



## Services

### 1. Cooking technology

- » Oven and microwave temperature on-line monitoring.
- » Pasteurization and sterilization methods.

### 2. Salting and ripening conditions according to raw material characteristics

- » Sodium reduction.
- » Sodium penetration and distribution (computerized tomography analysis).
- » Minimization of crusting.
- » Audit and optimization of Dryer Conditions (RH, T, air flow).

### 3. Improvement and Control of safety and sensorial attributes of dried meat and fish products

- » Starter Culture Design.
- » Biopreservation (against *Listeria monocytogenes*, *S.aureus*, *Salmonella*, *E.coli*, ...).
- » Starter Culture Traceability (genetic probes, challenge testing).
- » Sensorial and consumer tests (see Flavour Analysis Sheet).

### 4. New technologies in drying/ripening

- » Quick Drying System®.
- » Dynamic Drier®.

### 5. Functional ingredients and additives

- » Testing of new ingredients and additives.

### 6. Active and intelligent packaging of cooked, dried foodstuffs; MAP optimization and shelf life determination

- » New materials and packaging systems.
- » Bioactive interliver® for sliced packaged products.

### 7. Product innovation and product improvement

- » Technological problems resolution
- » Additive functionality improvement
- » Drying conditions improvement
- » Raw material standardization improvement
- » New additives and technologies application
- » Safety improvement

### 8. Pilot plant demonstration of processing equipment

### 9. Renting/leasing of fully equipped pilot plant to manufacture all types of vegetables, meat and fish products and ready meals