

SOP for Food & Beverage Development

01

STAGE



Research & Brief Understanding

Understand the requirements & market landscape

KEY ACTIVITIES

- 01 Client briefing (taste, claims, target market)
- 02 Benchmark product analysis
- 03 Define ingredients, functionality, COGS target

02

STAGE



Report Sign Off/ MDA Sign Off

Verifying raw materials and compliance before approval

KEY ACTIVITIES

- 01 Ensure compliance with safety
- 02 COA and MSDS documents from suppliers
- 03 Finalize report and MDA sign-off for approval

03

STAGE



Raw Material Sourcing

Identify & evaluate suitable raw materials

KEY ACTIVITIES

- 01 Identify vendors
- 02 Procure ingredients as per brief
- 03 Collect COA & MSDS

04
STAGE



Formulation Development

Develop & optimize the formula for the best outcome

KEY ACTIVITIES

01 Initial recipe trials

02 Ratio optimization

03 Process Selection

05
STAGE



Internal Sensory Evaluation

Analyze consumer expectations and product feasibility

KEY ACTIVITIES

01 Taste, texture & aroma evaluation

02 Panel Feedback recording

03 Benchmark product comparison

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STAGE



Client Sensory Evaluation

Assess taste, texture, and ingredient suitability

KEY ACTIVITIES

01 Sample dispatch

02 Client feedback collection

03 Approval for next-stage development

07
STAGE



Rework/Iteration

Refine the formulation for optimal product performance

KEY ACTIVITIES

- 01 Modify recipe based on feedback
- 02 Multiple trials (4-8 cycles)
- 03 Final formulation optimization

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STAGE



Cost Optimization

Balance quality, functionality, and production cost efficiently

KEY ACTIVITIES

- 01 RM cost balancing
- 02 Alternative ingredients
- 03 Yield optimization

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STAGE



Packaging Development

Design practical, attractive, and market-ready packaging solutions

KEY ACTIVITIES

- 01 Select packaging format
- 02 Compatibility check
- 03 Shelf life consideration & specs closure
- 04 FSSAI label checks

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STAGE



Technical Dossier Preparation

Compile complete product documentation and technical specifications

KEY ACTIVITIES

- 01 Final recipe with batch codes
- 02 SOP (Lab + Commercial)
- 03 QC parameters & NV table
- 04 Supplier details
- 05 COGS

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STAGE



Pilot Run

Test production feasibility and validate product consistency

KEY ACTIVITIES

- 01 Small scale production
- 02 Process validation
- 03 Stability check
- 04 QC/Market sensory
- 05 RM validation

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STAGE



Corrections & Finalization

Implement improvements and finalize product specifications

KEY ACTIVITIES

- 01 Adjust recipe/process if needed
- 02 Final sensory validation
- 03 Rework on ingredients quantity

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STAGE



**Commercial
Production**
Scale manufacturing for
efficient market-ready
production

KEY ACTIVITIES

01 Scale up manufacturing

02 QC & batch consistency

03 Dispatch planning

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