

newsletter

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Packaging testing

Part of our suite of new packaging testing services



Campden BRI Day

Thursday 10 June 2010

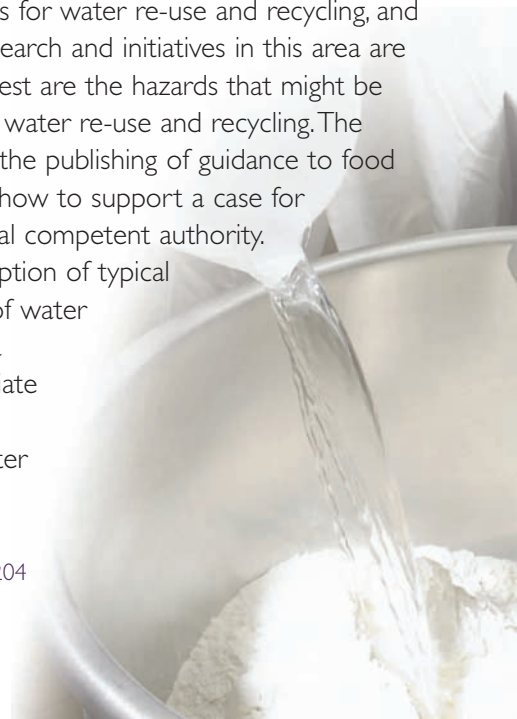
Water usage in food processing

On-going member subscription-funded research is looking at ways in which water usage can be made more efficient throughout the food production chain - from primary production through manufacturing and processing - thus improving sustainability throughout the food and drink industry.

Water is an essential resource in both primary production and food and drink manufacturing, but supplies are limited and the cost of water and control of its usage are likely to increase in the coming years. In the UK, the industry contributes significantly to the demands put on water supply.

The use of water during crop production and food processing has been reviewed, along with opportunities for water re-use and recycling, and available guidance and current research and initiatives in this area are being assessed. Of particular interest are the hazards that might be associated with different forms of water re-use and recycling. The research project will culminate in the publishing of guidance to food producers and manufacturers on how to support a case for water re-use approved by the local competent authority. The guidance will include a description of typical hazards and their contamination of water during food processing activities, a description of a range of appropriate water treatment systems and the documentation required for a water reuse submission.

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Matching UK companies with overseas markets

The International Agri-Technology Centre Ltd (IATC), a subsidiary of Campden BRI, hosted delegations from Chile, India, Turkey and South Africa at the recent Foodex exhibition in Birmingham. Members of the delegations were looking to meet with UK companies supplying goods or services to the food and drink processing and packaging industry. IATC held a Meet the Buyer event where UK exhibitors and visitors could book partnering meetings with the delegates.

UK Trade and Investment Officers from India, Brazil, China, Thailand and Turkey were also in attendance and UK organisations could meet with the officers to discuss business opportunities in overseas markets with a view to developing their international trade activity. These meetings were very successful and there were several opportunities for UK organisations to follow up after the show.

A 2-day technical tour of the West Midlands was also arranged for the delegates. Organisations visited included Harper Adams University College (in particular the Regional Food Academy), Sainsbury's, and Evesham Vale Growers, as well as our facilities in Chipping Campden. This was to show the delegates the expertise the UK has to offer in the food processing sector. The delegates plan to follow up with some of these organisations once they return to their respective markets and it is hoped that joint business ventures or collaboration will be carried out in the future.

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Campden BRI Day - Thursday 10 June

Campden BRI Day is a key event in the food industry calendar, attracting over 400 guests who take the opportunity to acquaint and update themselves of the full breadth of services and research available to them. This year there is a new format to the day, with more time for networking, especially during the buffet lunch. As usual, a wide range of interactive exhibits will provide insight into the latest technical developments to help your business - with more time to view them and the option of appointments for one-to-one discussions with our specialist staff.

As a centre-piece to the day, Ross Warburton, President of the Food and Drink Federation, will deliver the 32nd Annual Campden Lecture, addressing the theme of **Food in the future**.

For the list of exhibits or to register on-line visit <http://www.campden.co.uk/campdenbriDay.htm> or:

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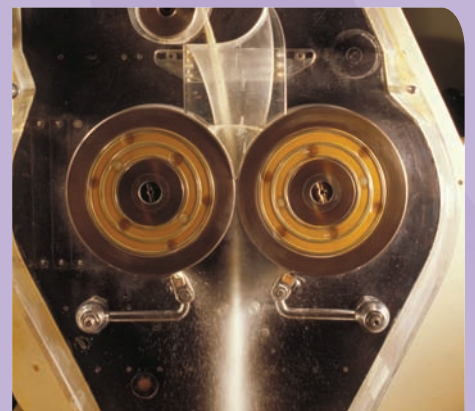
Service FEATURE

Bespoke training for the cereals sector

As well as a full programme of scheduled events covering the whole spectrum of food processing technologies and associated activities, we also actively support many companies with bespoke training, as exemplified by the series of programmes we have run for the baking and cereals sector:

> Raw material

Starting with the raw material, wheat, we are involved in the running of the prestigious Advanced Milling Diploma programme, which is organised by **nabim**, the National Association of British and Irish Millers. The programme was developed to provide a practical and technical training programme beyond the level of existing correspondence courses, in order to help produce the 'leading millers' of the future. It involves two 5-day residential courses, the first of which is held at Campden BRI and the second at the Bühler Training Centre in Switzerland.



> Baking

UK wheat is highly suitable for use in overseas bread markets. To raise



awareness of this amongst these markets we host an annual practical Bread Baking Workshop, organised by the Home Grown Cereals Authority and involving delegates from across mainland Europe and North Africa.



The delegates are encouraged to apply their traditional breadmaking processes using UK wheat - to demonstrate the quality of the wheats and how they would perform in their own bread market.

George Forbes, Chairman of British Cereal Exports Advisory Committee, commented: *"Campden BRI's facilities are world class and they have superb technical staff which contributes enormously towards the success of the event."*

Completing the picture is the training of bakery staff to improve final product quality. In 2007, Tesco Stores embarked on an ambitious training programme across its 720 in-store bakeries. Structured to meet the needs of new starters through to experienced managers, the programme is underpinning craft skills, developing technical knowledge and driving quality in all of its bakeries.

Commenting on Campden BRI's training provision, Mike Coslett, Tesco's Instore Bakery Operations Manager said, *"The Campden team and the excellent facilities within the test bakery provide a safe and creative learning environment that allows us to practice ahead of our return to store."*

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Burst and edge crush testing

When choosing packing boxes for storage and distribution, it may look like a relatively simple task: choose appropriate size, load, tape up and dispatch. However, cartons come in a range of thicknesses and flute type, relating to strength and durability. Too weak and it may lead to damage and too strong means expense that may not be required. We have two tests to help you choose the right type.

The Mullen burst test is a measure of the force required to rupture or puncture corrugated board and is indirectly related to the pack's ability to withstand internal and external forces. Edge crush test is linked to stacking strength. It is a measure of the edgewise compressive strength of corrugated board. This is one of a suite of packaging strength methods available from Campden BRI related to transit or distribution chain testing.

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Wheat and flour testing methods

As well as consolidating all previous updates to the third edition of this document, the fourth edition of the *Manual of methods for wheat and flour testing (Guideline 3)* features the new Tristimulus method for flour colour determination, which has been adopted by UK flour millers from the beginning of 2010. In addition, there is a new method for determination of starch damage using the SD-matic, and revisions to the Falling Number Glutomatic method for gluten content determination and the Brabender extensograph method for assessing dough rheological properties. As in the previous (2002) edition, statistical data together with details of method reproducibility and repeatability generated from collaborative trials are included in support of each method, and there are separate protocols for standard procedures that are common to more than one method.



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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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Contact

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Forthcoming events

Campden site unless stated otherwise

Soft drinks and juices: new product development 25 May 2010

Antimicrobials for food applications
26 May 2010

Rapid and alternative microbiology methods seminar and exhibition
11 June 2010

Interactive packaging workshop
1 July 2010

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Conference and event management

You will be well aware of our wide range of conferences and events, which we hold both on site in Campden or Nutfield, or elsewhere, but you may not realise that we also run events on behalf of other organisations. A recent example was the 2nd European fish and seafood conference, which we organised on behalf of Nofima Norconserv, the Norwegian fish industry research body. The event was held in Stavanger, Norway, with the technical content being organised jointly by us and Nofima. Ancillary events such as a tour of a fish farm and a walking tour of Stavanger were also laid on.

Our facilities at Chipping Campden are also often used by companies for internal meetings for example, to bring together a group of technical managers. We can provide catering arrangements, a sizeable free car park, and access to our on-site expertise. We would be delighted to hear from anyone with meeting or event needs where we could help.

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Information on your desk top

As part of our efforts to ensure that you get the information you need about our activities, and not the information you don't need, we have developed a 'Newsfeed' system in which we have categorised our activities into just over 20 subjects. In order to subscribe to these newsfeeds, merely visit www.campden.co.uk/optin.htm, enter your e-mail address and tick the appropriate boxes. In order to find out which categories you are already assigned to, send an e-mail to auto@campden.co.uk with the subject line: **send subscriptions**

Instructions on how to subscribe and unsubscribe are included with each newsfeed that is sent.

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WELCOME TO NEW MEMBERS

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

Anglo Beef Processors (ABP) - a supplier of fresh and frozen beef and beef products

Bearfields Ltd - a company specialising in traditional processing and curing of hams and gammons

Belton Cheese Ltd - an organic cheese producer

College of Agriculture Food and Rural Enterprise - a Northern Irish further education college

D & G Foods T/A Queen of Hearts - a bakery

Disney Consumer Products - the business segment of The Walt Disney Company that extends the Disney brand to merchandise including food, health and beauty

Exponent International Ltd - a company providing engineering and scientific consulting services

Granotec Group - a Chilean food ingredients and ingredients mixes supplier

Kingstonian Caterers & Food Manufacturers - a caterer and manufacturer of Caribbean cuisine

Malmö Nordic Dining Ltd - an importer and distributor of Scandinavian food products

Martek BioSciences Corporation - a US company that specialises in the innovation and development of nutritional products that promote health and wellness

Mitchell's Quality Foods - an Australian manufacturer of ready to eat frozen and chilled meals

Nippon Flour Mills Co Ltd - a Japanese company involved in a number of sectors including flour milling, manufacturing and sale of food ingredients, processed foods, Nakashoku (meal solutions), frozen foods as well as manufacturing and sale of health foods, cosmetics and pet foods

Simplea Food Products Ltd - an importer and re-packer of Thai, Mediterranean and Chinese ingredients

SiS (Science in Sport) Ltd - manufacturers and distributors of sports bars and drinks

The Bread Factory - an artisan bakery

William Grant & Sons Distillers - a Scottish distiller of Scotch whisky and producer of other spirits

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