



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. This method can also be used target cook time reductions in current instructions or develop new instructions from scratch.

Sample Weight Required: Variable – Samples must be at or above label weight. Oven/air fryers require 8 passing replicates for each validation, microwave/microbake/microfry all require 9 passing replicates.

Existing instructions – We recommend sending 2-4 extra samples in case any small adjustments are necessary.

New/renovating instructions – We generally recommend sending anywhere from 6-12 extra and maybe more depending on project complexity, please call ahead to plan.

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

Special Information: Sample targeted success criteria is 165°F for 12 seconds or equivalent as outlined in appendix V of the method. This success criteria is based off a 2-log reduction in listeria monocytogenes. If the product contains any raw ingredients, we also can target a 6-log reduction in listeria monocytogenes. Samples are also assessed for any key sensory attributes and adjusted as necessary (i.e., texture, burning, hardening, etc.).