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PRESS RELEASE

Campden BRI appoints Melanie Ruffell to Regulatory Affairs team

Campden BRI has appointed Melanie Ruffell as a Principal Food Law Advisor. The role is the latest in a series of expansions in the Campden BRI Regulatory Affairs team to meet a growing demand for its legislative advice, training and consultation services.

Melanie brings with her nearly 15 years experience working with the food and drink industry. She has an extensive background in nutrition and health claims and considerable experience of providing expert advice on nutrition regulation and policy. Her previous roles include Consultant (nutrition and health claims), Nutrition Manager for the Food and Drink Federation and Executive Director of the Joint Health Claims Initiative. In her new position, Melanie will be helping Campden BRI members and clients comply with ongoing legislation changes and working with them on specific projects.

Her expertise in nutrition legislation and policy will be an invaluable contribution as the team prepare for a challenging year ahead with the biggest change in labelling legislation for a generation – through the enforcement of the Food Information to Consumers (FIC) Regulation in December 2014.

Steve Spice, Head of Regulatory Affairs at Campden BRI commented: *“We are delighted to have Melanie join the regulatory affairs team at Campden BRI. Well known within the food industry and with external stakeholders she brings with her a wealth of experience and knowledge, in particular her extensive expertise the field of nutrition and health claims”.*

Campden BRI (www.campdenbri.co.uk) provides technical, legislative and scientific support and research to the food and drinks industry worldwide – with a comprehensive “farm to fork” range of services covering agri-food production, analysis and testing, processing and manufacturing, safety, training and technical information services. Members and clients benefit from industry-leading facilities

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for analysis, product and process development, and sensory and consumer studies, which include a specialist brewing and wine division.

*** Ends ***

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Notes to editors

1. An accompanying photograph is available from Mr Tim Hutton, Campden BRI, Station Road, Chipping Campden, Glos. GL55 6LD, UK. tim.hutton@campdenbri.co.uk +44(0)1386 842047
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