

# newsletter

## Nuts and seeds consortium

Will cover microbiological issues, particularly decontamination systems

## Laboratory accreditation forum

The first meeting of this new Forum is on 26 October

## Benchmarking products

Expanded service using our trained Home Economists as well as ordinary consumers



## Food safety event in China

IATC is organising the event, which will focus on controls and testing technologies

## Whole room disinfection

Recent research will help industry to meet retailer, customer and consumer expectations for higher standards of microbial control in food production environments. Regular use of novel disinfection techniques that can decontaminate the whole of the area may reduce the number of microorganisms in production areas, improving the quality and safety of the food being produced.

Traditional chemical fogging using quality disinfectants reduced airborne microbial populations, and attached microorganisms on horizontal surfaces, but had minimal effect on vertical surfaces and underneath equipment.

With hydrogen peroxide vapour (HPV) and ozone, a relationship was established between the chemical concentration and microbial log reduction. HPV and ozone systems may be able to control pathogens such as *Listeria* in the environment at high concentrations. There was little practical difference between the two disinfectants with regards to reductions achieved on horizontal, vertical and underneath surfaces and both penetrate all surfaces within the room; however, they can be only used in areas that can be isolated during the decontamination process.

Factory trials with ozone suggested that it could maintain control of the microflora of food contact surfaces; no adverse effects were reported on the structure and fabric of the building.

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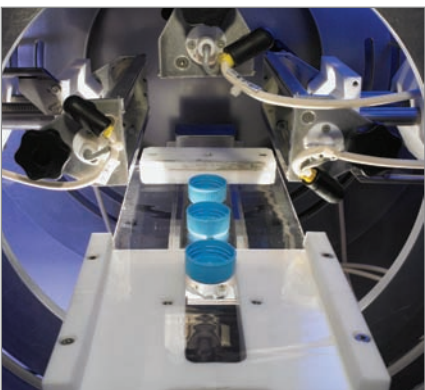
Hear Alicja talking about this technique by visiting our podcast page at [www.campden.co.uk/podcasts.htm](http://www.campden.co.uk/podcasts.htm)

To receive a free copy of the research report send an e-mail to [auto@campden.co.uk](mailto:auto@campden.co.uk) with the subject line: **send RD299**

## Member-funded research

Voting forms have now been sent out for the 2011 member-funded research projects. All ordinary member companies or their Panel representatives are entitled to a vote. **Please note that the deadline for receipt of votes is 21 October.**

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## Food safety event in China

Our subsidiary, the International Agri-Technology Centre (IATC), is organising a food safety event in Beijing, China in November, focusing on controls and testing technologies. Food safety has become a major challenge in the worldwide agri-food supply chain. China is no exception and the country has experienced several food safety scares recently, culminating in the melamine in milk scandal in 2008. The country has reacted positively and strongly to these issues, with significant Government initiatives, including supporting the introduction of international best practice and the reform of key legislation. In this context, identifying and preventing hazards has become a key topic.

The event will promote UK-Chinese collaboration and scientific excellence in the area, encouraging debate and discussion, and facilitate the opportunity for future collaboration between business and research communities in the UK and China.

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## Service FEATURE

### Benchmarking products

Benchmarking is about comparing your product with those of your competitors.

We have a well established service using highly trained staff to do just that - providing a structured assessment from the viewpoint of an 'informed' consumer. In this, professional Home Economists evaluate products for sensory quality and eating enjoyment, as well as value for money. Maria Bryan, who runs this service, explains:

*"We carry out over 1000 assessments a year, giving an objective appraisal of the appearance, flavour and texture of the product. These are done without knowing the origins of the products - so there is no bias towards the client's own products. Our reports include photographic images, so the client can see how the product appears when prepared."*

To listen to a podcast of Maria discussing benchmarking, go to [www.campden.co.uk/podcasts.htm](http://www.campden.co.uk/podcasts.htm).

### > Consumer input

Recently, we were approached by two major retailers who wished to obtain the opinions of their customers in a structured way, so we have developed a related service using 'naive' consumers - members of the public who regularly shop in particular supermarkets. Janetta Hylands, of our Consumer and Sensory Sciences Department, takes up the story:

## Nuts and seeds consortium

We are currently setting up a new Nuts and Seeds Consortium, the objectives of which are to compile a definitive document on the microbiological issues related to nuts, seeds, herbs and spices, and to design specific practical studies to assist industry, particularly in the area of the validation of decontamination systems.

The review will cover the risks associated with the global supply chain, global distribution controls, handling and preparation (including packaging and storage), potential contamination and microbiological resistance, and decontamination procedures and recommendations.

The practical trials will evaluate specific scientific issues using controlled processing parameters for a number of decontamination equipment systems. To join or find out more...

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"We are now doing over 2500 evaluations per year. We have a large database of consumers, involving a wide mix of people, both young and older, men and women. Sessions will usually involve assessments of about 6 different products, which are matched and presented in an order to approximately mimic a normal way in which they would be eaten. Consumers taste the products and answer a series of questions, chosen by the client, in our purpose-built sensory facilities. As well as questions about taste and appearance, we can also ask what the customer thinks about the associated packaging.

One important aspect of the evaluations is that we cook products exactly as stated on the packaging. This can sometimes reveal cooking instructions that fail to deliver a product that meets consumer expectations. Our clients are also sometimes present at the evaluations, so can see first-hand people's reactions to their product, and those of their competitors, providing valuable insights for future product development."

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## European Parliament puts Campden BRI first

We have won a major contract to prepare briefing material in response to specific requests from the European Parliament's Committee on the Environment, Public Health and Food Safety. It is a "multiple framework service contract", in which several providers are selected and then approached in rank order each time specific services are required. We have been awarded this contract in first place, and will be working closely with our sub-contractors ADAS and the Veterinary Laboratories Agency.

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## Campden BRI welcomes 100th member in 2010

We are delighted to announce that we have welcomed our 100th new member earlier than ever this year. AgriCoat NatureSeal joined us in July and to mark the event they have been awarded £500 towards a training event of their choosing. The company is a UK subsidiary of Mantrose Haeuser Inc, a US company specialising in edible coatings for confectionery, and excipients, for pharmaceuticals.

Simon Matthews, General Manager says "AgriCoat has benefited from previous Campden BRI events such as the Washing and Decontamination Forum and other training courses. We look forward to making full use of the technical and scientific support that is gained from becoming full members."

To make the most of your membership contact: **Clare Brett** +44(0)1386 842125  
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## Laboratory accreditation forum 26 October 2010

A new dedicated forum will encourage discussion between food testing laboratories on all issues relating to laboratory accreditation. The forum will take the format of seminars with presentations and discussion sessions with invited experts, addressing all aspects of laboratory accreditation and related subjects. By providing laboratory managers and technical staff with direct access to relevant expertise, and allowing them to discuss non-competitive issues in a neutral environment, the forum will help foster their continuing professional development and reinforce adoption of best practice.

The forum is open to microbiology and chemistry laboratories - both small and large - within food companies, the contract analysis sector, or enforcement - and which have either gained or are working towards accreditation. It will cover topics such as national and international standards, method validation, novel technologies, calibration, quality control and assurance, laboratory management and auditing, with members encouraged to shape the content of the sessions.

To register an interest in forum membership or to receive further information please contact: **Sally Clarke** +44(0)1386 842076 s.clarke@campden.co.uk

# Contact

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Fax: +44(0)1737 822747  
[www.bri-advantage.com](http://www.bri-advantage.com)

## Seminars

*Campden site unless stated otherwise*

### Country of origin labelling

17 September 2010

### Food contact materials

30 September 2010

### Meat and poultry

21 October 2010

### International food microbiology

conference 24-25 November 2010

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## Keeping in touch

Keeping our members abreast of our activities and services is of significant importance to us - and recently we have developed several new ways of doing it. Reports on our research are all available electronically via our autoresponder system, as are several fact sheets and documents such as our Research Programme and New Technologies Bulletins. For a complete list of the items available, send an e-mail to [auto@campden.co.uk](mailto:auto@campden.co.uk) with the subject line: **send index**

Brief 2-page reports are also written each year for all of our research projects - these Research Summary Sheets are available to members on our website, as are our Research Programme document and our Scientific and Technical Needs strategy document - see [www.campden.co.uk/research.htm](http://www.campden.co.uk/research.htm).

We have also recently made a series of podcasts available on our website - covering issues as diverse as allergen management, wine quality, foreign body identification and use of cold plasmas - see [www.campden.co.uk/podcasts.htm](http://www.campden.co.uk/podcasts.htm). These are supplemented by a series of videos (see [www.campden.co.uk/videos.htm](http://www.campden.co.uk/videos.htm)), introducing specific topics such as packaging and cereal processing, and topical case studies (see [www.campden.co.uk/case-studies.htm](http://www.campden.co.uk/case-studies.htm)) highlighting work we have done with individual clients.

All this is underpinned by our monthly newsletter, and our new Newsfeed system, in which short e-mails are regularly sent out to update you on what is new. You can choose which subjects you want to be kept up to date on by going to [www.campden.co.uk/optin.htm](http://www.campden.co.uk/optin.htm), and it is easy to amend your choices at any time.

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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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## WELCOME TO NEW MEMBERS

Campden BRI is delighted to welcome the following new members who joined in July 2010:

**AG Thames Holdings** - a fruit importer and logistics provider

**Agricoat Natureseal Ltd** - a company specialising in the production of edible coatings for freshly cut fruit and vegetables

**Agthia Group Company** - a UAE group of food companies - millers of wheat, producers of animal feed, bottled water, juices, frozen vegetables and fruits

**Alfatah Rice Mills (Pvt) Ltd** - a Pakistani rice miller and processor

**Alleggra Foods Ltd** - a company specialising in the development of soy-based egg replacements for use in bakery and food production

**Bake Tech CC** - a South African bakery dry ingredients company, specialising in premixes, improvers and concentrates

**Cropwell Bishop Creamery Ltd** - a cheese maker

**Fifers Bakery - Foodcorp Speciality Division** - a South African manufacturer of bakery/ready to eat/flour products

**Gazebo Fine Foods Ltd** - a manufacturer of ethnic snack products

**Ideal Manufacturing Ltd** - a manufacturer of professional cleaning products

**Krish Food Technologies PVT Ltd** - an Indian company supplying food ingredients to the bakery industry

**Manoplastics Ltd** - a company specialising in the design and manufacture of injection moulded containers

**Nilaco Ltd** - a soft drinks manufacturer

**Raj Foods Ltd** - a manufacturer and distributor of Halal and speciality ethnic meals

**Visual Foods Ltd** - an importer and distributor of speciality food products

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