

A key requirement for ensuring the safety of food is confidence in its origin and the integrity of its supply chain.

The problem facing many companies is that to be effective in detecting fraudulent activity, they need to know what to look for in the material concerned. A member-funded research project will give members access to non-targeted analysis for 'unknown hazards' that gives more confidence in the safety of their food and drink products. This project will enable the development of applications for non-targeted screening, and statistical evaluation of data using advanced methods to detect 'unknown hazards'.

So far the project has profiled herbs and spices (basil, oregano and sage), looked at wine authentication and conducted suspect screening in evaporated milk and infant formula. The project has also looked at non-intentionally added substances (NIAS).

NIAS safety must be ensured in accordance with Regulation EC No 1935/2004 and in practice their migration reduced to less than 10ppb. NIAS can be present in food contact materials (FCMs) and could migrate into food, but they are not added for technical reasons during the production process. Future project work will develop an analytical protocol, build in house libraries to identify NIAS and investigate NIAS at temperatures used for cooking or re-heating food in ovens and microwaves.

Ensuring the safety of food and drink by chemical fingerprinting

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search 'chemical safety' at www.campdenbri.co.uk

Artwork management

- how to get it right first time, every time

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Artwork sign-off is one of the crucial stages in the product approval process and must be managed efficiently by companies to ensure they get their products' artwork right and the product quickly to market.

During sign-off each version of artwork is circulated through multiple teams until it is fully approved. Depending on whether it is an own brand or private label product many teams may be involved.

Quicker and more efficient artwork sign-off

Sign-off methods that use an email workflow or traditional method, or a manual or historic sign-off process system, can be resource hungry, adding cost and time to the artwork sign-off process when compared with online solutions.

We have developed SPECTRUM - an online artwork sign-off system - to make the sign-off more efficient. SPECTRUM is a secure, centralised hub that stores all artwork versions, design and FTP files of each SKU and is widely accessible via the internet

Free demo and trial

We are offering a free demo of SPECTRUM followed by a free trial. SPECTRUM is a cost-effective approach based on your number of SKUs and includes customised support from the Campden BRI's specifications team to ensure your artwork approval process is quick, efficient and right first time. Contact us to find out more about the free demo.

Switch channel



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<https://twitter.com/campdenbri>



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Typical values

	per 100g	per 10g	per 3 crackers
Energy	1715kJ	171.5kJ	2058kJ
Fat	41.4g	4.14g	12.42g
of which saturates	16.6g	1.66g	4.98g
mono-unsaturates	1.2g	0.12g	0.36g
polyunsaturates	13.9g	1.39g	4.17g
Carbohydrate	1.3g	0.13g	0.39g
of which sugars	56.9g	5.69g	17.07g
Fibre	7.5g	0.75g	2.25g
Protein	3.7g	0.37g	1.11g
Salt equivalent	7.3g	0.73g	2.19g
	1.5g	0.15g	0.45g

	Per 3 Crackers	% RI	RI*
Energy			2000kcal
Fat		3%	70g
Saturates		4%	20g
Sugars		1%	90g
Salt equivalent		4%	6g

*Reference Intake (RI) for average adult (woman).

Ingredients

Wheat Flour (Wheat Flour, Niacin, Iron, Riboflavin, Folic Acid)

People



Industry prizes for Harry

Harry Williams, our MIGs manager, was awarded two industrially-sponsored prizes at his recent graduation with first class honours from the University of Lincoln. He received the Lindum Group Award for best overall performance on the BSc Hons in Food Manufacture and the Tulip Award for 'an exemplar work-based project' as part of the degree. This followed 5 years of hard studying alongside his day job, sponsored and supported by Campden BRI.



Kate Woods wins baking award

Kate, bakery technologist, won the Customer Focus Award (sponsored by CSM Bakery Solutions) at the Baking Industry Awards for her work with a customer on the potential health benefits of nutritionally enriched flour in baked products. She worked closely with the customer, efficiently developing a suitable product. Her effective communication built a good working relationship and the initial pilot studies led to a larger ongoing project.



Sian joins the membership and training team

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Sian Twinning has recently joined us as Events Development Manager promoting our work through the organisation of events, conferences and exhibitions as well as developing relationships with external partners and associations. Sian spent the previous 11 years working as Events Programme Manager for a member-based organisation in the low carbon energy sector.

She would welcome hearing from anyone with ideas for future collaboration projects or seminar/conference suggestions.



The microbiological challenges of developing novel beverages

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At drinktec, held in September in Munich, Microbiology Manager Karin Pawlowsky spoke about the microbiological challenges of developing novel beverages.

There is a decline in consumption of traditional alcoholic drinks and many new novel beverages are being launched. Novel beverages include, amongst others, drinks with adventurous flavours, fruit juice based mixed beverages and non or low-alcohol fermented beverages. These are often produced with unusual ingredients and/or using unusual processes. This can mean that the microbiological aspects of novel beverages are not well understood. The microbiological hurdles (e.g. alcohol, low pH, low nutrient level and hop compounds) present in beers, ciders and spirits may be reduced in the novel beverages, therefore they may become more vulnerable to spoilage than traditional alcoholic beverages. This can lead to microbiological contamination and shelf-life issues.

Laboratory methods can be employed to help the drinks manufacturer to obtain an understanding of beverage microbiological stability and adequate preservative additions and/or optimal pasteurisation.

Our experts can advise you on all aspects of developing novel beverages and a white paper on technical challenges with novel alcoholic beverages is available by searching 'novel alcoholic' white paper at www.campdenbri.co.uk

Pet food innovation - five trends to watch in 2018

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Pets are big business: in the UK alone there are some 58 million, with an estimated 46% of households owning a pet. The pet food industry in the UK is worth close to £3 billion and the biggest value areas are cats and dogs. So, what are the next big trends in pet food?

The USA is a world leader in the pet food industry and influences many of the trends in the UK. Most trends in pet food follow trends in human foods because pet food has to appeal to the person who buys it - not just the pet that eats it.

Humanisation

One of the main trends is making pet food resemble human food in as many ways as possible, including ingredients, appearance, aroma and product names. Retailers are already starting to offer pet food that is seasonal, has free-from or clean labels, or is described as homemade.

Premiumisation

As the trends in pet food continue to follow the trends in human food, the desire for premium ingredients and premium pet foods has increased, including the trend for traceable and locally sourced ingredients - 80% of raw materials now used in UK

pet food are sourced from within the UK. There is also a rising demand for pet food recipes that are simple and natural, gourmet or British, made with authentic ingredients and have a high protein, high vegetable content, and contain botanicals and super foods.

Raw meats and treats

Raw meat products are already being produced for both cats and dogs. Currently they are purchased and stored frozen and then thawed just before serving. Freeze dried raw foods are also growing in popularity, particularly in the US. Freeze dried raw meats are often included as part of a complete food and are rehydrated to feed to a pet.

The dog and cat treat market is one of the fastest growing areas in pet food - it has increased in volume and value year-on-year. The trends for humanisation, premiumisation and raw meat (freeze dried) can also be seen in treat trends. You can now buy dog muffins, crisps and popcorn, as well as dog and cat beer and wine!

Single servings

Purchases of single-serve wet cat food are increasing as consumers look to buy a variety of single-serve flavours to please their fussy felines. Cats are notoriously fussy eaters so palatability and variation are key. Single-serve recipes



often reflect the trends for premiumisation and humanisation, and help drive innovations in packaging (e.g. pots, pouches).

Insect proteins

There has been a growing interest in the use of insects as an alternative source of protein in human food. While it might be some time before we see them forming a regular part of Western diets, pets may prove to be less fussy.

There are a limited number of pet foods on the market that incorporate insect proteins, but this area may well increase as people look for a lower impact, more sustainable and cheaper source of pet nutrition.

There are many steps in the development of a new pet food including formulation, nutritional analysis, feeding studies, product trials, and packaging design. We have an extensive pilot plant which enables us to simulate on a small scale many operations commonly found in pet food manufacturing premises. This enables you to trial a variety of product types and formats, packaging and equipment in one place without production down time.

To find out more about how we can help you produce safe, nutritious and palatable products for pets, please get in touch.



Pet food product development

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www.campdenbri.co.uk/services/petfood-product-development.php

There are 12 million households in the UK that have pets and the pet food market is worth close to £3 billion annually.

We offer support in the consistent supply of safe, nutritious and palatable products for pets. This support can help you meet the many demands of legislation, animal nutrition, retailers and customers, and we can help you with pet food development and reformulation, the consumer and sensory aspects of pet food, pet food analysis, pet food packaging, pet food processing trials and regulations and regulatory advice.

Talking head - petfood

In our video Laura Elam discusses emerging pet food trends and our pet food services. Search 'pet food' on our website www.campdenbri.co.uk



Review

12th Pangborn Sensory Science Symposium

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The biennial Pangborn symposium is the major event in the calendar of the sensory and consumer science community. The 12th Pangborn Sensory Science Symposium took place in September. Poster presentations were given by members of our Consumer and Sensory Science Department on:

- How a nationwide survey helped UK industry operators to understand their consumers
- Getting the method right: a comparative study of six sensory methods for the evaluation of a moderate sized sample set
- What method for characterising a large sample set? A comparative study with sensory assessors
- A combined consumer application of Triadic-PSP and CATA to assess consumers' health perception of food products based on packaging cues

Get in touch if you would like to discuss any of these further.

Training

The dates for 2018 training courses are now available on our website www.campdenbri.co.uk/training.php or request a booklet from training@campdenbri.co.uk +44(0)1386 842104

November training courses

- 28-29 Principles of pasteurisation
- 28-30 Biscuit science and technology

December training courses

- 5-6 HACCP - Intermediate (level 3)
- 6-8 Practical microbiology - intermediate

Seminars

Food safety and quality culture excellence

www.campdenbri.co.uk/culture-excellence-seminar.php
7 December

This one day event provides an update on developments in the world of food safety and quality culture including a number of case studies and practical tips from manufacturing, retail and food service. There will be plenty of opportunities to ask questions, benchmark your company and share experiences.

Food labelling update seminar: a review of 2017 and considerations for the future

www.campdenbri.co.uk/food-labelling-seminar.php
5 December 2017

Will focus on important developing labelling challenges and outstanding provisions of the EU FIC providing delegates with an opportunity to catch up on emerging food information and labelling issues including how to effectively communicate sugar reduction progress.

Member zone

www.campdenbri.co.uk/memberzone.php

to access privileged member information and services

Welcome to new members

We are delighted to welcome the following new members:

Bio-Marine Ingredients Ireland Ltd - fish processing

Cellfacts Analytics Ltd - manufacturer of rapid microbiology instrumentation

Centaur Foods Ltd - import and wholesale of gourmet ingredients from around the world

ELSA - dairy processing company

Fridays Ltd - manufacturer of egg based products

Petty Wood & Co Ltd - supplier of branded products to UK and export markets

WSH Food - food service group

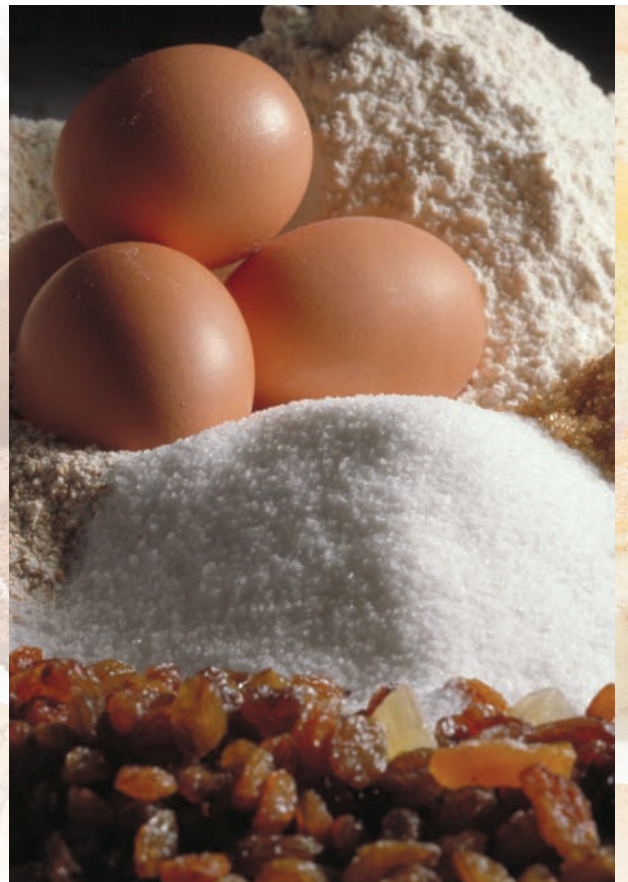
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Please notify the Membership Department of any changes to your company's name or address to allow us to keep our records up to date.

BRC Global Standards - migration guidance

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www.campdenbri.co.uk/members/migration-guide-BRC.php

The first edition of a Global Guidance on Migration from Packaging Materials into Food has now been published by BRC Global Standards and is available free to our members. Our specialist, Alan Campbell, worked with BRC Global Standards and the Food and Drink Federation to help produce the guidance. It aims to provide food companies with a common understanding, terminology and point of reference for good practice with regard to the potential migration from packaging into food. It also includes an outline of the relevant European Union (EU) and US Food and Drug Administration (USFDA) legislative requirements.



Top two regulatory concerns

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Maintaining an awareness of current food and drink legislation can be challenging for the food industry. Global regulatory awareness becomes increasingly important as the UK moves outside of the EU.

The top two enquiries received by our UK regulatory affairs team are questions relating to product naming, and nutrition and health claims.

This is perhaps surprising as the most recent labelling legislation in the EU has applied since 2014 and the Nutrition and Health Claims Regulation has applied since 2006. However, shifting product trends and the Government driven health agenda to reduce sugar are resulting in new, reformulated and innovative products. Also, product name is important to help new products to stand out in a competitive market.

Find out more at our December Labelling Update seminar
www.campdenbri.co.uk/food-labelling-seminar.php



Virology placement student

Olivera Maksimovic is working at Campden BRI as part of her Erasmus studies (European Master of Science in Food Science, Technology and Business). Olivera will be here until the end of January 2018, during which time she will be working in the virology laboratories within Microbiology.

She will be learning techniques used to extract viruses from foods and detect them using molecular techniques, using tissue culture to cultivate surrogate viruses which can be used to establish control measures and interacting with the food industry to understand the challenges posed by viruses in the various stages of food production from issues on the farm to retail.

The impact of light on shelf life

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Ensuring that product colour does not change or fade whilst on a supermarket shelf can be difficult as light is one of a range of factors that can affect shelf life. If a product is left on a shelf for a long period there can be an impact on its visual appearance. This can impact how much it appeals to a consumer, particularly if product colour varies between items.

Changes in colour can be accurately measured to see if changes are detectable to the human eye. We've recently worked with clients to assess how light impacts how their product ages in in-store conditions. We can assess the impact of lux (illuminance) in a range of storage conditions including chilled, ambient and hot and humid climates - imitating conditions found in any supermarket. From the results of our assessments different solutions, such as alternative colourings, composition and packaging can be investigated.

Oil club project

Rapid monitoring of oxidative stability

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We are inviting companies to join a club project to explore a rapid technique to monitor the oxidative stability of a range of oils and compare it with current technology. Results will be confidential to participants who can exploit them for their commercial benefit. Contact us to find out more.

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

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