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PRESS RELEASE

Improving manufacturing efficiency

Like other industries, the food and drink industry is now looking very seriously at efficiencies that can be made – not just in individual operations, but in the management of the manufacturing process as a whole. Implementation of the concept of 'lean manufacturing' is gaining momentum – but how much of this is a truly novel way of looking at things, and how much is long-standing common sense? To discuss the issues, Campden BRI and PPMA (the Processing and Packaging Machinery Association) are collaborating on a <u>conference</u> to be held at Campden BRI's Chipping Campden Site on 18 October (see <u>http://www.campden.co.uk/efficiency-conference.htm</u>). The aim is to bring together equipment manufacturers and suppliers with the food industry in order to address the growing demands of the industry and its customers.

A major feature will be the pre event reception the evening before at Matcon, the processing equipment specialists, in Evesham.

The conference will focus on:

- Challenges and opportunities
- Hygienic design
- Automation and robotics
- Lean manufacturing

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*** Ends ***

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Notes to editors

- 1. An accompanying photograph is available from Mrs. Sue Hocking, Campden BRI, Station Road, Chipping Campden, Glos. GL55 6LD, UK. s.hocking@campden.co.uk +44(0)1386 842225
- <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 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</u>, <u>packaging technology</u>
 - b. safety assurance including <u>hygiene and sanitation</u>, <u>microbiology</u> 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, <u>labelling</u> and <u>legislation</u>
 - d. <u>agri-food production</u>, 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 sq m of dedicated training and conference facilities