

Food and drink product development

Creating innovative and sustainable food a drink products.

SAC Consulting helps businesses turn food and drink ideas into commercially successful products. We work with businesses of all sizes, combining food development expertise with a strong understanding of manufacturing, markets and commercial opportunities.

From an initial idea through to product launch, we provide practical, tailored support to help businesses develop products that meet consumer needs while also being technically and commercially viable. We work with businesses to overcome development challenges and develop products that have the potential to deliver sustainable growth.

How can we help?

Recipe development and reformulation

Developing new recipes or improving existing products to meet consumer needs, technical requirements or commercial objectives. This includes reformulating products for health including sugar, fat, salt reduction or plant-based and free from alternatives which maintain taste, texture and price point.

New product development

Turning new food and drink concepts into practical, market-ready product prototypes.

Shelf-life extension

Identifying opportunities to improve product stability and extend shelf life while maintaining quality and safety.

Overcoming technical challenges

Providing practical technical expertise to resolve production, formulation, processing or quality challenges.

Scaling recipes for commercial production

Adapting and optimising recipes and processes to move successfully from development kitchen to commercial manufacture.

Food trends and market insights

Using current food trends and market knowledge to identify opportunities and inform new product development.

Innovation and funding support

Identifying opportunities for innovation and helping businesses explore suitable funding to support product development.





Supporting your business

Our wider expertise provides support throughout the product development and commercialisation journey, including:

- Business and strategic planning
- Branding and marketing
- Sales planning and development
- Perfecting your pitch
- Retailer and wholesaler engagement
- Exporting and market expansion
- Sustainable packaging
- Commercialisation and route-to-market planning

Funding opportunity

We can also, in some cases, provide NPD services using funding from the Scottish Funding Council Innovation Voucher Scheme, which offers funding of up to £7,500 for first-time collaborations between academia and Scottish SMEs. This funding stream must be matched by an in-kind contribution rather than a cash contribution, which can include attending meetings, supplying ingredients, carrying out taste sessions and providing feedback.

From idea to market

Working with you at every stage, we bring together food science, technical development, commercial insight and market knowledge to reduce risk, overcome development challenges and maximise the potential of your product.

From product concept and formulation through to manufacturing, commercialisation and retail launch, we help turn your food and drink ideas into market-ready products that provide sustainable business growth.

If you are interested in developing a new product, improving an existing range or exploring a new market opportunity, contact businessgrowth@sac.co.uk to discuss your needs and develop a tailored support plan.