

Bidvest Noonan becomes a supporting member of the Society of Food Hygiene and Technology

3 years ago



<u>Bidvest Noonan</u>, a leading provider of facilities services such as cleaning and security, has announced that it has become a supporting member of the Society of Food Hygiene and Technology (SOFHT), the highest level of membership the society offers.

This move demonstrates Bidvest Noonan's commitment to providing the highest standards of support to the sector.

The food industry in the UK is a vital sector that encompasses the production, processing, and distribution of foods and beverages. The industry employs hundreds of thousands of people in the UK and contributes significantly to the country's economy.

SOFHT is dedicated to promoting best practices across the entire food chain and providing expertise, technical support and training to the sector. As a supporting member of SOFHT, <u>Bidvest Noonan's food sector</u> hygiene service delivery teams will have access to the latest thinking, research and training in critical areas such as hygiene, quality control and compliance. This relationship will also enable Bidvest Noonan to influence the society's important work.

Commenting on Bidvest Noonan's support of SOFHT, Jeff Flanagan, CEO of Bidvest Noonan in Great Britain, said, "I am delighted that Bidvest Noonan has become a supporting member of the Society of Food Hygiene and Technology. We have developed deep expertise in the food sector and support a growing portfolio of iconic food sector brands. Today as a supporting member of SOFHT, we are uniquely positioned



to help customers deliver the highest quality food products to consumers and meet the most stringent of audits."

Alan Lacey, Chair of SOFHT expressed his enthusiasm at the news that Bidvest Noonan had become a supporting member of the Society. Alan added: "We have formed a strong relationship with Bidvest Noonan, and I am delighted to have them as a supporting member. I look forward to working with Bidvest Noonan to raise standards in the UK food industry."