

Transforming lives through science, innovation and collaboration



# Welcome to RSSL and the Biofortification Hub Workshop

28<sup>th</sup> November 2025



# Welcome



Jane Staniforth  
Head of Innovation &  
Research  
Collaboration

# Today's Workshop

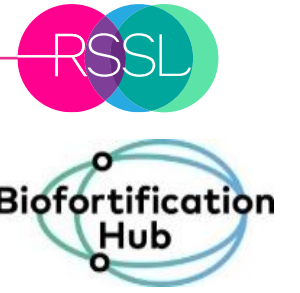
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- Funded via BBSRC through the Biofortification Hub (grant BB/X010864/1)
- We encourage active participation to enable everyone to make the most of the event
- Help us create a trusted environment so we can foster open dialogue
- We will be taking photos throughout the day – if you do not wish your photo to be used, then please let myself, Brenda or Ben know

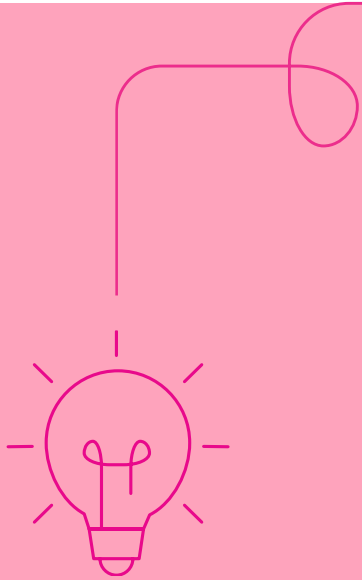
# Today's Agenda

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- Introduction to RSSL
- Introduction to Biofortification Hub
- Overview presentations:
  1. Nutrient stability & bioavailability in biofortified crops along the value chain
  2. Insights and challenges with adoption of new agricultural biotechnology
  3. Beyond regulatory harmonisation and labelling: consumer education, trust & communication
- Tour of RSSL's laboratories
- Round table discussions on 3 topics
- Future funding opportunities
- Industry challenges and collaboration discussion
- Closing remarks

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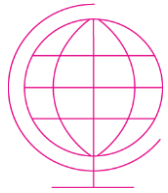


# Introduction to RSSL

Jane Staniforth



# Who we are



More than

>35 years of scientific excellence

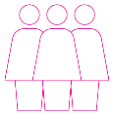
Global reach >70 countries

4 locations with capabilities supporting:

Food & Consumer Goods

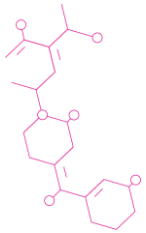
Life Sciences

Feed industry



Scientific team:

>350 dedicated scientists



Covering broad scientific disciplines :

Food science & Nutrition

Chemistry & Biochemistry

Molecular biology

Physical sciences



ISO 17025 accredited

MHRA/FDA inspected



All work conducted on a **confidential** basis

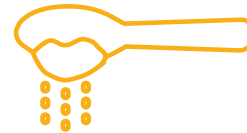
# At RSSL we are passionate about science



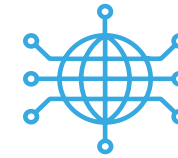
## KEY FOOD SERVICE AREAS



Research and product development



Ingredient research



Regulatory submissions and novel foods



Analytical testing and scientific consultancy



Food safety and quality services

# Our complete food offering



## Concept Ideation

- Ideation workshops
- Culinary
- Food pairing and flavour profiling
- Formulation development
- Concept prototyping
- Consumer research



## Research

- Ingredient fundamental research
- Ingredient evaluation in model food systems
- Regulatory submissions and Novel Foods
- Process for informal sensory evaluation on non approved ingredients
- De-formulation



## Development

- Product application development
- Scale up trials
- Competitor benchmarking
- Recipe development and costings
- Nutritional calculations
- Label generation support
- Packaging assessments



## Testing Services

- Specialist oils & fats, protein and carbohydrate expertise
- Aroma and taste characterisation
- Microstructure and physical characterisation
- Ingredient testing and claim substantiation
- Shelf life studies
- Packaging
- Physical, chemical & allergen contaminants



## Commercialisation

- Manufacturing Scale up Evaluation
- Factory Trial Management
- Physical and chemical contamination identification
- Problem solving & investigation support
- Allergen management
- Priority Response Service

# Research & Development support



Our expertise includes:

- Concept & product development services
- Shelf-life testing
- Ingredient analysis & characterisation
- Flavour, physical and structural characterisation
- Analytical method development and validation
- Packaging characterisation services
- Regulatory support for Novel Foods



*“There is nothing more satisfying than working with a client throughout the product life cycle to realise their ambitions and watch the final product fly off the shelves”*

# Food safety & quality expertise



We support with:

- ✓ Physical & chemical contaminant identification
- ✓ Problem solving & investigations support
- ✓ Allergen product testing & consultancy
- ✓ Ingredient quality assessments
- ✓ Acrylamide
- ✓ Salmonella genome sequencing (WGS)
- ✓ Toxicology risk assessments
- ✓ Packaging testing (chemical & physical)
- ✓ Consultancy expertise
- ✓ Technical support for Crisis Management



## Fee for Service

- Bespoke tailored one-off client projects
- Flexible project scope
- Tailored project size (from 1 sample through to larger R&D programmes)
- Immediate project activation

## Collaborative R&D Projects

- Collaborate to seek funding to accelerate R&D projects & understand grant landscape
- Larger consortia or single company projects
- We participate as Partner or sub-contractor
- Support with bid development and funding application completion

### Access to all our technical scientific services:

Product & ingredient development, chemistry analytical services, material characterisation, regulatory support & food safety consultancy