

Seal integrity seminar

Seminar date: Friday 23 November 2012

www.campden.co.uk/seal-integrity-seminar.htm

Effective sealing of packaging during food manufacturing plays an important role in food preservation. If the seal is not robust enough, spoilage and pathogenic bacteria may be able to penetrate, potentially leading to food waste.

Research at the University of Lincoln has estimated that 8% of packs leaving the factory might fail to provide sufficient protection until reaching the customer. This potentially equates to 480,000 tons of food waste. Better seals could reduce this, and lead to cost savings in the factory.

This seminar will cover different ways to improve sealing of packaging, focusing on providing practical solutions to optimise existing and novel sealing methods, and possible ways to monitor the seals' effectiveness.

Who should attend?

Factory site managers, site engineers and technicians; Quality control and assurance technicians; Packaging and R&D technologists.

Cost per delegate:

Members of Campden BRI - £295 + VAT Non-members - £395 + VAT

Group discounts available on request contact d.davies@campden.co.uk for details

Venue

Chipping Campden, Gloucestershire, GL55 6LD, UK



Programme

- 09:00 Registration and refreshments
- 09:30 Welcome to Campden BRI and Chairman's introduction
- 09:45 Seal science: how does the seal work at molecular level? Rob Broughton, Amcor
- 10:15 AFM267 project results about heat sealing and how to optimise the settings Jason Matthews, University of Glamorgan
- 11:15 Break and opportunity to view the exhibits
- 11:35 Heat sealing equipment: Maintain equipment cleaning importance Speaker TBC
- 12:15 Conversion of heat seals to ultrasound seals

 Dr Marco Lanza, Herrmann Ultraschalltechnik GmbH and
 Co, KG
- 12:55 Lunch and opportunity to view exhibits
- 13:50 Cold seals adhesives: their uses, advantages and limitations Speaker TBC
- 14:30 IR imaging to check seals + Link feasibility study Mike Dudbridge, Lincoln University
- 15:10 Leak detection equipment and case study on waste reduction Anton Hutson, Tendring Pacific
- 15:50 Final Q&A session and close

Exhibition space:

There will be a limited amount of exhibition space available in the refreshment area for companies promoting products or services allied to the seminar theme. Space is available on a 'first come, first served' basis and must be accompanied by a delegate registration at the appropriate rate. Site access from 8.00am on 23 November. NB: Please make your own insurance arrangements.

Cost for exhibition space:

Members of Campden BRI - £250 + VAT Non-members - £350 + VAT

To register for this event please complete and return the registration form on the reverse of this leaflet

Occasionally, due to circumstances beyond our control, alterations to timing and content of events may become necessary. We therefore reserve the right to modify the event information.

Registration form - return by post or fax

or register online at www.campden.co.uk/training.htm

I wish to register for	For official use of	only Rec'd	Reg. No.
-	Ack'd	Inv. date	Inv. No.
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Seminar date: Friday 23 November 2012	Cost per delegate (Payable to Campden Technology Ltd in advance of the event) Members of Campden BRI £295+VAT		
Delegate Block capitals please	□ Non-members £395 + VAT		
Surname	Group discounts available on request - contact d.davies@campden.co. for details		
First name	Exhibition space: available on a 'first come, first served' basis and must b accompanied by a full paying delegate		
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Company			
Address	☐ Fee enclose	ed <i>£</i> (p	lease include VAT)
	Payable to Campden Technology Ltd in advance of the event		
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	 More than 20 working days before the event, full refund. 10-20 working days before the event, 50% of the fee will be refunded Less than 10 working days before the event, no refund. 		
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Tel Fax		at any stage at no cost	
e-mail			ed in writing (a fax or e-mail is fective on the date of receipt of writ
	Occasionally due to	circumstances beyond our con	trol alterations to timing and content

The information supplied will be used by Campden BRI to fulfil the request placed with us. Personal data will not be disclosed to any third parties except as required by law.

We would like occasionally to inform you of products and services offered by Campden BRI that may be of interest. If you do not wish to receive this information please write to the Data Controller, Campden BRI or e-mail datacontroller@campden.co.uk

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information.

A local accommodation list and a location map will be sent with joining instructions, and

A local accommodation list and a location map will be sent with joining instructions, and is also available on our website at www.campden.co.uk/campdenbri/location.htm

Please return by fax or post to Training Department,

Campden BRI, Station Road, Chipping Campden, Gloucestershire, GL55 6LD, UK Fax: +44(0) 1386 842100

To register directly on our website or for further information see www.campden.co.uk Tel: +44(0)1386 842104 (direct line to Training) or e-mail: training@campden.co.uk