



International Laboratory Services

Food Division Services

Cooking Validation

To provide consumers with the correct information for the re-heating of ready meals and food products and its importance in terms of product quality and safety.

As part of the new EU Microbiological Criteria Regulations that came into force in January 2006, manufacturers need to be able to demonstrate that the cooking instructions on the product packaging are such that the temperatures and times stated will be enough to inactivate any food poisoning organisms.

Manufacturers also need to know that re-heating will not compromise the quality of the product.

At ILS our extensively equipped test kitchens and technical expertise can offer a cooking instruction generation and validation service.

Cooking Instruction Generation

- Developing cooking times and temperatures for various appliances and power levels based on the sample components

Cooking Validation - Using our range of calibrated appliances

- Following on pack cooking instructions to ensure that the components reach acceptable temperatures
- We can offer a range of gas, electric, fan assisted and microwave ovens
- Validations can be carried out in conjunction with microbiological and nutritional analysis

Working in partnership with the customer we can also provide basic visual assessment of products for quality and appearance.

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