

Newsletter

September 2011



Food law at your fingertips

Get on-line access to current UK and EU food law

Written by our expert and highly-experienced Food Law Advisers, in the same easy-to-read style as the printed version, our new electronic Food Law Notes (eFLaN) will:

- Help you understand and comply with legal requirements;
- Provide guidance on how to interpret complex controls;
- Offer extensive linking to the full text of source material;
- Satisfy the BRC Technical Standard requirement for access to relevant legislation;
- Allow searching for specific topics or terms.

For over 13 years Campden BRI's Food Law Notes has provided hundreds of readers with an inexpensive, fast and reliable way of finding readily-understandable information about the detailed UK and European legislation that controls food production and marketing. Now the new web-based format (eFLaN) will provide internet access to the legislation that is described, and to related guidance documents.

For a free trial, or to take out an annual subscription, which will cover all employees at your company, go to www.campden.co.uk/eflan or contact:

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Food labelling - the latest

Don't forget: Book your place on our annual *Food labelling seminar* - this year featuring the upcoming Food Information Regulation. Details at www.campden.co.uk/training/food-labelling.htm





Networking...

Meet like-minded people

Join one (or more!) of our twelve 'special interest groups' or Technical Advisory Panels, which each meet 3 times per year. At these meetings, members:

- discuss topical industrial issues
- network with industrialists and peers
- select and steer research
- enjoy early access to research results
- consider the impact of emerging legislation

To register interest, members should contact

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Dates for 2011/12 meetings:

Panel	Autumn 2011	Winter 2012	Spring 2012	Autumn 2012
Agri-Food	29 Sept	02 Feb	23 May	20 Sept
Cereals, Milling and Baking	13 Oct	08 Feb	22 May	09 Oct
Chilled and Frozen Foods	4 Oct	31 Jan	10 May	02 Oct
Food and Drink Science	5 Oct	19 Jan	02 May	26 Sept
Food Service	6 Oct	16 Feb	17 May	27 Sept
Heat Preserved Foods	11 Oct	07 Feb	29 May	04 Oct
Manufacturing Technologies	22 Sept	01 Feb	30 May	13 Sept
Meat and Poultry	28 Sept	18 Jan	09 May	19 Sept
Microbiology	27 Sept	24 Jan	01 May	25 Sept
Packaging	12 Oct	09 Feb	03 May	03 Oct
Quality Management	21 Sept	25 Jan	16 May	12 Sept
Sensory and Consumer	20 Sept	26 Jan	24 May	18 Sept



Vote, vote, vote

All ordinary member companies have the opportunity to steer our member subscription-funded research programme. As you have paid for this work to be done, don't miss out on the opportunity to vote for the research you most want!

Voting forms are being sent out for the 2012 member-funded research projects. All ordinary member companies or their Panel representatives are entitled to a vote. Please note that the deadline for receipt of votes is 14 October 2012.

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On-line shop for the brewing and wine industry

Our brewing division has launched an on-line shop for products for both the wine and brewing sectors. The variety of products available ranges from ingredients such as potassium bicarbonate to refurbished wine barrels.

Visit <http://corkwise.co.uk/oscommerce/index.php> to see what is on offer.

For comments and more information, contact:

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What's the latest with New Technologies?

Combining the technologies of near infrared (NIR) spectroscopy and imaging to measure spectral and spatial information of food samples, hyperspectral NIR is shining new light on old problems. Our latest New Technologies Bulletin has a special feature on the technique to show you what it could do for you. Members can order a **free** electronic copy by sending an e-mail to auto@campden.co.uk with the subject line: **send NTB40**

Since 1989 we have been monitoring the latest developments in processing and preservation techniques - from high-pressure processing, through irradiation, to high-intensity light. As well as performing pilot-scale trials on the more interesting possibilities, we have produced a series of bulletins, reporting on the latest in the scientific and patent literature, which members can access at www.campden.co.uk/new-technologies.htm

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Scientific updates

Three new reports have recently been issued covering projects selected by members to be part of our member subscription-funded research programme. Members can receive a free electronic copy of any of these, by sending an e-mail to auto@campden.co.uk with the subject line: **send RDxxx** (where xxx is the number of the report).

Identification and differentiation of the aerobic endospore-forming bacteria (RD315). *Bacillus* spp. are becoming increasingly significant in the food industry and were ranked fourth in the types of bacterial contamination reported by the Food Standards Agency in 2010. Accurate identification of this genus is therefore important to assist the industry in monitoring product quality and safety.

The effect of flour storage and bakery temperature on dough properties and bread quality (RD316). Under the test conditions investigated, flour storage conditions were potentially a greater source of variation in bread quality than bakery conditions. The report recommends that fluctuations in storage temperature are avoided to minimise the occurrence of irreversible quality changes.

A review of clean label emulsifiers (RD317). While a need has been communicated by consumers and food manufacturers alike to reduce the number of food label declarations, this review illustrates that it may not be straightforward to eliminate emulsifiers or replace them with clean label alternatives in complex food and drink systems.

Web-based access to our activities and services

If you want to know more about the wide range of services and support we can provide, then take a look at our website. From troubleshooting and analytical services, through auditing and calibration, to product and process development, training, publications and general information provision, it's all available at www.campden.co.uk.

And if you are 'out and about' and want to keep up to date while on the move, then follow us on Twitter or Facebook. Details on these and our presence on iTunes, YouTube and LinkedIn are on our website at www.campden.co.uk/campdenbri/us-on-the-web.htm

Whatever food you produce - make sure it's safe!

And come to us for training in the best way to achieve this!

Production of safe food comes in many forms. It relies on appropriate HACCP and Prerequisite Programmes being in place and, underpinning this, extensive knowledge of hygiene and cleaning issues, as well as an understanding of risk analysis and process validation. Jo Rathkey, Training Manager, explains how our wide range of training courses can help you at each stage of safety assurance:

"One of the first things to ensure is that the food processing area is suitable for purpose - that it has been properly designed and constructed, that it is effectively cleaned, and that everyone working in the area is adequately trained in personal and operational hygiene issues. We have a series of hygiene courses that can quickly get your staff up to speed with the essential requirements. We can also help when it comes to assessing raw material risk and in setting up traceability systems - all designed to improve food safety and have systems in place to deal with problems, should they arise.

When it comes to processing, ensuring that products are given the correct (safe!) process is vital - we have been running this type of course for 80 years. The final piece of the jigsaw is ensuring that the customer knows what to do with the product. Product cooking/reheating is key here, and is another example of how we can help you produce high quality food safely.

Food safety courses

Take a look at our website at www.campden.co.uk/food-safety-courses.htm for some examples of what we can offer, but remember that, as well as scheduled courses here at Campden and Nutfield, we can also tailor a course specific to your needs, either here or at a site convenient for you. Just ask!"

Jo Rathkey +44(0)1386 842104 training@campden.co.uk

Hot topics in food microbiology

Conference - 1-2 November 2011

Microbiology issues are never far from the consciousness of those in the food chain. New issues are always arising. This two-day conference, sponsored by bioMérieux, will look at some of the major new concerns:

- Pathogenic *Escherichia coli* - heightened in 2011 due to outbreaks from *E. coli* O104 associated with fenugreek seeds imported from Egypt
- Foodborne viruses - probably the most under-recognised cause of outbreaks of gastroenteritis
- *Listeria* - cases of 'listeriosis' continue to make headlines on a world-wide basis, with the elderly seen as a group susceptible to this disease.
- Beneficial microorganisms - don't forget the good guys - many of the foods we take for granted today would not exist without the actions of microorganisms

To book your place, go to
www.campden.co.uk/food-microbiology-2011.htm
or contact: Training@campden.co.uk +44(0)1386 842104

Welcome... to new members

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

- Alimenti (UK) Ltd** - a product development company
Baker Bennett Ltd - suppliers of sweet and savoury products to retailers
BerryNut Wise - developers of health-enhancing snacks and spreads
JK Enterprise Ltd - manufacturers of edible cake decoration toppings
PMJ Foods Ltd - poultry processing facility producing chicken fillets
Prince's Gate Spring Water - bottlers and distributors of spring water
Puffin Produce Ltd - a potato cooperative

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

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Make Listeria jump through hoops

Or at least clamber over hurdles! Previous work has shown that if different stress factors are applied to bacteria, the order in which they are applied will determine the potential for bacterial survival or death during subsequent storage. Often the demands of a food or drink recipe will involve the sequential application of individually sub-lethal stresses to the food matrix, which may have a cumulative inhibitory effect on the microflora present (the hurdle approach).

Ongoing research is looking at the stress response of *L. monocytogenes* to a range of common stresses used in hurdle technology (e.g. storage temperature, pH, salt, heat process and preservatives). Using the data obtained, we are testing whether it is possible to predict and test combinations of sub-lethal stresses added in the optimum order for their inhibitory effects. This will help the manufacture of safe food through the optimum application of hurdle technology, and it will potentially allow greater flexibility in process design due to increased predictability of microbial response to hurdle technology. For more insight into how this can help your products and processes, contact:

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