

PRESS RELEASE

Thermal Processing Conference at Campden BRI

Developments in commercial heat preserved food production are fast-growing and constantly changing in all areas – from packaging, to food production, to legislation and beyond. That’s why it is important to stay abreast of these developments in order to produce the best possible heat preserved foods and drinks, meeting exacting quality standards, without fear of breaching legislative requirements. In response to industry needs Campden BRI is bringing its technical excellence together in a major two-day [conference](http://www.campdenbri.co.uk/thermal-processing-conference.php), on 12-13 June (see www.campdenbri.co.uk/thermal-processing-conference.php).

Martin George, event director comments:

“Campden BRI has almost 100 years’ experience in both scientific and technical areas of heat processed foods. This conference will explore the latest developments in commercial heat preserved food production at an international level. Included as part of the conference will be presentations from food industry experts from France, Norway, South Africa and the United States, with speakers from familiar names such as Heinz and Holmach also presenting. Experts from Campden BRI will also be sharing their knowledge of heat preserved food production. The technical sessions will be split into three themes:

- *Thermal food processing*
- *High impact research in thermal processing*
- *Challenges to process validation and compliance.*

The conference is ideal for technical specialists working in all areas of heat processed foods.”

For further information on the conference, please contact Martin George (01386 842037) martin.george@campdenbri.co.uk

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