



newsletter

INSIDE THIS MONTH



Director-General awarded CBE

Professor Colin Dennis awarded a CBE in the New Year's Honours List.



Director-General Designate

Dr. Steven Walker to succeed Colin Dennis as Director-General.



Wine and spirits

Wine consultant involved in analysis for international wine and spirits competition



Research

New projects plus publication of Research Programme 2009 and over 20 R&D Reports

Reducing saturated fats

As part of its campaign to reduce consumption of saturated fats, the UK Government is working with industry to encourage reformulation of some types of product. Campden BRI provides the wide-ranging technical support that companies need to achieve this.

Based on in-depth experience of ingredients, including alternatives to fat, we have helped formulate lower fat products without compromising on quality. We have used state-of-the-art NIR imaging technology to map the distribution of fat within fried products - research which offers exciting possibilities for assessing how changes to processing parameters could reduce fat uptake or distribution.

Effects on quality can be assessed using our extensive sensory analysis facilities, while our chemists offer a range of analytical services, including total fat and fatty acid profile. The latter provides specific insight into the relative levels of saturated and unsaturated fats within a product.

Guidance on labelling is available - including the use of nutrition and health claims. For products near to or in the market place, product benchmarking provides comparative 'eating enjoyment' scores - an indication of how the product compares with the competition.

With this broad range of expertise, skills and facilities, we are able to help clients develop and exploit a thorough understanding of the options available to them.

For key contacts - see overleaf



Saturated fats: key contacts

Analysis: Nick Byrd +44(0)1386 842187 n.byrd@campden.co.uk

Benchmarking: Janetta Hylands +44(0)1386 842009 j.hylands@campden.co.uk

Formulation (bakery): Terry Sharp +44(0)1386 842137 t.sharp@campden.co.uk

Formulation (general): Sarah Chapman +44(0)1386 842212
s.chapman@campden.co.uk

Formulation (meat products): Liz Mulvey +44(0)1386 842178
e.mulvey@campden.co.uk

Imaging technology: Martin Whitworth +44(0)1386 842139
m.whitworth@campden.co.uk

Legislation and labelling: John Hammond +44(0)1386 842138
j.hammond@campden.co.uk

Sensory and consumer: Peter Burgess +44(0)1386 842122
p.burgess@campden.co.uk



Wine and spirits competition

Every year the annual International Wine and Spirits Competition attracts entries from around the world. Through Corkwise, Campden BRI is proud to be involved in this event as Geoff Taylor, our wine consultant, explains: "This year's event saw over 10,000 participants in the competition. Product categories range from wines, champagnes and fortified wines through to whiskies and all varieties of spirits. The products are assessed for their quality and flavour by panels of expert judges. The winners from these judging panels are then subjected to a further series of chemical analyses in our laboratories, to check for quality and potential faults. Only those that pass both tests are awarded the coveted gold and silver medals, which are announced at a spectacular banquet in London - accompanied, naturally, by some excellent wines."

Contact: **Geoff Taylor** +44(0)1737 822272
g.taylor@bri-advantage.com



Ingredients podcast

An interview with Dr. Terry Sharp, discussing ingredient use and product reformulation - including work on fat replacement in product development - is available as an audio podcast. Listen on-line or download from www.campden.co.uk/podcasts.htm

Research UPDATE

R&D underpins our essential skills and knowledge. *Research Programme 2009* provides an overview of all 63 current research projects. For a pdf, e-mail auto@campden.co.uk with the subject line: send RP2009



Research programme

In addition to the ten new member subscription funded projects announced in December, two new projects illustrate our enthusiasm for collaborative research.

> Exploring food through models - DREAM

Better evaluation of the impact of changing composition or processing conditions on nutrition and safety is the focus of a major EU funded project called DREAM (*Design and development of realistic food models with well characterised micro- and macro-structure and composition*). Involving 18 partners - including both Campden BRI and C&C Hungary - the project will integrate experimental and mathematical approaches to



develop food models to be used as tools for predicting food behaviour. It will cover fruits and vegetables, meat, dairy, and bakery products, and allow extension of the models to other food types.

Contacts:
 Campden site - Martin Whitworth
 +44(0)1386 842139
m.whitworth@campden.co.uk
 Hungary site - András Sebök
a.sebok@campdenkht.com +36 1 433 14 70

> Improving breadmaking wheat

Understanding the way in which gluten proteins are 'trafficked' within the cells of the wheat seed is strategically important in improving breadmaking wheat varieties - as this is believed to affect breadmaking quality. Campden BRI is supporting an Industrial Partnership Studentship, through which research student Adam Tyler will use cell and molecular biology to manipulate the trafficking of seed proteins in hexaploid wheats Cadenza and Paragon, to assess its effects on protein quality. The project involves collaboration with the University of Nottingham and Rothamsted Research, and is supported by BBSRC.

Contact: Dhan Bhandari +44(0)1386 842147
d.bhandari@campden.co.uk

See also the back page for a list of recent R&D reports.



Supply chain safety assurance



Under the auspices of the major EU project MoniQa (www.moniqa.org), Campden BRI's Dr. Anton Alldrick recently held one-day seminars in Ankara and Istanbul, Turkey. Centred on the theme of 'Developments in bakery and mill food safety management' the seminars covered both generic (e.g. HACCP, food safety legislation) and specific (e.g. mycotoxins, allergens, foreign bodies) topics. The demand for the seminars reflects the growing awareness of the importance of safety assurance in an increasingly international supply chain.

Contact: **Anton Alldrick** +44(0)1386 842127
a.alldrick@campden.co.uk



Director-General awarded CBE

Professor Colin Dennis, Director-General of Campden BRI, was awarded a CBE in the New Year's Honours List, for services to the agri-food industry. "I am absolutely delighted and greatly honoured by this appointment" commented Colin. "Although personal, I very much see it as an award for the work and reputation of Campden BRI and

all its employees. It has been a privilege to have had the opportunity of leading the organisation for over 20 years and at a time when we have seen our services in increasing demand by large, medium and small companies in many countries of the world."

Contact: **Colin Dennis** +44(0)1386 842001 c.dennis@campden.co.uk

Campden BRI appoints Director-General Designate

Dr Steven Walker has been appointed Director-General Designate of Campden BRI. Steven will assume the role of Director-General on the retirement of Professor Colin Dennis CBE later this year. Bob Clarke, Chairman of Campden BRI commented "I am very much looking forward to working with Steven in the further development and strengthening of Campden BRI. These are exciting times as we begin to deliver the benefits of the recent merger, including the increasingly international outlook of the business. Steven knows the business extremely well, having 22 years' service, with 14 of those at Director level, and is ideally placed to take the business forward."



Contact: **Steven Walker** +44(0)1386 842011 s.walker@campden.co.uk

Contact

Campden BRI

Station Road
Chipping Campden
Gloucestershire • GL55 6LD • UK
Tel: +44(0)1386 842000
Fax: +44(0)1386 842100
www.campden.co.uk

Campden BRI

Centenary Hall
Coopers Hill Road
Nutfield
Surrey • RH1 4HY • UK
Tel: +44(0)1737 822272
Fax: +44(0)1737 822747
www.bri-advantage.com

R&D reports

Campden BRI issued 24 R&D reports in 2008. These are available in hard copy and electronically via our autoresponder: send an e-mail to auto@campden.co.uk with the subject line 'send R&Dnnn' (without quotes and replacing nnn with the relevant number e.g. send R&D273). Send a separate e-mail for each report required.



WELCOME TO NEW MEMBERS

We are delighted to welcome the following new members who joined in December 2008:

Applied Principles Ltd - a specialist provider of paper free quality control systems for producers and suppliers in the food industry

Aquatic Hygiene Ltd - a Scottish specialist provider of food safety and biosecurity solutions to the seafood industry

Britannia Food Ingredients Ltd - a speciality fats company for the chocolate, confectionery, biscuit and snack food industries.

Loscoe Chilled Foods Ltd - a meat processor producing diced and sliced cooked meats as well as cured bacon.

Natures Gift Ltd - a baby food company

In 2008 Campden BRI welcomed 116 new members, from 27 countries, representing all sectors of the agri-food chain, and ranging from small individual operations to large international companies - strengthening our position as the largest organisation of its kind in the world.

Contact: Bertrand Emond
+44(0)1386 842062
membership@campden.co.uk

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

Effect of salt and acid and the sequence of application on the growth boundaries of *Escherichia coli* (R&D 250)

An evaluation of on-pack sensory communication and its effect on expectations and experience (R&D 251)

Sensory assessment and rheological measurement of toffee sauces made with modified and 'clean label' starches (R&D 252)

Comparison of the growth of Enterobacteriaceae and *Pseudomonas* in broth containing sodium or potassium chloride (R&D 253)

The microbiological effect of essential oils in foods (R&D 254)

Assessment of sensory quality and microbial levels in modified atmosphere packed and air packed cooked chicken products (R&D 255)

Assessment of sensory quality and microbial levels in a chicken korma (R&D 256)

Effects of pH, water activity and temperature on the antimicrobial properties of essential oils (R&D 257)

A colorimetric assay to estimate xylanase activity and relative inhibition in flour and ground wheat (R&D 258)

Children's attitudes towards healthy options (R&D 259)

History of the minimum botulinum cook for low-acid canned foods (R&D 260)

Waste and resource use in the food and drink industry: a review of processing and packaging waste, energy and water issues (R&D 261)

Tristimulus measurements of flour colour (R&D 262)

An investigation into the formation of proteinaceous lumps in milk (R&D 263)

Clean filling: general guidance with particular attention to electrostatic charge (R&D 264)

Methods to characterise egg functionality in batter systems (R&D 265)

Use of xylanases and ferulic acid esterase to increase the shelf-life and soluble fibre content of white and wholemeal bread (R&D 266)

Adolescent food choices and preferences: results of UK focus groups (R&D 267)

Utilisation of waste heat from food factories (R&D 268)

Modelling the increase and growth of spoilage microorganisms in food: production of an Enterobacteriaceae model (R&D 269)

Modelling death of Enterobacteriaceae at different temperatures, pH values and salt concentrations (R&D 270)

Validation of dynamic predictive microbiological models (R&D 271)

The relative importance of environmental concerns and ethical practices when consumers make food and drink purchasing decisions (R&D 272)

Evaluating the acceptability of new healthy products with adolescent consumers in the UK (R&D 273)

Contact: **Carol Newman** +44(0)1386 842048
pubs@campden.co.uk