

PRESS RELEASE

New bakery equipment opens up new possibilities

As part of the recently announced investment in facilities and equipment, with installation of equipment worth over £1.4m at Campden BRI, the bakery processing area has been further enhanced with the installation of the Rondo Smartline. This is particularly adept at the automatic processing of very soft, sticky doughs, which result from long bulk fermentations. It will allow the investigation of different formulations and processing regimes, for example through the low-stress sheeting of pastry and bread doughs.

Gary Tucker, Head of Campden BRI's Baking and Cereal Processing Department, comments:

"Smartline allows particularly gentle and tension-free dough sheet production. The gluten structure is not destroyed and the gas bubbles remain in the dough. We will use it to work with our clients as part of their continuous drive to introduce new products and processes, and to modify and improve existing ones. This acquisition is a significant extra tool in our bakery product development and troubleshooting services."

A short video clip of the machinery in action is available at www.campden.co.uk/news/may12d.php.

More details on the industrial applications of the equipment are available from Gary Tucker +44(0)1386 842035 g.tucker@campden.co.uk and [further details](#) of Campden BRI's bakery services can be found at www.campden.co.uk/services/bakery-product-development.htm.

May 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