

Food engineering and quality

Consultancy, services, professional training

Our expertise

- Process innovation
- New product development
- Control, analysis and evaluation of food quality
- Nutritional analysis
- Microbiology and food safety
- Industrial engineering and logistics
- Measuring industrial performance
- Quality management in food industry



Our tools

- Food engineering, freeze drying, zeodration, spray drying, microwave heating (cooking, drying, pasteurization, sterilization, extraction), vacuum cooking, grinding, ultrafiltration, forming machine for pastries, culinary lab

- Physicochemical analysis : rheology, colorimetry, texture, dry matter, water activity, particle size, oxidation, assay of compounds (Spectrophotometry, Electrophoresis, GC-MS, LC-MS/MS, ICP-MS)

- Microbiological analysis : microbiological safety station, anaerobic chamber, cytometry, epifluorescence microscope, qPCR

- Sensory evaluation : consumer test and descriptive analysis

Our solutions

- Process optimization
- Development and characterization of food products
- Functional and nutritional properties evaluation of foodstuffs
- Detection and enumeration of microorganisms
- Qualification of decontamination processes
- Shelf-life determination
- Assistance for obtaining food safety certifications (HACCP, IFS, BRC, ISO 22000...)
- Professional training programs (quality management, experimental design for formulation and process optimization, industrial performance...)



Continuing education organisation accreditation number : 22600012460
UniLaSalle is a not-for-profit organization created under the France's 1901 law



jean-pierre.gadonna@unilasalle.fr
www.unilasalle.fr

UniLaSalle - 19 rue Pierre Waguet BP 30313
60026 Beauvais cedex