

WHAT CAN WE DO FOR YOU?

Training

1. Qualification as “certified food technician”
2. Approximately 60 open seminars per annum on important industrial topics
3. Tailor-made company seminars for food producers and suppliers
4. Placement of graduates from the KIN Technial School

Quality assurance

1. Assurance of product quality and production processes
2. Analyses, solutions, advice from raw material to final product
3. Examination of food composition, determination of possible allergens, foreign matters, residues, etc.
4. Comprehensive packaging tests
5. Microbiological analysis and shelf life examinations
6. Sensory evaluation of food
7. Advice on labeling issues, hygiene, food law, etc.

Food Processing

1. Optimization of products and processes
2. Product development
3. Process design
4. Validation of retorts
5. Application of new technologies (microprocessing)
6. Research projects
7. Consulting in food manufacturing

Networking

Information portal for European scientists and food producers



For better food

Training | Food analysis | Food optimization



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LEADING IN KNOWLEDGE

KIN Food Institute – Your support for more success in the food industry

Over the last few centuries, requirements from the food retail trade and the consumers have been a constant challenge to the food industry. A highly qualified team of employees is indispensable as are innovative concepts and constant optimization of existing process technologies.



We help you to satisfy the demands using our know-how which is unique in Europe. Since 1965, no other institute has been as active for the food industry in terms of training, research, development and quality assurance as KIN.

The industry benefits from the customer-focused cooperation of the different divisions and from the **collaboration with leading European food institutes via a network** initiated in 1993.

TRAINING | KIN TECHNICAL SCHOOL

KIN Food Institute offers for all employees in the food industry participation in **open** or **individual company seminars**.

The **certified, private KIN Technical School** offers qualified education to trainees from the food industry or from the food catering sector, resulting in the degree "Certified Food Technician". A certified food technician is a specialist with a level of education between a master craftsman and an engineer. This type of employee is highly requested in Europe.



Topics that can be selected include: **process technology, meat technology, production and plant management as well as food service.**

**STIFTUNG
GOLDENER
ZUCKERHUT**

The sponsor fund initiated by KIN in cooperation with the food industry supports suitable technical students in financing their 2-year full-term education. This was awarded by the Stiftung Goldener Zuckerhut.

ANALYSIS AND SUPPORT

Quality Assurance and the Food Processes department are services which belong to KIN GmbH, the commercial subsidiary of the Food Institut.

The **Food Processing** division of the KIN GmbH with its focal points on preservation, packaging, new technologies, extrusion technology and engineering for the food industry provides solutions on product development and processes that can be used to create innovative new or improve existing food products.



Via microbiological, chemical, histological, and sensory analyses as well as with the support, the KIN Test Laboratory safeguards food products and commodities on behalf of food producers, the supplying industry, and the trade.

If you have any questions, please do not hesitate to contact us. We will be happy to provide further information.