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# PRESS RELEASE

## Food information update: seminar at Campden BRI

The new EU Regulation on the Provision of Food Information to Consumers is here. Campden BRI's annual Food Labelling [seminar](http://www.campdenbri.co.uk/food-information-seminar.php) (see [www.campdenbri.co.uk/food-information-seminar.php](http://www.campdenbri.co.uk/food-information-seminar.php)) will take place on 2 December, with only 11 days remaining until the deadline for all food and drink manufacturers to comply with the new rules. There has been a great deal said and discussed about the new legislation but, as event director Helen Arrowsmith points out, there are still questions that need answering:

*“What does compliance look like in different sectors?”*

*What will the enforcement position be once the FIC Regulation applies?*

*What is the latest situation with implementing steps and national provisions?*

*The seminar will provide the answers to these questions, and many more, through a varied programme with leading experts. Delegates will have the opportunity to discuss their specific food information legislation enquiries with Campden BRI Food Law Advisors.”*

For further information on the seminar - please contact Daphne Llewellyn-Davies +44(0)1386 842040  
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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,

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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. tim.hutton@campdenbri.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 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](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