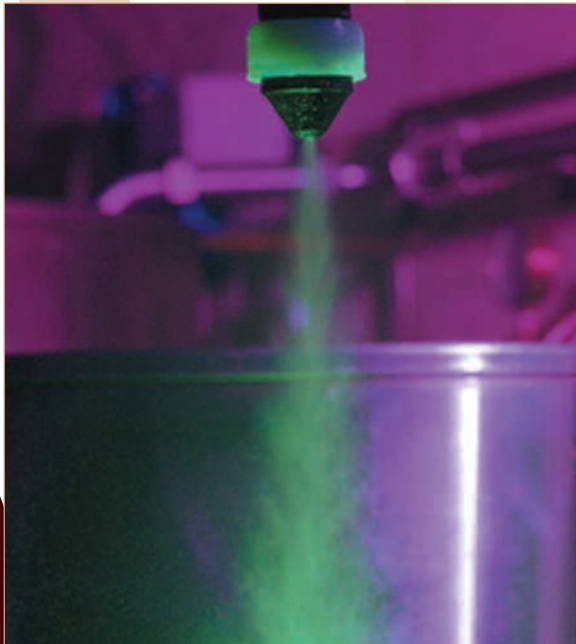


Newsletter

February 2013



Antimicrobial surfaces in food manufacturing

A member subscription-funded research project is evaluating the effectiveness of antimicrobial surfaces and validating appropriate methods for their assessment, so that the food industry can be more confident in their use.

Ensuring that contact surfaces are able to be cleaned and kept clean is a key prerequisite in any food or drink manufacturing operation. Surfaces can be impregnated or coated with a biocide or technology that generates a biocide, or with substances that make the removal of micro-organisms easier. All of these types of surfaces may be termed 'antimicrobial'. A number of surface antimicrobial technologies are already commercially available. However, the efficacy of surface antimicrobial technologies in the food manufacturing environment has still not been established and, as such, their usefulness in contamination control is unconfirmed. However, if effective, they could provide enhanced food safety, quality and shelf life and help reduce food waste and cleaning chemical use.

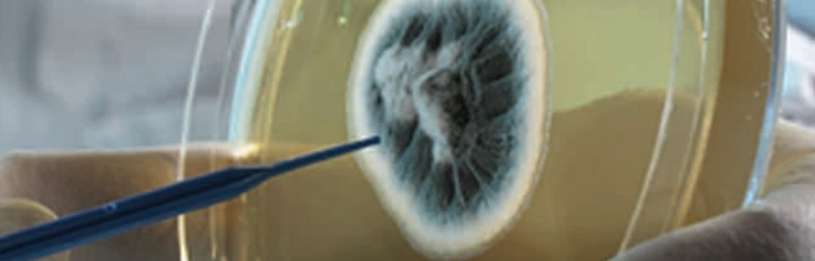


Long standing expertise

This work is building on our long-standing expertise in both the hygienic design of food processing equipment and the evaluation of cleaning and disinfectant efficacy, and will provide guidance on the suitability of various antimicrobial surfaces in different conditions.

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Your partner in
hygienic production
of food and drink



Events

Upcoming seminars



Yeasts and moulds 12 March 2013

The spoilage of foods by yeasts and moulds (fungi) is a major problem for many sectors of the food industry, particularly in brewing, soft drinks and bakery products. It can result in significant costs on a day-to-day basis, and in some cases safety issues may arise. This seminar will focus on how you can reduce costs by controlling yeasts and moulds.

www.campdenbri.co.uk/yeasts-moulds-seminar.php

Meat and poultry: challenges and solutions 21 March 2013

For many people, meat is an important source of proteins, vitamins and minerals in their diet. However, meat is a complex and variable raw material and the industry faces many challenges in delivering high quality products of suitable shelf life to the consumer, whilst addressing dietary, legislative, authenticity and environmental requirements.

www.campdenbri.co.uk/meat-poultry-seminar.php

GM foods 19 April 2013

Recent Government reports have highlighted the potential for using genetic modification and biotechnologies in future sustainable food production systems to feed a burgeoning population. The food industry is currently faced with a number of important challenges in increasing food production, whilst reducing crop inputs such as fertilizers and pesticides. This event will consider whether GM offers potential for food production.

www.campdenbri.co.uk/genetic-modification-seminar.php

For more details on these and other events, see our website at www.campdenbri.co.uk/training.php or contact:

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Riddling and bottling of sparkling wines

A new video clip on our website provides a fascinating insight into the services we offer the sparkling wine industry. Our riddling plant offers bottling, riddling, foiling and labelling facilities, and this clip illustrates the processes involved. In fact, we can produce any bottled, fermented drink - cider, perry, beer etc. Visit www.campdenbri.co.uk/videos.php to view this and a range of other videos.

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How effective are your cleaning chemicals?

Ensuring that factories are cleaned and disinfected effectively and in a timely manner is a fundamental prerequisite in the production of safe and wholesome foods. As well as offering advice to the food industry on which cleaning solutions to use, we also test the efficacy of the disinfectants and cleaning materials themselves, and how they react with the surfaces they are cleaning. We undertake a range of disinfectant tests for hand washing, hand rubs and wipe-based products, using standard or bespoke tests, depending on the situation.

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Training courses

March 2013

- 4-8 HACCP - advanced
- 5-7 Brewing - an introduction
- 5-7 Food processing hygiene management (Module 1)
- 6-7 An introduction to food law
- 6-8 Intermediate microbiology
- 12 Yeasts and moulds seminar
- 13 Beer appreciation
- 18-22 HACCP prerequisites - advanced
- 19-21 Thermal process validation
- 19-22 Principles of baking
- 20-21 HACCP - intermediate (workshop)
- 21 Meat and poultry: challenges and solutions
- 22 Thermal processing - quality optimisation

A full list of 2013 courses is available on our website:
www.campdenbri.co.uk/training.php

Training@campden.co.uk +44(0)1386 842104

www.campdenbri.co.uk

Interested in hygiene?

Lots more information about hygiene services at

www.campdenbri.co.uk/food-hygiene-services.php



Hand washing guide <http://bit.ly/hand-washing-guide>

Advanced training for millers



We are delighted to be involved again in running the prestigious Advanced Milling Diploma programme, which is organised by nabim, the National Association of British and Irish Millers.

The programme was developed with the aim of providing a practical and technical training programme beyond the level of existing correspondence courses, in order

to help produce the 'leading millers' of the future. It involves two 5-day residential courses, the first of which is held at Campden BRI and the second at the Bühler Training Centre in Switzerland. It also involves an extensive research/dissertation project.

Nigel Bennett, nabim, comments: "We are pleased to be associated with Campden BRI in the running of the Diploma. Their training and pilot plant facilities, and technical know-how and experience in milling and baking activities mean that they are perfect partners for delivering the objectives of the programme." Prof. Sam Millar, Director of Technology at Campden BRI adds: "We pride ourselves on our close working relationship with the entire cereals supply chain, and on our ability to meet their scientific and technical needs. Our strong programme of R&D enables us to deliver the innovation and high quality services that our clients expect from our practical application of technical excellence."

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Dispense hygiene in the brewery

One of the main reasons for unsatisfactory beer quality is microbiological contamination. Although the drink itself has a significant antimicrobial effect, a small number of bacterial and yeast species are resilient enough to survive and grow under the conditions in beer. Brewing microbiologist Karin Pawlowsky explains:

"One of the most significant challenges for the brewer is with draught product. Beer for draught dispense is generally packaged in keg format and transported to the dispense outlet (the bar or pub). Here the keg is connected to the dispensing system where beer travels from the keg in the cooled cellar, through dispense lines (typically 40 to 50m long), to the tap in the bar area. Even though the brewer delivered an immaculate beer, the drink at the tap may be unacceptable to the consumer if the dispense equipment has become contaminated with spoilage organisms."

Contamination control

Contaminated equipment in the pub has the potential to significantly damage the drink's quality, thereby risking loss of consumer loyalty. When beer is sold in glass all the equipment in contact with the product, such as beer lines and taps, should be microbiologically clean in the first instance and should be kept clean by regular cleaning



regimes which, in the case of cask conditioned beer, should be at least weekly. Additionally, it is critical that pub managers and their staff are suitably trained to raise their appreciation of the effect of poor hygiene on beer quality and to improve their understanding of the correct procedures to follow."

We can evaluate dispense equipment cleanability, test line cleaner efficacy and assess draught beverage stability.

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Members



This page highlights the latest news and information for our members.

Visit Member Zone to access privileged member information and services www.campdenbri.co.uk/memberzone.php

Here to help

Our membership team is available to take queries or questions about your membership.

Contact Clare Brett on +44(0)1386 842125
membership@campden.co.uk



Networking

"I have been involved in the Food Service Panel for 11 years; it is a great forum to network with other members and gain early access to research results"

Kate Sparey, Health and Food Safety Manager, Compass Group.

Thank you to all members who have attended the current series of panels; still to run are Sensory and Consumer (12 February), Packaging (13 February) and Cereals, Milling and Baking (14 February).

To find out more, check the 2013 meeting dates and answers to FAQs at: www.campdenbri.co.uk/research/panels.php

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Diary date: Campden BRI day

Our annual open day and AGM will be held on 6 June 2013. An excellent opportunity for members to network, listen to the annual lecture and catch up with our experts. To register, contact:

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<http://bit.ly/campdenbri8>

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Just published...

Keep up to date with research. R&D reports detail the results of member subscription-funded research.

Effective packaging surface decontamination: the development of a surface pasteurisation measurement device (RD331)

Good agricultural practice and environmental welfare (RD332)

Effect of irrigation practices on the safety and quality of salad crops (RD333)

Gluten free cake and pastry: Understanding the factors that influence quality (RD334)

Sources of variation in the Tristimulus colour determination method (RD335)

Members can receive free electronic copies of these documents by sending an e-mail to auto@campden.co.uk with the subject line: **send RDxxx** where xxx is the number of the report. By sending an e-mail with the command **send index** you will receive a full list of the reports and other publications available.

Welcome to new members

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

ACO Building Drainage - designers and manufacturers of building drainage elements for the construction industry

Anpario plc - manufacturers of high performance natural feed additives for agricultural and aquaculture markets

C4C Holding BV - mushroom processors

Coburg Coffee Company Ltd - specialists in the roasting, grinding and packing of coffee

Dairygold Food Ingredients Ltd - producers of cheese and milk products

House of Lancaster Ltd - ingredients suppliers and specialists in biscuit coating and packing

Kiren Foods - manufacturer of pizza bases and topped bases

Lincolnshire County Council - Safer Communities - a local authority

S & A Produce UK Ltd - grower and packer of soft fruit and asparagus

Silver Fern Farms Company Ltd - procurer, processor and marketer of sheep, lamb, beef and venison

HLJ Foods Ltd - manufacturer and distributor of snacks

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Please notify the Membership Department of any name or address changes with respect to our mailing list.



www.campdenbri.co.uk