



VINAYAK INGREDIENTS
PVT. LTD.

Innovative Ingredients for a Natural Future

NATURAL FOOD COLORS ●

FRUIT & VEGETABLE POWDERS ●

MODIFIED STARCHES ●

FAT POWDERS ●

ENCAPSULATED ACTIVES ●



WHATSAPP US!

NATURAL COLORS



RUBY REALM

Unleash the vibrant allure of Ruby Realm: Deep, passionate reds that exude luxury and elegance.



Rubra Red



Carmine



Beetroot



TROPICAL MELLOW

Escape to serenity with Tropical Mellow: Soft, sunlit hues inspired by lush, tropical landscapes.



Curcumin



Beta Carotene



Annatto



Paprika



ROYAL AMETHYST

Embrace the regal beauty of Royal Amethyst: Rich purples with a touch of sophistication and grandeur.



Red Cabbage



Anthocyanin



Purple Carrot



OCEAN SAPHIRE

Dive into the serene depths of Ocean Sapphire: Cool, tranquil blues that evoke the calm of the sea.



Spirulina Blue



Butterfly Pea



Gardenia Blue



FOREST AURA

Connect with nature through Forest Aura: Earthy greens that capture the essence of a vibrant, thriving forest.



Chlorophyll



Green Spirulina



Cu Chlorophyllin



MOCHA GLAZE

Indulge in the warm, earthy tones of Mocha Glaze: A sumptuous blend of deep browns that add richness and depth.



Caramel I



Caramel II



Caramel III



Caramel IV



RAVEN'S SILK

Adorn with the mysterious elegance of Raven's Silk: Luxurious, deep blacks that add a touch of sophistication.



Vegetable Carbon



MYSTICAL WHITE

Illuminate your creations with Mystical White: Pure, enchanting whites that bring a sense of clarity and purity.



Mystical White



SPECTRA ZEN

Discover limitless possibilities with Spectra Zen: Customized blends tailored to your unique vision and needs.



Customized Blends



Water Soluble Liquid



Water Soluble Powder



Oil Soluble Liquid

FRUIT & VEGETABLE POWDERS



Ecoflav delivers the natural excellence and efficiency of premium spray dried fruit and vegetable products, tailored for businesses seeking top-quality ingredients. Our advanced spray drying techniques preserve robust flavors and essential nutrients, including vitamins, minerals, and antioxidants, without added sugars.

FRUIT POWDERS



VEGETABLE POWDERS



* Honey, Date, Inulin, Vinegar and Custom blend powders available

SPECIALITY STARCHES

modified STARCH

VISCOTEX TEXTURIZING STARCH

VISCOTEX is a premium pregelatinized modified starch that enhances viscosity and texture across various applications, including baked goods and soups. It is ideal for occasion cakes and bakery fillings and provides instant thickening and even dispersion. VISCOTEX delivers consistent quality, stability, and moisture retention, making it a versatile and reliable choice for superior culinary results.



ELASTOVIN TEXTURIZING STARCH

ELASTOVIN is mainly used to provide texture and structure to a range of food products like noodles, pasta, momos, sponge cakes, squeezable snacks and reformed foods. It is stable at high temperatures. ELASTOVIN improves the elasticity (texture) and decreases re-hydration time when used in high solid food applications.

CRISPOFY BINDING STARCH

CRISPOFY is a speciality binding starch created for application in fried food products. It exhibits consistent adhesion to batters, breadings, coatings and also imparts internal bonding strength. CRISPOFY is used in batter systems and a variety of fried foods such as formed potato, meat, seafood and vegetable products. CRISPOFY ensures uniform coating and consistent viscosity in batter systems.



HYDENSO THICKENING STARCH

HYDENSO is a cook-up type modified starch. It is specially design for application in sauces, ketchups, soups, gravy systems, frozen meat pies/patties, fruit fillings, cheese analogues, relishes, chutneys, cream filling and custard. In a wide range of food products, it acts as a stabilizer, thickener and bulking agent that exhibits good resistance to heat, acid and shear. HYDENSO also provides better clarity, higher viscosity and reduced syneresis.

SPECIALITY STARCHES

modified STARCH

KREAMEKO FAT-REPLACER STARCH

KREAMEKO is a speciality modified starch designed to enhance creaminess and build viscosity in high moisture, liquid-based food systems like ice cream, frozen desserts, thick shakes, and Indian sweets. It mimics fat, allowing for low-fat products with the same rich mouthfeel and texture as full-fat versions. It also improves viscosity and inhibits ice crystal growth, making it ideal for improving the texture of low fat ice creams.



EMULSHEEN TEXTURIZING STARCH

EMULSHEEN is a cook-up type modified starch that excels in bakery fillings, sauces, and hot process mayonnaise. This starch functions as a thickener, bulking agent, and stabilizer to develop viscosity and create a smooth, stable texture. It offers excellent freeze/thaw stability and maintains consistency under high-pressure and temperature processing, ensuring reliable performance in various cooked applications.

EMULSWELL EMULSIFYING STARCH

EMULSWELL is a pregelatinized, emulsifying modified starch designed for cold-processed applications like mayonnaise, salad dressings, and emulsified sauces.

It dissolves easily in cold liquids, offering a smooth texture, enhanced creaminess. Its emulsifying properties ensure stable oil and water mixtures, providing consistent quality and a rich mouthfeel in every use.



Pregelatinized modified starch 

Cook-up modified starch 

FAT POWDERS



Experience the Functional Power of Fat Powders, versatile, spray-dried lipid systems designed to replicate the richness and texture of traditional fats in a dry, shelf-stable form. They enrich formulations with improved texture, creamy mouthfeel, and a reliable energy boost. Fat powders offer clean processing, consistent sensory quality, and functional reliability across modern food applications with excellent emulsification, easy solubility, long shelf life, and hassle-free handling.



Sunflower



High Oleic Sunflower



Coconut



Medium Chain Triglyceride (MCT)



Groundnut



Soyabean



Palm



Custom Blends

BENEFITS



Enhanced Fat Integration



Improved Stability



Consistent Texture



Enhanced Flavor Delivery



Clean Taste and Odor



Nutritional Enrichment

APPLICATION



Chocolate & Confectionary Products



Dairy & Beverages



Plant-based Foods



Bakery Products



Nutraceuticals



Personal Care

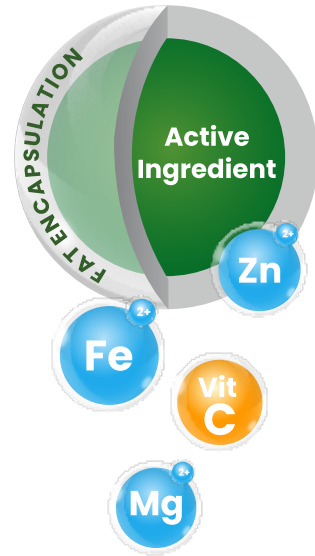
* We offer customized concentrations as per requirement.

ENCAPSULATED ACTIVES



ENCAPSOL brings cutting-edge encapsulation technology to salts, minerals, and active ingredients, enabling precise, targeted, and sustained release for superior product performance. It enhances stability, protects sensitive nutrients, and ensures controlled delivery under diverse processing conditions.

With outstanding resistance to heat, moisture, and ingredient interaction, ENCAPSOL opens up new possibilities for innovation in bakery, dairy, beverages, and nutritional products, where performance, precision, and shelf life matter most.



AVAILABLE AS:

Encapsulated vitamins, minerals & bakery ingredients

THIS TECHNOLOGY IS IDEAL FOR USE AS:



Encapsulated leavening agents



Preservatives and Acidulants



Encapsulated salts for improved structure



Flavoring of sourdough



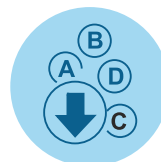
Sours for candies and gummies

BENEFITS OF ENCAPSOL TECHNOLOGY:

Taste Masking



Prevents Nutrient Loss



Enhances Shelf Life & Stability



Ensures Controlled Release



HIGH QUALITY NATURAL INGREDIENTS

FOR
25
YEARS



CONTACT ASSISTANCE



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