

IN-HOUSE TESTING CAPABILITIES

Advanced Analysis.
Assured Quality.



TESTING PERFORMED IN OUR LABORATORY

- ✓ Physical Analysis
- ✓ Moisture Analysis
- ✓ Volatile Oil Estimation
- ✓ Non-Volatile Ether Extract (NVEE)
- ✓ Crude Fibre Analysis
- ✓ Titration Analysis
- ✓ Bulk Density
- ✓ Shelf-Life Evaluation



THE FLAVOUR FRENZY LABORATORY ADVANTAGE



1,613 Sq. Ft. Dedicated Laboratory

Purpose-built for systematic
quality control.



Advanced Instruments & Technology

Modern equipment
supporting reliable testing.



Skilled Professionals

Experienced personnel and
standardised processes.



Complete Batch Traceability

Documentation linked to
every production batch.



Buyer-Ready Documentation

COAs, test records and
quality documents.



Export-Ready Quality Assurance

Testing aligned with buyer
and regulatory requirements.

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Access our website, product
portfolio, quality documents and
corporate brochures through the
QR code.

Scan to Know More

FOOD SAFETY, QUALITY & LABORATORY EXCELLENCE

Delivering Safe, Consistent &
Compliant Spice Solutions
for Global Food Brands

OUR COMMITMENT



Food Safety

Risk-based
approach &
preventive controls



Quality Assurance

Consistent quality
through robust
systems



In-House Laboratory

Advanced testing
across every
production stage



Global Compliance

Certified to
international food
safety standards



FOOD SAFETY & COMPLIANCE

Strong Systems.
Safer Products.
Greater Confidence.



IN-HOUSE QUALITY LABORATORY

Strong Systems.
Safer Products.
Greater Confidence.



LEADERSHIP COMMITMENT

- ✓ Food Safety & Quality Policy
- ✓ Leadership accountability
- ✓ Defined quality objectives
- ✓ Management oversight

PEOPLE & CONTINUAL IMPROVEMENT

- ✓ Training & competency
- ✓ GMP & hygiene practices
- ✓ Internal audits & CAPA
- ✓ Performance monitoring
- ✓ Continuous improvement

QUALITY BY DESIGN

- ✓ Hygienic infrastructure
- ✓ Controlled process flow
- ✓ Food-safe equipment
- ✓ Contamination risk control

RISK-BASED APPROACH

- ✓ Approved Supplier Program
- ✓ Preventive & sanitation controls
- ✓ Allergen & foreign matter control
- ✓ Traceability & recall preparedness

PRODUCT SAFETY

- ✓ HACCP-based controls
- ✓ Risk assessment
- ✓ Process control
- ✓ Food fraud & vulnerability assessment
- ✓ Adulteration risk monitoring

COMPLIANCE & CERTIFICATIONS

Our systems meet international food safety and quality standards, ensuring confidence across global markets.

US FDA Registered

Halal Certified

Kosher Certified

FSSC 22000 Implementation in Progress

BRCGS Implementation in Progress

Organic Certification Implementation in Progress

LABORATORY OVERVIEW

1,613 SQ. FT. IN-HOUSE QUALITY LABORATORY
Comprehensive testing across raw materials, in-process samples and finished products to support safety, consistency and regulatory compliance.

LABORATORY SECTIONS

Instrumentation Facility

Biochemical Laboratory

Hot Room

Sieving Room

Sample Preparation Area

Documentation Room

Sample Storage Area

INSTRUMENTATION FACILITIES

- ✓ HPLC
- ✓ Gas Chromatography (GC)
- ✓ UV-Visible Spectrophotometer

- ✓ Tintometer (Lovibond Colour Measurement System)
- ✓ Crude Fibre Apparatus
- ✓ Distillation Units

TESTING CAPABILITIES ACROSS EVERY STAGE

RAW MATERIAL TESTING

- ✓ Physical & sensory parameters
- ✓ Moisture & key biochemical parameters
- ✓ Volatile oil & colour values
- ✓ Pesticide residues & aflatoxins
- ✓ Adulteration checks
- ✓ Customer-specific parameters

IN-PROCESS TESTING

- ✓ Work-in-progress testing
- ✓ Blend verification
- ✓ Process parameter monitoring
- ✓ Quality checks before next stage

FINISHED PRODUCT TESTING

- ✓ Batch-wise quality testing
- ✓ Specification verification
- ✓ COA & batch-release documentation
- ✓ Customer-specific testing
- ✓ Sample retention & traceability

QUALITY FLOW

Raw Materials

In-Process Testing

Finished Product

Batch Release

Dispatch