

PRESS RELEASE

Continental meats: Campden BRI seminar

Continental meats from Europe are well represented on today's supermarket shelves. The demand has been fuelled by consumers increasingly travelling abroad and developing more adventurous tastes, along with the abundance of cookery programmes in which chorizo now features almost as a staple ingredient. These products are quite different from traditional British meat products in terms of their manufacture and preservation. The microbial safety and stability, as well as the sensory and nutritional quality of some rely on a combination of preservation methods known as a hurdle approach. Products such as dry cured hams involve careful control of the drying process and other variables to ensure safety and quality.

To bring the industry up to date with the requirements for these products, Campden BRI is holding a [seminar](http://www.campdenbri.co.uk/continental-meats-seminar.php) on 24 June (see www.campdenbri.co.uk/continental-meats-seminar.php). Liz Mulvey, event director, explains the reasons:

"This seminar will provide an opportunity to gain an understanding of the key processes and principles affecting the quality, safety and stability of many continental meats as well as an appreciation of key ingredients and casings, including:

- *An analysis of the continental meats marketplace in Great Britain*
- *The production, quality and safety of dry cured meats*
- *Safety, quality and regional variations in fermented meats*
- *The role of starter cultures and cure ingredients*
- *Understanding casings: using the correct casing for the product"*

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. tim.hutton@campdenbri.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