



“
With our consultancy
service, you can be
confident that you have a
trusted partner to help you
navigate the challenges
of running a small food or
drink business.”



e: team@mngp.co.uk t: 01295 477 590

MNGP Food & Drink Assurance

Providing Expert Technical and Legislative
Support to the Food and Drink Industry

Our experienced team can provide you with food safety, quality and regulatory expertise on a short or long-term basis. We can respond quickly and cost effectively to provide a wide range of services including:

- Technical support (interim or on going)
- Own label due diligence management
- Supplier auditing across UK and Europe
- Specification preparation, completion and management
- Supplier management
- Food label checking
- Storage trials
- Consumer testing
- Independent benchmarking



Food Specifications and Technical Information

Our technical professionals can manage every aspect of your specification systems, from product information and ingredient lists to allergen information and more.

They have experience with the various specification systems required by retailers, wholesalers, and food service companies and can complete your supplier self-assessment questionnaires or specifications. Additionally, if you need technical support to secure new contracts, we can provide it.

Food Labelling Services

Don't risk non-compliance with UK food labelling regulations. MNGP offers a large range of labelling services, including ingredient declarations, allergen information, nutrition analysis and more.

Our team of food technologists are experienced in the requirements of UK food labelling regulations. We can support the preparation of your food labels, ensuring they comply with the necessary legislation, giving you the confidence that your labels are legal and provide the information required by your customers.

Shelf-Life Testing

Shelf-life testing can be a time consuming and complex process! MNGP has over 20 years practical experience in shelf-life testing of ambient, shelf-stable and food products.

Based on our knowledge of production methods, preservation parameters and packaging materials, we can use real time as well as accelerated methods to predict the shelf-life and stability of your ambient shelf-stable food products.

Consultancy

Are you a small food or drink producer looking to take your business to the next level?

Our team of experienced consultants will guide you through every step of developing your business, from specific issues like developing a HACCP plan to implementing a Food Safety Management System (FSMS). Our team can provide guidance on a wide range of topics, including product development, production and packaging and much more.

Our consultancy service is fully customisable and can be tailored to your needs. We will work closely with you to understand your business goals and provide practical advice and support to help you achieve success.

