



Product reformulation - clean label, salt or fat reduction?

DMRI reviews your recipes, takes out unnecessary ingredients and reduce the salt and fat content.

KEEP IT SIMPLE

DMRI has demonstrated potential for substantial salt and fat reduction, without negative effects on sensory properties, safety, shelf life or yield.

By experience, many industrial recipes suffer from excessive use of ingredients. Often many of them can be removed by adjusting the recipe and manufacturing process.

CLEAN LABEL

Reformulation of your recipes cleans up your product label, yielding a number of advantages.

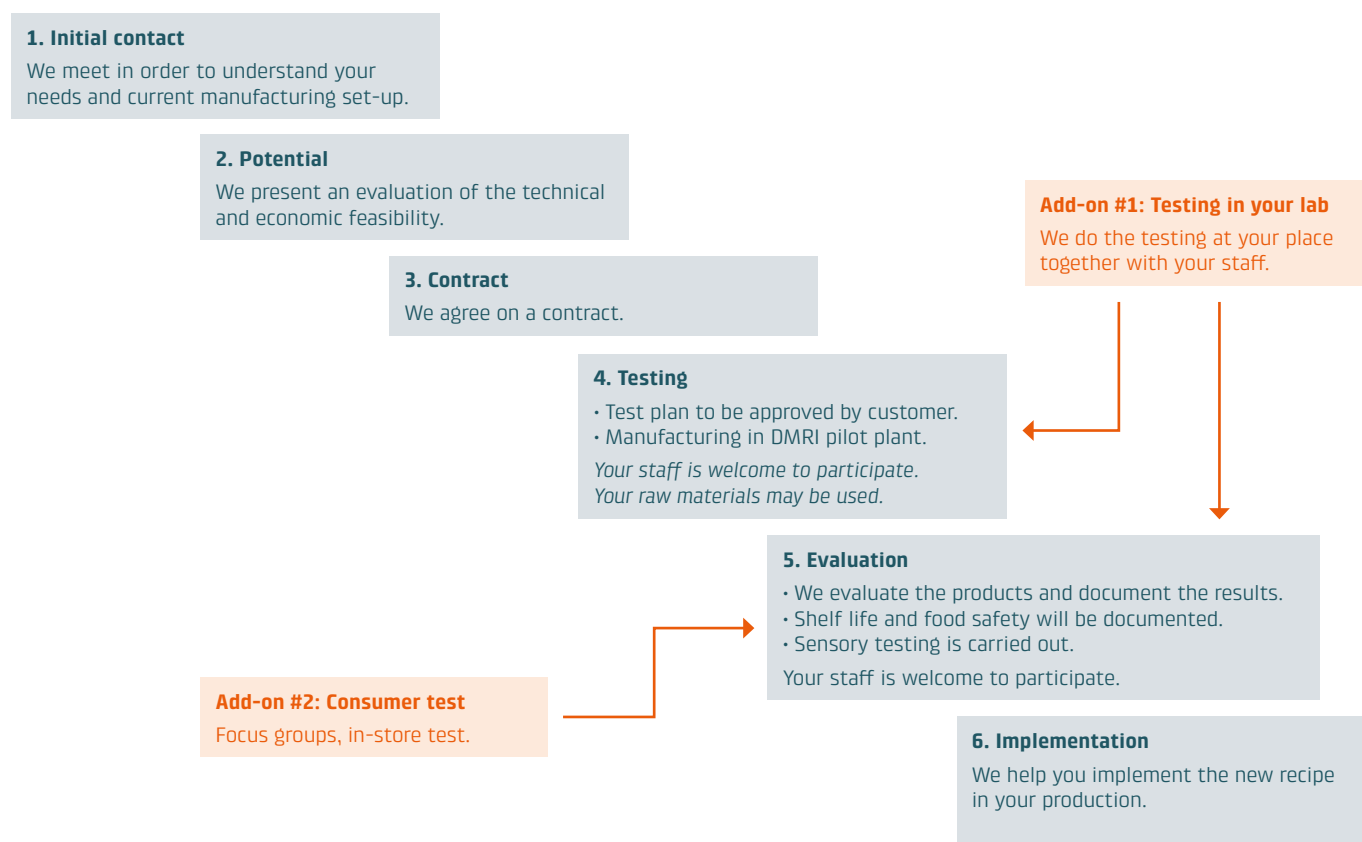
- Comply with regulatory limits
- Meet consumer demands
- Improve nutritional marketing claims
- Reduce costs of ingredients and additives

DMRI consultants has extensive experience from the global meat industry, and they are independent of ingredient suppliers.





A structured approach from idea to implementation



DEPENDING ON YOUR NEEDS AND YOUR OWN CAPACITIES, DMRI OFFERS A FULL SERVICE COVERING

1., 2. and 3. Initial contact, Potential and Contract

- Independent evaluation of your recipes by experienced specialists, to identify potential for removing salt, fat or additives.
- Elaboration of reformulation proposal to be approved by your organization.

4. Testing

Test production in the DMRI pilot plant. We may use your local raw materials if requested.

5. Evaluation

- Scientific evaluation of shelf life and food safety.
- Sensory testing of original vs new recipe in accredited laboratory.
- Documenting the new product properties (sensory, shelf life, safety, yield) according to your needs.

6. Implementation

Implementation of new recipe in your manufacturing process.

Optional elements

- #1 Testing production with your staff in your lab.
- #2 Consumer preference testing in your markets.

ABOUT DMRI

DMRI conducts research and offers consulting on methods and Technologies for efficient production of safe, high quality and price competitive meat products. DMRI is committed to continuously improve workplace conditions and animal welfare as well as to take due care of the external environment.

CONTACT

SENIOR CONSULTANT
CHRISTIAN VESTERGAARD
CVE@DTI.DK
+45 7220 1425

