

PRODUCT PORTFOLIO



Food Research Lab  
Your Innovation Starts Here!

GLOBAL FOOD,  
BEVERAGE,  
NUTRACEUTICALS  
CONTRACT RESEARCH  
& DEVELOPMENT  
**READY TO DRINK**

## Non-Dairy Vegan Drinks



**Shelf Life**  
**9 months**

We have assisted one of our clients from the US with the processing of nondairy based drinks. Our researchers have come with a wide range of vegan drinks from oats, almonds, yellow peas, and cashew, rice. Vegan related product development is challenging as each ingredient will have its property of melting, freezing, gelatinization, which was challenging to overcome. We had to standardize each of these properties to represent the properties of the standard milk. All the variants, such as oat milk, almond milk, etc., were developed differently, and each variant offers different functionalities. All the variants support vegan diets, provide lactose intolerant individuals nutrition, and provide better health benefits than milk. Another challenge was to mimic the rheology of milk which were achieved in successive trials. With expert knowledge and research, we accomplished a wide array of beverages fortified with required nutrients, and the products have been shipped to the client successfully.



## Protein Enriched Beverages



**Shelf Life**  
**2 months**

We have been approached by a client for a beverage product development made of Protein Isolates and concentrate from pea, quinoa, and flax. With emerging demand in the market for protein isolates, our client desired a product with a protein percentage of more than 90%. The primary challenging task was extracting Protein from seeds as protein percentage will be nearly 30-40%, and extraction with increasing protein percentage from these is laborious and time-consuming. Our food researchers have worked on these seeds to know the extraction process using different principles and protein isolate powder. Acknowledging the client's suggestions and sensory panellist and formulating the product to the desired specification helped recreate and come up with the powder with all the nutrients factors acts like energy boosters when mixed with a solvent. The product had good sensory attributes, was completed as per client specifications, and was delivered on time.



Ready-To-Cook

Ready-To-Eat

Functional Foods

Healthy Snacks

Dips & Preserves

Ready-To-Drink

## Electrolytic Energy Drink



**Shelf Life**  
**4 months**

A client from Mumbai, India, approached us at the Food Research lab and wanted to develop a carbonated energy drink. They wanted to target the Indian youth and instil the energy drink culture in them. So efforts were made by our new product development team to incorporate ingredients that can add strength to their marketing. We developed a premix and postmix. The premix consisted of all the essential components such as Caffeine, B Vitamins, Guarana and Taurine(optional). We also added natural colours and natural flavours to make the product without artificial additives. Amino acids were added in small quantities to improve the competitive advantage. Natural substitutes for sugar such as stevia, maltitol, and few other sweet substitutes were used for sweetening purposes. The final product proved to reduce fatigue and improve mental focus. Care was also taken to brand the energy drink as a sports drink, and hence aluminium can were the packaging material selected.



## Nootropic Functional Beverage



**Shelf Life**  
**4 months**

Nootropics are drugs, supplements, and other substances claimed to improve cognitive function, mainly executive functions, memory, creativity, or motivation, in healthy individuals. One of our clients wanted to create a nootropic functional beverage for B class customers. They specified that the retail price of the beverage product would be set between 80 INR and 100 INR, so the cost should be worked out accordingly to yield nominal profits. Our formulation scientists added nootropic ingredients, adaptogens and electrolytes. The beverage had zero sugar since nootropics improve brain functions and sugars act as inhibitors to certain stimulants. The client liked including components such as L-Thiamine, Ginseng, B-Vitamins, Passion flair and Ashwagandha, which are natural sources to improve memory and brain function. We also ensured that the drink contained zero calories to support health. We developed the nootropic functional drink in many flavours, such as peach, litchi, etc., to brand it as a commercial product.





## ABOUT FOOD RESEARCH LAB

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

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