	U437
ALMR.....	G8	DiSotto Foods Ltd.....	U222	The Handmade Cake Company.....	U502
ALS Food & Pharmaceutical.....	U528	Dr. Oetker (UK) Ltd.....	G18	Imperial Catering Equipment.....	U534
The Artisan Bakery.....	U434	Ecomaster Industries Ltd.....	U438	Inapub.....	U532
Aviko United Kingdom.....	U121	Eden Contract Furniture.....	U240	Instanta Ltd.....	U135
Aviko United Kingdom.....	U129	Electrolux Professional.....	U105	Invest Northern Ireland.....	U510
Bar & Restaurant Foods Ltd.....	U227	Essential Cuisine.....	U334	It's a Wrap.....	G2
Berryshka.....	GS2	Estrella Damm.....	G15	JDM Food Group.....	U231
Beverage Standards Association.....	G6	FBH Associates Ltd.....	U423	Joe Deluccis.....	U341
BIRCHALL TEA.....	U514	Francis Catering Equipment.....	U236	Karimix.....	U427
Cardlytics.....	G19	Franke Coffee Systems UK Ltd.....	U432	Keck Pasta.....	U228
Catering Design Group.....	U328	Fresh Direct.....	G17	Kimbo UK Ltd.....	U418
Catersave Europe Ltd.....	U527	Fridge Rentals Ltd.....	U538	La Tua Pasta.....	U506
Cheese Cellar.....	U422	GFT Retail Ltd.....	U340	Lamb Weston.....	U408
Chef Media.....	U245	Glamour Puds Ltd.....	U343	Lola's Bakery.....	U326
Comtrex Systems Ltd.....	U122	Glen Dimplex Professional Appliances.....	U530	London Velvet.....	GB4



London Workwear Rental .....U323  
 Luscombe Organic Drinks .....U412  
 Lynx Purchasing Ltd .....U526  
 Magrini Ltd .....U322  
 Manga Jo .....G12  
 McCain Foodservice (GB) .....G1  
 McCormick (UK) Limited .....U128  
 The Menu Shop .....U115  
 The Mesero Company Ltd .....U233  
 Metro Drinks .....U138  
 Millenium Food Services Limited .....U307  
 Mom's Fabulous Hot Dogs .....U342  
 MoreMargin Ltd. ....U435  
 Nelson Catering Equipment .....U431  
 Nestle Professional .....U426  
 Nestle Professional .....U518  
 Nisbets plc .....U218

One Drinks .....U242  
 Pacific West .....U101  
 Pidy .....U537  
 Pizza, Pasta & Italian Food Magazine .....U133  
 Plusfood UK Ltd .....U223  
 Purbeck Ice Cream .....U139  
 Purified Air Ltd .....U107  
 Quality Cuisine .....U123  
 Quintex Systems Ltd .....U134  
 RATIONAL UK Ltd .....U313  
 Redemption Food .....U338  
 Reynolds .....U202  
 Rich Sauces .....U132  
 Robot Coupe .....U522  
 Sacla UK Limited .....U317  
 SFD .....U428  
 Silver Pail Dairy .....U127

Soulful Food .....U332  
 Southern Salads .....G7  
 Spikomats - Skewers .....U237  
 The Sustainable Restaurant Association .....U235  
 Taylors of Harrogate .....U110  
 Teapigs .....U523  
 Thistly Cross Cider .....GB3  
 True Food International .....U212  
 United Coffee .....U126  
 Unox UK Ltd .....G16  
 Vegesentials .....G9  
 Warner Edwards .....GS1  
 Whitakers Chocolates Limited .....U137  
 Winterhalter .....U531



Department 33  
WINES OF BORDEAUX

# SHARING THE BORDEAUX EXPERIENCE

- Exclusive wines from artisan producers
- Bordeaux quality for every budget
- In-depth product knowledge and support



Visit us on stand U226

Tel: 0118 912 1046 | Web: [www.department33.co.uk](http://www.department33.co.uk)