



**RESTAURANT HEALTHY
MEAL PREPARATION**

&

EXPERT NUTRITION

OUTSOURCING SERVICES

About Us

Food Research Lab

Research & Development Consulting & Outsourcing Unit.

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 converts 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.





Our Mission

To ensure the Health and Happiness of your customers by providing **'Formula & Nutrition Information'**

White & Green

90%

of Urban
Consumers
purchase food by
checking
Nutritional Facts



EAT WHAT MAKES YOU HAPPY

Transparent & Enjoyable Food Experience - A guarantee of Customer Loyalty

Consumers around the world increasingly check labels for nutrition information before deciding to purchase a food or a meal.

At Food Research Lab (FRL), we develop recipes or menu based on evidence-based information and conduct a scientific analyses, which helps you enhance customer experience and grow your business.



What We Provide to Restaurants & Hotels?

1

Formula



Standardized Recipe formula across the lifecycle, disease/disorders, regional based recipes

2

Menu Consultation



Craftawell-balanced menu for your restaurant with items that are craved, profitable and operationally sound.

3

Nutrient Density- NDI NuFo™.



Our patented formula for identifying nutrient density of your product with single number.

4

Standardized Portion



Recommendations on serving tools and portion sizes for healthy eating.

5

Nutrition Analyses



Both Macro & Micro
Gluten & allergen Information
Vegetarian & Vegan identification
Existing Analysis
Accuracy validation

6

Healthy Ingredient Sourcing



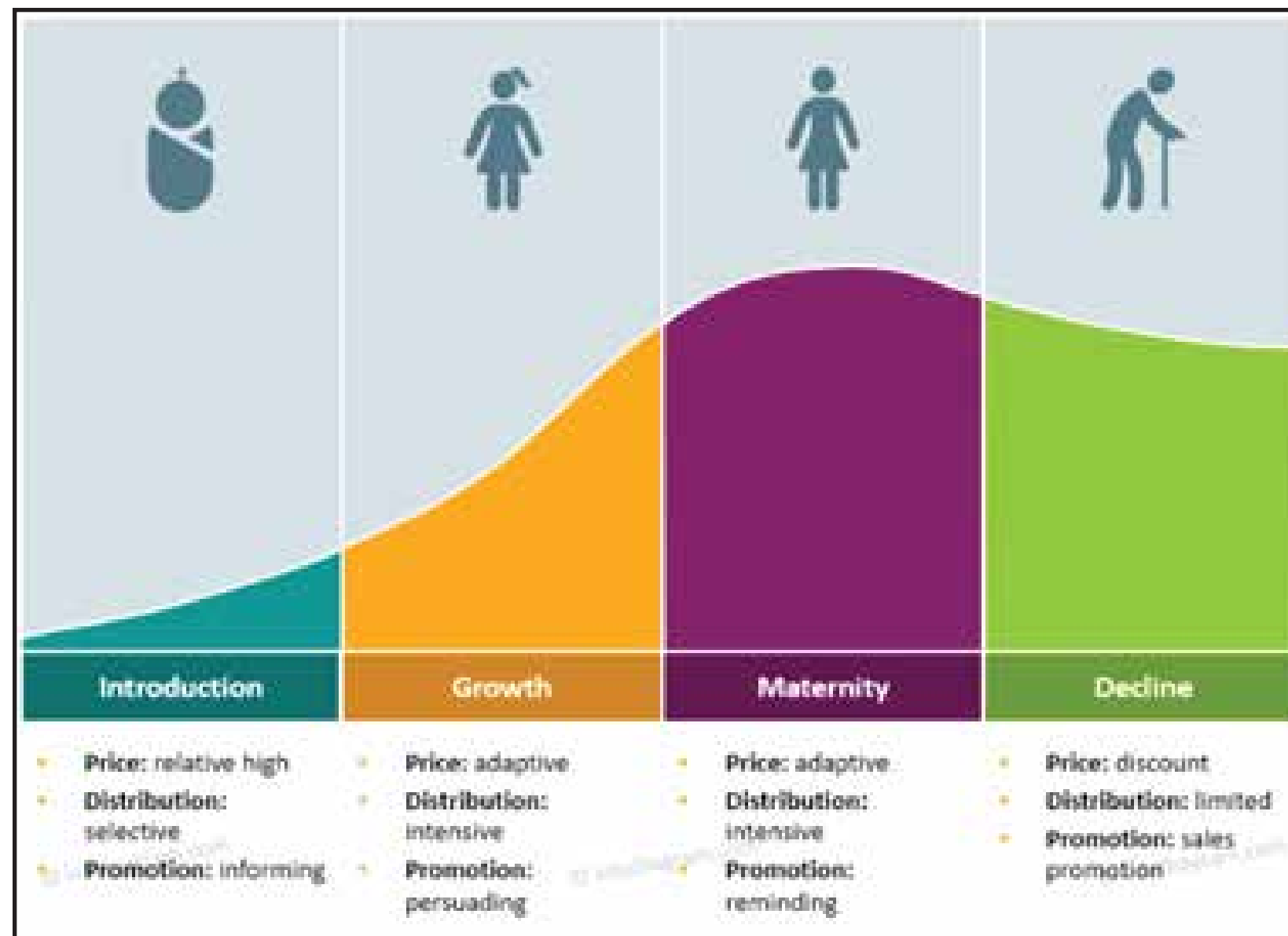
Identify Raw Materials, Procure & Distribute



Formula

Recipe formula

Across all regions (East, West, North and South oriented recipes), for all Lifecycle and disease conditions.

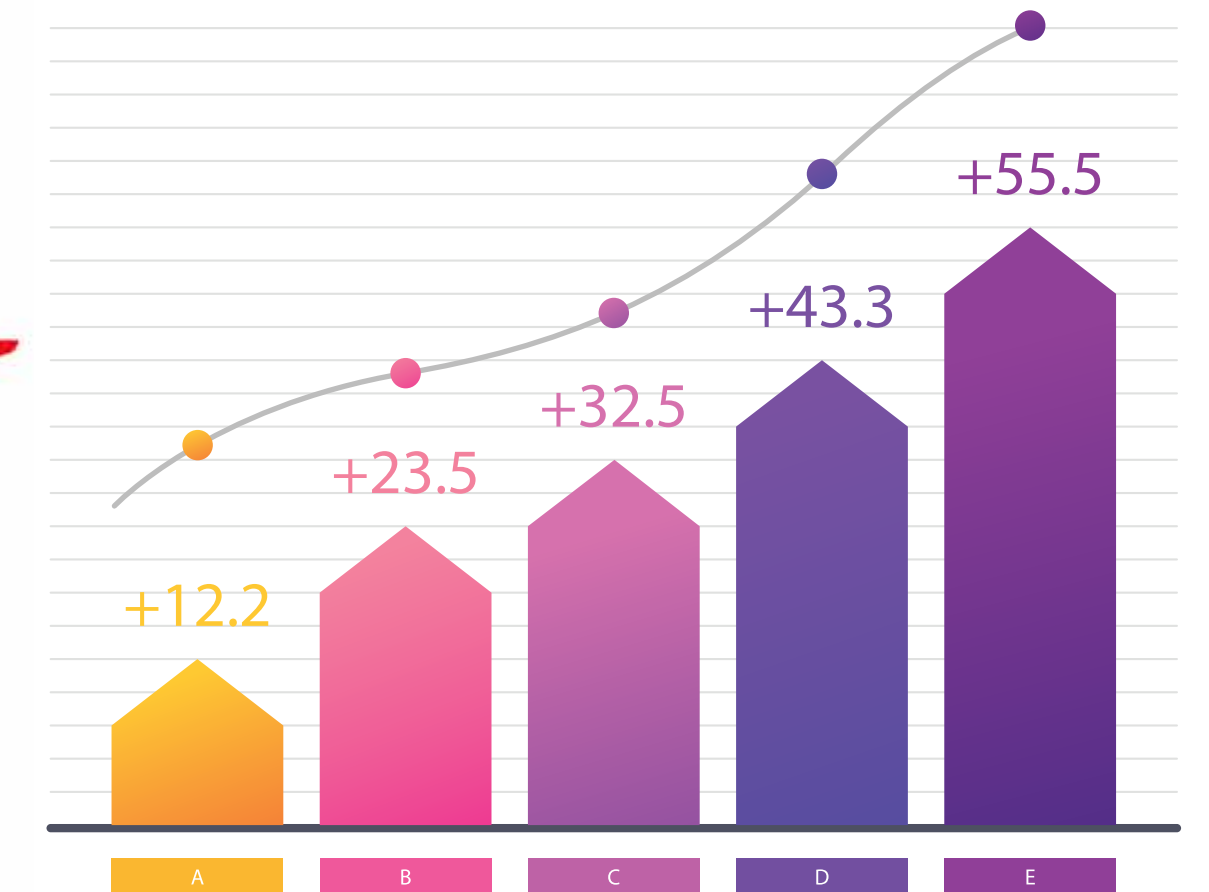
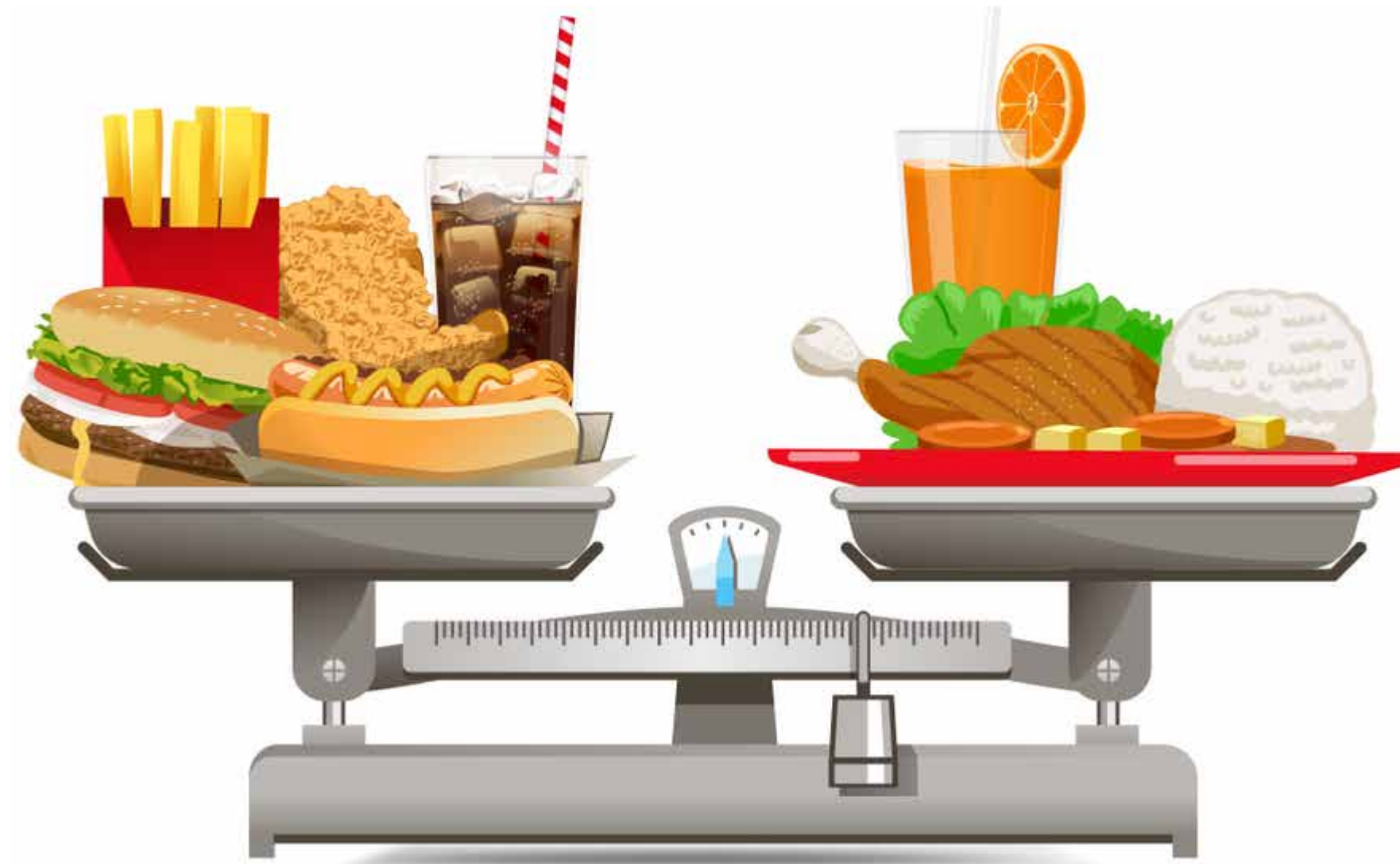




Nutrient Density- NDI NuFo™

Challenge: Many manufacturers and/or retailers have created their own front-of-pack (FOP) or shelf-labeling symbols or systems to help guide consumers on making healthier choices, but again, these systems focus on single food selections, which may communicate a good-food/bad-food approach to food selection

Solution: Specifically, the NuFo index includes nutrients that are relevant to public health including nutrients to encourage (protein, fiber, calcium, iron, magnesium, potassium, vitamin A, vitamin C, vitamin E) and nutrients to limit (saturated fat, added sugars, sodium). The NuFo index is simple and transparent; reference values for the designated nutrients in the index are based on authoritative sources and relevant to food labeling.



The patented formula is the NuFo index (Kcal/100g) based on 12 nutrients and NuFo ranks your foods based on their nutritional value and can be applied to individual foods, meals, menus and even the daily diet. Our formula helps consumers to identify healthy and affordable foods. The choice of nutrients to encourage was based on Indian standards.

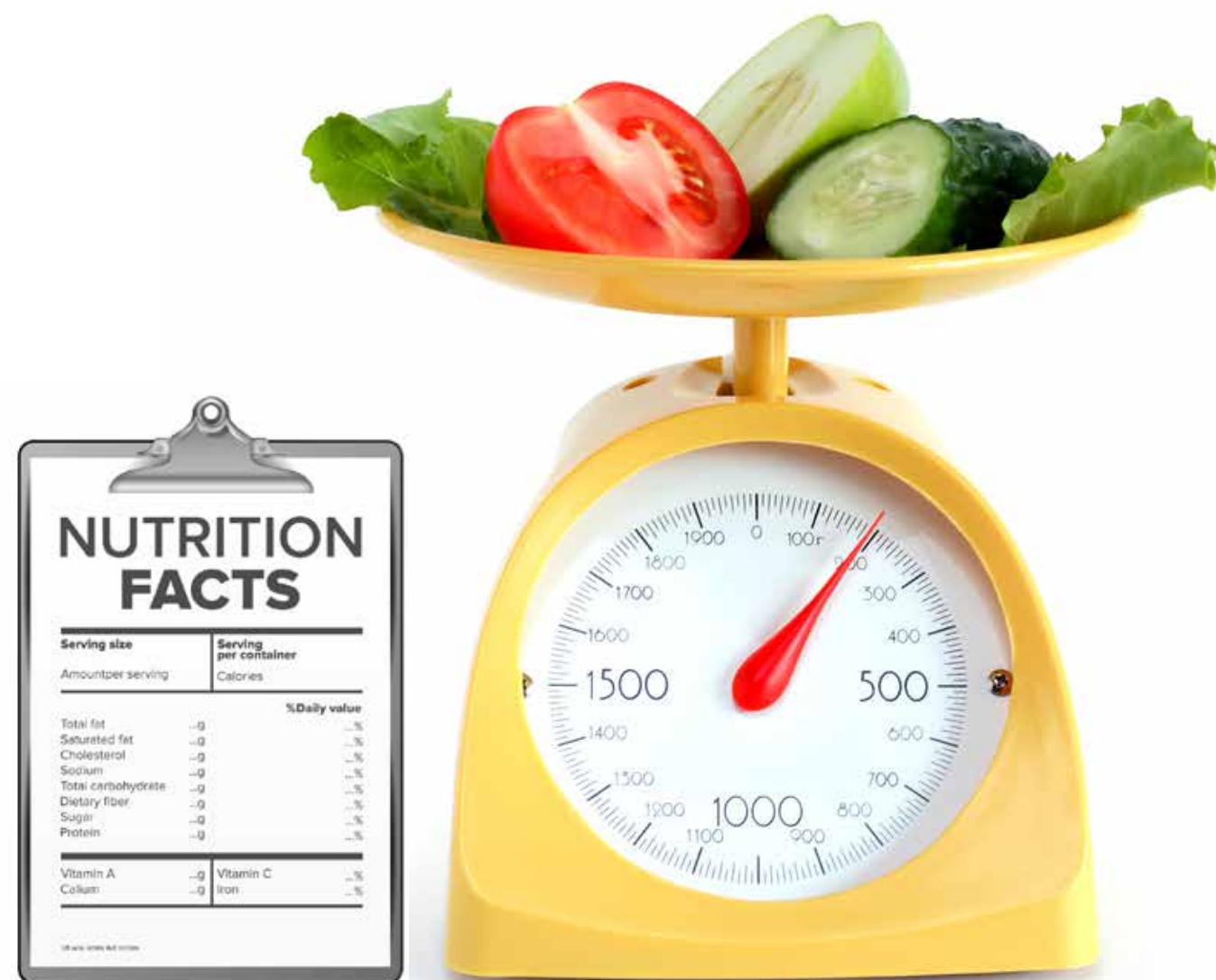
It is a science-based, consumer-driven system of food guidance designed to enable individuals to build and enjoy healthier diets by getting the most nutrition from their calories.

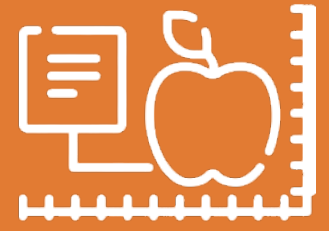


Standardized Portion

Portion size Important for restaurants

Portion size as per the recommend – thereby you can reduce food waste and cut down your costs of offering large portion size food to consumers- making them overfat (fat). Our nutritionists and chefs offers food with standard portion size based on their health needs and specific requirements.





Nutrition Analyses

Calories, Macros & Micronutrient

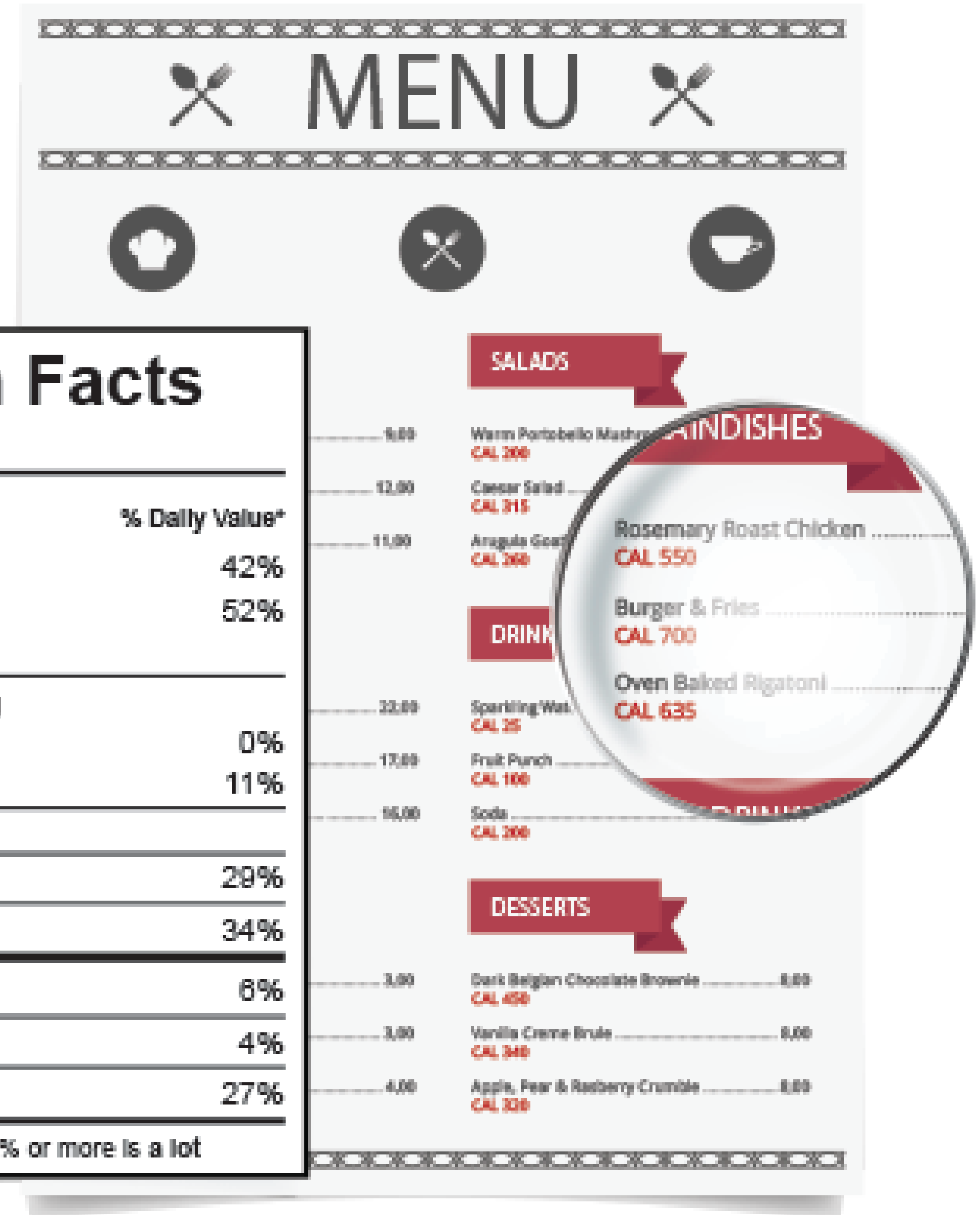
Our registered dietitians evaluate your recipe for nutrient information & highlights its calories, macros and micronutrient.

Nutrition Facts

Per 1 cup (250mL)

	% Daily Value*
Calories 512	
Fat 27g	42%
Saturated 10g	52%
Trans 0g	
Carbohydrate 40mg	
Fiber 0g	0%
Sugars 0g	11%
Protein 28g	
Cholesterol 87mg	29%
Sodium 824mg	34%
Potassium 18mg	6%
Calcium 7mg	4%
Iron 32mg	27%

*5% or less is a little, 15% or more is a lot

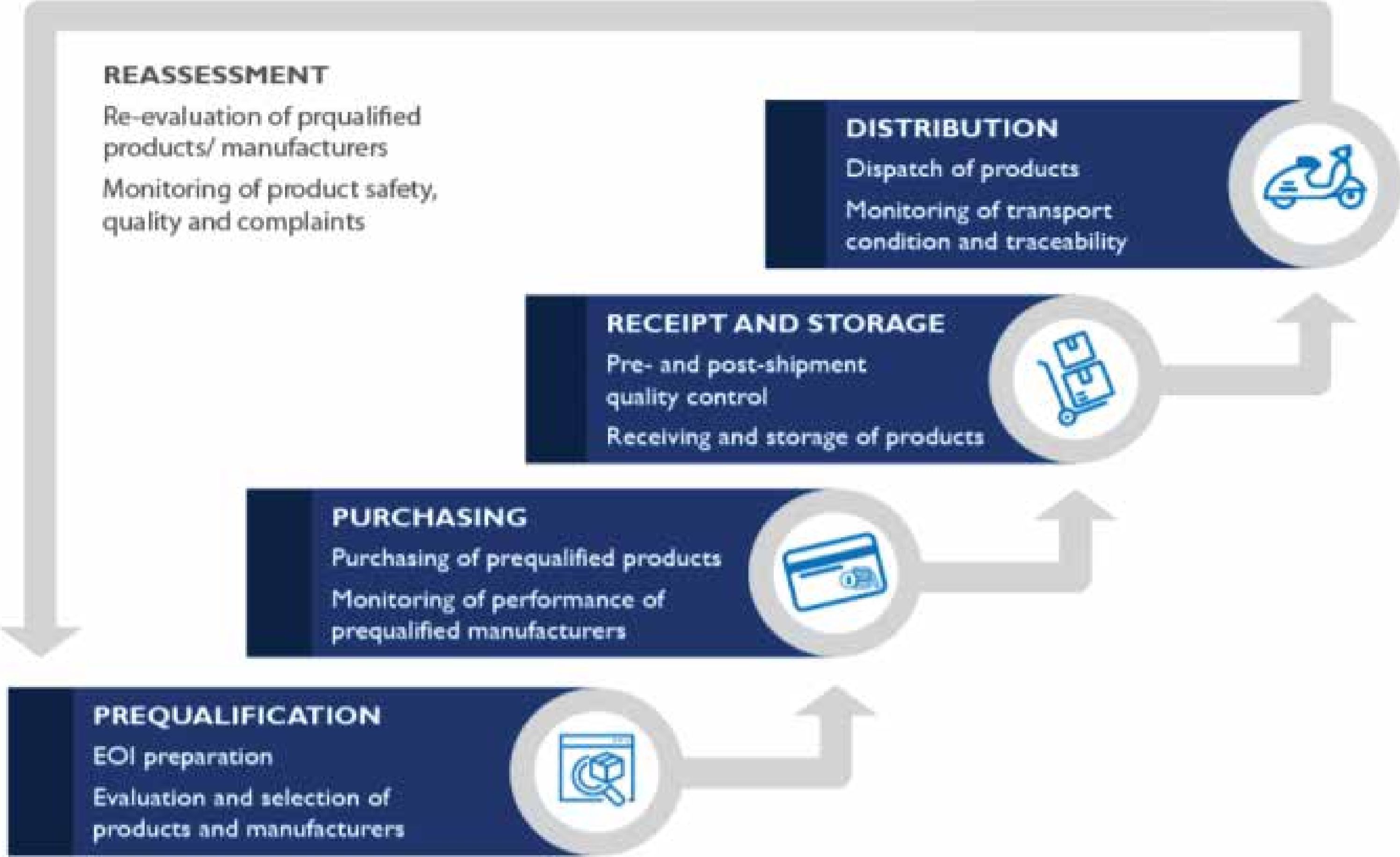




Healthy Ingredient Sourcing

Identify, Procure & Distribute

Our procurement team will identify a right vendor, purchase required ingredients, store and distribute.



Who we Serve

Full-service planning, consulting and execution across the hospitality industry

Restaurants



Investors



Entrepreneurs



Hospitals



Food Service companies



Independent Operators



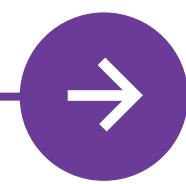
How we work with our partners?

We ensure that every single brief follows protocol & procedures.



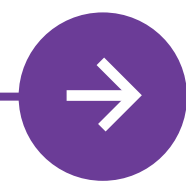
Identify pain points/challenges

Initially, our focus would be to identify challenges you face in formulating healthy recipes



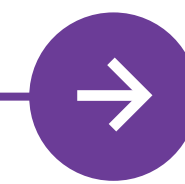
Healthy ingredients identification

Our team of research nutritionists conduct an evidence-based research to identify healthy ingredients



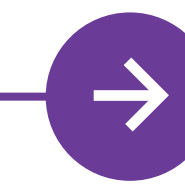
Formulation of Healthy Recipe

Identified ingredients will be shared with culinary experts for the formulation of healthy recipes



Sensory/Tasting & Nutrition analysis

Our registered team of dieticians will execute nutritional labelling & portion size recommendations, post sensory.



Formula Transfer to your culinary expert

The formula will be shared with your chefs in order to prepare the recipe, in line with nutritional aspects.



Why you need to outsource?



01

State-of-the-art facility

Established kitchen with proprietary nutrition analysis & Ingredient software enables accurate identification of Ingredients & nutrition facts

02

Scientific Team

The team comprises of research nutritionists, scientific researchers, chefs & food technologists, to ensure the formula is nutrient-dense without compromising safety & taste

03

Fast Turnaround & 24/7 Sales Support

Our operation & sales support team ensures that you get what you are looking for. Provide guaranteed support, with & an assurance of quality & delivery

Contact Us

We'd love to talk about all things marketing.



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