

PRESS RELEASE

Campden BRI helps microbrewers to brew better beer

Campden BRI, a company which provides research, analysis and consultancy for the food and drink industry worldwide, is launching a new course to help microbrewers produce better beer.

The one day *'Improving Your Brewing'* course, which will first run on 18 June at the company's world-leading brewing research centre in Nutfield, Surrey will help microbrewers improve the quality and consistency of their beer.

Brewers will learn how the various parameters at each stage of the brewing process - from grain to glass - can be monitored and controlled to reduce faults and optimise processes to make better beer. The course will also demonstrate how microbrewers can make the best use of raw materials, assess and analyse products and monitor shelf life, and improve quality control and quality assurance.

Ed Wray, Brewer and Maltster, at Campden BRI commented:

"We have seen a recent rise in interest from UK microbrewers for our services. According to the Good Beer Guide 2014, 187 new breweries started up in the UK in the last 12 months, many of which were microbrewers, so we have developed this course specifically to address some of the issues we are frequently approached about. We are the UK's leading brewing research centre, and while we work with many breweries all around the world on beer development, production and analysis, we find we are increasingly being called upon by micro-brewers to provide technical support they might not otherwise have access to."

For more information visit <http://www.campdenbri.co.uk/training/improving-brewing.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. 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](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
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