



**OUR SERVICES: YOUR COMPREHENSIVE GUIDE**

**Harnessing science &  
technology to drive success  
in the food & drink sector**

## Contents

About us	3
Analysis & testing	4
Marketing support	6
Operational support	8
Development & innovation	11
Impactful research	12
Knowledge management	13
Membership	14



### About us

**With over 3000 member companies in more than 80 countries, we are the trusted, premier, independent technical partner of choice for the food and drink industry.**

Every day we are helping members and clients to make food and drink:

- ✓ safer
- ✓ tastier
- ✓ convenient
- ✓ affordable
- ✓ compliant
- ✓ healthier
- ✓ innovative
- ✓ sustainable

We provide a wide range of services and products all underpinned by investment in meaningful research and science. We are not just about giving you the results, but empowering you with the understanding too.

In support of that understanding and knowledge management, we have extensive training and information provision services, enabling our members in particular to stay ahead of the curve and make the best decisions for their businesses and consumers. No wonder we work with most of the world's best-known brands.



*Campden BRI is our go-to for independent, expert advice and professional testing. Additionally, the meetings, seminars and training they provide help keep us up to speed with all that's new in the world of food manufacturing."*

**Vikan**

## Analysis & testing

From establishing the required tests through to interpretation & support, our experts are here for you every step of the way

Relevant, reliable and timely analytical results are essential for many of the day-to-day and strategic business decisions that you make. Making the best decisions requires accurate, reliable results and the understanding behind them. Our wide ranging services are underpinned by extensive method development, validation and accreditation - giving you access to what you need.

### ✔ What we offer:

Expert results interpretation & trending

Guidance with sampling plans & sample handling

Optimising testing regimes

UKAS accredited methods

Regular performance checks through proficiency tests

State-of-the-art laboratories & skills

Expertise in regulatory controls

Guidance & analysis on emerging risks

Horizon scanning



### ✔ Testing includes:

Chemical, physical & microbiological analysis

Due diligence testing

Contaminants

- Foreign bodies (e.g. metal, plastic, glass, insects), Residues, Mycotoxins, Metals, Environmental pollutants, Illegal compounds (e.g. dyes, melamine), Natural toxicants, Process & trace contaminants, Packaging contaminants

Investigation & identification of food taints & off-flavours

Authenticity & adulteration testing

Nutrition, food composition & nutritional components

Vitamins & minerals testing

Additives, sweeteners & preservatives

Food allergen testing

Microbiological analysis

- Pathogens, Spoilage organisms, Microorganism identification & characterisation, Disinfectants & sanitizer efficacy, Challenge testing & shelf-life, Method development & validation, Rapid methods

Physical properties of food

Ingredient characterisation, functionality, suitability & performance

Packaging testing

- Metal, Paper & board, Plastics, Modified atmosphere, Metal can double seam assessment & troubleshooting, Strength & integrity, Packaging shelf-life testing, Migration & taint analysis

Shelf-life testing (including accelerated shelf-life studies)

Sensory analysis & quality

Development, evaluation & validation of methods

## Marketing support

# Helping you to ensure compliant & successful products that meet market & consumer needs

From market entry to navigating regulatory changes, supply chain challenges and responding to changing consumer needs, we are here to provide expert guidance and practical support.

We connect our members and clients with the support they need to navigate the changing regulatory landscape, as well as the sensory and consumer testing services needed to validate both planned and unplanned changes to their products.



*We have been members of Campden BRI for several years. To have a consistent point of reference for legislation and best practice which incorporates the most current research is invaluable. We have also used Campden's services for new projects and specialist training and have found their input to be of the highest standards. For us, their technical expertise is vital."*

**TCFG Naas Ltd t/a The Culinary Food Group**



## ✓ Our regulatory services:

### Market entry

- Regulatory scan
- Industry best practice
- 'Red flags'
- Step-by-step process
- Assistance with dossiers

### Label review

- Claims
- Translation
- Mandatory / voluntary information
- Nutrition information
- Ingredients & allergens

### Product review

- Ingredient permissibility
- Formulation review
- HFSS score
- Pesticides / microbiological limits
- Packaging



## ✓ Navigating changes to your product, ingredients & packaging:

### Sourcing & validating materials

### Alternative materials & supply chains

### Sensory testing

- Benchmarking
- Descriptive & discrimination

### Quality assessment

### Consumer testing

- Concept / prototype development & testing
- Consumer product journeys & online consumer community

## Operational support

# Flexible technical support - tailored to your needs

We all need specialist help from time-to-time - perhaps with validating a process, developing products, implementing safety assurance or troubleshooting product or packaging problems. As well as providing support as and when you need it, our operational support services are also available as bespoke, on-going programmes.

### ✔ Food & drink safety in safe hands:

#### Conformity to commercial voluntary standards

#### Holistic food safety management systems

- Supporting the development, implementation, auditing & validation of food safety & quality management systems.

#### HACCP

- Assisting with the development & implementation of HACCP-based systems.
- Receive clear, accurate advice to assist with the implementation of your HACCP plans
- HACCP Audit Scheme

#### Process control with validation

- Guidance & support; assessment, evaluation & GAP analysis of controls

#### Risk assessments, risk management & risk communication

#### Food allergen management

#### Supply chain resilience

- Strategies, frameworks & their implementation
- Horizon scanning

#### Food defence & food fraud support (TACCP / VACCP)

#### Food safety & quality culture (Culture Excellence)

### ✔ Manufacturing & processing best practice:

#### Practical support at your site

#### Pilot plant facilities

#### New & emerging technologies

#### Process optimisation

#### Process innovation & validation

#### Product, process & package compatibility

#### By-product utilisation & waste valorisation

#### Improving energy efficiency

#### Comprehensive microbiology services; testing & consultancy

#### Upgrading equipment

#### Factory & equipment design

#### Hygiene, cleaning & disinfection

#### Factory audits & sampling

#### Environmental monitoring plans

#### Processing & preservation technologies

#### Processing to remove microorganisms

#### Thermal & non-thermal processing

#### Industrial process microbiology & challenge testing



*Thank you for your great support and help for last few months of project preparation and technical support... Thank you for your hard work and working with our factory team to seek solutions and support the trial."*

**Mondelēz International**

## ✔ Laboratory systems:

Laboratory design & operation

Method development, assessment, validation & reporting

Accreditation, proficiency testing & auditing

Microbiology, chemistry, sensory & hygiene

## ✔ Comprehensive global regulatory services:

Labelling & label review

Food allergens / allergen labelling

Nutrition

Claims

Translation

Product review

Ingredients & packaging

Market entry

High Fat Sugar Salt (HFSS) restrictions

Regulatory horizon scanning

Ingredient permissibility

Assistance with dossiers

Formulation review

Pesticide/microbial limits

Packaging

## ✔ Sustainability:

Energy efficiency

Water & raw material usage

Waste minimisation & utilisation

Packaging reduction



## Development & innovation

# Dynamic end-to-end development for your products, processes & packaging

Developing new food and drink products requires a high level of expertise and understanding across ingredients, processing techniques, packaging materials, legislation and more.

Our product development experts can help your business with the following services across all food and beverage categories and products.

## ✔ End-to-end development services:

New product development

Development, optimisation & validation

Formulations, processes & packaging

Extensive kitchen & pilot plant facilities

Suitability, functionality & performance of materials

Alternative materials & supply chains

Concept/prototype development & testing

Consumer product journeys & online consumer community

Microbiological risk assessment for new/adapted products

Maximising & testing product shelf-life

Sensory testing

Thermal & non-thermal process validation

Cooking & heating instruction development & validation

## Impactful research

# The latest science & technology - put into practice

In today's fast-moving world, we can help you to lead the way through innovative solutions. Our programme of industrially-relevant research and innovation helps ensure we are able to deliver cutting-edge understanding, facilities, knowledge and expertise to solve your problems and support your business development.

### ✔ High-quality scientific research and impactful solutions:

Implementing new technologies & ideas

Research partnerships

Academic institution connections

Grant-funded collaborations

Research to address specific industry challenges

- Within Diet & Health, Food & Drink Safety, Digital transformation, Sustainability, and Affordability



*...the main benefits of being a Member Interest Group (MIG) member are that you get to meet people in the same sub sector of the industry whilst hearing up to date research relevant to our area. I would recommend it to colleagues as a way to increase your network across the industry, as through the MIG, I have met numerous contacts in other business, formed working relationships with other members who are in supplier companies as well as academic colleagues who work in related fields."*

**Warburtons**

## Knowledge management

# Develop the skills that matter - use them to make a difference

Putting new knowledge to use is essential for remaining competitive. We help you turn information into knowledge and practical skills through training, industry events, websites, publications, databases, reports and consultancy.

### ✔ Turn knowledge into opportunities through:

Guideline documents

Relevant publications

Expert articles & insights

Website & social media

Seminars, conferences & events

- Briefing sessions & webinars,
- Hosted client meetings
- Member interest group (MIG) meetings
- Member events

Tailored training

Bespoke training based on your policies to supplier bases

On-demand e-learning

Knowledge databases

Open courses calendar, face to face & online



*Membership of Campden BRI gives an encyclopaedia of food under one roof with the personal touch of many of the industry's leading experts."*

**Mitchells & Butlers**

## Membership

# Expert support, peace of mind & the tools to succeed

Camden BRI Membership gives you the peace of mind of having access to expert support when you need it – every step of the way.

You can save money and time, keep up to date with the latest developments and insights, and connect and network with industry colleagues and thought leaders. Membership unlocks opportunities to get ahead of the curve, raise your profile in the food and drink industry, and gain status and recognition.

Members can receive expert guidance, deep dive into pioneering research and network with industry colleagues. Plus, you will be connected with the support you need to navigate the changing regulatory landscape.

You can gain the tools, knowledge and network to effectively drive cost-efficient, high-quality and safe production processes. We help realise your commercial potential and outpace competition by unlocking access to vital market trends, expert advice, impactful research and excellent networking opportunities.

### As a member, you can:

#### Access expert support whenever you need it

You're our top priority as a member, and we're here to provide ample support, services and resources tailored to your needs. Whether it's quick, free enquiries or keeping you informed with horizon scanning, we are here to help. You will also have access to member events, knowledge databases and library resources to address any issue, big or small.

#### Enjoy peace of mind at all times

Membership provides the reassurance of knowing we are here if you need us. We have a team of over 250 technical experts who you can rely on. As a member of our organisation, you can have full confidence knowing we're here whenever you need us.

#### Save money and time

By investing in us, we invest in you. Members get access to preferential rates, free short enquiries, facilities for your meetings and events, expert advice and more. Plus, you receive 20% of your membership fee credited back into your account to spend with us.

#### Gain knowledge and stay up to date

Keep up to date with the latest legislation, industry trends and news through our regular email updates and Member Interest Group (MIG) meetings. We cover a broad spectrum of topics, including legislation lists, knowledge databases, Food Law Alert and more. Attend our exclusive, member-only events to hear the latest insights and thinking on key topics and challenges. You can also access our valuable insights through e-books, white papers, blogs, case studies, training sessions and research updates.

#### Connect with experts and network with peers

Explore a variety of networking opportunities designed for you to connect with industry professionals, thought leaders and academia. Our events are organised in a welcoming and secure environment. This setting allows you to exchange ideas and experiences, and engage with experts who can meet your needs.

#### Get ahead

Gain a competitive edge through member-only, exclusive access to the latest research, professional development tools and support from industry thought leaders. For any project or vision, we have the tools and expertise to help you deliver and succeed.

#### Raise your profile

No matter the size or specifics of your organisation, elevate your business profile through our exclusive member-only events and MIGs. Additionally, your company can access our logo to showcase your membership with us.

#### Shape the future

Your membership allows you to collaborate across the industry and make an impact. You can get involved in various areas like our research, governance, MIGs (chairperson roles), Scientific Technical Committee and Advisory Council.

#### Receive recognition

Earn recognition and status through your membership certificate, the use of our logo and inclusion on our member list and LinkedIn. Showcase your business by using our facilities and positioning yourself among reputable peers.





**Get in touch to join those already  
benefitting from our support.**



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



[support@campdenbri.co.uk](mailto:support@campdenbri.co.uk)



+44(0) 1386 842 000



Campden BRI,  
Station Rd,  
Chipping Campden,  
Gloucestershire,  
GL55 6LD,  
UK