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# PRESS RELEASE

## More Debating of the Food Information Regulation!

When the Provision of Food Information to Consumers Regulation comes into force in December 2014, it will fundamentally affect the labelling of food and drink within the EU. A clear understanding of these changes will minimise their impact, and enable manufacturers and enforcers alike to make a smooth transition to the new rules. Campden BRI's annual [Food Labelling seminar](http://www.campden.co.uk/training/events/food-labelling-overview.php) (see [www.campden.co.uk/training/events/food-labelling-overview.php](http://www.campden.co.uk/training/events/food-labelling-overview.php)), on December 6<sup>th</sup>, will explain and discuss the significance and commercial implications of changes to labelling legislation and related initiatives. However, it is nearly full up and, to cope with demand, we have arranged an **extra date** - on **1<sup>st</sup> February 2013**. Event organiser Cathy Frances, one of Campden BRI's legislation team, explains the tremendous response to the seminar and the main thrust of the event:

*"We have been running these labelling seminars for many years, and for the second year running we will have to put up the 'House Full' notice on our original date. We will again be discussing the main areas that the changes will affect, and there will be specific presentations on the EU Protected Food Name Scheme, portion sizes, and nutrition labelling – looking at front-of-pack issues and labelling tolerances. There will be speakers from Defra, the Department of Health, and a law firm, as well as from the Institute of Grocery Distribution, and there will be plenty of opportunity for discussions with the speakers."*

For further information on the event contact Daphne Llewellyn Davies, [d.davies@campden.co.uk](mailto:d.davies@campden.co.uk)  
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\*\*\* 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](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. 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