

The Grocery Trader

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*source: Kantar Worldpanel 52 w/e 19th July 2016

BFFF on 2016

John Hyman, chief executive of British Frozen Food Federation discusses 2016.

Brexit uncertainty
“The big story of 2016 has been the result of the EU referendum. The markets were disrupted in the lead up to the vote on 23rd June, and saw immediate effects of the result as the Pound fell to its lowest value since 1985.

“The Pound’s sharp fall in value against other currencies – mainly the Euro and US Dollar – has already affected input costs and in turn caused inflation.

“The Bank of England has predicted inflation rates will reach 4% by 2017 and it would be naïve to think that some of the rise will not come from the food sector as retailers may pass these increased input costs on to consumers in order to maintain their margins.

“With a date still not confirmed for the triggering of Article 50, uncertainty and volatility in the markets is likely to continue until a structured plan for leaving the EU is announced by the Government.

“Looking ahead to 2017, Brexit will continue to cause uncertainty with the causes of inflation playing a major role in how businesses move forward, but it remains to be seen whether this will be a long or short term effect of the UK leaving the EU.”

Frozen Food Report
“Focusing on the frozen food sector, this year BFFF published the second edition of its Frozen Food



Report which predicted strong growth for the frozen food industry over the next five years, with the retail and foodservice sectors expected to grow 1-2% and 3-4% respectively.

“Since the publication of the first report back in 2010, over £600m has been added in value to the frozen food sector.

“The report also highlighted that growth in the frozen food sector will mainly be driven by the rise in popularity of online grocery shopping, which will continue to level the playing field for frozen, with consumers having no physical constraints in terms of shelf space.”

BFFF

www.bfff.co.uk

Nisa’s charity donates over £1m in 2016!



Following a second consecutive record month of donations, Nisa’s charity, Making a Difference Locally, has now donated over £1 million to good causes in 2016. Over the last 10 months a total of 1,355 donations have been made to 964 causes throughout the UK, including charities, schools, sports clubs and more.

The millionth pound was donated by the Nisa Local on Moston Street in Birches Head, to support St. Matthew’s Church with their World War One community window project. The Nisa Local donated £1,260 through Making a Difference Locally to the church to aid completion of their new stained glass window commemorating the centenary of the First World War, and the donation will also allow the church to hold free commemorative events for the local community over the next two years.

Other donations recently made through the charity included a £500 donation from Filco Supermarkets to YMCA Barry’s Major Music project, £500 to Zoe’s Place Baby Hospice

from the Nisa Local on Longford Road, Longford, and a donation of £500 from the Nisa Local on Arnold Road, Basford to Nottingham Hospitals Charity, to name but a few.

Kate Carroll, Making a Difference Locally charity manager, commented: “We are delighted to have supported almost 1,000 good causes over the last 10 months alone, as these donations will have a positive impact on so many communities across the UK. It is incredibly rewarding to see so many Nisa members engaging with their communities through Making a Difference Locally and we expect to see many more retailers supporting local causes over the festive period.”

There are currently over 2,300 stores participating in the Making a Difference Locally initiative. For more information about the charity visit www.makingadifferencelocally.com or www.nisalocally.co.uk/community/make-a-difference-locally.

NISA

www.nisalocally.co.uk

Loma’s compact X5C X-ray inspection system meets the President of Iceland

At the inaugural Iceland Fishing Expo held recently in Reykjavik, the President of Iceland, Guðni Thorlacius Jóhannesson, and Minister of Fisheries & Agriculture, Gunnar Bragi Sveinsson, visited distributor, Eltak Ltd’s stand where they learned how Loma’s X5c X-ray inspection system can help fish processors identify contaminants such as bones, shell fragments and grit.

In addition, Icelandic television station, INN-TV interviewed Eltak Ltd’s Managing Director Jonas Agustsson for an episode titled ‘Hrafnathing’.

Jonas comments: “Over the past few years, the Icelandic fish processing industry has grown considerably with lots of businesses, including startups, developing innovative new products. As a result, we welcomed this annual exhibition to showcase equipment such as Loma’s exciting X5c X-ray system which is ideal for detecting contaminants such as bones, shell fragments and grit in both fresh and processed fish products.

“The plug and play machine, which is designed to be flexible enough to fit into most production lines without making any major modifications, generated lots of interest at the show and we were honoured that the President of Iceland and Minister of Fisheries & Agriculture took the time to visit our stand on the opening day. It really was a great opportunity for us to explain how the X5c can help introduce a new level of certainty for fish processors.

Jonas adds: “For example, in fish processing plants the X5c can be easily integrated into a line to detect the presence of most bones in fish



fillets coming out of automatic bone removers.”

Loma’s X5c X-ray inspection system adheres to the company’s ‘Designed to Survive’ ethos whilst significantly reducing the cost of ownership of X-ray inspection technology. It represents considerable investment by Loma in developing a fully specified system that offers high quality contaminant inspection using a reduced number of well-proven subcomponents and streamlined design.

To comply with CFR21 part 11, Loma’s X5c is multilevel password protected for improved data management allowing the system to log events against individual operators. Produced from brushed stainless steel, it also offers an ultra-hygienic design for easy cleaning and low maintenance and serviceability. A quick release belt can be removed without the need for tools and the tension eased for cleaning. The sloping surfaces stop food particles and washdown droplets accumulating in crevices and reduce drying time.

Ideal for the detection of glass, calcified bone, rubber, stone as well

as ferrous, non-ferrous and stainless steel metal in various packaging. Loma’s X5c operates at line speeds up to 50 metres per minute and measures just one metre in length. It is capable of handling products up to 100mm (height) and 300mm (width) but weighing no more than 3kg.

With the BRC Global Standard for Food Safety and retailers’ Codes of Practice further recognising the use of X-ray inspection systems in the food industry, Loma used its considerable knowledge, experience and resources to build a system that offers major cost advantages, and opens up X-ray inspection technology to those companies who previously considered it too expensive.

As with all Loma’s products, customers benefit from a high level of service and receive a tailor made solution to their inspection requirements.

LOMA

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Pallet to roll at SPAR

SPAR in Austria is operating a semi-automated solution from KNAPP that enables goods to be picked directly from pallets to roll containers.

Headquartered in Salzburg, SPAR Österreich-Gruppe is one of Austria’s leading grocery chains. The group employs some 75,000 people – 41,000 of them in Austria – and enjoys annual sales of over 13 billion euros (2015). Its network of more than 1500 shops in Austria is served by six regional distribution centres (DCs). At SPAR’s 15,000m² regional DC in Maria Saal – which supplies around 150 stores in the states of Carinthia and East Tyrol – the company worked in partnership with KNAPP to develop an innovative, semi-automatic fulfilment system.

Increasing volumes
With steady growth, the Maria Saal DC was facing increased dispatch volumes. As picking large quantities of goods directly from pallets to roll containers presents a huge physical challenge, the company sought a solution that would improve ergonomics for employees, maintain flexibility in the picking process and increase warehouse performance.

KNAPP’s Pick-It-Easy Move solution features a goods-to-person workstation that enables the efficient and shop-friendly picking of the entire range of fresh and dry goods. Picking is performed directly from the pallet to the roll



KNAPP’s Pick-It-Easy Move enables picking directly from pallets to roll containers.

container, eliminating the need to depalletize goods. The workstation – a rail-guided picking cart – moves automatically between the target locations, which are 16 roll containers, eight on each side, that are positioned on individual lifts.

Computer control
Forklift drivers receive instructions via mobile terminals regarding which pallets of fast-moving goods to retrieve from the high-bay racking and deliver to the Pick-It-Easy Move. Two pallets are loaded on the front of the workstation, from which the picker takes goods and places them into the target roll containers according to instructions given on the

computer screen – including exactly where each item should be placed for optimum space utilization.

Ergonomic design
The mobile workstation is designed so that goods can be pushed – rather than lifted – from the pallet to the roll container. Along with easy adjustment of both the height of the pallet load and the target roll container, this ensures ergonomic picking of up to 600 cartons per hour. When picking into a roll container is complete, the operator lowers it to the floor with the press of a button.

KNAPP

www.knapp.com