WORLD CLASS RESEARCH AND DEVELOPMENT FACILITY

- ONE OF THE INDIA’S LARGEST FOOD R&D CENTER
- INVESTMENT OF INR 45 CRORES
- BUILT UP AREA: 55000 SQFT
- ADVANCED ANALYTICAL, SENSORY AND PILOT CAPABILITY
- YOUNG, DIVERSIFIED, EXPERIENCED R&D TEAM
BRITANNIA R&D CENTRE

FACILITIES

- BENCH-TOP FACILITY
- CULINARY LABORATORY
- PILOT PLANT
- SENSORY LAB
- ANALYTICAL LABORATORY
- MICROBIOLOGICAL LAB
- PACKAGING LAB
- LIBRARY
CREATING DELIGHTFUL PRODUCTS AT PILOT PLANT
CREATING DELIGHTFUL PRODUCTS ALMOST ENTIRELY FROM INDIGENOUS RAW MATERIALS
ANALYZING THE INGREDIENTS, PACKAGING MATERIALS, FINISHED PRODUCTS THROUGH LATEST INSTRUMENTS IN THE R&D LAB
DELIGHTING CONSUMERS WITH DELIGHTFUL, DIFFERENTIATED PRODUCT OFFERINGS
IN DAIRY AS WELL...
CHEESE, BUTTER, GHEE, DAHI, YOGURT, DRINKS, DAIRY WHITENER, UHT MILK
HELPING INDIA TO ADDRESS MALNUTRITION THROUGH FORTIFICATION OF 50% PRODUCT OFFERINGS