

Newsletter

October 2013



Wheat harvest assessment

Quality testing of the grain and flour from the new harvest is a major activity for us at this time of year as we strive to meet the needs of the milling and baking sectors. We are heavily involved in assessing the quality of grain from intake to a range of end-uses, including bread, biscuits and batter coatings, to name a few.

End-user quality of new wheat varieties

The development of new wheat varieties is a costly and long-term process. Plant breeders rely on feedback from end-user quality assessment to guide development of new varieties. As part of the Home Grown Cereals Authority's Recommended List project, we provide independent quality testing of varieties in trials for inclusion on the National and Recommended Lists. The latter in particular provides growers with a convenient guide to the agronomic and end-use properties of varieties and so is an invaluable tool in helping decide which varieties to grow. Videos of some of these tests are on our website.



Small-scale testing

Our expertise in grain and flour quality testing has allowed us to develop a range of small-scale predictive tests of baking quality. These can be applied to small amounts of samples for evaluation (upward of a few grams), and are proving invaluable in screening the quality of small samples of wheat prior to larger-scale testing. Anyone with issues relating to grain or flour quality should contact us.

mervin.poole@campdenbri.co.uk +44(0)1386 842287

Your partner for
supply chain compliance





Updated Lead Auditor training

Lead Auditor training is changing - to better meet the skills required in the food industry. This course is approved by the Food Safety System Certification(FSSC), and is intended for Lead Auditors who do not intend registering with the International Register of Certificated Auditors.

The course covers the requirements of ISO 22000:2005 (Food safety management systems - requirements for any organization in the food chain) and ISO/TS 22002-1:2009 (Prerequisite programmes on food safety). The auditing sessions are hands-on, and designed around a case study to give delegates experience of live audit situations.

There is no examination, but candidates are continually assessed to ensure that they attain the required standard. The course is offered as a scheduled and as a tailored course at customer sites.

richard.leathers@campdenbri.co.uk +44(0)1386 842105

IFST foundation course in sensory evaluation for brewers

We have designed an IFST-accredited sensory evaluation course for those in the brewing industry who have little formal experience of sensory science and wish to understand the basic principles so that they can use sensory evaluation effectively in their own workplace.

The first course will be held at our Nutfield site on 27 November 2013, run by Dr Debbie Parker, an approved IFST trainer and qualified Beer Sommelier, who has over 13 years' experience as a professional beer taster.

training@campdenbri.co.uk +44(0)1386 842104



Campden BRI Day 2014

...will be held on Wednesday 11 June. Plan now for this important event in the food industry calendar.

An excellent opportunity for members to network, listen to the annual lecture and catch up with our experts.

annalie.brown@campdenbri.co.uk +44(0)1386 842270

Member funded research project web pages

Our website now provides another way in which you can keep up to date with developments in individual member subscription-funded research projects. Each new 2013 project now has its own web mini-site.

Information on each of these and the new projects for 2014 will be developed on the web over the lifetime of the projects, and will include links to videos, podcasts and news items, as well as details about the background to and progress of the research.

Visit www.campdenbri.co.uk/research/projects.php to find out more.

Supply chain compliance



More information at

www.campdenbri.co.uk/sectors/supply-chain-compliance.php

What is root cause analysis? podcast by Richard Leathers and Lorraine Green
www.campdenbri.co.uk/podcasts/root-cause-analysis.php

Allergen management: new requirements
blog by Anton Alldrick
www.campdenbri.co.uk/blogs/allergen-management.php

Food allergens: practical risk analysis, testing and action levels. Guideline 71 - new release
pubs@campdenbri.co.uk +44(0)1386 842048
www.campdenbri.co.uk/publications/pubs.php

Personnel and personal hygiene white paper
for a free copy send an email to auto@campdenbri.co.uk with the subject line: **send hygiene**

The clock is ticking - are your labels legal!

Three key requirements for any successful food business are the ability to develop new products efficiently, to get them to the market as quickly as possible, and to ensure that when they arrive they are properly labelled. As product development cycles get shorter, there is an increasing need for a timely, accurate, authoritative and interpretative service, to help ensure that product labels meet legal requirements, and the Food Information to Consumers Regulation, which applies from 13 December 2014, will affect almost all labels. You need to ensure compliance.

Advantages

Our label review service can help you achieve this in a cost effective and flexible manner, as Ruth Price, label review coordinator, explains:

"Working at any stage, from a development brief to finished artwork, our technologists can advise on product formulation, so that names, claims and descriptions are supportable. As the process moves forward, we can review any or all of the specific aspects of a food label, comment on their acceptability, forewarn of potential difficulties, and suggest practical alternatives. In addition, we will draw attention to any related forthcoming rule changes."

Amongst the many advantages to clients are:

- Accelerate your speed to market
- Avoid costly product/process reformulations
- Minimise critical path delays
- Promote supply chain confidence
- Avoid label and product write-off costs
- Enhance your due diligence capabilities
- Build your reputation with enforcement officers
- Stay out of court
- Future proof your labels
- Maintain your reputation"

And to keep up with the latest developments in labelling generally, including the requirements of the Food Information to Consumers Regulation, our annual food labelling update seminar is being held on 3 December.

Ruth Price +44(0)1386 842206 legislation@campdenbri.co.uk



New: Build safety in



The key to building safety into a product is to understand what makes it safe from a microbiological point of view. Designed in consultation with industry, this course *Build Safety In* on 14 November explores how a product can be made safe through design techniques and an understanding of ingredient quality, processing, and intrinsic and extrinsic factors. Case studies and discussion groups are used to complement the theoretical and practical aspects covered.

Contact training@campdenbri.co.uk for more information

Handwashing

October 15 is International Handwashing Day. This is highly relevant to the food industry, as hands are one of the major sources and routes for cross-contamination in the food industry. Reducing cross-contamination is key in the production of microbiologically safer, higher quality food.

If you haven't had a chance yet to see our video on handwashing visit www.campdenbri.co.uk/videos/hand-washing-technique.php

There is also 'Hand hygiene: guidelines for best practice' 2009, Guideline 62 <http://bit.ly/hand-washing-guide>



Members



This page highlights the latest news and information for our members.

Visit Member Zone to access privileged member information and services: www.campdenbri.co.uk/memberzone.php

Enquiries and member service accounts

As members of Campden BRI we want you to be able to access the information you need quickly and easily.

Short enquiries with any of our experts (ones that are dealt with in about 20 minutes), are non-chargeable and part of your membership benefits. These are unlimited.

If you don't know who to contact, our [Information Team](#) can help: information@campdenbri.co.uk or +44(0)1386 842291

Longer enquiries (more than 20 minutes) are chargeable at the expert's hourly rate and for your convenience can be charged to your [MSA \(Member Service Account\)](#). No charges are incurred without your agreement.

20% of your membership fee is placed into your [MSA](#) each time you renew, for you to use during that membership year. You can use this allowance to pay for longer enquiries or it can be used against other services such as training courses, testing, project work or Campden BRI publications. You are in control.

Using your [MSA](#) cuts down on administration, and you can top-up the account at any time. Any top-up balance is carried forward into your next membership year.

For more information or to check your current MSA balance contact: angie.deaves@campdenbri.co.uk or +44 (0)1386 842061

Campden BRI

Station Road, Chipping Campden,
Gloucestershire, GL55 6LD, UK

+44(0)1386 842000 Fax: +44(0)1386 842100
information@campdenbri.co.uk

Brewing Division, Campden BRI
Centenary Hall, Coopers Hill Road, Nutfield,
Surrey, RH1 4HY, UK

+44(0)1737 822272 Fax: +44(0)1737 822747
information@campdenbri.co.uk



Voting underway

All full member companies can help to steer our member subscription-funded research programme. If you haven't already done so, don't miss out on the opportunity to vote for the research you most want! Regular voters will note we have introduced a new on-line voting system.

For further details please contact:
richard.powell@campdenbri.co.uk +44(0)1386 842233

Welcome to new members

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

Envirotech Innovative Products - producer and supplier of natural processing aids

Global Food Protection Institute - US food institute

Gradegold Catering Ltd - specialist in the preparation of fruit and vegetables for the food service industry

Institute for Food Safety and Health - US institute

Lovering Foods Ltd - importer of canned foods and ambient fish, fruit and vegetables

Metcalfe's Food Company Ltd - producer of a wide range of food and drink products

Peppermill Foods UK - producer of airline foods

Perfect World Foods Ltd - producer of healthy alternatives to indulgent products

Spurhill Ltd t/a Mount Tai Foods - specialist in cooking and freezing aromatic crispy duck

TwistDx Ltd - developer of food testing and ID kits

Unique Fine Foods Ltd - importer of antipasti products

Wild Trail - producer of healthy snack bars

Zenith Hygiene Group plc - manufacturer of cleaning and hygiene chemicals

Clare Brett +44(0)1386 842125 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.



www.campdenbri.co.uk