



Sensory

Formulation / Product Development

TAKING YOUR IDEA TO THE CONSUMER MARKET

Since our start in 1992, AFL has grown to be the leading analytical laboratory in the Southwest. Our departments are all housed in one location, and all our services are performed in-house. We are a true one-stop full service lab that provides integrated solutions and a consultative approach on interpretation of your results.

No One Provides More Comprehensive Results, or Handles Urgent Testing Needs Faster Than Our Experienced Staff.

More than 75% of AFL staff hold degrees in the areas of Food Nutrition, Biology, Microbiology, Chemistry, Culinary, and Food Science. Our employees hold Ph.D., B.S., B.A., M.S. and R.D. degrees. We have, without question, the most qualified, responsible and proactive professionals in the industry.

“The AFL Difference” means we don’t just give you numbers, we help you interpret results:

1. Full service, integrated solutions at one location
2. Brand new custom built 22,000 sq ft ISO-accredited laboratory completed in 2017
3. Expedited turn-around-time (TAT), reliable and accurate test results
4. Value-added interpretation
5. Secure online tracking through client portal
6. Customized research
7. Qualified, responsible and proactive professionals available 24/7/365

HOW DOES SIGHT, SOUND, SMELL, TOUCH AND TASTE WORK TOGETHER?

What about Sensory? How do you know which option is the right one for you?

- Organoleptic
- Triangle Testing
- Preference Testing
- Product Development
- Product Formulations
- Shelf-Life Studies
- Descriptive Analysis

HOW SENSORY WORKS TO DELIVER

The sensory details and microbiology results work together to strengthen your product’s shelf life. AFL monitors and graphs the performance of your product, and see how your product sensory aligns with Microbial counts.

Get in touch