

PRESS RELEASE

Campden BRI appointed by Qatar Government to launch national food safety programme

Campden BRI has been chosen by the Qatar Supreme Council of Health to oversee an ambitious programme to improve the country's food safety.

Campden BRI is designing and managing a comprehensive programme to train more than 250 of Qatar's food inspectors via a series of intensive workshops. The "Risk-Based Food Safety Inspections Skills" workshops, which will include both theoretical and practical elements, will run over 18 weeks throughout this year and will be delivered in Arabic by Taylor Shannon International on behalf of Campden BRI.

Dr Anton Alldrick, Special Projects Manager at Campden BRI, said the courses would emphasise the need to take a risk-based approach to food safety, from farm to table:

"The inspectors will be reminded of the significant food safety hazards that can be associated with food, how these are prevented and what evidence the inspector should look for to ensure that food businesses are correctly managed. This will include ensuring that the food businesses have an appropriate understanding of international standards of food hygiene practice and food safety management systems."

The Head of the National Committee for Food Safety, Dr Sheikh Mohamed al-Thani, said:

"The training will help our inspectors understand the risks associated with various food items in the long term. We hope to provide the same level of competency to all inspectors, transfer knowledge from the West and make Qatar gain high international standards in food safety which is line with the Qatar National Vision 2030."

Wassan Abdullah al-Baker, Food safety and Environmental Health Manager, Supreme Council of Health, said:

“The training is designed to make inspections on the basis of the risks involved in each food item at specific stages and the strategies for risk evaluation will be provided during the sessions.”

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 ***

19 May 2014

Notes to editors

1. An accompanying photograph is available at www.dropbox.com/s/5ugfv3vcr15i3oc/Wassan%20Abdullah%20al-Baker%2C%20Food%20safety%20and%20Environmental%20Health%20Manager%2C%20Supreme%20Council%20of%20Health%2C%20Dr%20Sheikh%20Mohamed%20al-Thani%2C%20The%20Head%20of%20the%20National%20Committee%20for%20Food%20Safety%20and%20Dr%20Anton%20All.jpg (please credit Gulf Times) or contact 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