

PRESS RELEASE

Campden BRI continues investment in analytical equipment

Campden BRI is strengthening its chemical contaminant analysis capabilities with a significant investment in a new state-of-the-art inductively coupled plasma mass spectrometer (ICP-MS). PerkinElmer's NexION® 350D ICP-MS will be used to quantify the levels of heavy metals and other elemental contaminants in food samples to support our clients' efforts to meet regulatory demands.

Julian South, Head of Chemistry and Biochemistry at Campden BRI said, *"This new ICP-MS will complement our other analytical equipment, enabling us to process more samples, more quickly and to lower detection levels. Commonly, we test for the levels of metals such as lead in cereals, cadmium in cocoa beans, arsenic in rice and mercury in fish. There are many further elements that we test for and this new addition will greatly enhance our capabilities. A current concern is nickel, and we will be able to offer the highest sensitivity for this at a time when stringent limits are being considered by EFSA. The new instrument will also enable us to deal with challenging food types where, previously, problems have been encountered due to interferences between elements."*

The new mass spectrometer is the latest purchase as part of an ongoing investment at Campden BRI. In the last two years the company has installed almost £2 million in new, state-of-the-art processing and analytical equipment to ensure it remains a centre of excellence providing practically relevant services for the global food and drink industry.

Campden BRI is working closely with PerkinElmer to develop new testing methods for the food and drink industry.

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. tim.hutton@campdenbri.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 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