

PRESS RELEASE

Primary production and processing

A new department at Campden BRI is benefitting members and other clients by bringing together key expertise in the areas of primary production, raw materials and ingredients, and primary processing operations. Reflecting the closer integration within the supply chain, the Department of Primary Production and Processing is providing a consolidated focus for areas from cereals and animal feed to fresh produce, as well as post-harvest storage and handling.

It will further strengthen the links between the areas of primary production and primary processes such as milling, as well as providing closer integration of services offered to companies supplying into primary production – such as plant breeders and suppliers of agrochemicals and equipment. Building on historic areas of focus at Campden BRI, the new department provides greater critical mass, thus providing a platform for a broader range of services to clients.

Director of Technology, Professor Sam Millar, commented:

“The new department will offer integrated services to members and other clients across the agri-food chain. The focus of the new department will be on the sustainable production of safe and quality primary products, raw materials and ingredients derived from crops, and their impact on finished product legality, safety, quality and market placing attributes, including animal feed.”

This change builds on historic strengths in cereal milling and fresh produce. It will integrate services offered to clients across the agri-food chain, including plant breeding, crop protection, agriculture and horticulture, produce marketing, feed manufacture and agriculturally-derived ingredient development. It will also enable focused development of primary processing capabilities around wet and dry milling and fractionation, with a focus on processes intended to add value to raw materials.”

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
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 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