

Newsletter

February 2011



Napping - an easier way of assessing product characteristics

Recent research has shown that the Napping technique may provide industry with a cheaper and simpler method for gathering sensory information, as an alternative to conventional profiling. In Napping, assessors position products on a flat surface (typically a large sheet of paper) according to overall similarities and differences.

Two sets of commercial products varying in degree of sensory complexity were chosen - strawberry yoghurt and sliced white bread. Eight trained panellists carried out both Napping and conventional profiling to allow for comparison of the methods. A potential alternative, Partial Napping, was also assessed. In this, assessors are asked to repeat the Napping exercise separately for different sensory features (e.g. appearance, odour, flavour and texture). This maintains the advantages of the original method (simplicity and rapidity), but has the added benefit of being closer to conventional profiling.

Benefits and limitations

The Napping technique was a very simple way of obtaining the desired information, and gave similar results to conventional profiling in terms of product characterisation. However, the study highlighted a certain degree of product specificity: the yoghurts were better characterised using the Napping method, but conventional profiling was preferable for bread. Based on these findings, we will be able to further improve our support for clients in the broad field of product sensory characterization.

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Members of Campden BRI can obtain an electronic copy of the full report of the study by sending an e-mail to auto@campden.co.uk with the subject line: **send RD303**

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Service...

Identification and characterisation of microorganisms is a key part of the management of food safety and quality, tracing contaminants and troubleshooting problems such as spoilage. Identification of an unknown species that you have encountered can help to assess whether it poses a safety/spoilage concern or is likely to be heat resistant, for example.

Yeast identification

Identification of yeasts can be time consuming and open to subjective interpretation. Over recent years improvements have been made to identification techniques to reduce subjectivity and identification time. Automated systems and DNA-based technologies can deliver reliable results in 24 hours, to assist in contamination/spoilage issues.

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Campylobacter testing

The FSA recently announced targets for reducing the level of *Campylobacter* in chickens (<http://bit.ly/eaUm63>). In an agreement with the poultry industry and the major retailers, the FSA aims to reduce the number of the most heavily contaminated birds. We are able to carry out both detection and enumeration of *Campylobacter* in foods. In addition, we have recently published research on the use of lactic acid specifically for the reduction of *Campylobacter* in poultry.

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Call for nominations for Heinz Travelling Scholarship

The objective of the Heinz Travelling Scholarship for Scientific and Technical Excellence is to recognise outstanding scientific research and/or technical contributions. The award provides a £6,000 monetary award for an employee of Campden BRI who has demonstrated extraordinary scientific or technical contributions to the food and drink industry in recent years, with specific attention to contributions during the last 12 months.

Nominations should be submitted to Prof. Steven Walker by 1 April 2011.

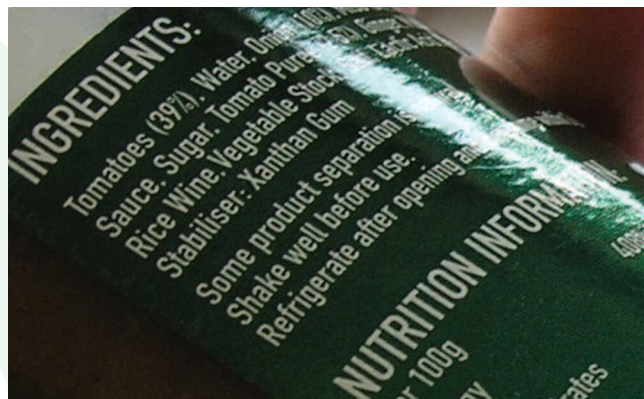
Bob Marsh

It was with great sadness that we learnt of the unexpected and untimely death of Bob Marsh over the Christmas period. Bob had been a member of our Council since 1995 and was Chairman in 2002-2003, when he represented RHM Technology. He also Chaired the Scientific and Technical Committee from 1995-98; prior to that he chaired the Consumer and the Marketplace Panel and the Food Science Panel. He also chaired the Biotechnology Working Party through the early nineties.

Bob was a great supporter of Campden BRI throughout this time, and will be greatly missed.

The cost of labelling

Research by us into the costs incurred by companies when they change food and drink labels has recently been published by Defra. *Developing a Framework for Assessing the Costs of Labelling Changes in the UK* found that the costs of labelling changes per stock keeping unit were substantially greater than those that have been reported previously. To access the report visit <http://bit.ly/campden1>



Unrivalled expertise

The work drew on our unrivalled expertise in food labelling and helps to underline the importance of ensuring that labels are prepared right first time. Our Label Review Service is designed to do just this for companies and thereby help them prevent costly errors that require unnecessary label changes; in the most serious cases such errors can trigger product recalls or even lead to prosecutions.

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Clare's tips

In a regular feature, Clare Brett (Membership Development Officer) will pass on tips on how you can get the best out of your membership.



This month the topic is **R&D reports**

"Whenever we release a new research report, as members, you will get an email alerting you to the publication with a link to download a copy. To do this, you need to have opted in to receive notification via our Newsfeed system, and your email address needs to match the one we have on our membership database. If you get a message telling you that your email is not recognised, all you need to do is email us so that we have your new details and we will update the database."

You can also access our archive of R&D reports by visiting: www.campden.co.uk/research/reports.htm

If you have any queries about this or any aspects of your membership please feel free to contact me:

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How strong is your package?

As well as being suitable for the food it contains and the processing conditions it encounters, food packaging must also be able to withstand the rigours of distribution and storage - in short, everything that might happen to it from when it leaves the process line until the food is used by the consumer.

We have a comprehensive series of packaging tests to evaluate packaging performance by replicating distribution hazards and reproducing the damage that might be caused. These include compression, peel and burst testing, and complement those on analysis of the properties of the materials themselves, and of migration of components into food.

To see a video showing these strength tests in action, including a new clip on tensile strength testing, go to <http://www.campden.co.uk/videos.htm>

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Disinfectant testing

Ensuring that factories are cleaned and disinfected effectively and in a timely manner is a fundamental prerequisite in the production of safe and wholesome foods. This involves decisions on when to clean, how to clean and what chemicals to use, in order to remove physical, chemical and microbiological contaminants.

Expert knowledge on how the disinfectant works and how effective it is

Provision of advice and guidance on cleaning methods, cleaning agents and disinfectant selection are amongst the many services that we offer the food industry. Not only for traditional cleaning, such as wet cleaning, dry cleaning, CIP (cleaning-in-place) systems and antibacterial hand soaps/hygienic rubs, but also in new technologies such as whole room disinfection, antimicrobial surfaces, and disinfectants with 'residual activity' claims. When coming to us for such advice, you can rely on the fact that we can back up our guidance with expert knowledge on how the disinfectant works, and how effective it is, as Lawrence Staniforth explains:

"The manufacturers of both disinfectant formulations and active ingredients must be able to substantiate the claims they make on the efficacy of their products. This involves submission of technical dossiers detailing their product's performance in recognised, standardised laboratory tests. We carry out many of these tests for disinfectant companies and are involved in the development of the tests at both UK and International level."

Different formulations are effective in different situations, and against different microorganisms. We work with disinfectant-producing companies and disinfectant users to ensure that the claims made on the container are correct and can be substantiated. Amongst the many questions that the disinfectant testing regimes and users ask are: what organisms is the formulation effective against; does the product work under chilled and/or ambient conditions; and how effective is it? This background knowledge means that we can offer companies advice on how to deal with problem organisms (in-house strains) and validate the efficacy of treatments against these organisms, thus ensuring that their cleaning and disinfection practices are suitable."

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New faces

We are delighted to welcome two new colleagues:



Jo Rathkey is our new **Training Events Manager**; her main role is to manage the successful delivery of our extensive programme of scheduled training courses.



Sara Thompson is our new **Membership Officer**; her prime objective is to look after our current member companies to make sure they get the most out of their membership. In doing this, she will be working closely with Clare Brett.

Your partner of choice - a record year for membership

As a reflection of our ever growing worldwide reputation, 156 new members joined us in 2010 - one of the highest numbers ever! - from 24 different countries worldwide. These companies represent all sectors of the food and drink industry, ranging from small individual operations to large international companies - strengthening our key interface role in the agri-food supply chain and our position as the largest business of its kind in the world.

We now serve over 2150 member companies in 66 countries worldwide. An increasing number of member companies have also been using our site as a venue for meetings, appreciating the well-equipped central location and the opportunity to involve some of our experts.

Continuous improvement... we are listening

Over the past six months, we have been undertaking a benchmarking exercise and a series of member surveys regarding our membership packages and the way we communicate with our members. Thank you to the many members that have been taking part - watch this space for some new and improved offerings!

Campden BRI

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welcome... to new members

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

Arch Chemicals - manufacturer of sanitisers, disinfectants and other antimicrobials for the food and beverage industries

Cook Trading Ltd - an own brand frozen food manufacturer and retailer

Winkworth Machinery Ltd - designer and manufacturer of industrial mixers

Gujarati Rasoi Ltd - manufacturer of traditional Indian meals and sauces

Le Pain Nouveau - baker of bread and breakfast products

Mighty Veg Delights - vegan food and drink manufacturer

MOMA Foods Ltd - manufacturer and retailer of breakfast products

Queensmeal Foods Ltd - bakery producing a range of breads

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