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# PRESS RELEASE

## Sustainable wheat quality – seminar at Campden BRI

Climate change and sustainability issues are challenging our food supply now more than at any time in the past. Increasingly unpredictable growing seasons could affect the yield and quality of the global wheat crop. At the same time, the rising cost and environmental impact of nitrogen-based fertilisers will put pressure on growers to apply less nitrogen to wheat crops, reducing the potential to achieve the high grain protein content required for milling quality in growing regions such as the British Isles and Northern Europe.

In a [seminar](#) to be held at Campden BRI on 11 April (see [www.campdenbri.co.uk/sustainable-wheat-seminar.php](http://www.campdenbri.co.uk/sustainable-wheat-seminar.php)), experts from across the wheat supply chain, including plant breeding, farming, milling and baking, will highlight challenges and opportunities for the long-term viability of wheat-based food production. The event will focus on the needs of various sectors of the industry, and the issues that growers face in meeting those needs.

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. We offer a comprehensive “farm to fork” range of services covering agri-food production, analysis and testing, processing and manufacturing, safety, training and technical information services. Our 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.

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

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

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## Notes to editors

1. An accompanying photograph is available from Mr Tim Hutton, Campden BRI, Station Road, Chipping Campden, Glos. GL55 6LD, UK. t.hutton@campden.co.uk +44(0)1386 842047
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](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