



Case Study: Development Of A Baby Food: A Vegetable Based Puree For Retort Pouches (No. 5P00)

Objectives:

The client, an entrepreneur from a venture capital business who has subsequently shown his products at the IFE in London, wanted to scope and develop a series of baby food products based around vegetarian cuisine. They were seeking advice on processing considerations and the special safety requirements needed for baby foods in particular.

Conclusions:

Vegetables including spinach, kale, carrot, potato for example were formulated with the client. Four formulations were developed and nutritional information supplied for subsequent. Advice on retort processing in sachets at large-scale was provided so that the client was able to discuss his requirements further with a contract manufacturer.

Advice on food quality, especially the development of substances such as furan from processing was given. Evaluation and interpretation of storage studies was made and a 6 month shelf-life posted for the product.