



Silliker® Food Science Center Canada

Silliker® Food Science Center Canada specializes in scientific project management. Our experts will conduct your customized project prioritizing timely deliverables, thorough project scoping, and precise communication.

We combine our areas of expertise in scientific project management with coordination between different services including our routine testing, sensory division, training, consulting, packaging, and research & development teams, creating a streamlined approach to get the answers you need.

Silliker® Food Science Center Canada Services

Shelf Life Studies	Our comprehensive shelf life studies help you evaluate product longevity, ensuring quality. Our experts analyze microbiological, sensory, physical and chemical changes to determine accurate expiration dates and support regulatory compliance.
Challenge Studies	Our challenge studies determine the potential for growth, persistence, or die-off of spoilage and pathogenic organisms in your product.
Sensory Services	FSC Canada delivers expert food sensory analysis, utilizing experienced evaluators to profile appearance, aroma, flavor, and texture. We provide data-driven insights and acceptance testing against your specifications to ensure product consistency and maximize consumer appeal.
Physical Testing Services	We provide comprehensive food physical testing aligned with regulatory standards, industry best practices, and your specific supplier methods. In addition to routine compliance, we offer advanced quantitative textural analysis, rheology, and packaging evaluations to drive your product development and innovation.
Process Validation Services	Our teams offer expert validation studies to ensure manufacturing processes meet regulatory standards and optimize safety. Our services include thermal and non-thermal process validations, equipment evaluations, and in-plant studies, providing actionable data to verify process effectiveness and finished product safety.