



GLOBAL FOOD,
BEVERAGE,
NUTRACEUTICALS
CONTRACT RESEARCH
& DEVELOPMENT
READY TO DRINK



Traditional Black Tea with Spice



Shelf Life
4 months

A client wanted to conduct a shelf life evaluation and analysis for their products- traditional black tea with spice. As understood in the food sector, any food product in powdered form and containing herbs or spices naturally has a good shelf life required for commercial purposes.

However, our client wanted to estimate the exact shelf life threshold for this product as they were looking to scale up the business. Our food technologists at the Food Research Lab conducted all the shelf-life studies.

Our technologists performed a full chemical, physical, and microbiological examination on the food product to determine its quality and hygiene, giving our client food makers and producers confidence in the product's shelf life and ensuring the safety of their brand and consumers.

We approached the request with an alternative approach. Instead of changing the product's composition, we came up with different packaging solutions since it was an excellent product to begin with. Air-tight metal containers were suggested, along with heavy oxidization. This will keep the black tea product retaining its flavour, aroma and taste for years. We estimated using our shelf-life studies that the black tea product could last for a year without much change in its essential nature. We, therefore, concluded the actual shelf life to be eight months since usually few months are reduced from the true estimated shelf life for commercial safety purposes. This is also done to ensure that the products are discarded when shipped worldwide or exported to countries with stringent food safety guidelines.





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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