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PRESS RELEASE

Campden BRI chosen to create a special ale for Parliament

Campden BRI has been chosen by the British Beer and Pubs Association (BBPA) to create a special limited-edition bottled beer for Parliament.

The bottled beer will be given to members of the all-party parliamentary beer group by the BBPA at an event to be held at the Houses of Parliament on 22nd January to thank them for their support in the campaign against the controversial beer duty escalator, which was finally scrapped in March 2013.

Ed Wray, Campden BRI's brewer and maltster at the company's brewing division in Nutfield, Surrey, chose to brew a traditional, British IPA using two new British hops – Jester and Endeavour. The soft, sweet, biscuit malt base is complemented by hints of caramel and fresh citrus, grapefruit and tropical fruits. More citrus, orange aromas and spicy, marmalade character are then balanced with a clean, bitter, dry finish.

Ed said, "We were honoured to be asked by the BBPA to create this special beer for Parliament. Our pilot brewery, pilot maltings and bottling plant are normally used by companies to assist with their new product development. But as our facilities can brew up to 100 litres of beer, they were ideal for creating this limited edition ale."

Brigid Simmonds OBE, Chief Executive BBPA said, "Campden BRI really does a fantastic job for British brewing. To celebrate the great achievement of the 2013 cut in beer duty, they have come up trumps, with a truly unique beer for MPs. It's a great beer that showcases a great British industry."

*** Ends ***

Date

Notes to editors

1. An accompanying photograph is available from Miss Karen Jones, Campden BRI, Station Road, Chipping Campden, Glos. GL55 6LD, UK. karen.jones@campdenbri.co.uk +44(0)1386 842047
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).

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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. 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