



Quality Assurance Chronicles: Mastering Shelf-life Testing

At Guires Food Research Lab, we understand the critical importance of establishing and delivering the perfect shelf life for your product – whether it's chilled, ambient, or frozen.

With years of experience in the field, we offer invaluable insights into the most appropriate tests for your specific product.

By leveraging our knowledge, you can streamline the testing process, saving both time and money without compromising on quality. Ready to take the next step? Contact us today to discuss your product and shelf-life needs. Our dedicated team is standing by to help you achieve your goals. Visit <https://www.foodresearchlab.com/contact-us/> to get started

ESSENTIAL INFORMATION - TESTING CHECKLIST

Have you thought about the shelf-life you want?

Which shelf-life do you want to achieve?

At what temperature will it be kept in storage?

CHILLED

AMBIENT

FROZEN

In what way will it be packaged?

Do you require testing in real time?

YES NO

Or do you require accelerated testing?

YES NO

Has your product been completed?

YES NO

Depending on the kind of product you have, shelf life testing can be done either in real time or accelerated.

In order to simulate time passing more quickly, accelerated testing is carried out at a greater temperature.

The test comprises sensory evaluation for quality throughout and microbiological examination for safety at the beginning, middle, and end of the test (performed in a UKAS accredited laboratory).

When this can be helpful, we do recommend particular add-on tests for some items, such as water activity and fat oxidation (rancidity).

