



A NEW WAY
OF SOURCING
YOUR FLAVOURINGS





BORN TO INNOVATE

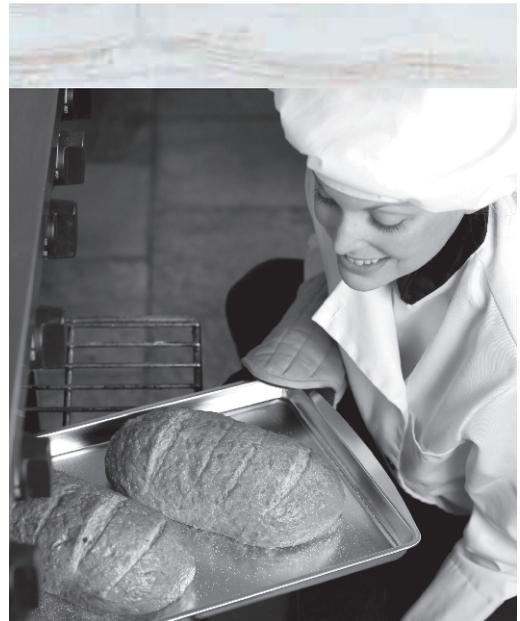
Indagro Foods Private Limited is a part of the reputed Allana group of companies, one of the largest business houses in India and a leading manufacturer & exporter of coffee, spices, fruit pulps, frozen meats and other foods across the globe. Established in 1865, the group company has presence across various business segments and has been consistently recognized by the Government of India as a 5 Star Trading House.

Pristine bakery ingredients and speciality fats are produced at two of our state-of-the-art facility near Mumbai.

THE SPIRIT OF INNOVATION

Pristine offers a wide range of taste system in the food service and industrial segments. Pristine makes the best use of the learning's from each region to create taste systems that are widely sought-after in the local market.

Our portfolio consists of a variety of Spices, Marinades, Sauces, Seasonings and herbs for Indian, Continental, Spanish, Mexican & Oriental cooking.



PRISTINE - PROFIT FROM YOUR CUSTOMER SATISFACTION

Let's make your end product perfect down to the last detail. With the unmatched power to deliver custom-made taste solutions with amazing ease, you can trust us to help you grow your business the way many industry leaders have already done.



RIGHT TASTE SYSTEMS FOR SUCCESS IN YOUR BUSINESS

Trust Pristine to bring reliable and robust taste, design and commercial dynamics to your business, because we have just about everything that impacts your bottom-line positively. And this has been proved with the increasing number of clients who have benefited from our offerings.



Service: Our in-house local facilities help you source smaller batches of stocks, thus saving on hoarding costly raw material. With access to our technical experts, even over phone, we ensure faster turnaround on product development and fast delivery to market for you to capitalise on market opportunities and giving you an edge over your competitors.

Technology: State-of-the-art plants and processing units ensure a long line of superior products, giving you flexibility and options for your business, while maintaining the best international standards.

Local Production: Being a homegrown brand gives us the unbeatable advantage of knowing local taste preferences by heart. The market knowledge of taste preferences will not only help expand demand for your products but also make it the most sought after.

Cost Effective: Short lead time, lower inventories and customised solutions make us an ideal partner for your business. Our offerings not only help save time and cost for our customers, but also help capitalise on market opportunities quickly and effectively.

GETTING INTO THE CORE OF TASTE SYSTEMS

To ensure that our range of taste solutions impact your business, we work closely with you and help you grow your business by enhancing performance in three specific areas.

TASTE

Taste is our core specialisation. Our expert flavourists can provide you with a spectrum of made-to-order gourmet tastes that help you stay well ahead of the competition. We do everything possible to keep the taste natural so that your customers feel the difference and come to you over and over again. Moreover, our market insight teams are always at work, and they keep our scientists, technologists and application experts updated on the changing consumer preferences. This helps us work on the existing products as well as create new on-trend ones.

INNOVATION

Innovation is an ongoing process at Pristine. We look at a challenge from every possible angle and we don't rest until we have created a product that is superior to what is already on the shelf. This holistic approach to innovation does not benefit us alone in our business, it benefits everyone who does business with us.

DESIGN

What really sets us apart from the competition when it comes to designing solutions for our customers? Tailor-made solutions are what make us a breed apart. We listen intently to you and design solutions your business can profit from. From designing a product to manufacturing to delivery, we keep in mind that our solutions are as cost effective as they are versatile.

OUR BIG SPREAD

Pristine offers a diverse range of taste solutions across the following key categories:

SNACKS



BREADING AND BATTER



CULINARY



MODERN DAY SNACKING

Our taste systems portfolio aptly enables our customers to keep up with all the new trends in snacking category. We offer flavourings for the modern and traditional snacking trends such as:



Alternate Base

- Fruit and Vegetables : The dried savoury fruit and vegetable chip segment is growing by leaps and bounds with the flavoured fruit and vegetable chip segment closely following.
- Snack Segment Blurring : The fastest growing segment in the snack category is meat/protein chip. With our sour seasoning range bring out delectable flavours in soya chips, trail mixes and nuts the most popular variant of the segment.

Traditional Taste

Comeback Heroes : Authentic, old style flavours make an incredible comeback. Chilly cheese, tangy BBQ, avocado, papdi chat and sriracha are some of the most wanted varieties.

Hot Favourites : Flavour intensity is on an all time high. Chilli peppers and similar hot variants are in huge demand across snack segments.



SNACK SEASONINGS



- Sour Cream & Onion
- Spanish Tomato
- Cheddar Cheese
- Pizza Seasoning
- Schezwan & Piri Piri Seasoning

Packaging - 4 X 5 kg in a bag

BAKERY SEASONINGS & MIXES



- Tandoori Seasoning
- Achari Seasoning
- Italian Cream Seasoning
- Spl Khari Seasoning & Puff Masalas

Packaging - 4 X 5 kg in a bag



SNACKING THE PRISTINE WAY

At Pristine, we know that perfecting the taste of a savoury snack involves more than choosing the right seasoning. Modern day consumers are no longer just interested in simple known ingredients or naturally flavoured snacks and are constantly seeking better and healthier options. That is why, Pristine works to create the right ingredients for tasty and savory snacks to please the diverse consumer taste in the region.

While savoury-bagged snacks remain a core staple in the fast-changing snack market accounting for nearly 80% of the category, the consumer is increasingly becoming aware of the nutritional aspects of savoury snack products. The category is still driven mainly by taste, but increase in health awareness has driven the market to introduce improved nutritional qualities. Our consumer insights teams work to understand changing preferences, while our R&D, technologists and application experts collaborate with the customers to create new on-trend products and improve existing ones, ensuring your products are always contemporary and in demand.



MILES AHEAD IN MEAT

With Pristine by your side, you can serve your customers anything and everything in marinades, Grills, coatings because we are well-equipped to create flavourings of any description in any quantity according to your needs and preferences.

GRILLS AND MARINADES



- Cajun Spice Rub
- Tandoori Marinade
- Caribbean Jerk Rub
- Sweet Smokey BBQ
- Hot Chili Marinade

Packaging - 4 X 5 kg in a bag

BREADING AND BATTERS



- Fried Chicken Breading Mix
- Hot Chili Breader
- Tempura Batter
- Fry Batter

Packaging - 4 X 5 kg in a bag

RICE/NOODLE SEASONINGS



- Mexican Rice
- Biryani Premix
- Chili Masala Noodles

Packaging - 4 X 5 kg in a bag

CULINARY SPECIALISTS

We have more than just a range of sauces, flavourings, spices & blends. We have a world of them. And we promise to create new ones for you, the way you want.

SAUCES



- Jalapeno Cheese Sauce
- Chipotle Cheese Sauce
- Manchurian Sauce
- Schezwan Sauce
- Instant Cheese Sauce

Packaging - 4 X 5 kg in a bag

SPICES AND BLENDS



- Chili
- Turmeric
- Corriander
- Garam Masala
- Onion & Garlic Masala
- Chicken & Meat Masala

Packaging - 4 X 5 kg in a bag

THE PRISTINE EDGE

SAVE ON TIME AND MONEY

Most of our products follow international processes to bring you the best. The local manufacturing facility not only saves time by reducing the lead time between order and delivery, but also helps save cost on maintaining big inventory.

CAPABILITY

In the realm of flavourings, there is nothing we can't offer. Powered by a team of flavourists working in tandem with operational teams at our ISO approved factories, Pristine is an inexhaustible reservoir for your taste system requirements. Each product or solution from Pristine has the assurance of our unmatched R&D facilities in micro biological analysis, pilot plant facilities and sensory analysis.

TEAM

Good teamwork makes great products. Our team consists of passionate food flavouring experts from many fields and they understand the importance of seamless solutions for the progress of your business. Vastly experienced and immensely talented, our team members have outstanding track records in flavour and product development skills. And above everything else, they know irresistible taste is what makes business successful, yours as well as ours.





FACILITIES

Manufacturing Systems "Excellence in Quality" is at the heart of our corporate philosophy.

- Our State of the art blending facilities gives you the best solutions matching up to international standards.
- Our modern technology is a testament of our commitment to our customers to provide them the best solutions locally.
- Our facilities and technology are audited by leading food brands in the world and have met their satisfaction.

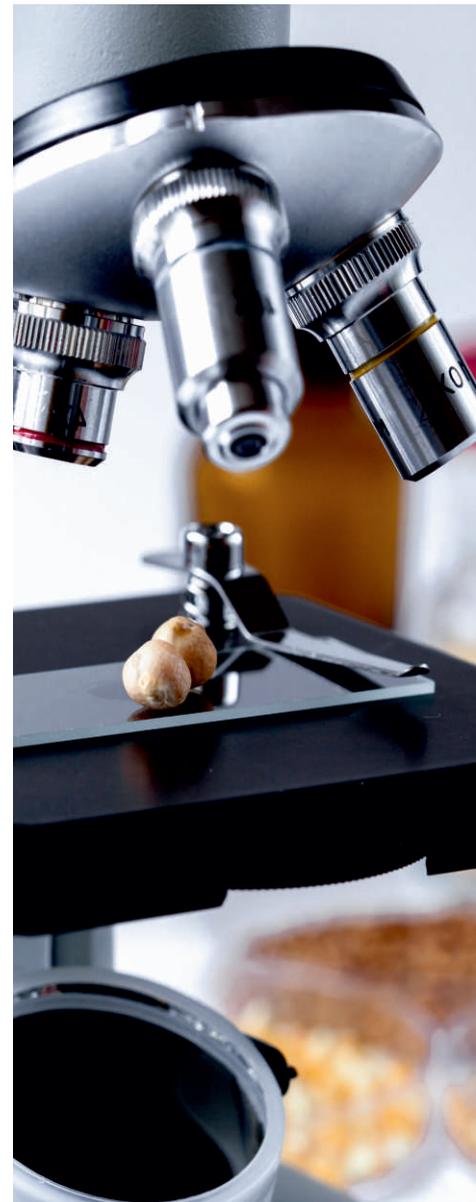
QUALITY SYSTEMS

Pristine has set a strict production framework that ingrains high-quality standards at every level. Pursuing global quality standards in the purity of its products, Pristine maps its raw materials right to its source, thus giving our customers complete knowledge of the raw material and its place of origin.

PACKAGING CAPABILITIES

The state-of-the-art manufacturing facility at Pristine has an automated packaging capability to produce packaging of the following formats:

- Pouches (100 gm to 2 kg)
- Bulk Bags (5 kg to 25 kg)
- Bottles labels and sleeve wrapping (50 gm to 500 gm)





SUSTAINABILITY AND CSR

At Pristine, our vision is to build a sustainable environment that focuses on protecting our planet while creating value for our customers.

As a part of our CSR initiative, we have introduced sustainability programmes that aim to reduce our carbon footprint and impact on the environment.

By setting high standards for our packaging, energy and water consumption, Pristine is not just setting standards for the category but leading by example.

OUR CERTIFICATIONS

Pristine's processing units bear premier certifications and we make sure that our spices meet our high standards for flavour and quality. Pristine Taste accredited with:

HACCP Quality certification from the British Standards Institute

FSSC Food Safety System Certification

Halal Certification

FSSAI Food Safety And Standards Authority of India





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