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PRESS RELEASE

Cheers! Raising a glass to Debbie's Sommelier success

Dr Debbie Parker, Sensory Manager at the Brewing Division of Campden BRI, has become one of only 37 accredited Beer Academy Sommeliers in the world. Becoming a member of this illustrious group means Debbie is a qualified expert in beers; this encompasses everything from styles and flavours to food matching and brands— something Debbie already has a wealth of experience of.

Debbie commented on her achievement: *"I am delighted to become one of only eight female Beer Academy Sommeliers in the world. This award recognises the knowledge and experience that I have gained working in brewing over the last 25 years and will help to enhance our credibility within the industry, in particular when running training courses or tutored tastings".*

Debbie started educating brewing staff and the general public about beer over 10 years ago. As well as judging many events, including the Great British Beer Festival and the Quality Beer Food Awards, Debbie has led a beer and food evening at the Walbrook Club for Michel Roux Jr.

Gordon Jackson, Head of Brewing Services at Campden BRI said: *"It is very important to the company that Debbie has achieved the prestigious status of Beer Academy Sommelier. It enhances our reputation as a leading brewing research centre and improves the service that we offer to clients, for example beer and food matching."*

If you are interested in learning more about brewing please visit www.campdenbri.co.uk/brewing-courses.php to view the range of courses available from Campden BRI.

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Notes to editors

1. An accompanying photograph is available from Mr Tim Hutton, Campden BRI, Station Road, Chipping Campden, Glos. GL55 6LD, UK. t.hutton@campden.co.uk +44(0)1386 842047
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