



Knowledge-driven Solutions for Dairy & Food Industries

**Our services in food  
innovation and food  
technology**

## Technology Scouting

### How to evaluate new processing technologies

### Are you interested in using new processing technologies to create innovative foods or beverages?

Many of our clients are not sure how to evaluate new technologies, whether the technology is the right one for their product, and what the limitations are. This is especially true for smaller food and beverage companies with lean operations.

Building on a solid foundation in research and development, the experts at OzScientific will take a systematic approach:

- What technologies are available for your project?
- Which one is the best for your product?
- How does it work? And what are the cost?
- Then, we can help you to find the right equipment supplier and develop your specifications.

### Our track record

OzScientific has successfully advised many Australian food and beverage processors on processing technologies, for example

- The first commercial application of High Pressure Processing (HPP) in Australia at PreshaFoods
- Review of drying technologies to assist with urgent factory upgrades. Together with our client, we received a Victorian Business Innovation Voucher grant for this project.

Contact Us

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Interested in market intelligence?



**FUNCTIONAL FOODS Weekly**  
Market Intelligence & Innovations Leader



### 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