

PRESS RELEASE

Professor Caroline Walker

Caroline Walker, Director of Campden BRI's Brewing Division and its Nutfield site, has been appointed Honorary Professor in the School of Life Sciences at Heriot-Watt University in Edinburgh. Heriot-Watt is well recognised throughout the world for its work on brewing and distilling and Caroline's appointment will further strengthen Campden BRI's links with the University. As a part of her professorial role she will be collaborating with the University's International Centre for Brewing and Distilling (ICBD) on joint research projects with their Master students.

Caroline, who has overall responsibility for Campden BRI's contract and membership services for the alcoholic beverages sector, has also been elected as a fellow of the Institute of Brewing and Distilling (IBD) and is a frequent podium speaker in her specialist area of beer and health. She plays a wide role in the industry, acting as a reviewer for several brewing journals, and is a member of the European Brewing Congress Brewing Science Group and of the BFBi London Section Committee.

*** Ends ***

June 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](http://www.campden.co.uk) 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