

Question 25 (6 marks)

- (a) Why is it necessary to produce a prototype during the development of a food product? 2

Prototypes are a 'practice run' & therefore ensure the food products ^{optimum}

* Characteristics - taste / touch / visual & therefore consumer appeal.

* exact quantities of ingredient & whether changes are required to recipe.

* ensure product will work without costly faults in final production.

- (b) How can food product prototypes be tested? 4

* Taste tests - within company / external - consumer groups (accepted)

* Nutritional value - science lab.

* Characteristics - touch, shape, look, smell.

* Packaging - strength tests, nutritional value after packaging.

* Shelf-life of product - sealed / not sealed.

* Whether contamination will occur - chemical, ^(safety) microbial, phys

* Availability of ingredients

* Feasibility test - Financial; ^{cost} ~~cost~~ of production / ingredients, break-even ^{estima}

- Technical; facilities, ingredient availability