

Natural Resources Institute – Solutions for The Food Industry

Transcript

Voice-over

Our services can help your food business grow and boost its bottom line, with consultancy and advice, access to our laboratories and facilities and research into new markets and opportunities.

Our short courses give your staff the job specific skills they need, from food safety and packaging to hygiene and handling, at our training centre.

We can also offer bespoke courses to meet your specific requirements. Or maybe you would benefit from a Knowledge Transfer Partnership to help you solve a business problem or develop a new product line.

Linda Nicolaides

Programme Director for MSc Food Safety and Quality Management

“The National Resources Institute can use its experiences in providing support to food businesses to understand particular science-based issues that they may have problems with.”

Professor Andrew Westby

Director, Natural Resources Institute

“Some examples of previous work that we have done with the food sector have included new product development, process improvement and improving the financial bottom line of companies through innovations.”

Linda Nicolaides

Programme Director for MSc Food Safety and Quality Management

“The NRI team has worked with small industries, ranging through to large multi-national industries, in developing and designing safety and quality management systems appropriate for their use.”

Professor Andrew Westby

Director, Natural Resources Institute

“One of the strengths of the Natural Resources Institute is our partnership with the private sector. We have done consultancy work with the food sector, we have undertaken joint research projects, and we also have joint Knowledge Transfer Partnerships funded by the UK Government.”

Dr Richard Fuchs

Deputy Programme Director for MSc Food Safety and Quality Management

“Very often when we are working with small companies they really do not have all the expertise that they really need to implement a food safety system or meeting some of the requirements of accreditation bodies, so we almost become a part of the team. We were approached by the Fudge Kitchen because they had an issue with the shelf life of their product.”

Sian Holt

Managing Director, Fudge Kitchen

“When we made contact with the NRI department, we wanted to extend the shelf life but we did not know the route we might have to go down; whether it would be a packaging route or a product route.”

Dr Richard Fuchs

Deputy Programme Director for MSc Food Safety and Quality Management

“Through the work that we did with one of our students we managed to extend the shelf life of the product quite considerably.”

Sian Holt

Managing Director, Fudge Kitchen

“Our product does not contain butter, it contains whipping cream, and so it would lose moisture very quickly. Through product reformulation we went from the initial five to seven days where the drying out was really at its peak to just under three weeks.”

Dr Richard Fuchs

Deputy Programme Director for MSc Food Safety and Quality Management

“That helped the company, not only with that shelf life problem, but then allowed them to enter new markets, for example, the wholesale market, so they were very pleased with the additional benefits that they got from the work, not just the initial goals.”

Sian Holt

Managing Director, Fudge Kitchen

“The work and advice from the university has continued to the extent that we actually employed the graduate and still work with her today, some three years' later.”



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Dr Richard Fuchs

Deputy Programme Director for MSc Food Safety and Quality Management

“We can go in and supplement that expertise and help the management within that company to address their particular needs.”

Sian Holt

Managing Director, Fudge Kitchen

“We now have an extra £200,000 worth of turnover and because of the work with NRI and the graduate we have since developed several new products which really would never have existed had we not had the relationship with the university.”

Voice-over

The perfect complement to your business.

University of Greenwich: visit www.nri.org

