Senai's Institute of Food and Refrigeration Technology offers technological solutions for the industries of organic food products, dairy products, meat and refrigeration, serving as a partner for the technological innovation of these segments.
LABORATORIES

The laboratories are designed to check if products are suitable for their purpose, to identify the presence of contamination and various chemical compounds, to check the acceptability of products and to develop nutrition labels.

Central Laboratory
• Physical-chemical
• Microbiology
• Sensory analysis

Advanced Laboratories
• Food and beverages – Senai in Londrina, Paraná
CONSULTING SERVICES

FOOD

• Implementation of Food Safety Standards (NBR ISO 22000, BRC Food, FSSC 22000, Global G.A.P, PAS 220, NBR 15635)

• Process optimization

• Optimization of layout of the production process

• Product registration

• Instruction on how to get the SIM (Municipal Inspection Service), SIE (State Inspection Service) and SIF (Federal Inspection Service) licenses

• Audit for assessing the implementation of the standard (NBR ISO 22000, BRC Food, FSSC 22000, Global G.A.P., PAS 220, NBR 15635)

• Food safety seals

• Reduction in production costs through the replacement of ingredients

• Tests in pilot plants (meat, dairy and bakery)

• Technological solutions for organic products

• Labeling of foods and beverages
TECHNOLOGICAL INNOVATION

- Determination of products shelf life
- Special diet products
- Development of new organic, dairy and meat products

REFRIGERATION

- Monitoring of air-conditioned collective-use environments
- Diagnosis of maintenance of Ammonia and Freon gas cooling systems
- Industrial refrigeration and HVAC projects
- Consulting services for assistance with the preparation of maintenance, operation and control plans
- Ammonia safety design
- Thermographic analysis
- Measurement of liquid fluids flow rate

FOR FURTHER INFORMATION, CONTACT:

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