



**DANISH MEAT
RESEARCH INSTITUTE**

DMRI TestLab PACKAGING OF MEAT

- Testing new packaging materials and equipment
- Interaction between packaging material and product
- Development of high quality concepts
- Storage under controlled conditions
- Analysis and documentation
- Expert support and project management

When you need a fast track to develop new products or test ideas, machines and packaging materials, DMRI welcomes you and your customer to innovate at the DMRI TestLab.

- No investments in test equipment
- Tailor-made consultancy services
- Access to more than 100 experts

THE DMRI TESTLAB IS YOUR SHORTCUT TO A BETTER SOLUTION

- Modern gathering point near Copenhagen
- Export-licensed production facilities
- Versatile storage facilities
- State-of-the-art accredited laboratories
- Extended know-how and experience
- Project management
- Ready-to-implement solutions



Packaging Demonstration

Invite your customer to a joint venture to demonstrate new equipment, packaging materials or functionality of new ingredients.

Use DMRI TestLab for processing and documentation of food safety, shelf life and product stability.

PRICES FROM: 15,000 EURO



Packaging Optimization

Obtain maximum eating quality and shelf life for your product with DMRI's tailor-made storage solutions.

Use DMRI's experts to design optimal gas composition, storage time and temperature and to provide you with documentation for improved storage stability.

PRICES FROM: 30,000 EURO



End-user check

Make sure that the consumer demands are fulfilled.

Use DMRI to provide you with the specific sensory profile of a product and perform the final consumer analysis to make sure that market trends are met by your design.

PRICES FROM: 10,000 EURO



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You and your customers have the possibility to test and validate new machines, packaging and/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 |
Facilities for storage of frozen and/or refrigerated food, under market-like conditions with the possibility of adjusting lighting, humidity and temperature.



SHOW ROOM |
Cooking and evaluating the final product. Presentation of test results for your 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

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