Food Research Lab is a team of talented creators, scientific innovators and problem solvers. We constantly work on innovative projects by breaking things apart and finding ways to develop a new product.

- We utilize our key skills to work for our clients by reformulating products using a standard quantity of ingredients, achieve nutritional requirements, etc. We also help you in reducing added sugar, to increase protein level, to extend shelf life, and to improve production consistency for your product.

- Food Research Lab is committed to provide service in all aspects of process engineering. Such as internal operational scale-up for food quality issue and to develop an innovative purpose for waste foods products. We focus on restaurants, food production and delivering companies and help you in developing a smooth process.
Food Research Lab R&D, food innovation company, is the unit of Guires. With years of experience in research especially in medical device and pharmaceutical regulations, food product development, scientific publications and clinical trials, the company has now ventured into food research and formed a separate unit, under the brand name of ‘Food Research Lab’ that will drive food forward. Food Research Lab brings together the latest in food processing equipment, expert food scientists, chefs, nutritionists and partners from across the globe to help food companies and entrepreneurs get their products to market quickly and effectively.

Food Research Lab makes your dream concept into a commercial product as we have strong knowledge of ingredients, processing techniques, and we can bring them all together to help you make the right decisions.

We are based in the beautiful City of Manchester and Chennai, Contact us on the details provided or follow us on our social platforms.

UK

Guires Ltd,
MIIC Unit 52-56,
Greenheys Business Centre,
Pencroft Way, Manchester,
England, M15 6jj, UK.
+44- 74248 10299