

A white plate is shown on the left side of the image, partially cut off by the edge. The background is a solid, vibrant red color. The text 'a la carte' is positioned over the plate and the red background.

a la carte

*Connections*

REFERRING COMPANIES  
TO THE RIGHT FOOD INDUSTRY CONSULTANT



A LA CARTE CONNECTIONS IS A PROGRESSIVE REFERRAL SERVICE that recognizes the food industry's need for short-term technical food and beverage consultants.

We use our established networks of food science and culinology experts to find the best consultant to fit your needs, from full-service firms to independent food scientists with specific skill sets.

The professionals we identify can guide you through the entire process of bringing a product from bench top to market — or advise you at any step along the way.

Finding the right expert quickly is a key ingredient in securing a competitive advantage, and that's where A La Carte Connections makes a difference.

a la carte *Connections*

- Culinary Ideation Tours
- Concept Development
- Product Formulation
- Regulatory Compliance
- Nutritional Labeling
- Ingredient Sourcing
- Organic Certification
- Plant Audits
- Industrialization
- Contract Manufacturing
- Specifications
- Commercialization
- Cost Reductions
- Quality Assurance
- Sensory Evaluation
- Shelf Life Studies

## a la carte *Connections* LLC

### RACHEL ZEMSER, CCS

Rachel Zemser, founder of A La Carte Connections, has an MS in food science and over 15 years of food industry and manufacturing experience. As a technical food consultant herself, she understands the types of services that a food company needs to bring its products to market.

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 @culinologist  
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