
WE
CAPTURE
WHAT
MOVES
MANE
KANCOR
50
YEARS
BRINGING YOU
THE FINEST OF
INGREDIENT
SOLUTIONS

Rediscover nature

with a spectrum of ingredients from Kancor

Kancor Ingredients Limited is a pioneer in the field of Global Spice Extraction, whose roots in the spice trade can be traced back to 1857, at the spice capital of the world; Cochin. Now a part of the Mane Group, France - one of the largest Flavour and Fragrance companies in the world; Kancor specialises in complete food ingredient solutions, from sourcing of raw materials, extraction, research and formulation, to testing and final delivery.

With a presence in over 100 countries, Kancor through its regional distribution centres across the world and multi-locational factories in India; provides products ranging from Oleoresins, Essential Oils, Natural Anti-oxidants, Natural Colours, Culinary Platforms, Delivery Platforms and Organic Ingredients. The year 2019 marks the 50th Anniversary of the company.

Our spectrum of ingredient solutions

- Oleoresins
- Essential Oils
- Floral Extracts
- Mint Menthol And Isolates
- Natural Anti-oxidants
- Natural Colours
- Nature's True Notes
- Culinary Platforms
- Delivery Platforms
- Organic Ingredients



OLEORESINS
EXTRACTED NATURALLY TO STAY TRUE TO ORIGIN

Kancor's expertise in sourcing and extraction is reflected in the quality of the oleoresins it manufactures. Kancor's Oleoresins provide consistency in taste and aroma, keeping it true to its origin.

Oleoresins are the concentrated liquid form of raw materials. They are obtained from raw materials by solvent extraction followed by removal of the solvent. It contains volatile as well as non-volatile constituents. Kancor reproduces the character of the respective raw materials fully. Oleoresins can replace whole/ground spices without impairing any flavour and aroma characteristics. Kancor's spice oleoresins are versatile products that can be used in their existing form or blended with natural spices to act as a base for a variety of seasonings, flavours and perfumes.

VALUE DRIVERS

- Consistency in flavour
- Convenient to use
- Customisable
- Longer shelf life
- Low microbial load compared to raw/ ground spice

PRODUCT RANGE

BLACK PEPPER OLEORESIN
BLACK PEPPER OLEORESIN DECOLOURISED
CAPSICUM OLEORESIN
CAPSICUM OLEORESIN DECOLOURISED
CARDAMOM OLEORESIN
CASSIA OLEORESIN
CELERY OLEORESIN
CLOVE OLEORESIN
CORIANDER OLEORESIN
CUMIN OLEORESIN
DILL SEED OLEORESIN
FENUGREEK OLEORESIN
GARLIC OLEORESIN
GINGER OLEORESIN
MACE OLEORESIN
MUSTARD OLEORESIN
NUTMEG OLEORESIN
PAPRIKA OLEORESIN
PAPRIKA OLEORESIN DEODOURISED
TURMERIC OLEORESIN
TURMERIC OLEORESIN DEODOURISED
WHITE PEPPER OLEORESIN
CURCUMIN 95%
PIPERINE POWDER

APPLICATIONS

SEASONING | CONDIMENTS | FLAVOURS
SNACKS | MEAT/POULTRY/SEAFOOD
SAUCES | BAKERY | CONFECTIONERY
BEVERAGES | PHARMA & NUTRACEUTICALS

Available in water & oil soluble forms | Available in liquid and powder forms



ESSENTIAL OILS & ISOLATES **BRINGING YOU THE BEST OF NATURE**

Essential Oils are highly concentrated, aromatic, volatile liquids that are steam/hydro distilled from plant parts like seeds, flowers, fruits, stems, bark, roots, leaves and more. Essential Oils exhibit the characteristic aroma of the raw materials used.

Kancor's Essential Oils are mostly farm distilled. The company uses both traditional and state-of-the-art technology to separate and purify the product before it is used in a variety of applications.

PRODUCT RANGE

AJOWAN OIL
ASAFOETIDA OIL
BASIL OIL
BLACK PEPPER OIL
CARDAMOM OIL
CARROT SEED OIL
CASSIA OIL
CEDARWOOD OIL
CELERY OIL
CINNAMON LEAF OIL
CINNAMON BARK OIL
CITRONELLA OIL
CLOVE BUD OIL
CLOVE LEAF OIL
CORIANDER OIL
CUMIN SEED OIL
CURRY LEAF OIL
CYPRIOL OIL
DAVANA OIL
DILL SEED OIL
FENNEL OIL
FRANKINCENSE OIL
GARLIC OIL
GINGER OIL
GINGERGRASS OIL
HOLY BASIL OIL
JUNIPER BERRY OIL
LEMONGRASS OIL
MACE OIL
MUSTARD OIL
NEEM OIL
NUTMEG OIL
PALMAROSA OIL
ROSEMARY OIL
TURMERIC OIL
VETIVER OIL

ISOLATES

ANETHOL | GERANIOL | LINALOOL
METHYL CHAVICOL (ESTRAGOLE) | THYMOL

APPLICATIONS

FRAGRANCES | FLAVOURS
PERSONAL CARE & AROMATHERAPY
BEVERAGES | PHARMA & NUTRACEUTICALS



FLORAL EXTRACTS
EXTRACTING THE FINEST OF FRAGRANCES

Kancor's access to freshly harvested blooms of exceptional quality, coupled with sophisticated processing technology, delivers a range of top-of-the-line floral extracts that expand application possibilities and enhances fragrance delivery at end product level.

Concretes and Absolutes are the two forms of floral extracts. These are obtained in two stages of floral extraction. Aroma compounds from florals are difficult to recover especially because these compounds are sensitive towards steam. For isolating these aromas, we apply solvent extraction under controlled conditions.

In the first stage, fresh, harvested blooms are solvent extracted to get floral Concretes. Concretes are more true to natural fragrances and are mostly used in cosmetic applications.

In the second stage, Concrete is subjected to enrichment extraction to obtain floral Absolutes. An Absolute is the most concentrated form of fragrance and is mostly used in the perfume industry.

PRODUCT RANGE

FRANGIPANI CONCRETE
FRANGIPANI ABSOLUTE
JASMINE SAMBAC CONCRETE
JASMINE SAMBAC ABSOLUTE
JASMINE GRANDIFLORUM CONCRETE
JASMINE GRANDIFLORUM ABSOLUTE
LOTUS CONCRETE
LOTUS ABSOLUTE
MIMOSA CONCRETE
MIMOSA ABSOLUTE
ROSE ABSOLUTE
ROSE CONCRETE
TUBEROSE CONCRETE
TUBEROSE ABSOLUTE

APPLICATIONS

PERFUMES | COSMETICS
PERSONAL CARE | AROMATHERAPY

MINT, MENTHOL & ISOLATES **CAPTURING THE ESSENCE OF NATURE'S FRESHNESS**



Kancor has been associated with the mint industry for over two decades, with unmatched expertise in extracting the essence of mint and menthol. India has emerged as the most competitive source among the mint producing countries in the world. With India's growing prowess, Kancor has deployed resources to build a strong supply chain in the mint producing regions of India, with production centres located in the heart of the mint belt. Apart from steam distillation and crystallisation facilities, Kancor also has fractional distillation columns to extract mint isolates in their purest form. Kancor offers mint that complies with different grades of IP/BP/EP/USP.

The company's contributions to the mint industry in India have been immense and have resulted in:

- Reduced cycle times, saving both energy and cost
- Improved product quality
- Increased yields and reduced losses
- Elimination of foreign particles through filtration, metal detection etc.

Furthermore, Kancor is a game changer in the industry, pioneering in the concept of closed chambers for menthol manufacturing; a paradigm shift in the manufacturing of menthol crystals.

PRODUCT RANGE

MENTHA ARVENSIS OIL/CORNMINT OIL
MENTHOL CRYSTAL
DMO (DE-MENTHOLISED PEPPERMINT OIL)
TRI-RECTIFIED MINT OIL (RPO)
MENTHONE
MENTHYL ACETATE
MINT TERPENES
LIMONENE
CIS-3-HEXENOL
CIS-3-HEXENYL ACETATE
MENTHA PIPERITA OIL/PEPPERMINT OIL
SPEARMINT OIL
MENTHA CITRATA OIL

APPLICATIONS

FLAVOURS
PHARMA & NUTRACEUTICALS
BEVERAGES
ORAL CARE
PERSONAL CARE
CONFECTIONERY
TOBACCO

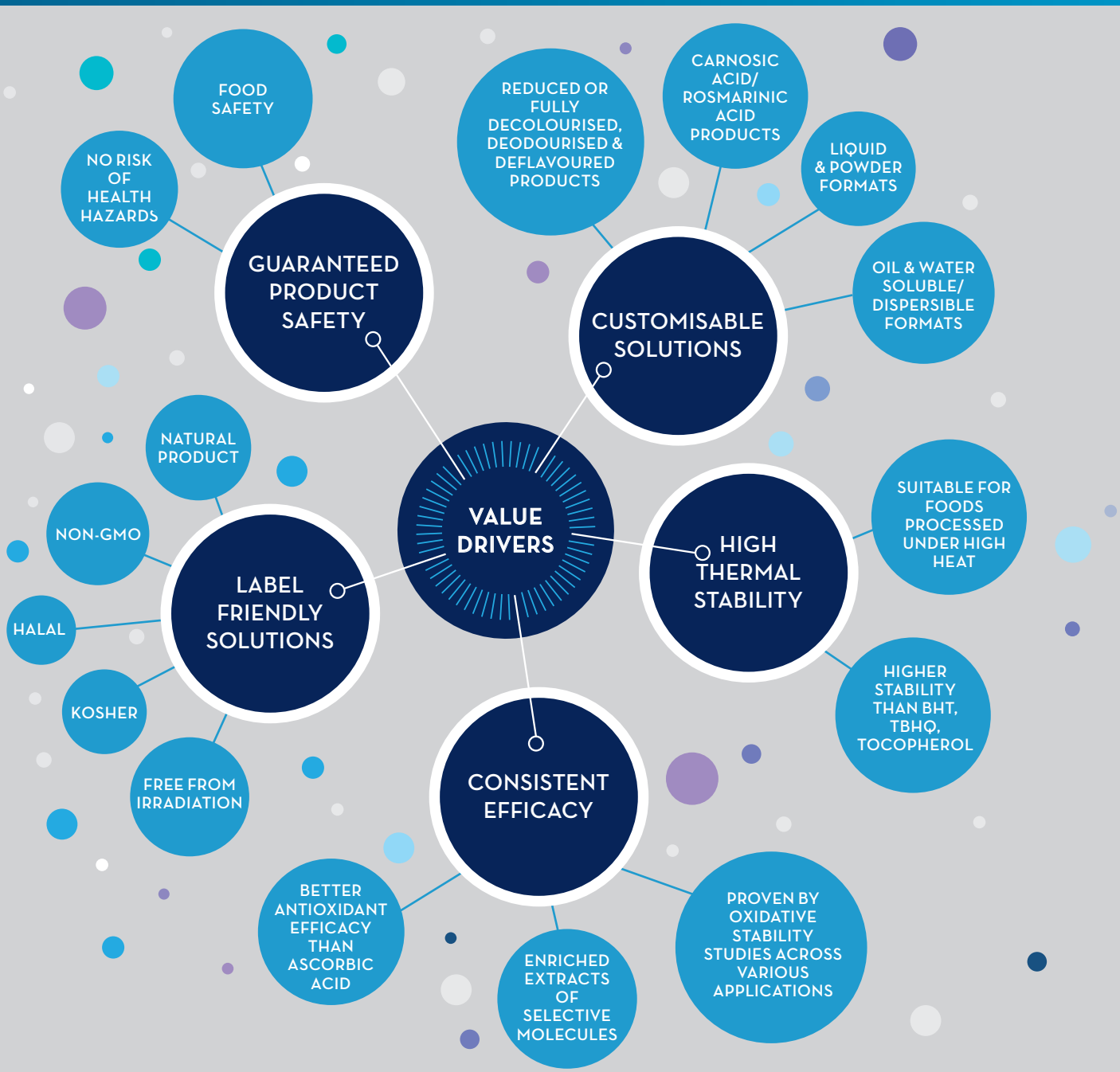
NATURAL ANTI-OXIDANTS

oxiKan
EXTENDING SHELFLIFE NATURALLY

NOW FOOD LIVES LONGER NATURALLY

Anti-oxidants are substances that prolong the shelf life of food by delaying the oxidation process. Synthetic anti-oxidants were widely used to arrest undesirable deterioration of food products, but recent research studies indicate that these cause detrimental effects and are viewed as a threat to human health.

Kancor has identified ways to tackle oxidation in food by providing natural solutions. It all started with the enquiry for a shelf life enhancement solution in a meat product. Kancor's R&D team tried to understand customer requirements and performed application studies to test the solutions for their oxidation management problems. Thus, OxiKan was born, a range of natural anti-oxidants extracted from the finest rosemary. OxiKan offers a way to extend shelf life the natural way, without resorting to artificial or synthetic means. In-house research has identified three main principles in rosemary – carnosic acid, carnosol and rosmarinic acid that inhibit the oxidation of other molecules by being oxidised themselves. This helps in extending the shelf life of the product by fighting rancidity in oils and fats, and stabilising natural colours.





OxiKan CL

Kancor's new and completely refined anti-oxidant, OxiKan CL, is a major breakthrough in the field of natural extracts that help prolong shelf life. Rosemary extracts are used to naturally extend shelf life of food products. However, its flavour, aroma and colour pose a challenge in its application. OxiKan CL, which is the fully decolourised, deodourised and deflavoured extract of rosemary, has been specially developed to solve this problem. Kancor's OxiKan CL is much ahead of the competition as it is a completely refined extract, consisting of selective non-polar anti-oxidant molecules from rosemary, uniquely formulated at Kancor. The absence of unwanted molecules such as chlorophyll, carotenoids, xanthophylls and other less oil soluble non-anti-oxidant molecules make OxiKan CL stand out from the rest.



OxiKan CL has won the IFT Food Expo Innovation Award.

APPLICATIONS

- SEASONING
- FLAVOURING
- FATS & EDIBLE OILS
- BEVERAGE
- MEAT, POULTRY & SEAFOOD
- VEGETABLE & FRUIT PREPARATIONS
- SNACKS & BAKED GOODS
- POTATO PRODUCTS
- CONFECTIONERY
- CEREALS
- DAIRY
- PET FOOD



NATURAL COLOURS

C-CAPTURE™

MANE

COLOURS TRUE TO NATURE

Kancor colours the world's leading food and beverage brands, keeping them appetising, vibrant and natural.

Kancor's expertise in multiple methods of in-house extraction, isolation, purification and blending processes creates shades that are consistent in hue and stable in the food and beverage matrix.



Colourful Features

MAXIMUM COLOUR STABILITY

C-CAPTURE's stabilisation process is a mix of technologies including enhanced controlled processing/extraction techniques with an in-house natural anti-oxidant, OxiKan that ensures protection from oxidation. Customised formulations that consider pH, processing parameters, packaging and shelf life are key factors in creating natural colour systems.

CUSTOMER COLLABORATION

C-CAPTURE's team works closely with each customer to ensure that the natural colours developed, meet various substrate and manufacturing needs. This includes hue, colour stability, saturation, price and ease of use. It is important to have a clear and comprehensive understanding of the application, processing conditions, packaging and shelf life requirements to select the optimal pigments and colour system.

TECHNOLOGY SUPPORTED

C-CAPTURE offers a host of delivery systems that cater to the needs of customers. This includes spray-drying, encapsulation, plating and emulsion systems. C-CAPTURE uses advanced processing technology that creates high stability natural colours, without the addition of added ingredients.

RAW MATERIAL SUSTAINABILITY

For key colour raw material, Kancor has a network of approved growers who are guided by agriculture experts. Long-term relationship with spice and vegetable growers ensures consistency in quality and reliability of supply.

Colour Menu

BRONZE SERIES
Contains Caramel and Carotenoids from Paprika

FUCHSIA SERIES
Contains Anthocyanins, Betanins and Carotenoids from Paprika

SCARLET SERIES
Contains Carmine/Cochineal

TANGERINE SERIES
Contains Annatto and Carotenoids from Paprika

SUNRISE SERIES
Contains Annatto and other Carotenoids



AQUAMARINE SERIES
Contains Spirulina and/or fruit juices

PEARL SERIES
Contains Titanium dioxide and/or cloud base

EMERALD SERIES
Contains Chlorophyll

CITRINE SERIES
Contains blends of Chlorophyll, Spirulina/Curcumin

SUNLIGHT SERIES
Contains Curcumin

OCHRE SERIES
Contains Annatto, Curcumin and Carotenoids

The colour wheel is an illustrative representation of our colour range and possible shades in application. We, however, recommend contacting our local sales representative for assistance. We take into account ingredient interactions, stability requirements and regional regulatory considerations to determine what works best for you.

APPLICATIONS

- BEVERAGES
- BREADINGS/COATINGS
- CEREAL
- CHEESE
- DAIRY
- SEASONING
- SAUCES
- SOUPS
- CONFECTIONERY
- BAKERY
- MEAT/POULTRY/SEAFOOD
- PERSONAL CARE PRODUCTS

From The Colour Kitchen

Assorted jelly



C-CAPTURE Series in use: Sunlight, Tangerine, Emerald

Pan-coated confectionery



C-CAPTURE Series in use: Sunlight

NATURE'S TRUE NOTES

Supercritical fluid extraction is an efficient separation method, to separate active ingredients from plant material. This is one of the gentlest, most flexible, dynamic and nature friendly techniques used for the extraction of spices and herbs using food grade CO_2. These products are extracted at ambient temperatures and at high pressures to avoid loss of aroma and degradation of actives. Apart from being solvent residue free, supercritical fluid extraction is a green process, highly rated for its eco-friendliness and is widely used in the manufacturing of organic certified products.

Kancor, with its global sourcing capabilities, more than two decades of expertise in CO_2 extraction and wide range of products, offers an edge over others in this world of discerning tastes.



VALUE DRIVERS

- Natural, fresh flavour notes
- Selected spice origins
- Flexibility in concentration
- Stronger actives
- Free from solvent residues
- Better flow characteristics
- No chemical alterations
- No thermal degradation
- Low temperature processing
- Energy efficient and environment friendly
- Organic compliant process

PRODUCTS AND APPLICATIONS



PAPRIKA

Gives a bright red colour to the end application. Sourced from different regions across India, it's available as supercritical CO_2 extracts of Paprika and fully deodourised Paprika.



GINGER

Adds an entirely new sensation of fresh and zesty taste profiles to the application. Handpicked from different origins in Africa and India, it's available as supercritical CO_2 extracts and top note oils.



CHILLI

Adds a hot, fiery and slightly yeasty profile to the desired application. Sourced from different regions across India, it's available in supercritical CO_2 extracts format.

APPLICATIONS

EXTRACTS

SAUSAGES
SNACKS
CONFECTIONERY
BEVERAGES
MARINADES
SAUCES
BAKERY & DAIRY
COLOUR
PHARMACEUTICALS & NUTRACEUTICALS.

TOP NOTE OILS

BEVERAGES
FRAGRANCES



CINNAMON

Gives the end application a refreshful combination of both sweet and pungent flavour profiles. Sourced from different regions in Asia Pacific, it's available as supercritical CO_2 extract and top note oils.



PEPPER

Brings in clean, warm and biting taste to the application. Sourced from different origins in Asia Pacific region, it's available as supercritical CO_2 extracts and top note oils.



More Spices

The supercritical CO_2 products can also be developed from spices like White Pepper, Ajowan, Celery, Mace etc. while retaining the authentic taste and spice profile.

Solubility: *Extracts - Oil soluble | Water soluble* ***Top Notes*** *- Oil & Alcohol soluble*



CULINARY PLATFORMS

ROASTED SPICE OLEORESINS **FRIED OR ROASTED, GET IT RIGHT EVERY TIME!**

Drawing inspiration from home-cooked food, Kancor's proprietary product, Roasted Spice Oleoresins create perfect roasted spice notes every time, to your exact specifications. Made by sautéing and roasting of raw materials, followed by extraction, these unique products recreate household culinary flavours industrially.

Kancor's roasting technology has been perfected over the years to deliver regulatory compliant roasted notes. This process does not involve any chemical synthesis or formulations and creates unique, high impact, natural flavour and aroma compounds that are validated by state-of-the-art analytical tools.

VALUE DRIVERS

- High impact unique, natural roasted profiles
- Consistent flavour profiles
- Varietal applications
- Excellent flavour delivery
- Low microbial load
- Economical cost in use
- Regulatory compliant roasting technology
- Customisable for specific product applications

PRODUCT RANGE

ROASTED BLACK PEPPER OLEORESIN
ROASTED CHILLI OLEORESIN
ROASTED CORIANDER OLEORESIN
ROASTED CUMIN OLEORESIN
ROASTED FENNEL OLEORESIN
ROASTED FENUGREEK OLEORESIN
ROASTED GARLIC OLEORESIN
ROASTED MUSTARD OLEORESIN
ROASTED ONION OLEORESIN
ROASTED SESAME OLEORESIN

APPLICATIONS

BAKED PRODUCTS
MEAT/POULTRY/SEAFOOD
RTC/RTE/RTD
SALAD DRESSINGS
SAUCES
CONDIMENTS
SEASONINGS/MASALAS
SOUPS | SNACKS
MARINADES
CURRIES
BATTER & BREAD MIXES

Note: Products are water/oil dispersible



CULINARY PLATFORMS

TastyKan™

FLAVOUR BUILDING BLOCKS INSPIRED FROM GLOBAL CUISINES

Kancor's Savoury Solutions Team has developed TastyKan, concentrated multi-spice liquid blends. Kancor's global sourcing capability and extraction expertise ensures that raw materials are extracted to reflect its characteristic profile. Inspired from various ethnic cuisines across the world, these extracts are blended together to create natural and customisable flavour blocks.

VALUE DRIVERS

Versatility

- Tastes inspired from cuisines around the world
- Capturing different flavour profiles of the same/different raw materials from different growing regions
- Customisable flavour base

Sensorial

- Instant flavour release
- Better mouthfeel
- Flavour boosting
- Flavour consistency

APPLICATIONS

SOUPS
MARINADES
SNACKS
BEVERAGES
BAKED PRODUCTS
MEAT/POULTRY/SEAFOOD
PICKLES
SAUCES
CONDIMENTS
RTD/RTC/RTE
CURRIES
BATTER & BREAD MIXES

CULINARY PLATFORMS

ASAFOETIDA EXTRACTS
THE BEST OF BALANCED FLAVOURS

Asafoetida is the dried latex exuded from the taproot of several species of Ferula, a herb that grows in mountainous regions. It is a flavour enhancer that is widely used in Indian cuisine to harmonise sweet, sour, salty and spicy components in food. Asafoetida increases salivation, resulting in better solubility of flavours, providing a great mouthfeel.

Commonly available asafoetida in the market has inconsistent flavour profiles. Kancor uses extraction and standardisation technology to generate pure asafoetida extracts with superior and consistent flavour profiles. The extracts come in a concentrated form, with longer shelf life and standardised flavours, throughout the year.

When it comes to the application of the product, Kancor's asafoetida extracts are more convenient to use and can be easily applied to seasonings, beverages or dough mixes.

FLAVOUR DESCRIPTORS

- **Taste** - Bitter, alliaceous and acrid.
- **Odour**- Intense, persistent, penetrating and alliaceous

VALUE DRIVERS

- Flavour enhancer
- Superior flavour
- Flavour consistency
- Higher replacement strength than commercial asafoetida
- Easy to handle
- Shelf life advantage
- Better cost in use



PRODUCT RANGE

ASAFOETIDA EXTRACT

APPLICATIONS

SOUPS
BAKED PRODUCTS
MASALAS/SEASONINGS
MARINADES
PICKLES
CURRIES | SAUCES
CONDIMENTS
MEAT/POULTRY/SEAFOOD
BEVERAGES

CULINARY PLATFORMS

SAFFRON EXTRACTS

THE FINEST OF NATURAL SAFFRON



Saffron is a unique spice that is derived from *Crocus sativus* flower, native to Eastern Mediterranean and India. Apart from being used for its colour and mild flavour, saffron also has a number of health benefits.

Kancor's Saffron Extract is obtained by solvent extraction of carefully selected stigma of the saffron flower. Since its aromatic compound, Saffranal, is volatile and delicate in nature, special care is taken during the extraction process. This unique extract is red in colour, with a slightly sweet, hay-like flavour; it is often used in culinary and pharmaceuticals. Saffron Extracts are a cost-effective alternative as compared to highly-priced saffron available in the market.

PRODUCT RANGE

SAFFRON EXTRACT

APPLICATIONS

BAKERY | BEVERAGES | CONFECTIONERY
DAIRY | SNACKS | PERSONAL CARE
PHARMA/NUTRACEUTICALS

CULINARY PLATFORMS

COCOA EXTRACTS

EXTRACTING THE BEST OF COCOA



Cocoa plays a major role in the flavour industry. Research has proven that cocoa is full of wholesome goodness – a bunch of anti-oxidants, a pinch of polyphenols and plenty of anti-carcinogens. Kancor's cocoa extracts are made from specially selected parts of cocoa, extracted and concentrated under vacuum. This process preserves the true cocoa flavour profile.

VALUE DRIVERS

- Flavour booster
- Provides standardised flavours
- No sedimentation
- More intense in flavour and virtually fat free

PRODUCT RANGE

COCOA RICH
COCOA MR
COCOA MILD

APPLICATIONS

BAKERY | BEVERAGES | CONFECTIONERY
DAIRY | DESSERTS | SNACKS | COOKIES
PERSONAL CARE



CULINARY PLATFORMS

HERB OLEORESINS **NATURAL BEYOND COMPARE**

Herbs are the leafy green parts of plants used for food, flavouring, medicine or perfume since time immemorial. Traditionally, herbs are used either in fresh or dried forms in various applications.

Kancor's Herb Oleoresins give natural, concentrated flavour profiles of these culinary ingredients. They are powerful tools that diversify your plate and palate. Herb Oleoresins are widely used to enhance flavours in various food and beverages.

VALUE DRIVERS

- Flavour consistency
- Wholesome flavour of the herb
- Ease of use
- Flexibility in application

PRODUCT RANGE

BASIL OLEORESIN
OREGANO OLEORESIN
THYME OLEORESIN
SAGE OLEORESIN
MARJORAM OLEORESIN

APPLICATIONS

SNACKS | RTD/RTC/RTE
MEAT/SEAFOOD/POULTRY
BEVERAGES
SEASONINGS | MARINADES
SAUCES/CONDIMENTS
SALAD DRESSING

DELIVERY PLATFORMS

PlatOR®

DELIVERING THE FINEST OF TASTES ACROSS FOOD MATRICES

PlatOR is Kancor's proprietary delivery platform that delivers essential oils, oleoresins and natural food colours in dry formats. PlatOR replicates the exact profiles of spices or herbs in their natural form. This product is designed for single and multiple active ingredient combinations.

PlatOR technology offers the flexibility to use different carriers for plating, which enables customisation for different end applications. It offers higher replacement strength than ground spices and provides standardised flavours throughout the year, irrespective of seasonal variations in raw spice quality.

A convenient delivery platform with a low microbial load, PlatOR does not have any insect infestations as compared to spice powders. These agglomerates provide convenience in storage, handling and operations. It can be directly added to recipes.



International Pepper Community awarded PlatOR Black Pepper with Excellence in Manufacture of Innovative Pepper Products - 2011 & 2012

INTERNATIONAL PEPPER COMMUNITY

PlatOR can be used as an ingredient for seasonings and spice mixes. It is a good alternative to dry spice powders, spray-dried, micro-encapsulated and other dry delivery systems in the food matrix.



MAJOR CARRIERS USED

• Salt • Starch • Gum

Maltodextrin • Dextrose etc.

VALUE DRIVERS

- Flexibility in application
- Customisable solubility based on intended application
- Longer shelf life as compared to raw spices
- Higher replacement strength
- Standardised flavours
- Convenient to use
- Low microbial load compared to raw/ground spice

COMPARISON WITH GROUND/WHOLE SPICES

Attributes	PlatOR	Ground/Whole Spices
Choice of Base and Compatibility	**Flexible**	Rigid
Cost in Use	**Moderate**	Low
Combination Options	**Very High**	Low
Ease of Use	**Convenient**	Difficult
Foreign Matter	**Absent**	High
Microbial Load	**5000 cfu/g**	100,000 cfu/g
Purity/Strength	**Customisable**	Low
Particle Size	**Flexible**	Rigid
Release	**Fast**	Slow
Replacement	**2x-4x**	1x
Standardised Flavour & Colour	**High**	Low
Shelf Life	**1 Year**	1 Year
Solubility Options	**Yes**	No

PRODUCT RANGE

PlatOR BLACK PEPPER
PlatOR CAPSICUM
PlatOR CARDAMOM
PlatOR CASSIA
PlatOR CLOVE
PlatOR GARLIC
PlatOR GINGER
PlatOR NUTMEG
PlatOR PAPRIKA
PlatOR TURMERIC
PlatOR WHITE PEPPER

APPLICATIONS

BAKED PRODUCTS
SOUPS
MASALAS/SEASONINGS
CONFECTIONERY
RTE/RTD/RTC
BEVERAGES
SNACKS
MARINADES
PICKLES
SAUCES
MEAT/POULTRY/SEAFOOD

DELIVERY PLATFORMS

ENCAPSULATED OLEORESINS

DELIVERING TASTE IN TINY BURSTS OF FLAVOUR

Encapsulated Oleoresin is Kancor's delivery platform that captures the essential oils, oleoresins and natural food colours in the highly stable encapsulated format. Encapsulated Oleoresin retains the characteristics of the spices in their natural form for longer, while providing the user with the convenience of active delivery. The product is designed for single and multiple active ingredient solutions.

Micro Encapsulation is the process by which tiny solid particles or droplets of liquid are surrounded by a coating to give small capsules. The main purpose of microencapsulation is to increase stability, shelf life and control the liberation of the core material. Kancor uses different carriers for encapsulation, which enables customisation for different end applications. Spray drying is employed as the encapsulation method. Microencapsulation offers high active component loading, protection against flavour loss and provides convenience in storage, handling and operations.

VALUE DRIVERS

- Controlled flavour release
- High loading of active component
- Protection against flavour loss
- Flexibility in application
- High shelf life
- Low microbial activity
- High thermal and UV stability

- Savings in inventory cost due to high replacement strength with respect to ground spices

MAJOR CARRIER OPTIONS AVAILABLE

- Gum acacia
- Modified Starch
- Maltodextrin

PRODUCT RANGE
ENCAPSULATED BLACK PEPPER
ENCAPSULATED CAPSICUM
ENCAPSULATED CARDAMOM
ENCAPSULATED GARLIC
ENCAPSULATED WHITE PEPPER
ENCAPSULATED TEA MASALA
ENCAPSULATED ASAFOETIDA

APPLICATIONS
MASALAS/SEASONINGS
BAKED PRODUCTS
CONFECTIONARY
SOUPS
RTE/RTD/RTC
BEVERAGES
SNACKS
SAUCES
MARINADES
MEAT/POULTRY/SEAFOOD



DELIVERY PLATFORMS

GranOR®

DELIVERING AN ASSORTMENT OF TASTES WITH JUST THE RIGHT CRUNCH

Kancor's proprietary delivery platform, GranOR, delivers essential oils, oleoresins and natural food colours in a free-flowing, granular format. It also adds a crunchy texture to the food matrix. The homogeneous granular shape of GranOR gives a free-flowing property to the product.

This product is designed for single and multiple active ingredient combinations. GranOR is effective in delivery and release of aroma, taste and colour in end applications. These agglomerates minimise dusting and provide convenience in storage and handling operations. GranOR's higher bulk density makes it convenient for various applications. It is also a good alternative to dry spice powders, spray-dried, micro-encapsulated and other dry delivery systems.

VALUE DRIVERS

- Superior flow – granular form
- Customisable solubility based on intended application
- Crunchy texture
- Higher bulk density
- Higher loading of actives
- Consistency/standardisation
- Ease of handling
- Convenient to use
- Longer shelf life as compared to raw spices
- Low microbial load compared to raw/ground spice

PRODUCT RANGE
GranOR BLACK PEPPER
GranOR CAPSICUM
GranOR CARDAMOM
GranOR CASSIA
GranOR CINNAMON
GranOR CUMIN
GranOR GARLIC
GranOR GINGER
GranOR PAPRIKA
GranOR TEA MASALA
GranOR TURMERIC

APPLICATIONS
TEA BAGS
RTC/RTD/RTE
BEVERAGES
MARINADES
MASALAS/SEASONINGS
SNACKS
CONFECTIONERY
BAKED PRODUCTS
SPREADS
BATTERS & BREAD MIXES



ORGANIC INGREDIENTS
INSPIRED BY NATURE

Kancor has been closely associated with Indian agriculture and farming practices for over a century, understanding the perils of excessive chemical use and the vicious cycle that comes with it.

The Organic Division at Kancor was formed out of our commitment and responsibility towards agriculture and the environment, to help sustain the same for future generations. We work extensively with the farming community through our backward integration programmes, helping them grow the purest of herbs and spices, while Kancor extracts them in their wholesome goodness.

Kancor is equipped with organic certified facilities for steam distillation, menthol production and supercritical extraction to meet the increasing demand for organic ingredients in the global market for flavour, food, beverages, fragrances and personal care applications.

PRODUCT RANGE

ORGANIC ESSENTIAL OILS
- ORGANIC BASIL OIL
- ORGANIC CITRONELLA OIL
- ORGANIC EUCALYPTUS OIL
- ORGANIC LEMONGRASS OIL
- ORGANIC PALMAROSA OIL
- ORGANIC NEEM OIL

ORGANIC MINT AND MENTHOL
- ORGANIC MENTHA ARVENSIS OIL
- ORGANIC MENTHOL CRYSTALS
- ORGANIC MENTHA PIPERITA OIL
- ORGANIC SPEARMINT OIL

ORGANIC STEAM DISTILLED SPICE OILS
- ORGANIC BLACK PEPPER OIL
- ORGANIC GINGER OIL
- ORGANIC NUTMEG OIL



ORGANIC SUPERCRITICAL CO_2 EXTRACTS
- ORGANIC SUPERCRITICAL CO_2 BLACK PEPPER EXTRACT
- ORGANIC SUPERCRITICAL CO_2 GINGER EXTRACT

ORGANIC SUPERCRITICAL CO_2 OIL TOP NOTES
- ORGANIC SUPERCRITICAL CO_2 BLACK PEPPER OIL TOP NOTES
- ORGANIC SUPERCRITICAL CO_2 GINGER OIL TOP NOTES

APPLICATIONS

- FOOD/BEVERAGES
- SEASONING/SNACKS
- BAKERY/CONFECTIONERY
- FLAVOUR APPLICATIONS
- FRAGRANCE
- PERSONAL CARE PRODUCTS
- ORAL CARE PRODUCTS
- TOBACCO PRODUCTS
- PHARMA & NUTRACEUTICALS

AWARDS & ACCOLADES

Natural Anti-oxidants - OxiKan



OxiKan CL has won the IFT Food Expo Innovation Award.

OxiKan CL has won the IFT Food Expo Innovation Award of the year 2018.

Natural colours - C-CAPTURE



Citrine series, natural green hues of natural colours from Kancor, has been selected as one of the Finalists in the World Beverage Innovation Awards announced at Drinktec 2017, Munich, Germany, for the category – Best Beverage Ingredients.



C-CAPTURE won the Visitor's Choice Award for the Most Innovative Product at FI-India, 2017.



Ochre and Sunlight series of C-CAPTURE has been selected as the finalists in World Dairy Innovation Awards, 2018 under the categories - Best Dairy Ingredient and Best Dairy product from Asia announced at the Global Dairy Congress, Warsaw, Poland.

Culinary platforms *TastyKan*™



TastyKan won the coveted Bronze Category Award at the ISC Innovation awards 2019 held at Hyderabad.

Fi Food ingredients India

TastyKan was voted as one of the top 3 most innovative ingredients at Fi India 2018, Delhi.

Culinary platforms - Roasted spice oleoresin



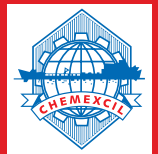
Roasted spice oleoresin was awarded as one of the Most Innovative Ingredient at FI- India 2016, Delhi.

Delivery platforms - PlatOR



International Pepper Community (IPC, Jakartha) awarded PlatOR Black Pepper with Excellence in Manufacture of Innovative Pepper Products in 2011 & 2012.

Essential Oils & Mint



Kancor was awarded Gold by CHEMEXCIL, under the category Large Scale Manufacturer for Outstanding Export Performance for the year 2016-17 and 2017-18 in Cosmetics & Toiletries segment for the product categories, Essential oils & Mint.

Kancor's formula for success lies in its sense of unyielding commitment to excellence. Right from its global sourcing programmes, Kancor ensures that they work closely with the farmers, to enrich their work and livelihoods too. Initiatives of backward integration for specific crops and community development have already seen very positive responses.

This sense of commitment continues in its facilities, where state-of-the-art plants deal with the delicate and intricate processes of extraction, distillation and the purification of actives. Kancor's R&D division tirelessly innovate to fulfil complex orders from varied industries. A knowledge base that has been expanding for decades.

Kancor's Food Safety Management System is based on FSSC-22000 (Food Safety System Certification), a GFSI (Global Food Safety Initiative) benchmarked standard. All facilities are FSSC-22000 certified. Kancor has partnered with SEDEX and has also implemented GMP in all its manufacturing units. The company has been certified with ISO-9001, FSSC-22000, ISO 22000, HACCP, ISO 14001, ISO 45001 and ISO 50001 by BSI. Kancor's manufacturing units are also certified for Kosher by Orthodox Union and Halal by IFANCA & MUI. The company is Organic Certified for NOP, NPOP & EU by Control Union since 2008. Kancor has obtained a Drug License and is recognised by Department of Scientific & Industrial Research (DSIR), Ministry of Science & Technology, Govt. of India.

WE CAPTURE WHAT MOVES

MANE

KANCOR

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