

# Publications

for the food and drink industry



# Publications

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## Practical application of technical excellence

This catalogue gives brief details of the many publications published by Campden BRI. More information on each publication is available on our website at [www.campdenbri.co.uk/publications/pubs.php](http://www.campdenbri.co.uk/publications/pubs.php). Also available on our website are details of the many textbooks that we distribute on behalf of other publishers.

For further details, please contact the publications section at Campden BRI:  
pubs@campdenbri.co.uk +44(0)1386 842048 (direct line)

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## Agriculture and raw materials

### **Risk assessment and management of raw materials**

Guideline 65 (2011) Members £60 / non-members £90

Most food raw materials have potential hazards associated with them - be they chemical, microbiological or physical. This guideline provides specific guidance on the application of risk assessment techniques to identify, evaluate and control hazards associated with raw materials in a food, drink or feed manufacturing environment.

### **Managing pesticide controls in the food chain**

(third edition)

Guideline 19 (2013) Members £90 / non-members £135

Practical guidance to help farmers, growers, fresh produce marketers, food processors, food manufacturers and retailers with the control of pesticides in the food chain, using a systematic and structured approach including good practice in the selection, use and monitoring of pesticides.

### **Agriculture in the food supply chain: an overview**

Key Topic 5 (2002)

Price per copy: £30

Describes what agriculture is, provides examples of production practices, illustrates why some safety issues have to be tackled at the agricultural stage and discusses product quality in terms of both raw material performance and wider issues such as care of the environment and animal welfare. Also includes a glossary of agricultural terms.

## Chemistry (general)

### **Understanding chemical hazards in support of risk assessment**

Review 52 (2010) Members £100 / non-members £150

This compendium of monographs of 75 of the most commonly encountered potential chemical hazards will help manufacturers to identify which areas need specific attention. Each monograph details the general nature of the chemical, its hazard classification, relevant EU or UK legislation and suitable analytical methods.

### **Chemical analysis of foods: an introduction**

Key Topic 10 (2005)

Price per copy: £30

Explains and illustrates the importance of chemical analysis of food in the day-to-day activities of industry and enforcement bodies, including examples based on food safety and quality assurance, composition and authenticity, labelling and legislation enforcement, product development, and raw material and ingredient use.

## Chilled and frozen foods

### **The manufacture of vacuum and modified atmosphere packaged chilled foods: a code of practice** (second edition)

Guideline 11 (2009) Members £60 / non-members £90

Ensure that your products can safely achieve the shelf life that you set with the second edition of this important Code of Practice which gives clear and practical advice on what conditions must be met in order to give chilled vacuum-packaged foods a shelf-life of more than 10 days. It details why such precautions are necessary and, in simple terms, explains the science behind the conditions under which psychrotrophic *Clostridium botulinum* will grow and produce toxin, and importantly when it will not.

### **Pasteurisation: a food industry practical guide** (second edition)

Guideline 51 (2006) Members £80 / non-members £120

This guide explains the principles of pasteurisation and considers its use in the context of a range of manufacturing options in relation to product pH, hurdle technology, curing, multi-component formats, mixed particulars, hot filling and product cooling. It also explains how pasteurisation processes should be validated and tabulates a list of typical pasteurisation treatments, while emphasising that the heat treatment delivered needs to be assessed on a product-by-product basis.

### Evaluation of product shelf-life for chilled foods

Guideline 46 (2004) Members £50 / non-members £75

Practical guidance on how to establish the shelf-life of chilled food products, from the viewpoints of both safety and quality, on an informed and scientific basis - organised around a series of shelf-life 'evaluation sequence' flowcharts from pilot scale through pre-production run to full scale production.

### Identification and prevention of hazards associated with slow cooling of hams and other large cooked meats and meat products

Review 8 (1998) Members £20 / non-members £30

## Heat processing

### Electronic process records in thermal processing

Guideline 77 (2016) Members £90 / non-members £135

Process records are an essential part of food manufacturing and are a key requirement to meet industry regulations and comply with the necessary codes of practice. Despite rapid technological advances elsewhere many food manufacturing companies still rely on paper records to record and store this information. This guideline introduces the concept of electronic data record keeping and outlines the key considerations that food companies should be familiar with in order to develop, apply and maintain thermal food processing records in electronic formats and thus to help the transition from a paper-based to a paperless system.

### Validation and optimisation of thermal processing systems: cookers, pasteurisers and sous vide systems

Guideline 74 (2015) Members £90 / Non-members £135

Thermal processing is at the centre of food preservation, ensuring that foods are safe from microbiological contamination and remain high in nutritional and sensory attributes. There is an ever growing range of food products preserved by thermal technologies ranging from sterilisation (such as canning) to

milder pasteurisation heat treatments (such as cook-chill and cook-freeze). There are also rapid advances being made in process technologies and equipment used for thermal processing. Whatever the thermal process the need for food manufacturers to prove the safety of their food product through a programme of thermal process validation is a common requirement. This guideline explains the principles of cooking and pasteurisation (including sous vide) and outlines appropriate procedures and methods for the validation of the heat treatment.

### Guidelines for operation of continuous cookers for in-pack heat processing of foods

Guideline 69 (2012) Members £70 / non-members £95

This guideline covers the operation of three different types of continuous heat processing machines used for the sterilisation of packs of food and drink: reel and spiral retorts, hydrostatic retorts, and pasteurisation tunnels.

### Heat processing of packaged foods: guidelines for establishing the thermal process

Guideline 56 (2008) Members £60 / non-members £90

Ensure that your products receive an adequate heat process and that their safety and quality is optimised. Publications concerned with the heat processing of foods stress the importance of factory management and operatives strictly complying with scheduled heat processes, but there is limited coverage of the details of procedures for monitoring heat transfer in products and the many considerations which must be taken into account to avoid errors. This guideline addresses these issues by focusing on the selection of heat process values, heat transfer characteristics, methods of evaluating processes and critical factors to consider when developing a heat processing regime.

### Analysis of temperature distribution and heat penetration data for in-container sterilisation processes

Review 22 (2000) Members £20 / non-members £30

## Hygienic design and practice

### Guidelines on good manufacturing practice for high pressure processed foods

Guideline 67 (2011) Members £60 / non-members £90

Ensure that you understand the key characteristics of high pressure processing, and take advantage of this major opportunity for producing high quality, safe food.





### **Hand hygiene: guidelines for best practice**

Guideline 62 (2009) Members £60 / non-members £90

Hands are one of the major sources and routes for cross-contamination in the food industry. Reducing cross-contamination is key in the production of microbiologically safer, higher quality food. This document brings together and reviews knowledge and practices relating to hand hygiene within the food and medical industries and uses this to propose best practice for hand hygiene within the food industry.

### **Validation of cleaning to remove food allergens**

Guideline 59 (2009) Members £60 / non-members £90

Ensure that the cleaning procedure you use to remove allergens is effective. This guideline looks at the steps that have to be taken to demonstrate that the cleaning mechanisms used are effective - it does not discuss cleaning *per se*, but looks at what tests need to be done after the cleaning to show that the allergen has been removed. It looks at what can be tested and the techniques that can be used. It also discusses the limitations of what can be done.

### **Cleaning and disinfection of food factories: a practical guide**

Guideline 55 (2008) Members £60 / non-members £90

Ensure that your factory is cleaned to the highest possible standard by planning when and how to clean and which cleaning chemicals to use. This guideline addresses the importance of cleaning, management responsibilities and basic principles, before discussing the chemicals required, the many types of cleaning techniques, and the timing and frequency of cleaning, including the order in which cleaning must be undertaken. It also looks at the setting of targets, ways of ensuring that the agreed strategy is carried out and how to assess the effectiveness of that strategy.

### **Guidelines on air quality standards for the food industry** (second edition)

Guideline 12 (2005) Members £60 / non-members £90

Explanations of the principles of air handling in food production environments with detailed practical guidance on managing air systems such that the risk of airborne contamination of food products is minimised.

### **Guidelines for the hygienic design, construction and layout of food processing factories**

Guideline 39 (2003) Members £60 / non-members £90

Practical guidance on the food hygiene related issues associated with building, adapting or refurbishing a food factory as a whole. Covers issues ranging from site location, estimating the size of the factory required and planning the flow of materials and people within the finished, working factory, through to developing the construction brief and considerations for undertaking the building work.

### **Guidelines for the design and construction of floors for food production areas** (second edition)

Guideline 40 (2002) Members £60 / non-members £90

Practical guidance on principles of hygienic design and construction for floors of food production areas, to make management of factory hygiene easier and help prevent food contamination. Covers decisions on flooring design, underlying and overlying substrates, movement joints, drainage, surfaces, cleaning, maintenance and repair.

### **Guidelines for the design and construction of walls, ceilings and services for food production areas**

(second edition)

Guideline 41 (2003) Members £60 / non-members £90

Details the practicalities and principles of appropriate hygienic design and construction for walls, ceilings and utility services for food production areas. Covers construction of external and internal walls, preparation of backgrounds, movement joints, finishes, coving and protection, openings including doors and windows, ducts, ceilings, services and pest proofing.

### **The use of chlorine for fresh produce washing**

Guideline 38 (2002) Members £40 / non-members £60

Guidance for companies producing, supplying and packing fresh produce on the principles and practicalities of chlorine-based washing, and how to adopt best practice in its use. Illustrates how factors such as organic loading (i.e. the amount of material being washed) and monitoring of chlorine levels can influence the approach taken and the effectiveness of the wash.

## **Laboratory guides**

### **Guidelines for the design and safety of food microbiology laboratories**

Guideline 66 (2011) Members £60 / non-members £90

Make sure that your microbiology laboratory is designed to be safe for those working there and to facilitate the provision of reliable results.

## Challenge testing protocols for assessing the safety and quality of food and drink

Guideline 63 (2010) Members £60 / non-members £90

Microbiological challenge testing is the laboratory simulation of what can happen microbiologically to a product during distribution and subsequent handling if it were to be contaminated with a microorganism. This guideline contains the necessary information for companies wishing to follow a standardised protocol for challenge testing their food products.

## A code of practice for microbiology laboratories handling food samples (fourth edition)

Guideline 9 (2013) Members £90 / non-members £135

Practical guidance on safe and efficient operation of microbiology laboratories involved in analysis of food samples, covering laboratory hygiene, equipment, media preparation and various procedures.

## Guidelines for the identification of foreign bodies reported from food (second edition)

Guideline 4 (2006) Members £60 / non-members £90

Explains the main approaches to foreign body identification, commenting on their significance, limitations and practical application and highlighting how correct identification, based on appropriate techniques, can help to trace the source of the foreign body and prevent recurrences. Complements Reviews 13 and 16.

## The catalogue of rapid microbiological methods (seventh edition)

Review 1 (2012) Members £60 / non-members £90

Using simple tables for ease of cross-referencing, the seventh edition of this well established review lists over 400 kits from around 50 kit manufacturers. It covers pathogens of interest to the agri-food chain (e.g. *Salmonella*, *Listeria*, *Staphylococcus aureus*, *Escherichia coli* and *Cryptosporidium*), spoilage organisms (e.g. yeasts) and hygiene testing.

# Microbiology (general)

## Establishment and use of microbiological criteria (standards, specifications and guidelines) for foods (second edition)

Guideline 52 (2017)

Printed guideline only Members £90 / Non-members £135



MERCADO - Microbiological criteria database (includes guideline) - Annual subscription  
Members £250 / Non-member £330 per annum

This second edition of Guideline 52 describes what microbiological criteria are, as well as explaining how a microbiological criterion could be set for different circumstances relating to food production. In addition it brings together existing published microbiological criteria to provide a comprehensive, informed and up-to-date user reference. Published microbiological criteria have been collated and are available in an accompanying searchable database. Thus the printed guideline provides an introduction to the material which can be accessed from the database. Utilising this information will provide the user with a starting point to help them make an informed decision relating to the particular situation in hand.

## The microbiological safety of sous-vide processing

Guideline 75 (2015) Members £90 / Non-members £135

Recently there has been increased interest in sous-vide processing as a method of producing 'fresh' high quality, preservative free chilled meals. Sous-vide processes differ from other technologies used to manufacture high quality chilled products, including vacuum packaging and modified atmosphere packing, in that the food is packed before the pasteurisation step. Additionally some sous-vide recipes do not always conform to the safety parameters given in guidance documents. This document provides guidance to sous-vide processing with particular emphasis on recommended heat treatments and the microbiological safety of the technology.

## Guidelines to the principles of assuring the microbiological safety of low moisture foods such as nuts and seeds

Guideline 73 (2014) Members £90 / Non-members £135

There have been a number of food safety incidents in recent years involving pathogens such as *Salmonella*, which have been found on low moisture foods such as nuts and seeds. These have highlighted the potential for contamination and microbiological survival: the presence of even low numbers of bacteria still poses a health risk. This guideline highlights the main sources of contamination, good manufacturing practices to minimise the risks of contamination, the principles of validation of decontamination procedures, and processes and controls to prevent recontamination. The key stages of pasteurisation protocol evaluation are explained, and guidance is given on demonstrating the validity of manufacturing steps to third party auditing bodies.

## A guide to microorganisms and their control

Guideline 68 (2012) Members £70 / non-members £95

Details of the key growth characteristics of individual microorganisms and microbial groups - at your fingertips in a series of one-page summaries.

## Food microbiology: an introduction

Key Topic 12 (2006) Price per copy: £30

Although food microbiology is a very large topic, this book attempts to deal, in brief, with all of the major aspects. These include the characteristics, growth requirements and effects on the food (or those consuming it) of pathogens, spoilage organisms and 'beneficial' organisms, the primary methods of reducing or eliminating unwanted organisms and preventing food recontamination, and the principal techniques for detecting, identifying and enumerating food microorganisms.



# Milling and baking

## CCAT manual of methods

This manual provides a single reference guide to the main wheat and flour test methods used in laboratories throughout the milling and baking industries. It also includes methods applicable to a broad range of cereals and methods specific for cereal product testing and, in particular, has expanded its scope to include oats in its new methods and method validation.

Members: Free. Access via our website (login required): [www.campdenbri.co.uk/ccat](http://www.campdenbri.co.uk/ccat)

Non-members: £300 E version (pdf zip file) (as at time of purchase)

## The production of laminated bakery products

Review 25 (2001) Members £30 / non-members £45

## The production of cakes from non-chlorinated cake flour

Review 20 (2000) Members £30 / non-members £45

## Factors affecting the production of cakes from heat treated cake flour

Review 20 Supplement 1 (2002)  
Members £40 / non-members £60

# Processing (general)

## Guidelines on the reuse of potable water for food processing operations

Guideline 70 (2012) Members £70 / non-members £95

Provides help on the assessment of microbiological, chemical and physical hazards that can enter potable water following its first use in a food processing operation. In particular, this guidance will help food manufacturers provide evidence and documentation to support the safe reuse of water to their customers and the Competent Authority as required.

## Foreign bodies in foods: guidelines for their prevention, control and detection (second edition)

Guideline 5 (2004) Members £50 / non-members £75

Guidance on how to identify and exploit the latest technology for the prevention, control and detection of foreign bodies in foods, as part of a systematic food safety assurance programme. Provides useful reference information such as contact details for suppliers.

# Quality management

## Food safety plans: principles and basic system requirements

Guideline 76 (2016) Members £90 / Non-members £135

Food safety management is a multi-faceted system approach. This guidance focusses on establishing, implementing and maintaining a food safety plan, and the key elements to consider. The principles and practices of food safety management are reflected along with examples to illustrate how the functions of safety management, such as prerequisite programmes, HACCP and traceability are integrated in a food safety plan.

## TACCP (Threat Assessment and Critical Control Point): a practical guide

Guideline 72 (2014) Members £90 / non-members £135

This guideline reflects the principles and practices of TACCP, and other methods employed in the assurance of food and drink safety and security. A core element in the defence of food and drink against attack is a systematic evaluation of vulnerable elements of the supply chain, carried out by an experienced and trusted team - Threat Assessment and Critical Control Point (TACCP). The evaluation reflects established procedures for risk management and it is likely that organisations will increasingly incorporate it into a framework for crisis and/or business continuity management. Key points are illustrated with examples and case studies.

## Food allergens: practical risk analysis, testing and action levels

Guideline 71 (2013) Members £90 / non-members £135

This guideline gives an overview of allergen management with reference to food safety management systems, including a systematic approach to aid identification of risk factors. General information is also provided on allergen testing. It



then discusses the risks in relation to threshold levels - the smallest amount of an allergen likely to have a significant effect on the majority of allergic consumers - and the need or otherwise to include precautionary labelling on the food package.

## HACCP in produce and feed: a practical guide (second edition)

Guideline 64 (2015) Members £90 / non-members £135

The application of HACCP principles to produce and feed sectors is often seen as problematic. This document outlines the principles of HACCP and provides guidance on how HACCP systems may be developed and implemented in produce and feed operations. A number of illustrative examples are given.

## HACCP in organic agriculture: a practical guide

Guideline 61 (2009) Members £60 / non-members £90

Ensure both the safety and organic integrity of your crops and animal products by following a HACCP-based approach. This guideline specifically provides examples of HACCP exercises for six organic crop and animal product scenarios, and will be of interest not only to those involved in the production of organic raw materials, but also to those who manufacture and sell organic final products.

## Traceability in the food and feed chain: general principles and basic system requirements (second edition)

Guideline 60 (2015) Members £90 / Non-members £135

Traceability is a widely used term and is one of those broad concepts, like quality, for which there are many definitions, applications and ideas about what is required or important. Although regulations, international standards and commercial standards require traceability systems, none is prescriptive in the way it is achieved. Legal requirements focus on external traceability of suppliers and customers (the one step back and one step forward approach), whereas industry good practice also includes industry process traceability. This guideline outlines the general principles and basic system requirements for the design and implementation of a traceability system - with special reference to external and internal traceability.

## Campden BRI traceability auditing standard (second edition) (2015)

Members £75 / Non-members £90

This standard documents the requirements of a traceability management system that has been developed following Campden BRI Guideline 60 (second edition, 2015) for traceability in the food and feed chain. The requirements documented in this standard are designed to enable the effective verification of the status and maintenance of a

traceability system. This standard is not a practical guide to traceability, it will aid food and feed operations to develop traceability systems. It may be used by customers, auditors and regulatory authorities and other interested parties to ensure that a traceability system has been developed according to best practice and is appropriate to the production operation.

### **HACCP: a practical guide** (fifth edition)

Guideline 42 (2015) Members £90 / Non-members £135

Assure the safety of your food products by adopting HACCP, with the help of the latest edition of Campden BRI's long-established practical guide.

Through focused industry and international standards, as well as a result of high profile incidents, approaches to HACCP continue to develop. Reflecting developments in HACCP and food safety management, since the publication of the previous edition in 2009, this guideline describes the principles of HACCP and provides clear practical guidance on their application. Additional guidance is also provided in the area of operational prerequisite programmes as well as the concepts of verification and validation.

### **Campden BRI HACCP auditing standard** (third edition) (2015)

Members £75 / Non-members £90

As industry has become more familiar with HACCP, the emphasis has shifted from establishing a HACCP system, to HACCP standards for auditing and verification. This document defines the requirements that a food operation needs to meet in order to obtain third party recognition of its HACCP system. The standard also defines the mode of operation of the Campden BRI HACCP audit and is used as the basis of Campden BRI's HACCP certification scheme. Conformance with this standard should enable food operations to meet the HACCP requirements of the BRC Global Standard for Food Safety, and it should provide a good basis for food operations aspiring to ISO 22000/FSSC 22000.

### **Food safety management in agriculture** (fourth edition)

Guideline 10 (2015) Members £90 / Non-members £135

Primary production is an integral part of the food supply chain and primary producers need to meet their food safety obligations by implementing appropriate food safety management systems. The focus of this fourth edition has been widened to better reflect the role of GHP, which underpin a HACCP system. It incorporates guidance on the role and application of GHP, HACCP and traceability systems in primary production. Two approaches (GHP-based and HACCP-based) to identifying, evaluating and controlling hazards significant to food safety in primary production are provided, each of which can be operated independently but are also, in parts, complementary.



## Campden food specifications

Campden Food Specifications have been used for many years by the industry as quality benchmarks for canned and quick-frozen fruit, vegetable, meat and fish products. They are written and approved by representatives from industry - including manufacturers, retailers and relevant trade bodies - and they act as authoritative standards, enabling buyers and suppliers to agree on product characteristics.

### Canned food specifications

Members free / non-members £60

Specifications are available for the following canned foods:

#### Fruit

- L23/5 Pineapple slices (2010)
- L24/6 Peach slices (2013)
- L25/6 Peach halves (2013)
- L26/6 Pear halves and quarters (2014)
- L29/6 Fruit cocktail (2014)
- L31/6 Grapefruit segments and sections (2010)
- L32/6 Mandarin segments (2014)
- L33/6 Peeled and unpeeled apricot halves (2013)
- L44/5 Pineapple variants (2010)
- L45/5 Black cherries - pitted and unpitted (2013)
- L61/4 Strawberries (2014)
- L62/4 Rhubarb (2013)
- L65/5 Raspberries (2014)
- L90/3 Prunes - pitted and unpitted (2010)
- L102/3 Crushed pineapple (2010)
- L103/3 Solid pack apple and apple slices (2014)
- L109/2 Orange segments (2010)
- L113/2 Gooseberries (2012)

## Meat and fish

L49/5	Corned beef (2013)
L50/5	Salmon (2014)
L52/5	Tuna in oil or brine - flakes (2014)
L53/5	Sardines in oil or brine (2010)
L54/5	Sardines in tomato sauce (2010)
L74/5	Tuna chunks in oil, brine or water (2014)
L75/5	Tuna steak in oil, brine or water (2014)
L77/4	Pilchards in tomato sauce (2010)
L95/3	Mackerel fillets in tomato sauce (2011)
L96/3	Mackerel fillets in oil or brine (2011)
L97/3	Pilchards in brine (2010)



## Vegetables and pasta

L27/6	Whole peeled tomatoes (2014)
L28/6	Whole kernel corn (2014)
L46/5	Chopped tomatoes (2014)
L60/4	Garden peas (2011)
L63/4	Peeled potatoes (2013)
L64/4	Broad beans (2014)
L67/4	Sliced carrots (rings) (2012)
L68/4	Sliced mushrooms (2014)
L70/4	Dark red kidney beans (2014)
L71/4	Cut green beans (2014)
L73/4	Carrots (style 'whole') (2013)
L79/4	Beans in tomato sauce (2014)
L80/4	Tomato paste and puree (2014)
L85/3	Processed peas (excluding marrowfat) (2013)
L88/4	Asparagus spears (2014)
L91/4	Butter beans (2014)
L94/4	Whole button (closed cap) mushrooms (2014)
L98/4	Marrowfat processed peas (2013)
L99/3	Mixed vegetables (macedoine type) (2011)
L101/3	Whole green beans (2012)
L105/3	Cannellini (white kidney) beans (2014)
L106/3	Chick peas (2014)
L107/2	Asparagus cuts and tips (2010)
L108/2	Artichoke hearts (2010)
L110/2	Spinach (leaf and chopped) (2011)
L111/2	Brown beans (2012)
L112/2	Blackeye beans (2012)
L114/2	Sliced or diced beetroot (2012)
L115/2	Lentils (2012)

## Quick frozen specifications

Members free / non-members £60

Specifications are available for the following quick frozen foods:

L2/6	Peas (2012)
L3/7	Sliced green beans (2014)
L4/7	Cauliflower florets (2014)
L5/7	Small carrots (Amsterdam type) (2012)
L6/5	Brussels sprouts (2011)
L7/6	Broad beans (2014)
L8/5	Diced root vegetables (2011)
L9/4	Cut green beans (2014)
L10/5	Whole green beans (2014)
L11/7	Potato chips (2014)
L12/4	Sliced carrots (rings) (2014)
L13/5	Broccoli spears (2014)
L14/4	Cut celery (2014)
L15/4	Strawberries (2014)
L16/5	Raspberries (2013)
L17/6	Sweetcorn kernels (2012)
L18/4	Sliced courgettes (2014)
L19/4	Whole onions (2013)
L20/5	Corn-on-the-cob (2014)
L21/5	Shredded cabbage (2013)
L47/5	Diced peppers (2011)
L58/5	Leaf spinach (2014)
L59/5	Broccoli florets (2014)
L78/4	Sliced onions - unblanched (2014)
L81/4	Diced onions - unblanched (2014)
L825	Parsnips (2014)
L83/5	Sliced peppers - unblanched (2014)
L84/4	Julienne carrots (2014)
L89/2	Long grain rice (2012)
L92/2	Sliced mushrooms (2013)
L93/2	Whole mushrooms (2013)

# Back catalogue

It is recognised that some publications, whilst older, contain useful information. Campden BRI has therefore continued to make certain publications available as part of their back catalogue. Purchasers of these publications should be aware however that references to legislation, standards, codes of practice, methods and other documents contained within them may no longer be current.

Costs for back issues:

Guidelines	Members £30 / non-members £50
Reviews	Members £20 / non-members £30
Key Topics	Members / non-members £15
Technical Manual	Members £30 / non-members £50

Agriculture and raw materials		
Guideline 32	(2001)	Prioritisation for pesticide residue analysis - a practical guide
Key Topic 11	(2005)	Raw materials and ingredients in food processing
Review 44	(2004)	Risks of pathogens in ready to eat fruits, vegetables and salads through the production process
Review 41	(2004)	Review of the microbiological risks associated with sprouted seeds
Review 40	(2003)	Organic agriculture and food production - a review of current developments
Chemistry (general)		
Key Topic 6	(2002)	Food chemical composition - dietary significance in food manufacturing.
Review 61	(2008)	Nutritional status of fruit and vegetable crops
Review 38	(2003)	Endocrine disrupting chemicals - relevance to the food industry
Chilled and frozen foods		
Guideline 26	(2000)	Guidance on achieving reasonable working temperatures and conditions during production of chilled foods
Heat processing		
Guideline 53	(2007)	Guidelines on the safe production of aseptically processed and packaged foods
Guideline 13	(1997)	Guidelines for batch retort systems - full water immersion - raining/spray water - steam/air
Guideline 17	(1997)	Guidelines for establishing heat distribution in batch overpressure retort systems
Guideline 14	(1997)	Guidelines on the verification of reheating instructions for microwaveable foods
Review 16	(2000)	The effect of food processing on foreign bodies - a case study with in-container heat processing
Review 9	(1998)	Heat processing of low acid foods: an approach for selection of F <sub>0</sub> requirements
Hygienic design and practice		
Guideline 54	(2007)	Ranking of cross-contamination vectors of ready-to-eat foods - a practical approach
Guideline 48	(2006)	Guidelines for preventing hair contamination of food - advice on head coverings
Guideline 45	(2003)	Manual of hygiene methods for the food and drink industry
Guideline 44	(2003)	Guidelines for the hygienic design, selection and use of dry cleaning equipment
Key Topic 4	(2001)	Introduction to hygiene in food processing
Review 63	(2009)	Whole room disinfection: a review of current methods
Review 30	(2002)	Review of current cleaning practices and contamination controls in dry goods industries
Review 14	(1999)	Review of industry practice on fruit and vegetable decontamination
Technical Manual 17	(1997)	Hygienic design of liquid handling equipment

Laboratory guides		
Guideline 43	(2007)	Manual of microbiological methods for the food and drink industry (fifth edition)
Guideline 22	(2007)	Meat and meat products - the calculation of meat content, added water and connective tissue from analytical data (second edition)
Guideline 36	(2002)	Guidelines for the preservation of official samples for analysis
Guideline 34	(2001)	Guidelines on the incubation testing of ambient shelf stable heat preserved foods
Guideline 29	(2001)	Guidelines for establishing the suitability of food microbiology methods
Guideline 25	(1999)	Guidelines for the measurement of water activity and ERH in foods
Guideline 20	(1998)	Effective microbiological sampling of food processing environments
Guideline 15	(1997)	Microbiological control in food industry process waters - guidelines on the use of chlorine dioxide and bromine as alternatives to chlorine
Review 37	(2002)	Review of methods for the determination of fat and oil
Review 36	(2002)	Statistical quality assurance - how to use your microbiological data more than once
Review 15	(1990)	Uncertainty associated with microbiological measurement
Microbiology (general)		
Guideline 28	(2007)	Industrial microbiological risk assessment: a practical guide (second edition)
Guideline 47	(2004)	Microbiological measurement uncertainty - a practical guide
Review 58	(2007)	Yeasts and moulds: occurrence and control in the food factory
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There are hyperlinks to the source legislation and many of the related guidance documents.

### MERCADO - Microbiological criteria

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