



TASTE THE FUTURE
Shreeja
FOOD SOLUTIONS

WORLD OF FOOD INGREDIENTS & ADDITIVES

A Comprehensive Range Of Functional
Food Ingredients & Additives for Food Applications.

OUR CORE SOLUTIONS

- ◆ Acidity Regulators
- ◆ Flavour Enhancers
- ◆ Natural Food Colours
- ◆ Dairy & Spray-Dried Powder
- ◆ Texturizing Starches
- ◆ Natural Antioxidants
- ◆ Hydrocolloids & Stabilizers
- ◆ Anti-Caking & Free-Flowing Agents
- ◆ Emulsifiers



WE HELP YOUR SNACKS BUSINESS TO GET SUCCESS

 *Better Ingredients. Better Performance. Better Food* 

Food Taste, Texture, Colour's & Shelflife Solutions

ACIDITY REGULATORS

- ◆ **Citric Acid** : Clean, sharp acidity for seasoning and savoury applications.
- ◆ **Malic Acid** : Smooth and lingering sourness for tangy profiles.
- ◆ **Tartaric Acid** : Strong tartness for chat & Indian savoury profiles.
- ◆ **Fumaric Acid** : High-intensity acidulant for dry seasoning applications.
- ◆ **Lactic Acid - Liquid & Powder** : Mild, rounded acidity for savoury systems.
- ◆ **Spray-Dried Vinegar Powder** : Dry vinegar character for chips and seasonings.
- ◆ **Sodium Diacetate** : Vinegar-type preservation flavor or seasoning



FLAVOUR ENHANCERS

- ◆ **I+G** : Powerful flavour booster for seasoning systems.
- ◆ **IMP & GMP** : Nucleotide-based umami enhancement.
- ◆ **Yeast Extract** : Adds rich savoury and cooked flavour notes.
- ◆ **Monosodium Glutamate (MSG)** : Builds savoury & umami taste.
- ◆ **HVP Soya** : Strong savoury and roasted character.
- ◆ **HVP Peanut** : Nutty, roasted and savoury flavour depth.
- ◆ **Soya Sauce Powder** : Fermented soy character with umami impact.

NATURAL COLOUR SOLUTIONS (LIQUID & POWDER)

- ◆ Paprika
- ◆ Annatto
- ◆ Caramel
- ◆ Curcumin
- ◆ Chlorophyll
- ◆ Annatto Butter

Clean Label Colour Solution Of For Food



DAIRY & SPRAY-DRIED POWDERS

- ◆ Whole Milk Powder
- ◆ Skim Milk Powder
- ◆ Whey Powder

For dairy richness, creamy mouth feel and flavour development.



Food Taste, Texture, Colour's & Shelflife Solutions

STARCHES & STARCH DERIVATIVES

- ◆ **Native Starches** : Tapioca, Corn, & Potato Starch
Thickening, Binding And Texture for food prodcuts.
- ◆ **Modified Starches** : Improved stability, processing & consistency.
- ◆ **Pregelatinized Starch** : Instant binding and viscosity.
- ◆ **Extrusion Starches** : Supports expansion and crispy texture.
- ◆ **Coating Starches** : Improves coating adhesion and crispness.



NATURAL ANTIOXIDANT SOLUTIONS

- ◆ Rosemary Extract
- ◆ Mixed Tocopherols
- ◆ Green Tea Extract
- ◆ Customized Natural Antioxidant Systems



HYDROCOLLOIDS & STABILIZERS

- ◆ Guar Gum
- ◆ Gum Acacia / Gum Arabic
- ◆ CMC
- ◆ Xanthan Gum
- ◆ Carrageenan
- ◆ Speciality Stabilizer Blends



ANTI-CAKING & FREE-FLOW AGENTS

- ◆ Tricalcium Phosphate (TCP)
 - ◆ Silicon Dioxide
 - ◆ Precipitated Silicon Dioxide
- Improves powder flow and helps control moisture-related caking.

EMULSIFIERS

- ◆ Mono & Diglycerides
- ◆ Speciality Extrusion Emulsifiers
- ◆ Distilled Monoglycerides
- ◆ Lecithin



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We appreciate Business with



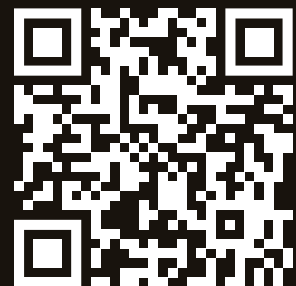
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📍 1st Floor, Prashanti Heights, Behind Fun Blast
Gaming Zone, New 150ft Ring Road,
Rajkot - 360005, Gujarat, India.

📞 +91 84600 62985
+91 78018 62985
+91 83064 62985

✉ shreejafoodsolutions@gmail.com

🌐 www.shreejafoodsolutions.com



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Our Full Range of
Seasonings & Flavours