

PRESS RELEASE

Hygienic food processing: Campden BRI seminar

Equipment suppliers may not always fully appreciate the operational challenges facing food manufacturers, such as quality management systems, HACCP, hygiene procedures and retailer requirements. Similarly, food manufacturers may not always realise the constraints faced by suppliers, e.g. cost pressures, operator safety concerns (which may conflict with food hygiene requirements) and materials of construction constraints.

A Campden BRI [seminar](#) - *Hygienic food processing: on paper and in practice* – to be held on 25 September (see www.campdenbri.co.uk/food-production-seminar.php) will bridge the gap between the two, by establishing a common understanding of the issues faced by both sectors. This will be achieved by presentations and interactive discussions around three themes:

- Legislation, compliance and quality management systems
- Fundamentals of hygienic design and the need for clear specification of design
- Case studies of how to make it work in practice.

For further information on the seminar - please contact Daphne Llewellyn-Davies +44(0)1386 842040 daphne.davies@campdenbri.co.uk, or visit www.campdenbri.co.uk/food-production-seminar.php.

Campden BRI (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. [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 over 2400 members from around 80 countries. It has nearly 400 staff based at its three sites: Chipping Campden (Headquarters), Nutfield (Surrey - brewing division), and Budapest (Hungary).
2. 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
3. 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
4. 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