

Exhibitors Listing: Mock Trial 26 September

www.highspeedtraining.co.uk | Gareth Greenwood | gareth.greenwood@highspeedtraining.co.uk

Our headline sponsor is a leading online training provider, dedicated to empowering learners in the workplace. Making compliance and learning simple, delivering engaging accredited digital training to help people be effective and safe. Works with industry experts to deliver user-friendly learning across all devices. Over 2.5 million learners supported to date. Delivers over 180 courses for professional services, hospitality, food production, logistics, education, construction, health and social care.



www.foodallergyaware.co.uk | Caroline Benjamin | Consultancy@fatc.co.uk

An awarding organisation supporting Food Business Operations in food allergy training, consultancy, and events, ensuring the FHS customer a positive customer journey and protecting businesses to guarantee they keep all their customers safe.

www.blakemorgan.co.uk | Thomas Walker | thomas.walker@blakemorgan.co.uk [PARTNER]

A full-service UK law firm with over 100 partners and 600 staff, their unique blend of technical expertise, broad experience, and commercial realism delivers the best results for their clients.

www.goughsq.co.uk | Jack Bradshaw | jack.bradshaw@goughsq.co.uk [SPONSOR – Drinks reception]

Number 1 in consumer law and consumer finance for over 30 years. Every barrister is a genuine expert in the field.

www.shieldsafety.co.uk | Terri Munro | t.munro@shieldsafety.co.uk [SPONSOR]

Over 20 years as the trusted name in food safety, health and safety and fire safety. Enabling businesses to meet and maintain the highest possible standards. First certification body for Safe to Trade®, the customer standard in food safety, and the UK's first voluntary Third-Party Assurance scheme.

www.middletonfoods.com | Paul Stanley | pstanley@middletonfoods.com [SPONSOR]

The nation's favourite supplier of fish and chip batters, with award-winning branded and bespoke products to eating venues since 1990, to meet worldwide legislation on allergen and nutritional requirements. Gluten free production facility achieved AA+ certification, after unannounced (BRCS) and Gluten Free Certification Program (GFCP) Audits for Food Safety. Their GF range saves time and ensures quality and consistency.

www.servelegal.co.uk/services/ | Jenni Garratt | jennigarratt@servelegal.co.uk [SPONSOR]

Market leader of independent compliance auditing services in the UK and ROI. Supporting clients to operate with confidence, providing safe and engaging services via their unique Customer Experience Allergen Audits. Their expert auditors visit food venues to act as customers with allergies, ask questions about food prep and ingredients before ordering. They capture hygiene ratings, the display of allergen info and other information.

www.erudus.com | Steve Hammans | steve.hammans@erudus.com [SPONSOR]

Market leading source of accurate allergy, nutritional and technical product data, populated by the food industry to share data easily. Includes recent data on a product, from the allergens it may contain, to packaging, available online to all in the supply chain. Their vision is an industry united by sharing accurate food data. Data is stored and shared on Erudus. Data updates are by our clients to keep consumers safe on details of their products.

www.theallergybadge.com | Natalie Hopkins | hello@theallergybadge.com [SPONSOR]

An accredited training provider delivering allergy awareness and auto-injector training to restaurants, hotels, businesses, schools, and parents or carers. The training covers info on allergies, how to recognise symptoms of an allergic reaction, using an auto-injector in an emergency, and processes to create a safe environment for allergy sufferers. Completed training provides your team with an accredited qualification. Training by Natalie Hopkins, a qualified trainer and mum to a daughter with life-threatening food allergies.

www.controlcatering.com | William Ireland | william@controlcatering.com [SPONSOR]

Environmental Health enforces the FIR regulations law: we provide the total allergen solution for caterers. Help caterers create recipes, include them in bespoke menus, automatically manage and identify allergens, count calories, train staff, control kitchen costs and profit. Enables auto import of food data from suppliers, tracks suppliers' invoices and pricing changes. Check out the 'Change Lives Campaign' for a one-stop source of ingredient data accessible to all to prevent fatalities www.controlcatering.com/save-lives

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www.libereat.com | Michelle McClure | michelle@bringhoojy.com [SPONSOR]

Pioneering Safer Food Information with unique technology, at the forefront of revolutionising food safety via its innovative allergen error detection technology. Committed to public safety, their solution is designed to ensure accurate food information, reducing the potential for consumer injuries. The technology acts as a proactive shield, identifying and mitigating allergen risks for food businesses before they pose a threat to consumers.

www.movingmountainsfoods.com | Daniel Shaw | dan.shaw@cognoscomarketing.co.uk [SPONSOR]

The first British company to introduce plant-based burgers with taste, texture, and protein similar to meat. Offering delicious products made from natural ingredients is the priority, but now removing allergens where possible. The team had one mission, to bring real, radical change to people's everyday diet by providing a plant-based alternative that is genuinely competitive in taste, texture, and satisfaction to animal meat.

www.labl.it | Sean Larsen | sean@labl.it [SPONSOR]

The fast, affordable, easy-to-use commercial kitchen labelling solution. Labl.it's all-in-one printer makes it faster for kitchen staff to create labels, impress EHO inspectors and gives managers new levels of prep oversight. Kitchens using the system are safer, faster and have a net savings versus ones manually writing labels. Used by NHS trusts to Premier League football clubs and leading restaurants, labl.it is fast becoming an industry default.

www.nestle-cereals.com/uk | Mikey Billingham | mikey.billingham@cpuk.nestle.com [SPONSOR]

Created over 30 years ago, 'We Make Breakfast Better' has been their promise to their consumers, suppliers, employees, and the communities where they work and live. Over 100 different cereals, gives options for a delicious, convenient, and nutritious breakfast.

www.hasuk.co.uk | Jacqui McPeake Caroline Benjamin | jacs@hasuk.co.uk Caroline@hasuk.co.uk

Is a collaboration between Jacqui McPeake (JACS Ltd) and Caroline Benjamin (Food Allergy Aware) to raise awareness of food allergen management by providing training, audits, and consultancy for UK Food Operations.

www.kittmedical.com | Zak Marks | zak@kittmedical.com [SPONSOR]

In 2017, a UK student named Karanbir Cheema died due to an allergic reaction at school. The UK amended legislation enabling schools to purchase adrenaline pens for emergencies. Yet schools struggled to purchase, update, store adrenaline pens, or access training. Zak Marks, (with a severe nut allergy), conceptualized how to solve these challenges, 'just like a defibrillator, but for allergies'. **Anaphylaxis Kitt service** launched wall-mounted kits with multiple adrenalin pens, and CPD-accredited training via a subscription service.

www.theallergyteam.com/corporate | Jennifer Meakin | jen@theallergyteam.com [SPONSOR]

Founded by Sarah Knight, an ex-TV producer whose two sons have food allergies. Their customer insight, training and consultancy embed allergy awareness throughout your organisation to reduce risk. Clients include Greggs and Sodexo, and they're backed by top clinicians. A unique offer of bespoke training plus long-term consultancy.

www.scinsites.com | Shaun Kokott | shaun.kokott@scinsites.com [SPONSOR]

Provides customers with brilliant service for all supply chain management, technical services and certifications. Helping their customers today prepare for the world tomorrow. Global supply chain experience working farm to fork across agriculture, manufacturing, wholesale, storage and distribution within retail and hospitality.

www.justlovefoodcompany.com | Mike Woods | mike@justlovefoodcompany.com [SPONSOR]

Created in 2010 as owner Mike Woods discovered 2 of his 3 children had a severe nut allergy. After receiving letter after letter demanding more Free From options, he journey removed 13 of 14 allergens without compromising on deliciousness. Removing soya is next on their to do list.

www.freefromliving.com | Lee Wyatt | lee.wyatt@freefromliving.com

Free From Living is our bi-monthly magazine dedicated to people living a free from life. Sold in Tesco, Sainsbury's, WHSmith and 2,000 independent high street stores. We're the only mainstream magazine in the UK on free from life. Our panel of dietitians and medical professionals give advice on staying healthy living with dietary requirements. Visit our website packed with lifestyle and food inspiration - use our online recipe library.

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www.gooditsglutenfree.com | Andrew Daly | andrew.daly@gooditsglutenfree.com

The roots of Good were born in 2018, when Andrew Daly created his own chain of restaurants. His business was severely impacted by COVID 19 and locations ceased trading, he faced bankruptcy and homelessness. Resilient, he launched Good It's Gluten Free, to create tasty and authentic gluten free meals delivered direct to your door. We're passionate about bringing you the perfect retail range of wraps, pittas and sauces, inspired by flavours from Japan, Middle East to Mexico.

Thank you to all our sponsors and suppliers of food and goody bag items!



www.Steamtown.co.uk | Craft beer [Drinks reception]

Steam Town's name is a nod to Eastleigh's industrial railway heritage. The 6BBL Hampshire brewery opened in 2017 with a taproom and burger bar. Beer production includes traditional cask ales to bourbon barrel-aged imperial stouts, some are gluten free. Finalist: SIBA Business Awards 2021, Best Independent Craft Taproom.

www.warburtonsglutenfree.com | Warburtons [Bread rolls]

They want the whole family to enjoy their products. That is why they have a dedicated gluten, wheat, and milk free bakery, if you follow a gluten free diet, you can enjoy the taste and quality you'd expect from Warburtons.

www.bellsoflazonby.co.uk | We Love Cake [Puddings & Goody bag items]

A family bakery with a taste for quality, created delicious products for over 75 years. Producing baked goods for retail & food service, operating 2 bakeries: 1 a dedicated Free From Bakery, free from Gluten, Wheat, and Milk.

www.baxbotanics.com | Award winning cocktails & alcohol-free spirits [Goody bag items]

They are nailing the innovative hydrosol-based drinks. Hydrosols are super cool plant extracts that bring in clean and super intense fresh flavours, which complement their allergen-free adult drinks.

www.popcornkitchen.co.uk | Hand-popped 'fine snacking' happiness [Goody bag items]

Whatever your personal flavour leanings, Popcorn Kitchen has a small batch 'flavour stable' of meticulously full-bodied flavour marriages that make even the fussiest taste buds swoon with unbridled anticipation.

www.kinnerton.com/pages/nomo | Nomo: UK's No. 1 Free From Chocolate brand [Goody bags]

Manufactured by Kinnerton confectionery, a pioneer of free from chocolate innovation since 1999. NOMO products are dairy, gluten, egg & nut free and are available in a wide range of formats and flavours.