



ANTHOCYANIN

sense of essence



Delivering Premium Taste, Health & Nutrition

We produce natural ingredients and apply food science and culinary skills to create nutritious products that deliver authentic and delicious taste experiences.



“ Quality is central to who we are. A combination of teamwork and clear focus coupled with measurement of results provides a culture for continuous improvement at Anthocyanin. It's our mission to be consistently first in customer satisfaction

Saji Vadakkekara (Managing Director)

ABOUT ANTHOCYANIN

Anthocyanin Naturals with headquartered in Kerala, India is one of the biggest producers of speciality ingredients catering to wide range Food & Beverage, Cosmetics, Perfumery and more across the globe. We do this with the help of our extraction experts and a strong Research & Development team.

We are ready to take on all challenges faced by you and come up with the best solutions for your growth in the changing world. From creating an extraordinary ingredient or bespoke system, or adding sparkle to existing products – we always go the extra mile. Passionate foodies and leading scientists, we bring the right ingredients for the perfect partnership. Adding value is central to the success of our partnerships.



The Perfect Partnership

At Anthocyanin, taking good care of our customers is vital to the success of any collaborative project. We want our customers to enjoy the process and to feel looked after at every step. We are capable of producing a wide range of products.

Oleoresins

Essential Oil

Natural Colours

Speciality Extracts

Spray Dried Powders

Nutraceutical Ingredients

Accreditations

FSSC 22000 | Kosher | Halal | USFDA | Organic | Sedex | GMP | FSSAI

It's important that we approach all aspects of our business in an ethical way. Our Code of Ethics helps to guide us and keep us focused on our priorities.





Taste Ingredients

Oleoresin & Speciality Extracts

Oleoresins are mainly used as a flavouring agent in the food process industry, They are more economical to use, constant in quality, cleaner and equipment to ground spices. We produce these products with **solvent extraction**.

Anthocyanin offers oleoresins in both oil soluble and water soluble forms. Active ingredients and volatile oils levels can be adjusted as per the needs and specification of the clients.

Some of the oleoresin available at Anthocyanin

Black Pepper | Cardamom | Clove | Coriander | Cumin | Dill Seed | Fennel | Fenugreek | Garlic | Ginger | Mace | Nutmeg | Onion | Turmeric

Fresh | Roasted | Fried



A photograph showing ginger root pieces and two glass dropper bottles filled with a yellow liquid, likely ginger oil, on a dark wooden surface. The text "Fragrance Ingredients" is overlaid in white serif font.

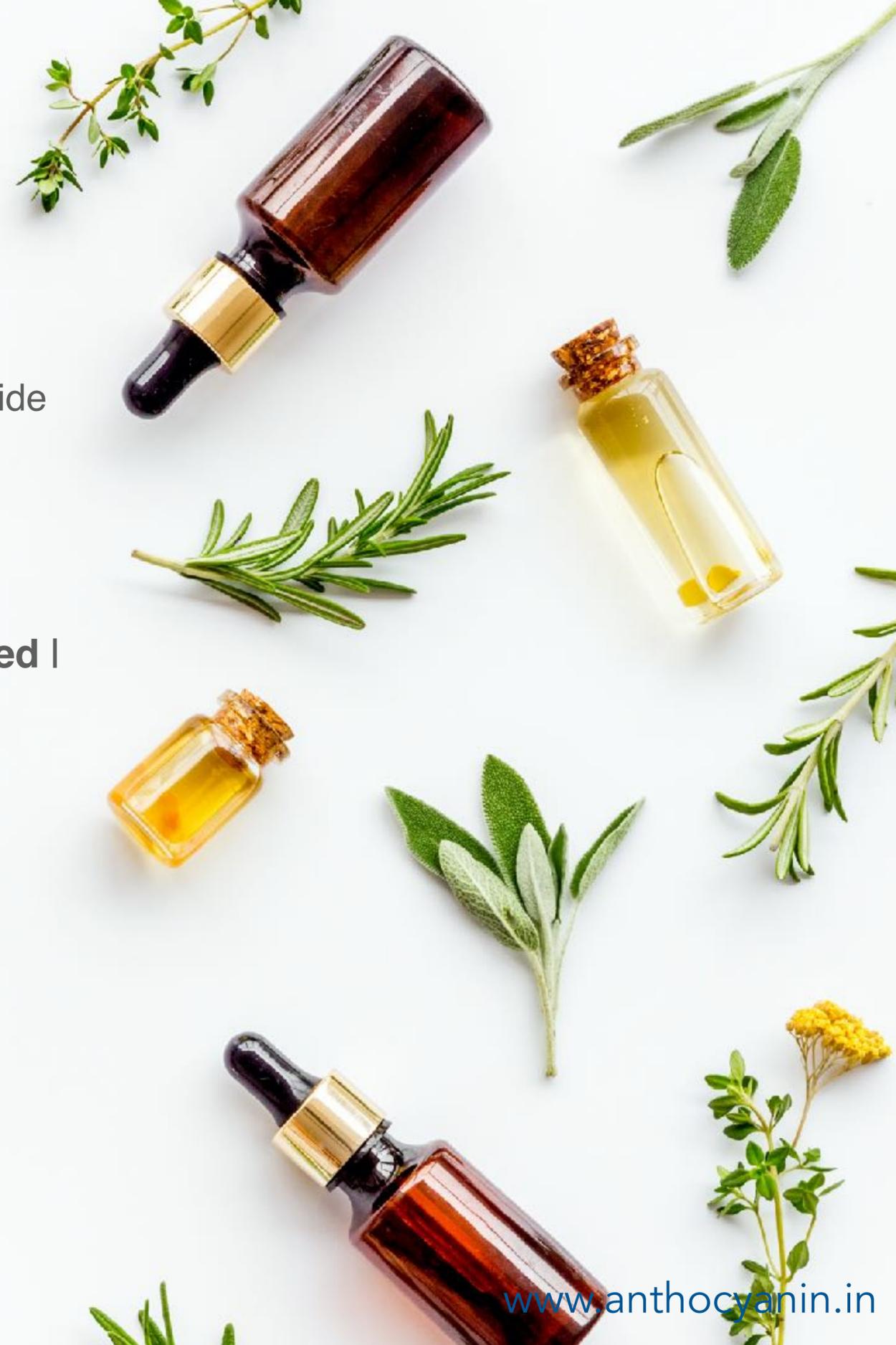
Fragrance Ingredients

Essential Oils

Essential oil represents the aroma of spice and herbs. We produce a wide range of essential oil which are only natural & pure with the **steam distillation** process. The essential oils are widely used in perfumery, cosmetic, aromatherapy and many more.

Some of the oleoresin available at Anthocyanin
Black Pepper | Cardamom | Clove | Coriander | Cumin | Dill Seed |
Fennel | Garlic | Ginger | Mace | Nutmeg

Fresh | Pure | Naturals





Natural Colours

Natural Colours |



**Explore the possibilities of infinite colours
and let your imagination run wild.**

Anthocyanin has manifested appreciable improvisation on methods and technologies in producing quality food colours. The technologically superior manufacturing plants with high productivity enable us to produce food colours of supreme quality

Cushioned by magnificent experience and performance, we have been recognised as a leading manufacturer and exporter of food colours based in India, and still, we leap forward to achieve and perform more for clubbing Anthocyanin with food colours around the planet.

CURCUMIN

CHLOROPHYLL

BETANIN

ANNATTO





Nutraceutical Ingredients



NutaviaTM

Curcumin 95%

Curcumin is the flagship product of Anthocyanin Naturals and the company manufactures upwards of 40MT/year in its dedicated curcumin plant. The company manufactures various grades of Curcumin and caters to food, natural colour, nutraceuticals and the cosmetics industry globally.

The worldwide acceptance and appreciation of the benefits of Curcumin have led to a proliferation of Curcumin manufacturers. As a result of the ensuing competition, the quality of the final product has taken a hit with the increase of adulteration of natural Curcumin with synthetic elements. To maintain the level of trust with our esteemed customers, we provide complete traceability and transparency from till packing.



Natural | Pure



Let the quality speak....

We strictly comply with international statutory and regulatory requirements, and our products are well-known for their safety, value and quality. Our well-equipped laboratories have experienced and veteran QC teams that are well versed in testing the quality parameters such as active compounds, solvent residues, moistures, heavy metals, microbiology, pesticides and toxins. Final product analysis is performed with a high degree of accuracy, standardisation and quality evaluation as per GMP standards.

Our quality control department contains different analytical instruments like HPLC, GC, LCMS, GCMS, AAS etc. We are also proud of the excellent working environment we have created where employees are encouraged to voice their opinions and convey their own ideas to the team so that everyone can work together to achieve the desired outcome.



Naturals And Clean Label Products

We recognise that today's consumers are increasingly looking for food they can trust, including food that is close to nature and healthy. Around the world, manufacturers across every category and channel are innovating and evolving to stay ahead of the consumer demand for clean label.

At Anthocyanin Naturals, we strike a balance between following industry trends and creating functional, safe and sustainable solutions in order to deliver products with unwavering taste and nutrition. No matter where you are on your clean-label journey, we are your total solutions partner.

Creating A Sustainable Future

As one of the world's upcoming food companies, we have a responsibility to help build a more sustainable food system. Directed by our new sustainability strategy, we have set bold goals and commitments that aspire to sustainably feed our growing world.

Providing more sustainable nutrition for our consumers with food and beverage solutions designed to be healthy, nutritious and great tasting. Upholding human rights and partnering with others to help build a food system that works for everyone



A Complete Solution Partner For Your Application

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**Bakery | Cosmetics | Confectionery | Dairy | Convince
Food | Meet & Fish | Savoury & Seasonings |
Aromatherapy | Nutraceutical | Perfumery**

A fresh "Sense of Essence". We are passionate about providing impeccable quality products engulfed with freshness in every essence. We take utmost care in ensuring we meet all the statutory and regulatory requirement to guarantee the best in quality and purity consistently.



Authentic **Bakery** Taste Experiences

We create a mouth-watering experience to cherish for a lifetime for you and your loved ones. We produce winning products with our consumer insights and innovative solutions

Some of our Suggestion....

- All volatile can be used as a top note for the bakery industry
- Flavors & Aroma in Biscuits & Cookies are improved by additions of aromatic oil like Cardamom, Nutmeg, Ginger, Clove, etc
- For visual appeals, naturals extract like curcumin, annatto, chlorophyll, etc can be used to bring out vibrant hues and shades of natural color.
- Oleoresins of Black Pepper, Cumin, Cardamom, Fennel, Garlic, Ginger, Onion, Nutmeg, Mace, Galangal, Coriander, etc. are widely used to create a " Better Taste " for all the products.



Innovating with
you and for you



Culinary Arts

Whether you're creating an appetiser, soup, sauce or a prepared meal, we can help you address consumers' needs for better taste experiences, simpler ingredients and products.

Our Group stands apart as a Flavour Company, in part thanks to our long-standing expertise in natural extraction. Our backward integration strategy allows us to have a transparent access to information at all levels, enabling the definition of common guidelines with producers and a direct access to their production, ensuring a complete traceability for our customers. In this respect, all the flavouring blocks used in our natural flavours and culinary preparations are produced internally.

Some of our Suggestion....

- Oleoresins that impart a variety of flavours. Eg: Onion, Black pepper, Ginger, Garlic, Basil, Celery etc.
- Yellow colour specific for noodle industry.
- Spray dried products for ready-mixes.
- Oil soluble or Water soluble Spray Dried, Supersol forms.



Inspiring and memorable meals



We Create Mouth Watering Beverage Experiences

Get the edge you need to succeed in the dynamic beverage marketplace, when you leverage our ingredient solutions and extensive expertise in beverage development to create the beverages consumers want, from colas to flavoured waters, and more. Looking to create exciting new flavour's, formats and colours? Look no further. Be at the forefront of innovation, with Anthocyanin's trend-forward nutrition and functionality, and flavours and colours beyond compare—sourced from nature.

Some of our Suggestion....

- Natural colours like Annatto, Chlorophyll, Betanin, etc. are used for flavoured milk, fruit beverages and ready to drink mix.
- Nutmeg, Cardamom, Ginger, Cinnamon, Pepper, Green Chili, Mace, Clove, Vetiver, etc. are some of the natural extracts used in Alcoholic Beverages.
- In butter milk, extracts of Green Chile, Green Ginger, Cumin, Coriander, Curry leaf, etc. are used as flavouring agents.



Inspiring and
memorable meals



Exciting **Snack** flavours are constantly being introduced.

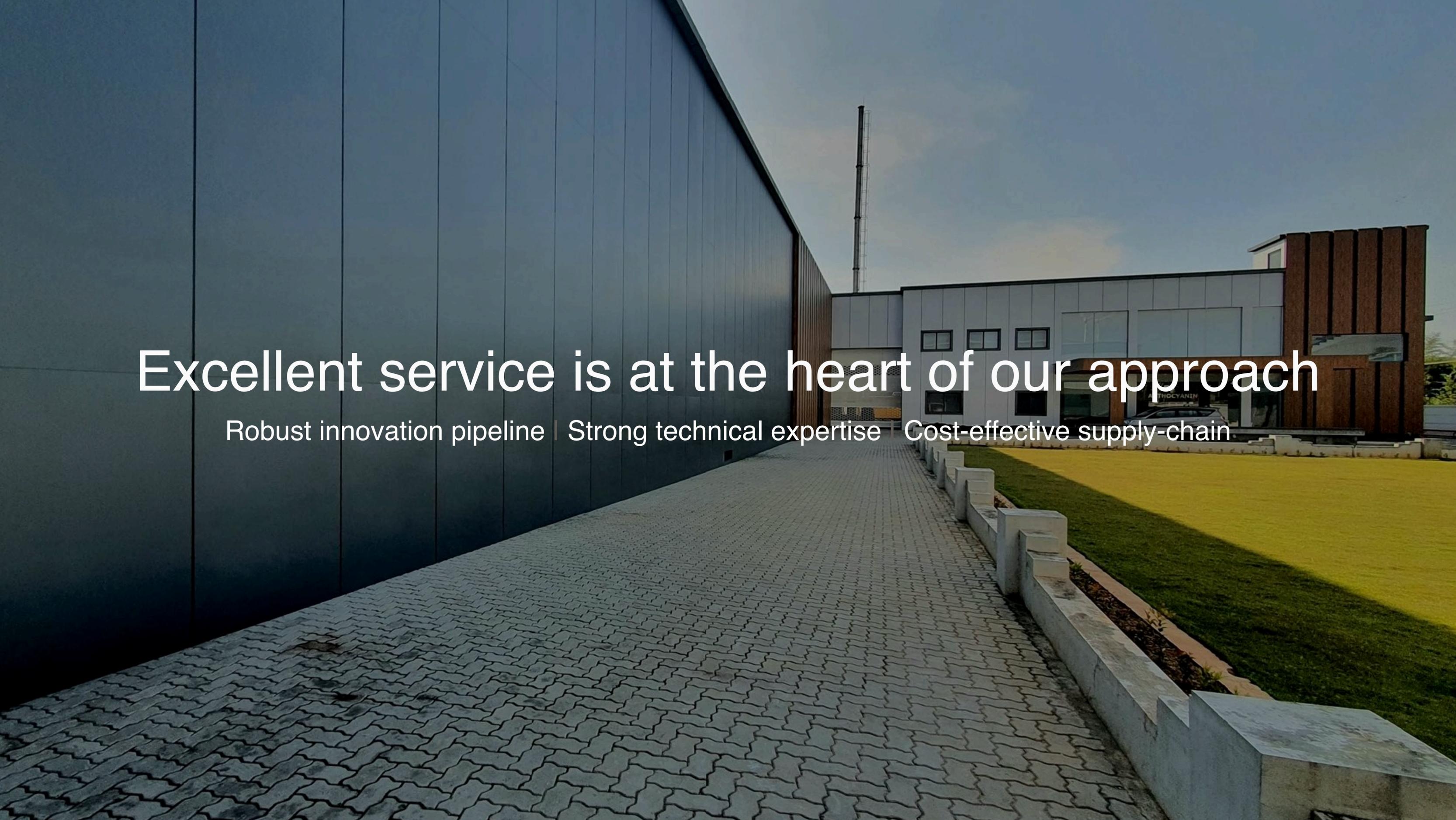
Innovation's the name of the snacks, puffed snacks, and global and spicy flavour profiles are adding excitement to the snack space. Give consumers trade-up nutrition with world-class solutions that drive more flavours into your products.

Make the most of the growing appetite for snacks, and get to market faster, with innovative expertise that gives you an edge when it comes to taste and texture challenges, functional requirements, and more.

Some of our Suggestion....

- All volatile can be used as a top note for the snack industry
- Flavors & Aroma in snack & Cookies are improved by additions of aromatic oil like Cardamom, Nutmeg, Ginger, Clove, etc
- For visual appeals, naturals extract like curcumin, annatto, chlorophyll, etc can be used to bring out vibrant hues and shades of natural colour.
- Oleoresins of Black Pepper, Cumin, Cardamom, Fennel, Garlic, Ginger, Onion, Nutmeg, Mace, Galangal, Coriander, etc. are widely used to create a " Better Taste " for all the products.





Excellent service is at the heart of our approach

Robust innovation pipeline | Strong technical expertise | Cost-effective supply-chain



Anthocyanin Naturals India Private Limited

Plot No - 43, KINFRA Mega Food Park, Palakkad , Kerala, India- 678557

T: +91 4923296200 , +91 4923296200 | Email : info@anthocyanin.in