

Newsletter

www.campdenbri.co.uk



Assuring wheat and flour suitability for purpose

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Compliance is not just about ensuring that your product is legal - it also means ensuring that it conforms with the requirements contracted with your customers.

This member subscription funded project is developing and maintaining industry-agreed analytical methods which underpin the quality and safety of cereal-based ingredients used in a wide range of foodstuffs, including baked goods (breads, cakes, pastries, biscuits, crisps, chips, and tortillas), doughnuts, semolina, bran, batter, food coatings, pasta, soups and others. This project has supported the activities of the Cereals and Cereal Applications Testing Working Group (CCAT) and its predecessors on a rolling basis for a number of years, in particular developing and updating the *Manual of Methods for Wheat and Flour Testing (Guideline 3)*.

Ingredients in the cereal chain

During this time, work has evolved from wheat and flour methods to include baked goods, with a focus on assuring quality and safety of ingredients in the cereal chain. The relationship with food companies across the supply chain, which has expanded and evolved as a result of previous projects, means that we can continue to address measurement issues important to the food industry.

Visit the project website at www.campdenbri.co.uk/research/quality-safety-ingredients.php

Your partner for compliance

July 2014

The science in compliance

Complying with legislation, industry standards and specifications, and industry good practice is an important - and sometimes very demanding - part of life. Even before you can 'comply', it is not always easy to identify all the things that you have to comply with.

For example, with frequent changes, it can be challenging to keep on top of the latest regulatory requirements and understand their full implications. This year is particularly demanding due to the introduction of the Food Information to Consumers Regulation, which will require almost all labels to have a major overhaul ahead of the December 2014 deadline. Our experienced regulatory team are here to provide you with authoritative information and guidance on this and all other aspects of food law.

More broadly, aspects such as good hygienic design and practices for premises, kit and personnel are central to assurance of product safety. In addition to these 'pre-requisites', there is the identification, risk assessment and management of hazards that are more product-specific. In parallel, there is compliance with raw material, ingredient and product specifications. Ensuring that materials are what they should be and perform in the way they should, can call upon an array of analytical techniques.

Over the next few issues of our newsletter we will be highlighting different aspects of 'compliance'. As always, please do get in touch if you think we can help.

Steven Walker

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Highlights

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Change in food labelling legislation

Podcast by Ruth Price

www.campdenbri.co.uk/podcasts/food-labelling-legislation-change.php

Olive oil authenticity

Case study by Julian South

www.campdenbri.co.uk/case/authenticity-olive-oil.php

Food borne virus detection

Blog by Suzanne Jordan

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

Detection of Shiga Toxin producing *Escherichia coli* (STEC)

Blog by Julie Archer

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

Nutrition and health: Encouraging healthier food choices

Blog by Sarah Kuczora

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



Industry skills gap

Potential skills shortages across the industry are a concern for many of our members. Through initiatives such as Ecotrophelia (p7) and the Student Launchpad, it is something we are helping to address. We are also supporting the Institute of Grocery Distribution's Feeding Britain's Future Campaign - an initiative that is being run in conjunction with Job Centre Plus to tackle youth unemployment. During Skills for Work month in September, we will be opening the eyes of a group of unemployed 16 to 24-year-olds to the wide variety of jobs available in food and drink research and encouraging them to explore the roles to which their skills might be best suited. They will also get to experience first hand what a day working in food research might be like via a hands-on session.



Original Egg wins Campden BRI award

The Original Egg Company from Staffordshire has won the Campden BRI-sponsored Special Diamond Innovate award, as part of the seventh annual Diamond Awards from HEFF (Heart of England Fine Foods), which celebrate the best of local food and drink from across the West Midlands.

The small family run business based in Staffordshire hand produces a range of pickled British free range eggs and onions. HEFF commented *"What made the Original Egg Company a winner was the fact that they clearly thought outside the box. They had identified a clear gap in the market and had demonstrated innovation across the business."*

Campden BRI's Daphne Davies helped the judges for the 14 prizes on offer by passing on a few of our tips for objectively judging and scoring eating quality of the many products on offer; as she pointed out, this is something that we do here on a daily basis.

Delivering healthy growth for Scottish food and drink companies

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Scottish food and drink companies have been benefitting from a unique project that is helping them invest in R&D and devise new products for the developing health, nutrition and wellbeing market. The Food & Health Innovation Service (FHIS), funded by Scottish Enterprise and Highlands and Islands Enterprise, and managed by a consortium led by Campden BRI, has so far helped over 250 companies on a one-to-one basis.

Project leader, Philip Richardson commented: *"Developing healthy food and drink products can be a challenge for companies of all sizes, particularly when it comes to deploying the correct blend of science, technology and marketing to maximise commercial success. We offer a one-stop-shop for companies who are in, or looking to enter, the market for healthy food and drink, providing access to leading technical, legislative, marketing and scientific expertise to help support R&D efforts and create innovative, market-led products."*

Karsten Karcher, CEO of high-growth food company Pulsetta, explained: *"The support we received from FHIS and partners has been hugely helpful in the ongoing development of Pulsetta as a business. The ability of FHIS to provide access to the right resources at the right time in a coordinated manner makes it an invaluable addition to the business support landscape in Scotland. I would encourage any company engaged in the development of healthy food and drink products to get in touch to see how FHIS can help."*

Areas of focus

Over the period a considerable number of companies have been looking for advice and support around product reformulation, as pressure comes to bear to reduce fat, sugar and salt from products. There has also been a huge amount of interest in 'free from' food and drink products, as well as from companies who are seeking to exploit the intrinsic healthy characteristics of products they offer.

On-line Food Law Notes

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With less than five months left to go now until the long awaited December transition deadline finally arrives, you are probably deep amongst your labels, making the necessary changes to get them ready in time! We have found that as people are doing this they have many questions about particular points: it could be what minimum font size applies? What does the new nutrition layout look like? Or, how do I declare allergens?

We are, of course, always more than happy to help answer these queries, but you can get further assistance from the FIC sections of our online Food Law Notes, which have been updated with new material to make it an even more useful resource. You can opt for a cost-effective part-year subscription for the remainder of 2014. It could be just the thing you are looking for as a reference tool as you put those finishing touches to your labels. For a free two week trial or to take advantage of the 2014 offer, do get in touch with Alison Sharper:



Make sure that you comply with legislation, industry standards and general good practice requirements in the manufacture and supply of safe, high quality food and drink products



Food quality specifications

We have been involved in the production of food quality specifications for canned and quick frozen primary products for over 40 years. Written by manufacturers and retailers from the industry, these cover product colour, flavour, and texture, as well as tolerances for specific defects. Recently reviewed specifications include:

Quick frozen sliced green beans (L3)
Quick frozen cut green beans (L9)
Quick frozen whole green beans (L10)
Quick frozen sliced carrots (rings) (L12)
Quick frozen sliced courgettes (L18)
Quick frozen Julienne carrots (L84)

Canned fruit cocktail (L29)
Canned salmon (L50)
Canned tuna chunks (L74)
Canned tuna flakes (L52)
Canned tuna steak (L75)
Canned strawberries (L61)

If you would like to be part of the Clubs that review and update these documents then please contact sue.burling@campdenbri.co.uk +44(0)1386 842101

To purchase copies, contact Kristina Booker - pubs@campdenbri.co.uk +44(0)1386 842048

Campden BRI appointed by Qatar Government to provide training for food inspectors

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We have been chosen by the Qatar Supreme Council of Health to oversee an ambitious training programme which contributes to the country's food safety.

Our technical experts are designing and managing a comprehensive programme to train more than 250 of Qatar's food inspectors via a series of intensive workshops. The "Risk-Based Food Safety Inspections Skills" workshops, which include both theoretical and practical elements, are running over 18 weeks throughout this year and are being delivered in Arabic.

Dr Anton Alldrick, our Special Projects Manager, said: *"The courses emphasise the need to take a risk-based approach to food safety, from farm to table. Through the courses, the inspectors will be reminded of the significant safety hazards that can be associated with food, how these are prevented and what evidence the inspector should look for to ensure that food businesses are correctly managed. This will include ensuring that the food businesses have an appropriate understanding of international standards of food hygiene practice and food safety management systems."*

As a result of the courses we hope to help Qatar ensure high international standards in food safety, in line with the Qatar National Vision 2030.

Practical application

Identification of tablets and capsules reported as foreign bodies

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Recent months have seen an increase in the number of tablets and capsules, reported by consumers as foreign bodies in food products, being received for identification. Foreign bodies of this type can be of particular concern to the complainant, since they may be concerned about the possible side-effects of accidentally taking a medicine not intended for them. We have developed a multi-faceted approach to the identification of these samples.

Reasonably complete samples can often be identified on the basis of their physical characteristics (e.g. colour, size, weight, lettering etc).

Analytical methods can be used on samples which have been degraded by only brief contact with food or drink.

Drugs such as painkillers and antibiotics contain a large proportion of the active ingredient, and this can often be identified by FT-IR spectroscopy, comparing the spectrum obtained with data from published libraries of spectra. Tablets containing much smaller amounts of the active ingredient must be isolated by solvent extraction, after which it can be identified using either our new Q-TOF Gas Chromatography/Mass Spectrometry instrument, or by LC-MS/MS, which can detect compounds in a general screen analysis at levels several orders of magnitude lower than would be achievable using traditional instrumentation.

Close contacts are also kept with expert medical staff if further advice is required.





HACCP for feed

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A new intermediate-level course, which will run in August and September, will give a practical approach to developing HACCP-based systems with special reference to the production of feed and feed materials. The common sense approach to assuring food and feed safety, embodied in the Codex principles of HACCP, will be explained with the use of specific feed case studies. Delegates will have the opportunity to achieve a new Level 3 qualification in HACCP - HACCP for Feed Manufacture (awarding body the Royal Society of Public Health) specifically designed for the feed sector.

Food factories of the future

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What will food manufacturing facilities look like in the future? The UN estimates that current food production will have to increase by 70% by 2050 to feed the world population. Food factories are at the centre of this, and will need to evolve to meet the future demands of a growing population, not just in volume but also in enhanced nutrition levels and longer shelf life.

Our *Food factories of the future* seminar, on 9 October, will investigate how future food factories might appear and the current issues to be addressed to realise this vision. It will look at future processing methods and manufacturing efficiencies, as well as environmental sustainability and building design.

Are your ingredients what they claim to be?

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We are running a workshop on 19 September to give delegates an insight into species detection. Testing requirements and the Food Standards Agency's new recommendations concerning meat cross-contamination thresholds will be discussed. Focussing on meat and fish species detection the workshop will cover:

- The requirements for species testing post "horsegate"
- Equipment and facilities of a typical DNA testing laboratory
- An introduction to DNA techniques
- Methods currently used by food testing laboratories
- Interpreting analytical reports
- Information from DEFRA/FSA funded projects relating to species testing
- Commercial kits and instrumentation
- Detection limits and quantification
- Immunoassays and other non-DNA techniques
- Methods suitable for on-site testing

www.campdenbri.co.uk/training/species-detection.php



On the podium - nutrition

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Our nutrition specialist, Sarah Kuczora, will be travelling to Montreal, Canada in August for IUFoST 2014 - the International Union of Food and Science Technology. Sarah will be presenting on a new EU project, PRECIOUS, which is developing a preventive healthcare system to promote health including the use of motivational interview and gamification (game playing) techniques. The project's system will also aim to collect information about the user from a variety of devices and applications, including food intake, physical activity, stress levels and sleep patterns. IUFoST hosts more than 200,000 food scientists and technologists worldwide and over 65 national food organisations,

Campden BRI Day 2014

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

Nearly 600 members and guests registered for Campden BRI Day 2014, which again attracted warm, sunny weather!



Annual Campden Lecture

www.campdenbri.co.uk/podcast/36th-annual-campden-lecture.php

A highlight of the day was the lecture, given this year by Dr. Mehmoood Khan, Executive Vice President and Chief Scientific Officer of PepsiCo Global Research and Development. Dr. Khan discussed the profound changes and challenges occurring in the global food and beverage market place, and explained some of the innovative decisions that transformed PepsiCo and its portfolio to deliver on today's business and market priorities as well as the growth opportunities of tomorrow.

The lecture is available as a podcast at www.campdenbri.co.uk/podcasts.php.



Ecotrophelia judged by dragons

www.ecotrophelia-uk.org

Following last year's success, we again hosted the judging of the UK final of Ecotrophelia - a competition for student teams developing eco-innovative food products. The winning team was from Harper Adams University with its Beri bar - a cereal bar with a molecular gastronomy twist involving mini bursting raspberry spheres!

Prizes to Campden BRI staff



The Heinz Award for Excellence is awarded to an employee who demonstrates significant contribution to the food processing industry. This year it was presented to **Bertrand Emond** for *Leadership in collaborative CPD for the industry*, in particular his role supporting competency and promoting the food industry as a career of choice. In addition, a **Heinz runner-up award** was awarded to **Greg Jones** for his work on *Shelf life of new and existing products*.

The Marks & Spencer Millennium prize recognises an early career scientist, technologist or engineer who has potential to positively impact on the food, drink and allied industries. This year's winner was **Danny Bayliss** for work in *novel technology scanning and evaluation*.

Exhibits and displays

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

The exhibits and displays were based around 4 themes: research and innovation; analysis and testing, knowledge management, and operational support. Visitors also took the opportunity to tour our processing, product development and sensory science facilities. Visit our Campden BRI Day page for a virtual tour of the exhibit posters.



Welcome to new members

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

Astec IT Solutions Ltd - supplier of network management and monitoring and control solutions

Beckleberry's Ltd - manufacturer of patisserie and ice cream

Bemis Flexible Packaging Europe - provider of flexible packaging technologies

Entremont - cheese maker

Esasli grup gida san ve tic as - producer of delicatessen meat and frozen products

Ludlow Food Centre - retail outlet and producer of food products

Speciality Produce Ltd - grower-owned and managed fruit and vegetable producing co-operative

SVA Ltd - provider of advisory, testing and IT services

VZ Premier Petfood Ltd - petfood manufacturer

Walkers Shortbread Ltd - baker of shortbread, biscuits, oatcakes and cakes

Wilson's Country Ltd - supplier of potatoes and prepared potato products

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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.

Visit Member Zone

www.campdenbri.co.uk/memberzone.php



to access privileged member information and services

Social media



Facebook - find out more about our history and our lighter side www.facebook.com/campdenbripage

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

YouTube - a range of videos providing an insight into the science and technology underpinning food and drink production www.youtube.com/campdenbri

LinkedIn - company updates providing our latest news www.linkedin.com/company/campden-bri

iTunes - subscribe to our podcasts

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