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PRESS RELEASE

Sous vide processing: new guidance from Campden BRI

Recently there has been increased interest in sous-vide processing as a method of producing 'fresh' high quality preservative free chilled meals which require minimal preparation time and maintain a fresh-cooked taste. As such sous-vide has increasingly been used in restaurants and catering outlets, hospital service and in-house restaurants.

Sous-vide processes differ from other technologies used to manufacture high quality chilled products, including vacuum packaging and modified atmosphere packing, in that the food is packed before the pasteurisation step. Additionally some sous-vide recipes do not always conform to the safety parameters given in guidance documents.

The microbiological safety of sous-vide processing (Guideline 75) (www.campdenbri.co.uk/publications/pubDetails.php?pubsID=4653) provides guidance to sous-vide processing with particular emphasis on recommended heat treatments and the microbiological safety of the technology.

For further information contact Kristina Booker (pubs@campdenbri.co.uk +44(0)1386 842048).

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.

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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
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
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