

In Southeast Asia, Fraser & Neave is recognised as a leading producer of beverage and dairy products. Being a household name means maintaining product quality and conducting continuous R&D for product development.

## Maintaining product quality is a priority

Established in Singapore in 1883, Fraser & Neave (F&N) Limited is involved in core businesses including production and sale of soft drinks, beer and stout, dairy products; property investment and development and publishing and printing. Its subsidiary, F&N Foods produces leading juice beverages and dairy products such as flavoured milk, condensed milk and yoghurt.

Being a leading brand name means providing quality consumer products to stay ahead in a highly competitive environment. To develop new consumer products and maintain the quality of its current products, F&N Foods has invested substantially into research and development.

Accurate weighing of ingredients is achieved using METTLER TOLEDO's AB204-S and AE200 analytical balances, which meet Fraser & Neave's own high standards. The reliable and precise readings aid the process of carefully blending each product's ingredients to achieve the desired quality and consistency for all F&N products. Martin Ong, R&D Food Technologist, says, "I find METTLER TOLEDO balances accurate and reliable, and they are virtually trouble-free."

Dairy products' calcium content, whether in its bound or unbound form, can affect

a product's shelf life. F&N Foods' research involves determining the correlation between free calcium ions and product stability. Since calcium has nutritional benefits for the consumer, researchers are looking into ways of further enhancing product shelf life. The free calcium ion content is measured using an MA135 ion analyser to obtain relevant data for this research.

Another important parameter that needs to be measured is the pH levels that influence product quality. To maintain consistent test results, the R&D centre relies on an MP220 pH meter.

In terms of support for the instruments used at F&N, Martin Ong relies on METTLER TOLEDO's steadfast service. The instruments are maintained twice a year and technical support is prompt.

With all their needs taken care of, the research technologists at F&N Foods can focus their efforts on what they do best – developing excellent products.

