

# PRESS RELEASE

## Campden BRI chosen as partner of choice by Kuwait Government

Campden BRI has carried out a review of the national food and nutrition strategy for the Kuwait Institute for Scientific Research to help improve the health of the Kuwait population through healthy eating, lifestyle and safe food.

Food and Nutrition is one of the key priorities for Kuwait and the Kuwait Institute for Scientific Research (KISR) plays a key role in supporting the Kuwait Municipality in meeting this national challenge. KISR have an established international reputation as a centre of technical excellence for food and drink research and development and have a long established collaborative relationship with Campden BRI. Campden BRI was, therefore, their natural partner of choice to assist in developing the 8<sup>th</sup> Strategic Plan for Food and Nutrition. This plan forms one of the central pillars of Kuwait's national strategy and guide's KISR's leadership over the next five years.

Campden BRI's Science Director, Martin Hall, led a review of the food and nutrition deliverables from Kuwait's 7th strategic plan with help from Dr. Susan Duthie from the Rowett Institute of Nutrition and Health – a leading authority in diet and health. He used these findings to shape the 8<sup>th</sup> strategic plan to ensure Kuwait was able to deliver on its food and nutrition commitments in light of future challenges posed, including an increasing population, diet related health concerns and food security.

Martin Hall, commented:

*“It was very rewarding to be involved in this strategic consultation, particularly integrating high quality research with practical application to address the main issues Kuwait will face in food and nutrition over the next five years. I feel privileged to be involved in this project and look forward to maintaining our relationship with KISR and the Kuwait Municipality in the future.”*

Dr. Husam Al-Omairah, Science and Technology Executive Director, KISR said:

*“We have a special and long standing relationship with Campden BRI, which dates back to 2004. Campden BRI’s deep understanding of the food and drink industry made it the ideal partner for this project, which has significant national strategic importance. The input and guidance Martin Hall provided was invaluable and I look forward to continuing our collaboration with Campden BRI in future.”*

Campden BRI ([www.campdenbri.co.uk](http://www.campdenbri.co.uk)) provides technical, legislative and scientific support and research to the food and drinks industry worldwide – with a comprehensive “farm to fork” range of services covering agri-food production, analysis and testing, processing and manufacturing, safety, training and technical information services. Members and clients benefit from industry-leading facilities for analysis, product and process development, and sensory and consumer studies, which include a specialist brewing and wine division.

\*\*\* 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](mailto:tim.hutton@campdenbri.co.uk) +44(0)1386 842047
2. [Campden BRI](http://www.campdenbri.co.uk) 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