

# PRESS RELEASE

## Campden BRI consults on member benefits

As a result of an extensive consultation with members, on which benefits they valued most, Campden BRI has reassessed and clarified what it offers in its membership package.

Clare Brett, Membership Development Officer, comments:

*"We have created a new [Member zone](#) on our website which allows members to explore everything that they get as part of their subscription, giving them useful tips on how to make the most of their membership and providing useful links to other parts of the site. Reassuringly, members were very happy with the core package, but we have tweaked some features and are working hard to raise awareness of everything we have to offer.*

*The package includes:*

- **Easy access to our experts** – short enquiries from members are free of charge
- **Member Service Account (MSA)** – part of a member's subscription fee is placed into their MSA, and can be used to pay for any of our services.
- **Discounts** – typically 30% on our services and products including courses, publications and consultancy
- **Extensive networking opportunities** – through conferences, seminars, courses and our Technical Advisory Panels (special, member-only interest groups)
- **Research** – members vote for the projects they want and benefit from early access to the results.
- **Keeping up to date** – exclusive access to member-only areas of our website
- **Visits and venues** – members can visit us at any time and use our meeting facilities for their events

- **Use of logo** – members can highlight their membership of Campden BRI on their website or literature, with a special ‘member of’ logo”.

Contact Clare Brett: +44 (0)1386 842125 [c.brett@campden.co.uk](mailto:c.brett@campden.co.uk)

\*\*\* 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](mailto: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