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# PRESS RELEASE

## Campden BRI named as Market Research Society Company Partner

Food and drink research company Campden BRI has been certified as a Market Research Society (MRS) Partner Company. Campden BRI is one of a few UK food and drink research specialists to have partner status.

The new MRS Partner Company status follows the opening of a new dedicated, state-of-the-art consumer centre by Campden BRI in the Midlands and builds on their existing relationship with the Market Research Society.

As an MRS Company Partner, Campden BRI has to ensure that it upholds the standards of excellence laid out in the MRS Code of Conduct and the MRS Quality Commitment.

Peter Burgess, Head of Consumer and Sensory Sciences at Campden BRI, said: *“We work with some of the world’s biggest brands and retailers in the food and drink industry. Our MRS Partner status demonstrates our commitment to provide our clients with the highest research standards for both our food and non-food consumer research. It comes at a very exciting time for us, with the opening of our new state-of-the-art Midlands consumer centre and the expansion of our consumer insight activities.”*

Campden BRI ([www.campdenbri.co.uk](http://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 \*\*\*

Campden BRI, Registered no. 510618, Incorporated in England & Wales  
Registered Office: Station Road, Chipping Campden, Gloucestershire. GL55 6LD  
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## Notes to editors

1. An accompanying photograph is available at <https://www.dropbox.com/sh/8v4lsik01pym9p1/AADQF-mo66Y6ecdXXuDMSClYa?dl=0> or from Ms Karen Jones, Campden BRI, Station Road, Chipping Campden, Glos. GL55 6LD, UK. Karen.jones@campdenbri.co.uk +44(0)1386 842204
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](http://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