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PRESS RELEASE

New analytical equipment installed at Campden BRI

A significant investment in analytical equipment will help Campden BRI provide its clients with an even better organic contaminant analysis service. The new improved suite of liquid chromatography-mass spectrometry (LCMS) instruments allows the analysis of mycotoxins, agricultural contaminants, and low levels of pesticides, as well as melamine and acrylamide. Nick Byrd, chromatography section manager, commented:

"This is a most advanced LCMS capability that we have acquired. The array of instruments is very versatile and adaptable, and enhances our capability to rapidly analyse multiple analytes – saving the need for lots of different tests. As well as the variety of contaminants mentioned above, we can also determine levels of vitamins, and are developing assays for low levels of packaging contaminants (down to 10ppb), and for the specific peptide sequences associated with allergens. In particular, we will be able to analyse levels of packaging contaminants that are below the levels prescribed in current legislation."

This is one part of a major investment in analytical and processing facilities, worth £1.4m, being made at Campden BRI.

More details on Campden BRI's analytical services can be found at www.campden.co.uk/services/food-analysis-testing.htm

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*** Ends ***

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Campden BRI, Registered no. 510618, Incorporated in England & Wales
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Part of Campden BRI Group

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Notes to editors

1. An accompanying photograph is available from Mrs. Sue Hocking, Campden BRI, Station Road, Chipping Campden, Glos. GL55 6LD, UK. s.hocking@campden.co.uk +44(0)1386 842225
2. [Campden BRI](#) specialises in the practical application of technical excellence to support the food and allied industries through analysis and testing, operational support, research and innovation, and knowledge management. It is the world's largest membership-based food research organisation, with nearly 400 staff based at its three sites: Chipping Campden (Headquarters), Nutfield (Surrey - brewing division), and Budapest (Hungary).
3. Its activities include assuring the safety of food and drinks, [food processing and manufacturing](#) support, [food analysis and testing](#), [training](#) and [publishing](#). Each year it hosts hundreds of business visits and trains around 6,000 people from food and drink companies worldwide. Further information on its activities can be found at www.campden.co.uk
4. Expertise at Campden BRI includes:
 - a. [manufacturing technologies](#) - food processing (heating, chilling, freezing), aseptic technology, [microwave heating](#), [malting and brewing](#), [milling](#), [baking](#) and extrusion technology, and process control and instrumentation, [packaging technology](#)
 - b. safety assurance - including [hygiene and sanitation](#), [microbiology](#) and preservation, processing technologies, analysis and testing (microbiological, chemical), and quality and safety management,
 - c. [product development](#) and quality, [consumer studies](#), market insights, [sensory science](#), [authenticity testing](#), shelf-life evaluation, [labelling](#) and [legislation](#)
 - d. [agri-food production](#), ingredients, raw materials, raw material technology,
 - e. underpinning science - [cereal science](#), [microbiology](#), [chemistry and biochemistry](#), molecular biology
5. Facilities at Campden BRI include:
 - a. 3,000 sq m of laboratories for food and drink microbiology, hygiene, chemistry, biochemistry, molecular biology, brewing and cereal science, and packaging technology
 - b. 3,500 sq m food process hall and [pilot plant](#) including malting and brewing, retorting, chilling, milling, baking, hygiene and packaging
 - c. 800 sq m of dedicated training and conference facilities

