

PRESS RELEASE

Meat and poultry: challenges and solutions – Campden BRI seminar 21st March 2013

For many people, meat is an important source of proteins, vitamins and minerals in their diet. However, meat is a complex and variable raw material and the industry faces many challenges delivering high quality products of suitable shelf life to the consumer, whilst addressing legislative, dietary and environmental requirements. To address the current issues facing the meat and poultry industry, Campden BRI is holding a [seminar](http://www.campdenbri.co.uk/meat-poultry-seminar.php) on 21st March 2013 (see www.campdenbri.co.uk/meat-poultry-seminar.php). Event Director Liz Mulvey explains the aims of the seminar:

“The challenges facing the meat and poultry sector are many and varied. In particular, this seminar will bring delegates up to date on:

- *the topical issues of legislation, including the Food Information Regulation*
- *animal feed and implications of plans to reduce the use of antibiotics in animals*
- *EFSA’s role in pathogen reduction and meat inspection*
- *the development of an integrated system to measure and predict meat eating quality at the abattoir stage*
- *impacts of the meat and poultry sector on the environment, and*
- *vacuum cooling of cooked meat joints”*

For further information on the seminar - please contact Daphne Llewellyn-Davies +44(0)1386 842040
d.davies@campden.co.uk

*** 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. 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
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

