



GLOBAL FOOD,
BEVERAGE,
NUTRACEUTICALS
CONTRACT RESEARCH
& DEVELOPMENT
FUNCTIONAL FOOD

Protein Based Sweet Ladoo



Shelf Life
4 months

A client from New Delhi came to Food Research Lab and enquired about our services. They were greatly impressed by our product portfolio. They wanted to develop a food product readily available in departmental stores and other easily accessible platforms. At the same time, they tried to formulate a day-to-day product that could act as an immunity booster and health supplement.

Generally, people in India are fond of consuming sweet ladoo shaped desserts. Food Research Lab focused on creating a healthy ladoo with ingredients such as Sprout wheat, ragi, jowar, green gram, black gram, corn, chickpeas, horse gram, cowpeas, etc.

The ladoo had immunity boosting effects. In general, children and people can consume this ladoo as a dessert and yet get health benefits out of it.

Our client was amazed by the overall sensory attribute of the product, but majorly the health benefits the product provided. Consumers can switch from junk food to this healthy snack which has a positive health effect.

Aids in illness prevention: The product is a low-glycemic index dish that is ideal for diabetes. It cleanses and detoxifies the gut of greasy foods, constipation, and acidity. It lowers blood pressure and maintains blood sugar levels under check. Its high fibre content is beneficial to persons with elevated cholesterol.

Food Research Lab is an expert when it comes to formulating and developing functional food products- food products that promote overall health and wellness of the consumers.





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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