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# PRESS RELEASE

## Put the fizz back in your drinks

Soft drinks companies now have access to a new filler/carbonator, installed in the pilot plant facilities at Campden BRI, to help improve the development and processing of bottled drinks. The recently installed Armfield Soft Drinks Carbonator has the facility to produce a wide range of both still and carbonated beverages. Sarah Chapman, from Campden BRI's product development team, comments:

*"It has a range of filling heads to accommodate a variety of bottle and can sizes – glass, metal or plastic - and is suitable for packing up to 250 units per day. A computer controlled system can be preset to the required carbonation levels and temperatures.*

*This complements our existing drinks processing facilities and expertise, such as:*

- *Liquid nitrogen dosing – to reduce headspace oxygen or provide can rigidity*
- *Heat processing in a raining water retort to simulate a pasteurisation tunnel*
- *Advice on processing times/temperatures and heat penetration measurement "*

This equipment is part of an on-going programme of installation of £1.4m worth of analytical and processing facilities at Campden BRI.

For further details, please contact Sarah Chapman +44 (0)1386 842212 [s.chapman@campden.co.uk](mailto:s.chapman@campden.co.uk)

\*\*\* 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](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