

PRESS RELEASE

Factory cleaning and disinfection – still a major topic

Ensuring that factories are cleaned and disinfected effectively is a fundamental pre-requisite in food and drink production. However, a number of issues are coming to the fore, such as BRC 6, validation of prerequisites and environmental monitoring, and cross contamination control. There has also been much media interest regarding disinfectant resistance. To address these emerging issues, Campden BRI is holding a [seminar](http://www.campden.co.uk/cleaning-disinfection-seminar.htm) on 19 October 2012 (see <http://www.campden.co.uk/cleaning-disinfection-seminar.htm>). Lawrence Staniforth, event organiser, explains the focus of the event:

“This seminar will look at several aspects of cleaning validation, including allergen control, as well as examples of whole room disinfection, and will attempt to untangle the myths from the facts surrounding disinfectant resistance.

*Amongst the speakers will be Brigitte Carpentier from Asnes in France, who will be explaining the new EURL guidelines for detecting persistent *L. monocytogenes* strains, and Nicola Elviss from the Health Protection Agency, who will be talking about food poisoning outbreaks associated with production. In addition, Gareth Lang of 3M will be looking at the Application of ATP bioluminescence in hygiene management.”*

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*** Ends ***

July 2012

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. 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

