

PRESS RELEASE

Microbiology is still a Hot Topic

Microbiology issues are never far from the consciousness of those in the food chain. New issues are always arising. Campden BRI is holding a [two-day conference](http://www.campden.co.uk/food-micro-conference.htm) on 14-15 November, sponsored by bioMérieux, which will look at some of the major new concerns. (www.campden.co.uk/food-micro-conference.htm). Fiona Cawkell, event director, explains:

“The continued importance of microbiological issues in the food industry is evidenced by the fact that this is our 11th ‘Hot Topics’ event. Each year we focus on the key concerns of the moment. This year, we will be highlighting:

- *Microbial toxins – which can be present in foods, even if the producing organisms have been destroyed*
- *Salmonella – a pathogen that can be present in a wide range of foodstuffs, including chocolate and dry ingredients*
- *Seafood – Vibrio species and noroviruses are specific worries, and detection and environmental occurrence are particular issues*
- *Dairy products – from concerns over the use of raw milk in pasteurised cheese to the microbiology of cream and butter*

In addition, there will be plenty of opportunity for delegates to network and discuss other issues as they arise.”

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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
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