

# PRESS RELEASE

## New Head of Brewing Services at Campden BRI

Leading food and drink research company Campden BRI has appointed Chris Smart to lead its Brewing Services department. Chris will be responsible for driving the development of Campden BRI services in operational support for the alcoholic beverages industry.

In his new position, Chris will manage the sensory, microbiology, environmental and new product development teams at Campden BRI's brewing division – including the company's extensive pilot plant for malting and brewing.

Chris brings with him over 20 years' experience of leading technical and business development teams across industry, research and academia. His previous roles include Deputy Development Director at the University of Nottingham, Global Science Business Partner at Cadbury Schweppes, and Manager of Food Knowledge & Know-how, the London and South East of England Regional Food Technology Transfer Centre.

Chris commented on his new role: *"I'm delighted to be joining Campden BRI at such an exciting time. While the company has a long standing reputation for its research and development within the food and drink industry, I am looking forward to helping clients innovate and to driving the application of new technologies. I have always had an interest in brewing which started through an industrial placement at Bass Brewers and continued while studying for a PhD in yeast technology, so it is great to be back working in the area where my career began."*

Caroline Walker, Director of Brewing at Campden BRI, said: *"We are really excited to have attracted such a high calibre, experienced individual to lead our brewing services department. His background combining research, innovation and business development will be invaluable as we continue the development of our operational support services for the alcoholic beverages industry."*

Campden BRI ([www.campdenbri.co.uk](http://www.campdenbri.co.uk)) provides technical, legislative and scientific support and research to the food and drinks industry worldwide – with a comprehensive “farm to fork” range of services covering agri-food production, analysis and testing, processing and manufacturing, safety, training and technical information services. Members and clients benefit from industry-leading facilities for analysis, product and process development, and sensory and consumer studies, which include a specialist brewing and wine division.

\*\*\* Ends \*\*\*

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### Notes to editors

1. An accompanying photograph is available from Mr Tim Hutton, Campden BRI, Station Road, Chipping Campden, Glos. GL55 6LD, UK. [tim.hutton@campdenbri.co.uk](mailto:tim.hutton@campdenbri.co.uk) +44(0)1386 842047
2. [Campden BRI](http://www.campdenbri.co.uk) 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](http://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