



“The Guide to Chemical Product Development” is designed to help companies get to the prototype stage faster. The new publication, from the Pressure Chemical Co., describes the Concept to Commercialization (C2C) process, which leverages the knowledge and experience of facilities similar to the test kitchens used to develop new food products. These test kitchens offer a range of equipment and processes, providing a work environment for new product development, says Pressure Chemical, noting that rather than developing products on-site, as has been done in the past, many innovative companies have opted to use a specialized product development facility, or test kitchen. Available at no cost, “The Guide to Chemical Product Development,” summarizes the methods that test kitchens utilize to develop new products. For a copy of the guide, call 800-722-5247.