

# Food Innovation Centre @ i3L

*Turn your ideas into innovative products*

## Laboratory Services and Facilities designed for

New Product Development  
Improvement Existing Product  
Quality and Safety Test  
Sensory Test

# WHO WE ARE

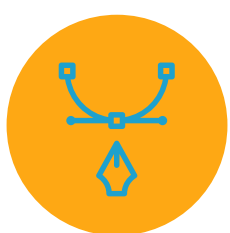
The Food Innovation Center at I3L is designed to serve as a research and development (R&D) hub for food product development and testing. The center integrates technology and applied research with state-of the art pilot scale equipment and laboratory services led by a team of experts that are ready to support your food innovations.

The FIC @I3L is the first in Indonesia to utilize multi-disciplinary resources that offer both technical and business development services. This unique combination allows us to meet the needs of our diverse clients ranging from food start-ups and entrepreneurs to food manufacturers, suppliers and food service providers.

We treat our clients confidentially by providing a wide variety of customized services delivered with a reasonable price and in a timely manner.

We can help you with:

- Ideation and brainstorming
- Workshops to identify opportunities or solve problems
- Product development
- Process optimization
- Evaluation of formulation, processing and packaging options
- Physical characteristics and functionality testing
- Sensory evaluation
- Microbial quality assessment
- Shelf-life determination
- Pilot-scale and small production trials
- Nutrition information panels and labelling



## STAGE 1

### Product Strategy Development

- Business strategy
- Product development plan
- Project aim
- Product concept
- Technical concept
- Market analysis

## STAGE 2

### Product Design and Process Development

- Product design
- Consumer testing
- Product optimization
- Process design
- Costing analysis

## STAGE 3

### Product Commercialization

- Marketing study and testing
- Product safety and quality
- Production plan
- Financial analysis

## STAGE 4

### Product Launch & Evaluation

- Marketing organization
- Production organization
- Distribution organization
- Product evaluation

# SERVICES WE OFFER



## Food quality and safety

*Guarantee the quality of products*

1. Maintenance of organoleptic qualities
2. Nutrient content analysis
3. Allergens and porcine analysis
4. Microbiological and chemical analysis
5. Shelf-life study

## Consumer study

*Establish the position of the product in the market by knowing the consumer's tastes and preferences.*

1. Sensory evaluation
2. Consumer research
3. Market analysis

## Product innovation

*Improvement and development of products and processing*

1. Use of new ingredients and raw materials
2. Consultancy and prototyping for new products
3. Improving product formulation
4. Increasing production efficiency

# EQUIPMENT

### Liquid and Dairy processing

- HTST Pasteuriser with sterile bottling facility
- Cheese Vats
- Fermenter
- Ice cream maker

### Extrusion and Drying Equipment

- Twin screw cooking extruder
- Spray dryer
- Freeze dryer

### Baking and cooking equipment

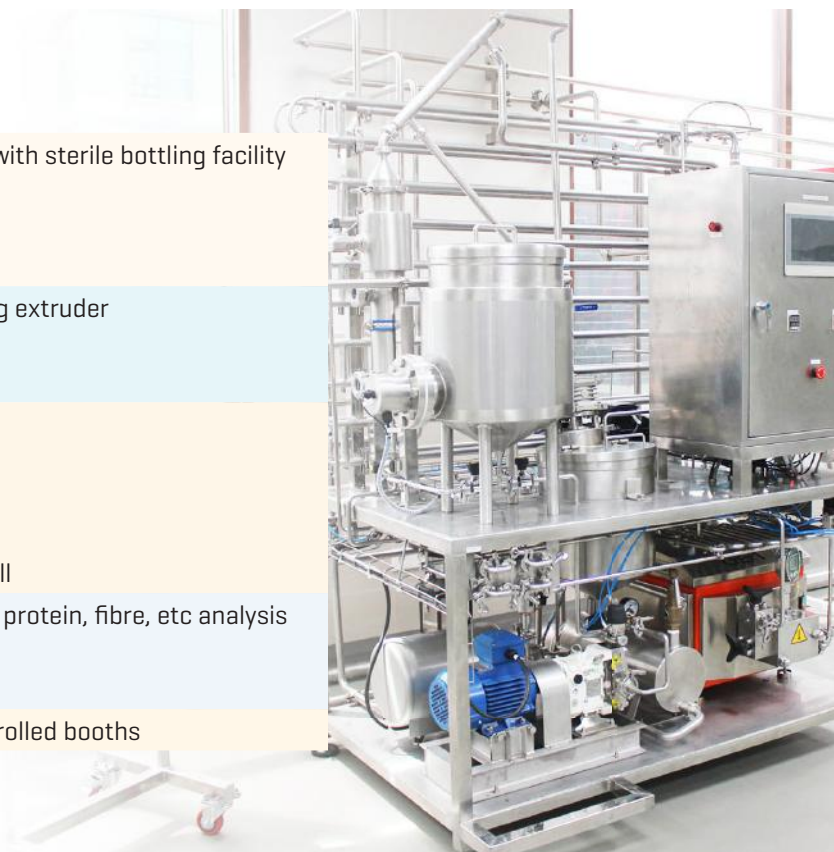
- Deep fryer
- Vacuum fryer
- Combi oven
- Gas ovens
- Gas burner and grill

### Analytical Equipment

- Fat, carbohydrate, protein, fibre, etc analysis
- Viscometer
- Texture analyser

### Sensory Room

- 8 individually controlled booths





# SPECIALIZED TRAINING PROGRAMS



A range of training and workshops in the field of:

- Dairy Processing Technology
- Cheese and Yoghurt Workshop
- Snacks Processing Technology
- Food and Feed Extrusion Technology
- Food Ingredients Application Techniques
- Confectionery Products and Technology
- Food Fermentation Methods
- Sensory Methods
- Healthy Food Products and Technology

## PROJECTS



Ready to drink beverage



Dairy processing



Snack production



Cocoa Processing



Avocado Oil



Spray Dried Product



Freeze Dried Product



Analytical Project



Pulomas Barat Kav. 88  
Jakarta Timur, 13210, Indonesia

☎ +6221 295 67899  
+6221 295 67888

Facebook: i3L Official  
Twitter: @i3L\_Official  
Instagram: i3L\_Official

foodinnovationcentre@i3L.ac.id  
[www.i3L.ac.id](http://www.i3L.ac.id)

Contact us: