

Safe & Stable

*Well preserved, healthy and good tasting food at low costs.
A challenge? By using NIZO's expert knowledge on shelf-life
issues, your product will gain on all aspects. Ingredient or
final product, clean label or food safety, we can help!*

*Team up with NIZO and together we will bring your
shelf-life activities to the next level!*



Your next level in...

Natural, safe & tasty

Ingredient replacement or a new process design may affect shelf-life and other characteristics of your product. Our process simulation tools help to anticipate these changes and optimize the process in advance.

Reduced monitoring

Prevent unnecessary costs for quality control when designing a new process or product. Combine the integrated expertise within NIZO and get insight in potential risks that may affect safety or quality at a very early stage and define relevant control points.



Trouble shooting

When your product is off-spec there is no time to waste! Tracing the source of the instability is essential to take the right actions. Fast physical, chemical and microbial analyses combined with our factory floor support help you to quickly identify the cause and the appropriate actions to be taken.

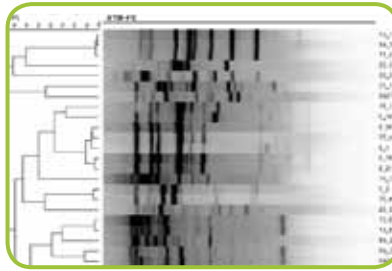
Why NIZO?

- Experts trained in industry
- Track record in dairy chain safety control
- Powerful predictive tools
- Broad range, state of the art diagnostic techniques
- Pilot scale food grade test facilities

“In quality management you see a shift from measuring towards prevention by calculating risks and statistical analysis. It is important to translate these risk numbers into concrete actions for operations”,

says Rina Hekezen,
productmanager
at NIZO food
research





What we offer

Quality management

- Microbial shelf-life calculation
- Alternative preservation - Natural preservatives
- (Clean label) ingredient replacement
- Understanding of physical instabilities
- Flavour profiling
- Sensory evaluation
- Quality assessment co-packers
- Up-scaling production processes



Track record

- Cost saving of € 80.000 per year following consultancy on stability of sauce
- Tailored inactivation of heat resistant spores while maintaining good taste and texture

Risk assessment

- Estimate the risk on spoilage / food poisoning during processing
- Integral approach to HACCP

Factory floor support

- Tracing the source of instability in your product
- Decision support (recall yes or no!)
- Short term trouble-shooting / problem solving
- Advice for product / process optimization
- Microbial database facilities



About NIZO food research

NIZO food research is a leading, independent contract research organization located in 'Food Valley', the Netherlands. Our services support your innovations (flavour, texture, health), cost management (process efficiency, ingredient replacement, test productions), and responsible entrepreneurship (food safety and quality, sustainability, evidence-based health claims). **Creating benefits together with you**

For more information, please contact:

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