

newsletter

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Lactic acid reduces microbial load on poultry

Reducing the microbial load on poultry could increase shelf life and may be an indication of increased food safety. Although not currently legal in the EU, the use of lactic acid has been proposed for this purpose, and member-funded research has shown that it does indeed have potential. We identified the most beneficial conditions for using lactic acid (a 4% solution at pH3.7) and applied these to chicken broiler carcasses. The microbial reductions achieved depended on the storage time after application of the acid. There was a highly significant reduction up to 9 days, but not subsequently. The largest difference between the counts on control and treated birds occurred after 6 days, when the microbial reduction was 2.1 log cfu/g.

The treatment caused a slight paling of the chicken skin and slight greying of the leaf fat but this was considered to be commercially acceptable by poultry processors. Carcasses were treated with a high level of solution, but a reduced level and a better application method could be developed without adversely affecting the microbial reduction. The trials were repeated with turkey carcasses and similar results were found, both in microbial reduction and in the lack of significant deleterious effects on carcass appearance.

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Copies of Research Reports are available to members. For a copy of the report send an e-mail to auto@campden.co.uk with the subject line: **send RD297**
For a copy of the report send an e-mail to auto@campden.co.uk with the subject line: **send RD298**



Food and Drink TEST Expo

We are playing an important role in the organisation of the **Food & Beverage TEST Expo in Cologne, Germany on 8-10 February 2011** - a major event of exhibits, presentations, forums, workshops and keynote addresses related to analysis and related subjects in the food and beverage industry. Amongst the areas in which several senior staff are involved are the Workshop on Improvements in Rapid Methods, and Keynote Lectures on Food Poisoning and Food Industry Challenges.

In addition there are several dedicated Campden BRI forums. For details on these and to register go to <http://www.campden.co.uk/foodtestexpo.htm>, from where you can also access details of and register for the Expo itself.

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Conjoint analysis

Conjoint analysis is a multivariate technique that is used to understand how people make decisions - in particular, the trade-offs and choices that consumers make between product features and benefits. The basic technique can be applied in different variations, depending on the type of information that is being sought.

Following on from the front page item in last month's newsletter, we have produced a short fact sheet explaining Conjoint Analysis and how it can be used. For a free electronic copy, send an e-mail to auto@campden.co.uk with the subject line: **send conjoint**

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HACCP certification and verification

Do you need your HACCP plan verified by a third party? Would you like your HACCP plan checked to ensure that it meets the latest guidance? Many governments have made HACCP a legal requirement and many of the food safety management standards such as BRC Global Food Standard and ISO 22000, along with the retailers' own standards, require manufacturers to verify their HACCP plan.

At Campden BRI we are able to offer a range of certification and verification services geared to your HACCP needs. We offer an audit against our Campden BRI HACCP auditing standard, which allows companies to gain certification of their HACCP system. Alternatively you can send us your HACCP plan and we can review it remotely as a whole or in sections. Some standards also require your HACCP plan to be externally verified by a third party - this will assist with continual improvement.

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Expertise FEATURE



Optimising quality - the role of proteins

Proteins play an essential role in defining ingredient performance or end-product quality in many foods and drinks. Whether it's suitability of wheat flour for baked goods, behaviour of barley during malting, or how egg contributes to the texture of a quiche for example, understanding the contribution of the protein components is essential, as Simon Penson, Head of Cereals and Milling, explains:

"Seemingly similar batches of raw material or ingredient can vary considerably due to differences in the quality and quantity of their protein content. The use of protein-rich ingredients such as milk powders is influenced by their solubility in the food matrix - which in turn is affected by thermal processes that can denature the proteins. In wheat-based products the interactions of gluten proteins are critical to product quality."



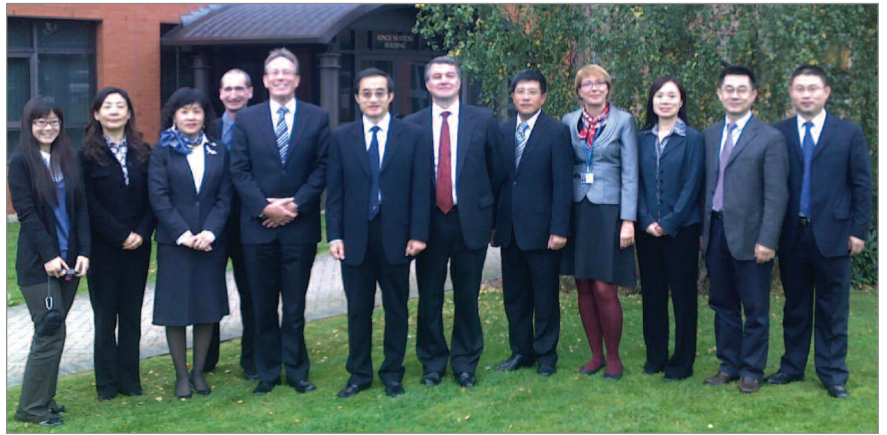
> Types of protein present

We have at our disposal considerable expertise, skills and state-of-the-art facilities to help companies troubleshoot problems or find effective formulations of ingredients in which protein interactions are critical. We can explore the types of protein present, their relative amounts and the way they interact.

We can assess the way in which their structure and functionality are affected by processing factors such as pH and heat. We are also able to use proteins as 'authenticity markers' - for example in varietal identification of grain and flours - to ensure that materials meet specifications.

In working for clients on a one-to-one, confidential basis, we are also able to call upon the expertise of a wide range of scientists and technologists to carry laboratory-based studies through to kitchen and pilot scale production using controlled materials and processing conditions."

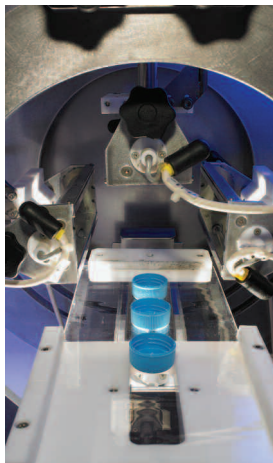
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Tsingtao visit

Tsingtao is one of the top ten brewing companies in the world, brewing around 55 m hectolitres per year. They have been a Member for many years and regularly send students to our Nutfield site for training and project work. This year their Vice President Mr. Fan visited us to gain an understanding of our activities in the areas of carbon footprinting and energy and water saving. He was accompanied by his executive production and technical team in a visit which was hosted by Richard Sharpe and which included lectures by Campden BRI staff members, a tour of our facilities and visits to UK supermarkets to see beers on sale.

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New Technologies Bulletin

Our latest New Technologies Bulletin has recently been issued. To obtain a copy, members can send an e-mail to auto@campden.co.uk with the subject line: **send NTB39**

Alternatively, it can be accessed via the relaunched New Technologies page on our website at www.campden.co.uk/new-technologies.htm, where you can also gain access to podcasts, event information and related services.

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Newsfeed changes named

Our Newsfeed system enables you to receive information about services, events, free factsheets and other publications in which you are interested, but to opt out of the subject areas you are not. Following discussion with clients we have modified the name of our Newsfeed system to *Campden BRI Newsfeed*.

To opt in to the different Newsfeed topics, go to www.campden.co.uk/optin.htm. To see which ones you are subscribed to (and to unsubscribe if you wish), send an e-mail to auto@campden.co.uk with the subject line: **send subscriptions**

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Seminars

Campden site unless stated otherwise

Sensory evaluation workshop

14-17 February 2011

www.campden.co.uk/training/sensory-evaluation.htm

Microbiological safety of UK raw milk cheeses

8 March 2011

www.campden.co.uk/cheese-safety-seminar.htm

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What do you want from membership?

We have recently been consulting with members on what their main requirements are from our membership package, and benchmarking this against what other member-based organisations provide. This has involved a number of Focus Groups within our Panel meeting cycle, and we will soon be issuing a questionnaire to selected member companies asking their opinions. If you receive one of these questionnaires, we would be grateful if you could take a few minutes to complete it so that we can ensure that we provide the services that matter to you.

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Member-funded research programme 2011

With around £2M funds available, members have been voting for which research projects they want us to carry out through 2011 and beyond. The following projects will start in January 2011:

- Allergen management in the context of food allergen thresholds
- Antimicrobial surfaces to improve food quality, safety and shelf life and reduce waste
- Assuring the quality and safety of cereal-based ingredients for the food industry
- Food surface decontamination to improve food safety and extend shelf life
- Microbiology of crop products: hazards, risks and controls
- Minimising taints in food and drink
- New approaches to reducing salt in foods
- Novel approaches to developing clean label products
- Reduction and elimination of *Listeria* using effective hurdle technology
- Reduction of food and packaging waste within the supply chain
- Sustainable crop protection: strategies for integrated crop management and pesticide use

More details on these and on-going projects will be available soon in our Research Programme 2011 document. These projects complement the fifty or so existing projects that make up our Research Programme. Members are able to access summaries of existing projects in the **R&D Summaries** section of our website (for which they will need their member username and password). For more established projects, members can also obtain copies of the full **R&D Reports** via the website. See <http://www.campden.co.uk/research.htm> for access to these pages.

WELCOME TO NEW MEMBERS

Campden BRI is delighted to welcome the following new members who joined recently:

Coneinn Marketing UK & Ireland - a manufacturer of cone shaped pizzas

Grandi Molini Italiani SpA - producers of soft wheat flour and durum wheat semolina

Long Clawson Dairy Ltd - a manufacturer of stilton and other blue cheese, paneers and speciality cheeses

Metrohm UK Ltd - provider of chemical analytical instruments and support services

Mitchells & Butlers Retail Ltd - operators of managed pubs, restaurants and bars

Nature's Oils - a packer of vegetable oils

ATS Hygiene Innovations Ltd T/A OZYGEN - a company specialising in ozone generation equipment, air and water sanitation and odour elimination,

G Desserts - a cake making company

Providence Organics - a coffee importer and seller

Soulful Food - a manufacturer of soups and stews

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Please notify the Membership Department of any name or address changes with respect to our mailing list.