

A woman with long dark hair, wearing a maroon top, is standing in a grocery store aisle. She is looking at a product on a shelf and holding a red shopping basket. The shelves are stocked with various food items, including jars and bags. The text "SHELF LIFE SOLUTIONS" is overlaid on the image in white capital letters.

SHELF LIFE SOLUTIONS

FOOD

GET CLOSER TO KNOW THE SECRET TO TASTY FOOD

Oils or fats add dimension to foodstuff. To prolong their shelf life, antioxidants are added to protect them from oxidation. Camlin Fine Sciences (CFS), being one of the leading manufacturers of traditional antioxidants, can give you total control through vertical integration. Our **NaSure™** range of plant-based antioxidant solutions offer you a natural alternative shelf-life extension, with high antioxidant activity proven to protect food and ensure longer stability. Customers are invited to conduct collaborative application projects for value-based and efficient shelf-life solutions.

Our combined antioxidant experience in the industry and global supply chain network help deliver products anywhere in the world.

**SHELF LIFE SOLUTIONS FROM THE
TRUSTED NAME IN THE INDUSTRY**



ONE OF THE WORLD'S LEADING MANUFACTURER OF ANTIOXIDANTS (TBHQ & BHA)

Xtendra® TBHQ
shelf life solutions

Technical Information - TBHQ [E319]

CAS No.: 1948-33-0

Molecular Formula: $C_{10}H_{14}O_2$

Melting point range: 126.5°C to 128.5°C

Solubility: Highly soluble in propylene glycol. Limited solubility in oils and fats

Dosage: Not more than 200ppm [0.02%] on the basis of oil/fat content

Effect of application of Xtendra® TBHQ FCC grade in different vegetable oils

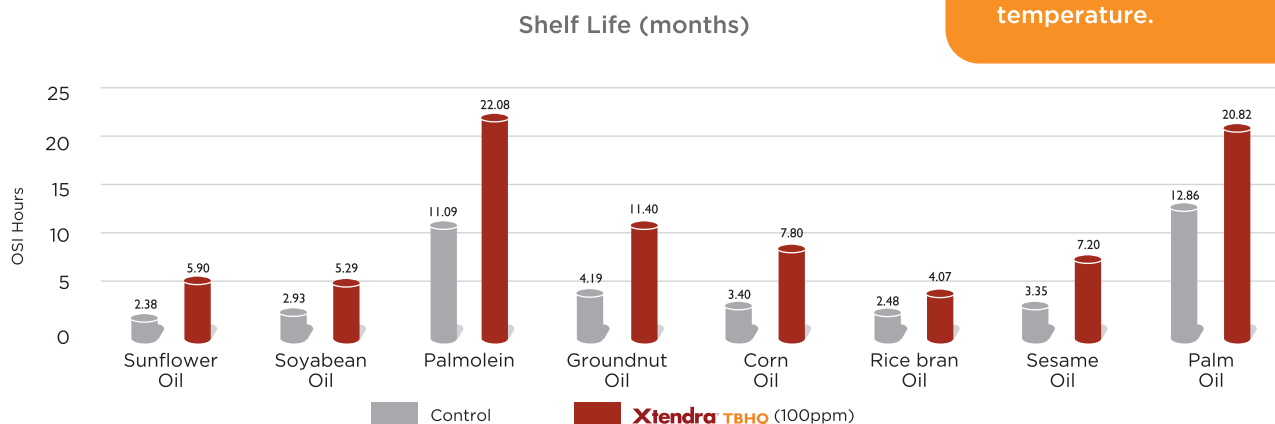
The OSI [Oxidative Stability Index] study in terms of OSI hours at 110°C of **Xtendra® TBHQ**, dosed at 100ppm in different vegetable oils versus the same oils without any added antioxidant.

(Method Ref. AOCS Cd 12b-92)

Applications of **Xtendra® TBHQ** :

- Vegetable Oil and Fats
- Margarine
- Snacks like potato wafers, banana chips and other Indian namkeens
- Instant Noodles

TBHQ is the most widely used antioxidant for vegetable oils and has good carry-through properties at high temperature.



The application of 100ppm **Xtendra® TBHQ** significantly increased the shelf life of all the oils used in the study.



CFS HOLDS A PROCESS PATENT FOR MANUFACTURING BHA

Technical Information - BHA [E320]

CAS No.: 25013-16-5

Molecular Formula: $C_{11}H_{16}O_2$

Melting point range: 48°C to 63°C

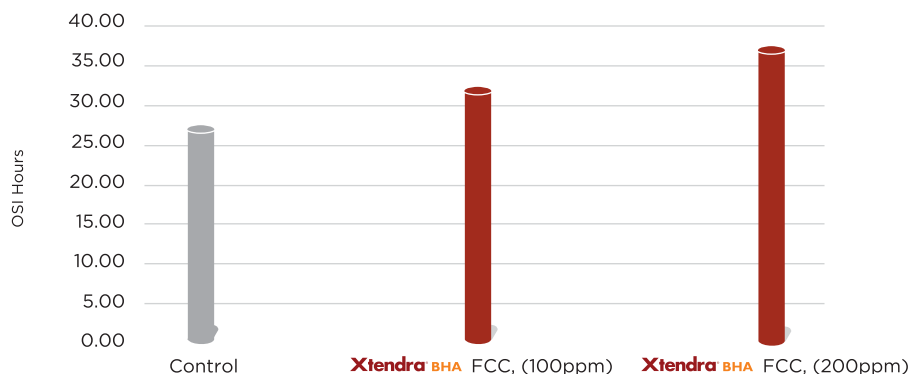
Solubility: Soluble in oils and fats, mono di-glycerides and propylene glycol.

Dosage: Not more than 200ppm [0.02%] on the basis of oil/fat content.

BHA is the preferred antioxidant for animal fats, generally used in a synergistic combination with other antioxidants like BHT and propyl gallate.

Effect of application of Xtendra BHA in Margarine

The OSI [Oxidative Stability Index] study in terms of OSI hours at 110°C of Xtendra BHA, dosed at 100ppm and 200ppm in margarine versus the same margarine without any added antioxidant. [Method Ref: AOCS Cd 12b-92]



The application of 100ppm Xtendra BHA gave an increase of 9% whereas application of 200ppm of Xtendra BHA gave an increase of 31% in the OSI hours, indicating a proportional increase in shelf life of the margarine under study.

Applications of Xtendra BHA :

- Bakery Shortenings
- Animal Fats
- Processed Meats
- Seasonings
- Baked Foods
- Pet Food
- Animal Nutrition
- Margarine
- Dehydrated Potatoes
- Rendering

VITAMIN-BASED SHELF LIFE SOLUTION

Xtendra® Ascorbyl Palmitate

shelf life solutions

Technical Information - Ascorbyl Palmitate [E304]

CAS No.: 137-66-6

Molecular Formula: $C_{22}H_{38}O_7$

Melting point range: 107 °C to 117 °C

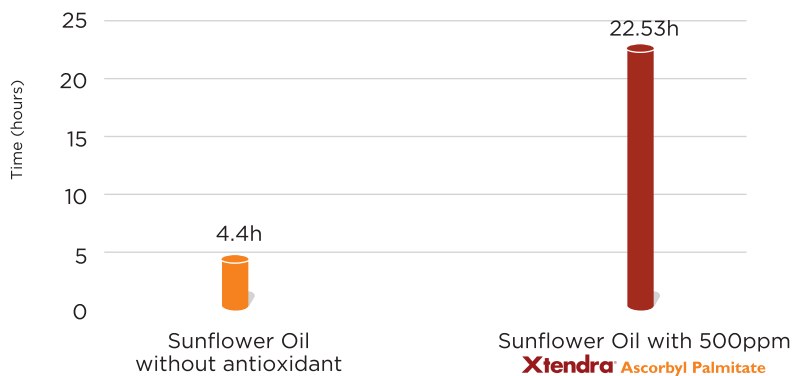
Solubility: Soluble in propylene glycol and mono-diglycerides.

Less soluble in oils and fats.

Dosage: 200ppm to 500ppm [0.02 to 0.05%] on the basis of oil/fat content

Xtendra® Ascorbyl Palmitate, manufactured by CFS, complies with the FCC and FAO specifications, and the manufacturing facilities are certified with ISO 9001, ISO 22000, Kosher and Halal.

Stability performance of Ascorbyl Palmitate in Sunflower oil



The treatment with 500ppm of **Xtendra® Ascorbyl Palmitate** improved the stability performance by 5 times in Sunflower Oil.

Applications of Xtendra® Ascorbyl Palmitate :

- Vegetable Oils
- Animal Fats
- Infant Formula
- Pharmaceutical Products
- Cosmetics
- Potato Flakes

Xtendra® Blends

shelf life solutions

Xtendra® range of antioxidant blends offers;

- Tailor-made shelf life solutions for wide range of food products
- Ease of application
- Uniform distribution
- Efficacy
- Reduces time and cost of operations during production
- Prevents food wastage



**PREVENTS RANCIDITY,
ENHANCES SHELF LIFE.**

Xtendra[®]06

Designed for Frying Applications



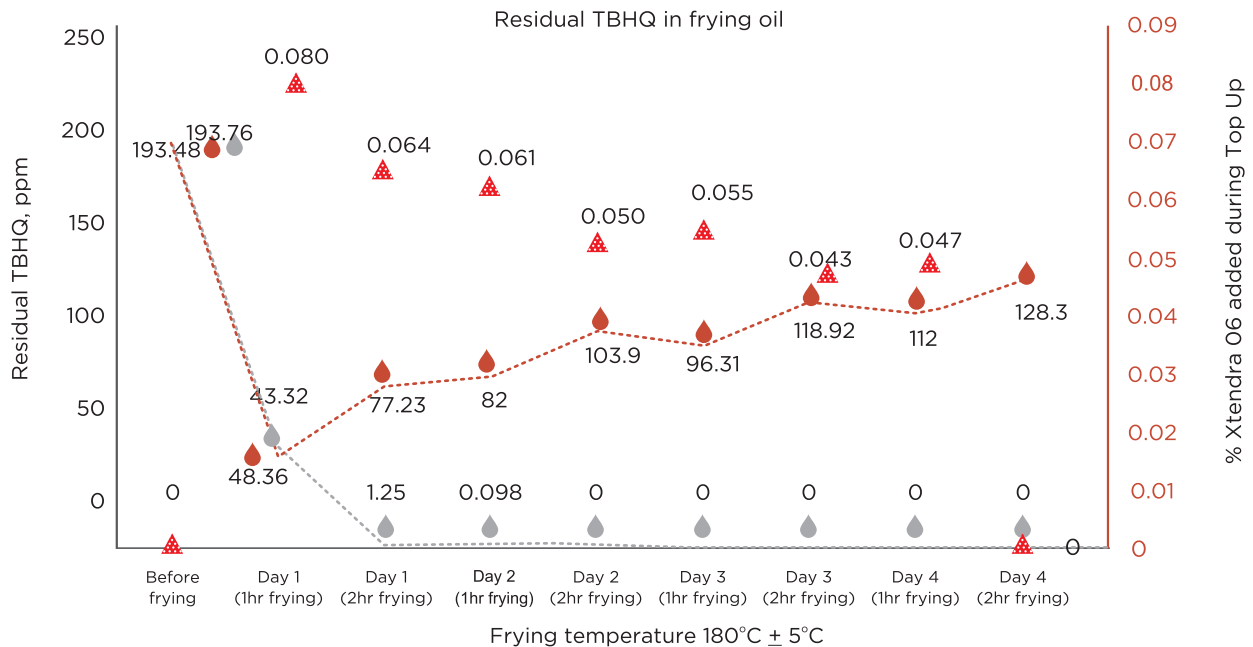


MULTIPLE BENEFITS:

- 🔥 Doubles rancimat hours of the oil [shelf life], thereby increasing the stability of frying oil and giving better shelf life to the fried product
- 🔥 Decreases the rate of formation of FFA [Free Fatty Acids] and PV [Peroxide Value] of oil during frying and storage of the fried products
- 🔥 Oil absorption in fried products is reduced by 5 to 15%
- 🔥 Oil can be reused a multiple number of times, thus reducing your production cost.
- 🔥 The frequency of adding top-up oil during continuous frying is also reduced
- 🔥 Significantly reduces the rate of blackening and thickening of oil during frying
- 🔥 Decreases polymer deposited on utensils during frying
- 🔥 Reduces the smoke generated during frying

Xtendra[®] 06 CAN BE ADDED DURING CONTINUOUS FRYING PROCESS:

The residual TBHQ content in frying oil with **Xtendra[®] 06** after every 1 hour of frying is analysed by HPLC method (Ref: AOCS CE-6-86).



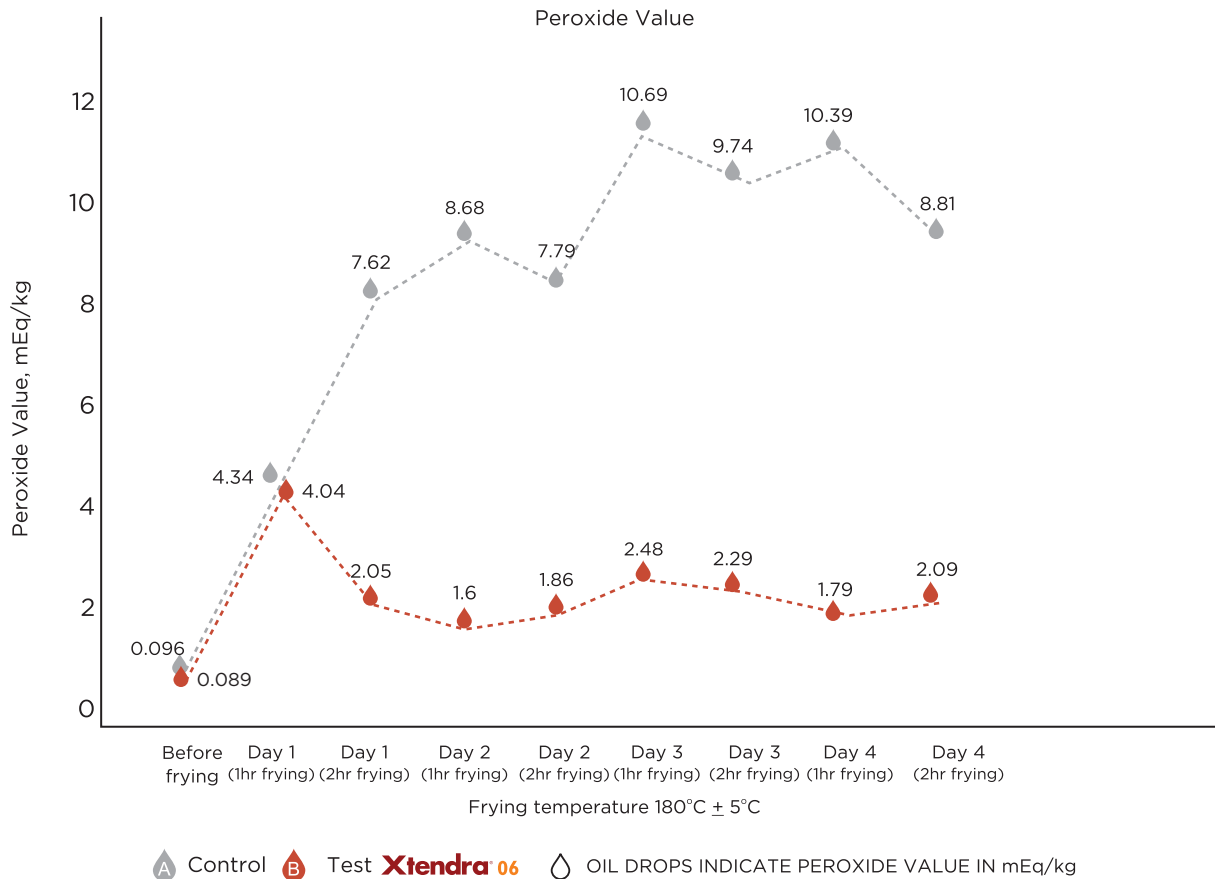
A Control **B** Test (Xtendra 06) % Xtendra 06 added Oil drops indicate residual TBHQ in ppm

A The consumption of TBHQ in the control oil is observed after every 1 hour of frying. After first 3 hours of frying, the residual TBHQ content is almost nil. Thus, the control frying oil (Setup A) is not protected from oxidation after 3 hours of frying, giving off-flavour due to rancidity.

B The addition of **Xtendra[®] 06** after 1 hour of frying indicates that the test frying oil (Setup B) is protected against oxidation during every hour of frying. Thus, the test frying oil has improved shelf life and can be used for longer frying hours.

Xtendra[®] 06 during a continuous frying process, can be added when the fryer is topped up with bulk oil before starting the next 1 hour of frying.

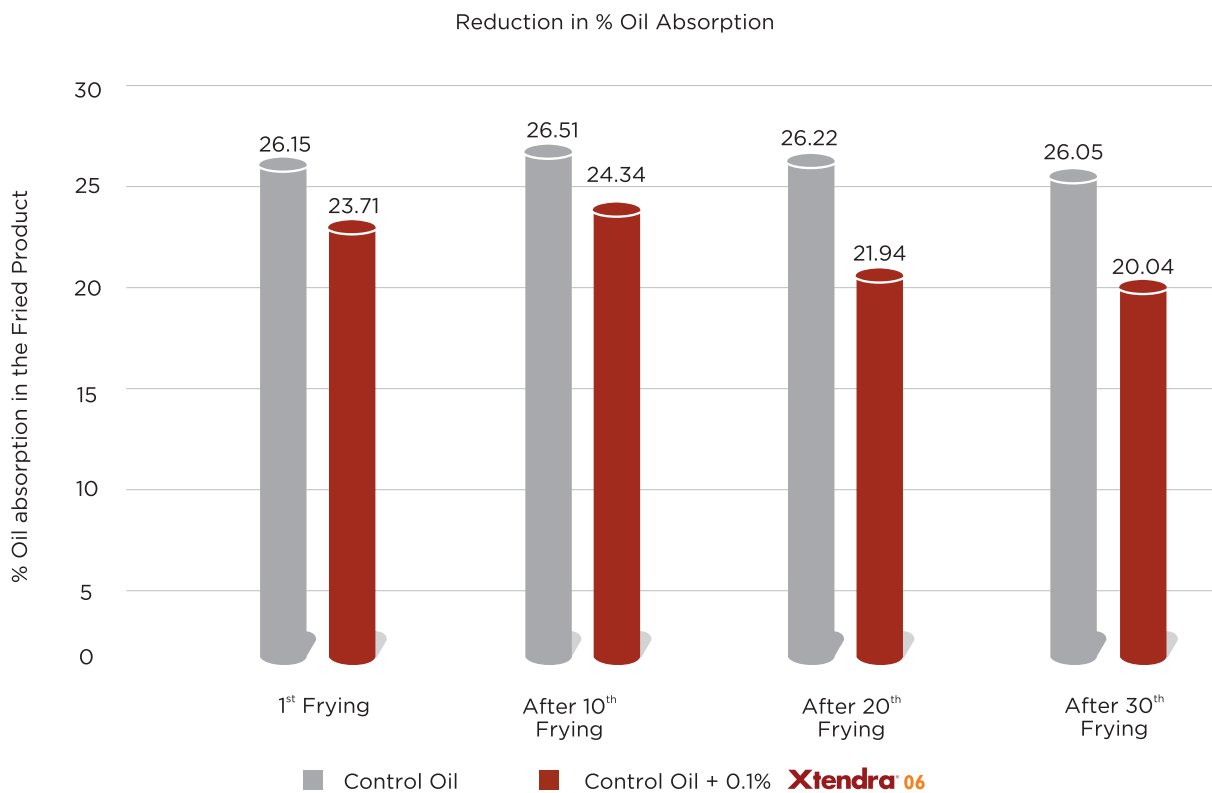
Xtendra[®] 06 CONTROLS THE FORMATION OF PEROXIDES DURING CONTINUOUS FRYING PROCESS



- ▲ The PV of control oil (Setup A) indicates that after 1 hour frying, the control frying oil already has a high PV of 7.62 which increases in the subsequent frying hours. The control frying oil is heavily oxidised after 2 hours of frying and therefore will generate off-flavour and an off-taste in the fried product.
- ▲ The PV of the test frying oil (Setup B) is controlled during the frying process for 4 days, thereby implying that the oxidation process in the oil is delayed.

With **Xtendra[®] 06**, the frying oil and fried product is prevented from getting rancid.

COST REDUCTION USING **Xtendra 06** IN FRYING OILS



- With 0.1% **Xtendra 06**, there is about 10 to 20% less oil absorption in the fried product during 30 frying cycles (analyzed by soxhlet) in comparison to oil without antioxidant.
- The % oil absorption in the fried product is relatively reduced using Frying Oil dosed with 0.1% **Xtendra 06**. Thus, the frequency of addition of top-up oil will be reduced.

WE BELIEVE IN CREATING MEMORABLE
FOOD MOMENTS FOR YOUR CONSUMERS



Dosage*:
For 1 kg oil,
add 1 gm of
Xtendra™ 06

Packaging:
1 kg HDPE bottle,
5 kg HDPE can,
25 kg & 200 kg HDPE drum

Applications of **Xtendra™ 06:**

- Samosa
- Namkeens
- Chakli
- Banana Chips
- Potato Chips
- Extruded Snacks
- All other Fried Foods



NaSure™ 17
Extending Shelf Life Naturally

**PREFERRED NATURAL SHELF LIFE SOLUTION FOR
FRYING APPLICATION**

Dosage*: 0.01% to 0.2% i.e upto 2 gm in 1 kg oil

Packaging: 1 kg HDPE bottle,
5 kg HDPE can, 25 kg & 200 kg HDPE drum

* Do not add more than the recommended dosage

EXTEND SHELF LIFE OF DRY BAKERY GOODS

Xtendra® 08
shelf life solutions

Who took the cookie from the jar? Mothers hide the cookie jars in little corners of the kitchen. To search and find these cookie jar is a thrill for kids and then to taste these delicious cookie gives them ultimate happiness. It's important we retain the taste of these baked foods when it reaches our end-consumers.

Oxidative deterioration is a significant contributing factor to the limited shelf life of dry baked foods as they contain fats or oils. Xtendra blends can help restore the taste of these foods.

- Tailor-made blend for dry bakery products gives efficacy, ease of application and uniform distribution.
- Manufactured in our vertically integrated facility gives our customers complete traceability, quality and cost-effectiveness in the final blend developed.
- Ensures steady supply of our products



Everything you do in bakery is to serve your passionate baked recipe as fresh and delicious from the oven to the store. We, at CFS, can add value to an artisans'/baker's creation for your business needs to succeed.

Xtendra® 08

shelf life solutions

Xtendra® 08 is an effective food grade shelf life solution blend of TBHQ and citric acid in a suitable carrier. It retards rancidity of oil / margarine / butter used in your dry baked foods thereby, improving its shelf life.

Direction for use:

Make a 1:4 pre-solution of **Xtendra® 08** in oil/ghee/fat and mix it with the dough.

Ideal combination of Usage:

For optimum results, along with **Xtendra® 08** treat your bakery food with our anti-microbial range - **Xtendra® Bake Magic** & **Xtendra® Baker's Bread**.



Dosage*:

0.1% in 1 kg fat or
oil content.
1 kg oil/fat = 1 gm

Xtendra® 08
shelf life solutions

Packaging:

1 kg food grade HDPE bottle
5 kg food grade HDPE can
25 kg & 200 kg food grade HDPE
containers / drums

* Do not add more than the recommended dosage.



Applications of **Xtendra® 08**

- Cookies
- Toasts
- Nankhatai
- Khari
- Rusk
- Biscuits



PREVENTS RANCIDITY, ENHANCES SHELF LIFE OF NOODLES AND PASTA

Xtendra[®] 47
shelf life solutions

Xtendra 47, a tailor-made antioxidant blend designed for noodles and pasta enhances its shelf life and provides ease-of-application, without compromising taste and texture.

Camlin Fine Sciences' (CFS) vertically integrated platform ensures stability and steady supply of products, its quality, traceability, transparency and its provision at the most competitive price. With a footprint that extends across American continents, Europe and Asia, we are able to efficiently deliver any where in the world.

Also available:

NaSure[™] 12 / 37
Extending Shelf Life Naturally

Preferred natural shelf life solution for
noodles and pasta



SUSTAIN FRESHNESS OF FRYING OIL AND FRIED PRODUCTS WITH NATURAL SOLUTIONS

Oxidative rancidity is the result of a chemical reaction between the fats in oil and oxygen. The rancidity from oxidation is always accompanied by off-flavors and odors due to the formation of peroxides, carbonyls, aldehydes, etc. Frying is a little complex than baking or grilling. It causes the largest changes in oil because of the high temperatures involved and the interactions that take place between the food and the cooking oil.

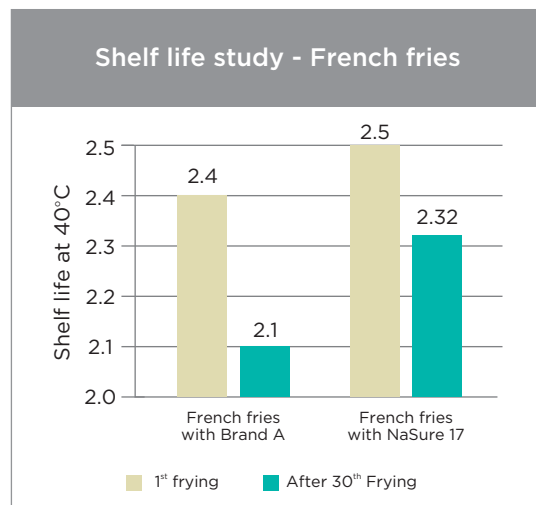
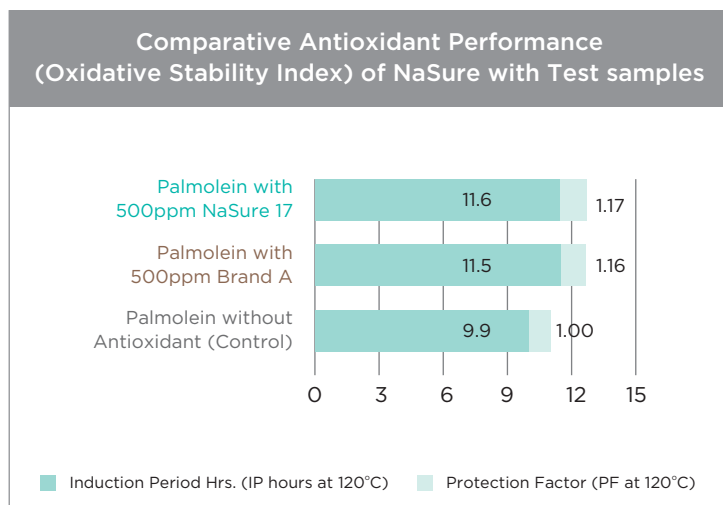
Overheating or over-using the frying oil also leads to formation of rancid-tasting products and other unintended, toxic compounds. Monitoring the duration of frying and replacing the frying oil after each use is necessary to maintain the quality of frying oil and the fried food. However, these are not feasible for a commercial operation hence safe, natural products are used for protecting the frying oil and the fried food.

[NaSure](#), our plant-based antioxidant products offer you a natural alternative in shelf life extension. [NaSure 17](#) is a natural shelf life solution blend of rosemary extract characterised by low flavour and colour profile.

NaSure 17
Extending Shelf Life Naturally



Frying study with NaSure 17

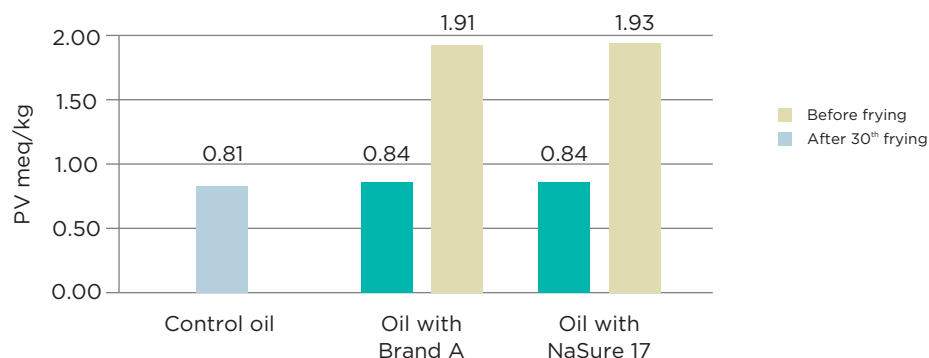


NaSure 17 was tested at 500ppm application in Palmolein frying oil versus Test sample (Brand A). The frying study protocol consists of 1 hour frying at 180°C, 50gm frozen potato fries were fried for every two minutes in 3 kg Palmolein oil loaded in an electric double basket fryer. Oil samples and fries samples were withdrawn for analyzing Oxidative Stability Index (OSI) for frying oil and Oxipres for the fried product.

- NaSure 17 gives comparable performance versus Brand A in OSI and shelf life results.
- NaSure 17 improved sensory quality of fries giving a fresh note against the usual oily characteristic note. The fries tasted fresh and were more appealing.

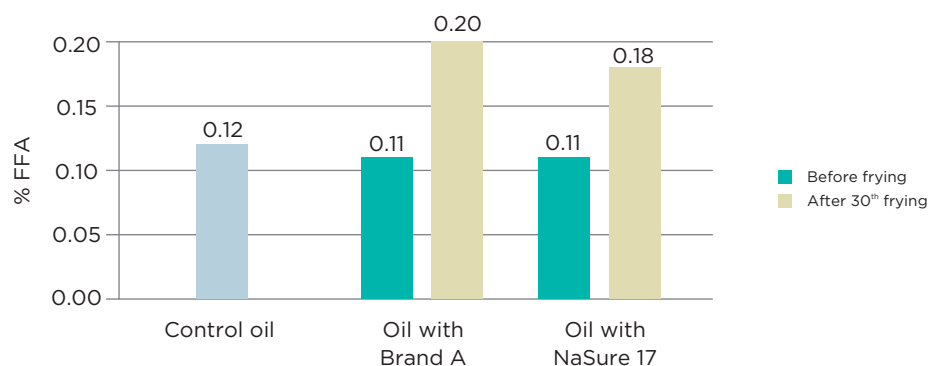


Peroxide Value (PV) Study - Frying oil



NaSure 17 was tested at 500ppm application in Palmolein frying oil versus Test sample (Brand A). The frying study protocol consists of 1 hour frying at 180°C, 50gm frozen potato fries were fried for every two minutes in 3 kg Palmolein oil loaded in an electric double basket fryer. Oil samples were withdrawn for analyzing Peroxide value (PV), for frying oil.

Free Fatty Acid (FFA) Study - Frying oil



NaSure 17 was tested at 500ppm application in Palmolein frying oil versus Test sample (Brand A). The frying study protocol consists of 1 hour frying at 180°C, 50gm frozen potato fries were fried for every two minutes in 3 kg Palmolein oil loaded in an electric double basket fryer. Oil samples were withdrawn for analyzing Free Fatty Acids (FFA) for frying oil.

NaSure 17 gives comparable performance versus Brand A in PV and FFA values.

Other Applications:

- Fish oils
- Margarine and fat spreads
- Dehydrated foods
- Mayonnaise, Salad dressings and Sauces
- Biscuits, cookies and crackers
- Nut spreads
- Sweets & Confectionery
- Meat & poultry

Dosage:

Recommended dosage is 0.01% to 0.2%.

Packaging:

Available in 1kg / 5kg / 25kg food grade HMHDPE containers or 200kg food grade HMHDPE drum.



RETAIN FRESHNESS AND ENRICH BAKERY PRODUCTS WITH NATURAL SOLUTIONS

An independent consumer survey in different parts of the world revealed that baked foods are consumed for taste and as in-between meal fillers. And they perceive it to be healthier if it meets the freshness quotient. Shortening is widely used in bakery and the ability of any shortening to retain its freshness and sweetness is of utmost importance in the manufacturing of quality baked goods. Even slightest of rancidity can spoil the taste and aroma of the finished product. A bake expert knows the value of a quality shortening in order to ensure unlimited culinary possibilities that's fresh, tasty with added shelf-life.

NaSure, our plant-based antioxidant products offer you a natural alternative in shelf life extension. **NaSure 18** is a liquid rosemary blend mainly characterised by low colour and low flavour profile. **NaSure 19**, a natural vitamin based blend of mixed tocopherols and rosemary extract.

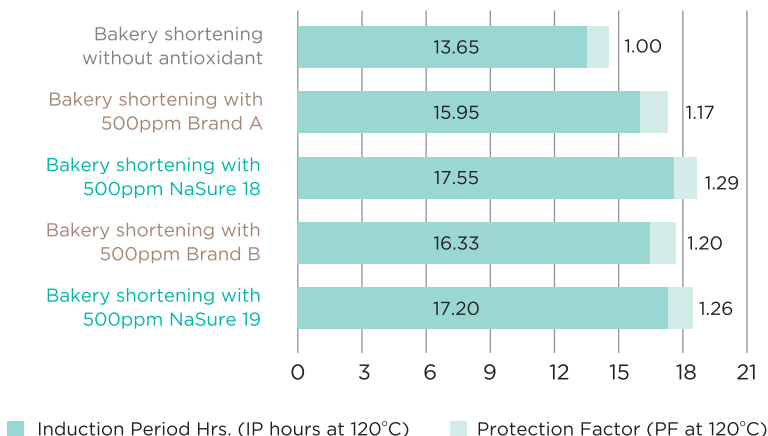
NaSure 18
Extending Shelf Life Naturally

NaSure 19
Extending Shelf Life Naturally



Oxidative stability performance study of NaSure 18 and NaSure 19

Comparative Antioxidant Performance (Oxidative Stability Index) of NaSure with Test samples



The antioxidant performance of NaSure and Test samples (Brand A & Brand B) were evaluated by conducting bakery application study. The bakery shortening used was dosed at 500ppm for both NaSure and Test samples. They were analysed by OSI and the Protection Factor (PF), indicated based on IP hours at 120°C. Ref. of test method - AOCs Cd 12b-92.

OSI principle: The OSI instrument follows the principle of forced air circulation at elevated temperatures to oxidise the test samples. The induction period in hours (IP) achieved is directly co-related with the oxidative stability of test samples. If an antioxidant is used in test sample then it indirectly gives the performance of the antioxidant in terms of IP hours and Protection Factor (PF).

NaSure 18 & NaSure 19 gave superior results in oxidative stability performance study compared to Brand A and Brand B

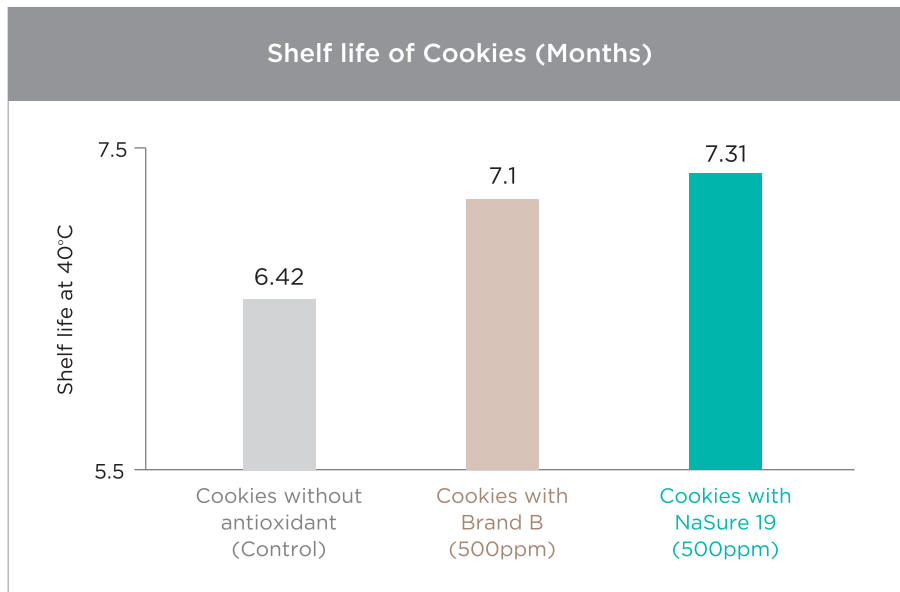
Applications

NaSure 18
Extending Shelf Life Naturally

- Fish oils • Margarine and fat spreads • Dehydrated foods • Mayonnaise, Salad dressings and Sauces
- Biscuits, cookies and crackers • Nut spreads • Sweets & Confectionery • Meat & poultry



NaSure 19 evaluated for shelf life in cookies



The antioxidant performance evaluation for Test sample (Brand B) and NaSure 19 was established by conducting a bakery application study. The bakery shortening used for making cookies was dosed at 500ppm. The cookies were tested for shelf life in Oxipres instrument.

- NaSure 19 is a better antioxidant than Brand B for bakery shortening
- NaSure 19 improves shelf life of bakery shortening & cookies made with it

Applications

NaSure 19

Extending Shelf Life Naturally

- Oils and fats (animal) • Fish oil
- Margarine and fat spreads • Snack foods

Dosage*:

Recommended 0.01% to 0.3%
i.e. 0.1gm to 3gms to 1kg dough

Packaging:

Available in 1kg / 5kg / 25kg food grade HMHDPE containers
or 200kg food grade HMHDPE drum.

Brand A and Brand B is a blend of rosemary extract and rosemary extract with mixed tocopherols respectively. Those were used as test samples versus NaSure blends for internal study.



GET CLOSER TO KNOW, WHAT GIVES AN ABSOLUTE HEALTHY START

When more and more people today are embracing healthier breakfast and foodstuffs that are of natural origin; we developed natural shelf life extension solutions to give your consumers a complete healthy experience. **NaSure 18** is a natural shelf life solution blend of Rosemary extract based on carnosic acid. This powerful antioxidant solution used for protecting breakfast cereals is an absolute healthy way to start one's day.

Applications:

- Granula bars
- Protein or energy bars
- Health food drinks
- Breakfast cereals
- Instant drink premix (Badam premix)

We make food taste better, fresher and for longer

NaSure™ 18
Extending Shelf Life Naturally

Also available:

NaSure™ 19
Extending Shelf Life Naturally

NaSure™ 30(Dry)
Extending Shelf Life Naturally

NaSure™ 70
Extending Shelf Life Naturally



COLOUR RETENTION
THE NATURAL WAY

NaSure 70/90

ENHANCES SHELF LIFE OF SPICES & SEASONINGS












NaSure 70/90

Extending Shelf Life Naturally

A liquid natural antioxidant solution of 70% mixed tocopherols.
It is a reddish brown coloured, viscous liquid easily miscible in oil.



Evaluation of the red colour retention of paprika powder with NaSure 70

	Without antioxidant	With 0.1% NaSure 70	With 0.2% NaSure 70
0 DAY			
After 15 Days			
After 60 Days			

The study to evaluate the red colour retention of paprika powder with natural tocopherols was conducted at room temperature under sunlight. NaSure 70 at 0.1% and 0.2% were mixed with small aliquots of paprika powder, which were then blended with the bulk paprika powder. The samples were then spread on petridish and the surface was levelled with flat spatula. The samples along with a control sample (paprika powder without addition of mixed tocopherols) were exposed to sunlight for 15 days until a marked difference in red colour was observed.

Applications of NaSure 70 :

- Animal Fats
- Fried Noodles
- Spice Powders
- Seasonings
- Snacks and Nuts
- Sauces and Dressings

Observations

On 15th Day

- The test sample with 0.1% NaSure 70 showed very few faded specs of paprika powder.
- The control sample of paprika powder showed, most of the surface colour fading on the 15th day.

On 60th Day

- The test sample with 0.2% NaSure 70 did not show any sign of colour fading until 60 days.
- The control sample of paprika powder completely faded.

Dosage:

Upto 0.1% of the total weight of the spice powder or seasoning used

Packaging:

Available in 1kg/5kg/25kg food grade HMHDPE container or 200kg food grade HM HDPE drum

IMPROVE SHELF LIFE THE NATURAL WAY

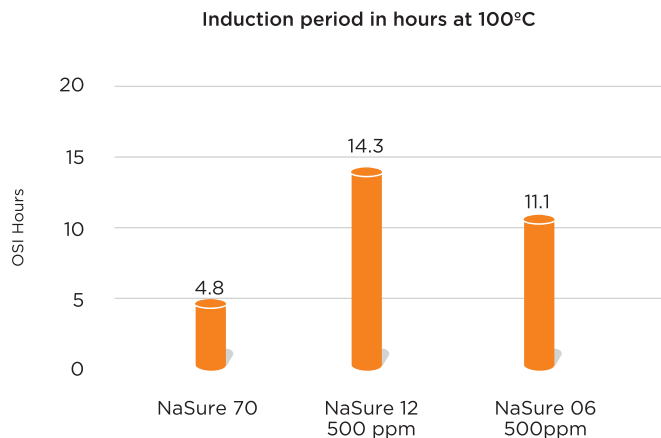
Most natural antioxidant systems are built on a backbone of natural tocopherols carried in a vegetable oil with added chelators and emulsifiers. Proper dilution, effective carriers and uniform dispersion are vital to the successful use of these compounds.

NaSure plant-based shelf life solutions are the natural option when an extended shelf life is needed. Rosemary extract, green tea extract and natural tocopherols are just some of the natural ingredients used in our natural shelf life solutions that are high in antioxidant activity and very effective.

NaSure™ 06
Extending Shelf Life Naturally

NaSure™ 12
Extending Shelf Life Naturally

Efficacy of Rosemary Extracts in Lard:
NaSure 06 and NaSure 12



OSI (Oxidative Stability Index) study of untreated Lard versus application of 500ppm NaSure 12 and 500ppm NaSure 06 at 100°C.

Applications of **NaSure™** Extending Shelf Life Naturally

- Vegetable Oils
- Animal Fats
- Fried Noodles
- Spice Powders
- Seasonings
- Snacks and Nuts
- Sauces and Dressings

BAKING IS COMPLETE ONLY WITH THE MAGIC TOUCH OF

Xtendra®



Bake Magic

Everything you do in bakery is to serve your passionate baked recipe as fresh and delicious from the oven to the store. We, at CFS, can add value to a baker's creation for your business needs to succeed.





Xtendra® Bake Magic is a unique blend of antimicrobial agent when used at optimum levels increases the freshness and keeping quality of cakes and muffins.

Features

- Excellent solubility and desired dispersion in water and milk
- Best antimicrobial performance in cakes and muffins
- Effective at low concentration
- Flavour profile remains unchanged
- Increases shelf life, longer freshness and better keeping quality
- All ingredients are permitted for use by FSSAI



Dosage:
Maximum
recommended
dosage of 0.34% of
Xtendra Bake Magic
on
batch basis

Packaging:

Available in 1 kg food grade HDPE jar

Direction for use:

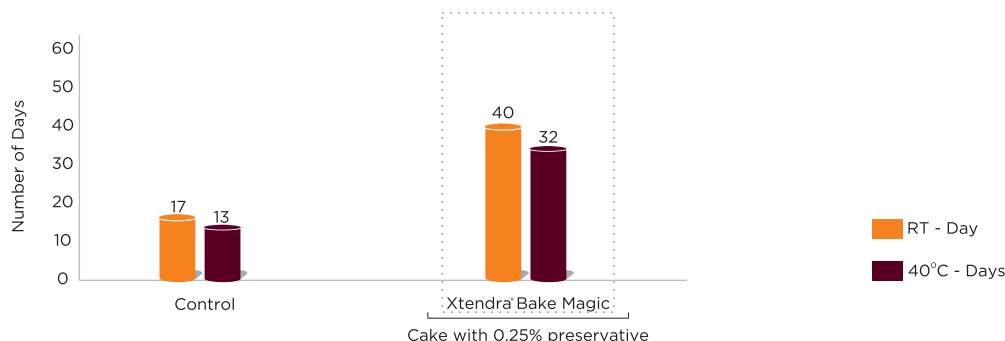
Xtendra® Bake Magic is in paste form and can be easily scooped with a spatula. Mix well with water or milk in the cake recipe and used as required.

Note:

Separation of water may occur on long storage and does not affect in any way the performance of the product. Mixing well before use is suggested



Xtendra® Bake Magic is an effective & suitable preservative for cakes / muffins



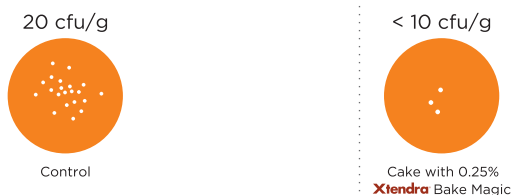
The study was conducted to evaluate the efficacy of Xtendra Bake Magic as an antimicrobial agent in soft cake with 0.25% dosage which was weighted on flour weight basis in the cake recipe. Milk was added to weighed quantity of Xtendra Bake Magic and was mixed till it was uniformly dispersed. Visual observation of Mold / Fungal growth were done on Cakes / Muffins of packed cakes stored at RT and at 40°C / 75 RH

- Cake without preservative showed microbial spoilage after 17 days at RT and 13 days at 40°C
- Cake with Xtendra® Bake Magic remained fresh and without microbial spoilage for more than 30 days at RT and 40°C

An effective preservative, that functions as an antimicrobial system to increase the shelf life of cakes and muffins. Xtendra® Bake Magic provides the optimum performance of the most desired antimicrobial effect expected in cakes and muffins, without altering its flavour profile.

Xtendra® Bake Magic increases the shelf life of cakes and muffins by > 60 days

Total Bacterial Count per gm



Yeast & Mold count per gm



Y&M count was reduced to <10 cfu /g by use of Xtendra® Bake Magic* after 1 month of preparation

*Maximum dosage added is 0.4% and kept in packed conditions

CFU = Colony Forming Units | Y & M = Yeast and Mould | RT = Room Temperature

REDUCE MICROBIAL SPOILAGE, INCREASE PROFITABILITY



Bread is one of the most convenient and staple foods we have in today's time. What's less visible is the bread that's wasted before even a consumer buys it. Increasing shelf life of bread by even a day can prolong microbial spoilage and increase profitability for bread makers.

Baker's Bread™ is an effective water-soluble, antimicrobial solution that enhances bread's keeping quality thereby reducing wastage from various food chains, retailers and consumers. **Extended shelf life also provides opportunities to bread manufacturers for expanding the market, widening their distribution network and reaching out to more consumers.**

INGREDIENTS: Propionic Acid (INS 280), Sodium Propionate (INS 281)



Increased Shelf Life

Reduced
Microbial
Spoilage

Increased Profitability





HIGHLIGHTS



Water-soluble, antimicrobial system makes easier for application and automation



Non-corrosive, environment friendly liquid preservative system



Delivers optimum pH 4.9 to 5.5, ideal for increased preservative efficacy and dough development



Replaces addition of multiple traditional preservatives with a single product



Meets all food regulatory requirements



Reduces microbial spoilage and retains keeping quality of bread.



Increases profitability for the producers by reducing return of discarded finished product

Dosage* : As per GMP [Good Manufacturing Practices]

Packaging : 5 & 25 kg HM HDPE food grade containers

Applications of Baker's Bread™:



THE SECRET TO LASTING FRESHNESS AND TASTE OF MITHAIS... NOW REVEALED

Eating sweets is a sort of daily ritual for Indians. Your rich tradition of mithai-making (ethnic sweets) has earned you love, fame and respect from our Indian mithai lovers. We understand that keeping up this tradition is a responsible task.

At Camlin Fine Sciences (CFS), our food technologists along with the help of microbiologists developed Mithai Magic. It is an antimicrobial blend made up of active ingredients that controls microbes, prevents mold growth and spoilage of the sweets. Mithai Magic can ensure long lasting freshness of mithais without affecting your signature recipe and its magical taste.



Applications of:



- Mothichoor Ladoo
- Khoa
- Peda [all varieties]
- Kalakand
- Burfi [all varieties]
- Besan Ladoo
- Gulab Jamun
- Halwa



FOR YOUR SECRET MAGICAL RECIPE



BENEFITS:

- Keeps the mithai fresh for longer
- Keeps the taste intact
- Safe for consumption
- Xtendra® Mithai Magic easily blends with your product
- Good solubility and stability hence, does not disturb the consistency of your product

USAGES:

MOTHICHOOR LADOO (BOONDI LADOO)

Dosage: Max. 0.30% of Mithai Magic to the total finished weight (includes weight of syrup along with weight of boondi)

Alternatively, 0.30% of Mithai Magic could be added in sugar syrup.

Direction: Add Mithai Magic as per the dosage given above Mix well. Rest of the Mithai making process remains the same.

MILK BASED SWEETS

Dosage: 0.30% of Mithai Magic on batch basis

Direction: Add Mithai Magic to the heated/sauted mawa in the pan and mix well. Rest of the Mithai making process remains the same.



Dosage*:
Maximum
0.30%
depending
on end
application.

Packaging:

Available in 1 kg HDPE Food grade bucket

Also recommended:

Xtendra® 06 for frying of sweets. Helps retain the shelf life of fried products such as jalebi, imrati, gulab jamun etc.

* Do not add more than the recommended dosage

EXPERIENCE A NEW DIMENSION OF TASTE

Our ability to produce vanillin has come leaps and bounds in the last few years. And now we're able to manoeuvre this nature-identical vanilla flavour to unveil its many shades to perfection.

Perfect Vanilla has unique flavour profiles that can suit a wide range of food applications. It can help you create newer possibilities and lift the pleasant notes of vanilla.

PERFECT
Vanilla
Powder

PERFECT
*Vanilla*TM
FLAVOUR



PERFECT
Vanilla
Powder

PERFECT
*Vanilla*TM
FLAVOUR

Perfect Vanilla Sweet & Creamy and Fruit Punch are unique notes developed in powder form to suit the flavour profile in bakery products and in frozen desserts.

Perfect Vanilla Liquid Flavours gives you the flexibility to enhance the flavour profile in a wide range of food applications.

Flavours (powder) :

Perfect Vanilla *Sweet and Creamy*

Perfect Vanilla *Fruit Punch*

Flavours (liquid) :

Perfect Vanilla *Fresh Strawberry*

Perfect Vanilla *Milky Blast*

Perfect Vanilla *Choco Delight*

Perfect Vanilla *Butterscotch*

Applications:

- Soft cakes
- Cream cakes
- Fruity cakes
- Fruit bread
- Buns
- Cookies
- Cake premixes
- Frozen desserts
- Ice cream premixes
- Yoghurts
- Kulfi
- Chilled milk beverages
- Vanilla milkshakes

Available in powder and liquid form



Dosage:

01. to 0.2%
depending on
the end use.



Bringing science to everyday life

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