



NQAC

Nestlé Quality Assurance Center
Dublin

Technical Datasheet

Analysis Name: Cooking Validation

Method Number: NQA-52.0002

Scope of Application: Products intended for human consumption, which require cooking prior to consumption.

Description: This method is used to validate label cooking instructions. Cooking instructions are validated by cooking the samples according to provided instructions and then immediately placing temperature probes throughout the sample. Temperatures are taken in 6-second intervals for a 2-minute duration.

Sample Weight Required: Variable – Sample must be at or above label weight.

Analytical Platform: Variable – Performed as label instructions are written (ex. Microwave, Oven, etc.)

Special Information: Sample targeted success criteria is 165°F for 12 seconds or equivalent as outlined in appendix V of the method. The success criteria is based off a 2-log reduction in listeria monocytogenes. All results are approved by a PCQI prior to COA generation.