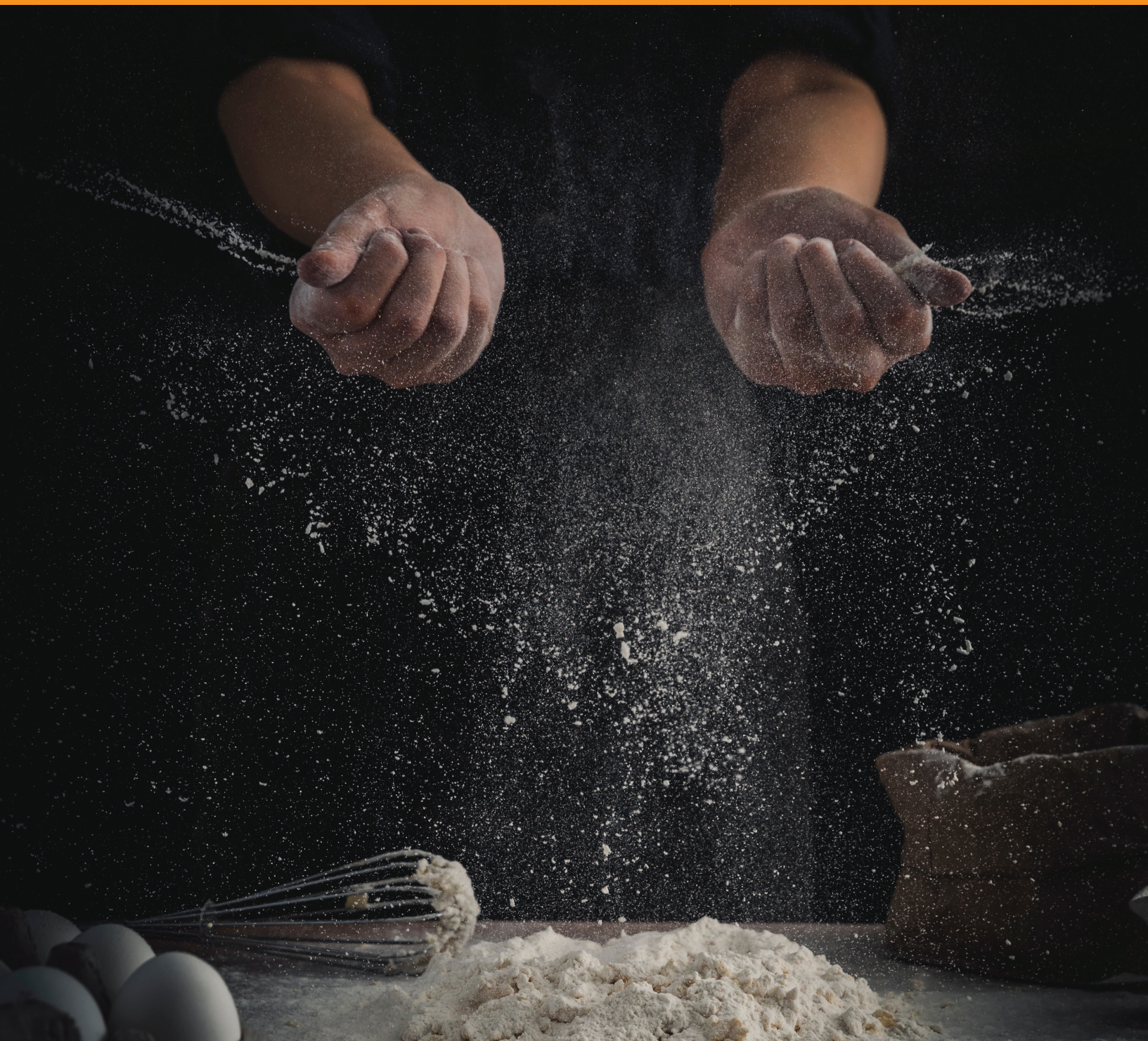


Food Processing





Employee costs

Employee costs can be claimed back, and this includes salary, Class 1 NI contributions, overtime and pension contributions – a significant amount for most businesses.



Subcontractors

You can claim back up to 65% of your subcontractor and agency costs, providing those individuals have no connection to your business. If they are connected, you may claim 100% of costs.



Materials

Cost of materials and consumables used in your activities can be included, and a percentage of your utilities, including lighting, heating, electricity and water etc.



Software

You can even include the cost of any computer software/licensing used specifically for your R&D activities, regardless of whether they are specialist or not.

Successful Clients

Through their ability to be innovative and enhance their products or processes, we helped these clients achieve successful R&D Tax Credits outcomes.

The intersections of agriculture, biotech, digital advances and wellness are transforming the £3.81 trillion global food industry. Innovators are harnessing emerging technologies - or applying existing technologies in new ways - to design new ways to eat, responding to both to consumer trends and the imperative to improve the sustainability of the planet.

EY - John De Yonge & EYQ
(10th July 2019)

Product advancements in relation to the reduction in sugar content and increased shelf life

£98,072
Benefit Received

Improvements to commercial food production processes which enable a longer shelf life without compromising the integrity, stability or flavour

£52,259
Benefit Received

Product advancements in relation to making probiotic desserts without the need for added sugars, stabilisers and additives

£37,056
Benefit Received

Improvements in the process control for the pasteurisation of milk resulting in a more uniform and consistent raw material from which to produce organic cheese

£34,393
Benefit Received

Development of a more effective and efficient baking process

£18,148
Benefit Received

What Food Processing Projects Qualify?

- Research and development into emerging food trends such as “free-from” foods, healthy alternatives and other cutting-edge concepts
- Trial and testing of new technology related to food production processes
- Research surrounding techniques to improve key aspects such as product shelf life, for example, in packaging, processing line air quality
- Creation of new or appreciably improved manufacturing processes to improve for example, throughput, quality or met higher regulatory compliance standards
- Building and testing of prototype robotic production lines
- Research into critical areas like bacteria reduction, using emerging technologies such as AI microscopes
- Activities related to energy reduction and re-use, and environmental considerations

Momentum Optimises Benefit

