

# PRESS RELEASE

## Oats: exploiting the benefits and overcoming the challenges

The recognition of the health benefits of oats by regulatory authorities in Europe and the USA has led to an increased use of this traditional crop. In response to this major upturn in the interest in oats, Campden BRI is holding a [2-day conference](#) - *Oats: exploiting the benefits and overcoming the challenges* on 31<sup>st</sup> October – 1<sup>st</sup> November (see [www.campdenbri.co.uk/oats-conference.php](http://www.campdenbri.co.uk/oats-conference.php)). Gary Tucker, event director, comments:

*“This conference will cover the whole production chain from breeding to the consumer, to expand the understanding of oat and oat product quality and how this can be controlled. It will focus on the food uses of oats, with an emphasis on the health benefits of beta-glucan, the suitability of oats for people with coeliac disease and the development of innovative, healthy products.*

*Colin Brown, past President of the British Oat and Barley Millers’ Association, will present the key note lecture on the future options for oats.”*

For further information on the seminar - please contact Daphne Llewellyn-Davies +44(0)1386 842040 [daphne.davies@campdenbri.co.uk](mailto:daphne.davies@campdenbri.co.uk)

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 \*\*\*

July 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](mailto:t.hutton@campden.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 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