

COVID-19: no charge for food safety consultations from Leatherhead Food Research

With the food and beverage industry under increased pressure during the COVID-19 pandemic, Leatherhead Food Research is offering food safety consultations free of charge throughout April.

Food and beverage manufacturers are facing immense challenges related to supply chain disruption at present. These range from finding alternative sources of products, ingredients or packaging to changing product formulations in order to meet production demands. The difficulties surrounding this are compounded by reduced staffing levels as people take leave due to sickness or quarantine.

To ensure food safety standards are maintained following such changes, consideration must be given to the assessment of risk, control of specific pathogens, shelf-life, microbiological specifications and monitoring.

Leatherhead Food Research is offering any food and beverage business facing challenges like these a free consultation with a food safety professional. The goal is to provide tactical advice to help ensure products can reach the shelves quickly and safely.

Mark Butcher, Commercial Director of Leatherhead Food Research, explains: "We've been inspired by the way the food and beverage industry has mobilised during the COVID-19 pandemic to ensure products remain on shelf. We know many people are working around the clock to achieve this. At a time when resources are stretched, we want to ensure we are supporting the industry in the best possible way."

To request a free food safety consultation, businesses should contact help@leatherheadfood.com. The offer is open to members and non-members alike (subject to terms and conditions). Leatherhead members can continue to benefit from regulatory, innovation and consumer science support as part of their helpline allocation.

Leatherhead Food Research is part of the Science Group. More information is available at <https://www.leatherheadfood.com/>

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About Leatherhead Food Research

Leatherhead Food Research provides expertise and support to the global food and drink 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 the 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 drink industry.

Leatherhead Research is a Science Group company. Science Group provides independent advisory and leading-edge product development services focused on science and technology initiatives. It has 12 European and North American offices, two UK-based dedicated R&D innovation centres and more than 400 employees. Other Science Group companies include Sagentia, Oakland Innovation, OTM Consulting, TSG Consulting and Frontier Smart Technologies.

www.leatherheadfood.com

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Science Group plc (AIM:SAG) provides independent advisory and advanced product development services focused on science and technology initiatives. Our specialist companies, Sagentia, Oakland Innovation, OTM Consulting, Leatherhead Food Research, TSG Consulting and Frontier Smart Technologies, collaborate closely with their clients in key vertical markets to deliver clear returns on technology and R&D investments. With more than 400 staff worldwide, primarily scientists and engineers, the Group has R&D centres in Cambridge and Epsom with more than ten additional offices in Europe and North America.

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