

PRESS RELEASE

Rapid and conventional microbiological methods: seminar and exhibition at Campden BRI

Microbiological analysis is a rapidly developing area with faster and easier testing a key element in meeting the demands of the food industry. Rapid testing technology is becoming more prevalent in microbiology laboratories in order to facilitate the production of produce fast, reliable results, and ensure that product safety is maintained. Conventional microbiology is also experiencing a change, with the advent of new media, e.g. chromogenic agar and confirmation kits.

A Campden BRI [seminar](#) and exhibition, *Rapid and conventional microbiological methods* (see www.campdenbri.co.uk/rapid-methods-seminar.php), to be held on 4 June, will combine presentations in the area of rapid testing, and the latest developments in conventional testing. It will also include an exhibition providing the opportunity to see what testing and identification options are available.

The event will allow delegates to:

- Discover how to save time and money on microbiological analysis
- Learn how to validate new methods introduced into the laboratory
- Speak to the experts and discuss current problems and their potential solutions
- Network with other microbiologists

For further information on the conference, please contact Daphne Llewellyn-Davies +44(0)1386 842040 daphne.davies@campdenbri.co.uk

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 ***

Date

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