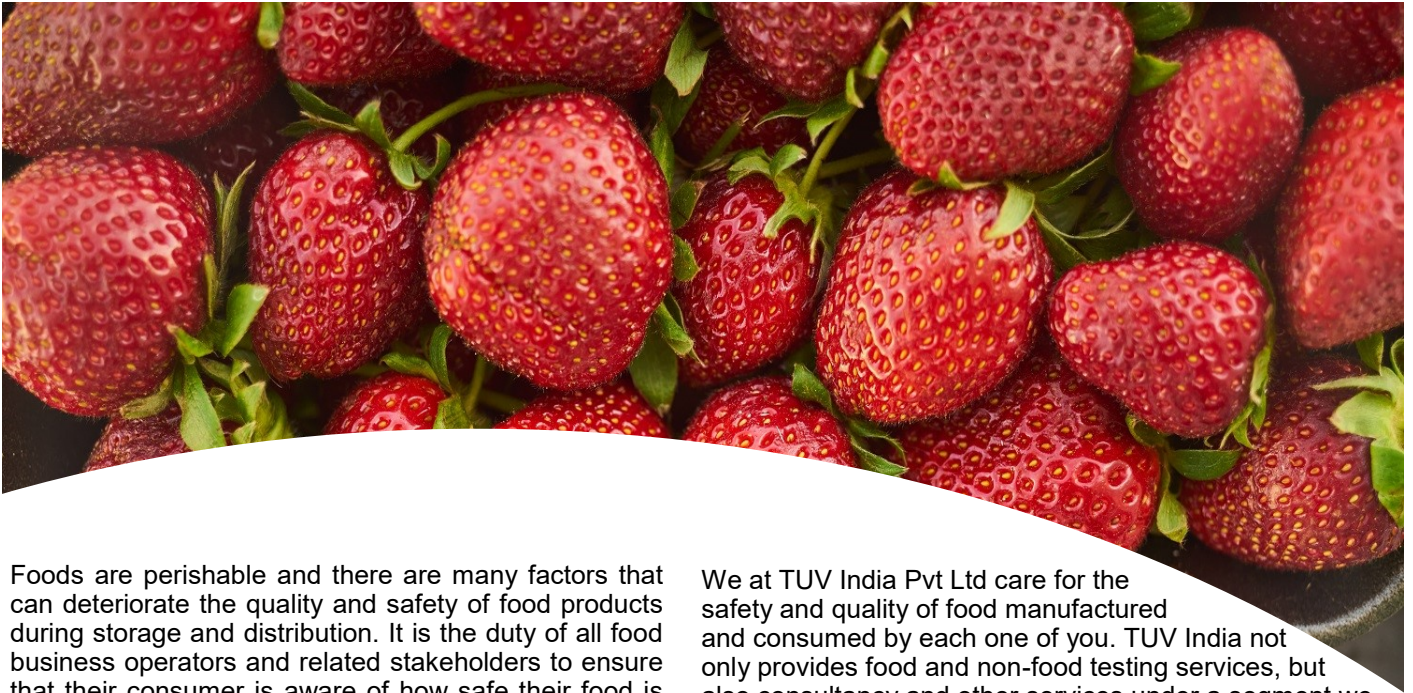


Shelf Life Study Evaluation



Foods are perishable and there are many factors that can deteriorate the quality and safety of food products during storage and distribution. It is the duty of all food business operators and related stakeholders to ensure that their consumer is aware of how safe their food is while being stored for prolonged periods of time or shorter time periods in case of highly perishable foods.

We at TUV India Pvt Ltd care for the safety and quality of food manufactured and consumed by each one of you. TUV India not only provides food and non-food testing services, but also consultancy and other services under a segment we like to call “Beyond Food”.

TUV India also extends shelf life testing and consultancy services to assist the food industry to determine the sensory, chemical and microbiological changes occurring in a food product at regular intervals over a defined period of time.



The shelf life of food is the period during which the food retains an acceptable quality from a safety and organoleptic point of view, and depends on four main factors, namely ingredients, processing technique used, packaging and storage conditions. It is an important feature for both manufacturers and consumers.



Shelf life models are usually planned based on information which describe the relationship between the food, the package and the environment.

We provide the following services under shelf life testing at our food testing laboratories:

- Accelerated shelf life testing- This can help you test your product at regular intervals for a short period of time at accelerated conditions. This is facilitated by the help of stability chambers set at different temperature and humidity conditions which are available at our labs.
- Real Time shelf life testing- This is done for perishable, non-perishable, frozen and chilled foods.
- Sensory Evaluation- A very crucial part of shelf life testing is the organoleptic effect on the food product which plays a crucial role in the overall acceptance and market presence of the food product. At TUV India, with the help of sensory evaluation experts we conduct sensory evaluation at every frequency of shelf life testing or as per client requirements. TUV India also encourages joint sensory analysis wherein our clients can also join in sensory evaluation to ensure a non-bias evaluation.
- TUV India has a dedicated shelf life study expert who is also available for consultation with regards to the sensory attributes and quality of the product.



About Us:

TUV India Pvt. Ltd. (TUV NORD GROUP) is a customer-focused, innovative, and independent, technical, quality & safety services organization, dedicated to providing future-proof solutions through technological excellence for the success of its customers with the highest level of integrity. With a presence at over 40 strategic locations in India; a branch office in Sri Lanka; state-of-the-art laboratories at Pune, Bangalore & Jamnagar; 100 important countries worldwide and through digital means, we are always connected to you, our esteemed customer, anywhere, anytime.

We are proud to provide increasing levels of services to the best known, largest global and national companies as well as medium and small industries in diverse sectors like Oil & Gas, Petrochemical, Nuclear, Renewables, Infrastructure, Food, Power, Manufacturing, Chemicals, Pharma, Paper, Automobiles, Railways, Aerospace, Defence, IT, Health, Hospitality, Retail, etc.

Over 1200 competent and experienced TUV India experts spread across India and over 14000 TUV NORD experts all over the world, enthusiastically support our clients by providing value-added services in Industry Inspection, European / International Approvals, Management System & IT Certification, Sustainability, Energy audit, Water audit, Carbon Services, Building Infrastructure & PMC, Renewable Energy, Food & Packaging Testing, Food Certification & Inspection; Product Testing – Electricals, Electronics and Industrial Machinery; Product Certification; Petroleum, Chemicals & Gas Cargo Inspection; Petroleum, Chemicals & Gas Testing; Railway Technology; Engineering, Safety Studies, and knowledge enhancing training programs under TUV India Training Academy.

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