

PRESS RELEASE

Bakery “free-from” conference at Campden BRI

The market for bakery goods free-from gluten and specific allergens has increased dramatically in recent years. It is now not only a requirement for a small percentage of the population, but also the choice of a much wider group.

Campden BRI’s [“Free-from” bakery technology conference](http://www.campdenbri.co.uk/bakery-tech-conference.php), which takes place on 10-11 October (www.campdenbri.co.uk/bakery-tech-conference.php), will provide the food manufacturing sector with a comprehensive review of how the technological challenges associated with gluten-free and allergen-free baking have been addressed to deliver products acceptable to the coeliac sector and beyond.

Charles Speirs, event director, comments:

“ The conference will focus on understanding the issues around developing allergen-free and gluten-free baked goods, with four technical sessions divided into the following themes:

- The need for allergen-free and gluten-free products, allergen control and testing.*
- How specific ingredients can be used to replace the functional properties provided by gluten and common allergens such as soy, dairy and egg.*
- Current ‘free-from’ bakery research and innovation*
- Consumer demand and product supply”*

For further information on the seminar - please contact Daphne Llewellyn Davies +44(0)1386 842040
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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 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](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 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