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PRESS RELEASE

Campden BRI is partner of choice for authenticity testing of olive oil

Campden BRI has been chosen by the Rural Payments Agency to carry out chemical testing to ensure the authenticity of olive oil imported into the UK. The analysis will be carried out at Campden BRI's state-of-the-art laboratories at its headquarters in Chipping Campden, Gloucestershire.

New EU olive oil regulations come into force in the UK next month to ensure that olive oil is marketed correctly and to provide a deterrent against fraud. Campden BRI's analysis work will form an integral part of conformity checks carried out at olive oil bottlers and retailers. Campden BRI will analyse batches of olive oil for a range of lipid components. These tests will determine if the olive oil grade declared on the label is genuine.

Dr Julian South, Head of Chemistry and Biochemistry at Campden BRI said:

"Food authenticity continues to be a high profile issue and we are delighted to be chosen by the RPA to help industry and government meet the challenge of beating food fraud. This contract reflects our position as a trusted and respected centre providing technical excellence to the food and drink industry".

Campden BRI will be responsible for all the testing of Extra Virgin olive oil, Virgin olive oil, olive oil composed of refined olive oils and virgin olive oils, and olive pomace oil imported into the UK.

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

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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. t.hutton@campden.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