

# PRESS RELEASE

## Food Fraud: Campden BRI seminar

Following the major issues that parts of the food industry dealt with as a result of horse meat adulteration, the Elliot Report on government agencies' handling of events has provided food for thought with a series of recommendations for the agencies and industry. A fundamental requirement will be the protection of the consumer from food crime. This needs to be achieved through improvements to intelligence gathering, monitoring of the traceability of food ingredients, and improved food fraud detection methods. In an associated development, the BRC's new Global Standard for Food Safety, to be implemented in 2015, will require the industry to adopt practices to minimize the risk of use of fraudulent or adulterated raw materials.

A Campden BRI [seminar](#) *Food fraud: advances in combating food and beverage crime*, to be held on 5<sup>th</sup> November (see [www.campdenbri.co.uk/food-fraud-seminar.php](http://www.campdenbri.co.uk/food-fraud-seminar.php)) will focus on the latest developments in food authentication, particularly with respect to seafood, spirits, and plants. Featuring presentations from the Royal Botanic Gardens, the Scotch Whisky Research Institute and several analytical companies, the event will give delegates an increased awareness of potential food fraud issues and the advanced technologies that are helping to protect the consumer.

The seminar will take place at the Lab Innovations EXPO at the NEC in Birmingham, and will be located in the conference suite, so delegates will have plenty of opportunity to visit the exhibits and discover the latest technology available.

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. tim.hutton@campdenbri.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 over 2400 members from around 80 countries. It has 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