

PRESS RELEASE

Hot topics in additives and flavouring legislation: Campden BRI seminar

How up to date is the food industry with the changing legislation relating to additives and flavourings in foods? A Campden BRI [seminar](#), *Hot topics in additives and flavouring legislation: seminar and practical workshop*, to be held on 3 July (see www.campdenbri.co.uk/hot-topics-seminar.php), will investigate. Campden BRI Event Director Helen French, a Campden BRI Food Law Advisor, explains the rationale behind the event:

“With the amalgamation of several EU Directives on food additives, and the changes in the food categorisation system, there is certainly a risk that some companies may unwittingly be non-compliant with the current legislation. This [seminar](#) will focus on understanding the legislation and its regular amendments, and provide practical scenarios in which to apply the legislation. The legislation surrounding flavourings will be discussed, including flavouring categories, the EU positive list for flavouring substances and the smoke flavouring positive list. The issue of natural colours and colouring foods will also be discussed.

In addition, attendees will hear about the changes that the Food Information to Consumers Regulation has brought about for additives labelling and have the opportunity to participate in a labelling workshop.”

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

*** Ends ***

April 2015

Notes to editors

1. An accompanying photograph is available from Ms Karen Jones, Campden BRI, Station Road, Chipping Campden, Glos. GL55 6LD, UK. Karen.jones@campdenbri.co.uk +44(0)1386 842204
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 over 2400 members from around 80 countries. It has 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