

# FOOD PROCESSES

*Consulting, Survey, Services*

## OUR EXPERTISE

- Microbiology and sanitary quality of raw materials and processed products
- Formulation of food products
- Analysis of the quality of food products
- Physico-chemical characterization
- Nutritional analyzes
- Sensory analysis
- Process innovation and optimization
- Mastery and quality management in industry
- Organization and performance in the food industry
- Industrial engineering and logistics
- Control of the overall quality of the products
- Ozone decontamination processes



## OUR TOOLS

**Food Process Engineering Platform including lyophilization, zeodratation, atomization, microwave treatment, vacuum cooking, grinding, ultrafiltration**

**Complete bakery workshop**

**Culinary practice platform**

**Physico-chemical analysis platform and assay of molecules of interest**

**Microbiological and molecular analysis platform including cytometry, epifluorescence microscopy, qPCR**

**Sensory analysis room, expert panel and consumer panel**

**Ozone-LaSalle O3 platform**

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## Among our offers

- Help and training to optimize your processes
- Formulation and Development of food products
- Characterization of the functional, nutritional and organoleptic properties of your products
- Detection / enumeration of microorganisms
- Training and support in obtaining HACCP, IFS, BRC, ISO 22000 certifications, ISO 9001...
- Training in scientific approach in R&D/experimental plans

## Contact

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