



Knowledge-driven Solutions for Dairy & Food Industries

Your partner in New Product Development

When you step into our facility, you can see a display of products we have helped to success!

Partnering with OzScientific for your next NPD project will give you access to decades of experience in formulation, ingredient selection and food processing technologies.



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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We specialise in achieving your goals for cutting edge new products:

- No or low sugar formulations
- Clean label formulations
- Minimal processing
- “free from” product formulations
- Substitution of ingredients
- Trendy ingredients
- High protein products from plant and dairy proteins
- Beverages
- Fermented products and formulations with probiotics
- Regulatory compliance and shelf life determination

Our product development laboratory houses everything you need for formulation, mixing, blending, baking, storage and analysis of your product. Decades of experience will help you to focus your NPD project and address everything needed to register your product.



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 technologies

- UHT processing
- High Pressure Processing
- Membrane filtration
- Pasteurisation
- Mixing and blending
- Homogenisation
- Extrusion
- Carbonated beverages
- Fermentation
- Freeze drying
- Shelf life analysis
- Sensory analysis