

PRESS RELEASE

Threats, withdrawals and risks - business continuity seminar at Campden BRI

Ensuring that a business has a sustainable long-term future is as much about foreseeing and planning for long-term global effects as it is about what to do if your factory burns down. Both need to be considered and plans put in place to deal with the consequences, but the amount and type of information available for these factors will vary enormously. A one-day seminar at Campden BRI will help companies balance the shorter- and longer-term priorities.

Event Director Richard Leathers comments:

“History and recent events have shown us the wide variety of risks and threats that exist to the safety and quality of food products that people trust, and both the hiatus and cost that can occur in the ensuing coverage when that trust is damaged. There are frequently warning signs, but these can often go unseen or unrecognised.”

This very timely [seminar](http://www.campdenbri.co.uk/threats-seminar.php) - Threats, withdrawals and risks - business continuity (www.campdenbri.co.uk/threats-seminar.php) - to be held on 4 June 2013, will look at future proofing and horizon scanning in general, with the aim of minimising the threats and risks that businesses face. In essence it will tell delegates what to do, and where to go when a crisis arises. Presenters include a crisis communications consultant, business continuity and loss insurance experts, and food and drink technical specialists.”

For further information on the seminar - please contact Daphne Llewellyn-Davies +44(0)1386 842040
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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 ***

March 2013

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

