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PRESS RELEASE

Campden BRI's marathon man completes 500th run in under 3.5 hours

On Sunday 11th November, Steve Edwards of Campden BRI completed his 577th marathon! The race took place in Milton Keynes, and was the culmination of a long-held ambition – to run 500 marathons before his 50th birthday, with the added requirement (to make it more difficult!) that they all had to be run in under 3 hours 30 minutes. This is a world first. Steve commented:

“Running is my great passion and I wanted to achieve something memorable. I have managed it with a couple of weeks to spare! I have been asked what am I going to do next! Apart from resting up a little from the high intensity training, I will soon be back on the roads, but I haven't yet decided what my next Everest will be.”

Steve's achievement is truly remarkable. His first marathon in this sub 3h 30 series was in Coventry in October 1984 (although he had already run a marathon three years previously), and his fastest run was in Stockholm in 1991 (2h 51min 55s). He passed the 500 total marathon landmark back in April 2010 (average finish time 3h 18min – another world record!). His colleagues at Campden BRI are truly impressed by his efforts – and have become used to seeing him on his daily lunchtime run. They are also indebted to his excellence in fixing their broken computers!

*** 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. t.hutton@campden.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

