

SENSORY QUALITY FOOD RESEARCH CENTER

SQFRC IS A LABORATORY THAT HELPS BUSINESSES SUCCEED.

OUR AIM IS TO ANALYSE AND TAKE ACTION ON ANY SENSORY FOOD PROBLEM YOUR BUSINESS FACING.

WE ARE UNIQUE AND COMPETITIVE BECAUSE OF THE SPECIFICITY OF OUR ANALYSES,
THE REPRODUCIBILITY OF OUR TESTS AND OUR PRICE.

NEW APPROACH IN SENSORY TESTING OF CHOCOLATE

FOR A SUCCESSFUL BUSINESS

CONSULTING

RESEARCH
& DEVELOPMENT

SERVICES

SPECIALISTS WILL
HELP YOU DIAGNOSE
AND SOLVE YOUR
CHOCOLATE QUALITY
PROBLEMS.

DEVELOPMENT
OF NEW CHOCOLATE PRODUCTS
BASED ON
E-TONGUE AND E-NOSE TESTS

WE PROVIDE CLIENTS
WITH A WIDE RANGE OF
INSTRUMENTAL ANALYSIS OF
CHOCOLATE PALATABILITY
SENSORY EVALUATION OF
CHOCOLATE QUALITY
(TASTE, AROMA, TEXTURE, COLOUR)

COMPANIES
TRUST US

OUR PROBLEMS WITH CHOCOLATE PRODUCTION ARE OVER
THANKS TO OUR COOPERATION WITH SQFRC,
SINCE WE HAVE BEEN WORKING TOGETHER,
OUR CHOCOLATE HAS A UNIQUE TASTE AND AROMA
AND WE HAVE REDUCED OUR PRODUCTION COSTS