

# Newsletter

May 2012



## Validate the microbiology of your processes

Are the heat processes that you apply to your products good enough to achieve microbiological control?

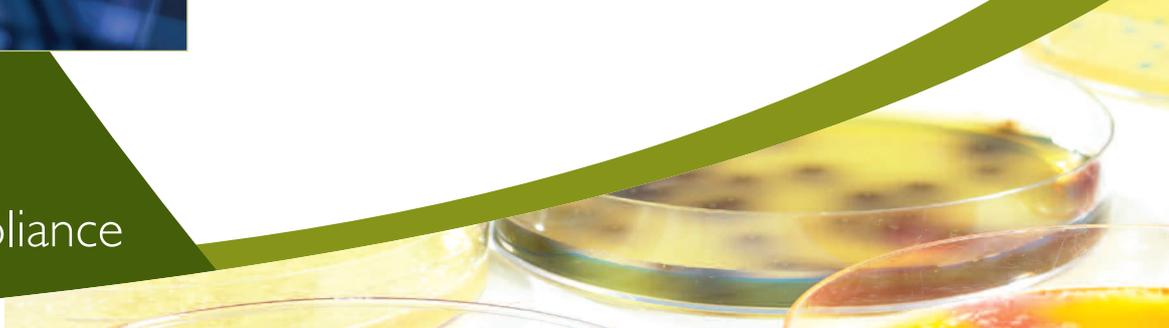
The amount of heat applied is vital in ensuring safety and determining product shelf life - it must be sufficient to destroy a requisite number of all relevant microorganisms, whether for a full sterilisation process or a pasteurisation regime. We can help you ensure that your processes are adequate. Roy Betts, Head of Microbiology, explains:

*"We can inoculate products with pathogens or spoilage organisms and apply the process that you are using to see if it is sufficient to reduce the numbers of organisms by the desired amount. Alternatively, we can come to your factory and inoculate marker organisms (harmless organisms with comparable heat resistance characteristics to the organisms of concern) into your product and process it in the same way as you would commercially. In both cases, the key is to use an appropriate organism and ensure that the process applied is representative of what happens during a normal production run."*

*We have recently extended our validation techniques to food service settings - advising them on appropriate cooking regimes."*

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Your partner for  
supply chain compliance





## News...

### Packaging research

A new EU funded project (ISA-Pack), which started in January, aims to develop a novel packaging material with integrated active and intelligent systems for extending the shelf life of a variety of products. To demonstrate applicability to real food situations, the material and technology will be tested within industrial packaging production processes for modified atmosphere and stretch wrap packaging of fresh beef steaks.

The project will develop a novel unsaturated polyhydroxybutyrate copolymer material, identify synergistic combinations of active food preservation chemistries that may be grafted within the polymeric materials, and develop an accurate and reliable intelligent indicator system that may be directly printed onto packaging materials.

The ultimate aim is to reduce retailer supply chain wastage of fresh food produce by 75%. For further information on this project or for any other packaging related issues, contact:

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### Rondo Smartline now installed

New bakery processing equipment, the Rondo Smartline, which was described in our February newsletter, is now installed and running. It is particularly adept at the automatic processing of very soft, sticky doughs, which result from long bulk fermentations. It will allow us to investigate different formulations and processing regimes, for example through the low-stress sheeting of pastry and bread doughs. It's here for you to use as well!

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### Silver medal for safe Campden BRI

We have gained a Silver award in the RoSPA Occupational Health and Safety Awards 2012 in recognition of our Health and Safety systems and performance. The award will be presented at a ceremony at the Hilton Birmingham Metropole Hotel on Thursday 17 May 2012. Safety Officer Martin Hall commented "I believe this is well deserved recognition of the way that everyone contributes to ensure health and safety in our business".

## Unwanted migration

Migration of components from food and drink packaging is important because of the potential effects on food quality and implications for human health. To help industry keep up to date with the latest legislative and technical issues relating to chemical migration from packaging, we are holding a seminar on the subject on 26 June 2012. The seminar will look at the latest issues surrounding food contact materials, including the materials themselves, migration concerns and test methods. Compliance with and understanding of EU and other legislation is essential and this seminar will also help delegates to identify the key elements to ensure that all provisions are being met. Specific areas that will be covered include mineral oils, printing inks, bisphenol A, compliance testing and adhesive migration.

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## Influencing consumer choice

Health-related claims on food product label claims should help consumers make an informed choice when buying food. The European Commission has identified different types of claims: functional, general risk, reduction and those referring to children's development. New member-funded research will provide evidence on how consumers understand health claims and health-related symbols, and how the claims help them make 'healthier' food purchasing choices. The research will also identify meaningful consumer-friendly vocabulary to accompany the required on-pack scientific wording. Research will focus on functional and risk reduction claims and will involve a wide range of adult consumers.

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## Better training, safer food

Once again, we have been awarded a European Commission contract to deliver a series of HACCP workshops over two years across Europe. The programme is mainly for EU Member State public authority staff who are responsible for controls of food and feed businesses. Workshops will be held in France, Germany, Hungary, Portugal and the UK.

This programme of events is part of the European Commission initiative *Better Training for Safer Food*, aimed at organising a training strategy in the areas of food and feed law, animal health and welfare rules, together with plant health rules. This builds on our extensive range of activities which include scheduled and customised training and several guidelines relating to HACCP in both manufacturing and agriculture.

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## Continuous cooker guidance

To complement existing guidance on in-pack processing in static retorts/cookers, we have just updated our guidance on the operation of continuous in-pack cooker systems.

*Guidelines for operation of continuous cookers for in-pack heat processing of foods (Guideline 69)* covers the operation of three different types of continuous heat processing machines used for the sterilisation of packs of food and drink: reel and spiral retorts, hydrostatic retorts, and pasteurisation tunnels. It updates and supersedes Campden BRI Technical Manuals nos. 5 and 26, and describes for the first time the use of pasteurisation tunnels.

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## Histamine Research Club

Issues relating to histamine formation and analysis and associated safety are a concern to the food industry. We are forming a Club project to look at issues related to histamine and other biogenic amines - such as effective intervention to prevent formation, reliable sampling for analysis, and the link between production of histamine and other biogenic amines.

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## Check and verify your HACCP plans

Do you need your HACCP plan verified by a third party? Would you like your HACCP plan checked to ensure that it meets the latest guidance? HACCP-based procedures are a legal requirement in the European Union and many of the food safety management standards such as BRC Global Food Standard and ISO 22000, along with the retailers' own standards, require manufacturers to verify their HACCP plan. Leanne McAllister explains how we can help:

*"HACCP is a well established food safety management system. However, companies are still required to ensure that their HACCP plans are up to date and provide the necessary control for safe production. At Campden BRI we are able to offer a range of certification and verification services geared to your HACCP needs. We offer an audit against our Campden BRI HACCP auditing standard, which allows companies to gain certification of their HACCP system. Alternatively you can send us your HACCP plan and we can review it remotely as a whole or in sections. Some standards also require your HACCP plan to be externally verified by a third party - this will assist with continual improvement.*



### Extensive experience

*Our team of HACCP and quality management system specialists have extensive experience in a range of industries and offer practical approaches to improving and developing food safety management systems."*

**Leanne McAllister**

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## Campden BRI Day

Tuesday 12 June

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, and entitled "A sustainable future".

To register, contact: **Annalie Brown**  
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## Events calendar

### June 2012

- 7 Shelf life evaluation of chilled foods
- 13-14 HACCP - intermediate (workshop)
- 13-14 Thermal processing conference
- 20 Yeast management and brewery hygiene (*Nutfield site*)
- 26 Food contact materials seminar
- 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 - validation and suitability

### July 2012

- 2-6 Auditor/Lead Auditor training course (ISO 22000:2005)
- 2-6 Food safety - advanced (level 4)
- 3 Water reduction and re-use in processing
- 3-4 Rapid microbiological methods workshop
- 5 Food information regulation workshop
- 5 HACCP - foundation
- 10-11 Intermediate seafood quality assessment
- 10-12 Cereal science and technology
- 11-12 HACCP - intermediate (workshop)
- 12 Quality systems design
- 12 End processing - an introduction
- 16-20 HACCP - advanced
- 18-19 Internal auditing - principles and practices
- 25 Beer appreciation
- 25-27 FSMS Auditor Conversion course (ISO 22000: 2005)

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## Welcome... to new members

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

**BM TRADA Certification** - a certification body

**Crepe Cuisine Ltd** - manufacturers of pancakes and crepes

**Del Monte Foods (USA) China** - manages co-packers manufacturing fruit and pet products in Africa

**En Route International Ltd** - supplier of breads, meals and snacks to airlines

**IDBS** - provider of data and process management software and services

**Produced in Italy Ltd** - a holding company for brands supplying dry mixes, oil and nectars

**Ray Good Consultancy** - packaging specialist

**Riverway Foods Ltd** - sausage manufacturer

**Sani Marc** - manufacturer and distributor of specialty cleaning and sanitation products

**SPC Ardmona UK Ltd** - re-packer of fruits

**Taiko Foods** - sushi and dim sum manufacturers for foodservice

**The Bay Tree Food Company** - manufacturer of jams, chutneys, dressings, sauces and puddings

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

