

World of Food Ingredients & Additives

A Comprehensive Range of Functional Food Ingredients Designed for
Snacks, Namkeen, Seasonings, Fryums, Extruded Puffs,
Coated Nuts and Savoury Food Applications.





Shreeja

— FOOD SOLUTIONS —

TASTE, FLAVOUR & POWDER SOLUTIONS



Core ingredient systems for seasoning, savoury and snack applications.



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 flavour with acidity and shelf-life functionality.



FLAVOUR ENHANCERS

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



DAIRY & SPRAY-DRIED POWDERS

- Whole Milk Powder
- Skim Milk Powder
- Whey Powder

For dairy richness, creamy mouthfeel and flavour development.



ANTI-CAKING & FREE-FLOW AGENTS

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



Taste



Flow



Creaminess



Stability



TEXTURE, PROCESSING & SHELF-LIFE SOLUTIONS

Performance ingredients for structure, process efficiency and product stability.

01



NATURAL ANTIOXIDANT SOLUTIONS

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



02



NATURAL COLOUR SOLUTIONS

- Paprika
- Curcumin
- Annatto Butter
- Turmeric
- Chlorophyll
- Caramel
- Annatto



03



EMULSIFIERS

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



04



STARCHES & STARCH DERIVATIVES

- **Native Starches:** Thickening, binding and texture.
- **Modified Starches:** Improved stability, processing & consistency.
- **Tapioca Starch:** Crispness, expansion and texture development.
- **Pregelatinized Starch:** Instant binding and viscosity.
- **Extrusion Starches:** Supports expansion and crispy texture.
- **Coating Starches:** Improves coating adhesion and crispness.



05



HYDROCOLLOIDS & STABILIZERS

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



Texture



Processing



Expansion



Shelf Life

APPLICATION & SPECIALITY SOLUTIONS

Application-oriented ingredient systems for modern snack and savoury development.

01



SWEETENERS

- Fructose
- Aspartame
- Stevia
- Sucralose
- Acesulfame-K

Sweetness and sugar-reduction solutions for suitable food applications.

02



CARRIERS & FUNCTIONAL INGREDIENTS

- Maltodextrin
- Corn Starch
- Dextrose
- Dextrin

For bulking, flavour carrying, solids management, binding and seasoning distribution.

03



APPLICATION SOLUTIONS



POTATO & BANANA CHIPS : Acidulants • Flavour Enhancers • Natural Colours • Antioxidants



NAMKEEN & SAVOURIES : MSG • I+G • Yeast Extract • HVP • Acidulants • Natural Colours



EXTRUDED PUFFS & FRYUMS : Modified Starches • Emulsifiers • Hydrocolloids • Natural Colours



MAKHANA & COATED NUTS : Binding Systems • Carriers • Flavour Enhancers • Antioxidants



SEASONINGS & SPICE BLENDS : Acidulants • MSG • I+G • HVP • Dairy Powders • Anti-Caking Agents • Natural Colours

04

FROM INGREDIENT TO APPLICATION

We Support Your Product Development With:



- ✓ **Taste Enhancement:** Better flavour impact and balanced savoury profiles.
- ✓ **Texture & Processing:** Solutions for crispness, expansion, coating, binding and extrusion.
- ✓ **Colour Standardization:** Consistent and attractive natural colour systems.
- ✓ **Shelf-Life Solutions:** Antioxidant and functional systems for better product stability.
- ✓ **Application Support:** Ingredient selection according to your product and process requirements.



GLOBAL SOURCING & APPLICATION SEGMENTS

WE BRING THE BEST INGREDIENTS FROM ALL OVER THE WORLD



VEGAN / FROZEN FOODS

- Soya Protein Isolate 90
- Methyl Cellulose
- Pea Protein 80/85
- Transglutaminase
- HPMC
- Xanthan Gum



SNACKS

- Native Potato Starch
- Native Tapioca Starch
- Modified Starch
- Flavour Enhancers



DAIRY

- Cocoa Powder
- WPC 80
- CMC
- Transglutaminase
- Modified Starch
- MCC
- Pectin
- Xanthan Gum



SOURCING EXCELLENCE. GLOBAL REACH.

- | | |
|---------------|-------------|
| 📍 USA | 📍 Turkey |
| 📍 Poland | 📍 China |
| 📍 Germany | 📍 Japan |
| 📍 France | 📍 Thailand |
| 📍 Vietnam | 📍 Cambodia |
| 📍 Netherlands | 📍 Malaysia |
| 📍 Ukraine | 📍 Indonesia |

Shreeja Food Solutions

Food Additives • Functional Ingredients • Application Solutions



TASTE THE TRUST
Shreeja
FOOD SOLUTIONS

Better Ingredients. Better Performance. Better Food.



Scan the QR to
Download Our Full Range of
Seasonings & Flavours

Sahaj Seasonings and Flavours



Head office

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



Unit - 1

Plot No. 5/A, 6/A, 7/A/2, Urja Industrial Area,
Shed No. 2, At: Chhapra, Ta: Lodhika,
Rajkot - 360021, Gujarat, India.



Unit - 2

Plot No. 03, 04, 05/3, Surbhi Industrial Zone,
At: Anandpar, Ta: Kalawad,
Jamnagar - 361162, Gujarat, India.



+91 83064 62985, +91 78018 62985



jayvant.vasoya@flavonix.com, info@flavonix.com



www.flavonix.com



[flavonix.flavours](https://www.instagram.com/flavonix.flavours)

