



University of
Nottingham
Food Systems Institute

Food
Innovation
Centre

Specialist support to enable your food or drink business to innovate and grow

With a state-of-the-art food processing facility at Sutton Bonington, we can

- Test or develop your recipe in our development kitchen, or problem solve existing formulations
- Design and implement shelf-life studies
- Trial pilot equipment to assess its suitability for your formulation and process before you make a heavy investment



Get in touch to discuss your needs
foodinnovationcentre@nottingham.ac.uk

nott.ac.uk/fic



Are you a food or drink manufacturer?

At the University of Nottingham's Food Innovation Centre, we provide leading scientific/technical guidance to food & drink businesses, to support the development of products and processes, from conception to consumption.

What we offer

- **Product**
development, optimisation,
and application
- **Process**
optimisation, scale up, and validation
- **Applied sensory**
evaluation
- **Sprint projects**
(quick turn-around research projects)
- **Access**
to thought leadership, business
networks, academic expertise,
the latest scientific knowledge,
and student placements/projects

Over the last 6 years, our
team has supported

- 270+ businesses
- 24+ new products to market
- 9 new enterprises

If you have an innovative idea
that you want to develop, or a
challenge to overcome, we have
the right people, equipment
and facilities to make it possible.

