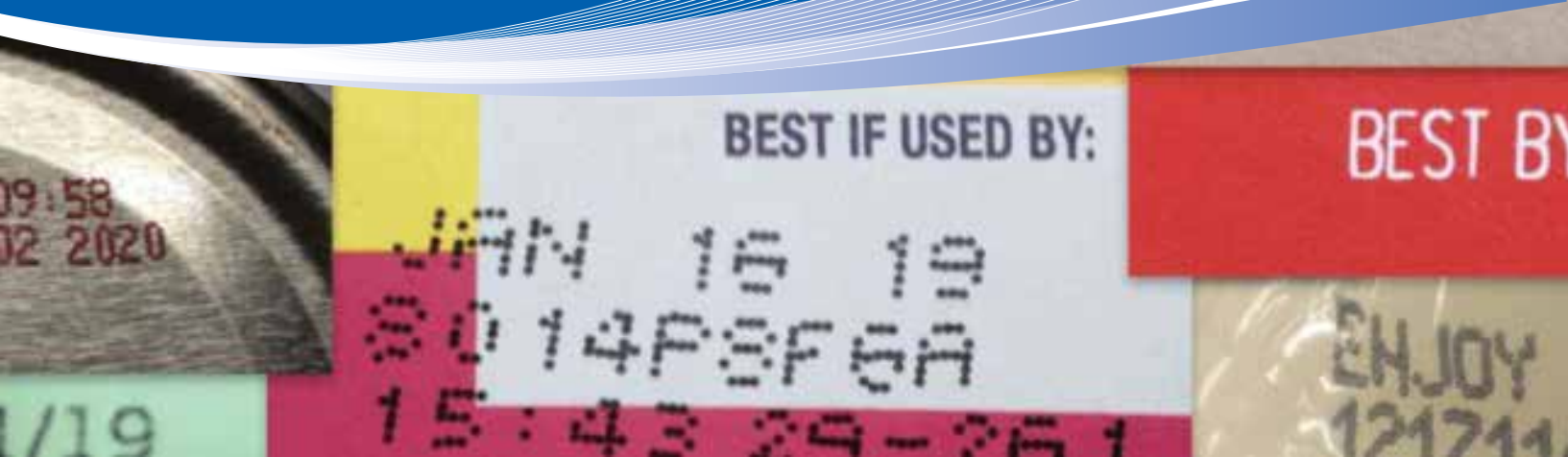


## SHELF LIFE TESTING



### FOOD - SHELF LIFE TESTING

Shelf Life testing is designed to provide Food Manufacturers an objective measure of the quality factors that define their food products and the point at which failure occurs. Food Manufacturers can also determine the Shelf Life date to add to their products.

The Shelf Life date is used as a guide by consumers to know the period of time that food can be kept safely before it starts to deteriorate, provided any stated storage conditions have been followed.

Agrifood Technology offers Shelf Life testing where we can validate your own in-house protocol or provide you with a customised testing protocol.

***Shelf Life testing assists food manufacturers to comply with statutory or commercial requirements by verifying that products display the appropriate “use by” and/or “best before” date(s).***

If food must be eaten within a certain period for health or safety reasons a **“use by”** date is required.

A **“best before”** date is applicable to food where deterioration affects consumer acceptance without impacting on health and safety.

Before we can accept samples for Shelf Life testing, please contact one of our Customer Service Team members for a Shelf Life questionnaire. This questionnaire will provide our senior microbiologist with an in-depth knowledge of your product and enable us to propose a customised protocol.

Customised protocols include: Storage temperature, list of recommended tests, basic sensory and time points. Our Shelf Life protocols are flexible, where we can work with our customers to make changes and update as needed to meet our customer requirements.

If you have any questions, please do not hesitate to contact us to discuss your Shelf Life testing needs further.

#### CONTACT US:

**VIC Laboratory:** lab.vic@agrifood.com.au / 1800 801 312

**WA Laboratory:** lab.wa@agrifood.com.au / (08) 9418 5333

**QLD Laboratory:** lab.qld@agrifood.com.au / (07) 3107 9928

