

Food Application Centre

Our Food Application Centre can help you to bring exciting new products to market. For ingredient companies and food producers the Centre is a gateway to fast and efficient new product development. We specialize in translation of high quality food research to product applications. Whether you are a small, medium, or larger company, the Food Application Centre offers services tailored to your specific needs, from facility rental through full new product development possibilities.



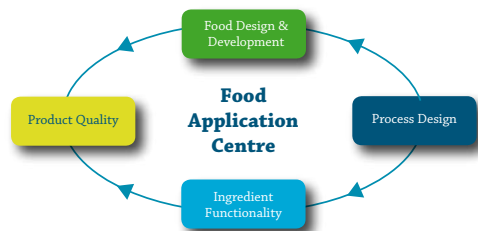
Food Application facilities

Since beginning of 2008, a fully equipped Food Application Centre complements NIZO's facilities for research-to-pilot translation and product development.

The Food Design Kitchen is a fully equipped professional kitchen with blancher, deep fryer, combi-steamer, microwave, blast freezer.

The Flexible Processing Facility (Flex Lab) is a customisable work space for end product and ingredient preparation, with homogeniser, kneader/extruder, mixer/cooker, ice cream machine and encapsulation equipment.

The Food Application Centre is a part of Europe's largest test production facility, with extensive equipment including UHT processing and aseptic filling.



A targeted approach

At NIZO, we tailor the project to your needs. Customers looking for a quick-win can use the Application Centre to look for practical solutions in a knowledge-based way. Customers who need dedicated application support can rely on NIZO as a long-term partner.

Example services

- facility rental
- culinary and technical personnel
- single sessions for a fixed price
 - hands-on brainstorming
 - trouble-shooting
 - food-grade sample production
- contract services
 - ingredient testing
 - product development
 - integrated R&D projects

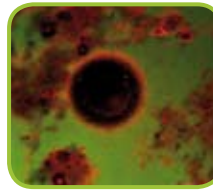
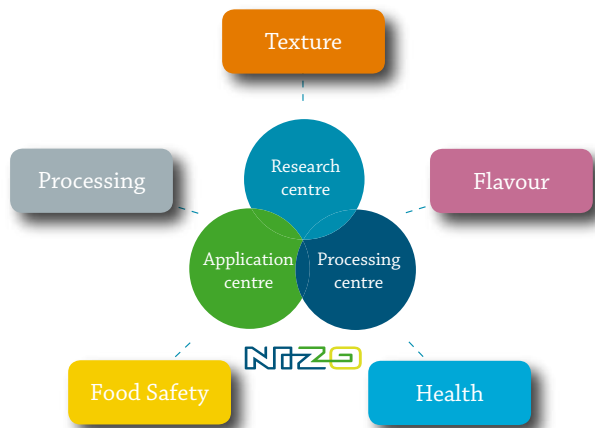
Your benefits

- Speed up the development cycle
- Introduce inventive products
- Enter new markets
- Independent and confidential
- Access to front line research and analysis facilities
- Food grade



Product categories

- Dairy products
- Beverages
- Soups, sauces, spreads
- Infant & clinical foods
- Ice cream & confectionary
- Snacks
- Prepared meals
- Bakery products
- Processed meat



Multi-disciplinary resources

When using the Food Application Centre, you gain access to a depth of scientific knowledge and analytical equipment within NIZO that can move product development to another level.

We work in multi-disciplinary teams, using all available knowledge from the NIZO expertise areas: *texture, flavour, health, food safety and processing* to meet your product needs.

Top-quality analysis

Our analytical services can be flexibly added to your project.

- Rheology and texture analysis
- Microscopy and particle sizing
- Sensory profiling
- Flavour analysis

Complimenting your internal resources

We aim to serve our customers by filling in the application facilities and knowledge areas they need. By providing flexible resources on-demand, we enable our customers to manage risk when entering new markets and developing innovative food products.



Ways to cooperate

Rent the Food Design Kitchen or Flex Lab for use with your own personnel. Bring in your customer or supplier for a fully confidential demonstration. Or work with our culinary and technology experts and benefit from the vast research and analysis environment of NIZO.

Pricing

The Application Centre is available at affordable costs, starting from € 1700,- per day in 2008.

Welcome

To learn more about NIZO food research, or the new Food Application Center, you are warmly welcome to contact us at any time.

About NIZO food research

NIZO food research is an independent and one of the most advanced research centres in Europe. We provide industry with solutions they require by developing and applying technologies for innovations in the areas of flavour, texture, health, food safety and process optimisation. The food-grade industrial pilot plant is used for development and testing at industrial level and is available for test productions. The NIZO application centre provides industry with facilities for product development & product oriented research.

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