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# PRESS RELEASE

## Bakery Technology Conference

To help keep the industry in the know on the latest developments in bakery technology, Campden BRI is bringing together all parts of the bakery chain, from flour and ingredient suppliers, through equipment manufacturers, to retailers and bakeries. Focusing on commercially relevant bakery technology aspects, the [Baking Technology Conference](#), to be held on 15-16 May 2012, will cover ingredients, processing, baking and cooling, and shelf life (see [www.campden.co.uk/bake-tech-conference.htm](http://www.campden.co.uk/bake-tech-conference.htm)). Event Director Gary Tucker comments:

*"This is a major opportunity for all in the bakery sector to discuss key issues. All product types will be covered, and there will be particular emphasis on generic ingredients, such as flour and fibre, and methods for processing different types of dough. The conference technical sessions start with ingredients, move into processing, and finish with baking, cooling and shelf life issues. There will also be a session of activities involving wheat pasteurisation, gluten-free baking and sensory assessment.*

*The conference will provide a unique opportunity for delegates to hear the latest developments in the industry, both from the presenters and by networking with colleagues. The event is truly international, with speakers from UK, Finland, France, Switzerland and USA. We are particularly pleased to have twelve sponsors involved as well as support from European Baker magazine."*

For further information on the event contact Daphne Llewellyn Davies, [d.davies@campden.co.uk](mailto:d.davies@campden.co.uk)  
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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. around 3,000 sq m of laboratories for food and drink microbiology, hygiene, chemistry, biochemistry, molecular biology, brewing and cereal science, and packaging technology
  - b. around 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