



## **Recipe Optimisation and Quality Assurance for the Food Industry**

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Many food products are composed out of several different ingredients. For many reasons the formulation sometimes has to be adapted due to:

- ▶ quality deviations of an ingredient
- ▶ price fluctuation of ingredients
- ▶ quality improvement
- ▶ utilisation of new ingredient
- ▶ substitution of one ingredient by another
- ▶ least cost optimisation

Quality Assurance is one of the most important topics of any recipe adaptation. Nutritional characteristics and specific quality criteria has to be managed.

Telkmann Consulting combine the knowledge of specific product design and quality criteria with a recipe optimisation software providing unique models tuned for Food industry needs: from product development right through to commercial production.

### **Examples:**

- ▶ Margarine, Spread, Shortening
- ▶ Confectionery Fats
- ▶ Sausages / Meat Products
- ▶ Chocolate / Confectioneries
- ▶ Others