

Newsletter

December 2011



Integrated crop management

Crop production is entering an era in which pesticide availability will be more restricted. A new project will give the industry an improved ability to provide compliant raw materials when crop protection choices are restricted, and access to a reliable source of advice on emerging issues on crop production.

Evaluating the prospects

The member-subscription funded project is identifying opportunities for more widespread and effective adoption of integrated crop management (ICM) in field grown vegetables and fruit - looking at pest and disease monitoring and thresholds, conventional product stewardship and the use of biological products and approaches. Farmers and growers will need to adopt integrated approaches, utilising fewer pesticides, to maintain yield, safety and quality of crops. The accepted thresholds for raw material quality may need to be revised to accommodate the limitations of revised crop protection techniques, which may not prevent blemishes arising from pest and disease damage. This project is evaluating the prospects for successful integration of conventional crop protection methods with strategies using more environmentally benign products and techniques which comply with the changing legislation and meet environmental concerns.

Selected ICM strategies

Specifically, the project is looking at: the impact of legislation on pesticide availability, effective ICM strategies, barriers to wider adoption of ICM, and the influence of more extensive use of ICM on the quality of harvested commodities. Selected ICM techniques will be evaluated in field trials.

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Podcast on ICM
[www.campden.co.uk/
podcasts.htm](http://www.campden.co.uk/podcasts.htm)





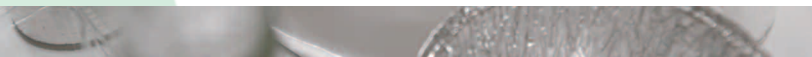
Research...

It was your vote that counted

With around £2M funds available, members recently voted for which research projects they want us to carry out through 2012 and beyond. The following projects will start in January 2012:

- An integrated approach to sensory evaluation of product and packaging
- Better package seals for reducing product waste
- Food safety risks associated with pathogens recently linked to foods
- Good Agricultural Practice and sustainable food production
- How do product health claims influence consumer choice?
- Impact of product reformulation on microbiological stability
- Improving process control for reducing energy use in food production
- Next generation techniques for ensuring product safety
- Product reformulation - replacement of hard fats and oils

More details on these and on-going projects will be available soon in our Research Programme 2012 document to be published in January. These projects complement fifty or so existing projects to 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 or via our autoresponder system - for a full list of R&D reports available via the autoresponder, send an e-mail to auto@campden.co.uk with the subject line: **send index**



Riddling/bottling service for sparkling wine and beverages

The UK produced sparkling wine market is expanding rapidly and we are aware that many small to medium sized producers have experienced difficulties finding suitable facilities for both riddling and bottling for secondary fermentation in bottle. To help this industry, our Corkwise operation is investing in a facility to offer this service to the trade. The service will operate to ISO 9001 and the plan is to achieve BRC accreditation as soon as possible. We anticipate that this service will also be used by cider, perry, and beer producers, as well as the innovative product development market.

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Store your grain safely

As most UK grain enters the food chain, either as food, drink or animal feed, safe and efficient grain storage is key to assuring cereal crop quality. Improved guidance on this is now available. A five-year Defra and industry-funded LINK project, of which Campden BRI was a consortium member, has led to the publication of a new third edition of HGCA's Grain Storage Guide. The Guide, available free from www.hgca.com, was revised by Fera (Food and Environment Research Agency) and Campden BRI in association with the LINK project consortium, and is a key reference point for best storage practice.



The guide adopts a HACCP-based approach to grain storage and provides a new risk management approach to grain storage. This will help to assure grain quality through best practice, prioritising resources by identifying higher risk areas, minimising risk throughout the supply chain, and meeting customer and legal requirements.

The new guide presents simple easy-to-identify actions to prevent or minimise food safety hazards. The grain storage process is divided into a number of steps which represent typical grain storage operations in farm or central stores. The hazards, risks and preventative measures based on best practice at these steps are identified.

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Be responsible!

The Responsibility Deal has received much publicity recently, but what exactly is it and how can you be involved? To answer this, we are holding a seminar on 24 February to look at some of the detailed aspects of the Deal.

The UK Department of Health launched the Public Health Responsibility Deal on 15 March 2011 with members of the voluntary sector, business, industry and the retail sector. The Deal is an attempt to get all parties involved, including industry and the individual, to work together to promote public health.

As well as attending the seminar, you can read background information on the deal with our free factsheet on the subject. Just send an e-mail to auto@campden.co.uk with the subject line: **send responsibility**

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Forthcoming events

Now is the time to book on our scheduled training courses for early in the New Year. The programme for January and February 2012 includes:

January 2012

- 9-13 HACCP - advanced
- 18-19 Internal auditing - principles and practices
- 19 Beer appreciation
- 20 Food labelling seminar (*extra date*)
- 23-27 Food safety - advanced (level 4)
- 24-27 Pastry technology
- 25-26 HACCP - intermediate (workshop)
- 31-2 Feb Basic microbiology

February 2012

- 1-2 Food and drink labelling
- 7 HACCP - foundation
- 8-9 Microbiology for non microbiologists
- 20-24 ISO 22000 auditor/lead auditor (Cheshire)
- 21 Good hygiene practice and produce safety
- 21-22 HACCP - intermediate (workshop)
- 22-23 Brewery microbiology - an introduction
- 27-1 Mar Sensory evaluation workshop
- 27-2 Mar Principles of canning
- 29 HACCP auditing - foundation

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Food safety management conference

Consumers in Europe expect the foods they consume to be safe - whether sourced from Europe or beyond.

Unfortunately a number of high profile crises have undermined consumer confidence in the ability of the food industry and government to deliver safe food.

Following recent highly successful collaborations, including this month's Eurocereal event, we will be teaming up again with Elsevier on 19-20 June 2012 to bring you a major conference on Food Safety Management (www.foodsafetymanagement.com). This conference will seek to identify how governments, the food industry and other stakeholders are working to further improve the management of food safety to help ensure that our food is safe to eat. Exhibit spaces and sponsorship packages are available from:

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Food under pressure: clean up your labels and be more competitive!

High pressure processing (HPP) is one of the many emerging technologies that we have investigated in recent years. Colette Jermann explains how we can help you explore its potential for your business:

"The development of "clean-label" products is a major drive for industry, as is the desire for the products to have 'minimally processed' characteristics. HPP is an effective pasteurisation process, and so can be used to minimise the use of preservatives. Importantly, it enables key flavour and nutritional properties to be maintained. In addition, it potentially allows some natural colours (which tend to be unstable to heat) to be used in place of synthetic colours.

It isn't just clean label that is driving the increase in uptake of HPP. In our work with companies on product development initiatives, we have shown that it can offer interesting opportunities. Its effects on texture in some products (especially proteins) is worth exploring. For example, egg yolk becomes spreadable and highly textured, and low-fat mayonnaise can be made without changing its flavour.

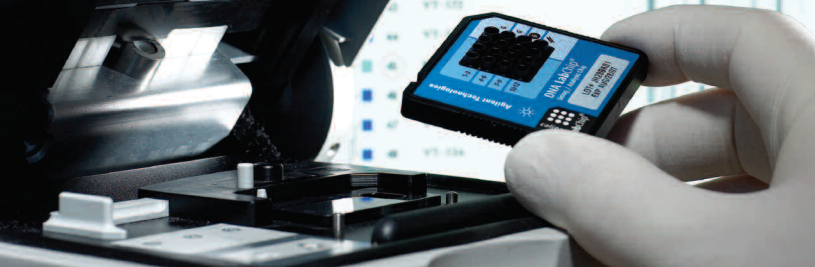
Enhanced yields

HPP can be successfully applied to appropriate products, with benefits to quality and yield, and its use is increasing rapidly. In work we carried out for a seafood organisation, we found that extraction yields of raw meat from shellfish could be significantly increased. The enhanced yields were of major importance to the economics of the operation.

High pressure has been used in the processing of fruit juice for some time; we can carry out initial testing (i.e. proof of principle - 'does it work with your product?'), as well as advising on packaging choice and testing packaging performance, and undertaking both sensory and instrumental quality analysis and shelf-life testing."

It is important that companies choosing HPP are aware of the specific GMP issues surrounding its use. We recently published a Guideline to help with this - *Guidelines on good manufacturing practice for high pressure processed foods (Guideline 67)*.

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Lab equipment showcase

Come and see the latest developments in lab analysis. Launching 7-8 November 2012, at the NEC, Birmingham, easyFairs Laboratory Innovations will be the UK's only dedicated event for buyers of laboratory equipment and technology, analytical equipment and lab consumables (see www.easyfairs/labinnovations). The event will attract decision makers from across industry, and leading scientific, educational and medical laboratories and research institutions. We will be organising a theatre at this event and offering exhibitors the opportunity to submit an abstract featuring the benefits and application of their product or process, resulting in one of a series of 15-minute presentations at the theatre. Also our technical experts will be presenting briefing sessions and wine/food tasting workshops.

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Publications corner

Science and Technology textbooks available from Campden BRI

We distribute a wide range of food science and technology textbooks published by renowned publishers such as Woodhead Publishing and Wiley Publishing. For a full list of the many titles available, see our website at <http://www.campden.co.uk/publ/books.asp>

In particular, hot off the press is *Hygienic design of food factories*, edited by our own food hygiene specialist John Holah, along with Huub Lieleveld, formerly of Unilever Netherlands.

Other recent releases include:

Postharvest biology and technology of tropical and subtropical fruits: volumes 1-4

Rice quality: A guide to rice properties and analysis

Processed meats: Improving safety, nutrition and quality

Egg and egg products: volumes 1 and 2

Handbook of food proteins

Manley's technology of biscuits, crackers and cookies (Fourth edition)

Food and package engineering

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Welcome... to new members

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

Amin Imperial Bakeries T/A Indus International Foods - importer and re-packer of spices and rice

Dycem Ltd - a company specialising in the development and manufacture of contamination control floor coverings

GOJO Industries Europe Ltd - manufacturer of hand sanitizers

J & K Confectionery Ltd - representatives of manufacturers of confectionery products

Llopartec SL - a company producing mixes and bread and pastry goods

Marco Luzzini - consultant

Natural Biotechnology Sprl - producer of natural food antioxidants, anti-browning agents, preservatives and environmental hygiene products

Nature Delivered Ltd - on-line subscription business supplying snack products

Race Nutrition Ltd - producer of dairy-based sports food

Thistle Seafoods Ltd - producer of chilled and frozen added value fish products

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

