

BRC Global Standard for Food Safety Issue 8

richard.leathers@campdenbri.co.uk
+44(0)1386 842105

The BRC Global Standard for Food Safety Issue 8 is launched this month. The first audits will be conducted against it from February 2019. Companies that work to the standard need to be aware of the changes, and to start to prepare to meet them now. We are hosting briefing sessions to help companies understand the major changes and how these will affect them. We also offer tailored practical support at company sites or remotely.

The standard is updated based on trends and issues affecting the food industry, as well as areas of non-conformance in audits.

One of the most obvious changes to issue 8 is the addition of sections on 'production risk zones' and 'traded goods'. New requirements of food safety and quality culture, food defence and environmental monitoring will need to be implemented. Updates to existing sections include validating cooking instructions and shelf-life, training on labelling, cyber security, understanding laboratory results, traceability procedures, and defining root cause analysis. ■

To find out more about the briefings visit
www.campdenbri.co.uk/brc-v8-seminar.php



Newsletter





Consistent taste

New method to measure chilli heat of foods

www.campdenbri.co.uk/pr/measure-chilli-heat.php
josefine.hammerby@campdenbri.co.uk +44(0)1386 842297

We have developed a new, scientific method to rate the chilli heat of complex products, such as ready meals and cooking sauces. The method uses our highly-trained panel of taste testers to provide retailers and manufacturers with a consistent way to rate their products as mild, medium, hot or very hot.

Ingredients and even the colour and texture of a product will influence the perception of hotness, and our method takes these factors into account.

While the heat of whole chilli or chilli powder can be instrumentally tested using chromatography and given a Scoville rating, when complex products are tested in this way the results may not correlate with the perceived spiciness when the product is consumed. The new method overcomes this. ■

For more information about how the new method could benefit you and your products get in touch.

Contact us

Campden BRI (Chipping Campden site)
Station Road, Chipping Campden,
Gloucestershire, GL55 6LD, UK
+44(0)1386 842000 Fax: +44(0)1386 842100

Campden BRI (Nutfield site)
Centenary Hall, Coopers Hill Road,
Nutfield, Surrey, RH1 4HY, UK
+44(0)1737 822272 Fax: +44(0)1737 822747

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

information@campdenbri.co.uk
www.campdenbri.co.uk

New members

We are delighted to welcome the following new members:

- B I (Europe) Limited - manufacturer of sauces and condiments
- Chapel Down Group - brewery, vineyard and winery
- DJM Food Solutions Ltd - importer and distributor of Canadian food products in the UK
- Good4U - manufacturers of seed and fruit snacks and chilled sprouted seeds
- Novo Farina - processors and suppliers of pea flour
- University of Glasgow (Human Nutrition)

Clare Brett +44(0)1386 842125
membership@campdenbri.co.uk

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



More BRC issue 8

Search 'brc-8' at campdenbri.co.uk

Visit our BRC8 hub page to find more information about the updated standard

News

Ian Slaiding

It is with great sadness that we report the death of our colleague Ian Slaiding. Ian worked in our Beer and Beverage Analysis Department as a technical specialist, having joined us in 1983.

Ian was well respected both nationally and internationally in the industry for his expertise in malt, brewing and beer analysis and sat on many external committees. He was also recognised for his expertise in regulations for beer and brewing analysis and worked with many of our major clients in the brewing sector. Our collective sympathies are extended to Ian's family and friends. ■

Professor George Elton

We were saddened to hear of the death of Professor George Elton, director of research and then chief executive of BBIRA (British Baking Industries Research Association) in Chorleywood from 1958 to 1971. Through FMBRA (Flour Milling and Baking Research Association), this became part of what is now Campden BRI in 1995. In 1961 George Elton was instrumental in developing the Chorleywood Bread Process which is still widely used in bread production. He went on to become the chief scientific advisor at the former Ministry of Agriculture Fisheries and Food. Our thoughts are with George's family and friends. ■

Skills for the future

IFTSA thesis video

winner

bertrand.emond@campdenbri.co.uk +44(0)1386 842062

We are delighted to sponsor the IFTSA (Institute of Food Technologists Student Association) thesis video competition to help attract young talent and raise awareness of the food industry as a career option. Anna Waller has won the 2018 competition for her video about her research into sensor technologies for global food fortification. The competition encourages students to hone and creatively develop their scientific communication skills, by challenging them to produce a fun, creative three-minute video related to original research carried out during their post-graduate studies.

We will host Anna, who is based at the University of Illinois, for a 10-day visit to the UK to learn more about the European food and drink industry. ■

Ukrainian study tour visit

bertrand.emond@campdenbri.co.uk +44(0)1386 842062

We welcomed a study tour of Ukrainian officials in June to help them learn about food safety in the UK and Republic of Ireland. The tour included 15 top officials from the Ministry of Agriculture of Ukraine and the State Service for Food Safety and Consumer Protection of Ukraine. The visit was sponsored by an arm of the World Bank Group.

Bertrand Emond (head of membership and training) and Anton Alldrick (special projects manager) shared our food safety expertise, including the practical application of research, establishing international best practice and thought leadership. ■

For our latest news

Search 'news' at campdenbri.co.uk

Alcohol labelling requirements

jonathan.coleman@campdenbri.co.uk +44(0)1737 824223

Alcoholic drinks have long been exempt from ingredient and nutrition labelling. However, it is possible to provide this information voluntarily, in line with FIC (Food Information for Consumers regulation) rules. Currently alcoholic drinks may declare energy only or have a full declaration.

Following a request from the European Commission in 2017, the alcoholic drinks sector submitted proposals in March 2018 for their self-regulatory code for providing ingredient and nutrition information. The proposals, which are currently being assessed by the Commission, establish guiding principles that will apply to all sectors, while each of the beer, wine, spirits and cider sectors have published specific annexes on how they will provide this information.

The guiding principles consist of commitments to:

- Provide nutrition and ingredient information “in a meaningful way”
- Provide nutrition and ingredient information off and/or on label
- When provided off label, ensuring that the information is easily accessible (e.g. weblink or QR code)
- Possibly develop “comprehensive modern information systems”

Additionally:

- Food businesses decide how to display the information
- While abiding to EU and national regulation, additional information will be provided according to sector annexes
- The alcoholic drink sectors will report on implementation in 2021 (after two years)

International nutrition labelling requirements

Markets outside the European Union have different rules on nutrition labelling for alcoholic beverages. For example,



in the United States, nutrition labelling is mandatory for ciders and wines below 7% alcohol by volume, as such products must follow prescriptive rules set by the Food and Drug Administration. Most alcoholic beverages in the United States fall under the jurisdiction of the Alcohol and Tobacco Tax and Trade Bureau, who have provided information (in Ruling 2013-2) on how the growing number of businesses wishing to voluntarily provide such information may give information on calorie, carbohydrate, protein and fat content in their alcoholic beverages (such as those doing so under the Beer Institute pledge to provide such information by end of 2020). Increasing numbers of brewers in Australia are also providing nutrition information voluntarily, declared on a per serving and per 100ml basis. Russian regulations require the declaration of any nutrients that contribute greater than 2% of the reference daily intake. ■

Contact us if you want to know more

Knowledge for the alcoholic beverages industry

david.fordyce@campdenbri.co.uk +44(0)1737 824205

We have a wide-range of technical and legislation databases and publications available to help clients to solve brewing problems, help with product development and keep up to date on technical developments in the industry. We also provide a label check service to help assure compliance.

Members have access to regulatory updates covering alcoholic beverages, a database of monthly updates focusing on beer and malt, and a bimonthly update specifically for the wine sector. We have a beer labelling database that covers 43 countries, whilst our Brewing Literature database is the world's largest database on brewing, malting and cider. We also have monthly updates on areas such as brewing microbiology, sensory science, malting, process innovation and NDP. ■

Contact us to find which combination best fits your needs



Inactivation of bacterial biofilms - new approaches

rob.limburn@campdenbri.co.uk +44(0)1386 842493

Bacterial biofilms pose a constant threat to the quality of a wide variety of foods. Organisms in biofilms can be more resistant to microbiological treatments than planktonic cells. This can pose challenges for cleaning and CIP systems.

A Campden BRI member funded research project, which started this year, aims to define the resistance of key spoilage organisms in their biofilm state to establish and optimise procedures for decontamination and/or removal of biofilms in the food industry.

The research will identify the key spoilage organisms linked with biofilm production and determine their inactivation kinetics and growth parameters. We will also assess combination treatments within a process setting. ■

Keep up to date with the project via its webpage - www.campdenbri.co.uk/research/inactivation-bacterial-biofilms.php or search 'biofilms' at campdenbri.co.uk

Member zone

to access privileged member information and services

UKAS accreditation for vitamin D analysis in food and drink

www.campdenbri.co.uk/pr/vitamin-d-analysis.php
amanda.foster@campdenbri.co.uk +44(0)1386 842102

We have been awarded UKAS accreditation for our vitamin D testing method for food and drink. Campden BRI now holds UKAS accreditation for the analysis of 10 vitamins. Campden BRI has UK accredited methods for the determination of vitamins A (retinol), D, E, B1 (thiamine), B2 (riboflavin), B3 (niacin), B5 (pantothenic acid), B6 (pyridoxine), B9 (folic acid) and B12 (cobalamin). ■

For more information regarding our vitamin analysis please get in touch

Expanded virology facilities

martin.dagostino@campdenbri.co.uk +44(0)1386 842537

We have opened a new virology laboratory for analyses, validation trials and project work on norovirus, hepatitis A and hepatitis E. We have installed two new carbon dioxide incubators which enable us to culture cells and viruses and expand the range of the virology services we can offer to clients.

The facility complements our accreditation in early 2018 to cover the detection of Hepatitis A and Norovirus in fresh and frozen berries and salad vegetables - the only laboratory in the UK to be accredited for this.



Autumn 2018 MIG dates

leighton.jones@campdenbri.co.uk +44(0)1386842018
www.campdenbri.co.uk/research/migs.php

Member Interest Group	Autumn '18
Agri-Food	26 September
Cereals, Milling and Baking	9 October
Fermented and Alcoholic Drinks	18 September ¹
Food and Drink Science	11 September
Food Service	20 September
Meat and Poultry	25 September ²
Microbiology	12 September
Nutrition and Health	3 October
Packaging	4 October ³
Processing, Operations and Preservation	4 October ³
Quality and Food Safety Management	13 September
Sensory and Consumer	2 October

¹ to be held at Accolade Wines, Bristol

² to be held at Proseal UK Ltd, Macclesfield

³ joint meeting of Processing, Operations and Preservation and Packaging MIGs

Podcast

Product reformulation for calorie reduction

www.campdenbri.co.uk/podcasts/reformulation-calorie-reduction.php
sarah.thomas@campdenbri.co.uk +44(0)1386 842254

Sarah Thomas, innovations insight manager, and Mike Adams, nutrition and health lead, discuss reformulation for calorie reduction in our latest podcast, including:

- The main drivers for product reformulation
- The technical challenges
- The risks and opportunities
- How to ensure consumer acceptability. ■

Get in touch to find out more about innovation, reformulation and product development



Do you need access to EU and UK legislation?

alison.sharper@campdenbri.co.uk +44(0)1386 842282
www.campdenbri.co.uk/food-law/eflan.php

Our online fast reference guide can help you find readily understandable information in a fully searchable format. The guide provides links to legislation and guidance documents, and it summarises detailed EU and UK legislation relevant for food and drink production. The guide covers key topics such as labelling, additives, contaminants, hygiene and compositional standards. A subscription for the remainder of 2018 is £315 (members) and £450 (non-members). Having access to this product also satisfies the BRC Technical Standard requirement for access to relevant legislation. ■

If you are interested in a free two-week trial please contact eflan@campdenbri.co.uk

Solve your food product quality problems

www.campdenbri.co.uk/blogs/product-problems.php
sarab.sahi@campdenbri.co.uk +44(0)1386 842140

We are often approached by clients with questions related to the appearance, texture and rheology of their products. All these questions can be traced to problems with the physical properties of food.

The behaviour of food - from ingredients through to the finished product - often depends on the physical properties of the ingredients. Understanding the physical properties involved is key to investigating and solving technical problems that can arise.

Pinpointing the root cause of problems

Problems can arise during manufacturing, distribution or storage, so pinpointing the root cause of a problem can be tricky. It requires cutting-edge equipment to investigate and objectively measure things such as rheology, particle size, thermal properties, and product structure, as well as expertise to interpret the results.

Prevent manufacturing problems

You can prevent manufacturing problems and quality issues arising if you understand the physical properties of your ingredients and how they will behave during processing and the product's shelf life. Preventing problems arising in the first place can save you valuable time and money. ■

Our multidisciplinary experienced team can help you to prevent, investigate and solve your issues



Training and events

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

Industry seminars

Norovirus: current knowledge of contamination of the UK food supply chain

28 September

www.campdenbri.co.uk/norovirus-seminar.php

The seminar will inform the industry of the prevalence of norovirus in the UK food supply chain. Experts from Public Health England, CEFAS and Jorvik Food and Environmental Virology will present prevalence data, including unpublished data on norovirus in the UK food chain, the presence of norovirus in oysters, salad leaves and soft berry fruits in retail, and norovirus in food service. ■

BRC issue 8 briefings

www.campdenbri.co.uk/brc-v8-seminar.php

Available dates for 2018

7 September 21 September

19 October 16 November

Issue eight of BRC Global Standard for Food Safety will be released this month and companies will be audited against the new standard from February 2019. These briefing seminars provide a timely opportunity to hear about the many changes to the standard and what your business will have to do to comply. See the front page article. ■



Skills and knowledge

Training

September 2018 courses

5-6	HACCP - intermediate (level 3)
10-14	Food safety - advanced (level 4)
11	Threat assessment critical control point (TACCP) - foundation level
17-21	HACCP - advanced (level 4)
18-20	Practical microbiology - foundation
18-19	Internal auditing - principles and practices
24-28	FSSC 22000 auditor/lead auditor course
24-27	Sensory evaluation workshop
25-27	Cake science and technology
25-26	Food and drink labelling
26	HACCP - foundation (level 2)

Much of our training support is bespoke to individual companies at their premises

www.campdenbri.co.uk/training.php