

Newsletter

September 2013



Precautionary labelling for allergens - new guidance

Important new guidance on allergens will help companies assess the level of risk of cross-contamination of their products, and take appropriate labelling action as a result, so benefitting consumers who have food allergies.

Some 1-2% of adults and 5-8% of children have been reported to have a true food allergy. Very small amounts of an allergenic foodstuff can cause a severe or even fatal reaction, so food-allergic individuals adopt strict avoidance diets to prevent the consumption of food allergens. As a result, family, friends and care-givers are also likely to modify their food-purchasing habits. It is therefore vitally important that correct allergen information is conveyed to consumers. One area of concern for the food industry relates to accurately communicating the risk of any cross-contamination of a food product with allergens (precautionary labelling, such as 'may contain').

Overview of allergen management

A new guideline document from Campden BRI - *Food allergens: practical risk analysis, testing and action levels (Guideline 71)* - includes a systematic approach to aid identification of cross-contamination risk factors. It discusses the circumstances where the use of the 'Action Level' concept may be applicable when conducting a risk assessment to determine the need to include precautionary labelling.

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Your partner for
supply chain compliance





News

Sustainable baking with the Technology Strategy Board

Two new projects illustrate the way we are working with the TSB in the bakery sector to increase efficiency, save energy and reduce waste.

Increasing efficiency and reducing waste in bread manufacture is looking to increase bread manufacturing efficiency and sustainability by adopting an innovative way of generating raw materials from reusable waste streams. The project expects to cut the cost of bakery functional ingredients by 50%, whilst reducing bread and dough waste by 75%. At the same time it expects to reduce the environmental burden created by the manufacture and supply chain of these functional ingredients. The project also expects to create innovative new yeast strains and a new market for equipment suppliers.

The UK bakery industry is a major energy using sector, currently consuming in excess of 2,000 GWhr in producing around 4 billion bakery products each year. **Innovative heat management system for more sustainable baking (INNOVBAKE)** aims to develop an innovative low-energy baking system based on a two-step process consisting of an accelerated conventional baking stage followed by a novel post-baking cooling step.

This reduction in baking time alone could reduce the overall energy consumption of the sector by as much as 20% - a saving of more than 100,000 tonnes of CO₂ each year.

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Campden BRI in Amsterdam

We will be featuring strongly at the BRC Food Safety Europe 2013 event in Amsterdam on 9-10 October. As well as having a stand at the event, Robert Gaze will be running a HACCP course and Richard Leathers is giving a presentation on TACCP (Threat Analysis and Critical Control Points).

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Food Information Regulation Workshop

Supply chain compliance has legislation at its heart - and major changes in labelling legislation are imminent. Based on a one-day customised course already successfully delivered to a number of clients, our workshop on 16 October provides an in-depth look at the Food Information to Consumers Regulation. Most of the new provisions will become compulsory in December 2014, and many retailers have asked their suppliers to work to earlier dates. It is no exaggeration to say that nearly all food labels will require some significant change, and the workshop will cover the new requirements in detail.

Interactive, practical sessions will be included to stimulate questioning and debate. It will be invaluable to those who generate product labels, sign-off artwork or oversee these functions, or simply need to appreciate the scale of the changes which the Regulation introduces.

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New this month

Using low protein wheat for bread making
blog by Gary Tucker
www.campdenbri.co.uk/blogs/campdenbri-blogs.php

Use of water within the food and drink industry
podcast by Anke Fendler
www.campdenbri.co.uk/podcasts/water-use.php

Sensory triangle testing video. Triangle testing is used to determine whether the consumer can detect a difference between two similar products.
www.campdenbri.co.uk/videos/sensory-triangle-testing.php

Global brewery survey - using less energy and water
www.campdenbri.co.uk/global-brewery-survey.php



Microbiology of crop plants - hazards, risks and controls

The presence of food borne pathogens on food raw materials, and specifically crop products, is an important consideration for the food supply chain. The presence of these organisms is in part due to contamination in primary production and associated on-farm operations.

An ongoing member subscription-funded research project is examining the microbiological hazards, risks and controls in the production of food of plant origin with high water content (e.g. fruit, salads, vegetables) and low water content (e.g. seeds such as wheat). Chris Knight, project manager, explains the format of the project:

"We are evaluating the risks from three bacterial pathogens - Escherichia coli, Salmonella, and Campylobacter - in primary production and associated post-harvest activities. Typical crop production processes have been established, including operations before crop establishment, the growing season and post-harvest. Potential hazards and causes or sources have been identified and the significance of the hazards determined. Significance has been determined from an assessment of the likelihood and the severity of contamination."

Risks and controls

Likelihood is determined from a combination of introduction of the hazard from a cause or source and the subsequent persistence of the contamination. Severity of contamination is a combination of how the crop product is consumed and grows and previous history of contamination in terms of food safety issues. In addition, the uncertainty of the assessment is examined, which represents restriction in knowledge. Severity is ranked as low, medium or high.

Control measures for the identified hazards are specified based on best practice as exemplified by private voluntary standards. The relative importance of the controls are matched with the relative significance of the hazards."

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October events and training

www.campdenbri.co.uk/training.php

- 1 Sensory evaluation - an introduction
- 1 Meat technology workshop
- 1 Risk assessment of raw materials for manufacturers
- 1-2 Microbiology methods for validation
- 1-4 Principles of baking
- 2 Cleaning and disinfection - an introduction
- 2 Calculating meat content
- 2 Consumer Research - an introduction
- 4 Cleaning and disinfection seminar
- 7-11 Food safety - advanced (CIEH level 4)
- 8-9 An introduction to food law
- 9 Beer taint workshop (Venue: Nutfield site)
- 10-11 Plastic packaging and shelf life workshop
- 14-15 HACCP - intermediate (workshop)
- 15-16 Plastic packaging and shelf life workshop
- 16-17 HACCP auditing - intermediate
- 15-18 Bread technology
- 16 Food information regulation workshop
- 16 New product development
- 16-18 FSMS Auditor/Lead Auditor training course (ISO 22000:2005)
- 21 Root cause analysis
- 22-23 Cooking process validation
- 22-23 Factory inspections - technical issues
- 23-25 Advanced microbiology
- 24 Antioxidants: from ingredient to functional food
- 24 Brewhouse efficiency and beer recipe formulation workshop (Venue: Nutfield site)
- 28-1 Nov FSSC 22000 Auditor/Lead Auditor Course
- 30 HACCP - refresher

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Welcome to new members

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

Agricultural Industries Confederation - trade association for the agricultural supply industry

Aneolia SARL - specialist in gas instruments for packaging control

Ash Scientific Ltd - provider of chemical and biological analytical instrumentation

Beyond the Bean Ltd - developer of products for the café bar and foodservice industries

Borough Council of King's Lynn & West Norfolk - local authority

Bradburys - cheese maker, packer and distributor

Cricketer Farm - cheesemaker specialising in lower fat products

Octavius Hunt Ltd - manufacturer of crop protection and biocidal smoke fumigation products

Peter's Food Service Ltd - manufacturer of pastry products

Quantum AFS - improver and pre-mix manufacturer

Saladmaster - direct sales cookware company

South Kesteven District Council - local authority

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

Member Interest Groups (MIGs) dates for 2013-14

MIGs are open to all full members of Campden BRI. Take the opportunity to discuss with peers the topics that are of importance to you, and guide our research.

Member Interest Group	Autumn 2013	Winter 2014	Spring 2014	Autumn 2014
Agri-Food	26 Sept	5 Feb	28 May	25 Sept
Brewing and Fermented Alcoholic Beverages *		30 Jan	8 May	18 Sept
Cereals, Milling and Baking	8 Oct	13 Feb	14 May	8 Oct
Chilled and Frozen Foods	13 Sept	28 Jan	29 Apr	11 Sept
Food and Drink Science	11 Sept	21 Jan	30 Apr	10 Sept
Food Service	24 Sept	18 Feb	13 May	7 Oct
Heat Preserved Foods	3 Oct**	6 Feb	29 May	30 Sept
Manufacturing Technologies	19 Sept	23 Jan	7 May	23 Sept
Meat and Poultry	18 Sept	29 Jan	21 May	17 Sept
Microbiology	25 Sept	4 Feb	15 May	24 Sept
Packaging	3 Oct**	12 Feb	20 May	2 Oct
Quality and Food Safety Management	17 Sept	22 Jan	1 May	16 Sept
Sensory and Consumer	2 Oct	11 Feb	22 May	1 Oct

All meetings will be held at the Chipping Campden site unless otherwise indicated.

* New MIG for 2014 to be held at the Nutfield site

** Joint meeting to be held at Crown Packaging, Wantage

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Members



This page highlights the latest news and information for our members.

Visit Member Zone to access privileged member information and services: www.campdenbri.co.uk/memberzone.php



What you really, really want

At Campden BRI Day in June we took the opportunity to ask you how we could improve the member benefits package, and which things you found most

valuable. We had some very useful suggestions. For example, we plan to run a regular webinar for members on how to get the most from membership. In particular we need to promote better awareness of the Member Service Account (MSA), which we will also be covering in the October newsletter. We will also look at creating additional networking opportunities and at how members can capitalise further on discussion of hot topics at Member Interest Groups (MIGs - formerly Panels).

Meanwhile we were very encouraged by the overall response. Around 90% of responses rated access to our experts as very valuable. The 'free enquiry time' system was also rated very valuable in 84% responses, while 74% likewise regarded the MIGs. If you have any queries about your membership, please get in touch.



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