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PRESS RELEASE

Keep your microorganisms under control!

How susceptible to heat is *Clostridium perfringens*? What are the environmental sources of *Alicyclobacillus*? And what are the minimum pH and a_w for growth of *Listeria monocytogenes*? Greg Jones of Campden BRI's Microbiology Department has documented the answers to these and many similar questions in a new publication - *A guide to microorganisms and their control* (Campden BRI Guideline No. 68) (see http://www.campden.co.uk/publications/pubDetails.php?pubsID=4577).

"Details of the key growth characteristics of individual microorganisms and microbial groups are explained in a series of one-page summaries. Each monograph contains a brief introduction about the organism, and the minimum conditions for growth and destruction, and then goes on to list its sources, foods particularly at risk, and guidelines or legislative limits for the organism in food. There are also paragraphs on key methods of control, and on the likely spoilage defects or illnesses caused by each organism."

Preliminary sections in the guideline tabulate microorganisms of concern by food type, and there is also a section on pasteurisation and other heat treatments. Designed for microbiologists and non-microbiologists alike, this is a handy summary to help you answer those regular day-to-day questions.

For further information contact Sue Hocking (pubs@campden.co.uk; +44(0)1386 842225).

*** Ends ***

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Notes to editors

1. Trade press review copies of this document are available from Mrs. Sue Hocking, Campden BRI, Chipping Campden, Glos. GL55 6LD. Tel: +44(0)1386 842225 Fax: +44(0)1386 842100 e-mail: pubs@campden.co.uk

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 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. around 3,000 sq m of laboratories for food and drink microbiology, hygiene, chemistry, biochemistry, molecular biology, brewing and cereal science, and packaging technology

    b. around 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