



## Cooking instruction verification

Cooking verifications are carried out to ensure that manufacturer's cooking instructions provide consumers with the correct information and re-heating guidelines for ready meals and food products, this is important in terms of product quality and safety.

At PASS our extensively equipped and calibrated test kitchen and technical expertise provides a cooking instruction verification service.

### **PASS can provide the following services for cooking instruction verification:**

- Following on pack cooking instructions to ensure the components reach required temperatures.
- Development of cooking times & temperatures for various appliances and power levels based on the sample components.
- We offer a full range of calibrated gas, electric, fan assisted & microwave ovens.
- Verifications can be carried out in conjunction with microbiological and nutritional analysis.
- Organoleptic quality can be assessed.

Validations can be undertaken in accordance with our standard protocol or can be performed in accordance with suppliers protocols on request.

We also offer advice on food labelling and consultancy services, identification of foreign objects and food faults and an extensive choice of analytical testing providing a whole range of services to ensure the legality and validity of food labelling.

At PASS we recognise that exceeding client's expectations is essential for the continued success of the company, and we are committed to providing the highest quality standards, allowing us to remain ahead of the field in laboratory consultancy and testing services.

Our food testing laboratories are amongst the most impressive facilities in Europe, extensively equipped with a full range of instrumentation to analyse a variety of products and raw materials. Continual investment in the laboratories and the latest technologies, coupled with our trained and skilled scientists allow us to provide high scientific standards of quality, accuracy and delivery.

