

PRESS RELEASE

Campden BRI awarded UKAS accreditation for quaternary ammonium compounds (QACs) testing

Campden BRI has been awarded UKAS accreditation for the testing of benzalkonium (BAC) and didecyldimethylammonium chloride (DDAC). BAC and DDAC are widely used in disinfectants and sanitisers due to their effective biocide properties.

The maximum residue levels (MRLs) of QACs used for disinfectant purposes was reduced to 0.1mg/kg in all foods from 0.5mg/kg by the European Commission in August this year. This has prompted the need for improved analytical methods.

Julian South, Head of Chemistry and Biochemistry said: *“We can test for BAC and DDAC in all food products using sophisticated mass spectrometry which has a detection limit of 0.01 mg/kg. As well as testing food, we can also work with companies to help them reduce QAC levels in their food products or trial alternative disinfection substances.”*

Campden BRI now has UKAS accreditation for 93 tests. You can find a full list of Campden BRI’s UKAS accredited methods on the [UKAS website](#).

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, 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 Ms Karen Jones, Campden BRI, Station Road, Chipping Campden, Glos. GL55 6LD, UK. Karen.jones@campdenbri.co.uk +44(0)1386 842204 and from <https://www.dropbox.com/s/xek691tycvqv4rb/QAC%20testing.jpg?dl=0>
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 over 2400 members from around 80 countries. It has 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