

# PRESS RELEASE

## Campden BRI publishes updated HACCP guidelines

Campden BRI has recently published newly updated editions of some of its HACCP guidelines.

Through focused industry and international standards, as well as a result of high profile incidents, approaches to HACCP continue to develop. Reflecting developments in HACCP and food safety management, since the publication of the previous fourth edition in 2009, [HACCP: a practical guide](#) (Guideline 42) ([www.campdenbri.co.uk/publications/furtherDetails.php?pubsID=4649](http://www.campdenbri.co.uk/publications/furtherDetails.php?pubsID=4649)) describes the principles of HACCP and provides clear practical guidance on their application. Additional guidance is also provided in the area of operational prerequisite programmes as well as the concepts of verification and validation.

The focus of the fourth edition of [Food safety management in agriculture](#) (Guideline 10) ([www.campdenbri.co.uk/publications/pubDetails.php?pubsID=4648](http://www.campdenbri.co.uk/publications/pubDetails.php?pubsID=4648)) has been widened to better reflect the role of GHP, which underpins a HACCP system. It incorporates guidance on the role and application of GHP, HACCP and traceability systems in primary production. Two approaches (GHP- based and HACCP-based) are provided to identifying, evaluating and controlling hazards significant to food safety in primary production. This is complemented by [HACCP in produce and feed: a practical guide](#) (Guideline 64) ([www.campdenbri.co.uk/publications/pubDetails.php?pubsID=4650](http://www.campdenbri.co.uk/publications/pubDetails.php?pubsID=4650)), two areas in which the application of HACCP principles is often seen as problematic.

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Campden BRI ([www.campdenbri.co.uk](http://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, 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. Trade press review copies of this document are available from Ms Kristina Booker, Campden BRI, Chipping Campden, Glos. GL55 6LD. Tel: +44(0)1386 842048 Fax: +44(0)1386 842100 e-mail: [pubs@campdenbri.co.uk](mailto:pubs@campdenbri.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](http://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