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PRESS RELEASE

Seminar on food contact materials

Migration of components from food and drink packaging is important because of the potential effects on food quality and potential considerations for food safety. To help industry keep up to date with the latest legislative and technical issues relating to chemical migration from packaging, Campden BRI is holding a [seminar](http://www.campden.co.uk/food-contact-seminar.htm) on the subject on 26 June 2012 (see www.campden.co.uk/food-contact-seminar.htm). The seminar will look at the latest issues surrounding food contact materials, including the materials themselves, migration concerns and test methods. Event organiser Alan Campbell explains more:

"Compliance with and understanding of EU and other legislation is essential and this seminar will also help delegates to identify the key elements to ensure that all provisions are being met. Specific areas that will be covered include:

- *Mineral oils*
- *Printing inks*
- *Bisphenol A*
- *Compliance testing*
- *Adhesive migration*

We have speakers from various branches of the packaging industry, as well as from the Fraunhofer Institute, the British Retail Consortium and a law firm."

For further information on the event contact Daphne Llewellyn Davies, d.davies@campden.co.uk
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*** Ends ***

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Notes to editors

1. An accompanying photograph is available from Mrs. Sue Hocking, Campden BRI, Station Road, Chipping Campden, Glos. GL55 6LD, UK. s.hocking@campden.co.uk +44(0)1386 842225
2. [Campden BRI](#) specialises in the practical application of technical excellence to support the food and allied industries through analysis and testing, operational support, research and innovation, and knowledge management. It is the world's largest membership-based food research organisation, with nearly 400 staff based at its three sites: Chipping Campden (Headquarters), Nutfield (Surrey - brewing division), and Budapest (Hungary).
3. Its activities include assuring the safety of food and drinks, [food processing and manufacturing](#) support, [food analysis and testing](#), [training](#) and [publishing](#). Each year it hosts hundreds of business visits and trains around 6,000 people from food and drink companies worldwide. Further information on its activities can be found at www.campden.co.uk
4. Expertise at Campden BRI includes:
 - a. [manufacturing technologies](#) - food processing (heating, chilling, freezing), aseptic technology, [microwave heating](#), [malting and brewing](#), [milling](#), [baking](#) and extrusion technology, and process control and instrumentation, [packaging technology](#)
 - b. safety assurance - including [hygiene and sanitation](#), [microbiology](#) and preservation, processing technologies, analysis and testing (microbiological, chemical), and quality and safety management,
 - c. [product development](#) and quality, [consumer studies](#), market insights, [sensory science](#), [authenticity testing](#), shelf-life evaluation, [labelling](#) and [legislation](#)
 - d. [agri-food production](#), ingredients, raw materials, raw material technology,
 - e. underpinning science - [cereal science](#), [microbiology](#), [chemistry and biochemistry](#), molecular biology
5. Facilities at Campden BRI include:
 - a. 3,000 sq m of laboratories for food and drink microbiology, hygiene, chemistry, biochemistry, molecular biology, brewing and cereal science, and packaging technology
 - b. 3,500 sq m food process hall and [pilot plant](#) including malting and brewing, retorting, chilling, milling, baking, hygiene and packaging
 - c. 800 sq m of dedicated training and conference facilities