

# PRESS RELEASE

## Campden BRI Seminar to update situation on Food Information Regulation

As the Provision of Food Information to Consumers Regulation comes closer to being enforced, with less than 15 months to run before food labelling companies are required to make the transition in December 2014, Campden BRI will be expounding on this transition in its annual [Food Labelling Seminar](#) on 3<sup>rd</sup> December 2013 ([www.campdenbri.co.uk/food-labelling-seminar.php](http://www.campdenbri.co.uk/food-labelling-seminar.php)). Such a major change in the labelling of food and drink in the EU requires explanation of the consequences and effects of this in order to crystallise and enhance understanding. The Food Labelling Seminar, through presentations and Q&A sessions with the officials responsible for regulation and other industry experts, will provide up-to-date developments and further discussion of the new labelling regulations. Topics to be addressed include: allergen and intolerance labelling, meeting the challenges of FIC implementation and enforcement, and consumer perception of food labels.

Event Director Marta Cesar comments: *“Speakers at the event will include Caroline Walker, Campden BRI’s Director of brewing and Regulatory Affairs; Dr Martin Holle, author of a guide to the EU Regulation on Nutrition and Health Claims; and Oliver Hamilton, a member of the Food Labelling Team at the Department for Environment, Food and Rural Affairs (DEFRA). Along with other distinguished speakers, they will update and clarify the food labelling situation as it currently stands, and shed light on any developments that may be made in the future.”*

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 \*\*\*

Date

### Notes to editors

1. An accompanying photograph is available from Mr Tim Hutton, Campden BRI, Station Road, Chipping Campden, Glos. GL55 6LD, UK. t.hutton@campden.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).
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