

THE LEADING TRADE MAGAZINE FOR THE FINE FOOD RETAIL INDUSTRY

Speciality Food



www.specialityfoodmagazine.co.uk

September 2013 £3.25

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SF Show Preview



showcasing everything from fresh ingredients, coffee, cakes and pastries, savoury snacks and dips, to artisan breads, specialty cheeses, gourmet oils, preserves, sauces, juices and smoothies, plus specialist equipment, packaging and the latest technology, lunch! is dedicated to presenting an all-inclusive range of the latest new products being launched onto this busy market.

Full of innovation and energy, exciting, essential and enjoyable – these are just some of the words visitors used to describe last year's fifth anniversary edition, which attracted record attendance of 4,403 across two action-packed days. It is this focus on innovation – frequently cited by buyers as a key draw for attending – that has helped fuel the show's rapid growth since its inception (it was named 'Best UK Trade Show Exhibition' in 2010 and 2011, and a finalist in 2012 and also in 2013).

For 2013, the show promises to be the biggest yet, with an expansion into a new feature area at the three-floor venue making room for a further 15% increase in exhibitor numbers. This can only be good news for prospective visitors, with lunch!'s line-up already including big names like Cranswick; Equip Line; Freshlayre Chilled Foodservice; Cawston Press; Mowers Food Service; Taylors of Harrogate; Delice de France; Cate Deli Wholesale; Rude Health; Adelle Foods Group; Planglow; Roller Grill; The Food Doctor; Magrini; Yeo Valley; Waitbutons; Yorkshire Baker; Crown Foods; Yum Yum Bros; Sun Valley; Divine Chocolaterie; pip organic; and Tidelord Organics.

New products

New launches set to be showcased at this year's show include artisan-style 'Anniversary Baguette' and a 'Unique Maison Heritage' ranges from Delfrance UK; Incredible! Sauces and Incredible! Meal Pots (the only meal pots that can be eaten

Make Time for lunch!

Returning to the Business Design Centre, London, on 26th - 27th September, lunch! 2013 – the award-winning trade event for the food-to-go market – is poised to connect thousands of food and drink retailers and buyers with 290 exhibitors. Here's just a taste of what's on offer this year

hot or cold) from Yorkshire Provender; Sweet Potato, Chill & Lime and Parsnip vegetable crisps from Fairfields Farm Crisps; Orange & Strawberry Raw Fruity cold pressed juice from Nosh Detox; Indulgent mint chocolate gourmet popcorn from Joe & Seph's; 'Strictly High Grower' coffee – Cafédirect's latest addition to its single origin range from Costa Rica; tray bake desserts (including tangy and nutty Lemon Polenta, classic Bakewell Tart, richly spiced but light Carrot Cake, and Chocolate Brownie) from Tom's Pies; FOCO – 100% Coconut Water available with a Splash of Mango, Pineapple, Lychee, Pomegranate, or Pink Guava flavours from Grade Foods; spicy and exotic canapé cups (American Fajeta!, Asian Curry, Mexican Chili and Southern Pepper) from Pidy and an iPad cash register system from Orderbird AG.

New packaging and equipment options include a lightweight, sideways stackable 'All in One Table' for outdoor catering from GO IN; a new range of innovative, British-manufactured water boilers from Burco; an all-in-one disposable drinks cup (replacing the existing cup and separate lid) from Hanppk; an Eco-Cup range from Benders Paper Cups; stylish Bagasse disposable tableware from Tri-Star Packaging; and the first British manufactured refrigerated display cabinet to be featured on the ECA Energy Technology List – the Optimax SQ from Victor Manufacturing.

It's not just the exhibitors at lunch! that promises to draw in the



crowds. The popular British Smoothie Championship (sponsored by Magrini), the Innovation Challenge Live! (where participating exhibitors 'pitch' their new product innovations and ideas live to an illustrious panel of industry judges), and an unmissable lineup of keynote speakers are all back on the Working lunch! Theatre menu.

For further information and to register free in advance, please visit www.lunchshow.co.uk (and quote priority code LUNSP7 where prompted).



26-27 September 2013
Business Design Centre | London

WEBSITE: www.lunchshow.co.uk

TWITTER: @lunchexhibition

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