

PRESS RELEASE

Low-carbon farming – seminar at Campden BRI

Low carbon farming is an integral part of sustainable agri-food production. Climate change and regulatory pressures are likely to make this increasingly important. Approaches to training and food production will need to adapt to these changing pressures and become more carbon efficient.

To bring industry up to date with this fast-developing area, Campden BRI is holding a [seminar](#) on 4 December (see www.campden.co.uk/low-carbon-seminar.htm). Event organiser Nick Saunders explains:

“This seminar will bring together experts in the agri-food sector, to discuss relevant approaches and the use of low carbon technologies in primary production and associated operations. A range of industry experts will discuss latest developments in the cost effective management of carbon and the minimisation of emissions within food production and the food supply chain. Specifically:

- *the general context of low carbon farming*
- *appropriate approaches to carbon management*
- *potential options for farming and the food supply chain*

Our speakers come from a wide variety of backgrounds – including ADAS, the Soil Association, a local Gloucestershire farm, and an energy company.”

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*** Ends ***

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Notes to editors

1. An accompanying photograph is available from Mrs. Sue Hocking, Campden BRI, Station Road, Chipping Campden, Glos. GL55 6LD, UK. s.hocking@campden.co.uk +44(0)1386 842225
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. 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

