

Newsletter

September 2012



Problem with moulds?

Quick and effective solutions to fungal (yeast and mould) related problems can save food and drinks companies significant amounts of time and money, and help reduce product loss. We have further upgraded our services for tackling fungal related issues in the food and production environments. Phil Voysey, Food Microbiologist, explains:

"Clients are often less familiar with issues surrounding fungal contamination than they are with bacterial contamination. They come to us with a variety of problems, all of which need a specific, tailored investigation. This might involve confirmation of the presence of fungal contamination, isolation and purification of the problem fungi, and/or identification to species level. In some cases, it is the organism's properties, rather than its identity, that are important, and we need to determine its survival characteristics (such as heat and preservative tolerance), or its significance in the factory, such as tolerance to low water activity and low oxygen."

Wealth of experience

We have a wealth of experience in handling customer complaints associated with fungi - for example, mould growth and tainting. We can also provide assistance in troubleshooting sources of product contamination. This can often involve factory visits and include provision of advice on contamination prevention."

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Your partner for
product development





Research...

Is packaging part of the product?

A product and its packaging are key elements for conveying brand experience. A coherent experience that delivers the brand essence (e.g. premium, convenient, sporty, trustworthy) is essential to establish brand loyalty and encourage re-purchasing. However, in the current product development process, food/drink products and packaging are often treated separately. New member subscription-funded research is looking to incorporate consumers' feelings and emotions into the design of product/packaging to ensure that consumers get what they expect.

An initial study on beverage drink bottles revealed a number of visual cues and their product associations. For example, bottle colour or product colour (if packaging is transparent) were important cues for product flavour and taste expectations. Shape was associated with handling of the product (easy to hold) and type of drink (fizzy or still). Products in glass bottles were considered to be more premium than those in plastic.

To keep members updated, we have set up a LinkedIn group, 'an integrated approach to product and packaging', where research approaches and key findings are posted. If you are interested, please search for the group title and request to join in.

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A CLAS act!

Christina Oscroft, who leads our CLAS (Campden Laboratory Accreditation Scheme) operation, will be presenting at the Eurachem Workshop on Key Challenges in Internal Quality Control, which is being held at BAM (the Federal Institute for Materials Research and Testing) in Berlin on 10-11 October 2012. Her talk is entitled *IQC (Internal Quality Control) in microbiological testing*.

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Fresh Produce challenges and solutions

The fresh produce supply chain has a good record of delivering our five-a-day. It has adopted new technologies and is continually expanding its product range. However, it faces a myriad of challenges, such as the increasing environmental and financial cost of raw materials, logistics and system inputs. Our seminar - **Fresh produce: crop protection, environment, logistics** - on 13 November, will present current developments relevant to fresh produce businesses looking to the future for European supply chains of fruits, vegetables and salads.

In particular, presentations will explain how new developments in European logistics could improve efficiency, and how pesticides for minor crops may become more widely available. There will also be discussions on the current status of GM crops in Europe.

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www.campden.co.uk/fresh-produce-seminar.htm





Vote for the ones you want

All full member companies can help to steer our member subscription-funded research programme. You have paid for this work to be done, so don't miss out on the opportunity to vote for the research you most want! Voting forms are being sent out for the 2013 member-funded research projects. All full member companies are entitled to a vote, by the deadline of 12 October 2012.

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Seal that package!

Effective sealing of packaging during food manufacturing plays an important role in food preservation. Research has estimated that 8% of packs leaving the factory might fail to provide sufficient protection until reaching the customer.

Seal Integrity, a one-day seminar on 23 November, will cover different ways to improve sealing of packaging. It will focus on providing practical solutions to optimise existing and novel sealing methods, and possible ways to monitor the seals' effectiveness.

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Lab technology - all the latest

Come and see the latest developments in laboratory analysis. Our technical experts will be presenting briefing sessions and workshops, and organising a theatre for exhibitors at Laboratory Innovations, at the NEC, Birmingham on **7-8 November 2012**. This is the UK's only dedicated event for buyers of laboratory equipment and technology, analytical equipment and lab consumables.

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Practical application of knowledge

Two of the projects which members voted to start this year focus on different aspects of knowledge transfer - researching existing knowledge, assessing it and making it available in an easily digestible format.

Food safety risks associated with pathogens recently linked to foods

Certain microorganisms are associated with hospital infections and immuno-compromised patients. The question is whether such organisms might pose additional food safety risks for the consumer. The potential issues posed by three different organisms - Methicillin-resistant *Staphylococcus aureus* (MRSA), Extended-Spectrum Beta-Lactamase (ESLB) *Escherichia coli*, and *Clostridium difficile* - are somewhat different. All are linked with hospital infections, and have been associated with livestock. While there is no reason to suppose that these pose a potential risk, there is little information available on the resistance of these organisms to standard food processing and preservation treatments. Base data are being established on these organisms, so that food producers can be confident that their current food safety controls are adequate to eliminate any that may be present within raw materials or product.

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Good agricultural practice and sustainable food production

Two recent Government Office for Science Foresight reports have highlighted that the current system of food production is unsustainable, that existing farming systems and knowledge systems that support them are no longer fit for purpose, and that a new approach is called for.

A common theme in both reports is the need for an integrated approach which encompasses the classical scarcities related to natural resources (e.g. soil, water, plant nutrients), the new scarcities related to issues such as climate change and biodiversity, and societal contributions that aggravate these scarcities. This project is benchmarking relevant UK and global private voluntary standards, guidelines and codes of practice in agriculture to compare and contrast good agricultural practice (GAP), compliance criteria and other provisions relating to the issues of sustainability.

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Training course dates



October 2012

- 2 Good agricultural practice
- 2-3 Microbiology methods validation
- 3 Sensory evaluation - an introduction
- 4 HACCP - refresher
- 4 Internal laboratory auditing - an introduction
- 8-12 Food safety - advanced (level 4)
- 9 Brewery microbiology - advanced
- 9-10 An introduction to food law
- 9-12 Principles of baking
- 10 Practical *Campylobacter* workshop
- 10-11 HACCP - intermediate (workshop)
- 11 Salt: new approaches to reducing salt
- 15-16 HACCP auditing - intermediate
- 16-18 Advanced microbiology
- 16-19 Bread technology
- 16 Good hygiene practice and produce safety
- 17 Beer taint workshop
- 17 New product development
- 17-18 HACCP - validation and verification
- 18 Improving efficiency in food manufacturing
- 19 Cleaning and disinfection seminar
- 22-24 FSMS Auditor Conversion course (ISO 22000: 2005)
- 23-24 Factory inspections - technical issues
- 30-31 Gluten-free bakery technology
- 31-Nov Cooking process validation

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- 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

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Welcome... to new members

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

Baking Industry Research Trust - a New Zealand baking research institute

Burges Salmon LLP - a law practice

Capestone Organic Poultry Ltd - a producer and processor of organic poultry

Cobell Ltd - a supplier of processed fruit

Dalziel Ltd - manufacturer and blender of dry seasonings

DSV UK Ltd - a company specialising in wheat breeding

Guang Dong Wanttone Food Co Ltd - manufacturers of biscuit and layer cake

Nim's Fruit Crisps - producers of fruit crisps

R F Biocidics UK Ltd - provider of systems for the disinfestation and pasteurisation of dry food commodities

RPC Containers Ltd - design and manufacture of pots, lids and trays

Spooner Industries - manufacturers of food processing equipment

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