

# Newsletter

October 2011



## Allergen cross-contamination

A series of information sheets will help member companies to identify potential risk areas of allergen cross-contamination in their crop-derived ingredients.

When assessing the risk of cross-contamination in your ingredients, the likelihood of a problem arising will depend not only on the product itself, but also on where it is grown. For example, in a particular region of the world your product may be grown near to a soya crop, whereas elsewhere the nearby crops may not present an allergic risk.

### Informing your risk assessment

The handy information sheets will look at a range of plant allergens including peanuts, tree nuts and soya amongst others, and describe where they are grown in the world and how and when they are harvested. The simple tabulated format will enable you to use the information to inform your ingredient risk analysis. As an output from member subscription-funded research, the datasheets will be issued exclusively to members and will be available free of charge. A newsfeed alert will be sent to all member contacts who have opted to receive our alerts on safety assurance or ingredients. To opt in to these feeds, go to <http://www.campden.co.uk/optin.htm>.

Meanwhile, our research into allergen-related issues continues with a project involving allergen thresholds - see inside.

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## Seminar...

# The Food Information Regulation - are you ready?

Minimise the business impact of forthcoming changes in food labelling legislation by understanding them now - or at least on 8 December - by coming along to our annual Food Labelling Seminar. With authoritative speakers from central and local government, as well as industry, this seminar will give clear pointers to what you will need to do.

With formal adoption of the proposed EU Regulation on Food Information to Consumers imminent, the food industry will face the most significant changes to food labelling rules for a generation. Get a clear understanding now of their significance so that you can plan your programme of change and minimise their impact on your business.

The major changes include:

- Compulsory nutrition labelling
- Extended mandatory allergen labelling
- Extended origin labelling
- New clarity and legibility requirements

For more details or to book your place, visit [www.campden.co.uk/food-labelling-seminar.htm](http://www.campden.co.uk/food-labelling-seminar.htm) or telephone +44(0)1386 842104.

To find out more about food law, contact:

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## Hear all about it - on the website!

Through September we have been releasing a series of podcasts on our website - covering such diverse topics as hurdle technology, sustainable crop protection, pasteurisation of dry ingredients, and trends and challenges in product innovation. In these podcasts, our technical experts briefly discuss the science and technology behind the headlines and some of the research we have been carrying out. Listen to these and other topics by visiting [www.campden.co.uk/podcasts.htm](http://www.campden.co.uk/podcasts.htm) or finding us on itunes (via [www.campden.co.uk/campdenbri/us-on-the-web.htm](http://www.campden.co.uk/campdenbri/us-on-the-web.htm))

## How much allergen is unsafe - or illegal?

The introduction of food allergen thresholds may bring about better protection for the allergic consumer, but what are the implications for the food industry? A new member-subscription-funded project sets out to answer this for you, and will provide guidance on how to deal with allergens in view of thresholds and in terms of HACCP.

In the absence of thresholds, the food industry has implemented extensive allergen control measures to avoid any cross contamination. The introduction of thresholds is eagerly anticipated, but there are likely to be consequences for all areas of allergen management. Through the production of an industry guideline document, the project is using historical lessons learned from instances where threshold levels have been set for specific contaminants (such as colours and gluten). It is using a decision tree approach to describe risk assessment for allergens within a HACCP framework, and will include sections on supplier quality assurance and decisions to be taken based on analytical results.

See the front page article on our forthcoming allergen factsheets, or get in touch to find out how we can help you with allergen-related issues.

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## How hot is it inside your food? - ask CTemp

When heat processing foods in containers, you need to know the internal temperature of your product, to ensure safety and optimise quality. CTemp is a computer program for doing this. Specifically, it can be used to predict the temperature of any in-pack product, optimise processes (e.g. to minimise browning or maximise nutrient retention), analyse process deviations, and efficiently set retort times and temperatures.

The current version, 9.0, has been thoroughly tested on various combinations of product, package and process, including fruits, vegetables, meats, fish, pasta, sauces, pastes, petfoods and rice, in cans, glass jars, pouches or trays. It covers the full range of retorts, including steam, steam/air, water immersion, raining water and water spray systems, static and rotary, and hydrostatic and reel and spiral cookers, for both sterilisation and pasteurisation processes.

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## Compare your laboratory instruments

Our Brewing Division at Nutfield continues to expand the content of the 'Compare Instruments' website - in which the capabilities of a whole range of laboratory instruments and dispense products are described, allowing you to compare instruments from different suppliers. As well as manufacturer specifications, the site includes independent assessment reports, user comments and links to site audit reports and certifications. And it's not just brewing-related instruments that are included - many are applicable to soft drinks, solid foods and packaging.

One recent independent assessment is of the Hygiena EnSURE sensitive ATP-based detection system. This system has been designed to assess hygiene in a production environment. A full report detailing the product's performance is available to view free of charge on the Compare Instruments website at [www.compareinstruments.com](http://www.compareinstruments.com)

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## Nitrate in salads - know your limit!

A seminar on 23 November will consider the potential effects on the food industry of recent changes in the legislation on nitrate levels in leafy salads. It will provide a vital update on the latest technical developments, with an emphasis on meeting the new legal requirements. This is of particular importance to the UK fresh produce industry.

Visit [www.campden.co.uk/training/events/nitrates-overview.htm](http://www.campden.co.uk/training/events/nitrates-overview.htm) for more details and to book your place. For technical support in this area, contact:

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## Is your heat process sufficient?

Making safe food and drink is what it's all about - and heat processing is one of the longest established ways of doing this.

With a hundred years of experience we can help you ensure that your process delivers the heat needed to control problem organisms, whether it is traditional canned fruit or vegetables, or aseptically processed fruit juices in cartons and pasteurised ready meals. We also have expertise in determining the susceptibility of different organisms to heat.

### Validation

Heat process validation is of key importance in improving food quality without compromising safety - we have expertise in time-temperature integrators and spore and enzyme reduction techniques, and our own software - CTemp Version 9 - allows us to model the rate of heat transfer into containers (see separate item).

Many factors affect the amount of heat delivered: with canned foods this includes the shape and volume of the can, the product it contains, and the degree of mixing during the process. With aseptically processed foods, the viscosity of the food and its rate of transfer through the heating pipes are major determinants. The same factors apply whether the food is fully sterilised or receives a pasteurisation process. We have a range of techniques that can predict and measure both the characteristics of the products and process, and the actual amount of heat delivered.

### Heat resistance

As well as determining how much heat has been applied to a food in a process, it is obviously vital to know the susceptibility of the microorganisms in the product to that heat. This is not straightforward, as organisms vary considerably in their heat resistance, not just between species, but also between strains; the environment (e.g. water activity and water content, fat content, acidity) that the organisms are in or have been previously subject to also has a major effect, so it is important to get expert advice.

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## Stop wasting all this food!

Where is all this food waste coming from - and what can be done to stop it? Find out how you can reduce waste at a conference at Campden BRI on 30 November.

Approximately 18 million tonnes of food are wasted each year: two thirds before it reaches the consumer. Most is attributed to damage to food and packaging in the supply chain. A balance needs to be struck between reducing the amount of packaging used, and its vital role in preventing food waste.

The day will highlight areas of damage and waste, and give recommendations and methods to reduce waste in the supply chain. Key players within the supply chain will share with the audience what they are doing to reduce food and packaging waste.

For more details and to book your place visit  
[www.campden.co.uk/training/events/food-waste-overview.htm](http://www.campden.co.uk/training/events/food-waste-overview.htm)

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## Processing foods - under pressure: new guidance

High pressure processing has attracted considerable interest both industrially and academically as a result of the move towards minimally processed foods. High pressure pasteurisation is one of the most commercially developed of the non-thermal preservation techniques and there are a growing number of food products that are processed in this way.

*Guidelines on good manufacturing practice for high pressure processed foods* (Guideline No. 67) explains the principles of high pressure pasteurisation and shows how it should be validated and controlled to produce high quality and safe food. The guideline combines the key practical findings from a 5-year European Union research programme with industry experience from both equipment and food manufacturers. It provides processors with a new opportunity for producing higher-quality food, and others in the food supply chain with an understanding of the issues involved in further developing this technique.

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## Welcome... to new members

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

**C Marston & Sons (Icklingham) Ltd** - flour millers and cereal processors

**Clasado Ingredients Ltd** - ingredients company

**East Sussex County Council** - Local Authority - Trading Standards division

**Enterprise Brands Ltd** - sales and marketing company, mainly within the frozen and ambient prepared meal sectors

**Feed Me Bottles Ltd** - company developing a self-warming baby feeding bottle

**High Five Ltd** - sports nutrition manufacturer

**MBR Imports UK Ltd** - re-seller of a cleaning process involving UVC light

**Netzsch Pumps Ltd** - manufacturer of positive displacement pumps

**Nutricia Liverpool** - manufacturer of nutritional products and supplements

**Protek Engineering Solutions Ltd** - specialists in the design of food processing plant and machinery

**Rummo SpA** - manufacturers of dry durum wheat semolina pasta

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Please notify the Membership Department of any name or address changes with respect to our mailing list.

