

Plan 4x



Services for the
Food and Associated
Industries





Head Office – The Reading Science Centre

About RSSL

Reading Scientific Services Ltd (RSSL) is a specialist scientific consultancy providing cutting edge solutions and answers to your problems.

We provide unrivalled expertise in analysis, product development and training to the global food, drink and consumer goods sectors to assist clients in developing world-leading brands. We help you achieve your commercial objectives in key areas such as product safety and innovation as well as meeting the demands of legislation and consumers.

We continually invest in technology and people to ensure our business maintains its foundation in scientific excellence. Our multi-disciplinary scientific teams guarantee to meet your needs for rapid results, expert personal interpretation and sound advice to resolve your product problems/issues. Results are available within minutes of project completion through our own Results Online.

As your partner, we have a flexible approach and we strive to understand your needs and issues.

Quality, Health and Safety

As a business we are committed to Quality, Environment, Health & Safety.

We operate within a framework of accredited quality systems, ensuring you can have confidence in the quality of our results. We have gained extensive regulatory compliance, including:

- UKAS accreditation
- US Food and Drug Administration (FDA) inspected

To show our commitment, our management has received Institution of Occupational Safety & Health (IOSH) Leadership training and our scientific team undertakes IOSH Working Safely training.



We also provide services to the pharmaceutical and healthcare industries



Emergency Response Service

A membership based service which provides you with a range of analytical services for the rapid resolution of your product emergencies.

- Immediate access to emergency analytical services for 'troubleshooting' and product contamination issues
- Multi-disciplinary team of scientists skilled in resolving the widest range of contamination cases
- Simple contact strategy
- Services provided 24 hours a day, 365 days a year (depending upon membership level)
- Priority service for registered clients
- Registration and membership covers all locations where your company operates

Allergen Services

A comprehensive range of services which help you to control and manage allergens within manufacturing and retailing. Services include:

- Contract allergen analysis using a variety of analytical techniques
- Factory based monitoring (HACCP/cleaning validation/verification)
- Establishing on-site allergen testing and QC procedures
- Validation of methodology for difficult matrices
- Guidance on allergen control strategies and policies





Investigative Analysis

A multi-disciplinary scientific approach ensures we are the specialist investigative laboratory of choice to assist you with your issues. A number of our departments provide a broad range of expertise and support to resolve client problems around:

- Accidental or deliberate contamination
- Customer complaints
- Production processing and contamination issues
- Product substitution and adulteration

Extensive expertise and regular assessment of complex product matrices.

Trace Analysis and Analytical Chemistry techniques are used to provide:

- Expert mass spectroscopy services using a variety of methodologies
- Identification of off-flavours and taints
- Analysis of complex volatile and semi-volatile mixtures
- Identification of process, trace and environmental contaminants
- Analysis of flavour compounds
- Screening for toxic materials
- Quantification of metals



Microscopy and Physical Science techniques to assist in:

- Identifying foreign material in ingredients and products
- Structural analysis of products
- Particle morphology, crystal structure as well as elemental composition
- Rheology and texture analysis
- Particle size analysis
- Thermal methods (e.g. melting point, degree of crystallisation)
- Moisture analysis

Functional Food & Ingredient Analysis

A comprehensive range of analytical methods available, to assist with claim substantiation, due diligence, labelling and ingredient stability.

- Functional ingredient expertise includes:
 - Vitamins and minerals
 - Natural products (e.g. catechins, polyphenols)
 - Colours (natural, artificial and unauthorised colours)
 - Lipid based ingredients (e.g. plant sterols, stanols, omega-3 fatty acids)
 - Other functional ingredients (e.g. caffeine, carnitine)
- General ingredient analytical capabilities include sweeteners, preservatives and organic acids
- Matrix specific method development undertaken



Product Authenticity Services

Broad capabilities to assist with monitoring product authenticity, using a variety of analytical techniques. Services include:

- Authenticity confirmation of a wide range of commodity and speciality oils
- Confirmation of meat and fish species (>95 species)
- Basmati rice authenticity
- GMO testing of maize and soya



Product & Ingredient Innovation Services

All aspects of product development, as well as studies on ingredient functionality, undertaken. Services include:

- Concept product generation
- Product development and formulation optimisation
- Speciality ingredient development
- Pilot scale evaluations and scale-up trials
- Development of demonstration products for presentation to prospective customers
- Taste optimisation expertise to improve the palatability of products



Clinical Claim Substantiation Services

Claim substantiation studies conducted to the aims and principles of, or full ICH Good Clinical Practice (GCP) with independent ethics approval.

- Glycaemic Index (GI) testing
- Cognitive performance
- Satiety and health claim studies
- Access to own database of volunteers in the Thames Valley area for studies

Training

A comprehensive and broad based schedule of training courses provided for food industry professionals.

- Highly interactive training by industry experienced tutors
- Over 25 different courses available
- Range of topics covered including:
 - Food safety
 - Quality
 - HACCP
 - Auditing
 - Allergen control
 - Other technical support courses
- Open courses available
- Cost effective and tailored in-house and bespoke training provided
- Several courses accredited by external certification bodies including Royal Society for Public Health (RSPH) & International Register of Certified Auditors (IRCA)



Consultancy

A range of quality and technical consultancy services available for manufacturing and laboratory operations including:

- Technical support
- HACCP implementation and validation
- Quality systems and hygiene consultancy
- Allergen specific consultancy (factory audits and inspections)
- Problem solving support



Food e-News

A FREE weekly information e-newsletter summarising topical food science and technology stories as well as legislation and product recall updates.

- Subscribers alerted by email with a 'thumbnail' for each story with the full story on RSSL website
- Links to other relevant information and original source references
- Easy to subscribe and unsubscribe if your situation changes





science with service

Reading Scientific Services Limited
Reading Science Centre
Whiteknights Campus
Pepper Lane
Reading
RG6 6LA
UK

UK Freephone: 0800 243 482
Telephone: +44 (0) 118 986 8541
Fax: +44 (0) 118 986 8932
Email: enquiries@rssl.com
Web: www.rssl.com