

## Research into clean label sugar reduction

charlotte.holmes@campdenbri.co.uk

The food industry is under huge pressure from current and impending Government targets, the sugar levy, demands from consumers and social responsibility to continue to reformulate products for nutrition. This presents major technical challenges, as identifying suitable alternative ingredients and modifying processes can be difficult.

A member funded research project, starting this month, will:

- review and explore clean label and processing solutions to optimise reductions without affecting product acceptability or functionality
- investigate what is the smallest portion size consumers will accept before they buy two of the product

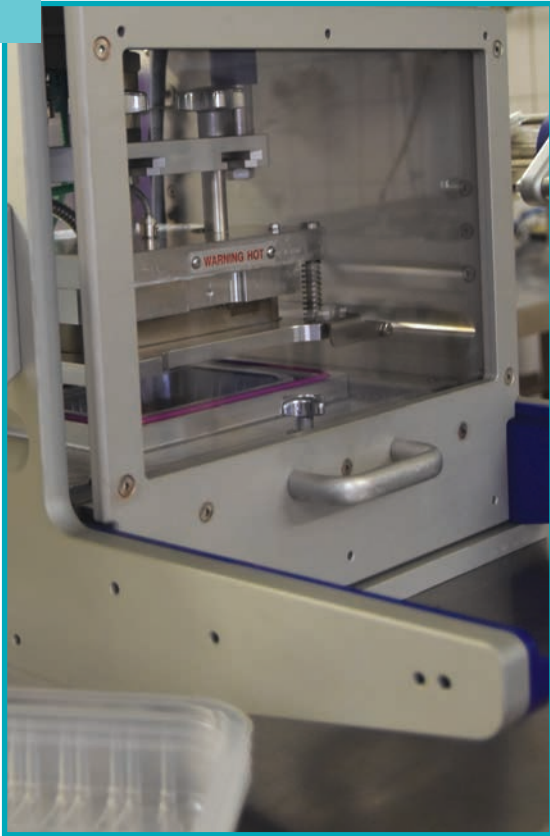
The project will produce clear guidance on the effect of removing sugar from a range of product categories and provide an updated review of clean label reformulation approaches. ■

For more information please search 'sugar reduction' at [www.campdenbri.co.uk](http://www.campdenbri.co.uk) Also see webinar on page 7



# Newsletter





## New kit New tray sealer

lynneric.potter@campdenbri.co.uk

The addition of a new Proseal tray sealer has expanded our packaging development and testing capability. It can be used to carry out packing trials for clients and members looking at both the packaging and the product.

We can assess the performance of the packaging itself, for example, looking at how well the material seals, determining the sealing profile of the material and performance testing the material following packing - abuse testing, processing trials, shelf life, and biotests. We can also pack a range of different products for shelf life trials, establish the optimum gas mixture for different foods and conduct general packing trials to produce samples. ■

## Packaging suitability, manufacturing, shelf life, legal compliance

To find out more about our food packaging services search 'packaging' at [www.campdenbri.co.uk](http://www.campdenbri.co.uk)

## 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](http://www.campdenbri.co.uk/campdenbri/contact.php)

[information@campdenbri.co.uk](mailto:information@campdenbri.co.uk)  
[www.campdenbri.co.uk](http://www.campdenbri.co.uk)

## New members

We are delighted to welcome the following new members:

Brita Water Filter Systems Ltd - designers of domestic water filter systems

Compleat Food Network - food ingredients broker

Innovia Films Ltd - manufacturers of BOPP Films for the food packaging industry

Lycored SARL - supplier of natural food colours and ingredients

Moulton Bulb Company - onion and garlic packing and processing

Nomad Foods Europe - produce, market and distribute branded frozen food products, including Birds Eye

Preema International Ltd - janitorial supplies company with The Sassy Food Co. providing cake sprinkles and decorations

Teknomek Limited - suppliers of hygienic furniture and equipment

White Rabbit Pizza Co - manufacturer of organic gluten free pizzas

Clare Brett +44(0)1386 842125 [membership@campdenbri.co.uk](mailto: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.



# News

## Supporting industry skills

[bertrand.emond@campdenbri.co.uk](mailto:bertrand.emond@campdenbri.co.uk)

We are delighted to sponsor and support two major competitions to help attract young talent and raise awareness of the food industry as a career option.

## UK win silver at European innovation competition

[www.ecotrophelia-UK.org](http://www.ecotrophelia-UK.org)

A team from The University of Reading was awarded the silver prize at the European final of Ecotrophelia for their caulirice sushi - vegan sushi that is just 75 calories per portion.

Ecotrophelia challenges European students to develop an innovative, eco-friendly food and drink product.

Ecotrophelia UK is organised by Campden BRI in conjunction with the Institute of Food Science & Technology (IFST) and sponsored by Marks and Spencer, Unilever, Coca-Cola, Sainsbury's, PepsiCo, Tesco, Mondelez, Warburtons and Food Matters Live. ■

For more information

[www.campdenbri.co.uk/pr/uk-team-win-silver.php](http://www.campdenbri.co.uk/pr/uk-team-win-silver.php)

## IFTSA competition winner

The IFTSA (Institute of Food Technologists Student Association) holds a thesis video competition, sponsored by Campden BRI, to encourage students to creatively develop their scientific communication skills.

Zachary Cartwright won the 2017 competition for his video on *Brettanomyces bruxellensis* (a yeast) contamination of oak barrels and grape vines. His prize included a ten day visit to the UK. He spent time at our Campden and Nutfield sites and with our wine team, met with retailers and drinks companies, and attended Food Matters Live. ■

## For our latest news

Search 'news' at [campdenbri.co.uk](http://campdenbri.co.uk)

## The importance of culture in food safety

[bertrand.emond@campdenbri.co.uk](mailto:bertrand.emond@campdenbri.co.uk)  
[www.cultureofexcellence.com](http://www.cultureofexcellence.com)

Food safety culture is the key to companies effectively implementing food safety best practices and preventing food safety incidents and quality issues.

The TSI Culture Excellence Model creates a tangible and comprehensive structure for understanding and evaluating food safety and quality culture. The measurement tool is an online anonymous survey, and companies who join the Culture Excellence Program can use this to measure themselves against over 200 data points, compare themselves to the industry as a whole, and build focused improvement plans.

A new version of the survey and online platform has been launched, in collaboration with Campden BRI and BRC. ■



## Guide to protecting and defending food and drink from deliberate attack

<https://www.food.gov.uk/sites/default/files/pas962017.pdf>

Refreshed guidance on protecting the food and drink supply chain from attack has been published. We were a member of the steering group that helped the Food Standards Agency, Defra and the British Standards Institute, to develop the document.

The free guidance covers the types of threat, and the sources, how to manage the risk, critical control and how to respond to an incident. ■



# Industry needs science and technology

leighton.jones@campdenbri.co.uk

Through 2017 we held an extensive consultation with our members about industry needs that can be met through innovation in science and technology. The consultation spanned 'pre-farm to post-fork', so many needs were identified. Themes from previous needs consultations reoccurred but new needs also emerged.

## Commonly expressed needs

Needs that were more prominent than in the previous consultations, included:

- Sustaining product quality in the face of rising costs of operations and materials
- Soil health - recognition of soil as a resource and methods for its protection
- Human microbiota - understanding and harnessing the role of gut microbes in diet-related health conditions
- Anti-microbial resistance - addressing its significance for the food and drink sector
- Artificial intelligence (AI) and cyber-security - managing the benefits and risks of the 'connected world' (e.g. Internet of Things, 'Big Data', and machine learning)

Long-standing needs that are common to different parts of the supply chain, include:

- Assuring product safety through systems and analytical tools
- Encouraging consumer well-being through healthy diets
- Protecting consumers and industry from food fraud
- Encouraging sustainable practices, reduced use of resources and adding value to waste
- Tackling industry's 'skills shortage'



## The Brexit effect

Whilst Brexit does not represent a scientific need, some of its consequences will be addressed through science and technology. It featured in many of the discussions with UK and EU member companies - in particular, around research funding, regulatory change and uncertainty, potential changes to labour, and impact on costs of food ingredients, raw materials, packaging and distribution. ■

## With industry, for industry

Understanding what you need from science and technology shapes the support we provide - services, research and innovation - and helps us to communicate your needs to Government, funding bodies and other providers such as universities and research organisations. Every three years we consult extensively with you, our members, about your scientific and technical needs. We consulted through our fourteen member interest groups (MIGs) with 29 industrial meetings and over 600 face to face consultations. We also surveyed 2,400 companies in 75 countries, and received additional written submissions.

## How do we address the needs?

The needs identified are addressed in various ways, including:

- Our member-funded pre-competitive research programme (see right) and tailored, company-specific innovation projects
- Tailoring of the scientific, technical and knowledge based services we offer
- Providing technical support and aiding innovation to the supply chain through third party collaboration globally, with member companies, universities and the wider research community
- Stimulating application of science and technology in food and drink by promoting industry needs to government departments, funding bodies, standards organisations and other third parties
- Supporting future industrialists (see page 3) ■



## Research programme 2018

[www.campdenbri.co.uk/research/strategic.php](http://www.campdenbri.co.uk/research/strategic.php)

Read our latest research programme to find out about over 50 research and development projects, including our member funded research projects and collaborations with universities and research organisations. The projects are grouped around industry needs - safety; quality and value; nutrition, health and well-being; sustainability, resilience and food security; and, skills and knowledge.

It also contains the contact details of the project managers if you want to find out more or get involved.

The new member funded research projects for 2018 are:

- Next generation methods for microbiological and chemical food safety
- Rapid methods for hygiene determination
- Microbiological shelf life testing - new approaches
- Functionality of novel ingredients from natural sources
- Novel natural preservative systems for use in drinks, sauces and other high  $a_w$  foods
- Inactivation of bacterial biofilms - new approaches
- Design and modelling of the impact of food structure on food texture
- Clean label sugar reduction
- Mitigating food fraud - best use of analytical screening tools
- Sampling for hazards: a practical guide ■

## Member zone

to access privileged member information and services

### MIGs LinkedIn Group

[harry.williams@campdenbri.co.uk](mailto:harry.williams@campdenbri.co.uk) +44(0)1386 842233

We have created a dedicated group on LinkedIn to allow members to discuss MIG content between meetings and across the different MIGs as well as suggest ideas for future MIGs and networking. ■

To join, contact Harry Williams

Member benefits include MSA, easy access to experts, networking, visits and venues



### Member service accounts

[membership@campdenbri.co.uk](mailto:membership@campdenbri.co.uk)

Every year 20% of your membership fee is placed into your member service account (MSA). This account can be used in a variety of ways including paying for our technical, scientific and regulatory advice services, consultancy, contract work, training courses and Campden BRI publications.

To find out more about your MSA and how to use it contact the membership team.

### 2018 MIG dates search 'migs' at [www.campdenbri.co.uk](http://www.campdenbri.co.uk) for the most up to date information

Group	Winter '18	Spring '18	Autumn '18
Agri-Food	31 January	9 May	26 September
Brewing and Fermented Alcoholic Beverages	23 January	15 May	18 September
Cereals, Milling and Baking	8 February	10 May	9 October
Food and Drink Science	16 January	1 May *	11 September
Food Service	25 January	17 May *	20 September
Meat and Poultry	30 January	2 May *	25 September
Microbiology	17 January	2 May *	12 September
Nutrition and Health	13 February	17 May *	3 October
Packaging	7 February	31 May	4 October
Processing, Operations and Preservation	1 February	24 May	27 September
Quality and Food Safety Management	18 January	3 May	13 September
Sensory and Consumer	6 February	1 May *	2 October

\* indicates joint meeting with other MIG on the same day

[www.campdenbri.co.uk/memberzone.php](http://www.campdenbri.co.uk/memberzone.php)



We'd welcome your feedback

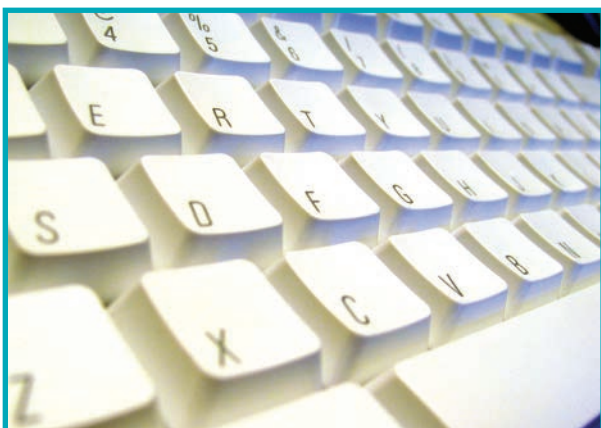
Search 'sitemap' at [campdenbri.co.uk](http://campdenbri.co.uk)

## Searchable sitemap on our website

[victoria.johns@campdenbri.co.uk](mailto:victoria.johns@campdenbri.co.uk)

We have a new and useful search tool on our website to help you find the information you're looking for. We'd appreciate any feedback you have about how it works or what additions could be made to it. ■

Search 'sitemap' at [www.campdenbri.co.uk](http://www.campdenbri.co.uk) and let us know what you think



## Dates for the diary

[training@campdenbri.co.uk](mailto:training@campdenbri.co.uk) +44(0)1386 842104

- Cyber security in the food sector - 27 February
- Bacterial identification and typing - 1 March
- Training and development group workshop (Campden BRI members only) - 22 March
- Sugar reduction in beverages - 27 March
- International bakery conference - 23-34 May

To find out more about our scheduled events contact us or visit the events pages of our website [www.campdenbri.co.uk/training.php](http://www.campdenbri.co.uk/training.php). We also offer flexible bespoke training courses and events - on our site, at yours or at third party locations - and have worked with many companies to help them develop, establish and deliver company academy programmes. ■

## From our experts

### Webinar

Sugar reduction in the UK and the implications for labelling

[ruth.price@campdenbri.co.uk](mailto:ruth.price@campdenbri.co.uk)

Sugar reduction is a hot topic as government targets and consumers demand change. The challenge many food businesses face is the need to review their product labels to bring them in line with the redevelopment of existing lines.

The impact of sugar reduction on food labelling, is explained by Ruth Price, UK/EU Harmonised Regulatory Affairs Manager, in a recent webinar. ■

Watch the free webinar search 'sugar reduction' at [campdenbri.co.uk](http://campdenbri.co.uk)

### Blog roundup

[www.campdenbri.co.uk/blogs/campdenbri-blogs.php](http://www.campdenbri.co.uk/blogs/campdenbri-blogs.php)

Catch up on blogs you may have missed.

#### Regulatory considerations for sports foods

Alison Sharper discusses the implications for vitamins, minerals and food supplements, novel foods, and nutrition and health claims

#### Nutritional labelling of alcoholic drinks

David Miles and Jonathon Coleman talk about what information should be provided to consumers, the nutritional analysis of alcoholic beverages and international nutrition labelling requirements

#### Maximise your chances of a successful product launch

Charlotte Holmes discusses why product failure happens and what you can do to avoid costly mistakes and get your product on the shelf quicker

#### Solving microbial contamination in the factory

Dr. Phil Voysey describes some of the contamination issues he's helped clients to solve

# Training and events

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

Courses are designed specifically for the food chain - check our website for 2018 dates or request a brochure

## Survey reveals disconnect in food safety attitudes within companies

[bertrand.emond@campdenbri.co.uk](mailto:bertrand.emond@campdenbri.co.uk)

The fifth Global Food Safety Training survey revealed that more than two thirds say plant floor employees don't follow the company's food safety programme despite companies having a motivated workforce and bigger budgets for food safety. Almost 40% of those surveyed said negative employee attitudes was the top barrier to developing a strong safety culture. High staff turnover and lack of effective communication came in second and third

The survey questioned food and drink manufacturers and processors worldwide to identify the needs, effectiveness and challenges of food safety training in the industry. There were over 1,400 responses from 20 food industry sectors globally.

The survey was carried out by Campden BRI and Alchemy in partnership with BRC, SGS, SQF, TSI, NSF and GMA. ■



Skills and knowledge

## February 2018 courses

[training@campdenbri.co.uk](mailto:training@campdenbri.co.uk) +44(0)1386 842104

- 5-9 FSSC 22000 auditor/lead auditor course
- 6-7 Food and drink labelling
- 6 Sugar reduction in foods
- 28-1 Mar HACCP - Intermediate (level 3)

## Train the trainers

To continually improve our training to ensure it is as enjoyable and effective as possible and reflects the changing need of the industry we invest in the continuing professional development of our experienced staff trainers. This Training Accreditation Programme (TAP) course equips our trainers with the latest learning transfer techniques so that they continue to deliver courses that are both interactive and engaging for delegates. ■

[www.campdenbri.co.uk/training.php](http://www.campdenbri.co.uk/training.php)