The Food Manufacturing Cycle

CONSUMERS
for example:
Eating habits
Consumer response:
attitude; demand; choice; preference
Sensory analysis

MARKET RESEARCH
for example:
Food business
Economics

PRODUCT & PROCESS DEVELOPMENT
for example:
Patents
Standards
Legislation
Product technology
Genetic engineering
Process control
Biotechnology

MATERIALS
for example:
Ingredients
Additives

PRODUCTION PLANT
for example:
Bioremediation
By-products
Handling

HYGIENE & CONTAMINATION
for example:
Contaminants
Food safety
Microbiological quality
Shelf life
Analytical techniques

HACCP & QUALITY ASSURANCE
for example:
Food safety
Risk assessment
Total quality management

QUALITY CONTROL
for example:
Good manufacturing practice

PROCESSES
for example:
Fermentation
Pasteurization
Extrusion
Irradiation
Freezing

PRODUCTS
for example:
Packaging
Packaging materials
Labelling
Commodities
Food composition
Functional foods

DISTRIBUTION & RETAIL
for example:
Transport

CATERING & FOOD SERVICE
for example:
Catering practices

IFIS –
saving you time by
linking R&D
information to practical
applications