

# Newsletter

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



## Confidence in allergen testing

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New member-funded research will address the issue of confidence in food allergen testing results, and so help companies give meaningful and helpful allergen warning information to consumers.

The publication of food allergen reference doses and the resultant ability to calculate action levels to aid decisions on the need to apply precautionary ("may contain") labelling to food products is an eagerly anticipated development in food allergen management. Although guidance states that food businesses should not rely solely on results of allergen testing to make this decision, analysis remains an integral part of allergen management. It is important therefore that food businesses have confidence in the results of allergen tests. This new work will help provide that confidence, aiding companies with decisions based on food allergen action levels.

## Labelling legislation

The Food Information to Consumers Regulation, which comes into full swing later this year (more on page 4), includes measures which will supersede current allergen labelling legislation. One of the fundamental changes is the introduction of the requirement to provide information on the allergen content of foods sold loose and in catering situations. As well as the information on analysis, the project will further support catering establishments by providing guidance on management of food allergens.

## Your partner in product safety

Product safety is an absolute imperative for food and drinks companies. It is non-negotiable and taken for granted by consumers. Helping companies to maintain and manage product safety is therefore at the core of many of our activities. We work closely with producers, manufacturers, distributors, retailers, food service companies and enforcement bodies on food safety systems, such as HACCP, TACCP and risk management. We can also help you monitor and assess the hazards themselves via our microbiological and chemical analysis services.

Food and drink safety is one of the strategic themes of our research programme. We currently have nine projects underway in which product safety is the driver. Some of these focus on safety systems such as our new project, 'Food Safety Plans: a holistic approach to risk management'. This is looking at new approaches and practices to produce more integrated and effective food safety management systems. Others focus on hazards; for example we are assessing the next generation of analytical techniques for potentially problematic micro-organisms or chemicals.

We also help many companies with food and drink safety training needs – through a range of scheduled and tailored courses in quality and safety management, microbiology, and raw material safety and quality, and best practice guides. We support enforcement bodies in maintaining the skills of their officers - for example, we are the Food Standards Agency's master vendor and deliver extensive training for local authority personnel.

This issue illustrates just some of our activities in food and drink safety. Please let us know if we can help you.

Steven Walker

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## Highlights

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



### Surrogates for process validation

Blog by Joy Gaze

[www.campdenbri.co.uk/blogs/surrogates-process-validation.php](http://www.campdenbri.co.uk/blogs/surrogates-process-validation.php)

### Food allergens - reference doses, action levels and precautionary labelling

podcast by Anton Aldrick and Helen Arrowsmith

[www.campdenbri.co.uk/podcasts/food-allergen-labelling.php](http://www.campdenbri.co.uk/podcasts/food-allergen-labelling.php)

### Project websites:

Assuring the quality and safety of cereal-based food products and ingredients for the food industry

[www.campdenbri.co.uk/research/quality-safety-cereal-ingredients.php](http://www.campdenbri.co.uk/research/quality-safety-cereal-ingredients.php)

Determination of the shelf life of food and drink products - 'forcing' as an approach to accelerated shelf life testing

[www.campdenbri.co.uk/research/accelerated-shelf-life-testing.php](http://www.campdenbri.co.uk/research/accelerated-shelf-life-testing.php)







## New head of brewing services

chris.smart@campdenbri.co.uk

We are delighted to announce the appointment of Chris Smart as Head of our Brewing Services department.

Chris brings with him over 20 years' experience of leading technical and business development teams across industry, research and academia. His previous roles include Deputy Development Director at the University of Nottingham, Global Science Business Partner at Cadbury Schweppes, and Manager of Food Knowledge & Know-how, the London and South East of England Regional Food Technology Transfer Centre.

He will manage the sensory, microbiology, environmental and new product development teams at our brewing division - including our extensive pilot plant for malting and brewing.

We wish Chris all the best in his new position and look forward to adding such an experienced member to our team.



## See us at SenseAsia

[www.senseasia.elsevier.com](http://www.senseasia.elsevier.com)

Our Sensory and Consumer team are exhibiting at **SenseAsia in Singapore, 11-13 May**. We will be highlighting our breadth of expertise in the practical application of sensory and consumer methods and discussing our underpinning research in areas such as eye tracking and intervention studies. Following on from the highly successful, Pangborn Symposium and EuroSense conference, SenseAsia 2014 is the first sensory conference to be held in the Asian region with an emphasis on the consumer.

## Benchmarking food safety training

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We have recently undertaken a global food safety training survey of over 25,000 food manufacturing sites across the world in conjunction with Alchemy Systems, BRC Global Standards, SQF and SGS. Bertrand Emond, Head of Membership and Training explains the findings and significance:

*"Respondents recognised that improved food safety, better product quality and a reduction in customer complaints are the greatest benefits of effective food safety training; however, over three quarters said that finding the time for training was their greatest challenge - almost a quarter of the industry employees surveyed receive less than four hours of food safety training per year. There is room for improvement when it comes to the provision of training in the food and drink industry - one of the biggest deficiencies identified was incomplete training records."*

At a time when pathogenic organisms are one of the greatest threats to food safety, and product spoilage continues to be a major contributor to food wastage and financial loss, there are warnings that there is a definite microbiological skills gap. There is concern that newly qualified and even established microbiologists, technologists and managers lack the practical experience to meet the changing and increasingly demanding needs of the food and drink sector. Following an extensive industry consultation specifically looking at the field of



microbiology and the industry's microbiological training needs, we published a brand new report\* identifying the key areas of microbiological training that need to be addressed to plug the gap and ensure that employees have the skills and knowledge to do their jobs effectively."

The findings of the survey are summarised at [www.campdenbri.co.uk/training/GFSI.pdf](http://www.campdenbri.co.uk/training/GFSI.pdf) so that companies can compare their training activities with those of the industry as a whole.

\*Report available by sending an e-mail to [auto@campdenbri.co.uk](mailto:auto@campdenbri.co.uk) with the subject line: **send microbiology**



## Countdown to FIC - quick label check

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If you want reassurance that you have addressed the mandatory requirements of FIC but don't want the expense of a full label check then please do get in touch with us as we have put together a reduced label inspection that is quicker to do and cheaper for you too. It is not all-singing, all-dancing but it should give you what you are after.

By now you are doubtlessly aware of the Food Information to Consumers Regulation (FIC), maybe you've read it and the myriad guidance notes and commentaries that are associated with FIC. You have probably asked a few questions of people (there are a lot that have needed asking) and have finally taken the plunge by amending your labelling policies; after all, the clock is steadily ticking down!

Maybe right now you are sat at your desk looking at some new artwork for amended labels that you are pretty certain is compliant with the new labelling rules found in the FIC, but maybe you would like an independent view. Maybe get some checked before your plunge turns into a deep sea dive; we are here to help.

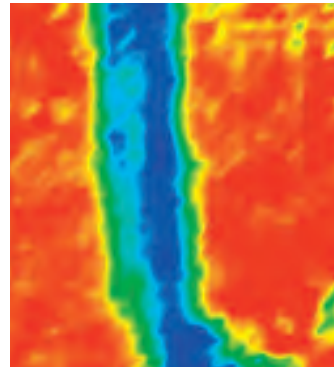


## Food information to consumers workshop

[www.campdenbri.co.uk/training/fir-workshop.php](http://www.campdenbri.co.uk/training/fir-workshop.php)  
[training@campdenbri.co.uk](mailto:training@campdenbri.co.uk) +44(0)1386 842104

Based on a course successfully delivered to a number of clients, our new one-day workshop on 21 May 2014 will provide an in-depth look at the Food Information to Consumers Regulation. Although most of the new provisions will not be compulsory until December 2014, many retailers are expected to ask their suppliers to work to earlier dates. Significant changes will be required on nearly all labels and the workshop will cover in detail the new requirements. The workshop includes interactive, practical sessions to stimulate questioning and debate. It will be invaluable to those who generate product labels, sign-off artwork or oversee these functions, or simply need to appreciate the scale of the changes which the Regulation introduces.

food and drink safety



## Is your packaging doing its job?

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Packaging fulfils multiple roles in delivering the final product to the consumer - advertising its benefits, conveying legally required information, and maintaining its quality and safety.

The overall integrity of the package, including the seal area, is vital to preventing microbiological contamination and resultant spoilage or safety issues. There are a number of tests that we can carry out, as Lynneric Potter explains:

*"Seals are vital to many types of food packaging; however, the role of the seal will differ from one product to another. Depending on the type of package, it may need to have mechanical strength or hermetic integrity, or be easy to open. When designing new pack formats during product development, it is particularly important to keep food safety/integrity in mind. It is also vital to know how seal strength may alter over time or during/after distribution. We can measure the seal strength of a range of pack formats, including pouches, bags, pots and trays using peel and tensile strength test equipment."*

### Under the microscope

*We can also examine packaging materials microscopically, to look for faults in, for example, can seams, and perform microbiological leakage tests to see if ingress is actually occurring.*

*A recent member-funded project on seal strength and integrity testing threw up some interesting findings:*

- *Not all test methods are relevant for different packs*
- *Different test methods have different sensitivities for finding leaks in packs*
- *Increased temperature during sealing does not always produce a stronger seal*
- *Different test methods will give different seal strength results*
- *There is a lot of variability between seal strength amongst different materials*

Our enhanced knowledge in this area means that we are even better placed to help clients, so if you have a seal issue, please get in touch.

## On the podium



11<sup>th</sup> International Trends in Brewing Conference on 13-17 April 2014, Ghent, Belgium our Director of brewing, **Caroline Walker** will be presenting on the role of targeted R&D in meeting the challenges for tomorrow's breweries.



IFST Jubilee Conference 2014: The Fantastic Future of Food: Celebrating the past, looking to the future - 14 May 2014, London; **Danny Bayliss** will be giving a presentation entitled "Cold plasma: Applications and future perspectives within the food and drink sector".



We are a long standing and active member of the Food Service MIG; it is a great forum to share best practice and keep track of all the new developments

Gaynor Noonan, Food Safety Manager, McDonalds



## featured interview

### Brewing databases and publications



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Our Brewing Division has a long history of information provision to the brewing and malting industries; much of this centres on the range of databases and publications we have available, so we asked David Fordyce, Head of Information Services, about them.



*"Our suite of databases and associated publications that cover food safety and regulatory affairs enable clients to locate information on key topics, such as pesticides, additives and contaminants, as well as keeping up to date on forthcoming and proposed legislation that could impact on the alcoholic drinks industry. We also have a database (Beverage Review) covering all of the historical research carried out on the brewing side, much of which covers food safety topics."*

#### Do you have information on worldwide legislation?

*"Yes, the regulatory databases hold a lot of international information, and in addition our beer labelling database covers the detailed labelling requirements for 43 countries."*

#### What about keeping up to date on technical issues and industry news?

*"We have Brewing Literature - the world's most comprehensive brewing and malting literature database. This is complemented by a monthly review publication - and each month we also distribute 12 different topic alerts covering areas such as Hops, Cider, Malting, Supply Chain Management and NPD. And we post updates on wider industry news via one of our publications giving a global overview of the brewing industry."*

#### Who can access these?

*"Some of these databases and publications are available free to our members; others are available to all as subscription products".*







## May training events

A full list of 2014 scheduled courses is available on our website [www.campdenbri.co.uk/training.php](http://www.campdenbri.co.uk/training.php) or request a booklet from [training@campdenbri.co.uk](mailto:training@campdenbri.co.uk) +44(0)1386 842104

- 7 HACCP - refresher
- 8 HACCP - foundation
- 9 Introduction to brewing (microbrewers)
- 12-16 HACCP - advanced
- 13 New product development
- 13-15 Cake innovation
- 13 Root cause analysis
- 14-16 Introduction to brewing
- 15 Packing technology for non packaging technologists
- 16 Foodborne viruses - risks, methods and control seminar
- 19-20 HACCP - validation and verification
- 21 Beer labelling requirements
- 21 Food information to consumers workshop
- 21-22 Understanding microbiology - foundation
- 22 Sensory evaluation - an introduction
- 28-29 HACCP-auditing - intermediate

## Bakery technology conference

[www.campdenbri.co.uk/bakery-technology-conference.php](http://www.campdenbri.co.uk/bakery-technology-conference.php)  
[daphne.davies@campdenbri.co.uk](mailto:daphne.davies@campdenbri.co.uk) +44(0)1386 842040

The conference on 3-4 June aims to bring together all parts of the bakery chain, from wheat and ingredient suppliers, equipment manufacturers, through to retailers and bakeries. Focusing on recent developments and challenges to the bakery sector. The six technical sessions will cover: ingredients; dough stability during processing; dough mixing; baking; dough processing and shelf life.

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

## Nutrition and health claims

[www.campdenbri.co.uk/training/health-claims.php](http://www.campdenbri.co.uk/training/health-claims.php)  
[training@campdenbri.co.uk](mailto:training@campdenbri.co.uk) +44(0)1386 842104

Nutrition specialist, Sarah Kuczora, is convening a nutrition and health claims course on 4 June for the benefit of food technologists and nutritionists, marketers, technical managers, information and legal officers, and enforcement officers. The course will provide an in-depth practical understanding of the use of nutrition and health claims, including the relevance to public health, regulatory aspects, claim substantiation, consumer perception and development of products with claims. An understanding of these is vital as the food industry undergoes constant change.

## Foodborne viruses

[www.campdenbri.co.uk/foodborne-viruses-seminar.php](http://www.campdenbri.co.uk/foodborne-viruses-seminar.php)  
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We are hosting an event focusing on foodborne viruses (especially norovirus, and hepatitis A and E). These are key 'emerging pathogens' and as such are not as fully understood as their bacterial counterparts. It is believed that viruses cause a significant number of illnesses in association with foods each year. The seminar on 16 May 2014 will cover aspects of these increasingly important organisms, explaining current thinking on this emerging problem and why viruses are important.



## The latest news and information for our members



Visit Member Zone to access privileged member information and services

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

## Register now for Campden BRI Day - 11 June 2014

The day will feature a wide range of interactive exhibits providing insight into the latest technical developments to help your business. Dr. Mehmood Khan, Executive Vice President and Chief Scientific Officer of PepsiCo Global Research and Development will present the Annual Campden Lecture.

To register for Campden BRI Day, please contact Annalie Brown +44(0)1386 842270 [annalie.brown@campdenbri.co.uk](mailto:annalie.brown@campdenbri.co.uk)

## Watch the video

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



## Spring round of MIGs

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The next round of Member Interest Groups starts with Chilled and Frozen Foods on 29 April 2014

28 May	Agri-Food**	7 May	Manufacturing Technologies
8 May	Brewing and Fermented Alcoholic Beverages *	21 May	Meat and Poultry
14 May	Cereals, Milling and Baking	15 May	Microbiology**
29 Apr	Chilled and Frozen Foods	20 May	Packaging**
30 Apr	Food and Drink Science	1 May	Quality and Food Safety Management
13 May	Food Service**	22 May	Sensory and Consumer
29 May	Heat Preserved Foods**		

All meetings will be held at the Chipping Campden site unless otherwise indicated.

\* New MIG for 2014 to be held at the Nutfield site

\*\* Meeting to be held off site. Details to be confirmed.

## Keep up to date with research

More R&D reports have recently been published, giving extensive details of the results of member-funded research, exclusively for members.

Microbial contamination on food packaging: literature review and case studies (RD357)

Food surface decontamination to improve food safety and extend shelf life (RD358)

Antimicrobial surfaces and coatings: How they work, their advantages, limitations and legal status (RD362)

Simplified assessment of bread crumb structure using C-Cell (RD360)

Predicting baking performance using dough rheology: Impact of salt concentration (RD361)

Investigation into the use of aromas as a method of enhancing salt perception in soups (RD362)

Clean label antioxidants, preservatives and colours - A review (RD363)

Energy use in food production: a review of literature (RD364)

Members can receive free electronic copies of these documents by sending an e-mail to [auto@campdenbri.co.uk](mailto:auto@campdenbri.co.uk) with the subject line: **send RDxxx** where xxx is the number of the report. By sending an e-mail with the command **send index** you will receive a full list of the reports and other publications available.

Websites for member funded research projects in 2014:  
[www.campdenbri.co.uk/research/projects.php](http://www.campdenbri.co.uk/research/projects.php)





## Welcome to new members

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

- ABurnet Ltd - manufacturer of hair restraining headgear
- Bunting Magnetics Europe Ltd - manufacturer of magnetic separation equipment and metal detectors
- Carlsberg Group - brewer
- David Wood Baking Ltd - manufacturer of sweet and savoury pastry products
- DB Foods Ltd - processor of veal, beef, venison and pork
- Domino's Pizza UK and IRL Ltd - pizza delivery company
- Grapes Direct Ltd - importer, distributor and supplier of table grapes
- Halo Foods Ltd - manufacturer of cereal, moulded, baked and nougat bars
- Henry Diaper & Co Ltd - third party warehousing and logistics
- ISAM/Ora - manufacturer of roe, caviar and fish products
- Kapak Foods Ltd - manufacturer and packer of ambient stable food products
- Kealth Foods (UK) Ltd - manufacturer of chilled and frozen baby foods and ready meals for specialist diets
- Micromixes Limited T/A Key Ingredients - ingredients supplier to the meat industry
- New Forest District Council - local authority
- The Bread Roll Company - producer of bread rolls for retail and food service
- The Camden Town Brewery - London-based brewery
- The Original Cakerie - frozen dessert manufacturer

**Clare Brett** +44(0)1386 842125 [membership@campdenbri.co.uk](mailto:membership@campdenbri.co.uk)

Please notify the Membership Department of any name or address changes to allow us to keep our records up to date.

## Social media



**Facebook** - find out more about our history and our lighter side [www.facebook.com/campdenbripage](http://www.facebook.com/campdenbripage)

**Twitter** - regular tweets to keep up to date with our latest news and activities <https://twitter.com/campdenbri>

**YouTube** - a range of videos providing an insight into the science and technology underpinning food and drink production [www.youtube.com/campdenbri](http://www.youtube.com/campdenbri)

**LinkedIn** - company updates providing our latest news [www.linkedin.com/company/campden-bri](http://www.linkedin.com/company/campden-bri)

**iTunes** - subscribe to our podcasts

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