

LEATHERHEAD FIRST AND ONLY PROVIDER OF UKAS ACCREDITED COOKING INSTRUCTIONS TECHNIQUES

1 June 2017: Leatherhead Food Research, a leading provider of science, technology & regulatory consulting services to the global food & beverage market, has maintained its status as the first and only facility offering UKAS accredited generation and verification of cooking instructions across comprehensive equipment (testing laboratory number 9365).

“Generating and verifying the cooking instructions that food & beverage manufacturers place on their packets is a vital part of taking products to market,” says Chris Wells, MD. “It is only through rigorous adherence to best practice, as recognised by the UKAS accreditation, that food manufacturers and their customers can be confident that cooking instructions are accurate, consistent and traceable to national standards. We want to ensure that our clients’ customers have the best eating experience possible and using Leatherhead’s cooking instructions service helps deliver this.”

Leatherhead Food Research first achieved UKAS accreditation for specific cooking instructions techniques in 2016 following a two-year application process. Procedures for both cooking instructions generation and verification were documented, methods validated and equipment calibrated for traceability to national standards for weight, time and temperature. Staff were trained to the same level to ensure consistent results and Leatherhead’s quality management system enhanced to an industry-leading standard.

Significant investment in the business in 2016 by parent company Science Group plc, and a move to new world-class premises in Epsom, enabled Leatherhead to invest in purpose-built, expanded facilities equipped with all new thermal ovens (gas, electric and fan assisted), gas and electric hobs, deep fat fryers and microwaves covering a comprehensive range of wattages. UKAS accreditation for the ovens, grills, hobs and deep fat fryers was reinstated post move. Leatherhead’s microwave testing techniques follow the same documented quality management system procedures and the company is working towards UKAS accreditation for this service.

Leatherhead Food Research is audited against ISO 17025:2005 (general requirements for the competence of testing and calibration laboratories) and operates as a UKAS accredited testing laboratory (no. 9365) for: foreign body analysis and evaluation of muscle structure relating to mechanically separated meat (MSM) using light microscopy; cooking instructions

testing (gas and electric thermal oven, electric fan oven, gas and electric hob, gas and electric grill and deep fat fryer techniques); and sensory triangle testing.

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Contact

Lucy Beverley
Marketing & Communications Manager – Epsom
+44 1372 822395 lucy.beverley@sciencegroup.com

About Cooking Instructions

Leatherhead Food Research is the only facility offering UKAS accredited testing in gas and electric thermal ovens, electric fan ovens, gas and electric hobs, gas and electric grills and deep fat fryers (testing laboratory number 9365). Microwave testing techniques follow documented quality management system procedures and the company is working towards UKAS accreditation for this service. Leatherhead Food Research offers flexible cooking instructions services to clients including Express – 48 hours turnaround.

About UKAS

The United Kingdom Accreditation Service (UKAS) is the sole national accreditation body for the United Kingdom. UKAS is recognised by government, to assess against internationally agreed standards, organisations that provide certification, testing, inspection and calibration services.

Accreditation by UKAS demonstrates the competence, impartiality and performance capability of these evaluators. In short, UKAS 'checks the checkers'. UKAS is a non-profit-distributing private company, limited by guarantee. UKAS is independent of Government.

About Leatherhead Food Research

Leatherhead Food Research provides expertise and support to the global food and drinks sector with practical solutions that cover all stages of a product's life cycle from consumer insight, ingredient innovation and sensory testing to food safety consultancy and global regulatory advice. Leatherhead operates a membership programme which represents a who's who of the global food and drinks industry. Supporting all members and clients, large or small, Leatherhead provides consultancy and advice, as well as training, market news, published reports and bespoke projects. Alongside member support and project work, our world-renowned experts deliver cutting-edge research in areas that drive long-term commercial benefit for the food and drinks industry.

Leatherhead Food Research is a trading name of Leatherhead Research Ltd, a Science Group (AIM:SAG) company. Science Group provides independent advisory and leading-edge product development services focused on the Group's in-depth science and technology capability. It has seven offices globally, two dedicated UK-based R&D innovation centres and more than 350 employees. Other Science Group companies include Oakland Innovation, OTM Consulting and Sagentia.

www.leatherheadfood.com