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PRESS RELEASE

Campden BRI boosts investment in new technologies

Campden BRI has expanded its capabilities in emerging technologies with the purchase of a continuous UV-C and the installation of a large scale cold plasma machine. The new installations, which are worth in excess of £100,000, add to existing HPP, power ultrasound and pulsed light equipment at Campden BRI, which are available to companies that require independent practical evaluations of the technologies.

Cold plasma offers potential application for the disinfection of surfaces, in particular equipment, packaging, food contact surfaces or even food itself and could extend shelf life or allow online disinfection of processing equipment to reduce cross-contamination and the establishment of biofilms.

A [video](#) on the Campden BRI website (see www.campdenbri.co.uk/videos/cold-plasma.php) explains more about how cold plasma works.

Similarly, UV light can be used to disinfect water and air systems. UV-C, which includes UV light with the wavelengths of 254 nm, is particularly damaging to microbial cells. Current industrial applications of UV-C include the treatment of conveying lines, packaging and containers, as well as the surfaces of food products such as fruits or vegetables and bakery products.

Both cold plasma and continuous UV-C require no liquids, making these technologies potentially suitable disinfection tools for manufacturers of low water activity products.

The team has also expanded in recent years, with the appointment of food technologist Dr Izabela Palgan, who has knowledge in a range of emerging technologies including power ultrasound, pulsed electric field, and pulsed light processing, and has a particular interest in ultraviolet light.

Campden BRI, Registered no. 510618, Incorporated in England & Wales
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Part of Campden BRI Group

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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 ***

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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 and at <https://www.dropbox.com/sh/2fp2xhcj8l0b2uf/AABkjKUzYaShf1yJsbEvRa0Ma?dl=0>
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 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