

Campden BRI
Station Road
Chipping Campden
Gloucestershire
GL55 6LD, UK

Tel: +44 (0)1386 842000
Fax: +44 (0)1386 842100
www.campden.co.uk



PRESS RELEASE

Mars Chocolate President features at Campden BRI Day

Campden BRI Day is firmly established as a major event in the food and drink industry calendar – giving attendees the opportunity to view the research and facilities at Campden BRI's Chipping Campden site. With over 450 registered, the 2012 event was a tremendous success. The Annual Campden Lecture was a highlight of the day, given this year by Fiona Dawson, President of Mars Chocolate UK. Taking 'A sustainable future?' as her theme, Ms Dawson emphasised the need to work in partnership and move towards 'one planet living', and away from living beyond our planet's capacity. The lecture is available as a podcast at www.campden.co.uk/campdenbriday.htm, and a transcript can be obtained by sending an e-mail to auto@campden.co.uk with the subject line: **send Lecture2012**

Prizes

The Heinz Award for Excellence is awarded to an employee of Campden BRI who has demonstrated extraordinary scientific contributions to the food processing industry in recent years. This year it was presented by Dr. Chris Lowe, Global Quality Strategy Manager at HJ Heinz, to Craig Leadley, for his work on innovative process technologies.

The Marks and Spencer Millennium Prize is to recognise an early career scientist, technologist or engineer employed at Campden BRI who has the potential to positively impact on the food, drink and allied industries. The winner this year was Danielle Sweeney for her work on chemical migration in packaging materials, and she received her award from Yvette Sowerby, Technical Manager – Meals, Desserts and Frozen at Marks and Spencer.

Campden BRI, Registered no. 510618, Incorporated in England & Wales
Registered Office: Station Road, Chipping Campden, Gloucestershire. GL55 6LD
Part of Campden BRI Group

Information emanating from Campden BRI is given after the exercise of all reasonable care and skill in its compilation, preparation and issue, but is provided without liability in its application and use.



Exhibits

The exhibits and displays this year were based around 4 themes: research and innovation; analysis and testing, knowledge management, and operational support. Visitors also took the opportunity to tour our processing, product development and sensory science facilities. Many of the exhibits can be viewed on-line at www.campden.co.uk/campdenbriday.htm

*** 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** 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