

October 2012



“A balanced diet is important to maintain health and a sensible body weight. This is especially important for children amid current concerns about increasing obesity. However, children have different nutritional requirements to adults. It is very important that young children eat enough food to provide them with the energy and nutrients they need to grow and develop. Because of their high energy needs, some of the tips for good health do not apply to children under two years, but between the ages of two and five, children can make a gradual transition to family meals.

Clearly there is an important market for the manufacture of food that is of good nutritional quality and, importantly, is convenient to prepare. The growth in the number of women in employment has contributed towards the trend for more convenience in recent years. We can help companies to focus on the types of food that children - and their parents! - need. We can also advise on packaging that is both technically and commercially suitable."

Your partner in
product development



Food labelling

Defra origin-labelling survey published

A report recently published by Defra, following work commissioned at Campden BRI, has underlined our reputation as the UK's leading centre of expertise on food labelling, and the partner of choice for both innovative research and commercially relevant services. John Hammond, Head of Information and Legislation, explains the outcome of the latest of several surveys that we have undertaken in recent years.

"The Defra-funded assessment of the uptake of the industry-owned Principles on Country of Origin Information followed our initial benchmark study undertaken in 2011. The proportion of lightly processed meat products (e.g. bacon) following the Principles was found to have hardly changed from last year, at 70%, compared with 72% previously. For more processed, composite meat products (e.g. pies), the proportion was 77%, compared with 71% last time. The proportion of selected types of dairy products following the Principles was unchanged compared with last year, at 67%."

Ensuring that products are correctly labelled is vitally important. As well as the general advice on labelling issues that we offer to members on a daily basis, we also undertake specific label reviews, on single items as well as complete product ranges. See the legislation pages on our website for more information on how we can help you, and don't forget our annual labelling seminar on 6 December.

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Low carbon farming seminar

Low carbon farming is an integral part of sustainable agri-food production. Climate change and regulatory pressures are likely to make this increasingly important. Approaches to food production and distribution will need to adapt to these changing pressures and become more carbon efficient. We are holding a seminar on 4 December to take stock of issues involved, specifically:

- the general context of low carbon farming
- appropriate approaches to carbon management
- potential options for farming and the food supply chain

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Particle analyser - practical applications

Amongst the specific uses to which we are putting our new particle shape and size analyser are in the analysis of products as diverse as wholemeal flour and cream. Helen Metcalfe, who has been developing these applications, explains:

"Analysis of the particle size distributions in white and wholemeal flour shows us that the equipment is very capable of picking up the differences between the two and could be used to look at differences between the amounts of bran in different flours. We have also looked at the silhouette images of wholemeal flour particles greater than 2mm in size; these are useful as we can see in more detail the bran within the sample."

Analysis of cream samples has significant potential, as fat globule size has a major influence on the functional properties of the cream and hence the way it can be processed. We can also investigate the effect of different processing regimes on globule size distribution."

The range of potential applications of the equipment to powders, mixtures and emulsions is very wide - from quality control and ingredient specifications to product development - so contact us to see how it can help you.

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Reducing salt in products

Member subscription-funded research is looking at a number of novel techniques to reduce the level of salt in foods without affecting consumer acceptability. Recent work assessed the potential of a salt pulsing method in fishcakes, in which layers of standard fishcake mix are alternated with a no-salt formulation. This method may offer a novel method of salt enhancement for some products. The next part of the project will look at whether aroma enhancement can be used to offset salt reduction. This involves the use of aromas associated with high-salt products (such as ham and bacon) in products to see if these can mask the perception of lower salt levels.

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*For a copy of our fact sheet on salt reduction and replacement strategies, send an e-mail to auto@campden.co.uk with the subject line: **send replacers**





Training courses



November 2012

- 5-9 HACCP - advanced
- 6 Chorleywood bread process
- 6-8 Thermal process validation
- 6-8 Intermediate microbiology
- 7-8 Enzymes for bakery products
- 9 Thermal processing - quality optimisation
- 13-14 HACCP - intermediate (workshop)
- 14-15 Internal auditing - principles and practices
- 14-15 Allergen control
- 19-23 Principles of canning
- 21 Malting and speciality malts - an introduction
- 21-22 Food and drink labelling
- 26-30 FSMS Auditor/Lead Auditor training (ISO 22000:2005)
- 26-30 HACCP prerequisite management - advanced
- 27 HACCP - foundation
- 27-28 Aseptic processing
- 27-30 Biscuit technology
- 28 Meat technology
- 28-29 HACCP - feed manufacturing - intermediate
- 29 Calculating meat content

December 2012

- 3-7 HACCP - advanced
- 4-6 Brewing - an introduction
- 5-6 HACCP prerequisite management - intermediate
- 12-13 HACCP - intermediate (workshop)

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www.campden.co.uk/training.htm

Have a drink on us!

The newly installed Armfield soft drinks carbonator announced in the August newsletter is just one piece of the jigsaw that constitutes our wide-ranging services for the drinks industry. Complementing our skills in beer, cider and wines, we can advise on product formulation, as well as testing of the packaging and shelf-life and consumer acceptability trials. This involves analytical chemistry and microbiology know-how, packaging and processing expertise, and experience with sensory perception and consumer reactions. Sarah Chapman explains:

"Drinks come in many different types - we offer help with fruit juices, still and carbonated soft drinks, and hot beverages. Starting with a product concept, we can advise on the ingredients that might be used - particularly from a legislation standpoint if a specific claim is being made, for example organic status, nutritional content or 'free from' claims. We can then relate the ingredients that might be used to the type of packaging that would be compatible, bearing in mind the desired image of the product, the type of manufacturing processes involved, and the desired shelf life."

Help with day-to-day issues ranges from testing of packaging material's properties (such as integrity testing, burst and strain resistance, and gas and moisture transmission rates), through analysis of nutrients and contaminants like heavy metals or bisphenol A, to microscopic examination of the packaging itself. Filling the drink into the container is also a specialised business - we have a wealth of experience in the hygienic design of equipment, and recently did research into issues with mixing and splashing during filling. And, of course, we have a whole site dedicated to the brewing and wine industries."

What does the consumer expect?

Finally, what does the consumer expect from the product and is this expectation being delivered? We can help you with surveys to assess consumer reaction, and feed this back into the product development process. We can also scientifically evaluate the flavour and mouthfeel of the drink - to give you the viewpoint of the 'informed' consumer."

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Microbiology - still a hot topic

Microbiology issues are never far from the consciousness of those in the food chain. New issues are always arising. This year's two-day 'hot topics' conference, the eleventh in a long-established series, will focus on:

- Microbial toxins - which can be present in foods, even if the producing organisms have been destroyed
- *Salmonella* - a pathogen that can be present in a wide range of foodstuffs, including chocolate and dry ingredients
- Seafood - including detection and environmental occurrence of *Vibrio* species and noroviruses
- Dairy products - including the microbiology of cream and butter

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Keep up with science and technology

We distribute a wide range of food science and technology textbooks published by renowned publishers such as Woodhead Publishing and Wiley Publishing. For a full list of the many titles available, see our website at <http://www.campden.co.uk/publ/books.asp>.

Recent releases include:

Nanotechnology in the food, beverage and nutraceutical industries
Breadmaking: improving quality (2nd edition)
Advances in meat, poultry and seafood packaging
Case studies in food safety and authenticity
Microbial decontamination in the food industry
Animal feed contamination
Analytical methods for food and dairy powders
Decontamination of fresh and minimally processed produce
Handbook of food process design
Nanotechnology research methods for food and bioproducts
Dense phase carbon dioxide: food and pharmaceutical applications
Food biochemistry and food processing (2nd edition)
Tropical and subtropical fruit processing and packaging
Handbook of meat, poultry and seafood quality

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Welcome... to new members

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

Aldi Stores Ltd - retailer

AZFP Co Ltd - manufacturer of dairy products

Cosmo Products Ltd - manufacturer of wheat and gluten-free pizzas

Gastro Culinary Innovation Ltd - sales and marketing food innovation company

Gate Gourmet Europe & Africa - manufacturer and supplier of airline meals

National Institute for Agricultural Technology (INTA) - Brazilian technology centre

Perkin Elmer Ltd - design, development and manufacture of analytical instruments

Scotbeef Ltd - meat processing company

Silbury Marketing Ltd - importer and distributor of tomato pastes and oils

VitaFlo International Ltd - specialists in foods for special medical diets

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

