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PRESS RELEASE

What does the food and drink industry need?

That's the question that Campden BRI asks its members as the basis of its triennial publication [Scientific and technical needs of the food and drink industry](#), which has just been published. The document is used to promote industry's needs to government and other funding bodies, as well as assisting Campden BRI in business planning.

Some of the main issues raised include:

- Supply chain management – ensuring the authenticity of ingredients and products in an international supply chain
- Harmonisation of auditing and specification systems
- Investigation of a wide range of sustainability issues
- Identification and management of emerging hazards
- Ensuring that legislation is evidence-based and practicable to implement
- Better anticipation of potential problems, and rational, informed debate of food and food production

The document is also available on the Campden BRI website at <http://www.campden.co.uk/research/strategy.pdf>. It can also be obtained by sending an e-mail to auto@campden.co.uk with the subject line: **send needs**

For more information on the document and its implications, contact Dr. Leighton Jones, +44(0)1386 842018 l.jones@campden.co.uk

*** Ends ***

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Part of Campden BRI Group

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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
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