



PORTFOLIO

FOOD RESEARCH LAB

FORTIFIED PROTEIN RICH VERMICELLI



Food Research Lab
Your Innovation Starts

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Pasta goods are one of the oldest ways in which we consume wheat. The wheat is more commonly used in past goods worldwide relative to bread since pasta products are cheaper to produce and are easy to serve if dried conveniently pasta processed for a reasonably long time, with no degradation. Pasta production will be due to easy to pack, readily available, lower cost, longer shelf life, could be the protein content, eaten in various ways etc. may be increased by the addition of flour high in protein. Low protein vermicelli, therefore, has tremendous potential because of its improvement biochemical properties status and therefore has a higher premium for potential.

1. The drug is ideal for both breakfast and snacks use.
2. High protein vermicelli possesses fantastic potential duet to boost its nutritional quality.
3. The drug shall have a longer shelf life.

Pasta goods are one of the oldest ways in which we consume wheat. Pasta is the Italian term for paste, a mixture of salt and flour. Pasta items include corns; this is larger in the world that bread because pasta goods are easy to make and serve if dried quickly, can be conveniently stored for a relatively long time no melt-down. Pasta products consist of vermicelli, macaroni, noodles, and spaghetti

RAW MATERIAL:

The essential raw materials required for the preparation of fortified protein-rich vermicelli are: wheat flour, Soy flour, Vitamin premix, Additives and water



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PLANTS AND MACHINERY:

Primary pieces of equipment: Mixer, Extruder, Drier and Packaging Machine.

PRODUCTION CAPACITY- (estimate)

The installed capacity 1000Kg finished product per shift/day and working for 300 days in a year.
Optimum capacity utilization: 70%

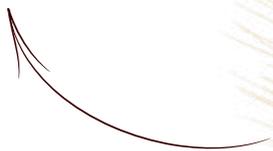
TECHNOLOGY/MANUFACTURING PROCESS - Availability

CFTRI has integrated the fortified production system and general methods vermicelli rich in protein. Besides that, the quality management, manufacturing and shipping process the institute shall also have materials required, the equipment descriptions.

PROTEIN FORTIFICATION:

Many pasta products do not contain a sufficient protein quantity despite having many amino acids. These pasta type and wheat-based food products include a rich amount of carbohydrates but not proteins and amino acids content. Most of the health-conscious people and vegetarians prefer more protein content foods. So the protein fortifications process takes place to increase the quality and quantity of food products using various sources. However, the food product must contain acceptable physical parameters such as pasta appearance, colour, etc.

WHEAT





ABOUT FOOD RESEARCH LAB

Food Research Lab R&D is the unit of Guires. With years of experience in research especially in medical device and pharmaceutical regulations, 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. Our Services includes New Product Development, Pilot R&D Full scale manufacturing. Our Lab & our manufacturing unitis registered under FSSAI & FDA licensed.

CONTACT

**Guires Ltd, MIIC Unit 52-56, Greenheys Business Centre,
Pencroft Way, Manchester, England, M15 6JJ, UK.**

**Guires Private Ltd, No. 10, Kutty Street, Nungambakkam,
Chennai - 600 034**