

# newsletter

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## Pipe integrity assessment

Work is underway to develop more effective systems for detecting damage and fouling of pipes in food and drink production plant. This will enable earlier detection and repair work, extend the life cycle of materials and plant, and contribute to assurance of product safety and process efficiency.

The system is based on technology developed for detecting corrosion in long pipelines in the oil and gas industries by TWI Ltd (World Centre for Materials Joining Technology). The objective is to develop a low-cost, accurate and robust inspection system, using guided ultrasonic imaging, to detect corrosion in welds, fouling build-up and cracks found in food and drink product pipelines and heat exchangers. Crucially the technology will be applied to smaller pipes, often working at much higher temperatures.

One application is to assess when pipelines are clean and the plant is in a condition for food and drink materials to be processed - as influenced by fouling with fatty deposits, protein and limescale. A second application will focus on chloride induced stress corrosion cracking, an issue for salty products processed in heat exchangers and pumped through pipe systems.

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*\* Funded by the Technology Strategy Board and in collaboration with TWI Ltd, Cadbury UK, HJ Heinz Ltd, Coors Brewers Ltd and Plant Integrity Ltd.*



## HACCP for organic foods

Guidance and training on HACCP are available to companies involved in the organic and "low input" supply chains, as a result of a major EU project - QLIF ([www.qlif.org](http://www.qlif.org)). The project involved 31 research institutions, companies and universities throughout Europe, including Campden BRI. HACCP case studies were developed by Campden BRI for organic poultry, eggs, pork, dairy, cereals, apples and field vegetables. These were then used and refined, alongside specially developed training materials, in a series of training courses in Turkey, the Netherlands, the UK, Switzerland and Poland.

The case studies demonstrate how to identify, evaluate and control hazards significant to food safety and quality aspects related to organic systems. In the courses, the emphasis was on the common sense approach to food safety, embodied in the principles of HACCP. The case studies will be available as a Campden BRI publication and tailored training to suit specific needs and circumstances can be provided.

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## Sensory lecture

Campden BRI was pleased to welcome Professor Michael O'Mahony, Department of Food Science & Technology, University of California, Davis who delivered a seminar to staff and industry members of the Sensory & Consumer Panel. "Sensory and consumer testing: don't ignore the brain" demonstrated the importance of understanding both how the senses work and how the brain processes information in order to make valid sensory measurements. It led to extensive discussion of how well consumers and sensory assessors really report the sensations they are experiencing, along with the implications this may have for the design of sensory studies.

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## International award for Joy Gaze



Campden BRI is delighted that Joy Gaze, Deputy Head of Microbiology, will receive the 2009 US Grocery Manufacturers Association Food Safety Award, in recognition of her pre-eminence in and contribution to the field of microbiological food safety. It will be presented at the International Association for Food Protection Awards Banquet in Texas in July. Joy has over 30 years of applied research

experience and is widely recognised as an authority in the area of thermal microbiology, having provided consultancy to many national and international companies and contributed to many international microbiology conferences.

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## Training FEATURE

### > Knowledge and skills

Extending employee knowledge and skills is an essential part of business success. Through scheduled and bespoke training courses, we support the food and drinks sector in this quest - typically training over 5,000 individuals each year. The portfolio of courses covers all aspects of legislation, processing technology, raw material production, safety assurance, hygiene, quality management, sensory science and sustainability.

Bertrand Emond, Head of Training comments "Our schedule of 170 courses, hosted at our purpose-built training centre and delivered by specialists in the topic area, take full advantage of the pilot production areas, testing laboratories and dedicated training bakery where appropriate. And we deliver a greater number of tailored courses at locations to suit our clients in the UK and overseas. Through economy of scale this can be an extremely cost-effective option."

### > Partnerships

Working with clients to define their needs or bespoke programmes ensures that the training provides exactly what is required. Bertrand continues:

"We have, for example, worked with Sainsburys in the development of a Technical Managers' Academy for their suppliers, and our bakery technologists worked with Tesco to develop high quality training for their in-store bakers. For the EU, we deliver HACCP training for enforcement officers from across Europe and bespoke training for microbiologists from developing countries.



Many of the courses conform to the criteria set by awarding bodies such as the Chartered Institute of Environmental Health. We are a registered training centre with the Royal Society for Public Health and the Royal Environmental Health Institute of Scotland, and are actively involved with Improve (UK National Sector Skills Council for Food & Drink Manufacturing) and the UK National Skills Academy as a board member, approved training centre and sector champion."

## > Flexibility

Working with the Open University, world leaders in distance learning, we helped develop a set of introductory distance learning courses for industry newcomers. These can be studied at a time, place and pace to suit the learner.

All these activities are supported by a series of one-off seminars and conferences and a wide range of technical publications. See <http://www.campden.co.uk/training/training.htm>

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## Emerging chemical risks

Food and drink companies are invited to participate in a new project that will improve the identification of emerging chemical risks, and so facilitate their management. Anonymised data will be gathered and trend analyses reported to participating companies. The data will highlight, for example, whether there is an increased risk of mycotoxins associated with materials from particular regions due to growing conditions. Data will also be gathered on metals, environmental contaminants, adulterants and packaging migrants.

To date, thirty companies have committed to the project, and we expect many more - adding to the scale and value of the data to be collected. The project is funded by the UK Food Standards Agency, which itself will benefit from having a clearer view of emerging risks and be better placed to respond to incidents in proportion to their risk. Complete confidentiality is assured and all communication with all participants, including the funding body, will be on the basis of anonymised, non-attributable data.

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## New Director of Cereals



Dr Sam Millar has been appointed Director of the Cereals and Cereal Processing Division at Campden BRI. Sam is extremely well known in the cereals industry, having worked closely with member companies, other clients, the cereals research sector and funding bodies, and sector groups such as **nabim** and HGCA.

He joined Campden BRI in 1996 from INRA (l'Institut National de la Recherche Agronomique) in Nantes, France, where he worked on the use of near infrared (NIR) spectroscopy for the control of extrusion cooking. He subsequently won the Heinz Travelling Scholarship for Scientific and Technical Excellence for his work on the use of NIR in the measurement of quality in wheat flour and dough development, and has held senior positions in both the milling and baking functions of the division.

Sam was recently elected on to the Executive Committee of the International Association for Cereal Science and Technology (ICC), and is a fellow of the Institute of Food Science and Technology (IFST) and a member of the American Association of Cereal Chemists (AACC).

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## Seminars

*Campden site unless stated otherwise*

**International Food Microbiology Conference** 23-24 September

**Hand hygiene** 20 October

**Recipe formulation** 5 November

**Water footprinting** 11 November

**Baking for a healthier diet** 12 November

**Food labelling update** 3 December

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## Packaging corner

### Freshness indicators

Various indicators are available for use on-pack to 'report' when a product has deteriorated to an unacceptable degree. These indicators might simulate the microbial spoilage of a product or respond to chemical changes that occur during storage - such as ripeness of fruits, organic acid release from meat and amine release from fish. As the indicator detects 'markers' of change, it is important that food and drinks companies that plan to use them understand their reliability and limitations. We undertake independent trials to help potential users make informed decisions on the freshness indicator technology available to them.

Assessments like this are part of our wide and growing range of services in food packaging, which are underpinned by research and development projects and which centre on the package as an integral part of the product.

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### Active and intelligent packaging - notes

Notes from our two-day conference on the latest industry opportunities with active and intelligent packaging have been published. Topics covered include current legislation, novel electronic features, combating counterfeiting, shelf-life extension, chill-chain developments, and the consumer view of this developing technology. These notes, which run to 300 pages, include the slides from most of the presentations used over the two days, along with some additional summaries. They are priced at £60 per copy (Campden BRI members) and £90 (non-members).

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## WELCOME TO NEW MEMBERS

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

**Cardiff Council** - a Welsh local enforcement authority

**Du Pont (UK) Ltd** - Crop protection products

**Glanbia Foods Society Ltd** - an Irish dairy processor

**Maison Blanc Ltd** - a boulangerie, pâtisserie, chocolaterie with a number of French bakery shops and cafés

**Mr Bagels Ltd** - a manufacturer of bagels

**Riva Foods** - a supplier of a wide range of chilled and frozen products including topped slices, filled breads, flavoured butter portions, spreads and occasions products

**Saul D Harrison & Sons Plc** - a manufacturer of a wide range of textile and nonwoven wipes

**Scotland Food & Drink** - a Scottish trade organisation

**Shaws Huddersfield Ltd** - a manufacturer of sauces, chutneys and relishes

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## Come and visit

Our research has shown that members who visit us, to tour the site and talk to the staff, get much more from their membership! Have you visited us yet? Please get in touch so that we can organise a personalised visit and site tour.

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