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Adelphi's Response Helps Jinger Drinks Scale Production as Demand Soars

Manchester-based holistic health drinks manufacturer Jinger Drinks has increased production and improved efficiency with the help of Adelphi's Response Benchtop Filler, enabling the fast-growing company to keep pace with rising demand while reducing waste and freeing up staff for other areas of the business.

Since installing the Response in September 2025, Jinger Drinks has streamlined what was previously a labour-intensive process, with the compact filler able to accurately fill containers from 4ml to 1l at a speed of up to 40 containers per minute. Previously, three employees were needed to fill, cap, tighten and label the bottles by hand, with these staff members now redeployed elsewhere in the business.

Founded in Manchester in 2022, family-run business Jinger Drinks was born when its CEO, Alya, began researching natural ways to help with joint pain and arthritis. After developing a range of pressed

organic ginger wellness recipes, Alya began selling the drinks at local markets, where demand grew quickly, with products regularly selling out. With the company doubling in size each year, the success of the wellness tonics soon led Alya's son, Nial, to join the business as director, followed by his brothers, helping transform what began in a family kitchen into a rapidly growing nationwide wellness brand.



Dedicated to promoting holistic health through natural and organic ingredients, Jinger Drinks produces a range of wellness

tonics designed to support immune health, joint pain, arthritis and inflammation, alongside acid reflux, indigestion and heartburn. Committed to organic excellence, Jinger Drinks takes pride in sourcing only the finest organic ingredients.

As demand increased, Jinger Drinks needed a faster, more efficient filling solution to support production growth without compromising on quality or increasing waste. Adelphi's Response Benchtop Filler has enabled the company to significantly improve productivity, while also allowing staff previously dedicated to hand filling, capping and tightening bottles to support other areas of the business.

"We are delighted that with Adelphi's Response' help, we have been able to increase our productivity to meet soaring demand. The Response saves us both time and money"

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and has had a massive positive impact on the business. It is reliable, we only need one person to operate it, and it improves consistency since it fills the same amount each time, so there is no waste. We're already thinking about what we can buy from Adelphi next to help support our continued growth," said Nial.

Designed to deliver fast, hygienic, accurate and repeatable filling, the compact Adelphi Response Benchtop Filler liquid and cream filling machine can help manufacturers reduce product waste and improve process efficiency for small-batch food and drink production, as well as laboratory production environments. Suitable for liquids, oils, gels, creams, pastes and products containing particulates, the versatile system can fill bottles, jars, tubes, vials, pots and similar containers.

"The Response saves us both time and money and has had a massive positive impact on the business."

The Response also offers flexibility for manufacturers looking to scale production. There are four standard interchangeable pump sets allowing accurate filling across different volumes, to suit different container sizes and product types, while an

electropolished finish improves hygiene and cleanability.

With a compact and convenient design, the Response Benchtop Filler has a small benchtop footprint, ideal for facilities where space is limited, making it well-suited for small batch production runs, start-ups, pilot plants, growing manufacturers and laboratories.

A wide range of interchangeable nozzles are available to accommodate different product viscosities and container dimensions. These nozzle options include swage tip nozzles, cut-off nozzles with tip sealing and full-bore cut-off nozzles in multiple sizes, supporting clean, drip-free filling.

There are also flexible product feed options where liquid products can be drawn directly from bulk containers via a suction hose and non-return valve. Meanwhile, thicker products, creams and pastes can be fed through a hopper system, again with multiple hopper sizes available to suit production requirements.

Food and drink manufacturers will also be pleased that the Response can be cleaned rapidly and the machine fully strips down in as little as three minutes, significantly reducing downtime between product changes and supporting high hygiene standards.



Demo and testing day of the Response Filler at Jinger Drinks.

Designed for growing businesses, the Response is available with one or two filling heads and can operate as a semi-automatic system or be upgraded for greater automation as production demand increases.

As Jinger Drinks continues to grow, supporting customers' holistic health journey, Adelphi looks forward to continuing to support the company's expansion, while helping other growing manufacturers scale production efficiently.

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