



# SIDDHIVINAYAK CORPORATION

Food Ingredients & Chemicals

## Company Profile:



Siddhivinayak Corporation is a professionally managed company and a distinguished Exporter, Importer and supplier of quality Food Ingredients and Chemicals. Our client list is a roll call of honour of industrial giants respected worldwide. We owe our success to these strong relationships that have been carefully nurtured through an unblemished track record of understanding clients' needs and providing appropriate solutions. As a result the brand Siddhivinayak Corporation has emerged as a major player in the Indian market and is well recognised in major markets all across India and in the global markets.

We are based in Mumbai – Financial Hub of India and have Warehousing facility in Bhiwandi which is located outside Mumbai for easy connectivity to various locations in India.

Our strength is ability to truly understand unique and specific requirements of Customers, and use our vast knowledge base to enhance business of Customers and Suppliers. We have an in-depth knowledge of our products, their performance levels in various usages and their applications in a range of industries. We make available to our clients query resolutions, detailing of product suitability and certificates of analysis through our technical team and experts from our International / Indian vendors. We focus on relationship building – all client communications are personally handled by key decision makers so that there is no scope for delays or miscommunications. Our long term relationships and bulk purchases enable us to offer highly competitive prices.

## Our Vision

To steadily grow in global and Indian Food Ingredient and Chemical markets by building on core strengths and nurturing partnerships along the way.

## Our Mission

Siddhivinayak Corporation is committed to supply the finest, high quality Food ingredients and Chemicals. We support these goals with a corporate philosophy of adhering to highest ethical conduct in all its business dealings, treatments of its employees and social and environmental policies. We provide skills, knowledge and technical expertise to help our customers achieve desired solutions.

## Values

- Customer Delight. Creating enduring value to our customers is the basis of our relationship with them, for sustained growth.
- Solution provider and knowledge partner with our customers.
- Principals are our partners for long term.
- Employees are our greatest assets.
- Ethical practices of highest standard in doing business

## Products:

### Sugar



We have strong Sugar sourcing network in Maharashtra, Karnataka, Gujarat and U.P. Good relations with Sugar Mills and quantity lifting makes us very competitive in Industrial supply.

Specification of Sugar:

Grade – S30 and M30

Parameters	Results
Appearance	Free-Flowing and crystalline solids
Colour	White
Odour	Odourless
Flavour / Taste	Sweet

As per specific requirement of Customers, we also supply Sugar below 100 Icumsa or 45 Icumsa

## Cocoa Products:



We deal in:

- Alkalised Cocoa Powder with 10-12% fat content
- Deodorised / Natural Cocoa Butter
- Cocoa Liquor
- Cocoa Mass
- Cocoa Beans

## Cocoa Beans

We are the leading Importer of cocoa beans from Africa with an extensive footprint spanning Côte d'Ivoire, Ghana, Nigeria in West Africa as well as Tanzania and Uganda in East Africa, Indonesia and Malaysia.



## Cocoa Mass / Cocoa liquor

Kernels and nibs are mashed into paste after roasting of Cocoa beans and it is called Cocoa Mass or Cocoa Liquor. Our proficiency and knowledge allow the supply of different types of Cocoa Mass / liquor. We also supply Cocoa Mass/Liquor from cautiously chosen cocoa beans. Our specific Cocoa mass / Liquor are consistent in quality and are also as per the needs of individual customers. Our range of Cocoa Liquor can be availed at cost effective prices.



## **Cocoa Powder**

We offer an encompassing range of high quality Natural and Alkalisied 10 to 12% Fat Content Cocoa Powder to match different requirements. Our Cocoa powders are available in different color shades of light, medium, dark brown, reddish brown, dark red having pH range from 6 to 8.1 apart from offering a rich aroma and taste. Processed from selected high quality Cocoa Beans, our Cocoa Powder meets the stringed and varying demands of both local and global industries. The taste tinge and pat content of Cocoa powder can be tailored to meet specific need for use in Confectionary, Ice-creams, Chocolate, Compound Coatings, Cocoa drinks, Bakery products, Cereals and among others.



## **Cocoa Butter**

Being the trusted suppliers we provide the best quality Cocoa Butter to our valuable clients. We offer best quality of beans to make nutritious Cocoa Butter enhancing the best aroma and flavor of the chocolate. Our technological expertise enables us to provide Cocoa Butter in any form. For instance, we can provide the full-bodied natural aroma and a range of deodorized product. This apart, even the solidification properties can be altered to suit varying needs.



## **Flavours for Food and Pharma Industry:**



Our forte lies in its flavours - varied, rich and of the finest quality. The company lends its unique flavours to Food & Beverages, Chocolates & Ice creams, Dairy, Confectionery. Conform to global standards, flavours that are well appreciated across industries.

### **Flavours - Food & Beverages**

Food & Beverage flavours range from the typical natural ones to the new age ones. That lingering flavour of soups and cheese pastas? Or that inviting flavour of heady sweet drinks? We supply timeless flavours that sizzle the palates of our clients' customers. With a range of well-loved sweet and savoury flavours that add zing to snacks, soups and sauces, we give a delicious edge to food & beverages across the spectrum.

### **Flavours - Chocolates and Ice Creams**

The success of any brand of chocolate or ice cream is the result of its yummy flavour and consumers prefer to choose the best flavours. The variety of flavours in chocolates and ice creams are limited only by imagination and new variants can be created by introducing new combinations. Flavours – Dairy

We offer rich traditional as well as new dairy flavours. Applications of our dairy flavours range from butter, cheese spread to ice-cream, yogurt and cream. Dairy solutions, have simple ingredients, that work as milk and butter substitutes. We have milk substitutes like Almond Milk, Oat Milk, Soy Milk and Multi-grain Milk. Butter substitutes include Soy Margarine and Cocoa Butter

### **Flavours – Confectionary**

Our applications of confectionery flavours range from jellies to hard candies to chewing gum. Each of the specialty flavours are of very high quality and give the specific item a very rich taste. Most often, the flavour of the confectionery item decides its taste.

### **Pharmaceuticals**

Customized and special flavours are needed by the pharmaceutical industry to mask bitterness of medicines. Most of the ingredients in medicines have very strong and unacceptable tastes. Available in liquid and dry powder formats, these flavours help disguise and reduce bitterness in a formulation, thus making it more palatable to consumers.



## Chocolate Products:



We deal in:

- Pure and Compound Dark Chocolate Slabs
- Pure and Compound Milk Chocolate Slabs
- Chocolate Paste.

Chocolate is made from cocoa mass, with sugar, cocoa butter and, optionally, milk added. The resulting mixture is rolled and 'conched'. Conching is a treatment whereby chocolate is kept in continuous movement to allow the cocoa mass to thicken and to develop into a homogenous substance. This process also allows volatile acids to escape, whereby the aroma is improved. Conching lasts for a number of hours. The name originates from the shell-shaped container in which the treatment took place in former days ('concha' being the Spanish word for shell). Depending on the desired taste, other ingredients may be added.

Finally, the hot chocolate mass must be allowed to cool slowly. This process, called 'tempering', is important for the right crystallization of the cocoa butter. After tempering, the chocolate can be poured into any desired form and hardened. During the hardening process the volume of the chocolate is reduced, allowing the chocolate to come out of the mould automatically.

White chocolate is made in a manner similar to "ordinary" chocolate, the only difference being that white chocolate does not contain any chocolate mass; just cocoa butter, sugar, milk and vanilla.

## Tomato Powder



We are amongst the leading tomato powder importer in India. Our dehydrated tomato powder is the most sought after product in the offering only due to its superior quality. We deal in dehydrated Tomato powder. It is dried in a very hygienic and salubrious condition.

## Fruit & Vegetable Powder



We supply wide variety of fruit and vegetable powder that retain all of the flavour, colour, and nutritional qualities of the original raw material. With a motto to establish a steady and co-operative relationship with our valued customers we offer the best quality fruit powder in the market, with the help of our innovative skills and resources.

## Pectin



We supply a range of Pectin that offers a wide palette of texturing sensations, covering a variety of application. We hold expertise in offering a quality proven range of Citrus and Apple Pectin. Our product range is one of the most versatile stabilizers currently available in the market. The thickening, gelling and stabilizing features of these products make them a very significant additive in the production of several food products.

## Natural Colors



We supply a range of Natural Colors able to substitute chemical antioxidants. These Natural Colors extend the shelf life of food and beverage products without adverse effect in taste and visuals. The comprehensive knowledge allows us to offer a rich palette of Natural Colors for food and beverage manufacturer.

## Saffron



We offer a premium range of Saffron which is a precious herb that has a medicinal value. Our rich collection of Red Saffron is appreciated throughout the world for its rich aroma and fine texture. Although, pure Saffron is considered the most expensive of the spices, yet we offer these Saffron at the most competitive prices. Moreover, as the leading natural Saffron suppliers, we offer our Saffron in hygienic and safe packaging so as to retain the freshness and natural aroma of our products and also preventing moisture from entering the containers.

## Maize Starch & its Derivatives:



We deal in following Starch derivatives of different Indian Manufacturers:

- Starch
- Liquid Glucose
- Maltodextrine
- Sorbitol 70% Solution

Maize or Corn Starch is a typical cereal starch with distinctly low protein and ash contents. Its carbohydrate content of high purity makes it of use in several industries. Maize contains about 66% of starch, which can be separated from other ingredients by various processes such as steeping, grinding, purifying and drying



**Contact Us:**

Siddhivinyak Corporation

701 & 702, 7<sup>th</sup> Floor, Exim link Bldg., Opp. Indira Container Yard,

Mulund Goregaon Link Road, Mulund (W), Mumbai – 400078.

Tel/Fax : +91-22-67106841

Email : [info@siddhivinayakcorp.com](mailto:info@siddhivinayakcorp.com)