PRODUCT LIST

VALUE-ADDED TEAS PRODUCTS

Hot water soluble (HWS) Instant black tea

Cold water soluble (CWS) Instant black tea

Instant green tea

Nutraceutical grade tea extracts

- High Theaflavin black tea extract
- High Polyphenol green tea extract
- High EGCG (>60%) green tea extract

Decaffeinated tea

Natural tea caffeine

* Our tea portfolio covers customized variants with distinct characteristics of flavor, brew strength and liquor color.

OLEORESINS

Paprika Oleoresin

- Regular oleoresin
- Heat and light stable oleoresin
- Super-Stabilized oleoresin
- C02 deodorized oleoresin
- Oleoresin with deep red hue
- Oleoresin with yellow hue

Capsicum Oleoresin

- Regular capsicum oleoresin
- Guaranteed contaminant free oleoresin
- Colorless guaranteed contaminant free oleoresin

Pepper Oleoresin

- Free-Flowing Oleoresin
- Decolorized Oleoresin
- Additive-free Oleoresin
- White pepper Oleoresin

Celery Oleoresin

PRODUCT LIST

OLEORESINS

Turmeric Extracts

- Aqueous-alcohol extracted & spray dried Curcumin
- Curcumin powder E – Extracted and crystalized using Ethanol
- Curcumin powder A – Extracted with acetone-hexane and crystalized using Ethanol
- Curcumin powder IPA – Extracted with acetone-hexane and crystalized using Alcohol
- Turmeric Oleoresin
- Turmeric Oil

Ginger Oleoresin

Cardamom Oleoresin

Garlic Oleoresin

Cassia Oleoresin

Clove Oleoresin

Nutmeg Oleoresin

Mace Oleoresin

Coriander Oleoresin

Marigold Oleoresin

Tamarind Extract

Vanilla Extract

Fenugreek Oleoresin

FLAVORS

Roasted Flavors

- Cumin
- Coriander
- Green Chili
- Garlic
- Fenugreek
- Onion
- Curry Leaf

Fresh Spice Flavors

- Green Chili
- Green Pepper
- Fresh Ginger
- Garlic
- Onion
- Curry Leaf

Spice Blends

- Mild Curry
- Garam Masala
- Indian Curry
- Chana Masala
- Pickling Masala
- Tandoori Spice
- Chilli Seasoning
- Seven Seas Spice

PRODUCT LIST

ESSENTIAL OILS

Black Pepper Oil	Cumin Oil
Cardamom Oil	Fennel Oil
Celery Oil	Ginger Oil
Cinnamon Oil	Mace Oil
Clove Bud Oil	Nutmeg Oil
Coriander Oil	Oreganum Oil

FLAVOR INFUSED OILS

Seasoning Oils

- Basil Flavor
- Thyme Flavor
- Seed Spice Flavor
- Onion Flavor
- Garlic Flavor
- Fennel Flavor
- Blended Flavors

Frying Oils

- Seed Spice Flavor
- Chili Flavor
- Garlic Flavor
- Onion Flavor

FUNCTIONAL & NUTRACEUTICAL EXTRACTS

Celery Seed Extract
Aged Garlic Extract
Amla Extract
Pomegranate Extract
Fenugreek Dietary Fibre
Fenugreek Soluble Fibre
Fenugreek Saponins
Sesame Extract
Green Coffee Extract

PRODUCT LIST

All spice extracts & oils can be provided in the following delivery formats:

Oleoresins

- Oil soluble and water soluble formats.

Microencapsulated Powders

- For ease of handling and increased flavor retention.

Flavor Beads

- Larger particle size for ease of handling and reduced dust generation.
- Ideal for application in hot food matrix.

Spice Tinctures

- Spice flavors infused in Ethanol.
- Ideal for beverage application.

Flavor Infused Oils

- Flavor infused frying oils.
- Flavor infused seasoning oils.

DRY FRUIT EXTRACTS

Dates Extract

Fig Extract

Apricot Extract

ANTI-OXIDANTS

Rosemary Extract

Green Tea Extract

Rosemary – Green tea extract combination

PRODUCT LIST

OTHER EXTRACTS

Colorless Capsicum

- Delivering pungency without rendering color

EU Compliant Capsicum Oleoresin

- Mycotoxins & Pesticide Residue conforming to EU regulations
- Contaminants removed through an in-house process
- Process derived & raw-material independent

Heat & Light Stable Paprika Oleoresin

- Stabilized with natural anti-oxidants

Deeper Red-Hue Paprika Oleoresin

- Absorbance ratio of 1.0 or more rendering deeper red hue to the end product
- Process derived & raw-material independent

LIQUID CONCENTRATES

Black Tea Concentrate

Green Tea Concentrate

Coffee Concentrate

NATURAL COLORS

Yellow – Paprika and Turmeric Oleoresins

Orange Yellow – Paprika and Marigold Oleoresins

Orange Red – Paprika Oleoresin

Red – Paprika Oleoresin

Pink – Beetroot Extract

Purple – Red Cabbage Extract