

# PRESS RELEASE

## **Rapid analytical methods seminar covers chemistry and micro**

Getting analytical results in or close to 'real time' allows the food and drink industry to make decisions about product that it is still in the processing environment. This will improve the chances of modifying the process to maintain product of acceptable quality and safety, thereby saving money and significantly reducing unnecessary product wastage. However, the whole 'rapid methods' industry is rapidly evolving, and there is probably a lack of awareness of what is available - especially in the area of chemical analysis. This Rapid analytical methods [seminar](#) and exhibition (see <http://www.campden.co.uk/rapid-test-seminar.htm>), to be held at Campden BRI on 7<sup>th</sup> June 2011, will help the industry keep up to date with the latest developments in rapid analytical techniques. Steve Garrett explains:

*"Building on our previous highly successful annual microbiological methods seminar, this event will cover both chemical and microbiological analytical techniques, looking at the latest developments in commercial kits for food pathogens, allergens and toxins, as well as progress in rapid online and inline testing for process control. A parallel exhibition will feature leading technology and kit manufacturers and suppliers, allowing you the opportunity to meet the experts and discuss problems and potential solutions."*

For further information on the event contact Daphne Llewellyn Davies, [d.davies@campden.co.uk](mailto:d.davies@campden.co.uk)  
+44(0)1386 842040

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

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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](#) supports the food, drinks and allied industries worldwide, through the practical application of technical excellence. It is the world's largest membership-based food research organisation, with nearly 400 staff based at its four sites: Chipping Campden (Headquarters), Nutfield (Surrey - brewing division), Stoneleigh (Warwickshire - [IATC](#)) 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. around 3,000 sq m of laboratories for food and drink microbiology, hygiene, chemistry, biochemistry, molecular biology, brewing and cereal science, and packaging technology
  - b. around 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