

newsletter

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Our recent member subscription-funded work will help provide vital information to the food industry on the use and application of biodegradable and compostable food packaging materials, and in the testing and characterization of both conventional and biodegradable materials. A library of information has been compiled, containing the properties and technical data for biodegradable and compostable materials. This is facilitating our advisory service to clients on various aspects of this developing area, and an updated review will soon be published on the many factors that have to be considered when contemplating the use of biodegradable packaging. In addition, the production of a mass spectral library of conventional packaging components has allowed us to monitor the movement of compounds both from food to packaging and from packaging to food over shelf life.

We have also been addressing the applications of oxygen scavengers; these can be used with a wide range of products where oxygen can be detrimental to product quality, including high fat products, bakery goods and dried ingredients. To select the most appropriate oxygen scavenger, a number of factors need to be considered, including: the initial level of oxygen within the pack, the headspace volume and the oxygen transmission rates of the packaging material. An example protocol for evaluating their effectiveness in specific situations (*R&D Report 289 - A protocol to determine the effectiveness of oxygen scavengers*) is available electronically by sending an e-mail to auto@campden.co.uk with the subject line: send RD289.

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BIODEGRADABLE
GREEN PLA

Baking at elevated ambient temperature



We have recently modified our test bakery to provide increased flexibility and control of bakery temperature and humidity. Bakeries in hot climates, and also in the UK and other temperate climates in the summer, experience rises in temperature and humidity, which can impact on dough handling and bread quality. Test bakes can now be carried out over an ambient temperature range of 20°C to 40°C, with relative humidity ranging from 30% to 80%. This is facilitating our current research work into the effect of environmental factors on dough development and bread quality. The bakery is available to anyone wishing to carry out studies on the impact of the environment on their bakery products and processes.

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Automatic label verification systems

We are putting together a club funded project to develop industry requirements for the application of Automatic Label Verification Systems. These can check, for example, that the correct label has been applied to the product, or the durability indication consistently applied. The project will establish minimum requirements for this type of equipment as well as the methods related to its verification. It is expected that the project will report and publish the requirements document within twelve months.

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Park Royal Food Innovation Centre

We have teamed up with Park Royal Partnership and the Dephna Group to launch London's first Food Innovation Centre (FIC). The Centre will be available for London-based small and medium-sized food and drink companies who have been established for at least one year. This showcase facility will provide a state-of-the-art development kitchen, training suite and offices, and will act as a hub for food processing and manufacturing companies in London. Amongst the many technical support facilities available to FIC members and visitors to the FIC will be a free technical support package from Campden BRI.

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Gelatin bloom strength

The gel strength of materials such as gelatin is a key quality indicator used by both producers and end users. It is important because it directly influences the functionality and hence the performance of the gelatin. We use the universally accepted Bloom test method described by the Gelatin Manufacturers Institute of America (GMIA) to help clients assess their gelling systems and choose the best system for their product. The test can also be applied to other gelling systems such as agar, carrageenan, and pectins.

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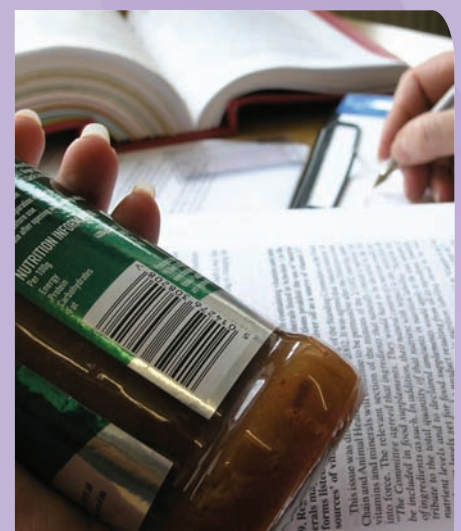
Service FEATURE

Legislation

With significant developments afoot in UK and EU food legislation, our legislation services are well placed to help you keep abreast of the latest changes. John Hammond, Head of Information and Legislation Services, explains:

"Many new or proposed pieces of legislation relate to food labelling and related advertising claims. An EU Food Information Regulation, for example, is being discussed in Brussels. Amongst its many important provisions are those relating to minimum print font size and legibility on packages. It is envisaged that agreement on this regulation could be reached in 2011. We are keeping our members up to date with developments through presentations at Panel meetings and via our free e-mail alerting service Food Law Alert.

The requirements of the legislation surrounding nutrition and health claims are also evolving. Certain additional permissible nutrition claims have recently been agreed, for example, whilst thresholds for sodium, saturates and sugars might prohibit most nutrition and all health claims on products in which one or more of these is exceeded.





Process hall and pilot plant facilities

At Campden BRI we have a huge range of pilot plant facilities, covering over 3000m², to help you develop new products, analyse existing processes, and evaluate ideas for the future. And our Nutfield site has specialist facilities for brewing and malting.

As well as a wide variety of traditional heat processing equipment (such as retorts, heat exchangers and temperature monitoring equipment), we also have facilities for chilling and freezing, drying and frying. Craig Leadley, New Products and Technologies Manager, explains, that is just the start: "Among the variety of specialist equipment we have are a range of microwaves and conventional ovens and hobs, drinks carbonators and a citrus multi-juicer, and aerators for foams and mousses. We also carry out high pressure processing, pulsed light techniques, and ohmic heating, and can help with both meat and fruit and vegetable processing. On top of that we have dedicated facilities for cereal milling, flour blending, baking and extrusion, and for evaluating packaging. All in all, if you need a process, product or package evaluated at the pilot scale, we have the equipment to do it."

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The European Food Safety Authority is also currently working through a list of 4185 candidates for generally-accepted health claims. When eventually agreed, it is likely that these areas will be the focus of a significant level of enforcement interest, so it is vital that food manufacturers know what is and is not permitted. Our Label Review Service is ideal for this, as we can not only say what is allowed, but also provide background information as to why, and explain what alternatives might be open to the client, both now and in the near future."

As well as EU-driven changes, UK government departments have also been looking at aspects of labelling. The Food Standards Agency has commissioned us to survey 'Country of Origin' labelling and the area devoted to mandatory and nutrition information on small packs, as well as front-of-pack nutrition labelling. Meanwhile the Department of Health has commissioned research on the voluntary labelling of alcoholic drinks. Our involvement in these surveys offers a unique insight as part of our general enquiry service - a fact that is well appreciated by our many clients.

To help companies assess the ramifications of the findings of these surveys and other significant labelling issues, a seminar is being held at Campden BRI on 3 December (see <http://www.campden.co.uk/training/leg4.htm>). Speakers will include representatives from the Food Standards Agency and WRAP (Waste & Resources Action Plan), as well as Campden BRI food law specialists.

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New face/familiar face



New face - Simon Penson

Simon has joined us as Head of Cereals and Milling from Kraft Foods in Banbury, where he worked in the Coffee R&D department. Simon has a PhD in Biochemistry from the University of Wales, and has spent time working as a postdoctoral scientist at the University of California, Berkeley, and Bristol University. His roles at Kraft included leading product and process development teams, and managing Kraft's coffee chemistry activities globally. Prior to working at Kraft, Simon managed the quality testing labs at CPB Twyford (now KWS UK), a leading UK plant breeder.



Familiar face - Gary Tucker

Gary took up his new position as Head of Baking and Cereal Processing on 28th September. Gary joined us in January 1989 and has worked on a wide variety of food process engineering projects over the years, in particular the CTemp software for predicting heat transfer; biochemical time-temperature indicators for pasteurisation/sterilisation and ovens for cooking meat and poultry. More recently he has been involved with issues relating to sustainability in food manufacturing and carbon footprints.

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100th new member of 2009

In what has been another good year for membership recruitment, Monty's Bakehouse became our 100th new member for 2009 back in September. In recognition of the event, they will be able to enrol for one of our Training courses free of charge. Welcome to Campden BRI!

Monty's Bakehouse is a provider of high quality, healthy snacks that are baked in their packs for the travel and airline industry. Set up in 2003, Monty's Bakehouse is growing rapidly, delivering hot, posh snacks to millions of satisfied travellers.

Their increasing range includes: hot, posh filled pastries, pizza, scoffins, and desserts; the latest addition to their range is a hand-made moist tortilla.

Alysha Taylor, NPD & Technical Manager, commented: "We were delighted to join Campden BRI because the extensive range of conferences and courses is invaluable. Plus there is easy access to a pool of knowledge and expertise in many areas including legislation and labelling."

Seminar

Food labelling update

3 December 2009

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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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Make your Campden BRI subscription tax deductible

Did you know that you may be able to make research and development tax credit claims against your Corporation Tax liability? Whether you are able to benefit from this enhanced relief will depend on your own tax status, but the relief should be available to most members. You are advised to draw this to the attention of your tax advisers.

We are one of the few companies that has managed to retain its tax exemption under Section 508 of the Income and Corporation Taxes Act. As a result of this, it is possible for your company to claim enhanced tax relief, but only on the element of your subscription which funds the member research programme (80%).

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WELCOME TO NEW MEMBERS

Campden BRI is delighted to welcome the following new members who joined in September 2009:

Blue Planet Systems International Ltd - a producer of chilled Indian sauces

Cordon Ltd - a distributor of in-situ machines for the production of biocides for use in the food and beverage sectors

Eirdata - an Irish supplier of a range of energy management services

GlaxoSmithKline R&D AS Microbiology - an R&D facility

Kashmir Crown Bakeries - a manufacturer of Asian food products including rusks, puff pastries, biscuits, cakes, snacks and savouries.

Monty's Bakehouse Ltd - a supplier of frozen snacks including filled pastries, pizzas and melts

Radnor Hills Mineral Water Co Ltd - a Welsh supplier of mineral water products and school compliant drinks

Seymour Manufacturing International Ltd - a supplier of thermal insulation systems and products

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

T S Bloor & Sons Ltd - a manufacturer of cooked meat products

Thai Food Coatings Ltd - a Thai manufacturer of seasonings and coatings - flour based coating and breadcrumbs

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