

Rheology and Oral Processing

Weight Management Initiatives

The essential part of food product development process is to understand the behaviour of food while eating. To have a clear understanding and to develop a perfect product, you should know the relationship between ingredient functionality and optimization of taste, flavour and texture.

Rheology

Rheology is the study of deformation and the flow of matter, primarily; it can be liquid, solids and soft solids. It helps us understand the process of food break down; surrounding rheological properties includes, gelling, texture and viscosity.

Oral processing

Oral science is the process of mastication helps us understand the changes in rheological properties and food microstructure. This understanding allows us to model food for a specific population and optimize flavour, texture and taste along with sensory evaluation.

Food Research Lab has a range of viscometers, rheometer and texture analyzer, which can contribute to generating rheological data and can also be interpreted the mechanism of food breakdown during mastication in the mouth. The distribution of the key ingredients during the breakdown of food will complement the rheological data with the help of a microscope. This will also help and influence consumers buying power.

About Us

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.

Contact Us

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