



**VINAYAK INGREDIENTS  
(INDIA) PVT. LTD.**

- ◆ Natural Colors
- ◆ Fruit Powders
- ◆ Vegetable Powders
- ◆ Food Supplements
- ◆ Essential Oils
- ◆ Synthetic Colors
- ◆ Peppermint Oil
- ◆ Menthol Crystal
- ◆ Nature Identical Flavours





## ABOUT US

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Vinayak Ingredients (INDIA) Pvt. Ltd. was established in 1977 as one of the first Menthol producers in India. Soon Vinayak Ingredients (INDIA) Pvt. Ltd. ventured into the arena of food coloring and flavoring agents. VIPL focuses and believes in use of Ingredients of natural origin and envisions replacing all chemical origin raw materials with eco-sustainable natural solutions.

Following the same path, VIPL developed Ecoflav, Ecocol and Esiol which are the solutions for Natural flavors, Natural colors and standardized Essential oils respectively.

Vinayak Ingredients (INDIA) Pvt. Ltd. intends on minimizing its foot print on the environment and inculcates the same values in its operations.

## VISION

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Creating Eco-Sustainable, Health Fortifying and Nutritionally Enriching Solutions.

## MISSION

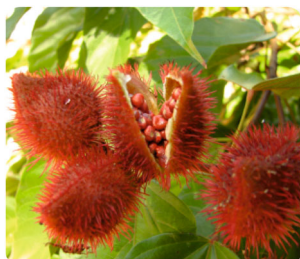
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An organization that continuously creates synergies and amalgamates the interests, of all our stakeholders along the value-chain.





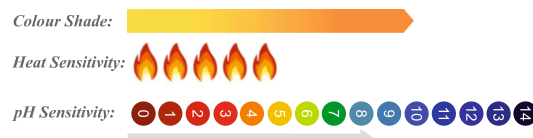
Natural Food Color is any dye, pigment or any other substance obtained from vegetable, animal, mineral, or source capable of coloring food drug, cosmetic or any part of human body. Colors come from variety of sources such as seeds, fruits, vegetables, algae & insect.



## ANNATTO

Annatto Color is extracted from the seeds of annatto. Annatto has two pigments, bixin which is oil soluble and nor-bixin which is soluble in water.

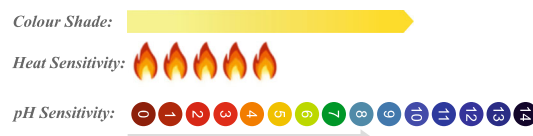
**E-Number : E160b C. I. No. : 75120**



## CURCUMIN

Curcumin powder is produced by grinding the dried Curcumin fingers. Curcumin is insoluble in water and solvents, but the addition of a food-grade emulsifier makes it soluble.

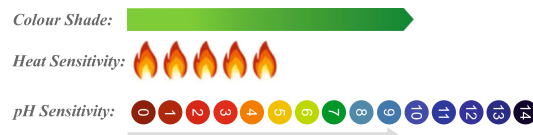
**E-Number : E100 C. I. No. : 75300**



## CHLOROPHYLL

Chlorophyll is extracted from plants and chemically modified by replacing the magnesium with copper.

**E-Number : E140/E141 C. I. No. : 75810/75815**

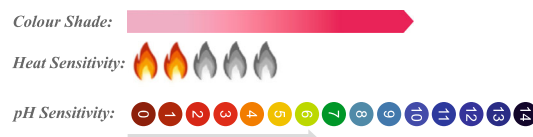


## BEETROOT

Beet Juice powder is prepared by blanching, cutting and hydraulic pressing. Betanin is the main pigment present in beetroot.

Alternative Names: Betanin

**E-Number : E162**

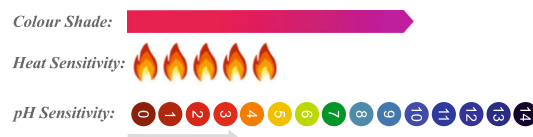


## ANTHOCYANINS

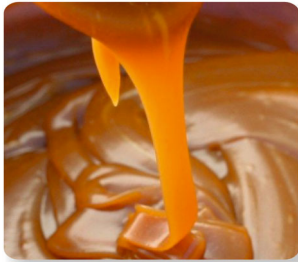
Anthocyanins are water soluble compounds which is derived from the plants of Grapes, Berries and Black Carrots, blueberry etc.

Alternative Names : Grape Skin Extract, Red Cabbage, Red Cabbage Extract.

**E-Number : E163 (ii-v)**







## CARAMEL

Caramel is prepared by the controlled heating of food grade carbohydrates with or without added chemical catalysts. Caramel is water soluble in powder as well as in liquid form. Caramel color has four (4) classes, depending on net ionic charge and reactants used in preparation:

**E-Number: E150 (a, b, c, d)**



## PAPRIKA

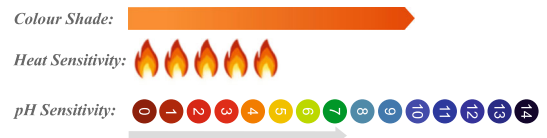
Paprika is a spice which comes from a mild red pepper in the family Capsicum annum. Paprika is a fine powder ground from certain varieties of Capsicum annum.

Paprika oil soluble is a natural red color obtained through extraction, separation and filtration processes. It is dark red color oil liquid.

Alternative Names: Paprika Extract, Capsanthine

**E-Number : E160c**

**Application:** Sauces, Meat Product, Soups, Bakery product.



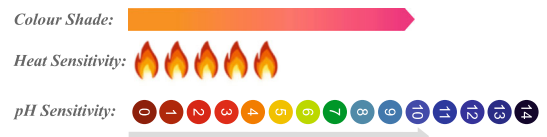
## CARMINE

The pigment is extracted from the bodies of female insects. The insects are dried and extracted with alkalized hot water. The resulting liquid is then spray dried to form fine powder.

Alternative Names: Carminic Acid

**E-Number : E120 C. I. No. : 75470**

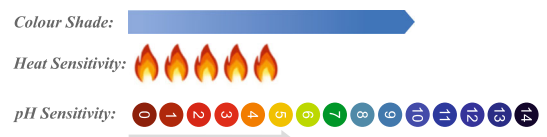
**Application:** Sauces, Meat Product, Soups, Bakery product.



## SPIRULINA BLUE

Phycocyanin is natural light blue colorant extracted from Spirulina. Phycocyanin is one of the rare pigment protein in nature, not only colorful but also itself is a nutrient rich protein.

Spirulina was cultured in carbonated ponds at a pH of 8.5- 11, then the pigment were extracted with water. The extract was then concentrated under vacuum and sprays dried to obtain spirulina blue pigment.

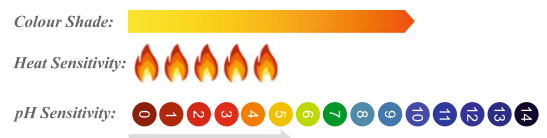


## BETA CAROTENE

Beta-Carotene is extracted from a variety of sources, including algae, fruits, orange carrots and oil palm fruits. The hue of beta-carotene ranges from yellow to orange, depending on concentration.

**E-Number : E160a C. I. No. : 40800**

**Application:** Beverages, Dairy Products, Bakery Products, Fruit Preparation.



Fresh fruits are passed through washing vat for the cleaning of fruits after washing the fruits are sorted on sorting section. The bad fruits are separated and further are broken. The skin and seeds are carefully removed and juice is then filter. Further the juice is concentrated with the help of evaporators. The concentrated pulp is spray dried to get fruit powder. Then the powder is sieved through a vibratory sleeve to result in the fine free flowing powder.



**STRAWBERRY POWDER**



**ORANGE POWDER**



**MANGO POWDER**



**APPLE POWDER**



**PINEAPPLE POWDER**



**LEMON POWDER**



**BANANA POWDER**



**PAPAYA POWDER**



**POMEGRANATE POWDER**



**WATERMELON POWDER**



**GUAVA POWDER**



**CUSTARD APPLE POWDER**



**AMLA POWDER**



**SAPOTA (CHEEKU) POWDER**



**LITCHI POWDER**



**JAMUN POWDER**



# **ecoflav<sup>®</sup>** VEGETABLE POWDERS

Vegetables are sundried to avoid the nutrition and active content losses. The extraction process of the soluble solids is carried out in a counter current extraction system. The slurry is then passed through decanters to separate the juice from the residue. The juice is then passed through clarification to remove impurities. The juice is then concentrated using evaporator. The concentrated juice is then spray dried.



**TOMATO POWDER**



**TAMARIND POWDER**



**GARLIC POWDER**



**ONION POWDER**



**SPINACH POWDER**



**CARROT POWDER**



**GINGER POWDER**



**MINT POWDER**



**GREEN CHILLI POWDER**



**CORIANDER POWDER**



**CAPSICUM POWDER**



**CAULIFLOWER POWDER**

\* Customised vegetable powder available.

## **ecospir<sup>®</sup>** FOOD SUPPLEMENT



### **SPIRULINA GREEN**

Spirulina grows naturally and organically in mineral-rich alkaline lakes or ponds. It contains nutrients, including B-complex vitamins, beta-carotene, vitamin E, manganese, zinc, copper, iron, selenium, and gamma linolenic acid..



Vinayak is one of the leading manufacturers and exporters of high quality Menthol, Peppermint oil and Essential oils. We offer different kinds of menthol and have a varied range of Essential oils which can be used in various cosmetics, pharmaceuticals and food industry.



**AJWAIN OIL**



**ANISEED OIL**



**BASIL OIL**



**CEDAR WOOD OIL**



**CITRONELLA OIL**



**CLOVE OIL**



**DILL OIL**



**EUCALYPTUS OIL**



**FENNEL OIL**



**JASMINE OIL**



**JOJOBA OIL**



**LEMON GRASS OIL**



**MENTHA PIPERITA OIL**



**MENTHA ARVENSIS OIL**



**NEEM OIL**



**SPEARMINT OIL**



**NUTMEG OIL**



**PALMAROSA OIL**



**CYPRESS OIL**



**CARROT SEED OIL**

We can also provide encapsulated and powder form essential oils.

Synthetic Food Colours, also known as Artificial Food Colours, are manufactured chemically and are the most commonly used dyes in the food, pharmaceutical and cosmetic industries.

## Primary Colours

<b>QUINOLINE YELLOW</b>	<b>TARTRAZINE</b>	<b>SUNSET YELLOW FCF</b>	<b>ERYTHROSINE</b>	<b>PONCEAU 4R</b>
C.I.NO. / E.NO. 47005 / E104	C.I.NO. / E.NO. 19140 / E102	C.I.NO. / E.NO. 15985 / E110	C.I.NO. / E.NO. 45430 / E127	C.I.NO. / E.NO. 16255 / E124
<b>ALLURA RED</b>	<b>CARMOISINE</b>	<b>AMARANTH</b>	<b>CHOCOLATE BROWN HT</b>	<b>BRILLIANT BLUE FCF</b>
C.I.NO. / E.NO. 16035 / E129	C.I.NO. / E.NO. 14720 / E122	C.I.NO. / E.NO. 16185 / E123	C.I.NO. / E.NO. 20285 / E155	C.I.NO. / E.NO. 42090 / E133
<b>PATENT BLUE V</b>	<b>INDIGO CARMINE</b>	<b>BLACK PN</b>	<b>FAST RED E</b>	<b>GREEN S</b>
C.I.NO. / E.NO. 42051 / E131	C.I.NO. / E.NO. 73015 / E132	C.I.NO. / E.NO. 28440 / E151	C.I.NO. 16045	C.I.NO. / E.NO. 44090 / E142
<b>RED 2G</b>				
C.I.NO. / E.NO. 18050 / E128				

## Blended Colour

<b>EGG YELLOW</b>	<b>YOLK YELLOW</b>	<b>ORANGE RED</b>	<b>STRAWBERRY RED</b>	<b>ROSE PINK</b>
VC 10	VC 11	VC 12	VC 13	VC 14
<b>RASPBERRY RED</b>	<b>GRAPE</b>	<b>VIOLET</b>	<b>COFFEE BROWN</b>	<b>CHOCOLATE BROWN</b>
VC 15	VC 16	VC 17	VC 18	VC 19
<b>DARK CHOCOLATE</b>	<b>LIME GREEN</b>	<b>APPLE GREEN</b>	<b>PEA GREEN</b>	<b>BLACK CURRANT</b>
VC 20	VC 21	VC 22	VC 23	VC 24



## Lake Colour

**LAKE QUINOLINE  
YELLOW**

**C.I.NO. / E.NO.  
47005:1 / E104**

**LAKE TARTRAZINE**

**C.I.NO. / E.NO.  
19140:1 / E102**

**LAKE SUNSET  
YELLOW**

**C.I.NO. / E.NO.  
15985:1 / E110**

**LAKE  
ERYTHROSINE**

**C.I.NO. / E.NO.  
45430:1 / E127**

**LAKE PONCEAU  
4R**

**C.I.NO. / E.NO.  
16255:1 / E124**

**LAKE ALLURA  
RED**

**C.I.NO. / E.NO.  
16035:1 / E129**

**LAKE  
CARMOISINE**

**C.I.NO. / E.NO.  
14720:1 / E122**

**LAKE  
AMARANTH**

**C.I.NO. / E.NO.  
16185:1 / E123**

**LAKE CHOCOLATE  
BROWN HT**

**C.I.NO. / E.NO. .  
20285:1 / E155**

**LAKE BRILLIANT  
BLUE FCF**

**C.I.NO. / E.NO.  
42090:1 / E133**

**LAKE INDIGO  
CARMINE**

**C.I.NO. / E.NO.  
73015:1 / E132**

# Vinpeppermint oil



Description	: Colourless or pale yellow liquid with a refreshing mint odour
Solubility	: 1ml dissolves in 4ml of 70% alcohol
Taste	: Cool sensation in mouth and characteristic mint flavour
Acidity / Alkalinity	: Neutral to Litmus solution
Specific Gravity	: 0.900g - 0.916g
Optical Rotation	: $-10^{\circ}$ to $-30^{\circ}$
Refractive Index	: 1.460 - 1.467
Fixed Oils and Fats	: Negative
L-Menthol Content	: 37% - 40%
Total Menthol Content	: Not less than 50%

# Vinmenthol Crystal

Other Names	: 1-Methyl-4 isopropyl cyclohexane-3ol / Hexahydrothymol
Molecular Weight	: 156.27
Description	: Colourless crystals with a refreshing mint odour
Solubility	: Very soluble in Alcohol and slightly in water
Taste	: Cool sensation in mouth, characteristic mint flavour
Acidity/Alkalinity	: Neutral to Litmus solution



## Menthol Crystals & Peppermint Uses

Category	Products	Suggested Dosage
<b>Oral Products</b>	Toothpaste	0.5%
	Mouthwashes	1.0% - 2.0%
	Oral Sprays	0.3%
<b>Pharmaceutical Products</b>	Drugs	0.1%
	Compresses	0.1% - 0.2%
	Medicated Oils	2.0% - 4.0%
	Analgesic Balms	2.0% - 3.0%
	Rubbing Alcohol	1.0% - 1.2%
<b>Confectionary Goods</b>	Chewing Gum	0.5%
	Hard Candies	0.05% - 0.1%
	Cough Drops	0.1%
	Lozenges	0.1%
	Licorice	0.05% - 0.1%
<b>Tobacco Goods</b>	Regular Cigarettes	0.03%
	Menthol Cigarettes	0.1% - 0.2% weak effect
		0.2% - 0.45% strong effect
	Pipe Tobacco	0.3%
	Chewing Tobacco	0.05% - 0.1%

Category	Products	Suggested Dosage
<b>Perfumed Oils</b>	Lotions	0.5%
	Pre-shave Lotions	0.2% - 0.3%
	Handkerchiefs	0.1% - 0.2%
	Foot Sprays	0.5%
	Shampoo	0.2% - 0.5%
	Refreshing Towels	1.0%
	Cooling Gels	1.0%
<b>Peppermint Oils</b>	Menthol Crystals and its derivatives can also be added to various peppermint oil compositions to enhance the cooling and freshening effects, like Perfumes, Eau De Toilettes, Deoderants, etc.	



# VinFlav NI FLAVOURS

Flavoring refers to something that changes or modifies the original flavor of the food. Flavouring can be used to contrast a taste such as adding liqueur to a dessert where both the added flavor and the original flavour are perceptible. Or flavourings can be used to create a unique flavor in which it is difficult to discern what the separate flavourings are.

Vinayak brings outstanding sensory capabilities, to deliver high quality flavours entirely suited to consumer tastes and customized application requirements. We have an extensive range of flavours in varying formats to choose from those suit diverse applications across food and beverage segments.

From a woody vanilla to a Pan Masala or Cranberry to a Kalakhatta, we have all the flavor profiles that you seek for your next challenging food or beverage project.

## Microencapsulated powder Flavours

Micro Encapsulated Flavours				
Apple	Cardamom Flavour	Creamy Vanilla	Lemon Flavour	Peppermint Special Flavour
American Ice Cream Flavour	Cherry Aromas Flavour	Dryfruit Flavour	Lime Flavour	Pineapple Flavour
American Mint Flavour	Cherry Mint Flavour	Fennel Flavour	Lychee Flavour	Pista Flavour
Aniseed Flavour	Chocolate Flavour	Fruttamist Flavour	Mango Flavour	Raspberry Flavour
Apple Flavour	Cinnamon Flavour	Gaurana Flavour	Mango Green Flavour	Saffron Flavour
Apricot Flavour	Citrus Flavour	Ginger Flavour	Melon Flavour	Spearmint Flavour
Badam Pista Flavour	Cocoa Flavour	Guava Flavour	Milk Flavour	Strawberry Flavour
Banana Flavour	Coffee Flavour	Honey Flavour	Mixed Fruit Flavour	Sugar Flavour
Black Current Flavour	Cola Flavour	Keshar Elaichi Flavour	Mosambi Flavour	Sweet Orange Flavour
Butter Flavour	Condensed Milk Flavour	Keshar Pista Flavour	Orange Flavour	Vanilla Flavour
Butter Scotch Flavour	Creamy Flavour	Kheer Flavour	Peach Flavour	Zeera Flavour

## Soft Drink Concentrate & Emulsions

Soft drink Concentrate & Emulsions	
Apple	Lemon Lime
Banana	Lichee
Black Current	Lime
Bubble Gum	Mango
Chocolate	Mango Ghatt
Cola	Masala Soda
Cream Soda	Mixed Fruit
Ginger	Orange
Guava	Passion Fruit
Lemon	Pineapple

## Dry Powder Flavors

Dry Powder Flavors	
Banana Flavour	Mix Masala Flavour
Blueberry Flavour	Mouthwash Flavour
Cardamom Flavour	Orange Flavour
Chocolate Flavour	Peppermint Flavour
Ginger Flavour	Pineapple Flavour
Honey Flavour	Raspberry Flavour
Kesar Elaichi Flavour	Rose Flavour
Lemon Flavour	Saffron Flavour
Mandarin Flavour	Strawberry Flavour
Mango Flavour	Vanilla Flavour
Milk Flavour	



## Liquid Flavors

Fruity			Spice	Nutty	Alcoholic
Apple	Jackfruit	Pina Colada	Anise	Coconut	Bonifacteur
Apple Cinnamon	Kala Khatta	Pineapple	Black Pepper	Coconut Cookies	Brandy
Apple Green	Kiwi	Pineapple Hawaiian	Cardamom	Coconut Copra	Champagne
Apricot	Kola	Pineapple Sweet	Cardamom Green	Coconut Crunchy	Cognac
Banana	Liquorice	Plum	Cardamom Seed	Coconut Milk	Curacao
Black Current	Lychee	Pomegranate	Chilli	Coconut Water	Gin Cordial
Blue Berry	Malaga Grape	Raisin	Cinnamon	Hazelnut	Gin Dry
Bubble Gum	Mango Alphonso	Raspberry	Clove	Peanut	Gin London
Cashew Fruit	Mango Green	Raspberry Jam	Cumin	Pista	Ginger Alebelfast
Cherry	Mango kesar	Raspberry Sweet	Ginger	Pistachio	Impromel
Cherry Sweet	Mango Ripe	Starfruit	Ginger Dry	Walnut	Kola Champagne
Cranberry	Mellow	Strawberry Fresh	Ginger Spicy		Malanga Wine
Custard	Melon	Strawberry	Mixed Spices		Margarita
Date	Mixed Berry	Tamarind	Oregano		Mojito
Durian	Mixed Fruit	Tonovin	Paprika		Port Wine
Falsa	Mulberry	Tropical	Parsley		Red Wine
Fig	Muscat Grape	Tutti Frutti	Pepper		Rum
Gooseberry	Papaya	Vino			Rum Jamaican
Grape Concord	Passion Fruit	Water Melon			
Grape White	Peach				
Guava	Pear				

Brown		Mint	Citrus	Flowery & Herbal	Vegetable	Traditional Indian
Biscuit	Cream	Basil	Blood Orange	Green Tea	Bell Pepper	Amber
Butter	Creamy Toffee	Double Mint	Lemon	Herbal	Capsicum Green	Badam Pista Kesar
Butter Salted	Crumb	Gum Mint	Lemon Green	Jasmine	Carrot	Ghee
Butter Toffee	Honey	Menthol	Lemon Lime	Kewra	Chilli	Gulkand
Butterscotch	Honey Dew	Mint	Lemon Spicy	Lavender	Coriander	Kaju Kismis
Cake	Melon	Mint Cool	Lime	Rose	Cucumber	Kalakhatta
Cappuccino	Malt	Mint Fresh	Lime Bitter	Rose Green	Dried Tomato	Kesar Elaichi
Caramel	Maple	Mint Spicy	Mandarin	Rose White	Garlic	Kesar Pista
Caramel Milk	Marie	Pine	Mandarin Red	Saffron	Jalapeno	Kheer
Cheese	Milk	Peppermint	Orange	Saffron Kashmiri	Onion	Kulfi
Chocolate Dark	Milk Boiled	Spearmint	Orange Fresh		Red Beans	Mawa Malai
Choco Mint	Milk Condensed		Orange Pulp		Tomato	Pan Bahar
Chocolate	Milk Creamy		Orange Spicy			Pan Masala
Chocolate Sweet	Milk Fresh		Pomelo			Rajbhog
Chocolate White	Nectar		Sweet Orange			Ras Malai
Cocoa	Tiramisu		Tangerine			Thandai
Coffee	Toffee Butter					
Coffee Filter	Toffee English					
Coffee Irish	Vanilla					
Coffee Mocha	Vanilla Creamy					
Cola	Vanilla French					







## VINAYAK INGREDIENTS (INDIA) PVT. LTD.

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