

# FOOD TECHNICAL SERVICES

## TECHNICAL SUPPORT AND TRAINING FOR THE FOOD INDUSTRY

### Basics and statutory requirements for start-up food businesses

Changes in economic circumstances tend to make us think of new approaches, new opportunities, new markets, new products and for some – a new business. Over the years we've seen many ideas coming forward and have assisted several businesses from their early stages of development.

As Food Industry Technical Specialists (Food Technologists) we recognise the complexities of setting up a new business. We don't get into areas out with our own skills base – and recommend that clients seek out specialists in those areas -eg: finance, accountancy, company law, insurance, marketing, branding, website design, advertising, recruitment.

We do have a broad skill set and always adapt our approach to the needs/skills of the new business and its personnel. Some typical areas we have provided assistance with (as advice or assistance or actually taking on some of the work):

- Finding suitable premises and equipment.
- Factory standards (layouts/space requirements/fabric standards /service requirements etc).
- Fitting a factory building around the processes and their space requirements (or vice versa)
- Technical advice on eg environmental controls (temperature/humidity etc) product preservation and safety.
- Product and process development.
- Packaging development.
- Shelf life trials.
- Food safety management system development.
- Registration and applications to Local Government Environmental Health.
- Pack/Label text legality.
- Weight control legality.
- Compliance with Allergen regulations.
- What claims can and cannot be made on packaging.
- Advice and support if food certification is required.
- Retailer requirements.

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