



FOOD & BEVERAGE







www.thebrennancogroup.com

AT THE HEART OF INNOVATION



The Brennan & Co Group

At the heart of innovation

Divisions

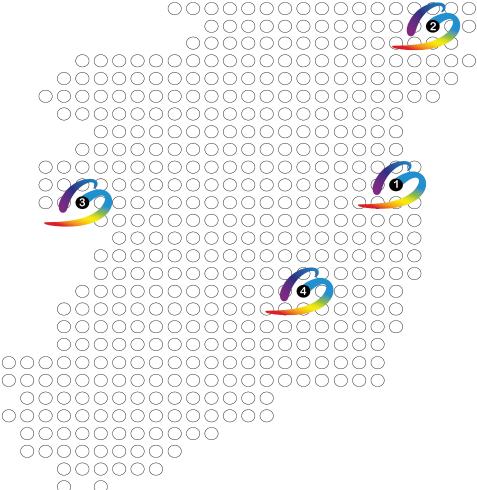
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Brennan & Co Brennan & Co







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introduction

The Brennan & Co Group has served industry for over 50 years across multiple disciplines, from raw materials through to Lab analysis and product manufacture.

Founded in Dublin in 1967, the company has grown to over 130 employees with offices in Dublin, Galway, Kilkenny & Belfast. Through acquisitions in recent years The Brennan & Co Group has expanded its portfolio adding key Industrial partners in Instrumentation, Calibration and Supply Chain Management.

In the Food & Beverage sector, Brennan & Co offer a wide range of products and solutions ranging from Process Instrumentation to Lab Reagents and from Lab Equipment to consumable supply.

The Engineering division offers a full range of product service supports and commercial service related activities.

Brennan & Co recognises the important role this sector plays in the Irish economy and continues to develop partnerships within the sector to provide a one-stop shop for their customers.



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Irish Power & Process

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Life Science

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Industrial

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SVS

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Engineering

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Data Acquisition Chart Recorders

Yokogawa Paperless Chart Recorders offer fast, accurate and secure data recording for monitoring critical activities including Pasteurisation Diverts and Sterilisation processes.

With full 21CFR Part 11 and Data Integrity compliance, YOKOGAWA future proof your process data.



Nordson Near Infrared Process Analysers





In any Food process, product quality is paramount. The Nordson NIR Analysers, both Inline and lab-based, offer the ability to measure Moisture, Fat & Protein in real-time using Near Infrared Technology.



The Nordson Analyser covers multiple applications from moisture content in Dairy Powders, Oil content in Potato or Extruded Snacks, Moisture or Degree of bake in biscuit manufacturing to Fat & Protein content in raw meats.

Analytical Instrumentation: PH, Conductivity, DO, Turbidity



YOKOGAWA

In Food and beverage production it is essential to determine and monitor certain quality parameters to guarantee product consistency or Process performance. Yokogawa & Quadbeam's diagnostic-based analytical instrumentation offers the flexibility to meet a wide range of individual requirements.

- o Precise measurement of PH levels for product quality control
- o Conductivity in CIP Processes
- o Loss Monitoring with Turbidity sensors
- o Dissolved Oxygen for product quality & shelf life





Temperature & Pressure

- o Sanitary Process RTDs & Thermomells
- o Raytek Non-contact IR sensors
- o Hygienic design Pressure & Level sensors





BOPP & REUTHER MESSTECHNIK

Flow & Density

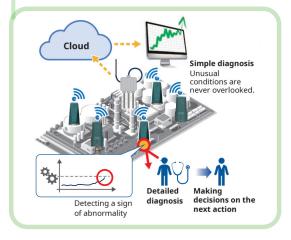
Specifically designed for food and beverage, biotechnology and pharmaceutical utility applications, Yokogawa offer 3A certified flowmeters including Coriolis Mass Flowmeters & Magmeters for dairy and beverage applications.

Bopp & Reuther, a German flowmeter manufacturer for over 90 years, specialise in a full suite of flow, Density & Concentration meters and very fast flowmeters for filling Machine applications.

IIOT Plant Asset Management

Upgrade from periodic operator rounds to automated data collection and analysis for rotating equipment in food and beverage facilities.

- Real time equipment health status
- Al algorithms learn "normal" operating conditions and predict failures through anomaly detection
- Schedule maintenance to reduce downtime.







Calibration

Fluke is recognised worldwide as the leading manufacturer of Calibration products across multiple disciplines. From Field Calibration tools right up to Primary Standards, Fluke offer solutions for Temperature, Pressure, Flow, Electrical, Humidity Calibrations.



Thermal Mapping & Validation





Whether products are being stored, cured or sterilised, the equipment involved must be thermally validated to ensure uniformity and consistency in the control of the process.

TMI Orion specialise in high quality data loggers for the mapping of Temperature, Humidity & Pressure with options of radio loggers for real time trending. Together with the QLever software, a fully automated mapping solution is provided with dedicated reports and data analysis.





Allergan Lateral Flow Test Kits



Rapid Allergen & Hygiene verification

NEOGEN®'s new AccuPoint® Advanced Next Generation (NG) is a complete hygiene monitoring system comprising a handheld reader, innovative samplers, and data manager software, designed to verify your cleaning processes by measuring adenosine triphosphate (ATP). After cleaning your environment, measuring the amount of ATP present on a surface or in liquids allows you to verify your cleaning processes have been effective.

Description: Reveal® 3-D Tests make it simple to screen for the presence of low levels of allergens in food products and environmental swabs virtually anywhere.



Rapid Quality Indicator and Pathogen testing

Molecular Food Diagnostics

A powerful alternative to reference methods, iQ-Check Real-Time PCR Kits are designed for fast, qualitative detection of major pathogens in food and environmental samples. These food PCR testing kits are optimized for use with Bio-Rad's real-time PCR detection systems.





Rapid Chromogenic Media

Bio-Rad offers a complete range of rapid chromogenic media for Quality Indicator & Pathogens with cost-effective labour-saving protocols to detect and enumerate microorganisms with a shorter time to results than classical methods.





Rapid Antibiotic testing

Foods may contain dangerous agents or contaminants that affect people's health. So, many countries have established standards and methodologies for regulating food safety in order to better control risks.



Meat Sensor

Rapid test strips detecting beta-lactams, sulfonamides & tetracyclines in pork meat.



Dip Sensor

Rapid Lateral Flow test strips detecting beta-lactams, Tetracyclines & Cefalexin in Milk.





Beta Express KIT 044

BetaXpress is a 3-minute test in dipstick format detecting the contamination of milk samples by Betalactams molecules.



Heating block & Reader For Unisensor Rapid Tests EXTENSO is the all-in-one multiplex, fast, easy and automated solution the dairy industry needs to detect the widest range of contaminants in milk. All in the shortest possible time and providing a simple data-processing interface.







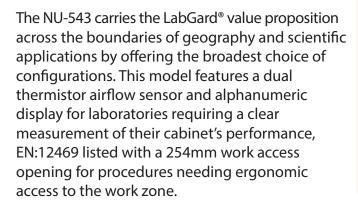








Class II Type A2 Biosafety Cabinets



Laboratory Refrigeration

The Labcold laboratory range of refrigerators and freezers have been designed and developed to meet the demands of scientific and medical professionals. Labcold's Laboratory refrigeration range includes Sparkfree fridges and freezers, including a fan circulated Sparkfree Refrigerator and Cooled Incubators. We also stock sample and reagent refrigerators powered by Labcold's IntelliCold controller for excellent temperature stability. All our products have been manufactured to perform to the demands of a busy laboratory and most either feature locks or can have locks fitted to the cabinet for safety and security.





Intelligent Monitoring of Manufacturing Environments

Effectively monitor food production environments. Forget the days of spoiled stock and time consuming temperature checks. Our complete food temperature monitoring solution offers a digitally verified audit trail from manufacture through cold storage to retail display and sale.



Our sensors record the temperatures inside your fridges and cold stores, and monitor the condition of your refrigeration plant and machinery. This frees your valuable staff from performing repetitive temperature recordings, and gives you advance warning of potential mechanical failure.

Advanced industrial and laboratory water purification technology

Food and Dairy producers consume large amounts of water for their daily cleaning and sanitizing requirements. Suez provides the Food and Dairy industry with optimized solutions for their water, process and wastewater requirements that protect assets, address water scarcity and total cost of ownership, and meet environmental standards. We provide a range of advanced water purification technologies, including reverse osmosis, activated carbon, ion exchange,

deionisation, electro-deionisation, UV (ultra-violet), ozone disinfection and chemical dosing. For low and high-volume applications, and with water quality to 18.2 MW.cm.











Full Range of Disposable PPE

Head to toe we have a full range of disposable PPE from Overshoes, Nitrile Vinyl and Latex gloves, to Mops, Caps, Oversleeves, Aprons Visitor Coats, Suits, and Beard covers.







Safety Workwear

Our Cut 5 gloves especially designed with the food industry in mind.







A full range of Reusable full and Half Masks with best-in-class Face fit test results.

Full range of workwear from DeWalt and Milwaukee from Head lamps, Safety glasses, Respirators, personal lighting heated gear, HI Vis vests, Tool lanyards Kneepads, Trousers boots polos and coats











Disposable Alcohol Disinfection Wipes



Sani-Cloth 70 % Wipes Super Sun-Cloth PLUS Wipes Super S

Multi Surface Cleaning Detergent Wipes







Biodegradable Gloves · AQL 1.5







Safety & Sanitary Footwear for the Footwear Industry

Jo_Clean Slipper White Low

- Hydrophobized Microfibre
- Fabric Lining for natural ventilation
- Full Bellows Tongue
- Full-length Inlay Sole
- Non-Metallic, Penetration-Resistant Midsole
- Mono-Pu Sole Jo_Mono
- Composite Toe Cap
- Metal-and Leather-free Equipment
- EN ISO 20345 S3 SRC



Sanita Omega S4 Safety Boot

- EN ISO20345
- Comfortable safety PU boot with steel toe protection
- Resistent to oils, fats, acids and organic solvents
- Extremely slip resistant and antistatic SCR sole and shock absorbing heel
- Thermal insulation up to 20C



Eco Natural Products



Eco Natural Centrefeed

- 2 ply paper
- 6 roll x 112 metres 450 sheets per roll
- Food contact certified



Eco Natural Industrial Wipers

- 3 ply x 1000 sheets x 36cm x 1 rolls Eco-label Certified,
- Food Safe Certified





BOFA Extraction

BOFA International is a multi award-winning world leader in portable fume extraction and filtration technology. We design, develop and manufacture systems for a wide range of industrial sectors and applications. Our products ensure operator safety by capturing harmful dust and fumes which are generated during industrial

processes while minimising disruption to production.



A WORLD LEADER IN FUME EXTRACTION TECHNOLOGY

TAGARNO Digital Microscopes

TAGARNO is a leading global player within the Digital Microscopy Market, delivering intelligent, intuitive, and agile tools for demanding specialists in fields such as material science, agriculture, food, and electronics.

For 50 years, we have strived to create cutting-edge solutions that allow you to see smarter. Our mission is to maximize your efficiency, enhance your communication, increase your collaboration, and improve your work environment with a TAGARNO digital microscope.



TAGARNO





LUTZ Blades

LUTZ BLADES offers a variety of made-to-order industrial blades and knives for different cutting applications e.g. in film and foil, medical or automotive industry. Whether rounded, slitted or odd shaped, our blades and knives are made from stainless steel, HSS, solid tungsten carbide or ceramic and can be customized to meet your individual requirements.





Warehouse Temperature Mapping

Warehouse Mapping is critical in order to identify Temperature fluctuations as a result of winter and summer ambient conditions. It is also a critical step in identifying ideal placement locations for automated environmental monitoring solutions such as the Yokogawa EMS Recorder or Invisible Systems. Warehouse mapping is carried out at the Max, Min & Median storage heights and can include door open recovery rate, loading pattern verification and temperature decay rate.

Temperature Mapping Studies

Temperature controlled enclosures:
Fridges, Freezers, Incubators, Ovens & Walk-in Rooms

- Wireless temperature thermistors are used in order to ensure a low measurement uncertainty, eliminate cables and minimize set up time thus reducing disruption to surrounding operations. Drafting of IQ/OQ/PQ protocols can also be provided which can include door open recovery rate, loading pattern verification, temperature decay rate.



Field Calibrations



Thermometers, Pressure/ pH/ conductivity/ Dissolved Oxygen meters, Centrifuges, Balances, Autoclaves, Washers, Dissolution Baths, UV-VIS Spectrometer and Turbidity meters.

Service, Testing and Qualification

Full Service, Commissioning & Qualification packages for Instrumentation and Controlled environments such as Biological Safety Cabinets, LAF workstations, PCR hoods, Fumehoods and Cleanrooms.









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