You manufacture high-quality dairy products. We support you along the whole process chain to further improve the processing steps, to find suitable packaging solutions, and to bring new ideas to reality. In all our work we put utmost priority on product quality, product safety, and the efficient use of resources.

Let us help you develop and optimize your products. We look forward to working with you!

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NEW STRATEGIES FOR LONGER SHELF-LIFE

- Selection and testing of plant extracts as natural preservatives and antioxidants
- Production of edible, antimicrobial coatings, e.g. whey protein coatings for cheese

FOOD SAFETY AND QUALITY CONTROL

- Shelf-life estimation by analyzing quality changes
- Controlled storage tests with accompanying chemical, physical, and microbiological analyses including:
  - evaluation of the effect of light
  - appraisal of the oxygen sensitivity
  - analysis of the microbial load
  - characterization of the properties of milk powder
- Advice on preventing quality loss and achieving the desired shelf-life
- Development of cleaning systems
- Analysis and optimization of cleaning processes

PLANT-BASED ALTERNATIVES TO DAIRY PRODUCTS

- Development of plant-based alternatives to dairy products using a variety of raw materials (e.g. sunflowers, peas, lupines, lentils, soy beans, cashew nuts, and almonds)
- Development of fermented, plant-based products, (e.g. yogurt, soft cheese, and hard cheese) using selected raw materials, microorganisms, and processes
- Optimization of plant-based alternatives with respect to their texture, stability, and flavor

MULTISENSORY ANALYSIS AND PRODUCT OPTIMIZATION

- Identification of odors and off-odors at a molecular level in foods and packaging
- Development of strategies to avoid off-flavors and enhance desired flavors
- Optimization of recipe formulations and processing steps
- Development of rapid customized methods for in-house quality control
- Analysis of multisensory product perception and acceptance

ANALYSES AND TECHNOLOGIES FOR PROCESSING PLANTS

- Efficiency analysis of whole process chains
- Analysis of packaging flaws/shortcomings (e.g. seams)
- Evaluation and optimization of forming and sealing processes
- Development of hygienic components and plants for automated food processing
- Hygienic design consulting

We support you in all phases of the development work, from product idea to sample production using our pilot plants right through to market-ready food products.