

PRESS RELEASE

Gluten-free conference at Campden BRI

The gluten-free market is expanding significantly as awareness of coeliac disease and how products can be reformulated to avoid problems have increased. As part of its wide-ranging activities in product development, Campden BRI is holding a [conference](#) on 30-31 October. *Gluten-Free Bakery Technology: recent developments in and challenges to the gluten-free bakery sector* (see www.campden.co.uk/gluten-free-conference.htm) will provide the food manufacturing sector with a comprehensive review of how the technological challenges associated with gluten-free baking have been addressed to deliver products acceptable to the coeliac sector and beyond.

Conference organiser Charles Speirs comments:

“The conference will focus on understanding the issues surrounding the development of gluten-free baked goods, with four technical sessions divided into the following themes:

- *Setting the Scene - The need for gluten free products, allergen control and legislation aspects*
- *An ingredient-based approach to gluten-free. How specific ingredients can be used to replace the functional properties provided by gluten*
- *Current research in gluten-free technology*
- *The gluten-free product manufacturing and supply chain”*

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*** Ends ***

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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. 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

