



Anshul Life Sciences

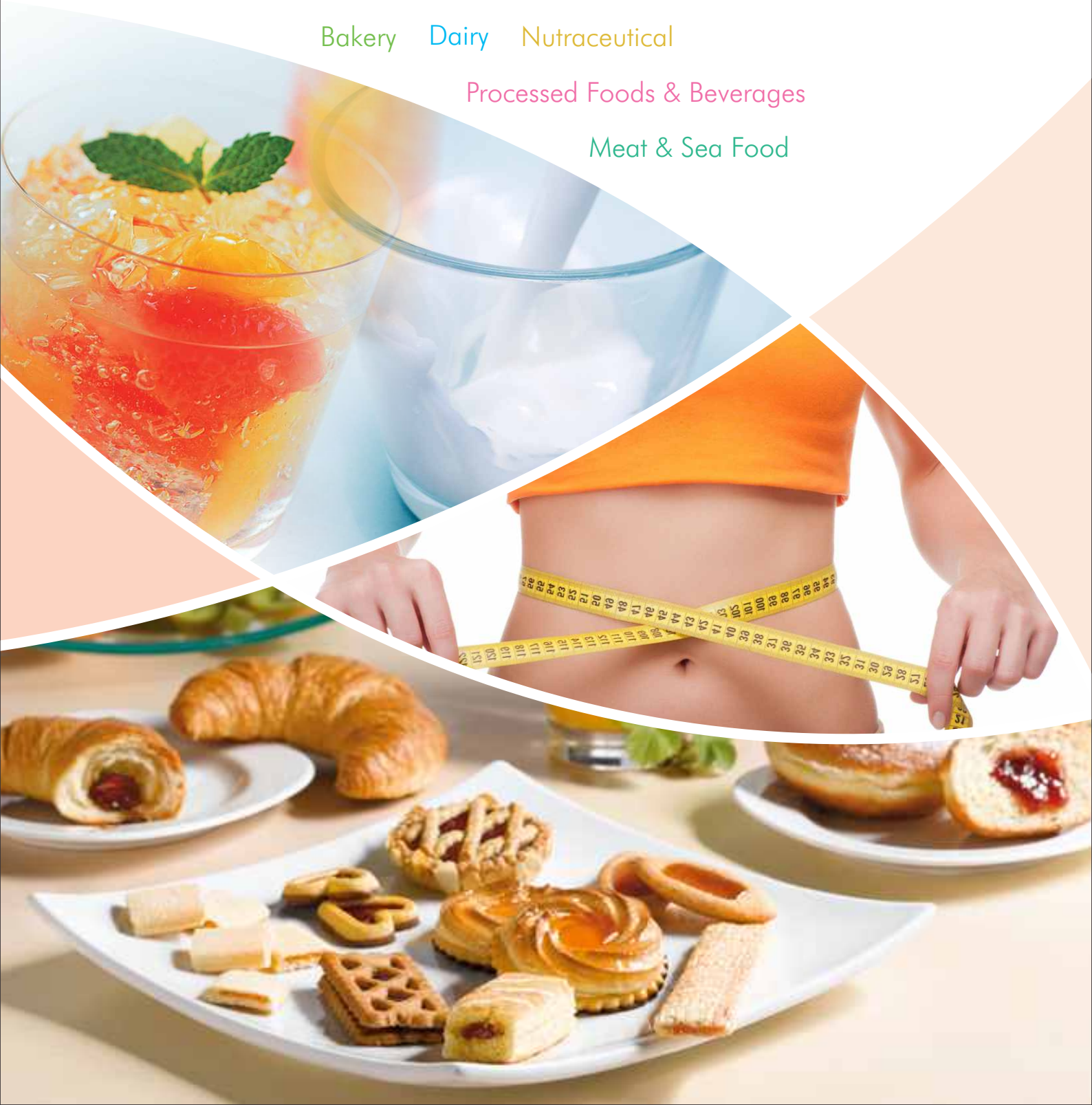
Partnering innovation, adding value.

Innovative Concepts

Bakery Dairy Nutraceutical

Processed Foods & Beverages

Meat & Sea Food



Product	Description	Properties/USP	Application
Ingredients for Bakery Industry			
Emulsifiers			
COMPOUNDS SPONGOLIT 542 SPONGOLIT EP 320	Aerating cake emulsifier	<ul style="list-style-type: none"> * All-in-one method possible * Excellent crumb & crust structure * Well performance in fat & fat-free based cakes with egg or egg free cakes * High aeration of batter * Good shelf life in ready mixes 	<ul style="list-style-type: none"> * Sponges & Swiss Rolls * Pound Cakes * Muffins * Chiffon cakes * Rich Chocolate Cakes * All types of Cake Premixes
MONOGLYCERIDES, ESTERIFIED LAMETOP 322 LAMEGIN DW 6000 OTHER GRADES	Vegetable fat based emulsifiers Medium esterification DATEM 100% Other grades including those for ACETEM and LACTEM can be provided upon request.	<ul style="list-style-type: none"> * Greater dough mixing, fermentation tolerance & dough stability * Increased bread volume & enhances overall appearance 	<ul style="list-style-type: none"> * Yeast raised doughs like Breads, Bread Rolls, Croissants etc.
Baking Phosphates			
SAPP SAPP STR SAPP FR2 SAPP RD-1	Sodium Acid Pyrophosphate/ Disodium diphosphate (E 450) SBC (NV) - 72	<ul style="list-style-type: none"> * Used in batter & dough system as a Leavening Acid * Suitable for Medium Fats, Fast & Very Slow release of Co₂ with Soda-bi-Carb 	<ul style="list-style-type: none"> * Breads, Cookies, Breeding & Batters * Cake Premixes, Frozen Cake Batters, Layer Cake Premixes etc. * Baking Powders, Self-raising Flour & Flour Tortillas * Pancakes & Waffles * Refrigerated and Frozen Doughs
MCP-M	Mono Calcium Phosphate (E341) SBC (NV) - 80	<ul style="list-style-type: none"> * Very fast release of Co₂ * Suitable for double acting baking bakery premixes & flour treatment 	<ul style="list-style-type: none"> * Double Acting Baking Powder * Cake Premix * Self Rising Flour
LEVN LITE	Sodium Aluminum Phosphate (SALP) (E541) SBC (NV) - 100	<ul style="list-style-type: none"> * LATE release of CO₂ in combination with CO₂ carrier 	<ul style="list-style-type: none"> * Bakery products and Premixes with high levels of sugar/ fat
BEKABAKE LA 9	Combination of Diphosphates (E 450) SCB (NV) - 67	<ul style="list-style-type: none"> * SALP Substitute with comparable performance 	<ul style="list-style-type: none"> * Cake, Muffins, Sponges & Scone products
BEKABAKE LA SF 1	Combination of Calcium Ortho & Diphosphates (E450) with Citric Acid (E330)SCB (NV) - 58	<ul style="list-style-type: none"> * Product is Sodium free suitable for sodium reduction * Long storage stability in retarted dough applications * Can have health claim 	<ul style="list-style-type: none"> * Cake products with reduced sodium requirements
DCP-D	Dicalcium Phosphate Dihydrate (E341) SBC (NV) -33	<ul style="list-style-type: none"> * Suitable for heat activated release of Co₂ (57-60°C) * Calcium fortification 	<ul style="list-style-type: none"> * Double Acting Baking Powders * Cake Premixes * Self Rising Flour
LEVONA	Calcium Dihydrogen Phosphate (E450) SBC (NV) - 55	<ul style="list-style-type: none"> * Used as leavening acid in Medium Fast release of CO₂ upon reaction with CO₂ carrier 	<ul style="list-style-type: none"> * Bakery Premixes * Tortillas, Pancakes & Waffles * Biscuits & Muffins
BEKABAKE LA 8	Combination of Calcium Ortho & Diphosphate (E 341, E450) SCB (NV) - 67	<ul style="list-style-type: none"> * Formulated to stabilize the gluten structure in frozen & retarded dough to improve fermentation tolerance * Suitable for double acting baking powder formulation 	<ul style="list-style-type: none"> * Bakery Mixes, Improver in Yeast Raised Baked Goods
Proteins: Egg Protein Replacer & Non Dairy Whip Topping			
WPC WPC 80 HSV	Bake stable whey protein concentrate	<ul style="list-style-type: none"> * Excellent egg protein replacer * Improves strength * Enhances volume * High resilience to retain sugar syrup * Consistent taste 	<ul style="list-style-type: none"> * All bakery products * Egg free cake preparations
ISOLATED SOY PROTEIN WILPRO S120	Isolated soy protein for non dairy whip toppings	<ul style="list-style-type: none"> * Imparts strength * Maintains foam stability * Non dairy claim * Produced from Non GMO Soy * Excellent vegetarian source 	<ul style="list-style-type: none"> * Non dairy whip toppings

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Ingredients for Bakery Industry

Proteins: Egg Protein Replacer & Non Dairy Whip Topping

WHIP TOPPING CONCENTRATES LAMEQUICK 6630 LAMEQUICK 7273	Dry whipped topping concentrate in powder form	<ul style="list-style-type: none"> * Excellent whippability * Imparts excellent volume, creaminess, mouthfeel & stability * High performance in applications * Flexibility due to multipurpose functionality 	<ul style="list-style-type: none"> *Whipping cream mix *Cake fillings & toppings *Aerated Frozen Desserts like Mousses, Tiramisu etc. *Soft Serve Ice creams
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Ingredients for Dairy Industry

Dairy Phosphates

PROCESSED CHEESE JOHA C SPEZIAL JOHA T NEU JOHA S9 JOHA S9 SPEZIAL JOHA PZ 7	Blends of polyphosphates and orthophosphates	<ul style="list-style-type: none"> * Maintains pH * Protects protein * Anti microbial * Allows ion exchange 	<ul style="list-style-type: none"> *Processed Cheese *Cheese Cubes *Cheese Spreads *Pizza Cheese
BEVERAGES Joha B50	Blends of polyphosphates and orthophosphates	<ul style="list-style-type: none"> * Prevents coagulation of protein * Prevents flocculation * Maintains pH 	<ul style="list-style-type: none"> *All Dairy Beverages
DAIRY PROTEIN MPC MPC 85	Milk protein concentrate 85% is derived from milk	<ul style="list-style-type: none"> * Calcium enrichment * Protein enrichment * Mouth feel 	<ul style="list-style-type: none"> *Yoghurt *Dairy Beverages *Processed Cheese

Ingredients for Meat, Fish & Poultry Industry

Meat Phosphates

CHOPPING PHOSPHATES TARI K7	TARI K 7 is a combination of Di, Tri & Polyphosphates (E450, E451, E452)	<ul style="list-style-type: none"> * Ideal phosphate combination for emulsion sausages * Homogenization of the meat mass * Prevention of fat & water separation * Fat Stabilization * Improved texture/ good meat bite 	<ul style="list-style-type: none"> *Cooked sausage products like cold cut Frankfurter, Fresh Sausages, Luncheon Meat, Canned Good & Paste etc.
BRINE PHOSPHATES BRIFISOL 450 SUPER BRIFISOL 512	BRIFISOL 450 SUPER - Combination of Poly, Tri & Diphosphate (E452, E451, E450) BRIFISOL 512 - Combination of Tri- & Polyphosphates (E 451, E 452)	<ul style="list-style-type: none"> * High power of solubilizing phosphate * Higher water-brine-binding capacity * For all injection & massaging methods * Reduced cooking losses * Excellent slicing -no tearing 	<ul style="list-style-type: none"> *Whole Muscle Ham * Reconstituted Ham, Bacon * Corned Beef, Chopped Ham * Coarse Meat for sausages etc.

Proteins: Emulsification

ISOLATED SOY PROTEIN WILPRO G100 WILPRO I200	G100 is designed for emulsification and I200 is for injection applications	<ul style="list-style-type: none"> * ISP: water: oil (1:5:5) * Good elasticity * Good emulsification * Produced from Non-GMO soy 	<ul style="list-style-type: none"> *For Sausages, Salami, Meat balls *For Injectable whole meats
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General Ingredients for various Food and Nutra Industry

Antioxidants: Natural Tocopherols

COVI - OX - COVI-OX T 30P - COVI-OX T 50 - COVI-OX T 70 - COVI-OX T 90	Natural Antioxidant/ Mixed Tocopherols	<ul style="list-style-type: none"> * Protects fats & oils against oxidation * Prevents oxidative rancidity in food products 	<ul style="list-style-type: none"> *Oils & Fats *Breakfast cereals *Processed packaged food *Dietary Supplements * Nutra Bars *Confectionery
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Product	Description	Properties/USP	Application
General Ingredients for various Food and Nutra Industry			
Fat Powders			
Sunflower Oil CEGEPAL TG 186	Fat powder blend based on vegetable fat on carrier system	* High Fat loading 70-80% * Rich in creaminess & mouthfeel	* Cake mixes, Cake Filling Cream * Ice cream mixes
Coconut Oil CEGEPAL VF-HC-77	of protein & carbohydrates	* Neutral Fatty odor	* Soups & Sauces * Wafers & Biscuit Fillings
Palm Oil CEGEPAL VF-P- 3639			* Nutraceutical formulations
Hydrocolloids			
XANTHAN 200 MESH 80 MESH TRANSPARENT 200 MESH	High molecular weight polysaccharide	* Excellent viscosity and gelling * Unique pseudo-plasticity * Stability across wide range of temperature and pH * Grades supporting clarity of end product solution	* Sauces, Mayonnaise, Spreads * Bakery products * Gherkins pickles, Chutney and Pickles * All Beverages
PECTIN CLASSIC AB 914	AB 914 - low methyl ester Pectin, standardized with dextrose. DE 32- 40%.	* High baking stability in combination with separate calcium addition. * Pasty and Creamy texture	* Bake Stable Fruit Preparations
AMID CB 005-A	Low methyl ester Pectin with Diphosphate (E450), polyphosphate (E452), standardized with dextrose. DE 30-36%. DA 4-8%.	* Imparts glossy and shiny texture * Thermoreversible * Included with Buffer Salts	* Glazes and Nappages
AMID CB 025-G	Low methyl ester amidated Pectin standardized with dextrose. DE 18 - 24%. DA 22 - 25%.	* Imparts glossy and shiny texture * Excellent spreadability. * Buffer salts need to be added	* Glazes and Nappages
CLASSIC CM 201	High methyl ester Pectin, standardized with dextrose. DE > 68%.	* Prevents protein sedimentation * Protects protein at low pH * Increases viscosity	* Dairy Beverages * Fruit filled Yoghurts
COMBI PLUS 210	High methylester Pectin, standardized with dextrose. DE > 68%.	* Increase viscosity * Cloud stabilization * Enhances mouth feel * End product organoleptic properties maintained	* Soft Drinks * Fruit based beverages
COMBI PLUS 301	High methylester Pectin, standardized with dextrose. DE 65 - 70%.	* Medium Rapid Set * Firm gel structure * Enhanced mouth-feel	* Jams * Jellies * Marmalades
COMBI PLUS 401	High methyl ester Pectin, standardized with dextrose. DE 60 - 65%.	* Slow Set * Soft gel structure * Enhanced mouth-feel	* Jellies * Jams * Marmalades
CLASSIC CS 533	High methyl ester Pectin, standardized with potassium sodium tartrate E 337, polyphosphate E 452 and sucrose. DE 57 - 65%.	* Short, elastic texture	* Confectionary Gummy Bears
HPMC ANYCOAT C AN ANYCOAT C CN	Hydroxypropyl methyl cellulose is a water dispersible available in viscosities ranging from low to high.	* Viscosity enhancer * Release profile modifier	* Film Coating * Nutra supplements
CARRAGEENAN GUM	Sulphated Polysaccharide	* Salt / acid resistant thickener * High efficient suspension agent & emulsifier	* Bakery products * Powdered Beverages * Soup mixes * Meat emulsions * Pharma formulations

Product	Description	Properties/USP	Application
General Ingredients for various Food and Nutra Industry			
Functional Fiber			
FRUIT FIBER HERBACEL AQ PLUS APPLE FIBER CITRUS FIBER	Highly functional apple and citrus fiber.	* E Number free * Excellent viscosity enhancer under shear * Moisture retention * Stabilizer replacer	*Beverages *Dairy Beverages and Ice Cream *Sauces, Mayonnaise, Spreads *Bakery bread manufacturing *Fruit preparation *Pro health products
FRUCTOOLIGO SACCHARIDE FOS BLEND FOS PLAIN FOS 95L FOS 95P	Prebiotic soluble dietary fiber	* Low Glycemic Index * Regulates Blood * Increases soluble dietary fiber content & helps in improving gut flora	* Low calorie & diabetic friendly bake products preparations * Nutra Powders, Supplements, and Bars * Beverage Applications * Cereal and Snacks
Cocoa Products			
COCOA POWDER ALKALIZED NATURAL	Cocoa powder with alkalinized & natural grades	* Unique color & aroma	*Bakery Products *Dry Powder Mix *Chocolate Syrups and Pastes *Dairy Beverages and Ice Creams
Low Calorie Sweeteners			
SUCRALOSE	Non caloric high intensity sweetener	* 600 times sweeter than sugar * Helps in controlling calorie intake * Prevents tooth decay * Safe for diabetic people * Stable at various temperatures and pH	* All Beverages * Processed Foods * Nutra and Dietary supplement * Bakery Products * Pharma Liquid formulations
STEVIA MACROSWEET 80 MACROSWEET 95 MACROSWEET GOLD MACROSWEET G MACROSOFT 97	Natural Sweetener	* High sweetness * Suitable for natural claims * After taste control on Gold and G grades	* Suitable for Beverages * Nutra and Dietary supplements
SODIUM SACCHARINE 6% HYDRATED 15% HYDRATED	High intensity sweetener	* 300 times sweeter than sugar * Extraordinary heat stability	* Suitable for food, dietary supplement & beverages application
Phosphates			
SALONA	Salona is reduced mineral salt obtained from the Dead Sea	* Effective replacement of salt while maintaining key functional properties and flavor * Natural Mineral Salt * Salona provides naturally low sodium content salt about 2g per 100g salt	* Salona can be used in many food applications as replacement for sodium reduction up to 50% NaCl reduction
OTHER GRADES	Grades available for noodles and processed food	* Phosphate blends for enhanced performance	* Noodles * Processed foods
Natural Colors			
BETATENE 1% CWD	Beta Carotene is a natural mixed carotenoid available as Cold Water Dispersible and Water Dispersible powder	* Natural mixed carotenoids * Derived from microalgae: Dunaliella salina * Imparts orange color	* Shrimps * Fish and sea food products * Dietary Supplements & Food
HERBAROM	Flavoring and coloring natural extract from Apple	* Natural colors ranging from apricot to apple red	* All Foods

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General Ingredients for various Food and Nutra Industry

Beer: Processing Ingredients

SILICA GEL STABIQUICK STRONG	Stabiquick strong is a silica gel for beer stabilization. White Powder with SiO ₂ content approximate 99%	<ul style="list-style-type: none"> * Effective silica gel beer stabilizers. * Due to its defined pore volume Stabiquick Strong is selective to haze forming proteins * Specified for a sharp filtration without affecting filter through-put 	* Beer Processing
PVPP	PVPP is polyvinyl poly pyrrolidone	<ul style="list-style-type: none"> * Removal of unwanted polyphenols from beer * No negative effect on foam and is taste neutral. * Improves shelf life of Beer 	* Beer Processing

Ingredients for Nutraceutical Industry

Proteins: Dairy and Non Dairy

ISOLATED SOY PROTEIN WILPRO D150L WILPRO D150 WILPRO I200	Isolated soy protein	<ul style="list-style-type: none"> * Protein Enrichment * Good dispersibility * Good solubility * Low viscosity 	<ul style="list-style-type: none"> * Protein Dry Mix Powders * Protein Drinks * Nutra Snack Bars * Dairy Free Products
WHEY PROTEIN BEKAPLUS BP 900	Bekapulus 900 is clear whey protein with > 85% Protein	<ul style="list-style-type: none"> * Protein Enrichment * Clear Solution 	* Acidic Translucent Beverages
MPC MPC 85	Milk protein concentrate 85%	<ul style="list-style-type: none"> * Protein enrichment * From native milk 	<ul style="list-style-type: none"> * Protein Dry Mix Powders * Protein Drinks * Nutra Snack Bars

Natural Vitamin E

COVITOL COVITOL F 1000 2 COVITOL 1300 COVITOL 1100 COVITOL 1210 OTHER GRADES	D-alpha- Tocopherol, Vegetable Oil Based Free D- alpha tocopherol, min 671 mg/g alpha-TE Free D - alpha tocopherol, min 872 mg/g alpha-TE D-alpha tocopherly acetate min 736 mg/g alpha-TE D-alpha tocopherol succinate min 778 mg/g alpha-TE Other grades exist and can be provided on request	<ul style="list-style-type: none"> * Natural Vitamin E twice as effective for absorption & retention * Cell Care, Skin protection, supports brain functions * Stability for long period of time * Kosher/Halal certified, free from Allergen, gluten & BSE/TSE PCR-negative (NON GMO test) reports available upon request 	Application as an ANTIOXIDANT in <ul style="list-style-type: none"> * Food products * Dietary supplements * Soft gelatin capsules
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Natural Beta Carotene

BETATENE 30% NBC SOY BETATENE 7.5% CWD N	Mixed Carotenoids from Algae Source Oil Suspension 7.5% Beadlet gelatin based	<ul style="list-style-type: none"> * Natural mixed carotenoids * Derived from microalgae: Dunaliella salina 	<ul style="list-style-type: none"> * Dietary supplements * Eye health * Food products like Biscuits, Cookies, Dairy, Confectionery Dry Mix Blends etc.
BETATENE 1% CWD N OTHER GRADES	1% Water dispersible powder for Other grades exist and can be provided on request	<ul style="list-style-type: none"> * Provitamin A source * Available in oil and powder form * Natural Colourant 	* Beverages

Natural Lutein Esters

LUTEIN XANGOLD 10% GFB OTHER GRADES	Lutein Esters 10% Lutein ester with gelatin-free Other grades exist and can be provided on request	<ul style="list-style-type: none"> * Source: Marigold (Tagetes erecta) * Helps to maintain healthy skin and fight free radicals * Free from Allergen, gluten & BSE/TSE 	<ul style="list-style-type: none"> * Dietary supplements * Eye health * Dressings * Baked goods * Dairy products * Soft gel capsules
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Product	Description	Properties/USP	Application
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Ingredients for Nutraceutical Industry

Conjugated Linoleic Acid

TONALIN	Conjugated Linoleic Acid (CLA) from Safflower source	* Reduces body fat mass. * Prevents yo-yo effects	* Dairy & Beverages * Dietary Supplements for weight management
TONALIN FFA 80	Free fatty acids min. 78% CLA	* Suitable in dietary supplements & functional food application.	* Sports Nutrition Products
TONALIN TG 80	CLA in glycerides from min. 75% CLA		
TONALIN 60 WDP	Water dispersible powder, min 53% CLA	Available in oil & powder form	

Plant Sterols & Sterol Esters

VEGAPURE	Plant Sterols & Plant Sterol Esters	* Proven to lower cholesterol	* Dairy products
VEGAPURE 67 WDP	Water dispersible plant sterol ester, min 40% plant sterol	* Naturally occurring phytosterols derived from plant origin	* Margarine * Fat spreads
VEGAPURE 867 G	Water dispersible plant sterol ester, min 70 plant sterol	* Plant sterol reduces the absorption of food cholesterol from digestive tract	* Dietary supplements
VEGAPURE FS	Free plant sterols, ultra fine powder, min 98% plant sterol	* Rich in Beta- sistrosterol, Campesterol, Stigmasterol and other Sterols	

Lipids - MCT OILS

DELIOS S POWDER	Medium chain triglyceride oil in powder form. Caprylic / Capric acid triglyceride (MCT OIL) spray dried carrier 30%	* Vegetarian source * Rapid source of energy * Increases satiety * Not stored in adipose tissues * Excellent Oxidative stability * Source: palm kernel & coconut oil	* Flavor Industries: Solvent Enhancer and carrier system * Food Technologies: Lubricants, Releasing Agents, Anti-dusting agent etc. * Medical application: Pale Internal Nutrition (Baby Food)
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Essential Fatty Acids

OMEVITAL	Omega-3 fatty acids from high quality marine oils from sustainable source	* Superior sensory profile * Helps maintain normal blood pressure * Contributes to maintain normal concentrations of triglycerides * No reflux after intake	* Food supplements * Dairy * Bakery & Nutra Bars
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Innovative concepts by Anshul

- Turn key Egg-free cake concentrates recipes (Chocolate / Vanilla)
- Frozen Dessert Premixes (Tiramisu, Panacota, Mousse, etc)
- Dry whip topping ready to use formulation
- PROTOFLAX Protein enriched flaxseed drink with CLA
- Sugar-Free Shrikhand with FOS
- Hi-Fiber Protein enriched Cookies with No Added Sugar

OUR PARTNERS



Anshul Life Sciences

Partnering innovation, adding value.

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