



TEKNOLOGISK
INSTITUT
DMRI

DMRI TestLab

- Development of new recipes and food products
- Testing of packaging and equipment
- Storage under controlled conditions
- Food analyses and documentation
- Expert support and project management

When you need to develop new products or test ideas, machines and ingredients, invite your customers to the DMRI TestLab. The DMRI TestLab has extremely versatile production and storage facilities and state-of-the-art accredited laboratories. A unique combination of test facilities and know-how regarding:

- Process technology • Product quality
- Food safety • Environment and energy

The DMRI TestLab is your shortcut to a better solution:

- Everything under one roof
- No investments in test equipment
- Feedback from experts
- Independent and objective documentation
- A neutral gathering point near Copenhagen
- Possibility of pathogen testing
- Theoretical and practical courses and training

...AND ALL AT A REASONABLE PRICE



Recipe optimisation

when implementing new recipes or ingredients. Includes testing of functionality, food safety or yield.

Prices from: 3000 Euro



Sensory tests and consumer analyses

to assess taste, odour and texture, and conducting of focus group interviews or consumer tests.

Prices from: 4000 Euro



Stability testing of products and packaging under different storage conditions, e.g. lighting, humidity, temperature and time.

Prices from: 13,500 Euro



**TEKNOLOGISK
INSTITUT
DMRI**

You and your customers have the possibility to test and validate new machines, packaging or ingredients under standardised, accredited and market-like conditions.



PILOT PLANT |
Fully equipped export-licensed production facility for the production of primarily meat products or testing of ingredients or new technology.



STORAGE ROOM |
Frozen and refrigerated storage facility for storage trials under market-like conditions, with possibility of adjusting lighting, humidity and temperature.



SHOW ROOM |
Cooking and presentation of products and test results for customers and business partners.



**SENSORY
LABORATORY |**
Accredited sensory standard analytical methods for determination of the eating quality of food products and methods for quality control and consumer tests.



**CHEMICAL
LABORATORY |**
Standard and special analyses for determination of nutritional content and quality in food products.



**MICROBIOLOGICAL
LABORATORY |**
Standard analytical methods for isolation, characterisation and trials of microorganisms – possibility of challenge tests and sequencing.

ABOUT DMRI

Danish Meat Research Institute (DMRI) is the international leading research and innovation centre for food of animal origin. Our experts develop solutions for the meat industry and provide consultancy both nationally and internationally. DMRI focuses on methods and technologies for the efficient production of safe meat products of high quality at competitive prices. At the same time, DMRI is committed to enhancing the working environment and animal welfare, while showing due care for the external environment.

CONTACT

SENIOR CONSULTANT
MARI ANN TØRNGREN
MATN@DTI.DK
+45 7220 2682

