

PRODUCT PORTFOLIO



Food Research Lab
Your Innovation Starts Here!

GLOBAL FOOD,
BEVERAGE,
NUTRACEUTICALS
CONTRACT RESEARCH
& DEVELOPMENT
READY TO EAT



PRODUCTS

Ready-To-Cook

Ready-To-Eat

Functional Foods

Healthy Snacks

Dips & Preserves

Ready-To-Drink

Probiotic Oats



Shelf Life
6 months

The breakfast cereal industry is a booming market. The demand for highly nutritional and natural breakfast cereal products is ever-growing, and food companies need to innovate to have a competitive advantage. Our clients wanted such an innovative breakfast cereal with predominantly oats since their customers preferred oats in general.

Our new food product development team at the Food Research Lab proposed a probiotic oats cereal which intrigued our client. We fortified the processed oat flakes with nutrients and yeast and formulated them with suitable additives. When we add milk to this oats formulation, the oats become enriched probiotic cereals because of yeast fortification. One of the critical features of the product is that we can soak the oats in milk overnight and let the fortifications combine with the milk and become enriched. The following morning the oats become probiotic. Consumers can buy this product, store it and use it as a breakfast cereal by adding milk.



Pepperoni Chips



Shelf Life
4 months

Our client wanted to develop an innovative snack food product that should be new and familiar at the same time. They emphasized developing a snack product such as chips. Adhering to their specifications, we developed chips made from pepperoni. Pepperoni is produced from ground pig and beef that has been combined with spices and flavourings. Curing chemicals such as salt and sodium nitrate are then added to inhibit the growth of undesirable bacteria. Pepperoni gets its colour from nitrate, which is also added. Pepperoni is predominantly known as a pizza variant called pepperoni pizza. However, our Food Development team incorporated pepperoni into chips and produced pepperoni chips with several unique value propositions. Pepperoni chips have the potential to fetch a significant market among other snack food products. Its unique flavour and colour can attract all age groups. Our client liked the product and was satisfied since all his demands were met.



'Sweet Moringa Powder and Sweet Spirulina Powder'



Shelf Life
9 months

A client from the United Kingdom consulted us for developing a powder-based functional food that can act as a multipurpose health supplement. The gradual decrease in bioavailability in modern-day food regimes has created an enormous demand for health supplements and functional foods. A vast majority of the food companies come up with innovative ideas to incorporate active food ingredients into their food products. Our client was one such company that was highly pleased when our Food Research Lab team proposed a spirulina-based powder product and a moringa-based powder product that can offer nutritional components to the consumers daily. The Food Research Lab conducted multiple trials to meet the client's specifications and finalized the moringa powder and spirulina powder products. Our team focused on making the product commercially successful. Hence they experimented and developed 'Sweet Spirulina powder' and 'Sweet Moringa powder.' Notably, these products did not exist in the market already. We can add both of these products as functional ingredients in food products without compromising taste.



Flavoured seed mix



Shelf Life
4 months

Our food technologists innovated seed mixes that had different unique flavours for one of our clients. The client wanted nutritional seeds such as pumpkin seeds, chia seeds, flax seeds, cashews, almonds, walnut, etc., to be palatable by all age groups. These seeds and nuts can sometimes be tough to consume because of their bland taste and flavour.

However, certain groups of people need to consume these seeds as a part of their daily intake to support their health. Some individuals add these as functional ingredients in specific formulations. In such cases, all groups must ensure that these seed mixes are palatable and likeable.

Traditionally, nuts, dry fruits and seeds are roasted, salted, mixed with honey and preserved with syrups for improved palatability. On the other hand, We incorporated flavours into sources such as caramel-flavoured seed mix, ketchup-flavoured seed mix, dark chocolate-flavoured seed mix, fruit-flavoured seed mix, and mixed herb seed mix. These flavoured seed mixes act as both functional foods and also as healthy snack food products.





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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