



Your Guide to Cooking Validations

Validation

Verifying pre-existing cooking instructions multiple times under the same conditions, ensuring optimum temperatures are met.

Generation

Creating a cooking instruction specific to the product where there isn't a pre-existing instruction and verifying it multiple times to ensure optimum temperatures are met.

- ✓ All-in-one budget friendly service
- ✓ Growth through customer satisfaction and recommendation
- ✓ UKAS accredited for all appliances including air fryers

What is included

Our service is consultancy-based and designed to be highly adaptable, allowing us to meet any retailer or supplier specifications by adjusting the number of verifications and probes used. Each assessment includes an easy-to-read report featuring an approved cooking instruction, alongside supporting details such as photographs, recorded temperatures, product weights and a basic sensory analysis.

Our test kitchen

Our state-of-the-art facility in Wolverhampton houses over 50 domestic appliances, all supported by externally calibrated equipment to ensure consistent quality. To maintain accurate power output across all microwaves, voltage stabilisers are in place. We also operate an open-door policy, welcoming clients to visit and see our processes first-hand.

Expert team

We offer a range of additional services to support your product compliance, including labelling advice, shelf-life and nutritional testing to ensure all 'back of pack' information meets UK regulatory requirements. Our team of Public Analysts is also available to provide expert sampling advice, analytical services and professional opinions where needed.



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