



## PRODUCT CERTIFICATION & LOCAL REGULATION GUIDELINES

### Product Certification & Local Regulation Guidelines

- ⦿ Maintaining compliance with changing market and regulatory demands necessitates food product certification. To meet the food labelling requirements, FRL provides various food product certification, monitoring, and auditing services.
- ⦿ Today's consumers are more selective in their food choices. Concerns over the environmental and health effects of genetically modified organisms (GMOs) and modern farming activities are sparking a market movement toward non-GMO and organic foods. Food allergies are becoming more common, necessitating the use of accurate allergen labelling. Differentiating and showing the premium quality of the goods needs geographical indications and quality labels.
- ⦿ Food business players will use FRL's food product inspection, monitoring, and auditing tools to help them meet these challenges. Health product certifications range from PDO, PGI, and Package Rouge to non-GMO, gluten-free, and allergen stickers, all of which improve the brand reputation and consumer access.
- ⦿ The FRL Food Safety Initiative was established to ensure freedom, consistency, and integrity across various food safety standards to enhance food safety, legal enforcement, efficiency, and trade facilitation.
- ⦿ As an accredited and certified inspection agency, Control Union Certifications conducts third-party certification checks against the major food safety requirements.

## The standards include

- ✔ Codex Verified Approval Scheme
- ✔ Hygiene Monitored Approval Scheme
- ✔ IFS Broker (International Featured Standard)
- ✔ ISO 22000 – Food Safety Management
- ✔ ISO 28000 – Supply Chain Security Management
- ✔ Marine Stewardship Council
- ✔ AGMARK
- ✔ Bureau of Indian standards
- ✔ Hazard Analysis and Critical Control Points
- ✔ Good hygienic practice
- ✔ ISO9001, 14001
- ✔ Kosher certification

## FDA guidance and regulatory information

- ✔ FDA Food Safety Modernization Act (FSMA)
- ✔ Food Facility Registration
- ✔ Current Good Manufacturing Practices (CGMPs)
- ✔ Hazard Analysis & Critical Control Points (HACCP)
- ✔ Retail Food Protection
- ✔ Imports & Exports
- ✔ Federal/State Food Programs

## 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

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 t

## Contact Us

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