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PRESS RELEASE

Campden BRI invests in suite of packaging testing equipment to help manufacturers reduce waste and cost

Food and drink technology company Campden BRI has invested in five new pieces of equipment to further expand its range of specialist food and drink packaging testing services to help companies further reduce food and packaging waste and cut costs. The investment comes on the back of its industry consultation with its 2,400 members at the beginning of the year, which revealed that one of the big issues the food industry was facing was designing packaging to minimise waste. Areas highlighted by industry included maintaining the safety and quality of the product throughout its shelf life, delivering safe and compliant packaging, designing packaging to minimise waste, and anticipating and managing the impact of regulatory and technical changes on packaging.

The new kit at Campden BRI includes equipment to carry out pendulum impact tests, automatic can seam assessments, torque and coefficient of friction tests, as well as an environment chamber for precise control of temperature and humidity during oxygen and water vapour transmission tests.

Mike Bonin, Packaging Technologist at Campden BRI said: "*Manufacturers are keen to reduce food waste and excessive packaging. But light-weighting packaging without compromising its preservation and protection functions is inherently difficult. Go too far and you end up with wasted food, which is much more costly and wasteful. It's a continual balancing act to try and get more from less. In addition to protecting the quality of the product as it moves through the supply chain, manufacturers are increasingly looking for packaging solutions that can reduce food waste by extending the shelf-life of the product. The investment in additional equipment means we can now offer clients over 30 package performance tests across a range of areas, including strength and integrity, leakage, seam assessment and permeability testing to ensure that packaging meets manufacturers' specifications and performance requirements.*"

Bonin continued: "*With so many demands on packaging, it's essential to employ a holistic approach to*

packaging innovation and problem solving. Our multidisciplinary team includes experts in packaging technology, microbiology, chemical analysis, consumer and sensory testing, regulatory advice and hygiene, who have been working together for some of the biggest names in the food and drink industry for decades."

To find out about the full range of packaging services available and see some of the tests in action visit http://www.campdenbri.co.uk/services/packaging-analysis-and-testing.php

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 Ms Karen Jones, Campden BRI, Station Road, Chipping Campden, Glos. GL55 6LD, UK. Karen.jones@campdenbri.co.uk +44(0)1386 842204

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 over 2400 members from around 80 countries. It has 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