



speciality
ingredients



We strive to
**‘Add Ease And Create
Value For Our Customers’**





Our Mission

We strive to 'Add ease
and create value for
our customers'

Our Vision

To build a world class organization that
is supported by knowledge, technology
and an understanding of the social and
economic framework of the markets at
global and local level.

Our Values

Customer Service
Adventurous
Enterprising
Respect
Perseverance
Innovation

Who are we and what we do?

Established in 1992, with an enthusiasm to serve the Food & Beverage and Nutraceutical industry, Drytech has achieved the recognition as a preferred partner for Speciality Ingredients globally. Our strong research and development competencies brings out convenient and high performance quality natural ingredients which add value in the Food and Nutraceutical industry.

We have our manufacturing unit situated in Madhya Pradesh which gives us advantage of convenience to reach our customers easily. With almost 3 decades of experience and expertise, Drytech has crafted the best quality Food and

Nutraceutical ingredients which are suitable for,

- Snack and Confectionery
- Seasoning and Premixes
- RTC/ RTD/RTE/Convenience Food
- Beverage
- Dairy
- Bakery, and Premixes
- Nutraceutical
- Pharmaceutical

The successful journey of Drytech as a speciality food ingredients supplier over the years could develop its satisfied customers across Asia, Middle East, Africa, Europe, Australia and in some parts of American continent.



Milestones

1992-2019



Foundation was laid

1992



Our first export and association to pharma industry

1994



Started manufacturing fruit and vegetable powders

1995

1996

New technology for micro-encapsulation for flavours, fragrances and vitamins



1997

Entered into the world manufacturing powdered nutrition



Became a 'one stop solution' for snacks and seasoning industry with a new range of seasoning ingredients

2000



A new state of the art Q.A. & Micro-Biological laboratory was set up

2003

Automatic fruit and vegetable juice plant was constructed

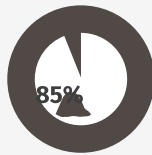


2004

2005



Became the first in India to manufacture Pure Tomato Powder



Became pioneers in manufacturing Fat Powders with fat loading up to 85%



Successfully launched beverage whitener. Installed a multi-stage spray dryer for manufacturing of instant hot, cold and ice-cold water soluble non-dairy creamers for export market



Commencement of new manufacturing unit with additional 3 spray dryers.

2006

Experienced the benefits of Ayurveda and manufactured herbaceuticals



2010

Acquired major leads in infant nutrition. Took a new challenge in the era of Fat Powder



2011

2012

2013

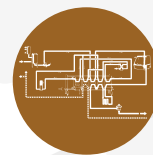
Initiated research work on beverage whitener (Milk Replacer)



2015

2017

Successfully launched UHT liquid beverage line



2018

2019

Expansion of unit II with production capacity of 20,000 MT of Fat Powders which can be further expanded to 60,000MT



Our Facility

Spread
over 25
acres
of land

Production
capacity of
40,000 MT per
annum, further
expandable up
to 80,000 MT



**7 Multi-
stage Spray
Dryers**

**Micro
Encapsulation
Technology**

**Co- partner &
Co- packers
of Infant
and clinical
nutrition**





How do we do it?

Quality Assurance

Quality excellence is our priority. We adhere to internationally benchmarked quality and regulatory standards prescribed for food processing industry. Drytech with its qualified personnel, well-equipped laboratory, technical- Know How and customer understanding, has the ability to focus on the customer requirements as per the international standards.

Drytech's manufacturing unit is FSSC 22000:2010 certified which is the international standard for Food Safety Management System and also ISO 14001:2015 & SEDEX certified. Our products are Halal and Kosher certified to meet customer requirements across the globe.

Research and Development

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Drytech has its two R&D centers located at Mumbai and near Nagpur which continuously strives to satisfy our customers with its new and innovative product offerings and sustainable solutions. We believe in growing along with our customers through supporting them by providing value added quality products.

Our Research and Development activities focus on the new and innovative products and the accompanied processes which together provide innovative solutions that enable our customers to create values of their products and to respond to the global challenge in food and nutraceutical industry.



Sales & Marketing



“Customer is King” and is our priority. Our dedicated marketing team works along with our customers to provide them the best possible solutions. Our techno commercial team is the force behind development surge and focuses on satisfying customer’s needs by supplying desired quality ingredients and rendering good after sales service.

Gums and Hydrocolloids

The confectionery industry is set to achieve US \$232,085 million market value by 2022 and global beverage market is expected to grow at 6% CAGR by 2023. There is special need of safe and quality ingredients to support such growing product categories. Gum Acacia is regarded as most safe food additive in the industry.

Over the years Drytech has created a sustainable sourcing network for Gum Acacia straight from the “Gum Belt” of African Region. This ensures the quality sourcing of Gum Acacia.

Drytech converts these light golden crystals into fine Spray Dried Powder for convenient use as Food Ingredient. The entire conversion is done with zero human intervention to maintain the highest standard quality.

Product	Industry Segment	Application
Spray Dried Gum Arabic Powder	Confectionery	Soft Candies, Chewing Gums, and Chocolate/Cake Glazing
	Beverages	Beverages Emulsions
	Bakery	Cereal Bars, Bread, and Biscuits
	Flavor	Flavor Encapsulation
	Pharma	Tableting, and Syrup Emulsions
	Snacks & Savoury	Seasoning, and Coatings
	Dairy	Stabilizer & Thickening agent
	Nutraceutical	Low Calorie Food, and Health Supplements

Drytech is the largest manufacturer of Spray Dried Gum Arabic in Asia

DID YOU KNOW

Egyptians were the first to use Gum Arabic. They used Gum Acacia as a binder in cosmetics, inks, and as an agent in mummification process.



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Tomato Powder

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There is nothing more comforting than cup of hot Tomato Soup. Drytech enables food manufacturer to offer tomato soup at anytime and anywhere to their customer.

We produces the best quality of Tomato Powder with different profiles as per customer requirement. The success of our product lies in the speed with which they are processed, minimizing the time elapsed from cultivation to packaging. Thanks to the maximum quality of raw material and to a very careful automated processing, we manage to preserve the flavor and aroma of Tomato Powder intact.

Product	Industry Segment	Application
Spray Dried Tomato Powder	Convenience Food	Instant Savory Premixes- Soups, Noodles, Rice, Instant Gravy Mixes, etc.
	Seasoning	Seasoning and Dusting

Drytech is the pioneer in manufacturing 100% natural Tomato Powder

DID YOU KNOW

Almost 20 % of harvested tomatoes are utilised in processed food industry which is as high as 40 million tonnes.



Fruit Powders

Fruits are and have been essential part of our diet. Considering they are good source of essential vitamins and minerals, fruits are way to go as ingredients to produce Super Foods.

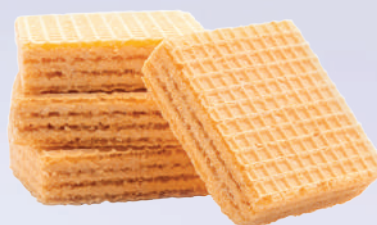
Though sometimes it becomes difficult to indulge the simple joy of fruits due to seasonality and our fast paced life. Drytech produces Spray Dried Fruit Powders which are available around the year to provide convenience to food manufacturers.

We adhere to GMP and HACCP standards for all our Fruit Powder manufacturing. The quality maintenance starts right from the beginning of the process. We use fruit pulp which is made from a selected variety of fully matured fruits, free from any genetic modification. This fruit pulp is hygienically processed to produce a natural Fruit Powder which has wholesome characteristic and nutrients of fruit. So that you can enjoy your glass of instant fruit juice anytime of the year.

Product	Industry Segment	Application
Mango Banana Orange Pineapple Apple Papaya Lime Strawberry	Beverage	Instant Beverage Premixes, and Instant Milkshake Premixes
Tamarind Powder Indian Gooseberry Powder (Amla)	Convenience Food	Cake Premixes, Dessert Premixes, Flavored Cream, Wafer/Biscuits, and Fruit Flavored – Breakfast Cereals
	Convenience Food	Instant Premixes, and Culinary Seasoning
	Health Products	Nutraceutical Supplements



The word “orange” derives from the Arabic naranj and arrived in English as “narange” in the 14th century, gradually losing the initial “n”.



Nutritional Ingredients -Fat Powders

Food is an ideal example for combination of food science and imagination. To nurture the creativity and bring flexibility in food products, Drytech produces Fat Powders with diverse range of protein and fat content. Unlike the traditional fats, our Fat Powders offers convenience to experiment and create food products to keep your customers delighted. It enhances the sensory by improving texture, taste and mouth feel while extending the shelf life.

This is only possible due to special precautions and high standards maintained in making of Fat Powders. They are manufactured from fully refined deodorized and selective grades of different oils such as **Palm Fat, Corn Fat, HOSO Fat, Groundnut Fat, Coconut Fat, MCT Fat, Flaxseed Fat, EPRO FAT, Soyabean Fat and Canola Fat**. We produce fat powders of fat loading up to **24-80%**.

Product	Industry Segment	Application
Fat Powders	Convenience Food	Soup Premixes, Cake Premixes, and Dessert Premixes
	Beverages	Hot & Cold Beverages, Shakes and Drinks
	Baby Food	Infant Food Formula
	Health Products	Clinical Nutrition, Sports Drinks Beverages, and Health Food
	Seasoning	Creamy Base in Soup Premixes, and Culinary Seasoning



The Chinese and Japanese produced soy oil as early as 2000 BC.



Nutritional Ingredients – Caseinates

Boost your workout session with added benefits of protein shakes. The right intake of protein not only completes nutrition requirement but also promotes the muscle growth. The one essential protein which goes in most of protein shakes is Casein. Drytech produces stable and quality Caseinates which is easily soluble contributing maximum to the health.

The attention is given to every stage of the manufacturing caseinates. Right from the procurement of quality casein and testing the product at each step ensures best quality. Built on our experience and expertise, we continue to develop new techniques allowing us to make the most of this milk protein.

Product	Industry Segment	Application
Sodium Caseinate	Dairy	Ice Creams, Frozen Yogurts, and Cheese
	Bakery	Biscuits, Cookies, Cakes, and Breads
	Meat Industry	Sausages, Nuggets, and Burger Patties
Calcium Caseinate	Beverage	Milkshakes
	Food Supplement	Infant Nutrition, Sport Nutrition, and Health Beverages

**DID
YOU
KNOW**

Casein is anti-catabolic. It reduces protein breakdown within the body due to its slow digestion rate and sustained supply of amino acids to muscle cells.



Creamers

A hot cup of coffee evokes our senses by delighting the taste buds. To make your coffee experience more premium, Drytech manufactures a wide range of creamers which imparts smooth and rich mouth feel.

Our continuous innovative approach and standard quality of raw material have made us able to give the superior quality creamers. Our creamers are instantly soluble at hot and cold temperature without giving fat separation. This added advantage helps us to supply our creamers globally.

Along with traditional application these creamers can also be used in many other food recipes like Bakery, Ice Cream etc.

Product	Industry Segment	Application
Beverage Whitener	Beverage	Coffee & Tea Premixes, Shakes, and Drinks
	Bakery	Biscuits, Cookies, and Cakes
Non Dairy Creamer	Convenience Foods	Premixes for Cakes, Desserts, Soups, Whipped Creams, and Indian Sweets
	Special Food	Fat Filled Milk Powders ,Baby Food Formula Mixes, and Lactose-Free Foods
	Seasoning	Base for Creamy Soups and Seasoning

**DID
YOU
KNOW**

Almost 70% of the world population is lactose intolerant and thus, the demand for plant-based fat ingredients is increasing.



Cheese Powder

One always longs for the mouth-watering cheesy taste. Cheese lovers like to have cheese in every recipe possible. Drytech understands this need and has created Cheese Powder to season your favourite snacks.

Drytech showcases a great portfolio of cheese powders ranging from strong cheesy to mild, milky and sweet profiles. These are made by spray drying of quality Cheddar Cheese which ensures the taste and intact flavour delivery.

Our cheese powder leaves a typical lingering mouth feel which will leave you with a wholesome experience of cheese.

Product	Industry Segment	Application
Cheese Powder	Convenience Foods	Savoury Snacks, Extruded Snacks, Wafer, Chips dusting, and Instant Soup Premixes
	Seasoning	Culinary Seasoning Mixes
	Bakery	Biscuits, Crackers, and Cheese Cakes etc



The cheese making started nearly
10,000 years ago



Natural Colors

It is rightly said that we eat our food with our eyes first. The color of food indicates its taste and freshness besides just being the attraction. Hence the visual appeal for food product is very important.

At Drytech, we work extensively to make your food products look appealing and stand out from the rest. We select the best quality raw material to get the highest quality in our end product. Our expert research and development team has created a range of “clean label” friendly natural color which will make the food products more tempting while keeping products safe for consumption.

Product	Industry Segment	Application
Beetroot Powder	Dairy Product	Milkshake, Ice Creams, and Frozen Yogurt
	Savoury	Soups, Sauces, Dips, and Salad Dressing, Seasoning
Caramel Powder	Bakery	Biscuits, Cakes, Cookies, and Cakes
Curcumin	Confectionery	Candies, Chewing gums, and Chocolates
	Beverages	Premixes, Still Beverages, and Carbonated Drinks

DID YOU KNOW

Studies shows that beetroot, Saffron, Carrots, Pomegranates, Indigo, Marigold, and turmeric were used for coloring the food in ancient times.



Seasoning Ingredients

Right seasoning ensures the right taste. Drytech has developed a range of Seasoning Ingredients to enhance the lingering taste in food products. Drytech's Ingredients help our customers to create innovative seasonings for a mouth-watering experience and it adds unique signature taste in the product.

The selection of right quality ingredients and then processing these ingredients in to final product, the entire process is carefully curated to give the desired lingering sensorial effect.

Product	Industry Segment	Application
Tomato Powder Tamarind Powder Lime Powder Cheese Powder	Convenience Foods	Instant Gravy Mixes, Soup Premixes, and Vermicelli/ Instant Noodle Seasoning
	Snacks	Chips, Wafer, and Pop Corns
Hydrolyzed Vegetable Protein	Umami Flavor	Oriental Cuisines, Meaty Flavour Seasoning, Breading, and Batters



Tamarind was originated in
Madagascar not in India



Dietary Fibers

“Eat Healthy and Live Healthy” a new trend in life has transformed our food habits where in dietary fibers contributes a major role in a healthy diet. Drytech transforms Gum Acacia into sustainable nourishing Super Ingredient – Diesol with maintained quality standard.

Diesol provides all natural soluble Dietary Fiber based on 100% Gum Arabic which provides 90% soluble fibers and has a prebiotic effect. Diesol also helps to reverse the adverse effect of lifestyle diseases like Obesity, Hypertension, Diabetes, etc.

Product	Industry Segment	Application
Diesol	Food Supplement	High Fibre Fruit Drink. High Fibre Dairy Products such as Yogurt and Ice Creams. Fibre Enriched Snacks, Energy Bars, etc.



Human body needs
25-30 g of fiber per day



Contract Manufacturing

Drytech, with its cutting-edge technology and state of art facility, is one of the leading co-partners for spray drying of vitamin and flavor encapsulation. We also have:

- Fully automated packing line for infant and clinical nutrition
- Packing line facility consists of 200g & 400 g tins and 50/100/300 and 400 g of sachets with nitrogen flushing, Bags in Jar and Pet Jar.
- Packing line for UHT Beverages
- We adhere to internationally benchmarked quality and regulatory to maintain the highest standards of food safety.



Certificates and Awards

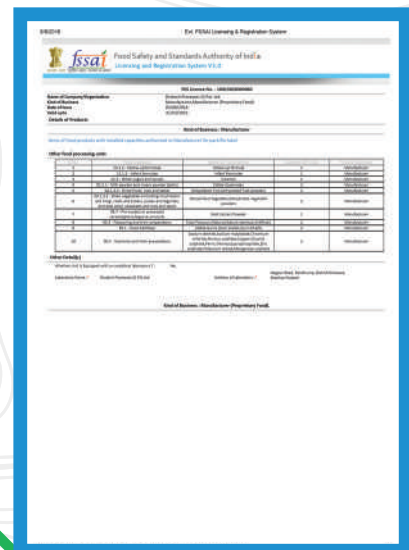
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ISO 14001:2015



Kosher

FSSC 22000



Halal

FSSAI

Sustainability – Improving well-being and adding environmental and social Value

Our Sustainability plan is the core of our strategy for achieving business growth. Since our beginning it has provided a guide map for achieving our vision to grow business while reducing our environmental footprint and increasing our positive social impact. Thus making us responsible for being successful in this fast moving dynamic market with meeting customer expectations.

Drytech is committed to operate and grow the business in a socially responsible way, through some small but major steps to improve the ecosystem around. In Drytech, we believe in sustainable development and growing together. With this belief, we have initiated many programs, to bring out sustainability.

Improving the Well-Being

- Drytech supports a village to provide all basic amenities to its citizens.
- Provide the academic books and school uniforms to children.
- Installation of water coolers in public places and schools.

Reducing Environmental impact

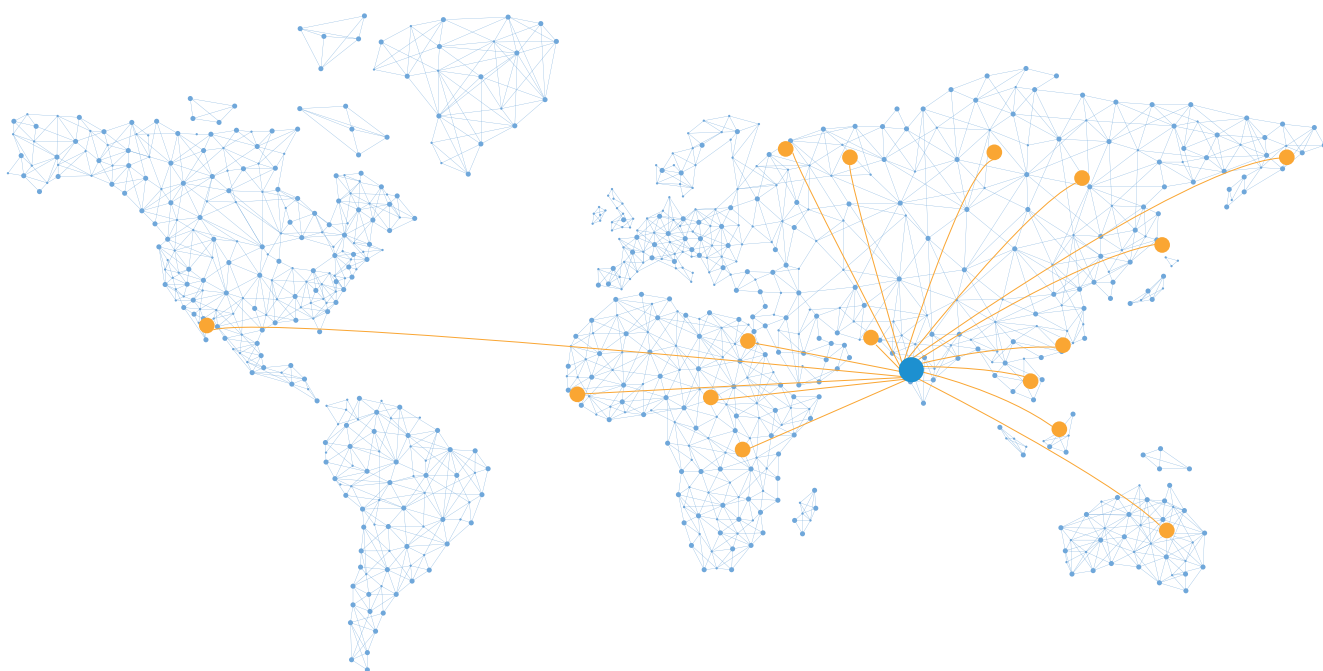
- Tree plantation programs.
- No Plastic Usage.

Improving livelihood

- Equal Opportunity Employer.



Notes:



📍 **Drytech Processes (I) Pvt Ltd**

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