



Knowledge-driven Solutions for Dairy & Food Industries

Food Analysis

At OzScientific we take food analysis to the next step. Innovative food and beverage products require innovative analysis tools! With our well-equipped food analysis laboratory, we specialise on method development and measurements that are not routine for larger food testing laboratories.

There are many reasons why you may need to understand the properties of your product:

- Do you want to make a superior product?
- Is the product still the same after you have made changes to the equipment or ingredients?
- What is the shelf life of your product?
- Product defects: We can use our battery of food analysis tools to investigate a product defect, so you can take the right measures to avoid another incident in the future.

Food Analysis Services

- Texture-Profile Analysis (TPA)
- Rheology and Viscometry
- Particle sizing
- Emulsification properties
- Solubility measurement
- Colour description
- Water activity
- Shelf life analysis
- HPLC (compositional analysis of proteins and phytochemicals)
- Gel electrophoresis (SDS-PAGE) analysis of proteins
- Protein, fat and moisture
- Light microscopy

Our clients

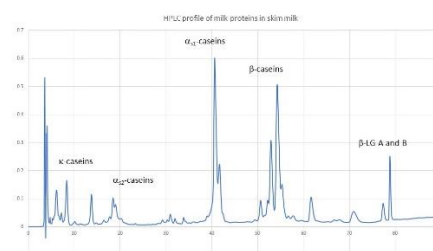
- Dairy companies
- Artisan food manufacturers and start ups
- Beverage companies with novel product or technology ideas
- Nutraceutical manufacturers
- Manufacturers of baked goods and breads
- Processors of proteins from dairy and plants

Our services in food innovation and food technology



How we work

- Commercial
- Confidential
- Agreed project scope
- Client oriented
- Understand timelines



Our facilities

- Pilot plant for small scale concept products
- Product development lab
- Food analysis lab
- Meeting room
- Cold rooms and incubators



Contact Us

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