



University of
Nottingham
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**Food
Innovation
Centre**

Innovation support for Food and Drink businesses

The University of Nottingham's Food Innovation Centre can provide leading scientific/technical advice to Food & Drink manufacturing businesses in the UK, to support the development of new products and processes, from conception to consumption.





Access to specialist innovation support

If you are a manufacturing business in the Food & Drink sector and have an innovative idea that you want to develop, or an issue to overcome, we have the right people, equipment and facilities to help make it possible. Our Project team can help with advice and access to state-of-the-art equipment allowing development of new products or processes from conception to consumption. Our graduates have the talent, enthusiasm and motivation to help assist you and our Academics are at the forefront of knowledge. We aim to help companies develop new products, processes and services and to expand their businesses through access to high quality and effective academic knowledge, people and facilities. This is now on a paid basis, so contact the Centre to discuss your needs further and a potential proposal.

We have the capability to offer you:

- scientific/technical advice based on your requirement brief
- access to our facilities and technicians
- academic expertise and student projects or placements
- occasional workshops designed to help businesses innovate and explore new ideas
- access to worldwide research knowledge
- a network of contacts inside and outside the University, which may be able to respond to other needs, such as commercial, nutritional or engineering.

To find out what help we can give, please contact us for further discussion:

e: sb-foodinnovcentre@exmail.nottingham.ac.uk