

PRESS RELEASE

New bread making process commercialised

Significant developments in bread processing will lead to new opportunities for the baking industry to produce bread of improved quality with reduced energy input. Following development by Campden BRI, the process will be commercialised by Rondo.

One of the benefits of the radical bread process (RBP) is that it can produce a high quality loaf of bread that is defined by a very fine structure of gas cells. Alternatively, lower protein flours can be used to produce equivalent quality bread to that made with other bread making methods. The RBP combines specific process operations to give doughs having unique characteristics at a reduced energy input. The bread made by the RBP has excellent quality overall, comparing favourably with control samples in laboratory tests. Gary Tucker, head of Baking and Cereals Processing at Campden BRI, explains the process:

"There are two stages to the RBP. The first is lamination so that the gas cells in the dough are shaped like ellipses rather than spheres. The second is to cut the dough and place it into the pan with the gas cells aligned in the same direction. During proof the ellipsoidal gas cells lengthen to create a bread with a unique structure. Rondo has been working to develop its existing lamination equipment so that it is suitable for the RBP. Progress is good, with the first trials resulting in bread having the desired characteristics in terms of its unique structure."

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Notes to editors

1. Trade press review copies of this document are available from Mrs. Sue Hocking, Campden BRI, Chipping Campden, Glos. GL55 6LD. Tel: +44(0)1386 842225 Fax: +44(0)1386 842100 e-mail: pubs@campden.co.uk
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