

PRODUCT
FORMULATIONS and
STANDARDIZATION
LABORATORIES



2.0



Our Product Formulation Process chart



Food Standardization Services

- Products Ingredients declarations and identify its category & subcategories.
- Check the contents as per FSSAI norms limits of food colors, sweetness, preservatives & other additives.
- Fitness testing of the food products as per FSSAI norms & suggestion for modifications.
- Allergen Contents in the products & its declarations.
- Shelf life Assessment of the food product and suggestion to enhance it.

Scope of services

- 2.1 Food and Agriculture Products
- 2.2 Beverages, Drinks and Juice products
- 2.3 Agriculture Input products
- 2.4 Pharmaceutical, Cosmetics and Herbal products
- 2.5 Construction chemicals and Additives Formulations

Infrastructure & Facilities



Lab Scale Production trial room



Physical Research Laboratory

Sensory evaluation tests of products includes

- texture • Rheology properties
- viscosity • Crunchiness • softness • Taste
- flavour • Aroma • Microscopic observation
- Physical Observations

Chemical Research Laboratory

- Moisture • water activity • salt concentration
- sugar concentration • acidity • preservatives concentration • peroxides contents
- FFA contents • Rancidity level and Solubility and Total Polar compounds



Microbiological Research Laboratory

- Total bacterial counts
- yeast and moulds counts
- Presence of Pathogens


Food packaging materials Research Laboratory

- Over all migration tests
- Colour migration tests
- Water vapor transmission rate
- Oxygen transmission rate
- Composition Estimation





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