

# Newsletter

April 2012



## Could there be allergenic contaminants in your raw materials?

A series of information sheets will help member companies to identify potential risk areas of allergen cross-contamination in their crop-derived ingredients.

When assessing the risk of cross-contamination in your ingredients, the likelihood of a problem arising will depend not only on the ingredient itself, but also on where it is grown. For example, in a particular region of the world your product may be grown near to a soya crop, whereas elsewhere the nearby crops may not present an allergenic risk.

### Informing your risk assessment

These handy information sheets look at a range of plant allergens including peanuts, tree nuts and soya amongst others, and describe where they are grown in the world and how and when they are harvested. The simple tabulated format will enable you to use the information to inform your ingredient risk analysis.

As an output from member subscription-funded research, the datasheets have been issued exclusively to members and are available in a single volume as R&D report 323. To receive a free electronic copy of this document, send an e-mail to [auto@campden.co.uk](mailto:auto@campden.co.uk) with the subject line: **send RD323**



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## News...

# New bread making process commercialised

Significant developments in bread processing will lead to new opportunities for the baking industry to produce bread of improved quality with reduced energy input. We have teamed up with Rondo to commercialise this new process.

One of the benefits of the radical bread process (RBP) is that it can produce a high quality loaf of bread that is defined by a very fine and uniform structure of gas cells. Alternatively, lower protein flours can be used to produce equivalent quality bread to that made with other bread making methods.

The RBP combines specific process operations to give doughs with unique characteristics at a reduced energy input. The bread made by the RBP has excellent quality overall, comparing favourably with control samples in laboratory tests.

There are two stages to the RBP. The first is lamination so that the gas cells in the dough are shaped like ellipses rather than spheres. The second is to cut the dough and place it into the pan with the gas cells aligned in the same direction. During proof the ellipsoidal gas cells lengthen to create a bread with a unique structure.

Rondo has been working to develop its existing lamination equipment so that it is suitable for the RBP. Progress is good, with the first trials resulting in bread having the desired characteristics in terms of its unique structure.

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## Be responsible - new date

The 'Responsibility Deal' is a government initiative to encourage industry, the individual and others to work together to promote public health. Our seminar to discuss implications for the food and drink sector will now be held on 21 June 2012.

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## Campden BRI Day 2012

Campden BRI Day 2012 is on **Tuesday 12 June**. Use it to keep up with the latest developments and network with industry peers. The day features interactive exhibits based around 4 themes: analysis and testing; operational support; research and innovation; and knowledge management. As usual, one of the highlights will be the Annual Campden Lecture, this year presented by Fiona Dawson, President of Mars Chocolate UK.

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## New research

One of the new projects that you have voted for this year is exploring ways to improve package seals and thereby reduce product waste. Seal integrity is important for maintaining a safe and high quality product. However, to produce a good seal the correct sealing method and conditions need to be chosen. This needs to take account of the product, package and process as well as the specifics of adhesive type, temperature, pressure, dwell time and jaw design. There is an increasing consumer interest in the environmental impact of packaging and food waste. Selecting the wrong sealing methods or parameters can significantly increase food waste due to failures in the seal area.



This project will provide food manufacturers with information on optimum seal settings, helping to reduce seal size and material usage. It will cover all forms of packaging including pouches, flexible plastics, paperboard and can ends.

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## Food Information Regulation - tailored briefings

The Food Information Regulation is now law, and represents the biggest change in labelling legislation for 30 years. There is a lot of detail that needs to be absorbed by industry and there is significant potential for confusion in some areas. Our experts have studied this in detail and can help lead you through the maze - avoiding potentially costly mistakes - in focused training sessions.

These tailored briefings will explain the Food Information Regulation (FIR), transition arrangements, and some of the practical implications arising from its implementation. They have already been successfully delivered to a wide range of clients, and are in addition to a new scheduled course, which runs on 5 July and 27 September.

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## Rapid microbiological methods catalogued

To help food microbiologists identify and exploit new rapid analytical methods for foodborne micro-organisms, we have produced a new edition of the Catalogue of Rapid Microbiological Methods. Updated and simplified, the seventh edition lists over 400 test kits from around 50 manufacturers used in the detection, confirmation and enumeration of micro-organisms found in food.

The new review covers pathogens of interest to the agri-food chain (e.g. *Salmonella*, *Listeria*, *Staphylococcus aureus*, *Escherichia coli* and *Cryptosporidium*), spoilage organisms (e.g. yeasts) and hygiene testing. In simple tabular form it provides information at-a-glance on what kits are available from which companies and for what micro-organisms.

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## I didn't know you did that

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. If you need help, we are just a phone call away.

Our suite of operational support services is available as bespoke, on-going packages or just as the need arises. We offer many operational support services, including:

- safety assurance
- quality management
- processing and manufacturing
- product development and reformulation
- sustainability issues
- laboratory systems

As Sam Millar, Director of Technology explains, we have the full range of facilities to back up these services:

*"We have extensive pilot plant areas for heat processing, chilling, freezing, malting and brewing, filling and riddling, and milling and baking, as well as for emerging technologies. We also have dedicated areas for hygiene testing and packaging evaluation. We have state-of-the-art facilities for consumer studies, product development kitchens to try new recipes, and extensive experience of labelling and legislation to complete the chain."*

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## Food safety management

Consumers in Europe expect the foods they consume to be safe - whether sourced from Europe or beyond.

Governments and the food industry are working harder than ever to assure that consumers' expectations are met. We are joining forces with Elsevier to organise the 2012 Food Safety Management Conference on 19-20 June 2012. As well as generic issues related to food safety management, the conference will specifically address legislation, prerequisite programmes and audit standards, training and competency.

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[www.foodsafetymanagement2012.com](http://www.foodsafetymanagement2012.com)

## Events calendar

### May 2012

- 1-2 HACCP - validation and verification
- 3 HACCP - foundation
- 8-10 Food processing hygiene management (module 2)
- 15-16 Bakery Technology Conference
- 16 Malting and speciality malts - an introduction (*Nutfield site*)
- 16-17 Internal auditing - principles and practices (*Scotland*)
- 22-23 Microbiology for non-microbiologists
- 22-25 Cake technology
- 22-25 Food safety - intermediate (level 3)
- 29 Improving presentation techniques
- 29-30 BRC Global Standard for Food Safety - Understanding the Requirements
- 29-30 Food and drink labelling
- 30-31 Sainsbury's Technical Management Academy  
Workshop D - Allergen Management 2012
- 31 Risk assessment of raw materials for manufacturers

### June 2012

- 7 Shelf life evaluation of chilled foods
- 12 Campden BRI Day
- 13-14 HACCP - intermediate (workshop)
- 13-14 Thermal processing conference
- 20 Yeast management and brewery hygiene (*Nutfield site*)
- 21 Responsibility deal: implications for the food industry
- 26 HACCP - refresher
- 26-27 An introduction to food law
- 27 Recognising beer faults (am) (*Nutfield site*)
- 27 Beer and food matching (pm) (*Nutfield site*)
- 27 Packaging - managing the hazards and risks
- 27-28 Allergen control
- 27-28 Microbiology methods for validation

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## Welcome...

## to new members

Campden BRI is delighted to welcome the following new members who joined recently:

**A B Produce plc** - specialists in the preparation and packing of fresh chilled vegetables

**Abergavenny Fine Foods Ltd** - manufacturer of cheeses, desserts, snacks and party foods

**Advanced Enzyme Technologies** - manufacturers of enzymes

**Britton Taco Ltd** - manufacturers of extruded films for direct food contact

**Danone Baby Nutrition** - developers and manufacturers of baby food

**Gate Gourmet London Ltd** UK and Ireland - airline catering and logistics provider

**JLT Speciality Ltd** - insurance broker specialising in the food industry

**Nacion Foods Ltd** - vegetable canning company

**PROFEL** (European Association of Fruit & Vegetable Processors) - trade association

**Scientific Supplements Ltd** - a herb and nutraceutical supplier

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Please notify the Membership Department of any name or address changes with respect to our mailing list.

