

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

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



PRESS RELEASE

Traceability in the food chain

Traceability is a familiar concept to the food industry - it is specified in food and feed regulations and in private voluntary standards. The industry is also aware of how important it is - it strengthens the integrity of the food chain by supporting safety and authenticity control mechanisms. But effectively achieving traceability is another matter. In order to address this gap between concept and implementation, Campden BRI is holding a [seminar](http://www.campden.co.uk/food-chain-seminar.htm) on 20 October 2011 (see <http://www.campden.co.uk/food-chain-seminar.htm>) This seminar will provide an update on current developments and opportunities to apply traceability technology in the food sector.

Seminar organiser Richard Stanley comments: *"This is an exciting programme in which we will be exploring the issues that need to be addressed, and potential solutions to specific problems. Key presentations from industry and research will include reports from the recently completed EU Trace project, an analysis of food recalls from the ASSETT Centre at Queens University Belfast, and a look at the work of the RFID Centre at Wolverhampton University."*

The seminar will also address the latest in authenticity testing and will illustrate the commercial implementation of traceability through industry case studies.

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

*** Ends ***

July 2011

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