Programme

Campden BRI Day 2013

Thursday
6 June 2013
Welcome to
Campden BRI Day 2013

Programme

8.45 onwards  Coffee and registration
9.00-16.00  Exhibits and open areas (all day)
9.00  AGM of BRI
9.20  AGM of Campden BRI
10.00  35th Annual Campden Lecture: Towards a global food strategy - from discourse to dialogue presented by Michael McCain, President and CEO, Maple Leaf Foods Inc., Canada
Prizes
12.45 onwards  Networking buffet lunch will be held in the Registration Marquee (Location 1)
16.00  Exhibits and open areas close

The AGMs and lecture will be held in the Lecture marquee (Location 2). For exhibit locations see programme listings and map on reverse of programme.

President: Prof. Lord Krebs Kt, MA, DPhil, FRS, FMedSci
Chairman of Council: Brett Warburton, Warburtons Ltd
Director General: Prof. Steven Walker

Thursday 6 June 2013
Chipping Campden site

Exhibit themes:
(Location 1)

Analysis and testing
Practical expertise supporting sound decisions

Operational support
Your partner of choice for business efficiency

Research and innovation
Excellence delivering practical benefits

Knowledge management
Exploiting knowledge for commercial benefit

We gratefully acknowledge the generous support from the following companies:

Accolade  Red and white wine
Eurest Services  Food preparation
Greene King plc  Beer
Marstons  Beer
Molson Coors  Beer
Shepherd Neame  Beer and bar
Wells and Young’s  Beer

Messages
There will be a message board in the Registration Marquee (Location 1)

Taxis
Please go to reception in the Kings Norton Building for telephones and booking taxis (Location 3)
Towards a global food strategy - from discourse to dialogue

The Annual Campden Lecture presented by
Michael H. McCain, President and CEO, Maple Leaf Foods Inc., Canada

Michael McCain is President and Chief Executive Officer of Maple Leaf Foods Inc. He and his team have led the transformation of Maple Leaf Foods into Canada’s leading food processor and exporter, with approximately 19,500 employees, sales of $4.9 billion in 2011 and flagship brands including Maple Leaf, Schneiders and Dempster’s. Mr. McCain joined Maple Leaf Foods as President and Chief Operating Officer in April 1995 and was appointed President and Chief Executive Officer in January 1999.

Prior to joining Maple Leaf Foods, Mr. McCain spent 16 years with McCain Foods Limited in Canada and the United States and was, at the time of leaving in March 1995, President and Chief Executive Officer of McCain Foods USA Inc. He began his career with McCain Foods after graduating from university and held progressive positions in sales, sales management, marketing management and information systems management. In 1986, he assumed the role of President of McCain Citrus Inc., and was appointed President and Chief Executive Officer of McCain Foods USA Inc. in 1990.

Mr. McCain is a director of Maple Leaf Foods Inc., McCain Capital Inc. and Chairman of Canada Bread Company Limited. He is a member of the board of the Royal Bank of Canada, the American Meat Institute, the Richard Ivey School of Business Advisory Board, the Centre for Addiction and Mental Health Foundation (CAMH), MaRS Discovery District, and the Canadian Council of Chief Executives. Mr. McCain is also Co-Chairing the current CAMH Capital Campaign. He is a past member of the Board of Trustees of The Hospital for Sick Children and a past director of the American Frozen Food Institute and Bombardier Inc.

Born in Florenceville, New Brunswick, Michael McCain was educated at Mount Allison University and received an Honours Business Administration degree from the University of Western Ontario. He has five children and is a resident of Toronto, Ontario.

Maple Leaf Foods Inc. is a leading food processing company, headquartered in Toronto, Canada. The Company employs approximately 19,500 people at its operations across Canada and in the United States, the United Kingdom, and Asia. The Company had sales of $4.9 billion in 2011.
Exhibits
Location 1, Marquee

Exhibits are listed by theme - Analysis and testing; Operational support; Research and innovation; and Knowledge management. Our membership team will also be in the marquee, and you can win a magnum of champagne at their exhibit. To help you plan your visit, exhibits are numbered, and the number will be displayed next to the exhibit.

Membership

M-1  Tell us what you want, what you really really want - and you may win a magnum of champagne
Clare Brett

Analysis and testing

We are highly active not just in the provision of analytical services, but also in developing and validating new approaches to ensure that you have access to what you need.

AT-1  Composition and labelling
David Miles and David Leeks

AT-2  Foreign body analysis  Mike Edwards and Abby Baldwin

AT-3  Do particles matter? Mervin Poole, Helen Metcalfe, Gary Freeman and Karin Pawlowsky

AT-4  Authenticity testing
Steve Garrett and John Dooley

AT-5  Specific migration testing
Danielle Sweeney and Nick Byrd

AT-6  Quality in microbiology; creating confidence and competence in your results
Fiona Cawkell and Christina Oscroft

AT-7  Identifying and tracing microbiological contaminants Julie Archer and Charmaine Mitchell

AT-8  Sensory analysis: rapid methods
Susan Rogers, Sally Godfrey and Debbie Parker

AT-9  Consumer testing and product benchmarking
Janetta Hylands

Operational support

Providing practical support to help the sector with its activities - both day-to-day and strategic - is core to our services. This support comes in many guises. Come and see how we can help you.

OS-1  Food allergen services
Helen Arrowsmith, Gideon George and Helen Brawn

OS-2  Meat sector support  Liz Mulvey and Louise Geary

OS-3  Gluten free and ‘free from’ baked goods
Charles Speirs and Nicole Maher

OS-4  Sustainable food and drink manufacturing
Anke Fendler, Anastassia Johnson and Winnie Syin Law

OS-5  Microbiological shelf life and challenge testing
Linda Everis and Annette Sansom
OS-6 Low Aw foods - What’s in there and how do I get rid of it?  Jay Gaze and Rob Limburn

OS-7 Risks of yeast and mould in food  Phil Voysey

OS-8 On site troubleshooting - solving microbiological problems  Gail Betts

OS-9 Is your food safe?  Greg Jones

OS-10 Process validation for quality and safety  Martin George, Jos den Boer and Greg Hooper

OS-11 Pinnacle hygiene  Urszula Gawrylak, Lawrence Staniforth and Emma Maguire

OS-12 Designing foods for nutrition and health claims  Sarah Kuczora, Rachel Gwinn and Sarah Thomas

OS-13 Is your packaging fit for purpose?  Lynneric Potter, Michael Bonin and Craig Ballard

OS-14 Supporting process innovation via manufacturing support  Alan Campbell

OS-15 Food safety plan: linking everything together  Andrew Collins, Julie Harvey, Richard Leathers and Chris Knight

OS-16 Animal feed - supporting the sector  Nick Saunders, Simon Penson and Chris Knight

RI-5 Raw material and ingredient functionality - cereal products and baked goods Gemma Chope, Manuela Donetti and Sarab Sahi

RI-6 On going EU projects and partners  Colette Jermann, Danny Bayliss and Izabela Palgan

RI-7 EU projects Hungary  András Sebők

Knowledge management

We help turn knowledge into practical skills and benefits through training, consultancy, technical services, and membership activities such as member interest groups (MIGs) and information provision.

KM-1 Regulatory services  John Hammond and Ian Ormrod

KM-2 Reliable and relevant information  David Fordyce and Sue Keenan

KM-3 Emerging microbiological hazards - are you ready?  Suzanne Jordan and Roy Betts

KM-4 Benefits of training  Jo Rathkey, Frankie Hope and Gordon Jackson

KM-5 Bakery training  Paul Catterall and Andrew Hughes

KM-6 Member interest groups  Richard Powell

Research and innovation

Research underpins all that we do in support of the sector: it creates new knowledge and lays the foundations of expertise for applying this in practical ways.

RI-1 Image analysis and product quality  Martin Whitworth and Alix Cornish

RI-2 Sensory analytics  Marleen Chambault and Michelle Chen

RI-3 Food surface interventions  Dean Burfoot

RI-4 Reformulating baked goods - responding to diet and health drivers  Fred Gates, Sarab Sahi and Hannah Bishop
Open areas

An opportunity to view some of the facilities that are at your disposal, and to talk to the experts that can help them work for you - whether for idea development, trials or pilot scale production runs.

To find out more visit our Open Area Information Point, Location 1.

Open area 1 (first floor)

Consumer and sensory science

OA1-A Product benchmarking - winning products
Demonstration of product assessments using an independent ‘informed’ consumer approach that benchmarks quality and identifies potential enhancements to guide your product development programmes.

OA1-B Sensory training - a sense of skill
An opportunity to indulge in perception awareness with the aim of increasing knowledge about your own/your teams’ sensory capabilities, to enhance your/their quality control competence in objective sensory assessments.

OA1-C Sensory analysis of products - interactive demonstration
An interactive demonstration of faster sensory techniques, incorporating holistic approaches to assessment and panel performance feedback.

OA1-D Sensory discrimination testing - how it makes a difference
A practical illustration of the principles and practices of sensory discrimination testing that can support members in their product innovation and development programmes.

OA1-E Sensory product quality - delivering the desired product
A display of the sensory quality grading method used for shelf-life or comparative assessments, and a demonstration of the Campden Food Specifications (quality standards) for canned and quick frozen products.
Open area 2 (ground floor)

Millennium bakery

OA2-A **Rondo Starline and make up table**
used to sheet and cut pastry and dough produce (e.g. pie tops), commonly used in industry.

OA2-B **Artisan breads and sour doughs**
practical work area where we will be baking throughout the day and demonstrating different techniques in the production of artisan breads and sourdoughs.

OA2-C **Konig roll plant**
practical demonstrations on the use of the roll plant for producing different types of bun products i.e. finger rolls, baps, scotch rolls.

OA2-D **R-tech rotary moulder**
practical demonstrations using the small scale rotary moulder to produce shortcake biscuits. Larger scale models are commonly used in the biscuit industry.

OA2-E **Chocolate enrober**
this will be running throughout the day.
Open area 3
New technologies and thermal processing

OA3-A Pulsed light
This pulsed light UV system is used to inactivate microorganisms on the surface of foods, packaging and food contact surfaces without the need for heating, water or chemicals. We are carrying out confidential trials with clients to help them exploit this novel technology.

OA3-B Power ultrasound
Power ultrasound has many potential applications, including modifications of product viscosity, enhancing heating and foam breaking. Recent work has demonstrated that products can be reversibly thinned using ultrasound to aid the efficiency of subsequent processing.

OA3-C Cold plasma
Cold plasma is a new technology with potential benefits for the food industry as a non-thermal dry disinfection tool. We are carrying out confidential trials with clients to explore this novel technology and its potential applications for different food products. This technology is also being assessed as a part of a feasibility study for our member funded project “New technologies for food manufacturing” to evaluate its surface disinfection capabilities.

OA3-D Technology exploitation
Campden BRI works with academics, start-up companies and industry to help develop, commercialise and assess novel technologies for the food industry. This display shows examples of how we work with technology companies and start up companies and how we can help food companies assess a new technology for their food products.
OA3- E Shaka process
We have a long history working with new developments in thermal processing. This is the original prototype for the Shaka process - a novel method for agitating in-pack heat treated products that can result in significant process time reductions and improved quality.

OA3- F Lagarde retort
This is an example of an overpressure retort by Lagarde. This type of retort has seen increased usage in recent years due to the interest in processing with flexible packaging. We carry out wide ranging projects using this equipment, everything from simple packing trials through to product concept development and over-pressure programme optimisation.

OA3- G Pasteurisation of low water activity products
As a result of a number of high profile product recalls associated with the presence of Salmonella in low water activity products, there has been interest in possible technologies that can pasteurise such products without causing excessive product damage. The Revtech system is one example of available technologies for this purpose. It uses electrical heating and steam injection to heat treat dry products.

OA3- H Steriflow
This example of an overpressure retort, by Steri-Flow, has seen increased usage in recent years due to the interest in processing with flexible packaging. We carry out wide ranging projects using this equipment - everything from simple packing trials through to product concept development and over-pressure programme optimisation.

OA4- A Armfield FT102X carbonator/filler
Recently installed, this equipment is able to fill all sizes of cans and a wide range of PET and glass bottles. Variable carbonation settings available from 2.0 to 4.5 volumes CO₂. 100 litre storage vessel for product make-up. Separate seaming facilities are available for a wide range of cans.

OA4- B VBS LCI-400 liquid nitrogen injector
Facilities to undertake liquid nitrogen dosing on a wide range of packaging. Liquid nitrogen can be used to pressurise containers either to add rigidity to lightweight packaging or prevent panelling in hot filled containers. It can also be used to reduce the oxygen content of the headspace and thereby enhance shelf-life.

OA4- C Turbofill filler
Pneumatic food product filler for liquid and semi-solid foods. Filling level and speed are adjustable. Has both a continuous and manual filling operation. Manual filling via a foot paddle.

OA4- D Enrolmatic bottle filler
Mains operated semi-automated small scale vacuum bottle filler. Has an adjustable filling level and speed of fill.

OA4- E Bertuzzi fruit mill and hydraulic press
Pilot scale system for the milling and pressing of fruit juices such as apple or blackcurrant. Requires fruit quantities of approximately 10 kg and upwards.

OA4- F BCH vacuum cooker/cooler
10-20 kg vacuum/pressure cooker. Steam jacketed with an operating pressure of up to 6 bar. The vessel is fitted with an anchor type agitator and also has a steam injection facility. The vessel is also suitable for full vacuum processing.

OA4- G Giusti Vesuvio cook/cool system
A 250 litre vessel with integral scraped surface agitator. Particularly suitable for cooking and vacuum cooling liquid foods. Steam injection and steam jacketed capacity

OA4- H Multivac C200 pouch sealer
Chamber units for the vacuum/gas flush sealing of pouches of maximum width of 465mm. The sealers have a top and bottom heating elements. The level of vacuum is adjustable. Closing speed up to 6 pouches per minute

OA4- I Reducing salt in foods
Demonstration of food products with reduced salt - examples will include soup with added aromas to enhance salt perception and crisps with salt replacers.
Prizes

Presentations from 10am, Location 2

Ecotrophelia: European Food Innovation Student Awards

Displays at Location 4

Ecotrophelia is an EU-wide Dragons’ Den style competition that promotes innovation and creativity among students interested in a career in the food industry.

For the first time, the IFST and Campden BRI are bringing the challenge to develop innovative, eco-friendly food and drink products to teams of students from UK universities. The top prize will be awarded to the team that clearly demonstrates a thorough understanding of bringing a product to market.

Award for Excellence

The Heinz Award for Excellence is to recognise an employee of Campden BRI who has made a significant contribution to the reputation and standing of Campden BRI, particularly in the previous 12-24 months.

The award is for an individual who has demonstrated excellence in their area of work (e.g. research, innovation, operational support, analysis and testing, and knowledge management). It is open to all permanent members of staff of Campden BRI.
Your partner of choice:

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Exhibit and refreshment locations

Location 1
- Registration and coffee
- Lunch
- AGMs
- Lecture and prizes
- Telephones and booking taxis
- Ecotrophelia displays

Location 2
- AGMs
- Operational support
- Research and innovation
- Knowledge management

Location 3
- Telephones and booking taxis
- Ninety minute special displays
- Knowledge management

Location 4
- Ecotrophelia displays

Open areas
- OA 1: Consumer and sensory science
- OA 2: Millennium bakery
- OA 3: New technologies and thermal processing
- OA 4: Drinks and product development

Closed areas:
- Entrance
- Toilets
- Fire assembly point

In the event of a fire please assemble on the grass area behind the Kings Norton Building (Location 3).

As it is a normal working day for us, undertaking work for our clients certain areas are closed to visitors but may be visited on request. Please contact appropriate staff (located by displays) who will be pleased to help you.