

PRESS RELEASE

Campden BRI invests in technology for the future

Processing and analytical equipment worth £1.4 million is being installed at Campden BRI, as part of an extensive and strategic investment in technology for the future. The development complements additional investment in the construction of a new sample receipt facility, to streamline throughput of food, drink and packaging samples for analysis, testing and pilot processing.

The new equipment, which will underpin key services for industry as well as fuel research and innovation at both the Chipping Campden and Nutfield sites, includes:

- State-of-the-art liquid chromatography / mass spectrometry for analysis of vitamins, pesticides, mycotoxins and chemical contaminants such as acrylamide
- An ICP-OES (Inductively Coupled Plasma Optical Emission Spectrometry) system for simultaneous analysis of a wide range of heavy metals - that can arise, for example, as environmental contaminants
- An FT-IR (Fourier Transform Infrared) spectrometer and microscope for the analysis, imaging and chemical mapping of foreign bodies, packaging and food structure
- A new system for the chromatographic analysis of sugars and other carbohydrates - particularly relevant to food and drink composition and product development studies
- A new system for the chromatographic analysis of anions and cations in drinks
- A high speed particle size and shape analyser - which analyses particles from 2 micrometers up to 3 centimeters in powder form or liquid suspensions
- A soft drinks filler and carbonator for product development and pilot scale production trials
- Sparkling wine plant to support small and medium sized producers with secondary fermentation, riddling (yeast removal) and bottling

- Rondo Smartline for the automatic processing of very soft, sticky doughs, which result from long bulk fermentations - which will enable investigation of different formulations and processing regimes, for example through the low-stress sheeting of pastry and bread doughs.

Commenting on the developments, Campden BRI's Director General, Prof. Steven Walker said: "*Over the last couple of years we have consulted extensively with our members to identify their needs and have ensured that our strategy reflects those needs. We have been working extremely hard to deliver what has been asked for. This has been reinforced by strategic changes to the business structures which has enabled us to deliver the necessary performance to implement these plans. It is very exciting and satisfying to see the first elements of these plans coming to fruition and a fitting reward for the dedication and commitment of our staff and senior management.*"

Brett Warburton, Chairman of Campden BRI, adds: "*It is particularly pleasing to have witnessed and supported these developments at Campden BRI. They are a clear demonstration of the company's serious intent to pursue the practical application of technical excellence for the food and drink supply chain - and they are developments with which I am proud to be associated.*"

*** Ends ***

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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](#) 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
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