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PRESS RELEASE

Campden BRI expands into Chinese and Japanese international regulatory affairs

As part of its expanded international regulatory affairs services for the food and drink industry, Campden BRI has appointed two international food law advisors with native language skills for China and Japan to meet a growing demand from industry to keep abreast of and comply with ongoing legislation changes in those countries.

Xiangwen He and Asako Nagata provide international support for the food and drink industry for the world's major export markets including China and Japan. Xiangwen is fluent in Mandarin and Cantonese, while Asako Nagata is a native Japanese speaker. They both bring with them significant industry and regulatory experience.

Steve Spice, Head of Regulatory Affairs at Campden BRI said: "We offer a full suite of regulatory support and labelling services for Europe and major international markets and are delighted to be expanding our coverage to include China and Japan. Xiangwen and Asako join our team of international food law advisors, which is supported by a network of international advisors, giving us global coverage".

Campden BRI (<u>www.campdenbri.co.uk</u>) provides technical, legislative and scientific support and research to the food and drinks industry worldwide – with a comprehensive "farm to fork" range of services covering agri-food production, analysis and testing, processing and manufacturing, safety, training and technical information services. Members and clients benefit from industry-leading facilities for analysis, product and process development, and sensory and consumer studies, which include a specialist brewing and wine division. It has 2,400 member companies in 75 countries.

*** Ends ***

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Campden BRI, Registered no. 510618, Incorporated in England & Wales Registered Office: Station Road, Chipping Campden, Gloucestershire. GL55 6LD Part of Campden BRI Group



Notes to editors

- An accompanying photograph is available from Ms Karen Jones, Campden BRI, Station Road, Chipping Campden, Glos. GL55 6LD, UK. Karen.jones@campdenbri.co.uk +44(0)1386 842204
- 2. <u>Campden BRI</u> specialises in the practical application of technical excellence to support the food and allied industries through analysis and testing, operational support, research and innovation, and knowledge management. It is the world's largest membership-based food research organisation, with over 2400 members from around 80 countries. It has nearly 400 staff based at its three sites: Chipping Campden (Headquarters), Nutfield (Surrey brewing division), and Budapest (Hungary).
- 3. Its activities include assuring the safety of food and drinks, <u>food processing and manufacturing</u> support, <u>food analysis and testing</u>, <u>training</u> and <u>publishing</u>. Each year it hosts hundreds of business visits and trains around 6,000 people from food and drink companies worldwide. Further information on its activities can be found at www.campden.co.uk
- 4. Expertise at Campden BRI includes:
 - a. <u>manufacturing technologies</u> food processing (heating, chilling, freezing), aseptic technology, <u>microwave heating</u>, <u>malting and brewing</u>, <u>milling</u>, <u>baking</u> and extrusion technology, and process control and instrumentation, packaging technology
 - b. safety assurance including hygiene and sanitation, microbiology and preservation, processing technologies, analysis and testing (microbiological, chemical), and quality and safety management,
 - c. <u>product development</u> and quality, <u>consumer studies</u>, market insights, <u>sensory science</u>, <u>authenticity testing</u>, shelf-life evaluation, labelling and <u>legislation</u>
 - d. agri-food production, ingredients, raw materials, raw material technology,
 - e. underpinning science <u>cereal science</u>, <u>microbiology</u>, <u>chemistry and biochemistry</u>, molecular biology
- 5. Facilities at Campden BRI include:
 - a. 3,000 sq m of laboratories for food and drink microbiology, hygiene, chemistry, biochemistry, molecular biology, brewing and cereal science, and packaging technology
 - b. 3,500 sq m food process hall and <u>pilot plant</u> including malting and brewing, retorting, chilling, milling, baking, hygiene and packaging
 - c. 800 sg m of dedicated training and conference facilities