

About Campden BRI

Helping food and drink businesses succeed through science, technology and information services

contacts

www.campdenbri.co.uk support@campdenbri.co.uk

Campden BRI (Chipping Campden site) Station Road, Chipping Campden, Gloucestershire, GL55 6LD, UK. +44(0) I 386 842000

Campden BRI (Nutfield site)
Centenary Hall, Coopers Hill Road,
Nutfield, Surrey, RHI 4HY, UK.
+44(0)1737 822272

With over 2,400 member companies in 75 countries, we work closely with industry to ensure the industrial relevance of everything we do. This includes a wide range of analysis and testing services and operational support underpinned by a vigorous programme of research and innovation and promoted through extensive knowledge management activities. Many of our activities are independently accredited and can be tailored to specific needs.

Technical strengths:

- Manufacturing technologies food processing (heating, chilling, freezing), aseptic technology, microwave heating, malting and brewing, milling, baking and extrusion, process control and instrumentation, and packaging technology
- Safety assurance including hygiene and sanitation, microbiology and preservation, processing technologies, analysis and testing (microbiological, chemical), and quality and safety management systems
- Product development, product quality, consumer studies, market insights, brand expectations, sensory science, authenticity testing, shelf-life evaluation, labelling and legislation
- Agri-food production, ingredients and raw material technologies
- Training courses and events delivered by world-class experts
- Leading industry guidance on best practice and legislation

Facilities:

- 3,000 sq m of laboratories for microbiology, hygiene, chemistry, biochemistry, molecular biology, brewing and cereal science, sensory and consumer studies, and packaging technology
- 3,500 sq m of food process hall and pilot plant facilities including malting and brewing, retorting, chilling, milling, baking, hygiene and packaging
- 800 sq m of dedicated training and conference facilities
- Dedicated consumer test centre in the UK and a subsidiary in Budapest, Hungary, providing consultancy and support to eastern Europe







food and drink innovation

Raw materials and ingredients

Ingredients, post harvest handling, pesticides, good agricultural practice, functionality, organic systems

Food manufacturing

Heat processing, chilling and freezing, milling, baking, malting, brewing, packaging, new technologies, extensive pilot plant

Practical application of technical excellence

Consumer issues

Consumer research, marketplace knowledge, product benchmarking, sensory testing

Product quality and innovation

Product development, reformulation, labelling and marketing claims, predictive microbiology, shelf-life and spoilage

Quality management

HACCP, systems auditing, accreditation and certification, traceability, compliance

Food and drink safety

Hygienic design and management, cleaning and disinfection, HACCP and safety assurance, contaminants, pathogens, allergens

Analysis and testing Operational support

Research and innovation
Knowledge management
Membership

Analysis and testing

Nutritional composition, microorganisms, foreign bodies, contaminants, allergens and toxicants, pesticides, flavour and taints, sensory analysis, laboratory accreditation, method validation

Knowledge services

Training courses, conferences, seminars, legislation and compliance, horizon scanning, information provision, troubleshooting, publications, library and databases

Sustainability

Carbon footprinting, energy efficiency, water and raw material usage, waste utilisation, packaging reduction

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