



Solutions for **FRUIT JUICE BASED BEVERAGES**

Wide range of hydrocolloid blends for the production
of low and high viscosity fruit beverage



Simplify your commercial and technical processes producing
functional blends fully adapted to your needs

Solutions for FRUIT JUICE BASED BEVERAGES

- ▶ Optimizing sensory properties & flavor release
- ▶ Stability during shelf life.
- ▶ Suggesting alternative processes and process parameters.
- ▶ Mouthfeel enhancement.
- ▶ Excellent particle and pulp suspension.



Meeting your production needs and the latest consumers trends with the highest quality and safety

INNOVATION



Speed up product development and launch

Without R&D investment

OPTIMIZATION



Produce small and big volumes without CAPEX

FSSC 22000 certified plants

EXPANSION



Expand your brand to other countries

Reach new markets and produce as-a-local



Copyright © Guires solutions | Food Research Lab

Food Research Lab is a registered entity. The information provided in this catalog is intended solely for informational purposes and is publicly accessible. It does not establish any form of guarantee or contractual agreement, whether implicit or explicit. The descriptions of product characteristics contained herein should not be construed as specifications. Only specifications mutually agreed upon in the sales contract shall be deemed valid. Users are solely responsible for determining the suitability of the information provided for their intended destination, purposes, or applications. Any liability on the part of Food Research Lab in relation to this information is hereby excluded, except where expressly required by law. It is important to note that regulations governing food products vary from country to country. Therefore, it is imperative to consult specific laws and regulations regarding the use of products for food purposes



Solutions for **JUICES, ACIDIFIED MILK DRINKS**

REDUCE COSTS AND SIMPLIFY PROCESSES
WHILE PRESERVING TEXTURE AND FLAVOR



Food Research Lab
A Unit of **guires**

Customized solutions to grow your business

INNOVATION



Speed up product
development and launch

Without
R&D investment

OPTIMIZATION



Produce small and big
volumes without CAPEX

FSSC 22000
certified plants

EXPANSION



Expand your brand
to other countries

Reach new markets and
produce as-a-local



Solutions for INSTANT HYDRATION DRINKS

FORMULAS 100% ADAPTABLE TO THE
NUTRITIONAL AND INGREDIENTS NEEDS

Instant hydration drinks join our family of powder mixes:

Easy to prepare – RTD
No added sugar
Natural ingredients and vegetable

Versatile base and suitable for:



B2B



B2C



Food Research Lab
A Unit of **guires**

Experts in food blends, stabilization bases and texturization
in powder, with a unique service model.

SOLUTIONS FOR HYDRATION DRINKS

- ▶ Source of minerals (sodium and potassium) as electrolytes.
- ▶ With coconut water.
- ▶ Use of natural ingredients such as fruit powder.
- ▶ Wide range of flavors: traditional and trendy.
- ▶ Clean labeling.
- ▶ Good solubility and flavor.
- ▶ Possibility of addition of vitamins and amino acids for essential hydration and recovery.
- ▶ Possible addition of natural sweeteners such as monk fruit and stevia.



Customized solutions to grow your business

INNOVATION



Speed up product development and launch

Without R&D investment

OPTIMIZATION



Produce small and big volumes without CAPEX

FSSC 22000 certified plants

EXPANSION



Expand your brand to other countries

Reach new markets and produce as-a-local



Copyright © Guires solutions | Food Research Lab

Food Research Lab is a registered entity. The information provided in this catalog is intended solely for informational purposes and is publicly accessible. It does not establish any form of guarantee or contractual agreement, whether implicit or explicit. The descriptions of product characteristics contained herein should not be construed as specifications. Only specifications mutually agreed upon in the sales contract shall be deemed valid. Users are solely responsible for determining the suitability of the information provided for their intended destination, purposes, or applications. Any liability on the part of Food Research Lab in relation to this information is hereby excluded, except where expressly required by law. It is important to note that regulations governing food products vary from country to country. Therefore, it is imperative to consult specific laws and regulations regarding the use of products for food purposes