



CASE STUDY

Challenge Studies Help Dairy Products Manufacturer Expand Product Line and Boost Revenue

A large food manufacturer wanted to modify one of its formulations to meet customer requirements for cost. Doing so would expand their product portfolio, but the potential new formulation was unlike any they had tested before, meaning they needed data to determine if it would maintain quality and safety during its shelf life.

To obtain the data necessary to determine if they should proceed with commercializing the product, the company needed a contract testing partner that could quickly design and conduct several challenge studies to test pathogen risk. The studies needed to challenge the formulation's moisture, pH, salt levels, and other parameters to ensure the stability of different formulations.

FSNS Lab+, the contract research division of Certified Group, designed a series of challenge studies to provide the required data. The information helped the manufacturer determine if they should proceed with the reformulation or not at various points in the research and development process, helping optimize costs while maximizing product quality and safety.

As a result, the manufacturer was able to safely commercialize the product and use this information to further commercialize other products in the US, expanding their product portfolio and boosting revenue.

CHALLENGE

Commercialize a new cheese product without sacrificing safety.

DIFFICULTIES

Develop a formulation that was stable and safe while meeting the customer's cost expectations.

SOLUTION

Designed a series of challenge studies to test the formulation and provide the data to verify product safety.

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