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# PRESS RELEASE

## New microbiological process hall at Campden BRI

A newly commissioned microbiology process hall at Campden BRI will help in the development of its well established microbiology evaluation and process validation services. Joy Gaze, Deputy Head of Campden BRI's large microbiology department comments:

*"This is a major development for us. In particular, it provides us with a larger area dedicated to the microbiological inoculation of foods and evaluation of the effect of food and drink manufacturing processes at reducing and eliminating such contaminants. As it mimics a real processing environment, it also allows us to do combination studies using pathogens and give recommendations for surrogate organisms suitable for further trials.*

*Assessments can evaluate novel technologies, traditional treatments, product development, pilot equipment, troubleshooting and new packaging formats. We can back this up with in-house expertise on the heat resistance and subsequent survival of microorganisms in a very wide range of food and drink matrices."*

Clients have the option to have work done that is primarily laboratory-based, or combine this with validation studies using equipment housed in this area, and possibly followed by validations with manufacturing equipment in place on site at the client's facilities.

For further information on using the facilities, and about microbiological process validation in general, contact Joy Gaze on +44(0)1386 842064 [Joy.gaze@campdenbri.co.uk](mailto:Joy.gaze@campdenbri.co.uk)

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

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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. 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 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