

PRESS RELEASE

Campden BRI extends UKAS accreditation to cover meat species DNA testing

Campden BRI is pleased to announce that it has extended its accreditation by UKAS to cover DNA-based meat species authenticity testing. UKAS accreditation is a recognised international standard for competence, impartiality and performance capability.

Originally developed by Campden BRI for the Food Standards Agency over 10 years ago, the test uses real-time PCR (polymerase chain reaction) to allow sensitive detection of meat species. The demand for accredited testing in this area follows the heightened interest in species testing in the last 12 months. The accreditation is timely as the FSA is now encouraging the industry to test for species cross-contamination at levels less than 1.0% on a weight for weight basis¹. Thus, standard immunoassay tests used by the industry are not sensitive enough.

Steve Garrett, Authenticity Team Leader at Campden BRI, commented:

“Adulteration and authenticity of meat products was brought to the fore in 2013 when a number of UK processed beef products were found to contain horse meat. Demand for our meat testing service increased dramatically and we allocated extra resource to ensure we could cope with demand from our members and clients. Our accredited service currently covers beef, chicken, lamb, pork and turkey, but more importantly the UKAS accreditation is flexible, enabling us to add further animal species in future and react to the needs of the food industry.”

The UKAS accreditation of Campden BRI’s meat species identification testing follows on from the UKAS accreditation for its DNA-based fish species identification service, which the company received in 2005 – again based on methods it developed through a series of projects, supported by the FSA. To find out more about Campden BRI’s food authenticity services visit

www.campdenbri.co.uk/services/authenticity-testing.php

You can find a full list of Campden BRI's UKAS accredited methods on the [UKAS website](#).

¹Food Standards Agency FSA 14/01/04 Open Board – 21 January 2014

[Setting a threshold for contamination of processed meat products with undeclared meat species](#)

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](#) 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