

# PRESS RELEASE

## Heat processing - what is the latest?

Sustainability, quality and safety issues are as relevant to heat processed foods as to any other product group. The heat-preserved foods industry is energy- and material-intensive and is continuing to look to reduce usage of both - for financial as well as environmental reasons. At the same time, it is looking to deliver improved quality without compromising food safety. As part of Campden BRI's role to keep industry informed of latest developments, we are holding an [international conference](http://www.campden.co.uk/thermal-processing-conference.htm) on thermal processing on 13-14 June 2012 (see <http://www.campden.co.uk/thermal-processing-conference.htm>).

Event organiser Martin George, of Campden BRI's Food Manufacturing Technologies Department, comments:

*"The conference, which is the 7<sup>th</sup> of its type, will focus on the latest academic, industrial and regulatory aspects of producing commercial heat preserved foods. Presentations will cover:*

- International food safety and quality issues*
- Energy and water - the universal ingredients*
- New and improved methods for thermal process modelling and validation*
- New and emerging food thermal processing equipment*
- The future environmental and sustainability demands on thermally processed foods"*

For further information on the event contact Daphne Llewellyn Davies, [d.davies@campden.co.uk](mailto:d.davies@campden.co.uk)  
+44(0)1386 842040

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

March 2012

## Notes to editors

1. An accompanying photograph is available from Mrs. Sue Hocking, Campden BRI, Station Road, Chipping Campden, Glos. GL55 6LD, UK. s.hocking@campden.co.uk +44(0)1386 842225
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](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