

Campden BRI
Station Road
Chipping Campden
Gloucestershire
GL55 6LD, UK

Tel: +44 (0)1386 842000
Fax: +44 (0)1386 842100
www.campdenbri.co.uk



PRESS RELEASE

Campden BRI invited to world capital of olive oil in UK delegation

Campden BRI was invited by the University of Jaén to participate in a knowledge sharing visit to the main olive oil producing region of Spain in Andalucia. The invitation follows Campden BRI's recent appointment to carry out the authenticity testing of olive oil imported into the UK.

Campden BRI experts spent a week visiting some of Spain's largest olive farms and pressing plants to deepen their understanding of olive oil production and to share knowledge and build links with eminent academics from the University.

Jaen's 60 million olive trees produce 20 percent of the world's olive oil, earning the city the title world capital of olive oil. Due to the economic importance of the olive industry to both the Jaén region and Spain, Jaen University has developed a world-class centre of expertise in olive oil.

Julian South, Head of Chemistry and Biochemistry at Campden BRI said:

"We were honoured to be invited to the University of Jaén. While we are active in the authenticity testing of olive oil, the detailed knowledge we can learn from Jaen's experts regarding the agronomic, sensory, analytical and production aspects of olive oil will be extremely valuable when discussing the challenges faced by the industry. This visit is just the beginning of our relationship with the University of Jaén and I look forward to working more closely with them in future."

Campden BRI's experts undertook the week's tour in mid-May.

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,

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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 at www.dropbox.com/sh/pyns31zkkcabwu/AAC4G61nvv0jzpocLstvOKpma or 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](#) 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

