

# Food and drink

Applying science and technology



# Practical application of technical excellence

Campden BRI provides technical support to the food, drinks and allied industries worldwide. Our activities are built on an extensive programme of industrially relevant research and innovation (R&I) steered by industry.



The practical application of technical excellence lies at the heart of all that we do - practical scientific, technical, regulatory and information support to the food and drink chain. We work closely with industry to ensure the absolute relevance of all our activities - from analysis and testing, process validation and safety assurance to product innovation, consumer studies and training, events and publications. Our activities are all underpinned by a strong programme of research and innovation - steered by industry to ensure maximum industrial relevance. Membership based, we provide services to companies all along the supply chain, with discounts and additional benefits for companies that come into membership.





# Get the right result - make the right decision

Relevant, reliable and timely analytical results are essential for many of the day-to-day and strategic business decisions that you make. Our wide ranging services are underpinned by extensive method development, validation and accreditation - giving you access to what you need.

We offer:

- Advice on analytical programmes
- UKAS accredited methods\* (BS EN ISO IEC 17025:2005)
- Quality management system meeting BS EN ISO 9001:2008
- Regular performance checks through proficiency tests
- State-of-the-art laboratories and skills
- Guidance with sampling plans and sample handling
- Expert results interpretation and trending
- Expertise in food law and regulatory controls

\* For a full list of our UKAS accredited tests visit  
[www.campdenbri.co.uk/campdenbri/qualityofservice.php](http://www.campdenbri.co.uk/campdenbri/qualityofservice.php)







# Analysis and testing

## ■ Problem micro-organisms

Pathogens ■ Spoilage organisms ■ Yeasts and moulds ■ Disinfectants and sanitizer efficacy ■ Challenge testing and shelf-life ■ Method development and validation ■ Rapid methods

## ■ Contaminants

Foreign bodies (e.g. metal, plastic, glass, insects) ■ Residues ■ Mycotoxins ■ Metals ■ Environmental pollutants ■ Illegal compounds (e.g. dyes, melamine) ■ Taints ■ Allergens ■ Natural toxicants

## ■ Composition and authenticity

Fats, proteins, carbohydrates, fibre, energy ■ Vitamins and minerals ■ Antioxidants and other compounds ■ Species of origin ■ Variety identification ■ Geographical origin

## ■ Sensory analysis and quality

Sensory analysis for product characterisation ■ Product benchmarking ■ Consumer panel testing ■ Instrumental and image analysis ■ Flavour and taint ■ Spoilage problems (e.g. rancidity, staling)

## ■ Ingredients functionality

Physical properties (e.g. rheology, particle sizing) ■ Raw material suitability ■ Ingredient performance

## ■ Packaging performance

Plastic, metal, glass, paper ■ Suitability and strength ■ Integrity and seals ■ Migration (global and specific) ■ Deterioration

# Flexible technical support

## - tailored to your needs

We all need specialist help from time-to-time - perhaps validating a process, developing products, implementing safety assurance, troubleshooting product or packaging problems, or finding out what consumers think. Our suite of operational support services is available as bespoke, on-going packages or just as the need arises.

We have:

- Extensive pilot plant for heat processing, chilling, freezing, roasting, malting, brewing, filling, bottling and riddling, milling and baking
- Dedicated areas for hygienic design testing
- Emerging technologies plant
- Dedicated packaging technologies area
- Product development kitchens
- State-of-the-art consumer study facilities





# Operational support

## ■ Safety assurance

HACCP, TACCP and safety assurance ■ Risk assessment ■ Hygienic design and management ■ Prerequisite programmes ■ Cleaning and disinfection ■ Management of contaminants, pathogens and allergens

## ■ Quality management

Assurance systems ■ Auditing ■ Accreditation and certification ■ Traceability ■ Standards, legislation and codes of practice ■ Compliance ■ Good Agricultural Practice

## ■ Processing and manufacturing

Processing and preservation technologies ■ Process validation ■ Product, process and package compatibility ■ Reheating instruction validation ■ Emerging and combination technologies ■ Disinfectant and cleaning validation

## ■ Product innovation

Product development ■ Reformulation (e.g. for diet and health, sustainability) ■ Shelf-life determination ■ Raw material and ingredient performance ■ Post-harvest handling ■ Image analysis and instrumental measurement ■ Labelling and marketing claims

## ■ Sustainability

Carbon footprinting ■ Energy efficiency ■ Water and raw material usage ■ Waste minimisation and utilisation ■ Packaging reduction

## ■ Laboratory systems

Laboratory design and operation ■ Method development, assessment, validation and reporting ■ Accreditation, proficiency testing and auditing ■ Microbiology, chemistry, sensory and hygiene



# The latest science and technology - put into practice

In today's fast-moving world, you can't afford to stand still. Our extensive programme of industrially-relevant research and innovation helps ensure that we retain the cutting-edge skills, facilities, knowledge and expertise to solve your problems and support your business development.



The core of our programme of research is funded by member subscriptions; members are heavily involved in steering the projects and early discussion of results. Additional projects are funded by the EU, Government and others - as we help them achieve their objectives.

The emphasis is on practical outcomes and industrial relevance. The research programme is organised into strategic themes. A complete list of the 60-70 projects active at any one time is published in our annual Research Programme - [www.campdenbri.co.uk/research/strategic.php](http://www.campdenbri.co.uk/research/strategic.php)





# Research and innovation

## ■ Raw materials and ingredients

Sustainable systems ■ Crop protection ■ Crop performance ■ Ingredient processing, quality and functionality ■ Authenticity ■ Microbiology of crop products

## ■ Manufacturing and supply

New technologies ■ Reduction of food and packaging waste ■ Clean label products ■ Antimicrobial surfaces ■ 'Super-chilling' ■ Process control and energy efficiency ■ Package seal technology ■ Water management

## ■ Innovation and product quality

Modelling composition and structure ■ Electronic sensor technology ■ Taint minimisation ■ Reformulation to reduce salt, fat and sugar ■ Microbiological stability of reformulated products ■ Shelf-life determination and prediction ■ Advanced imaging techniques

## ■ Food, drink and the consumer

Factors affecting 'product liking' ■ Portion size and satiety ■ Integrated evaluation of product and packaging ■ Health claims and consumer choices ■ Innovative sensory and consumer methods

## ■ Food and drink safety

Analytical methods for food safety ■ Pathogen control ■ Food surface decontamination ■ Chemical contaminants ■ Allergen control ■ Processing studies in malting and brewing ■ Safety review of materials

## ■ Knowledge management

Best practice ■ Allergen management guidance ■ Risks from emerging pathogens ■ Sustainable food production ■ Electronic food law guide ■ Product safety and regulatory databases ■ Emerging issues in safety and legislation

# Develop the skills that matter

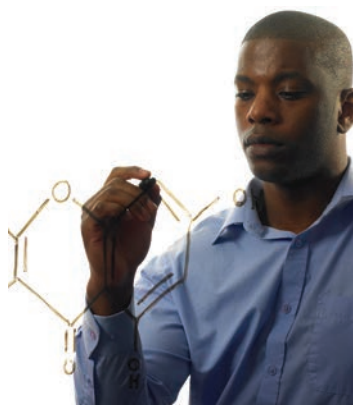
## - use them to make a difference

Putting new knowledge to use is essential for remaining competitive. We turn information into knowledge and practical skills through training, industry events, our industrial member interest groups, websites, databases, publications, helpline support and consultancy.

In a world awash with information, the problem is often finding the bits that matter. We use a variety of ways to find, process and deliver information - so that it becomes knowledge that can be put to good use. We run scheduled courses, provide bespoke training for blue-chip companies, run briefing sessions, and deliver multimedia and extensive databases via the web.

Use our newsfeed alerts to keep up with the latest developments

[www.campdenbri.co.uk/optin.php](http://www.campdenbri.co.uk/optin.php)





# Knowledge management

## ■ Training and events

Scheduled courses ■ Tailored training courses ■ Academies  
■ Conferences ■ Seminars ■ Briefing sessions ■ Webinars ■ Hosted client meetings ■ Exhibitions ■ Campden BRI Day ■ Member interest group (MIG) meetings

## ■ Legislation and information

Label review services ■ Electronic Food Law Notes (eFLaN) ■ Food Law Alert ■ Brewing bulletins, databases and alerts ■ Food law briefing sessions ■ Legislation advice ■ Technical literature and patent searches  
■ Horizon scanning

## ■ Website and social media

Newsfeeds and alerts ■ Podcasts and videos ■ Blogs ■ Case studies ■ MIG meeting minutes and presentations ■ White papers ■ Codes of practice ■ Research reports, bulletins and summaries ■ Twitter, Facebook, You-Tube, iTunes

## ■ Specialist websites

New technologies for preservation and processing ■ Brewing databases - science, technology, legislation and commercial practices within the brewing industry ■ Instrument comparison website for brewers ■ Project-specific websites

## ■ Publications

Best practice guides ■ Technical reviews ■ Specifications ■ Bulletins ■ Briefing papers ■ Research reports and research summaries



# Access the support you need - when you need it

Members get privileged free access to our enquiry line, discounted rates on our wide-ranging support, opportunities to steer our R&I with early access to its results, and - through our member interest groups - extensive opportunities to network with like-minded peers from all parts of the supply chain: in short, access to a business that has been supporting the industry for nearly 100 years.



Members are always welcome to visit us to see our facilities and receive technical briefings. New members are given an 'Introductory site tour' and you can send along new staff at any time so that they can get to know us and get the most from your membership. You can also use our meeting facilities for your own events.

Get full details of all the benefits of membership on our website at  
[www.campdenbri.co.uk/memberzone.php](http://www.campdenbri.co.uk/memberzone.php)



# Membership

## ■ Easy access to experts

For short enquiries you can call our experts free of charge. Longer enquiries can be paid for by using your Member Service Account.

## ■ Member service accounts

Your MSA allows you to speed up your dealings with us, cut down on administration and get more for your money. You can top up this account at any time.

## ■ Networking

Full members are encouraged to join our free Member Interest Groups which meet regularly; these are a great way of keeping up with what is happening and networking with peers - as are our seminars, conferences and Campden BRI Day.

## ■ Discounts

Members benefit from generous discounts, typically 30%, on Campden BRI project work, services, training and publications.

## ■ Research

Members help generate ideas for research projects, vote to select the projects they want and - through the panels - steer the projects and get early access to the results.

## ■ Members' website

Members have exclusive access to password controlled areas of the Campden BRI website for accessing research summaries and results, MIG meeting minutes and presentations, member-only alerts and legislation information. We are also happy to link to members' websites from ours.

# About us

If you need specialist support for your business, you can call on our 300 scientists, technologists, engineers, consultants and trainers - serving members and other clients in the food and drink chain worldwide.



## Facilities

3,000 sq m of laboratories with state-of-the-art equipment for microbiology, hygiene, chemistry, biochemistry, molecular biology, brewing and cereal science, sensory and consumer studies, and packaging technology

3,500 sq m of food process hall and pilot plant facilities including malting and brewing, heat processing, chilling, milling, baking, hygiene and packaging

800 sq m of dedicated training and conference facilities

Extensive international links and alliances.

We are delighted to host visits by members and prospective members, or make our meeting rooms available to you to hold meetings on our site. We can include a tour of our facilities and/or presentations from our technical experts as part of this.



# Links and contacts

## ■ Membership

We are membership based, with over 2,400 member sites in 75 countries worldwide. The full list is on our website [www.campdenbri.co.uk/memberzone.php](http://www.campdenbri.co.uk/memberzone.php). We serve a wide range of other clients including non-member companies, governments and NGOs.

[membership@campdenbri.co.uk](mailto:membership@campdenbri.co.uk) +44(0)1386 842125  
[www.campdenbri.co.uk/memberzone.php](http://www.campdenbri.co.uk/memberzone.php)

## ■ Technical and general enquiries

[information@campdenbri.co.uk](mailto:information@campdenbri.co.uk) [www.campdenbri.co.uk](http://www.campdenbri.co.uk)  
+44(0)1386 842291

## ■ Visit us on the web

Twitter <https://twitter.com/campdenbri>  
Facebook [www.facebook.com/campdenbripage](http://www.facebook.com/campdenbripage)  
You-Tube <https://youtube.com/campdenbri>  
Linked In [www.linkedin.com/company/campdenbri](http://www.linkedin.com/company/campdenbri)  
We are also on iTunes - search for campdenbri





## Mission

Practical application of technical excellence for the food and drink supply chain

## Vision

To be the partner of choice for the development and application of technical knowledge and commercially relevant solutions for the food and drink supply chain

### Campden BRI (Chipping Campden site)

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Gloucestershire, GL55 6LD, UK

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information@campdenbri.co.uk

### Campden BRI (Nutfield site)

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Nutfield, Surrey, RH1 4HY, UK

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information@campdenbri.co.uk

### Hungary site:

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www.campden.hu campden@campdenkht.com

For other sites, see  
www.campdenbri.co.uk/campdenbri/contact.php