

# PRESS RELEASE

## **Guidelines on good manufacturing practice for high pressure processed foods**

High pressure processing has attracted considerable interest, both industrially and academically, as a result of the move towards minimally processed foods. High pressure pasteurisation is one of the most commercially developed of the non-thermal preservation techniques and there are a growing number of food products that are processed in this way. Until now, however, there has been no consolidated guidance describing the key characteristics of high pressure processing, and the processing and hygienic requirements for manufacturers to take advantage of this major opportunity for producing high quality, safe food.

*Guidelines on good manufacturing practice for high pressure processed foods - [Guideline 67](#)* - (see <http://www.campden.co.uk/publ/pubDetails.asp?pubsID=223>) explains the principles of high pressure processing and shows how it should be validated and controlled to produce high quality and safe food. The guideline combines the key practical findings from a 5-year European Union research programme with industry experience from both equipment and food manufacturers. It provides processors with a new opportunity for producing higher-quality food, and others in the food supply chain with an understanding of the issues involved in further developing this technique.

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\*\*\* Ends \*\*\*

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## Notes to editors

1. Trade press review copies of this document are available from Mrs. Sue Hocking, Campden BRI, Chipping Campden, Glos. GL55 6LD. Tel: +44(0)1386 842225 Fax: +44(0)1386 842100 e-mail: [pubs@campden.co.uk](mailto:pubs@campden.co.uk)
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 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