

# PRESS RELEASE

## Food microbiology laboratories – new guidance from Campden BRI

A new edition of a well-established guide from Campden BRI will help food microbiologists to run their laboratories safely and efficiently and help ensure that they generate results that are valid and meaningful. *A code of practice for microbiology laboratories handling food, drink and associated samples* ([Campden BRI Guideline No. 9](#) – 4<sup>th</sup> edition) (see <http://www.campdenbri.co.uk/publications/pubDetails.php?pubsID=51>) has been extensively revised and updated to build on the success of the earlier editions and benefit from practically orientated user-feedback. Its focus, however, remains strongly practical.

After introductory sections on the principles of laboratory safety and security and laboratory management, it provides guidance on the main points to consider when using specific pieces of laboratory equipment. It then provides extensive guidance on media preparation, a range of basic microbiological procedures, and the calculation and recording of results. Supplementary sections include lists of useful references and websites and several appendices which contain information on equipment quality monitoring checks, microscopy techniques including staining, and sample laboratory record pages.

Microbiological analysis of foods can involve any of a range of techniques – often quite sophisticated – for detection, identification, confirmation and enumeration of specific micro-organisms or groups of micro-organism. Obtaining valid and meaningful results, however, requires that the principles of good laboratory practice (GLP) are applied not just to these final analyses but to the many steps and laboratory procedures through which the samples pass en route to the analysis. This practical laboratory guide provides a firm basis on which to establish and maintain such good practice.

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Campden BRI ([www.campdenbri.co.uk](http://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. Trade press review copies of this document are available from Ms Kristina Booker, Campden BRI, Chipping Campden, Glos. GL55 6LD. Tel: +44(0)1386 842048 Fax: +44(0)1386 842100 e-mail: [pubs@campdenbri.co.uk](mailto:pubs@campdenbri.co.uk)
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](http://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