

PRESS RELEASE

TACCP: New guidance from Campden BRI

The food and drink supply chain is increasingly threatened by physical attack or fraud from criminals or terrorists. A core element in the defence of food and drink against attack is a systematic evaluation of vulnerable elements of the supply chain, carried out by an experienced and trusted team - Threat Assessment and Critical Control Point (TACCP). The evaluation reflects established procedures for risk management and it is likely that organisations will increasingly incorporate it into a framework for crisis and/or business continuity management.

[TACCP: a practical guide](#) (Campden BRI Guideline 72) (see www.campdenbri.co.uk/publications/pubDetails.php?pubsID=4640) reflects the principles and practices of TACCP, and other methods employed in the assurance of food and drink safety and security. A key part of the guidance is the assessment of threat - a large number of questions and considerations are detailed for the product, the premises and the business. These include assuring personnel security, controlling access to premises, services, the processes and materials, and the secure storage of transport vehicles. Key points are illustrated with examples and case studies.

This document reflects the principles and practices of TACCP, and other methods employed in the assurance of food and drink safety and security.

For further information contact Kristina Booker (pubs@campdenbri.co.uk +44(0)1386 842048).

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 ***

August 2014

Notes to editors

1. Trade press review copies of this document are available from Ms Kristina Booker, Campden BRI, Chipping Campden, Glos. GL55 6LD. Tel: +44(0)1386 842048 Fax: +44(0)1386 842100 e-mail: pubs@campdenbri.co.uk
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