



CAMPDEN BRI

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**LEDextra**  
PREMIUM COMPONENTS

## ABOUT THE CLIENT

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Campden BRI provides the food and drink industry with the practical scientific, technical and advisory services needed to ensure product safety and quality.

One of the services it offers is sensory analysis, which involves the evaluation of how food looks and tastes and allows comparisons with similar products on the market. Trained sensory tasters sit in tasting booths and objectively describe the characteristics of the food. One of the key functions of the tasting booths is to use coloured light to rule out any visual influence between different foods.

Campden BRI had a requirement to update the lighting in its food tasting booths. LEDextra was tasked with improving functionality, with a focus on being able to repeat colours precisely and consistently, and reduce energy costs.



## THE SOLUTION

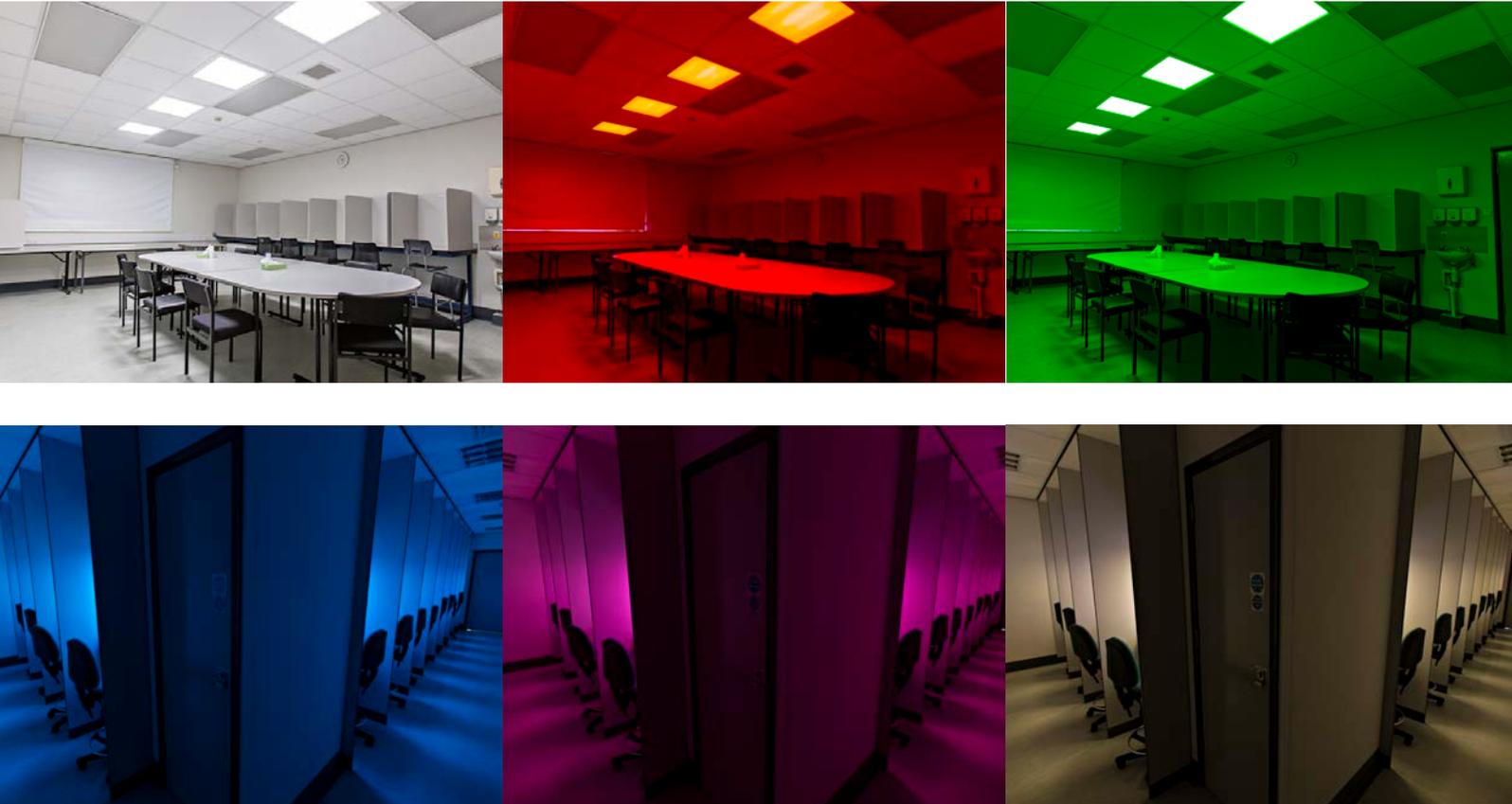
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Dextra Group's in-house luminaire design team developed a bespoke solution. Each light fitting contained three LED cards, populated with mid-power red, green, blue and white LED chips from Lumileds. These custom light fittings were also IP54 rated for ease of cleaning and to comply with the regulations for the environment in which they were to be used.

LEDextra specified and supplied a wireless RAKO DALI control system.

This had two benefits:

1) No additional wiring was required in the installation  
2) The easy to use wall-mounted scene plates allowed simple day to day operation; using an iPad app Campden BRI can also create custom scenes and save them for future use.



"It was a privilege and a pleasure to deal with Campden BRI, I can see why they are leaders in their sector. I relished finding them a solution for the sensory booths and I can say I am very happy with the result."

Alex Martin Director of LEDextra Ltd.

**Dextra**  
GROUP PLC