



29-30 September 2011  
Old Billingsgate | London

## More lunch! 2011 Exhibitor Show Highlights

**lunch!**, the UK's only dedicated trade show for the out of home food and drink industry, returns for its fourth edition at Old Billingsgate, London, on 29-30 September 2011. lunch! provides the best opportunity of the year for quality food-to-go buyers to meet with their suppliers direct, keep up-to-date with all the latest innovations, and research the best new products for their customers. The following is just a taste of what show press and industry visitors can expect to see from the 190 companies exhibiting at this year's award-winning lunch!.

**D&D Kitchen** (stand E512) is a new, dynamic and innovative brand recently launched by the well established Danora AS. We are proud to present our Italian range at lunch!, which includes our authentic Italian Calzones, Paninis and our very own Lunas and Wraps. Handcrafted in our bakery in Italy using only the finest ingredients, our products are unique in the market for their appearance, taste and convenience. D&D Kitchen specialises in selling the best tasting food-to-go products that have been carefully sourced from around the world, which are presented in a format that is suitable for sale within today's demanding retail environment.

**Delice de France** is committed to helping foodservice customers build their business and increase sales and we'll be bringing our expertise to life at this year's lunch!. In particular, we'll be helping our customers make the café experience better through sharing our expertise across coffee shops, cafés and sandwich shops, and showcasing our fantastic specialist bakery range. Visitors to the Delice de France stand will not only be able to experience the Delice de France coffee shop bar, and taste our brand new Autumn/Winter product portfolio (including the delicious Toblerone Pastry) but also have access to top industry advice on best-practice merchandising. Visitors should drop by stand G729 for a taste of how their business could look!

Pastry specialist **Pidy UK Limited** (stand F622) will be using lunch! as the backdrop for several launches. In its bid to become a one-stop-shop for caterers, many of these will be a departure from Pidy's traditional fare – some quite startling! The main focus of Pidy's stand will be dishes from Europe and beyond. Among others, these include Artisanal Quiches, Coquilles Saint Jacques, Pizzas and Gaufrettes Mouchoirs, as well as some impressive centrepieces. Currently under wraps, at least 30 new lines are planned for this year. Come and see them first hand at the show and get a taste of Europe into the bargain.

**Maynard House Orchards** (Innovation Zone, stand C) produce award-winning Suffolk apple juice catering especially for the fine dining restaurants, hotels, pubs and bar sectors. Grown in the heart of Suffolk where the soils are perfect for producing the tastiest fruit, the range includes 2011 Great Taste Gold two-star award-winning Cox & Bramley, alongside new launches Apple & Elderflower and Apple & Raspberry and single varieties Discovery and Russet, available in 240ml, 500ml and 750ml. Using hand-selected fruits, which are picked and pressed only when ripe ensuring that the fullest flavour has developed before each batch is expertly blended, bottled in glass (on the farm), and gently pasteurised.

**kff** (stand D403) currently supply a diverse customer base with an extensive range of over 3,500 frozen, chilled and grocery products, many of which are ideal for caterers with a food-to-go offering. Essentials like muffins, bagels and cupcakes can be found alongside other more innovative grab-and-go products. As sandwiches are considered to be one of the most integral product categories for the food-to-go market, selecting the right sandwich fillings for your business is essential! The Purple Pineapple range, brought to you by kff, consists of a variety of over 60 high quality hand-produced fillings including a host of new flavours!

Make the most of your time at lunch! Conscious that everyone's time is at a premium – packaging distributor **Café Connections** (stand E507) – will book you a specific time slot to fit in with your schedule. Book a slot at their stand and Café Connections will ensure that the most appropriate member of the team is ready and available with the right information to help you get the very most from your visit. Call Linda Frost on 0845 1232994 or email [linda.frost@cafeconnections.co.uk](mailto:linda.frost@cafeconnections.co.uk).

**Collins Benson Goldhill** solicitors are offering attendees at this year's lunch! show a chance to win a Fortnum and Mason's 'Park Lane' hamper worth £150. All attendees need to do to enter is to put their business card into the bowl at stand G706 for a chance to win the luxury hamper. The winner will be chosen at random at the end of the show on 30 September and we will deliver the hamper to them. Good luck and we look forward to seeing you all at lunch! 2011.

**Buddy Fruits** (stand F624) is a new and fun way to eat fresh fruit. We have two products on the market with others to follow. Developed by a French chef, the resealable fruit pouches are 90g and are currently available in two flavours: apple & strawberry and mango, apple & passion fruit. They contain 100% fruit, which has been blended after having the cores and skins removed. With no additives they contribute to one of the '5 a day'. Using resealable pouches created by NASA, they are

ideal for handbags, lunch boxes, pockets, and sports bags etc with no mess or waste. These can be dry stored with a DLC of 12 months. The fruit bites are pieces of fruit in the form of sweets using the natural pectin in the apple as a binding agent. They come in 28g resealable sachets and contain 100% selected fruits, with no additives.

The award-winning organic food producer **Rod and Ben's** in Devon is serving up a delicious new range of warming soups at lunch! on stand U818. From Spicy Parsnip and new Farmhouse Vegetable, to Leek and Potato and award-winning Smoked Haddock Chowder, each Rod and Ben's soup is comfort in a bowl as the weather turns colder. New 300ml pots are also joining the range, which make an easy-to-serve single portion.

**Toasty Products** (stand B216), a new British equipment manufacturer, is dedicated to increasing sales of hot grab and go toasted products. Exhibiting the innovative Toasty Auto Grill at this year's prestige lunch! show, with a new range of frozen pre-filled Paninis, caterers can see the benefits of speed, energy saving and product consistency. Simple automatic operation produces a delicious crispy toasted product time after time. Caterers have the option to purchase frozen pre-filled part baked product, including vegetarian fillings and gluten-free rolls developed specifically for the Toasty Auto Grill. The Toasty Auto Grill serves customers faster, giving owners more profit, whilst saving them energy.

**Kimbo UK** are sampling their premium range of espressos in 3kg grinder top tins – both eye catching and super fresh espresso. They are demonstrating a new low cost, low volume solution using their capsula machine and milk magic, which sells as a package with starter ingredients for under £500. They will also be offering free places for lunch! visitors on their October, November and December barista school run in their VRQ City and Guilds accredited training school in Chiswick. Visit Kimbo on stand F614 for wonderful Naples roasted espresso, famous the world over and now here in London.

Food to go gets better – with **Rational**. Rational brings the latest combi steamer technology to the food to go market at lunch! 2011. On stand A118 at lunch! Rational will be offering expert advice on every aspect of combi steaming and cooking. At the touch of a button, Rational combi steamers cook food fast and consistently, making them the perfect solution for retailers and caterers wanting to offer top-class, hot food-to-go. They give better cooking quality and are much faster and easier than a conventional oven or grill. They even clean themselves! Offering bake-off, reheating, full baking, steaming, roasting and other cooking methods, a Rational combi steamer increases the diversity of food-to-go operations without complicating the cooking procedures.

**Victorian Baking Ovens** (stand G716) will be exhibiting their range of Jacket Potato ovens and Soupercan soup kettles, which give a great marketing opportunity to all food outlets allowing them to show off the great food they offer to their customers. The eye catching great looks of this equipment underlines the quality and flavour to come from the food they produce. Our range of equipment has a proven track record over more than 30 years in the industry for helping food outlets to have maximum impact on customers and to drive sales of highly profitable jacket potatoes and soup.

**La Pizza Company Limited** (stand F616) will be showing their Tascas – fully baked, folded, soft bread pockets that are perfect for operators wanting a quick and easy sandwich with a difference. Convenient to use and great for portion control, it couldn't be simpler; thaw, fill and serve or toast on a Panini grill. You will be able to try for yourself so come and sample this new exciting range of four products – Red Onion, Caesar, Plain and Multigrain. Also available to sample is Traditional Focaccia, hand-made in the Italian way to give it that real Mediterranean flavour and texture.

**Honeyrose Bakery** will be exhibiting its bestselling impulse grab-and-go range, new mini range, as well as new gluten-free products, and longer shelf life products. All our cakes are made only with natural ingredients, hand-baked in our award winning bakery. Our film wrap is biodegradable and 5% of our profits go to charity. Please stop by stand G707 to see and taste our bestselling brownies, oat bars, cookies, biscottis, loaf cakes, whole cakes and a whole range of gluten, wheat, and dairy-free cakes.

**ROCKS Drinks** (stand U814) will be showing their new range of ready to drink 500ml pet organic still spring water juice drinks at lunch! These products are produced with the great taste that consumers expect from ROCKS organic squashes and cordials. They are made with no aspartame, no phoney flavours, no crazy colours and no chemical preservatives. Consumers are looking for hydration products that they can trust. These innovative new products, that are spring water and real juice based, will liven up any lunchtime menu and quench a thirst.

**Kavis** (stand A101) is widely considered to be one of the leading suppliers of packaging and food presentation solutions in the UK because they are constantly expanding their product range with new innovative packaging solutions. Now they are able to offer customers even more choice, with a new range of lightweight, eco-friendly, printable packaging products for hot and chilled takeaway food and drinks. Utilising a rigid and insulated, recyclable material, the products include cup sleeves and hot or chilled sandwich containers, providing attractive and cost effective solutions for anyone in the foodservice sector.

"This is really effective take-away packaging, produced by one of the most established manufacturers in the business," says Chirag Shah of Kavis. "It's perfect for hot and cold food and drinks and with the added benefit of bespoke printing it makes a great solution for independent retailers who want to make more of their branding."

**The Food Doctor** is exhibiting at lunch! for the first time in 2011 having identified the casual dining and contract catering markets as opportunities to extend the availability of their branded range of products. Whilst well known for our range of savoury seeds, wholesome bars and cereals, we will be launching our highly innovative 'Wholesome Pots', which are a unique, healthy take on instant hot snacks. Made from dehydrated grains, pulses, vegetables, herbs and spices, with nothing else added, all you do is add boiling water and stir to enjoy! Visit us on stand U802 and 'Eat Better Forever'.

**Suki Tea** (stand C312) is beautiful, proud and, dare we say it, 'perfect'. Sample our carefully-selected 'Afternoon Tea' range, including our own award winning hand-blended 'Earl Grey Blue Flower', adorned with good behaviour badges featuring

Fairtrade and organic status, as well as Gold in the Great Taste Awards 2010 and Best Food & Drink in the People's Poll, Northern Ireland 2011. Others include the muscatel aromas of Organic Oolong Oriental Beauty; our opulent, smokey Russian Caravan; fragrant Fairtrade Organic White Monkey; Fairtrade Organic Darjeeling from the esteemed Bannockburn Estate; and the floral sweetness of our hand-rolled, naturally-infused Jasmine Dragon Phoenix Pearls.

Award winning flavours will be showcased among the products from 30 companies on the **Northern Ireland Naturally** stand. On show will be innovative solutions for all foodservice sectors. The new ideas include products from around 12 companies which gained UK Great Taste Awards. From fresh artisan breads to handcrafted biscuits and coffee, tea, cheese, steak and chicken pies, hand-rolled wraps, sauces, healthy cereals, salads, sauces, a unique energy drink and ice cream, the stand will showcase all that is best from Northern Ireland. The companies deal regularly with customers throughout the UK and the Republic of Ireland and have extensive experience in meeting their specific requirements (stand C309).

Have your dessert and eat it. **The Living Food Kitchen's** raw desserts and almond milks are like nothing else on the market. While tasting rich, luxurious and wickedly delicious, they're packed with nutritious, organic superfoods and are actually good for us. Nothing is processed in preparation or heated above 45°C to preserve the original vitamins, enzymes and minerals and they're completely free from dairy, lactose, gluten, soya and refined sugars. The best of both worlds is here for lunch time, for anytime. TLFK's desserts and almond milks – nothing but good for us all (Innovation Zone, stand S).

**Crazy Baker** (Innovation Zone, stand V) is a wholesale artisan bakery which prides itself on providing a superb selection of rustic breads, pastries, cakes and cookies all made using traditional techniques and without additives and preservatives. Everything is baked or produced in the Crazy Baker premises on a daily basis, with the freshest ingredients possible. In addition, eggs are free range and where possible products are locally sourced.

**Honeybuns** is a multi-award winning artisan bakery in Dorset. They are passionate about sourcing the very best of ingredients, many of them local, in order to produce the truest of flavours for their delicious cakes, cookies, brownies and flapjacks. All Honeybuns products are gluten free (except the two flapjacks), allowing coeliac sufferers to also enjoy otherwise forbidden goodies (some are also dairy free). Honeybuns pride themselves on their eye-catching and useful selection of point of sale items, most of which are provided free of charge. Lottie and Vicky would love to see you – visit Honeybuns on stand F609.

**Just Crisps...100% British.** Just Crisps are made with our home grown, hand cut potatoes with their skins left on and are batch cooked in our award winning Just Cold Pressed Extra Virgin Rapeseed Oil. Rapeseed Oil is 35% lower in saturated fat than Sunflower Oil. Just Crisps are flavoured by hand and come in a range of flavours including Mature Cheddar & Red Onion, Sea Salt & Apple Balsamic Vinegar, Sea Salt & Black Pepper and Sea Salt. Visit stand-T in the Innovation Zone, where we will be sampling our Just Crisps as well as showcasing other Just Oil products.

Crisps of the future! **Crispy Snacks Ltd** is set to revolutionise the thriving snack industry by introducing highly innovative fat and salt free fruit and vegetable crisps. Come to stand G711 to try our crunchy, low-calorie and highly nutritious wide range of healthy crisps and find out more about the worldwide unique method of fruit and vegetables dehydration called MIRVAC technology. These natural crisps are perfect snacks for children's packed lunches, diabetics, and health conscious consumers. Our delicious Crispy Snacks are available as Apple Crisps in four flavours (Great Taste Awards 2011 winners) Beetroot, Carrot and Crunchy Tomato Crisps.

**Belvoir Fruit Farms**, the 'original' elderflower producer, supplies 13 cordial varieties, 10 pressés and five varieties of Fruit Crush to the catering trade. The whole Belvoir range will be on show at lunch! on stand F613. Their drinks are made from the finest ingredients with no artificial flavours, preservatives or any other 'nasties'. Favourites with cafés and restaurants are the 25cl pressés, such as Elderflower, Ginger Beer and Raspberry Lemonade, and the 27.5cl Fruit Crush drinks, the newest one being Orange and Pink Grapefruit. They are perfect for cafés and restaurants because of their size and the increasing consumer demand for soft drinks which are tasty, high quality and additive free.

Excitingly Different, **Elli & Manos** (stand D414) have created an award winning, innovative and easy to use product range inspired by Mediterranean flavours. Dressings, spreads, herbs in oil, and extra virgin olive oil all made with only natural ingredients, with no additives, no GMOs, and no preservatives, promoting the healthy ingredients of Mediterranean cuisine. We are launching four new products; three spreads and one marinade. A Spinach spread, which apart from other applications mixed with mash is a great way for kids to enjoy spinach. A caper spread, excellent for seafood and fish. We'll be revealing the other two at the show. Great flavours in absolute harmony.

On stand F611 at lunch! **TFSE Products** will be showing their new range of CafeCounters. These energy efficient food display cabinets come in various sizes. Refrigerated and heated versions are available. Fascia finish and colour finishes can be to suit. All lighting used is LED, which aid vision without creating heat so products keep longer.

Our Knowledge, The Pizza. Since 1951, **Idec Pizza Box's** garnished Pizzas have seduced the names of French gastronomie. Idec Pizza Box offers a wide range of garnished pizzas, such as the 50®, the Plate, and the Olizza®. At Idec Pizza Box it is not a question of putting raw materials together... it is a question of creating new tastes by respecting original tradition. For that, we are using all of our knowledge. Our dough is flavoured with olive oil and special herb from Provence (South of France area). The dough is manufactured according to state-of-the-art rules. We take the necessary time so that the dough can rest sufficient time in order to obtain a fluffy and crispy Pizza dough (stand E497).

**Cocofina** (Innovation Zone, stand V) a very popular british coconut water brand, is unveiling three innovative flavours of coconut water at the lunch! exhibition in a very attractive PET bottle. Come and taste coconut water in apple & blueberry, pineapple & lime and green tea. The new flavours are made in Europe incorporating premium ingredients such as ginseng, chamomile and green tea. This will make Cocofina the first coconut water company in the world to combine the isotonic

properties of coconut water with the antioxidant properties of tea. Cocofina flavoured coconut water in 500ml PET bottle is all natural and priced at £1.99. A definite winner!

On show for the first time in the UK, on the **Contact Grill Company** stand at lunch!, the very successful Gastro clam grill. Bringing, for the first time, all the benefits of clam grill cooking to the counter top and at an affordable price. The non-stick surfaces – chromed bottom plate and long life Teflon sheet on the top plate – are easy to clean and provide easy cooking of a range of food from steaks and chicken to burgers. The fast cooking produces up to 16½lb burgers in two minutes and griddled eggs are cooked in under two minutes (stand D400).

During a whirlwind tour around the world, Pippa and Aaron Witcher discovered the hallowed Chocolate Pretzel in the USA. The salty/sweet taste caught their imagination and they vowed to bring it back to British shores. From this, **The Big Yum** was born! After being snapped up by retailers including Harvey Nichols, Partridges and Fenwick, the company is now re-launching their delicious Milk Chocolate Pretzels in new 35g impulse and 100g sharing bags, and 58% Dark Chocolate Pretzels in 35g impulse packs. Other exciting products, including Milk Chocolate Pretzel Bars, are in the pipeline (Innovation Zone, stand A)!

This year at lunch!, **Southover Food Company Limited** (stand E511) will be exhibiting award winning products, new lines and healthy options, all created with the food-to-go market in mind. After winning Pork Product of the Year at the 2011 BPEX awards we wanted to share our outstanding products with the visitors at lunch!. Our cooked back bacon is a multi-award winning, low salt product. Also, we have just launched our clean-label Pastrami that has no MSGs. We'll also be featuring our long-standing salt-beef, made from 100% beef, as well as a whole new selection of More Food hand crafted round cakes.

Popped Corn Cereal Bars Launched. **Wild Trail Foods** (stand U805B) has launched its range of new and award-winning handmade popped corn cereal bars. The bars, which have a 6 month shelf life, are stocked in over 250 outlets, including Selfridges. The bars are unique because they contain popped corn, which is the best wholegrain in terms of antioxidant and fibre levels. They are a fantastically convenient way of eating popped corn, fruits, nuts and seeds together. Available through Tree of Life, SUMA, Queenswood, DW Holleys, Hider, Cotswold Fare and other national distributors.

**Genesis Distributors** (stand G718) will be exhibiting its delicious SIAL award-winning Voortman Flax Seed Omega 3 cookies. They have a wonderful soft texture and each cookie contains 750mg of ALA Omega-3 Fatty Acids, contributing to the daily required intake of Omega-3 and so would also appeal to the health-conscious consumer. Other flavours will soon be available. In addition, Voortman have Oatmeal and Chocolate Chip Sugar Free grab 'n' go cookies. These great tasting cookies contain Maltitol – a sugar substitute which offers 75-90% of the sweetness of sugar. All cookies are cholesterol-free and are free from trans fats. The RRP for all two-cookie portion packs is from 60p.

Deep beneath the surface of the average, common-or-garden smoothie you'll be surprised what may be lurking in the gloom – concentrates, additives, thickeners, colouring, eye of a toad, wing of a bat. **Frut Ltd** (stand F605) are much simpler than that. Frut smoothies are nothing but pure fruit, in reality, a dietician's delight, catering for all age groups. Each 250ml serving contains 2 of your 5 a day. We'll be showing off our bottle range, our new winter blends, which can be served warm or chilled, and of course our famous dispensing machines. Not forgetting our new Supersmoothie, containing Aronia and Acerola, which has been scientifically proven to help prevent clogged arteries.

**Coolicious** (stand U811), Europe's largest manufacturer and leading brand of frozen refreshments, is tempting visitors with two new flavours of its delicious fat free frozen yogurts at lunch! 2011. New Mango Moment and Tangy Style, complement the existing, all fat free range of Coolicious soft serve frozen yogurts, which include Sunshine Vanilla, Chocolate Bliss, Simply Strawberry, Cheeky Banana and Just Vanilla. All contain high levels of live and active healthy yogurt cultures, including probiotics, and at less than 90 calories per 100ml serving are very low in calories. Currently selling over 10 million portions of frozen yogurt a year into foodservice, Coolicious' fat free frozen yogurts provide the perfect healthy on-the-go snacks or refreshing dessert. A great new revenue stream with minimal set up costs.

**The Cornish Crisp Company** (Innovation Zone, stand V) will be showcasing its new much improved packaging at lunch! this year with clearer designs and a beautiful paper finish. The 'Resuscitator' unsalted crisp is also new for this year's show, which, like the other flavours, supports a different local charity with publicity and a penny a bag donation.

"The best flavour in our crisps comes from the great Cornish potatoes that we use and adding the 'Resuscitator' really proves the taste. It also gives us the opportunity to help another charity, in this case, the Cornwall Air Ambulance," says Sue Wolstenholme, The Cornish Crisp's managing director.

Already a \$40m brand in the US, **Mizzumint** (stand G710) is pure water infused with real mint in award winning packaging. It contains no sugar, calories or preservatives. The soothing property of mint produces a cooling thirst quenching sensation and has numerous benefits including helping breath freshness. The combination of pure hydration and soothing mint freshness, without calories, makes Mizzumint a perfect solution for consumers wanting post coffee or exercise refreshment for example. Mizzumint is launching in September and will be available in four flavours – Peppermint, Spearmint, Lemonmint and Chocolatmint.

**Diva Snacks** (stand G708) offer calorie-conscious consumers snacking excitement without the guilt. Diva creates snacks using hot air instead of oil to ensure the lowest levels of fat. All Diva Snacks are low in saturated fat and under 100 calories. Diva uses real flavours and not MSG to keep things 100% natural. At lunch! 2011, Diva is launching the new Spotlights range, delicious, crunchy puffed cassava discs coming in three flavours: Salt and Vinegar, Thai Sweet Chilli and Sour Cream and Herb. Each packet contains less than 84 calories. Diva will also be showing its upcoming Salt and Sweet range of Air-Popped Popcorn.

**Karimix**, makers of hand-cooked relishes, chutneys, pastes and sauces from South-East Asia, has chosen lunch! to launch its new range into foodservice (stand B214).

Monica Chia, founder of Karimix UK says: “We’ve been making our range of award winning products for the retail sector since 1984 and have had so many enquiries from foodservice operators that we decided to launch a selection tailored to their specific requirements. lunch! gives us the perfect opportunity; it is an award winning show and our target audience is comprised of many of the visitors expected to attend.”

**Impress Sandwiches** (stand F620) has had a busy first half of the year with several new product launches and is excited about showing them at lunch! One of the new launches that will be available for visitors to see is its exclusive range of ‘posh puddings’ by Didier’s Patisserie, renowned for its high quality, handmade patisserie.

“We exhibited last year and were very pleased with the quality of enquiries we had,” says Andrew Pocock, managing director of Impress. “Visitors to the show are ideal for our range of imaginative, high quality solutions, which offer the operator a point of difference.”

**Simply ice cream** (stand G725) is a Kent-based luxury ice cream producer, based in Bonnington near Ashford. The range of 30 flavours picked up four Great Taste Awards this year, including a 3-star gold award for the Heavenly Honeycomb Crunch. Simply Ice Cream is made by a small team producing ice cream the old fashioned way, by hand, in small batches using only locally sourced ingredients (where possible), natural flavours and seasonal fruits. Free from syrups, mixers, additives or preservatives the range is vegetarian friendly and all but four varieties are gluten free. Available from fine food stores and delis, including Waitrose and John Lewis.

**Nelson** (stand E514) will be talking to lunch! visitors about the importance of maximising on preparation, cooking and server space and how the right catering equipment and kitchen or café design can improve efficiency, increase customer footfall and, ultimately, boost revenue. Nelson Catering Equipment provides a full service from initial specifications and design through to installation. In fact, Nelson’s design solutions have brought success to numerous restaurants and cafés, both small and large. Sister company, Nelson Dish & Glasswashing, will be sharing the stand to demonstrate the latest Speedwash Advantage undercounter dishwasher, its most advanced model yet. The super specified design addresses every potential area of energy efficiency and performance.

**Munchy Seeds** (stand E516) are delicious blends of savoury, spicy and sweet roasted seed snacks, ideal to boost lunch time snack sales. The new Choccy Munchy Seeds are sure to stir up taste-buds and offer a unique and delectable healthy chocolate treat, packed with nutrient boosting goodness from the seeds, full of protein for sustainable energy and covered in quality chocolate. New choccy seeds available in Belgian chocolate with chilli and ginger, and Belgian chocolate mix with apricot flavours. Also new are Munchy Seeds Chilli Bites, with spicy roasted sweet apricot kernels, sunflower and pumpkin seeds, and Crunchy Bites, with savoury roasted sweet apricot kernels, sunflower and pumpkin seeds. Ideal for mindful munching at lunch.

**ABDA** (stand E503) are a creative design and build company specialising in the catering and leisure market, providing full circle solutions for a range of clients. Accredited members of both the Chartered Society of Designers and the Catering Equipment Distributors Association, services include inspired interior design and brand development, build and interior fit out, equipment supply and installation and project management. From niche one off projects right through to multiple site template design, experience ranges from high street retail concepts to boutique restaurants, English Heritage cafés to motorway service areas. lunch! is an opportunity to showcase both exceptional design and build skills and a selection of recent projects.

**Cawston Press** (stand U817) have been making delicious, quality pressed juice since 1986. Their range now includes eight award-winning, beautifully-balanced blends. Their latest blend is a refreshing Apple Lemonade based on traditional, homemade lemonade recipes. Cawston Press’s four biggest sellers, Apple, Apple & Ginger, Apple & Rhubarb and Apple & Elderflower, are now available in handy 250ml mini-cartons – perfect for the chiller and lunchtime trade. All Cawston Press juices are ambient with a longer shelf life reducing the risk of expensive wastage for retailers. They can be displayed ambient or in the chiller.

New coffee machines at lunch! 2011 from **Melitta** (stand D413). Melitta will be showcasing the new C35, perhaps the most sophisticated fully automatic, speciality coffee machine available – and unequivocally the smallest of its type. Despite its minimal 35cm width, it has an outstanding performance capability of 250 espressos (or 200 cappuccinos) an hour from a menu that can store over 100 options. There’s also a new model of the highly compact Bar-Cube 2 (with Chocolate), a fully automatic speciality coffee machine that can produce up to 150 perfectly brewed espressos, or 80 speciality drinks, per hour. New model features also include a hot chocolate menu and a choice of pre-determined coffee strength levels.

lunch! is free to attend for pre-registered trade visitors. For further information and to register, please visit [www.lunchshow.co.uk](http://www.lunchshow.co.uk) quoting priority code LUN11016.

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## NOTES:

*If reproducing this press release in print, please include the Priority Code: LUN11016.*

*In July 2011, lunch! won Best UK Trade Show Exhibition (Under 2,000m2) at the Association of Event Organisers (AEO) Excellence Awards for the second year running.*

*lunch! is the UK's only dedicated trade show for the £5billion quality lunchtime food-to-go market. Developed in consultation with leading industry suppliers and retailers, lunch! provides owners and managers of quality sandwich bars, juice bars, cafes, coffee bars and contract caterers, to source new products, find out about all the latest food-to-go market trends and network with 1000's of industry professionals all in one dedicated arena.*

Website <http://www.lunchshow.co.uk>

LinkedIn <http://www.linkedin.com/groups?gid=3143327&mostPopular=&trk=tyah>

Twitter <http://twitter.com/#!/lunchexhibition>

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#### **VISITOR INFORMATION:**

*Admission: Free to pre-registered trade visitors, £20 on-the-door*

*Location: Old Billingsgate, London EC3R 6DX*

*Opening days: Thursday 29 & Friday 30 September 2011*

*Members of the media can reserve press passes to lunch! by contacting Emma-Louise Jones at [ejones@divcom.co.uk](mailto:ejones@divcom.co.uk).*

*Diversified Business Communications (UK) Ltd (Diversified UK) is a fast growing event organising and publishing company based in Brighton. In addition to lunch!, Diversified UK also organises Natural & Organic Products Europe, camexpo, the Independent Health Store Conference, office\*, and the Service Desk & IT Support Show. It publishes Natural Products – the industry's leading trade magazine, and the Natural Beauty Yearbook.*

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