



A new member-funded research project will give members access to non-targeted analysis for 'unknown hazards' that gives more confidence in the safety of their food and drink products.

A key requirement for ensuring the safety of food is confidence in its origin and the integrity of its supply chain. A recent example which highlights this is the incident concerning the alleged contamination of spices and the presence of nut residues. This resulted in a costly recall to prevent the potentially fatal consequence of undeclared allergens in the products. The incident highlights the importance for companies to follow recommendations in the Elliot Report, one of which was continued surveillance in order to detect further fraud incidents at an early stage. This would provide protection for both food companies (who would otherwise lose brand integrity) and consumers. The requirements have been further reinforced by the inclusion in BRC Global Standard for Food Safety (Issue 7), of a need to risk assess and possibly test for the authenticity of raw materials. The problem facing many companies is that, to be effective in detecting fraudulent activity, a company needs to know what to look for in the material concerned, and use methods that will detect it.

This project will enable the development of applications for non-targeted screening, and statistical evaluation of data using advanced methods to detect 'unknown hazards'.

See video - search non-targeted screening at campdenbri.co.uk

Non-targeted screening for food chemical safety

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Going global

We have significantly expanded our regulatory affairs services to increase coverage of international regulatory issues. This is in direct response to feedback from you, our members, in our consultation on the needs of industry, in which you identified a need to keep abreast and comply with ongoing legislation changes around the world. Our team of food law advisers now includes a broader range of language skills including Japanese, Chinese, Arabic and Spanish. We have also established a regulatory LinkedIn group - see page 3.

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As part of the same team, we have also expanded our product specifications service - again in response to industry requests for support in this increasingly demanding and complex area.

At this year's Campden BRI Day on 8 June we are introducing some short briefings, one of which will be a topical international aspect of regulatory affairs, to complement our wide range of exhibits. To register free for Campden BRI Day, please visit the members section of our website.

Steven Walker, Director General

Lectin analysis

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Lectins (phytohaemagglutinins) occur naturally in pulses, but are specifically a problem in raw kidney beans. Vigorous boiling will eliminate their toxic activity, but if you are unsure whether your ingredients are clear of activity, you need to get them analysed. We believe that we are the only laboratory in the UK that carries out this analysis, so get in touch to discuss your needs.

Switch channel



LinkedIn - company news
www.linkedin.com/company/campden-bri



YouTube - videos on the science and technology of food and drink production
www.youtube.com/campdenbri



Twitter - keep up to date with our latest news and activities
<https://twitter.com/campdenbri>



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www.facebook.com/campdenbripage



Meet the Regulatory Affairs team at Food and Drink Expo!

Do you have problems exporting to the Gulf Cooperation Council? Do you know which ingredients are permitted in China and Japan? Our Regulatory team includes an international arm, and can advise you on the world's major export markets. The team will be on **stand F108** at Food and Drink Expo at the NEC, Birmingham on 18-20 April, where our new offering on specification work and label check packages will also be featured.

For an appointment for a free short consultation contact linda.amirat@campdenbri.co.uk

New Regulatory LinkedIn group

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We have set up a new LinkedIn group for regulatory affairs. This will allow you to share topical news and keep up to date with and informed on the latest regulatory issues, including Campden BRI blogs. Within LinkedIn, search for '*Campden BRI regulatory affairs group*'.

Regulatory blogs on the web

www.campdenbri.co.uk/blogs/campdenbri-blogs.php

Introduction to the China National Food Safety Standard for Uses of Food Additives
by Xiangwen He

Food Safety Modernization Act: changing rules for food businesses exporting to the US
by Steve Spice

New EU Regulation to speed up approval of Novel Foods
by Alison Sharper



Technical white papers on analysis and testing

White papers on analysis and testing are available by automated e-mail response. Just send an e-mail to auto@campdenbri.co.uk with the subject line **send xxx** (where xxx is the name of the white paper e.g. send contaminants) to get it delivered to your e-mail inbox.

Contaminants - How to identify physical contaminants ("foreign bodies")

Image - Mapping distribution of components in food through image analysis

microCT - Non-destructive imaging of food and packaging using X-ray micro-CT

Packtest - The types of physical tests that can be carried out on packaging

Salt - Methods for salt analysis

Separation - Using protein separation techniques

Texture - Instrumental texture analysis

Uncertainty - A brief guide to Uncertainty of Measurement

Validation - Choosing a method validation procedure

Analytical and testing services

www.campdenbri.co.uk/food-analysis-testing.php

Understanding the chemical make-up of your products is essential for a variety of reasons: health claims, nutrition labelling and allergen warnings to name but three. But there are many other aspects of food chemistry that need to be appreciated, so that you can address problems when they arise, or prevent them from occurring.

Nutritional analysis

The nutritional composition of food is of major interest to the consumer - and to the authorities: it is important to know what is in your products. As well as the major nutrients - fats, proteins, carbohydrates and their individual components - you need to know about vitamins, minerals, and fibre, amongst others. We can help with all of these, in particular linking the relevance of analytical results to dietary significance and legislative requirements for nutrition or health claims. Fibre analysis is a particular area where results need to be interpreted in light of the analytical method used. European Legislation defines fibre, in essence, as carbohydrate polymers of three or more monomeric units, which are not digested or absorbed in the small intestine, which belong to certain specific categories, and which have a beneficial physiological effect. Different analytical methods will 'find' different types of fibre.

Authenticity

As well as analysing your products or ingredients for specific constituents, you will also need to have a system for demonstrating that they are what you think they are. Is the rice basmati? Is the burger beef, and is the fish finger cod? These types of questions require a range of different techniques to determine the answers - including chemical and biochemical analysis, DNA fingerprinting, various forms of spectroscopy and microscopic evaluation. Legislation and your customers demand that you know the answer. We have a wealth of expertise in matters ranging from fruit juice adulteration to genetic modification.





Metals analysis

Many trace metals occur naturally in foods and some can occur as contaminants. Whilst some are nutrients, others, at high enough levels, are toxic. In many cases there are legislative limits on the specific trace metal content of food commodities. Rapid and reliable analysis of products for metals is essential in ensuring legislative compliance, demonstrating due diligence and troubleshooting problems that arise. The latest, quickest and most reliable technology for trace metal analysis is ICP-MS (inductively coupled plasma mass spectrometry). We use this state-of-the-art equipment and our expertise to deliver reliable results rapidly.

Packaging migrants

Packaging must not transfer its constituents into food to the detriment of the food's quality. Legislation is very strict, especially regarding heavy metals and the components of plastics. We have a range of UKAS accredited methods for testing compliance with legal requirements for both heavy metal transfer and plastic migration from the packaging into the food. As well as 'global' migration analysis, we can also investigate migration of formaldehyde, acrylonitrile, vinyl acetate, bisphenol A, BADGE, NOGE, BFDGE, and phthalates.

Campden BRI Day 2016 - 8 June

Registration for Campden BRI Day 2016 is now open. This is your chance to see our facilities, meet technical experts, and network with peers. The day will feature many displays under the themes:

- Food and drink safety
- Product quality
- Nutrition and health
- Skills and knowledge

We are delighted to confirm that **Patrick Coveney - CEO Greencore Group** will present the 38th Campden Lecture.

New for 2016

We will be running three short **briefing updates**, covering

- Foodborne viruses
- Consumer insights
- A topical international regulatory issue

Go to www.campdenbri.co.uk/campdenbri-day.php to register and find out more about the event.



Training events

A full list of scheduled courses is available on our website www.campdenbri.co.uk/training.php or request a booklet from training@campdenbri.co.uk +44(0)1386 842104

May 2016

4-5	Supplier quality assurance - foundation
9-12	Better Process Control School (BPCS)
10-11	HACCP for feed - intermediate (level 3)
10-12	Thermal processing validation
12	Packaging technology for non packaging technologists
13	Tackling food fraud
16-20	HACCP - advanced (level 4)
18-19	Internal auditing - principles and practices
20	Understanding microbial genomes and 'next generation' sequencing
24-25	Factory inspections - technical issues
25-26	Understanding microbiology
26-27	Bakery technology conference

Your partner for skills and knowledge development across the whole food and drink supply chain in areas related to safety, quality, efficiency and innovation (product, process and packaging).

Food technology for non-food technologists

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Do you supply to the food industry? Or are you new to the food industry or working in a non-technical role, e.g. sales and marketing? Our long established *Food Technology for Non-Food Technologists* training course remains a popular choice to get a basic, broad understanding of areas such as food safety, food microbiology, processing and preservation of chilled/frozen and heat treated food, sensory evaluation, packaging, baking and food and drink legislation.

Bespoke version

There has been increasing interest, especially from suppliers to the food and drink sector, in developing tailored versions of this course specifically for their marketing and sales teams. By breaking down the most frequently used jargon and buzz words, these bespoke courses can reinforce the credibility of a commercial team and give practical guidance on what matters most to technical and factory managers.

".. an insightful and very well organised workshop on the issues that food and drink manufacturers face in running their businesses. All our delegates left the day feeling more able to engage with both existing and prospective new customers in a much more credible way and we feel sure that we will be able to build more engaging relationships with them in the future": NFU Mutual

Seminars

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Tackling food fraud

www.campdenbri.co.uk/food-fraud.php

13 May at Campden BRI, Chipping Campden

Understanding microbial genomes and 'next generation' sequencing

www.campdenbri.co.uk/microbial-genomes.php

20 May at Campden BRI, Chipping Campden

www.campdenbri.co.uk/training.php

Member zone

www.campdenbri.co.uk/memberzone.php

to access privileged member information and services

Hazy drinks report

Haze formation is a quality problem that can affect a wide range of drinks for a number of different reasons. Non-microbiological particles that can cause haze include starch, beta-glucan, proteins, lipids and crystalline substances.

This member-funded project investigated haze formation in three categories of novel alcoholic beverages - red fruit ciders, flavoured beers and beer-mix beverages - by characterising the chemical parameters of the drinks and inducing haze formation through several forcing tests.

To download the report *Improved control of haze in a range of novel alcoholic beverages* (RD396), go to the project website at www.campdenbri.co.uk/research/controlling-haze-drinks.php

Virus focus group

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The virus focus group meets twice a year to steer our 'virus controls' MFR project and provides an interface with our virus programme in general. Members of the group are updated on the project progress and feedback is obtained from the group on future research plans. The group has 12 members from different sectors of the food industry - manufacturing and retail as well as producers of decontamination systems.

The next meeting is in July 2016 and the group is still open for new members to join, so please get in touch.



Welcome to new members

Campden BRI is delighted to welcome the following new members who joined recently:

Bako North Western - buying organisation for bakery ingredients

BodyHack Ltd t/a Huel - producer of nutritionally complete powdered food

Country Style Foods - manufacturer of pies and desserts

Dawtona Frozen SP ZOO - producer and exporter of frozen fruit and vegetables

Graham's The Family Dairy (Milk Products) Ltd - dairy processing and packaging

It's All Good Ltd - manufacturer of baked and fried savoury snacks

Kingsland Drinks Ltd - supplier of wines and spirits

Manitowoc Beverage Systems Ltd - soft and alcoholic carbonated beverage equipment manufacturer

Mibelle Ltd - manufacturer of personal care products

Omiros Dairy Industry SA - production and packaging of Greek white cheeses

SCLA Ltd - manufacturer of fresh and dried noodles / pastries

Tilly Confectionery Ltd - manufacturer of traditional Scottish confectionery

Venture Seafoods Ltd - shellfish processor

Webflex Limited - flexographic printers supplying food packaging market

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Please notify the Membership Department of any name or address changes to allow us to keep our records up to date.



Consumer facilities at Leamington Spa

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Our new Consumer Centre at Leamington Spa has been in extensive use since we opened in late 2015. More recently clients have been hiring the facility as a venue to convene consumer focus groups and depth interviews. The centre is an ideal venue for both qualitative and quantitative consumer research, and provides an excellent space for activities such as co-creation and ideation sessions, recruitment interviews, team and business meetings, and training.

Services at the Centre include consumer recruitment, provision of moderators, full AV recording along with transcription and translation services, office support, and catering.

The central location within Leamington Spa along with good parking close-by and close proximity to rail, road and air links make it an easy venue to get to.

Contact us if you would to make use of it, or if you want any help with your consumer research needs.

Conference

Bakery technology: recent developments

www.campdenbri.co.uk/bakery-technology-conference.php

26-27 May

Focuses on recent developments and challenges to the bakery sector, with technical sessions divided into the following themes: diet and health; ingredients; structure; processing; bakery product safety and shelf life.

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For other sites, see
www.campdenbri.co.uk/campdenbri/contact.php

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