

# PRESS RELEASE

## What does the industry need from innovation, science and technology?

A new statement of what industry needs from science and technology has been published by Campden BRI. The document was compiled following an extensive consultation of Campden BRI's industrial members – some 2,400 companies across 75 countries.

The 'needs' document will be used to actively encourage providers of research and other scientific, technical and knowledge services to help meet the needs of the food, drink and allied industries. It will also provide a valuable resource for government departments, agencies, funding bodies and standards organisations, that all engage with industry.

Amongst the many needs identified, assuring product safety is seen as an imperative – through the availability of both assurance and analytical tools to deliver safe products of the appropriate quality and enhanced value. There was also significant emphasis on 'consumer care'. This ranged from reformulation of products and provision of guidance to encourage a healthy diet, through to supply chain integrity and protecting consumers from 'food fraud'.

Significant concern was raised about an emerging 'skills shortage' in the industry. In particular, the need to encourage young people and new graduates into the sector was seen as essential for maintaining a competitive industry that can rise to the challenges of providing a sustainable supply of safe, nutritious products.

Steven Walker, Director General of Campden BRI commented "*We were delighted that so many companies took the opportunity to share their thoughts with us, in what is the biggest consultation of its type on industry's 'innovation needs' – involving some 29 discussion sessions, hundreds of face-to-face contributions, and dozens of written submissions. The exercise involved the whole supply chain - from primary production through to retail and food service – as well as those supplying into this chain, such as equipment and packaging companies.*

*Although this is the seventh time we have undertaken this ‘three-year refresh’, since the first in 1996, the findings will help us enormously in shaping our business plans to provide industry with what it needs - through our services, pre-competitive research, tailored technical support and knowledge management activities. It will also help us to encourage others to do likewise.”*

To download a copy of ‘Innovation for the food and drink supply chain’ send an e-mail to [auto@campdenbri.co.uk](mailto:auto@campdenbri.co.uk) with the subject line: **send innovation 2015**

Campden BRI ([www.campdenbri.co.uk](http://www.campdenbri.co.uk)) provides scientific, technical and knowledge support to the food, drinks and allied industries worldwide. Its comprehensive “farm to fork” range of services cover agri-food production, processing and manufacturing, product and process development, safety assurance, analysis and testing, sensory and consumer studies, training, and technical and regulatory information services.

\*\*\* Ends \*\*\*

6 January 2015

#### **Notes to editors**

1. An accompanying photograph is available from Karen Jones, Campden BRI, Station Road, Chipping Campden, Glos. GL55 6LD, UK. [Karen.jones@campdenbri.co.uk](mailto:Karen.jones@campdenbri.co.uk) +44(0)1386 842204 or from [https://www.dropbox.com/sh/i07bwbaqsqtgr02/AAA\\_EoksIC8kbZIUxuA6bjtCa?dl=0](https://www.dropbox.com/sh/i07bwbaqsqtgr02/AAA_EoksIC8kbZIUxuA6bjtCa?dl=0)
2. [Campden BRI](http://www.campdenbri.co.uk) specialises in the practical application of technical excellence to support the food and allied industries through scientific, technical and knowledge services. It is the world's largest membership-based food research organisation, with over 2400 members from 75 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 5,000 people from food and drink companies worldwide.
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