

PRESS RELEASE

Foodborne viruses: Campden BRI seminar

Foodborne viruses (especially norovirus, and hepatitis A and E) are key 'emerging pathogens' and as such are not as fully understood as their bacterial counterparts. It is believed that viruses cause a significant number of illnesses in association with foods each year. However, the significance of viral contamination of food is not fully appreciated. Campden BRI is holding a [seminar](http://www.campdenbri.co.uk/foodborne-viruses-seminar.php) on 16 May (see www.campdenbri.co.uk/foodborne-viruses-seminar.php) to highlight a range of issues, as event director Fiona Cawkell explains:

This seminar will focus on aspects of these increasingly important organisms, explaining current thinking on this emerging problem and why viruses are important. Key areas to be covered include:

- *An overview of the ACMSF report on foodborne viruses*
- *The significance of foodborne viruses in the food chain*
- *Aspects of epidemiology*
- *Methods for detection*
- *Hygiene and interventions for control in the food arena*

Amongst the particular issues we will be discussing are hygiene inspection on cruise ships and norovirus contamination in shellfish."

For further information on the seminar - please contact Daphne Llewellyn-Davies +44(0)1386 842040
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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 ***

February 2014

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