

# PRESS RELEASE

## Reusing water in the food industry - new guidance from Campden BRI

Water is an essential resource in primary production and food manufacturing. There are limited supplies of both surface and ground water, and the demand for use in agriculture, by industry and for domestic use is leading to even greater control on the supply and availability of water. Re-using water is fast becoming a major desirable option.

New guidance (*Guidelines on the reuse of potable water for food processing operations - [Guideline 70](#)*) (see [www.campden.co.uk/publications/pubDetails.php?pubsID=425](http://www.campden.co.uk/publications/pubDetails.php?pubsID=425)) from Campden BRI will help the food and drink industry evaluate how and when they can reuse their water - potentially saving them money and contributing towards environmental sustainability. John Holah, the document's editor, explains:

*"This guideline provides help on the assessment of microbiological, chemical and physical hazards that can enter potable water following its first use in a food processing operation. The outcome of this risk assessment will determine the degree of reconditioning necessary for its use in a second food processing operation. Information is also given on applicable reconditioning treatments. In particular, this guidance will help food manufacturers provide evidence and documentation to support the safe reuse of water to their customers and the Competent Authority as required."*

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\*\*\* Ends \*\*\*

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## Notes to editors

1. Trade press review copies of this document are available from Mrs. Sue Hocking, Campden BRI, Chipping Campden, Glos. GL55 6LD. Tel: +44(0)1386 842225 Fax: +44(0)1386 842100 e-mail: [pubs@campden.co.uk](mailto:pubs@campden.co.uk)
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