

Rapid chemistry and microbiology methods

Tuesday 7 June 2011



Venue:

Campden BRI
Chipping Campden,
Gloucestershire, GL55 6LD, UK

Event directors:

Fiona Cawkell and Steve Garrett



**seminar
and exhibition**

Keep up to date with the latest developments in rapid analytical techniques - allowing you to improve production efficiency and maintain the quality and safety of your food and drink products.

Getting analytical results in or close to 'real time' allows decisions to be made about product that is still in the processing environment - and thereby improve the chances of modifying the process to maintain product of acceptable quality.

This seminar with parallel sessions enabling you to attend all presentations, will cover both chemical and microbiological analytical techniques, looking at the latest developments in commercial kits for food pathogens, GMOs, allergens and toxins, as well as progress in rapid online and inline testing for process control. An exhibition will feature leading technology and kit manufacturers and suppliers, allowing you the opportunity to meet the experts and discuss problems and potential solutions

seminar and exhibition

3M Health Care www.3m.com/foodsafety
AES Chemunex www.aeschemunex.com
Agilent Technologies www.agilent.com
Analytik www.analytik.com
BioControl Systems Ltd www.biocontrolsys.com
bioMérieux www.biomerieux.com
Biotecon Diagnostics GmbH www.bc-diagnostics.com
Buchi UK Ltd www.buchi.co.uk
Calibre Control www.calibrecontrol.com
CEM Microwave Technology Ltd www.cem.com
Foss UK Limited www.foss.dk
Hygiena International www.hygiena.net
Lab M Limited www.labm.com
Malvern Instruments www.malvern.com/process
Merck Millipore <http://www.millipore.com>
Metrohm UK Ltd www.metrohm.co.uk
Mettler Toledo www.mt.com
Microgen Bioproducts Ltd www.microgenbioproducts.com
Neogen Europe www.neogeneurope.com
NDC Infrared Engineering Ltd www.ndcinfra.com
OptiGene Ltd www.optigene.co.uk
PANalytical www.PANalytical.com
Quadrachem Laboratories Ltd www.qclscientific.com
QIAGEN Ltd www.qiagen.com
R-Biopharm Rhone Ltd r-biopharmrhone.com
Romer Labs UK www.romerlabs.com
Southern Group Laboratory Ltd www.sglab.co.uk
ThermoFisher Scientific www.thermofisher.com

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Key benefits of attending

- New and novel techniques in microbiological testing and chemical analysis
- Latest developments in commercial kits for food pathogens, GMOs, allergens and toxins.
- Developments in rapid online and inline testing for process control
- An exhibition featuring leading technology and kit manufacturers and suppliers
- Opportunities to meet the experts and discuss problems and potential solutions
- First-hand information on implementation of new methods and their potential benefits to end-users.

Who should attend?

This seminar and exhibition is aimed at manufacturers, technologists, analysts and microbiologists in the food and drink sectors who are interested in rapid monitoring of food and ingredient quality, authenticity and safety.

Cost per delegate

£75+VAT member, £90+VAT non-member

Due to circumstances beyond our control, alterations to the timing and content of this conference may become necessary. We therefore reserve the right to modify this event programme.

Parallel programme

Tuesday 7 June 2011		
08:30 Registration and refreshments		
Chemistry seminar	Morning and afternoon sessions start time	Microbiology seminar
Chairman Introduction <i>Julian South, Campden BRI</i>	08:50 and 13:20	Chairman Introduction <i>Chris Baylis, Campden BRI</i>
Online food analysis		Rapid genetic based identification tests
Basics of online analysis and applications in the food industry <i>Nick Prince, Metrohm UK</i>	09:00 and 13:30	From bugs to bar codes in 8 hours <i>Sarah Newell, Thermofisher Scientific</i>
		Isothermal amplification methods
New online NIR system for food quality control <i>Magnus Lindgren, Perten Instruments</i>	09:30 and 14:00	LAMP PCR - a food microbiology perspective <i>Martin D'Agostino, Food & Environment Research Agency</i>
Case studies of in-line NIR for meat and dairy products <i>Andrew Carr and Richard Batty, Foss UK Ltd</i>	14:00	
		Update on chromogenic media/novel plate methods for isolation/enumeration
Rapid food safety and food quality assessment through spectral imaging <i>Jens Michael Carstensen, Videometer</i>	10:00 and 14:30	Novel 7 hrs bioluminogenic test for pathogens and indicator organisms <i>Martin Easter, Hygiene International</i>
10:30 and 15:00 Break and opportunity to visit the exhibits		
Rapid testing and novel methods	Morning and afternoon sessions start time	PCR detection systems, alternative and established tests
Electrochemistry and Food Processing: rapid quantification of garlic and chilli strength <i>Neil Rees, Oxford University</i>	11:00 and 15:30	Automated detection of food-borne pathogens <i>Theresa Shepherd, Biotecon Diagnostics GmbH</i>
	11:15 and 15:45	A novel approach to genetic testing for Salmonella <i>Janette Handley, BioControl Systems</i>
		Immunoassays into the future
DNA analysis - taking a slice of food authenticity <i>Malcolm Burns, LGC</i>	11:30 and 16:00	Next day detection method for Salmonella based on phage recombinant protein technology <i>Sebastien Lopez, bioMérieux</i>
		The robotic laboratory
Food Allergens - the latest view on 'Hide and Seek' <i>Richard Fielder, Romer Labs</i>	12:00 and 16:30	Microbiology automatically better ! <i>Sean Sparke, Kiestra Lab Automation</i>
12:30-13:20 Lunch break and opportunity to visit the exhibits		
17:00 Event close		

Full programme details, presenter information, location and on line registration at:
<http://www.campden.co.uk/rapid-test.htm>

Registration form - return by post or fax

or register online at www.campden.co.uk/training.htm

I wish to register for Rapid Chemistry and Microbiology Methods Seminar and exhibition Event date: Tuesday 7 June 2011 Venue: Campden BRI, Station Road, Chipping Campden, Gloucestershire, GL55 6LD, UK	
Delegate	<i>Block capitals please</i>
Surname.....	Dr/Mr/Mrs/Miss/Ms
First name	
Position.....	
Company	
Address.....	
.....	
.....Postcode.....	
Tel.....Fax.....	
e-mail.....	
Special dietary requirements - please state	
Person to whom correspondence should be sent (if different) <i>Block capitals please</i>	
Surname.....	Dr/Mr/Mrs/Miss/Ms
First Name	
Position.....	
Company	
Address.....	
.....	
..... Postcode.....	
Tel..... Fax.....	
e-mail.....	

For official use only	Rec'd	Reg. No.
Ack'd	Inv. date	Inv. No.

Cost per delegate (to include daytime refreshments)
(Payable to Campden Technology Ltd in advance of the event)

Members of Campden BRI £75.00 + VAT

Non-members £90.00 + VAT

Fee enclosed £..... (please include VAT)

Campden BRI VAT No. GB 729 8480 87

Please invoice quoting purchase order no:

Our VAT no. (EC countries only).

Payment will be made by bank transfer to:

Account Name: Campden Technology Ltd
Bank Details: Lloyds TSB Ltd, 19 High Street, Evesham, Worcs,
WR11 4DQ, UK

Account No. 00826248 Sort code: 30-93-11
Swift code: LOYDGB2L
IBAN code: GB 81 LOYD3093 11008262 48

I wish to pay by Visa/Mastercard/Delta/Switch

Card No.

Card valid fromTo (expiry date)

Signature.....

Cancellations

- More than 20 working days before the event, full refund.
- 10-20 working days before the event, 50% of the fee will be refunded
- Less than 10 working days before the event, no refund.

Substitutions

May be made at any stage at no cost. All changes requested verbally must be confirmed in writing (a fax or e-mail is acceptable). Changes requested will become effective on the date of receipt of written confirmation.

Occasionally, due to circumstances beyond our control, alterations to timing and content of events may become necessary. We therefore reserve the right to modify the event information.

A local accommodation list and a location map will be sent with joining instructions, and is also available on our website at www.campden.co.uk/campdenbri/location.htm

The information supplied will be used by Campden BRI to fulfil the request placed with us. Personal data will not be disclosed to any third parties except as required by law.

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Please return by fax or post to **Training Department**,
Campden BRI, Station Road, Chipping Campden, Gloucestershire, GL55 6LD, UK Fax: +44(0)1386 842100

To register directly on our website or for further information see www.campden.co.uk
Tel: +44(0)1386 842104 (direct line to Training) or e-mail: training@campden.co.uk