

PRODUCTS & SERVICES

Spray Drying Solutions

Drytech Processes (I) Pvt Ltd. a company specializing in the art of spray drying is Asia's largest spray dried Gum Arabic manufacturer. It possesses a basket of various product categories such as Gum Arabic, fruit and vegetable powders, seasoning ingredients, milk proteins/caseinates, natural colourants, fat powders, beverage whitener, soluble dietary fibre, etc.

With its more than two decades of experience in manufacturing spray dried products *Drytech* has established speciality in spray drying 100% pure tomato powder, orange powder and up to more than 75% fat powder. They currently hold a capacity of 6000mT per year.

With their cutting edge technology and state of the art facilities they manufacture products with superior quality. Their spray drying facility consists of five spray driers including atomized disc and nozzle type driers. Each brings unique design having their dedicated upstream and downstream facilities.

They believe in growing along with customers hence their primary focus is to provide customized ingredients which helps customers maximize their products quality and achieve customer satisfaction. The company strives to expand their range of products and hence every year add on a new ingredient to their profile and help customers achieve cost benefits with quality product. *Drytech* with its well equipped and dedicated quality laboratory, technical know how and customer understanding, has the ability of focusing on client's requirements.

They are the best co-partners for spray drying and co-packing of infant and clinical nutrition. Their range of products serves various segments of the food industry such as flavour, beverages, confectionery, bakery, savoury, infant - sports nutrition etc.

For further details, contact:

Drytech Processes (I) Pvt. Ltd.
B-45, Girikunj Industrial Estate
Off Mahakali Caves Road
Andheri (E), Mumbai - 400093 (M.S.) India
T: +91 22 26875361-64
F: +91 22 26875222-21
E: marketing@drytechindia.com
W: www.drytechindia.com



Flavours & Fragrances

Ultra International Limited established in 1989 are reputed manufacturers of Food Flavours, Fragrances, Essential Oils and Perfumery Compounds. It is

internationally renowned for its innovative approach to meet customer expectation. The professionals of the company, design and develop intricate and complex Flavours using Essential Oils, Aroma Chemicals, specialty products, Essences & Distillates.

They have a highly equipped flavour & fragrance R&D laboratory with trained & experienced personnel to develop new products. The laboratory is approved by DSIR, Ministry of Science & Technology, Government of India. Quality is an integral and vital part of *Ultra International* with their finished products meeting international Accepted Standards - ISO 9001:2000 & 140001:2004 Certification.

"*Ultra*" is in an enviable position of being a market leader in the development of basic ingredients used in all Flavours which allows their team of Flavorists to create a wide range of unique flavours at competitive prices. *Ultra's* commitment to the expansion of their line of basic ingredients enhances their ability to provide key Flavour notes that make their customers products stand out in the market place.

For further details, contact:

Ultra International Ltd.
304, AVG Bhawan
M-3, Connaught Circus
New Delhi 110001, India
T: 011-41517010/0120-4388500
F: 011-41517050/0120-4374444
E: ultra@ultraintl.com
W: www.ultrainternational.com



Fruit & Vegetable Dicer Processor

HRS ParaDice* is a unique offering from HRS Process Systems, which is capable of processing fruit and vegetable dices without shearing them. The dices are pumped using HRS Hygienic Piston Pump and are heated and cooled in the highly efficient ECOFLUX* Double Tube Heat Exchangers. These particulate foods are pasteurized for hot fill or aseptically processed for filling in aseptic containers. This innovative processing technology opens up a huge potential of applications for fruits and vegetables, where the natural taste, texture and shape is of huge priority

Features

- ECOFLUX* 'DT' series heat exchangers with specially designed 'dimpled' pattern tubes for rapid, homogeneous and efficient heat transfer
- Ensures quality product without loss of color, flavour or aroma. Product integrity and shape is



H.R.S ParaDice*

maintained • Unique Piston Pump for handling products without breakage

Applications

Processing of diced fruits for end use in:

- Fruit bases, dices, extracts and toppings
- Ice-cream, custards and puddings
- Sauces with particles
- Salad dressing, spreads vegetables, fillings and coatings
- Jams and marmalades

Processing of Ready-to-eat convenience foods like:

- Indian curries
 - Mixes, mash and purees
- Chilling and blanching of vegetables like spinach*

Processing of diced vegetables
Continuous Rice Cooking

For further details, contact:

HRS Process Systems Ltd.
201/202 Karan Salene
851, Bhandarkar Institute Road
Pune 411004, India
T: 020-2566 3581/82
F: 020-2566 3583
E: info@hrsasia.co.in
W: www.hrsasia.co.in



Cocoa Powder

Jindal Cocoa offers a large range of cocoa powders for usage in a variety of food products, as below: -

NATURAL:-

Natural Processed cocoa powders have a yellowish-brown color and a pronounced chocolate flavor, with some fruity notes. Natural cocoa powders are used in applications like compound coatings, bakery products, spreads, syrups, fudges, frostings, toppings, creams and chocolate confectionery.

LIGHT ALKALIZED:-

Lightly alkalized cocoa powders have a light brown color and a mild chocolate flavor. Lightly alkalized cocoa powder is used in hot chocolate drinks, breakfast cocoa, instant drink mixes, compound