

COOKING INSTRUCTIONS VALIDATION

There isn't a one-size-fits all set of instructions for every product or even similar ones, a small difference still requires validation.

Validating cooking instructions is an essential part of ensuring the safety and quality of food your consumers eat. Different types of products, like frozen and not-ready-to-eat (NRTE) foods require instructions specifically designed to ensure thorough heating.

As part of the validation process, we not only focus on safety but also keep in mind the sensory attributes that are appealing to your customer. If your instructions result in a product that is not of desired quality or if they fail to produce a safe product, our team will trial different conditions and temperatures to suggest a way forward.

We understand providing safe, quality food to consumers is your top priority and accurate cooking instructions are an important part of not only delivering a safe product but also a high-quality product your consumers will enjoy.

We can meet you where you need us most in the development of your product. Contact us at 614.526.5200 or nqacdublininfo@us.nestle.com to get started!



NQAC

Nestlé Quality Assurance Center
Dublin



NQAC Dublin provides accurate results, quick turnaround times and competitive pricing.

In addition to cooking instructions validation, we can support your business needs with these services:

**Shelf-Life & Challenge Studies
Nutritional Labeling**

For a complete list of services, visit: NQACDublin.com

Don't see what you need? Just ask!