

SHELF LIFE TESTING



FOOD - SHELF LIFE TESTING

Shelf life testing is to determine whether the product is still within the timeframe of being acceptable to consume or sold in retail. It is recommended to validate the product shelf life prior selling as food can deteriorate over time. Products can also be tested at the end of shelf life to ensure that your product has passed its shelf life and still within the safe limits, even though the sensory quality may have been affected.

Agrifood Technology offers shelf life testing where we can accommodate 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).

Before we begun testing or accept samples, 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.

Custom 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 client 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

