



A new member-funded project will fill an important gap in food industry literature - a compilation of the effects of food and drink processing on microorganisms.

Whilst there is a considerable volume of data available, there is no single, definitive, fully-referenced source of information on the effects of processes on problem microorganisms (e.g. D values, z values, organism survival, deviations of death kinetics, protective effects of specific ingredients and foods) - despite its potential usefulness to industry. This project will compile and publish a definitive reference guide to the effect of antimicrobial processes on different microbial groups.

Additional control measures

The range of food and drink types and manufacturing processes used will consider the microbiological implications that result from changes from one moisture content to another, or from one temperature regime or heating system to another, and the subsequent applicability of the data. Such evaluations will include exceptional examples of when organisms are just injured and not destroyed and explain how these foods must have additional control measures to preserve the product throughout its shelf life.

Follow the progress of the project on the web page at www.campdenbri.co.uk/research/food-processes-microbiology.php

Microbiological effects of food processing

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Industry needs

Management of knowledge is at the heart of what we do at Campden BRI. We turn data and information into knowledge and practical skills through training, industry events, our member interest groups (MIGs), websites, databases, publications, helpline support and consultancy.

One of the key ways we gather and share knowledge with industry is through our industry needs document. We ask you - our members - to tell us what your companies need from science and technology. This helps us to shape our business plans to provide you with what you need through our services, research, technical support and knowledge management activities. It also provides a valuable resource for government departments, agencies, funding bodies and standards organisations, as well as universities and colleges.

We have collected a lot of views through our spring round of MIG meetings and will be following this through an industry survey later this month. Your views are important in shaping a broad view of industry needs, so please take the opportunity to participate in the biggest consultation of its type.

Steven Walker, Director General

White papers

www.campdenbri.co.uk/news/white-papers.php

Covering a wide range of subjects, we have issued over 60 fact sheets and white papers, designed to give you an overview of various topics and issues. Generally 4-6 pages and written in simple language, they are ideal for a quick update on areas that you might not be familiar with. Recent topics have included summaries of the theory and benefits of metagenomics and whole genome sequencing as microbiological analytical tools, the changing face of pesticide legislation and use, an update on Canadian food labelling legislation and the use of egg as an ingredient in food products.

Switch channel



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



Industry case studies

www.campdenbri.co.uk/case-studies.php

Most of our business involves direct contact with industry and we regularly help individual clients with major aspects of their business - such as developing new products, solving hygiene issues, and improving energy efficiency.

This work is always confidential to the client, but in some cases our clients are happy to talk about the outcomes. Our case studies provide over 30 brief summaries of some of these collaborations. Examples include sensory assessment for The Universities Caterers Organisation (TUCO), creating a tasty burger with added fibre for the Scottish Food and Health Innovation Service, and high pressure processing of vegetable juices for Innocent.

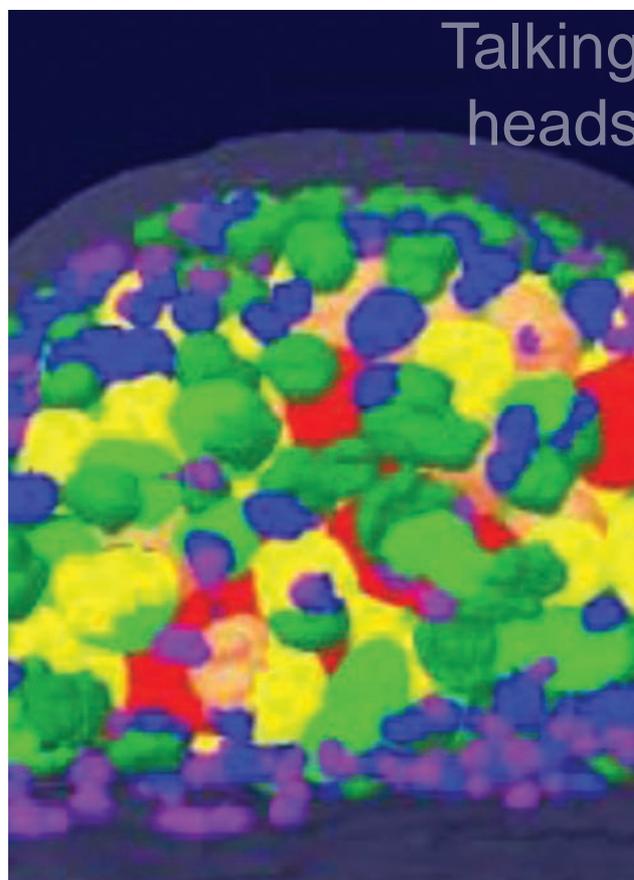
Greenhouse

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We have recently invested in a new greenhouse at the Chipping Campden site for work on protected crops. It can also be used to run controlled condition pot trials with a range of crops.

The cladding material reduces the risk of crop scorching by diffusing natural light and also insulates from extreme temperatures. Temperatures are controlled using drop down ventilation designed to prevent wind damage to crops.

It has already been used to investigate residual chlorate levels from irrigation and crop washing water, and how nanobubbles can improve nutrient uptake by the roots using a hydroponic growing system. The greenhouse extends the typical growing season by 12-16 weeks and has been successfully used to grow suitable crops over the winter period.



Watch our experts

www.campdenbri.co.uk/talking-heads.php

New kit for emerging technologies Craig Leadley

Craig discusses the new kit we have recently installed covering thermal and non-thermal preservation and packaging technologies.

Rapid microbial identification Julie Archer

We have greatly enhanced the capacity and speed of our microbial identification capabilities by acquiring a MALDI-TOF mass spectrometry system. Julie explains the benefits of rapid microorganism identification and differentiation.

Chemical risk assessment Anton Alldrick

Listen to Anton to learn about our risk assessment service. Based on computer models the service assesses the hazard of chemicals and identifies if a contaminant could potentially pose a risk to human health.

Food structure and image analysis Alix Cornish

Many foods and food materials have a non-uniform structure and composition. Alix explains how imaging techniques can be used to study composition, structure, appearance and distribution of components.



Knowledge is king

information@campdenbri.co.uk

Whatever your role in the food industry, if you have an issue, you may need outside help to solve it. We can help - with our on-site technical experts, a team with in-depth knowledge of regulatory affairs and a central information team complete with library and publications store.

Regulatory issues

Maintaining an awareness of current food and drink legislation, understanding its implications and remaining alert to changes is increasingly challenging. Our experienced food law advisory team offers a valuable, extensive and authoritative information and advisory service. With in-depth knowledge on UK and EU legislation, expertise on US, Canadian, South African and Australasian laws, and native language speakers dealing with China, Germany, Latin America, Poland, Russia, Spain and several other international countries, we can cover more than 80 countries around the world.

As well as answering enquiries, we can keep you up to date with our fortnightly Food Law Alert and our web-based Food Law Notes - a comprehensive

compendium of UK and EU food and drink legislation. If you need specifications and artwork support we have the solution. Writing product specifications and ensuring that final signed off artwork and product packaging are fully aligned is challenging. Our team provides a full service to support both manufacturers and retailers in this area, ranging from covering overflow work through to fully outsourced solutions.

Information and library

If you have a question and don't know where to get the answer, then our information team is the place to start. We are on hand to field the wide variety of food-related questions that members ask, and have access to many external databases and other information sources, as well

Library

Search

Page size Order by [New search](#) | [Advanced search](#)

Search all databases

Latest updates page 1 of 726 [HH](#)

<p>Other databases</p> <ul style="list-style-type: none"> Brewing literature Beer labelling Contaminants Regulatory updates Brewing news Brewing events Research reports Library catalogue 	<ul style="list-style-type: none"> THE GROCER DIRECTORY OF MANUFACTURERS AND SUPPLIERS 2017 BECKETT'S INDUSTRIAL CHOCOLATE MANUFACTURE AND USE Beckett, S.T., Fowler, M.S. and Ziegler, G.R. (editors) 2017 NEGLECTED CEREALS: FROM ANCIENT GRAINS TO SUPERFOOD Medaner, T. and Longo, F. 2017 VEGETABLE YEARBOOK AND BUYERS GUIDE 2017 CAMRA'S GOOD BEER GUIDE 2017 Protz, R. (editor) 2017 THE UK PESTICIDE GUIDE 2017 Lainsbury, M.A. (editor) 2017
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as our own libraries at Chipping Campden and Nutfield - which are open daily for our members.

Specialist knowledge on alcoholic drinks

A wide-ranging portfolio of technical and legislation based databases and update publications is available to help clients to solve brewing problems, help with product development and keep up to date on technical developments in the industry.

Members have access to our Regulatory Updates covering alcoholic beverages and a database focusing on beer and malt. We also have an update specifically for the wine sector. In addition, specific food safety databases give details of legal levels and briefings on important topics.

For knowledge on the latest patents and research being published, our Brewing Literature database is accessible via our Beer Knowledge Subscription Service. This is the world's largest database on brewing, malting and cider and is complemented by a number of alerts digesting the information into areas such as brewing microbiology, sensory science, malting, process innovation and NDP.

There is a document delivery service to support the databases.



Authoritative written guidance - with industry for industry

www.campdenbri.co.uk/publications/pubs.php
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Having authoritative written guidance on how to do things correctly can help you with many practical aspects of compliance and business operation.

Whether it be how to set up, operate and audit a HACCP plan, considerations of hygienic design of manufacturing areas, equipment and product flow, or the latest information on microbiological specifications, we have a range of guidelines and similar documents designed to help you in the day-to-day operation of your business. These are written in collaboration with industry representatives, and so are relevant, up to date and practical.

Browse our publications store for titles covering heat processing, hygienic design, product development, chilled foods, food microbiology, food analysis and ingredients and raw materials, amongst others.



BRC 7 non-conformances

www.campdenbri.co.uk/brc-compliance.php

4 July

It has been said that *'Mistakes have the power to turn you into something better than you were before.'*

This seminar will provide an excellent insight into the common non-conformances that occur in relation to the BRC Global Standard for Food Safety Issue 7 and discuss areas of improvements within food and beverage manufacturing sites.

July training events

- 3-7 HACCP - advanced (level 4)
- 3-7 FSSC 22000 Auditor/Lead Auditor course
- 4 Nutrition and health claims
- 4 BRC compliance - top non conformances
- 11-12 HACCP - intermediate (level 3)

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

Training academies

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www.campdenbri.co.uk/training/training-academies.php

There is a widely recognised and growing skills and knowledge gap in the food and drink industry. In addition to our comprehensive range of training courses and conferences, we help companies to develop bespoke Training Academies. In a short video, Bertrand Emond explains how the skills gap has come about, and the many initiatives being taken to address the problems.

www.campdenbri.co.uk/training.php

Microbiological criteria database

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The Microbiological Criteria Database (MERCADO), which contains published microbiological criteria for foodstuffs, enables users to conveniently and quickly search for relevant information relating to the foodstuff in question. This negates the need to search through the numerous texts that are currently available from around the world.

This database has been written to be used alongside the revised Guideline 52, which details the importance and development of microbiological criteria, including guidelines, specifications and standards.

The database is updated on a regular basis and can be accessed for an annual subscription, which includes a pdf of Guideline 52.

Member zone

www.campdenbri.co.uk/memberzone.php

to access privileged member information and services

MIGs changes

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www.campdenbri.co.uk/research/migs.php

We would like to thank everyone that contributed to the consultation exercise on proposed changes to some of the Member Interest Groups. Following discussions at Scientific and Technical Committee (STC) the following changes will take effect from the autumn round of meetings:

1. Creation of a new MIG in the area of preservation, processing and manufacturing. This will replace the current Manufacturing Technologies MIG, Heat Preserved Foods MIG, and some aspects of the Chilled and Frozen Foods MIG.
2. Creation of a Thermal Processing Working Group to facilitate more detailed discussion amongst thermal processing specialists. This group will feed into the new MIG and its meetings will be timed accordingly
3. Redistribution of relevant activities of the Chilled and Frozen Foods MIG to other appropriate MIGs - for example, the Meat & Poultry, Agri-Food and Microbiology MIGs.

Free with your membership: opt-in

www.campdenbri.co.uk/free-to-members.php

Alerts and updates

Member funded research (MFR) project websites, new technologies bulletins and updates, R&D reports, regulatory updates, research summary sheets.

Databases:

Food safety and regulatory, library catalogue, research and wine making.



Welcome to new members

We are delighted to welcome the following new members:

Bowman Ingredients Ltd - ingredient manufacturer

Dubble Bubble Ltd - developer of packaging based on bubble wrap

Freebrights Ltd t/a Huffkins - baker of cakes and biscuits

Fruitapeel Limited - fruit and confectionary sauce producer

F W Medical Ltd - distributor of consumer health products and supplements

Greene Farm Fine Foods - processor of beef and poultry

Guru Pet Foods Ltd - manufacturer of cold pressed dog food

Han Dian (UK) Ltd - producer of frozen food

Harrods Ltd - retailer

Indo European Foods Ltd - importing, milling and packing of rice

Jacobs Douwe Egberts - coffee producer

Kalsec Europe Ltd - developer of natural spice and herb flavour extracts, colours and antioxidants

Lily's Kitchen - manufacturer of prepared pet foods

Nutripure Food - producer of purees, fruit juices and smoothies

Primex Coco Products Inc. - producer of coconut products and banana chips

Tipperary Co-op - dairy company producing butters, creams and powders

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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.

Research report

Development of low a_w food and environmental decontamination

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Studies have been carried out into validation of low a_w food and environmental decontamination processes. Roasting of whole cocoa beans was selected to provide a model process on which to base the low a_w food study and the environmental study focused on the thermal decontamination of stainless steel surfaces under low moisture conditions. In both studies, *Salmonella* spp. were targeted due to their ability to survive desiccation and their association with food poisoning outbreaks associated with low a_w foods. Research findings are published in [Development of low \$a_w\$ food and environmental decontamination: inactivation kinetics \(RD422\)](#), available to members on the project web page at www.campdenbri.co.uk/research/decontamination-technologies.php

Recently published

Evaluating consumer and sensory methods

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Robust but more rapid and cost-effective evaluation methods involving sensory assessors and/or consumers are required. Ongoing work is evaluating a selection of traditional and novel sensory and consumer methods that can support the product development process. In the second report ([An evaluation of traditional and novel sensory and consumer methods suitable for product characterisation: sensory methods \(part 2\) - RD423](#)), the focus was on the sensory methods investigated for the evaluation of eight or more samples (large sample sets). Some of the key findings were that:

- Traditional Profiling and Holistic approaches provided similar sample configurations;
- Traditional Profiling and 'Holistic-Comparative' or pole-based approaches provided quite different sample configurations;
- and 'Holistic-Comparative' or pole-based approaches provided very different sample configurations.

The full report is available to members on the project web page at www.campdenbri.co.uk/research/product-characterisation.php

New blogs on the web

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

The top 5 HACCP food audit non-conformances and how to avoid them by Julie Havery

Food colour - it's more important than you think by Martin Whitworth

Pulsed electric field - the potential in food processing by Danny Bayliss

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For other sites, see

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