



August, 2016
FMCG Business, New Zealand

Section: General News • Article type : News Item • Classification : Magazines Trade
Audience : 8,000 • Page: 50 • Printed Size: 809.00cm² • Market: NZ
Country: New Zealand • Words: 348 • Item ID: 639408718

isentia.mediaportal

Provided for client's internal research purposes only. May not be further copied, distributed, sold or published in any form without the prior consent of the copyright owner.



Page 1 of 1

[events]

FINE FOOD NZ INNOVATION AWARDS

On Sunday 26 June at Fine Food New Zealand, the international trade event for the food service, food retail and hospitality industries, four pioneering companies - Manukee, RebelFood, Coeliac NZ and WilliamsWarn - were acknowledged in the show's prized Innovation Awards.

Entrants came from categories covering everything from dairy-free coconut yogurt to a café-friendly beer and cider brewery; from Manuka honey wellness drinks to a coeliac dining out programme.

Choosing the winners proved difficult, says Dona White, CEO of North Port Events, which runs Fine Food New Zealand. "Due to the high calibre of entrants, our judges had no easy task."

WilliamsWarn not only took away the 'Most Innovative New Equipment', they were also aptly awarded the overall James & Wells Champion of Innovation Award for their BrewKeg 50. Their product can produce 50 litres of beer or cider in five to seven days, with no formal training required, making it ideal for smaller bars and cafes wanting to put their own individual touch on a particular brew.

The winners of each category – Retail, Artisan Product, Foodservice and New Equipment – each received \$5,000 worth of advertising and editorial with Intermedia Group in either FMCG Business or Hospitality Business. James & Wells, partners in the show's awards also put up \$5,000 of intellectual property advice for WilliamsWarn, the overall winner.

Congratulations to:

Most Innovative Retail Grocery Product

Winner - MANUKEE

MANUKEE UMF 10+ Manuka Honey Daily Wellness Drink



(L to R) Brad Ross, MANUKEE Beesness Development Manager and York Spencer, MANUKEE Founder & BeeEO.



(L to R) NorthPort Events CEO Dona White with the WilliamsWarn team: Patrick Ratcliffe (Sales), Jeremy Absolom (GM), Ian Williams (Brewmaster), and Awards Judges Dr Peter Brown and Trina Snow.



(L to R) Joe Swatland, RebelFoods Owner/Commander and Leoni Sullivan Director/Commander.

Most Innovative Artisan Product

Winner - RebelFood

NutriBombs

Most Innovative Food Service Product

Winner - Coeliac New Zealand

Dining Out Programme

Most Innovative New Equipment

Winner - WilliamsWarn

WilliamsWarn BrewKeg 50

James & Wells Champion of Innovation Award

Winner - WilliamsWarn

BrewKeg50

Says Dona White of the winners: "Food, beverage and hospitality are all growth areas in New Zealand, and it's fantastic to see an investment in exciting new products that will fuel the industry." (FMCG)