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PRESS RELEASE

Campden BRI 'ramping up' regulatory affairs with key appointment to lead growth

Leading food and drink research company Campden BRI has appointed Steve Spice as their new Head of Regulatory Affairs. He joins Campden BRI after 15 years at Waitrose, where he was Regulatory Affairs Manager and previously Analytical Services Manager. Steve will lead the Campden BRI regulatory affairs team, which continues to expand to meet a growing demand for its legislative advice, training and consultation services.

Prof. Caroline Walker, Director of Campden BRI's Nutfield site commented: *"Steve is joining us at a very exciting time. Regulatory affairs is core to our growth strategy and Steve will drive forward our plans for sustained expansion and development across the business."*

Steve brings over 30 years' industry experience in legislative and technical roles at Nestle, Leon Frenkel, Cow & Gate, QPeanuts and Sol Tenco. His expertise in food law will be invaluable as the team prepare for a challenging year ahead with the biggest change in labelling legislation for a generation – through the enforcement of the Food Information to Consumers (FIC) Regulation in December 2014.

Commenting on his appointment Steve said: *"I am delighted to be joining Campden BRI. My career in retail and manufacturing has given me a wealth of experience of the food and drink industry, which will stand me in good stead for my new role. In particular I look forward to leading an expanding team of specialists who play a significant role in helping industry keep abreast of and complying with ongoing legislation changes."*

Steve will kick start this year of great change by chairing the Campden BRI Food Labelling Seminar on 3 December, which will focus on the FIC changes, before he takes up his role at the start of the New Year.

Campden BRI, Registered no. 510618, Incorporated in England & Wales
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Part of Campden BRI Group

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Campden BRI (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. t.hutton@campden.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
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