



Why 80% of New Products Fail: Food innovations fail within 12 months of launch, often due to common mistakes like poor market fit or execution and application.



Start Your Plans with Culinary

Scaling a new food product from a test kitchen to mass production demands a highly specific set of skills. While your internal R&D team excels at food science, bridging the gap between culinary art and commercial viability often requires an external perspective.

Bringing in a consulting chef gives your manufacturing process an immediate strategic advantage. We bring fresh insights backed by deep industry

experience to accelerate your product development timeline. Rather than replacing your internal staff, a consulting chef acts as a catalyst for both innovation and scalability.

Cross-Functional Support

- **Trend Analysis:** We translate emerging consumer flavor profiles into scalable, market-ready products.
- **Rigorous Recipe Testing:** We perfect formulations so your products maintain their sensory integrity during large-scale manufacturing.
- **Technical Troubleshooting:** We identify and resolve processing hurdles before they disrupt the production floor and operational hurdles with your customer.

WE CAN HELP - [CLICK HERE](#)

How the ACFCCC Delivers Value

- Identify high-impact trends connected to real consumer behavior
- Translate trends into menu-ready, operator-friendly concepts
- Align items with menu placement strategy (LTOs, add-ons, core menu)
- Develop chef-driven solutions balancing creativity, efficiency, and profitability

ACF Culinary Consulting Cooperative - ACFCCC

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