

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

Tel: +44 (0)1386 842000
Fax: +44 (0)1386 842100
www.campdenbri.co.uk



PRESS RELEASE

Campden BRI strengthens its malting and brewing team

Leading food and drink research company Campden BRI has appointed an experienced brewer to strengthen its brewing and malting team. Ed Wray will join Campden BRI's brewing division as Project Brewer Maltster. He brings with him a wealth of practical brewing expertise gained while working as Head Brewer for a microbrewery where he produced a range of regular and seasonal beers.

In his new position, Ed will be managing Campden BRI's pilot malting and brewery at its Nutfield site in Surrey. He will be helping clients with new product development, including the use of specialty malts, new variety trials, safety evaluations and process optimisation. The pilot plants, together with Campden BRI's analysis, sensory evaluation and packaging facilities and expertise, provides brewing industry clients with a comprehensive suite of services covering the entire NPD process.

In addition to considerable hands-on experience, Ed also has as a degree in microbiology and a post graduate diploma from Heriot Watt University in brewing and distilling. Gordon Jackson, Head of Brewing at Campden BRI said:

"We are delighted to welcome Ed to the brewing and malting team at Campden BRI. Ed's knowledge and practical industrial expertise will be invaluable both when running the pilot malting and brewery and supporting our clients all around the world. In particular, Ed will take the lead in helping clients with new product and process development projects that require pilot scale malting and brewing – drawing on the many other technical functions that Campden BRI has to offer."

For enquiries about malting and brewing projects please contact Ed on ed.wray@campdenbri.co.uk

ENDS

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Notes to editors

1. [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).
2. 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
3. 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
4. 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