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# PRESS RELEASE

## Better seals – less waste – seminar at Campden BRI

Effective sealing of packaging during food manufacturing plays an important role in food preservation. If the seal is not robust enough, spoilage and pathogenic bacteria may be able to penetrate, potentially leading to food waste. Research funded by WRAP has estimated that 8% of packs leaving the factory might fail to provide sufficient protection until reaching the customer. This potentially equates to 480,000 tons of food waste. Better seals could reduce this, and lead to cost savings in the factory.

To address the issues that the industry faces, Campden BRI is holding a [seminar](#) on 23 November 2012 (see [www.campden.co.uk/seal-integrity-seminar.htm](http://www.campden.co.uk/seal-integrity-seminar.htm)). Event Director, Collette Jermann, comments:

*“This seminar will cover different ways to improve sealing of packaging, focusing on providing practical solutions to optimise existing and novel sealing methods, and possible ways to monitor the seals’ effectiveness. Amongst the topics we will be addressing are the physicochemical nature of seals, characteristics and optimisation of heat seals and ultrasonic seals, and the effectiveness of seals, including leak detection.”*

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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](http://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

