

PRESS RELEASE

Reusing water in the food industry - seminar at Campden BRI

Water is an essential resource in primary production and food manufacturing. There are limited supplies of both surface and ground water, and the demand for use in agriculture, by industry and for domestic use, is leading to even greater control on the supply and availability of water. Re-using water is fast becoming a major desirable option, as it offers opportunities for those companies that 'get it right' to make cost savings and generate a positive image amongst consumers. Colette Jermann, event organiser, explains how Campden BRI's seminar on 3 July 2012 will help the industry evaluate what is possible.

"This seminar - [Water reduction and reuse in food processing](http://www.campden.co.uk/water-reduction-seminar.htm) (see <http://www.campden.co.uk/water-reduction-seminar.htm>) - will focus on practical ways of reducing water consumption and recycling used water - drawing on the experience of the water industry, the food and drink sector and a range of other key stakeholders. Case studies will be used to illustrate the types of measures that have proved successful, as the industry strives to reduce water use by 20% by 2020. The microbiological and chemical safety considerations of water reuse will also be discussed.

Amongst the speakers will be representatives from WRAP (the Waste and Resources Action Programme), the Environment Agency, AINIA (the Spanish research organisation), and several water companies and industrial organisations."

For further information on the seminar - please contact Daphne Llewellyn-Davies +44(0)1386 842040
d.davies@campden.co.uk

*** Ends ***

May 2012

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
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