

PRESS RELEASE

Food microbiology – still a very hot topic

Microbiology issues are never far from the consciousness of those in the food chain and new issues are always arising. Campden BRI's popular [annual conference](#), to be held on 26-27 November and sponsored by bioMérieux (see www.campdenbri.co.uk/food-micro-conference.php), will look at some of the major new concerns: *Clostridium* species, chilled food spoilage, 'novel' processing, and water. Event Director Fiona Cawkell outlines what delegates can expect to hear about:

"As usual we are focusing on several issues of particular concern to the food and drink industry. The spore-forming Clostridium genus contains the pathogenic species C. botulinum and C. perfringens, which have caused issues under anaerobic conditions in foods. These bacteria are important in processes such as modified atmosphere packaging, canning and sous-vide processing. Recent findings have also suggested that food manufacture may have a role in the transmission of C. difficile.

Chilled foods are susceptible to a range of spoilage and pathogenic microorganisms. Controlling the growth and survival of these organisms is essential to this large section of the food industry.

Although traditional processes such as the use of heat are important in producing 'safe foods', there are a number of new technologies on the horizon, some of which will be important in food processing in the future. These include super-chilling, high pressure processing and irradiation.

Water is an essential for most food and drink products. Its safety is of importance to the whole of the food industry. Microorganisms of relevance to this commodity include Cryptosporidium, Legionella, Giardia and Cyclospora species."

For further information on the conference, please contact Daphne Llewellyn-Davies +44(0)1386 842040 daphne.davies@campdenbri.co.uk

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 ***

September 2013

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](http://www.campdenbri.co.uk) 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