

SHELF LIFE STUDIES



Why?

When talking about shelf life, it is essential to guarantee the salubrity of the food until the last day of "shelf life" but it is also important to take into consideration the reactions of consumers regarding the sensorial changes that the product undergoes as it ages.

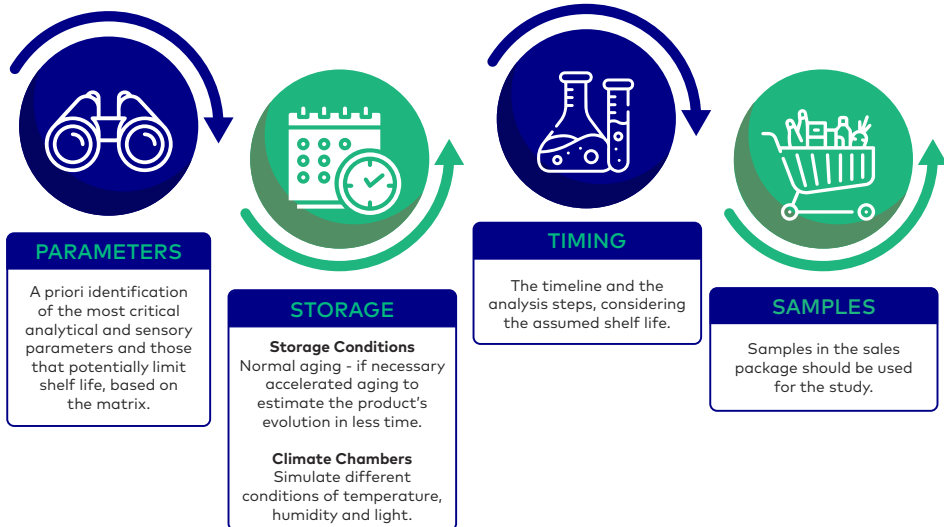
In a shelf life study, sensory tests allow to measure and monitor the acceptability of the product, evaluating the extent of the changes undergone by the food (product under aging VS fresh product) to establish

how long the product is able to satisfy consumer expectations.

The definition of the shelf life is possible through the synergy between sensory analysis and analytical determinations.

Who?

Thanks to the synergy between know-how and technology, Neutron guarantees a complete and integrated analysis of analytical data and sensory evaluations of the product over time.



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