

# PRESS RELEASE

## First BFBi Up & Coming Analyst Award Winner Announced

Namrata Chowdhury, an Analytical Chemist at Campden BRI, has been named as the winner of the Brewing, Food & Beverage Industry Suppliers' Association (BFBi) new 'Up & Coming Analyst Award', which is sponsored by ThermoFisher Scientific.

Namrata won the award for her work in developing an analytical method for 4 Methyl Imidazole (4MeI) — a substance that can be found in caramel colouring or can result from the caramelisation and browning reactions during brewing and which has been shown to have adverse effects on health.

Namrata has a degree in Pharmacy, and a MSc in Pharmaceutical Analysis with specialisation in Analytical Chemistry. She started her working career as an Analytical Chemist at Unilever in 2008, and her involvement in projects related to environmental samples and FMCG products has been published in the Journal of Chromatography and Chemosphere. She joined Campden BRI in March 2011 where her role is to manage and carry out projects in food safety and develop analytical methods using basic principles according to accredited UKAS standards.

Namrata said, *"I have always been passionate about the application of chemistry in diverse fields, and about working with and developing the complex chemistry involved in brewing, from grain to finished product. Entering this competition has helped me develop as an analytical scientist as well as make others aware about the interesting and important science we practice at Campden BRI."*

As part of her award, Namrata will receive a delegate place at the European Congress convention in Luxembourg in May 2013, plus a contribution towards travel and accommodation costs.

David Spackman, General Manager, UK, IRL, NL – CDD Thermo Fisher Scientific, said, *"We are really delighted to have been invited by the BFBi to support initiatives that recognise excellence in Quality Assurance and Analytical Science skills across the brewing industry, particularly among up and coming*

*analysts. The standard of entries in the inaugural year of this award was high, and the winning entry from Ms Chowdhury demonstrated excellence in both the science and also the presentation of her results. We look forward to continuing our support for the recognition of exciting talent in years to come.”*

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](mailto:tim.hutton@campdenbri.co.uk) +44(0)1386 842047
2. [Campden BRI](http://www.campdenbri.co.uk) 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