



turning knowledge into solutions

The Spice is Right

Patak's bid to guarantee consistency in their sauces and marinades is hotting up thanks to collaboration with Food Processing Faraday.

The determination of heat is vital for Patak's, creators of authentic ethnic foods, as customers expect a certain standard level of heat according to the classification of a curry. Chilli is a natural ingredient so its level of heat can vary, posing problems in maintaining consistent spiciness.

Determination of chilli heat is currently done via a taste panel assessment, an expensive and time consuming procedure. Time is a great problem given the fresh nature of the chillies used and the large number of batches required for product manufacture.

Through their extensive network the Faraday identified Leeds University to carry out a study to potentially allow cheaper and faster testing of chilli heat while the delivery was yet to be unloaded, providing the famous manufacturers of Indian foods with a more efficient, cost effective process.

Leeds University recognised that a conventional extraction process could be used via widely available existing equipment and solvents that allowed the concentration of heat generating materials to be directly measured. This new process is fast enough to be carried out whilst lorries are unloading and within the skill set of technical staff on site, meaning minimal training is required. The research showed that the principle behind the proposed testing system was valid and could be applied by Patak's.

Graham Tregonning, Group Controller of Patak's, comments 'We were very happy with the procedure and work carried out by both the Faraday and Leeds University.'

Geoff Meacock, Innovation Consultant with the Faraday, states 'This study is an excellent example of how a food company can apply science and technology directly in the business.'

N.B This was delivered as part of NFIIN, a Food Processing Faraday led project supported by the Northern Way

To know more about how your company can benefit through innovation support from Food Processing Faraday contact enquiries@fpfaraday.com or telephone 01664 420066

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