



Knowledge-driven Solutions for Dairy & Food Industries

Training and Workshops

Access our deep knowledge of food systems

OzScientific and its associates together have over 100 years of experience in food technology covering research, teaching and training, problem solving and commercial projects. Many of us have taught at universities and professional colleges.

As a small commercial organisation, we have the flexibility to offer training in a format that suits our clients:

➤ **Internships for students**

We host students from universities and the TAFE system who will get acquainted with commercial product development and food analytical procedures.

➤ **Practical sessions at OzScientific**

For university and TAFE students, we can provide access to our facilities to train small groups of students in the use of technologies for food processing and analysis.

➤ **Workshops and lectures**

Factory based delivery for your operational staff may be attractive if you want to minimise the disruption of operations. Our courses are currently not accredited but we are working closely with the TAFE system to achieve this.



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

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

Contact Us

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