

# Introduction from Campden BRI

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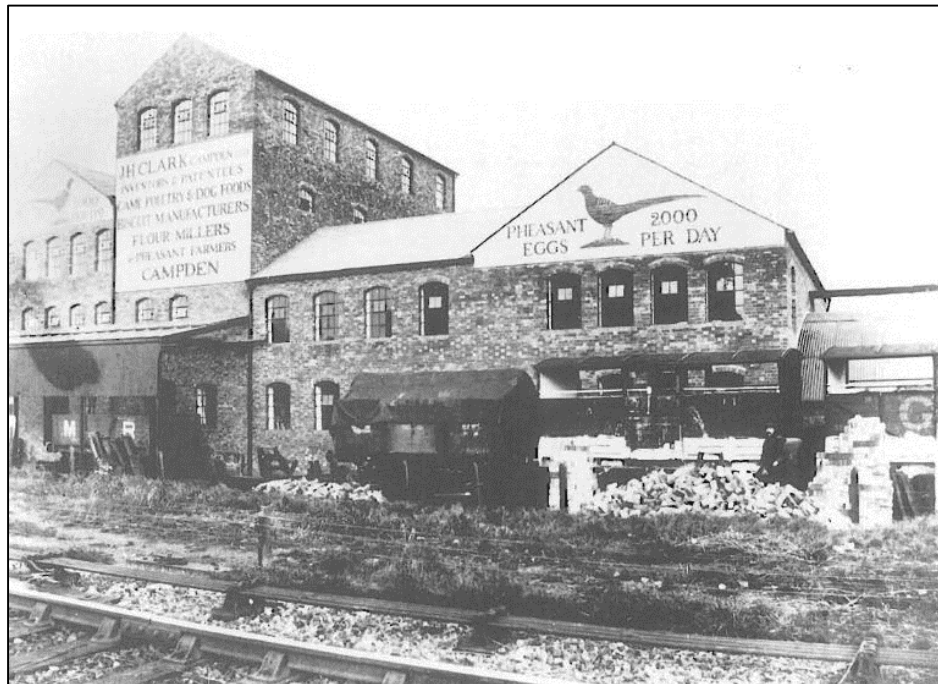
Head of Baking & Cereal Processing

BSB Spring Conference

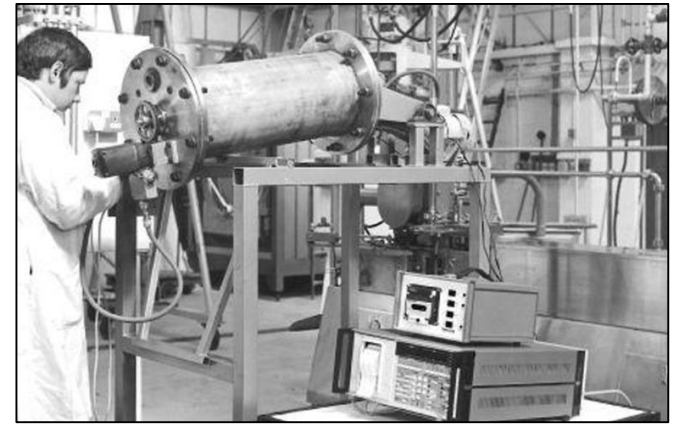
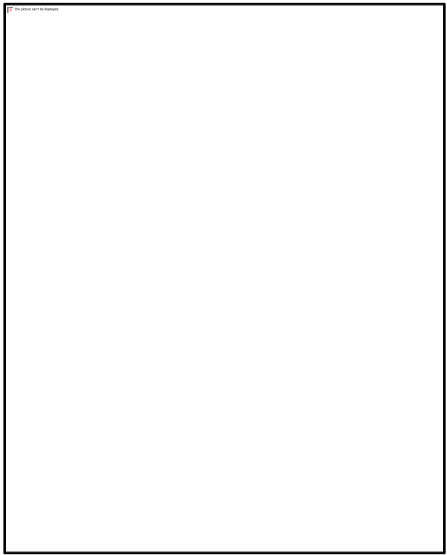
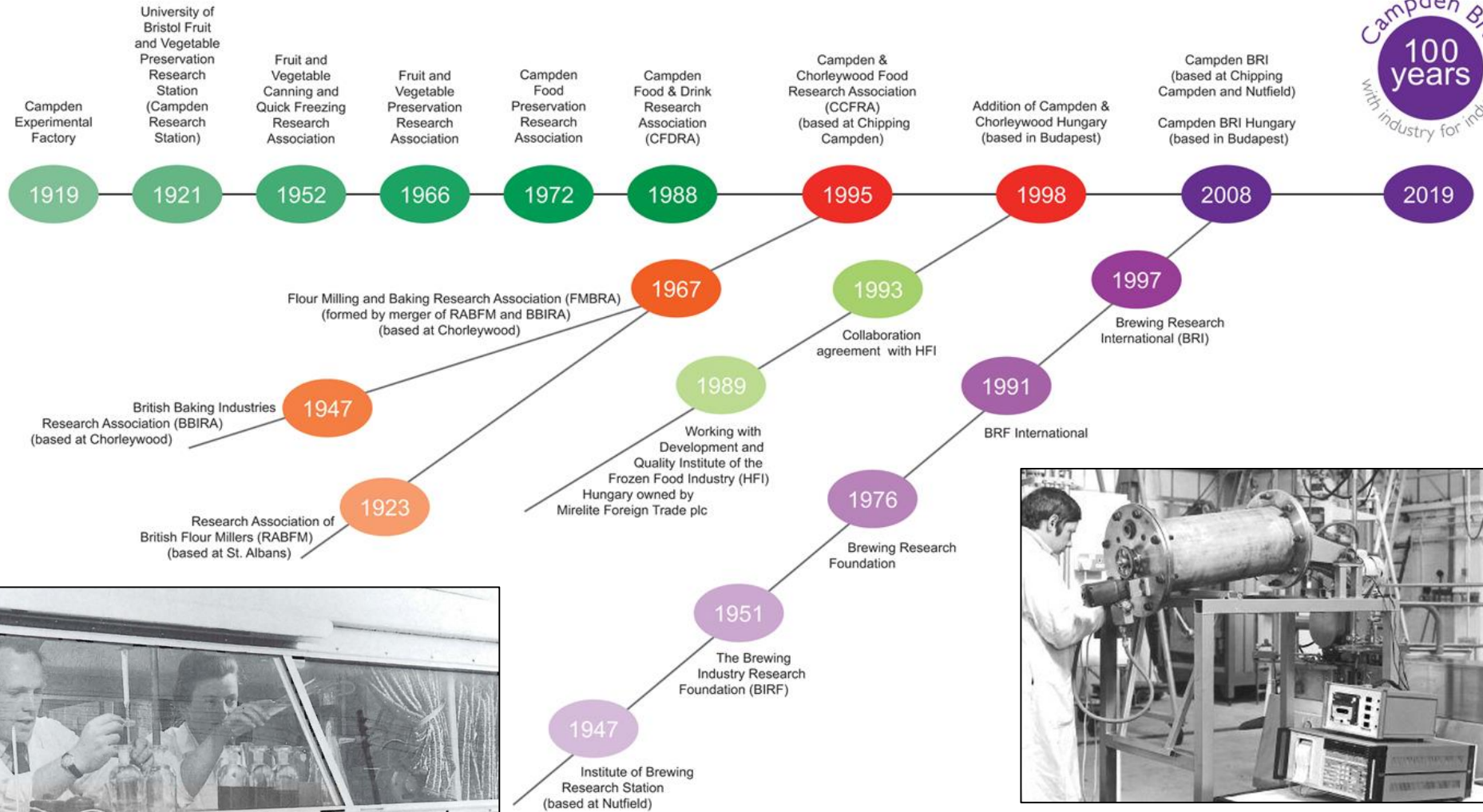
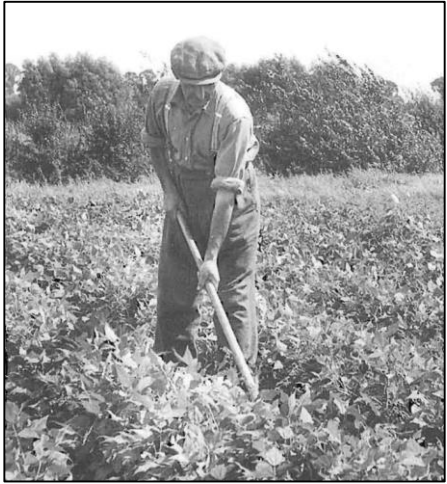
10<sup>th</sup> April 2019

# Tour of the site

This can be arranged at the end of the conference – let us know



# Campden BRI family tree



# Growth of the site



Year	Major Buildings added and their function
1975	Gilliatt process hall
1981	Jubilee – Chemistry and Microbiology
1992	Battlebrook - Processing
1994	Kings Norton - Reception and Training
1996	Chorleywood – Milling and Baking
2000	Millennium – Training bakery and Sensory
2000	Battledene – Chemistry and Microbiology
2006	Nursery
2009	Course of Battle brook changed to original

Year	What has happened in the Baking Sector over the past 100 years
1928	Bread slicing machine first used in the USA
1929	Benefits of wholemeal flour and bread published
1942	National Loaf was introduced, similar to brown bread
1955	BSB was founded
1956	National Loaf was abolished, all flour other than wholemeal had to be fortified with calcium, iron, Vitamin B1 (thiamin) and nicotinic acid
1961	Chorleywood Bread Process (CBP) was published, this reduced mixing and fermentation times, and enabled higher amounts of UK wheat to be used
1965	CBP became widely used, with bakeries merging and upscaling production
1987	Genetic modification of wheat possible
2007	Poor wheat harvest forced the price of white bread over £1
2008	Bread Weights Legislation dating back to 1266 was replaced by an EU Directive, allowing bread to be sold in any weight

Year	Noteworthy cereal events at 'Campden' over 100 years
1924	Campden tablets
1959	Doc Hinton's understanding of the wheat grain nutritional properties
1961	Chorleywood Bread Process (CBP)
1987	Evers contribution to our understanding of alpha amylase
1990	ERH Calc
2002	C-Cell released
2009	Radical Bread Process

# Chorleywood Bread Process ca 1961

- Aim was to make better use of UK wheat in breadmaking; 80% of UK bread now uses UK wheat compared with 30%
- High shear mixing to energy
- Shortened the breadmaking process to <4h
- Allowed bread to be made at large scale more cheaply
- Required the use of hard fat / emulsifiers and ascorbic acid oxidising agent
- Pressure-vacuum mixing came later
- Four-piecing came later



# Forthcoming baking events at Campden BRI

Health & sustainability challenges for the baking industry  
23 May

Food safety in bakery  
20 September

Bakery Technology conference  
May 2020

