



newsletter

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Greenhouse gas emissions from home cooking

Our recent research will help the food industry report the overall greenhouse gas (GHG) emissions of their products. The first phase of the research, funded by Defra, addressed the GHG emissions associated with the use phase and disposal in the home of two food products: a home made and a ready meal cottage pie. The overall emissions associated with the products were 93g CO₂e (equivalents) per functional unit for the ready meal (which was microwaved) and 630g CO₂e per functional unit for the home made cottage pie. Differences in the method of preparation were responsible for this.

Similarly significant differences were also found with a home made apple pie and a reheated ready meal, and with bread prepared in a bread-maker (219g CO₂e per functional unit) and bread prepared by hand (626g CO₂e per functional unit).

The preparation step (e.g. cooking, baking) made the biggest contribution to the GHG emissions in all three cases. However, when analysing the preparation of home made apple juice, the preparation step (i.e. the juicing stage) contributed only 5% to the GHG emissions, whilst washing up and waste disposal made the biggest contribution (38% and 55% respectively).

For a copy of our report
e-mail auto@campden.co.uk
with the subject line: send RD285

Contact: **Gary Tucker**
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Obituary

We are sad to report the recent death of **H. Derrick Warburton**. Derrick was a member of the FMBRA Council from 1976 to 1989 and served as Chairman of Council from 1986-1989. In recognition of his service to the Association, he was elected an Honorary Member in 1990. His substantial business knowledge and wise counsel were widely sought and valued.

Risk management and dealing with crises

Recent articles in the press have again highlighted the need for the food industry to ensure that their technical and managerial risk management processes are fit for purpose. Malicious contamination issues have reinforced the need for all manufacturers and retailers to maintain checks at every stage of the supply chain, in addition to robust procedures for crisis management and security. We can help you to evaluate where and how problems might arise, and what measures might be worth taking to counter the risks. In combination with Razor PR, we run a series of workshops which will help you to prepare for and predict where problems might occur, and we are here to help you deal with issues should they arise - advising on product recall, legal implications and dealing with the media.

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Active and intelligent packaging legislation

Our expertise will help clients to meet new legislation on active and intelligent packaging. The new EU Regulation (No 450/2009), published on 29th May 2009, states that any active substance released into the pack or that comes into contact with the food must be safe and adequately labelled; where possible, a symbol indicating that it is not edible should be included.

At Campden BRI we can help companies to understand and comply with the legislation, particularly with the labelling of active and intelligent materials. We can also test the effectiveness and suitability of the material, which is also a requirement of the legislation. Some of the testing protocols we have developed are detailed in R&D Report 275, where advice is given on different factors that need to be considered. These protocols will help users to assess the suitability of the materials with their own products. For an electronic copy of the report send an e-mail to auto@campden.co.uk with the subject line: send RD275

Contact: **Lynneric Potter** +44(0)1386 842237 lpotter@campden.co.uk



Service FEATURE

Expert witness

When commercial or legal disputes arise in a food manufacturing or trading situation, staff are often called upon to give their expert opinion on a particular issue. Before acting for a client we will always make sure that we have the required knowledge, as Philip Richardson, Head of Food Manufacturing Technologies, explains:



"We get a lot of approaches, but it is crucial to identify up front that we are truly expert in the focused area of the enquiry and not just in the approximate area - this would be easily seized upon by barristers in a Court of Law."

We have a significant number of scientists and technologists with in-depth knowledge of a wide range of food manufacturing-related topics - from identification of foreign bodies through authenticity and engineering aspects to storage-related issues. Key skills are often data and knowledge acquisition, subsequent analysis and finally preparation of a technical opinion.

As well as commenting on a particular issue, we are also often asked to critically evaluate statements from others, or to produce joint statements, sometimes with representatives of the 'other side' in the dispute. In many cases, an expert opinion from Campden BRI will help stop a case from going to a Court of Law - by clearly showing what the scientific facts are. Among the many specific areas in



which we have been involved are wheat suitability for end use, product contamination with cooling fluid, can corrosion, the origin of particular foreign bodies, meat speciation, fruit and vegetable damage during storage, and food poisoning outbreaks.

Wine science and technology provides another example of where our expertise is called upon to help settle disputes or inform legal proceedings, as Geoff Taylor of Campden BRI's Corkwise subsidiary explains:

"As well as wine producers, importers, buyers and others in the trade, we work with insurers, loss adjustors and patent specialists, for example, to help where disputes arise within the wine supply chain. These include problems with quality, spoilage, taints and contamination of bulk or bottled wine, as well problems arising from packaging or storage. Because of the long shelf-life of wine, untangling the technical history of the problem calls for considerable technical insight into the way in which wine is produced, stored, handled, packaged and distributed, and often involves the challenge of presenting this in lay terms for the relevant bodies to interpret."

We have a number of staff with specialist expertise in various areas. A selection of contact names appears below.

Contacts:

Allergens: **Anton Aldrick** +44(0)1386 842127
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Packaging: **Alan Campbell** +44(0)1386 842081
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Wine (Nutfield site): **Geoff Taylor** +44(0)1372 822272
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Oenological supplies



Corkwise, the Campden BRI subsidiary, which has been operating from Nutfield since January 2006, is launching a new service offering oenological supplies to the UK wine industry. Working with a number of the international trade's most respected producers, including Laffort, Oenoconcept, Sansaud and Sucren, we are creating a "one stop" shop for everything. An on-site shop at Nutfield will hold a stock of most consumables such as yeast, enzymes, tannins and fining agents available

for collection or delivery. For larger items such as gyropalletes, mixing tanks, barrels and containers of Rectified Concentrated Grape Must, delivery can be arranged. The full range can be viewed and ordered online.

Contact: **Geoff Taylor** +44(0)1737 824 244 corkwise@bri-advantage.com www.corkwise.net

Panel dates 2010

Panel	Winter	Spring	Autumn
Agri-Food	4 February	26 May	30 September
Cereals, Milling and Baking	10 February	11 May	14 October
Chilled and Frozen Foods	27 January	19 May	22 September
Food and Drink Science	21 January	5 May	6 October
Food Service	9 February	25 May	7 October
Heat Preserved Foods	9 February	27 May	12 October
Manufacturing Technologies	3 February	20 May	23 September
Meat and Poultry	20 January	12 May	29 September
Microbiology	26 January	18 May	28 September
Packaging	11 February	6 May	13 October
Quality Management	2 February	13 May	5 October
Sensory and Consumer	28 January	20 May	21 September

IATC wins funding from Advantage West Midlands

The International Agri-Technology Centre Ltd (IATC), a Campden BRI subsidiary, has secured funding from Advantage West Midlands. This will enable IATC to provide a more focused support package to West Midlands agri-food technology companies who are looking to develop international trade opportunities in order to increase their competitiveness. The project is designed to help safeguard the regional knowledge and skills base, and promote the region as an international centre of expertise. It will also provide a much needed service by recruiting an EU Projects Development Manager to explore and develop the opportunities that exist through European and aid-funded business projects and programmes. This is in addition to the UK Trade and Investment contract for IATC to continue to act as the UK government sector team for the Agri-Food Technology and Sustainable Development sector. If you would like more information on the IATC's services please visit www.theiatc.org, or contact us.

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Events

Hand hygiene

20 October

Water footprinting

11 November

Baking for a healthier diet: reformulation

12 November

Meat and poultry - slaughter

19 November

Food labelling

3 December

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Research results reported

Members fund research worth over £2M each year at Campden BRI. These and other projects (e.g. publicly funded) directly benefit industry. They underpin the skills and knowledge needed to help industry innovate and resolve problems, so it is important that members are kept up to date with the results of the research. Research Summary Sheets (RSSs) provide concise overviews of individual projects. They also demonstrate how new science can be converted to technology - which can be transferred to provide our members with a competitive edge. An RSS is produced for each on-going project each year, and these are available on the Campden BRI website. For a list of those issued so far in 2009 see www.campden.co.uk/research/sumweb2009.htm

RSSs are supplemented by more extensive R&D Reports which describe the projects in much more detail. These are also listed on our website (see www.campden.co.uk/research/reports.htm), and electronic copies can be obtained by members by sending an e-mail to auto@campden.co.uk with the subject line: send RDxxx (where xxx is the number of the report you require)

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Latest in series of Campden BRI HACCP publications

Agriculture is an integral part of the food supply chain and there is increasing interest in all aspects of quality assurance in agriculture, including food safety management. *HACCP in organic agriculture: a practical guide* (Guideline 61) will help manage both hazards and organic integrity in crop production and animal rearing. The guideline will be of interest not only to those involved in the production of organic raw materials, but also to those who manufacture and sell organic final products.

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WELCOME TO NEW MEMBERS

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

Bradbury & Son Ltd - a supplier of cheeses

Canada Bread Company Ltd including **Maple Leaf Foods Inc.** - a Canadian manufacturer of a wide range of meat and bakery products

Clearwater Technology Ltd - a water treatment and air hygiene total solutions provider

Elsinore Foods Ltd - an importer and distributor of a range of European food products

Fuerst Day Lawson Ltd - a supplier of a wide range of specialist products to the food, beverage, fragrance and chemical industries including ingredients, flavours, juices and blends, essential oils, seeds and honey

Jigsaw Foods Ltd - a manufacturer of sauces, mayonnaise and dressings as well as a specialist in processing products using cryogenic technology

Kent & Fraser Ltd - a manufacturer of gluten-free biscuits, cakes and cookies

Millifoods Ltd - a producer of frozen ready-meals

My Goodness Ltd - **For Goodness Shakes!** - a supplier of sport recovery food products

Needwood Foods Ltd - an importer and distributor of dried fruits

SAOR SrL - an Italian manufacturer of pasta sauces, vegetables in oil and soups

Yoomi Ltd - **Feed me Bottles** - a developer of a self-warming baby feeding bottle

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