



OUR SERVICES: YOUR COMPREHENSIVE GUIDE

**Harnessing science &
technology to drive success
in the food & drink sector**

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About us

With over 4000 member companies in more than 90 countries, we are the trusted, premier, independent technical partner of choice for the food and drink industry.

Every day we are helping members and clients to make food and drink:

- ✓ safer
- ✓ tastier
- ✓ convenient
- ✓ affordable
- ✓ compliant
- ✓ healthier
- ✓ innovative
- ✓ sustainable

We provide a wide range of services and products all underpinned by investment in meaningful research and science. We are not just about giving you the results, but empowering you with the understanding too.

In support of that understanding and knowledge management, we have extensive training and information provision services, enabling our members in particular to stay ahead of the curve and make the best decisions for their businesses and consumers. No wonder we work with most of the world's best-known brands.

Analysis & testing

From establishing the required tests through to interpretation & support, our experts are here for you every step of the way

Relevant, reliable and timely analytical results are essential for many of the day-to-day and strategic business decisions that you make. Making the best decisions requires accurate, reliable results and the understanding behind them. Our wide ranging services are underpinned by extensive method development, validation and accreditation - giving you access to what you need.

What we offer:

Expert results interpretation & trending

Guidance with sampling plans & sample handling

Optimising testing regimes

UKAS accredited methods

Regular performance checks through proficiency tests

State-of-the-art laboratories & skills

Expertise in regulatory controls

Guidance & analysis on emerging risks

Horizon scanning





Testing includes:

Chemical, physical & microbiological analysis

Due diligence testing

Contaminants

- Foreign bodies (e.g. metal, plastic, glass, insects), residues, mycotoxins, metals, environmental pollutants, illegal compounds (e.g. dyes, melamine), natural toxicants, process & trace contaminants, packaging contaminants

Investigation & identification of food taints & off-flavours

Authenticity & adulteration testing

Nutrition, food composition & nutritional components

Vitamins & minerals testing

Additives, sweeteners & preservatives

Food allergen testing

Microbiological analysis

- Pathogens, spoilage organisms, microorganism identification & characterisation, disinfectants & sanitizer efficacy, challenge testing & shelf-life, method development & validation, rapid methods

Physical properties of food

Ingredient characterisation, functionality, suitability & performance

Packaging testing

- Metal, paper & board, plastics, modified atmosphere, metal can double seam assessment & troubleshooting, strength & integrity, packaging shelf-life testing, migration & taint analysis

Shelf-life testing (including accelerated shelf-life studies)

Sensory analysis & quality

Development, evaluation & validation of methods

Marketing support

Helping you to ensure compliant & successful products that meet market & consumer needs

From market entry to navigating regulatory changes, supply chain challenges and responding to changing consumer needs, we are here to provide expert guidance and practical support.

We connect our members and clients with the support they need to navigate the changing regulatory landscape, as well as the sensory and consumer testing services needed to validate both planned and unplanned changes to their products.



We have been members of Campden BRI for several years. To have a consistent point of reference for legislation and best practice which incorporates the most current research is invaluable. We have also used Campden's services for new projects and specialist training and have found their input to be of the highest standards. For us, their technical expertise is vital."

TCFG Naas Ltd t/a The Culinary Food Group



✓ Our regulatory services:

Market entry

- Regulatory scan
- Industry best practice
- 'Red flags'
- Step-by-step process
- Assistance with dossiers

Label review

- Claims
- Translation
- Mandatory/voluntary information
- Nutrition information
- Ingredients & allergens

Product review

- Ingredient permissibility
- Formulation review
- HFSS score
- Pesticides/microbiological limits
- Packaging



✓ Navigating changes to your product, ingredients & packaging:

Sourcing & validating materials

Alternative materials & supply chains

Sensory testing

- Benchmarking
- Descriptive & discrimination

Quality assessment

Consumer testing

- Concept/prototype development & testing
- Consumer product journeys & online consumer community

Operational support

Flexible technical support - tailored to your needs

We all need specialist help from time-to-time - perhaps with validating a process, developing products, implementing safety assurance or troubleshooting product or packaging problems. As well as providing support as and when you need it, our operational support services are also available as bespoke, on-going programmes.

Food & drink safety in safe hands:

Conformity to commercial voluntary standards

Holistic food safety management systems

- Supporting the development, implementation, auditing & validation of food safety & quality management systems

HACCP

- Assisting with the development & implementation of HACCP-based systems
- Receive clear, accurate advice to assist with the implementation of your HACCP plans

Process control with validation

- Guidance & support; assessment, evaluation & GAP analysis of controls

Risk assessments, risk management & risk communication

Food allergen management

Supply chain resilience

- Strategies, frameworks & their implementation
- Horizon scanning

Food defence & food fraud support (TACCP/VACCP)

Food safety & quality culture (Culture Excellence programme)



Manufacturing & processing best practice:

Practical support at your site

Pilot plant facilities

New & emerging technologies

Process optimisation

Process innovation & validation

Product, process & package compatibility

By-product utilisation & waste valorisation

Improving energy efficiency

Comprehensive microbiology services; testing & consultancy

Upgrading equipment

Factory & equipment design

Hygiene, cleaning & disinfection

Factory audits & sampling

Environmental monitoring plans

Processing & preservation technologies

Processing to remove microorganisms

Thermal & non-thermal processing

Industrial process microbiology & challenge testing



Thank you for your great support and help for last few months of project preparation and technical support... Thank you for your hard work and working with our factory team to seek solutions and support the trial."

Mondelēz International

✔ **Laboratory systems:**

Laboratory design & operation

Method development, assessment, validation & reporting

Accreditation, proficiency testing & auditing

Microbiology, chemistry, sensory & hygiene

✔ **Comprehensive global regulatory services:**

Labelling & label review

Food allergens/allergen labelling

Nutrition

Claims

Translation

Product review

Ingredients & packaging

Market entry

High Fat Sugar Salt (HFSS) restrictions

Regulatory horizon scanning

Ingredient permissibility

Assistance with dossiers

Formulation review

Pesticide/microbial limits

Packaging



✔ **Sustainability:**

Energy efficiency

Water & raw material usage

Waste minimisation & utilisation

Packaging reduction

Dynamic end-to-end development for your products, processes & packaging

Developing new food and drink products requires a high level of expertise and understanding across ingredients, processing techniques, packaging materials, legislation and more.

Our product development experts can help your business with the following services across all food and beverage categories and products.

End-to-end development services:

New product development
Development, optimisation & validation
Formulations, processes & packaging
Extensive kitchen & pilot plant facilities
Suitability, functionality & performance of materials
Alternative materials & supply chains
Concept/prototype development & testing
Consumer product journeys & online consumer community
Microbiological risk assessment for new/adapted products
Maximising & testing product shelf-life
Sensory testing
Thermal & non-thermal process validation
Cooking & heating instruction development & validation

Impactful research

The latest science & technology - put into practice

In today's fast-moving world, we can help you to lead the way through innovative solutions. Our programme of industrially-relevant research and innovation helps ensure we are able to deliver cutting-edge understanding, facilities, knowledge and expertise to solve your problems and support your business development.

✔ High-quality scientific research & impactful solutions:

Implementing new technologies & ideas

Research partnerships

Academic institution connections

Grant-funded collaborations

Research to address specific industry challenges

- Within diet & health, food & drink safety, digital transformation, sustainability, & affordability



...the main benefits of being a Member Interest Group (MIG) member are that you get to meet people in the same sub sector of the industry whilst hearing up to date research relevant to our area. I would recommend it to colleagues as a way to increase your network across the industry, as through the MIG, I have met numerous contacts in other business, formed working relationships with other members who are in supplier companies as well as academic colleagues who work in related fields."

Warburtons

Knowledge management

Develop the skills that matter - use them to make a difference

Putting new knowledge to use is essential for remaining competitive. We help you turn information into knowledge and practical skills through training, industry events, websites, publications, databases, reports and consultancy.

✔ Turn knowledge into opportunities through:

Guideline documents

Relevant publications

Expert articles & insights

Website & social media

Seminars, conferences & events

- Briefing sessions & webinars
- Hosted client meetings
- Member interest groups
- Member events

Tailored training

Bespoke training based on your policies to supplier bases

On-demand e-learning

Knowledge databases

Open courses calendar, face to face & online



Membership of Campden BRI gives an encyclopaedia of food under one roof with the personal touch of many of the industry's leading experts."

Mitchells & Butlers

Membership

Thrive with unrivalled technical expertise & support

Belong to a global community of over 4000 member companies in the food, drink and allied industries. Campden BRI Membership gives you the peace of mind of having access to expert support whenever you need it.

Receive expert guidance, access commercially-relevant research and network with industry colleagues. You will also be connected to the support you need to manage how the changing regulatory landscape affects your organisation.

Membership provides the tools, knowledge and network to effectively drive cost-efficient, high-quality and safe production processes, and provides the catalyst to your product development needs.

Realise your commercial potential and outpace competition through exclusive access to the latest research, professional development tools and support from industry thought leaders.

What's in it for you & your business?



Access expert support whenever you need it

You're our top priority as a member, and we're here to provide support, services and resources tailored to your needs. Whether it's quick, free enquiries or keeping you informed, we are here to help. You will also have access to member events, knowledge databases and library resources to address any issue.



Enjoy peace of mind

Membership provides the reassurance of knowing we are here if you need us. We have a team of over 250 technical experts who you can rely on.



Save money & time

Members get access to preferential rates, free short enquiries, facilities for your meetings and events, expert advice and more. Plus, you receive **20%** of your membership fee back as a credit to spend with us.

Gain knowledge & stay up to date

Keep up to date with the latest legislation, industry trends and news through our regular email updates and Member Interest Group (MIG) meetings. Attend our exclusive, member-only events to hear the latest insights and thinking on key topics and challenges. You can also access our valuable insights through e-books, white papers, blogs, case studies, training sessions and research updates.

Connect with experts & network with peers

Join a variety of networking opportunities designed for you to connect with industry professionals, thought leaders and academia. They are a great opportunity to exchange ideas and experiences, and receive support from our experts to help address your challenges.

Get ahead

Gain a competitive edge through member-only, exclusive access to the latest research, professional development tools and support from industry thought leaders.

Raise your profile

Elevate your profile through our exclusive member-only events and MIGs, and showcase your affiliation with us through the use of our membership logo.

Get involved – collaborate & influence

As a member you are an active participant in shaping the future of the food and drink industry. Make the most of your seat at the table and contribute to best practice – leverage our platforms to broadcast your achievements. You can get involved in areas like our research, governance, MIGs (chairperson roles), Scientific Technical Committee and Advisory Council.

Receive recognition

Earn recognition and status through your membership certificate, the use of our logo and inclusion on our member list and LinkedIn. You are in good company.



Campden BRI is our go-to for independent, expert advice and professional testing. Additionally, the meetings, seminars and training they provide help keep us up to speed with all that's new in the world of food manufacturing.”

Vikan



**Get in touch to join those already
benefitting from our support.**



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