

newsletter

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New instrument comparison website

A new website is providing personnel in the food and drinks industries with an easy way to keep up to date with developments in instrumentation - both in-line instruments used in manufacturing control and those used in the laboratory.

www.compareinstruments.com will ultimately provide a one-stop source to enable users to keep up to date with all aspects of new instruments. The web site allows users to read the manufacturers' brochures, read assessment reports done by Campden BRI, view users' comments or contact the supplier for further information. Importantly, it enables users to compare products from different suppliers.

A useful spin-off from the work to create the website is our complementary instrument assessment programme for testing new and existing instruments for their suitability for use in the food and drinks industries.

The website currently holds details on nearly 60 pieces of equipment from 20 different manufacturers. The achievement so impressed the Marks and Spencer Millennium Team Prize Judges that those involved won the 2010 Prize, which was presented on Campden BRI Day (see inside for details).

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Reducing acrylamide levels in food

We have been helping companies who are looking at ways to reduce the levels of acrylamide in their products. Acrylamide, believed to be a human carcinogen, is formed in high-carbohydrate products that are subject to high temperatures; examples include crisp bread and bread crust, and potato crisps and chips. Choosing starting ingredients that have reduced levels of sugars and certain amino acids, and modifying the processing of the product may help to reduce the levels of acrylamide formed.

As well as helping companies to understand how different processing regimes and changes to the starting materials can affect acrylamide formation, we also carry out analysis of acrylamide, so that companies can see which of their products are most susceptible, and which strategies are having the most beneficial effect. We have developed a reliable and cost-effective analytical method for acrylamide, which uses a combination of liquid chromatography and mass spectrometry (LC-MS).

A news release issued by the European Food Safety Authority (EFSA) on 18 May 2010 suggested that acrylamide levels found in various food products in 2008 were generally lower than those found in 2007, but that in some products - such as such as potato crisps, instant coffee and substitute coffee - they were higher. The report was based on over 3,400 results provided by 22 EU Member States and Norway. This is the second in a series of three EFSA reports (covering 2007, 2008 and 2009 respectively) which will help the European Commission and Member States to determine whether or not voluntary measures taken by the food industry to reduce acrylamide levels have been successful. Subsequently, there has been a European Commission Recommendation that all 27 EU countries provide acrylamide analytical data to the Commission on an annual basis for a range of products.

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FSA Placement

As part of the Food Standard Agency's policy of ensuring that its staff have a good appreciation of industry's needs with regard to new and existing legislation, we were delighted to welcome Rufina Acheampong on a 3-month business interchange secondment to Chipping Campden, where she was involved with presentations to panels, drafted an updated chapter of our own Food Law Notes, and answered member enquiries. As well as being of great benefit to the FSA, this is a clear indication that they view Campden BRI as an important interface with industry on food legislation matters.

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FEATURE

Campden BRI Day 2010

It was all-change on Campden BRI Day this year - with a new format designed to enhance networking opportunities for delegates and guests, and the retirement of Lord Plumb as our President after a 12-year tenure, as he handed over to Lord Krebs (see below).



As ever, the Campden BRI Day lecture was a highlight of the day, given this year by Ross Warburton (below), in his role as President of the Food and Drink Federation. He took as his theme *Food in the future* - and gave a thought-provoking insight into the challenges the food industry might be facing in 2030. The lecture is available as a pdf and a podcast on the website at www.campden.co.uk/podcasts.htm



Nutfield site - Members' Day 2010

Our annual open day for members from the brewing and allied sectors takes place at the Nutfield site on 14-15 October 2010. This event is designed to give an essential update on all aspects of Labelling and Food Safety issues affecting the brewing and malting industries. This year the event begins with a Labelling Update and the following day comprises the Food Safety Update. Highlights of the event include:

- Current advice on alcohol warning statements
- Update on EU legislation
- Update on mycotoxins
- Aluminium in beer
- Update on polyaromatic hydrocarbons and bisphenol A
- Studies on premature yeast flocculation

All members of Campden BRI are welcome to attend.

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Visit by Chinese delegates



We were delighted to host a delegation of industry, academic and government representatives from China, through a visit coordinated by the Chinese Institute of Food Science and Technology. This will enable better collaboration between the UK and China food and drink industries.

Reducing fat in meat products

A new review from Campden BRI provides important and useful information for new product development personnel who have been challenged with reducing the fat content of products containing meat, such as sausages or pies.

Reducing the fat content of meat products: a review of fat replacement (Review 65) provides a background in fat chemistry and summarises the implications of removing fat from meat products. It outlines the methods used to reduce fat in product trials conducted world-wide, including the use of fat replacers in different products, and reviews the literature concerning methods for reducing the fat content of meat products.

There is continued concern over the increasing numbers of people in the UK, USA and Europe becoming obese, and the consequent effects on health, including increased risk of heart disease. The drive for the food industry to produce reduced fat products, and in particular to moderate levels of saturated fat, comes primarily from government policy, but consumers are also becoming more aware of what they eat, leading to market demand for healthier products.

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> Prizes

Two major prizes were given on the day. The Heinz Travelling Scholarship was awarded by Chris Lowe (Heinz Technical Manager) to Debbie Parker from our Nutfield site for her work in sensory science.



The Marks and Spencer Millennium team prize was presented by Paul Willgoss (Head of Technology, Foods at Marks & Spencer) to the Instrument Website Team comprising Gordon Jackson, Steve Whitcher, David Fordyce, Lisa Scott and Julian South (pictured below) (see also front page).



The exhibits and displays this year were based around 5 themes: research and innovation; process and product development; operational support; analysis and compliance; and knowledge transfer. The format of the day allowed everyone extra time to view the exhibits, some of which can be viewed online at www.campden.co.uk/campdenbriday.htm. Time and space was also set aside for individual meetings with Campden BRI staff.

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Peel testing of seals

Seals are vital to many types of food packaging; however, the role of the seal differs from one product to another. Depending on the type of package, it may need to have mechanical strength or hermetic integrity, and be easy to open. When designing new pack formats during product development, it is particularly important to keep food safety/integrity in mind. It is also vital to know how seal strength may alter over time or during/after distribution. At Campden BRI, we have extended our range of equipment to measure the seal strength of a range of pack formats, including pouches, bags, pots and trays. The equipment is capable of different speeds and angles of opening during a test cycle so can also replicate human opening. This is one of a suite of test methods for packaging strength available from us related to testing for the distribution chain.

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Seminars

Campden site unless stated otherwise

Country of origin labelling

17 September 2010

Food contact materials seminar

30 September 2010

Laboratory accreditation forum

26 October 2010

International food microbiology conference

24-25 November 2010

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ISO 22000 Auditor/Lead Auditor Conversion Course

If you are already a trained auditor/lead auditor and want to audit a Food Safety Management System against ISO 22000 requirements, or if you carry out supply chain audits, this course will provide you with the formal qualification you need. The course includes:

- The principles and benefits of these systems to business success
- The background, purpose and intent of ISO 22000
- Specific food safety audit approaches

Approved by IRCA (the International Record of Certificated Auditors), the next scheduled running of the course is on 1-3 December - but it can also be run at your own site/location; this can often be a cost effective solution should you need to train several staff. In all cases, you can take advantage of our support after the course.

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WELCOME TO NEW MEMBERS

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

Amy's Kitchen - a US manufacturer of a range of frozen and canned vegetarian/organic ready meals

Baketec - a developer of computer vision quality control systems for the bakery industry

Country Park Foods Ltd - a meat processing company producing cooked meat, sausages, and frozen ready meals

Cushi Foods - a manufacturer of sauces, oils and snacks

DSM Nutritional Products AG - a Swiss supplier of vitamins, carotenoids and other fine chemicals to the feed, food, pharmaceutical and personal care industries

EFS Flour Ltd - a company specialising in the supply of flour for the baking industry

Ella's Kitchen (Brands) Ltd - a company specialising in selling organic baby and children's food

Fountain Frozen Ltd - a prepared vegetable specialist supplying a range of chilled and frozen processed fruit and vegetables

Mary Janes Popcorn - a manufacturer of popcorn

New Quebec Catering Ltd - a manufacturer and caterer

TasteTech - a specialist manufacturer of encapsulated food flavourings and ingredients

University of Glasgow - a higher education establishment

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