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# PRESS RELEASE

## Campden BRI helps brief on organic ham

New EU legislation has been proposed that would result in the banning of the use of nitrates and nitrites in organic ham and bacon. This would have significant effects on this sector. In order for Defra to make an informed response to this proposal, they commissioned Campden BRI to review various aspects of nitrate/nitrite in cured meat, including the current legislative position, microbiological safety implications, quality implications, the use of alternative curing agents, and the effects on industry of the proposed withdrawal. Liz Mulvey, who coordinated our research, comments that the report was well received:

*"This review involved input from experts in microbiology, processing, legislation and information retrieval at Campden BRI. The final document attracted significant praise for its usefulness. It also formed the basis of a meeting of interested parties – including Government, the meat industry and organic standards bodies – which was held here at Campden BRI. This helped shape a UK position on the EU proposal. The full report is available on the Defra website at <http://bit.ly/deframeat>."*

This latest research further consolidates Campden BRI's [services](http://www.campden.co.uk/services) to the meat and poultry industry (see <http://www.campden.co.uk/sectors/mpf.htm>).

\*\*\* 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](#) supports the food, drinks and allied industries worldwide, through the practical application of technical excellence. It is the world's largest membership-based food research organisation, with nearly 400 staff based at its four sites: Chipping Campden (Headquarters), Nutfield (Surrey - brewing division), Stoneleigh (Warwickshire - [IATC](#)) 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