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PRESS RELEASE

Innovative food and drink project is delivering healthy growth for Scottish food and drink companies

Scottish food and drink companies have been benefitting from a unique project that is helping them invest in R&D and develop new products for the lucrative health, nutrition and wellbeing market. The Food & Health Innovation Service (FHIS), funded by Scottish Enterprise and Highlands and Islands Enterprise and managed by a consortium led by Campden BRI, was established in 2011, and has so far helped over 250 companies on a one-to-one basis with their NPD endeavours.

Project leader, Philip Richardson commented:

“The global market for health, nutrition and wellness products is growing strongly, and a thriving Scottish food and drink sector, with a fantastic source of intrinsically healthy raw materials on the doorstep, is ideally placed to capitalise upon this opportunity. Developing healthy food and drink products can be a challenge for companies of all sizes, particularly when it comes to deploying the correct blend of science, technology and marketing to maximise commercial success. FHIS helps companies navigate the landscape, implement solutions that are appropriate to their business, and maximise the chances of success.”

He added: *“We have supported a varied mix of companies over the past three years, from entrepreneurial new-starts and SMEs, through to some of Scotland’s largest and most well known food manufacturers, all of whom have benefited from the bespoke service that FHIS can offer. FHIS is truly*

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unique, as we provide a one-stop-shop for companies who are in, or looking to enter, the market for healthy food and drink, providing as we can access to leading technical, legislative, marketing and scientific expertise to help support R&D efforts and create innovative, market-led products.”

Karsten Karcher, Founder and CEO of high-growth food company Pulsetta, explained: *“The support we received from FHIS and partners has been hugely helpful in the ongoing development of Pulsetta as a business. The ability of FHIS to provide access to the right resources at the right time in a coordinated manner makes it an invaluable addition to the business support landscape in Scotland. I would encourage any company engaged in the development of healthy food and drink products to get in touch to see how FHIS can help.”*

Areas of focus

Over the period a considerable number of companies have been looking for advice and support around product reformulation, as pressure comes to bear to reduce fat, sugar and salt from products. There has also been a huge amount of interest in ‘free from’ food and drink products, as well as from companies who are seeking to exploit the intrinsically healthy characteristics of products they offer.

*** Ends ***

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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. tim.hutton@campdenbri.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