

RECIPE DEVELOPMENT & TESTING

Recipe Development

Healthy Recipes to meet client specifications, from low-fat dishes to diabetic-friendly means, or a 1,800 calorie, heart-healthy diet that meet

- ☑ USDA / Canada / NIN or any other guidelines? And even special occasion desserts by incorporating more sustainable ingredients without compromising the taste of the meal.
- ☑ Healthy menu description that highlight healthy, nutrient-dense and sustainable components Recipe Book (recipes & pictures of plate presentation)
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Menu Development

- ☑ Menu Development as per nutrition specifications
- ☑ Incorporating your product into menus to keep it top-of-mind for the consumers
- ☑ Increasing client base by developing unique menus that can be marketed to a specific population such as people with diabetes, cancer, and heart diseases

We work closely with a wide variety of clients

- ✔ Bed & Breakfasts, Restaurants, and Cafes to enhance or create a fresh menu with new or updated concepts
- ✔ Brands and Retailers to promote product and brand, increase customer loyalty and sales with custom recipes showcasing your products
- ✔ Healthcare organisation and wellness groups – assists clients in meeting wellness goals with recipes that are delicious and simple

We customize our service to meet client needs and is priced based on service fees plus the grocery expenses

- ✔ Research and planning (e.g. current menu analysis vs need)
- ✔ Concept development considering your desirable self-cost pricing
- ✔ Approving menu items / recipe
- ✔ Ingredients shopping
- ✔ Recipe development and refinement plus two tests including tasting
- ✔ Self-cost calculation
- ✔ Fixing recipe /menu
- ✔ Recipe writing, editing, formatting of the final recipe
- ✔ Nutrition analyses

We also partner with other professionals for

- ✔ Food photography
- ✔ Food styling

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

We are based in the beautiful City of Manchester and Chennai, Contact us on the details provided or follow us on our social platforms.

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