



# Product and Ingredient Innovation Services



## Creative, Innovative, Market Focussed Development

**Reading Scientific Services Limited (RSSL) is a well established specialist scientific consultancy providing cutting edge innovation services to meet all your product and ingredient development needs.**

Our creative, knowledgeable and adaptable team of development technologists and scientists have the skills, passion, experience and insight to help you innovate.

Helping you fast track through the development process, we will enable you to stay ahead of the competition; assist you to launch products quicker; provide confidence in the products developed and save you time and money.

A dedicated project manager will guide and support you throughout the process to ensure that your developments are completed in a fast and timely manner. As your partner of choice we have a flexible approach to projects and strive to exceed your development requirements. We germinate your ideas for your global markets.

Projects are completed on a fully confidential basis and we encourage regular review meetings for effective transfer of project knowledge.

We bring ideas to life and make innovation happen. Innovation is what we do.



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## Product Development Expertise

**Skilled food technology specialists undertake all aspects of product development; concept ideation, formulation optimisation, pilot scale evaluations through to commercialisation.**

### **We provide:**

- Expertise in a broad range of product sectors
- State of the art development facilities
- Access to well equipped, flexible, pilot scale facilities to ensure developments are undertaken using the best processes
- Development of complete product, or a specific aspect of the development process to support your own internal team
- Independent review of ingredients to identify their contribution in your products
- Resolution of technical issues using proven solutions from other product sectors
- Flexibility if changes in project direction or strategy are required



## Ingredient Innovation Expertise

Extensive knowledge to assess your new and novel ingredients; to identify appropriate market opportunities for them.

### **We provide:**

- Broad ingredient knowledge
- Independent competitive evaluations to help understand how your ingredient performs in a variety of applications
- Preparation of demonstration samples for use in sales meetings or at exhibitions



## Taste Optimisation Expertise

**Enhance the sensory delivery of products using our skilled food technology expertise and ingredient knowledge to ensure that your product delivers the quality expected of its brand name.**

Sensory characteristics of foods, drinks, pharmaceutical and healthcare products optimised through flavour manipulation, sweetener optimisation, bitterness masking, mouthfeel and texture optimisation resulting in improved consumer acceptability of your product.

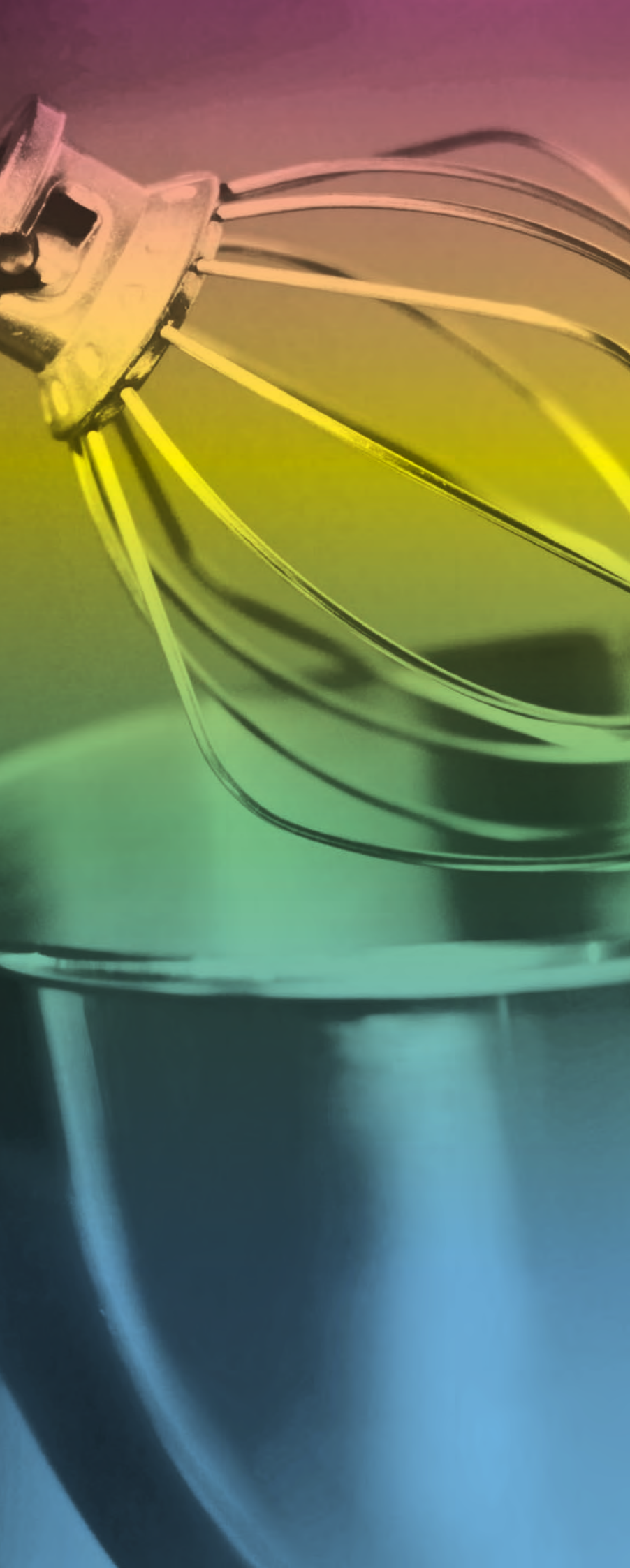
## Additional Project Support

**We maintain excellent links within the food industry to ensure we build appropriate industry networks to complete your projects**

**Additional support available includes:**

- Sensory and consumer research expertise
- Nutritionist advice
- Analytical expertise
- Claim substantiation expertise
- Shelf life testing





*science with service*

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