

Improve Your Product Quality with our Sensory Evaluation Service

- How does the **QUALITY** of your consumer food product compare with the competition?
- Are **FORMULATION** challenges causing you to lose market share?
- What is the next big **FOOD TREND**?
- Is your **NEW** product under-performing?
- Are you targeting the **NEXT GENERATION** of decision-making consumers?

The Department of Chemistry offers expert Product Development Services, supported by cutting-edge Sensory Evaluation Software, tailored to help manufacturers and agro-processors refine product taste, texture, aroma, and overall consumer appeal.

Our Discrimination & Affective Testing methods provide precise, data-driven analysis to perfect your food and beverage offerings.

Why Sensory Evaluation?

- ▶ Optimize Product Formulation – Ensure consistency and consumer satisfaction
- ▶ Identify Quality Differences – Detect subtle variations in ingredients and processing
- ▶ Enhance Market Competitiveness – Stand out with scientifically tested products
- ▶ Consumer Preference & Acceptability Testing – Gain insights directly from target consumers.

Let's refine your products together!
See contact details to learn more.

The Future of Food Starts with You

Take the Lead in Food Innovation



Enrol in the MSc FAPT Programme in the Department of Chemistry

Jamaica's food and agro-processing sector is booming, and the demand for skilled professionals has never been higher.

The MSc in Food & Agro-Processing Technology (FAPT) at UWI Mona is your opportunity to gain industry-relevant expertise, hands-on experience, and the connections needed to lead in this growing field.



Learn from industry experts and faculty shaping the future of food science.



Develop cutting-edge skills in food innovation, quality control, and production.



Access career-boosting opportunities in local and global food industries.



Flexible, affordable, and designed for professionals like you!

Don't just work in the food industry-lead it.
Limited spaces available! Apply today to secure your future.



www.mona.uwi.edu/postgrad/prospectus



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Department
of Chemistry



**SHAPE THE
FUTURE
WITH US**

**EXPLORE.
INNOVATE.
LEAD.**



POSTGRADUATE DEGREES:

- **Food & Agro-Processing Technology Programme**
 - Master of Science degree (18 months, full-time)
 - Diploma (12 months, part-time)
 - Certificate (8 months, part-time)
- **Occupational and Environmental Safety and Health (OESH) Programme**
 - Master of Science degree
- **Research Degrees in Chemistry**
 - Master of Philosophy (M.Phil.)
 - Doctor of Philosophy (Ph.D.)

UNDERGRADUATE DEGREES:

- Applied Chemistry
- Chemistry with Education
- Chemistry and Management
- Environmental Chemistry
- Food Chemistry
- General Chemistry
- Occupational and Environmental Safety and Health
- Special Chemistry

WHY CHOOSE US?

-  Cutting-edge labs & research facilities
-  Industry-driven curriculum & hands-on training
-  Expert faculty & career opportunities

Enhance Product Quality and Shelf-Life with Our Expert Freeze-Drying Services



Consumers are demanding foods with authentic taste and nutritional quality while rejecting Ultra-Processed foods. Clean labels and minimally processed foods are increasingly being sought by discerning consumers because they are better for long-term health outcomes.

The Department of Chemistry offers research on freeze-drying (lyophilization) services tailored for the manufacturing and agro-processing industries. This advanced preservation technique ensures your products maintain their quality, flavor, and nutritional value over an extended period of time while remaining shelf stable at room temperature.

Why Choose Freeze-Drying?

- ▶ **Extended Shelf Life:** Freeze-dried foods can be stored for longer, significantly reducing spoilage and waste.
- ▶ **Nutrient Retention:** This method preserves up to 97% of the original nutritional content, ensuring your products remain healthy and beneficial.
- ▶ **Flavor and Texture Preservation:** Freeze-drying maintains the original taste and texture of foods (on rehydration), offering consumers a product that closely resembles its fresh counterpart.

- ▶ **Weight Reduction:** By removing moisture, products become lighter and easier to transport, leading to cost savings in logistics.
- ▶ **Inhibits Microbial Growth:** The process effectively prevents the growth of pathogens, due to reduced water activity, thereby enhancing food safety.

Applicable to:

- Fruits and vegetables
- Dairy Products
- Juices
- Coffee
- Herbs and spices, among other products.



Our Commitment to Excellence

Leveraging state-of-the-art equipment and a team of experienced professionals, we ensure that your products receive the highest standard of care throughout the freeze-drying process.

Partner with Us

Elevate your product offerings and meet consumer demand for long-lasting, high-quality goods. Contact The Department of Chemistry today to learn how our freeze-drying research services can benefit your business

Get Started Now!