

PRESS RELEASE

Nutrition, diet and health group established at Campden BRI

At this year's Campden BRI Day, the many visitors who stopped by at the product development exhibits were asked what they thought the food and drinks trends for 2015 would be. Among the many varied ideas there were a great many suggestions related to the broad topic of products that contribute to a healthy diet. These included exploitation of naturally functional ingredients, the use of seaweed as such an ingredient, and utilisation of various dairy components.

As a result of the feedback, Campden BRI has pulled together all of its activities to form a new nutrition, diet and health group. Sarah Kuczora, who has coordinated the bringing together of activities, comments:

"Our 'healthy' product development activities cover salt, fat and sugar reduction, enhancement of fibre, protein and micronutrient content, the use of specific functional ingredients and the application of alternative processing and packaging strategies to promote a 'healthy' image. Supporting these headline activities is a range of other services – such as microbiological shelf-life evaluation and challenge testing, and the evaluation of concepts and product quality through sensory panels and consumer acceptance trials. There are also a plethora of chemical analyses that clients may need help with – from the macronutrients (such as proteins, starch and total carbohydrate, and total lipids and specific fatty acids), and vitamins and minerals, to the less defined concepts such as antioxidant capacity.

And supporting all of these capabilities, we also help companies with a range of consultancy services, legislation advice and off-the-shelf and tailored training courses. In fact, even we were surprised by how much we do that is related to nutrition, diet and health!"

For a broad overview of the services on offer, visit www.campdenbri.co.uk/services/food-diet-nutrition.php or contact Sarah Kuczora on +44(0)1386 842482 sarah.kuczora@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 ***

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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](http://www.campdenbri.co.uk) 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