

Campden BRI  
Station Road  
Chipping Campden  
Gloucestershire  
GL55 6LD, UK

Tel: +44 (0)1386 842000  
Fax: +44 (0)1386 842100  
[www.campdenbri.co.uk](http://www.campdenbri.co.uk)

# PRESS RELEASE

## Hot topics in food microbiology: Campden BRI conference

Food poisoning and spoilage are never far from the spotlight. Campden BRI's popular annual [conference](http://www.campdenbri.co.uk/food-micro-conference.php) on microbiology 'hot topics', to be held on 8-9 October (see [www.campdenbri.co.uk/food-micro-conference.php](http://www.campdenbri.co.uk/food-micro-conference.php)) will look at various areas of concern and keep delegates up-to-date with the latest information and thinking. There will be opportunities for discussion on a range of microbiological issues with news and updates on food production related topics. Event Director Fiona Cawkell comments:

*"This year the conference will include presentations and discussions on Campylobacter, STEC, clostridia and viruses. We will also be looking at predictive microbiology, food irradiation, the hygienic design of food manufacturing lines, and soft drinks microbiology – all in all, a fascinating and varied programme."*

For further information on the conference - please contact Daphne Llewellyn-Davies on +44(0)1386 842040 [daphne.davies@campdenbri.co.uk](mailto:daphne.davies@campdenbri.co.uk)

Campden BRI ([www.campdenbri.co.uk](http://www.campdenbri.co.uk)) provides technical, legislative and scientific support and research to the food and drinks industry worldwide – with a comprehensive "farm to fork" range of services covering agri-food production, analysis and testing, processing and manufacturing, safety, training and technical information services. Members and clients benefit from industry-leading facilities for analysis, product and process development, and sensory and consumer studies, which include a specialist brewing and wine division.

\*\*\* Ends \*\*\*

### Date

Campden BRI, Registered no. 510618, Incorporated in England & Wales  
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## Notes to editors

1. An accompanying photograph is available from Ms Karen Jones, Campden BRI, Station Road, Chipping Campden, Glos. GL55 6LD, UK. Karen.jones@campdenbri.co.uk +44(0)1386 842204
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 over 2400 members from around 80 countries. It has 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](http://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