

# Newsletter

March 2012



The membership team: Bertrand Ermond, Clare Brett, Bobbie Handley and Sara Thompson

## You talked... we listened!

As a result of an extensive Member consultation we were given clear messages about which Membership benefits you valued most and which you were unclear about.

The new **Member Zone** on our website allows you to explore everything that you receive for your membership subscription, gives you useful tips on how to make the most of your membership and provides useful links to other parts of the site. In summary, we aim to provide:

### The support you need - when you need it

- **Easy access to experts** - short enquiries are free of charge
- **Member Service Account (MSA)** - 20% of your subscription fee is placed into your MSA every year. You can use this to pay for any of our services
- **Discounts** - typically 30% on all services
- **Networking** - through conferences, seminars, courses and Technical Advisory Panels
- **Research** - vote for the projects you want and receive benefit from early access to the results.
- **Keeping up to date** - exclusive access to member-only areas of our website
- **Visits and venues** - visit us at any time and use our meeting facilities for your events
- **Use of logo** - highlight your membership of Campden BRI on your website or literature.

We look forward to your feedback!

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New ...  
[www.campden.co.uk/  
memberzone](http://www.campden.co.uk/memberzone)



## Services...

### Improving fermentation performance

A number of foods and drinks are produced by fermentation, using yeasts or bacteria or a mix of the two. The quality of the product will greatly rely on the fermentation process for the correct development of taste, flavour and appearance. At Campden BRI, we have both the expertise and facilities to help you get the best from your fermentation process, as Karin Pawlowsky from our Brewing Division explains:

*"Our fermentation facilities include small table top fermenters, controlled stirred bioreactors, 2-litre tall tube fermenters and a 1hl pilot plant fermenter. This set-up, together with our expertise in the field of fermentation, allows us to help clients with new product development, selection of suitable organisms for fermentation, trouble shooting with problem fermentations and optimisation of fermentation substrates. To complete the picture, our analytical and sensory teams are available for product analysis."*

*Fermentation is a complex process, with many parameters playing a role. The substrate used for the fermentation influences the growth behaviour of the organism and the metabolites produced. The strains of yeast/bacterium have to be carefully selected as every strain possesses different characteristics, resulting in fermented products exhibiting differing flavours. In addition, the rate of microbial addition to the substrate as well as fermentation temperature and dissolved gases in the substrate will all affect the progress of the fermentation and the product quality."*

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## Campden BRI Day 2012

Campden BRI Day 2012 is on **Tuesday 12 June**. The day features a wide range of interactive exhibits based around 4 themes: analysis and testing; operational support; research and innovation; and knowledge management. These provide insight into the latest technical developments to help your business. A networking buffet lunch facilitates plenty of interaction. As usual, one of the highlights will be the Annual Campden Lecture, this year presented by Fiona Dawson, President, Mars Chocolate UK Ltd.

To register, contact:

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## Training partner for the FSA

The Food Standards Agency (FSA) has again selected Campden BRI to act as a Master Vendor in the provision of Specialist Training Courses on behalf of the Agency for the next three years, with an option of a fourth year.

We have been commissioned to provide and administer a programme of specialised training courses to strengthen the competences and knowledge of Local Authority Officers across the UK. This new contract builds on a successful partnership which started in September 2010.

The programme includes a wide range of courses, including: auditing food safety activities and processes, HACCP assessment, validation and verification, food standards, factory inspection, vacuum and modified atmosphere packing, and *E. coli* cross-contamination.

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### Sprouted seeds - make them safe

Sprouted seeds are an important and expanding part of the fresh produce sector. However, they have been implicated in food safety issues, with the presence of pathogens on seeds and proliferation in products being potentially significant hazards.

We are addressing this problem in a seminar on 9 May 2012. Technical experts will present the latest information on the sprouted seed industry, providing vital information on the causes of the recent outbreaks and discussing the hazards, risks and food safety control factors in the sector.

Visit [www.campden.co.uk/sprouted-seeds-seminar.htm](http://www.campden.co.uk/sprouted-seeds-seminar.htm) for more information and to register

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## Keep up to date with our research

by reading our Research Summary Sheets.

These 2-page synopses of research are produced on a regular basis - with at least one being scheduled for each ongoing project each year. These projects directly benefit industry by providing our members with a competitive edge. They underpin the skills and knowledge needed to help industry innovate and resolve problems.

Research Summary Sheets from the present back to 2003 are available on our website - and include all those covering research done in the last twelve months.

Visit [www.campden.co.uk/research/summary.htm](http://www.campden.co.uk/research/summary.htm) for the full list of available reports.



## Events calendar

### April 2012

- 17-18 HACCP - intermediate (workshop)
- 18 Beer labelling requirements (*Nutfield site*)
- 19 Marketing terms - potential pitfalls
- 19 Sensory evaluation - an introduction
- 25-26 HACCP - feed manufacturing - intermediate
- 25-26 Sainsbury's Technical Management Academy Workshop D - Allergen Management 2012
- 26 Practical *Campylobacter* workshop
- 30- Food Safety Management System Auditor/Lead
- 4 May Auditor training course (ISO 22000:2005)

### 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

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## Tracing microbiological contaminants

If you get a problem with an unexpected or unwanted microorganism in your product, what is the best way to go about finding out what it is, where it came from and why it is in your product?

Julie Archer of our Microbiology Department explains how we help clients trace their microbiological contaminants - be they pathogens or spoilage organisms - to help prevent recurrences.

*"We have a whole range of standard isolation and enumeration procedures so that we separate the problem organism from the food (and other organisms, if necessary), and in many cases quantify how contaminated a sample is. To identify the organism we take a purified sample and analyse its DNA, which can be compared against a library of microorganisms. The technology is sophisticated enough that identification can be made to strain level."*



### Test samples

DNA based techniques can be used to identify where a contaminant came from using a specific pattern of fragments (or DNA fingerprint). Ingredients and the processing environment (e.g. machinery, floors and walls, and people) can be 'sampled' to see if organisms with the same fingerprint can be found. This is particularly useful for determining a contaminant source.

*"We can also assess the growth and survival characteristics of a contaminant organism, which is often of interest to clients. We have found that clients are grateful for help in determining whether the organism will grow or survive in the product under its particular processing and storage conditions."*

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## Lab Innovations - a chance to participate

Come and see the latest developments in lab analysis. Our technical experts will be presenting briefing sessions and workshops, and organising a theatre at easyFairs Laboratory Innovations, at the NEC, Birmingham on 7-8 November 2012. This is the UK's only dedicated event for buyers of laboratory equipment and technology, analytical equipment and lab consumables. We are also offering exhibitors the opportunity to give a 15-minute presentation at the theatre. To be considered for this, submit an abstract featuring the benefits and application of your product or process. For details on this, contact:

**Daphne Davies** +44(0)1386 842040 [d.davies@campden.co.uk](mailto:d.davies@campden.co.uk)

## BRC 6 - Help is at hand

The sixth edition of the BRC (British Retail Consortium) Global Standard for Food, published in July 2011, includes a number of highly significant changes in requirements from the fifth edition. It has been used as the basis for certification to the Standard since the beginning of 2012. At Campden BRI, we have received many enquiries about the changes and what they mean in practical terms.

The most significant changes are principally related to new requirements or enhanced focusing on specific aspects. Based on comments and enquiries from our clients, the areas that are proving most challenging appear to be:

- Assessment of new developments in food safety
- Validation and verification of prerequisites
- Validation and verification of cleaning and disinfection - including a new requirement for cleaning-in-place systems
- Control of allergens
- Traceability
- Clarification of definition of and requirements for High Care and High Risk areas

To address these issues we have produced a fact sheet that identifies some of the most important changes. It also discusses the consequences of the changes, and what you can do about them to maximise your chances of obtaining or retaining certification against the standard. To receive a free electronic copy of the fact sheet, send an e-mail to [auto@campden.co.uk](mailto:auto@campden.co.uk) with the subject line: **send BRC6**

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## Welcome... to new members

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

**Aptar** - company specialising in development and manufacture of dispensing systems for the food and beverage industry

**John Morley (Importers) Ltd** - manufacturers of fruit, nut and coconut blends and fillings for cereal manufacturers and bakeries

**Kudos Blends Ltd** - company producing raising agents for baked products

**Leading Force Ltd - Thomas Bakery** - wholesale bakery diversifying into premium cakes and shortbreads

**Marlow Foods T/A Quorn Foods** - manufacturers of quorn products

**Meister Continental Foods Ltd** - manufacturer of fresh sausages and producer of cooked hams

**Mello Drinks Ltd** - producer of soft drinks

**Minor Weir & Willis** - distributors of fresh produce

**Moguntia Food Ingredients UK Ltd** - developers and manufacturers of dry seasoning blends and ambient stable low pH liquid sauces and marinades

**Piemister Limited** - pie manufacturer

**Samia Medica** - developer of a range of nutraceutical products

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

