

Bring your food ideas to life

See what you can achieve at our Tetra Recart® Food Development Centre

Whether you're looking to expand your range, introduce new products, or just refresh your recipes and food offering, our Food Development Centre can help you achieve your ambitions. Staffed by dedicated experts and people who know and love food, our test factory helps get you from initial concept to final formulation so you can meet the needs of your consumers.

Product ideation & development

Before we can help, we need to know what it is you want to achieve. With our product idea book, recipe expertise, and deep knowledge of food trends and consumer demands, we can support you from the very start of your food journey.

Setting expectations

Once a concept has been chosen, we will start exploring ways to make your ideas and requirements a reality. Together, we can run through various recipes and pre-processes, explore raw material options, and discuss how to best achieve your ambitions.

Preparation phase

Having established your requirements, our FDC experts will work collaboratively with you to identify challenges, source ingredients, the requirements for samples, and plan the actual test. We will also agree on the test parameters, the timescale, and discuss any further technical aspects.

Test plan confirmation

With an agreed plan, we carefully prepare the actual trial, including the supply of ingredients – sourced locally or sent by you – how and where we should send finished samples, and your requirements in terms of documentation and evaluation. And if you are travelling to Lund, we also organise what role in the test you wish to play.

Execution

The test runs from between one and five days, and we produce the agreed number of recipes and samples. A number of checkpoints during the test allow for your feedback, and for us to make any adjustments or changes. At the end, you'll have your samples, and a full report follows soon after.

Evaluation

After the test, we present a detailed report and product evaluation, including a microbiological test. We can then assist with the commercial scale-up of recipes, or make further adjustments based on your feedback, including organising new samples or follow-up trials. And, should you require it, we can facilitate further help with launch preparation and execution to market.

DREAM IT. COOK IT. PACK IT.

Want to learn more?
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