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Clegg completes scheme for 2 sisters

Clegg Food Projects has completed its latest scheme for its client the food manufacturing giant, 2 Sisters Food Group.

The project has seen the extension and alteration of an existing factory in Cambuslang, Glasgow and continues Clegg Food Projects' portfolio of work for 2 Sisters Food Group over the last 3-4 years.

John Moxon, Business Development Director at Clegg Food Projects, said the project builds on its strong working relationship with 2 Sisters Food Group.

"We have worked with 2 Sisters Food Group on several projects previously and

we are thrilled to have secured this scheme with them. It is always satisfying to receive repeat business from a client and shows that Clegg Food Projects always delivers to a very high standard."

The 11,000sq.ft extension to the factory's plant will house two modern high volume ovens, spiral chillers and freezers, plus a general refurbishment of the current site.

Clegg Food Projects started on site last year in Westburn Farm Road. The build will create up to 180 jobs and accommodate up to 50 percent additional capacity at the site.

Contact **Clegg Food Projects** on tel 0115 841 3121 or visit www.cleggfoodprojects.co.uk

FDF recognition for RSSL

Reading Scientific Services (RSSL) were short-listed for the Food & Drink Federation Awards in the category for Education Initiative. The award is made to companies that support education about the food and drink industry within schools and colleges, and help to facilitate employment opportunities for young people.

RSSL has been active in many such initiatives for a number of years, gaining praise from organisations such as Education Business Partnership in West and Central Berkshire, Launchpad (a homeless charity) and EDT, the largest provider of STEM (science, technology, engineering and mathematics) enrichment activities for UK youth.

RSSL's Commercial Operations Manager, Karen Masters, noted: "Science and innovation are at the heart of long term sustainable economic growth in the UK. As an employer of scientists at all levels, we recognised the role we could play in motivating people to look at science as a potential career opportunity. Our programme is a holistic science outreach programme aimed at all sections of the community promoting the excitement and satisfaction of science and learning. We work with a number of different organisations communicating and educating on the important role of science in our lives."

RSSL has worked directly with Schools, Universities and Charities to maximise its

effectiveness. Scientists from across the whole company have been involved in a wide range of projects that have seen RSSL welcome many visitors to its Reading laboratories, and also taken RSSL out into its community. Projects have included working with EDT to bring Year 9 pupils to RSSL's site to learn about the science behind chocolate; providing work experience programmes for school pupils; running an annual intern programme; giving school leavers a route to ongoing education without going to University; providing introduction-to-work sessions for clients of a homeless charity, and many other visits to schools and community events.

"Our science outreach initiative has had a huge impact on our organisation and staff," noted Karen. "Colleagues have benefited in many ways both from a personal and professional perspective. Individuals have been able to grow and develop their leadership, communication, facilitation, management and planning skills. Our organisation benefits from the pride that people feel in giving something back and gives us a community/family feel resulting in more positive colleague interactions at all levels from senior management to more junior staff. Many of our technical staff are passionate about communicating science and enthusing the next generation of scientists; our programme allows them to do this within their working arenas."

Contact **RSSL** on tel 0118 918 4085 or visit www.rssl.com

New pavilions for Nordic Organic

This significant expansion in exhibition space at this year's Nordic Organic Food Fair, taking place on 26-27 October in Malmö, Sweden has enabled organiser Diversified Communications UK to add five vibrant new pavilions to the show's feature list.

With a focus on promoting fresh organic produce, the new pavilions include Organic Denmark – Denmark's non-profit organisation of organic companies, consumers and farmers, Menigo's Organic Marketplace for Fresh Produce (featuring their own chef doing live demos throughout the show); Agrarmarkt Austria; Italian Pavilion; and Andalusian Pavilion.

They join returning pavilions from KRAV and The Soil Association, plus the Mecklenburg-Vorpommern Pavilion (exhibiting products from North-East Germany).

Aided by years of supportive government policies towards organic practices, when it comes to buying organic, Danish consumers have been driving market growth in the Nordic region for years. Organic Denmark's pavilion at Nordic Organic Food Fair will promote fifteen Danish companies to an international audience.

A firm favourite with millions of consumers all the way round the world, Italian cuisine relies on using high quality ingredients to create simple, versatile and tasty dishes. Visitors to this new pavilion (hosted by Biol Italia Associazione) will be able to source a range of authentic organic ingredients and finished products from exhibiting companies.

The Nordic Organic Food Fair is co-located with Natural Products Scandinavia, which means visiting food buyers also benefit from access to hundreds of innovative natural food and drink products from world-leading brands and exciting new producers.

Contact **Diversified Communications UK**
on tel 01273 645141
or visit www.nordicorganicexpo.com



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