

# About Campden BRI

Helping food and drink businesses succeed through science, technology and information services

## contacts

[www.campdenbri.co.uk](http://www.campdenbri.co.uk)  
[information@campdenbri.co.uk](mailto:information@campdenbri.co.uk)

Campden BRI (Chipping Campden site)  
Station Road, Chipping Campden,  
Gloucestershire, GL55 6LD, UK.  
+44(0)1386 842000

Campden BRI (Nutfield site)  
Centenary Hall, Coopers Hill Road,  
Nutfield, Surrey, RH1 4HY, UK.  
+44(0)1737 822272

With over 2,400 member companies in 75 countries, we work closely with industry to ensure the industrial relevance of everything we do. This includes a wide range of **analysis and testing** services and **operational support** underpinned by a vigorous programme of **research and innovation** and promoted through extensive **knowledge management** activities. Many of our activities are independently accredited and can be tailored to specific needs.

### Technical strengths:

- Manufacturing technologies - food processing (heating, chilling, freezing), aseptic technology, microwave heating, malting and brewing, milling, baking and extrusion, process control and instrumentation, and packaging technology
- Safety assurance - including hygiene and sanitation, microbiology and preservation, processing technologies, analysis and testing (microbiological, chemical), and quality and safety management systems
- Product development, product quality, consumer studies, market insights, brand expectations, sensory science, authenticity testing, shelf-life evaluation, labelling and legislation
- Agri-food production, ingredients and raw material technologies
- Training courses and events delivered by world-class experts
- Leading industry guidance on best practice and legislation

### Facilities:

- 3,000 sq m of laboratories for microbiology, hygiene, chemistry, biochemistry, molecular biology, brewing and cereal science, sensory and consumer studies, and packaging technology
- 3,500 sq m of food process hall and pilot plant facilities including malting and brewing, retorting, chilling, milling, baking, hygiene and packaging
- 800 sq m of dedicated training and conference facilities
- Dedicated consumer test centre in the UK and a subsidiary in Budapest, Hungary, providing consultancy and support to eastern Europe





Practical application  
of technical excellence

