

Organoleptic Optimizations

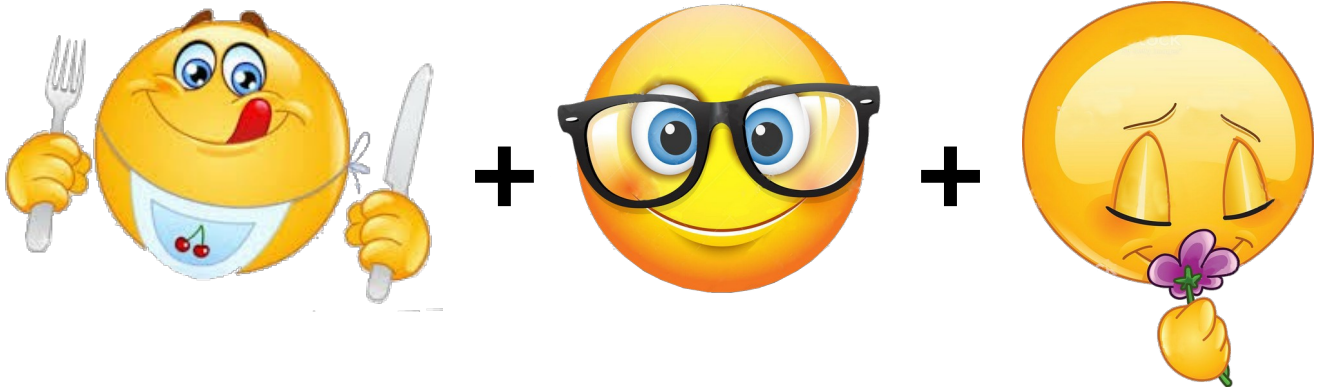
We reveal the full potential of your recipes



Optimized management of peripheral and core cooking

Respect of the thermal properties of the product

Targeting on expected characteristics



Organoleptic Optimizations



We reveal the full potential of your recipes

Objective

Control the texture of your products

Improve taste and flavour of your recipes

Adjust the final color to your expectation

Methodology

On-site evaluation:

⇒ instrumented monitoring with the usual process retort and a full load

Study of the production environment and retort performance

Test phases: 1 to 3 program evolutions (partial load)

Validation of the optimised process, F0/PU control and verification of organoleptic objectives with a retort fully loaded

Commitments

Quick update of arrangements:

⇒ 1 to 2 days per recipe

Provision of a complete report including:

⇒ the results achieved against the objectives set

F0 or PU validation for any process modifications

Guaranteed integrity of your packaging

Advice for adapting optimized program to your future recipes

No significant investment in equipment

