

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

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



# PRESS RELEASE

## Major developments imminent on Country-of-Origin labelling

Proposals for European controls on Country of Origin labelling legislation are likely to reach a key stage in the decision-making process later this year. UK government agencies have been canvassing consumer opinion, as well as surveying what sort of origin statements are currently used on labels; findings from these surveys are likely to influence the requirements placed on the food and drink industry. In order to help the industry keep up to date with the latest developments and ensure that their product labels will be compliant with these changes and with new guidance, Campden BRI is holding a [seminar](http://www.campden.co.uk/country-origin-seminar.htm) on 17<sup>th</sup> September 2010 (see <http://www.campden.co.uk/country-origin-seminar.htm>).

John Hammond, Head of Information and Legislation Services at Campden BRI, comments: "*The timing of the event is significant as this is likely to be a hot topic in the second half of the year. The seminar will discuss the latest findings from FSA research and surveys, a new code of practice for labelling of pork products, and new guidance issued by FSA Scotland. We will also be looking the role that analysis has to play in policing uptake of the legislation and, importantly, the potential costs to business. Speakers from Campden BRI, academia, government and industry will ensure that all aspects of this important topic will be covered..*"

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 \*\*\*

July 2010

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Registered Office: Station Road, Chipping Campden, Gloucestershire. GL55 6LD  
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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).

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)

3. 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
4. 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