

Frequently Asked Questions for Shelf Life

How do I get a Shelf Life Study started?

Call 1-800-245-5615 to discuss your study with a qualified Shelf Life Representative. We will help develop the study design based on your needs and prepare a detailed quote for your approval.

How soon can I get my results?

Throughout the study, we will pull your product and test it. The test results will be sent to you approximately 10 business days following the pull date. After all pulls have been completed, we will send you a Final Report. This includes a technical summary written by our Senior Shelf Life Scientists. If you need quicker answers, we can add a Mid-Study Report for a nominal fee.

How much does it cost?

It depends on the scope of your study. Our Shelf Life Representative will work with you to develop a study that maximizes your company's dollars. Each quote includes study set-up, testing and a final report.

How much sample should I send?

During the initiation of your study, the Shelf Life Representative will determine how much product will be necessary. The samples should be in original packaging unless otherwise determined by the representative. An unopened sample will be needed for each pull.

Where will my product be stored?

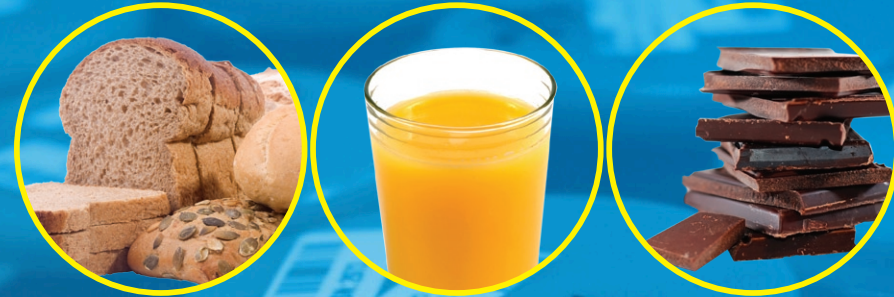
The Shelf Life Representative will help you determine which conditions are necessary to gain the most meaningful data. If you have a specific condition in mind, we can typically accommodate those requests as well.

Can you do accelerated studies?

Every Medallion Labs Shelf Life Study includes an accelerated aging component. It is our professional recommendation that both an accelerated study and a real time study be conducted simultaneously. This will help confirm that the accelerated condition correlates to real time.

How often should I test the shelf life of my product?

Your product should undergo shelf life testing any time there has been a formulation, storage, process or packaging change.



Know Your Product's Shelf Life?

**Trust the Minds of Medallion
to maximize your product's potential**

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MEDALLION LABS

Why is Shelf Life Important?

The deterioration of food products is an ongoing process that often begins before they are packaged. Factors such as storage temperature, humidity, packaging and product composition all play a key role in how long your product can be stored before it becomes unpleasant or even unsafe. Understanding the true shelf life of your product ensures both quality and safety of your goods - as well as reducing your unsaleables.

Why Trust the Minds of Medallion?

Medallion Laboratories, a division of General Mills, has been analyzing food products since 1974. Our expertise is in product shelf life testing, nutritional analysis, microbiological testing, sensory evaluations, and technical consulting.

Understanding the true shelf life
of your product ensures both quality
and safety of your goods - as well as
reducing your unsaleables.

The convenience of all these capabilities in one lab makes Medallion the ideal partner for you.

In determining the shelf life of your product, Medallion will work with you to establish the study parameters, enter your samples into storage conditions, pull your samples at the designated times and complete product testing. After the data is gathered, our senior scientists will review it and generate a technical summary which explains your product's ideal shelf life as well as a practical shelf life.

Medallion's Shelf Life Testing will help you optimize product cost and quality!

Testing Options at Medallion Labs

Sensory Testing:

Aroma
Appearance
Texture
Flavor

Rancidity Testing:

Hexanal
Free Fatty Acids
Peroxide Value

Physical Testing:

DSC
Texture Analyzer
Hunter Color

Nutrient Degradation:

Vitamins
Minerals
Fatty Acids

Microbiology:

Aerobic Pate Count
Yeast/Mold

Moisture

Additional testing available

Storage Conditions at Medallion Labs

Temp °F	Temp °C	Relative Humidity	Acceleration*
131°	55.0°	ambient	1:12
113°	45.0°	ambient	
100°	37.8°	20%	1:4
90°	32.2°	75%	1:2.5
90°	32.2°	ambient	1:2.5
85°	29.4°	ambient	1:2
70-90°	21-32°	65% ⁺⁺	1:2
73°	23°	50%	
70°	21.1°	38%	1:1
50°	10.0°	ambient	
40°	4.4°	ambient	
20°	-6.7°	ambient	
10°	-12.2°	ambient	
0°	-17.8°	ambient	
-10°	-23.3°	ambient	
-20°	-28.9°	ambient	
-40°	-40.0°	ambient	

* These are estimated acceleration rates for shelf stable products.

⁺⁺ This condition is intended to simulate a Summer Warehouse environment.

Are you interested in the shelf life of your product? Trust the Minds of Medallion.