

PRESS RELEASE

Advances in food safety management systems: Campden BRI seminar

The food industry is constantly facing new hazards and threats, with new issues being identified on an almost daily basis. To meet these increasing challenges, our food safety management systems must also evolve.

The now traditional approach of managing food safety through prerequisite programmes and HACCP may no longer be sufficient. The food industry needs to embrace new systems, such as TACCP, to address vulnerabilities to deliberate contamination. It is considered that a holistic approach to food safety management will be most effective. Systems can only be effective where the food operation has a well developed culture of food safety.

This Campden BRI [seminar](http://www.campdenbri.co.uk/food-safety-seminar.php) (see www.campdenbri.co.uk/food-safety-seminar.php), to be held on 24 November, will focus on:

- New approaches to food safety management
- Food safety culture
- Third party certification
- Managing vulnerabilities

There is also an option twilight/breakfast [session](http://www.campdenbri.co.uk/training/events/food-safety-overview.php#os) (see www.campdenbri.co.uk/training/events/food-safety-overview.php#os) with Caspar Berry - *Risk taking, decision making and attitudes to risk* –

For further information on the seminar - please contact Daphne Llewellyn-Davies on +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 ***

August 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](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