



# 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
- tastier
- healthier
- affordable
- sustainable
- convenient
- 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
- Culture Excellence



### We focus our efforts in the areas of:

Preservation, baking, chilled, frozen, ambient, cereals & milling, dairy, snacks, meat, fish, alternative proteins, beverages & brewing, ingredients, packaging, manufacturing, wine & spirits, 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+ 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 and we offer solutions from farm gate to fork.

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



### So, what exactly do we offer?

An **extensive range** of services and products including:

- consultancy
- accredited testing
- consumer & sensory services
- audit, laboratory standards
- troubleshooting
- innovation
- compliance
- quality
- safety & microbiology
- process & product development
- packaging
- ingredients
- regulatory & clean labelling
- cooking instructions
- best manufacturing practice
- hygiene & sanitation
- taste & texture
- composition & nutrition
- adulteration
- due diligence
- analysis for foreign bodies & contaminants
- raw materials technologies
- nutrition
- shelf-life
- market insights
- legislation
- validation
- training & people development
- publications & subscriptions