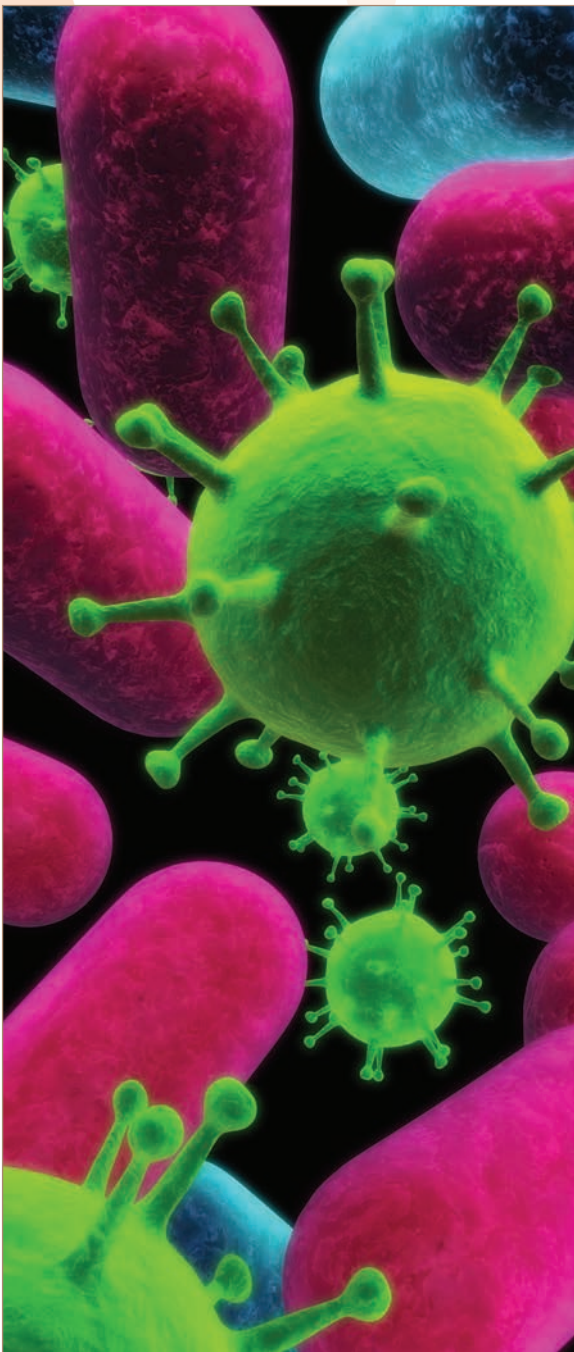


Newsletter

www.campdenbri.co.uk



Developments in food and drink safety

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

Producing products that are safe to consume is the primary concern for the food and drink industry - and we have an ongoing programme of research to help the industry do just that. A look at the projects page (www.campdenbri.co.uk/research/projects.php) will give you an idea of the range of the industry-steered research we carry out on food safety.

Three examples

The control of foodborne viruses is a growing area of concern. At present there is limited information of direct relevance to foods. We have a project looking at the survival and persistence of food borne viruses on foods and in the environment, as well as the assessment/validation of antimicrobial treatments.

Another project is addressing the development and application of new and improved process validation methods. Validation procedures can utilise both physical measurement of time/temperature and the measurement of the death of relevant organisms to give the food processor the data required to have confidence in the system being used.

A third example is our food allergens project which is providing information to engender confidence in analytical results to aid decisions based on food allergen action levels, and supporting catering establishments by providing guidance and training on management of food allergens.

Hygiene and food safety

In order to ensure that food is safe and of high quality for the consumer, food processing areas have to be hygienically designed, operated and maintained. But food factory hygiene is not just about factory structure, it is also about cleaning and disinfection, optimising movements of people, goods and air, and training of personnel.

Well trained people are a great opportunity to manage food hygiene. We offer a range of hygiene courses, including the only nationally accredited course which deals specifically with the management of hygiene in the food processing/manufacturing sector. However, staff can also be a risk.

Personal hygiene is one of the most important aspects of good manufacturing practice in the food manufacturing industry. Personnel are both reservoirs and vectors of microorganisms and can act as a source of microbial contamination to food products. Hands are one of the major sources and routes for cross-contamination. Our hand washing video shows an established technique to effectively wash hands. You can view it on our website at www.campdenbri.co.uk/videos/hand-washing-technique.php and we would be happy to provide a copy if you want to use it in your training activities.

As part of our focus on food safety, later this month we will be releasing a podcast addressing some of the hygiene implications resulting from 'BRC 7' and the actions that manufacturers need to take to ensure they remain compliant.

Steven Walker, Director General

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On the web

www.campdenbri.co.uk

Analysis of chlorate and perchlorate in beer

Blog by Gordon Jackson

www.campdenbri.co.uk/blogs/chlorate-perchlorate-beer.php

Continuing professional development through academies

Podcast by Bertand Emond who describes how companies are creating academies to help their employees do the best job possible and contribute to business success

www.campdenbri.co.uk/podcasts/professional-development-academies.php

Thermal processing validation

Podcast by Joy Gaze and Martin George

www.campdenbri.co.uk/podcasts/thermal-processing-validation.php

HACCP guide - new edition

Kristina Booker publications@campdenbri.co.uk
+44(0)1386 842048

The fifth edition of our '**HACCP - a practical guide**' has now been published. This takes account of developments in HACCP implementation since the previous edition in 2009. It is priced at £90 (members) or £135 (non-members).



Analysis of chlorate and perchlorate in beer

gordon.jackson@campdenbri.co.uk +44(0)1737 824255

Following our development of a method to simultaneously determine levels of chlorate and perchlorate in food and drink, the British Beer and Pub Association (BBPA) has asked us to survey levels in UK beers. A recent European Food Safety Authority Opinion has specifically identified a need for more data on chlorate levels for some foods, and the BBPA will use the survey results to respond to this.

The current default residue limit for chlorate of 10 µg/kg was set when chlorate was used as a pesticide, but it does not take into account other legal uses, for example, as a disinfectant.

Currently perchlorate in food or drinking water has no EU limit. It occurs naturally in the environment and can be formed in the atmosphere, precipitating into soil and groundwater. It can also be formed during the degradation of sodium hypochlorite used to disinfect water. With the need for more data, the EC has recommended monitoring the presence of perchlorate in food and beverages. We have developed an analytical method with a limit of quantification of 10 µg/litre.

Prestigious US University welcomed into membership

We are delighted that the world-leading North American research institution Georgetown University in Washington DC is now an associate member. This follows a visit from Georgetown's Professor Jeff Collmann to Campden BRI Day in June.

Jeremy Davies, Head of Knowledge Management at Campden BRI said:

"We have developed links with Georgetown over the past couple of years working on international projects in supply chain resilience and food security. We are delighted to welcome the University as members. There are a lot of synergies in our research and a shared belief in the power of knowledge sharing across a broad range of disciplines and we look forward to a long and successful relationship with Georgetown."



Out and about

We are playing a major role in two more food industry events in the coming few weeks.

Food Matters Live at the ExCel, Docklands on 17-19 November. www.foodmatterslive.com

We have staff presenting at 5 of the 8 seminars at Food Matters Live. On Wednesday 18, Sarah Chapman will be presenting at the **Nutrition for weight management** seminar, while Helen Brown and Charles Speirs will be talking at the **Free-from** seminar.

The following day, there will be contributions from Fraser Courts at the **Marketing matters** seminar, Sarah Thomas and Peter Burgess at the **Packaging** seminar, and Rachel Gwinn at the **Sugar, salt and fat** seminar.

FiE in Paris on 1-3 December
www.figlobal.com/fieurope/home

Our Stand 7L103 will feature 'roundtable discussions' with our experts on reformulation, authenticity and raw material safety. Take this opportunity for free advice related to your products.

Reformulation - is less more? - reformulation to reduce sugar/fat/salt and improve fibre content in baked goods and the associated technological challenges - Charles Speirs

Food authenticity - do you know what's on your plate?

A discussion of some recent issues and how analytical tools are being developed to help counter food fraud - Julian South

Managing the safety and quality of raw materials

We will discuss approaches to safety and quality management for a broad range of ingredients and products.

To arrange a private appointment with any of our experts contact us daphne.davies@campdenbri.co.uk +44(0)1386 842040

Exploiting the Asian market

martin.hall@campdenbri.co.uk +44(0)1386 842014

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

We have been contracted by the Korean Government's Ministry of Agriculture, Food and Rural Affairs to broker introductions for companies who are interested in finding out more, without obligation.



It is all part of an initiative driven and largely funded by the Korean Government. They are establishing a hub in South Korea to support the

food sector in northeast Asia. It is essentially a self-contained 'food production city' - called FOODPOLIS. In addition to production facilities, the hub will provide an integrated network of business support, technical back-up, and pilot scale and research facilities.

Attractive incentives and extensive support are available for companies interested in reaching or supporting the food and drink market in north-east Asia. This will be of interest to companies wanting to have a base in the region, whether it be in raw material and ingredient supply, food manufacturing, supply logistics, distribution and packaging, equipment supply, technical services support, and training and consultancy. Benefits include tax reliefs, tariff exemptions and subsidies for employment and education, as well as access to great technical support.

Please contact us for an informal discussion if you want to see how this might help you or your business.



A must for must analysis

rachel.rees@campdenbri.co.uk +44(0)1737 824209

New analytical services which we have specifically developed for UK vineyards will help growers and producers decide on the optimum time to harvest their grapes, as well as enabling them to optimise fermentation conditions (e.g. nutrient additions) to help ensure trouble-free ferments, leading to better quality wines. These analyses are performed routinely in established wine growing regions in order to help maintain quality.

The new services for must analysis allow determination of Brix, density, total acidity, tartaric acid, malic acid, lactic acid, citric acid, gluconic acid, pH, glucose, fructose, potassium, free amino nitrogen (FAN), yeast assimilable nitrogen (YAN) and folin C index. If required urgently, we can arrange for a 24-hour turnaround time from receipt of sample.

The practical application
of technical excellence
lies at the heart of all
that we do

Investment in packaging equipment

To help companies further reduce food and packaging waste and cut costs we have invested in five new pieces of equipment. This further expands our range of specialist packaging testing services. The new kit includes equipment to carry out pendulum impact tests, automatic can seam assessments, closure torque and coefficient of friction tests, as well as an environment chamber for precise control of temperature and humidity during oxygen and water vapour transmission tests.

Over 30 package performance tests

Mike Bonin, Packaging Technologist said: *"Manufacturers are keen to reduce food waste and excessive packaging. But light-weighting packaging without compromising its preservation and protection functions is inherently difficult. Go too far and you end up with wasted food, which is much more costly and wasteful. It's a continual balancing act to try and get more from less. In addition to protecting the quality of the product as it moves through the supply chain, manufacturers are increasingly looking for packaging solutions that can reduce food waste by extending product shelf-life."*

The investment in additional equipment means we now offer clients over 30 package performance tests across a range of areas, including strength and integrity, leakage, seam assessment and permeability testing, to ensure that packaging meets manufacturers' specifications and performance requirements."



featured kit



He added: *"With so many demands on packaging, it's essential to employ a holistic approach to packaging innovation and problem solving. Our multidisciplinary team includes experts in packaging technology, microbiology, chemical analysis, consumer and sensory testing, regulatory advice and hygiene, who have been working together for some of the biggest names in the food and drink industry for decades."*

To find out about the full range of packaging services available and see videos of some of the tests in action visit www.campdenbri.co.uk/services/packaging-analysis-and-testing.php



Training events

A full list of 2015 scheduled courses is available on our website www.campdenbri.co.uk/training.php or by requesting a booklet from training@campdenbri.co.uk +44(0)1386 842104

December 2015

- 1 Food and drink labelling update seminar
- 2-4 Practical microbiology - specialist
- 3 BRC Standard Issue 7: issues and feedback briefing session
- 8 Rheology seminar
- 8-9 HACCP - intermediate (level 3)

January 2016

- 19-20 Threat Assessment Critical Control Point (TACCP) - intermediate level
- 20-21 Internal auditing - principles and practices
- 25-29 FSSC 22000 Auditor/Lead Auditor course
- 27-28 HACCP - intermediate (level 3)

Rheology: an integral part of food quality

www.campdenbri.co.uk/rheology-seminar.php

Rheological properties of foods are important for controlling sensory perception, as well as storage stability. It is also important to measure flow behaviour in order to assess ease of pumping, as well as ingestion of certain foods for those who find swallowing difficult. In this seminar, on **8 December**, experts working in the field of food rheology will also cover: upcoming techniques; using rheology to solve problems; CFD simulations; ultrasonic velocity profiling; dough stickiness; rheology of hydroxypropylmethylcellulose and dysphagia

www.campdenbri.co.uk/training.php

Food and drink labelling seminar

www.campdenbri.co.uk/food-labelling-seminar.php

With 12 months to go to the deadline of mandatory nutrition labelling, our seminar on **1 December** will provide essential information necessary to plan and effectively implement labelling changes. Nutrition labelling issues that are still in the pipeline will also be reviewed, along with the current status within the EU and UK concerning country of origin, allergen and quantity indication.



Food and drink microbiology: factory to laboratory

www.campdenbri.co.uk/food-microbiology-seminar.php

The consequences and commercial damage resulting from food safety failure are all too painful. On **26 November**, this seminar will explore the link between the microbiology testing lab and the food production environment. It will look at aspects such as method validation and risk assessment, and the ways in which they are interlinked.

BRC Version 7: briefing session

www.campdenbri.co.uk/brc-briefing-sessions.php

A half-day briefing session, on **3 December**, will help certificated companies find out about, understand and interpret the changes/updates to the Standard with specific focus on the issues and non conformances that sites and certification bodies have encountered in the first 5 months of auditing against version 7.

daphne.davies@campdenbri.co.uk +44(0)1386 842040



Welcome to new members

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

Alltechnology Ireland Ltd - producer of beer and spirits

Food Standards Scotland - Government food standards agency

JFC International (Europe) GmbH - wholesaler of Japanese and Asian food

North Cotswold Brewery Ltd - brewery

Pensworth The Dairy Company - processor of milk, cream and orange juice

S'Cargo Ltd - wholesaler of edible snails

Squirrel Sisters Ltd - producer of healthy snack bars

Tonkin Products Ltd - importer of party and snack foods from Vietnam

Clare Brett +44(0)1386 842125 membership@campdenbri.co.uk

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

Keep up to date with our latest news

To keep up to date with our latest news on food safety and hygiene you can opt into our newsfeeds by visiting www.campdenbri.co.uk/optin.php

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

Campden BRI

Station Road, Chipping Campden,
Gloucestershire, GL55 6LD, UK.

+44(0)1386 842000 Fax: +44(0)1386 842100
information@campdenbri.co.uk

Nutfield site, Campden BRI,
Centenary Hall, Coopers Hill Road,
Nutfield, Surrey, RH1 4HY, UK
+44(0)1737 822272 Fax: +44(0)1737 822747
information@campdenbri.co.uk