

# PRESS RELEASE

## Biogas: generate energy from your waste – seminar at Campden BRI

Anaerobic digestion of waste is a reliable technology which has the potential to generate over 10% of the UK's gas demand. In addition, it is a sustainable way to convert organic waste into renewable energy and biofertilisers, which in turn allows for a reduction in carbon footprint.

Campden BRI's [seminar](http://www.campdenbri.co.uk/biogas-seminar.php), to be held on 17<sup>th</sup> October (see [www.campdenbri.co.uk/biogas-seminar.php](http://www.campdenbri.co.uk/biogas-seminar.php)) will showcase realistic and innovative opportunities offered by biogas as a way of utilising agroindustrial wastes, which are relevant to both small and large businesses. Colette Jermann, event director, comments:

*“The number of plants utilising food and farm waste has increased steeply in recent years. Although more than 100 biogas plants of this kind are already in operation, recently implemented incentives for biogas production mean that there is likely to be a significantly increased uptake of this option, which would mean the construction of new plants.*”

*The seminar will focus on understanding the key factors for economic viability of a biogas plant and how to get value from waste, saving waste management costs and reducing carbon footprint. It will also include an opportunity to visit an anaerobic digestion plant that uses the biogas in a 1MW combined heat and power engine.”*

For further information on the seminar - please contact Daphne Llewellyn-Davies +44(0)1386 842040  
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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\*\*\*

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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