



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



## Vegan Healthy Meal Replacement



**Shelf Life**  
**6 months**

A client from Mumbai, India, contacted Food Research Lab when they were halfway through developing a new recipe and eventually creating a new product. On approaching us, they had already come up with a food product that was utterly plant-based and had all the necessary nutrients that met the Recommended Daily Intake guidelines. The client said that their idea was to position this as a meal replacement option for consumers.

The challenge we faced was that the product required a lot of changes and improvements in terms of taste, flavour, texture and almost all other sensory and organoleptic properties.

Furthermore, the client wanted to formulate the concept as a full-fledged shake or drink product, basically a beverage product.

Our formulation scientist, experts in beverage product development, used highly nutritious ingredients such as sprouts, nuts, rice, wheat, tapioca and herbal spices. We formulated an energetic vegan drink that can be consumed even as an alternative to breakfast since it met the per meal requirements for an adult individual. Our client very well appreciated the final product.

Consumers have become more concerned about added sugars and artificial sweeteners, which has led to a shift away from traditional soft drinks. According to the UK's Food Standards Agency, the number of customers concerned about sugar has risen from 39% to 55% – more than any other food-related issue – and beverage manufacturers have moved toward more low/no/and decreased sugar claims.

Experts at a food research lab can assist you with services such as feasibility, formulation, sample development, and recipe optimization to fulfil the demands. Our food specialists keep ingredients that are Generally Recognized as Safe in mind while creating a healthy beverage.





## 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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