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PRESS RELEASE

Animal feed seminar at Campden BRI

Animal feed plays an important role in the safety and quality of food products, and is therefore very important to the food industry – as well as to the agricultural and feed sectors themselves. Feed is composed of different materials in different proportions, and includes agricultural materials, by-products of food and drink manufacture, and additives. It is formulated to suit the age and type of livestock, and production constraints will vary for different livestock sectors. With pressures on animal feed supply likely to increase in the future, the sourcing of feed of appropriate safety and quality will become more challenging. It is important therefore to understand the issues in relation to the production of feeds and their use in livestock production.

To discuss the latest issues, Campden BRI is holding a <u>seminar</u> on 6th March 2014 (see <u>www.campdenbri.co.uk/livestock-feed-seminar.php</u>). The seminar will cover aspects such as nutrition, product quality, human health and aquaculture and how services on offer to the industry can help address problems.

For further information on the seminar - please contact Daphne Llewellyn-Davies +44(0)1386 842040 <u>daphne.davies@campdenbri.co.uk</u>

Campden BRI (<u>www.campdenbri.co.uk</u>) 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. t.hutton@campden.co.uk +44(0)1386 842047
- <u>Campden BRI</u> 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, <u>food processing and manufacturing</u> support, <u>food analysis and testing</u>, <u>training</u> and <u>publishing</u>. 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. <u>manufacturing technologies</u> food processing (heating, chilling, freezing), aseptic technology, <u>microwave heating</u>, <u>malting and brewing</u>, <u>milling</u>, <u>baking</u> and extrusion technology, and process control and instrumentation</u>, <u>packaging technology</u>
 - safety assurance including <u>hygiene and sanitation</u>, <u>microbiology</u> and preservation, processing technologies, analysis and testing (microbiological, chemical), and quality and safety management,
 - c. <u>product development</u> and quality, <u>consumer studies</u>, market insights, <u>sensory science</u>, <u>authenticity testing</u>, shelf-life evaluation, <u>labelling</u> and <u>legislation</u>
 - d. agri-food production, ingredients, raw materials, raw material technology,
 - e. underpinning science <u>cereal science</u>, <u>microbiology</u>, <u>chemistry and biochemistry</u>, 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 <u>pilot plant</u> including malting and brewing, retorting, chilling, milling, baking, hygiene and packaging
 - c. 800 sq m of dedicated training and conference facilities