

食品杀菌工艺验证研究

产品及工艺验证就是建立高度可信的证据确保食品的工艺过程能够达到预设的食品安全和质量标准;即,通过科学实验,验证食品加工过程中,杀菌过程对微生物杀灭的有效性。

什么时候需要产品及工艺验证研究?

当有新产品开发;新工艺、新技术、新设备的引入;确保这些工艺调整能保证产品安全和质量的要求、法规要求等。

常规的时间/温度理论模型可能无法给您提供准确或正确的杀菌预测,需要通过杀菌工艺验证实验证明杀菌参数的有效性。

我们的产品及工艺验证研究服务!

我们的工艺验证服务给您提供科学可控的实际数据验证您的杀菌设备和终产品食品安全的有效性。

我们的研究人员可以针对您具体的生产工艺流程,杀菌设备和产品配方来量身定制杀菌工艺验证实验,并为您提供科学数据验证您杀菌设备的有效性。

杀菌工艺验证研究可提供可靠数据以说明在杀菌过程中腐败菌和致病菌数量降低,保障您的产品安全和质量。

我们可根据您的需要在我们的研发实验室内模拟您的工艺流程,或者在您的工厂进行实地考察和验证工作。

我们的工艺验证服务严谨且细致,在工业界被普遍认可,给我们珍视的客户对产品享有更高的信心。

我们的专业服务包括但不限于:

- 热处理或非热处理杀菌工艺验证服务
- 无菌灌装设备验证研究
- 微生物热致死模型研究
- 新的工艺技术评价

工艺验证的精确数据对于您产品安全有重要作用,我们的验证研究都由食品科学中心杰出的科研工作者以及专业的研究实验室来完成。

联系我们

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Process Validation Studies

Process Validation Studies is establishing documented evidence which provides a high degree of assurance that a specific process meets its predetermined safety and quality characteristics.

When do you need process validation studies?

When establishing new formulations, modify process procedures or parameters, employ new equipment and technique, how do you know that you have the safety and quality control of your product? General time/temperature models may not provide accurate or correct predictions on log reduction and could mis-estimate your process.

Our product and process validation studies!

Our validation studies provide actionable data to verify the effectiveness of your process and safety of your finished product. Through the application of scientific methods, our researchers can help you meet your food safety objectives.

Mérieux NutriSciences China researchers can conduct validation study and provide scientific data to verify the effectiveness of your process, equipment and formulation. The validation study helps to assure the safety and quality of your food product by providing solid information on the reduction of spoilage organisms and pathogens during process. We can design study to simulate your process at our research facility or conduct study in your plant. Our product and process studies are recognized industry wide for their meticulous attention to detail, providing our valued customers with added confidence.

Our expert services include, but are not limited, to:

- Process validation studies of thermal or non-thermal treatment for different foods
- Validation studies for aseptic filling systems
- Study on microbial thermal death model
- Novel processing technique evaluations

Dedicated to delivering the precise data you need to make informed food safety decisions, our studies are conducted by a distinguished team of scientists and in an expert lab.

ANY QUESTIONS?

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