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# PRESS RELEASE

## Campden BRI Day - 12<sup>th</sup> June 2012

Industry and trade press will get the chance to find out about the latest technical developments at Campden BRI that will help food and drink businesses as well as extensive opportunities to network with each other. It all happens on Tuesday 12<sup>th</sup> June in Chipping Campden, Gloucestershire at [Campden BRI Day](http://www.campden.co.uk/campdenbriDay.htm) (see <http://www.campden.co.uk/campdenbriDay.htm>) Campden BRI Day, with around 40 interactive exhibits and tours of facilities.

One of the premier annual events in the food industry calendar, with a 60 year history, the day regularly attracts over 400 senior food and drink industry delegates. One of the highlights will be the 34<sup>th</sup> Annual Campden Lecture, which will be delivered by Fiona Dawson, President of Mars Chocolate UK.

The exhibits and displays will be based around four central themes:

- Research and innovation
- Analysis and testing
- Knowledge management
- Operational support

Attendance is free, but pre-registration is essential. For further information on the event contact Annalie Brown, +44(0)1386 842270 [a.brown@campden.co.uk](mailto:a.brown@campden.co.uk) or visit [www.campden.co.uk/campdenbriDay.htm](http://www.campden.co.uk/campdenbriDay.htm)

13th March 2012

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## 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 +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