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PRESS RELEASE

Roy Betts appointed to ACMSF

Dr Roy Betts, Head of the Department of Microbiology at Campden BRI, was one of four people recently appointed to the Advisory Committee on the Microbiological Safety of Food by Lord Jeff Rooker, Chair of the Food Standards Agency.

Set up in 1990, this non-statutory committee provides expert advice to Government on questions relating to microbiological issues and food. The Committee provides advice in response to requests from the Food Standards Agency and also on matters that Committee members themselves identify as important. It consists of independent experts drawn from a wide range of interests.

With nearly 30 years experience, Roy is recognised internationally as an expert in food microbiology and related issues. He was instrumental in the development of the research area of rapid methods, therefore giving Campden BRI an international reputation as a scientific centre of excellence within the microbiological field. His appointment complements his roles on other high profile microbiological methods committees, including his position as Chairman of the Board of Directors of the Association of Analytical Chemists (AOAC) Research Institute.

*** Ends ***

28 June 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