



PIONEER

The monthly newsletter from



HEADLINES

SPREADING THE WORD

We were delighted to welcome Ceri Perkins from the 'Shoot Me' video company to our offices recently.

Ceri, formerly a well-known newsreader for the BBC, was fascinated to hear of all the different products and services provided by the Group.

She will be putting together a series of short videos for us, each of which will showcase a different aspect of what we do – from Micromaltings to hydrogenated water; from ozone systems to pilot malting plants and environmentally friendly cleaning products.

More information will follow in subsequent editions of the newsletter



Ceri Perkins

OUR LATEST VISITOR

We have been swapping ideas with Carl Fitzpatrick of Bosaland – an organic farming organisation in Sardinia – for over a year now and were thrilled when he was able finally to make the trip to see us in the UK. Carl (pictured far right, with Hugh and Will, our malting experts) came to deliver some of his barley to be malted here, then used for brewing a new premium beer. We're looking forward to trying some!





WORLD-WIDE PRESENCE

Our reputation continues to grow – globally.

In the past month we have received serious enquiries for Micromaltings, Pilot Plant and refurbished mashing baths from every corner of the world, including:

- Scotland – Korea - USA
- Canada – India - Ecuador
- Norway – Mexico - Bulgaria
- Japan - Australia



Additionally, we continue to work closely with world-famous brewer SAB Miller in a variety of areas, from malting trials to the supply of analytical machinery – both in the UK and South Africa



Connect with us via social media:



@maltingbox





NEWS FROM AROUND **eozone**
group

HYDR-COOL
HEALTHIER HYDROGENATED WATER

AquaOzone
A fresh idea

Whittlebury Hall

Trials Our Ozonated Water Machine

Renowned Hotel and Spa Whittlebury Hall, in Northamptonshire, will shortly begin trials of our ozonated water machines in one of their kitchens.

Ozone is a much more powerful disinfectant than chlorine and leaves no harmful residues, making it perfect for treatment of food preparation surfaces – and even for prolonging the life of food itself (which is the subject of some scientific trials currently being undertaken with our sponsorship)

More details to follow in future editions

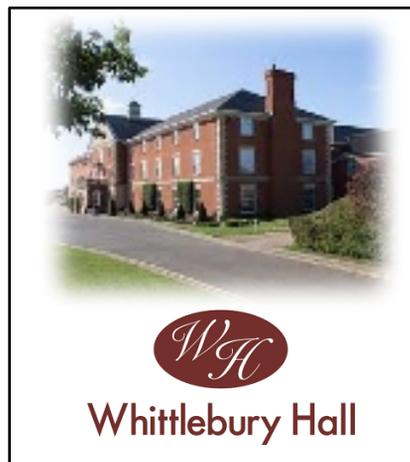
We are about to sign a long-term agreement with Sky Bet Championship side MK Dons for them to continue to use our hydrogenated water machines to supply their first team.

This is a fantastic endorsement of the product and we are delighted to continue to work with our local club.



Trials continue at a number of clinics and other outlets and reports are very positive. At one clinic, all the therapists are now taking regular supplies of hydrogenated water, which has excellent anti-oxidant properties

For more information, please see our website - <http://aqua ozone.co.uk/hydro-cool-hydrogenated-water>



We are about to sponsor a series of scientific trials on hydrogen-rich water with the world-famous Anglia Ruskin University in Cambridge. These trials will test improvements in both athletic performance and general health of the participants. More details to follow soon.



FROM OUR MALTING EXPERT ...

Our regular series of insights and ideas relating to malting and brewing, from Hugh Alexander

As a small scale maltster and brewer, I have been made aware just lately how expensive it is to have malt analysed.

I suspect that most craft brewers rely on the big malt producers to supply malt which generally approximates to a quality product that works for them. Do they have a choice? Well, yes, if by that I mean the way I have a choice to buy my food from one of the big supermarket chains. They compete for my custom - usually with enticing price reductions; the promise to match each other on this or that, leaving us feeling good - but them to make the profits. And there's nothing wrong with profit taking, is there?

Similarly, on television we are bombarded with the current in-vogue chefs telling us how important it is to buy local, support the small producers, try this product or that one etc. And these are usually exciting new foods that the supermarkets have not yet got in store.

So, how can we square this circle, this juxtaposition? This idea that well-known and safe is ok but new is better?

I am reminded of the beautiful child's book about Horatio the hippo and his burning passion to dance. His father reminds him that mud was good enough for his grandfather and his father and it should be good enough for Horatio, because that's what hippos do. But Horatio follows his dreams and, well, the rest is history and Horatio and the other hippos are transported to new worlds of ideas, all because he dared to try the new.

As usual, I'm rambling on, so back to the point. We can try new suppliers or new products, but can we use testing to guarantee the quality of what we do?

A craft brewer (or maltster) could set up a malt laboratory, but as the equipment in a modern malt lab would cost much more than the craft brewery or craft maltings, it's probably not going to happen.

We believe there is a solution to this and we are currently developing a series of tests and equipment to allow malt to be analysed effectively without costing the earth.

We are looking at colour, friability, filtration and moisture content and developing methods and tests which will safeguard your production quality, but give you the opportunity to investigate those local products the big maltsters simply cannot contemplate at present.

If you can, come and see us and where we are leading. We believe you'll find it worthwhile.

