



About us

With over 3000 member companies in 80 countries, we are the trusted, premier, independent technical partner of choice for the food and drink industry.

We provide a wide range of services and products all underpinned by investment in **meaningful research** and science. We are not just about giving you the results, but the **understanding** too.

In support of that understanding and knowledge management, we have extensive training and information provision services, enabling our members in particular, to stay ahead of the curve and **make the best decisions** for their businesses and consumers.

 Every day we are helping members and clients to make food and drink:

- safer
- affordable
- compliant
- sustainable
- tastier
- convenient
- healthier
- innovative

Leveraging our 250-plus technical experts across our sites in the UK and Europe.

No wonder we work with most of the world's best-known brands.

Areas that **we can help** you with include:

- Shelf-life development & extension
- Contaminants & allergen management
- Supply chain resilience & simplification
- Safety & quality
- Process validation & efficiency
- Cost optimisation
- New product & process development
- Risk & incident management
- Consumer insights & testing
- Global regulations
- Fraud & composition
- Fit for purpose packaging
- Laboratory compliance
- CPD



We focus our efforts in the areas of:

Preservation, baking, chilled, frozen, ambient, dairy, snacks, meat, fish, alternative proteins, beverages & brewing, ingredients, packaging, food & beverage equipment.



Our people:

We have **world-renowned** technical experts and scientists in microbiology, regulatory affairs, advanced innovation, culture excellence and food safety supported by a team of 100-plus colleagues, all of whom are **passionate** about making an **impressive**, positive difference to your business.

Campden BRI has been undertaking **pioneering research** for over 100 years and continues to do so. Whether it's writing **global standards** that are adopted throughout the industry, supporting manufacturers with their zero alcohol drinks, or **developing concepts** for culturing meat in space, we have always been there for you and will continue to be so.

Whatever you are facing, whether it is **unexpected food safety challenges**, **everyday manufacturing issues**, **innovation** or **supply chain concerns**, we are the **best placed organisation** to help you get the answers you need.



So, what exactly do we offer?

An extensive range of services/products including:

- Consultancy
- Manufacturing best practice
- Troubleshooting
- Due diligence
- Auditing
- Standards & compliance
- Laboratory compliance
- Accredited testing
- Adulteration
- Analysis for foreign bodies & contaminants
- Microbiology
- Safety & quality
- Hygiene & sanitation
- Regulatory
- Legislation & labelling
- Innovation
- Market insights
- Consumer & sensory services
- Product development
- Process, packaging & ingredients
- Validation & verification
- Cooking instructions
- Shelf-life
- Clean label
- Raw materials technologies
- Taste & texture
- Composition & nutrition
- Training & people development
- Publications & subscriptions

Harnessing science and technology to inspire, support and drive success in the world of food and drink.

Contact us today to learn more:

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