

Collaboration to improve nutrition and health

Campden BRI collaborates with a wide network of partners on research projects aimed at improving both the nutrition profile of foods, and our understanding of the impact of foods on health

Topics have included:

- Improving micronutrient bioavailability in wheat
- Designing high-protein foods
- Understanding carbohydrate digestion in sourdough bread
- Exploring the effect of processing on the nutritional functionality of β -glucans

These projects are funded in a variety of ways:

- Innovate UK
- BBSRC (Biotechnology and Biological Sciences Research Council)
- DRINC (Diet and Health Research Industry Club)
- Priming Food Partnerships (Collaboration of BBSRC, EPSRC, MRC and ESRC)
- Campden BRI

Partners on these projects have included:

Kings College London, Imperial College London, Newcastle University, The University of Sheffield, amongst others, as well as industrial partners

