

# Understand food structure to solve problems, improve product quality and save money

Food structure and texture are intimately linked. Variations in raw materials and process conditions can have a critical effect on texture and consumer liking, and can also affect the physical behaviour of food materials during processing.

We have extensive facilities and cutting-edge equipment to objectively measure the structural and physical properties of your ingredients and products to:

## Solve problems

We can answer questions about the appearance, texture and rheology of your products, such as:

- Why is my sauce too thin?
- What is making my biscuits crack?
- Is my product changing colour?
- Why has my product gone soggy?
- Why is my ingredient clumping?

We can also assess your raw materials and processes so you can produce more consistent products and identify the root cause of problems, such as:

- Holes in bread
- Sedimentation and separation in liquids
- Moisture migration over shelf life
- Non-uniform distribution of ingredients
- Non-uniform colour
- Changes in product texture



## Improve product quality

- Maintain texture and quality when reformulating products for health, clean label or free from
- Ensure consistent product texture and quality from batch to batch and over shelf life
- Benchmark your product against your competitors
- Characterise samples from NPD trials

## Save money

- Check that a cheaper ingredient from a new supplier performs and meets your specifications
- Check your specifications to ensure you are not paying extra for things you don't need
- Optimise use of expensive ingredients

