

Shortlists for the Café Life awards announced

The shortlists for this year's Café Life Awards have been announced (turn to page 14 for the complete list).

The Café Life Awards 2016, held in conjunction with lunch! (the contemporary food to go show) on Wednesday, 21 September 2016, will take place at the Lancaster London Hotel where a smart casual evening event with dinner and dancing will celebrate the sector's creativity and success. The host for the evening will be chef and head judge, Theo Randall.

New to this year's categories is the Free-From Product Innovation Award in which Plamil Foods Ltd (Organic Egg Free Mayo with Green Chilli), Snowbird (Fully Cooked & Frozen Gluten Free Mini Koftes), The Real Soup Co (Butternut Squash and Sweet Potato Soup) and the Tofurky Company (Tofurky Smoked Ham) have already been shortlisted in the savoury section, and Bells of Lazonby Ltd (Costa Fruity Crumble), Disotto (Vegan Coconut and Mango Dairy Free Ice Cream), Pidy



(Gluten Free Neutral Tartelette 8.5cm) and Plamil Foods Ltd (Dark Chocolate Bar sweetened with unrefined Coconut Blossom) shortlisted in the sweet category.

Attendees on the night will also no doubt be keen to find out who has won

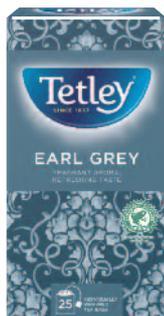
this year's prestigious Café Society Award – a lifetime award which presented to an individual or organisation meriting recognition for their contribution to the development, growth and prosperity of the café/coffee bar market.

Tetley's Earl Grey a winner

Tetley has once again been recognised in the Great Taste Awards, this year picking up a gold star accreditation for its Earl Grey blend, which is available to operators within the out of home sector via wholesalers, cash and carry stores and its own Tetley Tea Academy web site.

Tetley Earl Grey is described as a light and refreshing blend, with its zesty bergamot flavour creating a fragrant aroma. 100%

Rainforest Alliance accredited, this tea complements a wide range of day parts and consumption occasions, say Tetley, and is available in both envelope and string and tag formats.



Food pairing inspiration from Tetley can be found on their Tea Academy web site - www.tetleyteaacademy.co.uk.

Lots to see and learn at lunch!

The UK's multi-award winning food-to-go trade show returns to the Business Design Centre in London on 21 and 22 September, with over 350 exhibiting companies showcasing a wealth of new food and drink products,

packaging, equipment and technologies.

The final exhibitor list - available online at www.lunchshow.co.uk/exhibiting/exhibitor-list - offers an exclusive look at some of the companies from big brand names to emerging start-ups who will all be helping to shape the future of the food-to-go sector over the next twelve months.

Returning exhibitors looking for another helping of lunch!'s much talked of buzz include Twinings, Single Source, New York Bakery Company, Euro Food Brands, Tudor Tea & Coffee, Tideford Organics, Country Choice, Norseland, Walkers Shortbread, PACK'D, The Coconut Collaborative, Kavis, Simple



Simon Foods, Devonvale Bakery, Butterware, mmmLUNCH, Bizimply, Rejuvenation Water, Aluline Group, Koko Dairy Free, Sejuiced (the refinery), Chunk of Devon, Rational UK, UCC Coffee, Planglow, Magrini, and Tri-Star

Packaging.

lunch! 2016 will also feature over 20 free business seminars, including exclusive Keynotes, interviews, research, and panel discussions in two dedicated theatres. Rod McKie, CEO of Welcome Break, Caroline Cromar, group director of food at Pret A Manger, and Vincent McKeivitt, MD of Tossed, are among some of the big name speakers.

For further information and to register for a free trade pass, please visit www.lunchshow.co.uk and quote priority code LUN10 (direct link: <https://registration.n200.com/survey/28ctrj7rl4tbl?actioncode=LUN10>).