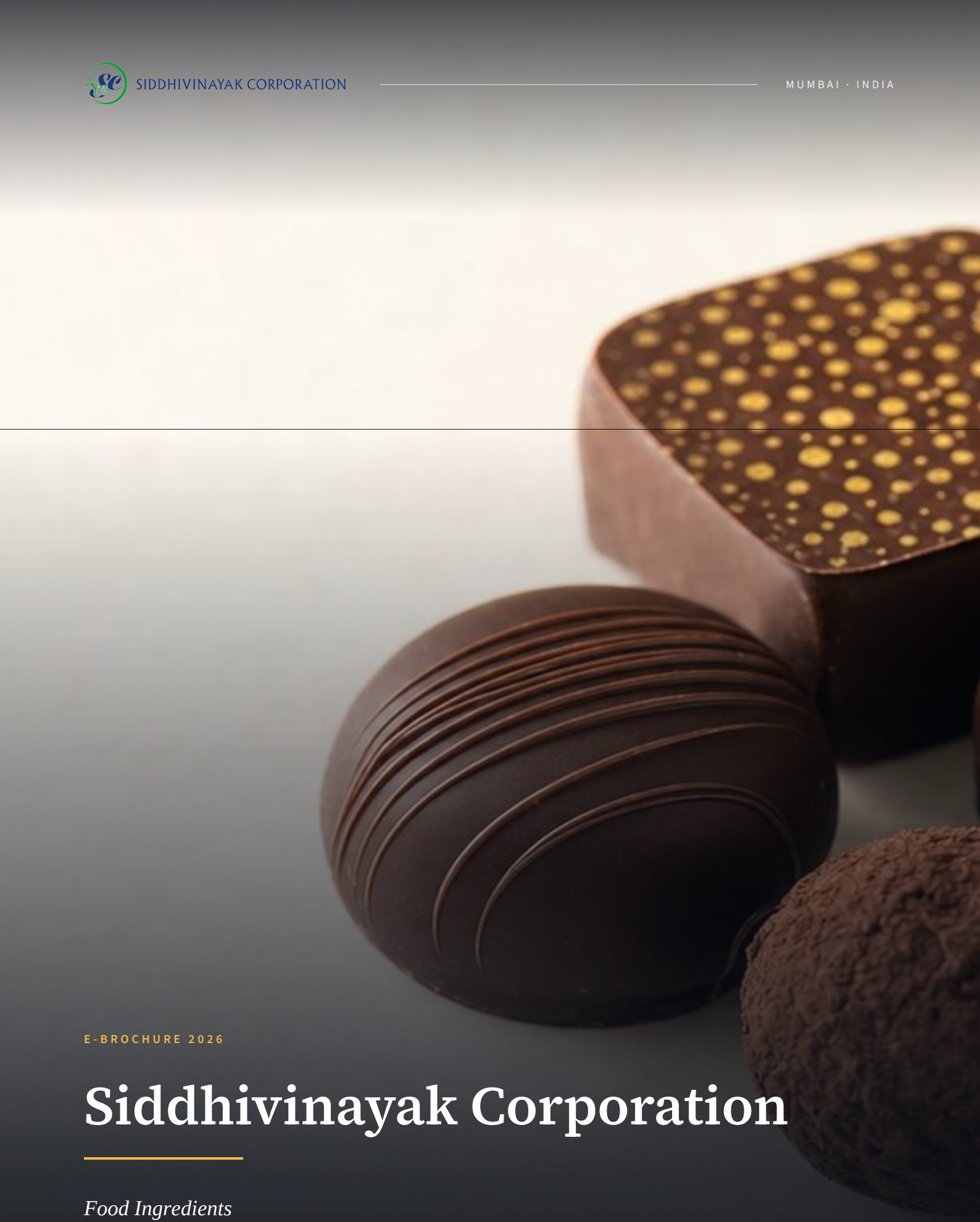


E-BROCHURE 2026

Siddhivinayak Corporation

Food Ingredients

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A complete reference to our organisation, our quality discipline and every product family we supply — with the specification detail your formulation and purchase teams need.

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HOW TO READ THE PRODUCT PAGES

Product families are presented with their purpose, available range or grades, specification information where available, applications, and packing and despatch details. Figures are typical values and are confirmed lot by lot where applicable. For made-to-order grades, the written specification agreed with you takes precedence. Samples are released against a written application brief.

COMPANY PROFILE

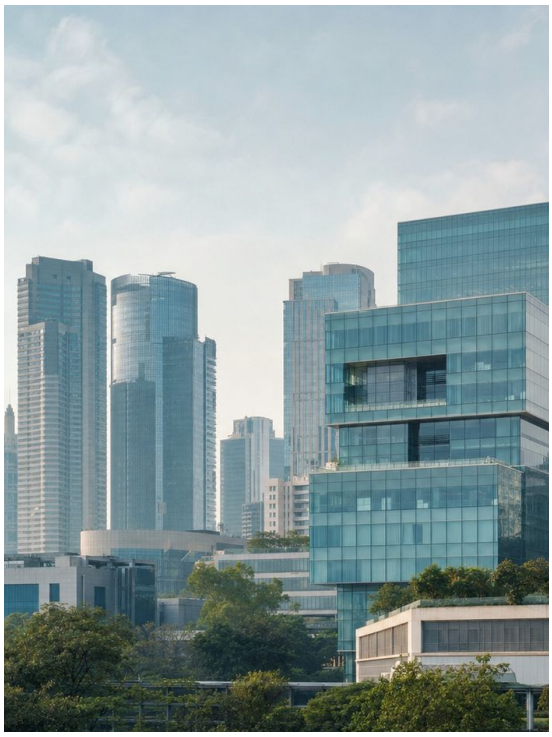
Who we are

Mumbai - since 2008 - Food Ingredients.

Siddhivinayak Corporation is a professionally managed distributor, importer and supplier of quality food ingredients. Our client list includes industrial names respected across the trade, and we owe that to relationships built the slow way - by understanding what a customer actually needs and putting a workable solution in front of them. Over time that has made Siddhivinayak Corporation a recognised name in the Indian market and in the export markets we serve.

We are based in Mumbai, India's financial hub, with a warehousing facility at Bhiwandi just outside the city that gives us easy onward connectivity across the country.

Our real strength is the ability to understand a specific requirement and then bring our product knowledge to bear on it. We know how our products perform at different usage levels and in different applications. Query resolution, product-suitability assessment and certificates of analysis come through our own technical team with support from our Indian and international principals. Client communication is handled personally by key decision makers, so nothing waits in a queue and nothing gets lost in translation. Long-term relationships and bulk purchasing let us hold prices that stand up to comparison.



MUMBAI · BHIWANDI WAREHOUSING

> *Distributor and importer of specialty food ingredients, supplying manufacturers in India from Mumbai and our Bhiwandi warehouse.*



INGREDIENTS SUPPLIED TO MANUFACTURING PLANTS ACROSS INDIA AND OVERSEAS

VISION · MISSION · VALUES

What we are working towards



STOCK DISCIPLINE AND DESPATCH FROM OUR BHIWANDI WAREHOUSE

OUR VISION

To steadily grow in global and Indian food ingredient markets by building on core strengths and nurturing partnerships along the way.

OUR MISSION

Siddhivinayak Corporation is committed to supplying the finest, high-quality food ingredients. We support that commitment with a corporate philosophy of adhering to the highest ethical conduct in all our business dealings, in the treatment of our employees, and in our social and environmental policies. We provide the skills, knowledge and technical expertise our customers need to reach the solution they are after.

THE FIVE VALUES WE HOLD OURSELVES TO

01 Customer delight

Creating enduring value for our customers is the basis of our relationship with them, and the basis of our own sustained growth.

02 Solution provider

We aim to be a knowledge partner, not a price list. The answer to a formulation problem is worth more than a discount.

03 Principals as partners

Our principals are long-term partners. We represent their products properly, and we protect their position in the market.

04 Employees as assets

Our people are our greatest asset. Technical depth is built over years and it cannot be bought at short notice.

05 Ethical practice

Ethical practice of the highest standard, in every transaction, without exception.

INDUSTRIES SERVED

Eight sectors, and what we put into them

We sell into manufacturing plants, not into a category. Each sector below lists the families we most often supply it — and the reason a formulator there calls us.

Bakery

Sugar, maize starch, liquid glucose, cocoa powder, fruit ingredients, natural colours and bake-stable flavours for biscuit, cake, rusk, bread and pastry lines.

Sugar · Starch & its Derivatives · Cocoa Products · Natural Colours

Confectionery

Liquid glucose and sugar for the cook, natural colours for the shade and high-impact flavours that survive the boil.

Sugar · Starch & its Derivatives · Natural Colours · Flavours for Food & Pharma

Chocolate

Cocoa mass, cocoa butter, cocoa powder and nibs, plus pure and compound chocolate in slab, chip, paste and coating formats.

Cocoa Products · Chocolate Products · Sugar

Beverages

Refined low-ICUMSA sugar, liquid glucose, fruit powders, acid-stable natural colours and cold-fill flavour systems for still, carbonated and dairy-based drinks.

Sugar · Fruit & Vegetable Powders · Natural Colours · Flavours for Food & Pharma

Ice cream & frozen dessert

Sugar and liquid glucose for the mix, cocoa and chocolate for flavour and coating, and fruit ingredients for the ripple.

Sugar · Starch & its Derivatives · Chocolate Products

Snacks & seasoning

Tomato powder, onion and garlic powder, natural colours and savoury flavour systems for extruded snacks, namkeen, chips and seasoning blends.

Tomato Powder · Fruit & Vegetable Powders · Natural Colours

Dairy & plant-based dairy

Sugar, cocoa, stabiliser systems and dedicated flavour profiles for milk, curd, drinking yoghurt, cheese analogue and almond, oat, soy and multi-grain milk.

Sugar · Cocoa Products · Flavours for Food & Pharma

Pharmaceutical & nutraceutical

Sorbitol 70% solution, maltodextrin, liquid glucose, natural colours and bitterness-masking flavour systems in liquid and dry powder form.

Starch & its Derivatives · Flavours for Food & Pharma · Natural Colours · Saffron

SWEETENERS · PRODUCT 01

Sugar

Bulk white crystal sugar for beverage, bakery, confectionery and dairy plants — backed by a mill sourcing network across four states.

Sugar is the highest-volume line we move, and volume is exactly what makes it competitive. We hold long-standing relationships with sugar mills across Maharashtra, Karnataka, Gujarat and Uttar Pradesh, and we lift quantity consistently through the season rather than buying spot. That combination — mill relationships plus predictable offtake — is what lets us quote industrial buyers keenly and hold delivery commitments through the tight months.

Standard supply is S30 and M30 grain. Where your process needs a tighter colour specification, we arrange sugar below 100 ICUMSA, and below 45 ICUMSA for beverage and pharmaceutical syrup work, on request against a firm indent.



SUGAR

APPLICATIONS

- Carbonated and still beverages, syrups and concentrates
- Biscuits, cakes, rusk and bread improvers
- Hard-boiled candy, toffee and lozenge lines
- Ice cream, frozen dessert and dairy mixes
- Jams, sauces, ketchup and preserved fruit
- Fermentation feedstock for industrial alcohol and citric acid

AT A GLANCE

Standard grades	S30, M30
Refined grades	Below 100 ICUMSA; below 45 ICUMSA on request
Sourcing states	Maharashtra, Karnataka, Gujarat, Uttar Pradesh
Typical lot size	1 MT trial lot to full truckload

TYPICAL CHARACTERISTICS

Appearance	Free-flowing crystalline solids
Colour	White
Odour	Odourless
Flavour / taste	Characteristically sweet
Grain	S30 / M30 as ordered
Colour value	Below 100 ICUMSA or below 45 ICUMSA on request

Mill certificate of analysis issued per lot

PACKING & DESPATCH

Packing	50 kg PP bags; other pack sizes on request
Despatch	Ex-Bhiwandi warehouse or direct ex-mill
Documentation	Mill COA, weighment slip, e-way bill, GST invoice

FLAVOURS · PRODUCT 02

Flavours for Food & Pharma

A flavour range organised the way formulators actually work — by application, base system and process temperature.

Flavour selection fails far more often on process compatibility than on taste. A profile that performs beautifully in a cold-filled beverage can strip out of a 180 °C bake or split in a high-fat compound. We start from your base system, fill temperature, pH and shelf-life target, then shortlist from our principals' ranges and send samples in your own matrix — not in sugar syrup.

Both liquid and dry spray-dried powder formats are available. Our technical team, with support from our Indian and international vendors, provides application dosage guidance, certificates of analysis and regulatory information for shortlisted candidates.



FLAVOURS FOR FOOD & PHARMA

APPLICATIONS

- Beverages, syrups and concentrates
- Chocolate, compound and frozen dessert
- Dairy and plant-based dairy
- Bakery, biscuit and snack seasoning
- Confectionery and chewing gum
- Oral pharmaceutical dosage forms

RANGE

Food & beverages

Fruit, citrus, cola, spice and savoury profiles for still and carbonated drinks, sauces, soups and ready meals.

Chocolate & ice cream

Heat-stable and fat-soluble profiles for compound, couverture, frozen dessert and sauce systems.

Dairy & plant-based dairy

Milk, cream, khoa, cheese and butter notes, plus dedicated profiles for almond milk, oat milk, soy milk and multi-grain milk. Butter-substitute systems including soy margarine and cocoa butter.

Confectionery

Jellies, gums, hard-boiled candy, lozenges and chewing gum — including profiles that survive high cook temperatures and acid addition.

Pharmaceuticals

Bitterness-masking systems for actives, in both liquid and dry powder form, for syrups, suspensions, dispersible tablets and sachets.

FORMATS AND HANDLING

Formats	Liquid; spray-dried powder
Solubility	Water-soluble, oil-soluble and dual systems
Typical dosage	0.05–0.5% depending on profile and base
Documentation	COA and specification sheet
Storage	Cool, dry, away from light; keep containers tightly closed

PACKING & DESPATCH

Packing	1 kg, 5 kg and 25 kg as per profile
Samples	Application samples released against a brief
Lead time	Ex-stock lines in 2–4 working days; indent lines to schedule

COCOA · PRODUCT 03

Cocoa Products

The four cocoa intermediates that sit behind almost every chocolate, filling and cocoa beverage on the shelf.

Cocoa is where specification discipline pays for itself. Fat content, pH, fineness and shell content each move colour, flow and flavour in ways that only show up once you are already in production. We supply the four core intermediates against a written specification, with a certificate of analysis on every lot, so your reformulation risk stays where it belongs — at the sampling stage.

Natural and alkalised (Dutched) powders are both available. Alkalised powder gives you the deeper red-brown to near-black colours and the milder, rounder cocoa note that biscuit, ice cream and beverage applications usually want; natural powder keeps the sharper, fruitier acidity and the lighter colour that some bakery and couverture recipes are built around.



COCOA PRODUCTS

RANGE

Cocoa mass (cocoa liquor)

Ground cocoa nib, solid at ambient temperature, with the characteristic full cocoa aroma. The flavour and colour backbone of dark and milk chocolate, ganache, ice cream and dessert bases.

Cocoa butter

The pale yellow fat pressed from cocoa mass, with the sharp melting profile that gives chocolate its snap and clean mouth-melt. Also used in cosmetic and personal-care preparations.

Cocoa powder

Available natural and alkalised, in standard 10–12% fat and reduced-fat variants, across a colour range from light brown to deep red-black.

Cocoa nibs

Crushed, winnowed cocoa kernel. Used as a crunchy inclusion in bars, cookies, granola and ice cream, and as a garnish or dressing.

COCOA POWDER — TYPICAL SPECIFICATION

Appearance	Fine free-flowing powder
Colour	Light brown to deep red-brown, per grade
Cocoa butter content	10–12% typical; reduced-fat grades available
pH (10% aqueous slurry)	5.0–5.6 natural; 6.8–7.8 alkalised
Moisture	5.0% max
Fineness	99.5% min through 200 mesh
Shell content	1.75% max on alkali-free nib basis

Indicative — confirm against the grade you order

COCOA BUTTER & COCOA MASS

Cocoa butter — appearance	Pale yellow solid fat, characteristic odour
Cocoa butter — free fatty acids	1.75% max as oleic acid
Cocoa butter — melting behaviour	Sharp melt, 31–35 °C slip point
Cocoa mass — appearance	Rich brown solid mass
Cocoa mass — fat content	50–56%
Cocoa mass — fineness	99% min through 75 micron

APPLICATIONS

- Dark, milk and white chocolate and compound
- Biscuit, cake, brownie and muffin bases
- Ice cream, frozen dessert and sauce
- Cocoa beverages, malted drinks and premixes
- Ganache, praline and filling systems
- Cosmetic and personal-care preparations (cocoa butter)

PACKING & DESPATCH

Cocoa powder	25 kg multi-wall paper bag with food-grade liner
Cocoa mass / butter	25 kg carton or block
Cocoa nibs	10 kg / 25 kg food-grade bag
Storage	Cool, dry, odour-free; below 20 °C and 60% RH

CHOCOLATE · PRODUCT 04

Chocolate Products

Pure and compound chocolate in slab, chip, paste and coating formats.

Share your application and required grade so we can confirm suitability and availability.



CHOCOLATE PRODUCTS

Conching is the extended shear-and-aeration stage that drives off residual moisture and volatile acids and coats every sugar and cocoa particle in fat. It is what turns a gritty, sour paste into something smooth and rounded. Tempering then controls how the cocoa butter crystallises — pre-forming the stable crystal form so the finished piece sets with a hard snap, a glossy surface, good contraction from the mould and real resistance to fat bloom in storage.

Pure chocolate is built on cocoa butter and needs tempering. Compound is built on a cocoa butter substitute, sets without tempering, and is the pragmatic choice for coating, enrobing and moulding lines that do not have a tempering machine — or for products that must survive Indian ambient conditions in transit.

APPLICATIONS

- Moulded bars and assorted chocolates
- Ganache, truffle and praline centres
- Cookie, muffin and brownie inclusions
- Ice cream coating, ripple and dip
- Doughnut, biscuit and dessert glaze
- Bakery garnish and decoration

RANGE

Pure chocolate slabs

Dark, milk and white pure chocolate in 500 g slabs, cocoa-butter based. Requires tempering. For couverture work, moulded assortments, ganache and premium bars.

Compound slabs

Dark, milk, white, flavour (mango, strawberry, orange) and no-sugar-added compound in 500 g slabs. Sets without tempering.

Chips and chunks

Cone-shaped dark, milk and white chocolate and compound chips as bake-stable inclusions for cookies, muffins, ice cream and desserts.

Pastes, coverings and fillings

Dark, milk and white compound pastes in 15 kg pails; ready-to-use dark and milk coverings and dark, milk and white choco fillings in 20 kg buckets.

FORMATS AND PACK WEIGHTS

Pure chocolate — dark / milk / white	500 g slab, 10 kg case
Compound — dark / milk / white / flavour / no sugar added	500 g slab, 10 kg case
Chocolate and compound chips	10 kg case
Compound paste	15 kg pail
Covering and filling	20 kg bucket
Tempering	Required for pure chocolate; not required for compound
Storage	16–20 °C, below 60% RH, away from odours

PACKING & DESPATCH

Slabs	500 g slab, 10 kg master case
Paste	15 kg pail
Covering / filling	20 kg bucket
Storage	16–20 °C, below 60% RH, odour-free

DEHYDRATES · PRODUCT 05

Tomato Powder

Concentrated tomato colour, acidity and umami in a stable, free-flowing powder that ships and stores without a cold chain.

We are among the leading importers of tomato powder into India. The powder is produced from sound, ripe fruit dried under hygienic, controlled conditions so that the colour, natural acidity and savoury depth of fresh tomato survive into a shelf-stable format.

For seasoning, soup, sauce and snack applications, powder solves problems that paste cannot. There is no water to formulate around, no cold chain, no drum handling and no batch-to-batch colour drift in the middle of a production run. Dosage is by weight and it is repeatable.



TOMATO POWDER

APPLICATIONS

- Soup, gravy and sauce premixes
- Snack and extruded-snack seasoning
- Ketchup, dip and salsa reconstitution
- Instant noodle and pasta seasoning sachets
- Ready-meal and retort bases
- Savoury bakery fillings

TYPICAL SPECIFICATION

Appearance	Free-flowing fine powder
Colour	Characteristic red to deep red
Flavour and odour	Characteristic of dried tomato, free from off-notes
Moisture	5.0% max
Total ash	10% max
Water-insoluble solids	As per grade
Fineness	Through 40–60 mesh as ordered
Additives	Free-flow agent where declared

Confirm the grade specification before formulation

PACKING & DESPATCH

Packing	20 kg / 25 kg food-grade lined bag or fibre drum
Shelf life	12 months in unopened original packing
Storage	Cool, dry, below 25 °C; reseal after opening

DEHYDRATES · PRODUCT 06

Fruit & Vegetable Powders

Retain the flavour, colour and nutritional qualities of the original raw material — without water, cold chain or seasonal supply risk.

A well-made fruit or vegetable powder is a shelf-stable version of a seasonal ingredient. Drying is run to protect the characteristics that matter — flavour, colour and nutritional content — while removing the water that drives spoilage, freight cost and formulation constraint.

That makes powders the practical route for nutrition bars, beverage premixes, seasoning, infant and health foods, bakery and nutraceuticals: a fixed specification, year-round availability, and dosing by weight instead of by variable fresh-produce quality.



FRUIT & VEGETABLE POWDERS

APPLICATIONS

- Beverage and smoothie premixes
- Nutrition bars, cereals and extruded snacks
- Seasoning and savoury blends
- Infant, health and clinical nutrition
- Bakery, biscuit and confectionery
- Nutraceutical tablets and capsules

RANGE

Fruit powders

Mango, banana, apple, pineapple, papaya, guava, pomegranate, amla, lemon and tamarind.

Vegetable powders

Onion, garlic, ginger, beetroot, carrot, spinach, pumpkin, potato and green pea.

Process options

Spray-dried with carrier for beverage clarity, or air/drum-dried for full-fibre nutrition work.

TYPICAL SPECIFICATION

Appearance	Free-flowing powder
Colour	Characteristic of the raw material
Flavour and odour	Characteristic, free from off-notes
Moisture	5.0% max (fruit); 7.0% max (vegetable)
Fineness	Through 40–80 mesh as ordered
Carrier	Maltodextrin where declared, for spray-dried grades
Microbiology	TPC, yeast and mould, E. coli and Salmonella to agreed limits

Specification confirmed per raw material and process route

PACKING & DESPATCH

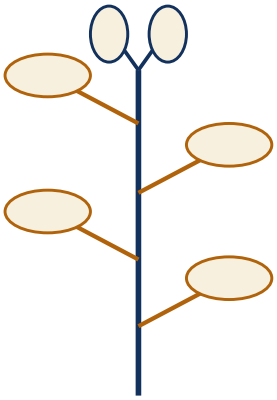
Packing	20 kg / 25 kg food-grade lined bag or fibre drum
Shelf life	12–18 months depending on material
Storage	Cool, dry, away from light and strong odours

FEED INGREDIENTS - PRODUCT 07

Animal Feed Ingredients

Feed ingredients for livestock and poultry nutrition, discussed against the needs of your formulation.

Share your ingredient, application, grade, quantity and destination requirements so we can confirm availability and supporting documentation. Product details are confirmed against each enquiry.



ANIMAL FEED INGREDIENTS

APPLICATIONS

- Livestock nutrition
- Poultry nutrition
- Feed formulation requirements

ENQUIRY DETAILS

Ingredient

Share the ingredient required.

Application

Describe the intended feed use.

Grade and quantity

Include target grade and volume.

Destination

Provide the delivery destination.

AVAILABILITY & DOCUMENTATION

Availability	Confirmed against enquiry
Grade	Confirmed against requirements
Documentation	Supporting documents confirmed

REQUEST DETAILS

Our team will confirm product suitability, availability and supporting documentation against the application and destination details you provide.

COLOURS · PRODUCT 08

Natural Colours

Colour from plants, spices and fruit — with the useful side effect that several of them are antioxidants in their own right.

Natural colours do more than move a product off a synthetic-dye declaration. Several are antioxidants in their own right and can support shelf life without changing how the product tastes or looks - a useful option in reformulation work.

The trade-off is that natural colours are more sensitive than synthetics to pH, heat, light, metal ions and ascorbic acid. Getting a stable result is a matter of matching the right pigment family to your specific system, which is where our technical team and our principals' application data earn their place.



NATURAL COLOURS

APPLICATIONS

- Beverages, syrups and premixes
- Confectionery, jelly and coated products
- Bakery, cream and icing
- Dairy, ice cream and frozen dessert
- Savoury seasoning and snack coating
- Nutraceutical and pharmaceutical coating

RANGE

Yellow to orange

Curcumin (turmeric), annatto/bixin, paprika oleoresin, safflower, lutein, beta-carotene.

Red to pink

Anthocyanin from black carrot and grape skin, beetroot red, carmine, lycopene.

Green

Chlorophyll and copper chlorophyllin, and spinach-based colouring foodstuffs.

Brown to black

Caramel colour classes and vegetable carbon, where permitted.

FORMATS AND HANDLING

Formats	Water-soluble liquid, oil-dispersible liquid, spray-dried powder, oleoresin
Typical dosage	0.01–0.5% depending on pigment and target shade
pH stability	Pigment-specific; anthocyanins favour low pH
Heat and light	Protect from direct light; confirm process temperature limits
Documentation	COA and specification
Storage	Cool, dry, dark; keep containers tightly closed

PACKING & DESPATCH

Liquid	1 kg, 5 kg, 25 kg HDPE
Powder	1 kg, 5 kg, 25 kg food-grade lined pack
Storage	Cool, dry and dark; away from oxidising agents

SPECIALITY · PRODUCT 09

Saffron

All-red stigma saffron selected for colouring strength and aroma, packed to protect both.

Saffron is the most adulterated spice in the trade, so the only sensible way to buy it is against a measured specification rather than an appearance. We supply premium all-red grade — stigma only, with the pale style removed — because style adds weight without adding either colour or aroma.

What you are actually paying for is crocin, which delivers colour, and safranal, which delivers the aroma. Both degrade with light, heat and moisture, so we pack in tamper-evident, light-protective containers and keep the cold, dark storage discipline intact through our own warehouse.



SAFFRON

APPLICATIONS

- Mithai, kheer and milk-based sweets
- Biryani, pulao and speciality rice
- Ice cream, kulfi and dessert
- Premium beverage and syrup
- Ayurvedic and nutraceutical preparations
- Gifting and retail packing

TYPICAL SPECIFICATION

Grade	Premium all-red stigma (style removed)
Appearance	Fine, trumpet-shaped threads, deep red
Aroma	Strong, characteristic, hay-like and honeyed
Moisture and volatile matter	10% max
Colouring strength (crocin)	Reported as absorbance at 440 nm per lot
Floral waste	Nil
Foreign matter	Nil
Artificial colour	Absent

Colouring strength stated on each lot certificate

PACKING & DESPATCH

Packing	1 g, 5 g, 10 g and bulk tamper-evident containers
Storage	Airtight, cool, dark; away from moisture and strong odours
Shelf life	24 months in unopened original packing

SWEETENERS · PRODUCT 10

Starch & its Derivatives

Maize is roughly two-thirds starch by weight. Everything on this page comes out of separating and converting that fraction.

Maize kernels contain about 66% starch. Wet milling recovers it through steeping, grinding, separation, purification and drying, and the resulting native starch is then the feedstock for an entire family of derivatives — liquid glucose, maltodextrin, dextrose and the polyols.

Because they all come from the same base, they are easy to specify together and easy to substitute between when a formulation needs a different sweetness, viscosity, hygroscopicity or browning behaviour. We supply the group as a set, with technical support on where each one earns its place.



STARCH & ITS DERIVATIVES

RANGE

Maize starch

Native white starch for thickening, dusting, binding and moulding. Also the base for modified starches.

Liquid glucose

Corn syrup at D.E. 38–50: bodying agent, humectant, crystallisation controller and mild sweetener.

Maltodextrin

Low-D.E. carrier and bulking agent for spray-dried flavours, colours, premixes and nutrition powders.

Sorbitol 70% solution

Non-crystallising polyol humectant for oral care, pharmaceutical syrups, cosmetics and sugar-free confectionery.

MAIZE STARCH — TYPICAL SPECIFICATION

Appearance	White powder
Odour	Odourless
pH (10% aqueous slurry)	4.5–6.5
Moisture	12% max
Starch content (dry basis)	98% min
Total ash (dry basis)	0.15% max
Cold water solubility	0.15% max
Protein	0.6% max

LIQUID GLUCOSE — TYPICAL SPECIFICATION

Appearance	Colourless to pale, viscous syrup
Brix	82% min
Dextrose equivalent (D.E.)	40–44
pH	4.8–5.2
Free acidity	1 ml max of 0.1 M NaOH
Sulphated ash	0.25% max
Sulphur dioxide	400 ppm max
Starch	Absent

APPLICATIONS

- Confectionery: toffee, caramel, gums and chewing gum
- Bakery: dusting, binding, moulding and crumb control
- Ice cream and frozen dessert bodying
- Spray-dried flavour, colour and nutrition carriers
- Pharmaceutical syrups, suspensions and tablets
- Oral care, cosmetics and personal care

PACKING & DESPATCH

Maize starch / maltodextrin	25 kg HDPE or paper bag
Liquid glucose	300 kg net HMHDPE drum
Sorbitol 70%	300 kg net HMHDPE drum
Storage	Cool, dry, away from sunlight and moisture

QUALITY & COMPLIANCE

How we hold a specification

Quality in an ingredient business is not a slogan; it is a sequence of ordinary checks carried out the same way every time. This is the sequence we follow, and what we will send you as evidence.



ANALYSIS AGAINST THE AGREED WRITTEN SPECIFICATION

A written specification comes first

Nothing is despatched against a verbal understanding. Every line we supply is agreed on a written specification - appearance, moisture, particle size, colour value, product and microbiological limits as the product demands - and that document is the reference for the order, the analysis and any claim that follows it.

Incoming verification

Consignments are checked against that specification on arrival at our Bhiwandi warehouse or at the loading point. Mill, crusher and manufacturer certificates of analysis are collected lot by lot and read against the agreed limits before stock is released, not after a complaint.

Independent pre-shipment analysis

Where the buyer, the destination market or the product itself requires it, we arrange analysis at an independent laboratory before shipment and issue the report with the consignment. Aflatoxin, pesticide residue and microbiological testing on agricultural lines are handled this way as a matter of routine rather than on request.

Storage discipline

Stock is stacked off the floor on pallets, segregated by lot, rotated first-in-first-out and kept away from strong-smelling materials. Temperature and humidity-sensitive lines — chocolate, cocoa butter, flavours, powders — are held to the storage conditions written on their own specification sheets.

Traceability

Every despatch carries its lot reference back to the mill, crusher, processor or manufacturing batch it came from. If a question is raised months later, we can identify the origin lot, the incoming analysis and the despatch record without guesswork.

Documentation as a deliverable

The paperwork is part of the product. COA, origin, phytosanitary and fumigation documents are checked and provided with dispatch.

CERTIFICATION STATUS — STATED PLAINLY

Siddhivinayak Corporation does not at present hold any published third-party certification, and we do not claim one. Our certification documentation is being compiled and can be supplied on request as it is completed. In the meantime we are glad to share written product specifications, lot certificates of analysis, independent laboratory reports and our storage and handling procedures, and to host a customer audit of our office and warehouse operations by prior appointment.



SIDDHIVINAYAK CORPORATION

Food Ingredients

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ENQUIRIES, SAMPLES AND QUOTATIONS

Write to us with your product, grade, quantity and delivery point and we will come back with a written specification, a quotation and — where the line calls for it — a sample against your own application brief. Enquiries are handled directly by the people who decide, so nothing waits in a queue.

Specifications are typical values and are subject to revision.