



ANTHOCYANIN NATURALS

Sense Of Essence



Natural and Clean Label Solutions

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.

A Wide Range Of Possibilities...

Anthocyanin Naturals is one the biggest producers of **Natural Extracts, Oleoresins, Essential oil, Natural Colours** and **Spray-Dried Powders**. We believe in path-breaking technologies to help our clients all over 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.

A Complete Solution Provider For All Your Requirements



FLAVOUR INGREDIENTS



ESSENTIAL OILS



NATURALS COLOURS



**NUTRACEUTICAL
INGREDIENTS**



Oleoresin & Natural extracts

Oleoresins can replace the original ground spice with a standardised taste and aroma that can be tailored as per the requirement of the product.. Anthocyanin Natural ensure impeccable quality Oleoresins which were abstracted with the help of sophisticated and modern techniques, which resemble the true essence of the raw spice



Green Extracts

Oleoresins can replace the original ground spice with a standardised taste and aroma that can be tailored as per the requirement of the product.. Anthocyanin Natural ensure impeccable quality Oleoresins which were abstracted with the help of sophisticated and modern techniques, which resemble the true essence of the raw spice



Available in Roasted, Encapsulated & Spray-dried

At Anthocyanin, a wide range of products available in Roasted & Spray Dried form. These products are used in a wide range of applications ranging from bakery, seasonings, flavours, food and beverage. Our range of products gives you the perfect cooked flavour notes every time, to your exact specifications.



Contract Manufacturing

At Anthocyanin we do contract manufacturing for various products outside our production list depending up one the the specifications, required quantity and the target price. With the help of our production facility having a capacity of 120 MT on various divisions like **Natural extracts, Oleoresin, Essential Oils, Natural colours** and **Spray dried powders**.

Custom Blends

We offer custom blending and manufacture of products for various applications like **Food & Beverage, Cosmetics, Bakery, Flavours & Seasonings, Beverage, Alcohol, Dairy and Nutraceutical Industries**. We do production as per the **BRC (BRCGS)** production standards as well as complying with **FSSC 22000, GMP, HAACP, Organic, Kosher, Halal** and **USFDA** standards.

We use **Ethyl, Alcohol, Hexane, Ethanol** and **Acetone** as solvent for the production of extracts and oleoresin. For the production of essential oil we use **Steam distillation**.

Some Of The Natural Extracts & Oleoresins Available At Anthocyanin

At Anthocyanin we are capable of producing a wide range of products which are available as **Naturals extracts** and **Oleoresins**. Our range of products are also available in **Roasted, Spray Dried & Encapsulated** form.

Oleoresins and Natural Extracts are used in a wide range of applications like **Food Flavouring, Beverage, Confectioneries, Health & Well Being, Ready to cook / Eat etc....**

Black Pepper	Clove	Dill Seed	Green Ginger	Mustard
Cardamom	Coffee	Fennel	Green Pepper	Onion
Cassia	Coriander	Fenugreek	Green Chilli	Tamarind
Celery	Cumin	Garlic	Mace	Turmeric
Cinnamon	Curry Leaf	Ginger	Nutmeg	White Pepper

Essential Oil

Essential oils are distinct scents of nature found in the seeds, bark, flowers, fruits and other parts of a plant and are extracted in the form of aromatic liquids. At Anthocyanin we extract essential oils using steam distillation to ensure the potency of the volatile

aromatic compounds. The quality of the essence depends on the quality of the plant, the agro climatic conditions and extraction techniques.

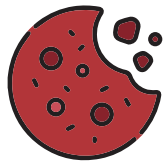
Black Pepper Oil	Cinnamon Oil	Dill Seed Oil	Ginger Oil	Onion Oil
Cardamom Oil	Clove Oil	Fennel Oil	Lemon Grass Oil	Tamarind Oil
Carom Oil	Coriander Oil	Fenugreek Oil	Mace Oil	Turmeric Oil
Cassia Oil	Cumin Oil	Garlic Oil	Nutmeg Oil	White Pepper Oil
Celery Oil	Curry Leaf Oil	Green Ginger Oil	Mustard Oil	

Natural Colours

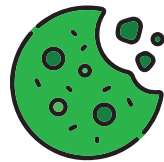
A Natural Colour can be any dye obtained from vegetables, herbs, spices etc. Our Natural Colour range is carefully chosen from sources of plant origin. Anthocyanin offers the following vibrant range of natural colours which can be found out in unique applications in the industry sector like Food, Cosmetics, Nutraceutical etc..

Annatto	Black Carrot	Chlorophyll	Grape Skin
Beetroot	Beta Carotene	Curcumin	Spirulina

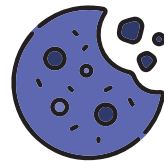
**Available As Powder, Liquid And Paste*



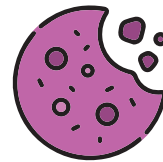
RED



GREEN



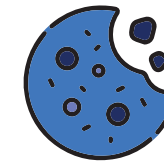
ANTHOCYANIN



PINK



ORANGE



BLUE

Nutraceutical Ingredients

Anthocyanin has a range of products used in the Nutraceutical Industry. Various dosage of these ingredients are also available. We have the production facility to produce products outside our product list as per your requirements and specifications.

Ashwagandha	Basil	Fenugreek	Oregano
Amla	Curcumin- 95%	Ginger	Piperine

about

ANTHOCYANIN

Anthocyanin Naturals is engaged in manufacturing and marketing natural colours, flavours and savoury ingredients to food and beverage industries worldwide. With a focus on innovation, in-depth understanding of trends, technical expertise and a diligent team of food technologists, we create food solutions that expand the horizons of sensory experiences, redefine tastes and transform foods.

With state-of-the-art manufacturing facilities in Kerala which is having a production capacity of 120 MT in various division for the

production Natural Extracts, Oleoresin, Essential Oil and Natural Colours. Our principal facility houses more than 1,00,000 square feet of state-of-the-art product development, quality control laboratories and manufacturing space. Our campus is designed & built specifically for producing the world's best Natural Extracts.

Our quality control department is well equipped with analytical instrument like HPLC, GC, LCMS, GCMS, AAS etc



Gallery





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ANTHOCYANIN NATURALS INDIA PRIVATE LIMITED

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

T: +91 492 3296200, +91 492 3296201 | E: info@anthocyanin.in, sales@anthocyanin.in



www.anthocyanin.in | www.anthocyanin.uk