



Nutrition & food Ingredients

Mission

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

Vision

Customer Service
Adventurous
Enterprising
Respect
Perseverance
Innovation

Values

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.



Who are we & What do we do

Established in 1992, with an enthusiasm to serve the Food & Beverage and Nutraceutical industry, Drytech has achieved the recognition as the 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. 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.





Spread over 25 acres

**Production capacity of 40,000 MT P.A. ,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

Research and Development

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.





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.

Marketing Services

"Customer is a 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.



The assortment of nutrition & food ingredients for product performance

Drytech has recognized that every food manufacturer's need for ingredients is different and diverse as per region and consumers they serve. We help our customers to add the value in their products with our nutritional ingredients solution at sustainable cost.

Our ingredients allows not only to fulfil the nutrition requirement but also gives a scope to experiment with formulations. Our nutritional ingredients have variety of applications in nutraceutical, healthy food and general food and beverage category.

This is all possible due to careful selection of best quality raw material and our top notch fully automated Spray Drying technology. We have mastered the powder nutrition ingredient category to give you safe,flexible and functional ingredients to rely on.



Backed by our qualified research and development team, we have been able to provide excellent creamers for vending machine operations and 3 in 1 premix product. We have designed the creamers based on vegetable fats which has excellent flowability and solubility. It also imparts smooth mouth feel without masking taste of your favourite coffee & tea. These creamers comes in flavoured and non-flavoured variants.

Features

- Excellent flowability and solubility
- Smooth and rich mouth feel
- Does not over power taste of coffee or tea
- No fat separation



Product Specification:

Packaging	Storage Condition
25 kg HDPE laminated paper bag	To be stored in a cool, dry warehouse and away from odorous materials & direct sunlight

Applications

Coffee and Tea
3 in 1 Premix



Beverage product line needs stable and sustainable ingredients to keep up with the regular demand. Drytech has developed the Non Dairy Creamer to improve the body and mouth feel of beverage products. It imparts milky sweetness without masking the original flavours.

Features

- Soluble at both hot and cold temperature
- Improves the soft and creamy mouth feel
- Gives stability to drinks
- No fat separation after dissolution



Product Specification:

Packaging	Storage Condition
25 kg HDPE laminated paper bag	To be stored in a cool, dry warehouse and away from odorous materials & direct sunlight

Applications

Hot Beverages- 3 in 1 Premixes for Coffee and Tea

Cold Beverages- Cold Coffee, Shakes, Chocolate Drinks

Bubble Tea

Frappe

Cereal Powder Drink



Providing optimum nutrition at a reasonable value can be a challenge in certain food verticals. The main challenge is to keep the quality intact without any compromise. Drytech's Non Dairy Creamers helps you to ace this challenge. Based on the quality vegetable fat base our creamers can be helpful to achieve the cost reduction while providing the same nutrition value. It can also be tailored as per the requirement of the end product.

Features

- No oil or fat separation
- Does not turn rancid
- Soluble at both hot and cold temperature
- Readily compatible for blending with other ingredients



Product Specification:

Packaging	Storage Condition
25 kg HDPE laminated paper bag	To be stored in a cool, dry warehouse and away from odorous materials & direct sunlight

Applications

Fat Filled Milk Powder
Sports Nutrition



The presentation of ice creams and frozen desserts depends on its structure and ability to keep up the shape. Our creamers improves stability of ice creams by improving the body and organization of ice cream. It has been specially designed to give smooth and rich mouth feel without masking the original flavour.

Features

- Soluble at cold temperature
- Increases the expansion rate and improves overrun
- Gives stability while avoiding thawing
- No overpowering taste, compliments original flavor



Product Specification:

Packaging	Storage Condition
25 kg HDPE laminated paper bag	To be stored in a cool, dry warehouse and away from odorous materials & direct sunlight

Applications

Ice Creams
Frozen Yogurts
Popsicles
Sorbets etc.



Toppings enhances the visual appeal of your desserts. The ingredients used in desserts contribute to the physical properties and sensory characteristics. Our creamers ensures the proper whipping and foam consistency of toppings by improving the overrun. This properties of our creamers allows to create the delicious desserts.

Features

- Shortens the whipping time
- Imparts delicate, smooth and rich mouth feel
- Improves the creamy taste without giving powder mouth feel.
- Increases overrun and gives stability to foam structure
- Gives convenience for whipping and handling



Product Specification:

Packaging	Storage Condition
25 kg HDPE laminated paper bag	To be stored in a cool, dry warehouse and away from odorous materials & direct sunlight

Applications

Whipping Cream
Desserts
Cake
Shakes
Mousse
Heavy Filling Cream



Bakery culture is continuously evolving creating better and exciting baked food product range. Drytech has developed creamers to improve the physical structure of bakery food keeping them fresh for long time. It provides the better flavour and improves the operational performance.

Features

- Improves the physical properties of dough and enhances the product quality
- Keep the baking food fresh and prolongs the shelf life



Product Specification:

Packaging	Storage Condition
25 kg HDPE laminated paper bag	To be stored in a cool, dry warehouse and away from odorous materials & direct sunlight

Applications

Cakes

Biscuits & Cookies



To provide the ease in daily cooking, ready to eat or cook food products provide great convenience. Our different fat content variant of Non Dairy Creamers can be utilized in production of food premixes and seasoning to maintain the authentic taste without any compromise.

Features

- Enhances the creaminess of end product
- Prolongs the shelf life of product



Product Specification:

Packaging	Storage Condition
25 kg HDPE laminated paper bag	To be stored in a cool, dry warehouse and away from odorous materials & direct sunlight

Applications

Instant Food Premixes
Cream Based Seasonings



FAT POWDERS



Wholesome ingredient to increase value of your product

Drytech is the leading manufacturer of nutritional Fat Powders specialized in food and nutraceutical product category. We use micro encapsulation technology to produce functional Fat Powders. We use refined vegetable oil which goes through state- of the- art spray drying system. These fat powders can be used in nutraceutical, health food and general food and beverage products.

Features

- Good creaming and whitening properties
- Improves the taste and mouth feel
- Maintains the uniformity and consistency in finished products
- Soluble at hot and cold temperature
- Available in variants of low to high fatty acid value



Product Specification:

Packaging	Storage Condition
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Regular Fat Powders

Product Name	Lactose	Cold Water Dispersible	Free Flowing Ability	Trans Fats <0.5=0%	Fatty Acid Profile
Palm Oil Fat Powder	✗	✓	✓	✓	C18:1 – 40 – 48% (Oleic Acid) C18:2 – 08 – 16% (Linoleic Acid)
Groundnut Oil Fat Powder	✗	✓	✓	✓	C18:1 – 36.4 – 67.1% (Oleic Acid) C18:2 – 14 – 43% (Linoleic Acid)
Corn oil Fat Powder	✗	✓	✓	✓	C18:1 – 24 – 37% (Oleic Acid) C18:2 – 42 – 50% (Linoleic Acid)
High Oleic Sunflower Oil Powder	✗	✓	✓	✓	C18:1 – 73 – 90% (Oleic Acid) C18:2 – 5 – 14% (Linoleic Acid)
Coconut Oil Fat Powder	✗	✓	✓	✓	C18:1 – 5.4 – 10% (Oleic Acid) C18:2 – Min. 1% (Linoleic Acid)
Soya Fat Base	✗	✓	✓	✓	C18:1 – 16.6 – 29% (Oleic Acid) C18:2 – 45 – 55.5% (Linoleic Acid)

Speciality Fat Powders

Product Name	Lactose	Cold Water Dispersibility	Free Flowing ability	Trans Fats <0.5=0%	Fatty Acid Profile
MCT Oil Fat Powder	✗	✓	✓	✓	C8:C10 – 70:30 (Caprylic/Capric)
Evening Prime Rose Oil Powder	✗	✓	✓	✓	C18:1 – 12 – 30% (Oleic Acid) C18:2 – 50 – 80% (Linoleic Acid)
Flaxseed Oil Fat Powder	✗	✓	✓	✓	C18:1 – 18 – 26% (Oleic Acid) C18:2 – 10 – 18% (Linoleic Acid) C18:3 – 44 – 52% (Gamma Linolenic Acid)



Applications

Nutraceutical:

Infant Food Formula:

For safe and healthy nutrition of baby food.

Sport Nutrition:

Closing the gap of nutrition in diet of sports professional.

Special Clinical Nutrition:

Used in specially formulated product for improving energy levels in pregnant ladies.

Adult Nutrition:

A good source of essential fatty acids for heart and arthritis patients.



Food & Beverage:

Coffee & Tea

Powder Drink

Ice-Cream

Bakery

Instant Premixes – Soup and Savoury
Seasoning



Instant Fat Filled Powder

Functional & Performance Driven Nourishment





Consistent Growth



Trusted quality at effective cost



Reliable and Sustainable Approach

Instant Fat Filled Powder (IFFP) is a solution for sustainable and affordable nutrition food requirement. It is produced by spray drying the blend of the fresh quality skim milk and palm based fat. It is a perfect substitute for milk based powders. It offers the same convenience and benefits at a more economic value.



The CAGR of Fat Instant Fat Filled Powder is 5 % per annum, this number only justifies the interest of food manufacturer in

IFFP. The IFFP is seeing the major growth in developing countries due to its ability to fulfil nutrition of milk and milk based powders at affordable cost and around the year availability. We supply our IFFP to Asia, Middle East, Africa, Europe and Latin America.

The cost optimization is one of the added advantage offered by Instant Fat Filled Powder. At Drytech, we are committed to supply the best quality IFFP at affordable cost. Our research and quality team ensures that we provide safe and benchmarked international quality of IFFP.

Drytech offers IFFP with the same nutritional benefits of milk powders giving you the flexibility in cost, allowing you to pass the benefit to your customers and create value.





Drytech believes in practical and long term solution. We carefully select our raw materials from our sustainable sourcing network built over the years. All our ingredients are issued exclusively from certified production sites. Only best quality refined palm oil goes in to making of IFFP along with freshly produced skimmed milk.



Features



Instantly soluble



Cost effective substitute to whole milk powder



Fat content range – 28%



Protein content ranging from – 10- 24%



Milky taste profile



Readily compatible for dry and wet applications



Available in white and yellow color



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Applications



Reconstituted
Liquid Milk



Beverage Premix – Coffee
& Tea Whitener, Health
Drink, Milk shakes etc.



Bakery – Breads,
Cookies, and Biscuits



Dairy – Cheese, Yogurt,
Ice cream etc.



Confectionery –
Chocolates, Soft Candies



Premixes – Dessert and
Bakery Premixes



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.



Features

- Free flowing and neutral taste
- Excellent stability and dispersibility
- Low lactose value
- Binding capabilities
- High in protein value



The convenient form of essential casein protein



speciality
ingredients

Product Specification:

Product Name	Gluten	Emulsion Property	Heat Stable	Melting Properties
Sodium Caseinate	✗	✓	✓	✓
Calcium Caseinate	✗	✓	✓	✓

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Applications

Infant Nutrition
Sport Nutrition
Health Beverages
Imitation Milk Beverages
Cereal Products/ Meal Replacer
Nutrition Bars
Processed Cheese
Bakery Food Products





speciality
ingredients



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